



SUGARLOAF®
Banquet Menu



Breakfast Buffets

All breakfast buffets include Assorted Chilled Juices, Freshly Brewed Carrabassett Valley Coffee and Assorted Teas.

The Birches

18

Minimum 15 Guests. Priced Per Person.

- Assorted Whole Fruit
- Assorted Muffins and Pastries
- Granola and Assorted Cereals
- Flavored Yogurts
- Bagels and Cream Cheese

Superquad

22

Minimum 25 Guests. Priced Per Person.

- Assorted Muffins and Pastries
- Sliced Fresh Fruit
- Granola and Assorted Cereals
- Flavored Yogurts
- Farm Fresh Scrambled Eggs
- Home Fries
- Breakfast Sausage
- Smoked Maple Bacon
- Toast and Bagel Station
- **ADD ON:** Live Action Omelete Station | 7

ELEVATE YOUR BREAKFAST BUFFET

Priced Per Person. Choice Of One:

- Waffles with Strawberry Compote | 5
- French Toast with Blueberry Compote | 5
- Pancakes | 5
- Corned Beef Hash | 7
- Biscuits and Gravy | 5
- Cheese Grits | 5

Please let your conference coordinator know of any dietary needs.



Breakfast Enhancements

Available only in addition to a pre-selected Menu. Minimum 25 Guests.

Bloody Mary Bar 11 per drink

Classic Housemade Bloody Mary Mix (Spicy and Mild)

- Vodka
- Pickled Vegetables
- Celery
- Bacon
- Stuffed Olives
- Pepperocinis
- Lemons
- Limes
- Assorted Spices and Hot Sauces

Mimosa Bar 11 per drink

- Assorted Juices
- Fresh Fruit Purees
- Prosecco
- Fresh Fruit Garnishes

Smoothie Station 8 per person

Server Attendant Included

- Wild Berry & Yogurt
- Banana, Orange & Mango
- Spinach & Oat Milk





Take a Break

Minimum 15 Guests. Priced Per Person.

Sweet

Build Your Own Parfait 12

- Traditional and Greek Yogurt • Granola
- Fresh Seasonal Fruit • Fresh Fruit Compote
- Dried Fruit and Nuts • Honey

Freshly Blended Smoothies 8

- Wild Berry & Yogurt
- Banana, Orange & Mango
- Spinach & Oat Milk

Fried Dough 10

- Whipped Cream • Caramel Sauce
- Hot Fudge • Cinnamon & Sugar
- Assorted Fruit Toppings

Throwback Indulgences 12

- Rice Krispy Treats • Whoopie Pies
- Caramel Corn • Old Fashioned Candy

Sweet Treats 12

- Regular & Chocolate Milk
- Fresh Baked Cookies
- Decadent Chocolate Brownies

From the Bakery 10

- Mini Cinnamon Rolls
- Donut Holes
- Assorted Coffee Cake

Ice Cream Social 10

- Assorted Wrapped Novelty Ice Creams

Savory

Mediterranean Break 12

- Hummus • Baba Ganoush • Pita Chips
- Vegetable Crudité

Create Your Own Trail Mix 10

- Assorted Nuts • Dried Fruit
- Assorted Seeds • Savory Snacks
- Variety of Sweets

South of the Border 12

- Tortilla Chips • Queso • Guacamole
- Street Corn Dip • Salsa

Popcorn and Pretzel Bar 13

- | | |
|-----------------------------|------------------|
| POPCORN | PRETZEL BITES |
| • House Popped and Seasoned | • Spicy Mustards |
| | • Cheese Dip |

Lunch To Go

11AM – 3PM



21

Minimum 10 Guests. Priced per Person.

Your choice of any three Sandwiches or Wraps below. All bagged lunches include potato chips, whole fruit, cookie, condiments, utensils and a bottled water.

