THE Nonantum RESORT

KENNEBUNKPORT MAINE

*Where Traditions Begin*



# *2015/2016 Banquet & Conference Menus*

# Breakfast Selections

**Healthy Morning** **$18**
Greek Yogurt with Nonantum's Signature Granola, Whole Grain Breads, Almond & Natural Peanut Butters and Assorted Jams, Warm Oatmeal with Nuts & Dried Fruit, Fresh Fruit, Fruit Juices, Milk, Coffee and Tea.

**The Deluxe Continental** **$17**
Bakery Basket, Bagels and Flavored Cream Cheese, Whole Grain Breads, Almond & Natural Peanut Butters and Assorted Jams, Fresh Fruit, Cereals, Fruit Juices, Milk, Coffee and Tea.
Side of Nonantum's Smoked Salmon **Add $7 per person**

**Riverview Breakfast Buffet (Minimum of 25 people)** **$18**
Scrambled Eggs, Sausage, Bacon, Grilled Home Fries, Bakery Basket, Cereals, Fresh Fruit, Fruit Juices, Milk, Coffee and Tea

**Made to Order (Please add a $75 attendant fee each of these stations)**
**Crêpe Bar** **$15**
Served with Fresh Fruit and Whipped Cream

**Waffle Bar** **$15**
Served with Fresh Fruit and Whipped Cream

**Omelet Station** **$15**
Served with Assorted Meats, Cheeses, and Vegetables

# Bridal Survival Kit

*Snacks while you and your wedding party get ready for your debut*

Mimosa Buffet *Price Per Bottle*
House Champagne, Assorted Juices and Fruit
Please Ask Your Coordinator About Champagne Options

Bloody Mary Buffet *Price Per Pitcher*
House Made Bloody Mary Mix, Vodka and Assorted Garnishes
Please Ask Your Coordinator About Vodka Options

Imported Cheese & Fruit Tray with Assorted Crackers **$10**
Assorted Wraps & Fresh Fruit Salad **$16**
Croissants, Fresh Seasonal Fruit, Orange Juice, Coffee & Tea **$15**
Soft Drinks & Bottled Water **$5**
**Off-site delivery available for these items. ** Excluding Alcohol*
*Please ask your coordinator for more details.*

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# Luncheon Buffets

**Soup & Salad Bar**
**$18**
Soup du Jour
Nonantum New England Clam Chowder
Freshly Baked Assorted Breads
Fresh Salad Bar
Add: Salmon or Shrimp **$5**

**Slider Bar**
**$22**
Beef Sliders
BBQ Pulled Pork Sliders
Vegetarian Sliders
Tortellini Salad
Cole Slaw
Cold Sweet Potato Salad
Add: Lobster Sliders Market Price

**All American Picnic**
**$26**
Hamburgers
Blueberry BBQ Ribs
BBQ Chicken Breast
Veggie Burgers
Potato Salad
Spinach Salad
Corn on the Cob
Coleslaw
Sliced Watermelon

**Italian Fiesta**
**$28**
Antipasto Table
*Imported smoked & cured meats, cheeses, olives, artichoke hearts, breads, oils*
Caesar Salad
Eggplant Parmesan
Chicken Marsala
Chef Attended Pasta Station
**Please add $75 for attendant*
Assorted Pasta Sauces and Meats
Garlic Bread

**Grab & Go**
**$18**
**Made to Order Sandwiches**
*Served with a pickle, chips, fresh fruit, a homemade cookie and bottled water.*

**Wrap It Up**
**$22**
Assorted Wraps
*Turkey, Tuna, Chicken Salad, Roast Beef, Ham & Vegetarian*
Cold Mediterranean Quinoa Salad
Nonantum Spinach Salad
Fresh Fruit Salad
Chips

**Brick Oven Pizza**
**$24**
Create Your Own Brick Oven Pizza
Nonantum Spinach Salad
Caesar Salad
Garlic Breadsticks

***All of the above served with Chef's Choice Dessert, iced tea, coffee and tea.***
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*For groups under 20 people, there will be a $5 per person surcharge when selecting a buffet.*

# Luncheon Selections

**(Priced Individually)**

***Start your lunch with a New England Tradition!***

***Nonantum New England Clam Chowder: $7 Cup***

PLEASE LIMIT GROUP LUNCH OPTIONS TO THREE (3) SELECTIONS

***Gluten Free Options Available on Request***

## Salads

**Caesar** **$14**
Caesar Salad and Focaccia

**The Classic Chicken Cobb Salad** **$17**
Chicken, Avocado, Bacon, Egg, Tomato & Blue Cheese Served with Grilled Focaccia & Ranch or a Vinaigrette Dressing

