

*Portland*  
**Regency**  
Hotel & Spa



Welcome to the Portland Regency Hotel's unique and distinctive conference and banquet accommodations. Our professional staff takes pride in offering personalized service while providing you the most professional and courteous service.



Room	Theater	Conference	Rounds	U-Shape	Social	Classroom
Longfellow	20	10	12	n/a	20	10
Boardroom	n/a	14	n/a	n/a	n/a	n/a
Regency	120	25	100	30	150	50
Atlantic	200	50	150	50	200	130
Portland	100	25	80	30	100	50
Armory	100	30	60	30	80	50

- Complete audio and visual equipment available
- Menus tailored to meet your group's special needs
- Personalized service
- Accommodations for groups from 5 to 150
- Complimentary wireless high-speed internet available

**WE HAVE SIX CONFERENCE ROOMS TO CHOOSE FROM:**

**ATLANTIC ROOM**

(25' x 76') the largest of our meeting rooms offers creative versatility, contemporary elegance with a touch of art deco lighting. The Atlantic Room offers a professional atmosphere that is refined with our state of the art sound system.

**REGENCY ROOM**

(22' x 54') warm and intimate with beautiful wall sconces, the Regency Room is versatile for a small meeting or a lovely candle-lit dinner party.

**PORTLAND ROOM**

(44' x 23') this new domed ceiling and mahogany walled room was designed for the most discerning meeting planner in mind with the most advanced audio/visual equipment at one's touch in the city of Portland.

**LONGFELLOW ROOM**

(12' x 20') Georgian-styled comfort with natural lighting, the Longfellow is a refined congregating space ideal for small meetings and gatherings.

**BOARDROOM**

(17' x 22') this room is graced with a cherry conference table and comfortable rolling chairs accommodating up to 14 attendees. Formal dining and mood lighting accent a perfect setting for your event.

**ARMORY ROOM**

(28' x 40') elegantly styled with a coordinating settee area. The Armory Room is perfect for receptions and dinners as well as meetings.

**BREAKFAST BUFFETS**

All breakfasts to be served with a selection of chilled juices, freshly brewed regular and decaffeinated Seacoast coffee, and assortment of Tazo Tea

**CHEF ALAN'S  
BREAKFAST**

Fluffy Scrambled Eggs

**Choice of:** Sugar Cured Bacon, All Natural Smoked Ham, Mild Pork Sausage Links

Seasoned Maine Home Fried Potatoes  
**or**  
Malted Pancakes with Vermont Maple Syrup

Assorted Fresh Baked Pastries

Piped Sweet Butter and Assorted Preserves

**- 22 PER PERSON**

**CONTINENTAL  
BREAKFAST**

Fresh Fruit Salad

Assorted Fresh Baked Pastries and Breakfast Breads

Freshly Baked Bagels & Whipped Cream Cheese

**- 15 PER PERSON**

**HEALTHY START  
BUFFET**

Fresh Fruit Salad

Assorted Greek Fruit Yogurt and Homemade Granola

Scrambled Egg Whites with Baby Spinach and Sweet Peppers **or** Hardboiled Eggs

Turkey Bacon **or** Chicken Apple Sausage

Oatmeal Station

**- 23 PER PERSON**

**MEETING PLANNER SPECIAL**

**CONTINENTAL  
BREAKFAST**

Selection of Chilled Juices  
Fresh Fruit Salad  
Assorted Freshly Baked Pastries & Breakfast Breads  
Piped Sweet Butter  
Assorted Bagels & Cream Cheese  
Seacoast Coffee and Tazo Tea

**MID-MORNING  
REFRESH**

Seacoast Coffee and Tazo Tea  
Coca-Cola Line of Soft Drinks  
Regency Sparkling Water

**- 25 PER PERSON**

**AFTERNOON SNACK  
BREAK**

Fresh Regency Bakeshop Cookies **or** Smart Food Popcorn  
Sliced Tropical Fruit, Melons and Berries  
Soft Drinks  
Regency Sparkling Water  
Seacoast Coffee and Tazo Tea

## ENHANCEMENTS

All pricing is per person

- Assorted Capt'n Eli Sodas - 4
- Bagels and Cream Cheese -4
- Homemade Brownies -3
- Smoothie Shots - 2.50
- Fresh Baked Pastries -4
- Spindrift Sodas - 4
- Chilled Juices -3
- Assorted Greek Fruit Yogurt -4
- Ice Cream Bars -3
- Soda and Sparkling Water -3
- Full & Small Sized Candy Bars -2
- Kind Bars- 5

