

Event



Menu



Appetizers

(Priced per person based on 50, 100, 150, 200 people)

Plattered

Artisan Cheese Board

A wonderful spread of cheeses including brie, aged cheddar, Swiss, pepperjack & red dragon, served with assorted crackers, honey, cranberry compote, candied walnuts, & grapes

Fruit Platter

Lovely platter with assorted fruits such as watermelon, cantaloupe, fresh strawberries, blueberries, blackberries, raspberries, grapes, & kiwi served with a sweet cream cheese dip

Vegetable Crudite

An assortment of fresh vegetables including celery, carrots, bell peppers, radishes, cucumber, broccoli, grape tomato medley, served with roasted red pepper hummus & buttermilk ranch dip

Charcuterie & Antipasto Board

A wonderful spread of sliced cured meats including salami, mortadella, capicola, prosciutto, smoked ham served with marinated ciliegine mozzarella, mixed olives, artichoke hearts, roasted red peppers, whole grain mustard, pickled vegetables, sweetie drop peppers & baguette crostini

Jumbo Shrimp Cocktail

Extra large gulf shrimp (3) served with cocktail sauce, lemon

Spinach & Artichoke Dip

Homemade creamy garlic, spinach & artichoke dip served with baguette crostini & pita chips



Appetizers (Cold)

Bruschetta with Goat Cheese

Olives & tomatoes with goat cheese on baguette crostini

Caprese Salad Skewers

Mozzarella, tomatoes, fresh grown basil with balsamic reduction & sea salt

Roast Beef with Horseradish

Thinly sliced roast beef drizzled with a horseradish sauce on toasted crostini

Candied Rosemary Bacon

Candied crisp bacon with fresh rosemary

Crab Salad Bruschetta

Chilled crab salad & romesco sauce served on a baguette crostini

Smoked Salmon Bruschetta

Smoked salmon, dill crema, pickled red onions & crispy capers on baguette crostini

Tuna Tartare

Tuna tartare, kimchi aioli, scallions & cilantro served on a rice cracker

Prosciutto Wrapped Cantaloupe

Thinly sliced aged prosciutto wrapped around fresh cantaloupe drizzled with balsamic reduction

Shrimp or Scallop Ceviche

Citrus marinated shrimp or scallops with cilantro, lime, scallions, corn & sweetie drop peppers on tortilla chip



Appetizers (Hot)

Bacon Wrapped Scallops

Served with your choice of maple Dijon or Maine maple blueberry sauce

Lobster Bisque Shots

Our homemade lobster bisque topped with Maine lobster meat & smoked paprika served in tall shot glass

Chicken Satay

Homemade chicken satay skewers served with Thai peanut sauce

Mini Crab Cakes with Aioli Sauce

Our family's favorite recipe made with lump crab meat served with smoked paprika or lemon caper aioli

Crab Stuffed Mushrooms

Fresh mushroom caps filled with our homemade crab stuffing

Swedish Meatballs

Homemade meatballs stewed in a creamy beef gravy

Coconut Shrimp

Breaded coconut shrimp served with Thai chili sauce & fresh cilantro

Beef En Croute

Roast beef wrapped in puff pastry, served with horseradish crema & fresh parsley

Marinated Portabella Mushroom

Garlic teriyaki marinated mushroom skewers topped with fried shallots & scallions

Pork Bao Buns

Asian steamed buns, soy marinated pulled pork, kimchi aioli & pickled jalapeno relish

Teriyaki Beef Tenderloin

Garlic teriyaki beef skewers, toasted sesame seeds & scallions

Wild Mushroom Arancini

Wild mushroom & roasted garlic risotto ball panko fried, served with red pepper coulis

Buffet Dinners

All buffet dinners include a choice of salad, two sides & bread. Option to add a soup.



Entrées (From The Sea)

Baked Stuffed Haddock with Lobster Cream Sauce

Fresh haddock filet with homemade crab stuffing, covered in our creamy lobster bisque
(Chef recommended sides: wild rice & green bean almonidine)

Herb Crusted Haddock

Fresh haddock filet crusted with fresh herbs in a lemon butter white wine sauce
(Chef's recommended sides: wild mushroom risotto & roasted seasonal vegetables)

Casco Bay Clam Bake

Steamed Maine lobsters, mussels, c with melted butter
(Chef's recommended sides: corn on the cob & red bliss potatoes)

Soy Ginger Salmon

Oven roasted salmon filet glazed with soy-ginger sauce toasted sesame seeds & scallion
(Chef's recommended sides: Wild rice & grilled asparagus)

Herb Crusted Halibut

Pan seared Halibut filet crusted with fresh herbs in a lemon butter white wine sauce
(Chef's recommend sides: wild mushroom risotto & roasted seasonal vegetables)

Ritz Cracker Baked Scallops

Oven roasted large scallops baked in a lobster cream sauce topped with garlic-parsley Ritz crumbs
(Chef's recommended sides: Wild rice & green bean almonidine)

Entrées (From The Farm)

Smoked BBQ Chicken

10 oz Airline chicken breast smoked & glazed with BBQ sauce
(Chef's recommended sides: coleslaw & roasted red potatoes)

