



Holiday Inn[®]
By the Bay

BANQUET MENU

Build Your Own Meeting Package

Ideal Meeting Package

The Ideal Meeting Package includes separate rooms for meeting and lunch, a morning continental breakfast, mid-morning coffee and tea refresh, a luncheon, and an afternoon break. Notepads, pens, and a flipchart are also included in this package.

\$65 Per Person (15 Guest Minimum)

Half Day Meeting Package

The Half Day Meeting Package includes separate rooms for meeting and lunch, a morning or afternoon break, and a luncheon. Notepads, pens, and a flipchart are also included in this package.

\$52 Per Person (15 Guest Minimum)

Meeting Package Break Options

Morning Continental Breakfast

- ❖ Assortment of Fresh Baked Muffins, Danishes, Croissants, and Bagels
- ❖ Assorted Spreads (Jellies, Butter, and Cream Cheese)
- ❖ Fresh Seasonal Sliced Fruit and Berries ① GF
- ❖ Individual Bottled Juices (Orange, Cranberry, and Apple) ① GF
- ❖ Freshly Brewed Regular and Decaffeinated Coffee, and Hot Tea ① GF

Afternoon Break Options

The afternoon break includes an assortment of sodas, bottled water, and iced tea as well as your choice of Specialty Break:

- **Down Home Sweets**
Freshly Baked Brownies, Jumbo Assorted Cookies, and Flavored Milks
- **By the Bay Snack** ①
Potato Chips, Peanuts, Trail Mix, and Tri-Colored Chips with Salsa
- **Mini Dessert Parfait Break**
Assortment of Mini Shooters: Strawberry Cheesecake, Peanut Butter Crunch, Tiramisu, and Chocolate Mousse Parfaits
- **Healthy Break**
Sliced Fruits, Cheeses, Assorted Crackers, Crudité, and Yogurt Dip
- **Build Your Own Trail Mix**
Mixed Nuts, Dried Fruits, Granola, Chocolate Chips, etc.

Meeting Package Lunch Options

All buffets include iced tea and Chef's dessert selection.

Tour of Italy Buffet

- Chicken Fettuccine Alfredo with Broccoli
- Meat or Vegetable Lasagna
- Traditional Caesar Salad
- Zesty Gazpacho GF **or** House Made Minestrone
- House Made Garlic Bread

Build Your Own Salad Buffet

- Choice of Two Proteins for Salad Toppings: Grilled Chicken, Grilled Top Sirloin, Tuna Salad **or** Blackened Shrimp **(Add \$3 Per Person for Blackened Shrimp)** GF
- Crisp Romaine Lettuce, Cherry Tomatoes, Parmesan Cheese, Cheddar Cheese, Matchstick Carrots, Sliced Red Onions, Cucumbers, Crisp Bacon Bits, Chopped Eggs and Herbed Croutons
- Choice of Two Dressings: Caesar, Ranch, Balsamic, Italian, **or** Blue Cheese GF
- Charcuterie Tray GF
- House Made Garlic Bread

Southwest Buffet

- Choice of: Margarita Chicken **or** Chili Flank Steak GF
- Roasted Corn and Black Bean Salad V GF
- Spanish Rice V GF
- Cheese Enchiladas with Green Chilies
- Cornbread

Sandwich Deli Buffet

- Oven Roasted Turkey, Honey Ham, and Premium Lean Roast Beef GF
- Sliced Swiss and Cheddar Cheese GF
- Sliced Breads: Honey White, 9 Grain Whole Wheat, and Thick Cut Marble Rye
- Tossed Salad Greens with Ranch and Balsamic Dressing V GF
- Choice of: Pasta Salad, Coleslaw, **or** GF Potato Salad
- Potato Chips V GF
- Marinated Grilled Vegetable Platter V GF
- Chef's Soup of the Day
- Lettuce, Tomato, and Onions V GF
- Assorted Condiments

MEETING BREAK MENUS

A La Carte Refreshment Breaks

Morning Pastries

Assorted Breakfast Pastries -----	\$44 Per Dozen
Assorted Muffins -----	\$40 Per Dozen
Assorted Bagels and Cream Cheese -----	\$40 Per Dozen
Cinnamon Rolls -----	\$40 Per Dozen
Fresh Baked Croissants -----	\$40 Per Dozen
Assorted Fruit Yogurts GF -----	\$30 Per Dozen
Seasonal Sliced Fruit Trays V GF -----	\$4 Per Person

