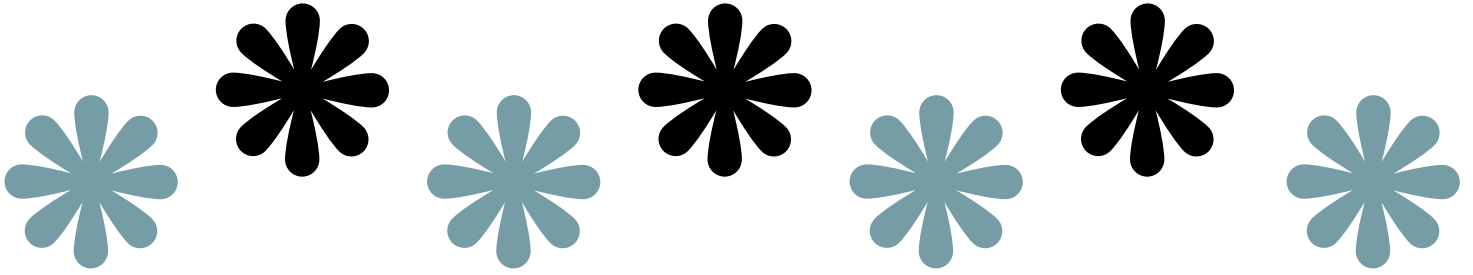


Appetizer



APPETIZER SELECTION- COLD

- FRUIT CHEESE CRACKERS, SERVED WITH CRACKERS..... \$3.95 PER PERSON
- RAW VEGETABLES WITH DIPS..... \$2.95 PER PERSON
- OLIVES, PEPPERONI, IMPORTED CHEESE..... \$4.95 PER PERSON
- FRESH MOZZERELLA, BASIL AND TOMATO..... \$4.95 PER PERSON
- JUMBO SHRIMP COCKTAIL..... \$175 PER 50 PIECES
- ASSORTED FINGER ROLLS, ALL HOUSEMADE TRADITIONAL CHICKEN, HAM, EGG, TUNA OR CRANBERRY WALNUT CHICKEN SALAD..... \$24.95 PER DOZEN
- LARGE GARDEN SALAD..... \$75.00
- LARGE CAESAR SALAD..... \$75.00

APPETIZER SELECTION, HOT (EACH SELECTION IS BASED ON 100 PIECES)

- FRESH SEA SCALLOPS IN BACON..... \$375
- ASSORTED QUICHE SQUARES..... \$190
- HOMEMADE ITALIAN MEATBALLS..... \$220
- SAUSAGE ONION PEPPERS..... \$220
- SEAFOOD STUFFED MUSHROOMS..... \$240
- ORANGE THAI PEANUT CHICKEN SKEWERS..... \$230
- TERRIYAKI CHICKEN SKEWARS..... \$230
- CHICKEN WINGS, MILD OR HOT, WITH DIPS..... \$200
- COCONUT SHRIMP WITH CITRUS SAUCE..... \$250
- VEGETARIAN EGGROLLS WITH SWEET AND SOUR SAUCE..... \$190
- BEEF NACHOS, GUACAMOLE, SALSA, SOUR CREAM..... \$190



PASTA APPETIZERS AND OTHER APPETIZERS

- FETTUCCHINI ALFREDO..... \$4.95 PER PERSON
- PASTA PRIMAVERA, GARLIC OIL OR RED SAUCE..... \$4.95 PER PERSON
- PENNE PASTA WITH MARINARA..... \$4.95 PER PERSON
- HOUSEMADE JUMBO STUFFED BREAD WITH ROASTED RED PEPPER, PEPPERONI, SAUSAGE, AND SPINACH..... \$75 PER LOAD
- SHEET PAN PIZZA, PEPPERONI, THREE CHEESE, VEGETARIAN.....\$70 PER SHEET



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Brunch Selections

MORNING BREAKFAST BUFFET

\$24.95

- SCRAMBLED EGGS
- BACON
- SAUSAGE
- HOME FRIES
- FRESH FRUIT
- ASSORTED MUFFINS
- ASSORTED JUICE
- COFFEE, TEA, DECAF

Deluxe Brunch

\$32.95

- ASSORTED QUICHE
- SCRAMBLED EGGS
- BAKED HAM WITH
CHERRY GLAZE
- HOME FRIES
- FRESH FRUIT, YOGURT,
GRANOLA
- CROISSANTS AND DANISH
- ASSORTED JUICES
- COFFEE, TEA, DECAF

