

Catering Menu

Seaport Inn & Marina _ Luncheon Services

Seaport INN
and *Marina.com*

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Event Services

ON-SITE CATERING & DECOR. We specialize in being an all-inclusive location offering catering, linen and decor rentals, hotel accommodations, and event planning services.

Deposit & Payments

A 20% deposit of a preliminary quote is required for every event and is non-refundable. All deposits are deducted from your final bill. On weddings, a second deposit, in equal amount to the original deposit, is required six (6) months prior to the wedding. An event is not booked until deposit is made. If a cancellation should occur and balance is paid in full, Seaport Inn and Marina will retain 75% of total. Final payment must be made by credit card, personal check, bank check, or money order fourteen (14) days prior to an event. A credit card is required to cover any incidental costs that may occur during the event.

Catering & Room Rental Fees

In addition to the per person catering fees, there is also an 18% gratuity, 10% administrative fee (12% for weddings), and 7% tax (6.25% state tax and .75% local tax). Room rental fees are as follows with catering service minimums:

Grand Ballroom	\$550.00
Commodore Room	\$150.00
Hospitality Suite	\$300.00
Marina Tent	\$550.00

All events are booked in five hour increments, additional hours are booked at \$150.00 per hour.

Décor

We provide tasteful and stylish designs for every event for both simple to elaborate settings. All specialty linen, table, and chair rentals must be rented through Seaport Inn and Marina. Outside vendors may only be used for items we do not provide. All rented items include set-up.

Included Amenities

An experienced coordinator will assist in organizing all the details of your event and answer any questions throughout the planning process. Full bar service is accessible in all event rooms. Any attendee of an event receives 10% off regular rate to all hotel accommodations upon request. Room blocks, of ten or more room nights, available at a greater discount through the front desk. Ample parking is available with handicap accessibility to all event spaces.

Wedding Regulations & Inclusions

We require that all food and beverages be purchased through us and no catered items are allowed to be taken off premises. Seaport Inn and Marina will not be responsible for lost or stolen articles including gift envelopes and packaged gifts. Throwing confetti, rice or birdseed is prohibited. For safety reasons, open flame candle centerpieces must be approved by management. A complimentary bridal preparation suite and room for the night of is included in every wedding booked. A complimentary food tasting and table mock-up available upon request. Any wedding booked between the months of January through April have their reception room rental fee waived.

Recognition & Social Media

We are happy to be a member to the most well known wedding sites such as WeddingWire and Wedding Spot. See event photos by following us on Facebook, Instagram, or our website.



Luncheon Buffet

SERVICED STATIONS. All prices listed are per person. All events of thirty-five to fifty guests are subject to a \$75 buffet set-up fee. Lunch must be served before 2:00pm.

Luncheon Buffet #1 \$16.95

Buffets are displayed for a maximum of two hours.

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|---------------------------|-------------------------------|
| Two Entree's | One Starch |
| One Vegetable | Garden <i>or</i> Caesar Salad |
| Artisan Rolls with Butter | Coffee and Hot Tea |

Luncheon Buffet #2 \$19.95

Buffets are displayed for a maximum of two hours.

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|---------------------------|-------------------------------|
| Two Entree's | Two Starches |
| One Vegetable | Garden <i>or</i> Caesar Salad |
| Artisan Rolls with Butter | Coffee and Hot Tea |

Luncheon Buffet #3 \$23.95

Buffets are displayed for a maximum of two hours.

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|---------------------------|-------------------------------|
| Three Entree's | Two Starches |
| One Vegetable | Garden <i>or</i> Caesar Salad |
| Artisan Rolls with Butter | Coffee and Hot Tea |

Buffet Selections

Entree Selections

Chef will cook all meat to appropriate temperature unless otherwise indicated.

