

BREAKFAST

A healthy breakfast is sure to get your meeting off to an early and successful start.

All breakfasts include Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee, and Premium Herbal Tea Selection.

CONTINENTAL BREAKFAST

Sunrise | \$24 per guest

Fresh Fruit Juices
Sliced Seasonal Fruit
Freshly baked Muffins & Breakfast Pastries
Fruit Preserves & Butter

Breakwater | \$26 per guest

Fresh Fruit Juices
Sliced Seasonal Fruit
Individual Yogurts
Fresh Baked Breakfast Breads
Muffins & Bagels
Fruit Preserves, Butter, & Cream Cheese

BREAKFAST BUFFETS

Minimum of 25 guests

Four Diamond | \$35 per guest

Fresh Fruit Juices
Sliced Seasonal Fruit Display
Eggs Benedict
Pancakes
Ham, Bacon or Sausage
Country Potatoes
Bagels & Cream Cheese
Muffins & Breakfast Pastries

Samoset | \$31 per guest

Fresh Fruit Juices
Sliced Seasonal Fruit Display
Scrambled Eggs with Cheddar cheese, Onion & Peppers
Pancakes
Ham, Bacon or Sausage
Country Potatoes
Muffins & Breakfast Pastries

Mid-Coast | \$31 per guest

Fresh Fruit Juices
Sliced Seasonal Fruit Display
Scrambled Eggs
Ham, Bacon or Sausage
Country Potatoes
Muffins & Breakfast Pastries

*Gluten Free and Dietary Options Available.

BREAKS

Take a break from working hard and enjoy a selection that will keep everybody energized.

FULL FEATURE BREAK

All Day Samoset Break | \$36 per guest

Minimum of 25 guests. Treat your guests to continuous refreshment. Includes freshly brewed gourmet bean coffee, decaffeinated coffee and premium herbal tea selection

EARLY MORNING

Fresh Fruit Juices
Sliced Seasonal Fruit
Freshly Baked Muffins
Breakfast Pastries
Fruit Preserves, Butter & Margarine

MID-MORNING

Create your own Yogurt Parfaits
Assorted Toppings
Coffee

AFTERNOON

Whole Fruit
Assorted Baked Cookies
Regular & Diet Soft Drinks
Iced Tea

SAMOSSET BREAKS

Minimum of 25 guests

Rise and Shine | \$24per guest

Choice of Fruit Breads, Coffee Cake, Muffins & Pastries

Premium Herbal Tea Selection

7th Inning Stretch | \$25 per guest

Soft Jumbo Pretzels with Mustard

Crackerjacks

Honey Roasted Peanuts

Regular & Diet Soft Drinks

Chocoholics | \$26 per guest

Chocolate Chip Cookies

Brownie Bites

Chocolate Covered Pretzels

Whole & Skim Milk

Lighthouse | \$20 per guest

Whole Fresh Fruit

Fresh Baked Cookies

Regular & Diet Soft Drinks

Iced Tea

Health Club | \$22 per guest

Granola Bars

Fresh Fruit Kabobs

Vegetable Crudités with House Made Hummus

Iced Tea & Flavored Bottled Water

Protein Break | \$26 per guest

Cheese Assortment

Nuts- Mixed, Peanuts, Roasted Almonds

Fruit Water Station

*Gluten Free and Dietary Options Available.

INDIVIDUAL A LA CARTE BREAK ITEMS

- Assorted Sodas | \$4 each
- Bagels and cream cheese | \$36 per dozen
- Assorted Pastry Bars | \$24 per dozen
- Fresh Baked Breads & Muffins | \$28 per dozen
- Chocolate Fudge Brownies | \$25 per dozen
- Assorted Sparkling Flavored Water | \$4 each
- Hot Chocolate | \$24 per Gallon
- Hot Cider (seasonal) | \$22 per Gallon
- Maine Apple Cider | \$34 per Gallon
- Iced Cinnamon Buns | \$29 per dozen
- Coffee, Tea, Decaf | \$4.25 per person
- Assorted Fresh Baked Cookies | \$32 per dozen
- Fruit Breads, Coffee Cake, Muffins, & Pastries | \$29 per dozen
- Sliced Fresh Fruit | \$55 per 12 people
- Whole Fresh Fruit | \$36 per dozen
- Pitchers of Iced Tea/Lemonade | \$26 per Pitcher
- Popcorn, Granola Bars, & Snack Mix | \$5 per person
- Assorted Flavored Bottle Water | \$4
- Assorted Chobani Yogurts | \$5 each
- Sheet pizza choice of toppings 20 slices \$80

LUNCH BUFFETS

Minimum of 25 guests

All Include: Freshly brewed gourmet bean coffee, decaffeinated coffee & premium herbal tea selection, iced tea.

