



Down East Lobster Bake

Passed Hors D'Oeuvres

Citrus Poached Jumbo Shrimp Cocktail/Horseradish Tomato Compote

Crispy Artichoke Bottoms/Goat Cheese

Crispy Jonah Crab Claw/Miso Mustard

House Marinated Flank Steaks/Chimichurri

Optional Raw Bar Service - additional charge

FAMILY STYLE/BUFFET

Served with Warm Garlic Rolls and Whipped Honey Butter

New England Style Clam OR Local Haddock Chowder/Cream/Potatoes/Bacon/Herbs

Kennebunkport Mussels and Clams/White Wine/Roasted Garlic/Butter/Herbs

Cape Porpoise Steamed Lobster(1.5 lb)/Drawn Butter/Charred Lemon Wedges

BBQ Chicken Halves/Wild Maine Blueberry BBQ Sauce

Butter Basted Fresh Corn/Lime and Pepper Salt

Red Bliss Potato Salad/Hard Boiled Egg/Mustard/Mayonnaise

Salt and Vinegar Cole Slaw

Fiore de Nona Hand-stretched Fresh Mozzarella/Garden Tomatoes/Fried Basil/10 Year-Old Balsamic

DESSERT BUFFET

Wild Maine Blueberry Crisp/Toasted Almond Whipped Cream

Individual Spiced Carrot Cakes/Whipped Cream Cheese and Rum Frosting

Strawberry Shortcake/Warm Cream Cheese Biscuits/Sugar Soaked Strawberries/Fresh Whipped Cream