



Dinner Buffets

40-70 guests

children (4-11 years old) are half price of the chosen menu

ACADIAN BUFFET

\$32 per person

fresh garden salad - *served tableside*
hot rolls & butter
baked haddock - butter crumb topping
roast chicken thighs - rosemary & lemon
pork tenderloin - tamarind-orange glaze
roasted red potatoes
vegetable & rice medley
seasonal dessert - *served tableside*

MEDITERRANEAN BUFFET

\$40 per person

minestrone soup - *served tableside*
housemade foccacia
zucchini couscous & chickpea salad
haddock carbonnade - lemon & parmesan
grilled chicken & sausage - pasta fra diavolo
garlic lamb meatballs
roasted broccoli pilaf
seasonal dessert - *served tableside*

SACO BAY BUFFET

minimum of 50 guests

\$45 per person

clam chowder *or* soup du jour - *served tableside*
marinated tomato & cucumber salad
baked stuffed sole & shrimp
steamed mussels - garlic & leeks
sauteed chicken - honey roasted grapes & almonds
beef tenderloin tips - mushroom bordelaise
roasted red potatoes
vegetable & rice medley
seasonal dessert - *served tableside*

water, coffee, & tea service included

PRICES DO NOT INCLUDE 8% MAINE STATE SALES TAX & A 20% SERVICE CHARGE