



BREAKFAST BUFFETS

THE CONTINENTAL

Selection of Cold Cereals
Granola, Yogurt, & Honey
Sliced Fruit Platter
Selection of Muffins & Pastries
Orange, Grapefruit, & Cranberry Juice
Milk
Coffee & Tea

THE ALL AMERICAN

Sliced Fruit Platter
Scrambled Eggs
Applewood Smoked Bacon & Sausage Links
Home Fried Potatoes
Selection of Breads
Selection of Muffins & Pastries
Orange, Grapefruit, & Cranberry Juice
Coffee & Tea

THE WESTERN

Sliced Fruit Platter
Buttermilk Biscuits & Sausage Gravy
Ham and Red Pepper Scramble
Applewood Smoked Bacon & Sausage Links
Home Fried Potatoes
Selection of Muffins & Pastries
Orange, Grapefruit, & Cranberry Juice
Coffee & Tea

THE PIGEON COVE

Sliced Fruit Platter
Granola, Yogurt, & Honey
Scrambled Eggs
Pancakes & French Toast
Applewood Smoked Bacon & Sausage Links
Home Fried Potatoes
Selections of Breads
Selection of Muffins & Pastries
Maine Maple Syrup
Orange, Grapefruit, & Cranberry Juice
Coffee & Tea

A LA CARTE MENU

Coffee & Tea	Granola, Yogurt, & Honey
Mixed Berries	Selection of Muffins & Pastries
Orange, Grapefruit, & Cranberry Juice	Whole Fruit Display
Applewood Smoked Bacon & Sausage Links	Pancakes
Home Fried Potatoes	French Toast
Sliced Fruit Platter	Selection of Cold Cereals

EGGS ANY STYLE

Chef Attended

Bacon, Sausage, Ham, Turkey, Cheddar, Swiss, Chèvre, Mozzarella,
Bell Pepper, Onion, Tomato, Spinach, & Mushroom.
Lobster & Shrimp available at Market Price.



BANQUET PLATED LUNCH MENU

SOUP

Gazpacho *(seasonal)*
Vegetarian Minestrone
Irish Potato & Leek
Tomato - Basil
New England Clam Chowder

SALAD

House Salad- Spring Greens, Carrot, Tomato, Cucumber, Radish, Balsamic Vinaigrette
Organic Arugula Salad- Blueberries, Goat Cheese, Candied Pecans, Beet Vinaigrette
Caesar Salad- Romaine Lettuce, Garlic Croutons, Anchovy, Parmigiano-Reggiano
Baby Spinach Salad- Cherry Tomatoes, Bacon, Toasted Hazelnuts, Lemon Vinaigrette
Iceberg & Blue Salad- Blue Cheese, Tomato, Crumbled Bacon, Blue Cheese Dressing
Caprese Salad (seasonal) - Fresh Mozzarella, Basil, Vine-ripened Tomatoes, Olive Oil, Balsamic Syrup

ENTRÉE SELECTIONS

Turkey Club Sandwich - Brie Cheese, Bacon, Tomato, Cranberry Chutney
Traditional Maine Lobster Roll - Mayonnaise, Lettuce, New England Bun
Summer Veggie Sandwich - Seasonal Vegetables & Chevre
Roast Beef Sandwich - Cheddar & Horseradish
Bacon Wrapped Pork Tenderloin - Apple Chutney
Chicken Medallions - Piccata Sauce or Mushroom Marsala
Broiled Haddock - Herbed Crumb Topping & Lemon Béurre Blanc
Grilled Portobello Mushroom - Tri-Lentil Pilaf & Bell Pepper Coulis (v)
Atlantic Salmon - Grilled Orange & Dill Butter
Butternut Squash Ravioli - Sage Cream Sauce & Pine Nuts (v)
Wild Mushroom Risotto - Squash Pappardelle (v)

Lunch sandwiches come with a side of chips. Lunch entrees include rolls and butter, seasonal vegetable, and a starch. Choose three entrées and one salad and/or soup. The Chef recommends one of the options be a vegetarian choice. (v) All banquet lunches require a pre-order for entrees items. If you would like to offer your guests a dish that you don't see listed here, please let us know. The Chef is happy to customize a menu to meet your specifications.



