

BREAKFAST

A healthy breakfast is sure to get your meeting off to an early and successful start.

All breakfasts include: Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, and Premium Herbal Tea Selection.

CONTINENTAL BREAKFAST

Sunrise | \$19 per guest

Fresh Fruit Juices

Sliced Seasonal Fruit

Freshly baked Muffins & Breakfast Pastries

Fruit Preserves & Butter

Breakwater | \$22 per guest

Fresh Fruit Juices

Sliced Seasonal Fruit

Individual Yogurts

Fresh Baked Breakfast Breads

Muffins & Bagels

Fruit Preserves, Butter, & Cream Cheese

BREAKFAST BUFFETS

minimum of 25 guests

Four Diamond | \$29 per guest

Fresh Fruit Juices

Sliced Seasonal Fruit Display

Eggs Benedict

French Toast or Pancakes

Ham, Bacon or Sausage

Country Potatoes

Bagels & Cream Cheese

Muffins & Breakfast Pastries

Samoset | \$26 per guest

Fresh Fruit Juices

Sliced Seasonal Fruit Display

Scrambled Eggs with Cheddar cheese, Onion & Peppers

French Toast or Pancakes

Ham, Bacon or Sausage

Country Potatoes
Muffins & Breakfast Pastries

Mid-Coast | \$24 per guest

Fresh Fruit Juices
Sliced Seasonal Fruit Display
Scrambled Eggs
Ham, Bacon or Sausage
Country Potatoes
Muffins & Breakfast Pastries

**Gluten Free and Dietary Options Available.*

BREAKS

Take a break from working hard and enjoy a selection that will keep everybody energized.

FULL FEATURE BREAK

All Day Samoset Break | \$26 per guest

Minimum of 25 guests, 8 hours of service. Treat your guests to continuous refreshment. Includes freshly brewed gourmet bean coffee, decaffeinated coffee and premium herbal tea selection

EARLY MORNING

Fresh Fruit Juices
Sliced Seasonal Fruit
Freshly Baked Muffins
Breakfast Pastries
Fruit Preserves, Butter & Margarine

MID-MORNING

Create your own Yogurt Parfaits
Assorted Toppings
Coffee

AFTERNOON

Whole Fruit
Assorted Baked Cookies
Regular & Diet Soft Drinks
Iced Tea

SAMOSSET BREAKS

minimum of 25 guests

Rise and Shine | \$18 per guest

Choice of Fruit Breads, Coffee Cake, Muffins & Pastries
Premium Herbal Tea Selection

7th Inning Stretch | \$17 per guest

Soft Jumbo Pretzels with Mustard
Crackerjacks

Hone Roasted Peanuts
Regular & Diet Soft Drinks

Chocoholics | \$15 per guest

Chocolate Chip Cookies
Brownie Bites
Chocolate Covered Pretzels
Whole & Skim Milk

Lighthouse | \$17 per guest

Whole Fresh Fruit
Fresh Baked Cookies
Regular & Diet Soft Drinks
Iced Tea

Health Club | \$17 per guest

Granola Bars
Fresh Fruit Kabobs
Vegetable Crudités with House Made Hummus
Iced Tea & Flavored Bottled Water

Protein Break | \$17 per guest

Cheese Assortment
Nuts- Mixed, Peanuts, Roasted Almonds
Fruit Water Station

Ice Cream Social | \$18 per guest

Build your own Sundae

**Gluten Free and Dietary Options Available.*

INDIVIDUAL A LA CARTE BREAK ITEMS

- Assorted Sodas | \$3 each
- Bagels and cream cheese | \$24 per dozen
- Assorted Pastry Bars | \$18 per dozen
- Fresh Baked Breads & Muffins | \$17 per dozen
- Chocolate Fudge Brownies | \$18 per dozen
- Assorted Sparkling Flavored Water | \$3 each
- Hot Chocolate | \$17 per Gallon
- Hot Cider (seasonal) | \$12 per Gallon
- Maine Apple Cider | \$14 per Gallon
- Iced Cinnamon Buns | \$17 per dozen
- Coffee, Tea, Decaf | \$3.75 per person
- Assorted Fresh Baked Cookies | \$20 per dozen
- Fruit Breads, Coffee Cake, Muffins, & Pastries | \$19 per dozen
- Sliced Fresh Fruit | \$45 per 12 people
- Whole Fresh Fruit | \$25 per dozen
- Pitchers of Iced Tea/Lemonade | \$15 per Pitcher
- Popcorn, Granola Bars, & Snack Mix | \$3 per person
- Assorted Flavored Bottle Water | \$3
- Assorted Chobani Yogurts | \$3 each

LUNCH BUFFETS

minimum of 25 guests

All Include: Freshly brewed gourmet bean coffee, decaffeinated coffee & premium herbal tea selection, iced tea.

