



PORTLAND HARBOR HOTEL

Old Port District

Holiday Buffet Menu ~ 2016

Starters

(Choice of Two)

Roasted Butternut Squash Soup / Jalapeno Pumpkin Seeds

Seafood Chowder / Tarragon Oil

Cream of Potato / Pineland Farms Cheese Curds

Baby Kale Salad / Beets / Sesame Cashews /
Clay Aged Chili Vinaigrette

Romaine Salad / Garlic Croutons / Corn Nuts /
Cranberry / Caesar Dressing

Artisan Mixed Greens / Olives / Asparagus /
Grain Mustard Vinaigrette

Entrees

(Choice of Two)

Herb Grilled Sirloin Medallions / Garlic Balsamic /
Shaved Fennel

Mole' Rubbed Pork Loin / Apple Walnut Slaw / Rosemary Jus

Grilled Salmon / Kumquat Glaze / Oven Roasted Tomato
Puree / Olives

Chicken Breast Roulade / Spinach / Goat Cheese / Fig Demi

Roasted Turkey Breast / Cranberry Chutney / Hazelnut Gravy

Sides

(Choice of Two)

Baked Spaghetti Squash / Brie / Sage

Grilled Root Vegetables / Chorizo / Chimichurri

Twice Baked Sweet Potato / Pine Nuts / Golden Raisin Butter

Roasted Fingerlings / Sea Salt

Corn Bread Stuffing / Smoked Mozzarella

Mushroom Risotto

Carving Block

(Chef Attendant \$75.00)

Whole Roasted Prime Rib of Beef / Herb Jus /
Horseradish Cream **\$550++ ea. (serves 25)**

Baked Ham / Cornichon Relish / Mustard Glaze /
Bacon Jam **\$250++ ea. (serves 25)**

Whole Roasted Prime Tenderloin of Beef / Herb Jus /
Horseradish Cream **\$375++ ea. (serves 15)**

Mole' Pork Loin / Apple Walnut Slaw / Rosemary Jus
\$275++ ea. (serves 15)

Slow Roasted Turkey Breast / Cranberry Chutney /
Hazelnut Gravy **\$250++ ea. (serves 15)**

Desserts

Chefs Assortment of Petit Desserts, Tartlets & Petit Fours

Starbucks Brewed Coffee and Assorted Flavored Teas

\$55.00++ per person

15 person minimum

Additional Starter & Sides Choices

\$5.00++ per person

Additional Entree Choices \$8.00++ per person

Pricing does not include tax and service charge

