

## For Starters

### Rise and Shine

Assorted Morning Juices  
Assorted Muffins and Pastries  
Freshly Brewed Coffee  
Selection of Premium Herbal Tea  
\$9.95

### Morning Glory

Assorted Morning Juices  
Seasonal Fresh Fruit  
Assorted Fruit Yogurts  
Assortment of Muffins and Pastries  
Freshly Brewed Coffee  
Selection of Premium Herbal Tea  
\$11.95

## 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)	\$19.00 per platter
Bagels, Cream Cheese (12)	\$29.00 per platter
Seasonal Fresh Fruit Salad for (12)	\$33.00 each
Individual Yogurts	\$1.75 each
Smoked Salmon Display (Serves 30)	\$121.00
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

\$15.95 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

\$19.95 per person

\*Upgrade to include Eggs Benedict for  
an additional \$5.00 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  
\$12.95 per person

Cinnamon Stuffed French Toast with Sausage  
\$14.95 per person

Breakfast Croissant with Scrambled Eggs, Ham and Cheese  
\$14.95 per person

Eggs Benedict- An English Muffin with Poached Eggs, Canadian Bacon and Hollandaise  
\$15.95 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

\$25.95 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  
Lettuce, Tomato and Onion  
Cookies and Brownies  
Freshly Brewed Coffee  
Coastal House Selection of Premium  
Teas  
\$17.95 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  
\$18.95 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  
\$18.95 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  
\$19.95 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  
\$17.95 per person

Treat your guests and add an additional hot item to your buffet for \$5.00 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  
\$19.95

### Roasted Center Cut Pork Loin

Herb Roasted, and Served with a Seasonal Sauce  
\$18.95

### Grilled Salmon

Fresh Salmon Grilled, Served with a Seasonal Sauce  
\$18.95

### Baked Haddock

Traditional New England favorite, Cream, Cheddar and Light Crumb  
\$19.95

### Asian Chicken Stir-fry

Fresh Tender Chicken Sautéed  
With Garden Fresh Vegetables, Soy, Ginger, and Sesame  
\$19.95

### Traditional Pot Roast

With a Savory Hunter Sauce  
\$18.95

### Roasted Herbed Statler Chicken Breast

With Supreme Sauce  
\$18.95

### Vegetable Lasagna

Stuffed with Fresh Vegetables and Topped with Pomodoro Sauce  
\$16.95

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

\$18.95

### **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

\$18.95

### **Marinated Grilled Chicken Breast**

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

\$18.95

### **Grilled Flank Steak**

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

\$18.95

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## **Break It Up**

### **All Day Beverage Bar**

Freshly Brewed Coffee  
Selection of Premium Herbal Teas  
Bottled Waters and Assorted Sodas  
\$9.95 per person

### **The Coastal Break**

Selection of Cookies and Brownies  
Goldfish and Mixed Nuts  
Bottled Waters and Assorted Sodas  
\$8.95 per person

### **Retro Candy Explosion**

An Assortment of Favorite Childhood Candy and Treats  
Bottled Waters and Assorted Sodas  
\$9.95 per person

### **Dip It Up**

An Assortment of Seasonal Savory Dips and  
Accompanying Crackers and Crisps  
Fresh Seasonal Vegetables  
Bottled Waters and Assorted Sodas  
\$8.95 per person

### **Savory Snack Time**

Display of Domestic and Imported Cheeses  
Assorted Crackers and Mixed Nuts  
Bottled Waters and Assorted Sodas  
\$8.95 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.

**\$17.00 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

**\$21.00 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

**\$19.00 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

**\$23.00 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  
\$160.00

## Assorted Miniature Tartlets

Wild Mushroom and Roasted Vegetable Miniatures  
\$135.00

## Stuffed Mushroom Caps

Chorizo Sausage with Breadcrumbs, Herbs and Parmesan Cheese  
\$120.00

## Fresh Maine Crab Cakes

Fresh Maine Crabmeat, Pan Seared Served with Zesty Remoulade  
\$155.00

## Seared Provencal Shrimp

Served with a Creamy Raita Dip  
\$165.00

## Spanakopita

Spinach, Cream Cheese and Greek Feta Cheese Wrapped in Flaky Phyllo  
\$100.00

## Teriyaki Beef Skewers

Tender Choice Beef Marinated in Teriyaki  
\$135.00

## Grilled Lamb Chops

Grilled Lamb Chops Encrusted with Fresh Herbs and Served with a Mint Agrodolce  
\$175.00

## Thai Chicken & Cashew Spring Rolls

Chicken Combined with Cashews and Fresh Garden Vegetables  
\$135.00

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  
\$95.00

## **Chicken Satay**

Grilled Chicken Skewers Served with Authentic Thai Peanut Sauce  
\$135.00

## **Vegetable Spring Rolls**

Vegetables Combined with a Touch of Soy Sauce and Wrapped in a Crisp Wonton  
Wrapper  
\$120.00

