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# Bar Harbor Regency Catering Menu 2019

123 Eden Street, Bar Harbor Maine 04609  
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[www.barharborregency.com](http://www.barharborregency.com)

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### Buffets

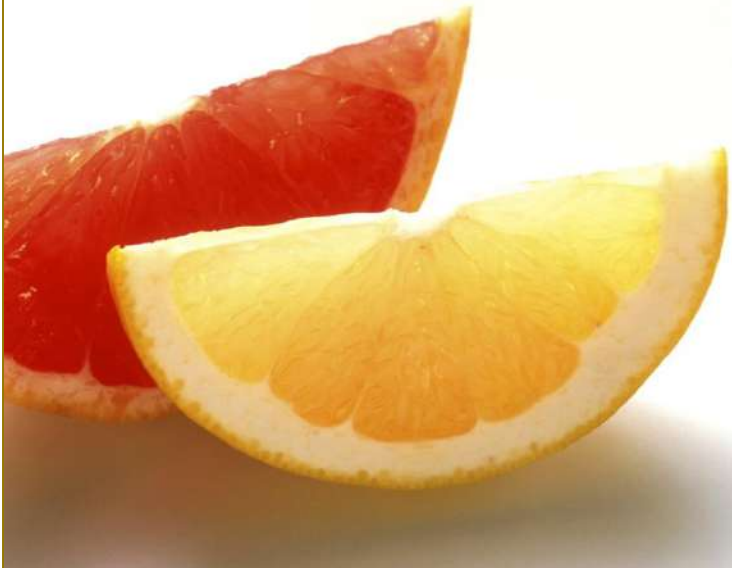
All include: *Chilled Fruit Juice*  
*Freshly Brewed Regular and Decaffeinated Coffee*  
*Selection of Teas*

### Cadillac Peak Breakfast

20 guest minimum

- \*Seasonal Fruit Bowls and Fresh Picked Berries
- \*Assortment of Dry Cereal, Bananas, Whole and Skim Milk
- \*Fluffy Scrambled Eggs
- \*Hickory Smoked Bacon and Herb Spiced Sausage
- \*Home-Style Potatoes
- \*Thick Cut French Toast with Maine Maple Syrup
- \*Regency Bakery Display of Muffins, Danish and Assorted Breads, Fruit
- \*Preserves and Butter

*18- per guest*



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### Regency Executive Breakfast Buffet

25 guest minimum

- \*Seasonal Fruit Bowls and Fresh Picked Berries
- \*Individual Yogurts served with Granola, Raisins and Banana Chips
- \*Assortment of Dry Cereals, Fresh Bananas, Whole and Skim Milk
- \*Locally Smoked Salmon, Bagels and Cream Cheese

- \*Chef's Freshly Prepared Egg and Omelet Station
- Fresh Picked Local Lobster, Diced Ham, Cheddar Cheese
- Scallions, Mushrooms, Peppers, Tomatoes, Vidalia Onion, Bacon, Sausage
- \*Attendant Fee 75- Per 40 Guests

- \*Fluffy Scrambled Eggs with Fresh Chives
- \*Hickory Smoked Bacon, Herb Spiced Sausage
- \*Thick Cut French Toast with Maine Maple Syrup
- \*Skillet Potatoes

- \*Regency Bakery Display of Muffins, Danish and Assorted Breads, Fruit Preserves and Butter

20- per guest



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### Bar Harbor Regency Continental

15 guest minimum

\*Chilled Orange and Grapefruit Juice

\*Seasonal Fruit Bowls, Granola and Fresh Picked Berries

\*Assorted Dry Cereals with Milk and Skim Milk

\*REGENCY Bakery Display of Danish and Muffins

\*Assorted Bagels and Cream Cheese

\*Honey, Fruit Preserves, Whipped Creamery Butter

14- per guest

### Frenchman's Bay Breakfast

20 guest minimum

\*Chilled Orange and Grapefruit Juice

\*Fruit Bowls and Fresh Picked Berries

\*Fluffy Scrambled Eggs

\*Hickory Smoked Bacon and Herb Spiced Sausage

\*Home-Style Potatoes

\*Assorted Fresh Baked Muffins

16- per guest



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## Plated Breakfast

*one selection*

All include: *Chilled Fruit Juice  
Freshly Brewed Coffee and  
Decaffeinated Coffee  
Selection of Teas*

### Downeast Breakfast

- \*Hand Picked Seasonal Berries
  - \*Fluffy Scrambled Eggs
  - \*Hickory Smoked Bacon and Herb Spiced Sausage Links
  - \*Crisp Yukon Potatoes
  - \*Wild Maine Blueberry Muffin with Fruit Preserves and Butter
- 15- per guest*