Our Favorite

\$28.95

- SCRAMBLED EGGS
- ASSORTED QUICHE
- BACON
- SAUSAGE
- HOME FRIES
- FRESH FRUIT
- MUFFINS AND DANISH
- ASSORTED JUICES
- COFFEE, TEA, DECAF

Additional

\$45.95

ADD A MIMOSA OR BLOODY
MARY PUNCHBOWL (SERVES 15-
20 PEOPLE)

\$9.95 PER PERSON

ADD A DELUXE MIMOSA OR
BLOODY MARY BAR TO ANY
BUFFET OPTION

ALL BUFFETS ARE FOR ON PREMISES CONSUMPTION ONLY. WE WILL GLADLY TAILOR MENUS TO YOUR TASTES AND BUDGET. VEGAN, GLUTEN FREE AND VEGETARIAN OPTIONS ARE AVAILABLE.

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Lunch Buffet Selections

LUNCH BUFFET NUMBER ONE

GARDEN SALAD OR CAESAR SALAD

- TURKEY AND HAM SLICES
- AMERICAN, SWISS, PROVOLONE SLICES
- LETTUCE, TOMATO, AND ONION
- PICKLES AND CHIPS
- MUSTARD, MAYONNAISE
- BULKY ROLLS AND BREAD

PICK ONE OF THE FOLLOWING HOT ITEMS

- MACARONI AND CHEESE
- FETTUCCHINI ALFREDO
- STUFFED SHELLS
- BAKED ZITI
- RICE PILAF

PICK ONE OF THESE AS WELL:

- MEATBALLS
- CHICKEN PARMIGIANA
- BAKED STUFFED CHICKEN
- SAUSAGE, ONION, PEPPERS

\$28.95 PER PERSON

\$32.95 PER PERSON TO ADD ASSORTED
DESSERTS AND SODAS

MEETING PLANNER SPECIAL

- MORNING COFFEE, TEA, DECAF (REPLENISHED ALL DAY)
- FRESH BAKED MUFFIN ASSORTMENT
- ** MID-MORNING REFRESH ON THE ABOVE **

LUNCH BUFFET:

- GARDEN SALAD
- PASTA SALAD
- TUNA SALAD
- HAM AND TURKEY SLICES
- AMERICAN, SWISS, AND PROVOLONE CHEESE
- FRESH BAKED BULKY ROLLS/BREAD
- POTATO CHIPS AND PICKLES
- ASSORTED DESSERT AND SODA BAR
- AFTERNOON BREAK
- REFRESH DESSERTS AND SODAS