Afternoon Treats & Snacks

Assorted Whole Fruit V GF -----	\$2.50 Per Piece
Assorted Granola Bars GF -----	\$24 Per Dozen
Trail Mix Station V -----	\$6 Per Person
Assorted Cookies -----	\$40 Per Dozen (Chocolate Chip, White Chocolate Macadamia Nut, Red Velvet, Heath Bar)
Chocolate Fudge Brownies -----	\$40 Per Dozen
Assorted Ice Cream Bars -----	\$40 Per Dozen
Frozen Fruit Juice Bars V -----	\$40 Per Dozen
Whoopie Pies -----	\$40 Per Dozen

Beverages

Freshly Brewed Regular and Decaf Coffee and Tea V GF -----	\$35 Per Gal
Coke, Diet Coke, Sprite, Iced Tea and Bottled Water V GF -----	\$3.25 Per Item
Cranberry, Orange, and Apple Juice (10oz. Each) V GF -----	\$3.50 Per Item
Flavored Milks -----	\$20 Per ½ Gal (Banana, Strawberry, Blueberry, Chocolate, etc)

Afternoon Specialty Breaks

All Specialty Breaks include your choice of two beverage options: bottled waters, canned sodas, bottled iced teas, or bottled fruit juices.

Bruschetta Break - \$15 Per Person

- Bruschetta ① GF
- Marinated Mozzarella GF
- Tapenade ① GF
- Pesto GF
- Crostini ①

The Savory Break - \$14 Per Person

- Hummus ① GF
- Pesto GF
- Pita Rounds ①
- Celery, Carrot Sticks, Olives, and Grilled Peppers ① GF

The Sweet & Salty Break - \$14 Per Person

- Brownie and Cookie Assortment
- Assorted Kind Granola Bars GF
- Soft Pretzels with Mustard Sauce ①

The Fruit Parfait Break - \$14 Per Person

- Layered Fruit, Yogurt, and Granola Parfaits GF
- Fresh Whole Fruit ① GF

Healthy Harbor Break - \$13 Per Person

- Assorted Fruit Yogurts GF
- Fresh Whole Fruit ① GF
- Granola Bars and Mixed Nuts ① GF

The Build Your Own Trail Mix Break - \$9 Per Person

- Raisins ① GF
- Nuts ① GF
- m&m's GF
- Chocolate Chips GF
- Pretzels ①
- And more...

BREAKFAST MENUS

Breakfast Buffets

All Breakfast Buffets include orange, apple and cranberry juice, freshly brewed regular and decaffeinated coffee and hot tea. (25 Guest Minimum)

Traditional Breakfast Buffet - \$23 Per Person

- Fresh Scrambled Eggs GF
- Crisp Bacon Strips and Sausage Patties GF
- Chef's Seasoned Breakfast Potatoes V GF
- French Toast **or** Blueberry Pancakes
- Selection of Bagels with Cream Cheese
- Selection of Muffins and Danishes
- Assorted Cereals and Milk
- Fresh Sliced Fruit Tray V GF

Enhanced Continental Buffet - \$19 Per Person

- Selection of Bagels with Cream Cheese
- Selection of Muffins and Danishes
- Fresh Seasonal Sliced Fruit and Berries V GF
- Assortment of Yogurt and Granola GF
- Assorted Cereals and Milk

Classic Continental - \$15 Per Person

- Selection of Bagels with Cream Cheese
- Selection of Muffins and Danishes
- Fresh Seasonal Sliced Fruit and Berries V GF

Breakfast Buffet Add-Ons

- Assortment of Greek Yogurt and Granola - \$3 Per Person GF
- Bacon **or** Sausage (Links **or** Patties) - \$3 Per Person GF
- Fresh Scrambled Eggs - \$3 Per Person GF
- Seasoned Potatoes - \$3 Per Person V GF
- Vegetarian Frittata - \$4 Per Person GF
- French Toast - \$4 Per Person
- Waffles - \$4 Per Person
- Oatmeal Station - \$4 Per Person GF
- Omelet Station - \$6 Per Person (Chef's fee of \$75 per chef, per hour) GF
- Breakfast Burrito Station - \$6 Per Person (Chef's fee of \$75 per chef, per hour)

Plated Breakfasts

All Plated Breakfasts include orange, apple, and cranberry juice, freshly brewed regular and decaffeinated coffee, and hot tea. (15 Guest Minimum)

Ranchero Egg Breakfast - \$18 Per Person

- Fresh Scrambled Eggs topped with Salsa and Tortilla Strips GF
- Sausage Links GF
- Chef's Seasoned Breakfast Potatoes V GF
- Assorted Muffins

Traditional Breakfast Plate - \$17 Per Person

- Fresh Scrambled Eggs GF
- Bacon **or** Sausage (Patties **or** Links) GF
- Chef's Seasoned Breakfast Potatoes V GF
- Assorted Muffins