Tuscany | \$40 per guest

Minestrone Soup
Tomato & Mozzarella salad
Spinach Salad
Deep Dish Pizza
Chicken Primavera
Penne Pasta
Marinara Sauce
Garlic Knots
Tiramisu

Backyard Barbeque | \$45 per guest

Summer Salads
Charcoal Grilled Marinated Breasts of Chicken
Charcoal Grilled Hot Dogs & Hamburgers
Smoked Pulled Pork
Sliced Tomatoes, Pickles, Lettuce
Sliced Assorted Cheeses
Bulky Rolls
Cole Slaw
Potato Chips
Watermelon Platter

Rock Coast Deli | \$39 per guest

Tuscan White Bean Soup
Tossed Salad
Samoset Caesar Salad
Platters of Deli Sliced Roast Beef, Turkey & Ham
Swiss & Cheddar Cheese
Lettuce & Tomatoes
Condiments
Assorted Breads & Rolls
Potato Chips
Cookies & Pastry Bars

Downeast | \$46 per guest

Lobster Corn Chowder

Garden Salad

Lemon Herb Chicken

Marinated Flank Steak

Baked Haddock

Roasted Red Potatoes

Seasonal Vegetable

Warm New England Fruit Cobbler

Farmers Market | \$42 per guest

Spinach, Romaine, Baby Greens

Grape Tomatoes, Cucumbers, Carrots, Julienne Peppers

Croutons, Olives, Marinated Beans, Hummus

Blue Cheese, Goat Cheese, Dried Cranberries

Chicken, Tuna, Egg Salad

Flatbread Wedges

Assorted Dressings

Treat your guests to fresh Lemonade and Assorted Soda for \$4.00 per guest.

Plated Lunches

All Luncheons served with appropriate starch and seasonal vegetable, fresh baked rolls & butter, fresh brewed gourmet bean coffee, decaffeinated coffee, & premium herbal tea selection, iced tea.

FIRST COURSE

Crisp Tossed Salad with Vinaigrette
Spinach Salad with Balsamic Vinaigrette
Tuscan Kale & Bowtie Pasta Salad
Tomato Cognac Bisque

ENTREES

Marinated Flank Steak | 34

Served with a Wild Mushroom Merlot Sauce

Stir Fry | 29

Asian Vegetables Sautéed with our Chef's Soy Ginger Sauce and Finished
Vegetarian Style or with Sliced Chicken Breast

Chicken Piccata | 33

Sautéed Chicken Breast Finished with Lemon Caper Beurre Blanc

Baked Haddock | 34

Fresh New England Baked Haddock with Lobster Sherry Cream Sauce

Oven Roasted Salmon | 34

Fresh Salmon Filet Served with Lemon Caper Sauce

Chicken Samoset | 36

Boursin Stuffed Chicken Breast Laced with Mushroom Vermouth Cream Sauce

Rosemary Grilled Chicken Salad | 33

Vine Ripe Tomatoes, Fresh Mozzarella, Cipollini Onions, Toasted Pine Nuts &
Balsamic Vinaigrette Served over Baby Spinach

Grilled Chicken Caesar | 29

Rosemary Grilled Chicken Breast with Garlic Bread and Heirloom Cherry
Tomatoes

DESSERT

Chocolate Fudge Cake • Carrot Cake • Strawberry Cream Cake •
Chocolate Mousse • Cheese Cake with Berry Coulis

LUNCH TO GO

Birdie | \$24

Grilled Marinated Chicken Breast with Smoked Gouda on Fresh Focaccia •
Potato Chips • Fresh Seasonal Whole Fruit • Cookies • Bottled Water

Mulligan | \$22

Choice of Deli Slice Turkey with Cheddar or Oven Baked Roast Beef with Boursin
Cheese Served on a bulky Roll • Potato Chips • Whole Fruit
• Cookies • Bottled Water

Fairway | \$22

Grilled Vegetable Wrap • Sun Chips • Granola Bar • Fresh Seasonal Whole Fruit
• Bottled Water

*Gluten Free and Dietary Options Available.

Reception

PRESENTATION PLATTERS

Presentations designed for service of 25 guests

Deluxe Canapé Presentation | \$340

Created your own canapés with this enticing array of grilled and smoked meats
and seafood beautifully displayed with assorted sauces, spreads and
garnishments, served with French bread crostini's

Smoked Seafood Presentation | \$360

Locally produced Ducktrap smoked salmon, shrimp, scallops & mussels with
capers, red onions & hard boiled eggs, garnishes.