North End Deli | \$31 per guest

Tomato Mozzarella Salad

Create your own "Italian Sub"

Genoa Salami, Turkey & Cappracolla • Provolone & American Cheese • Lettuce, Tomatoes, Onions, Peppers, Pickles & Condiments • Olive Oil & Vinegar

• *Italian Sub Rolls*

Potato Chips

Assorted Biscotti and Cookies

Tuscany | \$33 per guest

Minestrone Soup

Tomato & Mozzarella salad

Spinach Salad

Deep Dish Pizza

Chicken Primavera

Penne Pasta

Marinara Sauce

Garlic Bread

Tiramisu

Backyard Barbeque | \$36 per guest

Summer Salads

Charcoal Grilled Marinated Breasts of Chicken

Charcoal Grilled Hot Dogs & Hamburgers

Smoked Pulled Pork

Sliced Tomatoes, Pickles, Lettuce

Sliced Assorted Cheeses

Bulky Rolls

Cole Slaw

Potato Chips

Watermelon Platter

Rock Coast Deli | \$31 per guest

Tuscan White Bean Soup

Tossed Salad

Samoset Caesar Salad

Platters of Deli Sliced Roast Beef, Turkey & Ham
Swiss & Cheddar Cheese
Lettuce & Tomatoes
Condiments
Assorted Breads & Rolls
Potato Chips
Cookies & Pastry Bars

Downeast | \$38 per guest

Lobster Corn Chowder
Garden Salad
Lemon Herb Chicken
Marinated Flank Steak
Baked Haddock
Roasted Red Potatoes
Seasonal Vegetable
Warm New England Fruit Cobbler

Farmers Market | \$34 per guest

Spinach, Romaine, Baby Greens
Grape Tomatoes, Cucumbers, Carrots, Julienne Peppers
Croutons, Olives, Marinated Beans, Hummus
Blue Cheese, Goat Cheese, Dried Cranberries
Chicken, Tuna, Egg Salad
Flatbread Wedges
Assorted Dressings

Treat your guests to fresh Lemonade and Assorted Soda for \$4.00 per guest.

Plated Lunches

All Luncheons served with appropriate starch and seasonal vegetable, fresh baked rolls & butter, fresh brewed gourmet bean coffee, decaffeinated coffee, & premium herbal tea selection, iced tea.

FIRST COURSE

Crisp Tossed Salad with Vinaigrette
Spinach Salad with Balsamic Vinaigrette
Tuscan Kale & Bowtie Pasta Salad
Tomato Cognac Bisque

ENTREES

Marinated Flank Steak | 27

Served with a Wild Mushroom Merlot Sauce

Stir Fry | 22

Asian Vegetables Sautéed with our Chef's Soy Ginger Sauce and Finished
Vegetarian Style or with Sliced Chicken Breast

Chicken Piccata | 26

Sautéed Chicken Breast Finished with Lemon Caper Beurre Blanc

Home Style Lasagna | 23

Finished with Marinara Sauce, Vegetarian Style also available
Garlic bread

Baked Haddock | 26

Fresh New England Baked Haddock with Lobster Sherry Cream Sauce

Oven Roasted Salmon | 28

Fresh Salmon Filet Served with Lemon Caper Sauce

Chicken Samoset | 28

Boursin Stuffed Chicken Breast Laced with Mushroom Vermouth Cream Sauce

Rosemary Grilled Chicken Salad | 23

Vine Ripe Tomatoes, Fresh Mozzarella, Cipollini Onions, Toasted Pine Nuts &
Balsamic Vinaigrette Served over Baby Spinach

