

BANQUET MENU



Sugarloaf Amenities

Order seventy-two hours in advance and the amenity will be in your guest room upon arrival. Delivery fee may be applied.

MINERAL WATER AND SOFT DRINKS	\$8
<i>One each of Coke, Diet Coke, Mineral Water and Spring Water</i>	
COOKIES & MILK	\$12
<i>Chocolate Chip Cookies and Cold Milk</i>	
NEW ENGLAND CHEESE & FRUIT	\$15
<i>Local New England Cheeses, Fresh Fruit and Crackers</i>	
BEER AND NUTS	\$18
<i>Four Budweisers iced down with two Sugarloaf Pint Glasses and Salted Nuts</i>	
T-SHIRT TO GO	\$25
<i>Send your guests home with a Sugarloaf logo t-shirt and baseball hat</i>	
STRAWBERRIES AND CHAMPAGNE	\$40
<i>Chocolate Covered Strawberries and Split of Champagne</i>	
TASTE OF MAINE	\$50
<i>Superior brand coffee, Sugarloaf syrup, Maine blueberry jam, Sugarloaf coffee mug and a Sugarloaf sticker</i>	
SWEET AND SAVORY	\$65
<i>Wow your guests with an elaborate basket of Premium Assorted Snacks, Fresh Fruit and Irresistible Candies</i>	

Continental Breakfasts

{Minimum of Fifteen Guests}

All served with Assorted Chilled Juices, Tea and Coffee.

DAYBREAK

\$8

*Freshly Baked Breakfast Favorites with Sweet Butter and Fruit Preserves
Fresh Fruit Salad*

FIRST TRACKS

\$10

*Freshly Baked Breakfast Favorites with Sweet Butter and Fruit Preserves
Seasonal Fresh Fruit
Cereals and Granola with Ice Cold Milk*

HEALTHY START

\$12

*Assorted Muffins with Sweet Butter and Fruit Preserves
Seasonal Fresh Fruit
Assorted Yogurts with Crunchy Granola and Bagel Station with Cream Cheese*

A'LA CARTE REFRESHMENTS

Freshly Brewed Coffee and Tea	\$34 per 1.5 gal (serves 25)
Chilled Orange, Grapefruit or Cranberry Juice	\$26 per gallon
Lemonade or Iced Tea	\$12 per pitcher
Assorted Sodas	\$2.50 each
Bottled Spring Water	\$2.50 each
Assorted Bottled Juices - 16 oz.	\$3 each
San Pelligrino	\$3.50 each
Whole, Skim or Chocolate Milk	\$12 per pitcher
Non- Alcoholic Sparkling Fruit Punch	\$25 per gallon
Red Bull	\$4 each

