



## PRIVATE EVENT MENU

### Stationary Displays (for 50 guests)

Imported and Domestic Cheese Display	\$100
Raw and Roasted Vegetables with Hummus and Bleu Cheese Dip	\$50

### Passed Appetizers (minimum of 35 pieces required per selection)

Mini Maine Lobster Rolls	\$3 per
Fried Chicken Wontons with Spicy Soy Dipping Sauce	\$2 per
Maine Crab Cakes with French Cocktail Sauce	\$2 per
Chilled Shrimp Cocktail with Horseradish Cocktail Sauce	\$2 per
Thai Lettuce Cups with Clear Dipping Sauce	\$2 per
Green Goddess Deviled Eggs	\$1 per
Chicken Satay with Peanut Sauce	\$2 per
Beef Satay	\$2 per
Potato Croquette with Smoked Tomato Aioli	\$2 per
Oysters on the 1/2 Shell with Seasonal Mignonette	\$3 per

### Salads (select one option)

Classic Caesar with Parmesan and Croutons	\$10
Baby Kale and Arugula with Roasted Beets, Goat Cheese, Champagne Vinaigrette	\$10
Farmhouse Salad with Baby Lettuces, Shaved Vegetables, Ricotta Salata and Italian Vinaigrette	\$10

### Soups (select one option)

New England Clam Chowder	\$8
Roasted Butternut Squash Bisque with Curried Pepitas and Pomegranate	\$7

### Entrees (select up to three options)

Roasted Chicken Breast with Potato Gratin, Roasted Seasonal Vegetables	\$24
Braised Beef Short Rib with Potato Purée, Cipolini Onions and Oyster Mushrooms	\$25
Vegetable Risotto with Roasted Winter Squashes, Mushrooms and Hazelnuts	\$22
Grilled Fillet of Beef with Confit Fingerling Potatoes, Roasted Seasonal Vegetables	\$28
Potato Gnocchi with Arugula Pesto, Oyster Mushrooms and Ricotta	\$22
Pan Seared Halibut with Roasted Broccolini, Charred Cherry Tomatoes	\$28
Seared Diver Scallops with White Corn Grits, Braised Swiss Chard and Marcona Almonds	\$28
Roasted Pork Loin with Cannolini Bean Ragout, Haricot Vert and Apple	\$25

### Dessert (select up to two options)

Strawberry Shortcake with Macerated Strawberries and Whipped Cream	\$8
Brownie Sundae with Graham Cracker Crumble and Caramel	\$8
Warm Pumpkin Spice Cake with French Vanilla Ice Cream and Caramel	\$8

*\*Salad, Soup, Entrée & Dessert pricing is per person  
\*Food & Beverage is subject to 8% Maine state meals tax and 20% gratuity.*