

## passed hors d'oeuvres

priced per dozen • three dozen minimum

served hot

garlic molasses steak skewer • chimichurri  
bahn mi beef • pickled carrots • onions • cilantro • chili lime spread  
bacon wrapped almond stuffed dates  
coconut fried chicken skewer • honey gochujang glaze  
crispy chicken & waffle • maine maple blueberry syrup  
applewood smoked bacon mac n' cheese bites • chipotle aioli  
sausage & spinach stuffed mushrooms  
pork belly skewer • wasabi aioli • pickled vegetables  
pineland farms pigs in a blanket • beer mustard

seared scallop • spicy tomato jam  
scallops wrapped in bacon • maple glaze  
fried fish taco • fresh slaw • honey sriracha sauce • corn or flour tortilla  
maine crab cakes • lemon aioli  
lobster corn fritter • chili lime aioli  
bbq shrimp skewer • scallions • charred pineapple

summer berry tart • brie • almonds  
sweet potato fries • chipotle aioli  
fried green tomatoes • roasted corn salsa • garden basil aioli  
gorgonzola flatbread • caramelized onion • pear honey  
ancho grilled cauliflower taco • roasted red pepper sauce • slaw • corn tortilla  
steamed vegetarian dumpling • scallion ginger dipping sauce  
cornmeal fried pickles • smoky tomato sauce



## passed hors d'oeuvres

priced per dozen • three dozen minimum

served cold

ash rubbed beef crostini • creamy roasted garlic spread  
thai chicken cup • wonton crisp  
steak frites • sweet & savory shallot jam  
charcuterie cone • prosciutto • curds • olive • mushroom • focaccia  
hoisin ginger glazed chicken skewer • chili crisp  
mortadella • roasted red pepper • sharp provolone • arugula pesto • grilled  
focaccia

mini lobster roll • lemon aioli • chives  
local ceviche • pineapple • cilantro  
classic shrimp cocktail • lemon wedges  
black sesame tuna poke • chili crisp  
lobster grilled corn salad • applewood smoked bacon  
scallop crudo spoon • marinated melon • pickled hot pepper • sea salt

grilled baby portobello mushroom • balsamic onion jam • crostini  
fresh summer rolls • sweet chili sauce  
berry peach bruschetta • mint • honey  
deviled egg • caper • pickled onion  
heirloom tomato mozzarella spoon • micro basil • lemon balsamic  
rosemary biscuit • berry jam • whipped butter



# the black tie company

spring/summer menu  
april – september

## displays

priced per person • 25 person minimum

### farmer's table

local & seasonal vegetables • fruit • cheeses • baguettes • crackers • hummus • seasonal dips • honey • jam • nuts • pickles • marinated olives

### petite farmer's table

local & seasonal vegetables • hummus • dip • assorted cheeses • crackers • baguette

### charcuterie • antipasto

cured meats • smoked meats • cheeses • stuffed peppers • mushrooms • olives • roasted garlic • sweet roasted peppers • pickled vegetables • whole grain mustard • jam • focaccia • crackers • olive oil

### oyster display

three varieties of local maine oysters • three oysters per person  
seasonal mignonette • salsa crudo • hot sauce • lemon • cocktail sauce  
served with crostini on shaved ice

### local raw bar

maine harvested oysters • large shrimp • local ceviche • traditional cocktail sauce • seasonal mignonette • lemon wedges • crostini • salsa crudo

### flatbread station

grilled flatbread pizza / choose three of the following:

caprese

sausage • feta • spinach

wild mushroom • thyme • caramelized onion • parmesan

gruyere • mozzarella • parmesan • fresh tomato basil marinara

### mediterranean

roasted garlic & lemon hummus • tabouli • marinated olives • cucumbers • tomatoes • herbed feta • pita chips • grilled flatbread

### skewer station

choose three of the following: chicken satay with spicy peanut sauce • ginger beef with sesame ginger scallion sauce • lemon garlic shrimp with citrus garlic butter • soy glazed shitake with sweet chili sauce • bbq chicken with chipotle aioli

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we are happy to accommodate for allergies, our facility is not allergen free and may contain traces of wheat, dairy, nuts, soy, shellfish, eggs and other allergens.



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### **poke station**

choose two proteins:

honey sriracha salmon • soy ginger glazed tuna • gochujang fried chicken • miso ginger grilled tofu

comes with sticky rice • local greens • pickled ginger • pickled sweet onions • sliced jalapeños • diced pineapple • shredded carrot • steamed edamame • scallions • sesame seeds • crispy wontons • soy glaze • honey sriracha aioli • wasabi aioli

### **noodle bar**

rice or lo mien noodles wok-fried in 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 in takeout boxes with chopsticks

### **meatball station**

beef meatballs with traditional marinara sauce • spicy pork meatballs with sweet chili sauce • savory herb chicken meatballs with pesto cream sauce

### **roasted fare**

choose three of the following: molasses beef sirloin • mustard apple glazed ham • leg of lamb • orange & sage basted turkey • glazed pork tenderloin • whole roasted chicken • beef tenderloin • baked haddock • seared salmon • served with the following: apple maple dijon mustard • roasted shallot shiitake sauce • horseradish chive aioli • cranberry chutney • chimichurri

### **taco bar**

choose three of the following fillings: sliced beef • shredded chicken • bbq pulled pork • chipotle lime haddock • ancho rubbed cauliflower & sweet potato served with the following: soft corn tacos • cumin lime sour cream • pico de gallo • black bean corn salsa • jalapeño avocado • limes • sliced jalapeños • shredded cheese • lettuce

add cilantro lime rice • chipotle coleslaw • cumin black beans

the  
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**slider bar**

brioche buns • challah rolls

choice of three of the following: buffalo fried chicken with buttermilk dill ranch • grilled mini cheddar burgers with smoky ketchup • pulled pork with apple maple bbq sauce • rosemary braised beef with roasted garlic aioli • fried haddock with tartar sauce • grilled portobello mushroom with chimichurri

