

For Starters

Rise and Shine

Assorted Morning Juices
Assorted Muffins and Pastries
Freshly Brewed Coffee
Selection of Premium Herbal Tea
\$8.95

Morning Glory

Assorted Morning Juices
Seasonal Fresh Fruit
Assorted Fruit Yogurts
Assortment of Muffins and Pastries
Freshly Brewed Coffee
Selection of Premium Herbal Tea
\$10.95

Beverages

Coffee and Tea Station	\$25.00 per gallon
Bottled Water	\$1.75 each
Assorted Sodas	\$1.00 each

Tasty Additions

Assorted Muffins and Pastries (12)	\$18.00 per platter
Bagels, Cream Cheese (12)	\$28.00 per platter
Seasonal Fresh Fruit Salad for (12)	\$32.00 each
Individual Yogurts	\$1.75 each
Smoked Salmon Display (Serves 30)	\$120.00
Display Includes Cream Cheese, Capers, Red Onion and Pumpernickel Toast Points	

All Food and Beverage items subject to a 20% service charge and 7% Maine state tax

Breakfast Buffet

Minimum of 25 People Required for Buffet

The Skipper

Assorted Morning Juices
Seasonal Fresh Fruit
Assorted Muffins and Pastries
Crispy Potatoes
Scrambled Eggs
Sausage and Bacon
Freshly Brewed Coffee
Coastal House Selection of Premium
Teas

\$14.95 per person

The Bountiful Breakfast

Assorted Morning Juices
Seasonal Fresh Fruit
Flaky Croissants and Assorted Muffins
Eggs Benedict
Breakfast Strata with Vegetables and
Cheese
Crispy Potatoes
Freshly Brewed Coffee
Coastal House Selection of Premium
Teas

\$18.95 per person

*Upgrade to include Eggs Benedict for
an additional \$4.00 per person

Breakfast Express

All plated breakfasts will be served with morning juice, fresh fruit cup and coffee or tea. Please select one entrée from below. The entrée will be served with our signature crispy potatoes and the appropriate garnishes.

Breakfast Strata with Fresh Vegetables and Cheese
\$11.95 per person

Cinnamon Stuffed French Toast with Sausage
\$13.95 per person

Breakfast Croissant with Scrambled Eggs, Ham and Cheese
\$13.95 per person

Eggs Benedict- An English Muffin with Poached Eggs, Canadian Bacon and Hollandaise
\$14.95 per person

Lobster Benedict- Fresh Maine Lobster atop Poached Eggs and Hollandaise
\$Market Price

All food and beverage items are subject to a 20% service charge and 7% Maine state tax

Brunch Buffet

*Minimum of 25 People Required for Buffet

Assorted Morning Juices
Seasonal Fresh Fruit
Muffins and Pastries
*Choice of Omelet Station
Or
*Pancake Station
Strawberry and Mascarpone
Stuffed French Toast
Scrambled Eggs
Sausage and Bacon
Choice of Sliced Roasted Ham or Beef
Crispy Potatoes
Freshly Brewed Coffee
Coastal House Selection of Premium Teas

\$24.95 per person

*There will be a \$50.00 Chef Fee for the Live Action Station

*Upgrade your Brunch, for an additional fee, with our Bloody Mary Bar – this includes a variety of vegetables and appropriate garnishes

*All food and beverage items are subject to a 20% service charge and 7% Maine state tax

Lunch Buffets

Minimum of 25 People Required for Buffet

Delicatessen

Choice of Soup
Platters of Assorted Deli Meats
Assorted Cheeses
Red Bliss Potato Salad
Assorted Fresh Breads
Chips and Pickles
An Array of Condiments
Cookies and Brownies
Freshly Brewed Coffee
Coastal House Selection of Premium
Teas
\$16.95 per person

Wrap It Up

Choice of Soup
Smoked Turkey with Cheddar
Roast Beef, Blue Cheese with
Caramelized Onions
Vegetable Wrap
Pasta Salad, Chips and Pickles
Cookies and Brownies
Freshly Brewed Coffee
Coastal House Selection of Premium
Teas
\$17.95 per person

