

fall - winter menu
october - march

passed hors d'oeuvres
priced per • three dozen minimum

served hot

bacon brussel skewers • orange maple aioli
sausage, feta and spinach stuffed mushrooms
sweet potato crisp • smoked chicken • slaw • serano maple cream
braised pork shoulder • root vegetable cake • cranberry glaze • smoked goat cheese
rabbit meatball • ground cherry compote • carrot puree
fried chicken and waffles • blueberry chili maple syrup
seared pork bun • pickled vegetables • wasabi aioli
cheesy applewood smoked bacon mac bites
chicken satay • spicy peanut dipping sauce
ginger beef satay • sesame scallion sauce
almond stuffed dates wrapped in bacon
lamb chop • mint parsley pesto

crab cakes • lemon aioli
grilled shrimp skewer • garlic lemon butter
maine lobster mac n' cheese bite • brown butter aioli
fried haddock sliders • curry tartar sauce
bacon wrapped scallops • maple glaze
seared scallop • garlic curry sauce • ginger
rustic grilled cheese • gruyere • onion jam
roasted grapes • buttered brioche • lemon cream • maple balsamic reduction
pub fries • horseradish chive cheddar cheese sauce
cajun sweet potato fries • garlic and herb aioli
chard flatbread • caramelized onion • bleu cheese • winter squash • cranberry vinaigrette
baked brie • apple compote • puff pastry
pot stickers • sesame ginger dipping sauce

served cold

beef tenderloin on baguette • horseradish chive aioli
smoked ham • apple honey chutney • cheddar • petite brioche
asian beef salad served in a wonton cup
barbeque thai pork • cucumber round • sesame and ginger

cajun shrimp • avocado mash • sweet potato round
sticky rice ball • poached lobster • chipotle aioli
maine lobster rolls • trimmed buns • micro greens
seared tuna • wonton crisp • wasabi aioli
shrimp cocktail • lemon • cocktail sauce
maine lobster on a bed of greens • lemon champagne vinaigrette

grilled portobello crostini • onion jam
beet chip • spiced carrot chutney • toasted pistachios
pickled beet deviled egg • crispy shallot
bahn mi • seared curry tofu • pickled vegetables • cilantro
garlic lemon hummus • cucumber cup
tortellini skewer • olives • parsley • tomato • pesto dipping sauce
fresh winter roll • sweet chili dipping sauce

displays

hors d'oeuvres • entrees
priced per person • 25 person minimum

farmer's table

local and seasonal vegetables • fruit • cheeses • baguettes • crackers • dips • spreads
nuts • pâtés

petit farmer's tables

local vegetables • dips • assorted cheeses • crackers • baguette

cheese display

local and international cheeses • baked cheeses in buttery puff • fresh fruit garnish
baguettes • crackers • marinated olives • salted nuts

fruit display

fresh and varied, seasonal and local • almond or lemon crème fraiche



crudité

farm fresh vegetables • choice of two dips
creamy bleu cheese with scallion
warm pesto cream
bacon and chive
sundried tomato and white bean
warm caramelized onion and roasted garlic
roasted red pepper
caramelized onion
lemon garlic hummus
beet hummus
spicy carrot hummus
hot bacon and horseradish chive dip

charcuterie • antipasto

cured meats • smoked meats • cheeses • stuffed sweet peppers • hot peppers • marinated artichokes
mushrooms • olives • eggplant caponata • roasted garlic • sweet roasted peppers
pickled vegetables • focaccia • crusty italian bread • olive oil

local raw bar

maine harvested oysters • large shrimp • littleneck clams • local ceviche • traditional cocktail
sauce • seasonal mignonette • lemon wedges • crackers • salsa cruda
(maine lobster meat and crab claw also available at additional cost)

middle eastern station

curried lamb • moroccan spiced chicken • stuffed grape leaves with tomatoes rice and feta
• hummus • tabouleh • babaganoush • feta cheese with herbed olive oil • mixed olives •
cucumber raita • crisp baked herbed pita chips • grilled pita bread

roasted fare

choose three of the following
beef sirloin • mustard apple glazed ham • leg of lamb • orange and sage basted turkey
glazed pork roast • roast beef • whole roasted chickens
apple maple dijon mustard • roasted shallot shiitake sauce • horseradish chive aioli • mango
chutney • cranberry chutney • chimichuri • house baked rolls • homemade biscuits • herb
butter

beef tenderloin

salad station

accompanied by a variety of house baked rolls • crusty baguette • whipped butter
(choose three of the following)

