

JONATHAN'S
RESTAURANT, CONCERTS & SPECIAL EVENTS



Conference & Meeting Planner

Our Mission is to continue our family's 85-year presence in the hospitality industry of Ogunquit. We will provide our conference guests with innovative and deep-rooted cuisine while using sustainable foods whenever reasonably permitted. We will always be passionate and enthusiastic while serving your guests with the freshest and finest foods. We will always try to exceed our guest's expectations and present them with a creative, unique atmosphere that is productive to your needs and expectations!

92 Bourne Lane
P.O. Box 757 Ogunquit, Maine 03907
207-646-4777 / 800-464-9934 www.jonathansogunquit.com



As one of Maine's Largest Restaurants, Jonathan's is the perfect location for your next meeting or conference. Our versatile rooms work well for general sessions and concurrent breakout sessions, while also providing a contemporary atmosphere for a reception or group dinner. The table below is a working estimate of seating availability; however, if there is a particular set-up style that you prefer, let us know and we will do our best to accommodate! Each event is a unique event for Jonathan's and our staff. You will have our dedication to ensure your conference and meeting needs are personalized for exactly what you request.

Room	Dimensions	Sq.Ft	Ceiling	Theater	Conference	Classroom	Banquet	Reception
30's	16 X 12	192	8 ft	16	12	12	12	13
Green	15 X 44	660	20 ft	60	40	40	48	75
Blue	24 X 30	720	16 ft	70	44	44	54	75
Aquarium	32 X 42	1344	10 ft	100	60	60	96	150
Upstairs Ballroom	--	3,000	20 ft	250	80 H-Square	150	225	300

In order to guarantee the freshest food and best service available, we require a 72-hour (3 business days) number guarantee for all events.

All services are subject to a 16% gratuity charge and 4% administration fee. All rooms have a minimum rental charge, which may vary according to time of event, amount of people, room, set-up, etc. The set up and meeting room charge will be settled at the time of confirmation of the room.

All meetings will include pads, pens and mints on table set-ups.

Audio Visual Services and Packages are available upon request. All special events require a 25% non refundable deposit at the time of booking and an additional 25% four months prior to the event date.



Breakfast Buffets:

American Morning

\$15.25 per person

Fresh Baked Muffins

Assorted Breads with Fruit Preserves, Butter, Honey

Fresh Seasonal Fruit Selection of Dry Cereals with Milk

Eggs with Breakfast Sausage

House Fried Potatoes

Selection of Orange & Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Breakfast Buffet Enhancements:

Eggs Benedict \$4.50 p/p

Bagels & Cream Cheese \$3.50 p/p

Fresh Baked Muffins \$3.00 p/p

Individual Yogurts \$2.25 each

Pancakes with Warm Syrup \$4.00 p/p

Toast \$2.25 p/p

French Toast \$4.00 p/p

Cheese Blintzes \$3.25

Biscuits & Gravy \$3.50

Homemade Quiches \$4.25

Blueberry French Toast \$4.50

Conference Starter's Buffet

\$10.75 per person

Fresh Baked Muffins

Fresh Seasonal Fruit

Selection of Orange and Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

*** A minimum of 25 people for all "Hot Breakfast Buffets" is required. We may offer a plated breakfast alternative if the 25 person minimum is unable to be met.**

Brunch Buffet at Jonathan's

\$25.25 per person

Omelet & Waffle Station

Freshly cut peppers, onion, garlic, spinach, cheeses, and more...
Fruit, Chocolate, Whipped Cream all for the perfect Crepe...

Bagels & Lox...

Peel your Own Shrimp with Cocktail Sauce & Lemon

Assorted Cereals, Homemade Oatmeal & Granola

Freshly Baked Danishes, Croissants, Muffins, Toast, etc.

Eggs Benedict finished with our own Hollandaise Sauce

House Potatoes spiced the way you like it.

