

# 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!

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

*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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