

Joseph's

Banquet and Wedding Event Menus

APPETIZER SELECTIONS

50 PIECES

Mediterranean Crostini \$65	Lobster & Garlic Crostini \$135
Wild Mushroom Pinwheels \$65	Scallop & Bacon Wraps \$120
Cheese & Herb Puffs \$65	Crab & Swiss Mushroom Caps \$95
Lollilop Lamb Chops \$200	Clam Fritters \$85
Cajun Chicken Skewers \$85	Goat Cheese, Apple, Puff Pastry \$75
Chicken Finger Skewers \$85	Fruit Skewers \$75
Teriyaki Beef Skewers \$85	Bruschetta \$75

PLATTERS / DISPLAYS

Hummus, Tabouli, Olives & Crusty Bread \$95 (serves 50)
Fresh Mozzarella, Grilled Vegetables \$135 (serves 50)
Vegetable Crudite& Dips \$1.75 per person
Seasonal Fruit Platter with chocolate fondue \$2.75 per person
Assorted Cheese Spreads & Crackers \$50
Imported & Domestic Cheese Display \$3.00 per person
Baked Brie in Puff Pastry with Apples &Grapes\$85 (serves 50)
Poached Salmon in Aspic with Cucumbers & Condiments\$125 (serves 50)
Smoked Side of Maine Salmon \$150
Jumbo Shrimp Cocktail \$3.00 per shrimp
Chef Carved Black Angus Beef, Roast Turkey, Roast Ham with soft rolls & sauces \$9.00 per person (min. 40 people)
Choicre of 2 carvings, \$12.00 /person (min. 50 people)
Tea Sandwiches: (80 pcs) Ham& Cheese \$80 – Chicken Salad \$80
Lobster Finger rolls \$6 each
Deviled eggs 1.20 each

Garden Salad - Potato Salad – Pasta Salad ... \$2.25 per person per salad

Chocolate Covered Strawberries 1.30 per strawberry

Beverage Station: ice water, ice tea, coffee, hot tea set ups \$1.70 per person

Mimosa Punch or Champagne Punch (serves 60 punch cups) \$135

Non alcoholic fruit juice punch \$85

FULL SERVICE DINNER MENU

Includes: Crisp garden salad • Assorted hot rolls and butter • Freshly prepared vegetables •
Seasonal Dessert • Coffee or tea

Chicken

Pepper Crusted Chicken with Mild Gorgonzola Cream. \$29

Sautéed chicken with a lemon & fine herbs. \$27 Stuffed chicken with broccoli and Swiss cheese.
\$28

Stuffed chicken with wild mushrooms, Bordelaise. \$28

Sautéed chicken Dijonnaise. \$27

Grilled chicken breast with fresh fruit salsa. \$28

Seafood

Local fresh catch with a butter crumb crust. \$29

Golden Haddock Carbonnade w/Capicola Ham

Parmesan Cheese and Capers. \$30

Seared Haddock with Maine shrimp scampi on fresh pasta. \$31

Stuffed fillet of sole Florentine, cheese sauce. \$29

Salmon fillet with lemon and capers. \$30

Grilled Swordfish with garlic herb butter. Market price

Grilled Seafood Skewers (shrimp, swordfish, scallops) w/lemon & thyme. \$33

Beef

Roast Angus Beef, thinly sliced au jus. \$30

Roast Prime Rib au jus. \$38

Filet Mignon with garlic herb butter. \$40

Sautéed Tenderloin Tips w/a Mushroom Bordelaise. \$29

For an Additional Course

(add \$5.00)

Choice of: Homemade Clam Chowder

Gazpacho Soup

Spinach and Feta Stuffed Mushrooms

House Made Mozzarella with Marinated Vegetables

FOOD STATIONS

A casual yet elegant form of entertaining where foods are available in different areas encouraging more mingling and socializing.

(50 guests – 150 guests)

Mediterranean Food Stations

(\$40 per person)

Grilled Vegetable Antipasto

Homemade Focaccia & Imported Olives

Pasta with a Tomato Cream Sauce

Tricolored Tortellini with Pesto

Chicken Marsala / Mushrooms and Wine

Lamb and Rosemary Meatballs

Roasted Garlic and Red Potato Platter

Bruschettas / served butler style

Haddock Carbonnade / Parmesan, Lemon & Capers

Broiled Balsamic Tomato halves Fresh cucumber, Chick pea and Mint salad

Festive Fruit Cascade / Chocolate Fondue

Beverage station Coffee, Tea, Ice water, and Ice Tea

New England Food Stations

(\$45 per person)

Chef-carved Roast Angus Beef

Roasted Ham Platter

Assorted sauces/condiments

Roasted Red Bliss potatoes

Green bean & cucumber salad

Glazed Salmon with lemon & dill

Maine Shrimp and Pasta salad

Steamed Mussels/garlic & wine

Fresh baked breads

Boneless breast of chicken /smoked cheddar and apples

Sautéed fresh vegetable

Wild Mushroom Pinwheels (served butler style)

Festive Fruit Cascade/Chocolate Fondue

Beverage station, Coffee, Tea, Ice water and Ice Tea

LOBSTER SHORE DINNER

(\$42.00 per person ~ 35 - 70 guests)

Fish chowder

Garden Salad

Steamed Clams

1 1/4lb Steamed Lobster

Fresh Corn on the Cob

Roasted Red Potatoes

Multi Berry Shortcake

Coffee, Tea, Milk

(market price, subject to change)

DINNER BUFFETS

(40 to 70 guests)

Acadian Buffet

(\$30 per person - minimum of 40)

Fresh Garden Salad (served)

Sautéed Beef Tenderloin Tips

Baked Haddock with a Butter Crumb Crust

Sautéed Chicken with lemon & herbs

Roasted Red Potatoes

Sautéed Vegetables

Hot Rolls & butter

Seasonal Dessert

Coffee & Tea

Mediterranean Buffet

(\$36 per person - minimum of 40)

Minestrone Soup (served)

Homemade Focaccia Platter with mixed olives

Garden Antipasto Platter

Pasta with Tomato Cream, Pasta with Pesto

Roasted garlic Lamb Meatballs

Haddock Carbonade, Lemon & Parmesan

Chicken Marsala

Blended Wild Rice

Sautéed Garden Vegetables

Choice of Seasonal Dessert

Coffee & Tea

Saco Bay Buffet

(\$45 per person - minimum of 50)

Clam Chowder or Soup du Jour (served)

Maine shrimp Pasta Salad

Chef Carved Black Angus Beef

Sautéed Chicken with lemon & herbs

Baked Stuffed Sole

Steamed Mussels with garlic & leeks

Roasted Red Potatoes

Sautéed Garden Vegetables

Marinated Tomato & Cucumber Salad

Assorted Condiments

Hot Rolls & butter

Choice of Seasonal Dessert

Coffee & Tea

Prices are subject to a 8% Maine State Sales Tax and an 20% service charge.

Contact Louise Lesperance at Joseph's by the Sea for more information.

(207) 934-5044 or jbs@josephsbythesea.com

Prices subject to change without notice