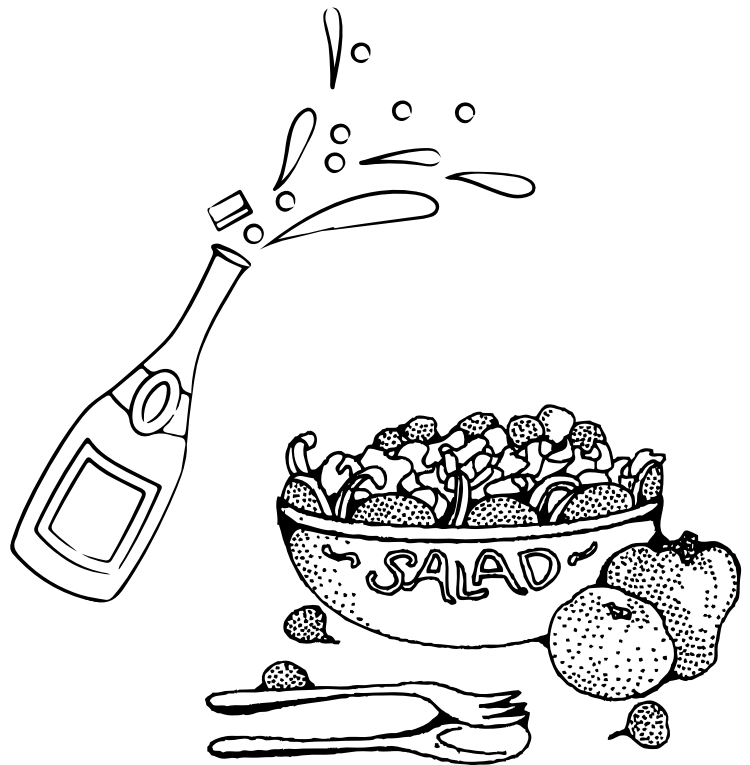
44.95 PER PERSON

ITALIAN FEAST

- GARDEN SALAD
- BAKED ZITI
- HOMEMADE MEATBALLS
- CHICKEN PARMIGIANA
- FETTUCCHINI ALFREDO
- FRESHLY SAUTEED VEGETABLES
- FRESHLY BAKED BREAD

\$29.95 PER PERSON

\$33.95 PER PERSON WHEN YOU ADD
ASSORTED DESSERTS AND SODAS



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PLATED ENTREES

ALL ENTREES INCLUDE FRESHLY BAKED BREAD, CHOICE OF SALAD, POTATO, VEGETABLE,
COFFEE AND TEA

CHOOSE ONE SALAD:

- GARDEN
- CAESAR

CHOOSE ONE VEGETABLE:

- MAPLE GLAZED CARROTS
- SEASONAL VEGETABLE MEDLY
- GREEN BEANS ALMADINE

CHOOSE ONE STARCH:

- OVEN ROASTED POTATO
- RICE PILAF
- GARLIC MASHED POTATO
- MASHED POTATO

- | | |
|--|--------------|
| • BAKED STUFFED CHICKEN MADE WITH OUR HOUSE MADE STUFFING AND PAN GRAVY | \$28.95 |
| • CHICKEN CORDON BLEU, HAND BREADED, STUFFED WITH HAM AND CHEESE AND VELOUTE SAUCE | \$29.95 |
| • HOMEMADE CHICKEN PARMIGIANA, SERVED WITH PENNE PASTA | \$28.95 |
| • CHICKEN MARSALA, PAN SEARED WITH MUSHROOMS, MARSALA WINE AND DEMI GLAZE | \$28.95 |
| • SPAGHETTI OR PENNE SERVED WITH OUR HOUSE MADE MEATBALLS | \$24.95 |
| • PASTA PRIMEVERA (VEGAN) WITH OLIVE OIL, FRESH HERBS, VEGETABLES, AND GARLIC | \$24.95 |
| • FRESH BROILED HADDOCK WITH LEMON, BUTTER, AND CRUMBS | \$30.95 |
| • BAKED STUFFED HADDOCK, CRABMEAT STUFFING AND NEWBURG SAUCE | \$32.95 |
| • FRESHLY BROILED SCALLOPS, LEMON BUTTER AND CRUMB TOPPING | \$40.95 |
| • SURF AND TURF, PETITE FILET, BAKED STUFF SHRIMP | MARKET PRICE |
| • PRIME RIB SERVED WITH AU JUS AND HORSERADISH SAUCE | \$45.95 |
| • NEW YORK SIRLOIN STEAK SERVED WITH GARLIC BUTTER | \$35.95 |
| • FILET MIGNON, BACON WRAPPED AND SERVED WITH BEARNAISE SAUCE | \$49.95 |

GLUTEN FREE OPTIONS ARE AVAILABLE, PLEASE ASK

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DINNER BUFFET

EVERYBODY LOVES ITALIAN

- GARDEN OR CAESAR SALAD
- HOMEMADE MEATBALLS
- CHICKEN PARMIGIANA
- SAUSAGE, ONIONS, PEPPERS
- BAKED ZITI
- FETTUCCINE ALFREDO
- BREAD AND BUTTER

\$29.95 + PER PERSON

DELUXE BUFFET

- GARDEN OR CAESAR SALAD
- CARVED HAM OR CARVED TURKEY
- RICE PILAF
- HOMEMADE MEATBALLS
- BAKED ZITI
- BROILED HADDOCK
- FRESH VEGETABLE MEDLEY

