

## *COLD APPETIZERS*

Priced per 50 Pieces

- Iced Jumbo Shrimp Cocktail ~ 145.00      Fresh Fruit Kabobs ~ 95.00  
Cherry Tomatoes with Maine Crab & Shrimp Stuffing ~ 100.00  
with Cheese and Roasted Vegetable Stuffing ~ 75.00  
Fresh Melon Wrapped with Prosciutto ~ 75.00  
Tuna Carpaccio ~ 100.00  
Hummus with Toasted Pita Triangles ~ 75.00  
Assorted Canapés ~ 100.00  
*Crab, Maine Shrimp & Artichoke*

## *HOT APPETIZERS*

Priced per 50 Pieces

- Scallops Wrapped in Apple Smoked Bacon ~ 100.00  
Crab Stuffed Portobello Mushroom Triangles ~ 95.00  
Chevre Cheese & Vegetable Stuffed Portobello Mushroom Triangles ~ 75.00  
Hand Cut Chicken Fingers: Buffalo, Cajun or Plain ~ 75.00  
Vegetarian Spring Rolls ~ 95.00      Swedish Meatballs ~ 75.00  
Petite Maine Crab Cakes ~ 110.00      Tuscany Bruschetta ~ 75.00  
Seafood & Vegetable Kabobs ~ 200.00  
Lobster Raviolis ~ 155.00

## *SPECIALTY APPETIZERS*

These Items Priced per Person

- Sushi Platter ~ 6.00 \*\*  
Smoked Atlantic Salmon ~ 4.50 \*\*  
*Garnished with Capers, Red Onion, Boiled Egg and Dill Cream Cheese*  
Chilled Seafood Platter ~ 5.00 \*\*  
*Lobster, Shrimp, Oysters, Clams, Mussels, Tuna*  
Fresh Maine Lobster and Gorgonzola Dip ~ 2.50  
Baked Maine Crabmeat and Artichoke Dip ~ 2.25  
Lobster Raviolis with Boursin Cheese Sauce ~ 5.00  
Assorted Olive and Roasted Vegetable Platter ~ 2.50  
Crudite Platter with Assorted Dips ~ 2.50  
Imported and Domestic Cheese Platter ~ 3.25  
*Garnished with Fresh Fruit & Nuts*  
Baked Stuffed Brie ~ 3.00  
*Stuffed with Assortment of Dried Nuts & Fruit*  
*Wrapped in Phyllo Pastry, with a Gran Marnier Glaze*

*\*\*100 person minimum*

*Specialty Appetizers Are Served Buffet Style.*

*Crostini & Assorted Crackers Are Served with Cheeses, Dips & Smoked Salmon*

*A LA CARTE DINING SELECTIONS*

Baked Stuffed Shrimp ~ 25.95

*Four Jumbo Shrimp with Our House Stuffing ~ a Medley of Herbs, Spirits,  
Sweet Butter & Seafood*

Grilled Atlantic Salmon ~ 26.95

*Choice of Maine Crabmeat Hollandaise, Wild Mushroom Sauce, or Fresh Fruit Salsa*

Baked Stuffed Haddock ~ 25.95

*Our Seafood Stuffing & Roasted Red Bell Pepper Hollandaise*

Scallop Casserole ~ 24.95

*With Artichoke Hearts, Mushrooms & Gruyere Cheese*

Maine Boiled Lobster ~ Price upon Request

“Harborside” Chicken ~ 26.95

*Breast of Chicken with Maine Crab & Shrimp Stuffing, Topped with Our Boursin Cheese Sauce*

Grilled Filet Mignon ~ 29.95

*Choice of Madeira Demi Glaze or Sauce Béarnaise*

Roast Prime Rib of Beef Au Jus ~ 27.95

*With Our Horseradish Cream Sauce*

Roast Sirloin ~ 25.95

*With Madeira Wine Demi Glaze*

Grilled Filet Mignon & Lobster ~ 34.95

*Prime Filet Topped with Fresh Maine Lobster & Roma Tomatoes In a Scampi  
Butter*

Herb Roasted Chicken ~ 20.95

Grilled Filet & Baked Stuffed Shrimp ~ 36.95

Apple, Walnut & Cornbread Stuffed Breast of Chicken ~ 22.95

Three Cheese & Roasted Vegetable Lasagna ~ 20.95

*Dinners are Served with House Demi-Salad with Balsamic Vinaigrette, Roasted Red Potatoes,  
Chef's Vegetable, Our Warm Bread, Butter & Coffee or Tea*

