



Bar Harbor Regency Catering Menu 2019

123 Eden Street, Bar Harbor Maine 04609
T: 207.288.8329 F: 207.801.3904
www.barharborregency.com

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Buffets

All include: Chilled Fruit Juice

Freshly Brewed Regular and Decaffeinated Coffee

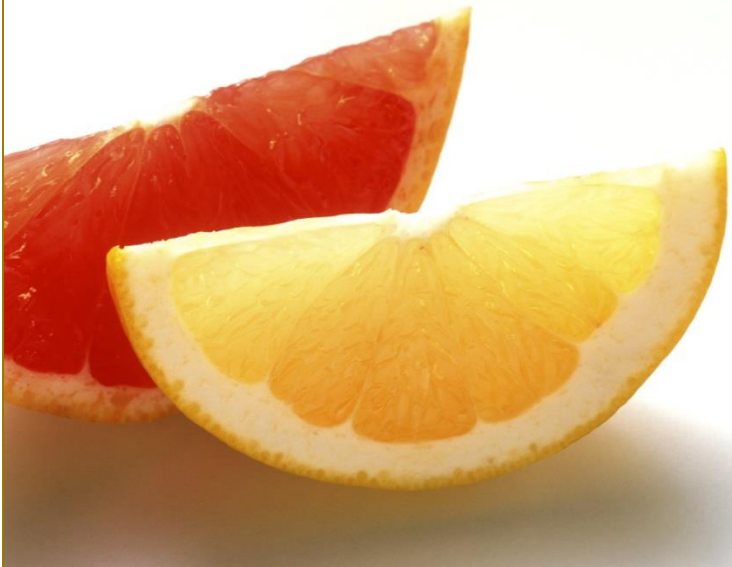
Selection of Teas

Cadillac Peak Breakfast

20 guest minimum

- *Seasonal Fruit Bowls and Fresh Picked Berries
- *Assortment of Dry Cereal, Bananas, Whole and Skim Milk
- *Fluffy Scrambled Eggs
- *Hickory Smoked Bacon and Herb Spiced Sausage
- *Home-Style Potatoes
- *Thick Cut French Toast with Maine Maple Syrup
- *Regency Bakery Display of Muffins, Danish and Assorted Breads, Fruit
- *Preserves and Butter

18- per guest



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Regency Executive Breakfast Buffet

25 guest minimum

- *Seasonal Fruit Bowls and Fresh Picked Berries
- *Individual Yogurts served with Granola, Raisins and Banana Chips
- *Assortment of Dry Cereals, Fresh Bananas, Whole and Skim Milk
- *Locally Smoked Salmon, Bagels and Cream Cheese

- *Chef's Freshly Prepared Egg and Omelet Station
- Fresh Picked Local Lobster, Diced Ham, Cheddar Cheese
- Scallions, Mushrooms, Peppers, Tomatoes, Vidalia Onion, Bacon, Sausage
- *Attendant Fee 75- Per 40 Guests

- *Fluffy Scrambled Eggs with Fresh Chives
- *Hickory Smoked Bacon, Herb Spiced Sausage
- *Thick Cut French Toast with Maine Maple Syrup
- *Skillet Potatoes

- *Regency Bakery Display of Muffins, Danish and Assorted Breads, Fruit Preserves and Butter

20- per guest



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Bar Harbor Regency Continental

15 guest minimum

*Chilled Orange and Grapefruit Juice

*Seasonal Fruit Bowls, Granola and Fresh Picked Berries

*Assorted Dry Cereals with Milk and Skim Milk

*REGENCY Bakery Display of Danish and Muffins

*Assorted Bagels and Cream Cheese

*Honey, Fruit Preserves, Whipped Creamery Butter

14- per guest

Frenchman's Bay Breakfast

20 guest minimum

*Chilled Orange and Grapefruit Juice

*Fruit Bowls and Fresh Picked Berries

*Fluffy Scrambled Eggs

*Hickory Smoked Bacon and Herb Spiced Sausage

*Home-Style Potatoes

*Assorted Fresh Baked Muffins

16- per guest



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Plated Breakfast

one selection

*All include: Chilled Fruit Juice
Freshly Brewed Coffee and
Decaffeinated Coffee
Selection of Teas*

Downeast Breakfast

- *Hand Picked Seasonal Berries
- *Fluffy Scrambled Eggs
- *Hickory Smoked Bacon and Herb Spiced Sausage Links
- *Crisp Yukon Potatoes
- *Wild Maine Blueberry Muffin with Fruit Preserves and Butter

15- per guest

Traditional Eggs Benedict

- *Hand Picked Seasonal Berries
- *Poached Egg with Canadian Bacon on an English Muffin
- Sauce Hollandaise
- *Crisp Breakfast Potatoes
- *Flaky Croissant with Fruit
- *Preserves and Butter

16- per guest

Thick Cut French Toast

- *Bailey's French Toast
- *Maine Maple Syrup
- *Hand Picked Seasonal Berries
- *Hickory Smoked Bacon

