

Union Bluff Meeting House

Thank you for considering the Union Bluff Meeting House for your upcoming event. We will be happy to work with you to ensure all your needs are met. Included in the following pages are our menu offerings, site information, and general policies. Please read through this information carefully, and should you have any questions, please feel free to contact us.

Policies

Room rental fee. The Grand Ballroom accommodates up to 250 guests, the Breakwater Room accommodates up to 100 guests, the Edgemere Room accommodates up to 60 guests, the Surfbreaker Room accommodates up to 12 guests and the gathering room accommodates up to 10 guests. A room rental fee may apply; please inquire with our Event Coordinator.

Deposits. The first deposit amount is due upon signing of contract. A major credit card is required to be on file for any additional charges that may be incurred. All deposits are non-refundable. Dates are not guaranteed until a signed contract with deposit is received.

Food and Beverage Minimums. There may be a food and beverage minimum for the event; please inquire with our Event Coordinator. Outside food and beverage items are not permitted with the exception of certain vendor supplied items that cannot be provided on-site.

Additional Requirements. Any event going past 9pm may require the booking of all eight rooms above the function hall, based on availability. A final guest count is due 10 days prior to the event date and needs to include any vendor meals. Final charges are based on the final guest count or the number of guests served, whichever is greater. All menus carry a \$2 surcharge for parties less than 40 guests.

Cancellations. Any cancellations must be made 3 months prior to avoid full payment. All deposits are non-refundable.

Pricing. All charges carry a 5% administrative fee, all taxable items carry an 8% Maine State Sales Tax, and all food and beverage items carry a 15% gratuity charge. All menu items are subject to change due to market costs and availability.

Décor. You are welcome to bring in any décor that is completely removable without damage to the facility or property. All décor must comply with safety codes established by the Town of York. All items brought in must be removed at the end of the event; any additional labor required for cleaning and/or removal will carry an additional fee.

Parking. From May to October, any guest attending an event at the Meeting House must park in our remote lot located a third of a mile from the Meeting House. Shuttle or valet service can be arranged for an additional fee. Any guests staying at the hotel can park on-site.

Hotel Rooms. Hotel rooms may be blocked in advance for your guests. All hotel rooms are subject to the policies of the Union Bluff Hotel.

COCKTAIL STATIONS

Enjoy cocktail stations for your evening rather than having a sit down meal. A cocktail party will keep your guests moving around and socializing all night long. Pair these with some of our passed hors d'oeuvres and dessert stations on the following pages.

Cocktail stations are open for two hours

Taco Station

\$12.00 per person

Hard and Soft Tacos / Chicken and Beef / Cheddar Cheese
Sour Cream / Crisp Lettuce / Tomatoes / Salsa / Guacamole

**Fish tacos carry a \$2.00 up charge.*

Asian Cuisine Station

\$13.00 per person

Teriyaki Beef Skewers / Chicken Satay with Peanut Sauce
Seaweed Salad / Salted Edamame / Pot Stickers
Spring Rolls / Crab Rangoons

Wing Station

\$9.00 per person

Fried chicken wings with three of the following sauces.
Buffalo / Thai Peanut / Teriyaki / BBQ / Ginger Garlic

Late Night Station

\$10.00 per person

Choice of three:

Beef Sliders / Pigs in a Blanket / Chicken Finger Bites / Mozzarella Sticks
Fried Dough / Jalapeño Poppers / Stromboli

Some specialty stations require a uniformed chef at an additional charge of \$50 per station per hour.

Meat Ball Station

\$11.00 per person

Shallot Orange / Herb Cheese / Mushroom / Tomato / Jalapeno Chili / Sage Cream
Pickled Ginger BBQ / Tomato Goat Cheese / Red Onion Thyme / Buffalo Blue Cheese

Flat Bread Station

\$7.00 per person

Choice of three of the following flatbreads:

Pineapple, Ham and Dried Cranberries / Sausage, Bell Pepper and Pepperoni
Pesto, Roasted Tomatoes and Ricotta Cheese / Chicken, Bacon and BBQ Sauce
Caramelized Onion, Feta Cheese and Calamata Olives / Shrimp Scampi

French Fry Station

\$6.00 per person

Selection of Shoestring Fries, Sweet potato Fries, Waffle Fries and Steak Fries.