Grilled Chicken Caesar | 22

Rosemary Grilled Chicken Breast with Garlic Bread and Heirloom Cherry
Tomatoes

DESSERT

Chocolate Fudge Cake • Carrot Cake • Strawberry Cream Cake • Chocolate
Mousse • Cheese Cake with Berry Coulis • Pineapple Upside Down Cake

LUNCH TO GO

Birdie | \$18

Grilled Marinated Chicken Breast with Smoked Gouda on Fresh Focaccia •
Potato Chips • Fresh Seasonal Whole Fruit • Cookies • Bottled Water

Mulligan | \$18

Choice of Deli Slice Turkey with Cheddar or Oven Baked Roast Beef with Boursin
Cheese Served on a bulky Roll • Potato Chips • Whole Fruit
• Cookies • Bottled Water

Fairway | \$18

Grilled Vegetable Wrap • Sun Chips • Granola Bar • Fresh Seasonal Whole Fruit
• Bottled Water

**Gluten Free and Dietary Options Available.*

Reception

PRESENTATION PLATTERS

Presentations designed for service of 25 guests

Deluxe Canape Presentation | \$260

Created your own canapés with this enticing array of grilled and smoked meats
and seafood beautifully displayed with assorted sauces, spreads and
garnishments, served with French bread crostini's

Smoked Seafood Presentation | \$240

Locally produced Ducktrap smoked salmon, shrimp, scallops & mussels with
capers, red onions & hard boiled eggs, garnishes.

Baked Brie | \$165

Baked Woven with Puff Pastry & Garnished with Toasted Almonds, Fresh Fruit &
French Bread

Fruit Display | \$145

Fresh Selection of Seasonal Fruits & Berries Served with Yogurt Dip

State of Maine Cheese Presentation | \$145

Produced in Rockport, Maine using the finest milk available from Local Farms,
served with assorted Crackers

Vegetable Crudit  | \$125

Served with Ranch Dip

Antipasto Display | \$210

Handcrafted Formaggi and Salumeria with House Made Accompaniments

Sushi Display | \$350

Assortment of Lobster, Tuna, and Vegetable Sushi with
Pickled Ginger and Wasabi

Taste of the Mediterranean | \$160 per 25 guests

Assortment of Olive Oil Drizzled Grilled Vegetables, House Made Hummus,
Marinated Artichokes, Greek Olives, Balsamic Cipollini Onions & Pita Chips

Raw Bar | \$20 per person

Choice of Two with Tobasco, Lemon & Cocktail Sauce • Local Seasonal oysters
on the half shell • Cracked Jonah Crab Claws • Chilled Poached Shrimp

HORS D'OEUVRES

Priced for 100 pieces

Tomato, Basil & Mascarpone Aranchini with Pomodoro Sauce [VG] | \$280

Lobster Truffle Mac & Cheese | \$365

Chicken & Cashew Spring Roll | \$260

Beef Short Rib with Bacon Skewer | \$300

Individual Crudit  Cups [GF, VG] | \$200

Chilled Shrimp Cocktail [GF, VG] | \$375

Maine Crisp Crab & Lobster Wontons | \$340

Maine Scallops Wrapped in Bacon [GF] | \$395

Seafood Stuffed Mushroom Caps | \$295

Crisp Brie & Raspberry Tartlet | \$270

Bite-size Chicken Cordon Bleu | \$275

Mini Chicken Wellingtons | \$270

Tenderloin & Horseradish Crostini | \$290

Spanakopita [VG] | \$270
Swedish or Sweet & Sour Meatballs | \$230
Vegetable Spring Rolls [Vegetarian] | \$225
Chicken Quesadilla | \$280
Coconut Shrimp Skewer | \$340
Mediterranean Chicken Fig & Tomato K-bobs- GF | \$300
Chili Glazed Pork Belly | \$280
Antipasto Skewers [VG] | \$280
Mini Cheeseburger Sliders | \$325
Pulled Pork Sliders | \$300

DINNER BUFFETS

minimum of 25 guests

Pine Tree | \$52 per guest

Seafood Chowder
Garden Salad
New England Baked Haddock
Sautéed Breast of Chicken Marsala
Marinated Flank Steak
Roasted Potatoes
Seasonal Vegetables
Roll & Butter
Pastry Chef's Dessert Presentation