15- per guest

Healthy Start

- *Blueberry Smoothie with Fresh Mint
- *Scrambled Egg Beaters with Chives on a English Muffin
- *Smoked Turkey Bacon
- *Crisp Irish Potatoes
- *Bran Muffin, Whipped Butter and Fruit Preserves

16- per guest

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Enhancements

priced per guest

Fresh Strawberries with Whipped Cream 5.50

Berries in Season, Vanilla Yogurt Sauce 7.75

Lime Seasoned Cantaloupe Melon 5.25

Seasonal Fruit Plate, Harvest Granola, Yogurt Dip 8-

Locally Smoked Salmon with Bagel and Cream Cheese
12-

ON THE GO – Boxed Breakfast

*Chilled Bottle of Orange Juice

*Banana and Granola Bar

Please Select One:

*Fresh Hens Egg with Canadian Bacon and
Cheddar Cheese on an English Muffin

*Sausage Breakfast Burrito of Eggs, Peppers,
Onions, Jack Cheese, Sausage with Salsa

*Vegetarian Breakfast Burrito with Salsa
And Choice of:

*Bagel with Cream Cheese

Or

Seasonal Fruit Muffin with Butter

16- per guest

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Sunrise Brunch Buffet

25 guest minimum 25- per guest

*Chilled Orange, Cranberry, and Grapefruit Juice

*Sharon Farms Assorted Melons and Bush Berries

*Hot Crock of Oatmeal, Cinnamon Sugar
Raisins, Sundried Blueberries, Dried Banana Chips

*Smoked Local Salmon, Capers, and Red Onions
Assorted Bagels, Cream Cheese

*Corned Beef Hash, Yukon Potatoes and Poached Eggs

*Chef's Freshly Prepared Egg and Omelet Station
Diced Ham, Cheddar Cheese
Scallions, Mushrooms, Peppers, Tomatoes, Chives, Bacon, Sausage

*Attendant Fee 75- Per 40 guest

*Thick Cut French Toast with Maine Maple Syrup

*Hickory Smoked Bacon and Sausage

*Iron Skillet Brown Potatoes with Fresh Parsley and Onions

*Regency Bakery Display of Muffins, Danish and Assorted Breads, Fruit

*Preserves and Butter Fruit Preserves and Butter

*Freshly Brewed Regular and Decaffeinated Coffee, Selection of Teas



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Breaks

The Hike Break

Fruit Kabobs
Granola Bars
Kind Bars
Nutri-Grain Bars
Wilderness Granola Mix
Sundried Apple Chips
Assorted Naked Juices
Poland Spring Bottled Water
15- per guest

The Artisan Cheese Break

Local New England Cheeses
Crispy Crackers
New England Hand Picks Fruits
Raisins on the Vine
Truffle Honey
Spiced Nuts
Fig Jam
16- per guest

Healthy Choice

Locally Sourced Farm Stand Vegetables
Low Fat Ranch Dip
Traditional Hummus
Toasted Pita Chips
12- per guest

South of the Boarder

Yellow Stone Ground Corn Tortilla
Chips
Fresh Pico De Gallo and Guacamole
Sour Cream
Diced Tomatoes, Black Olives, Green
Onion and Melted Cheese Sauce
13- per guest

Cookie Jar

Assorted Fresh Baked Cookies
Half Pint Assorted Milks
Soft Frinks & Bottled Water
11- per guest



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Breaks

The Glacier Break

Assorted Frozen Gelatos
Ice Cream Cookie Sandwiches
Cool Cones and Klondike Bars
Natural Spring Waters

14- per guest

The Chocoholic

Chocolate Dip Strawberries
Chocolate Chip Cookies
Fudge Brownies
Mini Whoopie Pies
Chocolate Mousse Tartlets

14- per guest



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A la carte

Fresh Baked Muffins 2- each
 Bagel with Cream Cheese 3- each
 Sugared Doughnut 2.75 each
 Fresh Fruit Danish 2.75 each
 Cinnamon Roll 3.00 each
 Fresh Croissant 3.00 each
 Hard Boiled Eggs 2.00 each
 Assorted Cookies 2.00 each
 Chocolate Fudge Brownies 2.25 each
 Chocolate Dipped Strawberries 2.50- each
 Pretzels 5- per lb.
 Goldfish Crackers 7- per lb.
 Potato Chips with Onion Dip 9- per lb.
 Mixed Nuts 16- per lb.
 Individual Bags of Popcorn 3- per bag
 Yellow Corn Chips, Picante Sauce 10- per lb.
 Seasonal Fruit Kabobs 3- each
 Mixed Selection of Granola Bars 3.00 each
 Natural and Flavored Yogurts 3- each
 Whole Fresh Fruit 1.75 per piece