Toppings: Garlic Aioli, Curried Ketchup, Chipotle Aioli, Ranch Dressing,
BBQ Sauce, Honey Mustard.

*Poutine (Cheese Curd and Gravy), Chili OR Melted Cheese carry a \$2.00 up charge each

Mashed Potato Bar

\$8.00 per person

House Made mashed potatoes served in a mini-martini glass with toppings bar of:

Bacon / Broccoli / Cheese / Sour Cream / Chives / Mushroom Gravy

Some specialty stations require a uniformed chef at an additional charge of \$50 per station per hour.

LIGHTING OF THE NUBBLE

Hors D'oeuvres ~ Choice of two:

Hummus Display
Vegetable Platter with Garlic Herb Dip
Fresh Fruit Display

House Salad

Entrees ~ Choice of two:

Oven Roasted Chicken
Char Grilled Hangar Steak
Baked Haddock with Dill Cream Sauce

Dessert:

Warm Blueberry Crisp with
Whipped Cream

\$29.95 per person

WINTER WONDERLAND

Hors D'oeuvres ~ Choice of three:

Prosciutto Wrapped Asparagus
Rosemary Grilled Scallop Canapé
Roasted Apple Tartlets
Domestic Cheese Display
Sliced Fresh Fruit with Dipping Sauce

Soup/Salad ~ Choice of:

Butternut Squash Soup with Chive Crème Fraiche

OR

Baby Lettuces with Cheddar, Tomato,
Croutons and Maple Vinaigrette

Entrees ~ Choice of two:

Pork Loin Rolo-tini stuffed with Apples and Muenster Cheese
with Cinnamon Raisin Sauce

Portobello Stuffed Chicken Breast with a Port Wine Sage Sauce

Crab and Asparagus Stuffed Haddock Filet

Dessert:

Cream Puffs with Chocolate Sauce

\$34.95 per person

LIGHTS IN THE VILLAGE

Hors D'oeuvres ~ Choice of three:

Bacon Wrapped Scallops
Wild Mushroom Tartlets
Caprese Crustinis with Basil Oil and Balsamic Glaze
Spicy Pork Canapé
New England Cheese Display

Soup/Salad ~ Choice of:

Cream of Mushroom Soup
Salad of Baby Spinach, Eggs, Green Beans and Red
Onions served with Oil and Vinegar

Entrees ~ Choice of two:

Herb Encrusted Prime Rib
Roasted Turkey
Maple Glazed Salmon Filet

Dessert:

Chocolate Soufflé Cake with a Chocolate Covered
Strawberry

\$39.95 per person

DECK THE HALLS

Hors D'oeuvres ~ Choice of three:

Baked Brie with Assorted Nuts and Jellies
Crab Stuffed Crimini Mushrooms
Sweet Potato Shooters with Candied Nuts
Rare Sliced Tenderloin on Brioche Crustini
with Garlic Aioli
Imported Cheese Display

Soup/Salad ~ Choice of:

New England Clam Chowder
Baby Arugula Salad with Blue Cheese Crumbles, Candied
Walnuts and Bacon served with a White Balsamic
Vinaigrette

Entrees ~ Choice of two:

Lamb with Fresh Rosemary and Goat Cheese
Grilled Swordfish with Cognac Peppercorn Sauce
Cashew Encrusted Statler Breast of Chicken with Medira
Cream Sauce

Dessert:

Trio of Crème Brulee

\$49.95 per person

SNOWY SEAS

Stationary Hors D'oeuvres ~ Choice of two:

Baked Brie with Assorted Nuts and Jellies

Sliced Fruit with Dipping Sauce

Vegetable Platter with Garlic Herb Dip

Antipasto Classico Display

Imported Cheese Display

Passed Hors D'oeuvres ~ Choice of four:

Any passed hors d'oeuvres listed on the previous holiday menus or:

Truffle Mac-n-Cheese

Chicken Satay with Peanut Sauce

Carbonara Risotto Cake

Mini Crab Cakes

Bacon Wrapped Scallops

Pulled Pork Cannoli

Fried Artichoke and Goat Cheese

Stations:

Prime Rib, Pork Steamship, Baked Ham or Turkey

Carving Station

Pasta or Mashed Potato Station

Soup and Salad Station

(Any soup or salad offered on the holiday menus)

Dessert:

Assorted Bars and Truffles Accompanied by Coffee and

Tea Service

\$49.95 per person

NEW ENGLAND CLAMBAKE

Traditional clambake includes:

New England Clam Chowder

House Salad

Steamers

Corn-on-the-Cob

Steamed New Potatoes

1 ¼ pound Steamed Lobster

Served with fresh drawn butter and
dinner rolls

Choice of Lemon Pepper Chicken in
Place of Lobster available.

