Greetings,

Thank you for considering our Maine Coast Inn for your special event.

On behalf of my family and our staff, we truly hope we can work with you to plan a spectacular wedding celebration.

We have proudly served our seacoast community since 1980, and we continually strive to make each and every event a warm and personal experience.

Hospitality is our business, but our specialty is creating cherished memories. We look forward to the opportunity to create wonderful memories for you on such a special day.

Warm regards,

Garry Dominguez
Innkeeper
History of York and the York Harbor Inn

The first settlers came to York in 1623 and settled at the mouth of the York River. Primarily English and Scot, they were farmers and fishermen. Their efforts were successful and the area was growing when in 1692, an Indian massacre occurred, destroying all but a handful of these pre-colonial buildings. Through strength and determination the town was rebuilt and prospered.

The picturesque York River was a fluid expressway for merchant ships during the 1700s. Warehouses lined the riverbanks and as many as fifty multi-masted ships were anchored in the York River at one time. During this period John Hancock, owned and operated a wharf and business on the York River behind the York Golf and Tennis Club. The wharf is still there today operated as a museum and art gallery by the Old York Historical Society.

The Yorks continued to grow through the 1700s and peaked about 1815. The Industrial Revolution had begun. Competition in New Hampshire and Massachusetts brought about a decline in the economy. A fishing community living on the Isles of Shoals, ten miles off the coast, dismantled their homes and brought them to Stage Neck at the mouth of the York River, hoping for a better way of life. (The Neck is directly visible from the main dining room of the Inn - now the site of the Stage Neck Inn). It was probably at this time that our post and beam fireplaced "Cabin Room" (circa 1637) was dismantled by its owners and brought by barge to York Harbor from the Isles of Shoals where it had been used as a sail loft for the refitting of ships sails.

A second economic boom began in 1871 with the building of the Marshall House on Stage Neck. This was the beginning of an era. Over a hundred guest houses and hotels were erected throughout the years that followed, and the harbor area became a summer haven for literary and cultural notables and the affluent. Approximately 550 large homes were built as summer residences. The York Harbor Inn, then known as the Hillcroft Inn, was operating as an Inn with a handful of guestrooms, a dining room and a tavern. The popular lounge was and still is known as "The Cellar", complete with horse stables converted into cocktail sitting areas and a functional hitching post outside next to the Cellar door.

At the turn of the century, the area rivaled that of Bar Harbor and Newport. Trolley and train tracks led vacationers from the four corners of New England to the southern coast of Maine. The trolley ran right in front of the Inn. Original trolley lamps hang from the beams of our Cabin Room, recalling that grandiose era of sunny, seaside resorts.

The Inn changed ownership in the forties, and was operated by the Colligan family until 1979 when, it was purchased by the current owners/operators - the Dominguez family. The Dominguez's added a major addition to the rear in 1988 and refurbishing all of the Inn's major mechanical and electrical systems, as well as adding a professional kitchen and redecorating all of the Inn's guestrooms. The historic building adjacent to the inn on the west side (circa 1783) was purchased in 1983 and became part of the Inn, housing 11 guestrooms and is known as the Yorkshire House.

In 1997, the Dominguez family bought the adjacent property to the east of the main inn - Harbor Cliffs, and turned it into a seven room inn. Then, in 2007, Harbor Hill Inn was built adjacent to the Yorkshire House and opened for business offering an additional seven elegant guestrooms featuring the best amenities including ocean views, Jacuzzi spas, radiant heat flooring, King-size four posted beds and gas stoves in every room. In 2006, a fine property built at the turn of the century, located one half mile from the Inn, came on the market. Its' beautiful architecture, historic characteristics and magnificent setting made it a perfect candidate to become a New England inn. In the summer of 2007 Harbor Crest Inn was born featuring 7 luxurious guest rooms, fireplaces, whirlpool tubs and common spaces and wonderfully manicured grounds- all just a short walk from the York River and York's famous Wiggly Bridge.

The Inn continues to grow, providing a variety of services to traveling and local guests, including fine dining and lodging, banquet and meeting space, conference facilities and the Ship's Cellar Pub.
Chef Gerald Bonsey CEC, AAC,
Executive Chef, York Harbor Inn – Since 1982!

York Harbor, Maine - The York Harbor Inn is pleased to have Chef Bonsey CEC, AAC, as our Executive Chef! It was 1982 when Chef Bonsey joined the Dominguez family at the historical Inn overlooking the Atlantic. Bonsey’s accomplishments at the York Harbor Inn are as rich as some of his ingredients on the popular Inn’s menu.

