



THE VENUE

— AT PORTWALK PLACE

CATERING MENU

THE VENUE

AT PORTWALK PLACE

BREAKFAST

All Breakfast Buffets Come with a Selection of Juice, Coffee, Decaffeinated Coffee, and Premium Teas

Continental

- Assorted Individual Yogurts
- Maple Pecan Granola with Toasted Nuts and Sundried Fruits
- Seasonal Sliced Fruit
- New England Bakers Basket-Danish, Croissants and Seasonal Muffins
- Whipped Butter and Local Preserves

Portwalk Breakfast

- Country Breakfast Sausage
- Smokehouse Bacon
- New England Breakfast Potatoes
- Scrambled Eggs
- Cinnamon French Toast, New England Maple Syrup
- Assorted Yogurts
- Seasonal Sliced Fruit
- New England Bakers Basket-Danish, Croissants and Seasonal Muffins
- Whipped Butter and Local Preserves

Breakfast Buffet Enhancements

- Classic Eggs Benedict, Smoked Pork Loin, Traditional Hollandaise, English Muffin-\$7
- Garden Frittata, Vine Ripe Tomatoes, Baby Spinach, Flame Roasted Peppers, Herbs-\$5
- Smoked Atlantic Salmon, Traditional Accompaniments, Mini Bagels-\$9
- Stone Cut Oatmeal, Sundried Fruits, Brown Sugar, Candied Nuts-\$4
- Belgian Waffle, Vanilla Chantilly, Nutella, Berries-\$6
- Charcuterie and Imported Cheese-\$16
- Assorted Local Doughnuts-\$6
- Quiche with Asparagus, Leek and Boggy Meadow Swiss-\$6
- Breakfast Sandwich, Country Ham, Fried Egg, Vine Ripened Tomato, English Muffin-\$6



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BREAKFAST

Breakfast Enhancements

Omelet Station

Smokehouse Bacon, Country Sausage, Bell Pepper Medley, Sweet Onion, Local Mushrooms, Baby Spinach, Ham, Swiss, Vermont Cheddar, Salsa, Backyard Tomatoes

Enhance Your Omelet:

- Lobster Meat
- Smoked Salmon

Chef Attendant Fee Applies

Breakfast Biscuit Bar

Sweet and Savory Toppings, Select 2:

- Smoked Chicken and Mushroom in Tarragon Cream
- Mixed Berry
- Country Sausage and Gravy
- Shrimp and Tasso Gravy
- Peaches, Pecans and Honey

Breakfast Flatbreads

Select 2:

- Fried Egg, Pancetta, Shredded Swiss
- Seasonal Vegetables, Scrambled Eggs, Alfredo Cream, Farmers Cheese
- Roasted Mushrooms, Imported Cheese, Fried Egg, Roasted Potato
- Smoked Chicken, Roasted Tomato Salsa, Jalapenos, Fried Egg, Queso Fresco
- Egg White, Pomodoro, Mozzarella, Caramelized Onions



THE VENUE

AT PORTWALK PLACE

BREAKS

Coffee Break

Freshly Brewed Regular and Decaffeinated Coffee, Premium Teas, Hot Chocolate

- 4 hours
- 7 hours

Hot & Cold Beverage Break

Freshly Brewed Regular and Decaffeinated Coffee, Premium Teas, Hot Chocolate
Assorted Soft Drinks, Individual Juices, Spring Water and Flavored Seltzers

- 4 hours
- 7 hours

Summer Berries

- Strawberry-Mint Lemonade
- Berry Cobbler with Whipped Cream
- Berry and Yogurt Parfait

FIT

- Assorted Granola and Protein Bars
- Signature Nut Mix
- Whole Assorted Seasonal Fruit
- Display of Smoothies
- Assorted Greek Yogurt

Shipyard Trail Mix

Build Your Own

- House made Port Granola
- Selection of Dried Fruit and Berries
- Toasted Nuts
- M&M Candies
- Chocolate Chips
- Sunflower Seeds
- Puffed Rice



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BREAKS

Candy Shop

Selection of Assorted Mini Candy Bars, Whimsical Penny Candy, Lollipops

Farmer's Board Break

Selection of Assorted Local Cheese and Charcuterie, Marinated Olives, Toasted Nuts, Quick Pickles, Crisps, Crackers and Grissini

South of the Border

Crisp Tortillas, Sour Cream, Pico De Gallo, Smashed Avocado, Queso

A La Carte Beverage

Freshly Brewed Regular and Decaffeinated Coffee, Premium Tea (Maximum 2 hrs.)

