

PORTLAND HARBOR PLATED DINNER | \$65 PER PERSON - 3 COURSE MEAL | OR | \$70 PER PERSON - 4 COURSE MEAL
INCLUDES ROLLS & BUTTER | STARBUCKS COFFEE | ASSORTED FINE TEAS

SOUP | PLEASE CHOOSE ONE OF THE FOLLOWING

POTATO LEEK SOUP

CREAM OF MUSHROOM

PORTUGUESE KALE AND WHITE BEAN

ROASTED RED PEPPER BISQUE

CLAM CHOWDER

LOBSTER BISQUE

SALAD | PLEASE CHOOSE ONE OF THE FOLLOWING

SPINACH SALAD | BABY SPINACH, BACON, RED ONION, SOUR
CHERRIES, BLUE CHEESE CRUMBLE, WHITE BALSAMIC POPPY
DRESSING

PANZANELLA SALAD | MIXED FIELD GREENS, RED ONION, HEIRLOOM TOMATOES,
BASIL, FOCACCIA CROUTONS, CRUMBLLED GOAT CHEESE, RUSTIC BALSAMIC DRESSING

CAESAR SALAD | ROMAINE, SHAVED PARD, HERM AND CHEESE
CROUTONS

CHOPPED WEDGE | ICEBERG, HEIRLOOM TOMATOES, RED ONIONS, BACON, BLUE CHEESE CRUMBLE
SCALLIONS, BUTTERMILK BLUE CHEESE DRESSING

BAJA ARTISAN SALAD | BABY ARTISAN LETTUCE, BLACK BEANS, CORN, MANCHEGO CHEESE
HEIRLOOM TOMATOES, RED ONIONS, CILANTRO LIME DRESSING

ENTREES | PLEASE CHOOSE MAX OF FOUR OF THE FOLLOWING

EXACT ENTRÉE COUNTS DUE 10 DAYS PRIOR TO YOUR EVENT DATE

WILD MUSHROOM RAVIOLI WITH TRUFFLE CREAM SAUCE

HONEY GLAZED MAPLE SALMON WITH PARSNIP PUREE | HEIRLOOM CARROTS, HERB ROASTED RED POTATO

LAMB CHOPS WITH MINT CHIMICHURRI | ROASTED VEG, HERB ROASTED RED POTATO

HERB CRUSTED CHICKEN WITH BROWN BUTTER MUSHROOM SAUCE |
HERB ROASTED RED POTATO, ASPARAGUS

SEAFOOD STUFFED HADDOCK WITH LOBSTER SAUCE | JASMINE RICE, ASPARAGUS

GRILLED CHICKEN WITH CHERRY TOMATO AND SPINACH IN LEMON CAPER SAUCE |
JASMINE RICE, ASPARAGUS

GRILLED SALMON WITH LEMON BEURRE BLANC TOPPED ASPARAGUS AND TOMATO |
JASMINE RICE, BROCCOLINI

TENDERLOIN MEDALLIONS WITH OSCAR TOPPING (LUMP CRAB, ASPRAGAUS, BEARNAISE) |
HERB ROASTED RED POTATO, BROCCOLINI

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DESSERTS | PLEASE CHOOSE MAXIMUM OF TWO OF THE FOLLOWING

BLUEBERRY CHEESECAKE

FLOURLESS CHOCOLATE TORTE WITH RASPBERRY COULIS

CRÈME BRÛLÉE

SEASONAL STREUSEL

TIRAMISU

KEY LIME PIE