“We are so proud of Chef Bonsey, and so pleased that he has stayed with the Inn for 30 years, which is an exceptionally long time in this industry. He’s part of the family and is an extremely talented chef,” said Innkeeper Garry Dominguez.

Bonsey has been recognized as one of the top chefs in Maine by Portland Magazine. The York Harbor Inn’s menu has been featured in Food & Wine Magazine, Gourmet, Taste, and countless other fine food publications. Country Living Magazine recently featured York Harbor Inn as “Inn of the Month,” mentioning the Inn’s Ship’s Cellar Pub as “great for a casual lunch or dinner.” Chef Bonsey has always been proud of his membership in The American Culinary Federation and his efforts to help promote the industry through education. He is a charter member of the local ACF Piscataqua Chapter, having held various offices for 12 years. Bonsey has received numerous awards and recognition such as Chapter Chef Of the Year, National Presidential Medallion, Nomination for The Northeast Chef Of The Year, and The Chairman Of The Board Award. He was inducted into the honor society of the American Culinary Federation’s American Academy of Chefs, in 1997. He has served as the Chair for The 5 ACF Chapters Of NH Annual Culinary Competition, and also on the advisory boards of The Exeter, NH School Of Technology, University of New Hampshire, Thompson School and York County Community College.

Some of Chef Bonsey’s unique menu items that have brought accolades from food critiques include the Lobster Stuffed Breast of Chicken, Seafood Martini, the Lobster Avocado Salad, and The Yorkshire Lobster Supreme. Chef Bonsey is frequently updating his menu from elegantly prepared lobster dishes and quality meats with accompanying sauces, to casual but always fresh fare.

As Executive Chef of The York Harbor Inn, Bonsey plans menus, creates new dishes and oversees all the food selection, preparation, and cooking for the Inn’s trendy “1637” Restaurant, The Ships’ Cellar Pub, and the Inn’s Yorkshire Ballroom and other function spaces. Additionally, Chef Bonsey is responsible for the Inn’s extravagant Sunday Brunches, wedding and meeting meals, and monthly themed dinners specially choreographed to pair with wine tastings, holidays, or murder mystery theatre nights held throughout the year.

Chef Bonsey, CEC, grew up in Hampton, NH and attended Johnson & Wales University for Culinary Arts. He has made his home in Cape Neddick, Maine, for the past 12 years. “I love the seacoast, for its coastal beauty and obviously for its bounty of wonderfully fresh ingredients for my dishes,” said Bonsey. He even shares some of his recipes for signature dishes like Brie Cheese Soup, Maine Crab and Lobster Dip, and Lobster Stuffed Chicken with Boursin Sauce, on the Inn’s website, at http://www.yorkharborinn.com/dining/recipes.htm.

Recent News: Renovations to the Inn’s Main Dining Room have been completed. The new name is “1637,” to reflect the history of the York Harbor Inn. Chef Bonsey debuted exciting bistro menu items and creative casual fare along with classic favorites that loyal inn guest’s have demanded year after year.
Meet our Concierge
Ask Paul - anything!

Not sure what there is to do in the York Harbor Area? Don't know where to dine? Where the good shopping is? Where to find lobster boat tours, whale watches, horseback riding, historical attractions, kayaking, golf, you name it? Let Paul help!

Please contact Paul prior to your visit so that he may help your Maine Coast visit a memorable one. Here is just an example of what your York Harbor Inn Concierge can provide for you prior to and during your stay:

- Whether you want to visit the Inn's 1637 Ocean View Dining Room, the Ship's Cellar Pub or one of the dozens of area restaurants, Paul can direct you to some of the best menus and atmospheres in our Seacoast area.

Special Romance Touches:

- Romance Escape: Allow us to provide beautiful roses, locally handmade chocolates, a bottle of champagne and lovely etched York Harbor Inn collectable champagne glasses prior to your arrival to the Inn. If your friends or family are celebrating a special event and you would like to surprise them, this is a perfect gift for them as well!

- Enhance your dining experience by having champagne and flowers delivered table side for your special someone (available in the 1637 Ocean View Dining Room).

- Areas of Interest: The Yorks, Ogunquit, nearby Kennebunkport and Portsmouth, NH area are filled with wonderful restaurants and shops. The York Harbor Inn looks forward to assisting you in planning your excursions! From Seasonal Festivals to hiking and biking trails, area lighthouses, antique and brand name outlet shopping, golf tee times, horseback riding, lobster boat tours, historic museums and landmarks… Whatever you are looking for, we are happy to steer you in the right direction!