Fruit Tart Plate - \$16 Per Person

- Yogurt and Fruit in a Pastry Shell V
- Granola V GF
- Assorted Muffins

French Toast Plate - \$15 Per Person

- Sliced Fresh Fruit V GF
- Chef's Seasoned Breakfast Potatoes V GF
- Texas Toast Bread with Powdered Sugar and Maple Syrup
- Bacon **or** Sausage GF

Vegetarian Frittata Plate - \$15 Per Person

- Farmland Frittata with Asparagus, Roasted Red Peppers, Onion, and Cheddar Cheese (Baked and Served Warm) GF
- Chef's Seasoned Breakfast Potatoes V GF
- Assorted Muffins

LUNCH MENUS

Coffee station may be added upon request for any lunch menus at an additional \$35.00 per gallon

Luncheon Buffets

All Luncheon Buffets include iced tea, water, and Chef's dessert selection.
(25 Guest Minimum)

Southwest Buffet - \$26 Per Person

- Cheese Enchiladas with Green Chilies
- Margarita Chicken **or** Chili Flank Steak **(Add \$3 Per Person for Both Chicken and Beef)**
GF
- Roasted Corn and Black Bean Salad (V) **GF**
- Spanish Rice (V) **GF**
- Cornbread

Tour of Italy Buffet - \$26 Per Person

- Fettuccine Alfredo with Chicken and Broccoli
- Meat or Vegetable Lasagna
- Traditional Caesar Salad
- Zesty Gazpacho **or** House Made Minestrone
- House Made Garlic Bread

Build Your Own Salad Buffet - \$23 Per Person

- Choice of two Proteins for Salad Toppings: Grilled Chicken, Grilled Flank Steak, Tuna Salad, **or** Blackened Shrimp **(Add \$3 Per Person for Blackened Shrimp)** **GF**
- Crisp Romaine Lettuce, Cherry Tomatoes, Parmesan Cheese, Cheddar Cheese, Matchstick Carrots, Sliced Red Onions, Cucumbers, Crisp Bacon Bits, Chopped Eggs, and Herbed Croutons
- Choice of Two Dressings: Caesar, Ranch, Balsamic, Italian, **or** Blue Cheese **GF**
- Charcuterie Tray **GF**
- House Made Garlic Bread

Sandwich Deli Buffet - \$21 Per Person

- Oven Roasted Turkey, Honey Ham, and Premium Lean Roast Beef **GF**
- Sliced Cheeses: Swiss, Cheddar, and Pepper Jack **GF**
- Sliced Breads: Honey White, 9 Grain Whole Wheat, and Thick Cut Marble Rye
- Marinated Grilled Vegetable Platter (V) **GF**
- Tossed Salad Greens with Ranch and Balsamic Dressings **GF**
- Pasta Salad, Coleslaw **or** Potato Salad
- Potato Chips, Sun Chips, **or** Doritos
- Lettuce, Tomato, and Onion (V) **GF**
- Assorted Condiments

Plated Luncheons

Plated Luncheons include baked rolls with butter, salad, hot entrée, two sides, and Chef's choice of dessert. All Luncheons are served with iced tea and water.
(15 Guest Minimum)

Select a Salad:

- **Caesar Salad**
Romaine, Herbed Croutons, Shaved Parmesan Cheese, and Fresh Parsley
- **Garden Greens Salad** GF
Tomatoes, Carrots, Red Onions, and Cucumbers
Choice of Dressings: Blueberry Vinaigrette, Ranch, Blue Cheese, Balsamic Vinaigrette, Thousand Island, **or** Italian
- **Caprese Salad** GF
Tomatoes, Fresh Basil, Mozzarella, Balsamic Glaze, Extra Virgin Olive Oil, and Sea Salt Flakes
- **Maine Salad** GF
Spring Mix, Toasted Sunflower Seeds, Blueberries, Goat Cheese, and Blueberry Vinaigrette

Select One Hot Entrée (Add \$2 Per Person for Dual Entrée Selection):

- **Grilled Top Sirloin Steak** GF - **\$29 Per Person**
5oz Top Sirloin Steak with a Caramelized Onion Demi Glace
Served with Garlic Mashed Potatoes and Whole Steamed Green Beans
- **Baked Salmon** GF - **\$27 Per Person**
Salmon with a Grain Mustard Sherry Cream Sauce
Served with Vegetarian Rice Pilaf and Steamed Asparagus
- **Baked Haddock** GF - **\$24 Per Person**
Haddock with a Gluten Free Panko Crust with Lemon Beurre Blanc
Served with Paella Rice and Maple Glazed Brussel Sprouts
- **Marinated Chicken** GF - **\$21 Per Person**
Chicken in herb marinade served with a Pesto Cream Sauce
Served with Salt & Vinegar Fingerling Potatoes and Roasted Seasonal Vegetables

