



spring menu
april-june

passed hors d'oeuvres
priced per dozen • 3 dozen minimum

served hot

pork belly asian spoon • wasabi aioli • pickled vegetables
mac n' cheese bites • applewood smoked bacon • tomato jam
cilantro lime chicken skewers • cucumber yogurt
braised lamb taco • lemon honey dill slaw • mint yogurt dressing
griddled reuben melt • swiss cheese • sauerkraut • marble rye
potato • ham • chive cakes • honey crème
slow cooked barbeque chicken sliders • slaw • house potato roll
bacon pea risotto croquettes • pink peppercorn aioli
southwestern beef spring rolls • cumin sour cream

lobster grilled cheese • crisp bacon • jalapeño mayo
sweet and spicy sambal shrimp skewer
scallops wrapped in bacon • maine maple glaze
bourbon glazed salmon • scallions • ginger
maine crab cakes • lemon aioli
seared scallop • wasabi chive oil • wakami salad
fried fish taco • fresh lime slaw • honey sriracha sauce • corn tortilla

fried brussels sprouts • sesame soy glaze • spicy orange aioli • served in a cone
sweet potato frites • chipotle aioli • served in a bamboo cone
classic pub fries • smoky ketchup • roasted garlic aioli • served in a cone
seared mandarin chive marinated tofu bun • sriracha aioli • house pickled vegetables
fried eggplant burger • smoked cheddar cheese • spinach • honey caramelized onion
steamed vegetarian dumpling • scallion ginger dipping sauce
cheesy arrancini bites • romesco dipping sauce
provençal vegetable tart

served cold

beef tenderloin roulade • horseradish chive dipping sauce
prosciutto wrapped fresh pear • brie cheese
open faced blt sliders • arugula mayo • homestyle toast
coconut curry chicken salad • cucumber cup
muffulatta slider • olive relish
sliced pork bahn mi • pickled vegetables • fresh picked cilantro
hoisin pork • sesame wonton crisp • ginger aioli • scallions
steak • frites • sweet and savory shallot jam
smoked pork belly • kimchee • crushed peanuts

salmon tartar • potato crisp • lime crème
shrimp cocktail • lemon wedges • cocktail sauce
cajun shrimp bite • avocado mash • sweet potato crisp
mini lobster rolls • mayonnaise or brown butter • trimmed buns • micro greens
halibut ceviche • mint • grapefruit
avocado toast • fresh pickled lobster • lemon
seared tuna • wonton crisp • wasabi aioli
smoked salmon • creamy dijon • dill • pumpernickel toast
lobster deviled eggs
cheddar cheese bacon grits • shrimp • red eye gravy • scallion

charred bruschetta • whipped goat cheese • tomato • mint
vegan lemon hummus cup • olive oil • pistachio crumble
beet pickled deviled eggs • crispy shallot
tomato • basil • mozzarella brochette • balsamic glaze
honey mascarpone • fresh berries • grilled baguette
vegan grilled baby portobello mushroom • balsamic onion jam • crostini
fresh spring rolls • sweet chili sauce
roasted brussels sprouts • apple • bleu cheese • cranberry • honey
beet tapenade • goat cheese • pistachio crumble • sourdough toast
feta • radish • toast
asparagus • ricotta • toast
prosciutto wrap pear • brie cheese



displays
hors d'oeuvres • entrées
priced per person • 25 person minimum

farmer's table

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

petite farmer's tables

local vegetables • dips • assorted cheeses • crackers • baguettes

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
dip selection
creamy bleu cheese with scallion
warm pesto cream
bacon and chive
sun-dried tomato and white bean
warm caramelized onion and roasted garlic
roasted red pepper
caramelized onion
lemon garlic hummus
beet hummus
pea • mint 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 • tabbouleh • 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)

butter lettuce • spring peas • radish • creamy peppercorn dressing
spring vegetable salad • maine maple balsamic dressing
baby greens • radish • orange • rhubarb fennel vinaigrette
farmer's greens • raisins • apples • toasted pinenuts • parmesan cheese
radicchio • baby spinach • grapefruit • walnuts • feta • honey rosemary dressing
arugula salad • dates • prosciutto • goat cheese • pistachio • honey vinaigrette
grilled jerk seasoned vegetables • yogurt scallion dressing
quinoa • arugula • dried cherries • sliced almonds
farfalle pasta salad • roasted asparagus • bleu cheese • caramelized shallots
sautéed string beans • apricot vinaigrette
red potato salad • sharp cheddar cheese • bacon • scallions

pasta station

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

local spring pappardelle • torn mint • sliced radish • peas • crumbled feta
pea ravioli • lemon mint pesto cream sauce
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