**Steel Cut Oatmeal Bar** – dried fruits, nuts, vanilla sugar, brown sugar, bananas, berries, syrup and piped sweet butter - 8

**Waffle Bar** – crisp and sweet malted waffles with chocolate chips, bananas, berries, whipped cream, chopped pecans, syrup, and piped sweet butter - 8

**Yogurt Parfait Station** - Vanilla Greek Yogurt, mixed berries, melons, granola, bananas, honey, and toasted almonds - 8

**Happy Trails** - build your own trail mix with dried fruits, assorted nuts, granola, chocolate discs, white chocolate discs, sunflower seeds, pepitas, and toasted coconut -8

### Make it Grand:

- Omelet Station\* -8
- Canadian Bacon, Egg, & Cheese on an English Muffin -4
- Italian Frittata -6
- Spinach, Mushroom, Onion, & Swiss Cheese Strata -6
- Maine Blueberry or Belgian Waffles with Vermont Maple Syrup -5
- Sugar Cured Bacon -4
- All Natural Smoked Ham -4
- Mild Pork Sausage Links -4
- Smoked Salmon Platter -6
- Fresh Fruit Salad -4
- Sliced Tropical Fruits, Melons and Berries -5
- Assorted Bagels & Whipped Cream Cheese -4
- Assorted Fruit Yogurt -4
- House Made Granola -4
- Assorted Cold Cereal -3
- Smoothie Shooters -2.50

### Beverages- Made to order

- Mimosas -8
- Bloody Mary \*\*-8

\*Action stations require an attendant, \$75 attendant fee

\*\*Price Dependent on Vodka & Garnishes

## MEETING BREAKS

All Meeting breaks may be customized to suit your group's needs



### HEALTHY BREAK OPTIONS

Assorted Greek Fruit  
Yogurt  
Granola and Protein Bars  
Seasonal Whole Fruit and  
Spindrift Sodas

**- 11 PER PERSON**

### BEVERAGE BREAK

Coca-Cola Line of Soft  
Drinks  
Regency Sparkling Water  
Seacoast Coffee and  
Tazo Tea

**- 7 PER PERSON**

### ENERGY BREAK

Assorted Energy Bars  
Chocolate Oatmeal Walnut  
Bars  
Seasonal Whole Fruit  
Soft Drinks and Red Bull  
Seacoast Coffee and Tazo  
Tea

**- 13 PER PERSON**

### SNACK BREAK

Fresh Regency Bakeshop  
Cookies **or** Smart Food  
Popcorn  
Sliced Tropical Fruit, Melons  
and Berries  
Soft Drinks  
Regency Sparkling Water  
Seacoast Coffee and Tazo Tea

**- 12 PER PERSON**

### MINI CUPCAKE BREAK

Lemon Cake, Lemon Curd,  
Buttercream  
Carrot Cake with Cream  
Cheese Frosting  
Chocolate Cake, Raspberry  
Filling, Chocolate  
Buttercream  
Soft Drinks  
Seacoast Coffee and Tazo  
Tea

**- 13 PER PERSON**

### AFTERNOON TEA

Asst. Tea Sandwiches  
Scones  
Mini Fruit Tarts,  
Profiteroles  
& Biscotti  
Lemon Curd  
Piped Sweet Butter  
Soft Drinks  
Seacoast Coffee and Tazo  
Tea

**- 12 PER PERSON**

### PRE-MEETING BREAK

Assorted Fresh Baked  
Pastries  
Piped Sweet Butter  
Seacoast Coffee and  
Tazo Tea

**- 7 PER PERSON**

## **BOXED LUNCHES**

Maximum of 30 Persons  
(Please choose any combination of 3  
selections)

## **SANDWICHES**

**Milk St. Italian** -Sliced All Natural Ham, Salami, Provolone, Red Onion, Dill Pickle, Kalamata Olive, Vine Ripened Tomato, Sweet Peppers and Olive Oil on Ciabatta

**Roti de Boeuf** -Sliced All Natural Roast Beef, Boursin Cheese, Red Onion, Horseradish Mayonnaise, Leaf Lettuce and Vine Ripened Tomato on French Baguette

