



# CATERING MENU

**MINIMUM ORDER QUANTITY OF ONE PLATTER**  
one platter serves approximately 10 people

## COLD APPETIZERS

**VG HUMMUS & FLATBREAD / 50**

**V GF VEGGIE PLATTER / 40**  
served with house-made ranch

**V CHEESE PLATTER / 70**  
various cheeses with crackers

**CHEESE + CHARCUTERIE PLATTER / 150**  
various cheeses and meats with  
crackers and accoutrements

**V CHIPS / 70**  
served with house-made guacamole  
and salsa

## SALADS

**GF VG GREEN / 50**  
"Little Leaf" mesclun, tomato, cucumber,  
shredded carrot, pickled red onion  
and white balsamic vinaigrette

**V CRISPY POTATO / 60**  
fried fingerling potatoes, herbs  
and honey mustard vinaigrette

**GF VG CORN AND ZUKE / 60**  
roasted corn and zucchini, cucumber,  
tomato, red onion, herbs, champagne  
vinaigrette

**V PASTA / 60**  
pasta, cucumber, cherry tomato, kalamata  
olives, diced peppers, cheddar chunks,  
herbs and white balsamic vinaigrette

## HOT APPETIZERS

*one platter includes 20 pieces*

**GF SKEWERS / 60**  
*one platter minimum of each:*

- curry chicken
- ginger soy beef
- sweet chili shrimp

**V MUSHROOM ARANCINI / 60**  
fried mushroom risotto balls  
served with tomato basil coulis

**PORK CIGARS / 60**  
slow braised pork, cheddar and bbq  
sauce in a deep-fried egg roll

**WINGS / 60**  
with sweet chili, buffalo, bbq,  
ranch and bleu cheese dipping sauce

**SWEDISH MEATBALLS / 60**

**BACON WRAPPED SCALLOPS / 150**  
drizzled with maine maple syrup

**MINI CRAB CAKES / 150**  
maine crab meat, cajun and old bay  
seasoning, bread crumbs, dill, parsley,  
mayonaise, dijon and avocado tartar

**V VEGETARIAN**   **VG VEGAN**   **GF GLUTEN FREE\***

\* While many of our items do not contain gluten, we do not have any dedicated gluten-free equipment.

\* The consumption of raw or undercooked eggs, meat, poultry, seafood, shellfish, or unpasteurized milk may increase your risk of food borne illness.



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## PIZZA

platters of six 10-inch pizzas  
serves approximately 10 people

### PIZZA PLATTERS / 90

half meat, half vegetarian with  
chef selected toppings

### **GF** GLUTEN FREE PIZZA PLATTERS / 100

half meat, half vegetarian

**VG** *Pizza can be made vegan with no  
cheese or vegan cheese (for an  
additional charge)*

**V** VEGETARIAN    **VG** VEGAN    **GF** GLUTEN FREE\*

## DESSERTS

from local bakery, *Two Fat Cats*

### COOKIES + BARS / 50 PER PLATTER

an assortment of bite-sized brownies,  
lemon, raspberry, and blueberry buckle  
bars with chocolate chip and peanut  
butter cookies to serve 10 people

### **GF** DATE BARS / 40 PER PLATTER

platter of bite-sized date bars to serve  
10 people

### MINI WHOOPIE PIES / 40 PER DOZEN

chocolate with vanilla filling

### COFFEE & TEA STATION / 40 · SERVES 10 PEOPLE

regular and decaf options, with  
an assortment of tea available

## VEGAN OFFERINGS

**HUMMUS & FLATBREAD PLATTER**

**VEGGIE PLATTER (NO RANCH)**

**GREEN SALAD**

**CORN AND ZUKE SALAD**

**PIZZA (WITH ADJUSTMENTS)**

**TACO MEAL (WITH ADJUSTMENTS)**

**BYO SLIDER MEAL (WITH ADJUSTMENTS)**

## GLUTEN FREE OFFERINGS

**HUMMUS PLATTER (NO FLATBREAD)**

**VEGGIE PLATTER**

**SKEWERS**

**GREEN SALAD**

**CORN AND ZUKE SALAD**

**PIZZA**

**DATE BAR PLATTER**

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## ★ FOR LARGER GROUPS ★

### PANS

serves 25 people

#### **V** MAC N' CHEESE / 150

cheddar, gouda, fontina and parmesan with herbed bread crumb topping

#### **LOBSTER MAC N' CHEESE / 300**

cheddar, gouda, fontina and parmesan with maine lobster and herbed bread crumb topping

