



Special Event Evening Menus

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!

The following contains a sampling of several different dinner menu offerings for groups of 25 people or more. We are always happy to make alternate suggestions or personalize a menu if you should desire something different and special and of course we may offer a limited a la carte menu from our dining room menu!

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

JONATHAN'S
RESTAURANT, CONCERTS & SPECIAL EVENTS



Jonathan's Restaurant offers several different rooms accommodating from 4 to 400 guests for your event. All of our dining rooms house fine local art and antiques, the Aquarium Room is home to a 600 gallon aquarium, and your guests will be greeted by a beautiful fireplace and a friendly smile upon entry.

Each room does have a room rental/set-up fee. This fee ranges from \$100.00 up to \$1,000.00 depending on the time of the event, room and date of the event. In some cases we may use a food & beverage minimum in lieu of a room rental/set up fee; however, we cannot quote a specific room rental/set up cost until a full proposal is completed. A 25% non-refundable deposit is due upon reserving room.

Thank you again for considering Jonathan's Restaurant and Staff and we wish you the very best of luck wherever your event plans take you!

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

In order to guarantee the freshest food and best service available, we will require a 72-hour number guarantee for all events.

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 Crudité 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 canapé 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**

JONATHAN'S

RESTAURANT, CONCERTS & SPECIAL EVENTS

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)



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

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

Tiramisu

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.**

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

Soups

Tier One

- Broccoli and cheese
 - Gazpacho
 - Chicken tortilla soup
 - Borsch Soup
 - Organic Potato & Leek
 - Creamy Tomato Bisque
 - Lentil
 - Organic Carrot & Ginger
 - Zucchini and Kale Soup
- \$4.75 per person as Enhancement**

Premium Tier

- Haddock and Corn Chowder
 - Seafood Chowder
 - New England clam chowder
 - Chicken and Sausage Gumbo
 - Manhattan clam chowder Pork and
 - Green Tomato Stew Billi Bi with
 - P.E.I. Mussels Texas Chili
 - Lobster Bisque (\$8 per person as Enhancement)
- \$5.75 per person as Enhancement**

Salads

Tier One

- Jonathan's Garden Salad with House Dressing
 - Vine Ripened Tomatoes / Fresh Mozzarella / Fresh Basil
 - Mesclun Greens / Garlic Croutons / Balsamic Vinaigrette
 - Boston Bib Lettuce / Dried Cranberries / Bermuda Red Onions / Cranberry Vinaigrette
 - Organic Feld Green Salad / Bermuda Red Onion / Vine Ripened Tomatoes / Cucumber / Radish / Citrus Vinaigrette
 - Grilled Vegetable Salad / Herb Infused Greek Olive Oil
 - European Cucumber and Dill Salad
- \$5.75 per person as Enhancement**

Premium Tier

- Roasted Root Vegetable Salad / Roasted Beets / Radishes & Carrots on Greens with York Hill Farm Goat Cheese, Candied Pecans & Sherry Vinaigrette
 - Arugula, Strawberry, Blue cheese, candied pecans, sherry vinaigrette
 - Classic Caesar Salad with Romano Cheese and White Anchovies
 - Watercress* with Pomegranate Vinaigrette, Walnuts, and Great Hill Blue Cheese (*when available)
 - Baby Leaf Lettuces with citrus vinaigrette and Warm York Hill Farm Goat Cheese Croutons
 - Red and Yellow Beets / Grapefruit Segments / Goat's Milk Brie
- \$6.75 per person as Enhancement**

Entrées

Tier One

- Baked Haddock with Herbed Butter Crumbs and White Wine
- Chicken Piccata with a Lemon Beurre Blanc Sauce
- Roasted Dry Rubbed Loin of Pork served with Apple & Garlic Bread Pudding and Calvados
- Yankee Pot Roast of Beef Jardinière
- Maine Raised Chicken Dijon with Mustard Cream
- Chicken Marsala

Premium Tier

- Caramelized Atlantic Salmon with Lemon Caper Beurre Blanc
- Baked Gulf of Maine Haddock with Seafood stuffing
- Maine Lobster Ravioli with Light Sherry & Lobster Cream Sauce
- Black Angus Prime Rib with Au Jus & Horseradish cream sauce
- Grilled Jumbo Maine Diver Scallops with Jonathan's Tomato Bacon Jam and wilted spinach
- Jonathan's Farm Raised Roasted Leg of Katahdin Lamb with Rosemary Demi-glaze
- Broiled Scallops with an Herbed Butter crumb Seasoning and Wine

Duo Entrées

- Petite Filet Mignon with Lobster Tail
- Petite Filet Mignon with Seafood Stuffed Haddock

Desserts

- Apple Crisp
- Homemade Carrot Cake
- New York Cheesecake with Fresh Strawberries
- Black Forest Cherry Tort
- Mocha Walnut Chocolate
- Lemon Squares with Strawberry
- Coulis Bananas Foster
- Chocolate Mousse
- Martini Bread Pudding
- Crème Brulee
- Warm Blackberry Tort
- Homemade Coffee Cinnamon Ice Cream
- Tres Leches Cake
- Shain's of Maine Vanilla Bean Ice Cream with Fresh Berries
- Chocolate Covered Strawberries
- Sponge Cake with Fresh berries and whipped cream
- Peach Cobbler
- Cherry
- Crumble Flan
- Trio of Mocha Walnut Torte, NY Cheese Cake & Chocolate covered strawberry
- \$6.25 per person as Enhancement**

\$1 per person cake cutting fee will be applied for all weddings unless a dessert enhancement has been selected.

BEVERAGE SERVICE

<u>By the hour</u>	<u>Well/Call Open</u>	<u>Top-Shelf Open</u>	<u>Beer & Wine</u>
1 hour	\$16.50	\$19.25	\$12.75
2 hours	\$21.25	\$28.25	\$19.00
3 hours	\$28.25	\$37.50	\$23.75
4 hours	\$37.75	\$46.00	\$29.50
5 hours	\$39.00	\$51.75	\$28.25

*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 - \$61.75
VODKA, RUM OR CHAMPAGNE PUNCH - \$138
MIMOSA OR BLOODY MARY PUNCH- \$117
CHAMPAGNE TOAST - \$4 per person
COSMOPOLITAN FOUNTAIN - \$212
CHAMPAGNE FOUNTAIN - \$212

Cash Bar Prices:

Plus Tax & Gratuity

Well Drinks	\$7.75
Call Drinks	\$8.50
Top Shelf	\$9.50-\$10.50
Domestic Beer	\$5.50
International Beer	\$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.
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