Hot Breakfast Buffets

{Minimum of Twenty-Five Guests, Priced Per Guest}

All served with Coffee & Tea Selections

FARM HOUSE BREAKFAST

\$12

Chilled Fruit Juices

Freshly Baked Breakfast Favorites with Sweet Butter and Fruit Preserves

Country Fresh Scrambled Eggs

Breakfast Potatoes

Fresh Fruit Salad

Country Cinnamon French Toast with Warm Maple Syrup

Your choice of Country Breakfast Links or Honey Smoked Bacon

HEALTHY HOT BUFFET

\$13

Chilled Fruit Juices

Fresh Fruit Salad

Steel-Cut Oats

Build Your Own Yogurt Parfaits

Bran and Blueberry Muffins

Country Fresh Scrambled Eggs

Maple Glazed Ham

NEW ENGLAND COUNTRY BREAKFAST

\$15

Chilled Fruit Juices

Seasonal Fresh Fruit

Freshly Baked Breakfast Favorites with Sweet Butter and Fruit Preserves

Assorted Bagels and Cream Cheese

Assorted Cereals and Ice Cold Milk

Country Fresh Scrambled Eggs with New England Cheddar Cheese & Chives

Breakfast Potatoes

Belgian Waffles with Warm Maple Syrup

Country Breakfast Links

Honey Smoked Bacon

SOUTHWEST BUFFET

\$16.50

Chilled Fruit Juices

Freshly Baked Breakfast Favorites with Sweet Butter and Fruit Preserves

Seasonal Fresh Fruit

Hash Brown Potatoes with Green Peppers and Onions

Country Fresh Scrambled Eggs

Southwest Burrito with Salsa and Sour Cream on the Side

Country Sausage Patty

Breakfast Enhancers

{Minimum of Twenty-Five Guests, Priced Per Guest}

For events with a planned breakfast or brunch, the following stations may be added at an additional cost to enhance your breakfast selection.

WAFFLE STATION

\$4

Chef attended with Warm Maple Syrup, Sweet Butter, Fresh Berries, Bananas, Caramelized Pecans and Fresh Whipped Cream

OMELET STATION

\$4

Country Fresh Eggs, Bell Peppers, Scallions, Tomatoes, Onions, Mushrooms, Diced Ham, Bacon and Grated Cheddar Cheese

One Attendant Required @ \$75

Breakfasts To Go

{Minimum of Ten Guests, Priced Per Guest}

HOT BREAKFAST TO GO

\$9

Ham, Egg and Cheese Breakfast Sandwich

Piece of Fresh Whole Fruit

Bottled Juice

Coffee To Go

COLD BREAKFAST TO GO

\$9

Bagel with Cream Cheese and Jam

Chilled Individual Yogurt

Piece of Fresh Whole Fruit

Bottled Juice

Coffee To Go

Take A Break

{Minimum of Twenty-Five Guests, Priced Per Guest}

COOKIE TIME

Freshly baked cookies and brownies, ice cold milk, freshly brewed coffee, decaffeinated coffee and tea selections

\$5

THE HEALTHFUL BREAK

Fresh seasonal fruit kabobs, homemade oatmeal cookies, assorted yogurt, granola and Power bars, assorted bottled juices and mineral waters

\$9

CINNAMON ROLL BREAK

Homemade cinnamon rolls, ice cold milk, freshly brewed coffee, decaffeinated coffee and tea selections

\$5

FIESTA BREAK

"Make your own Nachos"
Tri-color tortilla chips, melted cheese, chopped onion, jalapeno peppers, tomatoes, beans, salsa and sour cream, sodas and bottled water

\$7

LETS GO TO THE MOVIES

Cracker Jacks, old-fashioned popcorn, candy bars, assorted sodas and bottled water

\$7

PUB BREAK

Veggie tray, mixed nuts, whoopie pies, spinach dip with pita chips, assorted sodas and bottled water

\$7

A'La Carte Break Items

Granola and Candy Bars	\$2 each
Individual Snack Bags	\$2 per guest
Individual Fruit Yogurt	\$2.50 each
Selection of Whole Fruit	\$2 per piece
Seasonal Fruit Display	\$3 per guest
Chips and Salsa	\$3 per guest
Pretzels and Snack Mix	\$3 per guest
Double Fudge Brownies	\$20 per dozen
Freshly Baked Cookies	\$20 per dozen
Fruit Dessert Bars	\$22 per dozen
Bagels and Cream Cheese	\$25 per dozen
Whoopie Pies	\$30 per dozen
Fresh Cinnamon Rolls	\$30 per dozen
Assorted Danish	\$30 per dozen
Freshly Baked Muffins	\$32 per dozen
Individual Strudel	\$32 per dozen
Fruit Kabobs	\$32 per dozen
Coffee Cake	\$28 per cake (serves 12)

