



# STONE COVE

----- CATERING -----

## Menu Planning 2017 Season

We take great pride in crafting each and every detail of a menu so that your style shines in each selection and it all comes together brilliantly! Below is a sample selection of our menu options to help you envision your special day. These items are the most often requested – please let us know if you would like something specific



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**Hors d'Oeuvres – Passed or stationary**

<i><u>From The Sea</u></i>	<i><u>From the Field</u></i>	<i><u>From the Farm</u></i>
<ul style="list-style-type: none"> <li>❖ Maine Lobster Puffs</li> <li>❖ Petite Crab Cakes</li> <li>❖ Bacon Wrapped Jumbo Shrimp</li> <li>❖ Smoked Salmon Mousse on Cucumber Round</li> <li>❖ Maine Scallops Wrapped in Bacon</li> <li>❖ Maine Lobster in a Brandy Crepe</li> <li>❖ Smoked Mackerel</li> <li>❖ Native Maine Crab Dip</li> <li>❖ Seafood Stuffed Mushrooms</li> </ul>	<ul style="list-style-type: none"> <li>❖ Brie and Raspberry in Phyllo</li> <li>❖ Wild Mushroom Tarts</li> <li>❖ Fresh Tomato Bruschetta</li> <li>❖ Parmesan Asparagus in Phyllo</li> <li>❖ Spring Rolls</li> <li>❖ Spinach and Feta in Phyllo</li> <li>❖ Artichoke Dip on Crostini</li> <li>❖ Caprese Skewers</li> <li>❖ Pear Pecan Toasts with Roquefort</li> <li>❖ Citrus Chevre on Crostini</li> <li>❖ Seasonal Crudit�</li> </ul>	<ul style="list-style-type: none"> <li>❖ Sweet and Sour Meatballs</li> <li>❖ Pork Pot Stickers w/Chili Garlic Sauce</li> <li>❖ Chicken Livers Wrapped in Bacon</li> <li>❖ Grilled Lollipop Lamb Chops</li> <li>❖ Asian Steak on Crostini</li> <li>❖ Asiago &amp; Sausage Stuffed Mushrooms</li> <li>❖ Prosciutto Wrapped Figs</li> <li>❖ Chicken and Waffle Skewers with Maine Maple Syrup</li> <li>❖ Bourbon Marinated Steak with Cabernet Onions on Crostini</li> </ul>

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**Soups and Chowders**

<i>Soups</i>	<i>Chowders</i>
<p>Hungarian Mushroom Soup            Classic Chicken Soup            Mulligatawny            Coconut Chicken Curry            Butternut Squash Bisque</p>	<p>Downeast Clam Chowder            Damariscotta River Oyster Bisque            Haddock Chowder            Maine Crabmeat Gumbo</p>

**Raw Bar**



Damariscotta River Oysters on the ½ shell served with our Signature Cocktail Sauce,  
 Champagne Mignonette and Lemon Wedges  
*Ale Steamed Shrimp and Assorted Smoked Seafood Displays*



## Salads

<i><u>Fresh and Flavorful</u></i>	<i><u>Greens and Fruit</u></i>	<i><u>Salad with a Twist</u></i>
<p>Baby Spinach Salad with Dried Cranberries, Slivered Almonds &amp; Maple Vinaigrette</p> <p>Broccoli Salad</p> <p>Caprese Salad on Spinach Baby Spinach, Red Onion, Fennel, Grapefruit with White Balsamic Vinaigrette</p> <p>Classic Caesar</p> <p>Field Greens with choice of dressing</p>	<p>Kale, Shaved Brussels Sprouts, Cabbage, Pineland Farms Smoked Cheddar and Apple</p> <p>Mixed Greens, Grilled Pineapple, Bleu Cheese Crumbles and Mango Vinaigrette</p> <p>Watermelon, Feta and Mint Spanish Red Onion and Orange Salad</p>	<p>Fresh Corn and Roasted Red Pepper Salad</p> <p>Thai Marinated Cucumber Salad</p> <p>Cucumber, Dill and Radish</p> <p>Curried Chickpea Salad</p> <p>Black Bean Salad</p> <p>Roasted Cauliflower with Cashews and Currants</p> <p>Caribbean Coleslaw</p>

