



The Eastland Park Hotel Catering Menus

A selection of offerings designed to enhance any special occasion, from holiday parties to social events and business meetings. The courteous and professional staff at the Eastland Park Hotel stands ready to assist you in creating a memorable experience.

Executive Chef - Robert Spencer

Continental Breakfast Buffets

The Day Planner

Breakfast

A Selection of Chilled Fruit Juices
A Daily Selection of Freshly-baked Breakfast Breads and Pastries Served with Fruit Preserves
Assorted Organic Yogurts
Regular and Decaffeinated Coffee & Teas

Mid-Morning Refresh

Assorted Sodas and Mineral Waters
Regular and Decaffeinated Coffees & Teas

Mid-Afternoon Break

Freshly-Baked Brownies and Cookies
Or
Whole Fruit and Granola Bars
Assorted Sodas and Mineral Waters
Regular and Decaffeinated Coffees & Teas

\$19.95 per person

Healthy Start

Assorted Chilled Juices
Assorted Cold Cereals with Milk
Local Organic Grandy Oats Granola
Sliced Fresh Seasonal Fruits and Berries
Regular and Decaffeinated Coffees & Teas
\$9.95 per person

Misty Morning

Assorted Chilled Juices
A Daily Selection of Freshly-baked Breakfast Breads and Pastries Served with Fruit Preserves
Sliced Fresh Seasonal Fruits and Berries
Assorted Organic Yogurts
Regular and Decaffeinated Coffee & Teas
\$9.95 per person

Sunbeam

Assorted Chilled Juices
A Daily Selection of Freshly-baked Breakfast Breads and Pastries Served with Fruit Preserves
Assorted Bagels and Cream Cheese
Assorted Organic Yogurts
Sliced Fresh Seasonal Fruits and Berries
Regular and Decaffeinated Coffee & Teas
\$10.50 per person

Low-Fat Options are Available

An 18% gratuity, 2% taxable hotel service fee and 7% Maine sales tax will be applied to all food and beverage prices. All guarantees are due five business days prior to each function. All menus and prices are guaranteed ninety days prior to each function.

February 2009

Breakfast Buffet

All Continental Breakfast Buffets Require a Minimum of 10 People

The Eastland Buffet

Assorted Chilled Juices
Sliced Seasonal Fruit
Daily Selection of Freshly-Baked Breakfast Breads and Pastries
Butter and Fruit Preserves
Seasoned Home Fries

Please Choose 3 of the Following Items to Create Your Custom Buffet:

Scrambled Eggs*
Basil Pesto, Tomato and Bacon Frittata*
Cheese Omelets
Crisp Bacon*
Pork Sausage Links*
Ham Steak
Corned Beef Hash

--

Regular and Decaffeinated Coffee & Teas

\$14.95 per person

Minimum of 25 People

Build Your Own Breakfast Burrito Buffet

Scrambled Eggs
Assorted fillings to Include Cheese, Beans & Salsa
Sour Cream & Guacamole
Warm Tortillas
Sautéed Veggies Including Mushrooms, Onions, and Green & Red Peppers
Seasoned Home Fries

Please Choose 1 of the Following Items to Incorporate:

Ground Breakfast Sausage*
Ground Chorizo Sausage
Bacon*
Ham

--

Sliced Seasonal Fruit
Assorted Chilled Juices
Regular and Decaffeinated Coffee & Teas

\$14.95 per person

Maximum of 50 People

*Turkey Bacon, Turkey Sausage and Egg Beaters may be substituted for some of the items listed above

Add to Your Buffet

Buttermilk Pancakes with Seasonal
Berries
\$2.00 per person

Texas-Style French
Toast
\$2.00 per person

~ Breakfast Flatbread Pizza ~
Grilled Flatbread
with Eggs*, Cheese and
Your choice of 2 toppings:
Bacon*
Sausage*
Green Pepper
Onions
Mushrooms
Spinach
\$3.00 per person

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above

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are due five business days prior to each function. All menus and prices are guaranteed ninety days prior to each function.