- Theater and Performing Arts: The Seacoast of Maine and New Hampshire are filled with talented local and regional theaters. We can secure tickets and dining reservations for that special night that will make you feel like a star!

- Gift Certificates: As the holidays approach, or anytime of year for that matter, please allow us to assist you in providing your friends, family or co-workers with a gift certificate from the York Harbor Inn!

Need travel and transportation information, directions, printing of boarding passes, just ask Paul! In fact, ask him anything! Please email Paul at concierge@yorkharborinn.com or call him at 207-363-5119 x292.
Special Concierge Gift Offerings for York Harbor Inn Brides & Grooms:

Welcome to Maine Gift Bag:
Two Mini Jams from Stonewall Kitchen
Local Saltwater Taffy Kisses
Two Poland Spring Waters
York Harbor Inn Memorabilia
Visitor Map of York Maine
$15.00 (Includes Tax and Room Delivery Gratuity)

For Mom and Dad (or that Special Someone)
Say Thank You to your parents with a beautiful arrangement of roses in a keepsake vase
accompanied by a fine bottle of Blackstone Merlot
& two keepsake York Harbor Inn Wine Glasses.
$80.00 (Includes Tax and Room Delivery Gratuity)

For Your Bridesmaids:
Allow your bridesmaids to begin the celebration a little early with a lovely bottle of champagne
accompanied by two keepsake York Harbor Inn Champagne Glasses &
a box of delectable locally handmade chocolates.
$49.00 (Includes Tax and Room Delivery Gratuity)

For the Groomsmen:
Your best man and groomsmen can raise a glass to the Bride and Groom with this special surprise
of a “Bucket of Beer”. This gift includes one large locally brewed beer bottle on ice accompanied
by two keepsake York Harbor Inn pint glasses.
$35 (Includes Tax and Room Delivery Gratuity)
Our Wedding Packages Include:

- Personal On-site Wedding Coordinator
- Hors d’Oeuvres Including Stationary and Butler Passed
- Superior Four-Course Dinner or a Grand Buffet
- Chilled Champagne Toast
- Wedding Cake with Cake Cutting Service
  (See your Sales Coordinator for cake details and description).
- Classic White on White linens with your choice of napkin fold
- China, Flatware, use of Waterford Crystal Flutes & Cake Knife
- Guest Room for the evening of your wedding
- Bartender Fee
- Function Room Fee
- Flower Allowance up to $500.00
- A Gift Certificate for 1 year Anniversary Dinner for 2
- Taxes & Gratuity
  (16.5% Gratuity, 3.5% Facility Charge & 7% Maine Sales Tax)

*All Wedding Package pricing is subject to change without notice.
The Schooner Package
Available in our Yorkshire Ballroom on Fridays & Sundays and Saturdays Daytime in our Main Dining Room
For Groups of 50-74 Guests
$125.00 Per Adult, Tax & Gratuity Included

Cocktail Reception
Cash Bar- (Open Bar Options Available for Additional Cost)

Passed Hors d’Oeuvres (Choice of 2, Based on Number of Guests)
- Scallops Wrapped in Bacon
- Beef Wellington
- Spanikopita
- Petite Quiche
- Chef’s Bruschetta

Stationary Hors d’Oeuvres (Based on Number of Guests)
- International Cheese Display
- Vegetable Crudités

Wedding Dinner
Champagne Toast

First Course Selection: (Choice of Salad)
- Fresh Garden Salad
- Vermont Country Salad
- Warm Rolls & Butter

Second Course:
- Chef’s Choice Intermezzo

Third Course Selections: (Choice of 2 with a Pre-Count)
(A Paired Entrée Plate is Available for an Additional Cost)
- Filet Mignon, Demi-Glace
- Baked Stuffed Shrimp, Chive Butter
- Lobster Stuffed Chicken, Boursin Cheese Sauce
- Roast Prime Rib, Sauce Raifort
- Baked Stuffed Haddock, Seafood Stuffing
- Seared Salmon, Lemon Butter Sauce
- Chicken Cordon Bleu, Lemon Hollandaise
  (All entrée selections include Chef’s Vegetable & Potato)

Finale:
- Elegant Three- Tier Wedding Cake
- Coffee, Tea & Decaf
The Yachtsmen Package

Available in our Yorkshire Ballroom on Fridays & Sundays and Saturdays Daytime in our Main Dining Room
Minimum of 75 Guests
$115.00 Per Adult, Tax & Gratuity Included

