

Event Menu

DIPS & BOWLS

1 Bowl - 25 People

SPINACH & ARTICHOKE DIP | 55 per bowl

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

MEZZE PLATTER \$65

Hummus, roasted peppers, marinated artichokes, olives, fresh veggies, grilled pita **V**

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 garlic mayo & fresh herbs,
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 **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 & slider 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 | 70 per dozen

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

BAKED STUFFED MUSHROOMS | 30 per dozen

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

CRISPY FISH BITES | 35 per dozen

Fresh haddock, gluten free breading, buttermilk, house seasoning, tartar sauce **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: Mayo, dill pickle chips

Veggie Burger: Beyond Meat Patty, Sriracha mayo, baby kale, pickled red onions **V**

Filet O Fish: Haddock, American cheese, tartar sauce

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

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**

COCKTAIL SHRIMP 5 | person

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

SLIDERS 4 | person

Beef & Cheddar: pickle, onion, mustard & ketchup

Fried Chicken: Mayo, dill pickle chips

Veggie Burger: Beyond Meat Patty, Sriracha mayo, baby kale,
pickled red onions **V**

Filet O Fish: Haddock, American cheese, tartar sauce

LOCAL OYSTERS | MKT

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

GF- GLUTEN FREE

V- VEGETARIAN

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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

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

POTATO LEEK

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

TOMATO BISQUE

Tomatoes, fresh herbs, sherry vinegar
V, GF

SEASONAL SALAD

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

CAESAR SALAD

Romaine, shaved parmesan, garlic croutons, Caesar dressing

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 vegetable, 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 \$55 per person | 4 courses \$65 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

Potato Cake

Mashed potato croquette, gluten free bread crumbs, green onion, sharp cheddar, savory sour cream, balsamic drizzle

Sausage Roll

Local sausage, puff pastry, everything bagel spice, honey mustard

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 vegetable, brown butter **V**

Corned Beef and Cabbage

Beer braised brisket, sautéed cabbage, mashed potatoes, Guinness mushroom gravy

Shepherd's Pie

Seasoned New Zealand Lamb, Harp Lager, carrots, mushrooms, peas, savory brown gravy, mashed potato top, house soda bread

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

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**

CORN CHOWDER

Blistered corn, red potatoes,
celery, onion, red pepper,
cream, thyme

ENTREES

CHOOSE THREE

PORK

Herb rubbed loin, rosemary,
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

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**

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V - VEGETARIAN

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Event Menu

PERFECTLY PORTLAND

NEW ENGLAND LOBSTER BOIL

MKT | PERSON
SERVED FAMILY STYLE

11/2 LB. MAINE LOBSTER GF

DOCKSIDE SEAFOOD CHOWDER

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

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 cracker crust, chocolatey ganache

FLOURLESS CHOCOLATE TORTE 7 | person

Jameson whip, fresh berries **GF**

ASSORTED LOCAL WHOOPIE PIES 7 | person

From Portland Cake Company

ASSORTED DESSERT PLATTER 150 | platter (serves 50)

Chef's selection of brownies, whoopie pies, bars and stuffed cookies from Portland Cake Company

ASSORTED COOKIE PLATTER 125 | platter (serves 50)

Assorted artisan cookies from Portland Cake Company

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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

Event Menu

RESERVE WINE LIST

Sparkling:

Champagne, Roederer Cristal, France, 2008 \$400

Rosé, Chandon, California \$45

Cava, Vicente Gandia, Spain \$30

White:

Chardonnay, Sonoma-Cutrer, California, 2017 \$45

Sauvignon Blanc, Frog's Leap, California, 2018 \$42

Zinfandel, Seghesio Vineyards, California, 2018 \$54

Sancerre, Domaine Deleporte, Loire, France, 2019 \$55

Red:

Pinot Noir, La Crema, California, 2018 \$50

Merlot, Raymond Vineyards, California, 2018 \$60

Cabernet Sauvignon, Simi Vineyards, California, 2018 \$48