Available Side Substitutions for Starches:

- Chorizo Mashed Potatoes GF
- Garlic & Herb Mashed Potatoes GF
- Salt & Vinegar Fingerling Potatoes GF
- Truffle Fingerling Potatoes GF
- Roasted Garlic Red Potatoes GF
- Cavatappi Macaroni and Cheese
- Vegetarian Rice Pilaf V GF
- Vegetable Paella Rice V GF
- Red Quinoa V GF
- Rich Holiday Stuffing

Available Side Substitutions for Vegetables:

- Broccoli (Roasted Lemon Garlic or Steamed) V GF
- Sauté Baby Kale, Carrots, and Red Pepper Medley V GF
- Steamed Asparagus GF
- Maple Glazed Brussel Sprouts GF
- Agave Glazed Carrots V GF
- Whole Steamed Green Beans with Roasted Red Peppers V GF
- Roasted Seasonal Vegetables V GF
- Halved Corn on the Cob V GF

Salad Luncheons

Plated Salad Luncheons include a premium salad entrée, baked rolls and butter, and Chef's dessert selection. All Luncheons are served with iced tea and water.
(15 Guest Minimum)

Maine Salad ^{GF} - \$21 Per Person

Mixed Greens, Toasted Sunflower Seeds, Blueberries, and Goat Cheese
Served with Blueberry Vinaigrette Dressing
Choice of Herb Marinated Chicken or Sliced Beef Served Family Style

Southwest Salad ^{GF} - \$20 Per Person

Mixed Greens with Grilled Corn, Pico De Gallo, Avocado, and Shredded Cheese
Served with Chipotle Ranch Dressing
Choice of Herb Marinated Chicken or Sliced Beef Served Family Style

Caesar Salad - \$19 Per Person

Tossed Romaine, Grated Parmesan Cheese, Herbed Croutons, and Fresh Parsley
Served with Zesty Caesar Dressing
Choice of Herb Marinated Chicken or Sliced Beef Served Family Style

Garden Salad - \$18 Per Person

Mixed Greens, Tomatoes, Carrots, Red Onion, Cucumbers, and Herbed Croutons
Served with your Choice of Dressing: Blueberry Vinaigrette, Ranch, Blue Cheese, Balsamic Vinaigrette, Thousand Island, or Italian
Choice of Herb Marinated Chicken or Sliced Beef Served Family Style

Caprese Salad ^{GF} - \$16 Per Person

Tomatoes, Fresh Basil, Mozzarella, Balsamic Glaze, Extra Virgin Olive Oil, and Sea Salt Flakes

Additional Lunch Options

These options are a great alternative for larger groups or for groups that are eating within meeting spaces or have a small time frame. (15 Guest Minimum)

Sandwich Platters - \$17 Per Person (Choose an assortment of up to 3 sandwiches)

Includes: Pasta Salad, Bulk Chips (Potato Chips, Doritos or Sun Chips), Pickles, and Choice of Bottled Water or Soft Drink, and Chef's Choice Dessert

- **Ham Croissant:** Sliced Ham, Pineland Farms Feta Cheese, Maple Mayonnaise, Toasted Almonds, and Mixed Greens on a Croissant Bun
- **Turkey Club:** Sliced Turkey, Mayonnaise, Bacon, Mixed Greens, and Roasted Davina Tomatoes on a Toasted Baguette
- **Italian Melt:** Capicola, Prosciutto, Genoa, Provolone, Roasted Red Peppers, Roasted Davina Tomatoes, Red Onions, Balsamic Glaze, Extra Virgin Olive Oil, Sea Salt, and Black Pepper on a Toasted Baguette
- **Rachel Sandwich:** Sliced Turkey, Swiss Cheese, Coleslaw, and Thousand Island Dressing on Grilled Thick Cut Rye Bread
- **Tuna Salad Wrap:** House Made Tuna Salad, Cheddar Cheese, Mixed Greens, and Sliced Tomato in a Whole Wheat Wrap
- **Pesto Sandwich:** Mozzarella, Pesto, and Roasted Davina Tomatoes on Toasted Ciabatta
- **Vegetarian Italian:** Provolone, Roasted Red Peppers, Roasted Davina Tomatoes, Red Onions, Roasted Artichoke Hearts, and Balsamic Glaze on a Toasted Baguette

