

# 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 Caper 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.