Based on Per Person:

- Artesian Water Still and Sparkling
- Spindrift Seltzer
- Naked Juice and Smoothies
- Full Throttle and Energy Drinks
- Coconut Water
- Assorted Soft Drinks
- Assorted Bottled Juices

A La Break Items

Based on Per Person:

- Seasonal Sliced Fruit and Berry Display
- Whole Assorted Seasonal Fruit
- Assorted Individual Greek Yogurt
- Assorted Chips, Popcorn and Pretzels
- Cookie Jar
- Assorted Fresh Baked Muffins



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Boxed Lunches

All Box Lunches Served with Bottled Water, Kettle Chips, Whole Fruit, Pasta Salad, Jumbo Cookie

- **Isle of Shoals**
 - Tuna Salad Wrap, Whole Wheat, Shaved Cucumber, Sprouts, Vine Ripe Tomato, All White Tuna
- **New Englander**
 - Slow Roasted Turkey Breast, Sharp Cheddar, Lettuce, Tomato, Cranberry Mayo, Multigrain Roll
- **Smokehouse**
 - Applewood Smoked Ham, Maple Mustard, Smoked Provolone, Gem Lettuce, Tomato, Bulky Roll
- **Community Garden**
 - Grilled Vegetable Muffaletta, Olive Tapenade, Roasted Red Pepper Salad, Whole Wheat Sourdough
- **Old Port**
 - Shaved Angus Beef, Horseradish Aioli, Pickled Red Onions, Jersey Tomato, Seeded Roll

LUNCH BUFFETS

Enhance Any Lunch Buffet Option with a Classic Mini Lobster Rolls

Sandwich Deli

- Traditional Potato Salad
- Deli Style Tortellini Pasta Salad
- Garden Salad, Assorted Seasonal Vegetables, Toasted Almonds, Crumbled Feta, Balsamic Vinaigrette
- Presentation of Assorted Premium Deli Meats and Cheeses, Assorted Pickles, Traditional Accompaniments and Artisan Breads
- Tuna Salad
- Kettle Chips
- Assorted Cookies, Brownies, and Dessert Bars

Deli Enhancement

- Carved Corned Beef with Sauerkraut- Chef Attendant Fee Applies
- Carved House Smoked Beef Brisket with Coleslaw | Chef Attendant Fee Applies



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Pasta Bar

- Caesar Salad- Crisp Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese, Roasted Tomatoes
- Chefs Choice 3 Pastas
- Pomodoro Sauce
- Creamy Pesto
- Lemon-Garlic Butter Sauce
- Seasonal Vegetables, Pan Flashed Shrimp, Mini Meatballs, Grilled Chicken
- Red Hot pepper Flakes, Olive Oil, Parmesan and Crumbled Goat Cheese
- Garlic Bread
- Cannolis and Tiramisu

Weekend Barbeque

- Chef's Salad, Crisp Iceberg, Romaine, Seasonal Accompaniments, House Vinaigrette
- Creamy Coleslaw
- Pulled Pork with Local Craft Beer, Carolina Sauce and Hard Rolls
- Dry Rubbed St. Louis Ribs Smoking Barbeque Sauce
- Grilled Sirloin Burgers and All Beef Hot Dogs
- Lettuce, Tomato, Onion, Traditional Accompaniments
- Kettle Chips
- Cookies, Brownies and Dessert Bars

Fajita Bar

- Crispy Iceberg Lettuce, Fried Tortilla, Shredded Cheese, Cucumber, Red Onion, Tomatoes, Cilantro and Jalapeno Vinaigrette
- Braised Barbacoa Beef and Grilled Chicken Breast
- Peppers and Onions, Flour Tortillas, Sour Cream, Guacamole
- Rice and Beans
- Churros with Mexican Chocolate Sauce and Minted Fruit Salad