**Nonantum Spinach Salad** **$16**
Fresh Spinach, Strawberries, Goat Cheese, Maine Blueberries, Candied Pecans & Champagne Vinaigrette

| | | | | |
|---|---|---|---|---|
| **Salad Enhancements:** | Grilled Chicken | **$7** | Grilled Salmon | **$10** |
| | Grilled Steak | **$8** | Grilled Shrimp | **$12** |
| | Lobster Salad | **Market** | | |

## Sandwiches

**The New Englander** **Market**
Traditional Maine Lobster Roll

**Chicken Salad Wrap** **$20**
Chicken Salad with Cranberries & Pecans

**Grilled Veggie Wrap** **$20**
Vegetarian Wrap filled with Assorted Grilled Garden Vegetables & Roasted Garlic Aioli

**Caprese Panini** **$20**
Basil, Fresh Mozzarella, Tomato, Balsamic Glaze & Pesto Aioli

**French Dip** **$20**
Sliced Roast Beef on a French Baguette served with Au Jus

**Classic Rueben** **$20**
Corn Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing on Grilled Rye

**Nonantum's Cuban Panini** **$20**
Ham, Turkey, Swiss Cheese, Pickle & Mustard

**Haddock Sandwich** **$20**
Fresh New England Fried Haddock Served with Tartar Sauce, Lettuce & Tomato

**Grilled Tuna Sandwich** **$20**
Pan Blackened Sushi Grade Tuna with Pepperjack Cheese, Lettuce, Tomato, Onion & Cool Cumin Lime Aioli

**Gourmet Grilled Cheese** **$20**
Grilled Brie, Gorgonzola & Smoked Provolone Sandwich served with Tomato Basil Soup

**Individual Chicken Pot Pie** **$20**

***All of the above served with sweet potato OR French fries, dill pickle, Chef's Choice Dessert, iced tea, coffee and tea.***

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# Hors D'oeuvres

*"Custom designed menus are our specialty!"*

| | |
|---|---|
| **Cold (50 pieces)** | |
| Seared Sesami Tuna with Seaweed Salad, Ginger Soy Sauce on a Rice Cracker | **$200** |
| Smoked Salmon on Pumpernickel | **$135** |
| Asparagus Wrapped with Prosciutto | **$135** |
| Crostini with Sliced Tenderloin, Roasted Garlic Jam and Asiago Cheese | **$150** |
| Bruschetta with Fresh Mozzarella, Tomato, and Basil | **$135** |
| Cold Berry Soup or Butternut Bisque Shooter | **$150** |
| Lobster Crostini | **Market** |
| Cocktail Shrimp on Ice | **Market** |
| Oysters on Ice | **Market** |
| Lobster Cocktail on Ice | **Market** |
| Lobster Sliders | **Market** |
| **Hot (50 pieces)** | |
| Crab Cakes | **$175** |
| Spanikopita | **$135** |
| Baked Mushroom Caps with Vegetable Stuffing | **$120** |
| Baked Mushroom Caps with Seafood Stuffing | **$150** |
| Fried Goat Cheese, Artichokes & Parmesan Bites | **$125** |
| Vietnamese Spring Rolls | **$120** |
| Date Topaz | **$175** |
| Fresh Dates Wrapped With Applewood Smoked Bacon and Chorizo Sausage | |
| Brick Oven Gourmet Pizza | **$250** |
| Pesto & Shrimp with Romano, Clam & Lobster with Garlic Sauce, OR Create Your Own | |
| Seared Scallops with a Cilantro Citrus Lime Drizzle | **$200** |
| Scallops Wrapped in Bacon with a Maple Glaze | **$200** |
| Lobster Bisque Shooter | **$200** |
| Lobster Quesadilla | **Market** |
| Lobster Cakes with Corn Salsa | **Market** |
| **Stationary Items (Serves 50)** | |
| Artisanal Cheese, Fruit & Vegetable Display | **$225** |
| Nonantum Smoked Salmon | **$175** |
| Baked Brie Wrapped in Puff Pastry Stuffed with Choice of Fruit Spread | **$150** |
| Blueberry Chutney, Raspberry Preserves, Strawberry Preserves | |
| Antipasti Table | **$300** |
| Cured Meats, Cheeses, Olives, Grilled Vegetables, Marinated Mushrooms, Artichoke Hearts, Peperoncinis, Sliced Baguette & Oils | |
| Charcuterie Table | **$275** |
| Iced Raw Bar with Cherrystones, Oysters, Shrimp and Crab Claws | **Market** |