~Market Price

DINNER BUFFET

Includes dinner rolls and butter, coffee and tea.

Soup and Salad

Please choose two of the following:

New England Clam Chowder / Roasted Vegetable

Chicken Tortellini

Classic House Salad / Caesar Salad

Side Dishes

Please choose three of the following:

Roasted Red Potatoes / Twice Baked Potatoes

Rice Pilaf

Seasonal Vegetable Medley / Green Beans Almandine

Maple Glazed Carrots

Entrees

Please choose two of the following:

Chicken Marsala / Chicken Cordon Bleu

Baked Stuffed Haddock / Dill Salmon

Roasted Pork Loin / Vegetable Lasagna

Dessert

Please choose one of the following:

Seasonal Fruit Crisp / Seasonal Pie / Cheese Cake

Bread Pudding / Chocolate Cake

\$44 per person

CARVING STATIONS

Carving stations are open for one hour.

Tenderloin of Beef or Prime Rib

Served with rolls, Bearnaise sauce and a horseradish cream sauce.

\$12.00 per person

Pork Steamship

Leg of pork with rolls and a hot and spicy mustard.

\$10.00 per person

Oven Roasted Turkey

Served with rolls, a cranberry sauce and traditional gravy.

\$8.00 per person

Virginia Baked Ham

Honey glazed and served with rolls and a whole grain mustard.

\$7.00 per person

All carving stations require a uniformed chef at an additional charge of \$50 per station per hour.

DINNER STATIONS

Dinner Stations are open for one hour.

Pasta

\$10.00 per person

Served with garlic bread and parmesan cheese.

Choice of two pastas;

Penne / Rotini / Cheese Tortellini / Linguini / Orchetta

Choice of two Sauces:

Alfredo / Bolognese Sauce / Tomato Basil / Cheese / Pesto / Roasted Tomato

Risotto

\$8.00 per person

Choose two of the following;

Black Truffle / Chive / Mushroom / Cheese & Rosemary / Pancetta

Mashed Potato Bar

\$7.00 per person

House made mashed potatoes served in a mini-martini glass with toppings bar of:

Bacon / Broccoli / Cheese / Sour Cream / Chives / Mushroom Gravy

Meat Ball Station

\$8.00 per person

Choice of Regular or Turkey Meatballs with three of the following sauces:

Shallot Orange / Herb Cheese / Mushroom / Tomato / Jalapeno Chili / Sage Cream

Pickled Ginger BBQ / Tomato Goat Cheese / Red Onion Thyme / Buffalo Blue Cheese

French Fry Station

\$5.00 per person

Selection of Shoestring Fries, Sweet potato Fries, Waffle Fries and Steak Fries.

Toppings: Smoked Sea Salt, Vidalia Onion Sea Salt, Garlic Aioli, Curried Ketchup, Green

Goddess Dressing, BBQ Sauce, Honey Mustard.

*Poutine (Cheese Curd and Gravy), Chili OR Melted Cheese carry a \$2.00 up charge each

Some dinner stations require a uniformed chef at an additional charge of \$50 per station per hour.

HORS D'OEUVRES

All items priced for a 50 count serving.

