CELEBRATIONS MENU

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BREAKFAST

GRAB N' GO BREAKFAST

\$14 PER PERSON

Fresh Seasonal Whole Fruit, Granola Bars, Assorted Individual Grab n' Go Yogurt, Ham Egg and Cheese Breakfast Sandwiches

CONTINENTAL BREAKFAST

\$16 PER PERSON

Freshly Baked Pastries, Fresh Seasonal Whole Fruit, Make-your-own Yogurt Parfaits with Berries and Granola, Assorted Bagels with Butter, Cream Cheese, and Jams

CLASSIC BREAKFAST

\$24 PER PERSON

Freshly Baked Pastries, Fresh Seasonal Fruit Salad, Scrambled Eggs, Sausage, Applewood Smoked Bacon, Hot and Ready Home Fries, French Toast with Maine Maple Syrup

BRUNCH

\$29 PER PERSON

Freshly Baked Pastries, Fresh Seasonal Fruit Salad, Make-your-own Yogurt Parfaits with Berries and Granola, Assorted Bagels with Butter, Cream Cheese, and Jams, Hot and Ready Home Fries, Sausage, Applewood Smoked Bacon, Assorted Homemade Quiche: Garden Vegetable & Meat Lovers

ADDITIONAL ITEMS

\$5 PER PERSON, PER ITEM

Lox & Capers Spread Homemade Muffins Chicken & Waffle Bites Charcuterie Cups

You are invited to customize your selections as desired. Kindly consult with your on-site planner to review ideas and associated pricing.

buffet tables are displayed for a maximum of 2 hours and leftovers are unable to be packed in to-go boxes due to the state of Maine's food safety laws

CELEBRATIONS MENU

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LUNCH

GRAB N' GO LUNCH

\$17 Per person

2 Hot Dogs or a Turkey Italian Wrapped, Packaged Condiments, Potato Chips, 2 Chocolate Chip Cookies, and an Apple. Served in a lunch bag to go.

COLD CUT LUNCH

\$20 Per person

Turkey, Roast Beef, and Chicken Salad Wraps, Garden Salad with House Vinaigrette, Dairy Free Pasta Salad, Potato Chips, and Homemade Assorted Cookies.

GOLF N' GRILL LUNCH

ASK FOR IT TO BE AT THE TURN!

\$23 Per Person

Hamburgers, Hot Dogs, and Veggie Burgers (upon request), Assorted Condiments, Lettuce, Tomato, Onion, American Cheese, Homemade Red Bliss Potato Salad, Dairy Free Pasta Salad, Garden Salad with House Vinaigrette, Potato Chips, and Homemade Assorted Cookies.

ADDITIONAL ITEMS

\$5 PER PERSON, PER ITEM

Seafood or Fish Chowder Chili

Grilled Chicken Tomato Soup

Pulled Pork Sliders Chicken Noodle Soup

Feel free to tailor your selections to suit your preferences. For suggestions and pricing details, please coordinate with your on-site planner

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CELEBRATIONS MENU

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GF = GLUTEN FREE, DF = DAIRY FREE

VEGETARIAN 🏉

\$3 PER PERSON, PER ITEM
Bruschetta Crostini
French Fry Cups with Ketchup Packets - DF
Spring Rolls with Sweet Thai Chili Sauce - GF, DF
Roasted Stuffed Mushrooms - GF, DF
Margherita Flatbread Bites
Spinach Pie Triangles - GF
Caprese Skewers - GF
Mac and Cheese Cups

PROTEIN

Fruit Skewers - GF. DF

\$5 PER PERSON, PER ITEM
Pulled Pork Poutine Cups
Pork Pot Stickers with Garlic Soy Sauce - GF, DF
Mashed Potato Cups Topped with Bacon, Cheese, and Gravy
Mini Meatballs in Pomodoro Sauce Topped with Parmesan - GF
Teriyaki Chicken Skewers - GF, DF
Cheeseburger Sliders
Pulled Pork Sliders
Popcorn Chicken with BBQ Dipping Sauce - DF
Steak Crostini Topped with a Parmesan Cream Sauce

SEAFOOD

\$7 PER PERSON, PER ITEM
Mini Maine Crab Cakes with Remoulade Sauce
Mini Maine Lobster Rolls in a Lemon Tarragon Aioli
Bacon Wrapped Scallops - GF, DF
Shrimp Cocktail - GF, DF

We invite you to tailor the offerings to your preferences. For curated suggestions and pricing details, kindly connect with your on-site planner

PRICING IS BASED ON TWO PIECES PER PERSON

pricing does not include staffing fees, 8% sales tax, or 20% gratuity

*we do our best for allergies/restrictions but are not responsible for any incidences that

occur with cross contamination*

CELEBRATIONS MENU

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STATIONARY GRAZING TABLE

MEDITERRANEAN CRUDITE 🏉

\$8 PER PERSON
Fresh Seasonal Vegetables
Marinated Mediterranean Vegetables
Crackers and Crostini's
Dressings and Dips

