

SALTWATER GRILLE

Event Menu



231 Front Street, South Portland, Maine 04106 | (207) 888-0980

Hors D'oeuvres

Displays

Platters are portioned per person

Raw Bar Station	\$45/Person
Oysters on the half shell, jumbo shrimp, cocktail sauce, horseradish, & lemon	
Jumbo Shrimp Cocktail	\$5/Each
Raw Oysters with Cocktail Sauce	\$5/Each
Vegetable Crudites with Dip	\$8/Person
Cheese & Fruit Board with Crackers	\$14/Person
Charcuterie Board w/Accouterments	\$24/Person
Roasted Red Pepper Hummus	\$8/Person
with Toasted Pita	

Pricing not including 8% sales tax and a 23% administrative service & set-up fee



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Prices based on quantities of 50 pieces

Prosciutto Wrapped Melon	\$200
Crispy Fried Veggie Spring Rolls	\$250
w/Thai Chili Sauce	
Seared Tuna on Cucumber w/Kimchi Aioli	\$300
Spanakopita w/Balsamic Reduction	\$200
Chicken Satay w/Thai Chili Sauce	\$225
Vegan Stuffed Mushrooms	\$225
Short Rib Wrapped in Bacon w/Hoisin	\$350
Scallops Wrapped in Bacon	\$300
w/Maine Maple Syrup	
Beef Slider	\$250
Pickled Onions, Tabasco Aioli	
Seafood Stuffed Mushrooms	\$325
Scallops & Lobster	
Maine Crab Cakes w/Cucumber Dill Sauce	\$325
Oyster Rockefeller	\$325
Spinach, Bacon & Parmesan	
Mini Beef Wellington w/Bearnaise Aioli	\$350
Tuscan Bruschetta	\$200
Mini Filo w/Brie & Raspberry	\$250
Mini Lobster Rolls	MKT
Lobster Bruschetta	\$250

Buffets

Casco Bay Buffet

\$75/Guest

Soups (choose one)

- New England Clam Chowder
- Vegetable Medley

Entrées (choose two)

- Baked Haddock w/Beurre Blanc Sauce
- Grilled Beef Tenderloin Tips w/Bearnaise Aioli
- Blackened French Cut Chicken Breast w/ Mango Black Bean Salsa
- Butternut Squash Ravioli w/Marsala Herbed Cream
- Wild Mushroom Ravioli w/Sage Brown Butter
- Roasted Pork Loin w/Caramelized Shallots & Mushroom Cream
- Ratatouille w/Rustic Red Sauce (Eggplant, Zucchini, Summer Squash, Tomato, Red Onion)

Complete with dinner rolls & Chef's choice of starch & seasonal vegetable

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Dockside Buffet

\$90/Guest

Soups (choose one)

- New England Clam Chowder
- Vegetable Medley
- Potato & Leek
- Roasted Red Pepper & Tomato Bisque (Made with Coconut Milk)

Salads (choose one)

- Mesclun Greens with Tomato, Cucumber, Pickled Onions and Seasonal Vinaigrette
- Classic Caesar
- Baby Spinach w/Fresh Strawberries, Candied Walnuts, Red Onion, Blue Cheese and Maple Vinaigrette

Entrées (choose three)

- Baked Haddock w/Beurre Blanc Sauce
- Gorgonzola Beef Tips w/Mushroom Bacon Cream Sauce
- Butternut Squash Ravioli w/Marsala Herbed Cream
- Wild Mushroom Ravioli w/Sage Brown Butter
- Ratatouille w/Rustic Red Sauce (Eggplant, Zucchini, Summer Squash, Tomato, Red Onion)
- Seared Salmon w/Citrus Fruit Salsa
- Cranberry Sage Stuffed Chicken Breast

Complete with dinner rolls & Chef's choice of starch & seasonal vegetable

Sea Spray Buffet

(\$100/Guest)

Soups (*choose one*)

- New England Clam Chowder
- Potato & Leek
- Vegetable Medley
- Roasted Red Pepper & Tomato Bisque
(Made with Coconut Milk)
- Cioppino (Seafood Stew) +\$6

Salads (*choose one*)

- Mesclun Greens with Tomato, Cucumber, Pickled Onions & Seasonal Vinaigrette
- Classic Caesar
- Baby Spinach w/Fresh Strawberries, Candied Walnuts, Red Onion, Blue Cheese & Maple Vinaigrette
- Vine Ripe Tomato w/Fresh Mozzarella, Basil & Balsamic
- Wedge Salad w/Bacon Lardons, Blue Cheese Crumbles & Blue Cheese Vinaigrette

Entrées (*choose two*)

