



STAGE NECK INN

Chef's Dinner Buffet Table

This dinner buffet menu includes: Vegetable du Jour, Potato or Rice, and Beverage. Plus your choice of the selections which follow.

The price per person is \$60 with a 50-person minimum.

Add \$6.50 per person for dessert.

APPETIZER OR SOUP

choose one

Shrimp Cocktail

Fresh Seasonal Fruit with Sorbet

North Atlantic Red Crab Cake

Creole tartar sauce

House Chicken Liver Mousse

house-made mango jam, garlic parmesan crostini

Deep-Fried Terra Cotta Ravioli

sautéed dates, crispy bacon lardon, parmigiano reggiano cream

Onion Soup Gratinée

Shearwater 48-hr veal broth, sherry wine, Swiss, crostini

Maine Clam Chowder

Soup du jour



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SALAD

choose one

Caesar Salad

romaine, parmigiano reggiano, focaccia crouton

Farm Green Salad GF

lëf Farms spicy greens, tomatoes, cucumbers, French radishes,
avocado, daily dressings

Greek Salad

feta, Kalamata olives, red onion, vine ripe tomatoes,
roasted peppers, garlic herb vinaigrette

Strawberry Salad

chèvre, strawberries, candied walnuts, strawberry goddess dressing

Harvest Salad GF

local greens, red beet purée, heirloom carrot, butternut,
Aleppo meringue, honey cider vinaigrette

ENTREE

(choice of three)

SEAFOOD

Horseradish Panko-Crusted Haddock

leeks & caper, chardonnay butter

Maine Salmon al Cartoccio

pecan brown butter or roasted tomato lemon butter

Grilled Swordfish

tomato leek confit, chardonnay butter

Haddock & Shrimp Picatta

caper chardonnay butter



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BEEF

Grilled Sirloin Tips

mushrooms and choice of sauce:

Madeira glaze, green peppercorn cream or red wine glaze

Sliced, Roasted Sirloin

roasted garlic bordelais

PORK

Roast Pork Loin

cherry balsamic mostarda, natural jus

Crispy Pork Belly

roasted apples, orange thyme velouté

Fried Pork Wings

bourbon honey glaze, pablano apple purée, confit shallot

CHICKEN

Seared Statler Chicken

choose sauce

shiitake marsala glaze, lemon herb butter, confit tomato cream sauce

Chicken Schnitzel

speatzel, Szechuan tomato coulis, braised Chinese cabbage

Chicken Oscar

Atlantic red crab, asparagus, focaccia, butter crumbs & citrus sage béarnaise

Braised Misty Knoll Chicken Thighs

lemon, cilantro, fennel, natural jus

Pan-Roasted Korean BBQ Statler

sautéed peas, carrots, onions & fried rice



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VEGETARIAN

Grilled Portobello Mushrooms

tomato and herb cous cous or lemon fontina risotto

Stir-Fried Vegetables

sweet soy sauce, aleppo, toasted coriander

Vegetarian Fried Rice

fried eggs, curry, sweet soy

All prices are subject to change and correction without notice. Maine State
Meals Tax and service charges are additional.