

Chef's Luncheon Buffet Table

Soup **OR** Salad, Vegetable, Potato or Rice, Chef's Dessert and Coffee
Soup **AND** Salad, Vegetable, Potato or Rice, Chef's Dessert and Coffee
Minimum of 20 people.

Soup or Salad

Chef's Whim

SNI Maine Clam Chowder

Caesar Salad

romaine • parmigiano Reggiano • croutons

Shearwater Green Salad

*greens • tomatoes • cucumbers
red onion • carrots • daily dressings*

Wedge Salad

iceberg • tomatoes • crumbled bacon • blue cheese

Strawberry Feta Salad

*house blend lettuce • sliced strawberries • candied pecans • red onion
orange goddess dressing*

Entrées

(choice of two entrées)

Seafood

Seafood-Stuffed Haddock

lemon-herb beurre blanc

Pan-Seared Maine Salmon

mushroom & caper butter sauce • roasted tomatoes • frisée

Cioppino

mussels • shrimp • haddock • red sauce • roasted garlic

Haddock Picatta

caper chardonnay butter

Shrimp Scampi

lemon garlic butter • parmigiano Reggiano

Chicken

Brick Chicken Statler

choice of one sauce~

lemon herb cream sauce OR mushroom chicken glaze

Braised Boneless Chicken Thighs

lemon, cilantro, fennel, natural jus

Fried Chicken Breast

Old Bay panko & herb breading

choice of one sauce~

lemon caper butter OR roasted tomato cream sauce

Beef

Grilled Steak Tips

mushrooms • peppers • onions

mustard cream sauce

Sliced London Broil

balsamic soy marinade

Vegetarian

Grilled Portobello Mushrooms

herb risotto • tomato cream sauce

Vegetable Stir Fry

peppers • onions • cauliflower • carrots • peas • sweet soy sauce • toasted sesame

Broccoli Fried Rice

eggs • bean sprouts • onions • Tamari • herbs

Cheese Tortellini

wilted spinach • blistered tomatoes • roasted garlic sauce

All prices are subject to change and correction without notice.

Maine State Meals Tax and service charges are additional.