Yogurt Station & Fruit Station

Carving Station...Baked Ham

Coffee & Juice Stations

Plated Breakfasts

*Served with Juice of the day, Fresh Coffee & Teas,
Basket of Muffins & Danishes, Fruit Garnishes*

Toast \$11.50

French Toast with Breakfast Sausage \$15.75

Classic Eggs Benedict \$17.00

Egg, Ham & Cheese Sandwich with Fruit of the Day \$14.75

Fresh Quiche with Toast & Fruit of the Day \$15.75

Maine Lobster Benedict MKT

A maximum of 2 Choices per Group for Plated Breakfasts

Conference Breaks

Ocean Overlook

\$5.50 per person

Assorted Canned Sodas and Bottled Water
Freshly Brewed Coffee and Assorted Teas

Seaside

\$8.50 per person Fresh Seasonal Fruit Assorted Danishes
Freshly Brewed Coffee and Assorted Teas
Assorted Sodas & Bottled Water

Sea Spray

\$8.50 per person

Fresh Baked Cookies
Trail Mix
Freshly Brewed Coffee and Assorted Teas
Assorted Sodas & Bottled Water

Sea Turn

\$13.25 per person

Fresh Fruit Skewers with Honey Sweetened Yogurt
Assorted Cheeses with Crackers
Freshly Baked Brownies
Freshly Brewed Coffee and Assorted Teas
Assorted Sodas, Bottled Water

Ice Cream Sundae Bar

\$14.25 per person

Chocolate & Vanilla Ice Cream
Hot Fudge, Strawberry, and Caramel Sauces, Whipped Cream Chopped Walnuts and Almonds,
Strawberries and Bananas Freshly Brewed Coffee and Assorted Teas

Chilled Seafood Bar

Market Price

Oysters and Littleneck Clams on the Half Shell
Peeled Gulf Shrimp
Cocktail Sauce, Horseradish Cream, and Lemon Slices
Bottled Water
Virgin Bloody Mary's

Beverages & Snacks “A la Carte”

- Coffee & Tea Station - \$3.50 per person
- Bottled Water - \$2.50 each
- Assorted Canned Sodas - \$2.25 each
- Individual Milks - \$2.00 each
- Individual Gatorades - \$3.75 each
- Individual Root Beer, Cream Soda, & Black Cherry Sodas \$4.00 each
- Individual Red Bulls - \$4.50 each

- Individual Yogurts - \$2.25 each
- Freshly Baked Cookies - \$18 a dozen
- Trail Mix - \$3.75 per person
- Chips and salsa, homemade ranch flavored potato chips and truffle popcorn - \$4.50 per person
- Hummus Dip with Pita Chips - \$5.00 per person

- Granola Bars, Power Bars, Protein Bars \$3.50 each
- Assorted Candy Bars - \$3.25 each

- Fruit Kabobs - \$5.00 each
- Shane's of Maine Ice Cream & Yogurt Bars - \$4.75 each
- Chocolate Dipped Strawberries - \$3.75 each

Boxed Luncheons:

All Boxed Luncheons are served with the following:

Individual Bag of Chips, Fresh Baked Cookie, Fresh Fruit of the Day, & Bottled Water
Packed with necessary condiments and utensils

Smoked Turkey Croissant Sandwich - \$17.50

Smoked Sliced Turkey, Sliced Havarti Cheese, Leaf Lettuce with Cranberry Mayonnaise
Served on a Buttery Oversized Croissant

Provolone Vegetarian Wrap - \$16.50

Sliced Cucumbers, Vine Ripened Tomatoes, Red Bermuda Onion and Green Pepper
Imported Provolone Cheese and Mixed Greens with a Dill Mayonnaise
Served on a Flour Tortilla

Roast Beef Baguette - \$20.50

Sliced Roast Beef, Leaf Lettuce and Vine Ripened Tomato
with Horseradish Cream Dressing, served on a Fresh French Baguette

Maine Lobster Roll - MKT

Fresh Picked Lobster Meat Mixed with Mayonnaise on a French Roll

Build Your Own Luncheon Buffet:

Salads: Choice of Two

Mixed Seasonal Greens with Sliced Vine Ripened Tomatoes
Greek Penne Pasta Primavera Salad with Fresh Basil Dressing
Grilled Vegetable Salad with Herb Infused Greek Olive Oil
Classic Caesar Salad with Romano Cheese

Entrees: Choice of Two

Caramelized Atlantic Salmon with Lemon Caper Beurre Blanc
Baked Gulf of Maine Haddock with Seafood Stuffing
Roasted Pork Loin with Apple Sauce
Yankee Pot Roast of Beef Jardinière
Roasted Turkey with Traditional New England Sage Stuffing and Pan Gravy
Sautéed Chicken Piccata
Penne and Vegetable Alfredo