Break Beverages

Freshly Brewed Regular and Decaffeinated Coffee 30
– per gallon

Iced Tea 25- per gallon
 Assorted Soft Drinks 3- each
 Poland Springs Bottled Water 3- each
 Sparkling or Non Sparkling Mineral Water 4 each
 Gatorade Sports Drinks 4- each
 Naked Juices 3.5- each
 Hot Chocolate 30- per gallon
 Hot Apple Cider 40- per gallon
 Lemonade 25- per gallon
 Fresh Orange or Grapefruit Juice 30- per gallon



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Plated Lunch Salads



Served with French Style Dinner Roll, Creamy Butter, Iced Tea, Hot Coffee or Tea

“Our Harbor” Lobster Salad Summer Harvest Lettuce, Snipped French Beans, Fingerling Potatoes, Cured Olives, Seal Cove Goat Cheese, Heirloom Tomatoes, Fresh Picked Lobster Salad, Sherry Vinaigrette

25- per guest

Farm House Chicken Salad All Natural Free Range Chicken Salad with Farm House Cheddar, Petit California Greens, Granny Smith Apple, Candied Walnuts, North Country Bacon and Cider Vinaigrette.

19- per guest

Grilled Sirloin Salad Mixed Greens, Long Stem Artichokes, Herb Roasted Tomatoes, Grilled Portobello Mushrooms, Gorgonzola, Toasted Pine Nuts, White Balsamic Vinaigrette.

21- per guest

Chicken Caesar Salad All Natural Free Range Chicken, Torn Hearts of Romaine, Creamy Garlic-Caper Dressing, Grated Pecorino Romano Cheese, and Oven Baked Ciabatta Croutons

18- per guest

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Lunch Plated~Cold

*Select One Menu Per Group

Regular or Decaffeinated Coffee, Selection of Teas

Fisherman's Wharf Lunch

*Arcadia Greens, Sundried Maine Blueberries, Toasted Sunflower Seeds, Great Hill Blue Cheese, Grape Tomatoes, Honey Balsamic

*Maine Lobster Roll, Buttered New England Split Roll, Creamy Cabbage Slaw, Sweet and Sour Pickles, Kettle Cooked Chips

*Mini Wild Maine Blueberry Pie, Lemon Curd, Whipped Cream

28- per guest

Vegetarian Lunch

*Quinoa and Kale Salad with Cranberries and Toasted Almonds

*Falafel, Grilled Pita, Cucumber, Red Onion, Local Tomatoes, Crisp Romaine, Harissa Spice Honey, Yogurt Dressing, Sweet Potato Chips, Pickles

*Sharon Farms Berry Tart, Lemon Cream, Sugar Dust

22- per guest

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Lunch Plated~Cold

*Select One Menu Per Group

Regular or Decaffeinated Coffee, Selection of Teas

New England Lunch

*Roasted Butter Nut Squash Soup, Toasted Pumpkin Seeds, Pumpkin Oil

*Honey Roasted Turkey Breast, Herb Stuffing, Cranberry Mayonnaise, Hearth Baked Bread, Potato Salad, Pickle Spear

*Mini New England Apple Pie, Caramel Sauce, Whipped Cream

22- per guest

The Delicatessen

*Heirloom Tomato and Mixed Green Salad, Gorgonzola Dolce, Shaved Red Onion, 8 Year Balsamic Crème`

*Shaved Beef Rib Eye, Horseradish Cream, Caramelized Onions, Baby Arugula, Cabot Cheddar on Ciabatta with Creamy Coleslaw, Fresh Local Pickle, Kettle Chips

*Lemon Ricotta Cheese Cake, Wild Blueberry Compote

25- per guest



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Lunch Buffet

All Lunch Buffets Served with Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

Summer Harvest

25 guest minimum

*Grilled Pineapple Salad, Cilantro, Honey, Lime Squeeze

Table Top Entrée Presentation

*Teriyaki Glazed Salmon, Baby Red Bell Peppers
*Coconut Rice

*Grilled Natural Chicken Breast
Sweet Corn Succotash, Crisp Bacon, Wilted Greens

*Sea Salt Roasted Fingerling Potatoes

*Seasonal Local Vegetables

*REGENCY Artisan Baked Rolls and Whipped Butter

Conclusion

*Summer Strawberry Cake
25- per guest

Cuisine Healthy

25 guest minimum

*Mixed Mesclun Greens and Spinach Salad
Marinated Local Tomatoes, Cucumbers, Red Onion, Carrots, Mushrooms

Table Top Entrée Presentation

*Grilled Free Range Chicken Breast, Braised Greens, Lemon Thyme Jus, Wild Mushroom, Blistered Grape Tomatoes

*Broiled Haddock, Old Bay Bread Crumbs, Lobster Jus

*Wild Rice with Garden Herbs

*Roasted Garden Vegetables

*Soft Breadsticks

REGENCY Dessert

*Fresh Fruit Salad, Orange Blossom Honey, Torn Mint Leaves, Apple Walnut Sweet Bread

