

Jonathan's OGUNQUIT



Special Event Evening Menus

Our Mission is to continue our family's century long presence in the hospitality industry of Ogunquit. We will provide our 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!

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.

Hors d'Oeuvres

Passed, Buffet or Displays – Based on 50 Pieces unless otherwise noted
(Industry Standard is 1.5 hors d'oeuvres per person, per selection)

Chilled Starters

Mixed Vegetable Crudit� with Dip, <i>per person</i>	\$4.5 p/p
Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers, <i>per person</i>	\$4.5 p/p
Roasted Rare Beef Tenderloin on Crostini with Horseradish Cream	\$230
Chilled Gulf Shrimp with Cocktail Sauce	\$193
Chilled Farm Raised Maine Oysters with Fresh Lemon and Mignonette Sauce	MKT
Fruit Brochette with Maine Honey Sweetened Yogurt Dipping Sauce	\$116
Salmon Mousse in Phyllo	\$154
Asparagus Wrapped in Prosciutto with Lemon Cream Sauce	\$116
Deviled Eggs with Local Browne Trading Company Salmon Row & Dill	\$84
Chef's Bruschetta	\$103.5
Mini Lobster Salad Finger Sandwiches	MKT
Brie Cheese on Toast Points with Fresh Raspberries	\$141
Roasted Radishes with Garlic Aioli	\$95
Shrimp & Scallop Ceviche with Seville Orange with Tortilla Chips	\$182
House Pate with Gherkins & Whole Grain Mustard	\$191.5
Seafood Martini with Champagne, Tomato & Horseradish Sauce	MKT

Hot Starters

Skewered Chicken Teriyaki	\$132
Mini Maine Crab Cakes with Prosecco Remoulade	\$186
Roasted Swedish Meatballs	\$90.5
Littleneck Clams Casino Style	\$162
Maine Scallops Wrapped in Applewood Smoked Bacon	MKT
Spicy Lamb Sausage Stuffed Mushrooms	\$103.5
Skewered Beef Teriyaki	\$152
Lamb Chop Lollipops with Date Chutney & Pomegranate Gastrique	\$214.5
Spanakopita – Spinach & Feta Cheese in Crispy Phyllo	\$97
Vegetarian Spring Rolls with Sweet Chili Sauce	\$132
Grilled Herbed Shrimp with Garlic Herb Aioli	\$193
Lobster Bisque Espressos	\$166
Jamaican Jerk Chicken Skewers with coconut Yogurt Sauce	\$132
Potato Pancakes with Homemade Spiced Apple Sauce & Sour Cream	\$114.5
Oysters Rockefeller	MKT
Surf & Turf Yakitori with Fresh Swordfish, Beef Tenderloin & Ponzu Sauce	\$204
Seared Diver Scallops with Jonathan's Tomato Jam	MKT
Coconut Shrimp with Voodoo Sauce	\$192
Prosciutto wrapped fresh figs stuffed with York Hill Farm Goat Cheese	\$171
Chef's Choice Assorted	\$135
Tikka Masala Chicken Skewers with Riata	\$132
Eli's Root Beer BBQ pulled pork canap� on corn cakes with apple coleslaw	\$146.5
Baba Ghanoush with pita chips	\$96



Stations

Pasta Station

Choice of two Pastas:

Farfalle, Penne, Cheese Tortellini or Linguini Fini

Choice of two Sauces:

Fresh Marinara, Alfredo, traditional pesto, pesto cream or puttanesca

Prepared to order with:

Sautéed Shrimp, Primavera Vegetables, Spicy Lamb Sausage, Mushrooms, Roasted Peppers,
Fresh Peas, Diced Tomatoes, and Freshly Grated Romano

\$19.5 per person

Cobb Salad Action Station

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

Grilled Chicken and Chilled Shrimp

Baby Greens, Crisp Bacon, Tomatoes, Great Hill Blue Cheese, Hard Boiled Eggs, Cucumbers,
Shaved Bermuda Onions, Avocado and nicoise olives