THEMED BUFFET OPTIONS

GOURMET SANDWICH BUFFET

The Gourmet Sandwich Buffet includes Cape Cod chips, your choice of salad, three sandwiches, a side, and dessert.

SALAD

Choose one of the following

House Mixed Green Salad

*Mesclun, Carrot, Radish, Tomato, Cucumber,
served with two dressings of your choice**

Traditional Caesar Salad

Hearts of Romaine, Herbed Crouton, Anchovy, Parmigiano-Reggiano

GOURMET SANDWICHES

All sandwiches are served on Borealis Breads of Wells, Maine

Choose three of the following;

Roasted Turkey Club

Smoked Ham, Gruyere, Tomato

Roasted Summer Veggie, Chevre

Pesto Chicken Salad, Provolone

Traditional Tuna Salad

Roast Beef, Horseradish, Tomato, Cheddar

SIDES

Choose one of the following

German Potato Salad

Bacon, Mustard Vinaigrette

Pesto Penne Pasta

Roasted Tomato, Toasted Pine Nuts

DESSERT

Selection of Cookies & Brownies

Coffee & Tea

Iced Tea & Lemonade

** House Balsamic Vinaigrette, Maple Vinaigrette, Blue Cheese,
Russian, Raspberry Vinaigrette, Ranch, or Oil & Vinegar*

FARMER'S SOUP & SALAD

The Farmer's Soup & Salad Buffet includes warm rolls and butter, a salad, your choice of two soups, two mains, and dessert.

SOUP

Choose two of the following

New England Clam Chowder
Tomato-Basil Soup
Vegetarian Minestrone
Irish Potato & Leek

SALAD

Seasonal Mixed Green Salad
*Chef's Selection of Seasonal Vegetables & Mesclun
served with two dressings of your choice**

MAINS

Choose two of the following

Chicken Salad
Tuna Salad
Egg Salad
****Lobster Salad****

DESSERT

Lemon Bars
Whoopie Pies
Coffee & Tea
Iced Tea & Lemonade

****Lobster Salad at additional Market Price****
(Minimum 20 people)

**House Balsamic Vinaigrette, Maple Vinaigrette, Blue Cheese, Russian,
Raspberry Vinaigrette, Ranch, or Oil & Vinegar*

TASTE OF ITALY

The Taste of Italy Buffet includes garlic bread sticks, house made meatballs marinara, pasta with olive oil, shaved Parmigiano-Reggiano, your choice of salad, main course, and dessert.

SALAD

Choose one of the following

House Mixed Green Salad

*Mesclun, Carrot, Radish, Tomato, Cucumber
served with any two dressings of your choice**

Traditional Caesar Salad

Hearts of Romaine, Herbed Crouton, Anchovy, Parmigiano-Reggiano

House made Meatballs Marinara

Fettuccine or Penne

Served with Olive Oil

Garlic Bread Sticks

MAINS

Choose one of the following

Eggplant Lasagna

Pesto Ricotta Stuffed Manicotti

Shrimp Scampi Pappardelle

Chicken Parmesan

Veal Parmesan

DESSERT

Tiramisu

Coffee & Tea

(Minimum 20 people)

**House Balsamic Vinaigrette, Maple Vinaigrette, Blue Cheese, Russian,
Raspberry Vinaigrette, Ranch, or Oil & Vinegar*

OCEAN VIEW COOKOUT

The Ocean View Cookout includes grilled corn on the cob, cornbread with honey butter, your choice of two mains, two sides, and dessert.

MAINS

Choose two of the following

Local Archer Angus Beef Hamburger

Turkey Burger

Black Bean & Quinoa Burger

Grilled Flank Steak

Chile and Lime Shrimp Kabob

Buttermilk Fried Chicken

Spare Ribs

SIDES

Choose two of the following

Caramelized Brussels Sprout Salad

*Bacon Lardon, Lemon Juice, Chopped Walnut,
Parmigiano-Reggiano*

Shaved Broccoli & Apple Salad

Served with Sunflower Seeds

Mac n' Cheese

(add Lobster at market price)

Baked Beans

Served with Maine Maple Syrup

German Potato Salad

Bacon, Mustard Vinaigrette

Cole Slaw

DESSERT

Choose one of the following

Seasonal Pie

OR

Seasonal Cobbler

Coffee & Tea

Iced Tea & Lemonade

(Minimum 20 people)

BLUE SPRUCE

The Blue Spruce Buffet includes warm rolls and butter, mashed potato bar, your choice of two soup/salad selections, two carving station selections, two vegetable sides, and dessert.