*Sparkling Water, Naked Juices, Herbal Iced Tea

26- per guest



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Downeast Deli Lunch

25 guest minimum

Soup and Salad

- *Corn Chowder
- *Coleslaw with Carrot Julienne
- *Mixed Green Salad with Garden Vegetables
- Vinaigrette Dressing and Creamy REGENCY Ranch Dressing
- *Red Irish Potato Salad with Leaf Parsley
- *Penne Pasta and Vegetable Salad
- *Sliced Tomatoes with Red Onions
- *Local Pickles
- *Mixed Leaf Lettuce

Platter Presentation

- *Roast Beef, Honey Maple Ham and Breast of Turkey
- Provolone, Cheddar, and Swiss Cheeses

- *Whole Wheat Wraps, Wheat & White Breads, Gluten Free Bread
- *Mayonnaise, Dijon Mustard
- *Deli Style Chips

CLUB Dessert

- *Assorted Fresh Baked Cookies
- *Chocolate Brownies

25- per guest

Gourmet Pizza

25 guest minimum

Soup and Salad

- *Italian Vegetable Soup
- *Caesar Salad Bar
- Croutons, Parmesan Cheese, Caesar Dressing
- Marinated Vine-Ripened Tomatoes and Mozzarella Pearl Salad
- *Marinated Grilled Vegetable Display
- 8 Year Balsamic, Unfiltered Olive Oil

Table Top Entrée Presentation

- *Quattro Formaggi Pizza
- Mozzarella, Fontina, Asiago, Gorgonzola Cheese

- *Sicilian Pizza
- Sweet Italian Sausage, Peperoni, Fontina, Mozzarella

CLUB Dessert

- *Tiramisu Cups
- *Cannoli's

25- per guest

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All America

25 guest minimum

Salad

*Bowl of Mixed Lettuces
Creamy and Vinaigrette Dressings
Sliced Mushrooms, Cherry Tomatoes, Sliced Cumpers
Broccoli Florets, Shredded Carrots, Herbed Croutons,
Ripe Olives

*Old Fashion Mustard Potato Salad

*Country Style Coleslaw

Table Top Entrée Presentation

*Grilled Angus Burgers
American, Cheddar or Swiss Cheese

*Grilled Veggie Burgers

*Grilled Free Range BBQ Chicken Breast

*Trays of Sliced Tomatoes
Crisp Red Leaf Lettuce, Red Onions and Pickles
Mayonnaise, Mustard and Tomato Ketchup

*Brioche Rolls and Gluten Free Bread

*Basket of Potato Chips

CLUB Dessert

*Chocolate Brownies

*American Apple Pie

24- per guest

Little Italy

25 guest minimum

Salad

*Marinated Tomatoes, Mozzarella, and Basil Salad

*Hearts of Romaine, Croutons, Caesar Dressing

Table Top Entrée Presentation

*Four Cheese Ravioli

Overnight Tomato Sauce & Artisan Style Mozzarella

*Rigatoni, Asiago Sauce, Basil Pesto

*Chicken Marsala, Wild Mushrooms, Sage, Marsala Wine

*Italian Meatballs, Roasted Plum Tomato Sauce, Grated
Pecorino Romano Cheese

*Garlic Bread Sticks

*Whipped Butter

CLUB Dessert

*Cannolis

*Espresso Soaked Lady Fingers - Tiramisu

26- per guest

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Boxed Lunches

All Boxed Up

Choose One of the Following Sandwiches:

Oven Roasted All Natural Turkey with Cave Aged Cheddar
Slow Roasted Beef with Provolone
Honey Roasted Ham and Swiss
Grilled Harvest Vegetables and Local Goat Cheese

All served with Locally Sourced Tomatoes and Green Leaf Lettuce on Rustic Ciabatta Bread
Whole Fruit
Kettle Cooked Chips
Granola Bar
Fresh Baked Cookie
Bottle Water
Assorted Condiments

18- per person



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Enhance your Lunch

with a choice of soup or salad

Soup selection

Broccoli Cheddar Soup	5- per guest
Tomato & Cheese	5- per guest
Clam Chowder	8- per guest
Lobster Bisque	8- per guest
Lentil Soup	6- per guest
Baked Potato Soup	5- per guest
Lobster and Corn Chowder	8- per guest

Salad selection (preset for a buffet enhancement)

Classic Caesar	5- per guest
Maine Acadia Salad	5- per guest
Mozzarella and Tomato	5- per guest
Seal Harbor Spinach	5- per guest
Tuscan	5- per guest



Dessert Selection *(select one)*

Blueberry Pie, Apple Pie, Cheese Cake, Strawberry Cloud Cake, Chocolate Cake, or Chocolate Mousse Cup

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the flair

Cold canapés

Hot hors d'oeuvres

Displays

Action stations

Carving stations

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.