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### Entrées

<u><i>Ocean</i></u>	<u><i>Farm</i></u>	<u><i>Vegetarian</i></u>
Traditional Maine Stuffed Haddock	Roasted Rosemary Chicken	Nine Grain Stuffed Pepper
Surf 'n' Turf	Brown Sugar Rubbed NY Strip	Roasted Vegetable Kabobs with Balsamic Reduction
Native Maine Crab Cakes	Pan Seared Chicken with Apple Cider Reduction On A Bed Of Sauteed Leeks and Apples	Classic Eggplant Parmesan
Haddock Adriatico	Roasted Pork Tenderloin with Dried Fruit Compote	Black Bean & Quinoa Cakes with Truffle Glaze
Tarragon Dill Salmon	Pineland Farms Dry Aged Prime Rib w/ Au Jus	Vegetable Lasagna
Blackened Scallops with Fresh Fruit Salsa	Classic Italian Sausage & Peppers	Farro Risotto with Roasted Baby Bella Mushrooms
Haddock Piccata		Spaghetti Squash with Roasted Corn and Cherry Tomatoes
Seafood Newburg		

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## Accompaniments

<i>Vegetable</i>	<i>Starch</i>
Maine Seasonal Offering- Grilled or Roasted	Oven Roasted Lavender Red Potatoes
Whipped Butternut Squash	Rice Pilaf
Roasted Corn with Red Peppers	Whipped Maine Potatoes
Roasted Asparagus Topped with Bleu Cheese	Sweet Potato and Apple Casserole
Tarragon Maple Carrots	Au Gratin Potatoes
Brussel Sprouts- Sauteed or Roasted	Garlic Mashed Potatoes
Green Beans with Sun Dried Tomatoes finished with Balsamic Drizzle	Roasted Tri-Colored Fingerling Potatoes
Jamaican Style Collard Greens	Black Beans and Rice
Maple Thyme Acorn Squash	Curried Quinoa

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### Lunch

<p>Maine Lobster Rolls Local Crab Salad Rolls Chicken Salad Freshly Roasted Turkey Vegetable Wraps Mini Italians Ham and Swiss</p>	<p>Roast Beef with Horseradish Aioli London Broil Wrap Maine Shrimp Rolls BLT Steak or Chicken Caesar Tuna Salad</p>	<p><b>Also Available</b></p> <p>A full selection of platters including- sandwiches, wraps, assorted meats, cheeses and dips.</p>
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### Pig Roast

Suckling Pig- Roasted On-Site

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### **Traditional Maine Lobster Bake**

Each guest is served:  
1 ¼ lb Maine Lobster  
Steamers or Mussels  
Corn on the Cob  
Steamed Potato  
Steamed Onion  
Hardboiled Egg  
Drawn Butter  
Maine Blueberry Cake



### **Chef Attended Stations**

Pasta Stations  
Carving Stations  
Salad Stations  
Mac 'n' Cheese Stations

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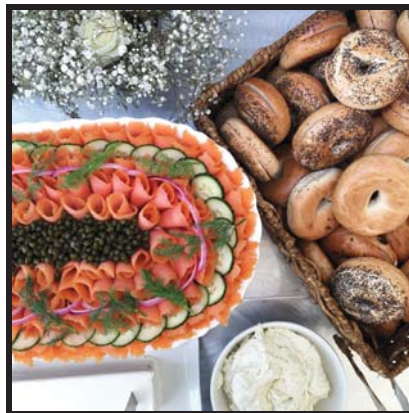
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### Dessert

