

Taste of Maine Restaurant

BANQUET INFORMATION

Family Run and Family Owned Since 1978!



- Open 7 Days a week! -

*Ample parking, water views, outside dinning, handicap accessible and full bar!
Conveniently located on Route 1.*



161 Main St. Rte 1 Woolwich, ME 04579 207.443.4554
P.O. Box 364 Woolwich, Maine 04579

BANQUET INFORMATION

CHOICE OF FUNCTION ROOM:

Function rooms are assigned according to the type and availability. With advanced notice to you we reserve the right to relocate your group to a room more suitable to your needs if deemed necessary.

FUNCTION DEPOSITS:

There will be a \$2000.00 deposit required for any event. The deposit will be deducted from the final bill. A deposit will be refunded if we are notified with a written notice 2 months prior to function date.

PAYMENT AND BILLING:

Final payment is required one week in advance before the function in the form of cash or check. No credit cards.

AUDIO VISUAL:

Available for a fee depending on the room Available for a fee depending on the room

- Screens
- Podium
- Wireless Microphone

LINENS:

Linen table cloths are complimentary. There is a charge for linen napkins and any table cloth linens that are not white.

Room Rentals: Room Rentals:

Upstairs Room | Capacity 300 people | \$2500 | For 3 hours Upstairs Room

Downstairs Room | Capacity 90 people | \$1500 | For 3 hours Downstairs Room

Main Floor | Capacity 40 people | \$350 | For 3 hours

We do not exceed 100 guest for a sit down dinner menu. Groups on a limited schedule, we suggest 1 Entree Choice. Prices do not include 8% tax and 20% gratuity and are subject to change.

On Premises Consumption Only

HORS D'OEUVRES

(When ordering hors d'oeuvres only, without a planned meal, there is a \$50.00 per person minimum.)

HOT HORS D' OEUVRES: (prices per 100 pieces)

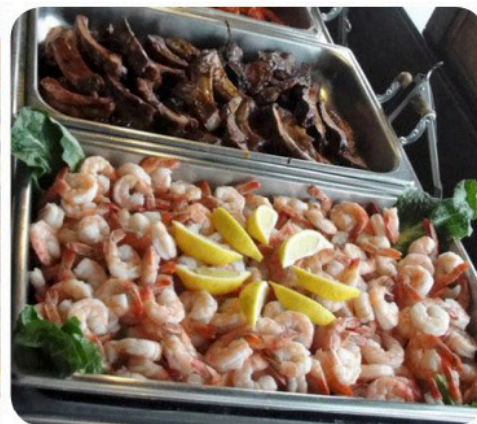
BBQ Cocktail Sausages	\$300.00
BBQ Meatballs	\$300.00
Frank in Blanket	\$325.00
Italian Meatballs	\$300.00
Pot Stickers	\$325.00
Buffalo Wings	\$350.00
Crab Rangoon	\$300.00
Mini Egg Rolls	\$300.00
Assorted Petite Quiche	\$310.00
Hibachi Chicken Skewers	\$350.00
Bacon Sticks	\$375.00
Baked Stuffed Mushrooms	\$375.00
Crostini	\$350.00
Spanakopita	\$425.00
Beef Teriyahi Brochette	\$400.00
Mini Crab Cakes	\$400.00
* Scallops Wrapped in Bacon	

SWEETS PER 100

Fresh Baked Cookies	\$350.00
Homemade Brownies	\$350.00
Assorted Cakes	\$350.00

*** Served Butler Style Upon Request
On Premises Consumption Only**





COLD HORS D'OEUVRES: (prices per 100 pieces)

(When ordering hors d'oeuvres only, without a planned meal, there is a \$50.00 per person minimum.)

