



SPECIAL EVENTS
MENU

Hors D' Oeuvres

~Displays~

Vegetable Crudités with Dip
Cheese, Fruit & Cracker Tray
Brie en Croute with Fresh Fruits, Crackers & French Bread
Scallion Hummus with Toasted Pita (or Crackers)
Grilled Vegetable Platter with Balsamic Reduction
Pork Dumplings
Herbed Lollipop Lamb Chops with Tzatziki
Jumbo Shrimp Cocktail
Export Ale Mussels
Maine Smoked Seafood Platter
Smoked Salmon Platter
Chocolate Dipped Strawberries

~Butlered~

Mild Sausage Stuffed Mushrooms
Crab Stuffed Mushrooms
Teriyaki Chicken Skewers
Teriyaki Beef Skewers
Puff Pastry Dijon Chicken
Garlic Sausage Slider with Dipping Sauce
Ham & Gruyere Crostini
Prosciutto Wrapped Scallops
Prosciutto Wrapped Asparagus
Prosciutto Wrapped Melon
Prosciutto Wrapped Dates
Pork Dumplings
Vegetable Spring Roll
Fresh Garden Spring Rolls
Spanakopita
Stuffed Grape Leaves (Dolmas)
Tuscan Bruschetta
Mini Filo Ratatouille
Scallops Wrapped in Bacon
Maine Crab Cakes with Cucumber Dill Sauce
Mini Lobster Rolls
Lobster Bruschetta

New Island Buffet Menu

~Hors D' Oeuvres~

Cheese, Fruit & Cracker Display

~Salads~

Choose One

Fresh Garden Salad with Italian Dressing
Mesclun Greens with Seasonal Vegetables & Sherry Vinaigrette
Caesar Salad with Garlic Croutons & Aged Parmesan Cheese
Pasta Salad with Marinated Vegetables

~Entrees~

Choose Two

Caribbean Chicken Breast Topped with Mango Fruit Salsa
Pasta Primavera with Fresh Sautéed Vegetables & Lemon Pepper Sauce
BBQ Beef Tips
Haddock with Lemon Butter Crumb
Pasta with Choice of Sauce (Marinara, Basil Pesto, Alfredo, or Bolognese)
Cheese Lasagna

Complete with Chef's choice of vegetable & starch & dinner rolls

~Desserts~

Choose One

Assorted Dessert Bars

Or

Assorted Petit Fours

Jewel Island Buffet Menu

~ Soups ~

Choose One

Caramelized Onion Soup
New England Clam Chowder

~ Salads ~

Choose One

Mesclun Greens with Seasonal Vegetables & Sherry Vinaigrette
Caesar Salad with Garlic Croutons & Aged Parmesan Cheese
Cous Cous with Marinated Vegetables & Balsamic Vinaigrette

~ Entrees ~

Choose Three

Blackened Chicken Breast with Black Bean Mango Salsa
Chicken Parmesan Served with Penne Pasta & Pomodoro
Pasta Primavera with Fresh Sautéed Vegetables & Lemon Pepper Sauce
Butternut Squash Ravioli Drizzled with a Marsala Herb Cream
Chicken Marsala
Haddock with Lemon Butter Crumb
Mediterranean Beef Tips with Tomato, Feta & Capers

Complete with dinner rolls & Chef's choice of starch & seasonal fresh vegetable

Dessert options available

Great Diamond Buffet Menu

~Soups~

Choose One

Lobster Bisque
Chilled Garden Gazpacho (Add Lobster)
New England Clam Chowder

~Salads~

Choose One

Mesclun Greens with Seasonal Vegetables & Sherry Vinaigrette
Classic Caesar
Field Greens with Pistachios & Caramelized Onions with Balsamic Vinaigrette
Vine Ripe Tomato Display with Fresh Mozzarella
Mesclun Greens Topped with Garden Vegetables, Kalamata Olives, Feta Cheese, Pepperoncini
& Greek Vinaigrette

~Entrees~

Choose Three

Baked Stuffed Haddock with Crab Stuffing & Lobster Cream Sauce
Carved Prime Rib with Au Jus
Teriyaki Pineapple Salmon (Ginger-Honey)
Gorgonzola Beef Tips with Mushroom-Bacon Cream Sauce
Spinach & Eggplant Four Cheese Napoleon
Chicken Cordon Bleu
Chicken Marbella
Cranberry Sage Stuffed Chicken
Pork Tenderloin with Green Peppercorn Brandy Sauce
Butternut Squash Ravioli with Duck Sausage & Cranberry Cream

Complete with dinner rolls & Chef's choice of starch & seasonal fresh vegetable

Dessert options available

Steamed Maine Lobster Feast Buffet Menu

New England Clam Chowder
Steamed Mussels Served in a Classic White Wine, Garlic & Butter Sauce
1 ¼ Pound Maine Lobster*
Corn on the Cob
Turned Red Bliss Potatoes
Assorted Breads & Butter

**Chicken, beef or vegetarian option available; head count must be given*

Dessert options available

Plated Dinner Menu

~Dinners include choice of a soup or salad, chef's choice
of fresh seasonal vegetables, starch & dinner rolls~

~Soups~

Choose One

New England Clam Chowder

Lobster Bisque

Chilled Garden Gazpacho (Add Lobster)

~Salads~

Choose One

Field Greens with Pistachios & Caramelized Onions with Balsamic Vinaigrette

Vine Ripe Tomato Display with Fresh Mozzarella

Cous Cous with Marinated Vegetables & Balsamic Vinaigrette

Mesclun Greens Topped with Garden Vegetables, Kalamata Olives, Feta Cheese, Pepperoncini
& Greek Vinaigrette

~Entrees~

Butternut Squash Ravioli Drizzled with a Marsala Herb Cream Sauce

Filet of Salmon Topped with a Citrus Fruit Salsa

Crab Stuffed Flounder

Grilled Rack of Lamb with Merlot Glaze

Roasted Halibut with a Lobster Cream Sauce

Filet Mignon & Maine Lobster Tail

New York Sirloin Strip with a Bourbon Demi Glaze

Baked Scallops Au Gratin with a Mushroom Cream Sauce

Eggplant Milanese

Chicken Marbella

Maine Lobster

Dessert options available