The North Mill

- Tomato Basil Bisque
- Sweet and Bittersweet Field Greens, Seasonal Accompaniments, House Dressing
- Barbeque Chicken
- Traditional Baked Haddock, Lemon Butter Sauce, Broccolini
- Maine Potatoes with Butter, Parsley, Sea Salt
- Assorted Whoopie Pies
- Boston Cream Pie
- Assorted Rolls and Whipped Butter



THE VENUE

AT PORTWALK PLACE

Create Your Own Buffet

Choice of 2 Salads & 2 Entrées

Choice of 2 Salads & 3 Entrées

Salads:

- Backyard Tomato and Fresh Mozzarella Salad, Basil, Olive Oil
- Baby Greens, Green Apple, Almonds, Gorgonzola, Golden Raisins, Slivered Almonds, Smoked Red Wine Vinaigrette
- Gem Lettuce, Assorted Vegetables, Green Goddess Dressing, Shaved Ricotta Salata
- Venue Caesar, Crisp Green Romaine, Imported Parmesan, Oven Roasted Tomatoes, Anchovies

Entrée Selections:

- Maple Brined Organic Chicken Breast, Sweet Potato and Pancetta Hash, Mustard Cream
- Three Cheese Cannelloni, Charred Tomato Sauce, Crumbled Farmers Cheese
- Chicken Curry, Basmati Rice, Roasted Baby Carrots, Toasted Coconut
- Slow Roasted Turkey, Traditional Stuffing, Herb Gravy
- Balsamic Glazed Pork Loin, Country Style Whipped Potatoes, Marsala Sauce
- Baked Haddock, Dijon and Herb Breadcrumbs, Caper Cream Sauce
- Seasonal Vegetable Ravioli, Mushroom Cream Sauce, Shaved Imported Cheese
- Pan Seared Salmon, Herb Salsa Verde, Lemon and Olive Salad
- Summer Squash, Eggplant and Roasted Tomato Gratin, Tomato Ragout
- Chicken Rustic, Sautéed Eggplant, Grilled Artichokes, Roasted Peppers, Olive Jus
- Chicken Saltimbocca, Heirloom Tomato, Spinach, Sage Jus

Assorted Dessert Display

Rolls and Whipped Butter



THE VENUE

AT PORTWALK PLACE

RECEPTIONS

Passed Hors D'oeuvres

Cold:

- Pan Seared Tuna, Wonton Chip, Wasabi Crème Fraiche, Pickled Ginger, Scallion
- Smoked Salmon, Rye Crisp, Horseradish Cream, Fried Caper
- Tomato and Fresh Mozzarella Skewer, Basil Oil
- Traditional Skewered Shrimp Cocktail
- Beef Carpaccio Crostini, Blue Cheese Aioli, Crispy Onions
- Petite Lobster Slider, Mini Greens
- Oyster Shooter
- Tomato and Mozzarella Bruschetta with Basil

Hot:

- Bacon Wrapped Scallops, Sauce Remoulade
- Jumbo Lump Crab Cake, Herb Tartar Sauce
- Seafood Stuffed Mushrooms
- Mini Carnitas Tacos, Onion and Cilantro
- Vegetable Spring Roll, Sesame Dipping Sauce
- Coconut Fried Shrimp, Sweet Chili-Mango
- Smoked Trout and Apple Panini, Horseradish Cream
- Pork Belly Steamed Buns, Pickled Vegetables, Sambal Aioli
- Smoked Chicken and Mango Quesadilla
- Open Faced Short Rib and Manchego Slider
- Curry Dusted Chicken Sate, Tamarind Vinaigrette
- Chorizo Empanada with Romesco
- Fontina Arancini, Tomato Gravy
- Franks in Puff Pastry, Truffle mustard

Stationary Hors D'oeuvres

- Mediterranean Antipasto Platter, Grilled Vegetables, Marinated and Pickled Vegetables, Hummus
- Farm Fresh Vegetables, Ranch, Blue Cheese, Hummus
- Imported and Domestic Cheese, Spiced Mixed Nuts, Cured Olives, Traditional Accompaniments, Crisps, Baguette and Water Crackers
- Charcuterie, Selection of Cured and Smoked Meats, Mustard, Quick Pickles and Cured Olives
- Farmers Board, Assortment of Charcuterie and Hand Selected Cheeses, Traditional Accompaniments, Selection of Breads and Crisps