Traditional Barbecue | \$49 per guest

Potato Salad
Pasta Salad
Smoked Beef Brisket
Mesquite Grilled Chicken Breast
Slow Roasted BBQ Ribs
Barbecue Beans
Seasonal Vegetables
Corn Bread
Lemon Cream Cake

Lobster Bake | \$80 per guest

(Larger lobsters available at additional cost)

Steamed Maine Clams
New England Clam Chowder
Samoset Caesar Salad
Boiled 1 1/4 lb. Maine Lobster
Grilled Flank Steak
Marinated Breast of Chicken
Steamed Red Potatoes
Seasonal Vegetables
Strawberry Cream Cake
Blueberry Cobbler with Ice Cream

Samoset | \$66 per guest

Lobster Corn Chowder
Samoset Caesar Salad
Tomato & Mozzarella Salad
Sautéed Statler Chicken Breast
Seafood Mornay
Chef Carved Roasted Prime Rib
Blended Long Grain Rice
Seasonal Vegetables
Carrot Cake

New Englander | \$53 per guest

New England Clam Chowder
Cole Slaw
Roast Turkey with Pan Gravy
New England Pot Roast
Baked Stuffed White Fish
Mashed Potatoes
Seasonal Vegetable
Rolls & Butter
Apple Crisp

Taste of Italy | \$51 per guest

Italian Wedding Soup
Antipasto Salad
Caesar Salad
Chicken Saltimbocca
Shrimp Scampi
Spinach and Three Cheese Cannelloni
Tuscan Mashed Potatoes

Seasonal Vegetable
Rolls and Butter
Italian Dessert Presentation

**Gluten Free and Dietary Options Available.*

PLATED DINNERS

Please select one First Course, one Entrée and one Dessert for your event.

FIRST COURSE

New England Clam Chowder • Tomato Bisque • Baby Field Greens with
Vinaigrette • Spinach Salad • Caesar Salad

ENTREES

Grilled Filet Mignon | 55

Grilled Filet Mignon Duo with pancetta crisp and wild mushroom demi glaze

Grilled New York Sirloin | 50

Grilled New York Sirloin served with mushroom bordelaise

Samoset Chicken | 39

Chicken with Boursin stuffed chicken breast with a mushroom
Vermouth cream sauce

Baked Stuffed Haddock | 37

Baked stuffed Haddock topped with lobster & crab stuffing and
seafood cream sauce

Sautéed Chicken Breast | 39

Sautéed breast of chicken with choice of Marsala sauce or roasted
garlic cream sauce

Oven Roasted Salmon | 35

Oven roasted salmon served with ginger soy butter, parmesan and herb crust,
toasted sesame seeds and a balsamic glaze

Roast Pork Loin | 33

Roast Pork Loin served with apple shallot compote

Roasted Turkey Breast | 31

Traditional roasted turkey breast served with sage dressing,
cranberry sauce & pan gravy

Surf & Turf | 45

Surf & Turf with bourbon steak tips and baked haddock

Grilled Sirloin & Baked Stuffed Shrimp | 55

Petite Filet & Baked Stuffed Shrimp | 56

Petite Filet & Lazy Lobster | 62

DESSERT

Chocolate Fudge Cake • Carrot Cake • Lemon Cream Cake • Cheesecake with Raspberry or Strawberry Coulis • White Chocolate & Oreo Mousse • Apple Blossom • Blueberry Crump Pie • Chocolate Mousse

***Add on – Viennese Dessert Display Plates | \$10.00 per person**

Assorted mini desserts to include mini cheesecakes, nut clusters, pecan diamonds, petit fours, chocolate dipped strawberries

**Gluten Free and Dietary Options Available.*

BEVERAGES

Exactly what your group needs to quench thirsts and delight taste buds

BAR SERVICE

House Brands

Cruzan Rum • Dewar's • Jim Beam Bourbon • New Amsterdam Vodka • Canadian Club • Bombay • Sauza Blue 100% Agave

Select Brands

Bacardi • Dewar's 12 • Maker's Mark • Tito's Handmade Vodka • Jack Daniels • Tanqueray Gin • Cuervo Gold

Premium Brands

Bacardi Maestro • Jonny Walker Red • Knob Creek • Bulleit • Hendricks Gin • Avion Silver • Grey Goose

FIXED BAR RATES

Price per guest, per time period

First Hour

House - \$21 | Select - \$23 | Premium - \$26

Second Hour

House - \$9 | Select - \$10 | Premium - \$11

Each Additional Hour

House - \$8 | Select - \$9 | Premium - \$10

Full set-up (beverages, fruits & mixers) is included. The hourly service is designed to assist you with your budget guidelines. The amount charged will be based on guaranteed attendance or the actual number of guests, whichever is greater.

