

REGATTA (menu option #3)

Choice of five butler passed hors d'oeuvres
Imported & artisan cheese & fruit display
Charcuterie display of cured meats & vegetables
Champagne toast
Three course gourmet dinner
White & red house wine service during entrée course
Coffee & tea service

ENTRÉE SELECTIONS CHOICE OF THREE, INCLUDING ONE VEGETARIAN

- Parmesan crusted free range chicken, spinach & fontina cheese stuffing, herb jus
 - Pasta primavera, grilled vegetables, light cream sauce
- Pork tenderloin wrapped in bacon, wild mushroom rice, grilled vegetables, bourbon demi
- Atlantic salmon, horseradish mashed potatoes, grilled asparagus, orange dill butter
 - Swordfish, salsa fresca, basmati rice & grilled avocado
 - Wild mushroom ravioli, braised greens, truffle cream
 - Filet Mignon, mushroom risotto, grilled asparagus
- Chilean sea bass, lobster & avocado risotto, grilled vegetables
- Seafood mixed grille, salmon, prawns, scallops, lobster, Yukon mashed potatoes, snap peas, tomato butter
 - Butternut squash ravioli, braised greens, brown butter & sage

Prices do not include 20% taxable service charge and 8% Maine sales tax.