

*Portland*  
**Regency**  
Hotel & Spa



Welcome to the Portland Regency Hotel's unique and distinctive conference and banquet accommodations. Our professional staff takes pride in offering personalized service while providing you the most professional and courteous service.



**Room Theater Conference Rounds U-Shape Social Classroom**

Room	Theater	Conference	Rounds	U-Shape	Social	Classroom
Boardroom	n/a	14	n/a	n/a	n/a	n/a
Regency	120	25	100	30	150	50
Atlantic	200	50	150	50	200	130
Portland	100	25	80	30	100	50
Armory	100	30	60	30	80	50

- Complete audio and visual equipment available
- Menus tailored to meet your group's special needs
- Personalized service
- Accommodations for groups from 5 to 150
- Complimentary wireless high-speed internet available

**WE HAVE FIVE CONFERENCE ROOMS TO CHOOSE FROM:**

**ATLANTIC ROOM**

(25' x 76') the largest of our meeting rooms offers creative versatility, contemporary elegance with a touch of art deco lighting. The Atlantic Room offers a professional atmosphere that is refined with our state of the art sound system.

**REGENCY ROOM**

(22' x 54') warm and intimate with beautiful wall sconces, the Regency Room is versatile for a small meeting or a lovely candle-lit dinner party.

**PORTLAND ROOM**

(44' x 23') this new domed ceiling and mahogany walled room was designed for the most discerning meeting planner in mind with the most advanced audio/visual equipment at one's touch in the city of Portland.

**BOARDROOM**

(17' x 22') this room is graced with a cherry conference table and comfortable rolling chairs accommodating up to 14 attendees. Formal dining and mood lighting accent a perfect setting for your event.

**ARMORY ROOM**

(28' x 40') elegantly styled with a coordinating settee area. The Armory Room is perfect for receptions and dinners as well as meetings.

**BREAKFAST BUFFETS**

All breakfasts to be served with a selection of chilled juices, freshly brewed regular and decaffeinated Seacoast coffee, and assortment of Tazo Tea

**CHEF JIM'S  
BREAKFAST**

Fluffy Scrambled Eggs

**Choice of:** Sugar Cured Bacon, All Natural Smoked Ham, Mild Pork Sausage Links

Seasoned Maine Home Fried Potatoes  
**or**  
Malted Pancakes with Vermont Maple Syrup

Breakfast Sandwiches

Assorted Fresh Baked Pastries

Piped Sweet Butter and Assorted Preserves

**- 29 PER PERSON**

**CONTINENTAL  
BREAKFAST**

Fresh Fruit Salad

Assorted Fresh Baked Pastries and Breakfast Breads

Freshly Baked Bagels & Whipped Cream Cheese

**- 19 PER PERSON**

**HEALTHY START  
BUFFET**

Fresh Fruit Salad  
Smoothie Shots  
Avocado Toast

Assorted Green Mountain Creamery Greek Yogurt and Homemade Granola

Southwest Tofu Scramble with Baby Spinach, Onion and Sweet Peppers **or** Hardboiled Eggs

Turkey Bacon **or** Chicken Apple Sausage

Steel Cut Oatmeal Station

**- 32 PER PERSON**

**MEETING PLANNER SPECIAL**

**CONTINENTAL  
BREAKFAST**

Selection of Chilled Juices  
Fresh Fruit Salad  
Assorted Freshly Baked Pastries & Breakfast Breads  
Piped Sweet Butter  
Assorted Bagels & Cream Cheese  
Seacoast Coffee and Tazo Tea

**MID-MORNING  
REFRESH**

Seacoast Coffee and Tazo Tea  
Coca-Cola Line of Soft Drinks  
Regency Sparkling Water

**- 32 PER PERSON**

**AFTERNOON SNACK  
BREAK**

Fresh Regency Bakeshop Cookies **or** Smart Food Popcorn  
Sliced Tropical Fruit, Melons and Berries  
Soft Drinks  
Regency Sparkling Water  
Seacoast Coffee and Tazo Tea

## ENHANCEMENTS

All pricing is per person

- Assorted Maine Root Sodas - 4
- Bagels and Cream Cheese -4
- Homemade Brownies -3
- Fresh Baked Pastries -4
- Spindrift Sodas - 4
- Chilled Juices - 4
- Assorted Green Mountain Creamery Greek Yogurts -4
- Ice Cream Sandwich -3
- Soda and Sparkling Water -3
- Full & Small Sized Candy Bars -3
- Kind Bars- 5

**Steel Cut Oatmeal Bar** – dried fruits, nuts, vanilla sugar, brown sugar, bananas, berries, syrup and piped sweet butter - 9

**Waffle Bar** – crisp and sweet malted waffles with chocolate chips, bananas, berries, whipped cream, chopped pecans, syrup, and piped sweet butter - 12

**Yogurt Parfait Station** - Vanilla Greek Yogurt, mixed berries, melons, granola, bananas, honey, and toasted almonds - 9

**Happy Trails** - trail mix with dried fruits, assorted nuts, granola, chocolate chips, seeds, and toasted coconut - 9

### Make it Grand:

- Omelet Station\* -9
- Canadian Bacon, Egg, & Cheese on an English Muffin -6
- Maine Blueberry or Belgian Waffles with Vermont Maple Syrup -8
- Sugar Cured Bacon -4
- All Natural Smoked Ham -4
- Mild Pork Sausage Links -4
- Smoked Salmon Platter -8
- Fresh Fruit Salad Cups -5
- Assorted Bagels & Whipped Cream Cheese -4
- Assorted Green Mountain Creamery Yogurt -4
- House Made Granola -4
- Assorted Cold Cereal -3
- Smoothie Shooters -2.50

### Beverages- Made to order

- Mimosas -8
- Bloody Mary \*\*-8

\*Action stations require an attendant,

\$75 attendant fee

\*\*Price Dependent on Vodka & Garnishes

## MEETING BREAKS

All Meeting breaks may be customized to suit your group's needs



### HEALTHY BREAK OPTIONS

Assorted Greek Fruit  
Yogurt  
Granola and Protein Bars  
Seasonal Whole Fruit and  
Spindrift Sodas

**- 14 PER PERSON**

### BEVERAGE BREAK

Coca-Cola Line of Soft  
Drinks  
Regency Sparkling Water  
Seacoast Coffee and  
Tazo Tea

**- 8 PER PERSON**

### ENERGY BREAK

Assorted Energy Bars  
Chocolate Oatmeal Walnut  
Bars  
Seasonal Whole Fruit  
Soft Drinks and Red Bull  
Seacoast Coffee and Tazo  
Tea

**- 15 PER PERSON**

### SNACK BREAK

Fresh Regency Bakeshop  
Cookies **or** Smart Food  
Popcorn  
Sliced Tropical Fruit, Melons  
and Berries  
Soft Drinks  
Regency Sparkling Water  
Seacoast Coffee and Tazo Tea

**- 15 PER PERSON**

### ASSORTED BROWNIE BREAK

Classic Chocolate  
Peanut Butter -  
Chocolate Swirl  
Blondies  
Chocolate-Coconut  
Soft Drinks  
Seacoast Coffee and  
Tazo Tea

**- 14 PER PERSON**

### SIESTA FIESTA

House Made Nacho Chips  
Fresh Guacamole  
Salsa  
Regency Sparkling Water  
Soft Drinks  
Seacoast Coffee and Tazo  
Tea

**- 14 PER PERSON**

### MASSAGE BREAK

1 Massage Therapist  
4 Chair Massages  
10 minutes

**- 150 PER HOUR**

### MID MORNING MEETING BREAK

Assorted Fresh Baked  
Pastries  
Piped Sweet Butter  
Seacoast Coffee and  
Tazo Tea

**- 8 PER PERSON**

## **BOXED LUNCHES**

Maximum of 30 Persons  
(Please choose any combination of 3  
selections)

## **SANDWICHES**

**Milk St. Italian** -Sliced All Natural Ham, Salami, Provolone, Red Onion, Dill Pickle, Kalamata Olive, Vine Ripened Tomato, Sweet Peppers and Olive Oil on Ciabatta

**Roti de Boeuf** -Sliced All Natural Roast Beef, Boursin Cheese, Red Onion, Horseradish Mayonnaise, Leaf Lettuce and Vine Ripened Tomato on French Baguette

**Plymouth Rock** -Sliced All Natural Turkey, Creamy Brie, Cranberry Mayonnaise and Sliced Apple on a Telera Roll

**Old Port Classic** - Grilled Chicken Breast, Smoked Gouda, Baby Spinach and Sundried Tomato-Basil Mayonnaise on Ciabatta

**Silver St. Deli** - Sliced All Natural Ham, Gruyere Cheese, Iceberg Lettuce, Mustard Pickles and Maple- Whole Grain Mustard on Marble Rye

**Wrap It Up** - House Made Hummus, Kalamata Olives, Feta Cheese, Red Onion, Vine Ripened Tomato and Baby Spinach in a Sundried Tomato Tortilla Wrap

## **SALADS**

**Cobb Salad** - Grilled Chicken Breast, Kalamata Olives, Sugar Cured Bacon, Bleu Cheese, Hardboiled Egg, Vine Ripened Tomato, Cucumber, Red Onion and Carrots on a Bed of Mixed Field Greens

**Chef 's Salad** - Julienned All Natural Ham, Turkey, and Swiss Cheese, Hardboiled Egg, Vine Ripened Tomato, Cucumber, Red Onion, Sweet Peppers and Carrots on a Bed of Mixed Field Greens

**Greek Salad** - Vine Ripened Tomato, Cucumbers, Red Onion, Kalamata Olives, Feta Cheese and Garlic Croutons on a Bed of Tender Baby Spinach

**- 30 PER PERSON**

\*Includes Seasonal Whole Fruit, Individual Bag of Artisan Chips and Regency Bakeshop Cookies  
Coca-Cola Line of Soft Drinks, Poland Springs Bottled Water or Regency Sparkling Water

## PLATED LUNCHEON

Each Entrée includes Chef's Vegetable, Potato or Rice, Freshly Baked Rolls and Piped Sweet Butter, Coca-Cola Line of Soft Drinks, Seacoast Coffee and Tazo Tea

## ENTRÉES

Under 12 persons 1 choice  
12-25 persons 2 choices  
26 persons and up 3 choices

## SOUP OR SALAD

*(Please choose one)*

Soup du Jour  
New England Clam Chowder  
Caesar Salad  
Garden Salad

## DESSERT MENU

*(Please choose one)*

**Chocolate Caramel Tart**  
Salted caramel and chocolate ganache

**Mini Lemon Meringue Pie**

**Peanut Butter-Banana Cake**  
With whipped chocolate ganache

**Mixed Berry Trifle**  
Layers of cake, fresh berries and mascarpone mousse

**Bête Noire**  
Flourless chocolate torte with crème anglaise

### **Chicken Piccata**

Sautéed with shrimp, scallions, mushrooms and capers in a lemon cream -35

### **Cajun Chicken**

Pan seared with bell peppers and cilantro lime butter -35

### **Grilled Salmon Fillet**

Tomato, cucumber and caper relish -38

### **Baked Haddock**

Fresh fillets with a citrus and macadamia nut crust -33

### **Braised Beef Tips**

Crimini mushrooms, pearl onions, bacon and garlic butter -35

### **Steak Diane**

Pan-seared sirloin with a mushroom, shallot, Dijon and brandy espagnole -41

### **Mushroom Risotto**

Roasted cherry tomatoes, roasted garlic, wilted baby kale and toasted pine nuts - 34

### **Mediterranean Linguini**

Wilted spinach, sundried tomato, Kalamata olives, feta, artichokes, capers and garlic -34