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# Dinner Stations

*(Minimum of 3 Stations When Not Combined with Buffet or Plated Dinner)*
Seafood Station & Carving Station Served with Chef's Choice of Starch and Vegetable

**Soup & Salad Station** **$18**

***Select <u>One</u>:***

Nonantum New England Clam Chowder
Butternut Bisque
Southwestern Crab & Corn Bisque
Lobster Bisque **Add $5**
Ginger Carrot
Tomato Basil
Minestrone

***Select <u>Two</u>:***

Hand Tossed Caesar Salad
Mixed Field Greens
Caprese Salad
Cold Quinoa Salad
Nonantum Spinach Salad with Champagne Vinaigrette
*Maine Blueberries, Strawberries, Candied Pecans & Goat Cheese*

**Seafood Station** **$40**

***Choice of <u>Two</u>:***

Baked Stuffed Haddock with a Lobster Veloute
Crab Encrusted Scallops with Lemon Brown Butter
Grilled Salmon with a Lemon Ginger Soy Glaze & Nori Salad
Lobster Mac & Cheese

**Mashed Potato Bar** **$18**

Mashed Potatoes
Assorted Toppings
*Crumbled Bacon, Crispy Prosciutto, Chopped Chives, Shredded Cheese, Blue Cheese, Sour Cream, Brown Sugar & Candied Walnuts*

**Butcher Block Carving Station** **$25**

***Select <u>Two</u>:***

Jerk Rubbed Pork Loin with a Warm Corn Relish
Herb Crusted Rack of Lamb served with a Tomato Confit
Roasted Tenderloin served with a Wild Mushroom Demi
Herb Roasted Prime Rib with an Au Jus

**Live Action Pasta Station** **$25**

*Guests choose their favorite combination of Meats & Vegetables - Our Chef cooks it to order!*
**Add Scallops & Shrimp** **Add $15**

**Live Action Lobster & Crab Cake Station** **$45**

Lobster & Crab Cakes Cooked to Order
Horseradish Cream
Nonantum House Aioli
Roasted Corn Salsa

*Please add a $75 attendant fee for The Butcher Block Carving Station and all Live Action Stations.*
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# Dinner Selections
**(Priced Individually)**

## Starter Courses

**Includes One:**
New England Clam Chowder
Carrot Ginger Soup
Mixed Greens Salad
Nonantum Spinach Salad with Champagne Vinaigrette
Maine Blueberries, Strawberries, Candied Pecans & Goat Cheese

**Enhancements:**

| | |
|---|---|
| Lobster Bisque | **$10** |
| Lighthouse Salad | **$5** |
| Caprese Salad Drizzled with Balsamic Vinaigrette | **$5** |
| Shrimp Martini | **$11** |
| Charcuterie Board (Served Family Style) | **$15** |

**Optional Sorbet Course:**

| | |
|---|---|
| Lemon, Raspberry, or Seasonal Choices | **$7** |

## Entrées

**Beef Wellington** **$65**
Filet Mignon and Mushroom Duxelle wrapped in Puff Pastry with Demi Glace

**Tenderloin of Beef** **$55**
Sliced and served with a Wild Mushroom & Zinfandel Demi Glace
Or with a Béarnaise Sauce & crispy Prosciutto

**Entrée Duos**

| | |
|---|---|
| Petit Filet topped with Jumbo Shrimp Finished with a Béarnaise Sauce | **$65** |
| Petit Filet topped with Scallops in a Brown Butter Sauce | **$65** |
| Petit Filet topped with Fresh Lobster Meat in a Garlic Butter Sauce | **$75** |

**House Made Chicken Cordon Bleu** **$45**
Filled with Baked Virginia Ham and Swiss Cheese.

**Each Entrée Served with Chef's Choice of Starch and Vegetable**
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## Entrée Selections Continued…

**House Made Chicken Florentine** **$45**
Filled with Spinach and Wild Rice, Garnished with Creamy Rosa Sauce and Sun Dried Tomatoes

**Pork Tenderloin** **$45**
With Sweet Apple Stuffing

**Two Textured Duck** **$50**
Pan Seared Breast & Confit Served with a Raspberry Port Sauce.

**Herb Crusted Rack of Lamb** **$55**

**Fresh Steamed Maine Lobster** **Market**

**Lobster Mac & Cheese** **Market**
Served in Individual Ramekins

**Lobster Pot Pie** **Market**
Served in Individual Ramekins

**Baked New England Haddock**
With a Butter Crumb Topping **$45**
With Seafood Stuffing Topped with Lobster Sauce **$50**