Baked Brie | \$210

Baked Woven with Puff Pastry & Garnished with Toasted Almonds, Fresh Fruit &
French Bread

Fruit Display | \$200

Fresh Selection of Seasonal Fruits & Berries Served with Yogurt Dip

Artisan Cheese Presentation | \$240

Produced in Rockport, Maine using the finest milk available from Local Farms,
served with assorted Crackers

Vegetable Crudit  | \$185

Served with Ranch Dip

Antipasto Display | \$260

Handcrafted Formaggi and Salumeria with House Made Accompaniments

Taste of the Mediterranean | \$210per 25 guests

Assortment of Olive Oil Drizzled Grilled Vegetables, House Made Hummus,
Marinated Artichokes, Greek Olives, Balsamic Cipollini Onions & Pita Chips

Raw Bar | \$36 per person

Choice of Two with Tabasco, Lemon & Cocktail Sauce • Local Seasonal oysters
on the half shell • Cheery Stones Clams • Chilled Poached Shrimp

HORS D'OEUVRES

Priced for 100 pieces

Tomato, Basil & Mascarpone Aranchini with Pomodoro Sauce [VG] | \$385

Chicken & Cashew Spring Roll | \$370

Beef Short Rib with Bacon Skewer | \$420

Individual Crudit  Cups [GF, VG] | \$340

Chilled Shrimp Cocktail [GF, VG] | \$510

Maine Crisp Crab & Lobster Wontons | \$440

Maine Scallops Wrapped in Bacon [GF] | \$490

Seafood Stuffed Mushroom Caps | \$320

Crisp Brie & Raspberry Tartlet | \$310

Bite-size Chicken Cordon Bleu | \$440

Mini Chicken Wellingtons | \$410

Tenderloin & Horseradish Crostini | \$440

Vegetable Spring Rolls [Vegetarian] | \$340

Chicken Quesadilla | \$355

Coconut Shrimp Skewer | \$420

Mediterranean Chicken Fig & Tomato K-bobs- GF | \$400

Chili Glazed Pork Belly | \$420

Antipasto Skewers [VG] | \$310

Mini Cheeseburger Sliders | \$485

Pulled Pork Sliders | \$425

DINNER BUFFETS

Minimum of 25 guests

Pine Tree | \$70 per guest

Seafood Chowder

Garden Salad

New England Baked Haddock

Sautéed Breast of Chicken Marsala

Marinated Flank Steak

Roasted Potatoes

Seasonal Vegetables

Roll & Butter

Pastry Chef's Dessert Presentation

Traditional Barbecue | \$80 per guest

Potato Salad

Pasta Salad

Smoked Beef Brisket

Mesquite Grilled Chicken Breast

Smoked Pulled Pork

Barbecue Beans

Seasonal Vegetables

Corn Bread

Lemon Cream Cake

Lobster Bake | \$ Market Price

(Larger lobsters available at additional cost)

Steamed Maine Mussels
New England Clam Chowder
Samoset Caesar Salad
Boiled 1 1/4 lb. Maine Lobster
Grilled Flank Steak
Marinated Breast of Chicken
Steamed Red Potatoes
Seasonal Vegetables
Strawberry Cream Cake
Blueberry Cobbler with Ice Cream

Samoset | \$85 per guest

Lobster Corn Chowder
Samoset Caesar Salad
Tomato & Mozzarella Salad
Sautéed Statler Chicken Breast
Seafood Mornay
Chef Carved Roasted Prime Rib
Blended Long Grain Rice
Seasonal Vegetables
Carrot Cake

New Englander | \$79 per guest

New England Clam Chowder
Cole Slaw
Roast Turkey with Pan Gravy
New England Pot Roast
Baked Stuffed Haddock
Mashed Potatoes
Seasonal Vegetable
Rolls & Butter
Apple Crisp

Taste of Italy | \$72 per guest

Italian Wedding Soup
Antipasto Salad
Caesar Salad
Chicken Saltimbocca
Shrimp Scampi
Spinach and Three Cheese Cannelloni
Tuscan Mashed Potatoes

Seasonal Vegetable
Rolls and Butter
Italian Dessert Presentation

*Gluten Free and Dietary Options Available.

PLATED DINNERS

Please select one First Course, one Entrée and one Dessert for your event.

FIRST COURSE

New England Clam Chowder • Baby Field Greens with
Vinaigrette • Spinach Salad • Caesar Salad

ENTREES

Grilled Filet Mignon | 81

Grilled Filet Mignon Duo with pancetta crisp and wild mushroom demi glaze

Grilled New York Sirloin | 74

Grilled New York Sirloin served with mushroom bordelaise

Samoset Chicken | 62

Chicken with Boursin stuffed chicken breast with a mushroom
Vermouth cream sauce

Baked Stuffed Haddock | 64

Baked stuffed Haddock topped with lobster & crab stuffing and
seafood cream sauce

Sautéed Chicken Breast | 60

Sautéed breast of chicken with choice of Marsala sauce or roasted
garlic cream sauce

Oven Roasted Salmon | 65

Oven roasted salmon served with ginger soy butter, parmesan and herb crust,
toasted sesame seeds and a balsamic glaze