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RECEPTIONS

Traditional Raw Bar

- Selection of Assorted East Coast Oysters on the ½ Shell
- Jumbo Shrimp Cocktail
- Crab Claw Cocktail
- Smoked Mussels with Sauce Dijonnaise
- Marinated Calamari Salad
- Cocktail Sauce, Classic Mignonette, Fresh Grated Horseradish & Lemons



Traditional Fair Foods

- Italian Sausage and Peppers, Mini Rolls, Mustard
- Pepperoni and Cheese Pizza
- Curly Cheese Fries with Hot Sauce
- Lemonade
- Cracker Jacks

Carving Stations

- Balsamic Glazed Pork Loin, Marsala Jus, Roasted Apple Compote
- Pepper Crusted Strip Loin, Horseradish Crème, Focaccia
- Braised Pork Shoulder, Biscuits, Golden BBQ Sauce
- Slow Roasted Smoked Prime Rib, Natural Jus, Horseradish
- Cedar Planked Salmon, Cucumber and Chervil Salsa, Citrus Aioli
- Garlic and Dill Crusted Roast Leg of Lamb, Pomegranate Molasses, Pickled Onions, Pita Bread
- Roasted Heads of Cauliflower with Harissa and Honey
- Misty Knolls Tom Turkey, Cranberry Sauce, Garlic Aioli
- Chef Attendant Fee



Pasta, Pasta, Pasta

Choice of two:

- Penne a la Vodka, Basil and Ricotta Salata
- Spaghetti and Mamas Mini-Meatballs, Overnight Tomato Gravy, Basil, Parmesan
- Butternut Squash Ravioli, Sage Brown Butter, Toasted Walnuts
- Tortellini with Cream, Prosciutto, Sage, and Red Onion
- Pan Flashed Broccoli Rabe, Italian Sausage, Chili Pepper, Orecchiette Pasta
- Fettuccini, Butchers Blend Bolognese, Pecorino Romano
- Grilled Garlic Bread, Aged Balsamic, Chili Pepper, Parmigiano



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PLATED DINNER

Plated Dinner Served with a Selection of Rolls, Whipped Butter, Coffee, Decaffeinated Coffee, and Premium Tea. Select: 1 Duet or 2 Entrees Plus Chef's Choice Seasonal Vegetarian Entrée.

Salads (Selection of One)

- Caesar Salad, Garlic Croutons, Shaved Parmesan Cheese, Roasted Tomatoes, Caper Studded Caesar Dressing
- Baby Wedge, Crumbled Blue Cheese, Toasted Almonds, Pickled Red Onions, Crisp Bacon, Balsamic Drizzle
- Baby Kale and Arugula, Kalamata Olives, Crumbled Goat Cheese, Blistered Tomatoes, Shaved Fennel, Herb Vinaigrette
- Field Greens, Sundried Fruit, Walnut Vinaigrette, Shaved Seasonal Vegetables

Entrée

- Pan Seared Beef Tenderloin, Whipped Potato, Harvest Vegetables, Red Wine Reduction, Mushroom Ragout-\$60
- Herb Crusted Salmon, Creamy Risotto, Ratatouille Vegetables, White Wine and Citrus Butter Sauce-\$47
- Misty Knolls Chicken, Roasted Fingerlings, Garlic Jus, Grilled Asparagus
- Roasted Swordfish, Grain Salad, Grilled Artichoke Hearts
- Oven Roasted Cod, Herb Breadcrumbs, Pommery Mustard Cream
- Butternut Squash Ravioli, Wilted Greens, Roasted Squash, Toasted Walnuts, Sage Cream
- Green Vegetable Risotto, Braised Artichokes, Baby Vegetables, Asparagus, Roasted Garlic
- Half Roasted Chicken, Red Wine Scented Natural Jus, Crispy Pancetta, Mushrooms, Pearl Onions
- Pepper Crusted Sirloin, Horseradish Potatoes, Madeira Jus
- Boneless Braised Short rib, Polenta Cake, Baby Vegetable Medley, Crispy Leeks
- Cider Glazed Pork Chop, Ginger Scented Sweet Potato Puree

