

VEGETABLES

Choice of one

Fresh Corn (off the Cob)
Baby Belgium Carrots
Zucchini & Summer Squash
Buttered Winter Squash
Broccoli Spears
Fresh Green Bean Almondine
Oven Roasted Broccoli Tossed w/ Parmesan & Olive Oil
Sautéed Fresh Green Beans With Sesame Seeds
Sautéed Sugar Snap Peas

STARCH

Choice of One

Oven Roasted Sweet Potatoes w/Maple Seasoning
Baked Stuffed Potatoes w/Cheese
Red Skin Mashed Potatoes
Garlic Mashed Potato
Baked Idaho Potato, Sour Cream
Roasted Baby Red Potatoes w/Garlic Butter
Au Gratin Potato
Rice Pilaf w/ Portobello Mushrooms
Mushroom & Wild Rice
Six Cheese Tortellini w/Wild Mushroom Pesto
Fettuccini Alfredo

NO CORK FEE
COMPLIMENTARY CAKE CUTTING

BUFFETS

*All Buffets Include: Your Choice Of
Hot Assorted Home-Made Rolls,
Corn Bread Or Country Style Biscuits.
Sweet Creamy Butter*

Fresh Coffee And/Or Mulled Cider Upon Request

The New England

\$40.00 per person

Choice of Tossed Fresh Garden Greens **or** Caesar Salad With Choice of Dressing and Fresh Baked Garlic Croutons **or** Chilled Fresh Fruit Platter
Chilled Home Made Cole Slaw
Classic New England Potato Salad
BBQ Skewered Gulf Coast Shrimp, hot off the grill
Juicy Petite Beef Tenderloins
Choice of Fresh Vegetable
Baked Maine Potato w/ Sour Cream & Butter
Chilled fresh Watermelon

A Taste Of Italy

\$30.00 per person

Tossed Garden Green Salad
Choice Of Dressing & Fresh Baked Garlic Croutons
Chilled, Marinated Tri Colored Cheese Tortellini Salad With Fresh Vegetables
Hot Garlic Bread And Butter
Cheese Or Meat Stuffed Jumbo Ravioli
Spaghetti, Fettuccine, Ziti, Rotinni, Penne,
Or Bow Tie Pasta (Choice Of Two)
Delicious Hot Italian Sweet Sausage Or Meatballs
Delicious And Hot Homemade Marinara Sauce

BAR-B-Q COOKOUTS & LOBSTER BAKES
AVAILABLE UPON REQUEST

MOUNTAIN HOUSE ON SUNDAY RIVER



CATERING MENU & PRICING

207.583.2007
761 Sunday River Road
Newry, Maine

www.MountainHouseonSundayRiver.com

HORS D'OEUVRES & APPETIZERS

Silver Selections

\$2.99 per item, per person ~ all you can eat

Wisconsin Sharp Cheddar Wheel With Assorted Crackers (you may add brie & pepper jack)

Fresh Vegetable Crudite with Chef made dips

Bar-B-Q Cocktail Frankfurters or Pigs in a Blanket

Sweet & Sour Meatballs

Wings of Fire

Polish Sausage & Maple Syrup

Gold Selections

\$3.99 per item, per person ~ all you can eat

Fresh Strawberries Dipped in Chocolate

Chilled Assorted Fruit Display

Peel and Eat Shrimp on Ice

w/horseradish cocktail sauce and fresh lemons

Mini Crab Cakes

Chicken or Beef Wellington Encroute

Boursin Stuffed Artichoke Heart

Platinum Selections

\$4.99 per item, per person ~ all you can eat

Assorted Bruschetta - Chef's Recommendation

Spanakopita

Spinach & Feta cheese wrapped in puff pastry

Smoked Atlantic Salmon Filet

w/capers and assorted stone crackers and sauces

Gourmet Pork Pot Stickers with Duck Sauce

Crab Rangoons

Mozzarella, basil and tomato skewers

Asparagus and Asiago in phyllo

Bacon Wrapped Water Chestnuts

Portobello Mushroom Purse

Petite Antipasto Skewer

Crab (or Sausage) Stuffed Mushroom

2017 ENTREES

All Meals Include Your Choice Of:
Tossed Fresh Garden Greens, Caesar Salad Or
Spinach & Mushroom Salad.

Add Any Of The Following For No Additional Cost:
Craisins, Gorgonzola, Feta Cheese And/Or
Honey & Maple Walnuts.

Your Choice Of Salad Dressings:
California French - Honey Dijon -
Parmesan & Peppercorn - Italian
Caesar - Sesame Ginger - Raspberry Vinaigrette
Chianti & Basil Vinaigrette - Buttermilk Ranch - Russian
Poppy Seed - Tomato Bacon
Extra Virgin Olive Oil & Balsamic Vinegar

All Meals Come With Home Made Dinner Rolls.



Choose Up To Three
For Your Guests To Pick From:

Chicken Cordon Bleu.....\$35.00

Chicken Picatta.....\$35.00
or veal, or pork or eggplant

Chicken Marsala.....\$35.00

Shrimp or Chicken Alfredo,.....\$35.00
with portobello mushrooms & fire roasted
red peppers

**Chicken stuffed with Brie &
Cranberries.....\$35.00**

Lobster RavioliMarket Price
fresh ravioli filled w/ lobster meat & ricotta
cheese, tossed in lobster sherry cream.
Garnished with lobster meat (also same with
seafood cannelloni)

**Baked Stuffed Haddock with Seafood
Newburg sauce.....\$40.00**

Prime Rib.....\$45.00

Atlantic Salmon Filet.....\$40.00

Roast Beef Au Jus.....\$40.00

Filet Mignon.....\$50.00

MEATLESS ENTREES

Spinach Lasagna.....\$35.00
Served with hot garlic bread

Roasted Butternut Squash Ravioli.....\$35.00
Tossed in either sage brown butter sauce,
maple whiskey or wild mushroom pesto

Grilled Vegetable Ravioli\$35.00
Drizzled with extra virgin olive oil, with oven
dried tomatoes & portobello mushrooms
then dusted with pecorino romano (or try
our wild mushroom ravioli)

Please Provide Specific Numbers
of Each Entree To Be Served Buffet Style.
Family Style or Plated Style Additional.