**pasta station**

*featuring local broad arrow farms pasta*

choose three of the following:

local summer pappardelle • fresh basil • grilled corn • baby tomatoes • green beans • petite herbs

seasonal ravioli • sauteed spinach & onions • sage brown butter

gigli bolognese • shaved parmigiano

fettuccini • local mushrooms • blistered tomatoes • tarragon truffle butter • pinenuts

orecchiette • roasted garlic cream sauce • prosciutto • caramelized onions • baby spinach

traditional three cheese mac n' cheese

**salad station**

choose three of the following:

buratta • local tomatoes • local basil caprese • balsamic glaze • baby spinach • olive oil • cracked pepper • sea salt

marinated heirloom tomato • pine nuts • shallots • charred corn • feta summer berries • goat cheese • almonds • mixed greens • maine maple balsamic

crispy bacon • pineland cheese curd • baby tomatoes • cucumbers • red onion • seasonal greens • creamy pink peppercorn dill dressing

seasonal garden vegetable salad • maine maple balsamic dressing

herb & garlic marinated grilled vegetables • lemon balsamic reduction

roasted corn & tomato quinoa • kale • cilantro • basil

red potato salad • hard boiled egg • cheddar cheese • bacon • scallions



## starters

### greens

served family style • buffet • plated

buratta • local tomatoes • local basil caprese • balsamic glaze • baby spinach • olive oil • cracked pepper • sea salt

marinated heirloom tomato • pine nuts • shallots • charred corn • feta  
summer berries • goat cheese • almonds • mixed greens • maine maple balsamic

crispy bacon • pineland cheese curd • baby tomatoes • cucumbers • red onion • seasonal greens • creamy pink peppercorn dill dressing

seasonal garden vegetable salad • maine maple balsamic dressing

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roasted corn & tomato quinoa • kale • cilantro • basil

red potato salad • hard boiled egg • cheddar cheese • bacon • scallions

### soup

cup • bowl • soup sip

served hot

maine haddock chowder • crouton • thyme

maine lobster bisque • tarragon biscuit crouton

roasted garlic tomato basil

served chilled

farmer's market gazpacho • lime sour cream • avocado

### house made breads

choice of potato, challah or brioche rolls • classic biscuits • rosemary biscuits • corn muffins • sea salt focaccia • gluten free maple corn muffins

served with herb butter



## entrées

family style • buffet • plated • duet

hard seared scallops • romesco sauce  
smoked seafood cake (lobster, haddock, crab) • ancho aioli • pickled onion  
seared halibut • grilled peach & jalapeno glaze  
seared salmon • soy glaze • wasabi aioli  
chipotle maple grilled shrimp skewer • coconut lemongrass lime sauce  
baked haddock • lemon butter breadcrumbs  
maine steamed lobster • drawn butter  
poached lazy lobster • drawn butter

breaded & sautéed chicken cutlet • olives • lemon • capers • tomatoes  
citrus brined roasted chicken breast • charred lemon basil vinaigrette  
herb crusted pork tenderloin • maine maple glaze  
roasted rack of lamb • mustard herb crust • gremolata pesto  
beef tenderloin filet • shallot shiitake sauce  
grilled sirloin • roasted garlic • rosemary butter  
blackened hanger steak • chimichurri sauce  
red wine & rosemary braised short rib • pan sauce

fried eggplant stack • heirloom tomatoes • mozzarella • basil pesto dressing •  
bed of spinach  
grilled cauliflower steak • chimichurri sauce  
bella picatta • lemon caper sauce  
seasonal ravioli • local mushrooms • spinach • onions • sage brown butter  
grilled vegetable napoleon • basil pesto



## accompaniments

family style • buffet • plated • duet

pappardelle • fresh basil • grilled corn • tomatoes • beans • petite herbs • pine nuts

whipped potatoes with butter • fresh cream infused with roasted garlic  
caramelized new potatoes • rosemary • garlic

wild and long grain rice • local mushrooms • sautéed leeks • shallots  
roasted corn & tomato quinoa • kale • cilantro • basil  
farro • arugula • fresh berries • almonds • lemon dijon vinaigrette

grilled asparagus • lemon basil vinaigrette  
sautéed summer beans • sea salt • olive oil  
white bean • corn • tomato & kale succotash  
sautéed broccoli • cauliflower • pine nuts • feta • mint • basil  
roasted rainbow carrots • sea salt • maple  
grilled summer vegetables • chimichurri





spring/summer menu

april – september

## sweet endings

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 fraiche  
salted caramel s'mores tart  
strawberry shortcake • cocoa or vanilla bean biscuit  
roasted peach crisp  
rustic plum tart  
cheesecake accompanied by one of the following toppings:  
blueberry compote • raspberry sauce • caramel sauce • chocolate sauce

## displays

price per person

### **cupcake assortment**

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

### **seasonal petite pastry assortment**

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

### **donut bar**

assorted seasonal flavors • locally sourced from portland's holy donut or hifi

### **donut holes**

choice of chocolate, vanilla or cinnamon cake donut rolled in sugar, cinnamon,  
or powdered sugar  
choice of chocolate, caramel or lemon curd

### **petite whoopie pies**

chocolate • red velvet • lemon berry • salted caramel

### **seasonal pies**

lemon zested blueberry • strawberry rhubarb • peach raspberry • chocolate  
cream  
accompanied by whipped cream / serves 6-8

