



EVENT MENU

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IRISH PUB &
RESTAURANT

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Dips, Bowls, Platters & Boards

1 Bowl Serves 25 Guests

BRUSCHETTA BOWL | 75 per bowl
Tomato & herb salad, sun dried tomato tapenade, marinated white beans, arugula pesto, garlic crostini VG

SPINACH & ARTICHOKE DIP | 75 per bowl
Baked spinach, cream cheese, garlic & artichoke hearts, toasted crostini V

BUFFALO CHICKEN DIP | 85 per bowl
Shredded chicken, blue cheese, cream cheese, scallions, house buffalo sauce, fresh tortilla chips

PIMENTO CRAB DIP | 95 per bowl
Maine red crab, roasted peppers, cream cheese, Old Bay, grilled pita

LOBSTER SALAD BOWL | MKT
Fresh picked Maine lobster, lightly dressed with garlic mayo & fresh herbs, served with Botto's Bakery rolls

CAVIAR BOWL | MKT
Sturgeon caviar, blinis, minced onion, hard-cooked eggs, lemon wedges

1 Display Serves 25 Guests

FRESH FRUIT & BERRY PLATTER | 55 per platter
Chef's selection of melons, pineapple, grapes, berries VG, GF

GARDEN VEGETABLE PLATTER | 55 per platter
Chilled seasonal veggies, house blue cheese & ranch dips V

MEZZE PLATTER | 85 per platter
Hummus, roasted red peppers, marinated artichokes, olives, fresh veggies, grilled pita VG

LOCAL CHEESE PLATTER | 125 per platter
Trio of cheeses from around the State of Maine, bread, crackers, berries V

GRILLED VEGETABLE & GOAT CHEESE TERRINE PLATTER | 125 per platter
Marinated grilled vegetables, herbed garlic goat cheese, bread, crackers V

BAKED BRIE BOARD | 150 per board
Warm pastry-wrapped brie cheese, apricot preserves, rosemary, crackers V

MEAT & CHEESE BOARD | 200 per board
Assortment of local cheeses, cured meats, pickles, mustard, crackers

SMOKEHOUSE PLATTER | MKT
Hot smoked trout, cold smoked salmon, shaved red onion, capers, citrus-dill cream cheese, lemons, capers, toast points

CHILLED SEAFOOD PLATTER | MKT
Ducktrap smoked salmon, poached shrimp, local oysters, smoked local mussels, cocktail sauce, mignonette, bread, crackers



Appetizers

Buffet

The minimum order for each type of appetizer, wing & slider is two dozen.

IRISH POTATO CAKES | 30 per dozen

Miniature cheddar & scallion potato cakes, savory sour cream, balsamic glaze V, GF

RI RA CRAB CAKES | 60 per dozen

Miniature Maine crab cakes, garlic mayo

PUB WINGS | 32 per dozen

Choose from:

Plain (GF), Mild (GF), Jameson Ginger (GF), Guinness BBQ, Carolina Gold (GF), or Sweet Chili sauce

CHICKEN BITES | 30 per dozen

Gluten-free, hand-breaded chicken breast, house ranch GF

BACON WRAPPED SCALLOPS | 80 per dozen

Sea scallops, applewood smoked bacon, fig balsamic GF

BAKED STUFFED MUSHROOMS | 36 per dozen

Filled with savory spinach dip V, GF

CRISPY FISH BITES | 40 per dozen

Fresh haddock, gluten-free breading, buttermilk, house seasoning, tartar sauce GF

COCKTAIL SHRIMP | 36 per dozen

Chilled jumbo shrimp, house recipe cocktail sauce, lemon GF

SLIDERS | 46 per dozen

Choose from:

Beef & Cheddar: pickle, onion, mustard & ketchup

Fried Chicken: mayo, dill pickle chips

Veggie Burger: Beyond Meat™ patty, sriracha mayo, baby kale, pickled red onion V

Filet O' Fish: haddock, American cheese, tartar sauce

LOCAL OYSTERS | 65 per dozen

Freshest selection of Maine oysters, mignonette, classic cocktail sauce

Passed

Serves 25 Guests

ASSORTED QUICHE BITES | 145

Classic baked egg tart, various meats & veggies

BEEF WELLINGTON EN CROUTE | 175

Beef wrapped in bacon, spinach, butter pastry

LOBSTER RISOTTO CAKE | 175

Arborio rice, parmesan, lobster, lemon zest, bread crumb

WILD MUSHROOM TART | 150

Cremini mushroom ragout, butter pastry V

BEEF & CILANTRO EMPANADA | 155

Beef, cilantro, cheese, crispy shell

PORK CUBAN SPRING ROLL | 155

Crispy shell, swiss, ham, smoked pork, mustard

SPANAKOPITA | 145

Classic spinach & feta tart, phyllo dough V



Prix-Fixe Plated

3 courses \$65 per person | 4 courses \$75 per person
Packages include soft drinks, coffee, and tea.
Best for groups of up to 40 guests.