Duets

Pair a Grilled Four Ounce Beef Tenderloin with one of the Following

- Atlantic Salmon, Wild Mushroom Risotto, Red Wine Butter Sauce
- Shrimp Chimichurri, Smoked Tomato Chutney, Roasted Fingerlings
- Maine Lobster Tail "Newburg Style" Cipollini Onions, Exotic Mushrooms, Tarragon
- Jumbo Lump Crab cake, Sweet Corn Cream, Black Pepper Caramel

Plated Desserts (Selection of one)

- Tuscan Tiramisu, Lady Fingers, Espresso Laced Mascarpone, Shaved Chocolate
- Chocolate Cheesecake, Espresso Sauce
- Berries and Shortcake, Traditional Biscuit, Strawberry Sauce, Shaved White Chocolate, Seasonal Berries
- Lemon Meringue Tart, Macerated Maine Blueberries
- Chocolate Mousse, Chocolate Cup, Berries and Whipped cream
- Warm Apple Tart, Salted Caramel, Vanilla Ice Cream, Maple Walnuts



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DINNER BUFFET

Custom Dinner Buffet

Choice of Two:

- Baby Kale Salad, Shaved Fennel, Baby Beets, Quinoa, Root Vegetable Chips
- Fingerling Potato Salad, Creamy Horseradish and Smoked Onion Dressing, Chives
- Grilled Asparagus, Shaved Parmesan, Florida Citrus, Toasted Walnuts, Roasted Garlic Puree
- Farmers Market Salad, Seasons Best Veggies, House Dressing

Choice of Three:

- Roasted Chicken, Chicken Jus, Wild Rice
- Braised Short Ribs, Creamy Polenta, Grilled Broccolini, Gremolata
- Shrimp Scampi with Limoncello, Pasta, Garlic Butter Sauce
- Seared Salmon, Roasted Red Bliss Potatoes, White Wine and Caper Butter Sauce
- Rainbow Trout, Brown Butter, French Bean Amandine
- Seafood Stew Cioppino Style, Tomato-Fennel Broth, Todays Catch
- Black Pepper Rubbed Sirloin, Potato Puree, Seasonal Vegetables, Balsamic Jus
- Pan Flashed Gnocchi, Vegetable Bolognese, Dry Jack
- Roasted Vegetable Ravioli, Spaghetti Squash, Parmesan Cream
- Sunday Ragout, Braised Chicken Thighs, Italian Sausage, Short Rib, Overnight Tomato Sauce, Hand Cut Pasta
- Roasted Pork Loin, Marsala Sauce, Exotic Mushrooms
- Red Wine Beef Tips, Caramelized Onions, Peppers, Rice Medley

Carving Station (Choice of One)

- Rosemary Mustard Rubbed Pit Ham, Orange Marmalade, Grain Mustard, Biscuits
- Smoked Sea Salt Rubbed Prime Rib, Chive and Horseradish Cream, Rolls
- Roasted Heads of Cauliflower with Harissa and Honey
- Boneless Turkey Breast, Cranberry Sauce, Garlic Aioli, Sourdough Roll
- Blackened Beef Tenderloin, Garlic Jus, Herb Crème Fraiche

Chef Attendant Fee

Dessert

- Assorted Dessert Display



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DINNER BUFFET

Taste of Asia

- Vegetable Pot Stickers
- Spring Rolls, Sesame Soy Dipping Sauce
- Curry Dusted Chicken Wings
- Petite Greens, Shaved Vegetables, Crispy Wontons, Sesame Vinaigrette
- Mussels, Coconut Milk, Curry Leaves, Cilantro, Toasted Garlic
- Beef and Broccoli
- Five Spice Grilled Chicken, Orange Ginger Sauce
- Stir Fried Vegetables
- Shrimp Fried Rice
- Assorted Dessert Display

