

PEAKS ISLAND DINNER BUFFET MENU

INCLUDES ROLLS+ BUTTER / ASSORTED SOFT DRINKS / BOTTLED WATER / STARBUCKS® COFFEE / ASSORTED FINE TEAS

SOUPS / PLEASE CHOOSE ONE OF THE FOLLOWING

NEW ENGLAND CLAM CHOWDER // SHRIMP, SCALLOPS + HADDOCK

CREAM OF SPINACH BISQUE // GOAT CHEESE + FRESH HERBS

ROASTED TOMATO VELVET // SHERRY + FRESH HERBS

ROASTED CAULIFLOWER BISQUE

SALADS / PLEASE CHOOSE ONE OF THE FOLLOWING

ARTISAN MIXED GREENS // ROASTED TOMATO, WHITE ASPARAGUS
+ SPICY OLIVES / GRAIN MUSTARD VINAIGRETTE

ROMAINE // GRILLED ARTICHOKE, PARMESAN CRISP / LEMON ANCHOVY DRESSING

BABY ARUGULA // SMOKED ALMONDS + GOAT CHEESE / RASPBERRY VINAIGRETTE

COUSCOUS SALAD // PICKLED RED ONION, CAPERS + OLIVES / HUMMUS VINAIGRETTE

GRILLED VEGETABLE SALAD // SUMMER SQUASH, ZUCCHINI, ARTICHOKE, GRAPES + PISTACHIOS

ENTREES / PLEASE CHOOSE TWO OF THE FOLLOWING

PARMESAN RUBBED FLANK STEAK // SHAVED FENNEL + GARLIC BALSAMIC

HERB CRUSTED CHICKEN BREAST // CHORIZO RICOTTA STUFFED + MUSHROOM BROWN BUTTER

HOUSE SMOKED FISH CAKES // ASPARAGUS RELISH + BLOOD ORANGE BEURRE BLANC

TRI-COLORED TORTELLINI // SHRIMP, SHERRY TOMATOES + ROCKET CREAM

SIDES / PLEASE CHOOSE TWO OF THE FOLLOWING

ROASTED BLISS POTATO / RED SKIN MASHED / BAKED VALENCIA RICE / ZUCCHINI GRATIN

GRILLED VEGETABLE PRIMAVERA / MASCARPONE POLENTA / EGGPLANT PARMESAN

DESSERTS / CHEF'S ASSORTMENT OF PETIT DESSERT BITES



PORTLAND
HARBOR HOTEL

Old Port District