Chips & Dip	\$150.00
Deviled Eggs	\$250.00
Tortilla Chips with Guacamole & Salsa	\$250.00
Assorted Finger Sandwiches (Ham, Turkey & Tuna)	\$400.00
*Gulf Shrimp Cocktail	\$450.00
Sushi (Per 100 Pieces)	\$450.00

Raw Vegetables & Dip

Serves 25	\$175.00
Serves 50	\$200.00
Serves 100	\$350.00

Cheese & Crackers

Serves 25	\$175.00
Serves 50	\$200.00
Serves 100	\$350.00

Each (per pound)

Pretzels	\$85.00
Mints	
Dry Roasted Peanuts	
Mixed Nuts	

On Premises Consumption Only

BEVERAGE PRICES

LIQUORS

Well Drink	\$8.00
Call Drinks	\$10.00
Premium Drinks	\$12.00
Top Shelf	\$15.00
Beer	\$6.00 - \$8.00
Wine by the Glass	\$8.00

BEVERAGES

Soda or Milk	\$3.00
Juice	\$3.00
Coffee or Tea	\$3.00
Coffee by the Pot	\$30.00
Juice by the Carafe	\$30.00
Champagne Toast (Per Glass)	\$7.00
Cider Toast (N/A Per Glass)	\$6.00

PUNCHES

By the gallon	
Fruit Punch	\$50.00
Vodka Punch	\$70.00
Rum Punch	\$70.00
Champagne Punch	\$70.00

CARAFE WINES

Cavit Pinot Grigio	\$33.00
White Zinfandel	\$33.00
Chardonnay, Merlot, Cabernet Sauvignon	\$33.00
Chablis	\$33.00

On Premises Consumption Only



TRADITIONAL DOWNEAST LOBSTER BAKE

Clam or Haddock Chowder

Casear Salad

Warm Rolls & Butter

1 1/4 lb. Steamed Lobster with Steamed Clams

Corn on the Cob

Dessert

Beverage

Market Price

Menu selection must be made two weeks prior to function date.

Separate checks not available

Prices do not include 8% tax and 20% gratuity and are subject to change

On Premise Consumption Only

DINNER BUFFETS

MATE'S BUFFET

Minimum of 50 people

Fried Chicken Tenders
Swedish sautéed Meatballs
Baked Stuffed Pasta Shells with melted mozzarella and cheddar cheese
Broiled Haddock in a wine lemon butter with a dusting of bread crumbs
Rice Pilaf
Chef's Vegetable
Homemade Cole Slaw
Caesar salad
Warm Rolls & Butter
Strawberry Cake
Coffee or tea

\$60.00 Per Person

CAPTAIN'S BUFFET

Minimum of 50 people

Baked Stuffed Filet of Sole with a Homemade Newburg sauce or Seafood Newburg
Slow Roasted Prime Rib
Italian Stuffed Shells with melted Mozzarella and Cheddar Cheese
Baked Chicken and Broccoli in a hollandaise sauce baked in a breadcrumb topping
Red Russet Potatoes baked with parsley or Homemade Mashed Potatoes
Chef Vegetable
Caesar Salad
Fresh Fruit Bowl
Warm Rolls & Butter
Homemade Dessert
Coffee or Tea

\$75.00 Per Person

Menu selection must be made two weeks prior to function date.

Separate checks not available

Prices do not include 8% tax and 20% gratuity and are subject to change

Item count required 1 week in advance

On Premise Consumption Only

SHIP'S BUFFET

Minimum of 50 people

Baked Stuffed Filet of Sole with a Homemade Newburg sauce or Seafood Newburg

Slow Roasted Prime Rib

Italian Stuffed Shells with melted Mozzarella and Cheddar Cheese

Baked Chicken and Broccoli in a hollandaise sauce baked in a breadcrumb topping

Seafood Pasta Salad with fresh Shrimp and Scallops

Red Russet Potatoes baked with parsley or Homemade Mashed Potatoes

Chef's Vegetable

Fresh Seasonal Fruit Bowl

Fresh Garden Salad

Rice Pilaf

Cole Slaw

Warm Rolls & Butter

Homemade Dessert

Coffee or Tea

\$85.00 Per Person

Menu selection must be made two weeks prior to function date.