**Oven Roasted Salmon** **$50**
Served with Cranberry Thyme Glaze
With Cucumber Dill Relish
Or with Ginger Soy Lemon Glaze and Nori Salad

**Grilled Swordfish** **$55**
Served with a Fresh Mango Salsa
Or with Light Lemon Butter

**Wasabi Sesame Seared Tuna** **Market**
With Nori Salad

**Vegetarian Strudel** **$36**
Grilled Vegetables Wrapped in Phyllo Dough with a Roasted Tomato Marinara

**Gluten Free Quinoa Cakes** **$36**
With Roasted Red Pepper Sauce

**Each Entrée Served with Chef's Choice of Starch and Vegetable**
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# Buffet Dinners

## Carriage Inn Buffet $65

**Choice of Three:**
- Lobster Ravioli with Lobster Veloute Sauce
- Grilled Portobello Mushrooms topped with Grilled Vegetables, Feta Cheese and Roasted Red Pepper Coulis
- Oven Roasted Salmon topped with a Ginger Soy Lemon Glaze
- Roasted Duck Served with a Raspberry Port Sauce
- Tenderloin Medallions with a Brandy Peppercorn Sauce
- Pork Loin Stuffed with Fresh Apples and Sage topped with a Dark Rum Cider Glaze

## Portside Buffet $55

**Choice of Three:**
- Chicken Florentine
- Baked Haddock with a Lemon Butter Crumb Topping
- Sliced Tenderloin with a Mushroom Demi Glace
- Shrimp Scampi
- Quinoa Cakes with Roasted Red Pepper Sauce

**Included With Buffets:**

**Choice of Two:**
- Mixed Field Greens
- Nonantum Spinach Salad Spinach Salad with Champagne Vinaigrette Maine Blueberries, Strawberries, Candied Pecans & Goat Cheese
- Platter of Sliced Garden Tomato, Buffalo Mozzarella, and Fresh Basil Drizzled with Balsamic Vinaigrette

**Choice of Two:**
- Wild Rice Blend
- Roasted Garlic Whipped Potatoes
- Maple Roasted Sweet Potatoes
- Oven Roasted Red Bliss Potatoes

**Choice of Two:**
- Glazed Carrots
- Baked Butternut Squash
- Sugar Snap Peas with Mint
- Grilled Asparagus

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# New England Style Lobster Bake

## $65 Indoors
## $75 at the Water's Edge

**Preludes:**

Fresh Garden Salad
Nonantum New England Clam Chowder

**Sides:**

Corn on the Cob
Baked Maine Potato with Sour Cream
Rolls and Butter

**The Main Course:**

Steamed Mussels and Clams
Steamed Maine Lobster, ½ Roasted BBQ Chicken, or NY Sirloin

**Dessert:**
***Choice of:***
Strawberry Shortcake
*With Homemade Biscuits and Fresh Whipped Cream*
***OR***
Maine Wild Blueberry Pie

| | |
|---|---|
| Additional Lobster | **$21** |
| Additional Chicken or Steak | **$15** |

*For groups under 35 people, there will be a $5 per person surcharge when selecting a Lobster Bake Buffet.*
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# Banquet Dessert Menu

**Viennese Table** **$15**

**Choice of Three:**

Mini Tiramisu
Chocolate or Lemon Mousse Shooters
Mini Strawberry Shortcake
Cookies
Macaroons
Mini Pavlova
Cannoli
Chocolate Covered Strawberries
Fresh Berries & Cream
Mini Éclairs
Mini Cream Puffs

## Banquet Dessert Trays

| | |
|---|---|
| Mini Assorted Pastries (50 pieces) | **$275** |
| Macaroons | **$300** |

## Wedding Cake Accoutrements

| | |
|---|---|
| Ice Cream | **$3** |
| Chocolate Dipped Strawberries | **$6** |
| Tuxedo Strawberries | **$9** |

## Banquet Dessert Bars

| | |
|---|---|
| Ice Cream Sundae | **$12** |
| Strawberry Shortcake Bar | **$12** |
| Milk Shake Bar | **$12** |
| Candy Bar | **$10** |

## Banquet Beverages

| | |
|---|---|
| Coffee, Decaf and Tea, per person | **$3** |
| Coffee Station | **$300** |

## Plated Desserts

| | |
|---|---|
| Pavlova | **$11** |
| Mile High Chocolate Cake | **$11** |
| Blueberry Crumb Pie | **$11** |