## LUNCHEON BUFFETS

All luncheon Buffets to include Coca-Cola Line of Soft Drinks, Seacoast Coffee, & Tazo Tea

### IT'S A FIESTA!

Spicy Chicken & Black Bean Soup

Seasoned Ground Taco Meat  
Sautéed Fajita Chicken Strips  
Sautéed Onions and Peppers

Shredded Cheeses, Salsa, Sour Cream,  
Guacamole, Shredded Lettuce, Chopped  
Tomato, Sliced Olives, Pickled Jalapenos

Taco Shells, Tortilla Chips, Flour Tortillas  
Tossed Garden Salad

Spicy Mexican Brownies  
Churro Cream Puffs  
Tequila Key Lime Pie

**- 36 PER PERSON**

### TASTE OF ITALY BUFFET

#### Haddock Fillets

Sautéed with Scallions & Capers in a Lemon  
Cream Sauce

#### Chicken Marsala

Sauteed with fontina cheese  
shitake mushroom-marsala demi glace  
and crispy prosciutto

Caesar Salad & Caprese Salad  
Grilled Zucchini & Summer Squash  
Assortment of Rustic Breads and Artisan  
Rolls

Cannoli Tart  
Assorted Italian Cookie  
Classic Tiramisu

**- 37 PER PERSON**

### COBB SALAD BUFFET

Roasted Sweet Corn and Leek Chowder

Fresh Garden and Baby Field Greens

Hard Boiled Eggs, Crumbled Bleu Cheese,  
Smoked Bacon Bits, Kalamata Olives, Diced  
Avocado, Vine Ripened Tomato Wedges,  
Sliced Garden Fresh Cucumbers

Homemade French Baguette and Piped  
Sweet Butter

Pastry Chef's Homemade Dessert Buffet

**- 28 PER PERSON**

### CAESAR SALAD BUFFET

Minestrone Soup

Chopped Romaine Lettuce

Kalamata Olives, Garlic croutons, Crumbled  
Bleu Cheese, Anchovies, Shredded  
Parmesan Cheese, and Grape Tomatoes

Assortment of Artisan Rolls and Rustic  
Breads  
Piped Sweet Butter

Pastry Chef's Homemade Dessert Buffet

**- 27 PER PERSON**



## LUNCHEON BUFFETS

All luncheon Buffets to include Coca-Cola Line of Soft Drinks, Seacoast Coffee, & Tazo Tea

### PIZZA BUFFET

(Max 50 people - Please choose 3)

#### Five Cheese Pizza-

Red Sauce Base, Parmesan, Mozzarella, Gruyere, Fontina, Feta

#### Meat Lovers' Pizza -

Red Sauce Base, Mozzarella, Pepperoni, Ham, Hamburg, Bacon

#### Veggie Lovers' Pizza -

Red Sauce Base, Mozzarella, Peppers, Onions, Mushrooms, Broccoli

#### Pepperoni Pizza -

Red Sauce Base, Mozzarella, Pepperoni

#### BBQ Chicken Pizza -

BBQ Sauce Base, Mozzarella, Grilled Chicken, Caramelized Onions, Gouda

#### Steak Bomb Pizza-

Red Sauce Base, Shaved Steak, Mozzarella, Onions, Peppers, Mushrooms

#### Margherita Pizza -

Garlic Oil Base, Mozzarella, Roma Tomato, Fresh Basil

#### Chicken Veronique -

Garlic Oil Base, Mozzarella, Chicken, Red Grapes, Gorgonzola, Rosemary

Served with Potato Chips & Choice of: Tossed Salad **or** Caesar Salad

Chocolate **or** Seasonal Whoopie Pies and Assorted Brownies/Blondies

**- 32 PER PERSON**

### DELI BUFFET

Chef's Soup du Jour

Please choose either:

Sliced Roast Beef, Baked Ham, Roast Turkey, Salami

**Or**

Tuna Salad, Egg Salad, Chicken Salad

Assorted Sliced Cheeses

Lettuce, Sliced Tomatoes, Onions, Dill Pickles Garden Salad

Herbed Red Potato **or** Mediterranean Pasta Salad

Potato Chips & Assorted Fresh Breads  
Chef's Homemade Dessert Buffet

**- 32 PER PERSON**

### ENHANCEMENTS

Grilled Chicken Breast -4

Grilled Sirloin Tips -6

Grilled Jumbo Shrimp -8

Grilled Salmon Fillet -6

## HORS D'OEUVRES

Per 50 pieces  
\*G/F= Gluten Free



### COLD

*Jumbo Shrimp Cocktail (G/F)	-195
Ahi Tuna Poke on a Crispy Wonton	-155
Brushetta al Pomodoro	-115
Choux Puff with Maine Lobster Salad	-190
Balsamic Strawberry Compote and Goat Cheese Croustade	-135
*Roquefort Coated Red Grapes Rolled in Crushed Walnuts (G/F)	-105
*Watermelon Bites drizzled with Jalapeno Infused Olive Oil and Cilantro (G/F)	-115
*Crab Salad Stuffed Belgian Endive (G/F)	-190
Crostini with Sliced Rare Tenderloin, minced Red Onion and Horseradish Sauce	-175
Curried Chicken Salad on Grilled Naan Bread	-135
Mini Lobster Rolls-Fresh Maine Lobster Salad and Shredded Lettuce on a Finger Roll	8 per

### HOT

Coconut Shrimp with an Orange - Thai Chili Sauce	-205
*Grilled Southwest Jumbo Shrimp with Roasted Jalapeno Aioli (G/F)	-195
Mini Falafel with Cucumber and Garlic Tzatziki	-135
Lamb Chop Lollipops served with Maple and Rosemary Demi-Glace	-230
*Oven Roasted Prosciutto Wrapped Asparagus (G/F)	-115
Crispy Artichoke Hearts with Feta-Basil Cream	-115
Herb Goat Cheese Balls Fried in Panko Crumbs	-115
Mini Meatballs with a Choice of Italian, Swedish, Sweet and Sour or BBQ Sauce	-105
Cuban Cigar Spring Roll - Filled with Ham, Pork, Swiss, Mustard, Dill Pickles	-150
*Scallops Wrapped in Bacon (G/F)	-195
*Teriyaki Beef Skewers (G/F)	-130
Vegetable and Herb Stuffed Mushrooms	-115
*Bourbon and Brown Sugar Marinated Beef Tips (G/F)	-155
Maine Crab Cakes served with Lemon Shallot Mayonnaise	-190
Lobster Bisque Shooter	-195
Vegetable Spring Roll with Sweet and Sour Sauce	-120
Sesame Chicken Bites with a Dijon Chive Dipping Sauce	-115
Artichoke and Herb Cheese Beignet	-135
*Chicken Saltimbocca Marinated with Balsamic Vinaigrette and Wrapped in Prosciutto (G/F)	-115
Southwestern Veggie Bite- Sweet Corn, Monterey Jack Cheese, Scallions, Carrots and Hot Peppers in a Tortilla	-140

### STATIONS

Maine Crabmeat Dip served with French Bread and Crackers	-255
*Hummus and Tzatziki with Carrot and Celery Sticks and Assorted Bread (G/F w/out bread)	-180
*Slider Bar - Ground Beef w/Cheddar and Bacon, BBQ Pork w/Cider Slaw or Falafel w/Tzatziki	-240
*Antipasto Platter with Sliced Bread	-220
*Fresh Vegetable Crudités with a Garlic and Herb Dip (G/F)	-170
*Artisan Cheese Display served with Crackers (G/F w/out crackers)	-220
*Sliced Tropical Fruits, Melons and Berries (G/F)	-260
*Raw Bar - a Selection of Oysters, Clams, Cocktail Shrimp and Crab Claws (50 Pieces) (G/F)	-225

## PLATED DINNER

Each Dinner is served with Chef's Vegetable and Starch, Fresh Baked Rolls and Piped Sweet Butter, Seacoast Coffee, and Tazo Tea