Desserts: Choice of Two

Apple Crisp with Fresh Whipped Cream
Cheesecake with Seasonal Berries
Cream Pie
Mocha Walnut Torte
Carrot Cake
Tres Leches Cake

Accompaniments

Seasonal Vegetable
Garlic Mashed Maine Potatoes
Freshly Baked Breads and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$23.50 Per Person

Luncheon Buffets:

**All Buffets are for a minimum of 30 people or more*

Deli Style

\$19.00 per person

Maine Potato Salad

Pasta Salad

Assorted Deli Meats & Cheeses

Leaf Lettuce, Ripened Tomatoes, Bermuda Red Onion

Pickles & Olives

Assorted Breads and Rolls

Potato Chips

Cookies & Brownies

Freshly Brewed Coffee & Teas

Premier Northern Luncheon

\$25.75 per person

Roasted Garlic Potato Salad

Greek Penne Pasta Salad

Grilled Asparagus with Lemon Dressing

Grilled and Chilled Maine Raised Herbed Chicken Breast

House spiced, Chilled & Sliced Sirloin Steak with a Horseradish Cream

Baked Lasagna

Leaf Lettuce, Ripened Tomatoes, Assorted Pickles, Olives and Hot Cherry Peppers

Assorted Breads and Rolls

Apple Crisp & Cheese Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Plated Salads and Sandwiches:

**Salads served with Soup Du Jour, Assorted Breads & Butter,
Chef's Choice Dessert**

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**Sandwiches served with Choice of Soup Du Jour or Traditional Green Salad
Potato Chips and Dill Pickles**

Chef's Choice Dessert & Freshly Brewed Coffee and Assorted Teas

Classic Caesar Salad - \$17

With Ragged Island Romano and White Anchovy

With Grilled Maine Chicken - \$18.50

With Grilled Gulf Shrimp - \$20.50

Jonathan's Chef Salad - \$18.50

Mixed Lettuce Greens, Vine Ripened Tomatoes, Julienned Peppers,
Italian Meats, Cheddar and Swiss Cheeses
House Dressing

Mediterranean Wrap - \$17.50

Arugula, Feta, Hummus, Cucumbers, Sprouts, Olives and Roasted Peppers, Balsamic Vinaigrette

Provolone Vegetarian Wrap - \$16.50

Sliced Cucumbers and Vine Ripened Tomatoes
Red Bermuda Onion and Green Pepper
Imported Provolone Cheese and Mixed Greens with a Dill Mayonnaise

Smoked Turkey Croissant Sandwich - \$17.50

Sliced Havarti Cheese, Leaf Lettuce with Cranberry Mayonnaise

Roast Beef Baguette - \$19.75

Leaf Lettuce and Ripened Tomato with Horseradish Cream Dressing

Maine Lobster Roll - *MKT*

Fresh Picked Lobster Meat Mixed with Mayonnaise on French Roll

Plated Luncheons:

Chicken Piccata - \$19.75

Lemon Caper Beurre Blanc

Baked Haddock - \$21

Chardonnay, Fresh Thyme, and Lemon Butter Sauce

Jaeger Schnitzel - \$18.50

With mushroom demi glace

Roasted Dry Rubbed Loin of Pork - \$19.75

Apple and Garlic Bread Pudding with Calvados

Grilled NY Sirloin - \$28.50

Choice or Prime Sirloin with a Mushroom Demi-glace

Roasted Chicken Breast - \$19.75

Roasted Garlic and Wilted Spinach

Mediterranean Pasta - \$19.75

Jonathan's own Katahdin Lamb Sausage, Maine Goat Cheese,
Mushrooms, Tomatoes, and Onions

Steamed Maine Lobster – *MKT*

Drawn Butter and Fresh Lemon

Roasted New England Turkey - \$18.50

Pan Gravy and Fresh Cranberry Relish

Pesto Pasta Primavera - \$17.50

Grilled Vegetables and Pesto

**Lunches are served with Choice of Garden Vegetable or Tossed
Demi-Salad**

**Chef's Selection of Vegetable, Starch and Assorted Breads & Butter
Apple Crisp, Freshly Brewed Coffee and Assorted Teas**

**Exact entrée counts are needed at least
3 business days in advance of event date.**

Luncheon Upgrades

Add or Substitute these to one of the above packages for a little extra indulgence

Specialty Soups - \$3.50

- Chicken Tortilla Soup
- Broccoli and Cheese Soup
- Haddock and Corn Chowder
- Borsch Soup
- Organic Carrot & Ginger
- Organic Potato & Leek
- Seafood Chowder -\$4.50
- New England Clam Chowder - \$4.00
- Lobster Bisque -\$5.00
- Chicken and Sausage Gumbo
- Tomato and Basil Bisque

Specialty Salads - \$4.50

- Classic Caesar Salad with Romano Cheese and White Anchovies
- Baby Leaf Lettuces with Citrus Vinaigrette and Warm York Hill Farm Goat Cheese Croutons
- Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Chiffonnade of Fresh Basil
- Arugula, Strawberry, Blue Cheese, Candied Pecans and Sherry Vinaigrette
- Mesclun Greens with Garlic Bread Croutons and Balsamic Vinaigrette

Specialty Appetizers

- Maine Crab Cakes and Prosecco Remoulade \$9.75
- VooDoo Coconut Fried Shrimp - \$13.25
- Jerk Frenched Chicken Drumettes with Coconut - \$8.75
- Jumbo Shrimp Cocktail Tomato and Horseradish Sauce- \$13.25
- Pan Seared Vermont Duck Breast and house made plum compote on a purple potato chip -\$10.25
- Seared Diver Scallops with Jonathan's Bacon Tomato Jam -\$11.25
- Oysters on the Half Shell with Mignonette MKT
- Seafood Martini Lobster, Shrimp and Scallops with Champagne Cream - MKT
- Grilled Katahdin Lamb Sausage Hot Cherry Peppers and Tuscan Bread - \$8.75
- Lamb Chop Lollipops Date chutney and pomegranate gastrique -\$10.25
- Seasonal Sorbet Intermezzo -\$4.75

Specialty Desserts- \$5.25

- Tiramisu
- Mocha Walnut Torte
- New York Cheesecake with Fresh Berries
- Carrot Cake
- Tres Leches Cake
- Chocolate Mousse Martini
- Vanilla Bean Ice Cream with Fresh Berries
- Blue Berry Tart

Appetizers / Hors d'oeuvres

Tier One

Cold

- Roasted Radishes with garlic aioli **86.5**
- Chef's Bruschetta **94**
- Asparagus Wrapped in Prosciutto with Lemon Cream Sauce **105**
- Deviled Eggs with local Browne Trading Company salmon roe and dill **76**
- Shrimp and scallop Ceviche with Seville Orange **165**
- Mixed Vegetable Crudit  with Dip **3.75 pp**
- Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers **4 pp**
- Fruit Brochette with Maine Honey Sweetened Yogurt Dipping Sauce **105**
- Brie Cheese on Toast Points with Fresh Raspberries **128**

Hot

- Skewered Chicken Teriyaki **120**
- Roasted Swedish Meatballs **82**
- Skewered Beef Teriyaki **138**
- Jamaican Jerk French Chicken Drumettes with coconut Yogurt Sauce **120**
- Chicken tikka masala skewers with riata **120**
- Spicy Lamb Sausage Stuffed Mushrooms **94**
- Eli's Root Beer BBQ pulled pork canap  on corn cakes with apple coleslaw **133**
- Grilled Katahdin Lamb Sausage Hot Cherry Peppers and Tuscan Bread **8.5 pp**
- Butternut Squash Ravioli Romano brown butter and fresh sage **8.5 pp**
- Baba Ghanoush on pita chips **87**
- Spanakopita – Spinach & Feta Cheese in Crispy Phyllo **88**
- Vegetarian Spring Rolls with Sweet Chili Sauce **120**
- Potato Pancakes with Homemade spiced apple sauce and Sour Cream **104**