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Displays

will be charged for a minimum of 25 guests
price is per person per hour

Artisan Cheese

Assorted Local and Farmstead Cheeses
Toasted and Candied Nuts, Fig Jam Select Dried and Fresh Fruits
Assorted Crackers

8- per guest

Crudités

Locally Sourced Farmed Vegetables with Ranch Dip and Hummus

5- per guest

Seasonal Fruit Display

Summer Melon, Hand Picked Berries, Seasonal Fruits, Minted Yogurt Dip

6- per guest

Antipasto Platter

Marinated Artichoke Hearts, Grilled Eggplant and Zucchini, Spicy Coppa, Mozzarella, Italian Peppers,
Country Olives, Heirloom Tomatoes, Roasted Red Peppers, EVOO,
Balsamic Crème, Crostini

11- per guest



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Chilled Hors d'Oeuvres

4- each

Goat Cheese Mouse, Balsamic Fig, Tart Cherry, Savory Tartlet

Pear, Prosciutto and Gorgonzola Bruschetta

Beef Tenderloin Red Onion Relish, Horseradish Cream on French Bread Crostini

Seared Ahi Tuna, Wonton Chip, Sea Salad, Wasabi Aioli



Warm Hors d'Oeuvres

4- each

Fiery Chicken Spring Rolls, Ginger Soy Dip

Truffle Mac & Cheese Tartlet

Shitake Leek Spring Roll with Ponzu Dipping Sauce

Porcini Mushroom Arancini with Truffle Aioli

Mini New England Chicken Pot Pies

Coconut Shrimp Skewer, Sweet and Spicy Thai Chili Aioli

Crispy Lump Crab Cake, Lemon Aioli

Beef Short Rib and Bacon Skewer with Maple Glaze

Mini Beef Wellington, Truffle Infused Aioli

Bacon Wrapped Sea Scallops, Maple Mustard Glaze



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Buffet Enhancements

Chef Attended Stations

Charged for a minimum of 25 guests
priced per person per hour

Pasta Station

Penne, Rigatoni, Cheese Tortellini Pasta's

Slow Cooked Tomato and Asiago Cream

Add these fresh ingredients: Sweet Italian Sausage,
Meatballs, Peppers, Mushrooms, Asparagus, Onions,
Aged Cheese, Basil Pesto and Fresh Basil

9- per guest

Chef Attended Artisan Cheese Station

Variety of Hand Crafted Local Artisan Cheese Sliced
to Order

Jams, Chutneys

Spiced Roasted Almonds

Truffle Honey, Raw Honey Comb

Dried Fruits

Crostini, House Baked Crackle Bread, Toasted Flat
Breads

10- per guest



Carving Station

Black Angus Prime Rib of Beef

Maple Glazed Baked Ham

Roasted Breast of Turkey

Herb Roasted Strip Loin

Aged Tenderloin of Black Angus Beef

9- per guest

7- per guest

7- per guest

8- per guest

14- per guest

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panache

Served appetizers

Seasonal soups/salads

Plated dinners

Buffets

Cookout

Lobster bake



Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.

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Buffets

All Dinner Buffets Served with Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

A 10- surcharge per guest, for less than twenty-five guests

Bubble Rock

30 guest minimum

Salads

*Crisp Romaine Lettuce with Roasted Corn, Grilled Red Bell Peppers, Smoked Bacon, Onion, Cumin Lime Vinaigrette

Table Top Entrée Presentation

*Blackened Pork Tenderloin, Apple-Cherry Chutney, Grainy Mustard Sauce

*Grilled Free Bird Chicken Breast, Natural Jus, Red Onion Jam

*Yukon Potato Casserole au Gratin

*Locally Sourced Farm Stand Vegetables

*French Rolls, Whipped Butter

CLUB Dessert Buffet

*Raspberry Lemon Cheese Cake

30- per guest

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Bee Hive

25 guest minimum

Salads

*Bloomsdale Spinach, Seal Cove Goat Cheese, Grilled Portobello Mushrooms, Roasted Local Tomatoes, Hard Cooked Hens Egg, Emulsified Balsamic Vinegar

Table Top Griddle Entrée Presentation

*Marinated Grilled Sirloin, Brandy Peppercorn Sauce, Crispy Onion Hay Stack

*Chicken Scaloppini "Piccata Style", Capers, Lemon Parley Sauce

*Sea Salt Roasted Fingerling Potatoes

*Locally Sourced Farm Stand Vegetables

*Roasted Garlic Banquettes, Whipped Butter

CLUB Dessert

*Chocolate Ganache Cake

33- per guest



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Precipice

30 guest minimum

Salad (GF)

- *Tuscan Salad Bar
- *Mixed baby Lettuce
- *Grilled Portobello's
- *Artichokes
- *Roasted Tomatoes
- *Gorgonzola Dolce
- *Seedless Cucumber
- *Toasted Pine Nuts
- *Club Vinaigrette and Creamy Gorgonzola Dressing

*REGENCY Caprice, Country Olives, Vine Ripe Tomatoes, Basil, Housed Pulled Mozzarella, EVOO, Balsamic Crème`

