



DOCKSIDE WEDDING & EVENTS  
ON YORK HARBOR

# BANQUET A LA CART MENU

*Priced Per Serving*

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## SOUP OR SALAD

### SEAFOOD CHOWDER

Scallops, haddock, shrimp, traditional New England style \$8

### LOBSTER BISQUE

Maine lobster, fresh herbs, creamy lobster stock \$9

### CAESAR SALAD

Chopped romaine, shaved parmesan cheese,  
herbed croutons, house made caesar dressing \$8

### SPINACH SALAD

Baby spinach, shaved red onion, grape tomato,  
crumbled egg, candied pecans, maple balsamic dressing \$8

### GARDEN SALAD

Artisan greens, shredded carrot, English cucumber,  
grape tomato, shaved red onion, toasted sesame seeds,  
herb infused oil and vinaigrette \$8

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## ENTREES

### BEEF/PORK

#### ROAST SIRLOIN

Braised shallot demi-glace, medium rare, chef's/guest's choice  
of seasonal vegetable and accompaniment \$48

#### SLOW ROASTED PRIME RIB

Au jus and creamed horseradish, chef's/guest's choice of  
seasonal vegetable and accompaniment \$47

#### TENDER BRAISED SHORT RIBS

Rich braising reduction, chef's/guest's choice of seasonal  
vegetable and accompaniment \$37

#### ROAST PORK TENDERLOIN

Wild mushroom medley pan sauce, chef's/guest's choice of  
seasonal vegetable and accompaniment \$34



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## ENTREES

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### PREMIUM BEEF ENTREES

*Priced upon request*

#### **CHATEAUBRIAND, BORDELAISE OR BEARNAISE SAUCE**

Chef's/guest's choice of seasonal vegetable and accompaniment

#### **TENDERLOIN OF BEEF, OSCAR STYLE**

Beef tenderloin, Maine lobster meat, asparagus and hollandaise sauce  
chef's/guest's choice of seasonal vegetable and accompaniment

### SEAFOOD ENTREES

#### **SEAFOOD STUFFED HADDOCK**

Haddock filet, seafood stuffing and lobster volute' sauce  
Chef's/guest's choice of seasonal vegetable and accompaniment \$39

#### **LOCAL COD**

Lemon, salt, pepper, chardonnay, and buttery breadcrumbs  
Chef's/guest's choice of seasonal vegetable and accompaniment \$34

#### **ATLANTIC SALMON**

Native salmon, lemon beurre blanc sauce  
Chef's/guest's choice of seasonal vegetable and accompaniment \$36

#### **SHRIMP AND PASTA**

Gulf shrimp, garlic, chardonnay, fine herbs, lemon, butter, farfalloni  
Wilted spinach and grilled baguette \$35

### PREMIUM SEAFOOD ENTREES

*Priced upon request*

#### **SEAFOOD TRIANGLE**

Large sea scallops, Maine lobster, native haddock filet,  
seasoned crumbs, wine, lemon and butter chef's/guest's choice  
of seasonal vegetable and accompaniment

#### **STEAMED LOBSTER BAKE**

1 1/2 Pound Maine lobster served with mussels, steamed clams, corn, and potato

#### **SEARED AND ROASTED HALIBUT**

Champagne & thyme beurre blanc sauce,  
chef's/guest's choice of seasonal vegetable and accompaniment

#### **ADD A MAINE LOBSTER TAIL TO ANY ENTRÉE**

Market price



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## ENTREES

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### POULTRY

#### **CHICKEN MARSALA**

Pan seared boneless chicken breast with shallots, mushrooms and sweet marsala sauce, accompanied with chef's choice of vegetable and starch \$33

#### **CHICKEN PICCATA**

Pan seared boneless chicken breast with roasted artichoke hearts, lemon, butter, wine sauce and capers, accompanied with chef's choice of vegetable and starch \$34

#### **CHICKEN SALTIMBOCCA**

Pan seared chicken, prosciutto, fontina cheese, chianti and sage reduction, chef's/guest's choice of seasonal vegetable and accompaniment \$38

#### **MAPLE FARM DUCK BREAST**

Pan seared, tarragon bechamel sauce, chef's/guest's choice of seasonal vegetable and accompaniment \$42

#### **LOBSTER STUFFED CHICKEN**

Maine lobster stuffing, boursin cheese sauce, chef's/guest's choice of seasonal vegetable and accompaniment \$46

### VEGETARIAN OPTIONS

#### **GUESTS/CHEF'S VEGETARIAN/VEGAN CHOICE**

Chef's whim MKT

#### **SEASONAL VEGETABLE RAVIOLI \$28**

Mushroom

Spinach and cheese

Sweet potato and butternut squash

#### **SEASONAL VEGETABLE LASAGNA**

Thinly sliced and layered seasonal vegetables, cheeses, tomato sauce \$28

#### **PASTA PRIMAVERA**

Linguini with seasonal vegetables, garlic, parmesan cheese and olive oil \$26

### CHILDREN'S OPTIONS

\$16 PER PERSON

*Please choose one option for all children*

#### **MACARONI & CHEESE**

#### **CHICKEN TENDERS & FRENCH FRIES**

#### **HOT DOG & FRENCH FRIES**



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## DESSERT, COFFEE & TEA

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### DESSERT OPTIONS

*Please choose one option for all guests*

**BLUEBERRY COBBLER, A LA MODE** \$8

**HICKORY STICK** \$9

**KEY LIME PIE** \$7

**CHOCOLATE MOUSSE, RASPBERRY SAUCE & WHIPPED CREAM** \$8

**PEANUT BUTTER & CHOCOLATE PARFAIT** \$8

Dessert buffets can be arranged; we have any of the above to mix or match and many more to choose. Custom priced from \$12 per guest and up.

### COFFEE & TEA SERVICE

\$3 PER GUEST

Two items may be selected with an advance pre-count, and all charges are based on the higher priced entree.

Should the entrees be equal in price, a \$2 surcharge will be added to each entree.

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We can do just about anything!  
Please ask if you are looking for something you don't see.  
We can do buffet style events as well.

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**Service charge and tax:** 14% gratuity, 8% administrative charge and 8% tax is added to all food and beverage charges.