Picnic Style Box Lunches - \$15 Per Person (Box Lunches Are Packed "To Go")

Includes: Pasta Salad, Chips, Apple, Cookie, Condiments, Napkins, Cutlery, and Choice of Bottled Water or Soft Drink

Selection of Two Types of Sandwiches (All Include Mixed Greens and Sliced Tomato):

- Oven-Roasted Turkey and Cheddar on Honey White
- Premium Smoked Ham and Swiss on Marble Rye
- Lean Roast Beef & Pepper jack on Marble Rye
- Tuna Salad & Cheddar Cheese on Marble Rye
- Grilled Chicken, Bacon, and Cheddar Wrapped in a Flour Tortilla

* Coffee may be added for an additional \$2.00 per person

DINNER MENUS

Buffet Dinners

All Dinner Buffets include water, freshly brewed regular and decaffeinated coffee, hot tea, and Chef's dessert selection. (25 Guest Minimum)

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
- Maine Salad with Blueberry Vinaigrette **GF**
- Potato Salad **GF**
- Halved Corn on the Cob (V) **GF**
- Coleslaw **GF**
- Cream Cheese Biscuits

The Portlander Buffet

\$35 Per Person for Two Entrées

\$39 Per Person for Three Entrées

- Garden Salad with Ranch and Balsamic Dressing **GF**
- Choice of Entrées:
 - Sliced Breckenridge Style Marinated Flank Steak with Balsamic Glaze **GF**
 - Rosemary Artichoke Chicken
 - Baked Salmon with Grain Mustard Sherry Cream Sauce **GF**
 - Wild Mushroom Ravioli with Vodka Sauce
- Sides:
 - Roasted Garlic Red Potatoes (V) **GF**
 - Roasted Seasonal Vegetables (V) **GF**
 - Assorted Rolls and Butter

Maine BBQ - \$36 Per Person

- Choice of Two Meats: Pulled Pork, Brisket, **or** Pulled Chicken **GF**
- Garden Salad with Ranch and Balsamic Dressing **GF**
- Whole Steamed Green Beans with Roasted Red Peppers (V) **GF**
- Halved Corn on the Cob (V) **GF**
- New England Style Baked Beans **GF**
- Cavatappi Macaroni and Cheese
- Coleslaw **GF**
- Cornbread
- Chef's Blueberry BBQ Sauce (V)

Southwest Buffet- \$35 Per Person

- Margarita Chicken **GF**
- Chili Rubbed Flank Steak **GF**
- Roasted Corn and Black Bean Salad (V) **GF**
- Cheese Enchiladas with Green Chilies
- Spanish Rice (V) **GF**
- Spanish Red Beans **GF**
- Corn Bread

All prices and menu selections are subject to change. All food and beverage is subject to 8% sales tax and 19% service charge plus 1% taxable administration fee.

Holiday Buffet - \$35 Per Person

- Slow Roasted Turkey with Gravy
- Maple Mustard Glazed Ham **GF**
- Garden Salad with Ranch and Balsamic Dressing **GF**
- Cranberry Sauce (V) **GF**
- Rich Stuffing
- Garlic & Herb Mashed Potatoes **GF**
- Agave Glazed Carrots (V) **GF**
- Whole Steamed Green Beans with Roasted Red Peppers (V) **GF**
- Warmed Assorted Rolls and Butter

Tour of Italy Buffet - \$33 Per Person

- Fettuccine Alfredo with Chicken and Broccoli
- Meat **or** Vegetarian Lasagna
- Caesar Salad **or** Caprese Salad **GF**
- Zesty Tomato Gazpacho **GF or** Minestrone Soup
- Seasonal Vegetables (V) **GF**
- House Made Garlic Bread

Homestyle Buffet - \$33 Per Person

- Turkey or Vegetable Pot Pie
- Homemade Meatloaf
- Tomato Velvet Soup **GF**
- Garden Salad with Ranch and Balsamic Dressing **GF**
- Potato Salad **GF**
- Whole Steamed Green Beans with Roasted Red Peppers (V) **GF**
- Halved Corn on the Cob (V) **GF**
- Warmed Assorted Rolls and Butter

Available Side Substitutions for Starches:

- Chorizo Mashed Potatoes **GF**
- Garlic & Herb Mashed Potatoes **GF**
- Salt & Vinegar Fingerling Potatoes **GF**
- Truffle Fingerling Potatoes **GF**
- Roasted Garlic Red Potatoes **GF**
- Cavatappi Macaroni and Cheese
- Vegetarian Rice Pilaf (V) **GF**
- Vegetable Paella Rice (V) **GF**
- Red Quinoa (V) **GF**
- Rich Holiday Stuffing