Herb Roasted Chicken	Brown Sugar Glazed Ham
Baked Stuffed Chicken Breast	Roasted Pork Tenderloin
Chicken Piccata	Pot Roast with Vegetables
Chicken Marsala	Baked Haddock
Chicken Mozambique	Almond Crusted Scrod
Chicken & Broccoli Penne	Balsamic Glazed Salmon
Tenderloin Steak Tips	Baked Lasagna (Meat or Veggie)
Meatballs	Chicken Salad Sandwiches

Starch Selections

Chef will choose appropriate starch selection for entree if one is not chosen.

Rice (Pilaf, Spanish, or Jasmine Herb)	Garlic Mashed Potatoes
Potato Salad	Oven Roasted Potatoes
Macaroni and Cheese	ADD 50¢ Smashed Sweet Potatoes

Vegetable Selections

Chef will choose appropriate vegetable selection for entree if one is not chosen.

Honey Glazed Carrots	Zucchini & Squash Medley
Green Beans Almondine	Seasonal Mixed Vegetables
Broccoli, Cauliflower, & Carrots	Sauteéd Garlic & Spinach
Sugar Snap Peas	Corn Niblets with Peppers

Plated Luncheon

All prices listed are per person. Plated luncheon requires assigned seating for guests and an entree selection key must be used. Lunch must be served before 2:00pm.

All luncheon entree's below include Garden or Caesar Salad, Artisan Rolls with Butter, and a Coffee & Tea Station. A maximum of three entree selections per event. One starch and one vegetable must be chosen to accompany each dish. If one is not chosen, our chef will select appropriate vegetable and starch for your entree's.

Herb Roasted Chicken **\$15.95**
Chicken breast marinated in herbs and roasted.

Baked Lasagna **\$15.95**
Lasagna pasta sheets layered with red sauce, meat, and our four cheese blend. Available meatless or as a vegetable lasagna with alfredo sauce.

Chicken Broccoli Penne **\$15.95**
Chicken and broccoli florets tossed in an alfredo or garlic oil sauce over penne pasta.

Shrimp Scampi **\$16.95**
Pan seared shrimp with grape tomatoes in a lemon white wine scampi butter sauce over linguini.

Pork Tenderloin **\$19.95**
Roasted pork medallions with sauteed peppers, onions, and/or mushrooms.

Chicken Piccata **\$17.95**
Boneless chicken breast sauteed with capers and lemon.

Chicken Marsala **\$17.95**
Boneless chicken breast with mushrooms and garlic in a marsala wine sauce.

Baked Haddock **\$17.95**
Fresh local haddock baked with a seasoned bread crumb and butter topping.

Grand Marnier Salmon **\$17.95**
Baked salmon in a grand marnier cognac glaze with a raspberry buerre blanc drizzle.

Stuffed Chicken Breast **\$17.95**
Boneless baked chicken breast stuffed with a fresh home-made seafood stuffing. Served with gravy.

Chicken Parmesan **\$18.95**
Fried chicken breast with italian seasoned bread crumbs topped with marinara sauce, parmesan cheese, and mozzarella cheese. Served over linguini.

Tenderloin Tips **\$18.95**
Seasoned tenderloin steak tips grilled to perfection. Available smothered with onions and peppers.

Smothered Sirloin **\$19.95**
8oz sirloin steak grilled to perfection and topped with gorgonzola cheese and bacon bits. Available smothered with peppers, onions, and mushrooms.

Baked Scallops **\$19.95**
Fresh local sea scallops pan seared in a creamy ginger butter sauce.

Additional Selections

All selections listed below are priced per person and are additional to a full dinner service.

Salad Upgrades or Additional Course

If a salad dressing is not requested, chef will make selection.

Garden Salad	\$1.75
<i>Mixed greens, tomatoes, cucumbers, red onions, and shredded carrots with italian dressing</i>	
Classic Caesar Salad (substitution add 75¢)	\$2.50
<i>Romaine lettuce, parmesan, and croutons with caesar dressing</i>	
Greek Salad (substitution add \$1.75)	\$3.00
<i>Mixed greens, kalamata olives, cucumbers, tomatoes, red onion, and feta with balsamic vinaigrette.</i>	

Soup Upgrades or Additional Course

Chicken Rice, Minestrone, or Kale	\$2.00
Tuscan Soup or Tomato Basil (substitution add \$1.00)	\$3.00
Clam Chowder (substitution add \$1.50)	\$3.50

Children Meals

Children ages twelve and under.

Grilled Cheese, Mac & Cheese, or Chicken Tenders with Fries	\$12.00
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Vegetarian Options

Vegetarian, vegan, gluten free, or guests with dietary restrictions or allergies must have their meal requests sent in with other meals part of the event guest count.

Vegetable Primavera
<i>Mixed vegetables over penne or linguini in a garlic oil sauce.</i>
Eggplant Parmesan
<i>Layers of eggplant, spinach, and ricotta cheese topped with marinara sauce.</i>
Cheese Ravoili
<i>Pillows of pasta filled with a cheese filling and topped with marinara sauce.</i>
Baked Portobello Mushrooms
<i>Portobello mushrooms caps filled with roasted vegetables over a bed of parmesan risotto.</i>
Caprese Salad
<i>Fresh mozzarella and tomatoes over a bed of mixed vegetables with a balsamic glaze.</i>

Beverages

Speech Toasts

Prices listed are per person.

Sparkling Cider Toast	\$2.00
Champagne Toast	\$2.25
Black Raspberry Champagne Toast	\$3.25

Champagne with Chambord cocktail. Accented with its pink color and a fresh raspberry.

Beverage Dispensers & Cocktail Fountains

All fountain selections are subject to a \$40 fountain rental fee. Prices listed are per gallon.

Non-Alcoholic Fruit Punch	\$25.00
One Liquor Cocktail	\$65.00
White Peach Sangria	\$75.00
Red Berry Sangria	\$75.00
Champagne	\$85.00

Table House Wines

Prices listed are per bottle. Includes any and all corkage fees.

Belle Ambiance	\$12.95
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Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, or Red Wine Blend (Similar to a Merlot)

Coastal Ridge	\$13.95
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White Zinfandel

Corvo	\$13.95
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Moscato

Soda Options

Prices listed are per table. Two pitchers per table.

Coca-Cola, Diet Coke, Sprite, & Ginger Ale	\$11.90
Bottomless Pitchers	\$18.90

Unlimited refills throughout dinner service.

Desserts

Individual Dessert Squares \$64

Prices listed are for two dozen dessert squares.

Tiramisu Squares

Italian sponge cake soaked with espresso coffee, layered with sweet mascarpone cream.

Caramel Brownie Squares

Fudge brownie, caramel cream, and brownie chunks topped with caramel sauce and oat crisp.

Chocolate Truffle Squares

Smooth chocolate mousse layered between chocolate cake, covered with chocolate ganache.

Salted Caramel Squares

Moist caramel cream cake with caramel cream filling and caramel ganache.

Chocolate Chip Squares

Soft, chewy chocolate chip cookie with cream cheese filling, finished with chocolate ganache drizzle.

Lemon Burst Squares

Dense, Moist lemon cake filled with refreshing lemon cream, covered in silky lemon ganache.

Banana Cream Squares

Banana cake with smooth banana cream and banana ganache.

Fresh Strawberry Squares

Moist white cream cake with fresh strawberries, whipped cream and strawberry ganache.

9" Gardner Pies \$109

Prices listed are for a case of eight pies. Serves about sixty people.

Apple Cinnamon Pie

Cinnamon and brown sugar over fresh-cut apple slices in a light flakey crust.

Apple Crisp Crumb Pie

Fresh sliced apples in a tender crust topped with a crisp of brown sugar and rolled oats.

Blueberry Lattice Pie

Maine and Canada grown sweet and tiny blueberries packed in a light flakey crust.

Southern Pecan Pie

Sweet custard pie made of a rich blend of brown sugar, syrup, eggs, and pecans.