

THE
HARRASEEKET
INN & EVENT HOUSE

BREAKFAST | BRUNCH
LUNCH | BREAKS
BANQUET MENUS

JEREMY LAMOUREAUX

Executive Chef

EVAN CROCKER

Banquet Chef

MARA CARPENTER

Area Senior Sales Manager

NICOLE MILLER

Corporate Sales Manager

KRISTINA LUTHRINGER

Sales Coordinator

WWW.HARRASEEKETINN.COM

MEETING PLANNER PACKAGE

\$59 PER PERSON

CONTINENTAL BREAKFAST

Full Coffee and Tea Service
New England Coffee Signature Blend
Regular | Decaf | Assorted Bigelow Teas
House-Made Breakfast Breads | Muffins | Sliced Fresh Fruit | Fresh Juices

MID-MORNING REFRESH

Full Coffee and Tea Service
Coca Cola Soft Drinks | Assorted Sparkling and Still Waters

LUNCHEON BUFFET

Chef's Assortment of Artisanal Sandwiches | Soup du Jour |
Harvest Greens Salad | Kettle Cooked Potato Chips |
House-Made Seasonal Dessert

AFTERNOON BREAK

Full Coffee and Tea Service
Coca Cola Soft Drinks | Assorted Sparkling and Still Waters |
Freshly Baked Cookies

BREAKFAST AND BRUNCH

CONTINENTAL BREAKFAST

\$18 per person

Full Coffee and Tea Service

New England Coffee Signature Blend

Regular | Decaf | Assorted Bigelow Teas

House-Made Breakfast Breads | Muffins | Sliced Fresh Fruit | Fresh Juices

LATE BREAKFAST

\$28 per person

Scrambled Eggs | Seasonal Frittata | Spiced Home Fries | Choice of Bacon or Sausage | Choice of Cinnamon French Toast or Blueberry Buttermilk

Pancakes | Breads and Muffins | Sliced Fresh Fruit

Full Coffee and Tea Service

HARRASEEKET BRUNCH

\$35 per person

House-Made Blueberry Muffins | Mixed Berry Parfaits | Pesto Chicken

Caprese Wraps | Seasonal Vegetable Frittata |

Roasted Red Bliss Potatoes | Panzanella Salad

Full Coffee and Tea Service

BREAKFAST AND BRUNCH ENHANCEMENTS

Assorted Breakfast Breads and Pastries **\$7 per person**

Hot Oatmeal with Assorted Toppings **\$5 per person**

Bagels | Assorted Cream Cheeses **\$5 per person**

Smoked Salmon Gravlax Display **\$8 per person**

Freshly Baked Cinnamon Rolls **\$5 per person**

House-Made Muffins **\$4 per person**

Sliced Fresh Fruit **\$4 per person**

All Prices are subject to a 25% taxable service charge, and 8% Maine State Tax.

All prices and items are subject to availability.

