

DINNER BUFFET

(minimum of 30 guests)

DINNER IS SERVED WITH:

Fresh Dinner Rolls, Choice of two Salads, Choice of Starch and Fresh Vegetable, Brewed Coffee, Decaffeinated Coffee and Selection of Teas.

HORS D'OEUVRES: *(more options available)* 3.00 per person

Classic Standard Assortment Crackers, Crudités and Spreads:
assorted crackers and fresh array of crisp vegetables served with our Chef's dips & spreads

CHOICE OF ANY TWO SALADS

Caesar Salad *croutons, shredded parmesan cheese and Caesar dressing*

Garden Tossed Salad *mixed greens, vegetables and choice of two dressings*

Pasta or Bowtie Salad *vegetables and tossed with vinaigrette dressing*

Cranberry Almond Salad *(house signature served salad only)*
dried cranberries, toasted almonds, sliced cucumber, hearty croutons, shredded parmesan cheese and raspberry vinaigrette dressing

Spinach Feta Salad *thin sliced cucumbers, diced egg, feta cheese and raspberry dressing*

ENTRÉE SELECTIONS:

CHICKEN:

Stuffed Chicken Breast *spinach, ricotta cheese and hickory smoked ham*

Chicken Picatta *encrusted breast topped with lemon butter sauce & capers*

Chicken Cordon Bleu *topped with creamy Alfredo sauce*

Garlic & Herb Chicken *topped with shredded parmesan cheese*

Lemon Basil Chicken *topped with a white wine lemon cream sauce*

PORK:

Slow Roasted Pulled Pork- *with a choice of sauce: Tropical, Teriyaki, Chipotle, Classic Bourbon Barbeque, or Smoked Hickory Barbeque*

Slow Roasted Sliced Pork- *panned with a Cranberry Apple Rosemary stuffing*

Bacon Wrapped Pork Medallion- *brushed with smoked bourbon sauce*

BEEF:

Sautéed Beef Tips *onions, mushroom and red wine burgundy sauce*

Slow Roasted Prime Rib of Beef – *Carving Station*

FISH:

Baked Stuffed Haddock *topped lemon cream sauce*

Lemon Dijon Baked Salmon *with creamy lemon Dijon dill sauce*

STARCH & VEGETABLE SELECTIONS:

Starch: *Rice Pilaf, Red Roasted Potatoes, Mashed Potatoes or Garlic Mashed Potatoes*

Vegetable: *Corn Medley, Buttered Carrots, Peas & Pearl Onions or Zucchini & Summer Squash*

ONE ENTRÉE 16.00 per person

ONE ENTRÉE GROUP OPTION (Minimum Guest Count 200) 15.00 per person

Chicken & Pasta House Combo 17.00 per person

Chicken Picatta & Baked Stuffed Shells – *Marinara or Florentine style*

TWO ENTRÉE 19.00 per person

THREE ENTRÉE 22.00 per person

All prices subject to 8% state sales tax and 20% taxable service charge



Caesar Salad



Chicken Picatta



Slow Roasted Sliced Pork



Assorted Cheesecakes

DESSERTS:

House Favorites

Assorted Cheesecakes 2.99 per person

Chocolate Cake 2.99 per person

Strawberry Shortcake Station 2.99 per person



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SpectacularEventCenter.com

Just ask, we will be happy to create a menu specifically for your event and budget.