### Traditional Eggs Benedict

- \*Hand Picked Seasonal Berries
  - \*Poached Egg with Canadian Bacon on an English Muffin
  - Sauce Hollandaise
  - \*Crisp Breakfast Potatoes
  - \*Flaky Croissant with Fruit
  - \*Preserves and Butter
- 16- per guest*

### Thick Cut French Toast

- \*Bailey's French Toast
  - \*Maine Maple Syrup
  - \*Hand Picked Seasonal Berries
  - \*Hickory Smoked Bacon
- 15- per guest*

### Healthy Start

- \*Blueberry Smoothie with Fresh Mint
  - \*Scrambled Egg Beaters with Chives on a English Muffin
  - \*Smoked Turkey Bacon
  - \*Crisp Irish Potatoes
  - \*Bran Muffin, Whipped Butter and Fruit Preserves
- 16- per guest*



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## Enhancements

priced per guest

- Fresh Strawberries with Whipped Cream 5.50
- Berries in Season, Vanilla Yogurt Sauce 7.75
- Lime Seasoned Cantaloupe Melon 5.25
- Seasonal Fruit Plate, Harvest Granola, Yogurt Dip 8-
- Locally Smoked Salmon with Bagel and Cream Cheese 12-

### ON THE GO – Boxed Breakfast

\*Chilled Bottle of Orange Juice

\*Banana and Granola Bar

Please Select One:

\*Fresh Hens Egg with Canadian Bacon and Cheddar Cheese on an English Muffin

\*Sausage Breakfast Burrito of Eggs, Peppers, Onions, Jack Cheese, Sausage with Salsa

\*Vegetarian Breakfast Burrito with Salsa  
And Choice of:

\*Bagel with Cream Cheese

Or

Seasonal Fruit Muffin with Butter

16- per guest

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## Sunrise Brunch Buffet

25 guest minimum 25- per guest

- \*Chilled Orange, Cranberry, and Grapefruit Juice
- \*Sharon Farms Assorted Melons and Bush Berries
- \*Hot Crock of Oatmeal, Cinnamon Sugar Raisins, Sundried Blueberries, Dried Banana Chips
- \*Smoked Local Salmon, Capers, and Red Onions Assorted Bagels, Cream Cheese
- \*Corned Beef Hash, Yukon Potatoes and Poached Eggs
- \*Chef's Freshly Prepared Egg and Omelet Station Diced Ham, Cheddar Cheese Scallions, Mushrooms, Peppers, Tomatoes, Chives, Bacon, Sausage
- \*Attendant Fee 75- Per 40 guest
- \*Thick Cut French Toast with Maine Maple Syrup
- \*Hickory Smoked Bacon and Sausage
- \*Iron Skillet Brown Potatoes with Fresh Parsley and Onions
- \*Regency Bakery Display of Muffins, Danish and Assorted Breads, Fruit
- \*Preserves and Butter Fruit Preserves and Butter
- \*Freshly Brewed Regular and Decaffeinated Coffee, Selection of Teas



## Breaks

### The Hike Break

Fruit Kabobs  
Granola Bars  
Kind Bars  
Nutri-Grain Bars  
Wilderness Granola Mix  
Sundried Apple Chips  
Assorted Naked Juices  
Poland Spring Bottled Water  
*15- per guest*

### The Artisan Cheese Break

Local New England Cheeses  
Crispy Crackers  
New England Hand Picks Fruits  
Raisins on the Vine  
Truffle Honey  
Spiced Nuts  
Fig Jam  
*16- per guest*

### Healthy Choice

Locally Sourced Farm Stand Vegetables  
Low Fat Ranch Dip  
Traditional Hummus  
Toasted Pita Chips  
*12- per guest*

### South of the Boarder

Yellow Stone Ground Corn Tortilla  
Chips  
Fresh Pico De Gallo and Guacamole  
Sour Cream  
Diced Tomatoes, Black Olives, Green  
Onion and Melted Cheese Sauce  
*13- per guest*

### Cookie Jar

Assorted Fresh Baked Cookies  
Half Pint Assorted Milks  
Soft Frinks & Bottled Water  
*11- per guest*





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## Breaks

### The Glacier Break

Assorted Frozen Gelatos  
Ice Cream Cookie Sandwiches  
Cool Cones and Klondike Bars  
Natural Spring Waters  
*14- per guest*

### The Chocoholic

Chocolate Dip Strawberries  
Chocolate Chip Cookies  
Fudge Brownies  
Mini Whoopie Pies  
Chocolate Mousse Tartlets  
*14- per guest*



