

Dinner Buffet Suggestion

(Minimum twenty Five Guests Unless Otherwise Noted, Menu priced per guest)

All Dinner Buffets Include Coffee and Tea

New England Barbecue

Riverside Sirloin Chili
Seasonal Greens with Gourmet House Dressing
Granny Smith Apple Cole Slaw
Sliced Seasonal Melon
Bread Basket with Cornbread
Roasted Red Potatoes
Corn on the Cob with Melted Butter
New England Style Baked Beans
Chef's Selection of Pies
Select Two Entrees:
Barbecue Chicken, Spicy Smoked Sausage, Beef Brisket, Hamburgers
\$22

Substitute St. Louis Ribs or Shrimp Skewers For One of Your Selections at \$3

THE TASTE OF ITALY BUFFET

Italian Wedding Soup
Classic Caesar Salad
Fresh Garlic Bread
Antipasto Display
Sautéed Shrimp and Scallops with Creamy Sun-Dried Tomato Pesto over Penne Pasta
Seared Breast of Chicken with Marsala Wine Sauce
Meat or Vegetarian Lasagna
Sautéed Eggplant, Squash & Tomatoes with Fresh Herbs
\$25

Seasons Event & Conference Center (207) 775-6536

All prices are subject to prevailing State of Maine sales tax (7%) and 18% service charge. All prices are subject to change.

Wedding Receptions, clients cake is served as dessert.

Lobster Bake

(MINIMUM OF FIFTY GUESTS, 1 LOBSTER PER GUEST)

New England Clam Chowder
Seasonal Greens with Gourmet House Dressing
Country Style Potato Salad
New-England Style Cole Slaw
Roasted Red Potato
Corn on the Cob
Corn Bread & Biscuits
Grilled Sirloin Steak
Maine Steamers or Mussels
Maine Lobster

Maine Blueberry Bread Pudding with Vanilla Sauce
(Market Price)

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The Grand Buffet

Bread Basket with Country Butter

Soup du Jour

Chef's Selection of Starch & Seasonal Vegetable Medley

Chef Selection of Assorted Desserts

CHOICE OF ANY TWO SALADS:

Seasonal Greens with Gourmet House Dressing

Classic Caesar Salad

Greek Salad with Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese

Home Style Potato Salad

Roasted Vegetable and CousCous Salad

Salad of Marinated Tomato, Cucumbers & Red Onion

Pasta Salad

Seasonal Fruit Salad

ENTRÉE SELECTION:

Rotisserie Chicken with Rosemary Scented Jus

Grilled Chicken Breast with Wild Mushroom Cream

Herb Chicken with Bourbon Peppercorn Sauce

Beef Bourguignon

Grilled Sirloin Steak with a Port & Caramelized Shallot Glaze

Roasted Pork Loin Rubbed with Rosemary and a Cider Reduction Sauce

Stuffed Sole with Seafood over Julienne of Vegetables

Roasted Salmon with a Maple Ginger Glaze

Seafood Pasta with Creamy Pesto

Vegetarian Lasagna

Stuffed Manicotti

Two Entrees \$30 Three Entrees \$35

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