Roast Beef & Cheddar Sandwich

Lettuce and Tomato

Turkey BLT Wrap

Bacon, Lettuce and Tomato

Ham & Swiss Sandwich

Lettuce and Tomato

Chicken Salad Wrap

Lettuce and Tomato

Veggie Wrap

Hummus, Roasted Red Peppers, Tabbouleh,
Cucumber and Feta

Grilled Chicken Caesar Wrap

Romaine Lettuce, Parmesan Cheese, and
Caesar Dressing

Plated Lunch



Minimum 25 Guests. Priced Per Person.

All Sandwiches include Granny Smith Apple Cole Slaw, House Made Chips, Chef's Choice of Dessert, Iced Tea or Lemonade, and Freshly Brewed Carrabassett Coffee and Assorted Teas.

Lobster Roll

Market Price

Turkey Club

21

Smoked Turkey, Lettuce, Tomato, Maple Bacon,
Cheddar Cheese with a Basil Aioli.

Wraps (Choose one)

21

- Chicken Caesar
- Roast Beef,
- Smoked Turkey
- Ham
- Veggie with Hummus

Cobb Salad

22

Mixed Greens, Grilled Chicken, Maple Bacon,
Avocado, Blue Cheese, Grape Tomatoes and
Hard Boiled Egg.

Lunch Buffets



Minimum 25 Guests. Priced Per Guest.

All Buffets include Iced Tea or Lemonade, Fresh Brewed Carrabassett Coffee and Assorted Teas

Sugarloaf Deli 24

- Garden Salad
- Smoked Turkey, Roast Beef and Ham
- Hummus
- Cheddar, American and Swiss Cheeses
- Assorted Bread and Wraps
- Lettuce, Tomato, Onion, Pickles, Mayonnaise and Mustard
- House Made Chips
- Chef's Selection of Assorted Desserts

Sugarloaf Salad 24

- Mixed Greens & Roasted Vegetable Salad
- Mediterranean Pasta Salad
- Chicken Salad
- Egg Salad
- Hummus
- Lettuce, Tomato, Onion, Pickles
- Assorted Breads and Wraps
- House Made Chips
- Chef's Selection of Assorted Desserts

Sugarloaf Sandwich Board 25

- **Choice of 3 Pre-Made Sandwiches**
 - Pastrami, Arugula, White Cheddar, Onion, Mustard Jam
 - Turkey, Tomato, Avocado, Basil Aioli, Sprouts
 - Muffaletta; Salami, Mortadella, Capicola, Olive Spread, Provolone Cheese
 - Roast Beef, Dill Havarti, Pickled Onion, Arugula, Tomato, Deli Sauce
 - Buffalo Chicken, Tomato, Bacon, Bleu Cheese, Scallion Spread, Lettuce
 - Vegetarian; Baba Ganoush, Cucumber, Pickled Onion, Tabbouleh
- Broccoli Salad with Lemon Dressing
- Tomato, Cucumber and Quinoa Salad
- House Made Chips
- Chef's Selection of Desserts

From the Grill 26

- House Made Chips
- Loaded Baked Potato Salad
- Garden Salad
- Watermelon
- Condiments
- **Choice Of Two:**
 - Bratwurst with Sauteed Onions and Peppers, Hoagie Roll
 - Kielbasa with Sauerkraut, Hoagie Roll
 - Hot Dogs with Beef Chili, Split Top Bun
 - BBQ Pulled Pork, Potato Roll
 - Beef Burgers, Potato Roll
 - Veggie Burgers, Potato Roll

**Optional Outdoor Grilling Station for \$150*

Lunch Buffets



Minimum 25 Guests. Priced Per Guest.