SOUP & SALAD

Choose two of the following

Mixed Green Salad

*Mesclun, Carrot, Radish, Tomato, Cucumber,
served with two dressings of your choice**

Traditional Caesar Salad

Hearts of Romaine, Herbed Crouton, Anchovy, Parmigiano-Reggiano

Vegetarian Minestrone

Tomato-Basil Soup

New England Clam Chowder

Irish Potato & Leek

CARVING STATION

Choose two of the following

Roast Beef, Turkey, Honey Baked Ham, or Herbed Pork Tenderloin

MASHED POTATO BAR

House-Smashed Potatoes with a Selection of Toppings:

*Sour Cream, Bacon Bits, Scallions, Cheddar Cheese, Roasted Tomato Salsa,
Basil Pesto, Mushroom Gravy, Olive Tapenade, Crumbled Bleu Cheese, Horseradish Cream.*

VEGETABLE SIDES

Choose two of the following

Roasted Asparagus

Grilled Cauliflower

Caramelized Brussels Sprout

Carrot Vichy

Roasted Butternut Squash

Green Beans Almandine

DESSERT

Granny Smith Apple Buckle

Coffee & Tea

(Minimum 20 people)

**House Balsamic Vinaigrette, Maple Vinaigrette, Blue Cheese, Russian,
Raspberry Vinaigrette, Ranch, or Oil & Vinegar*

PIGEON COVE PICNIC

The Pigeon Cove Picnic Buffet includes the following sides, your choice of two main courses, and dessert.

SIDES

Artisan Cheese Selection & Crackers
Tomato-Basil Salad
Grilled Corn Salad
Roasted Asparagus with Lemon
Olive Medley & Baguette

MAINS

Choose two of the following

Lobster Roll Sliders
Buttermilk Fried Chicken
Cedar Planked Salmon
Citrus Grilled Flank Steak
Grilled Portobello with Tri-Lentil Pilaf (vegan)

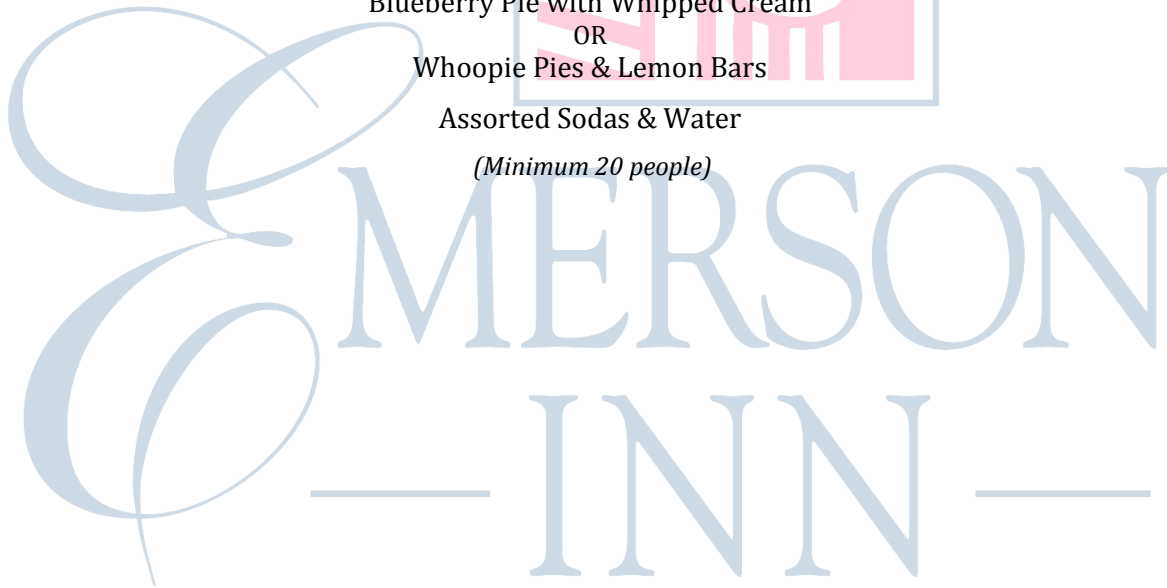
DESSERT

Choose one of the following

Blueberry Pie with Whipped Cream
OR
Whoopie Pies & Lemon Bars

Assorted Sodas & Water

(Minimum 20 people)