Cocktail Reception
Cash Bar- (Open Bar Options Available for Additional Cost)

Passed Hors d’Oeuvres (Choice of 2, Based on Number of Guests)
- Scallops Wrapped in Bacon
- Beef Wellington
- Spanikopita
- Petite Quiche
- Chef’s Bruschetta

Stationary Hors d’Oeuvres (Based on Number of Guests)
- International Cheese Display
- Vegetable Crudités

Wedding Dinner

Champagne Toast

First Course Selection: (Choice of Salad)
- Fresh Garden Salad
- Vermont Country Salad
- Warm Rolls & Butter

Second Course:
- Chef’s Choice Intermezzo

Third Course Selections: (Choice of 2 with a Pre-Count)
(A Paired Entrée Plate is Available for an Additional Cost)
- Filet Mignon, Demi-Glace
- Baked Stuffed Shrimp, Chive Butter
- Lobster Stuffed Chicken, Boursin Cheese Sauce
- Roast Prime Rib, Sauce Raifort
- Baked Stuffed Haddock, Seafood Stuffing
- Seared Salmon, Lemon Butter Sauce
- Chicken Cordon Bleu, Lemon Hollandaise
  (All entrée selections include Chef’s Vegetable & Potato)

Finale:
- Elegant Three- Tier Wedding Cake
- Coffee, Tea & Decaf
The Windward Buffet

Available in our Yorkshire Ballroom on Friday & Sundays and Saturdays Daytime in our Main Dining Room
Minimum of 75 Guests
$120.00 Per Adult, Tax & Gratuity Included

Cocktail Reception
Cash Bar- (Open Bar Options Available for Additional Cost)

Passed Hors d’Oeuvres (Choice of 2, Based on Number of Guests)
- Scallops Wrapped in Bacon
- Beef Wellington
- Spanikopita
- Petite Quiche
- Chef’s Bruschetta

Stationary Hors d’Oeuvres (Based on Number of Guests)
- International Cheese Display
- Vegetable Crudités

Wedding Buffet

Champagne Toast

First Course Selection: (Choice of Salad)
- Fresh Garden Salad
- Vermont Country Salad
- Warm Rolls & Butter

Second Course:
- Chef’s Choice Intermezzo

Third Course Selections: (Choice of 3)
- Tenderloin of Beef, Sauce Champignon
- Roast Prime Rib of Beef, Sauce Raifort
- Hanger Steak Au Poivre
- Lobster Stuffed Chicken, Boursin Cream Sauce
- Chicken Marsala or Chicken Piccata
- Baked Stuffed Haddock, Seafood Stuffing
- Broiled Scallops, Herbed Crumbs
  (All entrée selections include Chef’s Vegetable & Potato)

Finale:
- Elegant Three- Tier Wedding Cake
- Coffee, Tea & Decaf
The Main Sail

Available in our Yorkshire Ballroom on Saturday Evening
Minimum of 100 Guests
$135.00 Per Adult, Tax & Gratuity Included

Cocktail Reception
Cash Bar- (Open Bar Options Available for Additional Cost)

Passed Hors d'Oeuvres (Choice of 4, Based on Number of Guests)
- Scallops Wrapped in Bacon
- Beef Wellington
- Spanikopita
- Petite Quiche
- Chef’s Bruschetta
- Seafood Stuffed Mushrooms

Stationary Hors d’Oeuvres (Based on Number of Guests)
- International Cheese Display
- Vegetable Crudités

Wedding Dinner

First Course Selection: (Choice of Salad)
- Fresh Garden Salad
- Vermont Country Salad
- Warm Rolls & Butter

Second Course:
- Chef’s Choice Intermezzo

Third Course Selections: (Choice of 2 with a Pre-Count)
(A Paired Entrée Plate is Available at no Extra Charge)
- Filet Mignon, Demi-Glace
- Baked Stuffed Shrimp, Chive Butter
- Lobster Stuffed Chicken, Boursin Cheese Sauce
- Roast Prime Rib, Sauce Raifort
- Baked Stuffed Haddock, Seafood Stuffing
- Seared Salmon, Lemon Butter Sauce
- Chicken Cordon Bleu, Lemon Hollandaise
  (All entrée selections include Chef’s Vegetable & Potato)

Finale:
- Elegant Three- Tier Wedding Cake
- Coffee, Tea & Decaf
The Main Sail Buffet

Available in our Yorkshire Ballroom on Saturday Evening
Minimum of 100 Guests
$140.00 Per Adult, Tax & Gratuity Included