Hot Selections

Scallops Wrapped in Bacon	\$150
<i>Fresh sea scallops wrapped in apple wood smoked bacon.</i>	
Mini Crab Cakes	\$140
<i>Fresh crab meat lightly seasoned and breaded, served with a red and white cocktail sauce.</i>	
Seafood Stuffed Mushrooms.....	\$130
<i>Mushroom caps stuffed with our seafood bread crumb stuffing.</i>	
Saffron Shrimp Risotto Cake	\$165
Mini Kobe Beef Cheese Burgers	\$150
Beef Teriyaki Skewers	\$150
Chicken Satay with Peanut Sauce	\$140
Sweet Potato and Coconut Chicken	\$150
<i>Southern style chicken skewer encrusted with sweet potato and coconut and deep fried.</i>	
Walnut Encrusted Chicken with Crème Fraiche	\$150
Asian Short Rib Pot Pie	\$140
Grilled Lamb Chops	\$190
<i>Rosemary and garlic seasoned lollipop.</i>	
Truffle Mac & Cheese	\$135
<i>Andouille sausage with a spicy mustard wrapped in puff pastry.</i>	
BBQ Pork Biscuit	\$140
<i>House made pulled pork wrapped in biscuit dough</i>	
Pulled Pork Cannoli	\$130
<i>Sweet potato and pulled pork piped into a sweet cannoli shell.</i>	
Lobster Bread Pudding	\$185
<i>Lobster with sautéed leeks, fennel and carrots baked in a custard with brioche.</i>	
Vegetable Spring Rolls	\$120
Manchego Quince Tart.....	\$150
<i>Manchego cheese and quince fruit in a pastry tart.</i>	
Carbonara Risotto Cake.....	\$150
Fried Artichoke and Goat Cheese	\$145
<i>Artichoke heart stuffed with Vermont Goat cheese and rolled in Parmesan and bread crumbs.</i>	
Mini Beef Wellington	\$160
<i>USDA choice filet with mushroom and onion dexcelle stuffed in a puff pastry.</i>	
Spanikopita	\$140
<i>Traditional spinach, feta cheese and fresh herbs in a triangle phyllo pastry.</i>	
Spinach and Artichoke Tarts	\$125

Cold Selections - All items priced for a 50 count serving.

Jumbo Shrimp Cocktail	\$175
Maine Lobster Cocktail	\$450
Thyme Cured Beef	\$130
Avocado and Goat Cheese Crostini	\$100
Chicken Salad	\$105
Mini Corn Cakes w/Avocado Lime Salsa	\$110
Dates filled with Chevre and wrapped in Prosciutto	\$130
Prosciutto wrapped Melon Brushetta	\$150
Roasted Tomato Brushetta	\$125
Tuna Tar-tar Salsa in Mini Tacos	\$160
Beef Carpaccio Salsa on Potato Chip	\$160

Trays & Displays - All items priced to serve 50 people.

New England Cheese Display	\$160
Imported Cheese Display	\$175
Domestic Cheese and Fruit Display	\$140
Vegetable Crudities with Dipping Sauce	\$120
Fresh Fruit Display	\$150
Fresh Mozzarella and Tomato drizzled with Balsamic Vinegar and Oil	\$145
Wheel of Baked Brie in Brioche	\$95
Assorted Baked Brie Display	\$110
<i>Mini wheels of brie with red raspberry jam, fig and onion jam, wrapped in a puff pastry shell.</i>	
Raw Bar Display	\$385
<i>Oysters, clams, jumbo shrimp, cooked chilled mussels and snow crab legs, 25 of each served.</i>	
Hummus Display	\$150
<i>Selection of hummus served with carrots, cucumber, Naan Bread and Rosemary crackers.</i>	
Pate Display	\$225
<i>Country style, vegetable, duck and chicken pate served with accompaniments.</i>	
Antipasto Classico Display	\$240
<i>Served with breadsticks, crackers, olives, roasted red peppers, prosciutto wrapped melon and assorted cured meats.</i>	

STARTERS

Soups

New England Clam Chowder	\$7
<i>Our creamy chowder packed with clams.</i>	
Lobster Bisque	\$7
Cream of Five Onion	\$6
<i>Creamy puree of red onions, leek, shallot, scallions and sweet onion.</i>	
Chicken Tortellini.....	\$6
<i>Hearty soup packed with fresh tortellini.</i>	
Roasted Vegetable	\$6
<i>Medley of vegetables simmered in broth.</i>	
Creamy Broccoli.....	\$6
Italian Wedding Soup	\$6

Salads

Classic House Salad with a twist.....	\$6
Special House Salad.....	\$7
<i>Mix of romaine and spring lettuce with crumbled blue cheese, walnuts and chopped apple wood smoked bacon. Served with a balsamic vinaigrette.</i>	
Caesar Salad.....	\$7
Fresh Mozzarella and Tomato Salad.....	\$8
<i>Fresh mozzarella with vine ripe tomatoes served over spring lettuce and paired with a balsamic dressing.</i>	
Artisanal Salad.....	\$8
<i>Artisanal lettuce tossed in oil and vinegar, sunflower seeds, herbed goat cheese and beets.</i>	

DINNER MENU

Two items may be selected with an advance pre-count, and all charges are based on the higher priced entrée. Should the entrees be equal in price, a \$2 surcharge will be added to each entrée.