## A la carte

Fresh Baked Muffins 2- each  
Bagel with Cream Cheese 3- each  
Sugared Doughnut 2.75 each  
Fresh Fruit Danish 2.75 each  
Cinnamon Roll 3.00 each  
Fresh Croissant 3.00 each  
Hard Boiled Eggs 2.00 each  
Assorted Cookies 2.00 each  
Chocolate Fudge Brownies 2.25 each  
Chocolate Dipped Strawberries 2.50- each  
Pretzels 5- per lb.  
Goldfish Crackers 7- per lb.  
Potato Chips with Onion Dip 9- per lb.  
Mixed Nuts 16- per lb.  
Individual Bags of Popcorn 3- per bag  
Yellow Corn Chips, Picante Sauce 10- per lb.  
Seasonal Fruit Kabobs 3- each  
Mixed Selection of Granola Bars 3.00 each  
Natural and Flavored Yogurts 3- each  
Whole Fresh Fruit 1.75 per piece

## Break Beverages

Freshly Brewed Regular and Decaffeinated Coffee 30  
– per gallon  
Iced Tea 25- per gallon  
Assorted Soft Drinks 3- each  
Poland Springs Bottled Water 3- each  
Sparkling or Non Sparkling Mineral Water 4 each  
Gatorade Sports Drinks 4- each  
Naked Juices 3.5- each  
Hot Chocolate 30- per gallon  
Hot Apple Cider 40- per gallon  
Lemonade 25- per gallon  
Fresh Orange or Grapefruit Juice 30- per gallon



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## revive

- Cold buffet
- Hot buffet
- Plated
- Simply Lunch
- Enhancements

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## Plated Lunch Salads



Served with French Style Dinner Roll, Creamy Butter, Iced Tea, Hot Coffee or Tea

**“Our Harbor” Lobster Salad** Summer Harvest Lettuce, Snipped French Beans, Fingerling Potatoes, Cured Olives, Seal Cove Goat Cheese, Heirloom Tomatoes, Fresh Picked Lobster Salad, Sherry Vinaigrette

*25- per guest*

**Farm House Chicken Salad** All Natural Free Range Chicken Salad with Farm House Cheddar, Petit California Greens, Granny Smith Apple, Candied Walnuts, North Country Bacon and Cider Vinaigrette.

*19- per guest*

**Grilled Sirloin Salad** Mixed Greens, Long Stem Artichokes, Herb Roasted Tomatoes, Grilled Portobello Mushrooms, Gorgonzola, Toasted Pine Nuts, White Balsamic Vinaigrette.

*21- per guest*

**Chicken Caesar Salad** All Natural Free Range Chicken, Torn Hearts of Romaine, Creamy Garlic-Caper Dressing, Grated Pecorino Romano Cheese, and Oven Baked Ciabatta Croutons

*18- per guest*



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## Lunch Plated~Cold

\*Select One Menu Per Group

Regular or Decaffeinated Coffee, Selection of Teas

### Fisherman's Wharf Lunch

\*Arcadia Greens, Sundried Maine Blueberries, Toasted Sunflower Seeds, Great Hill Blue Cheese, Grape Tomatoes, Honey Balsamic

\*Maine Lobster Roll, Buttered New England Split Roll, Creamy Cabbage Slaw, Sweet and Sour Pickles, Kettle Cooked Chips

\*Mini Wild Maine Blueberry Pie, Lemon Curd, Whipped Cream

28- per guest

### Vegetarian Lunch

\*Quinoa and Kale Salad with Cranberries and Toasted Almonds

\*Falafel, Grilled Pita, Cucumber, Red Onion, Local Tomatoes, Crisp Romaine, Harissa Spice Honey, Yogurt Dressing, Sweet Potato Chips, Pickles

\*Sharon Farms Berry Tart, Lemon Cream, Sugar Dust

22- per guest



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## Lunch Plated~Cold

\*Select One Menu Per Group

Regular or Decaffeinated Coffee, Selection of Teas

### New England Lunch

\*Roasted Butter Nut Squash Soup, Toasted Pumpkin Seeds, Pumpkin Oil

\*Honey Roasted Turkey Breast, Herb Stuffing, Cranberry Mayonnaise, Hearth Baked Bread, Potato Salad, Pickle Spear

\*Mini New England Apple Pie, Caramel Sauce, Whipped Cream

22- per guest

### The Delicatessen

\*Heirloom Tomato and Mixed Green Salad, Gorgonzola Dolce, Shaved Red Onion, 8 Year Balsamic Crème`

\*Shaved Beef Rib Eye, Horseradish Cream, Caramelized Onions, Baby Arugula, Cabot Cheddar on Ciabatta with Creamy Coleslaw, Fresh Local Pickle, Kettle Chips

\*Lemon Ricotta Cheese Cake, Wild Blueberry Compote

25- per guest



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## Lunch Buffet

All Lunch Buffets Served with Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

### Summer Harvest

25 guest minimum

\*Grilled Pineapple Salad, Cilantro, Honey, Lime Squeeze

### Table Top Entrée Presentation

\*Teriyaki Glazed Salmon, Baby Red Bell Peppers  
\*Coconut Rice

\*Grilled Natural Chicken Breast  
Sweet Corn Succotash, Crisp Bacon, Wilted Greens