Available Side Substitutions for Vegetables:

- Broccoli (Roasted Lemon Garlic or Steamed) (V) **GF**
- Sauté Baby Kale, Carrots, and Red Pepper Medley (V) **GF**
- Steamed Asparagus **GF**
- Maple Glazed Brussel Sprouts **GF**
- Agave Glazed Carrots (V) **GF**
- Whole Steamed Green Beans with Roasted Red Peppers (V) **GF**
- Roasted Seasonal Vegetables (V) **GF**
- Halved Corn on the Cob (V) **GF**

Plated Dinners

Three-course plated dinners include baked rolls and butter, salad, entrée, selection of starch, vegetable, and dessert and are served with freshly brewed regular and decaffeinated coffee, and hot tea. (15 Guest Minimum)

Select a Salad:

- **Caesar Salad**
Romaine, Herbed Croutons, Shaved Parmesan Cheese, and Fresh Parsley
- **Garden Greens Salad** GF
Tomatoes, Carrots, Black Olives, Cucumbers, and Choice of Dressing: Blueberry Vinaigrette, Ranch, Blue Cheese, Balsamic Vinaigrette, **or** Thousand Island
- **Caprese Salad** GF
Tomatoes, Fresh Basil, Mozzarella, Balsamic Glaze, Extra Virgin Olive Oil, and Sea Salt Flakes
- **Maine Salad** GF
Spring Mix, Toasted Sunflower Seeds, Blueberries, Goat Cheese, and Blueberry Vinaigrette

Select Your Entrée:

All meal prices are based on one entrée selection. If you select more than one plate to be served during your function (maximum of 3 plates, including vegetarian) \$2 will be added to each meal price.

10oz Ribeye Au Jus GF - **\$51 Per Person**

Grilled Ribeye prepared to medium temperature and served with Truffle Fingerling Potatoes and Steamed Whole Green Beans with Roasted Red Peppers

8oz Filet Mignon GF - **\$45 Per Person**

Juicy Filet Mignon Topped with Caramelized Onion Demi-Glace or Chef's Choice Compound Butter, Served with Chorizo Mashed Potatoes and Steamed Broccoli

8oz Grilled Top Sirloin GF - **\$37 Per Person**

Top Sirloin Grilled and Topped with Caramelized Onion Demi-Glace or Chef's Choice Compound Butter, Served with Garlic Mashed Potatoes and Steamed Asparagus

Baked Salmon Fillet GF - **\$34 Per Person**

Baked Salmon Topped with Grain Mustard Sherry Cream Sauce served with Vegetable Paella Rice and Roasted Seasonal Vegetables

Stuffed Chicken (One Choice of Stuffing) - \$33 Per Person

- Chorizo Ricotta and Parmesan – Served with Divina Tomato Relish
- Mascarpone, Spinach, and Parmesan – Served with Velouté Sauce
- Provolone and Prosciutto – Served with Pesto Cream Sauce

Served with Roasted Garlic Red Potatoes and Halved Corn on the Cob

Rosemary Artichoke Chicken 6oz - \$29 Per Person

Grilled Marinated Chicken Topped with Rosemary Artichoke Gravy served with Truffle Fingerling Potatoes and Whole Steamed Green Beans

Pot Roast Dinner - \$29 Per Person

Traditional Dinner with Pot Roast Beef with Au Jus, Garlic and Herb Mashed Potatoes, Agave Roasted Carrots, and House Made Garlic Bread

Gluten Free Panko Crusted Baked Haddock GF - \$29 Per Person

Baked Haddock Topped with Lemon Beurre Blanc served with Rice Pilaf and Maple Glazed Brussel Sprouts

Corned Beef Dinner - \$27 Per Person

Traditional Dinner with Sliced Tender Beer Braised Corned Beef topped with White Onion Sauce. Served with Cabbage, Onions, and Roasted Carrots and Potatoes

Wild Mushroom Ravioli - \$25 Per Person

Served with Fresh Parmesan and Vodka Sauce

Eggplant Parmesan - \$25 Per Person

Panko Crusted Eggplant, Ragu Sauce, Fresh Mozzarella, Shaved Parmesan, Bowtie Pasta

Stuffed Portobello ① GF - \$25 Per Person

Grilled Portobello Mushroom Stuffed with Grilled Vegetable Quinoa and topped with a Balsamic Glaze