## APPETIZERS

(Please Choose one)

### Sautéed Crab Cake

With edamame salad and tomato coulis

### Roast Brussel Sprouts

With sweet potato, sliced almonds and fig puree

### Lobster Bisque

Fresh Maine lobster, rich lobster stock, sherry and cream

### Chicken Confit

With frisee, cinnamon - blueberry vinaigrette and candied pecans

## SALADS

(Please Choose One)

### Regency Salad

Tomatoes, cucumbers, bleu cheese, toasted pecans and sun-dried cranberries on a bed of field greens

### Caesar Salad

Romaine lettuce, garlic croutons and parmesan cheese tossed with our own Caesar dressing

### Veronique Salad

Toasted hazelnuts, field greens, red and green seedless grapes with pear vanilla vinaigrette

### Beet Salad

Roasted beets, crumbled goat cheese, sunflower seeds, mixed greens and rosemary oil

## ENTRÉES

Under 12 persons 1 choice  
12-25 persons 2 choices  
26 persons and up 3 choices



**Gorgonzola Chicken** sautéed breasts with wild mushrooms, fresh herbs, and gorgonzola cream sauce - 45

**Grilled Chicken Breast** with fresh Maine crabmeat, avocado and garlic-lime chili butter- 47

**Marsala Chicken** sauteed with fontina cheese, shitake mushroom-marsala deli glaze and crispy prosciutto - 45

**Haddock Fillets** with baby shrimp, shallots, parmesan cheese, and lemon cream sauce - 46

**Baked Tuscan Sea Scallops** with garlic, spinach, sundried tomatoes, parmesan cheese and buttery cream sauce - 47

**Cajun Blackened Salmon** with papaya-mango salsa - 44

**Charbroiled Filet Mignon** with a caramelized shallot and red wine demi-glaze topped with blue cheese - 57

**Charbroiled Black Angus New York Strip** with horseradish chive butter - 54

**Steak Diane** tenderloin steak sautéed with mushrooms, shallots, Dijon mustard and espagnole sauce - 57

**Mushroom Risotto** with roasted cherry tomatoes, roasted garlic, wilted baby kale and toasted pine nuts - 35

**Mediterranean Linguini** with sundried tomatoes, Kalamata olives, feta, artichokes, capers and garlic - 34

## DESSERT MENU

(Please Choose one)

**Linzer Torte** almond-hazelnut cake, raspberry preserves and raspberry sauce

**Classic Cheesecake** with fruit compote and glaze

**Crème Brûlée** with fresh berries

**Chocolate Ganache Cake** with fudge sauce and whipped cream

**Lemon Crème Roulade** with toasted coconut frosting and lemon sauce

## DINNER BUFFETS

Freshly Baked Rolls and Piped Sweet Butter  
Dessert Buffet, Seacoast Coffee and Tazo Tea

## SIDES

(Please Choose Two)

Oven Roasted Fingerling Potatoes  
With rosemary and garlic

Home Style Mashed Potato  
With butter and cream

Large Pearl Couscous  
With pecorino and herbs

Chefs Seasonal Rice Blend

Oven Roasted Broccoli and Cauliflower  
With garlic and olive oil

Green Bean Amandine

Honey-Dill Glazed Carrots

## SALADS

(Please Choose Two)

### Regency Salad

Sun dried cranberries, pecans and bleu cheese  
on a bed of greens with raspberry vinaigrette

### Caesar Salad

Crisp Romaine with garlic croutons, parmesan  
cheese and our homemade Caesar dressing

### Fresh Garden Salad

An assortment of fresh garden vegetables on a  
bed of mixed field greens

### Quinoa Salad

With cucumber, tomatoes, baby spinach, feta  
herbs, sliced almond and lemon vinaigrette

### Crunchy Cabbage Salad

Romaine, cabbage, carrots, toasted edamame,  
sunflower seeds, Romano cheese and honey  
Dijon dressing

## ENTRÉES

\$50 for 2 choices

\$55 for 3 choices

\$60 for 4 choices



**Sesame Chicken** sesame seed  
encrusted breasts, served with a Dijon-  
chive cream sauce

**Marsala Chicken** sauteed with fontina  
cheese, shitake mushroom - Marsala  
demi - glace and crispy prosciutto

**Chicken Piccata** sautéed breasts with  
baby shrimp, scallions, mushrooms and  
capers in a lemon cream sauce

**Grilled Salmon Fillets** with a tomato,  
cucumber and caper relish

**Cajun Blackened Shrimp** with cilantro  
- lime butter

**Haddock Fillets** sautéed with baby  
shrimp and parmesan cheese, topped  
with a lemon cream sauce

**Roast New York Strip** sliced thin,  
topped with roasted garlic, rosemary  
and burgundy demi-glace

**Braised Beef Tips** with crimini  
mushrooms, pearl onions, bacon, and  
garlic butter

**Steak Diane** petite sirloin steaks  
sautéed with mushrooms, shallots,  
Dijon mustard, brandy, and espagnole  
sauce

**Roast Pork Loin** with sundried  
cranberry, port wine, and rosemary  
demi-glace

**Mediterranean Linguini** sundried  
tomatoes, Kalamata olives, feta,  
artichokes, capers and garlic

**Mushroom Risotto** roast cherry  
tomatoes, roast garlic, wilted baby kale,  
and toasted pine nuts

## DINNER BUFFETS

Carving Stations and Enhancements



### TASTE OF MAINE

Minimum of 25 persons

Maine Clam Chowder  
Choice of: Maine Steamers **or** Wild Maine Mussels

Steamed Maine Lobster Tail (1 per person)  
Charbroiled Petite Sirloin with red wine-shallot  
compound butter

Oven Roasted New Potatoes  
Grilled Corn on the Cob  
Tossed Garden Salad  
Coleslaw

Fresh Baked Rolls with Piped Sweet Butter

Chocolate Mousse Cake  
Chocolate or Seasonal Whoopie Pies  
Blueberry Pie

Seacoast Coffee and Tazo Tea

-85 per person

### CARVING STATIONS

**Hickory Smoked Bone-In Ham** (Serves 25) With maple-Dijon mustard - 200

**Whole Roasted Turkey Breast** (Serves 35) With sundried cranberry mayonnaise - 220

**Roast Sirloin of Beef** (Serves 30) With horseradish crème - 300

**Steamship Round** (Serves 100) With au jus and horseradish crème - 600

**Roast Leg of Lamb** (Serves 25) With tzatziki sauce -300

\*All carving stations require a \$75 Attendant Fee for Carver

### ENHANCEMENTS

**Pasta Station** - Cheese Tortellini & Cavatappi with Alfredo and Home-style Marinara. Served with Garlic Bread and Grated Parmesan Cheese -11 per person

**Fresh Garden Salad**  
An assortment of fresh garden vegetables on a bed of mixed field greens -7 per person

**Caesar Salad**  
Crisp Romaine with garlic croutons, parmesan cheese and our homemade Caesar dressing -8 per person

## LIQUORS

All bars are based on consumption



### CASH BAR / OPEN BAR

Top Shelf	Per drink - 15
Premium Brands	Per drink - 14
Call Brands	Per drink - 11
Domestic Beer	Per bottle - 6
Imported Beer	Per bottle - 7
Local Craft Brews	Per bottle - 9
House Wine	Per glass - 10
Soft Drinks	Per glass - 4
Sparkling Water	Per bottle - 4
Fruit Juice	Per bottle - 4

### PUNCH BOWLS

Serves 50

Champagne Punch	-125
Fruit Punch (non-alcoholic)	-80
Egg Nog (seasonal)	-150

Bartender charge of \$75 applies if \$350 sales per bar is not exceeded

All prices subject to 8% state tax and 20% service charge.  
All guarantees must be submitted at least five business days prior to your  
function. All prices are subject to change