

## BANQUET EVENT MENU

### **Hors d'Oeuvres**

Assorted Fresh Fruit Tray  
Fresh Vegetable Tray  
Assorted Cheese and Cracker Tray  
Bruschetta  
Cold Shrimp Cocktail  
Macaroni and Cheese Bites  
Boneless Wings  
Chicken Wings  
Buffalo Chicken Dip with Tortilla Chips  
Chicken Fingers  
Onion Rings  
Mini Meatballs (Swedish or Marinara Sauce)  
Pigs in a Blanket  
Stuffed Mushrooms (Sausage or Crab)  
Vegetable Spring Rolls  
Bacon Wrapped Scallops  
Spanakopita  
Mini Beef Wellington  
Crab Rangoons  
Pinwheel Lavosh  
Mini Crab Cakes  
Coconut shrimp

### **Snacks**

Popcorn  
Pretzels  
Tortilla Chips/Salsa  
Homemade Galen Chips

### **Our Homemade Soups**

Fisherman's Chowder  
French Onion  
Chili Con Carne  
Chefs Choice

### DINNER BUFFET MENU

All buffets have a choice of: 2 entrees, or  
Pasta, House Salad, One Vegetable, and  
One Starch

### **Vegetables and Starches**

Fresh Vegetable Medley  
Green Beans  
Coal Cracker Potatoes  
Baked Potato  
Roasted Red Bliss Potatoes

### **Entrees**

Penne Marinara or Alfredo  
Stuffed Shells  
Add Meatballs, Sausage or Chicken  
Chicken Parmesan  
Grilled Lemon-Thyme Chicken  
Chicken Marsala  
Chicken Mediterranean  
Beef Tenderloin Tips  
Marinated Grilled Flank Steak  
Roast Beef Au Jus  
Seared Salmon Teriyaki  
Baked Haddock with Lemon Butter  
Pork Medallions with Cranberries  
Cherry Bourbon Pork  
\*Vegetarian Entrees Available

## SIT DOWN DINNER SELECTIONS

Dinner to include your choice of Entree',  
House salad, Seasonal Vegetables, Potato  
du jour, with Rolls and Butter

### **Entrees**

4oz. Beef Filet Mignon with Crab Cake  
*Grilled Filet Mignon to perfection, and  
topped with our Famous Crab Cake*

Roasted Prime Rib  
*One of the best cuts of the steer, roasted to  
perfection, served with Au jus and  
horseradish sauce  
\*12 person minimum*

Grilled Rib Eye Steak  
*Char broiled and topped with steak buttered  
sautéed onions and mushrooms*

Pork Loin with Apples and Cranberries  
*Grilled Medallions with cranberries and  
apples in a Cabernet Wine Sauce*

Shrimp Scampi  
*Succulent Shrimp sautéed in a herb garlic  
butter sauce, served over Rice Pilaf*

Crab Cakes  
*Our Famous Twin Lump Crab Cakes, Broiled  
to order*

Bar Harbor Scallops  
*Seared Sea Scallops, served over fresh Baby  
Spinach, finished with a peppered bacon,  
and horseradish sauce*

Vineyard Tilapia  
*Delicate Filet of Tilapia baked in a  
Chardonnay Dill Sauce*

### **B & W Salmon**

*Fresh Filet of Salmon broiled to order with  
teriyaki sauce, topped with black and white  
sesame seeds, and presented over white rice*

### **Crab Sauté**

*Our Jumbo Lump Crab Meat, sautéed in  
Brown Butter*

### **Chicken and Artichokes**

*Boneless breast of Chicken sautéed with  
mushrooms, and artichokes hearts, and  
simmered in a parmesan cheese crème'*

### **Chicken Marsala**

*Boneless Breast of Chicken sautéed with  
sliced mushrooms, Marsala Wine Demi  
Glacé*

### **Chicken Dijon**

*Boneless Breast of Chicken sautéed with  
local mushrooms, simmered in a White  
Wine French mustard crème'*

### **Duck Apples and Cherries**

*Local Duck Breast pan seared to perfection,  
sliced, and paired with an Apple wine, and  
Dark Cherry reduction*

*\*Vegetarian entrees Available*

### **\*Desserts**

*Additional charge*

*\*All Dinners include Coffee, and Hot Tea*

## **BREAKFAST**

### Continental Style

*Assorted Muffins, Danish, Bagels, Donuts, Danish, Muffins, Coffee Cake, Sliced Fruit Trays  
Coffee/Tea Station*

*Hot Breakfast Buffets  
\*Minimum of 20 guests*

*Chilled Fruit Juices, Assorted Pastries, Coffee/Tea*

### **Entrees**

*Scrambled Eggs, French Toast, Quiche', Breakfast Potatoes, Bacon, Sausage Links, and Ham*

## **SANDWICHES AND LUNCHEON BUFFETS**

*Create your own Sandwiches, Choice 1, 2, or 3 Sandwich Specialties includes Rolls/Assorted Breads, Condiments, Chips, Choice of Salad, (Potato, Macaroni, Vegetable Pasta, Cole Slaw) Variety of Cheeses , Cookies, and Brownies*

### **Assorted Deli Style Sandwiches**

*Carved Roast Beef, Fresh Turkey, Honey Ham, Flaked Tuna, and Chefs Homemade Chicken Salad*

*Grilled Chicken Caesar Wrap  
Grilled Chicken Breast, with Crisp Romaine Lettuce, Fresh Croutons, Caesar Dressing, and Parmesan Cheese*

*Grilled Flank Steak  
with Red Onion, Greens, Horseradish Sauce on Ciabatta Roll*

*Turkey Club  
Freshly Sliced Turkey, Tomato, Bacon, Lettuce, Mayonnaise, Assorted Breads*

*Honey Ham  
Baked Honey Ham with Gruyere Cheese on a Ciabatta Roll*

*Grilled Chicken Breast  
Grilled Chicken Breast with Roasted Red Pepper, Red Onion, Mango Ketchup on a Ciabatta Roll*

*Caesar Salad  
Crisp Romaine, Platters of Grilled Chicken Breast, Sliced Portobello Mushrooms, Red Onion, Black Olives, Croutons, Parmesan Cheese, Caesar Dressing, Potato Salad, Bakery Rolls,  
Soup of the day*

*Antipasto Salad  
Mixed greens with tomatoes, cucumbers, sliced Turkey, Ham, Assorted Cheeses, Artichoke Hearts, Pepperocini, Olives, Flaked Tuna, Roasted Red Peppers, Penn Pasta Salad, Bakery rolls  
Soup of the day*

*American Salad  
Mixed Greens with Tomatoes, cucumbers, carrots, Platters of Turkey breast, Baked Ham, Assorted Cheeses, Sliced Hard Boiled Eggs, and Croutons, Ranch and, Italian Dressings, Pasta Salad, Bakery rolls  
Soup of the day*