

SALTWATER GRILLE

Brunch & Lunch Menu



Brunch Buffets

Ram Island Buffet

\$40/guest | \$20/child (10 years & under)

Fresh fruit board
Assorted muffins & bagels
Scrambled eggs
Bacon or sausage
Homefries
Waffles

Two Lights Buffet

\$50/guest | \$20/child (10 years & under)

Fresh fruit board
Scrambled eggs
Bacon or sausage
Homefries
Waffles
Assorted sandwiches on focaccia (choose two)
Served w/lettuce, tomato, onion, pickle spears
& condiments
Ham & Swiss
Turkey & Cheddar
Turkey BLT
Grilled Chicken with pesto mayo,
Mediterranean
*(hummus, tapenade, spinach, tomato,
roasted red pepper)*
Vegetarian
*(herb cream cheese, cucumber, shaved carrot,
tomato, red onion, lettuce)*



Brunch Buffets

Portland Headlight Buffet

\$60/guest | \$20/child (10 years & under)

Fresh fruit board
Assorted muffins & bagels
Scrambled eggs
Bacon or sausage
Homefries
Waffles
Lemon garlic herb chicken (GF)
Baked haddock with GF garlic breadcrumbs & beurre blanc
Served w/seasonal starch & roasted vegetables





Alternative Options & Add Ons

Sweet

Assorted pastries & danish \$4/person

Pancakes \$3/person

Classic or blueberry

Pancake Bar \$8/person

Pancakes with sides of assorted berries, bananas, chocolate chips, whipped cream, sprinkles, nuts

French Toast \$4/person

Parfait Station - \$4/person

1-2 Types of yogurt, granola, assorted berries, honey

Fresh

Garden Salad \$10/person

Crisp lettuce, tomato, red onion, cucumber, seasonal vinaigrette

Caesar Salad \$12/person

Romaine, radicchio, parmesan, GF garlic bread crumbs, house caesar dressing

Berries & Greens \$12/person

Spring Mix, blueberries, strawberries, spiced almonds, goat cheese, red onions, strawberry vinaigrette

Savory

Classic eggs benedict \$8/person

Vegetarian Eggs Benedict \$8/person

With spinach & tomato

Mini Quiche \$60/dozens

Caramelized Onion & Bacon

Ham & Cheddar

Mushroom & Gruyere (vegetarian),

Greek (vegetarian)

(spinach, feta, tomato, tapenade)

Lox Station \$14/person

Smoked Salmon, fried capers, cucumbers, tomatoes, pickled onion, herb cream cheese, fresh dill, assorted bagels

Vegetarian Bagel Station \$8/person

Herb cream cheese, cucumbers, shaved carrots, tomatoes, red onion

GF Bagels \$60/Dozen

Plain or everything

Assorted sandwiches \$15/person (choose two)(GFA)

Ham & Swiss

Turkey & Cheddar

Turkey BLT

Grilled chicken with pesto mayo

Mediterranean

Hummus, tapenade, spinach, tomato, roasted red pepper

Vegetarian

Herb Cream Cheese, cucumber, shaved carrot, tomato, red onion, lettuce

Mini Lobster Rolls \$10/roll

Served chilled w/lemon thyme aioli & lettuce or warm with butter (GFA on bibb lettuce wrap)

Hors d'oeuvres

Displays & Boards

(Serves 25 Guests)

Charcuterie Board | \$300 per board

Assortment of cured meats, fine cheeses, olives, pickled vegetables, accoutrements & crackers

Cheese & Fruit Board | \$275 per board

Assorted cheeses, fresh fruits, berries & crackers

Combo Board | \$325 per board

A combination of the charcuterie board & the cheese & fruit board with accoutrements & crackers

Mezze Board | \$200 per board

Hummus, tapenade, tzatziki, olives, pickled & fresh vegetables, pita

Crudite Board | \$100 per board

Array of crisp vegetables with a variety of dips

Fresh Fruit & Berry Board | \$125 per board

A variety of fresh fruits, melons & berries

Lox Board | \$350 per board

Smoked salmon, herbed cream cheese, pickled red onion, cucumber, fried capers, tomato, fresh dill, everything bagel chips

Jumbo Shrimp Cocktail | \$200 (50 pieces)

Served on ice with lemons & house cocktail sauce

Maine Oysters on the Half Shell | \$200 (50 pieces)

Raw local oysters served on ice with lemons, mignonette and house cocktail sauce

Gluten Free Crackers | \$20 per bowl

Cassava Chips | \$20 per bowl (GF, DF)

Pricing does not include 8% f&b sales tax & 23% admin fee (gratuity included).



