

Catering Guide

Surf & Turf

Priced at \$60.00 per person.

Beef Medallion

Served with: *(choose one of the following)*

Lobster Tail

Seared Salmon

Scallops

Baked Haddock

Shrimp Skewer

Rice Pilaf

Green Beans w/ Garlic & Sun Dried Tomatoes

Green Salad

Blueberry Pie

Maine Lobster Bake

Priced at \$50.00 per person.

Lobster bakes are synonymous with Maine, so give your guests the true Maine experience.

Succulent 1 lb. Maine Lobster

Fresh Maine Mussels

Red Potatoes, Potato Salad or Pasta Salad (choose one)

Clam Chowder

Sweet Corn on the Cob

Green Salad

Hot Drawn Butter

Hot Dogs

Hamburgers

Chicken Sandwich

Maine Blueberry Cake

Yankee BBQ

Priced at \$40.00 per person

BBQ Trio of Pulled Pork, Pulled Chicken, & Beef Brisket

Sauce – Trio of BBQ, Blueberry BBQ, & Maple Mustard

Maple Baked Beans

Macaroni & Cheese

Red Cabbage Slaw, with Apples, Raisins, Ginger, & Sesame Rice Vinegar

Cornbread

Warm Apple Crisp

Iced Tea

Farewell Breakfast/Brunch

Priced at \$18.00 per person

Fresh Fruit Salad

Toasted Bread & English Muffins

Scrambled Eggs & Breakfast Potatoes

Corned Beef Hash

Sausage & Bacon

Cereals & Yogurt

Waffles (make your own) or Blueberry Pancakes

Coffee, Tea, & Juices

BAR PACKAGES	Standard	Deluxe
Beer	\$7.00	\$8.00
Wine	\$8.00	\$9.00
Liquor	\$9.00	\$10.00






WATER'S EDGE
 WEDDINGS • EVENTS • CATERING

Catering Guide (cont.)

APPETIZERS

Priced per minimum 100 pieces (unless otherwise noted).

Mini Crab Cakes	\$285.00
Bacon Wrapped Scallops	\$375.00
Bacon Wrapped Firecracker Shrimp	\$325.00
Mini Quiche	\$275.00
Chicken Wings w/ choice of Sauces	\$275.00
Large Shrimp Cocktail Bowl	\$400.00
Fresh Maine Oysters on the Half Shell	\$350.00
Coconut Shrimp	\$275.00
Vegetarian Asian Spring Rolls w/ Sweet Chili Sauce	\$200.00
Pigs in a Blanket	\$150.00
Fire Braised St. Louis Ribs	\$250.00
Meatballs in Italian Sauce	\$125.00
Vegetarian Stuffed Mushrooms	\$175.00
Tomato & Mozzarella Skewers	\$225.00
Bruschetta	\$150.00
Pulled Pork Slider	\$175.00
Cheese, Fruit & Cracker Platter (serves 50)	\$125.00
Vegetable Platter w/ Dip (serves 50)	\$125.00

Please note 50 pieces is ½ the price.

SIDES, SOUPS & SALADS

New England Clam Chowder	\$5.00 (cup)
Seasonal Soup	\$5.00 (cup)
Mixed Green Salad	\$5.00
Caesar Salad	\$5.00
Garlic Mashed Potatoes	\$5.00
Scalloped Potatoes	\$6.00
Roasted Herb Red Potatoes	\$4.00
Vegetable Risotto	\$5.00
Rice Pilaf	\$4.00
Roasted Seasonal Vegetables	\$4.00
Green Beans w/ Garlic and Sun Dried Tomatoes	\$5.00
Steamed Asparagus	\$6.00
Steamed Broccoli	\$4.00

Bread, butter, and salads are pre-plated and set on tables, and coffee and tea service is included.

ENTREES

Meat Lasagna	\$15.00
Vegetarian Lasagna	\$12.00
Pasta Primavera	\$10.00
Baked Stuffed Haddock	\$16.00
Broiled Haddock Piccata (lemon & capers)	\$15.00
Baked Salmon w/ Pesto or Dill Sauce	\$18.00
Chicken Cacciatore	\$14.00
Chicken Piccata (lemon & capers)	\$19.00
Roasted Chicken Breast (choose one sauce)	\$19.00
w/ Rosemary and Mushrooms	
w/ Orange, Cardamom, and Turmeric	
w/ Pecan and Spicy Brown Butter	
Roasted Pork Loin w/ Apple Chutney	\$18.00

CARVING STATION

Prime Rib	\$32.00
Sirloin	\$30.00
Roast Beef	\$30.00
Turkey Breast	\$28.00
Spiral Ham	\$26.00
Pork Loin	\$20.00

Should you choose two or more, ask for special pricing.

DESSERTS

Priced at \$6.00 per person

- Assorted Dessert Bites
- Whoopie Pies
- Blueberry Pie
- Cheesecake

Please ask about options that you do not see on the Catering Menu. All menus may be modified and customized based on your preferences. Meals are served buffet style – however, plated service is available for an additional charge. All prices are per person, and are based on a minimum of 50 attendees. Less than 50 attendees, may require special pricing. 20% Service & Gratuity Charge and 8% Maine State Sales Tax Not Included.