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 arrincini bites • romesco dipping sauce
provencal 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

locally sourced, creatively conceived, artfully presented.
custom menus available upon request
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 fraîche

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 pine nuts • 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 cheese • bacon • scallions

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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
entrée
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
sauteed 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 gallete • 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
caramelized 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

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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
goat cheese • toasted coconut • meringue cookie
flourless chocolate cake • summer berries • vanilla bean crème fraîche
salted caramel s’mores tart
spirals • 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

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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