

# CATERING MENUS

SOCIAL HOUR | HORS D'OEUVRES  
DINNER



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

# STATIONARY DISPLAYS

*pricing based on 25 guests / one hour of replenishment service*

## HARRASEEKET INN'S SIGNATURE FRUIT & CHEESE DISPLAY

25<sub>per person</sub>

NEW ENGLAND CHEESES  
SEASONAL FRESH FRUITS  
FRESH VEGETABLE CRUDITÉ  
*assorted dips*

## ANTIPASTO

25<sub>per person</sub>

CURED PROTEINS  
*capicola / salami / mortadella / prosciutto*  
GRILLED SEASONAL VEGETABLES  
MARINATED MOZZARELLA & ASSORTED ITALIAN CHEESES  
CRUNCHY ASIAGO BREADSTICKS  
CROSTINI  
ASSORTED DIPS & SPREADS  
*whole grain mustard / house pickled vegetables*

## MAINE SURF & TURF

34<sub>per person</sub>

TUNA POKE  
*served with wonton crackers*  
BEEF TENDERLOIN CARPACCIO  
*spiced aioli / potato crisps*  
LOCAL OYSTERS  
*champagne mignonette*  
SEARED LAMB LOLLIPOPS  
*sage mustard*

## SLIDER BAR

25<sub>per person</sub>

BBQ PULLED PORK  
*house made bbq sauce / coleslaw / pickled onion*  
PINELAND BEEF  
*caramelized onion / cheddar*  
FALAFEL  
*tahini / micro greens / naan bread*  
MAINE LOBSTER ROLL  
*bibb lettuce / mayo*

add 3<sub>per person</sub>

# STATIONARY DISPLAYS

*pricing based on 25 guests / one hour of replenishment service*

## GRILLED SAUSAGE DISPLAY

20<sub>per person</sub>

LOCAL AND HOUSE MADE SAUSAGE

ACCOURTREMENTS

*mini brioche buns / whole grain mustard / caramelized onion jam / roasted pepper jelly / morse's sauerkraut / pickled veggies*

## WARM DIPS

22<sub>per person</sub>

HARRASEEKET INN'S SPINACH & ARTICHOKE DIP

*house cracker bread*

LOBSTER RANGOON DIP

*wonton crisps*

CHIPOTLE CHICKEN DIP

*tortilla chips*

## MAINE SEAFOOD DISPLAY

40<sub>per person</sub>

STEAMED MUSSELS

*toasted hazelnuts / white wine / lemon / butter / fresh herbs*

SMOKED SALMON

*red onion / capers*

NEW ENGLAND CLAM CAKES

*remoulade*

SMOKED TROUT

*arugula salad*

LOBSTER GUACAMOLE

*house made chili lime dusted tortilla chips*

BAGUETTE & ASSORTED CRACKERS

# PASSED APPETIZERS

*priced per 50 pieces*

SUGGESTED LENGTH OF TIME PASSING APPETIZERS	MINIMUM PIECES PER PERSON	MINIMUM NUMBER OF APPETIZERS TO BE PASSED
1 HR	2 PIECES	2 APPETIZERS
1 ½ HRS	3 PIECES PER PERSON	3 APPETIZERS
2 HOURS	4 PIECES PER PERSON	4 APPETIZERS

## PROTEINS

GRILLED SHIITAKE AND BEEF BROCHETTE <i>mushroom demi-glace</i>	225
SAUSAGE STUFFED MUSHROOMS	200
BEEF SHORT RIB EMPANADA <i>with grilled scallion aioli</i>	225
BACON & SCALLION POTATO CROQUETTE	160
MISO GOUGERE W/ HOISIN ROASTED PORK	200
CHICKEN TANDOORI SATAY	175

## SEAFOOD

CRAB CAKES <i>lemon fennel aioli</i>	250
SESAME SEARED TUNA WONTON CRISPS	225
CRAB PUFF <i>with cheddar cheese &amp; chive</i>	225
BBQ GLAZE BACON WRAPPED SHRIMP	225
SHRIMP COCKTAIL "DOUBLE" <i>with house made vodka cocktail sauce</i>	250
LOCAL MAPLE GLAZED SCALLOPS <i>wrapped in smoked all-natural bacon</i>	250
LOBSTER BLT <i>served on house-made sourdough</i>	250
SMOKY LOBSTER TAIL SKEWER <i>with chili &amp; lime</i>	275

## VEGETABLES

SPINACH & ARTICHOKE PHYLLO POCKET <i>with parmesan breadcrumbs</i>	200
FRIED MOZZARELLA TRIANGLES <i>served with tomato basil jam</i>	190
SEASONAL BRUSCHETTA	165
RICOTTA ZEPPOLE <i>served with carrot jam and micro greens</i>	175
SWEET POTATO CRISPS <i>served with chipotle maple crème fraiche</i>	200
THAI STYLE FRESH SPRING ROLL <i>served with soy and honey dipping sauce</i>	200