sliced apples • goat cheese • arugula • toasted walnuts • husk cherry vinaigrette
warm peppered mushroom and lentil salad of spinach and almonds • lemon dijon vinaigrette
endives • dried cherries • feta • warm ginger clove dressing
mixed green salad • cheddar cheese curds • apples • chard cranberries
maple balsamic vinaigrette
roasted squash • aged parmesan • toasted hazelnuts • smoked goat cheese greens
baby spinach • pear • manchego • pumpkin seeds • maple dijon vinaigrette
quinoa salad • kale • roasted sweet potatoes • sunflower seeds • dried cranberries
maine maple vinaigrette
classic caesar salad
baby greens • dried cranberries • spiced pecans • feta

meatball station

beef meatballs • traditional marinara sauce
spicy pork meatballs • sweet chili sauce
savory herb chicken meatballs • mushroom gravy
petite house baked rolls

mac n' cheese station

homemade three cheese macaroni
roasted garlic • smoked chopped bacon • crumbled bleu cheese • scallions • caramelized
onions • roasted broccoli • hot pepper aioli

petite sandwiches • wraps

focaccia • mini croissant • wraps • breads • petite rolls
deli meats and cheeses • pecan chicken salad • tuna salad • egg salad • curry chicken salad
crab salad • vegetarian options

pasta station

accompanied by rosemary focaccia bread and herbed olive oil
(choose three of the following)

winter pappadelle • sautéed greens • chard cauliflower • capers • olive oil • parmesan cracked pepper
butternut squash ravioli • brown butter • sage
gigli bolognese • shaved parmigiano
fettuccini • foraged mushroom tarragon cream sauce
fusilli • zesty tomato garlic sauce • olives • capers • feta
orechetti • roasted garlic cream sauce • prosciutto • caramelized onions • baby spinach

featuring stone heart farms local pasta

greens

accompanied by a variety of house baked rolls • crusty baguette • whipped butter
family style • buffet • plated

sliced apples • goat cheese • arugula • toasted walnuts • husk cherry vinaigrette
warm peppered mushroom and lentil salad • spinach • almonds • lemon dijon vinaigrette
endives • dried cherries • feta • warm ginger clove dressing
mixed green salad • cheddar cheese curds • apples • chard cranberries • maple balsamic vinaigrette
roasted squash • aged parmesan • toasted hazelnuts • smoked goat cheese • greens
baby spinach • pear • manchego • pumpkin seeds • maple dijon vinaigrette
quinoa • kale • roasted sweet potatoes • sunflower seeds • dried cranberries • maine maple vinaigrette
classic caesar salad (anchovies optional)
baby greens • dried cranberries • spiced pecans • feta
soup sip pairings available, see selections below

soups

plated • buffet • soup sip

curry pumpkin bisque
haddock chowder
clam chowder
creamy wild mushroom and fresh herbs
lobster bisque

entrées

family style • buffet • plated • duet



oven roasted cod • orange miso glaze
seared scallops • butternut squash purree
pan roasted salmon • apple bourbon glaze
poached orange fennel salmon • dill crème
maine crab stuffed haddock • buttered herb bread crumbs • lemon butter sauce
seared halibut • roasted tomato couli
lazy lobster • drawn butter (mkt price)
olive oil thyme poached shrimp • winter pistou
seared tuna • tomato lemon caper sauce
broiled swordfish • lemon caper cream sauce
seared duck breast • cherry au ju
half chicken stuffed with cranberry, pecan, leek cornbread • maine maple glaze
orange sage statler chicken • apple chutney
breaded and fried chicken cutlets • lemon caper sauce
pork chop • cider braised onions • pickled apples
rosemary crusted pork tenderloin • pan gravy
cider braised maple pork shoulder
braised lamb • fig onion jam
beef tenderloin • shallot shiitake sauce
red wine and vanilla braised short ribs • lavender peppercorn pan sauce
seared beef sirloin • roasted garlic and crispy shallot sauce
charred ribeye • creamy gorgonzola sauce
rack of lamb crusted with fine herbs and mustard • peppercorn red wine reduction
surf and turf; petite fillet and butter poached lobster tail • brown butter glaze glaze (mkt price)
wild rice stuffed acorn squash • dates • charred cranberries • fresh herbs • spiced maine
maple glaze
root vegetable stacks topped with smoked goat cheese • warm walnut orange pesto
squash ravioli • sage brown butter • wilted spinach • foraged mushrooms
moroccan shepherds pie with tomatoes, beans • raisins • cumin scented
mashed sweet potatoes
stuffed mushroom with savory lentil stuffing • tomato chutney
barbeque jackfruit stuffed sweet potato • cilantro lime dressing

