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# MENU PLANNING

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# HORS D'OEUVRES

FROM THE SEA	FROM THE FIELD	FROM THE FARM
Smoked Salmon Bruschetta	Fresh Tomato Bruschetta	Mini Meatball Slider
Mini Seafood Cakes with Tartar Sauce or Malt Vinegar Mayo	Brie and Fig Jam Bite	Brussels Sprouts and Bacon
Mini Lobster Rolls	Brie and Blueberry Compote in a Pastry Cup	Pork and Lemongrass Dumplings
Ale Steamed Shrimp with Zesty Cocktail Sauce	Herb Cheese Stuffed Mushrooms	Asiago and Sausage Stuffed Mushrooms
Smoked Salmon Mousse on Naan with Dill and Chive	Ricotta, Mint and Apricot	Burgundy Meatballs
Downeast Lobster Bite	Fresh Fruit Skewers	Bacon Wrapped Brisket with Peach BBQ Sauce
Scallops Wrapped in Bacon with Honey Soy Glaze	Ricotta Stuffed Sweet Peppers	Stuffed Tater Tots w/Ranch Dipping Sauce
Tequila Lime Shrimp with Cilantro Dipping Sauce	Lemon Hummus with Raspberry on Grilled Pita	Chicken and Waffles drizzled with Hot Honey
Local Smoked Whitefish on Toast Points	Falafel Tots	Melon Wrapped Prosciutto
Oysters Rockefeller	Rum PaNaanas - Spiced Bananas on Garlic Naan	Mini Beef Wellington
Coconut Fried Shrimp with Sweet Chili Dipping Sauce	Grilled Halloumi with Roasted Tomato and Avocado	Bacon Wrapped Apple
Blackened Haddock Mini Tacos	Maine Potato Pancakes with Apple Chutney	Buffalo Chicken Bite
Mini Smoked Salmon Boxy	Pear, Pecan Toast with Roquefort	Lamb Lollipops
Lobster Salad in a Phyllo Cup	Roasted Tomato and Goat Cheese Toasts	Chicken Skewer w/Sweet Chili Peanut Sauce
		Beef Franks in Puff Pastry w/ Everything Bagel Seasoning

# GRAZING BOARDS

## **Farm Stand**

Fresh and roasted vegetables with traditional hummus; roasted red pepper, garlic and herb cheese dip; honey artichoke dip; cucumber yogurt dip

## **“Sea”coterie**

Salmon and mackerel smoked over Maine wood; ale steamed shrimp, served chilled; in house made boursin cheese, caper, horseradish, zesty cocktail sauce with crackers

## **Falafel**

Traditional falafel, pita triangles, tzatziki, sliced red onion and feta cheese

## **Mac n’ Cheese**

Traditional 3 cheese mac n’cheese with toppings including ham, bacon, tomato, chopped red onion, seasoned ground beef, lobster and/or crab

## **Cheese and Antipasto**

A selection of hard & soft cheese, fig jam, an assortment of cured meats and crusty bread

## **Artisan Cheese and Fruit Table**

Locally sourced cheese, fig jam, crackers, sliced melon, pineapple, grapes & strawberries

## **Bruschetta**

Fresh tomato, tri-roasted pepper, & zucchini bruschetta, fresh mozzarella, olive oil and crostini

## **Philly Cheesesteak**

Sliced NY strip steak, traditional Philly cheese sauce, sauteed onions & peppers and rolls

## **Tater Tots**

Crispy classic Tatar Tots, Buffalo pulled chicken, caramelized onions, sauteed mushrooms & spicy cheddar cheese sauce

# OYSTERS



RAW	VARIETALS	COOKED
<p>Oysters can be served either as a station or passed.</p> <p>We serve your oysters with our:</p> <ul style="list-style-type: none"><li>• Signature cocktail sauce</li><li>• Champagne mignonette</li><li>• Horseradish</li><li>• Tabasco</li><li>• Fresh lemon wedges</li></ul>	<p><b>Norumbega</b> Meaty - mild brine</p> <p><b>Glidden Point</b> Plump-clean salty brine</p> <p><b>Moondancers</b> Sweet - mild brine</p> <p><b>Dodge Cove</b> Meaty-salty-clean finish</p>	<p>Classic Rockefeller</p> <p>Mini Po'boys</p> <p>BBQ Maple Bacon Baked with</p> <p>Herb Butter</p> <p>Grilled Oysters in the Shell with</p> <p>Fresh Citrus Butter</p>

Oysters are harvested from certified clean waters.  
Your oysters are expertly shucked and served within five minutes of opening.

# DINNER SERVICE STYLES

## **BUFFET**

All our buffets are Chef attended. 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.

## **ENTREE DUET**

All guests are served a plated duet. This type of service requires less staff than a classic plated service due to all guests having the same entree. \*We assume some guests will need a vegan/vegetarian option.