February 2009

Brunch Buffet

The Casco Bay Brunch

Assorted Chilled Juices

Sliced Fresh Seasonal Fruit

Daily Selection of Freshly-Baked Breakfast Breads and Pastries

Butter and Fruit Preserves

Scrambled Eggs *

Crisp Bacon *

Pork Sausage Links *

Seasoned Home Fries

--

Warm Rolls and Butter

--

Salads (*Please choose 1*)

Seasonal Green Salad with House Dressing

Waldorf Salad Made with Grapes, Walnuts, Celery and Crisp Apples

Baby Spinach Salad Made with Pecans, Fresh Strawberries, and

Goat Cheese All Tossed in a Light Strawberry- Balsamic Vinaigrette

Fresh Caprese Salad Made with Vine Ripe Tomatoes, Fresh Mozzarella and Basil Drizzled with
Extra Virgin Olive Oil

Luncheon Entrees (*Please Choose 1*)

Poached Atlantic Salmon Seasoned with Lemon & Dill

Herb Roasted Breast of Chicken

Honey Glazed Ham Steak

Breakfast Entrees (*Please Choose 1*)

Tuscan Style French Toast

Buttermilk Pancakes

Belgian Waffles

Regular and Decaffeinated Coffee & Teas

\$23.95 per person

Minimum of 20 People

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above

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Add to Your Brunch Buffet

Omelet Station
\$7.50 per person
(Chef Attendant Fee \$50.00)

Smoked Seafood Display
\$8.50 per person

Roast Beef, Turkey Breast or Pork Tenderloin
Carving Station
\$7.50 per person
(Chef Attendant Fee \$50.00)

Dessert Station of Assorted Fine Pastries
\$6.50 per person

Brunch Bar on Consumption
Serving Mimosa, Bloody Mary, and Bellini
\$6.00 per beverage
(\$50 Server Fee)

Plated Breakfasts

Maximum of 25 People

All Breakfasts Include a Daily Selection of Freshly-baked Breakfast Breads and Pastries, Chilled Fruit Juices, Regular and Decaffeinated Coffee & Teas

Classic American

Scrambled Eggs
Crisp Bacon
Pork Sausage Links
Seasoned Home Fries
\$9.95 per person

Breakfast Sandwich

One Egg and Cheese on a Croissant
With your Choice of Canadian Bacon,
Sausage or Ham
Seasoned Home Fries
\$9.95 per person

French Toast

Made with 3 slices of Cinnamon Swirl Bread
Topped with Warm Brandy- Apple Compote
100% Pure Maple Syrup
Crispy Bacon
Breakfast Sausage Links
\$10.95 per person

Maine Style Pancakes

3 Fluffy Buttermilk Pancakes Served with a
Sweet Blueberry Sauce
Crispy Bacon
Breakfast Sausage Links
\$9.95 per person

Maine Lobster Eggs Benedict

Poached Eggs Served Over Whole Grain English
Muffins Topped with Fresh Maine Lobster Meat,
Sliced Pancetta and Béarnaise Sauce
Accompanied by Home Fried Potatoes
\$19.95 per person

Maine Crab Quiche

Generous Portion of Fresh Lump Crab and
Roasted Red Peppers Filling
All baked in a Flaky Crust Accompanied by
Chili-Seasoned Home Fries & Crispy Bacon
\$16.95 per person

Breaks

The Mainer

Local Maine Isamax Whoopie Pies
Maine Fox Run Potato Chips
Salt Water Taffy
Assorted Maine Made Sodas
Bottled Waters
Regular and Decaffeinated Coffee & Teas
\$10.95 per person

Health Break

Baskets of Assorted Granola Bars
Mixed Nuts
Whole Fresh Fruit
Assorted Flavored Vitamin Waters
Regular and Decaffeinated Coffee
Herbal Teas
\$9.95 per person

Garden Break

Chilled Juices
A Variety of Cheeses with Crackers
Fresh Vegetable Crudités
with Ranch & Hummus
Whole Fresh Fruits
Assorted Sodas and Bottled Water
Regular and Decaffeinated Coffee & Teas
\$9.95 per person

Sports Break

Jumbo Soft Pretzels with Gourmet Whole
Grain Mustard
Warm Roasted Mixed Nuts
House-made Colored Tortilla Chips with
Grilled Vegetable Salsa
Assorted Sodas and Bottled Water
Regular and Decaffeinated Coffee & Teas
\$10.95 per person

Chocolate Break

House-made Chocolate Chunk Cookies
Variety of Chocolate Brownies and Squares
Baskets of Assorted Chocolate Treats
Chocolate Milk
Assorted Sodas and Bottled Water
Regular and Decaffeinated Coffee & Teas
\$9.95 per person

Ice Cream Treat Bar

Assorted Ice Cream Desserts including Ice
Cream Sandwiches & Bars
Assorted Sodas and Mineral Waters
Regular and Decaffeinated Coffee & Teas
\$8.95 per person

Beverage Break

Regular/Decaf Coffee and Teas
Bottle Water and Sodas
\$4.95 per person ++

Minimum of 15 People

A La Carte

Per Gallon

(One gallon serves 20 cups)

Regular and Decaffeinated Coffees	\$28.00 per gallon
Iced Tea	\$28.00 per gallon
Lemonade	\$28.00 per gallon
Fruit Punch	\$28.00 per gallon
Fruit Juice	\$28.00 per gallon

Per Person

Regular and Decaffeinated	\$2.50 per person
Mid-Morning Coffee Refresh	\$2.50 per person
Fresh Sliced Fruit	\$3.25 per person
Hot Oatmeal	\$2.00 per person
Assorted Miniature Pastries	\$8.00 per person
Veggie Crudites w/ Dip	\$3.50 per person
Assorted Cheeses & Crackers	\$4.50 per person
House Made Salsa & Chips	\$3.00 per person

Per Piece

Assorted Regular and Diet Sodas	\$2.50 each
Bottled Water	\$2.50 each
Assorted Sports Drinks	\$3.00 each
Assorted Flavored Iced Teas	\$3.00 each
Mixed Whole Fruit	\$2.00 each
Individual Cold Cereals with Milk	\$2.50 each
Fruit Yogurts	\$2.00 each
Assorted Miniature Pastries	\$3.00 each
Individually Bagged Trail Mix	\$3.25 per bag
Mixed Nuts	\$10.95 Lb

Per Dozen

Assorted Bagels and Cream Cheese	\$30.00 dozen
Assorted Scones	\$28.00 dozen
Assorted Muffins	\$28.00 dozen
Assorted Breakfast Breads and Pastries	\$28.00 dozen
Croissants	\$26.00 dozen
Assorted Individual Pretzels, Chips and Popcorn	\$16.00 dozen
Assorted Brownies and Dessert Bars	\$26.00 dozen
Assorted Freshly-baked Cookies	\$26.00 dozen

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Deli Buffet Lunch

Eastland Deli Buffet

Salads

(Please Select Two)

- Seasonal Green Salad with Mustard-Sherry Vinaigrette
- Baby Spinach Salad Served with Fresh Strawberries, Pecans and Goat Cheese
Tossed in a Light Balsamic Vinaigrette
- Pasta Salad with Black Olives, Shredded Carrots, Fresh Tomatoes, and Cucumbers
Tossed in a Light Vinaigrette Dressing
- Asian Salad Made with Mixed Greens, Mandarin Oranges, Slivered Almonds and Grape
Tomatoes Tossed in a Ginger-Sesame Dressing
- Greek Salad Made with Cucumbers, Fresh Tomatoes, Kalamata Olives and Crumbled Feta
Tossed in a Light Olive Oil Vinaigrette
- Maine Style Potato Salad with Red Bliss Potatoes, Onions, Mayonnaise, Mustard and Fresh Dill

Deli Buffet

- Sliced Turkey Breast, Salami, Ham and Roast Beef
- Swiss, Cheddar and Provolone Cheeses
- Lettuce, Tomatoes, Pickles, Onions and Olives
- Stone Ground Gourmet Mustard and Mayonnaise
- Marble Rye, White and Wheat Bread
- Pita Pockets and Baguettes

Dessert

- Chefs Choice
- Regular and Decaffeinated Coffee & Teas
- \$16.95 per person**

Minimum of 15 People

Add to Your Eastland Deli Buffet

House-made Soup

- Tomato Basil, Roasted Garlic & White Wine Bisque, Chicken Noodle, Beef Barley, Black Bean
or Sweet Potato & Squash
- \$2.95 per person**

Maine Lobster Salad \$6.95 per person* *Or Market Price*	Native Maine Shrimp Salad \$2.95 per person	Tuna Salad \$1.95 per person
Grilled Breast of Chicken or Steak \$3.95 per person	New England Chowder <i>Clam, Fish, or Scallop</i> \$3.95 per person	Chicken Curry Salad \$3.00 per person

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February 2009

Themed Buffet Lunches

Minimum of 15 people

Themed Buffet Lunches Include Chef's Choice of Theme Inspired Desserts
Regular and Decaffeinated Coffee & Teas

Pasta Bar

Antipasto Salad Including Variety of Olives, Fresh Basil,
Sun-Dried Tomatoes, Artichokes, Cured Meats and
Fresh Mozzarella

--

Penne Pasta
Three Cheese Tortellini
Marinara, Alfredo, and Pesto Cream Sauces
Mixed Sautéed Vegetables
Grated Parmesan Cheese
Crushed Red Pepper Flakes
Warm Garlic Bread
\$16.95 per person

Garden Salad Bar

Pasta Salad with Black Olives, Shredded Carrots, Fresh
Tomatoes, and Cucumbers Tossed in a Light
Vinaigrette Dressing

--

Seasonal Green Salad
Caesar Salad
Grilled Chicken
Grilled Steak
Roasted Vegetables
Swiss and Cheddar Cheeses
Toppings to include Croutons & Bacon Bits
Condiments and Dressings
Warm Rolls & Butter
\$16.95 per person

Asian Buffet

Asian Salad Made with Mixed Greens, Mandarin
Oranges, Slivered Almonds and Grape Tomatoes
Tossed in a ginger-sesame dressing
Fried Spring Rolls
Veggie Stir-Fry with your choice of the following:
Chicken
Beef
or
Tofu

Jasmine Rice or Brown Rice
Fortune Cookies
\$16.95 per person

Flat Bread Pizza Buffet

Classic Caesar Salad
Pasta Salad
Gourmet Tortilla Chips
Please choose 3 of the following flatbreads for your buffet
Three-Cheese Flatbread
Pepperoni Flatbread
Grilled Chicken Flatbread w/ Caramelized Onions and
Sautéed Mushrooms
Veggie Flatbread w/ Green Peppers, Olives,
Mushrooms, & Fresh Tomatoes
Classic White Pizza with Extra Virgin Olive Oil, Fresh
Garlic and Mozzarella Cheese
\$16.95 per person

Burger Board

Choose Between Fresh Coleslaw *or* House made Potato
Salad to accompany the following:
Grilled Hamburgers
Grilled Breasts of Chicken
Assorted Cheeses
Variety of Artisan Rolls & Breads
Onions, Tomatoes, Lettuce and Pickles
Stone Ground Gourmet Mustard, Ketchup and
Mayonnaise
French Fries
\$16.95 per person

Mexican Buffet

Seasonal Green Salad with Assorted Dressings
Grilled Chicken and Sliced Flank Steak
Roasted Vegetables
Diced Tomatoes and Onions
Shredded Lettuce
Refried Beans
Mexican Rice
Sour Cream & Guacamole
Shredded Monterey Jack Cheese
Tortillas Chips w/ Charred Tomato Salsa
Variety of Warm Hard Taco Shells & Soft Tortillas
\$16.95 per person

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Add To Your Themed Buffet

House-made Soup

Tomato Basil, Roasted Garlic & White Wine Bisque, Chicken Noodle, Beef Barley, Black Bean
or Sweet Potato & Squash

\$2.95 per person

OR

New England Chowder

Clam, Fish, or Scallop

\$3.95 per person

Dessert Station

(Choose 1)

Chocolate Cake, Key Lime Pie, Carrot Cake,
Apple Cobbler, Blueberry Pie, or New York Style Cheesecake

\$3.00 per person

“Build Your Own” Buffet Lunch

Green Salads

(Please Select One)

- Seasonal Green Salad with Mustard-Sherry Vinaigrette
- Baby Spinach Salad Served with Fresh Strawberries, Pecans and Goat Cheese
Tossed in a Light Balsamic Vinaigrette
- Asian Salad Made with Mixed Greens, Mandarin Oranges, Slivered Almonds and Grape
Tomatoes Tossed in a Ginger-Sesame Dressing
- Greek Salad Made with Cucumbers, Fresh Tomatoes, Kalamata Olives and Crumbled Feta
Tossed in a Light Olive Oil Vinaigrette

Pasta Salads

(Please Select One)

- Greek Pasta Salad with Farfelle, Black Olives, Feta Cheese, Spinach and Fresh Tomatoes
- Italian Pasta Salad with Penne, Sun-Dried Tomatoes, Basil Pesto and Artichoke Hearts
- Pasta Salad Primavera with Fusilli, Black Olives, Shredded Carrots, Fresh Tomatoes, and
Cucumbers Tossed in a Light Vinaigrette Dressing

Entrees

(Please Select Two)

- Fresh Baked Atlantic Haddock in Lemon Butter with Seasoned Crumbs
- Miso Glazed Salmon
- Grilled Vegetable Lasagna with Spicy Red Sauce
- Lemon-Garlic Marinated Grilled Chicken
- Marinated Flank Steak with Garlic Butter Sauce
- Chicken and Broccoli Baked Ziti with an Alfredo Cream Sauce