\*Sea Salt Roasted Fingerling Potatoes

\*Seasonal Local Vegetables

\*REGENCY Artisan Baked Rolls and Whipped Butter

### Conclusion

\*Summer Strawberry Cake  
25- per guest

## Cuisine Healthy

25 guest minimum

\*Mixed Mesclun Greens and Spinach Salad  
Marinated Local Tomatoes, Cucumbers, Red Onion, Carrots, Mushrooms

### Table Top Entrée Presentation

\*Grilled Free Range Chicken Breast, Braised Greens, Lemon Thyme Jus, Wild Mushroom, Blistered Grape Tomatoes

\*Broiled Haddock, Old Bay Bread Crumbs, Lobster Jus

\*Wild Rice with Garden Herbs

\*Roasted Garden Vegetables

\*Soft Breadsticks

### REGENCY Dessert

\*Fresh Fruit Salad, Orange Blossom Honey, Torn Mint Leaves, Apple Walnut Sweet Bread

\*Sparkling Water, Naked Juices, Herbal Iced Tea

26- per guest



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## Downeast Deli Lunch

25 guest minimum

### Soup and Salad

- \*Corn Chowder
- \*Coleslaw with Carrot Julienne
- \*Mixed Green Salad with Garden Vegetables  
Vinaigrette Dressing and Creamy REGENCY Ranch Dressing
- \*Red Irish Potato Salad with Leaf Parsley
- \*Penne Pasta and Vegetable Salad
- \*Sliced Tomatoes with Red Onions
- \*Local Pickles
- \*Mixed Leaf Lettuce

### Platter Presentation

- \*Roast Beef, Honey Maple Ham and Breast of Turkey  
Provolone, Cheddar, and Swiss Cheeses

- \*Whole Wheat Wraps, Wheat & White Breads, Gluten Free Bread
- \*Mayonnaise, Dijon Mustard
- \*Deli Style Chips

### CLUB Dessert

- \*Assorted Fresh Baked Cookies
  - \*Chocolate Brownies
- 25- per guest

## Gourmet Pizza

25 guest minimum

### Soup and Salad

- \*Italian Vegetable Soup
- \*Caesar Salad Bar  
Croutons, Parmesan Cheese, Caesar Dressing  
Marinated Vine-Ripened Tomatoes and Mozzarella Pearl Salad
- \*Marinated Grilled Vegetable Display  
8 Year Balsamic, Unfiltered Olive Oil

### Table Top Entrée Presentation

- \*Quattro Formaggi Pizza  
Mozzarella, Fontina, Asiago, Gorgonzola Cheese

- \*Sicilian Pizza  
Sweet Italian Sausage, Peperoni, Fontina, Mozzarella

### CLUB Dessert

- \*Tiramisu Cups
  - \*Cannoli's
- 25- per guest

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## All America

25 guest minimum

### Salad

\*Bowl of Mixed Lettuces  
Creamy and Vinaigrette Dressings  
Sliced Mushrooms, Cherry Tomatoes, Sliced Cucumbers  
Broccoli Florets, Shredded Carrots, Herbed Croutons,  
Ripe Olives

\*Old Fashion Mustard Potato Salad

\*Country Style Coleslaw

### Table Top Entrée Presentation

\*Grilled Angus Burgers  
American, Cheddar or Swiss Cheese

\*Grilled Veggie Burgers

\*Grilled Free Range BBQ Chicken Breast

\*Trays of Sliced Tomatoes  
Crisp Red Leaf Lettuce, Red Onions and Pickles  
Mayonnaise, Mustard and Tomato Ketchup

\*Brioche Rolls and Gluten Free Bread

\*Basket of Potato Chips

### CLUB Dessert

\*Chocolate Brownies

\*American Apple Pie

24- per guest

## Little Italy

25 guest minimum

### Salad

\*Marinated Tomatoes, Mozzarella, and Basil Salad  
\*Hearts of Romaine, Croutons, Caesar Dressing

### Table Top Entrée Presentation

\*Four Cheese Ravioli  
Overnight Tomato Sauce & Artisan Style Mozzarella

\*Rigatoni, Asiago Sauce, Basil Pesto

\*Chicken Marsala, Wild Mushrooms, Sage, Marsala Wine

\*Italian Meatballs, Roasted Plum Tomato Sauce, Grated  
Pecorino Romano Cheese

\*Garlic Bread Sticks

\*Whipped Butter

### CLUB Dessert

\*Cannolis

\*Espresso Soaked Lady Fingers - Tiramisu

26- per guest

## Boxed Lunches

### All Boxed Up

Choose One of the Following Sandwiches:

- Oven Roasted All Natural Turkey with Cave Aged Cheddar
- Slow Roasted Beef with Provolone
- Honey Roasted Ham and Swiss
- Grilled Harvest Vegetables and Local Goat Cheese