#### **MEAT LASAGNA / 200**

ground beef, house red sauce, ricotta, mozzarella, parmesan and herbs

#### **V** VEGGIE LASAGNA / 200

broccoli, kale, carrot, zucchini, garlic, house red sauce, ricotta, mozzarella, parmesan and herbs

#### **V** GARLIC BREAD / 75

#### **FRIED CHICKEN / 250**

all natural chicken, house brined, hand breaded and fried crispy

#### **CHICKEN TENDERS / 200**

house-made tenders served with honey mustard, bbq, sweet chili, buffalo, ranch and blue cheese

#### **MINI LOBSTER ROLLS / 650**

#### **V** SPINACH ARTICHOKE DIP / 125

served with tortilla chips

**V** VEGETARIAN   **VG** VEGAN   **GF** GLUTEN FREE\*

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### MEALS

- **must be ordered for your full guest count**
- 50 person minimum
- only available with private east, mezzanine and lane-side reservations
- unlimited food service for an hour and a half

#### **VG GF** TACOS / 40 PER PERSON

flour and corn tortillas

##### **taco options:**

beef

chicken

pork

bean

**option to sub shrimp or white fish for additional charge**

##### **served with sides of:**

rice, beans, green salad, chips, salsa, guacamole, cotija, pickled fresno peppers and onions, cabbage slaw, sour cream, and a selection of sauces

#### **MAC N' CHEESE / 25 PER PERSON**

build your own mac n' cheese

##### **toppings:**

bacon

chicken

pulled pork

steamed broccoli

sautéed mushrooms

cherry tomatoes

jalapeños

##### **served with sides of:**

green and corn and zuke salad with garlic bread

#### **VG** SLIDERS / 35 PER PERSON

build your own with beef, pork and roasted veggies

##### **toppings:**

tomatoes

onions

pickles

lettuce

cheese

ketchup

mayo

bbq sauce

##### **served with sides of:**

green and pasta salad and tater tots



# BAR OFFERINGS

Open bar, cash bar and drink tickets are available. In addition to these options, you have the flexibility to offer beer and wine only.

## ★ BEER ★

We offer a variety of local and domestic beers on draft and in bottles & cans ranging from \$4 - \$10. Some of our local breweries include: Allagash, Austin Street, Banded, Bissell Brothers, Bunker, Foundation, Goodfire, Lone Pine, Maine Beer Company, Mast Landing, Orono, Rising Tide

## ★ COCKTAILS ★

Our full bar offers a selection of seasonal specialty cocktails and is happy to accommodate custom cocktail requests for private events.

## ★ MOCKTAILS ★

We offer a selection of rotating specialty mocktails from \$5 - \$8.

## ★ WINE ★

We offer a selection of sparkling, white and red wines ranging from \$8 - \$14 per glass.

## ★ OPEN BAR PER PERSON ★

Three tiers are available and pricing is determined based on the duration of your event.

### BEER & WINE

### BEER, WINE & WELL

### FULL OPEN BAR

Includes our specialty cocktail list and the option to create two specialty cocktails for your event designed by our bar team.



# CATERING MENU

## ★ FREQUENTLY ASKED QUESTIONS ★

- All menus are required to be confirmed and pre-paid 10 days prior to your event.
- Item availability may be limited for orders made upon short notice.
- Please inform us of any food allergies.
- A standard ME Meals Tax of 8% and 20% gratuity is added to all catering orders.
- 5 business day notice is required to cancel or change your order without incurring a fee. After this period, you will be charged the full cost of your order.
- Food is served buffet style and we use china plates and metal forks for food service as well as paper napkins.
- Dietary cards are placed out with each food item noting whether it is gluten free, vegetarian and vegan.
- All bar changes are paid day -of the event unless pre-paid open bar is selected.
- We are happy to accommodate drink tickets, open bar, or to have guests pay individually. We can also set maximum tab amounts or limit the open bar to beer and wine only, and guests would pay individually for any liquor. We want to ensure the bar offerings stay within your budget!