Side Dishes

(Please Select Two)

- Vegetable Rice Pilaf
- Garlic Mashed Potatoes
- Medley of Roasted Seasonal Vegetables
- Broccolini Sautéed Lightly in Olive Oil and Garlic topped with toasted Pine Nuts

Buffet Includes Warm Rolls and Butter, Chef's Selection of Assorted Desserts,
Regular and Decaffeinated Coffee & Teas

\$23.95 per person

Minimum of 25 People

Plated Lunches

The Working Lunch

Maximum of 15 people

Starter

(Please Select One)

Seasonal Green Salad with Honey Balsamic Vinaigrette
Traditional Caesar Salad
Fruit Cup
Soup of the Day

Entrée

(Please Select One)

Hamburger
Turkey Club
Reuben
Fried Haddock
Grilled Chicken
Veggie Wrap
Cobb Salad
Chicken Caesar Salad

All Sandwiches are served with Potato Chips and a Kosher Dill Pickle
Chef Selection of Dessert

(Menus will be distributed for selections and orders will be picked up for preparation by 10:00am)
\$16.95 per person

The Cumberland Lunch

Entrees

(Please Select One)

Herb Encrusted Chicken Breast
Char-grilled Pork Loin with Mustard Glaze
Maple-Balsamic Marinated Flank Steak
Broiled Atlantic Haddock
Asian-Glazed Salmon
Vegetable Lasagna

The Cumberland Lunch Includes Soup Du Jour, House Salad, Warm Rolls and Butter,
Chef's Selection of Complementary Side Dishes and Dessert
Regular and Decaffeinated Coffee & Teas
\$23.95 per person

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Boxed Lunches

Maximum of 75 people

Sandwiches

(Please choose 3)

Roasted Turkey Sandwich w/ Cheddar Cheese, Lettuce and Tomato

Hickory Ham Sandwich w/ Lettuce, Tomato and Swiss Cheese

Veggie Sandwich w/ Sprouts, Roasted Red Peppers, Cucumbers, Tomato,
Lettuce and Havarti Cheese

Chicken Walnut Salad Sandwich w/ Tender Chunks of Chicken, Green Apple, Lettuce, Tomato,
Celery and Walnuts all Tossed in a Light Dijonaise Dressing on a Freshly Baked Roll

Lunches Include

Individual Bag of Snack Chips

Whole Fresh Fruit

Freshly-baked Cookie

Assorted Sodas and Mineral Waters

\$13.95 per person

All sandwiches are served with condiments on the side

Lobster Bake Buffet

Warm Rolls and Butter

Starters

Maine Steamers
New England Clam Chowder

Side Dishes

New England-style Coleslaw
Country Potato Salad
Corn on the Cob

Entrees

1 ¼ lb. Maine Lobster with Drawn Butter*
Barbequed Breast of Chicken

Dessert

(Please select one)

Maine Blueberry Cobbler
Apple Crisp with Fresh Whipped Cream
Strawberry Shortcake

Regular and Decaffeinated Coffee & Teas

\$Market Price

*Limit one lobster per person

Add to Your Lobster Bake Buffet

Native Maine Mussels with Herb-Garlic Butter
\$2.00 per person

Petite Filet
\$6.00 per person

2 lb. Lobsters
\$Market Price

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February 2009

Buffet Dinner

Salads

(Please Select Two)

- Seasonal Green Salad with Sherry-Shallot Vinaigrette
- Arugula Salad, Shaved Parmesan, Roasted Tomatoes and Smoked Bacon
with Lemon-Garlic Vinaigrette
- Baby Spinach Salad Served with Fresh Strawberries, Pecans and Goat Cheese
Tossed in a Light Balsamic Vinaigrette
- Asian Salad Made with Mixed Greens, Mandarin Oranges, Slivered Almonds and Grape
Tomatoes Tossed in a Ginger-Sesame Dressing
- Greek Salad Made with Cucumbers, Fresh Tomatoes, Kalamata Olives and Crumbled Feta
Tossed in a Light Olive Oil Vinaigrette

Entrees

(Please Select Three)

- Chicken Veronique with Goat Cheese, Fresh Thyme, and Grapes
- Grilled Rosemary Chicken with Lemon, Garlic, Picholine Olives, and Chardonnay
- Basil Pesto Crusted Salmon with Citrus Vinaigrette
- Herb Crusted Chilean Sea Bass with Spicy Tomato
- Grilled Petite Sirloin with a Red Wine Reduction Sauce
- Grilled Flat Iron Steak Topped with Crumbled Blue Cheese and Sautéed Crimini Mushrooms
- Mascarpone Stuffed Ravioli tossed in a Sun-Dried Tomato Cream Sauce and Fresh Asparagus
- Fresh Pasta with Grilled Ratatouille Vegetables, Balsamic Reduction,
and Crumbled Gorgonzola Cheese