All Buffets include Iced Tea or Lemonade, Fresh Brewed Carrabassett Coffee and Assorted Teas

Build Your Own Poke Bowl

35

- Broccoli Cabbage Salad
- Tuna Poke
- Choice of Bulgogi Beef or Chicken
- White Rice
- Steamed Edamame
- Seaweed Salad
- Kimchi
- Pickled Vegetables
- Lettuce Wraps
- Fried Peppers
- Fried Won Tons
- Assorted Hot Sauces
- Ginger Green Tea Tapioca Pudding

Add a Chef's Soup

10

- Chili (Beef, Chicken White Bean or Vegetarian)
- Lobster Bisque
- New England Clam Chowder
- Roasted Corn Chowder
- Tomato & Garden Vegetable
- Butternut Squash & Apple Bisque
- Broccoli & Cheddar



Dips & Displays



Charcuterie Board

275 | 25 people

Variety of Cured Meats, Cheeses and House Made Pickled Vegetables

Vegetable Crudité

100 | 25 people

Assorted Vegetables with Hummus and Ranch Dip

Mediterranean Crudité

160 | 25 people

- Hummus
- Tapenade
- Baba Ganoush
- Tabbouleh
- Assorted Grilled and Raw Vegetables
- Olive assortment
- Pita chips

Imported & Domestic Cheeses

150 | 25 people

Served with Assorted Crackers and Crostinis

Baked Brie Wheel with Seasonal Chutney

140 | 25 people

Served with Assorted Crackers and Crostinis

Coastal Seafood Display

380 | 25 people

A Variety of Fresh, Smoked and Cured Seafood, served with Spicy Cocktail Sauce and Mustard Aioli

Seasonal Fruit Display

125 | 25 people

Selection of Fresh Fruit and Berries

Priced Per 25 Guests

House Made Chips and Spreads

75

- Caramelized Onion & Bacon
- Smoked Trout
- Pimento Cheese

Maine Crab Dip

150

Served warm with Pita Crisps

Roasted Buffalo Chicken Dip

125

Buffalo Chicken and Blue Cheese, served warm with Pita Crisps

Spinach & Artichoke Dip

100

Served warm with Pita Crisps

Cold Hors D'oeuvres



Priced per 25 Pieces.

Vegetable Antipasto Skewers 100

Prosciutto Wrapped Fruit 100

Assorted Crostinis 100

- Bruschetta
- Tuna Poke
- Curried Hummus with Pickled Onion & Tabbouleh

Grilled Shrimp

Wrapped in Maple Bacon 150

Rare Tenderloin of Beef

on a Toasted Baguette 200

Served with Horseradish Cream Sauce

Seared Tuna

Cucumber Rounds 150

Served with Wasabi Sauce

Sriracha Deviled Eggs 100

Chilled Jumbo Shrimp 150

Served with Spicy Cocktail Sauce

Hot Hors D'oeuvres



Priced Per 25 Pieces.

Lobster Corn Fritter 200

Topped with Jalapeño Aioli

Chicken Lolipop 150

Topped with Blueberry Maple Bourbon Glaze

Asparagus and Blue Cheese Tart 100

Served with Port Reduction

Sweet Sausage Stuffed

Cremini Mushrooms 100

Crabmeat Stuffed

Cremini Mushrooms 150

Spanakopita 100

Flaky Pastry with Spinach and Feta Cheese

Maine Crab Cakes 200

With Remoulade

Jumbo Scallops 200

Wrapped in Bacon with a Maple Glaze

Sicilian Arancini 150

Stuffed with Asiago Cheese

Pot Stickers 100

Served with Ginger Sauce

Crab Rangoons 150

Vegetarian Spring Rolls 100

Served with Duck Sauce



Plated & Family Style Dinners

Minimum 25 Guests. Priced per Person.

Includes one entrée selection and one vegetarian option. For groups of 50 or more, guests may select two entrée sections and one vegetarian option. All Dinners include choice of Garden Salad, Spinach Salad or Caesar Salad. All plated entrees come with Chef's Choice of Side, Seasonal Vegetable, Dessert, Freshly Brewed Carrabassett Coffee and Assorted Teas.

