

Private Dinner Menu

For Groups of 15- 40 Guests

Displays

Prepared for (25) Guests

SHARP CHEDDAR CHEESE & FRUIT *or* VEGETABLE CRUDITÉS \$75.00

INTERNATIONAL CHEESE DISPLAY \$125.00

Appetizer Course

(Optional)

SHRIMP COCKTAIL \$11.95

SEAFOOD CHOWDER \$7.95

FRENCH ONION SOUP \$7.95

COCONUT CHICKEN WITH SWEET CHILI SAUCE \$13.95

Entree Course

(Choice of Four)

CHICKEN PICCATA \$32.95

Lightly Breaded Breast of Chicken, Sautéed and Finish with Lemon-Butter Sauce

LOBSTER STUFFED BREAST OF CHICKEN \$38.95

Chicken Breast with Maine Lobster & Sherry-Cracker Stuffing, Boursin Cheese Sauce

FILET MIGNON \$38.95

Char-Grilled and Served with a Mushroom Gravy

FILET HARBOR INN \$43.95

Char-Grilled and Topped with Maine Crab Meat and Béarnaise Sauce

STEAMED MAINE LOBSTER MP*

Served with Butter and Lemon, Cracked Open for your Convenience

LAZY MAN'S LOBSTER MP*

Baked with Butter Crumbs

BAKED STUFFED HADDOCK \$34.95

North Atlantic Haddock with our Delicate Shrimp and Crab Stuffing

ROASTED SALMON \$34.95

Chef's Choice Preparation

ALL ENTREES SERVED WITH GARDEN SALAD, ROASTED POTATOES,
CHEF'S CHOICE VEGETABLE, WARM ROLLS AND BUTTER

**Market Price – Determined Day of Event*

All prices are subject to Maine sales tax and 20% facility fee
Prices and menu selections are subject to change without notice.