Side Dishes

(Please Select Three)

- Country Style Mashed Potatoes
- Oven-roasted Tri-Color Potatoes
- Roasted Sweet Potatoes with Caramelized Onions
- Harvest Blend Rice Pilaf
- Roasted Seasonal Vegetables
- Broccolini Sautéed Lightly in Olive Oil and Garlic topped with toasted Pine Nuts
- Ginger Carrots

Your Dinner Buffet Includes Warm Rolls and Butter

A Dessert Station of your choice of 1 of the following:

Chocolate Cake, Key Lime Pie, Strawberry Shortcake, Apple Cobbler, or Blueberry Pie

Regular and Decaffeinated Coffee & Teas

\$33.95 per person

Minimum of 25 people

Add to Your Dinner Buffet

House-made Soup

Tomato Basil, Roasted Garlic & White Wine Bisque, Chicken Noodle, Beef Barley, Black Bean
or Sweet Potato & Squash

\$2.95 per person

Carving Station-Choice of Roast Beef, Turkey Breast or Pork Tenderloin

\$7.50 per person

Plated Dinners

Dinners Include Warm Rolls and Butter and a House Salad
 Chef's Selection of Complementary Sides and Your Choice of a Dessert
 Regular and Decaffeinated Coffee & Teas

Beef

Porcini Crusted Filet Mignon with Cured Onion, Arugula, and Horseradish	\$35.00
Tenderloin of Beef Stuffed with Jumbo Shrimp and Blue Cheese Wrapped in Prosciutto Ham with Provençal Sauce	\$37.00
Pepper Seared Beef Tenderloin with Garlic Asian Pepper Sauce	\$35.00

Seafood

Seared Peppered Tuna with Shallot Jus and Crisp Potato	\$34.00
Pan-Seared Diver Scallops with a Lemon-Balsamic Reduction	\$32.00
Red Snapper Steamed in a Banana Leaf with Lemongrass Marinade	\$34.00

Chicken

Dijon and Caribbean Cane Sugar Brushed Chicken Breast on Sweet Potato Sticks and Grilled Onions with an Apple-Chardonnay Reduction	\$28.00
Sage and Chili Crusted Chicken with an Apple Thyme Jus	\$28.00
Chicken Florentine with a Fresh Ricotta Cheese and Spinach Filling topped with Tomato Basil Cream Sauce and Parmesan Cheese	\$28.00

Vegetarian

Risotto Galette Topped with Apricots, Tomatoes, Chickpeas, and Scallions	\$26.00
Mascarpone stuffed Ravioli in Creamy Lemon-Herb Sauce with Fresh Asparagus and Sun-Dried Tomatoes	\$26.00
Mediterranean Baked Vegetables Pithivier with Roasted Tomato sauce	\$26.00
Date & Almond Couscous with Curried Vegetable Stew	\$26.00

Specialty Entrees

Seared Duck Breast with Red Currant-Peppercorn Emulsion	\$34.00
Pomegranate Glazed Roasted Loin of Lamb with Dried Cherry Chutney	\$36.00
Seared Medallions of Lamb, Leek Fondue and Frizzled Leeks	\$35.00
Fresh Maine Lobster en Croute with a Decanted Sherry Cream	\$48.00
Roasted Beef or Veal Tenderloin with Black Truffle-Madeira Sauce	\$36.00

Desserts

(Please Select One)

Raspberry Vanilla Ice Cream Trifle, Espresso Mousse Profiterole, Chocolate Chambord Torte,
 Warm Bourbon Apple Strudel with Vanilla Bean Sauce, Tiramisu

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Add to Your Dinner

Maine Lobster Tail **\$10.00 per person**

Three Jumbo Shrimp **\$7.00 per person**

House-made Soups

Sweet Potato & Butternut Squash, Tomato
Basil, Roasted Garlic & White Wine Bisque,
French Lentil
\$2.95 per person

Salads

Spinach Salad, Fire-Roasted Red Peppers,
Artichoke Hearts with Bleu Cheese Dressing

Bistro Salad with Seasonal Greens, Stella Bleu
Cheese, Toasted Nuts, Candied Fruit with Classic
Vinaigrette
\$2.95 per person