Baked Stuffed Haddock 39

With Seafood Stuffing and Lemon Herb Compound Butter

Honey Orange Glazed Salmon 40

Red Cabbage Carrot Slaw

Grilled Swordfish 45

Blood Orange Beurre Blanc, Candied Citrus and Tarragon

Surf and Turf 65

Petite Filet with Bernaise Sauce and Lobster Tail with Lemon Butter

Grilled Bistro Steak 42

Garlic Tomato Confit and Blue Cheese Sauce

Beef Tenderloin 52

Pancetta Leek Ragout and Fried Leeks

Cinnamon Cumin

Roasted Pork Tenderloin 36

Roasted Peaches

Caprese Statler Chicken 39

Stuffed with Tomatoes, Shallots, Basil and Mozzarella finished with Balsamic Reduction Drizzle

Tuscan Statler Chicken 39

Creamy Spinach, Mushroom, and Sundried Tomato Filling with Pan Sauce and Crispy Prosciutto Flakes

Polenta 30

with Roasted Vegetable Ragout and Shaved Parmesan

Poblano Pepper 32

Stuffed with Spanish Rice over a Warm Black Bean and Tomato Succotash with an Avocado Crema

Dinner Buffets

Minimum 25 Guests. Priced Per Person.

All Buffets include Fresh Brewed Carrabassett Coffee and Assorted Teas

*Maine Lobster Bake** *market price*

- Garden Salad
- Clam Chowder
- One Pound Maine Lobster per Guest
- Steamed Mussels
- Roasted Red Potatoes
- Corn on the Cob
- Grilled Sirloin Steak
- Cornbread Muffins
- Chef's Choice of Dessert

*Carrabassett** 45

- Garden Salad
- Choice of 2: Smoked Beef Brisket, Pulled Pork, Smoked Pulled Chicken or Kielbasa with Assorted Housemade BBQ Sauces
- Smoked Gouda Macaroni and Cheese
- Baked Beans with Maple Bacon
- Seasonal Vegetable
- Maple Corn Bread with Whipped Butter
- Chef's Choice of Dessert

Italian 45

- Caprese Salad
- Roasted Garden Vegetable Soup
- Bruschetta Chicken
- Penne with Marinara with Shaved Parmesan
- Grilled Vegetables
- Garlic Bread
- Chef's Choice of Dessert

Valley 48

- Spinach Salad
- Butternut Squash & Apple Bisque
- Tuscan Chicken
Creamy spinach, mushroom, and sundried tomato filling with pan sauce and crispy prosciutto flakes
- Bistro Steak
With grilled onions, tomatoes and a horseradish demi
- Maple Bacon Brussel Sprouts
- Roasted Tri-Color Potatoes
- Artisan Breads
- Chef's Choice of Dessert

Mountain 48

- Classic Caesar Salad
- Roasted Corn Chowder
- Maple Glazed Salmon
- Maple Bourbon Marinated Tenderloin Tips
- Roasted Red Potatoes
- Green Beans in a Brown Butter Sauce
- Artisan Breads
- Chef's Choice of Dessert

The Timbers 48

- Mixed Greens Salad with Candied Nuts, Berries and Goat Cheese
- Maine Seafood Scampi
- Marinated Chicken
- Lemon Herb Wild Rice
- Tri Colored Carrots
- Fresh Bread with Whipped Butter
- Chef's Choice of Dessert

Hosted Bar



Standard

20 | Per Hours

Beer & Wine Only

Package includes an assortment of beers and house wines. limit 4 hours.

Option to add two Signature Drinks for an additional \$5, if hosted.

Deluxe

25 | Per Hour

House Liquor, Beer & Wine

Package includes house liquor, an assortment of beers, and house wines. Limit 4 hours.

Premium

35 | Per Hour

Premium Liquor, Beer & Wine

Package includes premium liquor, an assortment of beers and choice of four premium wines. Limit 4 hours

Under 21

5 | Per Hour

Non-Alcoholic

Package includes an assortment of juice and soda.

On Consumption

A \$150 bartender fee will be assessed for all cash or sponsored bars if sales do not exceed \$500.