LUNCH BUFFETS

HARRASEEKET LUNCHEON

\$40 per person

Harvest Greens Salad

Chicken Forestière

Roasted Chicken Thighs | Wild Mushroom Pan Sauce

Herb Crusted Haddock

Citrus Beurre Blanc | Toasted Breadcrumbs

Marinated Pork Loin

Chili-Hoisin Glaze

Roasted Market Vegetables

Red Bliss Potatoes

Assorted Breads or Rolls

Choice of Maine Blueberry Pie or Flourless Chocolate Torte

Coca Cola Soft Drinks | Full Coffee and Tea Service

REAL MAINE LUNCHEON

\$52 per person

New England Clam Chowder

Harvest Greens Salad

Maine Lobster Roll

Herb Marinated Grilled Chicken

Seasonal Vegetable Wraps

Potato Chips

Maine Blueberry Pie or Flourless Chocolate Torte

Coca Cola Soft Drinks | Full Coffee and Tea Service

LUNCH BUFFETS

ARTISANAL SANDWICH LUNCHEON

\$32 per person

Chef's Soup du Jour

Harvest Greens Salad

Chef's Selection of Artisanal Sandwiches

Kettle Cooked Potato Chips

Seasonal Berry Shortcake

Buttermilk Biscuits | Vanilla Chantilly

Coca Cola Soft Drinks | Full Coffee and Tea Service

PREMIER LUNCHEON

\$46 per person

Miniature Avocado Toast

Pickled Onion | Micro Greens

Lobster Profiteroles

Caprese Salad

Fresh Basil | Roasted Shallot Vinaigrette

Pan Roasted Salmon

Ginger-Miso Vinaigrette

Grilled Teriyaki Chicken

Pineapple Salsa

Mediterranean Style Rice

Shaved Vegetable Slaw

Raspberry Cheesecake

Chocolate Covered Strawberries

Coca Cola Soft Drinks | Full Coffee and Tea Service

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LUNCH BUFFETS

CLASSIC COMFORT FOOD LUNCHEON

\$38 per person

Caesar Salad

Chicken Pot Pie

Herb Crusted Haddock

Aged Cheddar and Gouda Macaroni and Cheese

Roasted Red Bliss Potatoes

Chef's Selection of Market Vegetables

Assorted Breads or Dinner Rolls

Mixed Berry Crisp with House-Made Vanilla Ice Cream

Coca Cola Soft Drinks | Full Coffee and Tea Service

HARRASEEKET BARBEQUE LUNCHEON

\$44 per person

Harvest Greens Salad

Barbeque Short Rib Sandwich with Cole Slaw

Ancho Chili Rubbed Baby Back Ribs with Maple Chipotle Glaze

Smoked Pork Belly Banh Mi with Pickled Vegetables

House-Made Baked Beans

Jalapeño Cornbread

Corn on the Cob

Red Bliss Potato Salad

Cole Slaw

Peach Cobbler with House-Made Vanilla Ice Cream

Coca Cola Soft Drinks | Full Coffee and Tea Service

BREAKS

MORNING BREAK OPTIONS

\$20 per person

Full Coffee and Tea Service Included

Choose 2

Blueberry Muffins

Bagels and Assorted Cream Cheeses

Cinnamon Rolls

Granola Bars

Fresh Fruit Display

Mixed Berry Parfaits

Assorted Breakfast Breads

Individual Frittatas

AFTERNOON BREAK OPTIONS

\$20 per person

Full Coffee and Tea Service Included

Choose 2

Assorted Cookies

Sliced Fruit Display

Cheese and Cracker Display

Assorted Tea Sandwiches

Marinated Caprese Skewers

Kettle Chips and Dip

Granola Bars

THE
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DISPLAYS | HORS D'OEUVRES
DINNER
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STATIONARY DISPLAY

HARRASEEKET INN'S SIGNATURE FRUIT AND CHEESE DISPLAY

\$25 per person

Selection of Hand-Crafted Cheeses | Sliced Seasonal Fruit |
Assorted Crackers and Crostini

VEGETABLE CRUDITÉ

\$20 per person

Chilled Market Vegetables | Marinated Caprese Skewers |
Roasted Red Pepper Hummus

CHARCUTERIE BOARD

\$32 per person

Local and Imported Cured Meats | Artisanal Cheese |
Country Olives | Pickled Vegetables | House-Made Accompaniments

COASTAL MAINE RAW BAR

\$45 per person

Oysters on the Half Shell | Salmon Gravlax on Bagel Chips | Tuna
Tartare on Crispy Wontons | Scallop Ceviche | Jumbo Shrimp
Cocktail | Traditional House-Made Accompaniments

WARM DIP DISPLAY

\$25 per person

Spinach and Artichoke Dip | Whole Grain Mustard Fondue |
Roasted Pepper Hummus | Fresh Seasonal Vegetables

Add \$4 per person Maine Lobster Dip

STATIONARY DISPLAY

SLIDER BAR

\$28 per person

Buttermilk Fried Chicken Sliders | House Pickles | Buttermilk Dill Aioli
Pineland Farms Beef Burgers | Bacon-Onion Jam | Aged Cheddar
Falafel Naan Minis | Cucumber Tzatziki