Children's Menus

(For ages 12 and under)

Entrees

Your choice of:

Hamburger
Grilled Cheese Sandwich
Chicken Fingers
Grilled Chicken Sandwich

Children's Meals include French Fries, Ice Cream and Beverage

\$17.95 per person

Vendor Meals

Entrees

Club Sandwich
with Chips
or
Hamburger
with French Fries

Meals include Soda

\$19.95 per person

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Receptions

Chilled Passed Hors d'oeuvres

Curried Shrimp Salad in Phyllo Cups
 Mini Deli Sandwiches
 Tomato & Olive Salad Bruschetta
 Granny Smith Apple & Blue Cheese Canape
 Roma Tomato & Mozzarella on Basil Crostini
 Roast Chicken & Sun-Dried Tomato with Chevre
 mousse on Toast Points
 Pulled Pork on a Sweet Potato Crisp with Mango Salsa
 Tarragon Chicken Salad on Crostini
 Chick Peas and Tapanade on Crispy Pita Bread
 Prosciutto, Asparagus & Boursin Cheese on Focaccia
 Ratatouille on Olive Crostini

\$125.00 per 50 pieces
 Minimum 50 pieces each

Crab & Avocado in a Baby Roma Tomato
 Medallions of Lobster with Basil on Crostini
 Sliced Tenderloin with Goat Cheese on Crostini
 Smoked Salmon Roses with Crème Fraîche
 Spicy Tuna Mousse on Won Ton Crisps
 Crab Salad on a Crispy Tortilla with Truffled Herbs
 Sesame Crusted Tuna with Seaweed Salad
 Chilled Balsamic Marinated Shrimp Wrapped in
 Prosciutto
 Port Wine and Grape Marmalade with Brie and Walnut
 Toast Points
 Chilled Duck Confit and Wild Mushroom Ragout in a
 Phyllo Cup
 Beef Tenderloin Roulade with Spicy Rosemary Aioli

\$175.00 per 50 pieces
 Minimum 50 pieces each

Hot Hors d'Oeuvres

Asparagus en Phyllo with Asiago Cheese
 Mushroom Caps with Spinach, Onion & Pancetta
 Seafood Fritters with Remoulade Sauce
 Chicken Satay with Thai Peanut Dipping Sauce*
 Bacon-wrapped Scallops with Maple-Mustard Sauce
 Teriyaki Beef Skewers with Asian Chili Dipping Sauce*
 Grilled Bleu Cheese Sandwiches with Tomato Salsa
 Miniature Warm Caprèse Salad on Focaccia
 with Aged Balsamic Vinegar
 Coconut Shrimp with Horseradish-Marmalade *or* a
 Yellow-Curry and Coriander Yogurt Sauce

\$150.00 per 50 pieces
 Minimum 50 pieces each

Oysters Rockefeller* - Baked with Spinach, Butter and
 Breadcrumbs
 Clams Casino* - Baked with Garlic, Bacon,
 Onion and Parmesan
 Lollipop Lamb Chops with Raspberry-Balsamic
 Mini Crab Cakes with Chipotle Remoulade
 Grilled Lobster "BLT" with Havarti
 Foie Gras and Black Truffle Filled Puff Pastry
 Asian Lobster Spring Rolls
 Roquefort Crusted Miniature Beef Tenderloins on
 Garlic Focaccia
 Cider Glazed Duck Breast with Blackberry Compote on
 Crispy Chips

\$200.00 per 50 pieces
 Minimum 50 pieces each

All Hors D'Oeuvres Can be Stationed or Butler-Passed
 Items with * are stationed items only

An 18% gratuity, 2% taxable hotel service fee and 7% Maine sales tax will be applied to all food and beverage prices. All guarantees are due five business days prior to each function. All menus and prices are guaranteed ninety days prior to each function.

February 2009

Reception Displays and Stations

Fruit & Cheese Montage with Vegetable Crudités

A Selection of Artisanal Cheeses Served with Crostini and Fresh Fruit

Fresh Vegetables Served with Assorted Dips

\$8.00 per person

Dip Station

(Select Four Dips)

Olive Tapenade, Tomato Basil Pesto, Hummus, Baba Ghanoush, Black Bean, Charred Tomato Salsa, Roasted Garlic & Artichoke, Spinach & Parmesan, Cheddar Ale

Served with Grilled Pita Bread, Crostini and Breadsticks

\$8.00 per person

Antipasto Station

A Selection of Italian Cured Meats, Imported Cheeses, Garlic & Herb-infused Olives, Grilled Vegetables

