



YORK HARBOR INN  
York Harbor, Maine

*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*

*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:*

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

### ***Special Romance Touches:***

*☞ Romance Escape: Allow the York Harbor Inn to add 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 your 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 the York Harbor Inn would be 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 out 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](mailto: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)



YORK HARBOR INN  
York Harbor, Maine

## *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
- ✧ Bride & Groom 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

\$170.00 Per Adult, Tax & Gratuity Included

## *Cocktail Reception*

Open Bar for One Hour

### 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  
\$175.00 Per Adult, Tax & Gratuity Included

## *Cocktail Reception*

Open Bar for one hour

### 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



# YORK HARBOR INN

York Harbor, Maine

## *Alcoholic Beverages*

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 RISSERVA ... 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 FUSISSE ... 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

MOET 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'OEUVRES, PER PERSON, ARE SUGGESTED DURING THE COCKTAIL HOUR)

## CHILLED HORS D'OEUVRES

(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 BRUSCHETTA	149.00
SPICY TUNA CROUSTADE	149.00
OYSTERS OF THE HALF SHELL	160.00

## HOT HORS D'OEUVRES

(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
SPANIKOPITA	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 ROCKAFELLAR	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'OEUVRES

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	

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## *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
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#### PREMIER SALADS

CAESAR SALAD	2.25
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VERMONT COUNTRY SALAD: FIELD GREENS, CRUMBLLED 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 NEPOLIAN

# *Dinner Buffet Enhancements*

## **APPETIZER COURSE**

PENNE WITH ASPARAGUS AND MASCARPONE 6.50	SEAFOOD CHOWDER 7.50
CHILLED SEAFOOD COCKTAIL	MAINE CRAB CAKES 9.95
COCKTAIL SHRIMP, LUMP CRAB MEAT	ITALIAN WEDDING SOUP 5.00
AND MAINE LOBSTER MEAT 14.95	

## **INTERMEZZO**

CHEF'S CHOICE 2.95

## **PREMIER SALADS**

VERMONT COUNTRY SALAD  
FIELD GREENS, CRUMBLER 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



# YORK HARBOR INN

York Harbor, Maine

## *Finishing Touches*

### 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.)

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# YORK HARBOR INN

York Harbor, Maine

## *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.

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YORK HARBOR INN  
York Harbor, Maine

## *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 Wonderfully Cabornay 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

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# *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

MARGHARITE 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

*Over a Roast Red Pepper Sauce*

OR PLANKED SALMON 30.95

*With our Maple Chipotle Glaze*

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

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# YORK HARBOR INN

York Harbor, Maine

## *Brunch Buffets*

(For Groups of 20 or More Guests)  
25.95 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.

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# 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

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