Hors d'oeuvres

Butlered

(Prices based on 25 pieces)

Surf

Smoked salmon on bagel chip with herb cream cheese | \$150

Bacon wrapped scallops with Maine maple syrup | \$125 (GF)

Tuna tartare with red onion, cucumber, chili lime aioli on wonton wrapper | \$150 (GF)

Maine crab cakes with remoulade | \$150

Mini lobster rolls | \$250 (GFA on bibb lettuce wrap)

Lobster avocado bites with lemon thyme aioli, chives, avocado on wonton wrapper | \$175 (GF)

Turf

Beef sliders with cheddar & roasted garlic aioli | \$100

Mini beef wellington with balsamic aioli | \$100

Sausage stuffed mushrooms | \$100 (GFA)

Marinated steak tip with bearnaise aioli | \$125 (GF)

Honey garlic chicken skewers | \$100 (GFA)

Vegetarian & Vegan

Tapenade on pita with gremolada | \$100 (V)

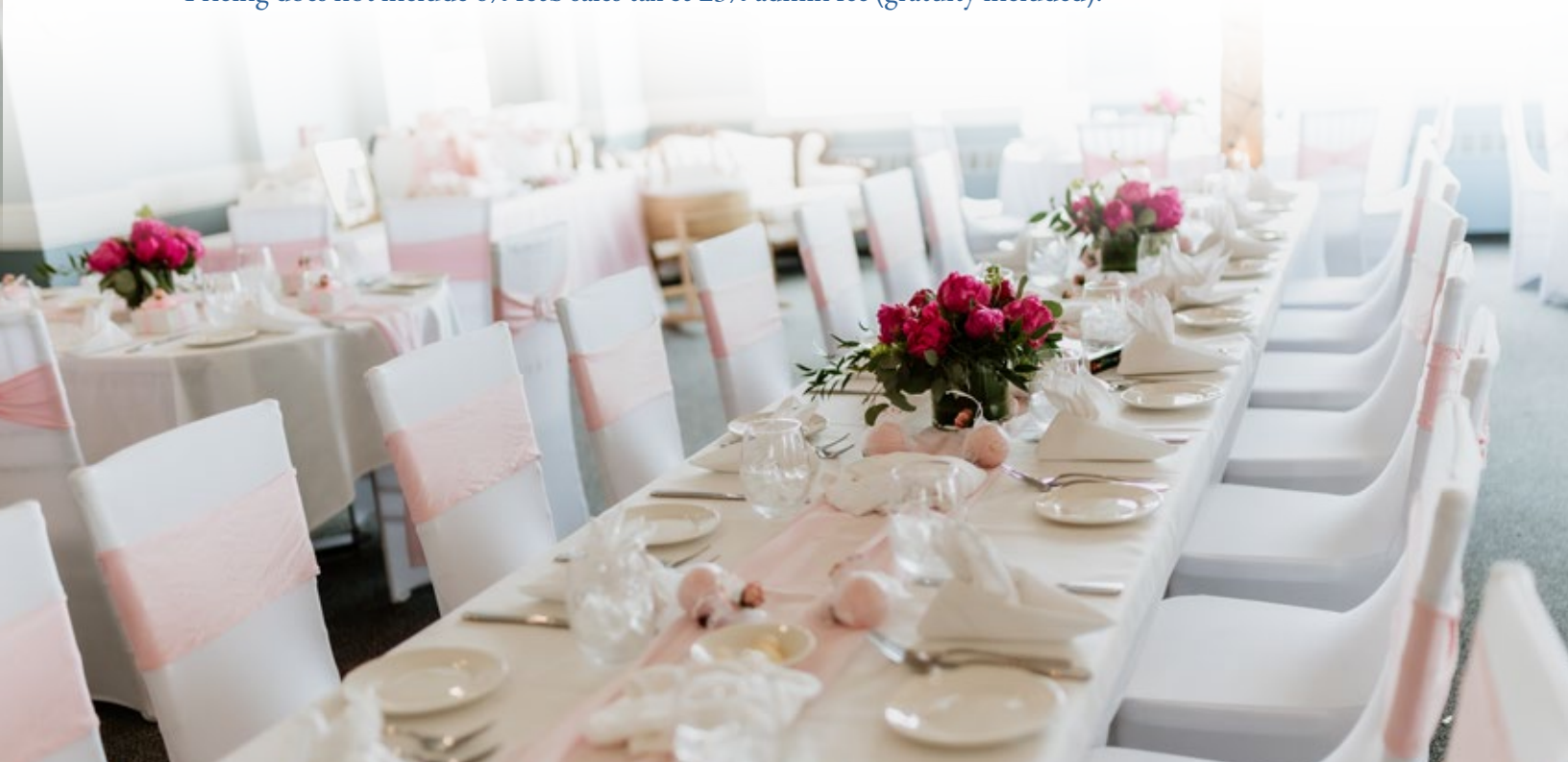
Filo with brie & raspberry | \$100 (V)