Cocktail Reception
Cash Bar- (Open Bar Options Available for Additional Cost)

Passed Hors d’Oeuvres (Choice of 4, Based on Number of Guests)
- Scallops Wrapped in Bacon
- Beef Wellington
- Spanikopita
- Petite Quiche
- Chef’s Bruschetta
- Seafood Stuffed Mushrooms

Stationary Hors d’Oeuvres (Based on Number of Guests)
- International Cheese Display
- Vegetable Crudités

Wedding Dinner Buffet

First Course Selection: (Choice of Salad)
- Fresh Garden Salad
- Vermont Country Salad
- Warm Rolls & Butter

Second Course:
- Chef’s Choice Intermezzo

Third Course Selections: (Choice of 3)
- Tenderloin of Beef, Sauce Champignon
- Roast Prime Rib of Beef, Sauce Raifort
- Hanger Steak Au Poivre
- Lobster Stuffed Chicken, Boursin Cream Sauce
- Chicken Marsala or Chicken Piccata
- Baked Stuffed Haddock, Seafood Stuffing
- Broiled Scallops, Herbed Crumbs
  (All entrée selections include Chef’s Vegetable & Potato)

Finale:
- Elegant Three-Tier Wedding Cake
- Coffee, Tea & Decaf
You have the option to host an open bar, a cash bar, or a combination of both.

Open Bar Entire Reception - $29 per person, Open Bar 1 Hour - $20 per person.
Beer and Wine Only Entire Reception - $22 per person, Beer and Wine Only 1 Hour - $18
Bartender’s fee - $100 (all alcoholic beverage pricing is based on a 4.5 hour reception).

Champagne or Sparkling Cider Toast ... 5.00 per guaranteed adult
Champagne Punch ... 95.00 per bowl
Non - Alcoholic Fruit Punch ... 55.00 per bowl

Bottled Wine Service

Red
Sycamore Lane Sauvignon ... 17.95
Robert Mondavi Pinot Noir ... 44.95
Banfi Chianti Classico Riserva ... 26.95
Blackstone Merlot ... 26.95
Louis Jadot Beaujolais Villages ... 23.95
Pine & Post Cabernet Sauvignon ... 17.95

White
Sycamore Lane Chardonnay ... 17.95
Louis Jadot Pouilly Fuisse ... 37.95
Clos du Bois Chardonnay ... 26.95
Kendall Jackson Vintners Reserve Chardonnay ... 35.95
Lagaria Pinot Grigio ... 25.95
Pine & Post Chardonnay ... 17.95

Champagnes and Sparkling Wines
Moët Chandon White Star Extra Dry ... 61.95
Prosecco Di Conegliano ... 42.95
Korbel Brut ... 26.95

Please consult your event manager for additional wine selections.

All prices subject to Maine 7% sales tax, 16.5% gratuity and 3.5% facility charge.
Prices are subject to change without notice.
Hors d’Oeuvres

(SIX TO EIGHT HORS D’ŒUVRES, PER PERSON, ARE SUGGESTED DURING THE COCKTAIL HOUR)

CHILLED HORS D’ŒUVRES
(PER 50 PIECES)
LOBSTER COCKTAIL 315.00
COCKTAIL SHRIMP 179.00
ASSORTED CANAPÉS 149.50
ANTIPASTO KABOBS 139.00
CALIFORNIA ROLLS 165.00
CHEF’S BRUSCETTA 149.00
SPICY TUNA CROUSTADE 149.00
OYSTERS OF THE HALF SHELL 160.00

HOT HORS D’ŒUVRES
(PER 50 PIECES)
ANDOUILLE SAUSAGE EN CROUTE 139.00
SCALLOPS WRAPPED IN BACON 139.00
SEAFOOD STUFFED MUSHROOMS 115.00
COCONUT CHICKEN 126.00
PETITE LAMB CHOPS 229.00
GRILLED CILANTRO CHICKEN 129.00
SPANIKOPIITA 110.00
TOASTED COCONUT SHRIMP 139.00
BEEF WELLINGTON 139.00
SWEDISH MEATBALLS 110.00
PETITE QUICHE 110.00
EGGPLANT PESTO RONDELLE 139.00
MINI CRAB CAKES 149.00
OYSTER ROCKAFEELLAR 179.00
CLAMS CASINO WITH LOBSTER MEAT 179.00
CHORIZO IN RED WINE 139.00
REUBEN SPRING ROLLS 126.00