Soups & Salads

THREE COURSES: CHOOSE A SOUP OR SALAD

FOUR COURSES: CHOOSE A SOUP AND A SALAD

SEAFOOD CHOWDER

Award-winning - haddock, clams, shrimp, lobster, crab, potatoes, herbs, cream

POTATO LEEK

Potato, leeks, vegetable broth, cream GF

GARDEN SALAD

Mixed greens, carrots, cucumbers, tomatoes, red onions, mustard vinaigrette VG, GF

CAESAR SALAD

Romaine, shaved parmesan, garlic croutons, Caesar dressing



Entrees

CHOOSE THREE

SEARED SALMON

Maple mustard glaze, warm lentil salad, fig-balsamic reduction GF

STEAK FRITES

12oz Choice steak, grilled medium, herbed garlic butter, truffled parmesan fries GF

FISH & CHIPS

Lager battered haddock, hand-cut fries, caper tartar sauce, lemon wedge GF

VEGETABLE GNOCCHI

Seasonal vegetables, brown butter V

CORNED BEEF AND CABBAGE

Beer-braised brisket, sautéed cabbage, mashed potatoes, Guinness mushroom gravy

SHEPHERD'S PIE

Seasoned New Zealand lamb, Harp Lager, carrots, mushrooms, peas, savory brown gravy, mashed potato, house soda bread

Desserts

CHOOSE ONE

SEASONAL CRISP

Chef's fruit, sugar, spice, oat topping V

CHEF'S CHEESECAKE

Graham cracker crust, chocolate ganache V

FLOURLESS CHOCOLATE TORTE

Jameson whip, fresh berries GF

STRAWBERRY CAKE

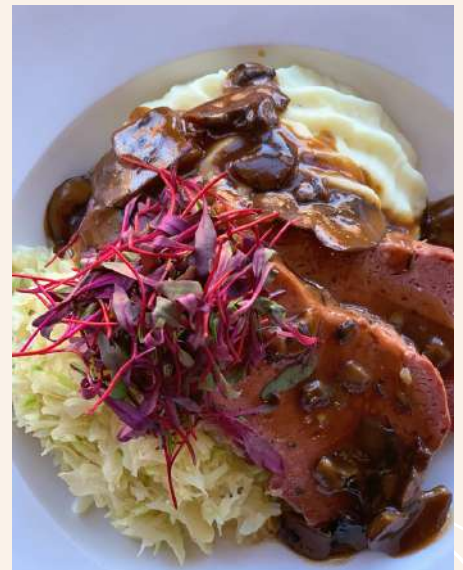
Vanilla cake, strawberry frosting GF, V, VG

CHOCOLATE CAKE

Chocolate cake, chocolate frosting GF, V, VG

CARROT CAKE

Spiced carrot cake, raisins, vanilla frosting GF, V, VG



Buffet

\$80 per person

Packages include soft drinks, coffee, and tea.
Best for groups of 20-140 guests.

Soups & Salads

CHOOSE ONE

SEAFOOD CHOWDER

Award-winning - haddock, clams, shrimp, lobster, crab, potatoes, herbs, cream

TOMATO BISQUE

Tomatoes, fresh herbs, sherry vinegar
V, GF

GARDEN SALAD

Mixed greens, carrots, cucumbers, tomatoes, red onions, mustard vinaigrette VG, GF