accompaniments

roasted bourbon red potatoes • sea salt • cracked pepper
vanilla • chive • honey mashed sweet potatoes

ricotta and herbed polenta cake

creamy roasted garlic mashed potatoes

brown butter smashed potatoes

caramelized new potatoes • garlic • rosemary

wild rice • savory herb • toasted almond • shiitake mushroom

roasted red pepper risotto • thyme • parsley

winter pilaf • golden raisins • pinenuts • sage • thyme

farro with fennel • apple • dried cranberries

ginger turmeric quinoa • spinach • butternut squash • chickpeas

seared brussels sprouts • honey • ginger • serano soy

sautéed winter squash • onions • rosemary • sea salt

roasted root vegetables • garlic • thyme

maple brown butter glazed carrots

roasted mushrooms • cauliflower • balsamic • lemon • garlic

sautéed winter greens • white wine • garlic • pancetta • cracked pepper

late night bites

slider bar

flakey rosemary biscuits • brioche buns • challah rolls
choice of three of the following (fried chicken • grilled mini tarragon burgers • pulled pork
rosemary braised beef • maple glazed ham • grilled buffalo chicken • fried mozzarella)
choice of five condiments (roasted garlic aioli • smoky ketchup • apple maple barbeque sauce
honey dijon • chipotle aioli • classic ranch • honey crème • seasonal fruit jam • creamy
cheddar cheese sauce • savory beef gravy • caramelized onions • mushrooms)
*additional staffing required

bread stick bar

variety of cheese, herb and meat breadsticks with the following sauces
marinara • alfredo • pesto • ranch • buffalo • garlic butter • beer and caramelized onion queso

poutine station

choice of three fried potatoes and cheddar cheese curds (curly fries • pub fries • tater tots •
sweet potato fries • waffle fries • crinkle cut fries)
choice of five dipping sauces or toppings from the list below
classic beef gravy • chipotle aioli • country sausage gravy • crumbled bacon • classic ranch
smoky ketchup • apple cider vinegar • roasted garlic aioli • apple maple barbeque sauce
maple crème • herbed pesto dip • warm cheesy bacon chive dip

grilled cheese bar

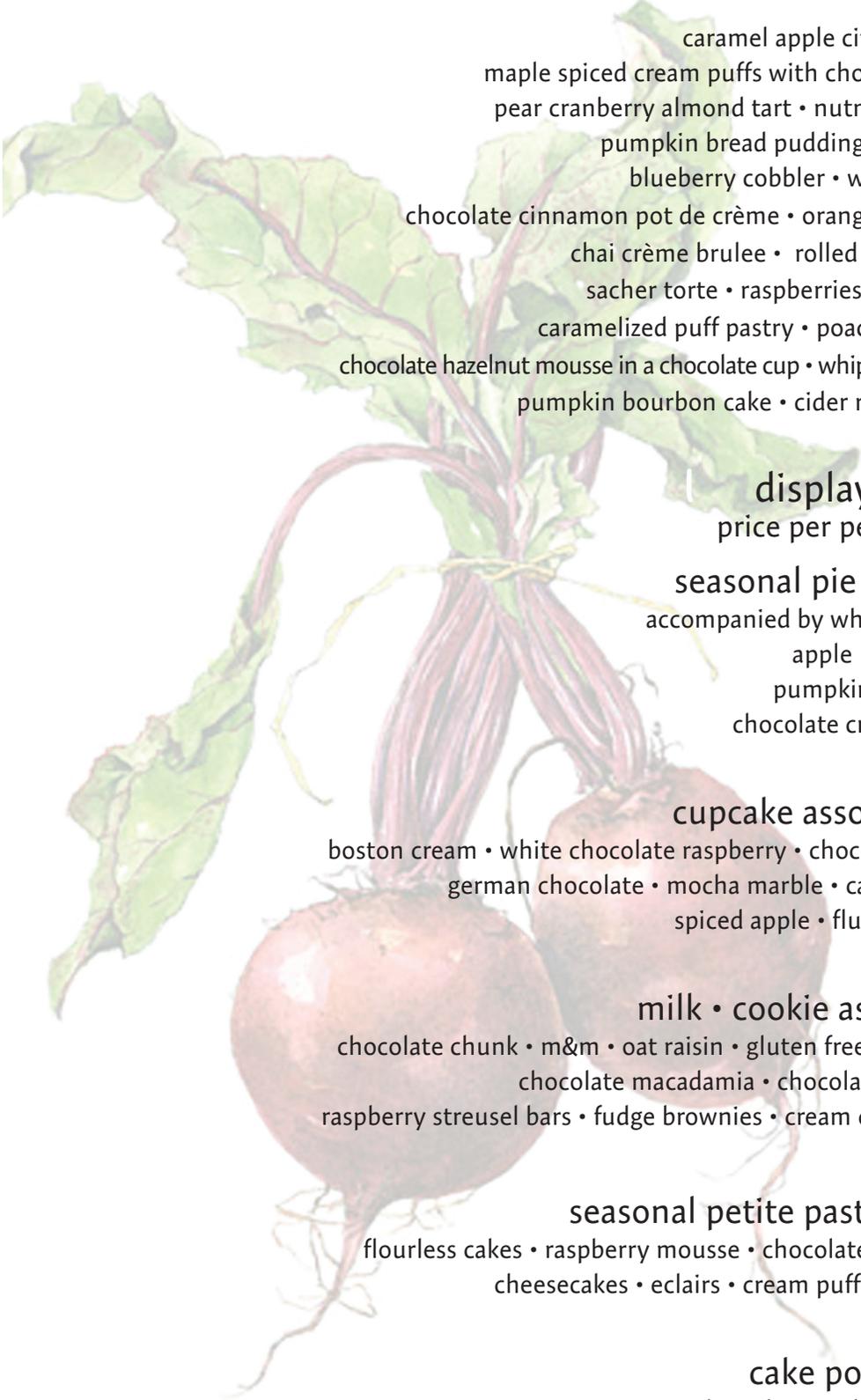
a variety of sweet and savory grilled cheese

chili bar

hearty meat or vegetarian chili served with shredded cheese • guacamole • crisp tortilla chips
in mini bamboo boats alongside two of the following empanadas (beef, chicken or cheese)

noodle bar

rice • lo mien noodles wok fried in our sesame scallion stir fry sauce with a combination of
the following ingredients; chicken • beef • shrimp • snow peas • broccoli • carrots • bok choy •
napa cabbage • peppers • onions • zucchini • green onions • basil • cilantro • garlic • peanuts.
served with a variety of fried egg rolls or dumplings with house dipping sauces.
served in chinese take out boxes with chopsticks. 6.75
*additional staffing required



sweet endings

buffet • plated • priced per person

caramel apple citrus crisp
maple spiced cream puffs with chocolate sauce & oat crumble
pear cranberry almond tart • nutmeg spiced whipped cream
pumpkin bread pudding • dulce de leche
blueberry cobbler • whipped cream
chocolate cinnamon pot de crème • orange whipped cream • chocolate crisp
chai crème brulee • rolled tuile • fresh berries
sacher torte • raspberries • chocolate décor
caramelized puff pastry • poached pear • wine sauce
chocolate hazelnut mousse in a chocolate cup • whipped espresso cream • caramelized hazelnuts
pumpkin bourbon cake • cider reduction • pepita brittle

displays

price per person

seasonal pie station

accompanied by whipped cream

apple

pumpkin

chocolate cream

cupcake assortment

boston cream • white chocolate raspberry • chocolate bourbon pecan • cherry & chocolate
german chocolate • mocha marble • candied lemon • carrot supreme
spiced apple • fluffernutter

milk • cookie assortment

chocolate chunk • m&m • oat raisin • gluten free peanut butter chunk • molasses • white
chocolate macadamia • chocolate dipped peanut butter
raspberry streusel bars • fudge brownies • cream cheese brownies • lemon bars • magic bars

seasonal petite pastry assortment

flourless cakes • raspberry mousse • chocolate pot de creme • lemon meringue tarts
cheesecakes • eclairs • cream puffs • cannolis • smores cakes

cake pops

coated in white or dark chocolate



candy bar

guest will enjoy customized assorted goodies that reflect your theme and colors perfectly
black tie will provide glass jars, baggies, scoops, and labels

doughnut bar

maple bacon doughnut • maple glaze • candied bacon
chocolate sea salt doughnut • midnight ganache • sea salt
berry lime doughnut • lime curd • fresh berries • lime glaze

whoopie pies

mini

full size

chocolate • red velvet • lemon berry • salted caramel

cheesecake

accompanied by one of the following toppings
blueberry compote • raspberry sauce • caramel sauce • chocolate sauce

ice cream bar

three flavors of local ice cream (chocolate • vanilla • strawberry • moosetracks • mint chip •
cookies and cream • coffee) with choice of five toppings (crushed oreos • chocolate sauce •
spinkles • candy pieces • peanut butter • nuts • whipped cream)

custom layer cake

orange cake • passion fruit curd • citrus butter cream
almond cake • raspberry jam • cream cheese butter cream
poppy cake • lime curd and fresh blackberries • lime butter cream