Soup n' Salad

Choice of Soup
Curried Chicken Salad with Golden
Raisins and Pine Nuts
Fresh Greens
Caesar Salad
Skewered Grilled Shrimp- 3 per Skewer
Bread Sticks
Cookies and Brownies
Freshly Brewed Coffee
Coastal House Selection of Premium
Teas
\$17.95 per person

Gourmet Delight

Choice of Soup
Marinated Chicken Breast
Roast Beef, Cheddar, and Lettuce on
French Bread
Tossed Green Salad
Assorted Fresh Breads
Chips and Pickles
Cookies and Brownies
Freshly Brewed Coffee
Coastal House Selection of Premium
Teas
\$18.95 per person

The Downeaster

New England Clam Chowder
Lobster Salad Rolls
Chicken Salad Rolls
Cole Slaw
Assorted Chips and Pickles
Strawberry Shortcake Cake
Freshly Brewed Coffee
Coastal House Selection of Premium
Teas
\$Market Price

Subs Away

Choice of Soup
Choice of Two Subs:
Vegetarian Antipasto
Turkey with Swiss Cheese
and Honey Mustard
Roast Beef with Blue Cheese and
Caramelized Onions
Italian Cold Cut
Chips and Pickles
Cole Slaw
Cookies and Brownies
Freshly Brewed Coffee
Coastal House Selection of Premium
Teas
\$16.95 per person

Treat your guests and add an additional hot item to your buffet for \$4.00 per person.
Suggested Items include: Cheese Tortellini Tossed with Chicken, Mushrooms, Fresh Spinach in
Alfredo Sauce or Three Cheese Baked Ziti in a Red Sauce

All food and beverage items subject to a 20% Service Charge and 7% Maine State Tax

Plated Luncheon Entrées

Please select one hot or cold entrée, which includes an Appetizer, Fresh Rolls, Chef's Choice of Dessert, Freshly Brewed Coffee, and the Coastal House Selection of Premium Teas.

Appetizers

The Coastal House Salad
Caesar Salad
Mesclun Salad
Fresh Seasonal Soup

Get it While it's Hot

(Seasonal Vegetables, Starches, and Garnishes included)

Chicken Marsala

Boneless Chicken Breast Sautéed in Marsala
with Mushrooms
\$18.95

Roasted Center Cut Pork Loin

Herb Roasted, and Served with a Seasonal Sauce
\$17.95

Grilled Salmon

Fresh Salmon Grilled, Served with a Seasonal Sauce
\$17.95

Baked Haddock

Traditional New England favorite, Cream, Cheddar and Light Crumb
\$18.95

Asian Chicken Stir-fry

Fresh Tender Chicken Sautéed
With Garden Fresh Vegetables, Soy, Ginger, and Sesame
\$18.95

Traditional Pot Roast

With a Savory Hunter Sauce
\$17.95

Roasted Herbed Statler Chicken Breast

With Supreme Sauce
\$17.95

Vegetable Lasagna

Stuffed with Fresh Vegetables and Topped with Pomodoro Sauce
\$15.95

All food and beverage items are subject to a 20% service charge and 7% Maine state tax.

Toss It Up

Classic Cobb Salad

With Diced Turkey, Crispy Bacon, Avocado, Crumbled Blue Cheese, and Chopped Egg
on Fresh Tossed Greens

\$17.95

Lobster Salad Plate

With Fresh Picked Lobster on a Bed of Field Greens, Appropriate Garnish

\$Market Price

Oriental Chicken Salad

Stir Fried Chicken with Fresh Vegetables, Crispy Wontons and Sesame Dressing

\$17.95

Marinated Grilled Chicken Breast

Served on House Made Caesar Salad
with Freshly Grated Parmigiano-Reggiano

\$17.95

Grilled Flank Steak

Served on a Bed of Tossed Greens with a Fresh
Orange Cumin Vinaigrette

\$17.95

All food and beverage items are subject to a 20% service charge and 7% Maine state tax