CAESAR SALAD

Romaine, shaved parmesan, garlic croutons, Caesar dressing



Entrees

CHOOSE THREE

SIMPLE SALMON

Fresh herbs, lemon, olive oil
GF

ALMOND HADDOCK

Smoked almonds, parmesan
GF

STUFFED CHICKEN

Brie, broccoli, dill creme

BRAISED BEEF

Lager, spices

VEGETABLE GNOCCHI

Seasonal vegetables, brown butter V

ROASTED PORK LOIN

Honey & herb crust, mustard

BEYOND BEEF KIBBEH

Za'tar, herbs, tzatziki
V, GF

TURKEY & GRAVY

Honey & herb rubbed breast, Allagash White gravy

JAMESON & GINGER HAM

Cured ham, Jameson whisky & ginger ale marmalade, rosemary GF

MAC & CHEESE

Wild mushrooms, local cheese sauce, white truffle oil, herbed bread crumbs V

Sides

CHOOSE TWO

MASHED POTATO

Butter & cream V, GF

HERBED BASMATI

Herbs, lemon zest & olive oil
VG, GF

GREEN BEANS

Smoked almonds & butter
V, GF

SEASONAL VEGETABLES

Grilled & dressed VG, GF

RED BLISS POTATO

Garlic butter & parsley V, GF

WARM LENTIL SALAD

Lentils, herbs, vinaigrette
V, GF

ROASTED BRUSSELS SPROUTS

Honey, sriracha, black & white raisins V, GF

CORN ON THE COB

Sea salt & curry butter V, GF

ASPARAGUS

Grilled asparagus, sea salt, hollandaise V, GF

Plated & Family Style

\$100 per person

Packages include soft drinks, coffee, and tea.

FAMILY STYLE: Best for groups of 20-140 guests. All family style meals require tables of 6-12 guests. All soups will be plated individually.

PLATED: Best for groups of 20-75 guests. Chef's consultation available for over 75 guests.

Soups & Salads

CHOOSE ONE

LOBSTER BISQUE

Cream, sherry & corn

LOCAL GREENS

Bacon, boiled egg, truffle vinaigrette GF

CLASSIC CAESAR

Anchovy croutons, parmesan

CORN CHOWDER

Blistered corn, red potatoes, celery, onion, red pepper, cream, thyme V, GF



Entrees

CHOOSE THREE

PORK

Herb rubbed loin, rosemary, mustard cream GF

STEAK

House steak sauce, garlic butter GF

CHICKEN

Rosemary, lemon marmalade GF

SALMON

Maine maple, grain mustard, herbs GF

SWORDFISH

Herbs, Maine lobster butter GF

GARDEN PAELLA

Grilled veggies, basmati, saffron broth, pepitas VG, GF

LOBSTER

1 ½ lb Maine lobster, drawn butter

SURF & TURF

Petite ribeye, Montreal Spice, house steak sauce, Maine lobster tail, truffle butter

LOBSTER GNOCCHI

Maine lobster, baby spinach, potato dumplings, wild mushrooms, fresh herbs, truffle butter

PRIME RIB AU POIVRE

Mustard & peppercorn crust, served medium, bearnaise GF

HONEY GARLIC PORK CHOP

Local bone-in chop, whole grain mustard, honey, creamy garlic sauce GF

Sides

CHOOSE TWO

CORN SUCCOTASH

Corn, edamame, peppers, onions, herbs V, GF

TRUFFLED FINGERLINGS

Salt roasted, truffle oil, fresh herbs V, GF

GRILLED VEGETABLE MEDLEY

Chef's selection, balsamic marinade VG, GF

CURRY CHICKPEA SALAD

Peppers, onions, cilantro, curry vinaigrette VG, GF

BEET CEVICHE

Roasted & chilled, tamari-ginger marinade VG, GF

BACON CHAMP

Mashed potatoes, smoked bacon, scallion GF



GF- Gluten Free
V- Vegetarian
VG- Vegan

Perfectly Portland

Packages include soft drinks, coffee, and tea.
Best for groups of 20-140 guests.

New England Lobster Boil

MKT | PERSON
SERVED FAMILY STYLE

1 1/2 LB. MAINE LOBSTER GF

DOCKSIDE SEAFOOD CHOWDER

Award-winning - haddock, clams, shrimp, lobster, crab, potatoes, herbs, cream

CORN ON THE COB

Boiled & served with Kerrygold butter
V, GF

POTATO SALAD

Red bliss, boiled egg, fresh herbs,
mayonnaise V, GF

COLESLAW

Classic style with creamy dressing V, GF

BARBECUE BAKED BEANS

Local baked beans, Guinness BBQ sauce



Peaks Island Picnic

MKT | PERSON
FRESH LOBSTER ROLL

Served warm with butter or chilled with mayo,
coleslaw, house salt & vinegar crisps, potato
salad

Add On's

6 | PERSON

POTATO SALAD

Red bliss, boiled egg, fresh herbs, mayonnaise
V, GF

COLESLAW

Classic style with creamy dressing V, GF

BARBECUE BEANS

Local baked beans, Guinness BBQ sauce

MAINE POTATO FRIES

Greenthumb Farms potatoes, sea salt & black
pepper VG, GF

S&V CRISPS

House-made, sea salt & vinegar powder
VG, GF

CORN ON THE COB

Boiled & served with Kerrygold butter
V, GF





Sweet Tooth Solutions

Served Plated or Buffet

SEASONAL CRISP 9 | person

Chef's choice of seasonal fruit compote, oat & buckwheat topping, coconut oil & spices V

