

# **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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

## **Stationary Appetizers**

*Minimum Order for 20 people*

***Fresh Fruit & Yogurt Dip*** \$3 per person

***Vegetarian Crudité & Lemon Crème 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<sup>GF</sup>**

**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<sup>GF</sup>**

**Statler Chicken** applewood smoked bacon, roasted potato, kale, mustard cream sauce **22<sup>GF</sup>**

**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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