Roasted Turkey Breast | 55

Traditional roasted turkey breast served with sage dressing,
cranberry sauce & pan gravy

Surf & Turf | 80

Surf & Turf with bourbon steak tips and baked salmon

DESSERT

Chocolate Fudge Cake • Carrot Cake • Lemon Cream Cake Cheesecake
Strawberry Coulis • Apple Blossom • Blueberry Crump Pie •
Chocolate Mousse

****Add on - Viennese Dessert Display Plates | \$18.00 per person***
*Assorted mini desserts to include mini cheesecakes, nut clusters, pecan
diamonds, petit fours, chocolate dipped strawberries*

*Gluten Free and Dietary Options Available.

BEVERAGES

Exactly what your group needs to quench thirsts and delight taste buds

BAR SERVICE

House Brands

Cruzan Rum • Dewar's • Jim Beam Bourbon • New Amsterdam Vodka •
Canadian Club • Bombay • Sauza Blue 100% Agave

Select Brands

Bacardi • Dewar's 12 • Maker's Mark • Tito's Handmade Vodka •
Jack Daniels • Tanqueray Gin • Cuervo Gold

Premium Brands

Bacardi Maestro • Jonny Walker Red • Knob Creek • Bulleit •
Hendricks Gin • Avion Silver • Grey Goose

FIXED BAR RATES

Per Hour

House - \$24 | Select - \$29 | Premium - \$31

Full set-up (beverages, fruits & mixers) is included..

HOST BARS

Full set-up (including fruit & mixers) is included. The amount charged will be based on the number of drinks consumed.

CASH BARS

Full set-up (including fruit & mixers) is included. Guests purchase their own beverages

BARS

Hosted priced per drink

House Brands | \$13

Select | \$15

Premium | \$18

Domestic Beer | \$8

Premium Beer | \$10

Wine by the Glass \$12

Sparkling Water | \$4

Soft Drink | \$4

Cordial | \$16

*Signature Drink Station | \$16 per person

Price includes prevailing Maine state sales tax. A \$150 fee will be charged for all cash bars. The number of bars included in the fee is based on the number of guests guaranteed, based on 1 bar per 125 guests. Additional bars may be requested at an additional fee.

CHEF MANNED STATIONS

Minimum 30 guests. Action stations are in addition to a Buffet or Cocktail Party from our banquet planning guide.

\$250 Chef Attendant | All prices are per person

CHEF'S CARVING BOARD

Your choice of:

Bacon Wrapped Tenderloin | \$35

Slow Roasted Sirloin | \$34

Roasted Salmon | \$30

Marinated & Grilled Teriyaki Flank Steak | \$32

Served with our dinner roll assortment, horseradish sauce, house made honey mustard, herb or cranberry mayonnaise

CHEF ACTION STATIONS

Caesar Salad Station | \$24

Hand tossed romaine lettuce with shaved parmesan, house-made dressing & herbed croutons

Add grilled rosemary chicken | \$9

Add Chilled Shrimp | \$15

Add Lobster Salad | \$mrk

Risotto Station | \$26

Shitake, portabella & oyster mushrooms prepared with olive oil, garlic & white wine. Served with rustic bread and fresh parmesan.

Stir-Fry Station | \$31

Tossed in a soy ginger glaze and served over vegetable fried rice.

Make unique custom sautés by choosing up to 4 of the following accompaniments:

Chicken • Shrimp • Marinated Flank Steak • Thai Basil • Cilantro • Sweet Chili Sauce • Hoisin Sauce • Snap Peas • Mushrooms • Broccoli • Zucchini • Onions • Scallions • Water Chestnuts • Bell Peppers • Bean Sprouts

Pasta Station | \$38

Penne pasta & three cheese tortellini with marinara sauce or Alfredo sauce.

Served with rustic garlic bread & shaved parmesan.

Choose up to 4 of the following accompaniments:

Fresh Basil • Pesto • Broccoli • Mushrooms • Asparagus • Black Olives • Sun Dried Tomatoes • Fresh Roma Tomatoes • Artichoke Heart • Green Onions • Garlic • Roasted Peppers

Add shrimp, chicken or Italian sausage - \$4

Shrimp Scampi Station | \$41

Pan seared Gulf shrimp with garlic, white wine, diced tomatoes and fresh herbs.

Served with roasted garlic cream sauce, farfalle pasta, and rustic bread

Slider Station | \$39

Pick Two:

Veggie Burger with Avocado Lemon Aioli

Pulled smoked pork with honey barbeque sauce

Grilled chicken breast with herb mayonnaise

Classic cheeseburger

Petite Lump Crab Cake Station | \$45

Petite lump crab cakes served with citrus aioli, chipotle crème, citrus slaw