Stuffed Peppers GF - \$25 Per Person

Bell Peppers Stuffed with Vegetable Paella and Topped with Goat Cheese

Combination Entrée Options

Maine Lobster Tail and Petit 5oz Filet Mignon GF – Market Price

Surf and Turf Served with Drawn Butter, Lemon, Caramelized Onion Demi-Glace, accompanied by Garlic Mashed Potatoes and Steamed Asparagus

Grilled Salmon and Lemon Thyme Chicken GF - \$40 Per Person

A Delicious Combo topped with Grain Mustard Sherry Cream Sauce, Corto Olive Oil & Sea Salt Served with Paella Rice and Maple Glazed Brussel Sprouts

5oz Grilled Top Sirloin and Lemon Thyme Chicken GF - \$39 Per Person

A Full Plate Topped with Caramelized Onion Demi-Glace, Corto Olive Oil & Sea Salt and Served with Roasted Garlic Red Potatoes and Whole Steamed Green Beans

RECEPTION MENUS

Reception Displays

Priced Per Platter

• Small Platter - 35 People • Medium Platter - 60 People • Large Platter - 100 People

Artisan Cheese Display

Local and Imported Cheese, Crackers, Flatbreads, and Seedless Grapes

Tier 1 • Small \$90 • Medium \$140 • Large \$250

Tier 2 • Small \$160 • Medium \$270 • Large \$450

Tier 3 • Small \$320 • Medium \$540 • Large \$920

Charcuterie Platter ^{GF}

Olive Medley, Marinated Artichoke Hearts, Roasted Davina Tomatoes, Pepperoncini, Salami, Prosciutto, Capicola, Chorizo, and Mortadella

• **Small \$150 • Medium \$200 • Large \$360**

Garden Vegetable Crudité's ^{GF}

Served with Hummus, Pesto, and Ranch Dressing

• **Small \$125 • Medium \$175 • Large \$290**

Hot Veggie Queso Dip ^{GF} - \$60

Served with Tortilla Chips and Salsa (Serves 50)

Hot Chorizo Queso Dip ^{GF} - \$65

Served with Tortilla Chips and Salsa (Serves 50)

Hot Spinach and Artichoke Dip - \$75

Served with your choice of Pita Chips **OR** Crostini (Serves 50)

Cold Caramelized Onion and Garlic Dip - \$75

Served with your choice of Pita Chips **OR** Crostini (Serves 50)

Dessert Platter

Assorted Small Desserts

• **Small \$150 • Medium \$200 • Large \$360**

Chef Attended Stations

Chef Attended Stations may be added to enhance any buffet or may be combined with Hors D'oeuvre Stations, Mini Stations, and Displays. Chef's Fee is **\$75 per Chef, per hour**.

Carved to order Steamship Round - \$925

Au Jus, Artisan Rolls.

Serves 250 Guests

Chef's Carving Board - \$525

Slow Roasted Prime Rib Au Jus. Served with Horseradish Cream Sauce and Silver Dollar Rolls

Serves 50 Guests

Chef's Charcuterie Board - \$500

Chef's choice of 5 different meats hand sliced to order, Marinated Tomatoes, Country Olive Medley, Fine Corto Extra Virgin Olive Oil, Balsamic Reduction, Focaccia, Crispy Baguette, Basil, Brie, Cheddar, and Marinated Mozzarella

Serves 100 Guests

Roasted Whole Turkey - \$225

Whole Roasted Turkey Served with Gravy, Cranberry Sauce, and Artisan Rolls

Serves 50 Guests

Glazed Ham - \$180

Maple Mustard Glazed Ham Served with a Cranberry Maple Chutney and Artisan Rolls

Serves 30 Guests

Mini Stations

These Mini Stations may be added to enhance any buffet or may be combined with hors d'oeuvre stations and displays for a heavy reception. These stations may also be turned into Chef Attended Action Stations. Prices based on one hour of service. Chef's Fee is

\$75 Per Hour, Per Chef.

(25 Guest Minimum)

Cold Seafood Bar ^{GF} – Market Price

- Fresh Cold Shrimp
- Crab Legs
- Oysters on the Half Shell
- Cocktail and Tarter Sauce

Stir Fry and Noodle Bar - \$16 Per Person

- Choose Two: Teriyaki Beef, Teriyaki Chicken, Sweet Chili Shrimp ^{GF}, Korean BBQ Pulled Pork ^{GF}, **or** Tofu ^{GF}
- Stir Fry Vegetables ^V
- Fried Rice ^V ^{GF}
- Lo Mein and Rice Noodles ^V
- Fortune Cookies

Mac & Cheese Bar - \$14 Per Person

- Mac & Cheese
- Sliced Chicken and Crispy Bacon ^{GF}
- Sliced Scallions ^V ^{GF}
- Ritz Crumb Topping
- **Add Lobster Meat ^{GF} – Market Price**

