

# BANQUET MENU



Holiday Inn By the Bay - Portland, Maine

Revised June 2024

Menu key: (v) Vegan, (gf) Gluten Free, (veg) Vegetarian

# **BUILD YOUR OWN BREAKFAST BUFFETS**

All Breakfast Buffets include Orange and Cranberry Juice, Freshly Brewed Wicked Joe's Regular and Decaffeinated Coffee and Hot Tea, and Freshly Sliced Fruit and Berries.

Maximum serve time of 90 minutes. (Minimum of 25 Guests)

**Two Entrées + Two Sides** **\$23**

**Two Entrees + Three Sides** **\$27**

**Four Cold Items** **\$18**

**Six Cold Items** **\$24**

## **Hot Entrees (\$6 Each Additional)**

Freshly Scrambled Eggs  
Freshly Scrambled Eggs with Cheese  
Mediterranean Quiche  
French Toast  
Vegetarian Frittata  
Pancakes  
Waffles  
Omelet Station (+\$10)

## **Cold Items (\$5 Each Additional)**

Assorted Cereals and Milk  
Freshly Baked Cinnamon Buns  
Freshly Baked Pastries  
Freshly Baked Muffins  
Freshly Baked Scones  
Yogurt and Granola (Greek or Traditional)  
Oatmeal Station (+\$3)  
Assorted Pre-Made Parfaits (\$2)

## **Side Items (\$5 Each Additional)**

Crisp Bacon  
Breakfast Sausage (Patties or Links)  
Potatoes O'Brien  
Canadian Bacon or Breakfast Ham  
Turkey Bacon (+\$1)  
Vegan Oat Based Chorizo (+\$1)

## **Grab & Go Breakfast Options (Minimum of 10 of Any Combination)**

Breakfast Sandwiches on English Muffin, Croissant OR Wrap

Egg & Cheese - \$6 each

Egg & Cheese with Ham, Bacon OR Sausage - \$9 each

Vegan-Scramble Mediterranean Breakfast Wrap - \$9 each

## À LA CARTE ITEMS

### **Beverages**

Wicked Joe's Fresh Brewed Regular and Decaf Coffee and Tea....	\$55 per gallon
Coffee Flavor Enhancers (Hazelnut, Caramel, Vanilla).....	(+\$5 per gallon)
Iced Tea (Sweet <b>OR</b> Unsweetened) <b>OR</b> Lemonade .....	\$35 per two gallons
Infused Water Station.....	\$25 per two gallons
Assorted Drinks	
Coke, Diet Coke, Sprite, Ginger Ale, Bottled Water, and Iced Tea...	\$5 each
Apple, Cranberry, and Orange Juice (10oz. bottles).....	\$5 each
Maine Specialty Sodas .....	\$6 each
Assorted Energy Drinks.....	\$6 each
Assorted Bolthouse Smoothie Drinks.....	\$7 each

### **Snacks & Breaks**

Assorted Breakfast Pastries .....	\$48 per dozen
Assorted Muffins .....	\$48 per dozen
Assorted Bagels with Butter and Cream Cheese (veg).....	\$55 per dozen
Upgrade to Cream Cheese Boards (Three Toppings) .....	+\$10 per dozen
Capers and Smoked Salmon (gf), Roasted Garlic (gf)(veg), Bacon and Green Onion (gf), Assorted Vegetable (gf)(veg), Jalapeno (gf)(veg), Roasted Red Pepper(gf)(veg), <b>OR</b> Sun-Dried Tomato (gf)(veg)	
Assorted Yogurts (Greek <b>OR</b> Traditional) .....	\$5 each
Assorted Pre-Made Parfaits.....	\$8 each
Fresh Sliced Fruit and Berries (v)(gf)(veg) .....	\$6 pp
Assorted Whole Fruit (v)(gf)(veg) .....	\$5 each
Assorted Granola Bars .....	\$4 each
Assorted KIND Bars (gf).....	\$5 each
Assorted Cereal Bars .....	\$4 each
Assorted Fresh Baked Cookies .....	\$42 per dozen
Chocolate Fudge Brownies.....	\$42 per dozen
Assorted Dessert Bars.....	\$48 per dozen
Assorted Novelty Ice Cream Bars .....	\$5 each
Frozen Italian Ice Fruit Pops (v)(veg) .....	\$5 each
Maine Wicked Mini Whoopie Pies .....	\$4 each
Sweet and Salty House-Made Trail Mix (gf) .....	\$9 pp

## **MORNING BREAKS**

### **AM Coffee Break - \$11 Per Person**

Freshly Brewed Regular and Decaf Coffee, and Tea

Coffee Flavor Enhancers (Hazelnut, Caramel, Vanilla) (+\$2)