Break It Up

All Day Beverage Bar

Freshly Brewed Coffee
Selection of Premium Herbal Teas
Bottled Waters and Assorted Sodas
\$8.95 per person

The Coastal Break

Selection of Cookies and Brownies
Goldfish and Mixed Nuts
Bottled Waters and Assorted Sodas
\$7.95 per person

Retro Candy Explosion

An Assortment of Favorite Childhood Candy and Treats
Bottled Waters and Assorted Sodas
\$8.95 per person

Dip It Up

An Assortment of Seasonal Savory Dips and
Accompanying Crackers and Crisps
Fresh Seasonal Vegetables
Bottled Waters and Assorted Sodas
\$7.95 per person

Savory Snack Time

Display of Domestic and Imported Cheeses
Assorted Crackers and Mixed Nuts
Bottled Waters and Assorted Sodas
\$7.95 per person

All food and beverage items subject to a 20% service charge and 7% Maine state tax

Cocktail Reception Packages

Below you will find some suggested packages that are designed to make your menu planning simpler. The price per person is based on a one-hour reception. A minimum of 25 people is required for each package.

Seaglass

Thai Chicken & Cashew Spring Rolls
Assorted Miniature Tartlets
Chicken Satay
Beef Teriyaki Skewers
Shrimp Cocktail
A Presentation of Domestic and Imported Cheeses.

\$16.00 per person

Sandcastle

Scallops Wrapped in Bacon
Sausage Stuffed Mushrooms
Vegetable Spring Rolls
Beef Teriyaki Skewers
Shrimp Cocktail
A Presentation of Domestic and Imported Cheeses

\$20.00 per person

Nautilus

Scallops Wrapped in Bacon
Spanakopita
Sweet Potato & Coconut Chicken
Pork Dumplings
Fresh Asparagus Wrapped in Sirloin
A Presentation of Domestic and Imported Cheeses

\$18.00 per person

Beachcomber

Shrimp Cocktail
Thai Chicken & Cashew Spring Rolls
Bruschetta
Grilled Baby Lamb Chops
Petite Crab Cakes
A Presentation of Domestic and Imported Cheese

\$22.00 per person

All menu items are subject to a 20% service charge and 7 % Maine State tax

Hot Hors D'oeuvre

Priced per 50 pieces

Sea Scallops

Wrapped in Applewood Smoked Bacon with a Maple Dijon Dipping Sauce
\$155.00

Assorted Miniature Tartlets

Wild Mushroom and Roasted Vegetable Miniatures
\$130.00

Stuffed Mushroom Caps

Chorizo Sausage with Breadcrumbs, Herbs and Parmesan Cheese
\$115.00

Fresh Maine Crab Cakes

Fresh Maine Crabmeat, Pan Seared Served with Zesty Remoulade
\$150.00

Seared Provencal Shrimp

Served with a Creamy Raita Dip
\$160.00

Spanakopita

Spinach, Cream Cheese and Greek Feta Cheese Wrapped in Flaky Phyllo
\$95.00

Teriyaki Beef Skewers

Tender Choice Beef Marinated in Teriyaki
\$130.00

Grilled Lamb Chops

Grilled Lamb Chops Encrusted with Fresh Herbs and Served with a Mint Agrodolce
\$170.00

Thai Chicken & Cashew Spring Rolls

Chicken Combined with Cashews and Fresh Garden Vegetables
\$130.00

All items are subject to a 20% service charge and 7% Maine state tax

Hot Hors D' oeuvre Continued

Priced per 50 pieces

Risotto Fritter

Arborio Rice and Cheese Rolled in Golden Crumb
\$90.00

Chicken Satay

Grilled Chicken Skewers Served with Authentic Thai Peanut Sauce
\$130.00

Vegetable Spring Rolls

Vegetables Combined with a Touch of Soy Sauce and Wrapped in a Crisp Wonton
Wrapper
\$115.00

Sweet Potato and Coconut Chicken

Battered, Crispy, with a Hint of Sweet
\$115.00

Pork Dumplings

Delicately Steamed Served with Sweet Chili Sauce
\$100.00

Pan-Seared Scallops

Sweet and Spicy Maple Dijon Drizzle
\$150.00

Macaroni and Cheese Bites

A Creamy Blend of Fontina, Swiss, Romano and Parmesan
\$90.00

Blue Cheese and Pear Phyllo Purse

Crispy Phyllo with Pear, Blue Cheese and Red Wine
\$115.00

Mini Quiche

With Leeks and Roasted Red Peppers
\$115.00

All menu items subject to a 20% service charge and 7% Maine state tax

Chilled Hors D'oeuvre

Priced per 50 pieces

Fresh Vegetable Spring Rolls

Fresh Vegetables Wrapped in Rice Paper Served with a Sweet Chili Sauce
\$115.00

** This item is available for a maximum of 50 pieces**

Oysters on the Half Shell

Served with a Cider Mignonette
\$165.00

Chilled Shrimp Cocktail

Served with Zesty Cocktail Sauce
\$170.00

Jonah Crab Claws

Served with Zesty Cocktail Sauce or Mustard-Miso Sauce
\$170.00

Fresh Asparagus Wrapped in Sirloin

Crisp Asparagus Wrapped in Rare Sirloin
\$130.00

Beef Carpaccio

Served with a Horseradish and Chive Crème Fraiche
\$130.00

Mini B.L.T.

Toast Point with Applewood Bacon, Crisp Lettuce, Tomato, and Garlic Aioli
\$110.00

Prosciutto and Melon Bites

Fresh Seasonal Melon Wrapped with Imported Prosciutto
\$90.00

Maine Lobster and Mandarin Orange Salad

Served on a Crisp Belgium Endive Leaf
\$Market Price

Bruschetta

Tomatoes, Fresh Basil and Mozzarella, an EVO Drizzle
\$90.00

Antipasto Skewers

Marinated Fresh Mozzarella, Olives, Sun-dried Tomatoes and Roasted Red Peppers
\$90.00

Curried Chicken Tartlet

Curried Chicken Salad with Golden Raisins and Pine Nuts
\$90.00

All items are subject to a 20% service charge and 7% Maine state tax

Elegant Presentations

Designed for the service of 25 people

New England Raw Bar \$Market Price

A variety of Fresh Seafood items to include Shrimp Cocktail, Local Oysters, Jonah Crab Claws, and Cherrystone Clams. Served with Lemon Wedges, Cocktail Sauce, Horseradish and Mignonette. Raw Bar items may change due to Seasonal Availability.

Italian Antipasto Platter \$145.00

Genoa Salami, Pepperoni, Capicola, Soppressata, Provolone, Fresh Mozzarella Garnished with Roasted Red Peppers, a Fine Assortment of Olives and Marinated Artichoke Hearts

Cheese And Cracker Display \$85.00

A Selection of Imported, Domestic and Artisanal Cheeses with Gourmet Crackers

Vegetable Crudités \$70.00

A Crisp Display of a Fresh Seasonal Vegetables, Artfully Displayed with Assorted Dips

Smoked Seafood Presentation \$175.00

Locally Produced Smoked Salmon, Trout, Scallops & Mussels with the Traditional Accompaniments

*We also have an Excellent Assortment of American Caviar available for an additional fee.

All menu items are subject to a 20% service charge and 7% Maine state tax.

Coastal House Plated Dinners

Please select one Entrée, which includes an Appetizer, Bread and Butter, Coffee and Tea. An optional Enhancement Appetizer may be added for the surcharge indicated.

Appetizers

(Included with the Entrée price)

New England Clam Chowder

A Favorite New England Tradition with Clams, Potatoes, Bacon and Onions

Herbed Tomato Bisque

A Purée of Seasonal Tomatoes and Herbs

Corn Chowder

Creamy Chowder with Potatoes, Herbs, Corn and Bacon

*We also offer Fresh Maine Baby Shrimp as an upgrade for an additional \$2.00 per person

Spinach Salad

Tender Baby Spinach, Dried Blueberries, Candied Walnuts and Blue Cheese, with a Balsamic Drizzle

*We also offer Fresh Maine Baby Shrimp as an upgrade for an additional \$2.00 per person

The Coastal House Salad

Mixed Seasonal Greens Accompanied with Fresh Vegetables and a Balsamic Drizzle

Classic Caesar Salad

Crisp Romaine, Freshly Shaved Parmigiano-Reggiano and Seasoned Croutons

Mesclun Salad

Mesclun, Crumbled Chevre, Spiced Candied Pecans, Grape Tomatoes with a Balsamic Drizzle

Enhancement Appetizers

Shrimp Cocktail, Spicy Cocktail Sauce	\$9.00
Lobster Stew	\$8.00
Crab Cakes, Remoulade	\$10.00
Spinach and Roasted Garlic Ravioli	\$7.00

All menu items are subject to a 20% service charge and 7% Maine sales tax

Entrées

Appropriate Seasonal Vegetables, Starches and Garnishes included

Beef Tenderloin

Cooked to Perfection and Served with a Blue Cheese Butter
\$34.95

Chicken Marsala

Boneless Chicken Breast Sautéed in a Marsala Wine Sauce with Mushrooms
\$27.95

Roast Pork Loin

Herb Roasted and Served with a Seasonal Sauce
\$27.95

Grilled Salmon

Fresh Salmon Grilled, Served with a Seasonal Sauce
\$29.95

Chicken Saltimbocca

Chicken Breast Stuffed with Proscuitto, Fresh Basil and Cheese
Served with an Alfredo Sauce
\$28.95

Roast Duckling

Long Island Duckling on the Bone with a Lingonberry Preserve
\$27.95

Sirloin Beef Tips

Tender Sirloin Tips and Mushrooms with a Caramelized Shallot and Red Wine Demi-Glace
*Light Seasonal option also available
\$28.95

Pork Florentine

Fresh Spinach and Cheese Stuffed Pork Loin with a Mornay Sauce
\$27.95

All menu items are subject to a 20% service charge and a 7% Maine State tax

Entrées Continued

Appropriate Seasonal Vegetables, Starches and Garnishes included

Vegetable Lasagna

Stuffed with Fresh Vegetables and Cheese Topped with a Pomodoro Sauce
\$26.95

Baked Haddock

Traditional New England Favorite, Cream, Cheddar and Light Crumb
*Light Seasonal option also available
\$28.95

Roasted Rack of Lamb

Rubbed with Fresh Garlic and Herbs, Served with a Mint Agrodolce
\$32.95

Stuffed Sole

Seafood Stuffed Sole served with a Lobster Cream
\$29.95

Lobster Ravioli

Ravioli Stuffed with Lobster Meat Topped with a Lobster Cream
\$29.95

Roasted Herbed Statler Chicken Breast

Herb Roasted and Served with a Sauce Supreme
\$27.95

Portabella Mushroom

Stuffed with Israeli Cous Cous, Artichoke Hearts, Red Peppers and Fresh Herbs with a
Charred Tomato Coulis
\$26.95

Vegetarian Ravioli

Grilled Vegetable Ravioli in White or Red Sauce
\$26.95

All menu items are subject to a 20% service charge and a 7% Maine State tax

Elegant Duos

Please select one Elegant Duo, which includes an Appetizer, Bread and Butter, Coffee and Tea. An optional Enhancement Appetizer may be added for the surcharge indicated. Appropriate Seasonal Vegetables, Starches and Garnishes included

