

Hors D'Oeuvres

Sold only as 25 piece increments

Hot Offerings

Lobster Stuffed Oysters	\$125.00	Petite Lamb Chops	\$125.00
Oysters Rockefeller	\$100.00	Maine Crab Cakes	\$100.00
Clams Casino	\$100.00	Fried Scallops	\$100.00
Mini Seafood Chowder	\$100.00	Skewered Beef Au Poivre	\$100.00
Scallops Wrapped in Bacon	\$100.00	Beef Wellington	\$100.00
Coconut Chicken	\$87.50	Stuffed Mushrooms	\$87.50
Portobello Stuffed Meatballs	\$87.50	Thai Chicken Skewers	\$87.50
BBQ St. Louis Ribs	\$87.50	Margarite Pizzetta	\$87.50
Spanikopita	\$87.50	Asiago Arancini	\$87.50

Chilled Offerings

Smoked Salmon Canape	\$100.00	Gulf Cocktail Shrimp	\$100.00
Spicy Tuna and Avocado	\$100.00	Seared Wasabi Tuna with Wonton	\$100.00
California Rolls	\$100.00	Rare Roast Tenderloin with Raifort Sauce	\$100.00
Tomato Bruschetta	\$87.50	Chicken Caprese with Garlic Toast	\$87.50
Boursin Cocktail Tomatoes	\$87.50	Antipasto Kebob	\$87.50
Tomato Caprice with Garlic Toast	\$87.50	Blue Cheese, Honey and Walnut Canape	\$87.50

Chef's Select Hors D'Oeuvres

Minimum of 50 pieces

Maine Lobster Roll \$11.00

Grilled, buttered petite New England style roll with cole slaw

Thai Chicken Lettuce Cup \$7.00

Lemon grass, coriander and Thai chili spiced
Bibb lettuce, peanuts, toasted coconut, peanut sauce and sweet chili sauce

Fish Taco \$8.00

Smoky Oaxaca pepper spiced white fish, flour tortilla, avocado, napa cabbage, Baja fish sauce, cilantro and a lime wedge

Watermelon Patch \$7.00

Watermelon, strawberries, mint, smoked almonds, baby lettuce, feta cheese, balsamic, extra virgin olive oil and blue agave nectar

Blackened Shrimp \$8.00

Zesty Cajun spices, roast corn salsa and a scallion cream fraiche

Harbor Inn Cheeseburger Slider \$9.95

Certified Angus beef, crisp bacon, cheese.

York Harbor Inn Shells & Cheese \$9.00

Maine lobster, creamy pasta shells, cheese and buttered crumbs

Beef Sate \$8.00

Coriander and garlic rubbed steak tips
with chopped peanuts, scallions, sate sauce and an Asian rice salad

Cheese, Dips and Displays

Sold in increments of 25

International Cheese Display \$125.00

Sharp White Cheddar Cheese & Fruit Display \$75.00

Baked Brie Cheese En Croute \$100.00 with a Cranberry Orange Chutney

Vegetable Crudités \$75.00 with Dipping Sauces

Baked Maine Crab Dip \$112.50 with Pita Crisps

Warm Artichoke Dip \$75.00

Diced Fresh Fruit \$75.00 with a Caramel Dipping Sauce

Fresh Strawberries \$87.50 with Sour Cream, Brown Sugar and Raw Honey

Guacamole, Salsa and Tortilla Chips \$62.50

Hoagie Platter \$59.00 each Choice of Rare Roast Beef, Chicken Caprese, Italian or BLT

Tomato Mozzarella Caprese \$87.50 Sliced ripe tomatoes, fresh mozzarella, basil, olive oil with a balsamic drizzle

Hummus Platter \$75.00 Cucumbers, carrots, broccoli and pita chips

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