# PLATED DINNERS

*choice of 1 soup or salad / 3 entrées / 2 desserts  
options priced per person*

## SOUPS

LOBSTER STEW	16 <sub>per person</sub>
NEW ENGLAND CLAM CHOWDER	12 <sub>per person</sub>
FARMER'S MINISTRONE <i>with local beans</i>	10 <sub>per person</sub>

## SALADS

CLASSIC CAESAR <i>romaine / focaccia croutons / shaved parmesan / caesar dressing / white anchovy</i>	12 <sub>per person</sub>
FARMER'S GREENS <i>local greens / sliced cucumbers / heirloom cherry tomatoes / julienne carrots / house vinaigrette</i>	10 <sub>per person</sub>
ARUGULA SALAD <i>poached pears / tide line farmer's cheese / pistachios / orange zest / white balsamic vinaigrette</i>	12 <sub>per person</sub>
GREENS SALAD <i>local greens / roasted almonds / seasonal berries / goat cheese / honey balsamic vinaigrette</i>	12 <sub>per person</sub>

## ENTRÉES

### POULTRY

CAST IRON CHICKEN BREAST <i>semolina spaetzle / fennel sausage / kale / corn &amp; bell pepper relish</i>	30 <sub>per person</sub>
HERB MARINATED STATLER CHICKEN BREAST <i>fondant potatoes / broccolini / pan sauce</i>	28 <sub>per person</sub>

### BEEF

SEARED TENDERLOIN <i>8oz portion / leek &amp; potato croquette / farm carrot purée / red wine demi-glace</i>	50 <sub>per person</sub>
NEW YORK SIRLOIN <i>10oz portion / potato purée / roasted asparagus / port &amp; sweet onion butter</i>	42 <sub>per person</sub>
BEEF SHORT RIB <i>sweet potato &amp; bacon hash / broccolini</i>	30 <sub>per person</sub>

### SURF & TURF

PETITE TENDERLOIN AND BAKED STUFFED LOBSTER TAIL <i>whipped potatoes / roasted baby carrots / roasted mushroom demi-glace / citrus beurre blanc</i>	65 <sub>per person</sub>
DEMI BEEF SHORT RIB AND GRILLED SCALLOPS <i>potato purée / creamed corn / rosemary demi-glace</i>	45 <sub>per person</sub>

# PLATED DINNERS

*choice of 1 soup or salad / 3 entrées / 2 desserts  
options priced per person*

## ENTRÉES

### SEAFOOD

BLOODY MARY PAINTED HADDOCK <i>farm greens / parsley / lemon basmati rice</i>	28 <sub>per person</sub>
GRILLED SALMON <i>tamari beurre blanc / confetti rice / bok choy</i>	30 <sub>per person</sub>
MAPLE SOY GLAZED SEARED TUNA <i>ginger noodles / micro greens / toasted nori</i>	32 <sub>per person</sub>
BAKED STUFFED LOBSTER TAIL <i>citrus beurre blanc / whipped potatoes / green beans</i>	48 <sub>per person</sub>
MAINE LOBSTER FETTUCCINE <i>handmade fettuccine / parmesan / spinach / lemon pepper butter</i>	30 <sub>per person</sub>
GRILLED SCALLOPS <i>white corn spoonbread / vanilla carrot purée / lemon herb oil</i>	30 <sub>per person</sub>
SEAFOOD RISOTTO <i>buttermilk risotto / grilled lobster tail / shrimp / scallops / mussels / lemon / tarragon / parmesan</i>	45 <sub>per person</sub>

### VEGETARIAN

BAKED MACARONI & CHEESE <i>cavatappi pasta / local sharp cheddar cheese / buttery herb crumb add broccoli 3 / add chicken 4 / add lobster 7</i>	22 <sub>per person</sub>
GRILLED CAULIFLOWER "STEAK" <i>sumac scented basmati rice / pistachios / pomegranate</i>	24 <sub>per person</sub>
VEGETABLE RISOTTO <i>arborio rice / local baby vegetables / mascarpone / parmesan / arugula</i>	24 <sub>per person</sub>
HOUSE MADE RICOTTA GNOCCHI <i>roasted seasonal vegetables / herbed white wine sauce / parmesan</i>	26 <sub>per person</sub>

## HOUSE MADE DESSERTS

### CAKE

BOSTON CREAM PIE <i>yellow cake / vanilla pastry cream / chocolate ganache</i>	11 <sub>per person</sub>
TRIPLE CHOCOLATE MOUSSE CAKE <i>chocolate cake / dark chocolate ganache / milk chocolate mousse / white chocolate mousse</i>	11 <sub>per person</sub>

LAYERED CAKES AVAILABLE IN A VARIETY OF FLAVORS AND SIZES.  
PLEASE INQUIRE WITH SALES FOR PRICING AND AVAILABILITY.