Add \$4 per person Maine Lobster Roll | Bibb Lettuce | Lemon Aioli

HARRASEEKET SMOKEHOUSE DISPLAY

\$36 per person

Smoked Beef Short Rib Crostini | Chili-Lime Crema
Barbeque Pork Belly Skewers | Pickled Vegetables
Ancho Chili Rubbed Baby Back Ribs | Maple Chipotle Barbeque Sauce
Fried Chicken Sliders | Pickles | Buttermilk Dressing
Jalapeño Cornbread Bites
House Pickles

BENTO BAR DISPLAY

\$32 per person

Five Spiced Duck Confit Bao Buns
Vegetable Spring Rolls | Sweet Chili Sauce
Lemongrass Chicken Potstickers | Ponzu Sauce
Pork Belly Banh Mi Sliders | Pickled Vegetables
Crispy Wonton Chips | Spicy Mayo
Shaved Cabbage Slaw

HORS D'OEUVRES

PRICED PER 50 PIECES

PROTEINS

Maple Bourbon Glazed Beef Tenderloin Tips	\$200
Fennel Sausage Stuffed Mushrooms	\$175
Braised Short Rib Crostini <i>Chili-Lime Crema</i>	\$200
Loaded Baked Potato Croquettes <i>Herb Aioli</i>	\$150
Korean Barbeque Pork Belly Skewers <i>Pickled Vegetables</i>	\$175
Tandoori Chicken Skewers <i>Peanut Sauce</i>	\$175

SEAFOOD

Jumbo Shrimp Cocktail <i>House-made Cocktail Sauce</i>	\$250
Bacon Wrapped Scallops <i>Maine Maple Gastrique</i>	\$250
Maine Lobster Arancini <i>Micro Radish</i>	\$250
George's Bank Haddock Cakes <i>Lemon-Caper Remoulade</i>	\$200
Chili Glazed Grilled Shrimp Skewers <i>Pineapple Salsa</i>	\$250
Salmon Gravlox on Bagel Chips <i>Horseradish-Dill Crème</i>	\$225

VEGETARIAN

House-made Falafel <i>Tzatziki</i> <i>Cilantro</i>	\$175
Vegetable Spring Rolls <i>Sweet Chili Sauce</i>	\$175
Bite Sized Spanakopita <i>Balsamic Reduction</i>	\$175
Marinated Caprese Skewers	\$150
Seasonal Vegetable Bruschetta	\$175
Beet and Arugula Arancini <i>Vermont Chèvre</i>	\$175
Spinach and Artichoke Stuffed Mushrooms	\$200

CUSTOM PLATED DINNER

SOUPS

SELECT ONE

New England Clam Chowder

\$12 per person

Maine Lobster Stew (GF)

\$18 per person

Coconut Curry Vegetable Bisque (VG, GF)

\$12 per person

SALADS

SELECT ONE

Classic Caesar

\$12 per person

*Romaine Hearts | Roasted Garlic Croutons | Parmesan Reggiano |
Anchovy Emulsion*

Harvest Greens Salad (GF)

\$12 per person

*English Cucumber | Heirloom Tomato | Shaved Carrots |
Sunflower Seeds | Roasted Shallot Vinaigrette*

Panzanella

\$13 per person

*Marinated Tomato | Country Olives | Shaved Bermuda Onion |
Roasted Peppers | Toasted Focaccia*

Please note, for plated meals, the client is responsible for providing a seating chart in advance and escort cards the day of the event(s). The seating chart and escort cards should include each guest's name, entrée selection, and table assignment.

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CUSTOM PLATED DINNER

**CHOOSE UP TO 3 ENTRÉES FOR YOUR GUESTS
TO SELECT FROM IN ADVANCE**

“FROM THE FARM”

WITH CHEF'S CHOICE OF ACCOMPANIMENTS

Chicken Forestière

\$28 per person

Seared Chicken Thighs | Wild Mushroom Pan Sauce

Pan Roasted Statler Chicken

\$32 per person

Shallot and Thyme Velouté

Seared Duck Confit

\$35 per person

Navy Bean Cassoulet | Fines Herbes

Braised Beef Short Rib (GF)

\$36 per person

Red Wine Braising Reduction

Marinated Bistro Steak (GF)