## **STATIONS**

A fun way to incorporate a theme into your food menu! Stations are spread out to allow guests to pick and choose their meal. Stations can be Chef attended or self-serve

**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.**

# SALADS

Fresh and Flavorful	Greens and Fruit	Salad with a Twist
<p>Israeli Chopped</p> <p>Field Greens &amp; Fresh Vegetables with Wild Maine Blueberry Vinaigrette</p> <p>Wedge Salad with Tomato, Red Onion, Bacon, Crumbled Blue Cheese, and Buttermilk Ranch</p> <p>Classic Caesar Salad</p> <p>Deconstructed Caprese</p> <p>Mixed Greens with Choice of Dressing</p> <p>Cucumber, Radish, and Dill</p>	<p>Field Greens, Fresh Fruit, Chevre, and Walnuts with Lemon Basil Vinaigrette</p> <p>Watermelon, Mint and Feta w/Fresh Squeezed Lime Juice</p> <p>Baby Spinach, Fennel, Onion, and Grapefruit with White Balsamic Vinaigrette</p> <p>Field Greens &amp; Fresh Strawberries, Toasted Almonds with Champagne Vinaigrette</p> <p>Baby Spinach, Dried Cranberries &amp; Toasted Almonds with Maine Maple Vinaigrette</p>	<p>Spinach, Bacon, Mushrooms, Raisins, Feta and Pumpkin Seeds</p> <p>Fresh Corn &amp; Red Pepper</p> <p>Signature Waldorf - Broccoli, Celery, Raisins &amp; Apples with Caraway Seed Dressing</p> <p>Tomato, Cucumber, and Feta</p> <p>Curried Chickpea</p> <p>Roasted Cauliflower, Hazelnut &amp; Dried Blueberries</p> <p>Lentils, Roasted Corn, Red Onion, Feta Cheese and Parsley Tossed with Lemon Vinaigrette</p>

# ENTREES

OCEAN	FARM	VEGETARIAN
Haddock Escovitch	Athenian Lemon Chicken	Roasted Vegetable White Lasagna
Poached Salmon with Lemon Butter Sauce	Lamb Chops with Dijon Demi	Spaghetti Squash with Roasted Corn and Cherry Tomatoes
Baked Haddock with Buttery Crumbs	Medallions of New York Strip Loin with Fresh Herb Chimichurri OR A Fresh Herb Compound Butter	Black Bean & Quinoa Cakes with Balsamic Reduction
Pan Seared Halibut with lemon butter sauce	Chicken Piccata	Nine Grain Stuffed Pepper
Baked Stuffed Haddock with a White Wine Cream Sauce	Chicken with Apples and a Hard Cider Sauce	Stuffed Shells with Garlic Cream Sauce
Blackened Scallops with Fresh Fruit Salsa	Rosemary Roasted Chicken	Eggplant Parmesan
Dry Rubbed, Roasted Salmon with Tomato Vinaigrette	Maine Maple BBQ Pulled Pork	Sweet Potato, Curry, Chickpea and Cranberry Cakes
Haddock Piccata	All Natural Slow Roasted Prime Rib served with Au Jus	Vegetable Kabobs
Scallops Florentine	Roasted Pork Tenderloin with Apple Brandy Compote	Farro Risotto with Baby Bella Mushrooms
Haddock Adriatico	Traditional Chicken Parmesan	Falafel with a Citrus Sesame Sauce
Baked Local Fish with a Citrus Butter	Braised Short Ribs	Farro with Blistered Tomatoes, Fresh Garden Pesto and Baby Spinach
Baked Scallops topped with Lobster and Buttered Crumbs	Chicken Marsala	

# ACCOMPANIMENTS

VEGETABLE	STARCH
Roasted High Hopes Farm Seasonal Vegetables	Au Gratin Potatoes
Brussels Sprouts Roasted with Bacon	Orzo tossed with Olive Oil and Fresh Garden Herbs
Tarragon Carrots	Herbed Rice
Gingery Green Beans	Ranch Roasted Potatoes
Sauteed Cabbage & Carrots	Roasted Corn Couscous
Maple Thyme Acorn Squash	Whipped Potatoes
Green Beans with Roasted Red Peppers and Artichoke Hearts	Whipped Butternut Squash
Garlic Green Beans with Toasted Almonds	Roasted Barley and Mushrooms
Roasted Cauliflower with Fresh Pesto	Scalloped Potatoes
Roasted Beets with Orange and Feta	Lavender Roasted Tri-Color Potatoes
Roasted Asparagus	Wild Rice
Zucchini with Walnuts and Garlic	Crispy Smashed Potatoes
	Israeli Cous Cous with Roasted Veggies

# TRADITIONAL MAINE LOBSTER BAKE



## MENU

Each guest is served:

1 1/4 lb Maine Lobster

Steamers or Mussels

Corn on the Cob

Steamed Potato

Steamed Onion

Hard Boiled Egg

Drawn Butter

Wild Maine Blueberry Cake

# LATE NIGHT SNACKS

## Options

Pancake "Poppers"

French Fries

Tatar Tot Station

Grilled Cheese Triangles

Popcorn with a Variety of Toppings

Pretzel Bites with Warm Brie Cheese

Assorted Sliders

Hand Cut Potato Chips

Flatbread Pizzas

Bacon, Egg & Cheese Croissant Sandwich

# SUNDAY BRUNCH

## Options

Omelet Stations

Freshly Baked Pastries, Muffins & Bagels

Ducktrap of Maine Smoked Salmon

Streusel Topped French Toast Bake

Home Fries

Fresh Fruit Display

Applewood Smoked Bacon

Buttermilk Waffles

Corn Beef Hash

Quiche or Frittata

Dessert

We're happy to provide dessert sourced  
from local bakers

# Lunch

## MENU

Maine Lobster Rolls

Local Crab Salad Rolls

Chicken Salad

Freshly Roasted Turkey

Vegetable Wraps

Mini Italians

Ham and Swiss

Roast Beef with Horseradish Aioli

Steak Sandwiches

BLT

Steak or Chicken Caesar

Tuna Salad

Smoked Salmon

Also Available - a full selection of platters including:

- Sandwiches
- Wraps
- Assorted Meats & Cheese
- Salads