DISPLAYED AND SPECIALTY HORS D’ŒUVRES
BAKED BRIE IN PASTRY SMALL 105.00 LARGE 215.00
SIDE OF SMOKED SALMON (SERVES 50) 195.00
CHARCUTERIE DISPLAY OF SAUSAGES, PATÉ AND TERRINE (MINIMUM ORDER 50) 4.95 PER PERSON
CARPACCIO OF BEEF (MINIMUM ORDER 50) 3.50 PER PERSON
SLICED FRESH FRUIT OR FRUIT KABOBS (MINIMUM ORDER 25) 3.50 PER PERSON
VEGETABLE CRUDITÉS (MINIMUM ORDER 25) 2.75 PER PERSON
SHARP WHITE CHEDDAR CHEESE AND FRUIT (MINIMUM ORDER 25) 2.75 PER PERSON
INTERNATIONAL CHEESE DISPLAY (MINIMUM ORDER 50) 3.50 PER PERSON
VINE TOMATO, FRESH MOZZARELLA AND BASIL (MINIMUM ORDER 25) 2.75 PER PERSON

All prices subject to change, a MAINE 7% sales tax, 16.5% gratuity and 3.5% facility charge. Prices are subject to change without notice.
Dinner Selections

(A Minimum of 40 Guests)

Baked Stuffed Shrimp, crab and shrimp stuffing 31.95
Filet Mignon, madeira demi – glace 35.95
Lobster Stuffed Chicken, boursin cream sauce 33.95
Lemon Garlic Shrimp and Scallops, orzo timbale 32.95
Baked Stuffed Haddock, seafood stuffing 32.95
Roast Prime Rib of Beef, au jus with raifort sauce 34.95
Seared Salmon, lemon beurre blanc 32.95
Seafood Trio Florentine, lobster, scallop and Gulf Shrimp 37.95
Broccoli and Cheddar Stuffed Chicken, supreme sauce 29.95
Panko Crusted Swordfish, crab mornay 32.95
Chicken Cordon Bleu, white supreme sauce 31.95

Combination Entrees

We are pleased to pair a Petite Filet Mignon with one of the following:

Maine Lobster Tail 45.95
Baked Stuffed Shrimp 41.95
Lobster Stuffed Chicken 42.95
Seared Atlantic Salmon 41.95
Broccoli Cheddar Chicken 38.95

Dinner Enhancements

Appetizer Course

Penne with Asparagus and Mascarpone 6.50
Seafood Chowder 7.50
Chilled Seafood Cocktail:
Cocktail Shrimp, Lump Crab and Maine Lobster Meat 14.95
Maine Crab Cakes 11.95
Italian Wedding Soup 5.00

Intermezzo
Chef’s Choice 2.95

Premier Salads

Caesar Salad 2.25
Vermont Country Salad: Field greens, crumbled bacon, sharp cheddar, maple vinaigrette 2.95
Plymouth Salad: Arugula, dried cranberries, walnuts, cranberry vinaigrette 2.95

All entrees served with garden salad, roasted potatoes and chef’s vegetable,
Assorted warm rolls and butter, coffee/tea service

When ordering two entrees, the higher price prevails
Combination entrees may not be ordered when offering two entrees

All prices subject to Maine 7% sales tax, 16.5% gratuity and 3.5% facility charge
Prices are subject to change without notice
Dinner Buffets
(For Groups of 50 or More Guests)

ADMIRAL’S BUFFET 45.95
LOBSTER AND SCALLOPS MORNAY
BEEF WELLINGTON, DEMI – GLACE
CHICKEN MILANESE, LEMON AND PARSLEY

CAPTAIN’S BUFFET 39.95
LOBSTER STUFFED BREAST OF CHICKEN, BOURSIN CREAM SAUCE
TENDERLOIN OF BEEF, SAUCE CHAMPIGNON
BROILED SCALLOPS, HERBED CRUMBS

YORKSHIRE BUFFET 33.95
BAKED STUFFED HADDOCK
ROAST PRIME RIB OF BEEF
CHICKEN MARSALA

VEGETARIAN ENTRÉE SUBSTITUTION
TORTELLINI AND ARTICHOKE HEARTS ALFREDO
PASTA PRIMAVERA
VEGETABLE NEapolIAN

Dinner Buffet Enhancements

APPETIZER COURSE
PENNE WITH ASPARAGUS AND MASCARPONE 6.50
CHILLED SEAFOOD COCKTAIL
COCKTAIL SHRIMP, LUMP CRAB MEAT
AND MAINE LOBSTER MEAT 14.95