*A CHOICE OF TWO ENTREES IS AVAILABLE WITH A PRE-COUNT \*\*\**

**CAPE NEDDICK LOBSTER POUND ~ CAPE NEDDICK, MAINE**

*HARBORSIDE BUFFET MENUS  
100 PERSON MINIMUM*

*BOON ISLAND  
30.00 PER PERSON  
CHOICE OF TWO ENTREES*

BAKED HADDOCK WITH HERBED BUTTER CRUMB TOPPING  
GRILLED SALMON WITH HOLLANDAISE SAUCE OR SEASONAL FRUIT SALSA  
CHICKEN PICATTA OR MARSALA  
HERB ROASTED CHICKEN  
ROAST PORK LOIN  
ROASTED VEGETABLE LASAGNA

*NUBBLE LIGHT  
34.00 PER PERSON  
CHOICE OF TWO ENTREES ~ MAY INCLUDE BOON ISLAND SELECTIONS*

SEAFOOD STUFFED HADDOCK WITH ROASTED RED BELL PEPPER HOLLANDAISE SAUCE  
HARBORSIDE STUFFED CHICKEN WITH BOURSIN CHEESE SAUCE  
CHICKEN CORDON BLEU WITH SUPREME SAUCE  
GRILLED SWORDFISH WITH RASPBERRY COULIS  
GRILLED SALMON WITH HOLLANDAISE SAUCE OR SEASONAL FRUIT SALSA  
HARBORSIDE SEAFOOD CASSEROLE  
BROILED SCALLOPS WITH MUSHROOMS AND LEEKS  
LOBSTER SCALLOP AND SHRIMP NEWBURG  
SIRLOIN TIPS WITH WILD MUSHROOM SAUCE

*PASSACONNAWAY BEACH  
39.00 PER PERSON  
CHOICE OF ANY TWO ENTREES FROM BOON ISLAND OR NUBBLE LIGHT  
BUFFETS AND ONE ITEM FROM BELOW*

LOBSTER STUFFED SOLE WITH LEMON BEURRE BLANC  
BAKED STUFFED JUMBO SHRIMP WITH DRAWN BUTTER  
PETIT FILET MIGNON WITH ROASTED GARLIC & MUSHROOM DEMI GLAZE  
CHEF CARVED PRIME RIB OF BEEF AU JUS

*Buffets are served with your choice of House Demi-Salad with Balsamic Vinaigrette or Classic Caesar Salad, Herb Roasted Red Potatoes, Chef's Vegetable, and Warm Bread with Butter.*

***LOBSTER BAKES***

***36.95 PER PERSON***

*35 person minimum*

***SURF AND TURF***

NEW ENGLAND CLAM CHOWDER  
DEMI GARDEN SALAD WITH HOUSE BALSAMIC VINAIGRETTE  
CHOICE OF  
ROAST PRIME RIB OF BEEF AU JUS  
OR  
1 ¼ LB BOILED MAINE LOBSTER  
CHOICE OF  
MAINE BLUEBERRY COBBLER OR APPLE CRISP

***DOWN EAST DINNER***

NEW ENGLAND CLAM CHOWDER  
DEMI GARDEN SALAD WITH HOUSE BALSAMIC VINAIGRETTE  
CHOICE OF  
HERB ROASTED HALF CHICKEN  
OR  
1 ¼ LB BOILED MAINE LOBSTER  
CHOICE OF  
MAINE BLUEBERRY COBBLER OR APPLE CRISP

*STEAMED CLAMS AND MUSSELS SERVED FAMILY STYLE MAY BE ADDED TO THE ABOVE  
FOR ADDITIONAL 8.00 PER PERSON CHARGE*

*LARGER LOBSTERS MAY BE AVAILABLE~PRICE UPON REQUEST*

*ENTREES ARE SERVED WITH ROASTED RED POTATOES, CHEF'S VEGETABLE,  
OUR WARM BREAD & COFFEE OR TEA*

*A PRE-COUNT ON MAIN COURSE SELECTIONS  
MUST BE PROVIDED ONE WEEK PRIOR TO EVENT DATE*

FOR ALL MENU ITEMS THE PRICES DOES NOT INCLUDE 7% MAINE STATE SALES TAX, 20% GRATUITY (MINIMUM OF \$150.00 PER SERVER), ROOM RENTAL FEES AND OR OUTSIDE RENTAL COSTS WHERE APPLICABLE. ALL MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE.