

Dinner Buffets

For 25 or more Guests

\$42.95 per adult

Choose One Poultry, One Seafood and One Meat

Poultry

ROASTED LEMON HERB CHICKEN ~ CHICKEN SCALOPPINI FLORENTINE ~
GINGER CHICKEN STIR FRY ~ CHICKEN SALTIMBOCCA
*LOBSTER STUFFED CHICKEN - ADD \$5.00 ~ *CHICKEN OSKAR - ADD \$4.00

Seafood

BAKED STUFFED HADDOCK ~ CHEF'S SALMON ~ CRAB STUFFED GULF SHRIMP
HERB ROASTED SALMON ~ FRIED NATIVE SCALLOPS AND SHRIMP
BROILED SEAFOOD WITH LEMON HERB BUTTER
*SEARED SCALLOPS WITH A TOMATO-BASIL BUTTER SAUCE \$4.00
*SAGE-BACON WRAPPED COD WITH BEURRE BLANC \$4.00
*MAINE LOBSTER AND SCALLOP MORNAY \$8.00

Meat

GARLIC BEEF AND MUSHROOMS ~ COFFEE CRUSTED HANGER STEAK WITH A CHARRED TOMATO HOLLANDAISE
MEDITERRANEAN GRILLED LAMB, LADOLEMONO
FENNEL GARLIC CRUSTED LOIN OF PORK, CHIANTI DEMI-GLACE ~ PRIME RIB AU JUS, RAIFORT SAUCE
*ROAST TENDERLOIN, BEARNAISE \$6.00 ~ *BEEF WELLINGTON \$8.00
*ROAST SIRLION CARRE STYLE, MADEIRA DEMI-GLACE \$5.00

Vegetarian Options (Substitute For One of the Above or Add to Buffet for \$5.00)

TOFU SIMMERED IN COCONUT SAUCE ~ CHEESE MANICOTTI WITH A PESTO CREAM
CANNELLONI BEAN, MUSHROOM AND SPINACH SAUTE
BAKED SPAGHETTI SQUASH WITH RICOTTA AND PARMESAN (SEASONAL)
ARTICHOKE, ROAST PEPPER AND TORELLINI ALFREDO ~ RAVIOLI WITH SHIITAKE AND CRIMINI MUSHROOMS

Dinner buffets include salad, seasonal vegetable and starch, warm rolls & butter, coffee & tea

All prices are subject to Maine sales tax and 20% facility fee
Prices and menu selections are subject to change without notice