

Jonathan's OGUNQUIT



Greetings from Ogunquit, Maine! A Beautiful Place by The Sea!

Jonathan's Ogunquit has a seating capacity of 200 guests in our Ballroom and 200 in our 5 main dining rooms; this allows us to accommodate up to 400 people for any major groups that tour in the Northeast. We offer the following:

- ✓ **Ample Coach Parking and turnaround space**
- ✓ **Complete Handicap Accessibility**
- ✓ **Lovely Garden Views from all dining rooms**
- ✓ **600-Gallon Aquarium in our largest dining room**
- ✓ **Great food and friendly service**

For day trips; park here, have lunch, and use Ogunquit's Trolleys, which stop directly in front of the restaurant, to tour the town or take your guests to a matinee at the famed Ogunquit Playhouse.

Southern Coastal Maine has much to offer your guest from outlet shopping, Sight-Seeing Boat Cruises, President Bush's waterfront estate, to the beautiful sands of Ogunquit beach, all within a fifteen-mile radius of Jonathan's Restaurant Ogunquit!

We invite you to inquire with us about a great time and a memorable stop on your Maine Coast experience. Piano sing-a-longs or other entertainment can be provided, just ask!

If you would like more information about Jonathan's Restaurant Ogunquit, please read about our three star ratings in AAA and Mobile Travel Guide Books, or contact us personally. We look forward to serving you and your guests this season.

Tour & Trade Menus for 2017; Prices & Menus for Multiple Group Bookings Only

*All Foods and Beverages are subject to 4 % Administrative Cost,
16 % Service Implementation Fee, and Applicable Maine State Sales Tax.*

Phone: 207-646-4777 Fax: 207-646-4526 E-mail: caitlan@jonathansogunquit.com

Jonathan's OGUNQUIT

General Information

- ❖ Reservations must be made in advance & must be confirmed by Jonathan's Ogunquit via email.
- ❖ Breakfast Menus are available upon request. All Breakfast Reservations must be accompanied by one dinner reservation for the same bus tour and a \$500 food & beverage minimum expenditure.
- ❖ All entrees are served with Chef's Starch of the Day, Fresh Seasonal Vegetables, & Bread and Butter.
- ❖ We provide One Complimentary Lunch/Dinner for 20 or more paid meals and Two Complimentary Lunch/Dinners for 30 or more paid meals.
- ❖ Lunch Serving Times are available from 11:45 a.m. to 2:00 p.m.
- ❖ Dinner Serving Times are available from 4:30 p.m. to 5:30 p.m., or after 7:30 p.m. Any time after 5:30 p.m. and before 7:30 p.m. will require a \$2.00 dinner surcharge per guest, and is subject to availability.
- ❖ Dinner item count breakdown is requested as soon as possible but no later than 10:00 a.m. on the day of the meal.
- ❖ (Advanced dinner notification is not necessary for dinner packages #6 & 7. We will just need a reservation time and guarantee # in advance.)
- ❖ Please notify us in advanced of any special dietary requirements - we are most happy to accommodate to the best of our abilities.
- ❖ Special menu request or entertainment requests will be accommodated without hesitation just ask!
- ❖ For Reservations, please email request to: caitlan@jonathansogunquit.com or info@jonathansogunquit.com Jonathan's Ogunquit

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Luncheons

Luncheons are served from 11:45 a.m. to 2:00 p.m. Please select two entrees from the below options; **if more than two choices for entrees are desired, there is an additional \$1.00 per person charge.** All luncheons are served as 3-Course Meals and are served with a house salad, starch & vegetable, bread, butter, dessert & coffee or tea.

Choice of:

Chicken Piccata – *breaded chicken cutlets with capers & lemon beurre blanc*

Lemon Baked Scrod – *lemon beurre blanc & herbed bread crumbs*

Seafarer's Cache – *shrimp, salmon and white fish baked in white wine & lemon, finished with herbed bread crumbs*

Broccoli & Cheese Chicken – *breaded chicken cutlets with broccoli & cheese sauce*

Roast Loin of Pork – *finished with natural pan gravy*

\$19 p/p ++

\$24.32 inclusive of tax & gratuity

Lighter Luncheon Option

First Course:

Cup of Homemade Chowder

Second Course:

Classic Caesar Salad with Grilled Breast of Chicken

Third Course:

Homemade Dessert of the day, Bread & Butter, Coffee or Tea

\$17.5 per person ++

\$22.40 inclusive of tax & gratuity

Guaranteed numbers and counts of pre-selected entrees must be called in by 4:00 p.m. the day before scheduled luncheon.

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Jonathan's OGUNQUIT

Dinner # 1

First Course

Crisp tossed salad with house dressing

Second Course

(Pre-selected entrée choice of :)

Lemon Baked Scrod – *lemon beurre blanc & herbed bread crumbs*

Chicken Piccata – *breaded chicken cutlets with capers & lemon beurre blanc*

Third Course

Chef's Dessert of the Evening

100% Columbian Coffee or Tea

\$25.00 p/p ++

\$32 inclusive of tax & gratuity

Dinner # 2

First Course

Crisp tossed salad with house dressing

Second Course

(Pre-selected entrée choice of :)

Roast Loin of Pork – *finished with natural pan gravy*

Seafarer's Cache – *shrimp, salmon and white fish baked in white wine & lemon, finished with herbed bread crumbs*

Third Course

Chef's Dessert of the Evening

100% Columbian Coffee or Tea

\$26 p/p ++

\$33.25 inclusive of tax & gratuity

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Dinner # 3

First Course

Crisp tossed salad with house dressing

Second Course

(Pre-selected entrée choice of:)

Yankee Pot Roast – *Traditional New England Pot Roast*

Baked Stuffed Haddock – *Wild caught North Atlantic Haddock filet served with homemade seafood stuffing of scallops & shrimp and finished with lemon beurre blanc*

Third Course

Chef's Dessert of the Evening

100% Columbian Coffee or Tea

\$27.5 p/p

\$35.25 inclusive of tax & gratuity

Dinner # 4

First Course

Crisp tossed salad with house dressing

Second Course

(Pre-selected entrée choice of:)

Caramelized Salmon – *lemon beurre blanc, balsamic essence & toasted almonds*

Sam Adams Beef Stew – *tender cuts of beef braised in Sam Adams Seasonal Beer with mushrooms, onions, carrots and celery*

Third Course

Chef's Dessert of the Evening

100% Columbian Coffee or Tea

\$28.5 p/p

\$36.5 inclusive of tax & gratuity

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Dinner # 5

Down East Lobster Bake

First Course

Cup of New England Clam Chowder
served with a
Crisp Tossed Salad & House Dressing

Second Course

1 Pound Steamed Fresh Maine Lobster with drawn butter
Steamed Fresh Maine Mussels
Native Corn on the Cob, Baked Potato & Sour Cream Bread & Butter

Or

Grilled Steak Tips with Native Corn on the Cob & Baked Potato

Third Course

Chef's Dessert of the Evening
100% Columbian Coffee or Tea
\$33 p/p
\$42.25 inclusive of tax & gratuity

Dinner # 6

First Course

Crisp tossed salad with house dressing

Second Course

(Selection Night of Dinner :)

Caramelized Salmon
Chicken Piccata
Seafood Stuffed Haddock
Jaeger Schnitzel

Third Course

Chef's Dessert of the Evening
100% Columbian Coffee or Tea
\$32 p/p
\$41 inclusive of tax & gratuity

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