\$38 per person

Sweet Pepper Relish

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CUSTOM PLATED DINNER

**CHOOSE UP TO 3 ENTRÉES FOR YOUR GUESTS
TO SELECT FROM IN ADVANCE**

“FROM THE SEA”

WITH CHEF'S CHOICE OF ACCOMPANIMENTS

Herb Crusted Haddock

\$32 per person

Citrus Beurre Blanc | Toasted Breadcrumbs

Pan Roasted Maine Salmon

\$34 per person

Ginger-Miso Vinaigrette

Lobster Risotto (GF)

\$46 per person

Mascarpone | Chives | Shaved Pecorino

Pan Seared Diver Scallops (GF)

\$42 per person

Citrus and Pistachio Gremolata

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CUSTOM PLATED DINNER

**CHOOSE UP TO 3 ENTRÉES FOR YOUR GUESTS
TO SELECT FROM IN ADVANCE**

“FROM THE GARDEN”

Seasonal Vegetable Gnocchi (V)

\$26 per person

Baby Spinach | Caramelized Onion | Herb Butter

Sweet Potato Curry (VG, GF)

\$26 per person

Market Vegetables | Scallion | Cilantro

Foraged Mushroom Fettuccine (V)

\$28 per person

Local Vegetables | Garlic | Shallots | White Wine | Herb Crème

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CUSTOM PLATED DINNER

DESSERTS

SELECT ONE

Maine Blueberry Pie

\$11 per person

House-Made Vanilla Bean Ice Cream

Flourless Chocolate Torte

\$11 per person

Raspberry Coulis | Chantilly

New York Cheesecake

\$14 per person

Seasonal Compote

Mixed Berry Shortcake

\$11 per person

Buttermilk Biscuits | Vanilla Chantilly

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DINNER BUFFETS

MAST LANDING BUFFET

\$64 per person

Warm Bread and Whipped Butter

Harvest Greens Salad | *English Cucumber* | *Heirloom Tomato* | *Shaved*

Carrots | *Sunflower Seeds* | *Roasted Shallot Vinaigrette*

Pan Roasted Haddock | *Miso Vinaigrette* | *Scallions*

Marinated Pork Loin | *Chili-Hoisin Glaze*

Marinated Crispy Tofu | *Ponzu Sauce* | *Sesame*

Vegetable Fried Rice

Seasonal Vegetable Medley

Maine Blueberry Pie | *House-Made Whipped Cream*

Chocolate Mousse Cake | *White Chocolate* | *Milk Chocolate* | *Ganache*

Coca Cola Soft Drinks | *Full Coffee and Tea Service*

BRICKYARD COVE BUFFET

\$76 per person

Warm Breads and Whipped Butter

Baby Spinach Salad | *Fresh Berries* | *Gorgonzola* | *Spiced Walnuts* |

Maple Balsamic Vinaigrette

Braised Beef Short Ribs | *Braising Reduction*

Pan Roasted Statler Chicken | *Roasted Shallot Velouté*

Pan Roasted Gulf of Maine Salmon | *Maple Balsamic Gastrique*

Mushroom Ravioli | *White Wine-Parmesan Cream* | *Wilted Greens*

Herb Roasted Red Bliss Potatoes

Chef's Selection of Market Vegetables

Vanilla Bean Cheesecake | *Macerated Strawberries*

Dark Chocolate Torte | *Raspberry Coulis* | *Chantilly*

Coca Cola Soft Drinks | *Full Coffee and Tea Service*

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DINNER BUFFETS

ROYAL RIVER BUFFET

\$94 per person

Warm Breads and Whipped Butter

Panzanella Salad

Choice of Lobster Stew or New England Clam Chowder

Peppercorn Crusted Beef Sirloin | *Pan Jus* | *Horseradish Crème*

House-Cured Duck Confit | *Native Bean Cassoulet*

Seafood Penne | *Lobster* | *Scallops* | *Shrimp* | *Lobster Cream*

Wild Mushroom Risotto | *Mascarpone* | *Parmesan* | *Arugula* | *Balsamic*

Garlic and Herb Whipped Potatoes

Roasted Market Vegetables

Raspberry Cheesecake | *Lemon Zest* | *Graham Cracker Crust*

Bourbon Pecan Pie | *Citrus Whipped Cream*

