

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
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 FIVE 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.

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

-23 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

- 27 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

- 12 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

- 13 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

MASSAGE BREAK

1 Massage Therapist
4 Chair Massages
10 minutes

- 150 PER HOUR

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

- 31 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

- 32 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

- 23 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

- 22 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

- 29 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, 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

- 28 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