Petite Filet & Lobster Tail

The Finest cut 5 oz. Filet, with Blue Cheese Butter, accompanied with a Fresh Maine Lobster Tail, Drawn Butter
\$Market Price

Petite Filet & Baked Stuffed Shrimp

The Finest cut 5 oz. Filet, with Blue Cheese Butter, accompanied with 3 Stuffed Shrimp, Stuffed with our Seafood Stuffing
\$39.95

*Also available with Marinated Grilled Shrimp

Grilled North Atlantic Salmon & Shrimp

Grilled Salmon Garnished with Shrimp Scampi and Garlic Herb Butter
\$34.95

Petite Filet & Pan Seared Scallops

The Finest Cut 5oz. Filet, with Blue Cheese Butter, accompanied with 2 Pan Seared Fresh Sea Scallops
\$39.95

Grilled Fillet of Salmon with Spinach and Roasted Garlic Ravioli

The Finest Cut 5oz. Filet with Bearnaise accompanied with 2 Pan Seared Fresh Sea Scallops
\$39.95

All menu Items are subject to a 20% service charge and 7% Maine State tax

Create Your Own Buffet

*Minimum of 25 People Required for Buffet

Select one Soup

New England Clam Chowder
Tomato Basil Bisque
Fresh Vegetable
Corn Chowder

Select Two Salads

Caesar Salad
Tossed Green Salad
Spinach Salad
Mesclun Salad
Classic Pasta Salad
Potato Salad
Cole Slaw

Select Two Entrées

Chicken Marsala
Statler Chicken Breast
Roasted Pork
Grilled Salmon
*Sirloin Beef Tips
Baked Ziti with Meat Sauce
Vegetarian Ravioli
Roasted Turkey Breast
*Baked Haddock

Accompaniments

Seasonal Vegetable
Chef's Choice Starch
Freshly Baked Breads
Freshly Brewed Coffee and Tea

\$29.95

*Indicates Light Seasonal Option Also Available

All menu items are subject to a 20% service charge and 7% Maine state tax

Carving and Pasta Stations

Designed as an enhancement to your event we offer freshly tossed pasta and hand carved, roasted meats. Live Action Stations require a chef. The fee is \$50.00 per chef for one hour. The stations require a 50 person minimum.

Pasta Station \$9.00 per person

The following pasta dishes are freshly prepared. Please select two pastas and two sauces.

Pasta Selections

Linguine
Cheese Tortellini
Fettuccine
Penne
Cavatappi

Sauce Selections

Pesto
Wild Mushroom
Primavera
Pomodoro
Bolognese
Alfredo

Carving Station \$12.00 per person

Please select 2 choices from the list below at \$12.00 per person. We have also provided you an upgraded list to choose from for an additional \$4.00 per person. All items will be served with the appropriate Sauces and Condiments.

Carved Selections

Roast Sirloin of Beef, Au Jus Natural
Roasted Turkey Breast, Cranberry -Orange Relish
Roasted Pork Loin, Roasted Garlic Pan Jus
Baked Ham, Golden Molasses Rum Glaze

Upgrade Selections for an additional \$4.00 person

Roast Side of Salmon, Beurre Blanc
Beef Tenderloin, Sauce Béarnaise
Steamship Round of Pork, Southern BBQ Sauce
Roast Leg of Lamb, Mint Agrodolce
Prime Rib of Beef, Horseradish Cream

All menu items are subject to a 20% service charge and 7% Maine state tax

Action Stations

These stations are designed as an enhancement to your event. Live Action Stations require a chef. The fee is \$50.00 per chef for one hour. The stations require a 50 person minimum.

Asian Stir-Fry Station \$11.00 per person

A Sizzling Array of Asian Vegetables Tossed with Soy, Sesame, and Ginger
Choice of Marinated Chicken or Beef, Served with Rice Noodles, Accompanying Sauces and Garnishes.