Coca Cola Soft Drinks | Full Coffee and Tea Service

MAINE LOBSTER BAKE

Market Price

House-Made Cornbread | *Maple Butter*

New England Clam Chowder

Steamed Maine Lobster | *Drawn Butter*

Prince Edward Island Mussels

Native Steamers

Maple Chipotle Barbeque Chicken or Marinated Bistro Steak

Sea Salted Red Bliss Potatoes

Local Corn on the Cob

Grilled Vegetables

Classic Whoopie Pies

Blueberry Cobbler | *House-Made Whipped Cream*

Coca Cola Soft Drinks | Full Coffee and Tea Service

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BEVERAGE | BAR
PACKAGES
BANQUET MENUS

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BEVERAGES

COFFEE AND TEA SERVICE

\$8 per person

Full Coffee and Tea Service

New England Coffee Signature Blend

Regular | Decaf | Assorted Bigelow Teas

FULL REFRESHMENT SERVICE

\$10 per person

Full Coffee and Tea Service

New England Coffee Signature Blend

Regular | Decaf | Assorted Bigelow Teas

Coca Cola Soft Drinks | Assorted Sparkling and Still Waters

ADDITIONAL BEVERAGE OPTIONS

Assorted Sparkling Waters	\$2 per person
Bottled Water	\$2 per person
Hot Chocolate Bar	\$6 per person
Hot or Iced Apple Cider	\$4 per person

BEVERAGES

CHAMPAGNE TOAST

Hoya de Cadenas Cava, Brut	\$6 per person
Domaine Carneros, Brut, Sonoma County	\$10 per person
Veuve Clicquot Brut, Yellow Label	\$15 per person

MIMOSA BAR

\$15 per person

Non Alcoholic Sparkling Beverage

Prosecco

Orange Juice

Assorted Fruit Purées

BAR PACKAGES

Please Note: Maine state law requires that food must be available while alcohol is being served

CASH BAR

Guests will pay for their own beverages.
Pricing for guests depend on package chosen.

OPEN BAR

Client will be billed, and guests will enjoy an open bar for the duration of the event. Total costs will vary depending on the package chosen, and number of attendees.

CONSUMPTION BAR

Our Bartenders will track the number of beverages ordered for the duration of the event. The total amount will be added to the final bill.

**All bars may not exceed five hours in length due to state rules and regulations.*

BAR PACKAGES

Please Note: Maine state law requires that food must be available while alcohol is being served

	SELECT PACKAGE	DELUXE PACKAGE	PREMIUM PACKAGE
BEER SELECTIONS	Bud Light Budweiser Michelob Ultra	Bud Light Corona Sam Adams Stella Artois	Allagash white Bud Light Kings Pine IPA Maine Beer Co. Sam Adams
WINE SELECTIONS	House Chardonnay House Cabernet	House Chardonnay House Pinot Grigio House Cabernet	House Chardonnay House Pinot Grigio House Cabernet House Merlot
LIQUOR SELECTIONS	Smirnoff Bacardi Beefeater Jim Beam Dewar's Cuervo Gold	Stoli Goslings Tanqueray Jack Daniels Johnnie Walker Red Hornitos Plata	Grey Goose Mount Gay Hendrick's Woodford Reserve Johnnie Walker Black Sauza Tres Gen
OPEN BAR PRICE	\$25 First Hour \$15 Every Hour After	\$30 First Hour \$20 Every Hour After	\$35 First Hour \$25 Every Hour After
CONSUMPTION PRICE	\$6 Beer, per glass \$8 Wine, per glass \$10 Liquor, per glass \$15 Signature Drink	\$8 Beer, per glass \$10 Wine, per glass \$12 Liquor, per glass \$15 Signature Drink	\$10 Beer, per glass \$12 Wine, per glass \$14 Liquor, per glass \$15 Signature Drink

A one-time \$100 setup fee applies to all bars.

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