- All served with Locally Sourced Tomatoes and Green Leaf Lettuce on Rustic Ciabatta Bread
- Whole Fruit
- Kettle Cooked Chips
- Granola Bar
- Fresh Baked Cookie
- Bottle Water
- Assorted Condiments

18- per person





## Enhance your Lunch

with a choice of soup or salad

### Soup selection

Broccoli Cheddar Soup	5- per guest
Tomato & Cheese	5- per guest
Clam Chowder	8- per guest
Lobster Bisque	8- per guest
Lentil Soup	6- per guest
Baked Potato Soup	5- per guest
Lobster and Corn Chowder	8- per guest

### Salad selection (preset for a buffet enhancement)

Classic Caesar	5- per guest
Maine Acadia Salad	5- per guest
Mozzarella and Tomato	5- per guest
Seal Harbor Spinach	5- per guest
Tuscan	5- per guest



### Dessert Selection *(select one)*

Blueberry Pie, Apple Pie, Cheese Cake, Strawberry Cloud Cake, Chocolate Cake, or Chocolate Mousse Cup

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## the flair

- Cold canapés
- Hot hors d'oeuvres
- Displays
- Action stations
- Carving stations

## Displays

will be charged for a minimum of 25 guests  
price is per person per hour

### Artisan Cheese

Assorted Local and Farmstead Cheeses  
Toasted and Candied Nuts, Fig Jam Select Dried and Fresh Fruits  
Assorted Crackers

*8- per guest*

### Crudités

Locally Sourced Farmed Vegetables with Ranch Dip and Hummus

*5- per guest*

### Seasonal Fruit Display

Summer Melon, Hand Picked Berries, Seasonal Fruits, Minted Yogurt Dip

*6- per guest*

### Antipasto Platter

Marinated Artichoke Hearts, Grilled Eggplant and Zucchini, Spicy Coppa, Mozzarella, Italian Peppers,  
Country Olives, Heirloom Tomatoes, Roasted Red Peppers, EVOO,  
Balsamic Crème, Crostini

*11- per guest*



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## Chilled Hors d'Oeuvres

4- each

Goat Cheese Mouse, Balsamic Fig, Tart Cherry, Savory Tartlet  
Pear, Prosciutto and Gorgonzola Bruschetta  
Beef Tenderloin Red Onion Relish, Horseradish Cream on French Bread Crostini  
Seared Ahi Tuna, Wonton Chip, Sea Salad, Wasabi Aioli

## Warm Hors d'Oeuvres

4- each

Fiery Chicken Spring Rolls, Ginger Soy Dip  
Truffle Mac & Cheese Tartlet  
Shitake Leek Spring Roll with Ponzu Dipping Sauce  
Porcini Mushroom Arancini with Truffle Aioli  
Mini New England Chicken Pot Pies  
Coconut Shrimp Skewer, Sweet and Spicy Thai Chili Aioli  
Crispy Lump Crab Cake, Lemon Aioli  
Beef Short Rib and Bacon Skewer with Maple Glaze  
Mini Beef Wellington, Truffle Infused Aioli  
Bacon Wrapped Sea Scallops, Maple Mustard Glaze



## Buffet Enhancements

### Chef Attended Stations

Charged for a minimum of 25 guests  
priced per person per hour

### Pasta Station

Penne, Rigatoni, Cheese Tortellini Pasta's

Slow Cooked Tomato and Asiago Cream

Add these fresh ingredients: Sweet Italian Sausage,  
Meatballs, Peppers, Mushrooms, Asparagus, Onions,  
Aged Cheese, Basil Pesto and Fresh Basil

*9- per guest*

### Chef Attended Artisan Cheese Station

Variety of Hand Crafted Local Artisan Cheese Sliced  
to Order

Jams, Chutneys

Spiced Roasted Almonds

Truffle Honey, Raw Honey Comb

Dried Fruits

Crostini, House Baked Crackle Bread, Toasted Flat  
Breads

*10- per guest*



### Carving Station

Black Angus Prime Rib of Beef

Maple Glazed Baked Ham

Roasted Breast of Turkey

Herb Roasted Strip Loin

Aged Tenderloin of Black Angus Beef

*9- per guest*

*7- per guest*

*7- per guest*

*8- per guest*

*14- per guest*



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## panache

Served appetizers

Seasonal soups/salads

Plated dinners

Buffets

Cookout

Lobster bake



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## Buffets

All Dinner Buffets Served with Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

A 10- surcharge per guest, for less than twenty-five guests

### Bubble Rock

30 guest minimum

### Salads

\*Crisp Romaine Lettuce with Roasted Corn, Grilled Red Bell Peppers, Smoked Bacon, Onion, Cumin Lime Vinaigrette