Assorted Breakfast Pastries (veg)

Fresh Sliced Fruit and Berries (v)(gf)(veg)

### **Energy Break - \$16 Per Person**

Freshly Brewed Regular and Decaf Coffee, and Tea

Coffee Flavor Enhancers (Hazelnut, Caramel, Vanilla) (+\$2)

Assorted Bolthouse Smoothie Drinks

Assorted Energy Drinks

Whole Fresh Fruit (v)(gf)(veg)

Assorted Breakfast Pastries (veg)

### **Country Break - \$14 Per Person**

Freshly Brewed Regular and Decaf Coffee, and Tea

Coffee Flavor Enhancers (Hazelnut, Caramel, Vanilla) (+\$2)

Cinnamon Rolls (veg)

House Made Biscuits with Butter and Jams (veg)

Fresh Sliced Fruit and Berries (v)(gf)(veg)

## **BEVERAGE BREAKS**

### **8 Hour Beverage Break - \$18 Per Person**

### **4 Hour Beverage Break - \$12 Per Person**

Includes Unlimited Freshly Brewed Regular and Decaf Coffee, and Tea Service, Infused Water Station, Assorted Canned Sodas, and Assorted Sparkling Waters

Coffee Flavor Enhancers (Hazelnut, Caramel, Vanilla) (+\$2)

## **AFTERNOON BREAKS**

All Specialty Breaks include Choice of Two Beverage Options: Bottled Waters, Canned Sodas, Bottled Iced Teas, **OR** Bottled Fruit Juices.

### **The Greek - \$18 Per Person**

Hummus (v)(gf) and Pesto (v)(gf)  
Olive Tapenade (v)(gf) and Goat Cheese (gf)  
Pita Rounds  
Spanakopita  
Celery, Carrot Sticks, Assorted Pickled Peppers, and Olives (v)(gf)(veg)

### **The Healthy Snack - \$18 Per Person**

Assorted Acai Bowls – Berry Acai Base with Sliced Bananas, Frozen Berries, Nutella, Peanut Butter, Nuts, and Fresh Strawberries and Kiwi  
Assorted Granola, KIND and Cereal Bars  
Jarcuterie Jars with Cheese, Dried Fruit and Nuts

### **The Unhealthy Snack - \$18 Per Person**

Assortment of Cakes  
Assortment of Cheesecakes  
Assorted Fruit Toppings  
Assorted Syrups  
Chocolate, Raspberry, Caramel  
Assorted Toppings  
Whipped Cream, Chocolate Chips, Candy Toppings, Sprinkles

### **The Sweet & Salty Break - \$18 Per Person**

Assorted Fresh Baked Cookies  
Assorted Brownies & Blondies  
Peanut Brittle & Candied Cashews  
Fresh Baked Soft Pretzel Sticks with Raye's Mustard Sauce

## **LUNCHEON BUFFETS**

All Luncheon Buffets include Iced Tea **OR** Lemonade, Water, and Chef's Dessert Selection. Coffee Station available for an additional \$55.00 per gallon.

Maximum serve time of 90 minutes. (Minimum of 25 Guests)

### **Southwest Buffet - \$38 Per Person**

Cheese Enchiladas with Green Chilies in Flour Tortillas

Choice of Two Proteins:

Sliced Carne Asada (gf)

Pulled Pork Carnitas (gf)

Sliced Chipotle Chicken (gf)

Marinated Lime and Chili Shrimp (gf)

Oat-based Chorizo (v)(gf)(veg)

Fajita Style Peppers and Onions (v)(gf)(veg)

Roasted Corn and Avocado Salad (v)(gf)(veg)

Cilantro Lime Rice (veg)

Cornbread (veg)

### **Italian Buffet - \$38 Per Person**

Lasagna (Gluten-Free and/or Vegan options available)

Cheese (veg), **OR** Traditional Meat, **OR** Roasted Vegetable (veg)

Chicken (gf) **OR** Eggplant (veg) Parmesan

Shrimp Scampi

Buttered Penne **OR** Linguini (veg) with Sauce

Traditional Red Sauce (v)(gf)(veg) **OR** Alfredo (gf)(veg) (on side)

Roasted Italian Vegetables

Traditional Caesar Salad

House Made Garlic Knots (veg)

Meal Enhancers: +\$3 pp each

Traditional Meatballs

Sweet Italian Sausage (gf)

House Made Minestrone (gf)

Tomato Basil Soup (v)(gf)(veg)

