



# EVENT MENU



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

# Hors D'oeuvres

## Displays

Platters are portioned per person

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

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



## Butlered

Prices based on quantities of 50 pieces

<b>Prosciutto Wrapped Melon</b> .....	\$200
<b>Crispy Fried Veggie Spring Rolls</b> .....	\$250
w/Thai Chili Sauce	
<b>Seared Tuna on Cucumber w/Kimchi Aioli</b> .....	\$300
<b>Spanakopita w/Balsamic Reduction</b> .....	\$200
<b>Chicken Satay w/Thai Chili Sauce</b> .....	\$225
<b>Vegan Stuffed Mushrooms</b> .....	\$225
<b>Short Rib Wrapped in Bacon w/Hoisin</b> .....	\$350
<b>Scallops Wrapped in Bacon</b> .....	\$300
w/Maine Maple Syrup	
<b>Beef Slider</b> .....	\$250
Pickled Onions, Tabasco Aioli	
<b>Seafood Stuffed Mushrooms</b> .....	\$325
Scallops & Lobster	
<b>Maine Crab Cakes w/Cucumber Dill Sauce</b> .....	\$325
<b>Oyster Rockefeller</b> .....	\$325
Spinach, Bacon & Parmesan	
<b>Mini Beef Wellington w/Bearnaise Aioli</b> .....	\$350
<b>Tuscan Bruschetta</b> .....	\$200
<b>Mini Filo w/Brie &amp; Fig with Honey Drizzle</b> .....	\$250
<b>Mini Lobster Rolls</b> .....	MKT
<b>Lobster Bruschetta</b> .....	\$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 1/2lb 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 1/2lb Maine Lobster
  - New York Sirloin
  - Corn on the Cob
  - Red Bliss Potatoes
- Dinner Rolls w/Butter
  - Seasonal Cobbler

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# 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

*Entrée choices are due 30 days prior to event date.*

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23% administrative service & set-up fee.*

## Entrées (choose two - four)

- 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

Chocolate Chip Brownie.....\$5



*Any outside dessert items are subject to a service 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)*