### Table Top Entrée Presentation

\*Blackened Pork Tenderloin, Apple-Cherry Chutney, Grainy Mustard Sauce

\*Grilled Free Bird Chicken Breast, Natural Jus, Red Onion Jam

\*Yukon Potato Casserole au Gratin

\*Locally Sourced Farm Stand Vegetables

\*French Rolls, Whipped Butter

### CLUB Dessert Buffet

\*Raspberry Lemon Cheese Cake

30- per guest

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## Bee Hive

25 guest minimum

### Salads

\*Bloomsdale Spinach, Seal Cove Goat Cheese, Grilled Portobello Mushrooms, Roasted Local Tomatoes, Hard Cooked Hens Egg, Emulsified Balsamic Vinegar

### Table Top Griddle Entrée Presentation

\*Marinated Grilled Sirloin, Brandy Peppercorn Sauce, Crispy Onion Hay Stack

\*Chicken Scaloppini "Piccata Style", Capers, Lemon Parley Sauce

\*Sea Salt Roasted Fingerling Potatoes

\*Locally Sourced Farm Stand Vegetables

\*Roasted Garlic Banquettes, Whipped Butter

### CLUB Dessert

\*Chocolate Ganache Cake

33- per guest



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## Precipice

30 guest minimum

### Salad (GF)

\*Tuscan Salad Bar

\*Mixed baby Lettuce

\*Grilled Portobello's

\*Artichokes

\*Roasted Tomatoes

\*Gorgonzola Dolce

\*Seedless Cucumber

\*Toasted Pine Nuts

\*Club Vinaigrette and Creamy Gorgonzola Dressing

\*REGENCY Caprice, Country Olives, Vine Ripe Tomatoes, Basil, Housed Pulled Mozzarella, EVOO, Balsamic Crème`

\*Eggplant Rollatini, Herb Ricotta, Slow Cooked Tomato Sauce

\*Penne Pasta, Italian Sausage, Sweet Peppers, Pomodoro Sauce, Mozzarella, Parmesan Reggiano  
(Gluten Free Pasta Available)

### Table Top Griddle Entrée Presentation

\*Crispy Chicken, Aged Provolone, Overnight Tomato Sauce, Torn Basil

\*Faro Island Salmon, Wilted Spinach, Olive Oil Roasted Cherry Tomatoes, Capers, Lemon, White Wine (GF)

\*White Truffle Rosemary Potatoes (GF)  
Olive Oil Grilled King Asparagus (GF)

\*Crisp Ciabatta Bread with Garlic Butter Whipped Butter

### CLUB Dessert Buffet

\*Espresso Soaked Lady Fingers (Tiramisu)  
*35- per guest*



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## Gorham

25 guest minimum

### Salad

\*Wild Arugula, Roasted Red Beets, Seal Cove Goat Cheese, Tear Drop Tomatoes, Torn Croutons, Pickled Onions

### Table Top Griddle Entrée Presentation

\*Shrimp Scampi, English Peas, Cured Lemon, Garlic Sauce, Capellini Pasta

\*Crab Stuffed Native Haddock, Kettle Stewed Lobster Sauce

\*Free Range Chicken, Cipollini Onions, Smoked Bacon, Foraged Mushrooms, Marsala Wine Sauce

\*Rosemary Dusted Toy Box Potatoes

\*Roasted Locally Sourced Farm Stand Vegetables

\*Crisp Ciabatta Bread, Whipped Creamery Butter

### CLUB Dessert

\*Sour Cherry Peach Tart

38- per guest





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Over 30,000 lobsters served at our lobster bakes each year

## Acadia Shore Lobster Experience Buffet

30 guest minimum

### Soup and Salad

\*Maine Clam Chowder, Kennebec Potatoes, Bacon, Local Clams, Stove Stewed Cream, Common Crackers

\*Local Mixed Green Salad, Sundried Blueberries, Great Hill Blue Cheese, Local Tomatoes, Cucumbers, Baby Carrots, Honey Balsamic Dressing

### Entrée Presentation

\*1.25 lb. Kettle Steamed Local Lobster

\*Soft Shell Steamer Clams

\*Blue Hill Bay Mussels

\*Grilled Chicken Breast, Local Ale BBQ Sauce ,Wild Blueberries

\*Parsley Butter Tossed Toy Box Potatoes with Maine Sea Salt

\*Sweet New England Corn, Chive Butter

\*Blueberry Jalapeno Corn Bread, Whipped Butter

### CLUB Dessert

\*Mini Wild Maine Blueberry Tarts

50- per guest

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*Talk to with our catering specialist about enhancing our buffets. Offering wine with your meal adds elegance and fun~*

## Enhance Your Dinner... appetizer anyone?

Enhance your evening with a tasty temptation  
select one for your guests to experience

