

CATERING MENUS

BREAKFAST | BRUNCH
LUNCH | BREAKS



JP DUBOIS | Executive Chef
JENN PENDEXTER | Director of Catering & Events
STACY O'REILLY | Director of Sales & Marketing

"GIVE-ME-A-BREAK" MEETING PLANNER SPECIAL

CONTINENTAL BREAKFAST

59 per person

FULL COFFEE & TEA SERVICE

*Harraseeket signature blend Carrabassett Coffee Co ©
regular | decaf | hot teas*

ASSORTED FRESH JUICES

ASSORTED HOUSE MADE BREADS & MUFFINS

MID-MORNING REFRESH

FULL COFFEE & TEA SERVICE

*Harraseeket signature blend Carrabassett Coffee Co ©
regular | decaf | hot teas*

ASSORTED COCA COLA© SOFT DRINKS

LUNCHEON BUFFET

CHEF'S ASSORTMENT OF PREPARED SANDWICHES

INDIVIDUAL BAGS OF CHIPS

LOCAL MIXED GREENS SALAD

house vinaigrette

CHEF'S SOUP DU JOUR

SEASONAL PIE

served à la mode

AFTERNOON REFRESHMENT BREAK

FULL COFFEE & TEA SERVICE

*Harraseeket signature blend Carrabassett Coffee Co ©
regular | decaf | hot teas*

ASSORTED COCA COLA© SOFT DRINKS

ASSORTED FRESHLY BAKED COOKIES

BREAKFAST & BRUNCH BUFFETS

LATE BREAKFAST

28_{per person}

FRESHLY SCRAMBLED EGGS
SEASONAL FRITTATA
SEASONED HOME FRIES
NITRATE-FREE BACON
SMOKED SAUSAGE LINKS
CRÈME BRULÉE FRENCH TOAST
maine maple syrup
BERRY BUTTERMILK PANCAKES
FRESH FRUIT PLATTER
HOT OATMEAL
with all the fixin's
ASSORTED BREADS AND MUFFINS
made fresh in-house

SMALL PLATES BRUNCH

34_{per person}

BLUEBERRY MUFFINS
made fresh in-house
MIXED BERRY PARFAITS
assorted seasonal berries / whipped yogurt / granola
INDIVIDUAL CLAFOUTIS
served with fresh fruit and sweetened crème fraiche
SMOKED SALMON DEVILED EGGS
SMOKED TURKEY FINGER SANDWICHES
smoked turkey breast / shallot jam / roasted garlic aioli
CAPRESE CUPS
CAESAR SALAD
with parmesan tuiles
AVOCADO TOAST
with lemon oil / micro greens

LIGHTER BRUNCH

38_{per person}

SAVORY BREAKFAST TART
(choose 1)
melted leeks and goat cheese
roasted heirloom tomato and ricotta
chef's choice
LOBSTER CAKE BENEDICT
served with poached eggs and dill hollandaise
TENDER GREENS SALAD
sliced almond / pear / bleu cheese / meyer lemon / poppy seed vinaigrette
SMASHED FINGERLING POTATOES
FRITTATA
(choose 1)
bell pepper, ham and scallion
bacon and broccoli
vegetable

BREAKFAST & BRUNCH ENHANCEMENTS

in addition to any of our current brunch offerings

ASSORTED BAGELS	4 _{per person}
ASSORTED CREAM CHEESE <i>chive and poppy seed raspberry plain</i>	
SMOKED SALMON DISPLAY	6 _{per person}
AVOCADO TOAST	5 _{per person}
CINNAMON ROLLS <i>baked fresh in-house</i>	3 _{per person}
ASSORTED MUFFINS <i>baked fresh in-house</i>	2 _{per person}
ASSORTED BREAKFAST BREADS <i>baked fresh in-house</i>	2 _{per person}
RICOTTA ZEPPOLES <i>chef beane's famous italian donuts</i>	5 _{per person}
HOT OATMEAL BAR <i>honey maple syrup brown sugar dried fruits cream toasted nuts and seeds</i>	4 _{per person}

BREAKFAST & BRUNCH STATIONS

100 chef attendant fee

CRÊPES	10 _{per person}
COOKED-TO-ORDER CRÊPES <i>warm fruit compote maple syrup fresh berries whipped sweet cream</i>	
BUILD-YOUR-OWN OMELETS	13 _{per person}
FRESH VEGETABLES <i>bell pepper onion tomato broccoli spinach mushroom</i>	
PROTEINS <i>diced ham nitrate-free bacon smoked sausage</i>	
CHEESES <i>assorted shredded cheese</i>	