*Eggplant Rollatini, Herb Ricotta, Slow Cooked Tomato Sauce

*Penne Pasta, Italian Sausage, Sweet Peppers, Pomodoro Sauce, Mozzarella, Parmesan Reggiano
(Gluten Free Pasta Available)

Table Top Griddle Entrée Presentation

*Crispy Chicken, Aged Provolone,
Overnight Tomato Sauce, Torn Basil

*Faro Island Salmon, Wilted Spinach, Olive
Oil Roasted Cherry Tomatoes, Capers,
Lemon, White Wine (GF)

*White Truffle Rosemary Potatoes (GF)
Olive Oil Grilled King Asparagus (GF)

*Crisp Ciabatta Bread with Garlic Butter
Whipped Butter

CLUB Dessert Buffet

*Espresso Soaked Lady Fingers (Tiramisu)

35- per guest

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Gorham

25 guest minimum

Salad

*Wild Arugula, Roasted Red Beets, Seal Cove Goat Cheese,
Tear Drop Tomatoes, Torn Croutons, Pickled Onions

Table Top Griddle Entrée Presentation

*Shrimp Scampi, English Peas, Cured Lemon, Garlic Sauce,
Capellini Pasta

*Crab Stuffed Native Haddock, Kettle Stewed Lobster Sauce

*Free Range Chicken, Cipollini Onions, Smoked Bacon,
Foraged Mushrooms, Marsala Wine Sauce

*Rosemary Dusted Toy Box Potatoes

*Roasted Locally Sourced Farm Stand Vegetables

*Crisp Ciabatta Bread, Whipped Creamery Butter

CLUB Dessert

*Sour Cherry Peach Tart

38- per guest



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Over 30,000 lobsters
served at our lobster
bakes each year



Acadia Shore Lobster Experience Buffet

30 guest minimum

Soup and Salad

*Maine Clam Chowder, Kennebec Potatoes, Bacon, Local Clams, Stove Stewed Cream, Common Crackers

*Local Mixed Green Salad, Sundried Blueberries, Great Hill Blue Cheese, Local Tomatoes, Cucumbers, Baby Carrots, Honey Balsamic Dressing

Entrée Presentation

*1.25 lb. Kettle Steamed Local Lobster

*Soft Shell Steamer Clams

*Blue Hill Bay Mussels

*Grilled Chicken Breast, Local Ale BBQ Sauce ,Wild Blueberries

*Parsley Butter Tossed Toy Box Potatoes with Maine Sea Salt

*Sweet New England Corn, Chive Butter

*Blueberry Jalapeno Corn Bread, Whipped Butter

CLUB Dessert

*Mini Wild Maine Blueberry Tarts

50- per guest

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Enhance Your Dinner... appetizer anyone?

Enhance your evening with a tasty temptation
select one for your guests to experience

Add an Enhanced Appetizer Course – 8- per guest

Local Maine Shrimp and Bay
Scallop Ragout, Pea Ravioli,
Lemon Sauce

Parmesan Potato Gnocchi, Italian
Bacon, Wild Mushrooms, Leaf
Spinach, Tartufo Cream

Maine Lump Crab Cake, Summer
Corn Succotash , Whole Grain
Mustard Caper Remoulade

Chilled Shrimp and Lobster, Bloody
Mary Cocktail Sauce, Cured Lemon,
Micro Celery– 10 per guest

Butter Poached Lobster, Parmesan
Pea Risotto, Lobster Broth

*Talk to with our catering specialist about
enhancing our buffets. Offering wine with
your meal adds elegance and fun~*

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Plated dinners

For more than two Entrées and a Vegetarian option, an additional 5- per guest will be charged, to insure exceptional service. Please let us know in advance of those with dietary restrictions, so we may take special care to create them a special meal.



The evening begins...savory
soup or salad please select one

soup

Tomato Bisque with Basil Essence

Butternut Squash & Apple Soup with Pumpkin Oil

Local lobster Bisque,

Maine Clam Chowder, Local Clams, Kennebec Potatoes, Smoked Bacon, Stove Stewed Cream

Lental Soup with Creme Friache`

Italian Vegetable Soup with Basil Pesto

OR.... salad

"Caprese" Burrata Mozzarella, Seasonal Heirloom Tomatoes, Cured Olives, Basil Leaves, Balsamic Crème, EVOO

Acadia Salad, Sundried Blueberries, Great Hill Blue Cheese, Heirloom Tomatoes, Bush Berry Vinaigrette

Baby Arugula, Heirloom Beets, Local Chevre , Toasted Pistachios, Citrus, Vinaigrette

REGENCY Caesar, Petite Hearts of Romaine, Parmesan Cheese, Ciabatta Croutons, Creamy Garlic Caper Dressing

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Plated Entrees

Entrée Collection

Seared Halibut, Scalloped Potato, Lobster Jus (GF)