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## Late Night Snacks

| **50 Pieces** | |
|---|---|
| Mini Slider Burgers | **$150** |
| BBQ Pork Sliders with Brie Cheese and Pickles | **$150** |
| Brick Oven Pizzas Cheese & Pepperoni | **$150** |
| Lobster Sliders | **$200** |
| Fried Clams | **$200** |
| French Fries | **$100** |
| Sweet Potato Fries | **$125** |
| Onion Rings | **$125** |
| Warm Soft Pretzels with Honey Blueberry Mustard | **$150** |
| Churros with Warm Chocolate Sauce | **$150** |

## Beverages

**Open Bar** (Billed per person, per hour. Five hour maximum.)

| | |
|---|---|
| **Under Age 21 Open Soft Drinks and Juice** | **$10** |
| **Call Liquors, Beer, House Wine, Soda and Juice:** | |
| One Hour | **$29** |
| Two Hours | **$33** |
| Three Hours | **$37** |
| Four Hours | **$41** |
| Five Hours | **$45** |
| **Add Toasting Champagne and House Wines** | **$50** |

One Red Wine & One White Wine Set on Table for Dinner Hour
Sycamore Lane Cabernet Sauvignon, Merlot, Pinot Grigio & Chardonnay
*Additional bottles of wine $24 each*
*If you prefer service, please add an additional $2 pp*
**Please refer to our wine list if you would like to upgrade the table wines and champagne.*

| | |
|---|---|
| **Add Top Shelf Liquors** | **$55** |
| **Add Top Shelf & Premium Liquors** | **$60** |
| **Beer, House Wine, Soda and Juice:** | |
| One Hour | **$24** |
| Two Hours | **$27** |
| Three Hours | **$29** |
| Four Hours | **$32** |
| Five Hours | **$35** |
| **Beer Boat** | **$250** |
| Attendant Fee | **$75** |

**Beers priced individually.*

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## Alcoholic Beverages

**Call Liquor**

Absolute
Absolute Citron
Bailey's Irish Cream
Beefeater
Bombay
Campari
Canadian Club
Captain Morgan
Chambord
Dewars
Don Q Coconut
Don Q Crystal
Gossling's
Jack Daniels
Jameson Irish Whiskey
J & B
Jim Beam
Jose Cuervo Tequila
J.W. Red
Kahlua
Makers Mark
Midori
Mount Gay
Myers
Seagram 7
Seagram VO
Sobieski
Southern Comfort
Stoli
Stoli Blueberry
Stoli Citrus
Stoli Orange
Stoli Raspberry
Stoli Vanilla
Tanguerary
Tito's

**Top Shelf Liquor**

Amaretto Di Saronno
Bombay Sapphire
Chivas Regal
Courvoisier VS
Crown Royal
Frangelico
Grey Goose
Johnnie Walker Black
Kettel One
Knob Creek
Sambuca Romana
Tia Maria

**Premium Liquor $**

B +B
Cointreau
Dalwhinied 15 Yr.
Drambuie
Grand Marnier
Glenlivet 12 Yr.

**Non-Alcoholic Beverages**

Beck's
Sparkling Cider

## Specialty Coffee Bar & Cordials

Amaretto
Bailey's
B+B
Chambord
Courvoisier VS
Di Saronno
Drambuie
Frangelico
Grand Marnier
Jameson's Irish Whiskey
Kahlua
Sambuca Romana
Tia Maria

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# Conference Breaks

**Morning Eye Opener** **$10**
Bakery Basket, Fruit Juices, Coffee and Tea

**Caffeine Please!**
Coffee, Tea, Soft Drinks, Assorted Juices and Bottled Water **$7**
Cappuccino, Lattes, Espresso, and Flavored Waters **$12**
Please add $25 Attendant Fee for Espresso Drinks

**Cookie Jar** **$9**
Homemade Cookie and Brownies, Fresh Whole Fruit, Coffee and Tea

**The Healthy Break**
Basket of Fresh Cut Vegetables and Low Fat Dip and Bottled Water **$10**
Bread Bowl with Hummus and Crispy Pita Chips and Bottled Water **$10**

**The Fenway** **$10**
Warm Pretzels with Dipping Sauces and Freshly Popped Flavored Popcorn

**Sweet Tooth** **$10**
Fresh Fruit Kabobs with Caramel & Fudge Dipping Sauces and Novelty Ice Creams

**The Day Planner** **$22**

**Before the Meeting:**
Coffee and Tea
Assorted Juices and Bottled Water

**Mid-Morning Break:**
Bakery Basket
Assorted Yogurts and Signature Nonantum Granola
Fresh Fruit
Assorted Juices, Coffee and Tea

**Afternoon Break:**
Fresh Baked Cookies and Brownies
Assorted Soft Drinks and Water
Coffee and Tea

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