

Special Event Menus



Brunch



Breakfast & Brunch Buffet

Home Baked Raspberry ~ Cinnamon Coffee Cake
Freshly Baked Muffins and Doughnuts served with Sweet Butter
Fresh Seasonal Fruit Display
Vanilla Yogurt with granola
Fresh Scrambled Eggs
Baked Praline French Toast with warm Maine Maple Syrup
Red Bliss Homefries
Apple-Smoked Bacon/Sausage Links
Assorted Juices (cranberry & orange)
Regular Coffee, Decaf Coffee and Herbal Teas

\$24.75 per person

Option:

Farmer's Quiche instead of Scrambled Eggs (Ham and Swiss, Garden Vegetable, Crab and Cheddar) \$27.00 per person

Add-On:

Chef carved Country Ham served with Mango~Cranberry Chutney \$7.50 per person



Hors d'ougvres



Stationed Hors d'oeuvres

50 Person Minimum

Assorted Fresh Garden Vegetables

served with spinach dip and red pepper hummus \$4.25 per person

Imported and Domestic Cheese Platter

served with seasonal fruit and crackers \$5.00 per person

Imported and Domestic Cheese Display

with wheat and rice crackers

Seasonal fruit with carved watermelon (in season)

marinated mushrooms, sliced pepperoni, marinated artichokes, imported olives, pickles

\$6.75 per person

Tex Mex Platter

with layers of salsa, green onions, black olives, diced tomatoes, cheddar cheese, sour cream, and refried beans served with tortilla chips
\$3.00 per person

Antipasto platter

Italian sliced meats and cheeses, marinated mushrooms, pepperoncini, assorted olives and marinated artichoke hearts

served with garlic crostini

\$8.50 per person

Raw Bar Sail Boat Display

Chilled jumbo shrimp, empress crab claws, and oysters on the half shell served with spicy cocktail sauce, remoulade sauce, capers, and lemon wedges

Market price per person



Hors d'ougvres



Passed Hors d'oeuvres

Per Person- 50 person minimum

Chilled Jumbo Shrimp Cocktail served with Spicy Cocktail Sauce ~ \$2.25 Bacon wrapped Sea Scallops ~ \$2.25

Bacon wrapped Sea Scallops \sim \$2.25 Teriyaki Beef wrapped in bacon \sim \$2.25

Miniature Spicy Crab Cakes served with Remoulade Sauce ~ \$2.00

Maine Lobster Mac and Cheese Cups ~ \$2.50

Macaroni and Cheese Cups with bacon ~ \$2.00

Mini Mediterranean Meatballs with Lime Aioli ~ \$2.00

Mini Italian Meatballs with Marinara Sauce ~ \$2.00

Slices of Roasted Tenderloin on Garlic Crostini topped with Béarnaise Sauce ~ \$2.25

Miniature Sliders Topped with Cheese, Mustard, Catsup and Dill Pickle Slice $\sim \$2.00$

Teriyaki Chicken Skewers ~ \$2.00

Teriyaki Beef Skewers ~ \$2.00

Southwest Chicken Cups with salsa ~ \$2.00

Buffalo Chicken Cups with bleu cheese ~ \$2.00

Tequila Lime Shrimp Cups ~ \$2.25

Roasted Vegetable Cups with goat cheese and Greek olives ~ \$2.00

Mushroom Caps Stuffed with a Vegetable Herb Stuffing ~ \$2.00

Mushroom Caps Stuffed with Fresh Crabmeat and Herb Stuffing ~ \$2.00

Spanakopita ~ \$2.00

Fresh Bruschetta on Garlic Crostini ~ \$2.00

Pork Pot Stickers Served with Garlic Soy Sauce ~ \$1.75

Veggie Spring Rolls Served with Sweet Chili Sauce ~ \$1.75

Red Bliss Potato Bites Stuffed with Bacon, Scallions, and Cheddar Cheese ~ \$2.00

Red Bliss Potato Bites Stuffed with Broccoli and Cheddar Cheese ~ \$1.75

Baked Apple and Pear Brie Puff Pastry Tarts ~ \$2.00

Baked Brie and Raspberry Jam Pastry Tarts ~ \$2.00

Sweet Italian Sausage Puffs ~ \$2.00

Mini Grilled Reuben Sandwiches ~ \$2.00

Mini Grilled Cheese and Onion Jam Sandwiches ~ \$1.75

Vegetarian Antipasto Skewers ~ \$2.00

Asiago Asparagus wrapped in Filo ~ 2.00

•All sales subject to a 20% Service Charge and 8% Maine State Sales Tax
•Final Counts are due 14 days prior to event date



Hors d'ougvres



Gluten Free Hors d'oeuvres

Per Person- 50 person minimum

Chilled Jumbo Shrimp Cocktail served with Spicy Cocktail Sauce ~ \$2.25

Bacon Wrapped Sea Scallops ~ \$2.25

Mini Mediterranean Meatballs with Lime Aioli ~ \$2.00

Mini Italian Meatballs with Marinara Sauce ~ \$2.00

Teriyaki Beef Lettuce Cups ~ \$2.00

Miniature Teriyaki Chicken Skewers ~ \$2.00

Miniature Thai Chicken and Apricot Skewers ~ \$2.00

Miniature Teriyaki Beef Skewers ~ \$2.00

Mushroom Caps Stuffed with a Vegetable - Herb Stuffing ~ \$2.00

Mushroom Caps Stuffed with Fresh Crabmeat and Herb Stuffing ~ \$2.25

Red Bliss Potato Bites Stuffed with Bacon, Scallions, and Cheddar Cheese ~ \$2.00

Red Bliss Potato Bites Stuffed with Broccoli and Cheddar Cheese ~ \$1.75

Vegetarian Antipasto Skewers ~ \$1.75

AT SANFORD COUNTRY CLUB

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Carving Stations



Roasted Turkey Breast

served with a mango-cranberry chutney \$7.25 per person

Country Baked Ham

served with country-style mustard \$7. 25 per person

Herb Roasted Pork Loin

served with applesauce and country mustard \$7.25 per person

Choice of Two:

Roasted Turkey Breast • Country Baked Ham • Herb Roasted Pork Loin
\$10.00 per person

Roasted Sirloin of Beef

served with au jus and a horseradish crème sauce \$8.50 per person

Roasted Prime Rib

served with au jus and a horseradish crème sauce \$12.⁰⁰ per person

Roasted Tenderloin of Beef

Served with au jus and horseradish crème sauce \$16.⁵⁰ per person

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Main Courses



Bronze Package

Tossed Garden Salad with choice of dressings or
Crisp Caesar Salad tossed with croutons, parmesan cheese, and Caesar dressing
Freshly Baked Rolls with butter
Chicken Parmesan with Marinara Sauce
Meatballs and Italian Sausage
Penne Pasta with Marinara Sauce
Oven Roasted Garden Vegetable with garlic

\$27.00 per person

Silver Package

Tossed Garden Salad with choice of dressings *or*Crisp Caesar Salad tossed with croutons, parmesan cheese, and Caesar dressing
Freshly Baked Rolls with butter

Baked Haddock Topped with a Garlic Cheddar Crumb topping and Lobster Sauce Baked Stuffed Cranberry Chicken topped with Herb Supreme Sauce Rice Pilaf

Oven Roasted Garden Vegetables seasoned with garlic

\$ 32.50 per person

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Main Courses



Gold Package

Tossed Garden Salad with choice of dressings *or*Crisp Caesar Salad tossed with croutons, parmesan cheese, and Caesar dressing
Freshly Baked Rolls with butter

Baked Haddock Topped with a Garlic Cheddar Crumb topping and Lobster Sauce Baked Stuffed Cranberry Chicken topped with Herb Supreme Sauce Penne Pasta with marinara

> Oven Roasted Rosemary Seasoned Red Bliss Potatoes Oven Roasted Garden Vegetables seasoned with garlic

> > **\$36.**75 per person

Platinum Package

Tossed Garden Salad with choice of dressings *or*Crisp Caesar Salad tossed with croutons, parmesan cheese, and Caesar dressing
Freshly Baked Rolls with butter

Baked Haddock Topped with a Garlic Cheddar Crumb topping and Lobster Sauce
Baked Stuffed Cranberry Chicken topped with Herb Supreme Sauce
Cheese Rayioli with marinara sauce

Oven Roasted Rosemary Seasoned Red Bliss Potatoes Oven Roasted Garden Vegetables seasoned with garlic Chef Carved Ham or Roasted Turkey *(choose one)*

\$42.⁷⁵ per person



Children's Menu



For Children 10 and younger

Chicken Fingers with French Fries Grilled Cheese Sandwich with French Fries Grilled Burger with French Fries Hot Dog with French Fries

\$15.50 per child

Option:

Bronze, Silver, Gold or Platinum Buffet Package
Children's Cost
\$15.50 per child

at Sanford Country Club

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Barbeque Buffet



Includes:

Homemade Cole Slaw
Smoked Pulled Pork
Grilled Breast of Chicken with hickory barbeque sauce
Macaroni and Cheese with a bacon ~ cheddar crumb topping
New England Baked Beans
Sweet Corn with roasted red peppers
Fresh Baked Corn Bread and Rolls with butter

\$27.00/per person

Add-Ons:

Baby Back Ribs \$10.00/per person

Tossed Garden Salad or Baked Potatoes with Sour Cream

\$2.⁵⁰/per person

Beef Brisket Chili \$8.50/per person

Maine Blueberry Cobbler or Strawberry Shortcake \$7.50/per person

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Barbeque



BBQ Package #1

\$18.50 per person

Hamburgers, Veggie Burgers, and Hot Dogs Red Bliss Potato Salad Assorted Condiments, Relishes, Sliced Cheese, Tomato and Onion Assorted Cookies

BBQ Package #2

\$19.75 per person

1/4 BBQ Chicken Breasts

Hamburgers, Veggie Burgers, and Hot Dogs

Red Bliss Potato Salad

Assorted Condiments, Relishes, Sliced Cheese, Tomato and Onion

Assorted Cookies

BBQ Package #3

\$21.²⁵ per person

Hamburgers, Veggie Burgers, and Hot Dogs
Choice of Corn on the Cobb, Red Bliss Potato Salad or Garden Pasta Salad
Choice of Fresh Caesar Salad or Garden Salad
Assorted Condiments, Relishes, Sliced Cheese, Tomato and Onion
Assorted Cookies and Chilled Sliced Watermelon

** \$100 Service Fee Added to BBQs with less than 50 guests **

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Barbeque



BBQ Package #4

\$24.00 per person 1/4 BBQ Chicken Breasts

Hamburgers, Veggie Burgers, and Hot Dogs Choice of Corn on the Cobb, Red Bliss Potato Salad or Garden Pasta Salad Choice of Fresh Caesar Salad or Garden Salad Assorted Condiments, Relishes, Sliced Cheese, Tomato, and Onion Assorted Cookies and Chilled Sliced Watermelon

BBQ Package #5

\$24.25 per person

BBQ Pulled Pork w/ deli rolls
Hamburgers, Veggie Burgers, and Red Hot Dogs
Cole Slaw and Pasta Salad
Assorted Condiments, Relishes, Sliced Cheese, Tomato, and Onion
Assorted Cookies and Chilled Sliced Watermelon

BBQ Package #6

\$25.50 per person

Baby Back Ribs Splashed with Sweet and Tangy BBQ Sauce
1/4 BBQ Chicken Breasts
Italian Sausages, Peppers, and Onions
Corn on the Cobb, Red Bliss Potato Salad, Caesar Salad
Bakery Fresh Rolls, Bread, and Butter
Assorted Cookies and Chilled Sliced Watermelon

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Desserts



Plated Desserts

\$7.50 per person

Coconut Layer Cake Traditional Tiramisu

Warm Maine Blueberry Cobbler with Vanilla Ice Cream or Whipped Cream
Apple Crisp with Vanilla Ice Cream or Whipped Cream
Cheese Cake with Blueberry Sauce or Strawberries and Whipped Cream
Strawberry Shortcake with Whipped Cream
New England Gingerbread with Whipped Cream
Carrot Cake with Cream Cheese Frosting
Dark Chocolate Layer Cake with Fudge Frosting

Brownie à la mode

homemade brownies topped with vanilla ice cream, hot fudge, and whipped cream

Individual Dessert Cakes

Cheese Cake

with blueberry sauce or strawberries and whipped cream

14" ~ \$34.00

New England Gingerbread

with whipped cream 12" ~ \$22.75

Coconut Layer Cake 12" ~ \$34.00

Traditional Tiramisu 12" ~ \$44.00

Carrot Cake

with cream cheese frosting 12" ~ \$36.75

Dark Chocolate Layer Cake

with fudge frosting 12" ~ \$34.

Homemade Pies

\$6.50 per person

Double Crust

Apple Dutch Apple Blueberry

Individual Pies - \$17.50 per pie

Single Crust Chocolate Cream Pumpkin Pie



Desserts



Dessert Buffet

Choice of 3- Freshly Baked Pies Apple, Dutch Apple, Blueberry, Pumpkin, Chocolate Cream

Choice of: 2 – Home Style Cakes Chocolate Layer Cake, Red Velvet Cake, Carrot Cake, Coconut Layer Cake

Mini Pastries

Brownies, Assorted Cookies, Fruit-Filled Cookies, Mini Whoopie Pies, Cream Horns

Homemade Cookies

Chocolate Chip, Peanut Butter, Sugar, Molasses, Lemon-Sugar, Oatmeal-Raisin

\$28.25 per person

Ice cream bar

Ice Cream - Chocolate & Vanilla

Sauces - Hot Fudge, Strawberry Sauce, Caramel Sauce
Toppings - Whipped Cream, Sprinkles, Crumbled Oreo Cookies, M & M's, Nuts, Cherries
Includes paper napkins, plastic bowls, plastic ware, and wet naps

\$8.50 per person

Platter of Assorted Mini Pastries

Brownies, Assorted Cookies, Fruit-Filled Cookies, Mini Whoopie Pies, Cream Horns \$3.00 per person

Freshly Made Cookies

Chocolate Chip, Peanut Butter, Sugar, Molasses, Lemon-Sugar, Oatmeal-Raisin \$14.25 per dozen