Little Italy

- Tomato and Mozzarella Salad, Balsamic, Olive Oil and Pesto
- Caesar Salad, Kalamata Olives, Blistered Tomatoes, Garlic Croutons, Shaved Parmesan, Caper Studded Caesar Dressing
- Penne Pasta, Vodka Pink Cream Sauce, Shaved Ricotta Salata, Basil
- Select Three Entrees:
- Sliced Sirloin Pizzaiola, Blistered Tomato and Red Pepper Sauce, Shaved Provolone
- Grilled Swordfish with Tomato and Olive Salad
- Salmon Picatta, Capers, Crushed Parsley, Lemon Sauce
- Chicken Saltimbocca, Sage Rubbed Cutlets, Prosciutto, White Wine Jus
- Eggplant Involtini, House Made Ricotta, Mozzarella, Pomodoro Sauce
- Pork Cutlet Marsala, Exotic mushrooms, Marsala Sauce
- Seafood Fra Diavolo, Daily Catch, Hot Chili Pepper, Linguini
- Chicken Parmesan, Imported Mozzarella, Pomodoro
- Assorted Cannolis
- Chocolate Espresso Cake

Lobster Bake

- New England Clam Chowder, Chowder Crackers
- Creamy Cole Slaw
- Potato Salad
- Garden Salad, Seasonal Vegetables, House Vinaigrette
- Maple Glazed Misty Knolls Barbeque Chicken
- Grilled Beef Tips
- Buttered Potatoes with Parsley and Sea Salt
- Corn on the Cob
- Baked Beans
- Steamed Maine 1 1/4LB Lobsters, Drawn Butter and Lemons
- Steamed Clams and Local Mussels, Herb Butter
- Assorted Petite Whoopie Pies
- Strawberry Shortcake with Buttermilk Biscuit and Whipped Cream
- Assorted Rolls and Whipped Butter



THE VENUE

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BEVERAGE

Beverage Selections

PREMIUM BAR | HOSTED BAR

- Martini
- Wine
- Mixed Drink
- Domestic Beer
- Imported Beer
- Soft Drink

SUPREME BAR | HOSTED BAR

- Martini
- Wine
- Mixed Drink
- Domestic Beer
- Imported Beer
- Soft Drink

Beverage Hourly Packages

All prices are per person and charged based upon guaranteed guest count.

BEER, WINE & SPIRITS

PREMIUM

- One Hour
- Additional Hours

SUPREME

- One Hour
- Additional Hours

BEER & WINE

- One Hour
- Additional Hours

PREMIUM LIQUOR

- Hornitos Tequila
- Jack Daniel's Whiskey
- Goslings Dark Rum
- Tanqueray Gin
- Tito's Vodka
- Bailey's Kahlua
- Chambord
- Disoranno Amaretto
- Bullet Bourbon

SUPREME LIQUOR

- Patron Tequila
- Grey Goose Vodka
- Hendrick's Gin
- Jameson Whiskey
- Maker's Mark Bourbon
- Johnnie Walker Black Label
- Crown Royal Canadian Whiskey
- Glenlivet 12



THE VENUE

AT PORTWALK PLACE

POLICIES, FEES, ADDITIONAL INFORMATION

FOOD, BEVERAGE & ALCOHOL

- To ensure safety and compliance with state and local health regulations, all food, beverages and alcohol must be consumed on premise and purchased solely through The Venue at Portwalk Place.

PRICING, SERVICE CHARGE, STATE TAX AND GRATUITY

- A 14% service charge, 7% taxable administrative fee and 8.5% state tax will be added to all food and beverage.
- A 8.5% state tax will be added to rental.
- A service charge of 20% is applied to all audio-visual equipment.
- Prices are subject to change.
- All catering orders must be received with selections and a signature with the final guest count no later than 14 days prior to the start of the event. This will be considered a guarantee for which you will be charged even if fewer guests attend.

MINIMUMS & FEES

- For all buffet functions of fewer than 15 guests, a surcharge will be applied.
- Chef, Carver and Attendant fees of \$100 per attendant will apply to your function based on your selected menus.
- Bartender fee bartender applies.
- One bartender is required for every 75 guests.
- F&B minimum based upon season and day of week.
- Rental Fee based upon season and day of week.

SEASONALITY

- The Culinary Team at The Venue chooses to use seasonal and locally grown fruits and vegetables whenever possible. Because the menus are seasonally driven, not all menu items will be available year round. Please inquire with your Meetings and Special Events Manager regarding seasonal menu options at the time of your event or possible substitution.

PHOTOGRAPHY

- The photography in this catering menu is for representative purposes only and may not be exact.