\$17.5 per person

Carving Stations

Roast Beef with our Au jus \$17.5 per person ++

Roasted Turkey with a Cranberry Relish \$12 per person ++

Roasted Pork Loin with a Calvados Sauce \$11 per person ++

Roasted Leg of Lamb with a Mint Jelly \$16 per person ++

Jonathan's OGUNQUIT

Street Tacos

Pork al Pastor, Beef Barbacoa, Grilled Shrimp, Chicken Tinga
Served with Flour Tortillas, Rice & Beans, Guacamole & Condiments
\$21 per person

Build Your Own Fajita Station

Marinated Chicken & Beef sautéed with peppers & onions, Served with Flour Tortillas, Rice
& Beans, Guacamole & condiments
\$19.5 per person

Sushi Display

Assortment of Sushi & Rolls served with Wasabi, Pickled Ginger and Soy Sauce
\$660 Display (based on approximately 75 pieces)

Greek Platter

House Made Hummus, Falafel, Dolmas, Taziki, Taboili, Baba Ganoush & Pita Bread
\$10 per person

Mediterranean Display

Roasted Eggplant, Fresh Tomatoes & Smoked 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
\$15.5 per person

Smoked Salmon Display

Salmon smoked in house & served with American Caviar, Red Onions & Capers
\$10.5 per person

Table of Specialty Cheeses

Imported and Domestic specialty cheeses with assorted breads, crackers and seasonal fresh fruits -
\$7 per person

For all Stations that require an Attendant, there will be a \$75 fee.
Most stations will be displayed for one hour.

Jonathan's OGUNQUIT



Jonathan's Specialty Plated Dinners

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

Soup & Salads

New England Clam Chowder

Zucchini & Kale Soup

Clam Chowder

Borscht 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 -\$57 per person ++

House Cured Lamb Bacon Wrapped with Port Wine Reduction

Black Angus Filet Mignon -\$60 per person ++

Black Peppercorn Au Poivre

Jonathan's Farm Raised Roasted Rack of Lamb -\$56 per person ++

Date Chutney and Pomegranate Gastrique

Roasted Black Angus Ribs of Beef - \$57 per person ++

Horseradish Cream and Au Jus or Garlic Herb Butter

Grilled Jumbo Maine Diver Scallops - MKT per person ++

Jonathan's Tomato & Bacon Jam

Jonathan's OGUNQUIT

Tenderloin of Beef & Stuffed Shrimp - \$59 p/p ++
Mushroom Demi-Glace and Beurre Rose

Grilled Fresh Swordfish - \$56 p/p ++
Pineapple and Habanero Salsa

Flame Grilled Porterhouse Pork Chop - \$52.5 p/p ++
Orange Balsamic Glaze

Maine Haddock Stuffed with Alaskan King Crabmeat - \$58 p/p ++
Lemon Beurre Blanc

Oven Roasted Gulf of Maine Halibut - \$56 p/p ++
Nicoise olive butter crust

Dessert

Mocha Walnut Chocolate Torte

Crème Brule' Cheesecake

Chocolate Mousse

Tiramisu

Apple Crisp

Add desert Sample with cheese cake, mocha walnut torte bites and 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.

Jonathan's OGUNQUIT

3 Course Plated Dinner Selections

The below are served with Garden Salad, Assorted Breads & Butter

Chicken Piccata - \$33

Lemon Caper Beurre Blanc, Garlic Smashed Potato, Maple Carrots

Baked Haddock - \$35.5

Herbed Butter Crumbs & White Wine, Green Bean Amandine

Jaeger Schnitzel - \$32.5

Mushroom demi-glace, German Potato Salad, Braised Red Cabbage

Roasted Dry Rubbed Loin of Pork - \$34.5

Apple and Garlic Bread Pudding with Calvados

Grilled NY Sirloin - \$43

Black Angus Beef, House Worcestershire, Garlic Smashed Potato

Roasted Chicken Breast - \$34

Roasted Garlic and Wilted Spinach

Mediterranean Pasta - \$34

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

Steamed Maine Lobster – MKT

Drawn Butter, Corn on the Cob and Fresh Lemon

Roasted New England Turkey - \$32

Pan Gravy, Traditional Stuffing, Green Beans and Fresh Cranberry chutney

Pesto Primavera - \$31.5

Grilled Vegetable, Pesto

Chef Choice Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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.