SEAFOOD CHOWDER 7.50
MAINE CRAB CAKES 9.95
ITALIAN WEDDING SOUP 5.00

INTERMEZZO
CHEF’S CHOICE 2.95

PREMIER SALADS
VERMONT COUNTRY SALAD
FIELD GREENS, CRUMBLED BACON, SHARP CHEDDAR, MAPLE VINAIGRETTE 2.95
PLYMOUTH SALAD
ARUGULA, DRIED CRANBERRIES, WALNUTS, CRANBERRY VINAIGRETTE 2.95
CAESAR SALAD 2.25

ALL ENTREES SERVED WITH GARDEN SALAD, ROASTED POTATOES AND CHEF’S VEGETABLE/ASSORTED WARM ROLLS
AND BUTTER, COFFEE/TEA SERVICE
PLEASE CONSULT YOUR EVENT MANAGER FOR VEGETARIAN OR SPECIAL MEAL REQUIREMENTS

ALL PRICES SUBJECT TO MAINE 7% SALES TAX, 16.5% GRATUITY AND 3.5% FACILITY CHARGE
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE
BLUEBERRY PIE  
*SWEET MAINE BLUEBERRIES IN A FLAKY CRUST* 5.95

CHEESECAKE  
*RICH AND CREAMY NY STYLE* 5.95

DECADENT FLOURLESS CHOCOLATE CAKE  
*RASPBERRY COULIS* 5.95

BAKED APPLE EN CROUTE  
*CARAMEL SAUCE* 5.95

FRESH STRAWBERRIES ROMANOFF  
*WITH GRAND MARNIER WHIPPED CREAM* 4.95

FROZEN MUD PIE  
*HOMEMADE HOT FUDGE SAUCE* 4.95

DESSERT ENHANCEMENTS  
Vanilla Ice Cream  1.95  
Chocolate Dipped Strawberries  2.50  
Vanilla Cream Sauce, Raspberry Coulis or Chocolate Sauce  1.25

VIENNESE DESSERT TABLE  
FRUIT TARTS IN FILO  
MINIATURE PASTRIES,  
CHOCOLATE TRUFFLES,  
CHOCOLATE DIPPED STRAWBERRIES  
7.95

*(VIENNESE DESSERT TABLE MUST BE ORDERED FOR A MINIMUM OF HALF THE GUARANTEED GUEST COUNT WITH A MINIMUM OF 50 ORDERS.)*

ALL PRICES SUBJECT TO MAINE 7% SALES TAX, 16.5% GRATUITY AND 3.5% FACILITY CHARGE  
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE
Down East Clam Bake

(A Minimum of 12 Guests)
64.00 Per Person, Tax and Gratuity Included

A York Harbor Inn Favorite.
Bring the outdoors inside to enjoy the best our New England seacoast has to offer.

Seafood Chowder
Fresh Garden Salad
Steamed Clams & Mussels
1 ¼ lb Fresh Steamed Maine Lobster*
Corn on the Cob
Potatoes
Blueberry Pie a la mode
Coffee/Tea Service

*Alternate menu items are available on request to satisfy specific guest’s needs. Please consult your sales coordinator for more information. A minimum of two weeks notice is required to substitute any menu item.

The Downeast Clam Bake is available as a plated entrée for groups up to 40 people. The Downeast Clam Bake is prepared in a buffet style for groups over 40 people.

All prices subject to Maine 7% sales tax, 16.5% gratuity and 3.5% facility charge. Prices and menu selections are subject to change without notice.
Private Dinner Menu

(For Groups of 15-40 Guests)

Appetizer Course
(Optional)

SHRIMP COCKTAIL  9.95
SEAFOOD CHOWDER  7.25
FRENCH ONION SOUP  6.95
PASTA ALFREDO  8.95

Entrees

LOBSTER STUFFED BREAST OF CHICKEN
Tender Breast of Chicken Overflowing with Maine Lobster and Sherry Cracker Stuffing
Served Under a Wonderful Boursin Cream Sauce  33.95

FILET MIGNON
Char-Grilled and Served With A Mushroom Gravy  35.95

STEAMED MAINE LOBSTER
Served with Butter and Lemon, Cracked Open for Your Convenience  35.95

BAKED STUFFED HADDOCK
North Atlantic Haddock with Our Delicate Shrimp and Crab Stuffing  31.95

All Entrees Served with Garden Salad, Roasted Potatoes, Chef’s Vegetable, Warm Rolls, And Butter