Appetizers / Hors d'oeuvres

Premier Tier

Cold

- Roasted Rare Beef Tenderloin on Crostini with Horseradish Cream **11.5 pp**
- Chilled Gulf Shrimp with Cocktail Sauce **13 pp / 175**
- Chilled Farm Raised Maine Oysters **MP**
- Seared Atlantic Bluefin Tuna with Wasabi Cream **MP**
- Salmon Mousse in Phyllo **140**
- Mini Lobster Salad Finger Sandwiches **MP**
- Duck Pate with Gherkins and Whole Grain Mustard **174**
- Grilled Shrimp with garlic herb aioli **13 pp / 175**
- Seafood Martini with Prosecco Remoulade **MP**
- Oysters on the Half Shell Lemon Mignonette **MP**

Hot

- Mini Maine Jonah Crab Cakes Prosecco Remoulade **11 pp / 169**
- Pan Seared Vermont Duck Breast with house made plum compote on a purple potato chip **11 pp**
- Seared Diver Scallops Jonathan's Tomato Jam **MP**
- Lamb Chop Lollipops Date chutney and pomegranate gastrique **11.25 pp / 195**
- Lobster Ravioli Newberg Cream Sauce **11.25 pp/195**
- Coconut Shrimp with voodoo sauce **13 pp/175**
- Prosciutto wrapped Fresh Figs stuffed with York Hill Farm Goat Cheese **155**
- Surf and Turf Yakitori with Sword Fish, Beef Tenderloin & Ponzu sauce **185**
- Littleneck Clams Casino Style **147**
- Maine Scallops Wrapped in Apple wood Smoked Bacon **MP**
- Oysters Rockefeller **MP**
- Lobster Bisque Espressos **151**
- Chef's Choice Assorted **120**

Create Your Own Buffet

Appetizer

Choice of 2 (1 passed & 1 tabled)

Tier One

First Course

Choice of 2 salads

1 Tier One & 1 Premium Tier

Entrée Course

Choice of 2 entrées

1 Tier One & 1 Premium Tier

Chef's

Vegetable

Chef's Potato

Bread & Butter

Coffee & Tea

\$37 per person, plus tax & gratuity

Italian Night

First Course

Classic Caesar Salad with Romano Cheese and White Anchovies

Sliced Vine Ripened Tomatoes with Fresh Mozzarella & Fresh Basil

Garlic Bread

Entrée Course

Four Cheese Raviolis with Marinara Sauce

Fettuccine Carbonara with Pancetta, Basil and Cream

Grilled Sweet and Hot Italian Sausages with Green Bell Peppers and Onions

Chicken Puttanesca with Olives, Artichokes, Tomatoes, and Basil

Dessert

Tiramisu

Coffee & Tea

\$49 per person, plus tax & gratuity

Chef's Table Buffet

First Course

Choice of 1 soup / Premium

Tier Bread & Butter

Second Course

Choice of 3 salads

1 Select Tier & 2 Premium Tier

Entrée Course

Choice of 3 entrées

1 Select Tier & 2 Premium

Tier Chef's Vegetable &

Potato

Dessert

Choice of 3 desserts

\$65 per person, plus tax & gratuity

Maine Lobster Bake

First Course

New England clam chowder

Second Course

Iceberg Lettuce with Cucumbers, Tomatoes with House Dressing

Garlic Bread

Entrée Course

1 Pound Boiled Local Maine Lobster with Melted Butter and Fresh Lemon

Maine Raised Chicken with House made Eli's Root Beer Bbq Sauce

Steamed Down East Soft Shell Clams with Fresh Clam Broth

Boiled Sweet Corn

Steamed & Buttered Maine Potatoes

Dessert

Sliced Fresh Watermelon

Homemade Blueberry Tart

Freshly Brewed Coffee & Tea

\$57 per person, plus tax & gratuity



Jonathan's Specialty Plated Dinners

Select a Soup or Salad, Dessert and Entrée from below!