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 • steamed 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

greens

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

butter lettuce • spring peas • radish • creamy peppercorn dressing
spring vegetable salad • maine maple balsamic dressing
baby greens • radish • orange • rhubarb fennel vinaigrette
farmer's greens • raisins • apples • toasted pinenuts • parmesan cheese • maine maple
balsamic dressing
radicchio • baby spinach • grapefruit • walnuts • feta • honey rosemary dressing
arugula salad • dates • prosciutto • goat cheese • pistachio • honey vinaigrette
soup sip pairings available, see selections below

soups

plated • buffet • soup sip

hot

maine haddock chowder • cracker • chives
maine lobster bisque • biscuit croûton
creamy wild mushroom • herbs

chilled

spring pea • mint • bacon
macadamia potato leek gazpacho • pickled asparagus
roasted beet • yogurt • horseradish

entrées

family style • buffet • plated • duet

pan seared salmon • soy glaze • wasabi aioli
poached salmon • mediterranean salsa fresca
roasted salmon • tarragon mustard cream sauce
seared scallops • spring pea puree • mint • sea salt
seared halibut • tomato caper olive sauce

maine haddock stuffed with crab • parmesan wine cream sauce

maine lobster tail poached • lemon dill butter (mkt price)

maine crab cakes • chipotle lime remoulade

pan glazed scallops • dried cherries • capers

panko safflower crusted cod • tomato basil relish

cioppino seafood stew • gremolata toast

seared lemon thyme statler chicken • roasted garlic cream sauce

roasted half chicken • rhubarb basil butter or traditional pan gravy

marinated grilled chicken • rhubarb cucumber salsa

chicken thighs pueblo • tomato red pepper relish

pan roasted pork chop • cider braised onions • apples

herb crusted pork tenderloin • maine maple glaze

braised country pork ribs • maple apple barbeque sauce

roasted rack of lamb • sorrel mint pesto butter

grilled leg of lamb • onion and fig balsamic compote

pan seared sirloin filet • charred gorgonzola • caramelized onion

braised beef short rib • red wine and rosemary pan gravy

grilled ny strip steak • roasted garlic and shallot butter

beef tenderloin filet • shallot shiitake sauce

peppercorn crusted hanger steak • balsamic reduction

bourbon molasses marinated flank steak

savory herb marinated tri tip • red wine reduction

creamy parmesan polenta • sautéed garlic wild mushrooms • roasted asparagus

red beans and rice stuffed poblano pepper • cilantro lime crème

spring pea ravioli • lemon mint pesto cream sauce

barbeque jackfruit empanadas with rice and beans • avocado crème

ricotta gnocchi • baby spinach • radish • brown butter sauce

spring vegetable paella • local pea tendrils

spring pea and ricotta ravioli • yellow squash and zucchini ribbons • sage butter sauce


crispy portobello mushroom • red pepper coulis • smoked goat cheese

farmer's market asian noodles • sesame scallion stir fry sauce • roasted peanuts

sautéed bok choy

accompaniments

family style • buffet • plated • duet



smashed red potatoes • roasted garlic • thyme infused cream and butter
whipped potatoes with butter • fresh cream • infused with roasted garlic
caramelized new potatoes with herb pesto
fennel cauliflower gratin • walnut thyme crumbs
roasted baby bourbon potatoes
spring pappardelle • torn mint • crisp peas • sliced radish • crumbled feta
potato, onion, gruyere galette • fresh thyme
creamy polenta • sharp parmesan • fresh spring herbs

spring pea risotto • fresh herbs • parmesan cheese (also offered as a pan fried risotto cake)
creamy farro • white beans • kale
quinoa • arugula • dried cherries • sliced almonds
long grain • wild rice • foraged mushrooms • sautéed onions
basmati rice • scallion • feta • lemon • cracked pepper

braised greens • tomatoes • white beans • garlic
carmelized carrots • smoked cipolini onions
roasted brussels sprouts • sea salt • honey • lemon
oven roasted cauliflower • creamy béchamel • toasted hazelnuts
sautéed baby carrots • dill butter • sea salt
sautéed greens beans • apricot vinaigrette
grilled adobo seasoned vegetables • yogurt scallion dressing
balsamic soy roasted forest mushroom blend
roasted asparagus • lemon aioli

late night bites

slider bar

flaky 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

choose three fried potatoes (curly fries • pub fries • tater tots • sweet potato fries • waffle
fries • crinkle cut fries) and cheddar cheese cheese curds
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 and tomato soup bar

a variety of sweet and savory grilled cheese with creamy tomato soup for dipping

chili bowl

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 • cheese)
sour cream • salsa

noodle bar

rice • lo mien noodles wok fried in our sesame scallion stir fry sauce with a combination of
the following; 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
*additional staffing required

sweet endings

buffet • plated • priced per person

strawberry shortcake • cocoa or vanilla bean biscuit

roasted peach crisp

angel food lemon berry roulade

rustic plum tart

blackberry mousse • white chocolate whip • fresh berries • edible flowers

coconut panna cotta • passion fruit curd • toasted coconut • meringue cookie

flourless chocolate cake • summer berries • vanilla bean crème fraiche

salted caramel s'mores tart

spiral churros • grilled pears • dulce de leche

limoncello citrus pound cake • macerated cherries • whipped honey mascarpone • pistachios

displays

price per person

seasonal pies

accompanied by whipped cream

lemon zested blueberry

strawberry rhubarb

peach raspberry

chocolate 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

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

guests 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 sandwiches

choose cookie and ice cream from menu provided

*additional charge for dry ice if needed

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 • sprinkles • candy pieces • peanut butter
nuts • whipped cream