**Plymouth Rock** -Sliced All Natural Turkey, Creamy Brie, Cranberry Mayonnaise and Sliced Apple on a Telera Roll

**Old Port Classic** - Grilled Chicken Breast, Smoked Gouda, Baby Spinach and Sundried Tomato-Basil Mayonnaise on Ciabatta

**Silver St. Deli** - Sliced All Natural Ham, Gruyere Cheese, Iceberg Lettuce, Mustard Pickles and Maple- Whole Grain Mustard on Marble Rye

**Wrap It Up** - House Made Hummus, Kalamata Olives, Feta Cheese, Red Onion, Vine Ripened Tomato and Baby Spinach in a Sundried Tomato Tortilla Wrap

## **SALADS**

**Cobb Salad** - Grilled Chicken Breast, Kalamata Olives, Sugar Cured Bacon, Bleu Cheese, Hardboiled Egg, Vine Ripened Tomato, Cucumber, Red Onion and Carrots on a Bed of Mixed Field Greens

**Chef 's Salad** - Julienned All Natural Ham, Turkey, and Swiss Cheese, Hardboiled Egg, Vine Ripened Tomato, Cucumber, Red Onion, Sweet Peppers and Carrots on a Bed of Mixed Field Greens

**Greek Salad** - Vine Ripened Tomato, Cucumbers, Red Onion, Kalamata Olives, Feta Cheese and Garlic Croutons on a Bed of Tender Baby Spinach

**- 28 PER PERSON**

\*Boxed Lunches Include an Apple, Individual Bag of Chips and Regency Bakeshop Cookies  
Coca-Cola Line of Soft Drinks, Poland Springs Bottled Water or Regency Sparkling Water

## PLATED LUNCHEON

Each Entrée includes Chef's Vegetable, Potato or Rice, Freshly Baked Rolls and Piped Sweet Butter, Coca-Cola Line of Soft Drinks, Seacoast Coffee and Tazo Tea

## ENTRÉES

Under 12 persons 1 choice  
12-25 persons 2 choices  
26 persons and up 3 choices

## SOUP OR SALAD

*(Please choose one)*

Soup du Jour  
New England Clam Chowder  
Caesar Salad  
Garden Salad

## DESSERT MENU

*(Please choose one)*

**Chocolate Caramel Tart**  
Salted caramel and chocolate ganache

**Mini Lemon Meringue Pie**

**Peanut Butter-Banana Cake**  
With whipped chocolate ganache

**Mixed Berry Trifle**  
Layers of cake, fresh berries and mascarpone mousse

**Bête Noire**  
Flourless chocolate torte with crème anglaise

### **Chicken Piccata**

Sautéed with shrimp, scallions, mushrooms and capers in a lemon cream -26

### **Chicken Marsala**

Sautéed with sliced prosciutto, fontina cheese and a shitake mushroom-marsala demi-glace -26

### **Fennel Dusted Salmon**

Oven roasted fillets with pernod-citrus butter -29

### **Charbroiled Teriyaki Yellow Fin Tuna**

Fresh center cut steaks, accented with grilled pineapple salsa-27

### **Baked Haddock**

Fresh fillets with a citrus and macadamia nut crust -26

### **Cider Brined Kurobuta Pork Chop**

Charbroiled center cut pork chop with apple-raisin chutney -27

### **Steak Diane**

Pan-seared sirloin with a mushroom, shallot, Dijon and brandy espagnole -32

### **Wild Mushroom Ravioli**

Served with a pecorino romano-chive cream sauce - 26

### **Vegetarian Stuffed Peppers**

With brown rice, corn, black beans, tomatoes and pepper jack cheese-25

## LUNCHEON BUFFETS

All luncheon Buffets to include Coca-Cola Line of Soft Drinks, Seacoast Coffee, & Tazo Tea

### IT'S A FIESTA!

Spicy Chicken & Black Bean Soup

Seasoned Ground Taco Meat  
Sautéed Fajita Chicken Strips  
Sautéed Onions and Peppers

Shredded Cheeses, Salsa, Sour Cream,  
Guacamole, Shredded Lettuce, Chopped  
Tomato, Sliced Olives, Pickled Jalapenos