### **Maine Buffet - \$43 Per Person**

Maine Blueberry Salad (gf)(veg)

Clam **OR** Fish Chowder

Spicy Lobster Bisque (+\$3)

6 oz. Haddock with Ritz Topping

Marinated Sirloin Steak Tips (gf)

Choose One: Teriyaki, Montreal Seasoning, Brown Sugar and Maple

Cheddar Mac & Cheese (veg)

Add Lobster (+\$7 pp)

Boiled Red Potatoes (v)(gf)(veg)

Chef's Choice of Vegetable (veg)

Maine Blueberry Cake

### **Home Cooking Buffet - \$34 Per Person**

Garden Salad with Two Dressings (v)(gf)(veg)

Choice of Two Entrees

Buttermilk Fried Chicken Breast

Homestyle Meatloaf with Gravy (gf)

Chicken and Biscuit with Gravy

Fried Haddock Nuggets

Cheddar Mac and Cheese (veg)

Mashed Potatoes (gf)(veg)

House Made Garlic Knots(veg)

Chef's Choice of Vegetable (veg)

Chef's Bread Pudding

## **Gourmet Sandwich Buffet - \$34 Per Person**

Choose up to Three Sandwiches:

**Italian:** Capicola, Prosciutto, Genoa Salami, Provolone, Roasted Tomatoes, Roasted Red Peppers, Red Onions, and Balsamic Glaze on a Toasted Baguette

**Black Friday:** Sliced Turkey, Candied Bacon, White Cheddar Cheese, Cranberry Chutney, and Sage Mayo on Sourdough Bread

**Maple Street:** Black Forest Ham, Pineland Feta, Toasted Almonds, Lettuce, and Maple Mayo on a Croissant

**Tuna Salad Wrap:** House Tuna Salad, Cheddar Cheese, Tomatoes, and Mixed Greens in a Whole Wheat Wrap

**Italian Veggie:** Roasted Red Peppers, Roasted Tomatoes, Marinated Artichoke Hearts, Shaved Red Onion, Provolone, and Balsamic Glaze on Toasted Baguette (veg)

**Hummus Wrap:** Hummus, Roasted Zucchini & Summer Squash, Onions, Peppers, Tomatoes, and Spinach in a Whole Wheat Wrap (veg)

Choose Up to Three Sides:

Tossed Salad with Ranch and Balsamic Dressings (v)(gf)(veg)

Pasta Salad (veg)

Coleslaw (gf)(veg)

Potato Salad(gf)(veg)

Soup Du Jour

Vegetable Platter (v)(gf)(veg)

Potato Chips

Pickled Vegetable Display (v)(gf)(veg)

Assorted Condiments

**Let us convert the Gourmet Sandwich Buffet into a delicious To-Go Lunch that includes sandwich, chips, select side, fruit, cookie, and drink.**

## **Bag Lunch Option - \$25 Per Person (Maximum Order of 25)**

Chips, Cookie, Drink, and Choice of Sandwich(es)

Ham and Cheddar on White

Turkey and Cheddar on Wheat

Veggie Hummus Wrap (veg)



## **Soup and Salad Buffet - \$35 Per Person**

Choose Two Proteins for Salad Topping:

Grilled Chicken (gf)

Grilled Flank Steak (gf)

Marinated Tofu (v)(gf)(veg)

Blackened Shrimp (gf)

Choose Up to Four Salads:

Traditional Spinach Salad (v)(gf)(veg)

Traditional Caesar Salad

Mixed Green Salad with Cucumber, Onion, Tomato, Pepper, and Carrot  
(v)(gf)(veg)

Tri-Colored Rotini Pasta Salad with Creamy Balsamic and Parmesan  
Dressing (veg)

Spicy Arugula Salad with Candied Pecan Slices and Roasted Red Peppers

Traditional Potato Salad with Egg and Bacon (gf)

Asian Slaw Salad with Mixed Veggies with Sweet and Sour Dressing (gf)(veg)

Selection of Dressings (Oil & Vinegar, Plus Your Choice of Two Additional):

Caesar (gf)

Ranch (gf)

Balsamic (v)(gf)

Italian (v)(gf)

Blue Cheese (gf)

Choice of One Soup (Additional choice +\$5 pp)

Clam Chowder

Bruce's Chili

Minestrone

Spicy Lobster Bisque (+\$3)

Beef Stew

House Made Garlic Knots (veg)

## **ADDITIONAL LUNCH OPTIONS**

All served in a To-Go Box with Cutlery, Napkin, Fruit, Drink, and Cookie

### **Cold Picnic Style Box Lunches - \$29 Per Person (Minimum of 25 Guests; Minimum of 10 of each option)**

#### **Cold Fried Chicken Box**

Fried Chicken Breast, Potato Salad (gf)(veg), Coleslaw (gf)(veg), and Cornbread Muffin and Butter (veg)