CHEF'S CHEESECAKE 9 | person

Graham cracker crust, chocolate ganache V

FLOURLESS CHOCOLATE TORTE 9 | person

Jameson whip, fresh berries GF

ASSORTED LOCAL WHOOPIE PIES 9 | person

From Portland Cake Company V

ASSORTED DESSERT PLATTER 175 | platter (serves 50)

Chef's selection of brownies, whoopie pies, bars, and stuffed cookies from Portland Cake Company V

ASSORTED COOKIE PLATTER 150 | platter (serves 50)

Assorted artisan cookies from Portland Cake Company V

Cakes

9 | person

STRAWBERRY

Vanilla cake, strawberry frosting V, VG, GF

CHOCOLATE

Chocolate cake, chocolate frosting V, VG, GF

CARROT

Spiced carrot cake, raisins, vanilla frosting V, VG, GF



Morning Options

Served Buffet

CITY CONTINENTAL 25 | person

Assortment of fresh-baked pastries, fruit salad, mini bagels, ham, smoked salmon, appropriate spreads, orange juice, coffee & tea

SIMPLE BREAKFAST 30 | person

Scrambled eggs, home fries, bacon, toast, orange juice, coffee, tea

AMERICAN BREAKFAST 35 | person

Scrambled eggs, bacon, sausages, mini bagels, home fries, waffles, french toast, fruit salad, yogurt, orange juice, coffee & tea

FRESH FRUIT & BERRIES 55 | platter (serves 25)

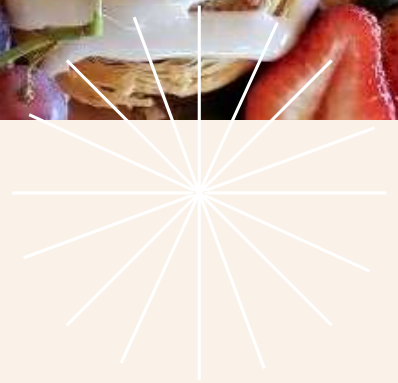
Chef's selection of melons, pineapple, grapes and berries VG, GF

ASSORTED QUICHE BITES 145 | platter (serves 25)

Classic baked egg tart with various meats and veggies

ASSORTED PASTRY PLATTER 175 | platter (serves 25)

Assortment of fresh baked pastries and danishes



Beverage Packages & Reserve Wine List

We offer several different bar options. You can arrange to have your guests purchase their own beverages, offer a consumption-based bar, provide wine during dinner, or choose one of our bar package options.

Open Bar Packages

4-HOUR TIME PERIOD

Beer and Wine Only | 40 per person

Wine, Beer & Well Beverages | 45 per person

Wine, Beer & Premium Beverages | 55 per person

3-HOUR TIME PERIOD

Beer and Wine Only | 35 per person

Wine, Beer & Well Beverages | 40 per person

Wine, Beer & Premium Beverages | 45 per person

2-HOUR TIME PERIOD

Beer and Wine Only | 30 per person

Wine, Beer & Well Beverages | 35 per person

Wine, Beer & Premium Beverages | 40 per person

ALLOCATED OPEN BAR

Allocate a certain time frame for drinks to be available for your guests, then revert to a cash bar.

LIMITED BAR

Select your favorite beverages and have them available during your event for your guests to enjoy.

MIMOSA BAR | 20 per person

Two hours of unlimited mimosas

+8 per hour per person for additional hours

20 person minimum

Cava, fresh orange juice, grapefruit juice, and cranberry juice

BLOODY MARY BAR | 25 per person

Two hours of unlimited bloody marys

+8 per hour per person for additional hours

20 person minimum

Tito's vodka with an assortment of garnishes: celery, limes, lemons and olives

Shrimp and bacon +5

Reserve Wine List

SPARKLING

Prosecco - Zonin, Veneto, Italy 36

Champagne - Delamotte, France 95

Champagne - Dom Perignon, France 300

WHITE

Sauvignon Blanc - Frog's Leap, Napa, CA 42

Chardonnay - Sonoma-Cutrer, Sonoma, CA 45

Zinfandel, Seghesio Vineyards, California, 2018 54

Sancerre, Domaine Deleporte, Loire, France, 2019 55

Pinot Grigio - Santa Margherita, Alto Adige, Italy 60

ROSE

Sparkling Rose - Chandon Brut, Yountville, CA 45

RED

Cabernet Sauvignon - Simi Vineyards, CA, 2018 48

Pinot Noir - La Crema, CA, 2018 50

Merlot - Raymond Vineyards, California, 2018 60

Haut-Medoc - Chateau Larose-Trintaudon,

Bordeaux, France 60



**TAKE A VIRTUAL TOUR OF
OUR EVENT SPACES**



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