### **Add an Enhanced Appetizer Course – 8- per guest**

Local Maine Shrimp and Bay  
Scallop Ragout, Pea Ravioli,  
Lemon Sauce

Parmesan Potato Gnocchi, Italian  
Bacon, Wild Mushrooms, Leaf  
Spinach, Tartufo Cream

Maine Lump Crab Cake, Summer  
Corn Succotash , Whole Grain  
Mustard Caper Remoulade

Chilled Shrimp and Lobster, Bloody  
Mary Cocktail Sauce, Cured Lemon,  
Micro Celery– 10 per guest

Butter Poached Lobster, Parmesan  
Pea Risotto, Lobster Broth

## Plated dinners

For more than two Entrées and a Vegetarian option, an additional 5- per guest will be charged, to insure exceptional service. Please let us know in advance of those with dietary restrictions, so we may take special care to create them a special meal.



The evening begins...savory  
soup or salad please select one

### soup

Tomato Bisque with Basil Essence

Butternut Squash & Apple Soup with Pumpkin Oil

Local lobster Bisque,

Maine Clam Chowder, Local Clams, Kennebec Potatoes, Smoked Bacon, Stove Stewed Cream

Lental Soup with Creme Friache`

Italian Vegetable Soup with Basil Pesto

### OR.... salad

"Caprese" Burrata Mozzarella, Seasonal Heirloom Tomatoes, Cured Olives, Basil Leaves, Balsamic Crème, EVOO

Acadia Salad, Sundried Blueberries, Great Hill Blue Cheese, Heirloom Tomatoes, Bush Berry Vinaigrette

Baby Arugula, Heirloom Beets, Local Chevre , Toasted Pistachios, Citrus, Vinaigrette

REGENCY Caesar, Petite Hearts of Romaine, Parmesan Cheese, Ciabatta Croutons, Creamy Garlic Caper Dressing

## Plated Entrees

### Entrée Collection

Seared Halibut, Scalloped Potato, Lobster Jus (GF)

*42- per guest*

Garlic Herb Roast Cage Free Chicken, Wild Mushrooms Lemon Ricotta Smashed Potatoes, Marsala Pan Sauce

*32- per guest*

Roasted Chicken, Capers, Herbs, Goat Cheese Potato Puree , Lemon Sauce

*32- per guest*

Pan Roast Salmon, Sea Salt Roasted Potato, Chardonnay Butter, Confit Tomato Jam (GF)

*35- per guest*



Roasted Prime Rib of Beef, Smashed Potatoes, Crispy Shallots, Red Wine Beef Jus

*40- per guest*

Butter Poach Lobster in the Half Shell, Sweet Potato Hash Potatoes, Lobster Butter

*57- per guest*



Garlic Rubbed Filet of Beef, Wild Mushrooms, Yukon Potato Puree, Veal Stock Reduction (GF)

*57- per guest*

Georges Bank Crab Stuffed Haddock, Quinoa Pilaf, Lobster Sauce (GF)

*38- per guest*

## Plated entrees

### CLUB Dinner COMBO Plate Selections

Grilled NY Sirloin, Deep Water Shrimp Brochette, Potato Pave, Lobster Buerre Blanc, Rosemary Jus  
*59- per guest*

Duet of Natural Beef Filet, Butter Poached Maine Lobster, Yukon Gold Potato Puree, Two Sauces  
*69- per guest*



### Vegetarian Options

Select One

#### CLUB Vegetarian Plate Options

Stuffed Fall Squash, Toasted Ancient Grains, Wild Mushrooms, Matignon Vegetables, Butternut Broth and Toasted Pumpkin Seeds, Pumpkin Oil (GF)  
*32- per guest*

Grilled Stuffed Portobello, Local Goat Cheese, Roasted Petit Vegetables, Toasted Ancient Grains, Roasted Pepper Butter (GF)  
*32- per guest*



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## Desserts

*Please select one*

### Lemon Ricotta Cheese Cake

Lemon Curd, Wild Maine Blueberry Compote, Honey Tuile Crisp

### Chocolate Obsession

Flourless Chocolate Cake, Chocolate Ganache, Chocolate Sauce

### Fresh Seasonal Berry Tart

Vanilla Cream, Raspberry Coulis

### Strawberry Bunt Cake

Lemon Mascarpone, Macerated Wild Strawberry Compote

### Valrhona Chocolate Mousse

Chocolate Crumbs, Raspberries, Whipped Cream

### Mini Wild Maine Blueberry Tart

Raspberry and Lemon Sauce, Chantilly Cream



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## Late Night

### Slider Station

Mini Black Angus Burgers  
Brioche Rolls, Cave aged Cheddar, Local Tomatoes  
Pulled Pork Sliders  
Chipotle BBQ, Cabot Cheddar, Brioche Roll  
Sweet Potato Fries  
*12- per guest*

### Wings Station

(Boneless Available)  
Classic Buffalo or Chipotle BBQ,  
Carrot and Celery Sticks  
Blue Cheese, House Made Buttermilk Ranch  
*12- per guest*

