

Dockside Grill Banquet Menu

Passed Appetizers

May be ordered in quantities of 20

Seafood:

- Crab Stuffed Mushrooms** \$3 per piece
- Crispy Fried Oysters** grapefruit dijon \$3 per piece
- Raw Oysters*** blood orange mignonette \$3 per piece
- Crispy Shrimp** wonton wrapped, sweet chili sauce \$3.50 per piece
- Maine Jonah Crab Cakes** sesame lime rémoulade \$3 per piece
- Lobster Crostini** brown butter, avocado \$4 per piece
- Bacon Wrapped Scallops** \$3.50 per piece
- Tuna Tartare*** cucumber \$3.50 per piece

Vegetable:

- Bruschetta** tomato, basil \$3 per piece
- Tomato Concassé & Goat Cheese Tarts** \$2 per piece
- Roasted Apples, Caramelized Shallots & Gorgonzola** \$3 per piece
- Spring Rolls** portobellos, vermicelli noodles, peanut sauce \$2.50 per piece
- Flatbread** seasonal vegetables, marinara, asiago \$2.50 per piece
- Spanakopita** feta, spinach \$2.50 per piece

Meat & Poultry:

- Bacon Wrapped Stuffed Dates**, goat cheese \$3 per piece
- BBQ Chicken Skewers** \$3 per piece
- Beef Skewers*** hoisin demi glaze \$3 per piece
- Smoked Chicken, Tomato, Olive & Feta Skewers** \$3 per piece
- Flatbread** pulled pork, espresso barbecue, asiago, basil \$2.50 per piece
- Beef Tenderloin on Baguette*** horseradish cream sauce \$4 per piece
- Potstickers** pork, leeks, dipping sauce \$3 per piece

Mini Sandwiches:

- Mini Maine Lobster Rolls** citrus aioli \$5 per piece
- Cucumber Tea Sandwiches** lemon dill cream cheese \$3 per piece
- Dockside Sliders*** tomato, cheddar, caramelized onion \$4 per piece
- Smoked Chicken Salad Sandwiches** grapes, walnuts \$3.50 per piece
- Grilled Scallop Sliders** green apple slaw, sriracha aioli \$4 per piece

GF - Gluten Free, Gluten free bread is available upon request

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Stationary Appetizers

Minimum Order for 20 people

Fresh Fruit & Yogurt Dip \$3 per person

Vegetarian Crudit  & Lemon Cr me Fraiche \$3 per person

Fresh Fruit & Artisanal Cheese Platter with Crostini \$4 per person

House Made Warm Tortilla Chips, Pico de Gallo & Guacamole \$2 per person

Antipasto Platter* cured meats, artisanal cheeses, olives, crostini \$4 per person

Hummus, Assorted Vegetables & Pita Platter \$3 per person

Shrimp Cocktail horseradish & cocktail sauce \$3 per piece

House Made Meatballs* marinara sauce \$3 per piece

Spinach & Artichoke Dip crostini \$3 per person

Smoked Salmon & Artichoke Dip* crostini \$4 per person

Raw Bar

Shrimp cocktail, littleneck clams, local oysters, mussels,

Blood orange mignonette, cocktail sauce & lemon

\$10 per person, minimum 20 people

Carving Station

\$75 chef carving fee, minimum 20 people

Beef Tenderloin* peppercorn crusted

Prime Rib* garlic & herb seasoned, au jus

Herb Roasted Turkey gravy & cranberry sauce

Herb Encrusted Pork Loin*

Honey Glazed Ham*

Desserts

Mini Assorted Dessert Platters - \$6 per person

Mixture of pastries, cakes & fresh berries

Freshly Baked Cookie Platter - \$3 per person

Assorted Cupcake Platter - \$4 per person

Coffee & Tea Station - \$40

Regular & Decaffeinated Coffee by Design Coffee, Herbal & Regular Teas,

Cream, Milk, Sugar, Honey

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Plated Dinner Banquet Menu

Starters

Soups

New England Seafood Chowder fish, shellfish, fine herbs **9**

Roasted Butternut Squash & Apple Bisque spiced cashews & crème fraiche **8**

Creamy Tomato & Basil Bisque puréed vine ripe tomatoes, fresh basil **8**

Lobster Bisque cream, sherry, lobster velouté, herbs **12**

Salads

Hearts of Romaine white balsamic, white anchovy, asiago & frico **10**

Dockside Salad mixed greens, cherry tomatoes, cucumbers & balsamic vinaigrette **9**

Chopped Salad poached pear, blue cheese, almonds, cranberries, bacon, poppy seed dressing **11**

Autumn Salad kale butternut squash, apples, pipettes, apple cider vinaigrette **10**

Beets & Greens spinach, arugula, goat cheese, candied walnuts, sherry vinaigrette **10**