Served with Breadsticks, Focaccia and Crostini

\$12.00 per person

Smoked Seafood Display

A Shellfish Selection of Shrimp, Scallops and Mussels

Served with Horseradish Cream, Cocktail Sauce and Crostini

\$15.00 per person

Salmon Display

Smoked Salmon with Red Onions, Capers, Lemon and Crème Fraîche

\$150.00 per side

Raw Bar

Cocktail Shrimp, Select Oysters and Crab Claws Served with Cocktail Sauce and Horseradish

\$12.00 per person

Carving Station

Choice of Roast Beef, Turkey Breast or Pork Tenderloin

\$15.00 per person

(Chef Attendant Fee \$50.00)

Pasta Station

Freshly Prepared Pasta to Include Penne, Cheese Tortellini, Fettuccine

Assorted Sauces to Include Pesto, Marinara and Alfredo

Assorted Toppings Include Grilled Vegetables and Wild Mushrooms, Grated Cheese and Red Pepper Flakes

\$15.00 per person

(Chef Attendant Fee \$50.00)

Banquet Wine List

Champagne and Sparkling Wines

Cordonú Original Brut (Spain)	\$24.00 per bottle
Chandon Blanc de Noirs (CA)	\$28.00 per bottle
Frances Ford Coppola Sophia Blanc de Blanc (CA)	\$35.00 per bottle
Iron Horse Wedding Cuvée (CA)	\$70.00 per bottle
Moët & Chandon (France)	\$90.00 per bottle
Dom Perignon (France)	\$190.00 per bottle

White Wines

BV Century Cellars Chardonnay (CA) *	\$24.00 per bottle
Bogle Chardonnay (CA)	\$28.00 per bottle
Simi Sonoma Sauvignon Blanc (CA)	\$29.00 per bottle
Sartori Venetie Pinot Grigio (Italy)	\$30.00 per bottle
Cambria Santa Maria Katherine's Chardonnay (CA)	\$35.00 per bottle

Rose Wines

Bonny Doon Big House Pink (CA)	\$24.00 per bottle
Fairview Goats Do Roam Rose (South Africa)	\$28.00 per bottle
Sophia Rose of Pinot Noir (CA)	\$35.00 per bottle

Red Wines

BV Century Cellars Cabernet (CA) *	\$24.00 per bottle
BV Century Cellars Merlot (CA)	\$24.00 per bottle
Bogle Merlot (CA)	\$28.00 per bottle
Hess Selects' Cabernet Sauvignon (CA)	\$28.00 per bottle
Cambria Julia's Santa Maria Pinot Noir (CA)	\$35.00 per bottle

*(House Wine Noted by Asterisk)

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February 2009

Bar Service

Hosted Bars

<p>Complete Banquet Bar Absolut Vodka, Stoli Razberi Vodka, Tanqueray Gin, Jose Cuervo Tequila, Jim Beam Bourbon, Dewar's Scotch, Canadian Club Whiskey, Jack Daniels Tennessee Whiskey, Bacardi Rum, Captain Morgan Rum, Kahlua Coffee Brandy</p> <p>Budweiser, Bud Light, Miller Light, Shipyard Export, Buckler N/A</p> <p>Red and White Wines Assorted Sodas and Bottled Water \$25.00 per person for one hour \$35.00 per person for a maximum of 5 hours</p>	<p>Beer, Wine and Soft Beverages Budweiser, Bud Light, Heineken, Miller Light, Shipyard Export, Sebago Boathouse Brown Ale House Red and White Wines Assorted Sodas and Bottled Water \$15.00 per person for one hour \$25.00 per person for a maximum of five hours</p>
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Consumption Bar

Domestic Bottled Beer	\$4.00
Imported & Micro-brewed Bottled Beer	\$5.00
House Wine by the Glass	\$6.00
Premium Brand Cocktails and Mixed Drinks	\$7.00
Cordials and Ports by the Glass(available upon request)	

Hosted and Consumption Bars are subject to 18% gratuity, 2% taxable hotel fee and 7% Maine sales tax

Cash Bar

Domestic Bottled Beer	\$4.00
Imported & Micro-brewed Bottled Beer	\$5.00
House Wine by the Glass	\$6.00
Premium Brand Cocktails by the Glass	\$7.00

Bartender Fees

\$75.00 1* Bartender

\$50 per each additional Bartender

(One bartender per every 100 guests)

All wine, beer and spirits available in Maine can be provided with advanced notice at market price

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