MORNING BREAKS

BUILD YOUR OWN

CHOOSE TWO

16 per person

FRESHLY BAKED CROISSANTS

butter / assorted jams

BLUEBERRY MUFFINS

made fresh in-house

ASSORTED BAGELS

assorted cream cheese options

CINNAMON ROLLS

made fresh in-house

HOUSE MADE GRANOLA BARS

made gluten free

FRESH FRUIT CUPS

BERRY PARFAITS

whipped yogurt / assorted seasonal berries / house made granola

HARD BOILED EGGS

INDIVIDUAL ASSORTED COLD CEREALS

milk / almond milk

HOT OATMEAL

STICKY PECAN ROLLS

made fresh in-house

BREAK ENHANCEMENTS

ADDITIONAL SELECTIONS TO ANY OF OUR CURRENT BREAK OPTIONS

FRESHLY SCRAMBLED EGGS

5 per person

NITRATE FREE BACON or SMOKED SAUSAGE LINKS

5 per person

FRENCH TOAST

maple syrup

7 per person

BLUEBERRY BUTTERMILK PANCAKES

maple syrup

6 per person

LUNCHEON BUFFETS

THE HARRASEEKET LUNCH

38_{per person}

LOCAL GREENS SALAD
house made vinaigrette
CHILLED GRAIN SALAD
HERB CRUSTED HADDOCK
with a lemon butter sauce
CITRUS GRILLED CHICKEN
ROAST PEPPER HONEY PORK LOIN
ROASTED VEGETABLES
POTATO or GRAIN OF THE DAY
ASSORTED BREADS or ROLLS
baked fresh in-house
MAINE BLUEBERRY PIE
baked fresh in-house and served with our famous ice milk
FULL COFFEE & TEA SERVICE
Harraseeket signature blend Carrabassett Coffee Co ©
regular / decaf / hot teas
ASSORTED COCA COLA© SOFT DRINKS

THE REAL MAINE LUNCHEON

48_{per person}

NEW ENGLAND CLAM CHOWDER
LOCAL GREENS SALAD
house made vinaigrette
HOUSE MADE COLE SLAW
CLASSIC LOBSTER ROLL
SEASONAL VEGETARIAN SANDWICH
chef's daily selection
POTATO CHIPS
made fresh in-house
STRAWBERRY SHORTCAKE
made fresh in-house and served with our famous ice milk
FULL COFFEE & TEA SERVICE
Harraseeket signature blend Carrabassett Coffee Co ©
regular / decaf / hot teas
ASSORTED COCA COLA© SOFT DRINKS

ARTISINAL SANDWICH LUNCHEON

29_{per person}

SELECTION OF CHEF'S ARTISINAL SANDWICHES
INDIVIDUAL BAGS OF CHIPS
LOCAL MIXED GREENS SALAD
house vinaigrette
CHEF'S SOUP DU JOUR
SEASONAL PIE
served à la mode
FULL COFFEE & TEA SERVICE
Harraseeket signature blend Carrabassett Coffee Co ©
regular / decaf / hot teas
ASSORTED COCA COLA© SOFT DRINKS

All prices are subject to a 25% taxable service charge, and 8% Maine State tax. All prices & items are subject to change with the understanding that leftover food & beverage be left at the hotel and not taken off property.

LUNCHEON BUFFETS

SPA LUNCH

38_{per person}

EDAMAME & CHEVRE TOAST
with pepitas and micro salad
GAZPACHO SHOOTERS_{GF}
GLASS NOODLES
miso glazed tofu / vegetables
HEIRLOOM TOMATO WEDGE
buffalo mozzarella / micro basil / evoo
KALE & CITRUS SALAD
quinoa / pistachios
PESTO CRUSTED HADDOCK
tomato broth / zucchini cubes
GRILLED GINGER SESAME CHICKEN
NAPA CABBAGE SLAW
ASSORTED INFUSED WATERS
DARK CHOCOLATE BARK_{GF}
COCONUT CHOCOLATE MOUSSE_{V,GF}
ASSORTED SEASONAL BERRIES
whipped crème fraiche / honeycomb
FULL COFFEE & TEA SERVICE
Harraseeket signature blend Carrabassett Coffee Co ©
regular / decaf / hot teas
ASSORTED COCA COLA© SOFT DRINKS