#### **Cold Teriyaki Lo Mein Noodles**

Lo Mein Noodles with Vegetables(v), Chicken (gf) OR Tofu (v)(gf)(veg) and Dinner Roll and Butter

#### **Chicken Caesar Salad**

Caesar Salad with Chicken and Dinner Roll and Butter

#### **Pasta Salad Box**

Tri-Color Rotini with Creamy Balsamic and Parmesan Dressing, Chunks of Ham and Cheddar, Side of Potato Salad, Dinner Roll and Butter

#### **Moroccan Noodle Salad with Chicken Box**

Noodles with Vegetables in a Peanut Sauce, Sliced Moroccan Chicken, Cole Slaw, Dinner Roll and Butter

### **Cold Grain Lunch Box - \$27 Per Person (Minimum of 25 Guests; Minimum of 10 of each option)**

#### **Roasted Veggie Grain Box**

Quinoa, Chickpeas, Roasted Cauliflower, Broccoli, Brussels Sprouts, Parsnips, Sauerkraut, Kale Pepita Pesto

#### **Macro Veggie Casa Box**

Brown Rice, Steamed Carrots, Broccoli, Kale, Mung Beans, Turmeric Tahini Sauce, Shaved Radish

#### **Buddha Box**

Jasmine Rice, Roasted Sweet Potatoes, Watermelon Radish, Rainbow Carrots, Red Cabbage, Kale, Chickpeas, Tahini Sauce

#### **Tofu Broccoli Box**

Brown Rice, Baked Tofu, Roasted Broccoli, Micro Greens, Daikon Radish, Boiled Egg, Carrot Ginger Dressing, Sliced Avocado, Sesame Seeds

#### **Quinoa Delight Box**

Quinoa, Spicy Portobello Mushrooms, Arugula, Ponzu Sauce

# PLATED MEALS

Three-course Plated Meals include Salad, Entrée with Chef's Choice of Starch and Vegetable, Artisanal Breadbasket with Whipped Herbed Butter, and Chef's Choice of Dessert. Served with Freshly Brewed Wicked Joe's Regular and Decaffeinated Coffee and Hot Tea. Plated Meals may be selected for Lunch or Dinner. (Minimum of 25 Guests)

## **Salad Selections**

Garden Greens Salad – Mixed Greens, Tomatoes, Carrots, Cucumbers, and Choice of Dressing (v)(gf)(veg)

Caesar Salad - Chopped Romaine, Herbed Croutons, and Shaved Parmesan (veg)

Bistro Salad - Mixed Greens, Tomatoes, Red Onions, Candied Pecans, and Feta Cheese (gf)(veg)

Maine Salad - Spring Mix, Toasted Sunflower Seeds, Goat Cheese, and Blueberry Vinaigrette (+ \$2 pp) (gf)(veg)

Seasonal Salad – Rotates by Season (v)(gf)(veg)

## **Dressing Selections (Choose Two)**

Buttermilk Ranch (gf)(veg), Blue Cheese (gf)(veg), 1000 Island (gf)(veg), Caesar, Italian Vinaigrette (v)(gf)(veg), OR Balsamic Vinaigrette (v)(gf)(veg)

## **Entrée Selections – Priced Per Person**

All meal prices are based on two entrée selections. If you select more than two entrées (to a maximum of 4 entrées, including vegetarian), \$2 will be added to each meal price.

8 oz Filet Topped with Demi-glaze OR Compound Butter (gf) ..... \$79 pp

9 oz Braised Short Rib (gf) ..... \$59 pp

Two 4 oz GF Crab Cakes with Beurre Blanc (gf) ..... \$52 pp

Statler Chicken Breast (gf) ..... \$47 pp

Choose one: Baked Herb-Coated(gf), Rosemary Artichoke Gravy (gf),

Pesto Crème (gf), OR Roasted Garlic Glaze (gf)

Maple Glazed Pork Loin (gf) ..... \$46 pp

Brown Sugar & Chili Glazed Pork Chop (gf) ..... \$49 pp

Dijon or Maple Glazed Salmon (gf) ..... \$49 pp

Haddock Baked with Buttery Cracker Topping..... \$47 pp

Haddock Baked with Lemon, Garlic, and White Wine Sauce (gf) ..... \$47 pp

Halibut with Sesame Ginger Orange Sauce (gf) ..... \$74 pp

Eggplant Parmesan (gf)(veg) or Piccata (gf)(veg) ..... \$42 pp

Vegan Lasagna in a Cast Iron Skillet (v) ..... \$42 pp

Stuffed Delicata Squash with Lentil Curry Parsley Sauce(v) ..... \$42 pp

**Ask us about creating a Surf and Turf Plated Dinner!**

# **DINNER BUFFETS**

All Dinner Buffets include Water, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, and Chef's Dessert Selection. Maximum serve time of 90 minutes. (Minimum of 25 Guests)