Taco & Fajita Bar - \$14 Per Person

- Tortillas and Taco Shells ^V
- Spiced Ground Beef and Margarita Chicken ^{GF}
- Sautéed Onions & Peppers ^V ^{GF}
- Guacamole, Shredded Cheese, Shredded Lettuce, and Pico de Gallo ^{GF}

Chili Bar - \$13 Per Person

- Meat **or** Vegan Chili ^{GF}
- Shredded Cheese, Onions, and Sour Cream
- Tortilla Chips ^V ^{GF}

Pasta Bar - \$13 Per Person

- Choose Two: Penne, Cheese Tortellini, Fettucine, Cavatappi, **or** Bowtie Pastas
- Creamy Alfredo Sauce and Meat **or** Vegan Ragu ^{GF}
- Italian Sausage, Mushrooms, Parmesan, and Crushed Chilies ^{GF}

All prices and menu selections are subject to change. All food and beverage is subject to 8% sales tax and 19% service charge plus 1% taxable administration fee.

Cold Hors d'oeuvres

	Per 50 Pieces	Per 100 Pieces
Seasonal Vegetable Kabobs V GF -----	\$90	\$175
Hummus Bites on Cucumber or Pita Rounds -----	\$90	\$175
Cucumber Bites with Herb Cream Cheese GF -----	\$90	\$175
Bruschetta Crostini -----	\$95	\$185
Caprese Skewers GF -----	\$100	\$195
Prosciutto Melon Skewers GF -----	\$100	\$195
Smoked Salmon and Lemon Thyme Aioli on Cucumber GF -----	\$105	\$200
Chilled Jumbo Shrimp with Cocktail Sauce GF -----	\$160	\$320
Petite Lobster Rolls -----	\$Market Price	

Hot Hors d'oeuvres

	Per 50 Pieces	Per 100 Pieces
Spinach and Cheese Blossom -----	\$70	\$135
Pan Seared/Steamed Pork, Chicken or Veggie Pot Stickers -----	\$75	\$135
Jalapeno Poppers -----	\$90	\$175
Beef Sliders -----	\$90	\$180
Pigs in a Blanket -----	\$90	\$180
Vegetable Spring Rolls with Duck Sauce V -----	\$105	\$200
Tempura or Coconut Shrimp with Sweet Chili Sauce -----	\$120	\$235
Assorted Petite Quiches -----	\$135	\$265
Truffle Mac and Cheese Tart -----	\$135	\$260
Spanakopita with Balsamic Glaze -----	\$145	\$280
Vegan BBQ Meatball Skewers V GF -----	\$145	\$280
Spinach Dip Stuffed Mushroom caps GF -----	\$150	\$300
Three Cheese and Chicken Quesadillas & Sour Cream -----	\$155	\$305
Teriyaki Chicken Skewer -----	\$170	\$330
Chili Glazed Pork Belly GF -----	\$170	\$330
Pepperoni Pizza Rolls -----	\$175	\$345
Lobster Arancini with Marinara -----	\$175	\$350
Roast Beef & Swiss Crostini with Horseradish Cream -----	\$175	\$350
Mini Crab Cakes with Tartar Sauce -----	\$195	\$390
Brie and Raspberry Phyllo -----	\$205	\$410
Beef Satay with Spicy Peanut Sauce GF -----	\$220	\$435
Mini Beef Wellingtons with Demi-Glace -----	\$200	\$400
Bacon Wrapped Scallops with Rosemary Maple Glaze GF -----	\$235	\$450

BEVERAGE SERVICE

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 for them.
- 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.

Cash Bars

A minimum of \$350.00 plus tax, in sales must be met for cash bars or the difference, up to \$350.00 plus tax and service charge, will be added to your bill. Beer and wine only bars will require a minimum of \$250.00 plus tax in sales.

Liquor

Call Brands	\$8
Premium Brands	\$10

Bottled Beer

Domestic	\$5
Imports	\$6
Micro Brews	\$7

House Wines

Canyon Road (Chardonnay, Pinot Grigio, Cabernet, Pinot Noir) and House Prosecco	
By the Glass	\$8
By the Bottle	\$30

Non-Alcoholic Beverages

Assorted Soda	\$3.25
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Open Bars

By drink consumption. Priced by Brand Selections.

Specialty brands, cordials, liquors and select brands of liquor, beer, soda, and wine are available upon request. Special orders and requests may be subject to a minimum guarantee to order.

All prices and menu selections are subject to change. All food and beverage is subject to 8% sales tax and 19% service charge plus 1% taxable administration fee.