CHEESE AND CRUDITE 🏉

\$10 PER PERSON
Fresh Seasonal Vegetables
Imported and Domestic Cheeses
Fresh Seasonal Fruit
Dried Fruit
Crackers and Crostini's
Dressings and Dips

CHEESE AND CHARCUTERIE

\$14 PER PERSON
Fresh Seasonal Vegetables
Imported and Domestic Cheeses
Hand Selected Cured Meats
Fresh Seasonal Fruit
Dried Fruit
Crackers and Crostini's
Dressings and Dips

RAW BAR, MKT PRICE PER PERSON

Ask your planner what is in season!

Don't want a station? Besides the raw bar, no problem! We can serve them per person in a cup for \$8 per person.

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CELEBRATIONS MENU

Reflect Reflection

PLATED MEAL SERVICE

Includes: Fresh Bread Rolls with Butter at Each Table

FIRST COURSE

PLEASE CHOOSE ONE
Caesar Salad with House Caesar Dressing
Garden Salad with House Vinaigrette Dressing
Seasonal Salad with House Seasonal Dressing
Homemade Seafood or Fish Chowder
Homemade Tomato Bisque

MAINE COURSE

PLEASE CHOOSE TWO PROTEINS AND A VEGETARIAN OPTION all meals come with a side starch and seasonal vegetable

6 oz. Filet Mignon and a Baked Lobster Tail with Butter	\$84
NY Strip Steak with a Port Wine Demi Glace	\$72
Pork Chop with a Creamy Mushroom Herb Sauce	\$68
Airline Chicken Breast with a Lemon White Wine Sauce	\$66
Citrus Sesame Glazed Salmon with a Citrus Sauce	\$68
Vegetarian Seasonal Ravioli or Pasta 🏉	\$62
Vegan Gluten Free Stuffed Portobello Mushroom 🏉	\$62

You are welcome to add a second course and make edits. Please discuss ideas and pricing with your on-site contact

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CELEBRATIONS MENU

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BUFFET STYLE MEAL SERVICE

Includes: Fresh Bread Rolls with Butter Weddings only: Bread Rolls and Salads are Preset

ITALIAN BUFFET

\$68 PER PERSON

Caesar Salad, Roasted Seasonal Vegetables, Pasta tossed in Olive Oil, Sausage Cacciatore, Eggplant Parmesan, Chicken Piccata

BARBEQUE BUFFET

\$72 PER PERSON

Garden Salad with House Vinaigrette Dressing, Potato Salad, Corn on the Cob, Cole Slaw, BBQ Pulled Pork, Plain Grilled Chicken, Smoked BBQ Ribs, Macaroni and Cheese or Mashed Potatoes & Gravy

GARDEN BUFFET

\$70 PER PERSON

Seasonal Salad with House Seasonal Dressing, Oven Roasted Potatoes and Seasonal Vegetables, Baked Spinach and Ricotta Stuffed Chicken or Chicken Beurre Blanc, Citrus Glazed Salmon or Braised Short Rib, and Cheesy Risotto, Mashed Potato, or Basmati Rice

MAINE LOBSTERBAKE

MKT PRICE PER PERSON

Steamed Lobster, Mussels with Lemon Butter White Wine Sauce, Whole Steamed Potatoes, Corn on the Cob, Drawn Butter, Lobster Bib, Fork & Cracker

Thinking you would like to serve something different?
Please discuss ideas and pricing with your on-site contact

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HEAVY STATIONARY TABLES

not designed for wedding receptions with a strict timeline except during cocktail hour or late night

TACO STATION

\$18 PER PERSON

Taco Shells accompanied by Ground Beef and Pulled Chicken with additional accoutrements

MYO PASTA STATION

\$20 PER PERSON

Pasta Tossed in Olive Oil, Two Sauce Options, Served with Assorted Vegetable and Meat Options

FAST FOOD STATION

\$22 PER PERSON

Cheeseburger Sliders, Pulled Pork Sliders, Chicken Bites, French Fries, Flatbreads, and Onion Rings, Served with Condiments on the Side

COMFORT FOOD STATION

\$18 PER PERSON

Macaroni & Cheese and Mashed Potatoes with additional accoutrements for a make-your-own cup

CARVING STATION

\$32 PER PERSON

Herb Crusted Prime Rib or Lamb Chops, Roasted Turkey or Honey Ham, Steamed Green Beans, Maple Glazed Carrots, Mashed Potatoes & Gravy

Have a different fun idea?

Discuss with your planner about options and pricing!

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