We're happy to provide dessert sourced from local bakers



### Breakfast/Brunch

Omelet Stations  
Freshly Baked Pastries & Muffins  
New York Style Bagels  
Ducktrap of Maine Smoke Salmon  
Carving Stations  
French Toast  
Home Fries  
Corned Beef Hash

Potato Pancakes  
Fresh Fruit Display  
Scrambled Eggs  
Applewood Smoked Bacon  
Assorted Yogurt w/ Granola  
English Style Tea Biscuits  
Maine Lobster Hash  
Black Pepper, Brown Sugar Pork Belly

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## **Dinner Service Options**

**BUFFET:** We always provide a served buffet. Guests are served from a buffet line with our staff controlling the flow of guests to the buffet.

**FAMILY STYLE:** Dinner is served to each table on large serving platters, from which guests serve themselves, creating a communal, “family” experience.

**PLATED:** Dinner is served individually to each guest based on menu choices, which have been selected by guests prior to the event. This type of service requires the most staff and we work closely with you on what information is required.

**We are well-versed in each style and are happy to talk with you about the merits of each and how they might fit within your vision and budget.**

## *FAQ*

### **How much should I expect to spend on catering?**

We believe that each menu should reflect the taste and vision you have for your event. With that in mind, each menu we propose is customized for your event, so we do not have a standard price. Together we will work to create a custom menu and proposal for you. The first step is to have an in-depth discussion with your event manager who will then work with our chef to design your menu.

### **How far out should I book?**

The sooner, the better. During our on-season we are booked 8 months- up to a year in advance. However, please don't hesitate to contact us and inquire about your date!

### **What other services do you offer?**

Once you've chosen a place that is unique to you, let us lavish care and attention on making that place perfect for your day. We will see to all the details from tents, tables, chairs, linens to china, glassware and all the touches you have dreamed of. Whether you've chosen a meadow, a garden, a beach or a backyard, we will set the scene! Let us take away the stress of setting up on the day of your wedding. Relax with family and friends while we bring your vision to life! You may opt to handle all or portions of the setup and breakdown yourself, but most often we will arrive a few hours ahead of time to handle set up completely, and are happy to stay until the very end of the evening to handle the event breakdown.

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**What do I need to rent for my event?**

We will work with you to determine all necessary rentals and are happy handle the coordination of the rental order.

**Can you accommodate special dietary needs?**

We are happy to create a menu that accommodates to you or your guest's dietary needs. This may include gluten-free, dairy-free, vegetarian, pescatarian, vegan or specific food allergies. We are able to obtain certified gluten free, nut free, glatt kosher and halal food options.

Our commercial kitchen does prepare food that contains nuts, gluten, dairy, etc. Please let us know if you or a guest have a severe allergy.

**Can I bring my own food?**

Because of healthy, liability and safety concerns, we do not allow food that is not prepared by Stone Cove Catering to be served. If there's something specific you'd like to have at your event, such as a family recipe, we'll be more than happy to prepare it.

Desserts prepared from outside vendors are welcome-- we are happy to consider special requests.

**Do you offer tastings?**

Yes, we offer tastings for your booked event at our event venue, The 1812 Farm in Bristol, Maine. Each tasting requires many hours of preparation by our Chef and Event Manager. A tasting is designed to give you a sense of what flavors will be served on your big day. Rather than sampling your full menu, the Chef will prepare a few plates selected by your Event Manager.

We do our best to work with your schedule, but due to our commitments to our current event clients, we typically cannot do tastings between July 4- Labor Day.

**What are the next steps?**

Contact us so we can begin designing a menu for your event! Sarah or Leslie will be your main point of contact as you go through the menu creation and quote process.

We work with our Chef, Event Manager and Bar Manager to design a menu that is customized uniquely to your event. The turnaround time to receive your menu and quote will be within 7-10 days.

To officially book your date, we require a 30% deposit with signed contract.

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