Jonathan's OGUNQUIT

Maine Lobster Bake

\$63 p/ p++

New England Clam Chowder
Iceberg Lettuce with Cucumbers, Tomatoes with House Dressing
Garlic Bread

1 Pound Boiled Local Maine Lobster with Melted Butter and Fresh Lemon
B.B.Q. Maine Raised Chicken
Steamed Down East Soft Shell Clams with Fresh Clam Broth
Boiled Sweet Corn with Hard Rolling Butter
Steamed and Buttered Maine Potatoes

Sliced Fresh Watermelon
Homemade Maine Blueberry Tarts
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Italian Night

\$54 p/p ++

Classic Caesar Salad with Romano Cheese and White Anchovies
Sliced Vine Ripened Tomatoes with Fresh Mozzarella & Fresh Basil

Garlic Bread

Antipasto of Marinated and Grilled Summer Zucchini Squashes, Eggplant and Portobello Mushrooms,
Sliced Prosciutto Ham, Pepperoni, Salamis, Wilted Fresh Spinach with Extra Virgin Olive Oil, Garlic and
Fresh Lemon, Red &
Yellow Peppers

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

Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Jonathan's OGUNQUIT

Jonathan's Chef's Table Buffet

Soup
Maine Lobster Stew

Salads
Select Three:

1. Roasted Beet and Orange Salad Marinated in Clove & Sweet Maine Cider Dressing
2. Classic Caesar Salad with Romano Cheese and White Anchovies
3. Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Fresh Basil
4. Organic Field Greens with Gorgonzola and Red Wine Vinaigrette
5. Asparagus Salad with Lemon Cream Dressing

Antipasto of Marinated and Grilled Summer Zucchini Squashes, Eggplant and Portobello Mushrooms,
Sliced Prosciutto, Ham, Pepperoni, Salamis, Roasted Red and Yellow Peppers

Maine Entrees
Jonathan's Farm Raised Roasted Leg of Katahdin Lamb
with Rosemary Demi Glaze
Baked Native Haddock with Maine Seafood Stuffing
Chicken Picatta with Fresh Lemon and Capers

Sides Galore
Garlicky Red Bliss Mashed Potatoes

Savory Mashed Butternut Squash
Green Beans Amandine

Sweet Table
New York Cheesecake Fresh Berries
Tiramisu
Maine Blueberry Tart
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted

\$71.5 per person ++

Jonathan's OGUNQUIT

Create Your Dinner Buffet

Salads: Choice of Two

Mixed Seasonal Greens with Sliced Vine Ripened Tomatoes
Classic Caesar Salad with Romano Cheese and White Anchovies
Grilled Vegetable Salad with Herb Infused Greek Olive Oil
European Cucumber and Dill Salad
Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Fresh Basil
Roasted Beet & Orange Salad Marinated in Clove & a Maine Cider Dressing

Entrees: Choice of Two

Caramelized Atlantic Salmon with Balsamic Essence & Toasted Almonds
Baked Gulf of Maine Haddock with Seafood Stuffing
Roasted Pork Loin with Apple and Garlic Bread Pudding with Calvados Sauce
Flank Steak with Chimichurri Sauce
Yankee Pot Roast of Beef Jardinière
Chicken Dijon with Mustard Cream
Chicken Piccata
Penne Pasta with Maine Mussels & Marinara

Desserts: Choice of Two

Apple Crisp with Fresh Whipped Cream
Cheesecake with Fresh Berries
Boston Cream Pie
Walnut Mocha Torte
Key Lime Pie

Accompaniments

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

\$41 Per Person ++ / With Three Entrée Choice: \$43 Per Person ++

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

Jonathan's OGUNQUIT

Dinner Enhancements

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

Specialty Soups – \$5.5 additional

Broccoli and Cheese	New England Clam Chowder – \$6.5
Chicken and Sausage Gumbo	Lobster Stew – MKT
Gazpacho	Chicken Tortilla
Haddock & Corn Chowder – \$6.5	Lentil
Creamy Tomato & Basil Bisque	Organic Carrot & Ginger
Organic Potato & Leek	Maine Mussel Billi Bi – \$6.5
Beet Borscht	Roasted Pork & Green Tomato Stew