- Gorgonzola Beef Tips w/Mushroom-Bacon Cream Sauce
- Butternut Squash Ravioli w/Marsala Herbed Cream
- Wild Mushroom Ravioli w/Sage Brown Butter
- Ratatouille w/Rustic Red Sauce (Eggplant, Zucchini, Summer Squash, Tomato, Red Onion)
- Seared Salmon w/Citrus Fruit Salsa
- Cranberry Sage Stuffed Chicken Breast
- Baked Stuffed Haddock w/Beurre Blanc Sauce
(Lobster and Scallop Stuffing)
- Roasted Pork Loin w/Apple Chutney
- Carved Prime Rib w/ Jus

Complete with dinner rolls & Chef's choice of starch & seasonal vegetable

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Maine Lobster Bake Buffet

\$95/Guest

- New England Clam Chowder
 - Steamed Clams
- 1 1/2 Pound Maine Lobster
 - Corn on the Cob
 - Red Bliss Potatoes
- Dinner Rolls w/Butter
- Seasonal Cobbler

Chicken, Beef or Vegetarian Options Available*

SoPo Surf & Turf Buffet

\$110/Guest

- New England Clam Chowder
 - Steamed Clams
- 1/2 Pound Maine Lobster
 - New York Sirloin
 - Corn on the Cob
 - Red Bliss Potatoes
- Dinner Rolls w/Butter
- Seasonal Cobbler

Pricing not including 8% sales tax and a 23% administrative service & set-up fee



Plated Dinner Menu

Soups (choose one)

- New England Clam Chowder
- Potato & Leek
- Vegetable Medley
- Roasted Red Pepper & Tomato Bisque
(Made with Coconut Milk)
- Cioppino (Seafood Stew) +\$6
- Lobster Bisque +\$6

Salads (choose one)

- Mesclun Greens with Tomato, Cucumber, Pickled Onions
Seasonal Vinaigrette
- Classic Caesar
- Baby Spinach w/Fresh Strawberries, Candied Walnuts,
Red Onion, Blue Cheese Crumbles & Maple Vinaigrette
- Vine Ripe Tomato w/Fresh Mozzarella, Basil & Balsamic
Reduction
- Wedge Salad With Bacon Lardons, Blue Cheese Crumbles,
Blue Cheese Vinaigrette

*Pricing not including 8% sales tax and a 23% administrative
service & set-up fee*

Entrées (choose three)

- Baked Haddock w/Beurre Blanc Sauce.....\$55
- Baked Stuffed Haddock w/Beurre Blanc Sauce.....\$70
- Honey Mustard Glazed Salmon.....\$60
- Seared Salmon w/Citrus Fruit Salsa.....\$70
- Steamed Maine Lobster (1 1/2lb.).....MKT
- Baked Stuffed Lobster (Scallop & Lobster Stuffing).....MKT
- Blackened French Cut Chicken Breast.....\$55
(w/Mango Black Bean Salsa)
- Cranberry Sage Stuffed Chicken Breast.....\$60
- Bacon Wrapped Filet Mignon w/Red Wine Demi Sauce.....\$85
- Prime Rib w/Au Jus.....\$80
- Filet Mignon & Lobster tail.....\$85 +MKT
(w/Bacon Chive Compound Butter)
- Chicken Saltimbocca.....\$65
(Prosciutto, Capers & Lemon Sauce)
- Roasted Pork Loin w/Apple Chutney.....\$50
- Pork Roulade w/Apricot Glaze.....\$65
(Stuffed with Craisins, Spinach, Carrot Stuffing)
- Butternut Squash Ravioli w/Marsala Herbed Cream.....\$55
- Wild Mushroom Ravioli w/Sage Brown Butter.....\$60
- Halibut w/Lobster Cream Sauce.....MKT
- Ratatouille with Rustic Red Sauce.....\$60
(Eggplant, Summer Squash, Zucchini, Red Onion)

Desserts

Plated or Buffet (\$14/guest)

Seasonal Cobbler with Vanilla Ice Cream (GF)

Strawberry Shortcake with Whipped Cream

Turtle Cheesecake

Plated (\$14/guest)

Fresh Berries with Lavendar Honey & Whipped Cream (GF)

Crème Brûlée (GF)

Chocolate Mousse (GF)

Novelty Displays (priced per guest)

Cupcakes (Assorted Flavors)\$10

Gluten Free Cupcakes (Chocolate & Vanilla).....\$10

Macarons (Assorted Flavors)\$5

Petit Fours (Assorted Flavors)\$5



*Any outside dessert items are subject to a “cake cutting” fee of \$2/guest.
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Children's Menu

\$20/Child - 10 & Younger

Chicken Tenders & Fries (GF)

Macaroni & Cheese

Pasta With Butter

Cheeseburger & Fries

Hamburger & Fries

Haddock Bites & Fries (GF)

Children's Buffet Menu

\$25/Child - 10 & Younger

Choose Two Options Above

(Fries included)