



YORK HARBOR INN

HORS D'OEUVRES MENU

Hors D'Oeuvres Packages Must Accompany Holiday Dinner Menu

DELUXE SELECTIONS

\$14.95 per Person

Displayed

~ Imported Cheese & Fruit Display ~

Creamy Port Salut, Sharp Cheddar, Swiss, Balsamic Cippolini Asiago

Butler-Style Passed Hors D'Ouevres

Please Choose 4 Selections

Tomato Bruschetta

Spanikopita - V

Coconut Chicken

Tomatoes Boursin - V

Scallops Wrapped in Bacon

Asiago Arancini - V

Portabella Stuffed Meatballs

Crab Cakes

Candied Bacon

Antipasto Kebobs - V

Cocktail Shrimp

COUNTRY INN DISPLAY

\$9.50 per Person

Sharp Cheddar Cheese & Fruit

Baked Artichoke **or** Warm Crab Dip



All prices are subject to Maine sales tax and a 22% service charge.



YORK HARBOR INN

Holly Green Menu

\$55.95 Per Person
For Groups of 15-50

First Course

Warm Rolls & Butter
York Harbor Inn Garden Salad

Entree Selections

Pre-Count Required for All Parties

Petite Filet Mignon

Hand Cut 6oz Filet Served with our Chianti Demi-glace

Parmesan Herb-Crusted Seafood Bake

Shrimp, Scallops & Lobster Topped and Baked with an Herb Butter Panko

Pesto-Crusted Salmon

Organic Scottish Salmon, Encrusted in a Savory Basil Pesto, Baked with Japanese Bread Crumb and Drizzled with Balsamic Glaze

Prosciutto Mozzarella Stuffed Chicken Breast

Chicken Breast, Lightly Pounded & Filled with Prosciutto, Herbs & Cheese, Served with our Famous Boursin Cream Sauce

Chef's Choice Vegetarian Entrée Available Upon Request



All Entrées are Served with Roasted Potatoes & Seasonal Vegetable

Holiday Dessert

White Chocolate Strawberry Cake

Belgian White Chocolate Mousse between Layers of Strawberry-Filled Shortcake, Covered in White Chocolate Mousse & Strawberry Sauce

*All prices are Subject to Maine
Sales Tax & 22% Service Charge*





YORK HARBOR INN

York Harbor, Maine

Mistletoe Buffet

\$49.95 Per Person
For Groups of 50 or More

Warm Rolls & Butter
York Harbor Inn Salad

PRIME RIB OF BEEF

Herb Roasted Prime Rib, Au Jus & Raifort Sauce

BAKED GREEK SHRIMP & SCALLOPS

Fresh Seafood Simmered in a Greek Sauce with Tomato, Green Olive, Red Onion & Fresh Herbs, Topped with Feta Cheese

CREAMY TUSCAN CHICKEN

Italian Seasoned Breast of Chicken Seared Golden, Simmered in Cream Sauce with Parmesan Cheese, Oven Roasted with Tomato & Wilted Spinach

PESTO PENNE PRIMAVERA

Sautéed Seasonal Vegetables, Tossed with Penne Pasta and Aged Parmesan Reggiano in a Basil Pesto Sauce, Garnished with Toasted Pine Nuts and a Hint of Lemon Zest

Herb Roasted Potatoes & Seasonal Vegetable

Holiday Dessert

WHITE CHOCOLATE STRAWBERRY CAKE

Belgian White Chocolate Mousse Between Layers of Strawberry-Filled Shortcake, Covered in White Chocolate Mousse and Strawberry Sauce

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YORK HARBOR INN

Holiday Luncheon



\$29.95 Per Person
For Groups of 15-50

Please Select (2) Options - Pre Count Required

Haddock Escovitch

Lightly Fried Haddock Topped with Julienne Vegetables & Simmered in an Infused Vinegar Sauce

Brochettes of Beef

Char-Grilled Tenderloin Tips, Mushroom Gravy

Chicken Florentine

Breaded, Sautéed Breast of Chicken with Wilted Spinach & Mornay Sauce

Scallop & Shrimp Kebabs

Scallops & Shrimp Skewered, Char-Grilled & Served with Herb Butter

All Entrées Accompanied with Jasmine Rice & Seasonal Vegetable

Holiday Dessert

White Chocolate Strawberry Cake

Belgian White Chocolate Mousse between Layers of Strawberry-Filled Shortcake, Covered in White Chocolate Mousse & Strawberry Sauce

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