All Prices Subject to Maine 7% Sales Tax, 16.5% Gratuity and 3.5% Facility Charge
Prices and Menu Selections are Subject to Change Without Notice
Private Dinner Menu 2
(For Groups of 15-40 Guests)

Appetizer Course

FRUITS DE MER  15.95
CHILLED SHRIMP, LOBSTER AND MAINE CRAB MEAT
SERVED WITH REMOULADE AND COCKTAIL SAUCE
LOBSTER CORN CHOWDER  7.25
OYSTERS ROCKEFELLER  11.95
MARGARITE FLATBREAD  8.95

INTERMEZZO  2.95
CHOOSE BETWEEN LEMON ROSEMARY,
RASPBERRY OR PASSION FRUIT

Entrees
(Kindly Choose Four Items)

CHICKEN SCALOPPINI
Light Breast of Chicken Sautéed and Finished with a Lemon-Butter Sauce  30.95

FILET HARBOR INN
Char-Grilled and Topped with Maine Crab Meat and Béarnaise Sauce  38.95

LAZY MAN’S LOBSTER
Baked with Butter Crumbs  38.95

SEARED SCALLOPS  32.95  OR  PLANKED SALMON  30.95
Over a Roast Red Pepper Sauce  With our Maple Chipotle Glaze

ALL ENTREES SERVED WITH GARDEN SALAD, ROASTED POTATOES,
CHEF’S VEGETABLE, WARM ROLLS, AND BUTTER

ALL PRICES SUBJECT TO MAINE 7% SALES TAX, 16.5% GRATUITY AND 3.5% FACILITY CHARGE
PRICES AND MENU SELECTIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE
Brunch Buffets
(For Groups of 20 or More Guests)
26.95 Per Person, Plus Tax and Gratuity

SCRAMBLED EGGS
EGGS BENEDICT
COUNTRY INN FRENCH TOAST
SPINACH & CHEESE STRATA
BACON AND SAUSAGE
BREAKFAST POTATOES

BUFFET INCLUDES FRESH DICED FRUIT, DANISH, MUFFINS, COFFEE/TEA SERVICE

Brunch Buffet Enhancements

OMELET STATION
PREPARED BY OUR CHEF WITH YOUR CHOICE OF FILLINGS:

CHEDDAR CHEESE ✈️ SWISS CHEESE ✈️ BELL PEPPERS
TOMATOES ✈️ SCALLIONS ✈️ SHERRIED MUSHROOMS
COUNTRY HAM ✈️ SALSA ✈️ MAINE SHRIMP
ADDITIONAL 5.00 PER PERSON

CARVING STATION
HONEY BAKED HAM ✈️ ROAST TURKEY ✈️ CORNED BEEF
PRIME RIB OF BEEF ✈️ HERB CRUSTED SALMON ✈ MAINE CRAB CAKES
ADDITIONAL 5.00 PER PERSON

CHEF ATTENDED STATIONS ARE BASED ON A MAXIMUM OF ONE HOUR.
ADDITIONAL TIME IS AVAILABLE AT 75.00 HOUR.

ALL PRICES SUBJECT TO MAINE 7% SALES TAX, 16.5% GRATUITY AND 3.5% FACILITY CHARGE
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE
York Harbor Inn
York Harbor, Maine

Ala Carte Brunch Selections
(For Groups of 15 to 40 Guests)
This Menu Includes an Appetizer, Entrée, and Coffee/Tea Service

Appetizer Course
(Kindly Choose One)

Fresh Strawberries
Breakfast Pastries
Garden Salad
Shrimp Cocktail ($6.00 Surcharge)

Entrees
(Kindly Choose Four)

Country Inn French Toast
French bread flavored with eggs, cream and spices, grilled golden brown and served with real maple syrup 15.95

Strawberry Almond French Toast
Our Country Inn French Toast topped with fresh strawberries and almonds 16.95

Eggs Harbor Inn
Two poached eggs served over an English muffin with sausage patties, topped with béarnaise sauce 18.95

Welsh Rarebit
Sweet crab meat on an English muffin with sliced tomatoes and a tangy cheddar cheese sauce 18.95

Steak and Scrambled Eggs
Petite tenderloin of beef and fluffy scrambled eggs, served with béarnaise sauce 21.95

Lobster Avocado Salad 23.95

Sante Fe Turkey Wrap 15.95

Lobster Salad Sandwich 23.95

Chicken or Shrimp Caesar Salad 16.95

All Prices Subject to Maine 7% Sales Tax, 16.5% Gratuity and 3.5% Facility Charge
Prices are Subject to Change Without Notice