

Dinner Buffet

2 Entrees - \$29 per person

3 Entrees - \$39 per person • 4 Entrees - \$48 per person

Choice of Salad, 2 Sides, Starch, Dinner Rolls with Butter

Salads

- Mesclun Green Salad with Balsamic Vinaigrette
- Crisp Caesar with cornbread Croutons
- Classic Greek Salad with Feta, Kalamata Olives and Grape Tomatoes
- Baby Spinach Salad with Mandarin Oranges, Walnuts and Orange Vinaigrette

Entrees

- Apple Wood Smoked Bacon Wrapped Pork Loin with Marsala Glaze
- Lemon Pepper Grilled Salmon Filet
- 15 Hour Hickory Smoked Beef Brisket
- Slow Roasted Seasoned Roast with Horseradish Dill
- Roasted Turkey Breast with cornbread Stuffing
- Slow Smoked Chicken Breast rubbed with Rosemary Olive Oil
- Pankos Coated Haddock Filet
- Marinated Grilled Chicken Breast with Parmesan and Fanned Avocado
- Slow Smoked Baby Back Ribs brushed with House Made BBQ Sauce

Sides

- Green Beans Parmesan
- Grilled Asparagus
- Roasted Mixed Vegetables
- Garlic butter Herbed Corn
- Red Bliss and Sweet Potato Salad
- Native Corn on the Cob
- Tri Colored Pasta Salad
- Steamed Broccoli with Garlic Butter

Starch

- Red Bliss Garlic Mashed Potatoes
- Sweet Mashed Potatoes
- Vegetable Rice Pilaf
- Roasted Red Potatoes with Rosemary and Garlic Butter
- Baked Potato
- Baked Sweet Potato

Sandwich Buffet

\$18 per person

- Choice of 3 Sandwiches
- Choice of 2 Specialty Salads
- Tossed Garden Salad
- Pickle and Olive Tray
- Cornbread
- Fresh Fruit
- Assorted Beverages
- Fresh Baked Cookies and Brownies

Specialty Salads

- Crisp Caesar Salad
- Tomato, Basil and Mozzarella
- Grilled Seasoned Asparagus with Shaved Parmesan Cheese
- Roasted Seasonal and Root Vegetables
- Red Bliss and Sweet Potato Salad
- Bleu Cheese Cole Slaw

Sandwich Choices

- Grilled Chicken Caesar Wrap
- Smoked Turkey Wrap with Bacon and Southwest Aoli
- Buffalo Chicken with Romaine, Bleu Cheese, Lettuce and Tomato
- Marinated Grilled Vegetables with Goat Cheese
- Lean Roast Beef with Horseradish Dill Mayo and Monterey Jack Cheese
- Albacore Tuna with Diced Cucumber, Tomato and Feta Cheese in a Spinach Tortilla
- Smoked Turkey, Avocado, Bermuda Onion with Honey Dijon Sauce
- Lemon Pepper Grilled Chicken Breast with Red Pepper Aoli
- Smoked Chicken Salad with Walnuts and Grapes
- Baked Ham with Brie, Tomato, Honey Mustard and Romaine
- Grilled Portabella Mushroom, Roasted Red Peppers, Romaine and Goat Cheese
- Smoked Bacon, Lettuce, Tomato, Havarti Wrap with Organic Mayo
- BBQ Meatloaf
- Apple Wood Smoked Bacon Wrapped Pork Loin

Customized menus available upon request

Theme Buffets

Country BBQ *\$27 per person*

- Lumberjack Chili
- 15 hour Smoked Award Winning Pulled Pork
- Hickory Smoked St. Louis Style Ribs
- Slow Cooked Smoked Chicken
- BBQ Baked Beans
- Citrus Cole Slaw
- Red Bliss and Sweet Potato Salad
- Fresh Baked Cornbread
- Fresh Baked Cookies
- Sliced Watermelon
- Assorted Beverages

Downeast Lobsterbake *market price*

- Award Winning Clam Chowder
- Cultivated Mussels
- Fresh Dug Maine Steamers
- Steamed Maine Lobster
- Roasted Potatoes and Onions
- Native Corn on the Cob
- Drawn Butter
- Crusty Baked Dinner Rolls
- Fresh Baked Cookies

Desserts, Beverages and More...

- 10" Cake serves 12-18 \$39 and up
- 1/2 Sheetcake serves approx. 50 \$79 and up
- Full Sheetcake serves approx. 120 \$129 and up

- Fresh Baked Cookies \$2 per person
- Assorted Mini Pastry \$5 per person
- Fresh Cut Watermelon \$2 per person

- Soda, Water and Juices \$2 each

- Bar Available upon Request

Meals subject to state meals tax and 18% service charge

25% deposit required to secure date

Balance due in full 7 days prior to event

Final count due 7 days prior to event

Travel charge may apply

Linen rental available

Prices subject to change

Hors D'Oeuvres

Stationary Hors D'Oeuvres

- Imported Cheese Board \$8.95 per person
- Baked Brie with Stonewall Kitchen Red Pepper Jelly \$47.00
(serves up to 15)
- Smoked Salmon Platter with Capers, Pickled Bermuda Onion, Assorted Bread and Crackers \$8.95 per person
- Fresh Baked Tortilla Chips with Guacamole and Salsa \$3.95 per person
- Hummus with Crispy Pita Chips \$2.95 per person
- Fresh Cut Assorted Fruit Display \$3.95 per person

Passed Hors D'Oeuvres

Priced per 50

- Smoked Scallops Wrapped in Bacon and Maple Mustard Glaze \$75
- Crock Pot Meatballs in Ancho Chipolte BBQ Sauce \$49
- Rubbed Smoked Shrimp Cocktail with Southwestern Aiolo \$99
- Pacific Chicken Satay with Peanut Sauce \$62
- Silver Dollar Crab Cakes with Remoulade \$95
- Crisp Coconut Shrimp with Mango Sauce \$99
- Hickory Smoked Chicken in Bacon with Sweet Honey Mustard Sauce \$49
- Grilled Asparagus Wrapped with Prosciutto brushed with Garlic Oil \$62
- 15 Hour Smoked Pulled Pork in Blue Corn chip \$49
- Baby Back Ribs with Maple Mustard BBQ sauce \$89
- Wild Mushroom Tart with Gorgonzola Cheese \$54
- Spinach and Feta Baked in Filo Dough \$89
- Native Tomato and Fresh Basil Bruschetta \$49
- Imported Cheese Board \$8.95 per person
- Tequila Lime Grilled Shrimp Skewers \$199
(25 skewers of 4)