\$34.95 + PER PERSON

FAVORITE REQUESTS

- GARDEN OR CAESAR SALAD
- BAKED STUFFED CHICKEN
- MASHED POTATO OR RICE PILAF
- MAPLE GLAZED CARROTS
- ITALIAN OR SWEDISH MEATBALLS
- BUTTERED NOODLES OR BAKED ZITI
- BREAD AND BUTTER

\$31.95 + PER PERSON

UPSCALE DELIGHTS

- ANTIPASTO STYLE SALAD
- CARVED BEEF, WITH AU JUS AND HORSERADISH
- BAKED STUFFED HADDOCK
- CHICKEN CORDON BLEU OR CHICKEN MARSALA
- WILD RICE PILAF
- OVEN ROASTED OR WHIPPED POTATOES
- FRESHLY SAUTEED BROCCOLI OR FRESH VEGETABLE MEDLEY
- BREAD ASSORTMENT

\$48.95 + PER PERSON

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Dessert Selections

*** ALL ARE \$5.95 PER PERSON UNLESS OTHERWISE NOTED ***

STRAWBERRY SHORTCAKE

HOUSEMADE BLUEBERRY
CAKE

CHEESECAKE WITH
STRAWBERRIES

HOUSEMADE CHOCOLATE
CAKE WITH PEANUT
BUTTER FROSTING

HOUSEMADE ALMOND OR
COCONUT CAKE

ASSORTED DESSERTS,
PLATTERS SERVED TO
TABLES OR BUFFET STYLE
(WHOOPIE PIE, CANNOLI,
BROWNIES, COOKIES

CHOCOLATE FOUNTAIN: INCLUDES ALL DIPPING ITEMS..... \$9.95 PER
PERSON

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ALDEN BALLROOM WEDDING PACKAGES

PACKAGE A CUSTOMIZED

- CHAIR COVERS AND SASHES IN YOUR CHOICE OF COLORS
- CHOOSE TWO HOT AND TWO COLD APPETIZERS SERVED DURING SOCIAL HOUR
- PLATED OR DINNER BUFFET, CUSTOMIZED
- CANDLES AND FRESH FLORAL CENTERPIECES
- CHAMPAGNE TOAST IN GARDINISHED GLASS
- YOUR WEDDING CAKE SERVED AS DESSERT
- COFFEE, TEA, DECAF STATION

\$59.95 PER PERSON
64.95 PER PERSON IF PLATED MEAL

PACKAGE B CUSTOMIZED

- CHAIR COVERS AND SASHES IN YOUR CHOICE OF COLORS
- CHOOSE TWO HOT AND TWO COLD APPETIZERS SERVED DURING SOCIAL HOROR
- PLATED OR DINNER BUFFET, CUSTOMIZED
- CANDLES AND FRESH FLORAL CENTERPIECES
- CHAMPAGNE TOAST IN GARDINISHED GLASS
- YOUR WEDDING CAKE SERVED AS DESSERT
- COFFEE, TEA, DECAF STATION
- OPEN BAR FIRST HOUR

69.95 PER PERDON
\$74.95 PER PERSON IF PLATED MEAL

BUILDABLE PACKAGE

- CHAIR COVERS AND SASHES, CHOOSE YOUR COLORS - \$8.00 PER PERSON
- FLORAL ARRANGEMENTS - STARTING AT \$5.00 PER PERSON
- CHAMPAGNE TOAST IN GARNISHED GLASS - \$4.95 PER PERSON
- WEDDING CAKE SERVICE - \$2.95 PER PERSON
- COFFEE, TEA, DECAF STATION - \$3.95 PER PERSON
- OPEN BAR - \$19.00 PER PERSON, PER HOUR

*** DISCLAIMER ***

- FOR ALL WEDDING PACKAGES: SEAFOOD AND SPECIALTY BUFFETS, SURF AND TURF ENTREES ARE EXTRA
- A MINIMUM OF FIFTY GUESTS IS REQUIRED
- BARTENDER FEE AND ROOM CHARGE IS INCLUDED WITH PACKAGE PURCHASE
- ATTENDANCE MUST BE CONFIRMED FIVE WORKING DAYS PRIOR TO EACH FUNCTION AND CANNOT BE LESSEned
- OUR WEDDING COORDINATOR IS HAPPY TO TAILOR MENUS, COLORS, AND TIMELINES TO YOUR PERSONAL TASTES AND PREFERENCES