All entrees are served with bread and chef's selection of starch and vegetable.

Prime Rib of Beef	\$31
Filet Mignon Served with a Sherry-Bernaise Sauce	\$36
Surf and Turf.....	\$45
<i>Roasted NY strip and a steamed lobster tail.</i>	
Petit Filet of Beef with Garlic Roasted Shrimp.....	\$34
Thyme Marinated Hanger Steak.....	\$29
<i>With a garlic confit and herb demi.</i>	
Chicken Marsala.....	\$29
Seafood Stuffed Chicken.....	\$31
Chicken Parmesan.....	\$27
Caribbean Roasted Chicken.....	\$29
<i>Boneless chicken breast topped with mango chutney and Port wine toasted pecan sauce.</i>	
Mozzarella & Herb Stuffed Chicken Roulade.....	\$31
Chicken Cordon Bleu with a Supreme Sauce.....	\$30
Roasted Pork Loin.....	\$29
<i>Slow roasted center cut pork loin encrusted with fresh herbs and topped with an apple chutney.</i>	
Seafood Stuffed Haddock.....	\$30
Broiled Haddock with New England Crumb Topping.....	\$28
Pecan Crusted Salmon with Maple Brown Butter.....	\$33
Grilled Salmon with a Dill Cucumber Salsa.....	\$32

A vegetarian option is always available in addition to your entrée selection vegetable primavera or grilled vegetable timbale.

DESSERT STATIONS

Hot Drink Station

\$5.00 per person

Coffee, hot chocolate and hot cider with assorted biscotti, mini marshmallows, peppermint, caramel and chocolate syrup, topped off with whipped cream and a peppermint stirrer.

Holiday Cookie Decorating Station

\$7.00 per person

Ginger bread cookies, sugar cookies, assorted frostings and holiday toppings with to-go containers.

Chocolate Fountain

\$7.00 per person

Assorted Fruits / Rice Crispy Treats / Pretzels / Marshmallows / Cream Puffs

Cheese Cake Bar

\$8.00 per person

Lemon, chocolate, and plain cheesecake squares with toppings bar.

Candy Bar

\$6.50 per person

Selection of 6 different candies, displayed with to-go containers.

S'mores station

\$5.00 per person

Assorted flavored marshmallows, selection of chocolates and graham crackers, roasted over an open flame.

Some specialty Stations require a uniformed chef at an additional charge of \$50 per station.

40 person minimum for all stations – \$2 surcharge for less than 40 people.

DESSERTS

Chocolate Cake	\$8
Vanilla Cake	\$8
Seasonal Cheesecake	\$8
Pie	\$6
Apple Crisp	\$6
Bread Pudding.....	\$6
Assorted Cookies and Brownies.....	\$5

Additional \$2 for A La Mode Topping (ice cream)

BEVERAGE PACKAGES

Open bar packages are priced per person per hour or four hours. There is a 10 person minimum; for less than 10 people, please add a \$2 surcharge.

One Hour/ Four Hours

Non-Alcoholic (All Night) \$4

All soda, assorted juices and water.

Silver \$12 / \$25

All soda, assorted juices, water, domestic beer, imported beer and house wine.

Gold \$16 / \$32

All soda, assorted juices, water, domestic beer, imported beer, house wine and house liquor cocktails.

Platinum \$19 / \$34

All soda, assorted juices, water, domestic beer, imported beer, house wine and all liquor cocktails.

BEVERAGE SERVICE

A la carte pricing.

Liquor

House.....\$7

Call.....\$8

Premium.....\$9 & up

Bottled Beer

Domestic.....\$4

Imported.....\$5

Wine

House.....\$7

Select.....\$8

Premium.....\$9

Soda.....\$2