## **Portlander Dinner Buffet \$59 Per Person**

### **Soup OR Salad Course (Choose One, Each Additional +\$5 pp)**

Garden Greens Salad (v)(gf)(veg)	Clam Chowder (gf)
Traditional Caesar Salad (veg)	Bruce's Chili
Bistro Salad (gf)(veg)	Minestrone
Maine Salad (gf)(veg)	Tomato Basil
Seasonal Salad (v)(gf)(veg)	Spicy Lobster Bisque (+\$3)

### **Entrees (Choose Two, Each Additional +\$7 pp)**

Baked Salmon En Croute	Haddock with Buttery Cracker Topping
Blackened Cod (gf)	Maple Glazed Pork Roast (gf)
Buttermilk Fried Chicken	Butternut Squash Risotto (veg)
Baked Herb-Coated Chicken (gf)	Sliced Carne Asada (gf)
Braised Short Rib (gf)	Mushroom Spinach Ravioli with Sauce
Sliced Roast Beef served Au Jus (gf)	Browned Butter and Sage Sauce (veg)
	Cream Sherry Sauce
	White Wine Sauce
	Classic Marinara Sauce (v)(gf)(veg)

### **Starch and Vegetable (Choose Two, Each Additional +\$5 pp)**

<b><u>Traditional</u></b>	<b><u>Premium</u> (+\$3 pp)</b>
Roasted Garlic Mashed Potatoes (gf)(veg)	Truffle Roasted Fingerling Potatoes (gf)(veg)
Whipped Sweet Potatoes (gf)(veg)	Potatoes Au Gratin (gf)(veg)
Baked Potato (v)(gf)(veg)	Chorizo Mashed Potatoes (gf)
Rice Pilaf	Twice Baked Loaded Potatoes (gf)
Cilantro Lime Rice (v)(gf)(veg)z	Sesame Glazed Carrots (v)(gf)(veg)
Parmesan Polenta (veg)	Jasmine Rice with Almonds (v)(gf)(veg)
Steamed Cauliflower (v)(gf)(veg)	Maple Glazed Brussels Sprouts with Bacon (gf)
Caramelized Brussel Sprouts (v)(gf)(veg)	Grilled Asparagus (v)(gf)(veg)
Green Beans with Roasted Red Peppers (v)(gf)(veg)	
Green Beans with Carrots & Peppers (v)(gf)(veg)	
Braised Greens (gf)	
Roasted or Steamed Broccoli (v)(gf)(veg)	

### **Maine BBQ - \$54 Per Person**

Choice of Two Proteins (additional proteins +\$7 pp)  
Beef Brisket (gf) with Blueberry Barbecue Sauce  
Sweet & Smoky Pulled Pork (gf)  
Slow Smoked Pork Ribs (gf)  
BBQ Pulled Chicken (gf)  
BBQ Oyster Mushrooms (v)(gf)(veg)  
Garden Salad with Choice of Two Dressings (v)(gf)(veg)  
Cheddar Mac & Cheese (veg)  
Add Lobster +\$7 pp  
New England Baked Beans (v)(gf)(veg)  
Coleslaw (gf)(veg)  
Roasted Seasonal Vegetables (v)(gf)(veg)  
Corn Bread (veg)

### **Holiday Buffet - \$54 Per Person**

House Roasted Turkey (gf) with House Made Gravy  
Maple Glazed Applewood Smoked Ham (gf)  
Sage & Coconut Oil Seared Tofu (Add \$2 pp) (v)(gf)(veg)  
Garden Salad with Ranch OR Balsamic Vinaigrette (v)(gf)(veg)  
Cranberry Chutney (v)(gf)(veg)  
Whipped Sweet Potatoes OR Roasted Garlic Mashed Potatoes (gf)(veg)  
Traditional Herb Stuffing (veg)  
Brown Sugar Glazed Tri-Color Carrots (v)(gf)(veg)  
House Made Green Bean Almondine (v)(gf)(veg)  
Artisanal Breadbasket with Whipped Herb Butter (veg)