Separate checks not available

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On Premise Consumption Only





BUS TOUR MENU

Baked Shrimp and Haddock

Fried Haddock

Fried Shrimp

Grilled Chicken

Pot Roast

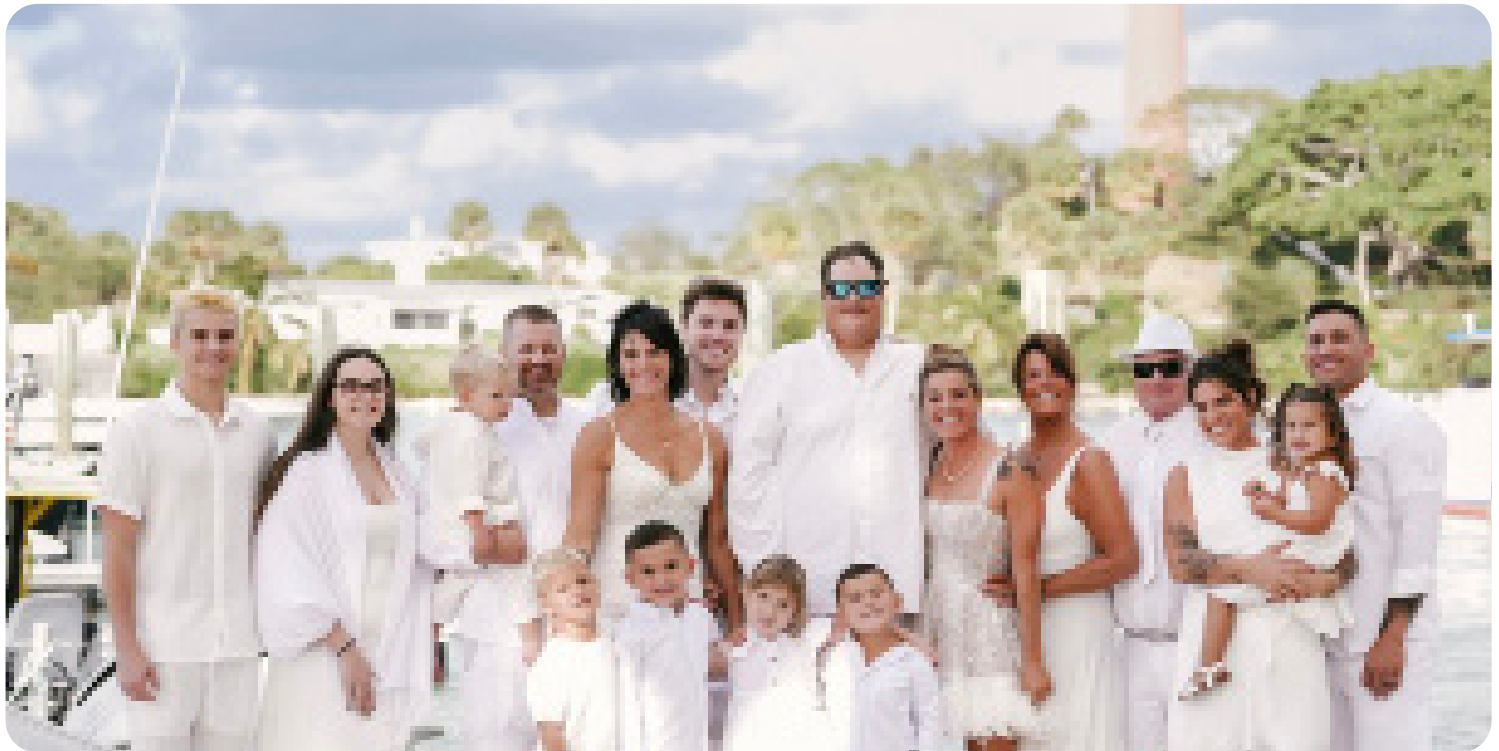
All come with beverage Caesar Salad, Rolls, Chefs Vegetable, Baked Potato and Strawberry Cake for dessert. \$42.00 all inclusive.

*Can add a lobster roll or a single lobster to the menu for \$40.00 more.

All buses need a head count on food and payment 48 hours prior. One comp for a buss of 45 or less. Anything 45 and over 2 comps.

FRESH MAINE SEAFOOD SINCE 1978

Since 1978 the Gregory family has been serving the freshest, sweetest seafood of the Atlantic Ocean. We take pride in our lobsters and bring that same quality to you in our menu selection. Enjoy!



GREAT ATMOSPHERE & GORGEOUS VIEW

Our spacious restaurant is filled with beautiful antique collectibles from all over Maine. Enjoy your meal as you look at Pleasant Cove, one of the prettiest waterfronts in Maine.

*Ample parking, water views, outside dinning, handicap accessible and full bar.
Conveniently located on Route 1.*

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WWW.TASTEOFMAINE.COM
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