

summer menu
july-september

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

served hot

biscuit sandwich • charred ancho rubbed chicken thigh • honey maple cream
ginger pulled pork bun • mango pineapple salsa • cilantro aioli
bacon wrapped almond stuffed dates
korean beef skewer • cilantro mint sauce
shaved beef steak and cheese • sautéed peppers and onions
lamb slider • cucumber dill raita • house brioche bun
crispy chicken and waffle • maine maple blueberry syrup
applewood smoked bacon mac n' cheese bite • chipotle aioli
potato scallion pancake • melted cheddar cheese • crisp bacon • sour cream
sausage and spinach stuffed mushrooms
seared pork belly • wasabi aioli • pickled vegetables
petite lab rib chops • mint parsley pesto
coffee and chipotle rubbed steak kebobs • stout molasses pan sauce
grilled turmeric chicken • lime peach salsa

seared scallop • coconut orange sambal glaze
corn flour fried clams • cajun remoulade
shrimp po boy • crisp lettuce • tomato • creole sauce
lobster grilled cheese • jalapeño aioli
scallops wrapped in bacon • maple glaze
fried fish taco • fresh slaw • honey sriracha sauce • corn tortilla
coconut fried shrimp • curry peanut sauce
maine crab cakes • lemon aioli
seared tuna • olive • caper • tomato • polenta cake
hoisin sesame tuna skewer • ginger chili sauce

balsamic berry grilled cheese • local rustic bread
sweet potato frites • chipotle aioli
roasted tomato garlic bruschetta • melted parmesan cheese
beet chips • rosemary • sea salt
fried green tomatoes • roasted corn salsa • garden basil aioli
cauliflower tempura • peanut dipping sauce
curried vegetarian samosa • cilantro mint chutney
grilled mushroom flatbread • truffled pecorino
gorgonzola quesadillas • caramelized onion • pear
crispy zucchini pancakes • herbed goat cheese • roasted tomato
grilled mushroom stuffed with smoked mozzarella and sweet onion



the
black tie
company

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

served cold

melon prosciutto skewer • tequila lime vinaigrette
beef teriyaki • sesame crisp • wasabi aioli
sliced beef tenderloin roulade • horseradish chive aioli
chorizo • avocado • sweet potato crisp
mini blt • arugula mayo • home style toast
barbeque pulled chicken • slaw • crisp pickle • brioche bun
sliced pork gyro sliders • tzaziki sauce

mini lobster roll • brown butter aioli
local ceviche • pineapple • cilantro
classic shrimp cocktail • lemon wedges
grilled lobster corn salsa • ancho tortilla crisp
marinated mussel • tomato chutney • crostini
black sesame seared tuna • wakami salad • chili oil
bibb lettuce shrimp wraps
crab • avocado • melon vietnamese rolls
crab gazpacho shooter
salmon tartare • crispy potato chip • goat cheese • olive tapenade

grilled baby portobello mushroom • balsamic onion jam • crostini
fresh summer rolls • sweet chili sauce
tomato • basil • mozzarella • pesto dipping sauce
beet pickled deviled eggs • crispy shallots
roasted red grape bruschetta • whipped goat cheese • balsamic glaze
avocado toast • charred summer corn • feta • cilantro
vegan lemon garlic hummus • cucumber cup • zaatar • olive oil
golden beet borscht shooter • pea shoots • crème fraiche
watermelon • feta • mint skewer

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
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 • 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 chicken
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

far east

seared tuna, wasabi aioli, wakami, cucumber and avocado salad • marinated grilled sesame chicken on udon noodle vegetable salad • asian summer rolls with sweet chili dipping sauce • sesame scallion flatbread • spiced edamame • pork and shrimp dumplings
served in asian take out boxes with chopsticks

salad station

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

arugula • melon • feta • champagne vinaigrette
asparagus carrot ribbon • white beans • parmesan cheese • champagne vinaigrette
buratta • tomatoes • local basil caprese • balsamic glaze • baby spinach
baby greens • tomatoes • red onion • kalamata olives • feta cheese • garlic lemon dressing
summer berries • goat cheese • almonds • arugula salad • maine maple balsamic
heirloom tomatoes • blue hill bleu cheese • toasted pine nuts • shallot vinaigrette
summer vegetable salad • maine maple balsamic dressing
cherry tomatoes • kale • farm fresh cucumber panzanella salad • red wine vinaigrette
grilled jerk seasoned vegetables • yogurt scallion dressing
roasted corn and tomato quinoa • cilantro • basil
sautéed vegetable medley • herb butter
farfalle pasta salad • roasted asparagus • bleu cheese • caramelized shallots
roasted potato salad • corn • scallions • charred pepper • creamy cilantro lime dressing
red potato salad • sharp cheddar cheese • bacon • scallions

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

(choose three of the following)

accompanied by rosemary focaccia bread and herbed olive oil

local summer pappardelle • fresh basil • grilled corn • baby tomatoes • beans • petite herbs
wild mushroom ravioli • sage brown butter
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