### **Maine Lobster Bake – Market Price**

Whole Fresh Maine Lobster with Drawn Butter (one per person) (gf)  
Steamed Mussels (gf)  
House Made New England Clam Chowder (gf)  
Maine Salad with Blueberry Vinaigrette (v)(gf)(veg)  
Potato Salad (gf)(veg)  
Halved Corn on the Cob (v)(gf)(veg)  
Coleslaw (gf)(veg)  
Cream Cheese Biscuits (veg)

# RECEPTIONS

Stations and Displays may be added to enhance any buffet or may be combined with Hors d'oeuvre selections for a Heavy Reception. Carving Displays are Chef Attended and subject to a Chef's Fee of \$100 per Hour per Chef. One Chef per 100 guests. Prices are based on one hour of service. (Minimum of 25 Guests)

## Stations

### **Greek Gyro Station - \$19 Per Person**

Greek Gyro Station

Chicken, OR Beef, OR Falafel

Onions

Tomatoes

Cucumber

Feta Cheese

Spring Mix

Tzatziki Sauce

Spanakopita

### **Street Taco & Fajita Bar Station - \$19 Per Person**

Corn Tortillas (gf), Flour Tortillas, and Crispy Corn Taco Shells (gf)

Select Two Proteins (+\$4 for each additional)

Sliced Carne Asada (gf)

Sliced Chipotle Chicken (gf)

Pulled Pork Carnitas (gf)

Marinated Lime and Chili Shrimp

Ground Chorizo (gf)

Oat-Based Vegan Chorizo (v)(veg)

Lime & Garlic Marinated Tofu (v)(gf)(veg)

Elote Corn on the Cob

Sautéed Peppers & Onions (v)(gf)(veg)

Shredded Cheese (gf)(veg)

Sour Cream

Shredded Lettuce, Diced Tomatoes, Pico de Gallo, Salsa & Guacamole, Pickled Red Onion, Pickled Jalapenos (v)(gf)(veg)

Chef's Selection of Hot and Mild Sauces (v)(gf)(veg)

**Ballpark Station - \$19 Per Person**

Corn Dogs  
Maine Red Snapper Hot Dogs  
Hamburger/Cheeseburger Sliders  
Bruce's Meat Chili  
Bean Chili  
Pretzel Sticks with Cheese Sauce and Raye's Mustard Sauce  
Assortment of Roasted Nuts  
Popcorn  
Cotton Candy

**Mac & Cheese Bar Station - \$19 Per Person**

Homestyle Cheddar Mac & Cheese (+\$5 for Smoked Gouda Mac & Cheese)  
Grilled Sliced Chicken (gf)  
    Add Slow Braised Pork (gf) +\$5 pp  
    Add Butter Poached Lobster Meat (gf) +\$Market Price  
Crispy Real Bacon Bits (gf)  
Cubed Ham (gf)  
Toasted Ritz Cracker Crumb Topping (veg)  
Green Onions (v)(gf)(veg), Broccoli (v)(gf)(veg), and Roasted Red Peppers (v)(gf)(veg)

**Pasta Station - \$19 Per Person**

Choice of Two Pastas (veg):  
    Penne, Cavatappi, Cheese Tortellini, OR Gluten Free Rotini  
Choice of Two Sauces:  
    Browned Butter and Sage Sauce (veg)  
    Cream Sherry Sauce  
    White Wine Sauce  
    Classic Marinara Sauce (v)(gf)(veg)  
Diced Tomatoes (v)(gf)(veg), Sauteed Peppers (v)(gf)(veg) & Onions (v)(gf)(veg)  
Italian Sausage (gf)  
Mini Meatballs (gf)  
Mushrooms (v)(gf)(veg), Spinach (v)(gf)(veg), Parmesan (gf) (veg), and Crushed Red Pepper (v)(gf)(veg)  
House Made Garlic Knots

**Stir Fry and Noodle Bar Station- \$22 Per Person**

Choose Two: (+\$5 for each Additional Protein)

Lemongrass Chicken Thighs

Char Siu BBQ Pork

Shaken Beef and Tomatoes

Sesame Glazed Tofu (v)(gf)(veg)

Teriyaki Sauce, Sweet Chili Sauce, Soy/Orange Sauce, and Korean BBQ Sauce

Stir Fry Cabbage (v)(gf)(veg), Peppers (v)(gf)(veg), Onions (v)(gf)(veg), and Snap

Peas (v)(gf)(veg)

Garlic Fried Rice (veg)

Lo Mein Rice Noodles (gf)(veg)

Miso Tofu Soup (v)(veg)

Soy Sauce, Duck Sauce, Pickled Ginger (gf)