Tomato Basil Chicken

8 oz tender chicken breast pan seared & baked in a creamy tomato basil sauce
(Chef recommended side: Penne pasta & Roasted seasonal Vegetables)

Herb Roasted Chicken

10 oz airline chicken breast crusted with fresh herbs in a roasted garlic pan sauce au jus
(Chef's recommended sides: roasted red potatoes & green bean almonidine)

Savory Stuffed Chicken

Tender chicken breast with a spinach cream cheese stuffing with whole grain & honey mustard sauce
(Chef's recommended sides: wild rice & roasted seasonal vegetables)

BBQ Baby Back Ribs

Rack of ribs cooked on the smoker & glazed with BBQ sauce
(Chef's recommended sides: coleslaw & roasted red potatoes)

Pork Saltimbocca

Beef tenderloin wrapped in prosciutto served with a roasted garlic & sage au jus
(Chef's recommended sides: garlic mashed potatoes & grilled asparagus)

Roast Chopped Pork Roast

Whole smoked pork butt chopped & mixed with BBQ sauce
(Chef's recommended sides: coleslaw & roasted red potatoes)

Stuffed Pork Tenderloin

Butterflied tenderloin stuffed with mushroom, spinach & cream cheese stuffing with au jus
(Chef's recommended sides: garlic mashed potatoes & grilled asparagus)

Garlic Teriyaki Beef Tips

Beef tenderloin tips marinated in garlic teriyaki then charred on the grill
(Chef's recommended sides: Roasted red potatoes & seasonal vegetables)

Grilled Petite Tender

Grilled tender filet with a mushroom, roasted garlic & rosemary demi glace
(Chef's recommended sides: garlic mashed potatoes & grilled asparagus)

Bacon Wrapped Beef Tender

Sirloin baseball cut filet wrapped in bacon served with mushroom, roasted garlic & rosemary demi glace
(Chef's recommended sides: garlic mashed potatoes & grilled asparagus)

Stuffed Beef Tenderloin

Butterflied beef tenderloin with mushroom, spinach & cream cheese stuffing served with au jus
(Chef's recommended sides: roasted red potatoes & green bean almondine)



Entrées (From The Land)

Eggplant Rollatini

Thinly sliced, Italian breaded eggplant stuffed with garlic herbed ricotta cheese, baked and draped in a vine ripe tomato basil cream sauce
(Chef's recommended sides: penne pasta & roasted seasonal vegetables)

Lasagna

Layered & baked fine Italian specialty with spinach & mushrooms, ricotta, Parmesan & mozzarella cheese
(Chef's recommended sides: grilled asparagus & roasted seasonal vegetables)

Vegetable Primavera

Same description minus the pasta
(Chef's recommended sides: penne pasta & green bean almondine)

Salads (Choose 1)

Caesar Salad | Fresh Garden Salad | Pasta Salad | Potato Salad



Soups

Maine Lobster Bisque

Classic, rich & creamy, made with real Maine lobster

Harvest Squash Apple Bisque

Local apples & squash stewed & puréed into a sweet, salty, colorful & delicious bisque

Heirloom Tomato & Cucumber Gazpacho

Fresh garden tomatoes & cucumber blended with citrus served chilled with smoked paprika oil

New England Clam Chowder

Traditional clam chowder with bacon served with oyster crackers

Sides (Choose 2)

Roasted Seasonal Vegetables | Green Bean Almondine | Grilled Asparagus | Wild Rice
Roasted Red Potatoes | Garlic Mashed Potatoes | Penne Pasta | Corn On The Cob
Coleslaw | Home Baked Rolls | Southern Style Mini Corn Bread

Desserts

Mini Whoopie Pies

Chocolate Covered Strawberries

Cookie Bar

Assorted Pies

Pumpkin, chocolate cream, apple, berry



Rehearsal Dinner Menu

Lobster Bake

Fresh Maine lobster with drawn butter
Choice of 3 sides
Homemade rolls & butter
Homemade blueberry cake

Prime Rib Dinner

With au jus
Tarragon carrots
Parmesan garlic mashed potatoes
Bread

Pasta Bar

Penne, cavatappi or linguine
With alfredo sauce, marinara, & meat sauce
Grilled chicken, sautéed onions, mushrooms & peppers. Parmesan cheese
Choice of salad
Garlic bread
Homemade dessert

Pizza, Wings & Salad

Fresh dough pizza, wings, & salad

Family BBQ

Pulled pork & grilled chicken
Choice of 2 salads
Baked beans or potato au gratin (choose 1)
Seasonal roasted vegetables
Mini corn bread loaves

Taco Bar

Chicken, beef or pork
Lettuce, tomato, sautéed onions & mushrooms, guacamole, sour cream, black beans, seasoned rice, tortillas, shredded cheese, salsa choices, cilantro, lime

Burger Bar

Fresh ground burger, hot & sweet sausage, vegetarian burger
Sautéed onions & mushrooms, bacon, cheese, lettuce, tomato, onion, condiments, chips, pickles
Roasted seasonal vegetables
Choice of salad
Cookies or brownies

Lasagna

Meat or vegetarian lasagna
Choice of Caesar or garden salad
Parmesan crusted garlic bread