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
Crab Cakes
Scallops Wrapped in Bacon
Asiago Arancini - V
Portabella Stuffed Meatballs
Tomatoes Boursin - V
Candied Bacon
Antipasto Kebobs - V
Cocktail Shrimp

Country Inn Display

$9.50 per Person

(Choice of)
Sharp Cheddar Cheese and Fruit ***or*** Vegetable Crudité

&

Baked Artichoke Dip ***or*** Warm Crab Dip



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

York Harbor Inn

Holly Green Menu

$59.95 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 Filet Served with our Thyme Infused 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 Cranberry Bread Pudding

Warm Spiced Bread Pudding Stuffed with Tart Cranberries & White Chocolate, Served with a Silky Bourbon-Vanilla Sauce and Dusting of Powdered Sugar

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

APPLE CIDER GLAZED CHICKEN

Tender Roasted Chicken Thighs Finished with Roasted Apples, Shallots, Fresh Thyme, & a Sweet and Savory Apple Cider-Dijon Glaze

WILD MUSHROOM & TRUFFLE CAVATAPPI

Cavatappi Pasta Tossed with Roasted Wild Mushrooms in a Rich Parmesan Cream Sauce, Garnished with White Truffle Oil, Crispy Fried Shallots, and Shaved Parmesan

Herb Roasted Potatoes & Seasonal Vegetable

Holiday Dessert

WHITE CHOCOLATE CRANBERRY BREAD PUDDING

Warm Spiced Bread Pudding Stuffed with Tart Cranberries & White Chocolate, Served with a Silky Bourbon-Vanilla Sauce and Dusting of Powdered Sugar

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

YORK HARBOR INN

Holiday Luncheon

$42.95 Per Person
For Groups of 15-50

Warm Rolls & Butter
York Harbor Inn Salad

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 Cranberry Bread Pudding

Warm Spiced Bread Pudding Stuffed with Tart Cranberries and White Chocolate, Served with a Silky Bourbon-Vanilla Sauce and Dusting of Powdered Sugar

All Prices are Subject to Maine Sales Tax & a 22% Service Charge