	HOUSE	PREMIUM
Cocktails	13	15
Wine by the Glass	12	13
Domestic Beer	7	•
Craft Beer	Price Varies	•

Beverage Selection

Including, but not limited to:



Beer

- Bud Light
- Coors Light
- Seasonal Maine Microbrews
- Downeast Cider
- Seasonal Seltzer

Wine

HOUSE

- Cabernet Sauvignon
- Pinot Noir
- Sauvignon Blanc
- Chardonnay
- Prosecco
- Rosé

PREMIUM

- Cabernet Sauvignon
- Pinot Noir
- Sauvignon Blanc
- Pinot Grigio
- Chardonnay
- Prosecco
- Rosé

Non Alcoholic

- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Ginger Beer
- Lemonade
- Cranberry
- Orange Juice
- Pineapple Juice
- Tonic Water
- Soda Water

Liquor

HOUSE

- Tito's
- Tanqueray
- Jack Daniels
- Jim Beam
- Jameson
- Bacardi
- Malibu
- Captain Morgan
- Dewar's
- Hornitos

PREMIUM

- Ketel One
- Bombay Sapphire
- Casamigos
- Chivas Regal
- Maker's Mark
- Kahlua
- Bailey's



Guarantee Policy

Sugarloaf requires that all menus be submitted to our Catering & Conference Service Manager at least three weeks prior to your function. A final guarantee is required five working days prior to the event. This guarantee or the actual number served, whichever is greater, will be the number for which you will be charged. The Sugarloaf kitchen will prepare food for 5% above the guaranteed guest count. Should the number in your party change considerably, we reserve the right to move your group to a more appropriately sized room or location.

All food and beverage served at Sugarloaf must be prepared and served by resort staff. No outside food or beverage can be brought to a resort function (the exception is made for wedding cakes prepared by a licensed food service professional).

Dining

Buffet tables are replenished frequently to maintain a quality appearance and provide each guest with every selection. Buffets are priced for 90-minute duration only. At the conclusion of each buffet function, all food and beverages (with the exception of wedding cakes) become the property of Sugarloaf Resort and cannot be taken from the banquet function.

Due to the delicate preparation involved with food service, Sugarloaf shall not be responsible for food quality, should meal periods be delayed by the customer in excess of 30 minutes beyond the pre-arranged mealtime.

Functions served with less than the required minimum attendance of 25 people will be charged a per guest surcharge up to the 25 people minimum required. Plated options are suggested for groups this size. Small group menus are available, please ask your Conference Service Manager.

Security & Engineering

The Resort cannot assume responsibility for damage or loss of personal property or equipment left in any meeting or banquet room. The Resort may require additional security staff for event functions. Your Conference Service Manager can assist you with these arrangements.

Décor

We are ready to assist you with all décor. Caution is requested when attaching items to walls, doors, or ceilings. No nails, pins, or tacks of any sort may be used. Please notify us of your needs so we can assist you with the installation and the materials needed to do so. Any damages due to careless decorating will be the group's responsibility.

Pricing

A maximum of two entrées per plated event will be allowed, with the exception of any special dietary requirements. We require counts on each entrée and any special dietary requirements three working days in advance. If a selection with a minimum is chosen for groups with less than that minimum, the minimum price still holds. For example, a group with 10 guests requesting a menu with a minimum of 15 will be charged for 15 guests. All food and beverage functions are subject to a 22% service charge and the prevailing Maine state tax. Prices and service charge are subject to change.

Room Charges

Specific requirements for the set up of a room, which include Audio Visual, must be confirmed a minimum of 72 hours prior to your event. Changes made to pre-arranged set up plans within 72 hours of the event are subject to a \$100 room change fee, per room.

Group Shipment

All boxes sent before the conference, must be labeled to the attention of the Conference Services Manager with the recipient's name, group affiliation and event date. The resort cannot receive any materials prior to seven days before arrival. Shipments received before that date are subject to an additional storage fee of \$5.00 per box, per day.

Service Fees & Taxes

All prices are subject to a 22% service charge and applicable state and local taxes. Current state sales tax is 8%. Taxes and service charge subject to change.