Soup & Salads

New England Clam Chowder

Zucchini & Kale Soup

Seafood Chowder

Borsch Soup

Baby Leaf Lettuces with Citrus Vinaigrette and Warm York Hill Farm Goat Cheese Croutons

Mesclun Greens with Garlic Bread Croutons and Balsamic Vinaigrette

Classic Caesar Salad with Romano Cheese and White Anchovies

Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Fresh Basil

Arugula Salad with Strawberries, Great Hill Blue Cheese, sherry vinaigrette

Entrees

Grilled Veal Chop -\$51.50 per person ++

House Cured Lamb Bacon Wrapped with Port Wine Reduction

Black Angus Filet Mignon -\$53.75 per person ++

Black Peppercorn Au Poivre

Jonathan's Farm Raised Roasted Rack of Lamb -\$50.50 per person ++

Date Chutney and Pomegranate Gastrique

Roasted Black Angus Ribs of Beef - \$51.50 per person ++

Horseradish Cream and Au Jus or Garlic Herb Butter

Grilled Jumbo Maine Diver Scallops -\$49.50 per person ++

Jonathan's Tomato & Bacon Jam

JONATHAN'S
RESTAURANT, CONCERTS & SPECIAL EVENTS

Tenderloin of Beef & Stuffed Shrimp -\$53.50 p/p ++
Mushroom Demi-Glace and beurre rose

Grilled Fresh Swordfish -\$50.50 p/p ++
Pineapple and Habanero Salsa

Flame Grilled Porterhouse Pork Chop -\$47.50 p/p ++
Orange Balsamic Glaze

Maine Haddock Stuffed with Alaskan King Crabmeat -\$52.50 p/p ++
Lemon Beurre Blanc

Oven Roasted Gulf of Maine Halibut -\$50.50 p/p ++
Nicoise olive butter crust

Dessert

Mocha Walnut Chocolate Torte

Crème Brule'

Cheesecake

Chocolate Mousse

Apple Crisp

Dessert Sampler: Cheese cake, mocha walnut torte bites, chocolate covered strawberry

All entrees are served with Chef's Selection of Vegetable, Starch, and Assorted Breads & Butter.

When ordering two or more entrees for pre-selection, the higher priced entrée will prevail. If more than one selection is made, counts for each selection are needed at least 3 business days in advance.

3 Course Plated Dinner Selections

The below are served with Tossed Salad, Vegetable of the Day, Mashed Potatoes, Assorted Breads & Butter, Chef Choice Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Chicken Piccata - \$30

Lemon Caper Beurre Blanc

Baked Haddock - \$32

Herbed Butter Crumbs & White Wine

Jaeger Schnitzel - \$29.50

House made sauerkraut

Roasted Dry Rubbed Loin of Pork - \$31

Apple and Garlic Bread Pudding with Calvados

Grilled NY Sirloin - \$38.75

Choice Sirloin with a Mushroom demi-glace

Roasted Chicken Breast - \$30.75

Roasted Garlic and Wilted Spinach

Mediterranean Pasta - \$30.75

Jonathan's own Lamb Sausage, Maine Goat Cheese, Mushrooms, Tomatoes, and Onions

Steamed Maine Lobster – *MKT*

Drawn Butter and Fresh Lemon

Roasted New England Turkey - \$29.50

Pan Gravy and Fresh Cranberry chutney

Pesto Primavera - \$28.50

Grilled Vegetable, Pesto

A maximum of 3 different entrees may be selected.

If more than one selection is made, counts for each selection are needed at least 3 business days in advance.

Cocktail Event

Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers

Appetizer

Choice of 4 (2 passed & 2 tabled)
2 Select Tier & 2 Premium Tier

Entrée Station

Choice of 1 buffet station

Dessert Station

Choice of 1 dessert
Freshly Brewed Coffee & Tea

\$37 per person, plus tax & gratuity

Pasta Station

Choice of two Pastas:

Farfalle, Penne, Cheese Tortellini or Potato Gnocchi

Choice of two Sauces:

Fresh Tomato Basil, Alfredo, Traditional Pesto, Pesto Cream or Puttanesca

Prepared to order with:

Sautéed Shrimp, Primavera Vegetables, Spicy Lamb Sausage, Mushrooms, Roasted Peppers, Diced Tomatoes, and Freshly Grated Reggiano Parmesan

\$17.5 per person, plus tax & gratuity

Cobb Salad Station

Build your favorite salad from the following ingredients and have it tossed with your choice of dressing by our chef

Grilled Chicken and Poached Shrimp
Baby Greens, Crisp Bacon, Tomatoes, Maytag Bleu Cheese, Hard Boiled Eggs, Cucumbers, Shaved Bermuda Onions, Avocado and Kalamata Olives