## **Sweet Potato and Coconut Chicken**

Battered, Crispy, with a Hint of Sweet  
\$120.00

## **Pork Dumplings**

Delicately Steamed Served with Sweet Chili Sauce  
\$105.00

## **Pan-Seared Scallops**

Sweet and Spicy Maple Dijon Drizzle  
\$155.00

## **Macaroni and Cheese Bites**

A Creamy Blend of Fontina, Swiss, Romano and Parmesan  
\$95.00

## **Blue Cheese and Pear Phyllo Purse**

Crispy Phyllo with Pear, Blue Cheese and Red Wine  
\$120.00

## **Mini Quiche**

With Leeks and Roasted Red Peppers  
\$120.00

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  
\$120.00

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

## Oysters on the Half Shell

Served with a Cider Mignonette  
\$170.00

## Chilled Shrimp Cocktail

Served with Zesty Cocktail Sauce  
\$175.00

## Jonah Crab Claws

Served with Zesty Cocktail Sauce or Mustard-Miso Sauce  
\$175.00

## Fresh Asparagus Wrapped in Sirloin

Crisp Asparagus Wrapped in Rare Sirloin  
\$135.00

## Beef Carpaccio

Served with a Horseradish and Chive Crème Fraiche  
\$135.00

## Mini B.L.T.

Toast Point with Applewood Bacon, Crisp Lettuce, Tomato, and Garlic Aioli  
\$115.00

## Prosciutto and Melon Bites

Fresh Seasonal Melon Wrapped with Imported Prosciutto  
\$95.00

## Maine Lobster and Mandarin Orange Salad

Served on a Crisp Belgium Endive Leaf  
\$Market Price

## Bruschetta

Tomatoes, Fresh Basil and Mozzarella, an EVO Drizzle  
\$95.00

## Antipasto Skewers

Marinated Fresh Mozzarella, Olives, Sun-dried Tomatoes and Roasted Red Peppers  
\$95.00

## Curried Chicken Tartlet

Curried Chicken Salad with Golden Raisins and Pine Nuts  
\$95.00

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 \$150.00**

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 \$90.00**

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

### **Vegetable Crudités \$75.00**

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

### **Smoked Seafood Presentation \$180.00**

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 \$3.00 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 \$3.00 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	\$10.00
Lobster Stew	\$9.00
Crab Cakes, Remoulade	\$11.00
Spinach and Roasted Garlic Ravioli	\$8.00

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  
\$35.95

### **Chicken Marsala**

Boneless Chicken Breast Sautéed in a Marsala Wine Sauce with Mushrooms  
\$28.95

### **Roast Pork Loin**

Herb Roasted and Served with a Seasonal Sauce  
\$28.95

### **Grilled Salmon**

Fresh Salmon Grilled, Served with a Seasonal Sauce  
\$30.95

### **Chicken Saltimbocca**

Chicken Breast Stuffed with Proscuitto, Fresh Basil and Cheese  
Served with an Alfredo Sauce  
\$29.95

### **Roast Duckling**

Long Island Duckling on the Bone with a Lingonberry Preserve  
\$28.95

### **Sirloin Beef Tips**

Tender Sirloin Tips and Mushrooms with a Caramelized Shallot and Red Wine Demi-Glace  
\*Light Seasonal option also available  
\$29.95

### **Pork Florentine**

Fresh Spinach and Cheese Stuffed Pork Loin with a Mornay Sauce  
\$28.95

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  
\$27.95

### **Baked Haddock**

Traditional New England Favorite, Cream, Cheddar and Light Crumb  
\*Light Seasonal option also available  
\$29.95

### **Roasted Rack of Lamb**

Rubbed with Fresh Garlic and Herbs, Served with a Mint Agrodolce  
\$33.95

### **Stuffed Sole**

Seafood Stuffed Sole served with a Lobster Cream  
\$30.95

### **Lobster Ravioli**

Ravioli Stuffed with Lobster Meat Topped with a Lobster Cream  
\$30.95

### **Roasted Herbed Statler Chicken Breast**

Herb Roasted and Served with a Sauce Supreme  
\$28.95

### **Portabella Mushroom**

Stuffed with Israeli Cous Cous, Artichoke Hearts, Red Peppers and Fresh Herbs with a  
Charred Tomato Coulis  
\$27.95

### **Vegetarian Ravioli**

Grilled Vegetable Ravioli in White or Red Sauce  
\$27.95

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  
\$40.95

\*Also available with Marinated Grilled Shrimp

### **Grilled North Atlantic Salmon & Shrimp**

Grilled Salmon Garnished with Shrimp Scampi and Garlic Herb Butter  
\$35.95

### **Petite Filet & Pan Seared Scallops**

The Finest Cut 5oz. Filet, with Blue Cheese Butter, accompanied with  
2 Pan Seared Fresh Sea Scallops  
\$40.95

### **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  
\$40.95

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

**\$30.95**

\*Indicates Light Seasonal Option Also Available

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## 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 \$10.00 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 \$13.00 per person**

Please select 2 choices from the list below at \$13.00 per person. We have also provided you an upgraded list to choose from for an additional \$5.00 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 \$5.00 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** \$12.00 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** \$9.95 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** \$8.50 per person

Warm Made-To-Order Fresh Crépes 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

\$18.00 per person for the first hour and \$10.00 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: \$53.00 per person for 5 hours

## Emerald

\$14.00 per person for the first hour and \$8.00 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: \$41.00 per person for 5 hours

## Sapphire

\$12.00 per person for the first hour and \$7.00 per person for each additional hour. This includes: domestic, imported and micro brewed beer, house champagne and wines, sparkling water, soda.

Sapphire Package: \$35.00 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 -\$4 per person upgrade option to the Open Bar price or \$10.00 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 -\$4 per person upgrade option to the Open Bar price or \$10.00 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  
[WWW.VIDEOCREATION.TV](http://WWW.VIDEOCREATION.TV)**