Appetizers

Shrimp Cocktail cocktail sauce, horseradish **12**

Prosciutto Wrapped Scallops* green apple slaw, cider reduction **14**

Local Oysters blood orange mignonette **6/18**

Crab Cakes grilled lemon, lemon dill rémoulade **13**

Crispy Calamari smoked jalapeno aioli **12**

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Entrees

From the Sea

Lobster Fra Diavolo spicy tomato sauce, basil, asiago, linguine **24**

Scallops* cous cous, butternut squash, arugula, beurre blanc **26**

Steamed Twin Maine Lobster* two 1lb. Maine lobsters, drawn butter, mashed potatoes seasonal vegetable **Mkt**

Grilled Salmon* miso glazed, jasmine rice, baby kale & carrot curry **25**^{GF}

Tuna* sesame encrusted, herb risotto, roasted cabbage, carrots, honey ginger soy, fried leeks **28**

Haddock herb panko crusted, mushroom risotto, grilled asparagus, caper beurre blanc **24**

From the Land

Beef Ribeye demi glaze, red potato, tamarin roasted brussel sprouts **35**

Filet of Beef* seared, caramelized onion mashed potatoes, baby carrots, béarnaise sauce **35**^{GF}

Statler Chicken applewood smoked bacon, roasted potato, kale, mustard cream sauce **22**^{GF}

Pork Tenderloin* sweet potato & bacon hash, roasted brussel sprouts & kale, toasted hazlenut & squash puree **26**

Vegetable Gnocchi crimini mushrooms, grape tomatoes, shallots, vodka cream sauce, basil, asiago reduction **22**

Grilled Eggplant Rollatini stuffed with mozzarella risotto, basil, asiago, tomato sauce **22**

All entrees are prepared based on our chef's recommendations, but substitutions and modifications may be made for sides and sauces as long as they are discussed in advance.

Desserts

\$8 per person for plated desserts

Apple Berry Crisp vanilla bean ice cream

Maine Blueberry Bread Pudding whipped cream

Crème Brûlée cream custard and crisp burnt sugar

Chocolate Lava Bundt Cake fresh berries, whipped cream

Holiday Rum Cake walnuts, maple rum glaze, whipped cream

Flourless Chocolate Torte cinnamon caramel drizzle

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Dockside Grill Buffet Option 1 - \$35 per person

Salads & Soups

Choose one option

Dockside Salad mixed greens, cherry tomatoes, cucumbers & balsamic vinaigrette

Hearts of Romaine white balsamic, white anchovy, asiago & frico

Creamy Tomato & Basil Bisque pureed vine ripe tomatoes, fresh basil

Roasted Butternut Squash & Apple Bisque spiced cashews & crème fraiche

Entrees

Choose two options

(One starch & vegetable is included in entrée per person cost)

Grilled Salmon* lemon vinaigrette

Baked Haddock herb panko crusted

Statler Chicken seasoned & seared

Vegetable Skewers zucchini, summer squash, portobello mushrooms, peppers, onions

Sides

Choose a starch and a vegetable

Starches

Whipped Potatoes

Roasted New Potatoes

Sweet Potato & Bacon Hash

Creamy Mushroom Risotto

Creamy Polenta

Vegetables

Broccolini

Asparagus

Haricots Verts

Brown Butter Carrots

Dessert

Mini Assorted Dessert Platters

Mixture of pastries, cakes & fresh berries

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Dockside Grill Buffet Option 2 - \$45 per person

Salads & Soups

Choose one item

- Hearts of Romaine** white balsamic, white anchovy, asiago & frico
- Dockside Salad** mixed greens, cherry tomatoes, cucumbers & balsamic vinaigrette
- Autumn Salad** kale, butternut squash, apples, pipettes, apple cider vinaigrette
- Beets & Greens** spinach, arugula, candied walnuts, sherry vinaigrette
- New England Seafood Chowder** fish & shellfish, fine herbs
- Lobster Bisque** creamy sherry broth

Entrées

Choose two items

(One starch & vegetable is included in entrée per person cost)

- Grilled Eggplant Rollatini** stuffed with mozzarella risotto, basil, asiago, marinara
- Filet of Beef*** seasoned & grilled (add \$10 per person)
- Steamed Lobster** drawn butter (add \$10 per person)
- Hanger Steak*** seasoned & cast iron seared
- Pork Tenderloin*** marinated & grilled
- Halibut*** seasoned & pan seared
- Beef Ribeye*** mocha salt grilled

Sides:

Choose a starch and a vegetable

Starches

- Whipped Potatoes
- Roasted New Potatoes
- Sweet Potato & Bacon Hash
- Creamy Mushroom Risotto
- Creamy Polenta

Vegetables

- Broccolini
- Asparagus
- Haricots Verts
- Brown Butter Carrots

Desserts

Choose one option

- Mini Assorted Dessert Platters**
- Mixture of pastries, cakes & fresh berries
- Apple Berry Crisp** vanilla bean ice cream
- Maine Blueberry Bread Pudding** whipped cream
- Flourless Chocolate Torte** cinnamon caramel drizzle

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