BBQ LUNCH

34_{per person}

BBQ DUSTED CHICKEN
CHOICE OF PROTEIN
blueberry bbq pork ribs / beef brisket
MAC AND CHEESE
house-made
CORNBREAD
classic / jalapeño
NEW ENGLAND STYLE BAKED BEANS
HOUSE MADE COLE SLAW
HOUSE MADE POTATO SALAD
LOCAL GREENS SALAD
assorted house dressings
HOUSE MADE MAINE BLUEBERRY PIE
served with our famous ice milk
FULL COFFEE & TEA SERVICE
Harraseeket signature blend Carrabassett Coffee Co ©
regular / decaf / hot teas
ASSORTED COCA COLA© SOFT DRINKS

LUNCHEON BUFFETS

BBQ SANDWICH LUNCHEON

32_{per person}

ROASTED BBQ CARROTS

coriander-tomato vinaigrette

BLUEBERRY ANCHO ROASTED PORK SHOULDER

TANGY HONEY MUSTARD PULLED CHICKEN

ACCOUTREMANTS

brioche rolls | smoked gouda | cheddar cheese | american cheese

CREAMY PASTA SALAD WITH EGG

CABBAGE SLAW

smokey cumin vinaigrette

GREEN SALAD

assorted house dressings

STRAWBERRY SHORTCAKE

FULL COFFEE & TEA SERVICE

Harraseeket signature blend Carrabassett Coffee Co ©

regular | decaf | hot teas

ASSORTED COCA COLA© SOFT DRINKS

COMFORT LUNCHEON

36_{per person}

MEATLOAF

beef | caramelized onion gravy

CHICKEN POT PIE

smokey nitrate-free bacon | local farm vegetable

LEMON PEPPER HADDOCK

served over rice

EVOO SMASHED RED POTATOES_{V,GF}

SAUTEÉD GREEN BEANS_{V,GF}

LOCAL GREENS SALAD

assorted house dressings

ROLLS

made fresh in-house | butter

MAINE BLUEBERRY PIE

house-made served with our famous ice milk

FULL COFFEE & TEA SERVICE

Harraseeket signature blend Carrabassett Coffee Co ©

regular | decaf | hot teas

ASSORTED COCA COLA© SOFT DRINKS

PLATED LUNCHEON

minimum of 10 guests required / choice of 1 starter / 1 entrée / 1 dessert per event

STARTERS

41 per person

HARRASEEKET INN LOBSTER STEW

NEW ENGLAND CLAM CHOWDER

CHEF'S SOUP DU JOUR

LOCAL FARMER'S GREEN SALAD

carrot thread / cucumber / local tomato / mixed greens / herb vinaigrette

CLASSIC CAESAR SALAD

olive oil crouton / shaved parmesan / white anchovy / romaine / dressed with house made Caesar

CRISP WEDGE SALAD

iceberg lettuce / heirloom tomato / red onion / bleu cheese crumble / bacon / champagne vinaigrette

ENTREÉS

served with choice of coleslaw / house chips / add demi green salad 3 per person

HOUSE FALAFEL BURGER

grilled flatbread / cucumber riata / micro greens

GRILLED ALL-NATURAL CHICKEN BREAST

pesto mayo / tomato / petite greens / toasted bulky roll

LOCAL BEEF BURGER

cheddar cheese / lettuce / tomato / toasted bulky roll

LOBSTER BLT

toasted house bread / mayo / bacon / lettuce / tomato

BBQ ROASTED PORK SHOULDER

house bbq sauce / cheddar cheese / toasted bulky roll

GRILLED MARINATED BISTRO STEAK

HARRASEEKET INN'S FAMOUS LOBSTER ROLL

served warm with drawn butter or chilled with mayo

3 per person

DESSERTS

MAINE BLUEBERRY PIE

served à la mode

CRÈME BRULÉ

BROWNIE BREAD PUDDING

FRUIT CRISP

served à la mode

AFTERNOON BREAKS

*all breaks include Harraseeket inn original blend coffee from Carrabassett Coffee Co.©
and assorted Coca Cola© products*

BUILD YOUR OWN

16 per person

CHOOSE TWO

ASSORTED FRESHLY BAKED COOKIES

CHOCOLATE DIPPED STRAWBERRIES_{GF}

HOUSE MADE GRANOLA BARS
made gluten free

FRESHLY BAKED SCONES
made fresh daily

SLICED FRESH FRUIT_{GF}

FARMSTEAD CHEESE & CRACKER DISPLAY

BLT PINWHEELS_{GF}

CHEF'S ASSORTED TEA SANDWICHES

ASSORTED TOASTED NUTS

DEVILED EGGS

ASSORTED WHOLE FRESH FRUIT

ASSORTED FLAVORED OR INFUSED WATERS