Crispy vegetable spring rolls with Thai chili sauce | \$100 (V)

Tomato crostini with feta cream cheese spread | \$100 (V)

Spanakopita with tzatziki | \$100 (V)

Pricing does not include 8% f&b sales tax & 23% admin fee (gratuuity included).



Lunch Buffets

Bug Light Buffet

\$45/guest | \$20/child (10 years & under)

Soup (Choose one)

Clam chowder

Potato & leek

Roasted red pepper & tomato bisque
with coconut milk (GF, DF, V)

Salad (Choose one)

Garden salad with seasonal vinaigrette (GF, DF, V)

Caesar salad (GF)

Berries & greens w/spiced almonds, goat cheese
& seasonal vinaigrette (GF)

Sandwich Board (Choose three)

Assorted sandwiches on focaccia:

Served w/lettuce, tomato, onion, pickle spears & condiments

Ham & swiss

Turkey & cheddar

Turkey BLT

Grilled chicken with pesto mayo,

Mediterranean

(hummus, tapenade, spinach, tomato, roasted red pepper)

Vegetarian

*(herb cream cheese, cucumber, shaved carrot,
tomato, red onion, lettuce)*

Mini Lobster Rolls +\$5

(GFA on bibb lettuce wrap)

Goat Island Buffet

\$55/guest | \$20/child (10 years & under)

Soup (Choose one)

Clam chowder

Potato & leek

Roasted red pepper & tomato bisque
with coconut milk (GF, DF, V)

Salad (Choose one)

Garden salad with seasonal vinaigrette (GF, DF, V)

Caesar salad (GF)

Berries & greens w/spiced almonds, goat cheese
& seasonal vinaigrette (GF)