# PLATED DINNERS

*choice of 1 soup or salad / 3 entrées / 2 desserts  
options priced per person*

## HOUSE MADE DESSERTS

<b>PIE</b>	
MAINE BLUEBERRY <i>served à la mode with house made vanilla bean ice cream</i>	10 <sub>per person</sub>
STRAWBERRY RHUBARB <i>served à la mode with house made vanilla bean ice cream</i>	10 <sub>per person</sub>
LEMON <i>lemon curd / brûléed swiss meringue</i>	10 <sub>per person</sub>
MAPLE PECAN <i>served à la mode with house made vanilla bean ice cream</i>	10 <sub>per person</sub>
<b>CHEESECAKE</b>	
VANILLA BEAN <i>strawberry coulis</i>	12 <sub>per person</sub>
RASPBERRY SWIRL <i>vanilla bean cheesecake / raspberry jam swirl / classic graham cracker crust</i>	12 <sub>per person</sub>
<b>CRÈME BRÛLÉE</b>	
VANILLA BEAN	14 <sub>per person</sub>
ESPRESSO <i>with mocha truffle</i>	14 <sub>per person</sub>
GRAND MARNIER <i>with candied orange</i>	14 <sub>per person</sub>
MATCHA GREEN TEA <i>with matcha madeleine</i>	14 <sub>per person</sub>

# DINNER BUFFETS

*minimum of 25 guests / price adjustments may be made for events below minimum*

## PEAKS ISLAND BUFFET

57<sub>per person</sub>

HOUSE MADE BREADS

*with whipped butter*

LOCAL GREENS SALAD

*local greens / sliced cucumbers / heirloom cherry tomatoes / julienne carrots / house vinaigrette*

HOISIN ROASTED PORK LOIN

*crispy rice / scallions*

ROASTED HADDOCK

*served over basmati rice pilaf*

FOUR CHEESE RAVIOLI

*fresh tomato sauce / basil*

ROASTED YUKON GOLD POTATOES

*butter roasted / parsley*

SEASONAL VEGETABLES

MAINE BLUEBERRY PIE

*served à la mode with vanilla bean ice cream*

TRIPLE CHOCOLATE MOUSSE CAKE

*chocolate cake / dark chocolate ganache / milk chocolate mousse / white chocolate mousse*

## CHEBEAGUE ISLAND BUFFET

70<sub>per person</sub>

HOUSE MADE BREADS

*with whipped butter*

ROMAINE SALAD

*marinated potatoes / boiled eggs / tomatoes / creamy dijon dressing / grilled bread*

BEEF SHORT RIBS

*fluffy rice / citrus salsa*

STATLER CHICKEN BREAST

*pickled piperade / cornmeal spoonbread*

ROASTED SALMON

*maple soy beurre brun / farro & wild rice*

MUSHROOM RAVIOLI

*white wine cream sauce / arugula / parmesan*

BUTTERMILK WHIPPED POTATOES

ROASTED SEASONAL VEGETABLES

VANILLA BEAN CHEESECAKE

*strawberry coulis*

MAINE BLUEBERRY PIE

*served à la mode with vanilla bean ice cream*



# DINNER BUFFETS

*minimum of 25 guests / price adjustments may be made for events below minimum*

## MONHEGAN ISLAND BUFFET

85<sub>per person</sub>

HOUSE MADE BREADS

*with whipped butter*

LOCAL GREENS SALAD

*local greens / sliced cucumbers / heirloom cherry tomatoes / julienne carrots / honey balsamic vinaigrette*

ROASTED BEET SALAD

*frisée / butter lettuce / pistachios / goat cheese / white balsamic vinaigrette*

BEEF SHORT RIBS

*rosemary demi-glace*

STUFFED CHICKEN BREAST ROULADE

*prosciutto / gruyere / dijon cream sauce / toasted breadcrumbs*

BAKED STUFFED LOBSTER TAIL

*citrus beurre blanc*

SEMOLINA SPAETZLE

*grilled leeks / roasted tomato / herbed beurre monté*

ROASTED CAULIFLOWER

*whole grain mustard dressing*

GARLIC & HERB MASHED POTATOES

LOCAL SEASONAL ROASTED VEGETABLES

MAINE BLUEBERRY PIE

*served à la mode with vanilla bean ice cream*

VANILLA BEAN CRÈME BRÛLÉE

## MAINE LOBSTER BAKE

MKT PRICE

HOUSE MADE CORNBREAD & ROLLS

*with whipped butter*

CLASSIC COLE SLAW

STEAMED WHOLE MAINE LOBSTER

*lemon / drawn butter*

STEAMED LOCAL MUSSELS

*freemont brewing ipa / herbs / lemon / drawn butter*

CHOICE OF BBQ RIBS or GRILLED CHICKEN BREAST

BAKED BEANS

*slab bacon*

STEAMED NEW POTATOES

*garlic herb butter*

CORN ON THE COB

LOCAL GRILLED VEGETABLE DISPLAY

MAINE WHOOPIE PIES

*classic*

STRAWBERRY SHORTCAKE

*sugar cake / fruit compote / house made whipped cream*