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

greens

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

arugula • melon • feta • champagne vinaigrette

asparagus carrot ribbon • white beans • parmesan cheese • champagne vinaigrette

buratta • tomatoes • local basil caprese • balsamic glaze • baby spinach

baby greens • tomatoes • red onion • kalamata olives • feta cheese • garlic lemon dressing

summer berries • goat cheese • almonds • arugula salad • maine maple balsamic

heirloom tomatoes • blue hill bleu cheese • toasted pine nuts • shallot vinaigrette

summer vegetable salad • maine maple balsamic dressing

cherry tomatoes • kale • farm fresh cucumber panzanella salad • red wine vinaigrette

soup sip pairings available, see selections below

soup

plated • buffet • soup sip

served hot

maine haddock chowder • crouton • thyme

maine lobster bisque • tarragon biscuit crouton

new england clam chowder • oyster cracker • chives

served chilled


farmer's market gazpacho • lime sour cream • avocado

chilled melon soup • creme fraiche • mint

cucumber mint • honey yogurt

entrees

family style • buffet • plated • duet



sesame soy seared salmon • wasabi aioli
maine steamed lobster • drawn butter (mkt price)
hard seared scallops • romesco sauce
poached lazy lobster tail • drawn butter (mkt price)
pan roasted cod • tomato basil sauce
seared halibut • lemon dill aioli
poached salmon • seasonal salsa
tequila lime marinated grilled jumbo shrimp • cilantro butter
sesame crusted seared tuna • lime ginger vinaigrette
maine haddock • crab stuffing • lemon butter breadcrumbs
blackened arctic char • citrus marinated arugula
grilled swordfish • lemon thyme aioli • crispy capers


pan seared lemon thyme statler chicken breast • roasted garlic cream sauce
chicken roulade • prosciutto • spinach • gruyere • red wine reduction
breaded and sautéed chicken cutlet • olives • lemon • capers • tomatoes
half roasted chicken • citrus brined • summer herbs • garlic infused olive oil
grilled pork tenderloin • blackberry hoisin glazed
braised country pork ribs • apple maple barbeque sauce
seared duck breast • ginger raspberry sauce
roasted rack of lamb • mustard herb sauce
grilled pork chop • braised onion • apple jam

beef tenderloin filet • shallot shiitake sauce
seared sirloin • roasted garlic • rosemary butter
new york strip steak • tarragon shallot butter sauce
grilled flank steak • chimichuri sauce
grilled bourbon molasses marinated beef skewers • seasonal vegetables
blackened hanger steak • balsamic reduction
grilled ribeye steak • rosemary cognac sauce

creamy summer polenta • basil • blistered corn • baby tomatoes
fried eggplant stack • heirloom tomatoes • mozzarella • basil pesto dressing • bed of spinach
bella picatta • lemon caper sauce
grilled vegetable kebab • balsamic reduction
summer vegetable lasagna • vegetables • creamy herb béchamel
grilled polenta tower • grilled portobello mushrooms • roasted red peppers • cilantro butter
wild mushroom ravioli • sage • rosemary brown butter
grilled vegetable napoleon • fresh mozzarella • tomato basil marinara sauce
southwestern sweet potato cakes • roasted corn salsa over a bed of summer greens

accompaniments

family style • buffet • plated



grilled sweet potato • pomegranate • olive oil • fresh cilantro
summer pappardelle • fresh basil • grilled corn • tomatoes • beans and petit herbs
smashed yukon gold potatoes • thyme and oregano infused butter
creamy horseradish chive mashed potatoes
roasted baby bourbon potatoes
twice baked potato • sharp cheddar cheese
roasted potatoes • charred corn • red peppers • cilantro dressing
pan seared chipotle cilantro polenta

wild and long grain rice • foraged mushrooms • sautéed leeks • shallots
roasted corn and tomato quinoa • cilantro • basil
local mushroom risotto • sharp parmesan • fresh thyme
summer squash • fire roasted red pepper couscous • oregano • lemon
summer farro • kale • chickpeas • tomatoes • asparagus
turmeric coconut basmati rice

grilled asparagus • lemon basil vinaigrette
chard tomatoes • cipolini onions • garlic • fresh herbs
sautéed summer beans • sea salt • olive oil
sautéed broccoli • cauliflower • pine nuts • feta • mint • basil
grilled summer vegetables • lemon dill aioli
sautéed bok choy • garlic • honey soy
braised swiss chard • white bean • tomatoes • maine micro brew
roasted rainbow baby carrots • sea salt • maple
sautéed summer vegetable medley • herb butter

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

choice of three fried potatoes (curly fries • pub fries • tater tots • sweet potato fries • waffle fries • crinkle cut fries) and cheddar 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 bar

a variety of sweet and savory grilled cheese

mexican fiesta station

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)

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

*additional staffing required

sweet endings

buffet • plated • priced per person

blackberry mousse • white chocolate whip • fresh berries • edible flowers
coconut panna cotta • passionfruit curd • toasted coconut • meringue cookie
flourless chocolate cake • summer berries • vanilla bean crème fraîche

salted caramel s'mores tart

spiral churros • grilled pears • dulce de leche

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

strawberry shortcake • cocoa or vanilla bean biscuit

roasted peach crisp

angel food lemon berry roulade

rustic plum tart

displays

price per person

seasonal pies

accompanied by whipped cream

lemon zested blueberry

strawberry rhubarb

peach raspberry

chocolate cream

custom layer cake

orange cake • passionfruit curd • citrus buttercream

almond cake • raspberry jam • cream cheese buttercream

poppy cake • lime curd and fresh blackberries • lime buttercream

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 • s'mores 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 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