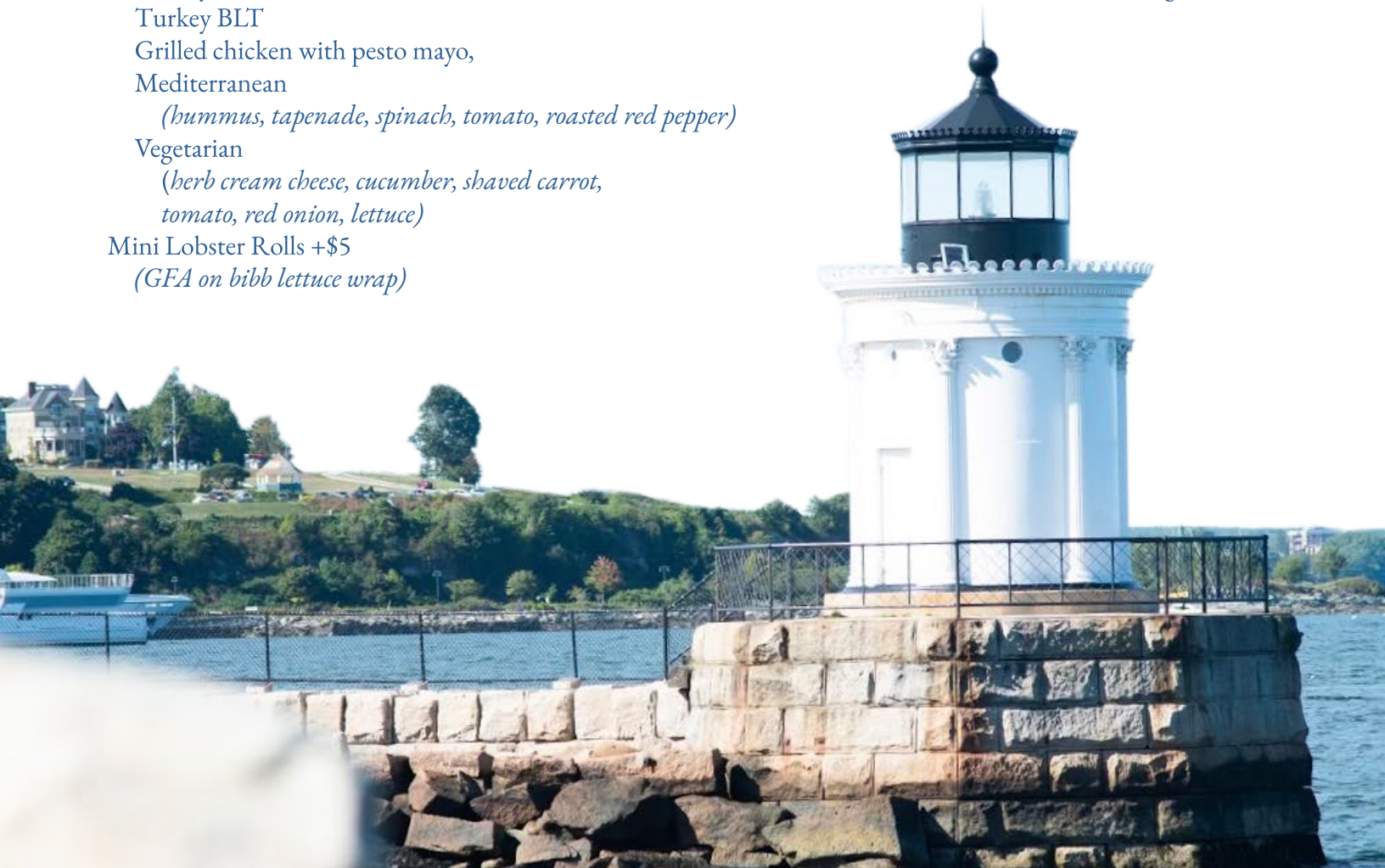
Entrées

Lemon garlic herb chicken (GF)

Baked haddock

with GF garlic breadcrumbs & beurre blanc

Served w/seasonal starch & roasted vegetables



Lunch Buffets

Spring Point Buffet

\$65/guest | \$20/child (10 years & under)

Soup (Choose one)

Clam chowder

Potato & leek

Roasted red pepper & tomato bisque
with coconut milk (GF, DF, V)

Salad (Choose one)

Garden salad with seasonal vinaigrette (GF, DF, V)

Caesar salad (GF)

Berries & greens w/spiced almonds, goat cheese
& seasonal vinaigrette (GF)

Sandwich Board (Choose three)

Assorted sandwiches on focaccia:

Served w/lettuce, tomato, onion, pickle spears & condiments

Ham & swiss

Turkey & cheddar

Turkey BLT

Grilled chicken with pesto mayo,

Mediterranean

(hummus, tapenade, spinach, tomato, roasted red pepper)

Vegetarian

*(herb cream cheese, cucumber, shaved carrot,
tomato, red onion, lettuce)*

Mini Lobster Rolls +\$5

(GFA on bibb lettuce wrap)

Entrées

Lemon garlic herb chicken (GF)

Baked haddock

with GF garlic breadcrumbs & beurre blanc

Served w/seasonal starch & roasted vegetables

Add fresh fruit board to any lunch buffet +\$5/person



Dessert

Display Station

(Choose one to three options)

Whoopie pies \$4/person

Assorted cupcakes \$6/person

Custom cupcakes \$7/person

Assorted petit fours \$3/person

Assorted macarons \$2/person

Cookies \$2/person

(choose two: chocolate chip, oatmeal raisin, peanut butter, white chocolate macadamia)

Chocolate chip brownies \$2/person

GF Chocolate chip cookies \$3/person

GF Cupcakes (chocolate & vanilla) \$7/person

Plated \$14/person (Choose one)

Strawberry shortcake with whipped cream

Cheesecake (rotating flavors)

Crème brûlée (rotating flavors, GF)

Gelato (rotating flavors, GF)

Mixed berries with honey & whipped cream (GF)

Buffet \$14/person (Choose one)

Strawberry shortcake with whipped cream

Cheesecake (rotating flavors)

Mixed berries with honey & whipped cream (GF)

Apple crisp with vanilla ice cream (GF)