HOST BARS

Full set-up (including fruit & mixers) is included. The amount charged will be based on the number of drinks consumed.

CASH BARS

Full set-up (including fruit & mixers) is included. Guests purchase their own beverages

BARS

Hosted, Cash & Hospitality Suites priced per drink

House Brands | \$9

Select | \$10

Premium | \$12

Domestic Beer | \$6

Premium Beer | \$7

Wine by the Glass | \$10

Sparkling Water | \$4

Soft Drink | \$4

Cordial | \$12

*Signature Drink Station | \$15 per person

Price includes prevailing Maine state sales tax. A \$150 fee will be charged for all cash bars. The number of bars included in the fee is based on the number of guests guaranteed, based on 1 bar per 125 guests. Additional bars may be requested at an additional fee.

CHEF MANNED STATIONS

Minimum 30 guests. Action stations are in addition to a Buffet or Cocktail Party from our banquet planning guide.

\$150 Chef Attendant | All prices are per person

CHEF'S CARVING BOARD

Your choice of:

Applewood Smoked Ham | \$8

Bacon Wrapped Tenderloin | \$18

Slow Roasted Sirloin | \$16

Roasted Salmon | \$12

Marinated & Grilled Teriyaki Flank Steak | \$7

Boneless Pork Loin Roast | \$7

Served with our dinner roll assortment, horseradish sauce, house made honey mustard, herb or cranberry mayonnaise

CHEF ACTION STATIONS

Caesar Salad Station | \$6

Hand tossed romaine lettuce with shaved parmesan, house-made dressing & herbed croutons

Add grilled rosemary chicken | \$4

Add Chilled Shrimp | \$8

Add Lobster Salad | \$15

Risotto Station | \$8

Shitake, portabella & oyster mushrooms prepared with olive oil, garlic & white wine. Served with rustic bread and fresh parmesan.

Choose up to 6 of the following accompaniments:

Fresh Basil • Broccoli • Asparagus • Black Olives • Sun Dried Tomatoes • Fresh Roma Tomatoes • Artichoke Hearts • Green Onions • Roasted Peppers

Stir-Fry Station | \$12

Tossed in a soy ginger glaze and served over vegetable fried rice.

Make unique custom sautéés by choosing up to 6 of the following accompaniments:

Chicken • Shrimp • Marinated Flank Steak • Thai Basil • Cilantro • Sweet Chili Sauce • Hoisin Sauce • Snap Peas • Mushrooms • Broccoli • Zucchini • Onions • Scallions • Bamboo Shoots • Bok Choy • Celery • Carrots • Bell Peppers • Bean Sprouts

Pasta Station | \$15

Penne pasta & three cheese tortellini with marinara sauce or Alfredo sauce.
Served with rustic garlic bread & shaved parmesan.

Choose up to 6 of the following accompaniments:

Fresh Basil • Pesto • Broccoli • Mushrooms • Asparagus • Black Olives • Sun Dried Tomatoes • Fresh Roma Tomatoes • Artichoke Heart • Green Onions • Garlic • Roasted Peppers

Add shrimp, chicken or Italian sausage - \$4

Shrimp Scampi Station | \$14

Pan seared Gulf shrimp with garlic, white wine, diced tomatoes and fresh herbs.
Served with roasted garlic cream sauce, bow tie pasta, and rustic bread

Slider Station | \$14

Pick Two:

Braised short rib with sweet onion sauce
Pulled smoked pork with honey barbeque sauce
Grilled chicken breast with herb mayonnaise
Classic cheeseburger

Petite Lump Crab Cake Station | \$18

Petite lump crab cakes served with citrus aioli, chipotle crème, citrus slaw