\$15.5 per person, plus tax & gratuity

Carving Stations

Roast Beef / Au Jus

\$15.5 per person, plus tax & gratuity

Roasted Turkey / Cranberry Relish

\$10.5 per person, plus tax & gratuity

Dry Rubbed Pork Loin / Calvados Sauce

\$9.75 per person, plus tax & gratuity

Roasted Leg of Lamb / Mint Jelly

\$14.5 per person, plus tax & gratuity

Fajita Station

Build your own fajitas

Marinated Chicken & Beef Sautéed with Peppers & Onions

Served with Flour Tortillas, Rice

& Beans, Guacamole & Condiments

\$17.5 per person, plus tax & gratuity

Street Tacos Station

Build your own Mexican Street Tacos

Pork Al Pastor, Beef Barbacoa, Grilled Shrimp, Chicken Tinga

Served with Flour Tortillas, Rice

& Beans, Guacamole & Condiments

\$19 per person, plus tax & gratuity

Sushi Display

Assortment of Sushi & Rolls

Served with Wasabi, Pickled Ginger and Soy Sauce

\$600 Display

(Based on approximately 75 pieces)

Mediterranean Display

Grilled Eggplant, Fresh Tomatoes & Fresh Mozzarella with Basil Oil, Bruschetta with White Bean Dip, Cabernet Mushrooms, Grilled Asparagus with Lemon-Olive Oil Dressing, Roasted Peppers & Whole Roasted Garlic Cloves served with Assorted Mediterranean Breads

\$14 per person, plus tax & gratuity

Greek Platter

House Made Hummus, Falafel, Dolmas, Taziki, Tabouli, Baba Ganoush & Pita Bread

\$8.75 per person, plus tax & gratuity

Smoked Salmon Display

Smoked salmon served with Browne Trading Company smoked salmon roe, Red Onions & Capers

\$9.25 per person, plus tax & gratuity

Table of Specialty Cheeses

Imported and Domestic specialty cheeses with assorted breads, Crackers, seasonal fresh fruits and nuts

\$6.25 per person, plus tax & gratuity

For all Stations that require an Attendant, there is a \$55 fee.

Stations are displayed for one hour.

Beverage Service

<u>By the hour</u>	<u>Well / Call Open</u>	<u>Top-Shelf Open</u>	<u>Beer & Wine</u>
1 hour	\$17.00	\$19.75	\$13.25
2 hours	\$21.75	\$29.00	\$19.50
3 hours	\$29.00	\$38.75	\$24.50
4 hours	\$38.75	\$47.50	\$30.50
5 hours	\$40.25	\$53.25	\$29.00

*All above prices do not include any Premium Wine by the Glass, Imported Beers, Bottled Wine or Champaign Toasts

Bar Enhancements

Prices are per gallon – a gallon will yield approximately 20 servings:

- Non Alcoholic Fruit Punch - \$63.75**
- Vodka, Rum or Champagne Punch - \$142**
- Mimosa or Bloody Mary bar- \$120**
- Champagne Toast - \$4.25 per Person**
- Cosmopolitan Fountain - \$218**
- Champagne Fountain - \$218**

Cash Bar Prices:

Plus Tax & Gratuity

Well Drinks	\$8.00
Call Drinks	\$9.00
Top Shelf	\$10.00 - \$11.00
Domestic Beer	\$5.50
Import/Micro Brew	\$6.50-\$8.50
House Wines	\$8.25
Soda	\$3.25
Juice	\$3.25

*All Cash Bars have a \$55.00 Bartender Fee

*Tabs will be billed on "Consumption"

Please note house alcohol management policies:

- Minors under twenty one will not be served alcohol and cannot be offered such by other guests.
- House policy will not allow for "shots" to be served
- In case of an open bar, guests will be served two beverages maximum at a time per bar visit.
- Our liquor license prohibits us from allowing alcohol to be brought in by any guests.
- Visibly intoxicated guests will be refused further alcohol service, but will be offered complimentary non-alcoholic beverages.
- Beverages may not be taken or consumed outside of the restaurant or licensed area.
- Visibly intoxicated guests will be refused further alcohol service, but will be offered complimentary non-alcoholic beverages.