42- per guest

Garlic Herb Roast Cage Free Chicken, Wild Mushrooms Lemon Ricotta Smashed Potatoes, Marsala Pan Sauce

32- per guest

Roasted Chicken, Capers, Herbs, Goat Cheese Potato Puree , Lemon Sauce

32- per guest

Pan Roast Salmon, Sea Salt Roasted Potato, Chardonnay Butter, Confit Tomato Jam (GF)

35- per guest



Roasted Prime Rib of Beef, Smashed Potatoes, Crispy Shallots, Red Wine Beef Jus

40- per guest

Butter Poach Lobster in the Half Shell, Sweet Potato Hash Potatoes, Lobster Butter

57- per guest



Garlic Rubbed Filet of Beef, Wild Mushrooms, Yukon Potato Puree, Veal Stock Reduction (GF)

57- per guest

Georges Bank Crab Stuffed Haddock, Quinoa Pilaf, Lobster Sauce (GF)

38- per guest

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Plated entrees

CLUB Dinner COMBO Plate Selections

Grilled NY Sirloin, Deep Water Shrimp
Brochette, Potato Pave, Lobster Buerre`
Blanc, Rosemary Jus

59- per guest

Duet of Natural Beef Filet, Butter Poached
Maine Lobster, Yukon Gold Potato Puree,
Two Sauces

69- per guest



Vegetarian Options

Select One

CLUB Vegetarian Plate Options

Stuffed Fall Squash, Toasted
Ancient Grains, Wild Mushrooms,
Matignon Vegetables, Butternut
Broth and Toasted Pumpkin Seeds,
Pumpkin Oil (GF)

32- per guest

Grilled Stuffed Portobello, Local
Goat Cheese, Roasted Petit
Vegetables, Toasted Ancient
Grains, Roasted Pepper Butter
(GF)

32- per guest

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Desserts

Please select one

Lemon Ricotta Cheese Cake

Lemon Curd, Wild Maine Blueberry Compote, Honey Tuile Crisp

Chocolate Obsession

Flourless Chocolate Cake, Chocolate Ganache`, Chocolate Sauce

Fresh Seasonal Berry Tart

Vanilla Cream, Raspberry Coulis

Strawberry Bunt Cake

Lemon Mascarpone, Macerated Wild Strawberry Compote

Valrhona Chocolate Mousse

Chocolate Crumbs, Raspberries, Whipped Cream

Mini Wild Maine Blueberry Tart

Raspberry and Lemon Sauce, Chantilly Cream

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Late Night

Slider Station

Mini Black Angus Burgers
Brioche Rolls, Cave aged Cheddar, Local Tomatoes
Pulled Pork Sliders
Chipotle BBQ, Cabot Cheddar, Brioche Roll
Sweet Potato Fries
12- per guest

Wings Station

(Boneless Available)
Classic Buffalo or Chipotle BBQ,
Carrot and Celery Sticks
Blue Cheese, House Made Buttermilk Ranch
12- per guest

Euro Style Pizza Station

Quattro Formaggi Pizza: Mozzarella, Fontina, Asiago, Gorgonzola Cheese
Sicilian Pizza: Sweet Italian Sausage, Peperoni, Fontina, Mozzarella
Umbria: Wild Mushrooms, Asiago Cream, Truffle Oil, Crisp Arugula
(approximately 8 slices per 10" Pizza)
15- each

Late Night Sweets

Mini Apple tarts, Salted Caramel
Mini Cheesecake, Blueberry Compote
Mini Chocolate Whoopie Pies
Chocolate Dipped Strawberries
Fresh Doughnuts Holes
10- per guest

Snacks and Dips

Hot Crab & Lobster Dip with Pita Chips, Toasted
French Bread, Tortilla Chips
13- per guest

Hot Spinach and Artichoke Dip, Crostini with Herbs,
Toasted Flat Breads
12- per guest

CLUB Deluxe Mixed Nuts
16- per pound

Pretzel Twists
5- per pound

Bowl of Potato Chips with Caramelized Onion Dip
9- per guest

Salsa and Guacamole, Southwestern Basket of
Yellow Corn Tortilla Chips
13- per 20 guest

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ENJOY

hosted bars

cash bars

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Hosted Bar:

Imported | Craft Beer | 6- per bottle
Sam Adams, Sam Light, Heineken, Corona, Corona Light

Domestic Beer | 5- per bottle
Bud, Bud Light

House Wine | 7- per glass
Canyon Road: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

Soft Drinks | 3- per drink
Coca-Cola products

Bottle Water | 3- per drink

And you choice of Premium, Top Shelf or Ultimate Liquors

Premium Liquors | 8- per drink

New Amsterdam Vodka

Bombay Gin

Cruzan Rum

Dewars Scotch

Jim Beam Bourbon

Canadian Club Whiskey

Suwzu Blue Tequila

Top Shelf Liquors | 9- per drink

Tito's Handmade Vodka

Beefeater Gin

Captain Morgan Rum

Dewars Scotch

Jack Daniels Bourbon

VO Canadian Whiskey

Bacardi Rum



Ultimate Liquors | 10- per drink

Grey Goose Vodka

Hedericks Gin

Selection of Rums

Glenmorange Scotch

Crown Royal Whiskey

Woodford Reserve Bourbon

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Cash Bar:

Prices on this page include the service charge and tax.

Imported | Craft Beer | 7- per bottle
Sam Adams, Sam Light, Heineken, Corona, Corona Light

Domestic Beer | 6- per bottle
Bud, Bud Light

House Wine | 8- per glass
Canyon Road: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

Soft Drinks | 4- per drink
Coca-Cola products

Bottle Water | 4- per drink

And you choice of Premium, Top Shelf or Ultimate Liquors

Premium Liquors | \$10 per drink

New Amsterdam Vodka
Bombay Gin
Cruzan Rum
Dewars Scotch
Jim Beam Bourbon
Canadian Club Whiskey
Suwzu Blue Tequila

Top Shelf Liquors | \$11 per drink

Tito's Handmade Vodka
Beefeater Gin
Captain Morgan Rum
Dewars Scotch
Jack Daniels Bourbon
VO Canadian Whiskey
Bacardi Rum



Luxury Liquors | \$12 per drink

Grey Goose Vodka	Glen Morange Scotch
Hedericks Gin	Crown Royal Whiskey
Selection of Rums	Woodford Reserve Bourbon

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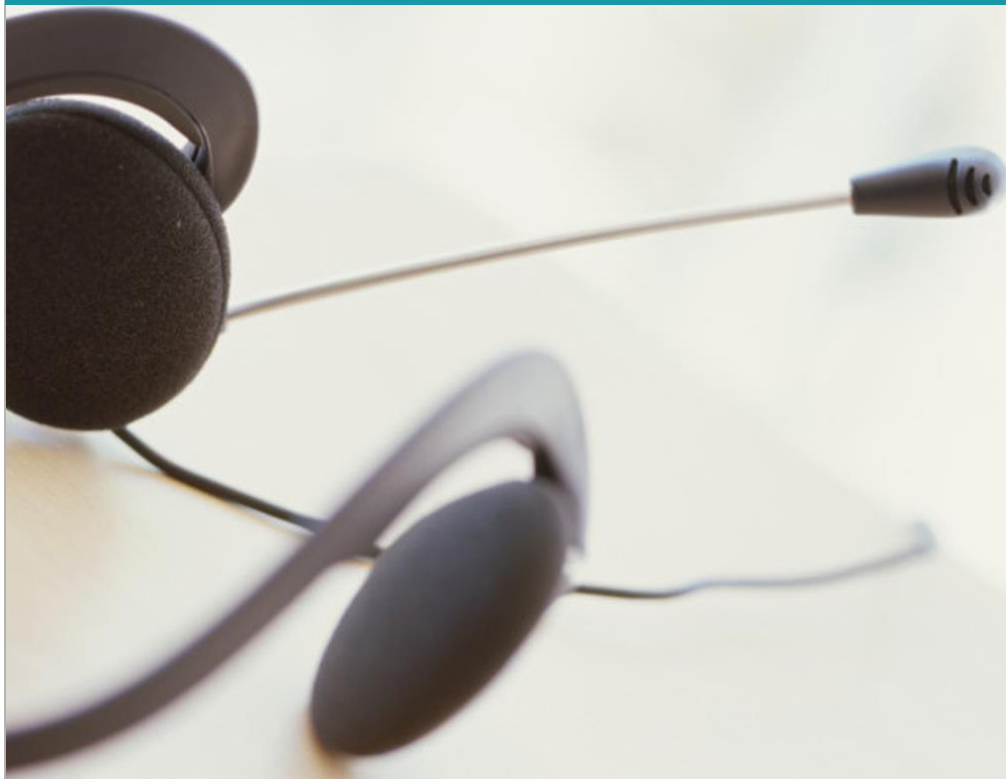
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equipment

House Phone with Outside Access | 50-
Teleconference/Polycom Phone | 125-
LCD Projector | 250-
DVD Player | 50- VCR
TV Monitor and VCR | 95-
Laptop/IPOD amplified sound | 60
50" Plasma TV with Stand | 450-
Wireless Handheld or Lapel | 95-
Podium and Hard Wired Microphone | 50-
Patch Fee to House Sound | 175 -
Laser Pointer | 35-
Laptop Wireless Remote | 45-
Drop Down Screen | 100-
8 x 8 Screen | 85-
Easel | 10-
Flipchart with Pad and Markers | 35-
25' VGA Cable Extension | 35-
AV Cart, Power Cord and Strip | 35-
Extension Cord | 5-
Power Strip | 5-
Guest to provide Own Equipment | 75
(this does not include Laptops)
AV Tech | 50- per hour

Unless otherwise noted prices are per day



Other Audio Visual equipment
available with at least 48 hours prior
notice