

COCKTAIL RECEPTION

10 person minimum

PASSED APPETIZERS

Deviled Eggs \$28 per dozen

Sweet Potato Pancakes | apple pear chutney \$31 per dozen

Watermelon & Peppered Goat Cheese | crispy prosciutto, balsamic reduction \$32 per dozen

Corn Fritters | roasted pepper aioli \$31 per dozen

Shrimp Skewer | lime, sweet chili sauce \$36 per dozen

Mini Grilled Cheese | sundried tomato pesto \$31 per dozen

Smoked Salmon | sesame tuile, crème fraîche, dill \$32 per dozen

Mini Lobster Roll | farm stand micro greens MP per dozen

Lamb Meatballs | herbed yogurt \$36 per dozen

Braised Short Ribs | grilled polenta round, pickled mustard seed \$46 per dozen

Chicken Satay Skewer | spicy peanut sauce \$32 per dozen

STATIONARY BOARDS

CHEF'S TABLE

local artisan cheeses, cured meats, vegetables, dips, spreads, patés, nuts, local and seasonal fruit, baguettes, crackers; no two tables are alike!

\$15 per person

CRUDITÉ BOARD

fresh, roasted, and pickled vegetables, housemade hummus

\$8 per person

SMOKED SALMON BOARD

red onion, egg, capers, cream cheese, pumpernickel

\$13 per person

BISCUIT BOARD

housemade biscuits, whipped honey butter, pimento cheese, jam, pickles

\$8 per person

LIBRARY TEA

\$24 per person

Assortment of Sweet or Savory Scones
choice of 2 per dozen guests

cheddar dill | parmesan thyme | maple date |
traditional currant with jam and clotted cream

Assorted Finger Sandwiches
choice of 2 per dozen guests

cheddar and chutney | cucumber and herbed cheese | smoked salmon |
pea and prosciutto | watercress and Irish butter

Assorted tarts
choice of 2 per dozen guests
chocolate ganache, salted caramel | summer berry | s'mores |
french apple | cannoli

LUNCH

\$28 per person

Assortment of Sandwiches and Wraps

smoked turkey, provolone, sundried tomato, zucchini ribbons, chipotle aioli

roast beef, slow roasted tomatoes, caramelized onion, pea shoots, whole grain mustard

hummus and vegetable

cranberry chicken salad

egg salad with dill

roasted vegetable salad or classic caesar

brownies | lemon bars | raspberry shortbread bars |
chocolate chip cookies | oatmeal raisin cookies

DINNER

\$60 per person for three courses | choice of salad or soup

SALAD

Classic Caesar

Kale Salad | lemon, garlic, fresh parmesan, toasted bread crumb

Marinated Golden Beets | grapefruit, pistachios, lime, parsley

Romaine & Red Cabbage | grilled peach, bacon, maple bourbon vinaigrette

Seasonal Greens & Vegetables | lemon dijon vinaigrette

Wedge | crisp iceberg lettuce, applewood smoked bacon,
roasted tomato, Lakins Gorge Cascadilla bleu cheese

SOUP

Italian Wedding Soup

Avgolemono

Butternut Squash--cinnamon crème fraîche, toasted pepitas

Gingered Carrot Soup

Old Fashioned Split Pea Soup

Gazpacho

ENTRÉE

Seasonal Vegetable Risotto

Braised Chicken Pappardelle | tarragon cream sauce, lemon, fresh herbs

Buttermilk Fried Chicken | rosemary sea salt

Roasted Pork Loin | apples, onions, roasted potatoes

Pan Seared Duck | figs & port, mashed potatoes, roasted vegetables (+\$4 pp)

Fresh Swordfish | tomato, basil, feta, garlic (+MP pp)

Oil-Poached Halibut | tomato, fennel (+MP pp)

Asian Seared Salmon | scallions, jasmine rice, crispy snow peas (+\$4pp)

Beef Bourguignon (+\$4pp)

Classic Lasagna (+\$5 pp)

Filet of Beef | au jus or horseradish cream, roasted root vegetables,
mashed potatoes (+\$8 pp)

Steamed Lobster | drawn butter, baked potato, sweet roasted corn,
kale and broccoli slaw (+MP pp)

DESSERT

Classic Cheesecake

Maine Wild Blueberry Pie à la mode

Gelato Fiasco and Sugar Cookies

Flourless Chocolate Cake | whipped cream and candied orange

Cookie Platter | brownies, lemon bars, raspberry shortbread bars,
chocolate chip cookies

Coconut Cupcakes

Ask about our selection of celebration cakes