Specialty Salads – \$6.5 additional

- ☞ Arugula, Strawberry, Blue Cheese, Candied Pecan, Sherry Vinaigrette – \$7.5
- ☞ Classic Caesar Salad with Romano Cheese and White Anchovies
- ☞ Baby Leaf Lettuces with Cider Vinaigrette and Warm Maine Goat Cheese Croutons
- ☞ Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Chiffonade of Fresh Basil
- ☞ Boston Bibb Lettuce with Dried Cranberries, Bermuda Red Onions and Cranberry Vinaigrette
- ☞ Roasted Beet and Orange Salad Marinated in Clove & Sweet Maine Cider Dressing – \$7.5
- ☞ Baby Spinach and Wild Mushrooms with Warm Sherry Vinaigrette
- ☞ Mesclun Greens with Garlic Bread Croutons and Balsamic Vinaigrette

Specialty Appetizers

- ☞ Maine Crab Cakes Cilantro Aioli – \$12.5 additional
- ☞ Chilled Shrimp Cocktail with Cocktail sauce – \$14.5 additional
- ☞ Pan Seared Vermont Duck Breast, Plum Compote and Purple Potato Chip – \$12.5 additional
- ☞ Seared Diver Scallops, Jonathan's Bacon Tomato Jam – MKT additional
- ☞ Butternut Squash Ravioli with Brown Butter, Sage & Romano – \$9.5 additional
- ☞ Oysters on the Half Shell, Lemon and Mignonette – MKT additional
- ☞ Seafood Martini with Champagne, Tomato & Horseradish Sauce – MKT additional
- ☞ Grilled Katahdin Lamb Sausage, Hot Cherry Peppers and Tuscan Bread – \$9.5 additional
- ☞ Roasted Rare Beef Tenderloin on Crostini with Horseradish Cream - \$11.5 additional
- ☞ Lamb Chop Lollipops, Date Chutney, Pomegranate Gastrique- \$12.5 additional
- ☞ Maine Lobster Ravioli with light Sherry and Lobster Cream Sauce – \$12.5 additional
- ☞ Seasonal Sorbet Intermezzo - \$6.5 additional
- ☞ Prosciutto Wrapped Figs Stuffed with York Hill Farm Goat Cheese – \$12 additional
- ☞ Coconut Shrimp with Voodoo Sauce - \$13.5 additional

Specialty Desserts- \$7 additional

Shain's of Maine Vanilla Bean Ice Cream with Fresh Berries	Mocha Walnut Torte
Lemon Squares with Strawberry Coulis	Tres Leches Cake
Chocolate Mousse	Apple Crisp
Crème Brûlée	Maine Blueberry Tart
New York Cheesecake with Seasonal Berries	Carrot Cake
Trio of Mocha Torte, NY Cheesecake and Chocolate Covered Strawberries	

Jonathan's OGUNQUIT

BEVERAGE SERVICE

By the hour	Well/Call Open	Top-Shelf Open	Beer & Wine
1 hour	\$19	\$22	\$15
2 hours	\$24	\$32	\$21.5
3 hours	\$32	\$43	\$27
4 hours	\$43	\$52.5	\$34
5 hours	\$44.5	\$59	\$32

*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 - \$70.5

VODKA, RUM OR CHAMPAGNE PUNCH - \$156.5

MIMOSA OR BLOODY MARY PUNCH- \$132

CHAMPAGNE TOAST - \$5 per person

COSMOPOLITAN FOUNTAIN - \$240

CHAMPAGNE FOUNTAIN - \$240

CASH BAR PRICES

Plus Tax & Gratuity

Well Drinks	\$9
Call Drinks	\$10
Top Shelf	\$11-\$12
Domestic Beer	\$6.5
Import / Micro	\$7.5-\$9.5
House Wines	\$9.5
Soda	\$4
Juice	\$4

Jonathan's OGUNQUIT

*All Cash Bars have a \$75.00 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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