Panini Stations \$8.95 per person

Please Select Three of the Following:

Turkey Rachael

Turkey, Swiss Cheese, Cole Slaw, and Thousand Island Dressing

Grilled Portobello Mushroom

Roasted Red Peppers, Mozzarella, Basil, and Pesto

Ham and Brie with Granny Smith Apple

Ham, Brie and Sliced Granny Smith Apple with Arugula

Grilled Crab Havarti

Fresh Crab Salad with Havarti Dill Cheese and Avocado

Monte Cristo

Turkey, Ham, Swiss, and Bacon

Chicken Fajita

Grilled Chicken, Roasted Peppers and Onions, Pepper Jack Cheese and Salsa

Crépe Station \$7.50 per person

Warm Made-To-Order Fresh Crêpes with an Array of Fillings.

Please Select Three from Bellow:

Fresh Strawberries

Fresh Bananas

Fresh Pineapple

Fresh Blueberries

Vanilla Custard

Chocolate Custard

Accompanied by Your Choice of Whipped Cream, Chocolate Sauce, Maple Syrup, and Almonds.

All menu items are subject to a 20% service charge and 7% Maine state tax

Maine Lobster Bake Buffet

Homemade New England Chowder
Fresh Garden Salad
Fresh Steamed Mussels in Broth
Steamed Whole Lobster with Drawn Butter
Grilled BBQ Chicken
Fresh Corn on the Cob
Roasted Potatoes
Freshly Baked Breads
Home Baked Blueberry Pie or Strawberry Shortcake
Coffee and Tea

\$ Market Price

All menu items are subject to a 20% service charge and 7% Maine state tax

OPEN BAR OPTIONS

Diamond

\$17.00 per person for the first hour and \$9.00 per person each additional hour. This includes: well brand liquors, call brand liquors, top shelf liquors, domestic, imported and micro brewed beer, house champagne and wines, sparkling water, soda.

Diamond Package: \$48.00 per person for 5 hours

Emerald

\$13.00 per person for the first hour and \$7.00 per person for each additional hour. This includes: well brand liquors, call brand liquors, domestic, imported and micro brewed beer, house champagne and wines, sparkling water, soda. Top shelf liquor is not included.

Emerald Package: \$36.00 per person for 5 hours

Sapphire

\$11.00 per person for the first hour and \$6.00 per person for each additional hour. This includes: domestic, imported and micro brewed beer, house champagne and wines, sparkling water, soda.

Sapphire Package: \$30.00 per person for 5 hours

CASH BAR

Call Drinks	\$6.25
Top Drinks	\$7.25
Premium Drinks	\$8.25
Domestic Beer	\$4.25
Imported/Micro Brewed Beers	\$4.75
House Wines	\$6.25
Soda	\$2.25
Juice	\$2.25
Bottled Water	\$2.25

A set up fee of \$75.00 will be charged per Cash Bar

Open bar options are subject to a 20% service charge and 7% Maine state tax

FESTIVE BEVERAGE ENHANCEMENTS

Martini Bar

A colorful array of icy cold vodka and gin martinis featuring the hottest fruit and classic tastes. Whether pomegranate, pineapple, Italian or blueberry, our delicious blends are a "must try".

Martini Bar -\$3 per person upgrade option to the Open Bar price or \$9.00 per cocktail

A Taste of the Bubbly

Enjoy a Champagne Bar custom designed for your joyous event. Sparkling champagne served with a variety of fruits and liqueurs will enhance your festivities. Whether a splash of Crème de Cassis, Chambord or POMA or fresh strawberries or raspberries your guests will enjoy these refreshing beverages.

Champagne Bar -\$3 per person upgrade option to the Open Bar price or \$9.00 per cocktail

All menu items are subject to a 20% service charge and 7% Maine state tax

A/V RENTALS

8' SCREEN- \$35.00

PODIUM AND MICROPHONE - \$35.00

EASEL, FLIP CHART WITH MARKERS- \$10.00

**FOR ALL OTHER A/V NEEDS WE RECOMMEND
VIDEO CREATIONS IN KENNEBUNK, ME
207-985-5105
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