Taco Shells, Tortilla Chips, Flour Tortillas  
Tossed Garden Salad

Spicy Mexican Brownies  
Churro Cream Puffs  
Tequila Key Lime Pie

**- 30 PER PERSON**

### TASTE OF ITALY BUFFET

#### Haddock Fillets

Sautéed with Scallions & Capers in a Lemon  
Cream Sauce

#### Chicken Roulade

Stuffed with Prosciutto, Baby Spinach,  
Artichoke Hearts, Feta Cheese, Topped with  
Basil Oil and Chopped Tomatoes

Caesar Salad & Caprese Salad  
Grilled Zucchini & Summer Squash  
Assortment of Rustic Breads and Artisan  
Rolls

Cannoli Tart  
Zeppole  
Limoncello Tiramisu

**- 30 PER PERSON**

### COBB SALAD BUFFET

Roasted Sweet Corn and Leek Chowder

Fresh Garden and Baby Field Greens

Hard Boiled Eggs, Crumbled Bleu Cheese,  
Smoked Bacon Bits, Kalamata Olives, Diced  
Avocado, Vine Ripened Tomato Wedges,  
Sliced Garden Fresh Cucumbers

Homemade French Baguette and Piped  
Sweet Butter

Pastry Chef's Homemade Dessert Buffet

**- 22 PER PERSON**

### CAESAR SALAD BUFFET

Minestrone Soup

Chopped Romaine Lettuce

Kalamata Olives, Garlic croutons, Crumbled  
Bleu Cheese, Anchovies, Shredded  
Parmesan Cheese, and Grape Tomatoes

Assortment of Artisan Rolls and Rustic  
Breads  
Piped Sweet Butter

Pastry Chef's Homemade Dessert Buffet

**- 21 PER PERSON**



## LUNCHEON BUFFETS

All luncheon Buffets to include Coca-Cola Line of Soft Drinks, Seacoast Coffee, & Tazo Tea

### PIZZA BUFFET

#### Five Cheese Pizza-

Red Sauce Base, Parmesan, Mozzarella, Gruyere, Fontina, Feta

#### Meat Lovers' Pizza -

Red Sauce Base, Mozzarella, Pepperoni, Ham, Hamburg, Bacon

#### Veggie Lovers' Pizza -

Red Sauce Base, Mozzarella, Peppers, Onions, Mushrooms, Broccoli

#### Pepperoni Pizza -

Red Sauce Base, Mozzarella, Pepperoni

#### BBQ Chicken Pizza -

BBQ Sauce Base, Mozzarella, Grilled Chicken, Caramelized Onions, Gouda

#### Steak Bomb Pizza-

Red Sauce Base, Shaved Steak, Mozzarella, Onions, Peppers, Mushrooms

#### Margherita Pizza -

Garlic Oil Base, Mozzarella, Roma Tomato, Fresh Basil

#### Chicken Veronique -

Garlic Oil Base, Mozzarella, Chicken, Red Grapes, Gorgonzola, Rosemary

Served with Potato Chips & Choice of: Tossed Salad **or** Caesar Salad

Chocolate **or** Seasonal Whoopie Pies and Assorted Brownies/Blondies

**- 28 PER PERSON**

### DELI BUFFET

Chef's Soup du Jour

Please choose either:

Sliced Roast Beef, Baked Ham, Roast Turkey, Salami

**Or**

Tuna Salad, Egg Salad or Chicken Salad

Assorted Sliced Cheeses

Lettuce, Sliced Tomatoes, Onions, Dill Pickles Garden Salad

Herbed Red Potato **or** Mediterranean Pasta Salad

Potato Chips & Assorted Fresh Breads  
Chef's Homemade Dessert Buffet

**- 27 PER PERSON**

### ENHANCEMENTS

Grilled Chicken Breast -4

Grilled Sirloin Tips -6

Grilled Jumbo Shrimp -8

Grilled Salmon Fillet -5

Mashed Potato Bar- sour cream, scallions, cheddar cheese, mushroom burgundy sauce, bacon, bleu cheese, caramelized onions, whipped butter-9

Slider Bar - ground beef with bacon and cheddar, pulled pork with bbq sauce and cider vinegar slaw or falafel with tzatziki -9

Siesta Fiesta - House made nacho chips, fresh guacamole and salsa - 7

## HORS D'OEUVRES

Per 50 pieces  
\*G/F= Gluten Free



### COLD

*Jumbo Shrimp Cocktail (G/F)	-155
Ahi Tuna Poke on a Crispy Wonton	-125
Brushetta al Pomodoro	-95
Choux Puff with Maine Lobster Salad	-150
Balsamic Strawberry Compote and Goat Cheese Croustade	-110
*Roquefort Coated Red Grapes Rolled in Crushed Walnuts (G/F)	-85
*Watermelon Bites drizzled with Jalapeno Infused Olive Oil and Cilantro (G/F)	-95
*Lobster and Mango "Shooters" (G/F)	-150
Crostini with Sliced Rare Tenderloin, minced Red Onion and Horseradish Sauce	-140
*Salami Coronets with Goat Cheese and Toasted Pistachios (G/F)	-85
Mini Lobster Rolls-Fresh Maine Lobster Salad and Shredded Lettuce on a Finger Roll	6 per

### HOT

Coconut Shrimp with a Gingered Plum Sauce	-160
*Jumbo Shrimp Marinated and Grilled with Garlic, Chili and Lime (G/F)	-155
Mini Falafel with Cucumber and Garlic Tzatziki	-110
Lamb Chop Lollipops served with Maple and Rosemary Demi-Glace	-180
*Oven Roasted Prosciutto Wrapped Asparagus (G/F)	-95
Asparagus and Brie in a Phyllo Cup	-85
Herb Goat Cheese Balls Fried in Panko Crumbs	-95
Mini Meatballs with a Choice of Italian, Swedish, Sweet and Sour or BBQ Sauce	-85
*Bacon Wrapped Dates Stuffed with Bleu Cheese (G/F)	-110
*Scallops Wrapped in Bacon (G/F)	-150
*Teriyaki Beef Skewers (G/F)	-100
Tomato Soup and Mini Grilled Cheese "Shooters"	-150
*Bourbon and Brown Sugar Marinated Beef Tips (G/F)	-125
Maine Crab Cakes served with Lemon Shallot Mayonnaise	-150
Fried Oysters with Sriracha Aioli	-125
Vegetable Spring Roll with Sweet and Sour Sauce	-95
Sesame Chicken Bites with a Dijon Chive Dipping Sauce	-95
Artichoke, Garlic, and Herb Fritters	-110
*Chicken Saltimbocca Marinated with Balsamic Vinaigrette and Wrapped in Prosciutto (G/F)	-95
Southwestern Veggie Bite- Sweet Corn, Monterey Jack Cheese, Scallions, Carrots and Hot Peppers in a Tortilla	-120

### STATIONS

Maine Crabmeat Dip served with French Bread and Crackers	-200
*Hummus and Tzatziki with Carrot and Celery Sticks and Assorted Bread (G/F w/out bread)	-150
*Smoked Salmon, Tomatoes, Capers, Onions and French Bread (G/F w/out bread)	-200
*Antipasto Platter with Sliced Bread	-200
*Fresh Vegetable Crudités with a Garlic and Herb Dip (G/F)	-150
*International Cheese Display served with Crackers (G/F w/out crackers)	-400
*Sliced Tropical Fruits, Melons and Berries (G/F)	-250
*Raw Bar - a Selection of Oysters, Clams, Cocktail Shrimp and Crab Claws (50 Pieces) (G/F)	-175

## PLATED DINNER

Each Dinner is served with Chef's Vegetable and Starch, Fresh Baked Rolls and Piped Sweet Butter, Seacoast Coffee, and Tazo Tea

## APPETIZERS

(Please Choose one)

### Sautéed Crab Cake

With edamame salad and tomato coulis

### Mushroom Risotto Cake

With balsamic onion relish and chive oil

### Lobster Stew

Fresh Maine lobster, rich lobster stock, sherry and cream

### Chicken Galantine

Chilled with sundried tomato, prosciutto, leeks and roasted pepper with herb mayonnaise and French bread

## SALADS

(Please Choose One)

### Regency Salad

Tomatoes, cucumbers, bleu cheese, toasted pecans and sun-dried cranberries on a bed of field greens

### Caesar Salad

Romaine lettuce, garlic croutons and parmesan cheese tossed with our own Caesar dressing

### Veronique Salad

Toasted hazelnuts, field greens, red and green seedless grapes with pear vanilla vinaigrette