### Euro Style Pizza Station

Quattro Formaggi Pizza: Mozzarella, Fontina, Asiago, Gorgonzola Cheese  
Sicilian Pizza: Sweet Italian Sausage, Peperoni, Fontina, Mozzarella  
Umbria: Wild Mushrooms, Asiago Cream, Truffle Oil, Crisp Arugula  
(approximately 8 slices per 10" Pizza)  
*15- each*

### Late Night Sweets

Mini Apple tarts, Salted Caramel  
Mini Cheesecake, Blueberry Compote  
Mini Chocolate Whoopie Pies  
Chocolate Dipped Strawberries  
Fresh Doughnuts Holes  
*10- per guest*

### Snacks and Dips

Hot Crab & Lobster Dip with Pita Chips, Toasted French Bread, Tortilla Chips  
*13- per guest*

Hot Spinach and Artichoke Dip, Crostini with Herbs, Toasted Flat Breads  
*12- per guest*

CLUB Deluxe Mixed Nuts  
*16- per pound*

Pretzel Twists  
*5- per pound*

Bowl of Potato Chips with Caramelized Onion Dip  
*9- per guest*

Salsa and Guacamole, Southwestern Basket of Yellow Corn Tortilla Chips  
*13- per 20 guest*

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## ENJOY

hosted bars

cash bars

## Hosted Bar:

Imported | Craft Beer | 6- per bottle  
Sam Adams, Sam Light, Heineken, Corona, Corona Light

Domestic Beer | 5- per bottle  
Bud, Bud Light

House Wine | 7- per glass  
Canyon Road: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

Soft Drinks | 3- per drink  
Coca-Cola products

Bottle Water | 3- per drink

### And you choice of Premium, Top Shelf or Ultimate Liquors

#### Premium Liquors | 8- per drink

New Amsterdam Vodka  
Bombay Gin  
Cruzan Rum  
Dewars Scotch  
Jim Beam Bourbon  
Canadian Club Whiskey  
Suwzu Blue Tequila

#### Top Shelf Liquors | 9- per drink

Tito's Handmade Vodka  
Beefeater Gin  
Captain Morgan Rum  
Dewars Scotch  
Jack Daniels Bourbon  
VO Canadian Whiskey  
Bacardi Rum



#### Ultimate Liquors | 10- per drink

Grey Goose Vodka  
Hedericks Gin  
Selection of Rums  
Glenmorange Scotch  
Crown Royal Whiskey  
Woodford Reserve Bourbon

## Cash Bar:

*Prices on this page include the service charge and tax.*

Imported | Craft Beer | 7- per bottle  
Sam Adams, Sam Light, Heineken, Corona, Corona Light

Domestic Beer | 6- per bottle  
Bud, Bud Light

House Wine | 8- per glass  
Canyon Road: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

Soft Drinks | 4- per drink  
Coca-Cola products

Bottle Water | 4- per drink

### And you choice of Premium, Top Shelf or Ultimate Liquors

#### Premium Liquors | \$10 per drink

New Amsterdam Vodka  
Bombay Gin  
Cruzan Rum  
Dewars Scotch  
Jim Beam Bourbon  
Canadian Club Whiskey  
Suwzu Blue Tequila

#### Top Shelf Liquors | \$11 per drink

Tito's Handmade Vodka  
Beefeater Gin  
Captain Morgan Rum  
Dewars Scotch  
Jack Daniels Bourbon  
VO Canadian Whiskey  
Bacardi Rum



#### Luxury Liquors | \$12 per drink

Grey Goose Vodka      Glen Morange Scotch  
Hedericks Gin      Crown Royal Whiskey  
Selection of Rums      Woodford Reserve Bourbon

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## FLAWLESS

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## equipment

House Phone with Outside Access | 50-  
Teleconference/Polycom Phone | 125-  
LCD Projector | 250-  
DVD Player | 50- VCR  
TV Monitor and VCR | 95-  
Laptop/IPOD amplified sound | 60  
50" Plasma TV with Stand | 450-  
Wireless Handheld or Lapel | 95-  
Podium and Hard Wired Microphone | 50-  
Patch Fee to House Sound | 175 -  
Laser Pointer | 35-  
Laptop Wireless Remote | 45-  
Drop Down Screen | 100-  
8 x 8 Screen | 85-  
Easel | 10-  
Flipchart with Pad and Markers | 35-  
25' VGA Cable Extension | 35-  
AV Cart, Power Cord and Strip | 35-  
Extension Cord | 5-  
Power Strip | 5-  
Guest to provide Own Equipment | 75  
(this does not include Laptops)  
AV Tech | 50- per hour

Unless otherwise noted prices are per day



Other Audio Visual equipment  
available with at least 48 hours prior  
notice