Fortune Cookies

**Seafood Bar – Market Price** (Choose as many as you would like)

Shrimp Cocktail (gf) OR Peel & Eat Creole Shrimp (gf)

Oysters on the Half Shell (gf) OR Oyster Shooters (gf)

Steamed Mussels with Tomatoes, Onion and Garlic (gf)

Lobster Risotto Baked in a Clam Shell

Crab Cakes with Remoulade Sauce

Smoked Salmon (gf) with Capers (gf)(veg), Cream Cheese (gf)(veg), Red Onion (v)(gf)(veg), and Sliced Boiled Egg (gf)(veg)

Clam Chowder, New England Style OR Manhattan Style (gf)

Tuna Sashimi (gf) with Sesame Sauce



# Displays

## **Carving Displays**

All Carving Stations served with Artisan Rolls and Whipped Herbed Butter

All Carving Displays subject to Chef Attendant Fee

Slow Roasted Prime Rib (gf) with Horseradish Cream Sauce.....	\$22 pp
Steamship Round (gf) with Horseradish Cream, Au Jus.....	Market Price
Roasted Turkey Breast (gf) with Cranberry Chutney, Real Gravy .....	\$14 pp
Applewood Smoked Ham (gf) with Orange Marmalade, Red Eye Gravy...	\$14 pp
Roasted Pork Loin (gf) with Apple Butter, Caramelized Onion .....	\$14 pp

## **Cheese Grazing Table**

Served with Assorted Crackers, Vegetable Crudite, Seedless Grapes (v)(gf)(veg), and Chef's Selection of Jams and Jellies

Domestic Cheese Assortment (gf)(veg).....	\$13 pp
Domestic & Local Cheese Assortment (gf)(veg).....	\$15 pp
Local & Imported Cheese Assortment (gf)(veg) .....	\$17 pp

## **Charcuterie Grazing Table - \$18 Per Person**

Served with Assorted Crackers and Vegetable Crudite

Olive Medley, Pickled Vegetables, Pepperoncini, Grain Mustard, Seedless Grapes  
Chef's Selection of Jams and Jellies (all (v)(gf)(veg))

Genoa Salami (gf), Prosciutto (gf), Capicola (gf), Mortadella (gf)

## **Dips and Whips - \$200 Per Order (Serves 50 People)**

Served with Salsa and Tortilla OR Pita Chips

### **HOT DIPS**

Vegetarian Tomato Queso Dip (v)(gf)(veg)

Spinach and Artichoke Dip (gf)(veg)

Buffalo Chicken Dip (gf)

### **COLD DIPS**

Whipped Garden Vegetable (gf)(veg)

Whipped Cream Cheese and Chive (gf)(veg)

Smoked Cheddar and Bacon Dip (gf)

Creole Crab Cheese Dip (gf) +\$150 per order

## Hors d'Oeuvres

All Hors D'oeuvres are priced per 50 pieces

### **Cold Hors D'oeuvres**

Cucumber Bites with Choice of Hummus or Cream Cheese (gf)(veg) .....	\$150
Tomato Bruschetta Crostini (veg) .....	\$150
Deviled Eggs (Bacon Stuffed, Avocado, Southwest) .....	\$150
Caprese Skewers (gf)(veg) .....	\$150
Antipasto Skewers .....	\$200
Prosciutto Wrapped Asparagus (gf) .....	\$200
Jumbo Shrimp Cocktail (gf) .....	\$250
Creole Crab Cheesecake Bites .....	\$250
★ Petite 3 oz. Lobster Rolls .....	Market Price

### **Hot Hors D'oeuvres**

Pan Seared or Fried Pot Stickers (Veggie, Pork, or Chicken) with sauce .....	\$150
Vegetable Spring Rolls with Duck Sauce .....	\$150
★ Crab Cake Bites .....	\$250
★ Bourbon and Brown Sugar Pork Belly Pops (gf) .....	\$250
Truffle Mac and Cheese Tarts (veg) .....	\$150
Sausage Cheddar Biscuit Bites .....	\$250
Cilantro Lime Crema topped Chorizo Meatballs .....	\$200
BBQ Vegan Meatballs (v)(gf)(veg) .....	\$200
Mushroom and Brie Tartlets (veg) .....	\$200
★ Spinach Dip Stuffed Mushroom (gf)(veg) .....	\$150
Spanakopita (veg) .....	\$200
Chili Glazed Shrimp & Pineapple Skewer (gf) .....	\$250
Peanut Satay Chicken Skewer (gf) .....	\$250
Caribbean Jerk Chicken Skewer (gf) .....	\$250
Seared Steak & Cheese Crostini with Horseradish Sauce .....	\$300
Maple Glazed Bacon Wrapped Scallops (gf) .....	\$300