TRADITIONAL LOBSTER BAKE

The Traditional Lobster Bake Buffet includes the following

SOUP & SALAD

New England Clam Chowder

Mixed Green Salad

*Mesclun, Carrot, Radish, Tomato, Cucumber,
served with two dressings of your choice**

MAINS

Steamed Clams

Steamed Lobster

Barbecue Chicken

Spare Ribs

SIDES

Corn on the Cob

Roasted Red Potatoes

House-made Cornbread
Served with Honey Butter

Macaroni Salad

English Peas & Diced Ham

Cole Slaw

DESSERT

Blueberry Pie with Whipped Cream

OR

Strawberry Shortcake

Coffee & Tea

(Minimum 20 people)

**House Balsamic Vinaigrette, Maple Vinaigrette, Blue Cheese, Russian,
Raspberry Vinaigrette, Ranch, or Oil & Vinegar*



A LA CARTE MEETING BREAKS

All prices shown are per person:

Selection of Muffins & Pastries

Whole Fruit

Sliced Fresh Fruit & Berries

Granola Bars

Selection of Cookies

Double Fudge Brownies

House-made Potato Chips

Local and International Cheese Display

Crudités Display with Dipping Sauce

House-made Hummus, Marinated Olives & Pita Chips

Spiced Nuts

Orange, Cranberry, & Grapefruit Juices

Iced Tea & Lemonade

Selection of Sodas

Coffee & Tea



BANQUET HORS D'OEUVRES

COLD HORS D'OEUVRES - PASSED

Deviled Egg with Paprika & Olive
Tuna or Salmon Tartar on Rice Crisp
Roasted Beet Kabob with Chèvre & Blueberry
Truffled Egg Salad on Brioche
Shrimp Ceviche Shooter
Potato & Chive Pancake, Crème Fraîche
Pesto & Fresh Mozzarella Bruschetta
Fresh Gougère: Choux Pastry with Cheddar Cheese
Cucumber Cup with Quinoa & Preserved Lemon
BLT Bruschetta
Summer Roll with Sweet Chili Sauce
Antipasti Skewer
Tomato & Basil Bruschetta on Grilled Baguette
Caprese Skewer, Balsamic Drizzle
Crab Salad on Endive
Beef Tenderloin Crostini with Horseradish Cream
Chilled Shrimp on Cucumber, Lime Crème Fraîche
Smoked Salmon Canapé with Capers, Dill & Boursin
Wild Mushroom Phyllo Cups with Gorgonzola
Prosciutto Wrapped Melon, Balsamic Syrup
Asparagus, Prosciutto, & Cream Cheese Roulade
Lobster Salad on Brioche

Our Chef recommends ordering based on an average total consumption of 4 pieces per person per hour leading up to a meal. For example, a 1-hour cocktail party of 25 people would be expected to consume 100 pieces prior to dinner service. For parties serving "heavy hors d'oeuvres" or hors d'oeuvres as a meal, the Chef recommends ordering 8-10 pieces per person.



BANQUET HORS D'OEUVRES

HOT HORS D'OEUVRES - PASSED

Arancini, Marinara Dipping Sauce
Petit Duck Confit Tart
Smoked Salmon, Spinach, & Cream Cheese Crepe
Lasagna Cupcake
Twice Baked Red Bliss Potato
Soup du Jour Shooter
Lamb Meatball, Smokey Tomato Sauce
Braised Chicken Taquitos
Chicken & Artichoke Croquette
Mini Baked Mac n' Cheese
Traditional Pigs in a Blanket
Cheesesteak Spring Roll
Bacon Wrapped Scallop with Maine Maple Syrup
Onion Tartlet with Gorgonzola
Spanakopita
Chicken Satay with Spicy Peanut Sauce
Coconut Shrimp with Orange Marmalade
Petite Vegetable Quiche
Mini Lump Crab Cakes with Remoulade
Vegetable Spring Roll with Sweet Chili Sauce

Our Chef recommends ordering based on an average total consumption of 4 pieces per person per hour leading up to a meal. For example, a 1-hour cocktail party of 25 people would be expected to consume 100 pieces prior to dinner service. For parties serving "heavy hors d'oeuvres" or hors d'oeuvres as a meal, the Chef recommends ordering 8-10 pieces per person.