### Beet Salad

Roasted beets, crumbled goat cheese, sunflower seeds, mixed greens and rosemary oil

## ENTRÉES

Under 12 persons 1 choice  
12-25 persons 2 choices  
26 persons and up 3 choices



**Gorgonzola Chicken** sautéed breasts with wild mushrooms, fresh herbs, and gorgonzola cream sauce - 43

**Chicken Roulade** stuffed breast with dried tomato, spinach, feta, and pine nuts finished with basil oil - 43

**Chicken Sonoma** sautéed breasts in saffron, white wine, caper and Dijon sauce - 43

**Haddock Fillets** with baby shrimp, shallots, parmesan cheese, and lemon cream sauce - 44

**Grilled Mahi Mahi** marinated in cilantro and lime, accompanied with tropical fruit and jalapeno salsa - 45

**Scallop St. Jacques** baked sea scallops, sautéed leeks and mushrooms in a rich cream sauce - 45

**Stuffed Jumbo Shrimp** lobster stuffed jumbo shrimp topped with lobster cream sauce - 48

**Cajun Blackened Salmon** with papaya-mango salsa - 42

**Charbroiled Filet Mignon** with a caramelized shallot and red wine demi-glace topped with blue cheese - 55

**Charbroiled Black Angus New York Strip** with horseradish chive butter - 52

**Steak Diane** tenderloin steak sautéed with mushrooms, shallots, Dijon mustard and espagnole sauce - 54

**Vegetable Napoleon** layers of roasted vegetables with chevre, finished with a balsamic reduction - 34

**Vegetarian Stuffed Peppers** with brown rice, corn, black beans, tomatoes, and pepper jack cheese - 35

## DESSERT MENU

(Please Choose one)

**Linzer Torte** almond-hazelnut cake, raspberry preserves and raspberry sauce

**Classic Cheesecake** with fruit compote and glaze

**Crème Brûlée** with fresh berries

**Chocolate Ganache Cake** with fudge sauce and whipped cream

**Lemon Crème Roulade** with toasted coconut frosting and lemon sauce

## DINNER BUFFETS

Freshly Baked Rolls and Piped Sweet Butter  
Dessert Buffet, Seacoast Coffee and Tazo Tea

## SIDES

(Please Choose Two)

Oven Roasted Fingerling Potatoes  
With rosemary and garlic

Home Style Mashed Potato  
With butter and cream

Mashed Sweet Potato  
With goat cheese and truffle oil

Large Pearl Couscous  
With pecorino and herbs

Seasonal Wild Rice Blend

Oven Roasted Broccoli and Cauliflower  
With garlic and olive oil

Green Bean Amandine

Sautéed Zucchini and Summer Squash  
With sweet seasoned salt

Honey-Dill Glazed Carrots

## SALADS

(Please Choose Two)

### Regency Salad

Sun dried cranberries, pecans and bleu cheese  
on a bed of greens with raspberry vinaigrette

### Caesar Salad

Crisp Romaine with garlic croutons, parmesan  
cheese and our homemade Caesar dressing

### Fresh Garden Salad

An assortment of fresh garden vegetables on a  
bed of mixed field greens

### Spinach Salad

With pine nuts, roasted tomatoes, herbed feta  
and balsamic vinaigrette

### Caprese Salad

Sliced tomatoes, fresh mozzarella, red onions  
and Greek olives with basil vinaigrette

