

# Event Menu

## DIPS & BOWLS

1 Bowl - 25 People

### SPINACH & ARTICHOKE DIP | 55 per bowl

Baked spinach, cream cheese, garlic & artichoke hearts, toasted crostini **V**

### HOT CHEDDAR RANCH DIP | 55 per bowl

Hot sharp cheddar, scallion, cream cheese, ranch, fresh tortilla chips **GF**

### PIMENTO CRAB DIP | 80 per bowl

Maine red crab, roasted peppers, cream cheese, Old Bay, grilled pita

### LOBSTER SALAD BOWL | MKT per bowl

Fresh picked Maine lobster, lightly dressed with Meyer Lemon chive aioli, served with Botto's bakery rolls

## PLATTERS

1 Display - 25 People

### GARDEN VEGETABLE | 45 per platter

Chilled, seasonal veggies, house blue cheese and ranch dips **V**

### LOCAL CHEESE | 100 per platter

Trio of cheeses from around the State of Maine, served with bread, crackers, berries & honey **V**

### FRESH FRUIT & BERRIES | 45 per platter

Chef's selection of melons, pineapple, grapes and berries **V, GF**

### NICOISE BOARD | 85 per platter

Grilled asparagus, peppers, squashes, boiled red potatoes, eggs, tomatoes, olives and balsamic dressing **V**  
+ Smoked salmon 8/per person

### CHILLED SEAFOOD PLATTER | MKT per platter

Ducktrap smoked salmon, poached shrimp, local oysters, smoked local mussels, cocktail sauce, mignonette, bread & crackers

**GF- GLUTEN FREE**

**V- VEGETARIAN**

**MKT- MARKET PRICE, PRICE TO BE DETERMINED TWO WEEKS PRIOR TO THE EVENT**

# Event Menu

## **BUFFET APPETIZERS**

The minimum order for each type of appetizer is two dozen.

### **IRISH POTATO CAKES | 25 per dozen**

Miniature cheddar & scallion potato cakes, savory sour cream & balsamic glaze **V, GF**

### **RI RA CRAB CAKES | 52 per dozen**

Miniature Maine crab cakes, garlic mayo

### **PUB WINGS | 26 per dozen**

House wings, served plain or with mild, Jameson Ginger, Guinness BBQ, Carolina Gold, or Sweet Chili sauce **GF**

### **CHICKEN BITES | 26 per dozen**

Gluten free, hand breaded chicken breast, hot honey mustard or house ranch **GF**

### **BACON WRAPPED SCALLOPS | 55 per dozen**

Sea scallops, applewood smoked bacon, fig balsamic **GF**

### **BAKED STUFFED MUSHROOMS | 30 per dozen**

Filled with savory spinach dip **V, GF**

### **BATTERED FISH & CHIPS | 35 per dozen**

Gluten free batter, Icelandic haddock, Maine potato fries, house tartar **GF**

### **COCKTAIL SHRIMP | 30 per dozen**

Chilled jumbo shrimp, house recipe cocktail sauce, lemon **GF**

### **SLIDERS | 40 per dozen**

Choose from:

Beef & Cheddar: pickle, onion, mustard & ketchup

Fried Chicken: pickle, hot honey mustard

Veggie burger: sriracha mayo, pickled red onion **V**

### **LOCAL OYSTERS | MKT per dozen**

Freshest selection of Maine oysters served on ice with mignonette, & classic cocktail sauce

**GF- GLUTEN FREE**

**V- VEGETARIAN**

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# Event Menu

## PLATED APPETIZERS

### LOCAL CHEESE 6 | person

Trio of cheeses from around the State of Maine, served with bread, crackers, berries & honey **V**

### FRESH FRUIT & BERRIES 4 | person

Chef's selection of melons, pineapple, grapes and berries **V, GF**

### NEW ENGLAND STYLE FISH CAKE 5 | person

Haddock, potatoes, herbs, bread crumbs, caper tartar sauce, microgreens

### CRUDITE 4 | person

Assorted fresh vegetables, ranch dressing **V**

### WINGS 4 | person

House spiced jumbo wings, plain or hot, celery, carrots, home made blue cheese dressing

### IRISH POTATO CAKES 4 | person

Miniature cheddar & scallion potato cakes, savory sour cream & balsamic glaze **V, GF**

### CHICKEN BITES 4 | person

Gluten free, hand breaded chicken breast, hot honey mustard or house ranch **GF**

### BAKED STUFFED MUSHROOMS 4 | person

Filled with savory spinach dip **V, GF**

### FISH & CHIPS 5 | person

Gluten free batter, Icelandic haddock, Maine potato fries, house tartar **GF**

### COCKTAIL SHRIMP 5 | person

Chilled jumbo shrimp, house recipe cocktail sauce, lemon **GF**

### SLIDERS 4 | person

Choose from:

Beef & Cheddar: pickle, onion, mustard & ketchup

Fried Chicken: pickle, hot honey mustard

Veggie burger: sriracha mayo, pickled red onion **V**

### LOCAL OYSTERS | MKT

Freshest selection of Maine oysters served on ice with mignonette, & classic cocktail sauce