BANQUET HORS D'OEUVRES

STATIONARY HORS D'OEUVRES DISPLAYS

Crudités Display with Dipping Sauce

Local & International Cheese & Fruit Display

Baked Brie en Croute with Toasted Almond Slivers & Fresh Raspberries

Poached Shrimp Cocktail

Mezze Platter: Roasted Garlic Hummus, Baba Ghanouj, Tabouleh, Toasted Pita Chips

Spinach & Artichoke Dip with Crostini

Antipasti Platter: Prosciutto, Genoa Salami, Smoked Ham, Marinated Olives, Pepperoncini, Roasted Sweet Bell Peppers, French Bread Points

Sliced Fresh Fruit with Yogurt Dipping Sauce

Oysters on the Half Shell, Mignonette, Lemon Wedges

Buffalo Chicken Wings with Shallot Hot Sauce, Celery, Carrots, Bleu Cheese Dipping Sauce

Chef's Assorted Gourmet Flatbread Pizzas

RAW BAR STATION

Oysters on the Half Shell, Chilled Maine Lobster, Poached Shrimp, Lemons Mignonette, and Cocktail Sauce

Vegetables: Broccoli, Cauliflower, Cherry Tomatoes, Sweet Bell Peppers, Cucumbers, Baby Carrots

Cheeses: Pineland Farms Cheddar, Smoked Gouda, Dill Havarti, Boursin, Manchego



BANQUET PLATED DINNER MENU

All prices shown are per person

SOUP

Gazpacho *(seasonal)*
Vegetarian Minestrone
Irish Potato & Leek
Tomato - Basil
New England Clam Chowder

SALAD

House Salad- Spring Greens, Carrot, Tomato, Cucumber, Radish, Balsamic Vinaigrette
Organic Arugula Salad- Blueberries, Goat Cheese, Candied Pecans, Beet Vinaigrette
Caesar Salad- Romaine Lettuce, Garlic Croutons, Anchovy, Parmigiano-Reggiano
Baby Spinach Salad- Cherry Tomatoes, Bacon, Toasted Hazelnuts, Lemon Vinaigrette
Iceberg & Blue Salad- Blue Cheese, Tomato, Crumbled Bacon, Blue Cheese Dressing
Caprese Salad (seasonal) - Fresh Mozzarella, Basil, Vine-ripened Tomatoes, Olive Oil, Balsamic Syrup

ENTRÉE SELECTIONS

Broiled Haddock - Herbed Crumb Topping & Lemon Béurre Blanc
Crab Stuffed Haddock - Herbed Crumb Topping & Lemon Béurre Blanc
New England Cioppino - Chef's Selection of Fresh Seafood
Eggplant Lasagna - Fresh Basil & Ricotta (v)
Chicken Medallions - Piccata Sauce or Mushroom Marsala
Atlantic Salmon - Grilled Orange & Dill Butter
Crab Cakes - Grilled Corn & Tomato Relish with Red Pepper Aioli
Butternut Squash Ravioli - Sage Cream Sauce & Pine Nuts (v)
Grilled Flank Steak - Chimichurri
Bacon Wrapped Pork Tenderloin - Bourbon-Molasses Demi-glace
Grilled Lamb Tenderloin - Lemon & Rosemary
Filet Mignon - Cabernet Reduction
Roasted Chicken Pot Pie - Mixed Vegetables & Rarebit
Seared Sea Scallops - Citrus Béurre Blanc
Wild Mushroom Risotto - Squash Pappardelle (v)
Lobster on the Half Shell - Drawn Butter
Grilled Portobello Mushroom - Tri-Lentil Pilaf & Bell Pepper Coulis (v)

Dinners include rolls and butter, seasonal vegetable, and a starch. Choose three entrées and one salad and/or soup. The Chef recommends one of the options be a vegetarian choice (v). All banquet dinners require a preorder for entrees items. If you would like to offer your guests a dish that you don't see listed here, please let us know. The Chef is happy to customize a menu to meet your specifications.

All food and beverage prices are subject to current Massachusetts State Food & Beverage Tax (7%), Service Charge (15%), and Administrative Charge (5%).