### Baby Kale Salad

With sundried cherries, hazelnuts, manchego  
cheese and sherry vinaigrette

## ENTRÉES

\$40 for 2 choices

\$45 for 3 choices

\$50 for 4 choices



**Sesame Chicken** sesame seed encrusted breasts,  
served with a Dijon-chive cream sauce

**Chicken Concetta** breasts stuffed with prosciutto  
and asparagus, topped with a boursin cream  
sauce

**Gorgonzola Chicken** fresh breasts sautéed with  
gorgonzola cheese, wild mushrooms fresh herbs  
and cream

**Chicken Piccata** sautéed breasts with baby  
shrimp, scallions, mushrooms and capers in a  
lemon cream sauce

**Chicken Roulade** breasts stuffed with mushroom  
duxelle and spinach, finished with hunter sauce

**Grilled Salmon Fillets** with a tomato, cucumber  
and caper relish

**Cajun Blackened Salmon** Fillets with a papaya-  
mango salsa

**Haddock Fillets** sautéed with baby shrimp and  
parmesan cheese, topped with a lemon cream  
sauce

**Baked Haddock** with citrus macadamia nut crust

**Pan-Seared Southwestern Swordfish** fresh  
center cut steaks, finished with cilantro-lime butter

**Stuffed Sole Fillets** with a Maine crabmeat  
stuffing and a vanilla infused sherry cream sauce

**Roast New York Strip** sliced thin, topped with  
roasted garlic, rosemary and burgundy demi-glace

**Braised Beef Tips** with crimini mushrooms, pearl  
onions, bacon, and garlic butter

**Steak Diane** petite sirloin steaks sautéed with  
mushrooms, shallots, Dijon mustard, brandy, and  
espagnole sauce

**Charbroiled Sirloin Diablo** petite steaks served  
with a black peppercorn and whole grain mustard  
demi-glace

**Sliced London Broil** with a button mushroom,  
madeira wine, and garlic glaze de viande

**Roast Pork Loin** with sundried cranberry, port  
wine, and rosemary demi-glace

**Charbroiled Pork Chops** with maple mustard  
glaze and apple compote

**Pasta Primavera** cavatappi tossed with fresh  
vegetables, garlic, olive oil, fresh herbs, and  
parmesan cheese

**Wild Mushroom Ravioli** with pecorino romano-  
chive cream sauce

## DINNER BUFFETS

Carving Stations and Enhancements



### TASTE OF MAINE

Minimum of 25 persons

Maine Clam Chowder  
Choice of: Maine Steamers **or** Bangs Island Mussels

Steamed Maine Lobster Tail (1 per person)  
Charbroiled Petite Sirloin with red wine-shallot  
compound butter

Oven Roasted New Potatoes  
Grilled Corn on the Cob  
Tossed Garden Salad  
Coleslaw

Fresh Baked Rolls with Piped Sweet Butter

Chocolate Mousse Cake  
Chocolate or Seasonal Whoopie Pies  
Blueberry Pie

Seacoast Coffee and Tazo Tea

-70 per person

### CARVING STATIONS

**Hickory Smoked Bone-In Ham** (Serves 25)

With maple-Dijon mustard - 175

**Whole Roasted Turkey Breast** (Serves 35)

With sundried cranberry mayonnaise - 200

**Roast Sirloin of Beef** (Serves 30)

With horseradish crème - 250

**Steamship Round** (Serves 100)

With au jus and horseradish crème - 575

**Roast Leg of Lamb** (Serves 25)

With tzatziki sauce -250

**Jerk Spiced Pork Loin** (Serves 25)

With pineapple-mango chutney -125

\*All carving stations require a  
\$75 Attendant Fee for Carver

### ENHANCEMENTS

**Pasta Station** - Cheese Tortellini & Cavatappi with  
Alfredo and Home-style Marinara. Served with Garlic  
Bread and Grated Parmesan Cheese -9 per person

#### **Fresh Garden Salad**

An assortment of fresh garden vegetables  
on a bed of mixed field greens -5 per person

#### **Caesar Salad**

Crisp Romaine with garlic croutons, parmesan  
cheese and our homemade Caesar dressing -6 per  
person

**Ice Cream Sundae Bar** - vanilla and chocolate ice  
cream, jimmies, chocolate sauce, caramel, toasted  
walnuts, cherries, whipped cream, and bananas - 8

## LIQUORS

All bars are based on consumption



### CASH BAR / OPEN BAR

Top Shelf	Per drink -9.50
Premium Brands	Per drink -8
Call Brands	Per drink -7
Domestic Beer	Per bottle -4
Imported Beer	Per bottle -5
Micro Brews	Per bottle -5
House Wine	Per glass -8
Soft Drinks	Per glass -3
Sparkling Water	Per bottle -3
Fruit Juice	Per bottle -3

### PUNCH BOWLS

Serves 50

Champagne Punch	-125
Fruit Punch (non-alcoholic)	-80
Egg Nog (seasonal)	-150

Bartender charge of \$75 applies if \$350 sales per bar is not exceeded

All prices subject to 8% state tax and 20% service charge.  
All guarantees must be submitted at least five business days prior to your  
function. All prices are subject to change