

Family Style Dinners

Salads

**Boston Bibb Lettuce, Baby Cucumber,
Radish, Mixed Cherry Tomatoes**

**Heirloom Tomatoes, Burrata, Pea
Tendrils, Fiore's Balsamic & Basil Oil**

**Mixed Greens w/Poached Pear, Candied
Walnuts, Goat Cheese & Pickled Red
Onion**

**Baby Spinach w/ Summer Strawberries,
Slivered Almonds, & Sweet Red Onion**

**Mixed Baby Greens w/ Oranges, Roasted
Beets, & Queso Fresco**

**Caesar Salad w/ Baby Romaine Lettuce,
Parmesan, & House Made Croutons**

Bread

Bread Basket

Choice of Dinner Rolls, Garlic Bread, Buttermilk
Cornbread, Focaccia

Meats & Seafood

Parmesan Crusted Chicken Breast with Herb Butter Sauce

Korean Grilled Flank Steak with Toasted Sesame Chimichurri

Buttermilk Brined Fried Chicken

Salmon w/ Sweet Corn & Tomato Relish

Flank Steak w/ Bloody Mary Tomato Salad

Chipotle Maple Braised Brisket

Thyme Crusted Pork Tenderloin w/ Brown Sugar Candied Apples

Whole Roasted New York Sirloin w/ Demi Sauce

Citrus Marinated Halibut Broiled w/ Orange, Lemon, & Lime Zest

Seared Scallops over Sweet Potato and Parsnip Puree

Herb Roasted Lamb Chops w/Gremolata

Bourbon Braised Short Ribs

Chicken Francaise w/ Lemon Capers Sauce

Kabobs

Beef sirloin with dry rub, peppers, and onions
OR chicken with herb marinade, zucchini, tomatoes, and red sweet pepper
* Additional available - shrimp, swordfish, veggie

Vegetables

Sweet Creamed Butternut Squash

Haricot Vert w/ Warm Bacon Scallion Vinaigrette
& Sweet Red Peppers

Za'tar Crusted Cauliflower
w/ Lemon Tahini

Golden and Red Beets
w/ Arugula & Goat Cheese

Roasted Sweet Potatoes
& Brussel Sprouts

Green Beans with Parmesan
& Herb Butter

Fried Green Tomatoes
w/ Green Goddess

Grilled Mexican Street Corn
w/ Cilantro, Queso Fresco & Lime

Baked Beans

Smokey Bacon & Broccoli Slaw

Farm Market Baby Carrots
Roasted w/Fresh Thyme

Roasted Zucchini, Baby Peppers,
Portobello Mushroom & Red Onion

Potatoes, Pastas & Grains

Thyme-Dijon Roasted Baby Red Potatoes

Macaroni & Cheese

Israeli Couscous w/ Roasted Cauliflower,
Kale, Za'tar, Orange and Cranberry

Forbidden Rice w/ Grilled Mango, Scallions & Red Pepper

Sour Cream & Dill Potato Salad

Cilantro Jasmine Rice

Lobster Gouda Mac 'n' Cheese

Short Rib Ravioli w/ Crimini Mushroom Sauce

Fingerling Potatoes w/Garlic & Parmesan

Butternut Squash Ravioli w/ Brown Butter Sauce

Desserts

Rustic Apple Galette w/ Warm Caramel Sauce

Flourless Chocolate Cake w/ Raspberry Sauce

Blueberry Crumble Tartlet

Petite Cupcakes

Cannoli Dipped in Chocolate

Handmade Pie

Blueberry, Raspberry, Tri-berry, Strawberry-Rhubarb,
Chocolate Cream, Key Lime

Mini Whoopie Pies

Chocolate-Vanilla, Pumpkin-Chocolate Chip and Molasses

Staffing required for all full service menus. Rentals may also be required for event execution, and are not included in catering quotes unless requested. Please allow a month or a minimum of 7 days for booking, or as much notice as possible. For weddings or larger events, a year in advance is recommended to secure your date. A 20% Business Operation fee applies to all staffed events, and 8% Maine Food Tax is applied to all catering orders. Should you wish for assistance handling rentals for your event, a 20% Administrative Rental Handling Fee will be added for this service. Prices and availability subject to change without notice.