★ Item must be stationed; all other items either passed or stationed

### **Finger Sandwiches and Sliders**

Finger Sandwiches .....	\$40 per dozen
(Chicken, Tuna, OR Egg (veg), Salad, Chickpea Spread (veg), Goat Cheese & Arugula)	
Sliders .....	\$55 per dozen
(Cheeseburger, BBQ Pork, Turkey BLT, OR Roast Beef)	

# **HOUSE DESSERT OPTIONS**

## **Lunch Dessert - Stationed Cookies & Sweet Treats**

Chocolate Chip Cookie  
Reese's Peanut Butter Cup Cookie  
Toffee Crunch Cookie  
White Chocolate Macadamia Nut Cookie  
Lemon Blueberry Sugar Cookie  
Oatmeal Raisin Cookie  
Chocolate Chunk Brownie  
Toffee Chunk Blondie  
Lemon Squares  
Gluten Free Chocolate Chip Cookie (gf)

## **Dinner and Plated Meal Dessert - +\$2 Per Person for Lunch**

Individual Key Lime Tart  
Individual Peanut Butter Mousse Tart  
Individual Red Velvet Cake  
Individual Raspberry Lemon Drop Cake  
Individual Raspberry Mascarpone (gf)  
Individual Chocolate Espresso Cake  
Assorted Mini Cheesecake  
Mousse Cups  
Flourless Chocolate Trilogy Torte (gf)  
Lemon Italian Crème Cake  
Tres Leche Cake  
House Made Blueberry Bread Pudding

## **Statement Dessert - +\$6 Per Person for Lunch; +\$4 Per Person for Dinner**

Brooklyn Blackout Chocolate Cake  
Belgium Chocolate Mousse Cake  
Banana Fosters Cake  
Turtle Cheesecake  
Towering Carrot Cake  
Peanut Butter High Pie  
Gluten Free Strawberry Dream Cake (gf)  
Tiramisu

## **Flambe Dessert Station - \$15 Per Person Plus Chef Fee**

Cherries Jubilee and Bananas Foster Flambe Station  
Served with Vanilla Bean Ice Cream

# BAR SERVICE

## Banquet Bars

The Holiday Inn By the Bay offers Hosted and Cash bars. All bar set-ups include a full stocked bar of beer, wine, and spirits and one bartender. There is a \$100 set-up fee per bar request which will be waived if you meet a minimum of \$500 in sales per bar. We recommend one bar per 125 guests.

## Liquor

Standard Brands .....	\$11*
Includes: Absolut, Stoli, Beefeater, Bacardi, Captain Morgan's, Malibu, Sauza Silver, Jim Beam, Jack Daniels, Dewars, Bailey's, Kahlua	
Elevated Brands.....	\$13*
Includes: Tito's, Tanqueray, Patron, Crown Royal, Jameson, Makers Mark, Johnnie Walker Red, Glenlivet, Goldie's Gin	
Premium Brands .....	\$15*
Includes: Grey Goose, Bombay Sapphire Gin, Casamigos, and Knob Creek	
Domestic Bottled Beers .....	\$6*
Includes: Bud, Bud Light, Coors Light, Michelob Ultra	
Imported Bottled Beers .....	\$7*
Includes: Heineken, Stella, Corona	
Craft Bottled Beer .....	\$9*
Includes: Allagash, Shipyard, Goose Island, High Noon	

## House Wines

By the Glass.....	\$12*
By the Bottle (Hosted Bars Only) .....	\$36*
Includes: (Chardonnay, Pinot Grigio, Cabernet, Merlot, Prosecco)	

\*All Bar Prices include Maine State Tax.

Specialty brands, cordials, liquors and select brands of liquor, beer (including kegs), and wine are available upon request. Special orders and requests may be subject to a minimum guarantee to order. All specialty orders must be billed in full to the Master Bill and unused amounts remain the property of the hotel.

We maintain our liquor license through the State of Maine. As a Licensee, we at Holiday Inn by the Bay would like to provide the following for your information and safety:

- The law does not allow consumption of alcohol by minors. If there are people who appear under 30 in your group, please remind them State ID is required. We also ask you to monitor your group carefully so that others do not give alcohol to minors.
- We reserve the right to refuse service to individuals who are visibly intoxicated as dictated by Maine State Law. If anyone in your group should over-indulge, we are happy to help arrange transportation.
- Our liquor license prohibits us from allowing anyone to bring their own liquor, wine, or beer onto our premises. Members of your group must consume beverages in the function room and cannot carry their drinks throughout the hotel.