**GF- GLUTEN FREE**

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# Event Menu

## BUFFET & PLATED

Buffet \$50 per person | Plated \$60 per person

Packages include soft drinks, coffee and tea

### SOUP & SALAD

#### CHOOSE ONE

##### SEAFOOD CHOWDER

Haddock, clam, lobster

##### POTATO LEEK

Maine potatoes, cream

**V, GF**

##### TOMATO BISQUE

Fresh herbs, sherry vinegar

**V, GF**

##### GARDEN SALAD

Mustard vinaigrette **V,GF**

##### CAESAR SALAD

Classic presentation

##### THREE GRAIN SALAD

Lentil, millet & red quinoa

**V, GF**

### ENTREES

#### CHOOSE THREE

##### SIMPLE SALMON

Fresh herbs, lemon, olive oil

**GF**

##### ALMOND HADDOCK

Smoked almonds, parmesan

**GF**

##### STUFFED CHICKEN

Brie, broccoli, dill creme

##### BRAISED BEEF

Chile peppers, lager, spices

##### VEGETABLE GNOCCHI

Seasonal veg, brown butter

**V**

##### ROASTED PORK LOIN

Honey & herb crust, mustard

##### BEYOND BEEF KIBBEH

Za'tar, herbs, tzatziki

**V, GF**

### SIDES

#### CHOOSE TWO

##### MASHED POTATO

Butter & cream **V, GF**

##### HERBED BASMATI

Herbs, lemon zest & olive oil

**V, GF**

##### GREEN BEANS

Smoked almonds & butter

**V, GF**

##### SEASONAL VEGETABLES

Grilled & dressed **V, GF**

##### RED BLISS POTATO

Garlic butter & parsley **V, GF**

##### WARM LENTIL SALAD

Lentils, herbs, vinaigrette

**V, GF**

GF- GLUTEN FREE

V- VEGETARIAN

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# Event Menu

## PRIX-FIXE PLATED

3 courses \$45 per person | 4 courses \$55 per person

*3 Courses: Choose a soup or a salad*

*4 Courses: Choose a soup and a salad*

Packages include soft drinks, coffee and tea

### STARTER

#### CHOOSE TWO

#### Cheeseburger Sliders

Onion, pickle, ketchup, mustard on brioche

#### New England Style Fish Cake

Haddock, potatoes, herbs, bread crumbs, caper tartar sauce, microgreens

#### Crudité

Assorted fresh vegetables, ranch dressing

#### Wings

House spiced jumbo wings, plain or hot, celery, carrots, home made blue cheese dressing

### SOUP & SALAD

#### 3 COURSES: CHOOSE A SOUP OR SALAD

#### 4 COURSES: CHOOSE A SOUP AND A SALAD

#### Seafood Chowder

Award winning - haddock, clams, shrimp, lobster, crab, potatoes, herbs, cream

#### Potato Leek

Potato, leeks, vegetable broth and cream **GF**

#### Seasonal Salad

Mixed greens, carrots, cucumbers, tomatoes, red onions, mustard vinaigrette **GF**

#### Caesar Salad

Romaine, shaved parmesan, garlic croutons, Caesar dressing

### ENTREES

#### CHOOSE THREE

#### Seared Salmon

Maple and mustard glazed, warm lentil salad, fig-balsamic reduction **GF**

#### Steak Frites

12oz Choice steak, grilled to your liking, herbed garlic butter, truffled parmesan fries **GF**

#### Fish & Chips

Lager battered haddock, hand cut fries, caper tartar sauce, lemon wedge **GF**

#### Vegetable Gnocchi

Seasonal veg, brown butter **V**

#### Bangers and Mash

Grilled Irish sausages, mashed potatoes, sauteed peas

GF- GLUTEN FREE

V- VEGETARIAN

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# Event Menu

## SOURCED & SELECTED

Buffet \$80 per person | Plated \$90 per person

Packages include soft drinks, coffee and tea

### SOUP & SALAD

#### CHOOSE ONE

#### LOBSTER BISQUE

Cream, sherry & corn

#### CRAB & MELON

#### GAZPACHO

Cucumber, sherry vinegar, crab **V, GF**

#### BEEF & BARLEY

Stock, tomato, mire poix

#### LOCAL GREENS

Bacon, boiled egg, truffle vin

#### CLASSIC CAESAR

Anchovy croutons, parmesan

#### MELON CAPRESE

Local melons, artisan feta, balsamic **V, GF**

### ENTREES

#### CHOOSE THREE

#### PORK

Mustard cream **GF**

#### STEAK

House steak sauce, garlic butter **GF**

#### CHICKEN

Rosemary, lemon marmalade **GF**

#### SALMON

Maine maple, grain mustard, herbs **GF**

#### SWORDFISH

Herbs, Maine lobster butter **GF**

#### GRAIN BOWL

Three grains, spiced seeds, fresh vegetables **V, GF**

#### GARDEN PAELLA

Grilled veggies, basmati, saffron broth, pepitas **V, GF**

### SIDES

#### CHOOSE TWO

#### CORN SUCCOTASH

Corn, edamame, peppers, onions, herbs **V, GF**

#### TRUFFLED FINGERLINGS

Salt roasted, truffle oil, fresh herbs **V, GF**

#### GRILLED VEGETABLE

#### MEDLEY

Chef's selection, balsamic marinade **V, GF**

#### CURRY CHICKPEA SALAD

Peppers & onions, cilantro, curry vinaigrette **V, GF**

#### BEET CEVICHE

Roasted & chilled, soy ginger marinade **V, GF**

#### BACON CHAMP

Mashed potatoes, smoked bacon, scallion **GF**

GF- GLUTEN FREE  
V- VEGETARIAN

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## PERFECTLY PORTLAND

### NEW ENGLAND LOBSTER BOIL

**MKT | PERSON**  
**SERVED FAMILY STYLE**

**11/2 LB. MAINE LOBSTER GF**

#### **DOCKSIDE SEAFOOD CHOWDER**

A rich & creamy chowder, haddock, clams, lobster, shrimp, onions & potatoes

#### **CORN ON THE COB**

Boiled & served with Kerrygold butter V  
GF

#### **POTATO SALAD**

Red bliss, boiled egg, fresh herbs,  
mayonnaise V GF

#### **COLESLAW**

Classic style with creamy dressing V GF

#### **BARBECUE B&M BAKED BEANS**

Local baked beans, Guinness BBQ sauce  
GF

### PEAKS ISLAND PICNIC

**MKT | PERSON**  
**FRESH LOBSTER ROLL**

Served warm with butter or chilled with mayo, coleslaw, house salt & vinegar crisps, potato salad

### ADD ON'S

**\$4 | PERSON**

#### **POTATO SALAD**

Red bliss, boiled egg, fresh herbs,  
mayonnaise V GF

#### **COLESLAW**

Classic style with creamy dressing V GF

#### **BARBECUE B&M BEANS**

Local baked beans, Guinness BBQ sauce  
GF

#### **MAINE POTATO FRIES**

Greenthumb Farms potatoes, sea salt &  
black pepper V GF

#### **S&V CRISPS**

House made, sea salt & vinegar powder V  
GF

#### **CORN ON THE COB**

Boiled & served with Kerrygold butter V  
GF

# Event Menu

## MORNING MENU

### SERVED BUFFET

#### **CITY CONTINENTAL 20 | person**

Assortment of fresh baked pastries, fruit salad, mini bagels, ham, smoked salmon, appropriate spreads, orange juice, coffee & tea

#### **SIMPLE BREAKFAST 25 | person**

Scrambled eggs, home fries, bacon, toast, orange juice, coffee, tea

#### **AMERICAN BREAKFAST 30 | person**

Scrambled eggs, bacon, sausages, mini bagels, home fries, waffles, French toast fruit salad, yogurt, orange juice, coffee & tea

## DESSERT

### SERVED PLATED OR BUFFET

#### **SEASONAL CRISP 7 | person**

Chef's fruit, sugar & spice, oat top

#### **CHEF'S CHEESECAKE 7 | person**

Graham crust, Bailey's cream, ganache

#### **FLOURLESS CHOCOLATE TORTE 7 | person**

Jameson whip, fresh berries **GF**

#### **BLACK & TAN BROWNIE SUNDAE 7 | person**

Guinness fudge, brown sugar blondie, ice cream

#### **ASSORTED LOCAL WHOOPIE PIES 7 | person**

From Portland Cake Company

**GF- GLUTEN FREE**

**V- VEGETARIAN**

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# Event Menu

## BEVERAGE PACKAGES

We offer a number of different bar options. You can arrange to have your guests purchase their own beverages, offer a consumption based bar, provide wine during dinner, or choose one of our bar package options.

### OPEN BAR PACKAGES FOR A 4-HOUR TIME PERIOD:

**Beer and Wine Only | \$35 per person**

**Wine, Beer & Well Beverages | \$40 per person**

**Wine, Beer & Premium Beverages | \$50 per person**

#### **Allocated Open Bar:**

Allocate a certain time frame for drinks to be available for your guests, then revert to a cash bar.

#### **Limited Bar:**

Select your favorite beverages and have them available during your event for your guests to enjoy.

#### **Select Wines:**

Ask to see our Reserve Wine List

#### **Soda Bar:**

All sodas and juices available for your guests for your event

#### **Mimosa Bar | \$18 per person**

Two hours of unlimited Mimosas  
+\$8 per hour per person for additional hours

20 person minimum

Cava, house Champagne and choose from:  
Fresh orange juice, grapefruit juice or cranberry juice

#### **Bloody Mary Bar | \$18 per person**

Two Hours of unlimited bloody mary's  
+\$8 per hour per person for additional hours

20 person minimum

Tito's vodka with an assortment of garnishes:  
celery, limes, lemons, olives

Shrimp and bacon +\$5