Lunch Buffet Suggestions

{Minimum of Twenty-Five Guests}

Available 11:30am – 2:00pm

All meals served with Coffee and Tea Selections

SUGARLOAF DELI BUFFET **\$14**

Today's Fresh Soup

Seasonal Greens with Gourmet House Dressings

Homestyle Potato Salad

Smoked Turkey, Roast Beef and Maple Cured Ham

Cheddar and Swiss Cheeses

Lettuce, Tomato, Onion, Mayonnaise

Stone Ground Mustard and Dill Pickles

Artisan Bread Basket and Sweet Butter

Whole Fruit Basket

Cookies and Double Fudge Brownies

ITALIAN KITCHEN BUFFET **\$15**

Old World Minestrone Soup

Caesar Salad with Parmesan Cheese and Croutons

Penne Marinara

Grilled Sausage, Peppers and Onions

Fresh Garlic Bread and Sub Rolls

Tiramisu

PICNIC BASKET **\$19**

Granny Smith Apple Cole Slaw

Fresh Fruit Salad

Crispy Seasoned Southern Fried Chicken

Slow Roasted St. Louis Style Ribs

Country Style Baked Beans

Corn on the Cob with Melted Butter

Homemade Cornbread and Honey Butter

Cookies and Double Fudge Brownies

Lunch Buffet Suggestions

{Minimum of Twenty-Five Guests}

All meals served with Coffee and Tea Selections

THE FIESTA FAJITA BUFFET

\$17

Romaine Salad with Tortilla Chips & Salsa Ranch Dressing
Marinated Tender White Meat Chicken and Sirloin Steak Strips
Sautéed and Seasoned Onions and Bell Peppers
Warmed Flour Tortillas
Spanish Rice and Refried Beans
Shredded Lettuce, Jalapeno Peppers, Sour Cream
Guacamole, Salsa, Shredded Monterey Jack and Cheddar Cheese
Warm Churros with Cinnamon and Powdered Sugar

TAILOR MADE BUFFET

\$20

Artisan Bread Basket with Sweet Butter
Today's Fresh Soup
Chef's Selection of Starch and Seasonal Vegetable
Chef's Selection of Assorted Desserts

Choice of any two salads:

Seasonal Greens with Gourmet Dressings
Spinach Salad with Gourmet Dressings
Classic Caesar Salad with Parmesan and Garlic Croutons
Greek Salad of Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese
Homestyle Potato Salad
Orange Couscous Salad
Pasta Salad
Tomato, Cucumber and Onions

Choose any two entrees:

Grilled Salmon with Dill Sauce
Meatloaf with Garlic Mashed Potatoes
Yankee Pot Roast with Oven Roasted Potatoes
Hot Turkey Sandwich with Mashed Potatoes and Gravy
Baked Haddock with Crumb Topping and Lemon Butter
Chicken Picatta Garnished with Lemon Slices
Pork Loin with Sweet Onion Jam
Spinach Florentine Topped with Grilled Marinated Vegetables
Penne Pasta with Maine Shrimp, Portobello Mushrooms and Sundried Tomatoes

Add a third entree for \$4.00 more per guest

PACIFIC RIM BUFFET

\$17

Carrot Ginger Soup (can be served hot or cold)
Salad of Mixed Greens, Sweet Peppers & Snow Peas with a Rice Wine Vinaigrette
Cold Asian Noodle Salad
Crispy Egg Rolls with a Spicy Mustard Sauce and Soy Sauce
Chinese BBQ Pork Loin
Sesame Chicken Breasts with Lemon Sauce
Stir Fried Rice
Stir Fried Vegetables
Lemon Bars

HEALTHY LUNCH BUFFET

\$16

Gazpacho Soup
Mixed Greens with Tomato, Lettuce, Onions and Gourmet Dressings
Red Beans and Rice Salad
Chicken Salad
Tuna Salad
Hummus
Whole Grain Rolls and Wraps
Baked Fruit Bars

AFTERNOON

Boxed Lunches

{Minimum of Ten Guests}

All Box Lunches include Potato Chips, Whole Fresh Fruit, appropriate condiments and utensils, assorted Sodas or Spring Water.

DELI SANDWICH

\$12

Turkey Breast, Rare Roast Beef or Sliced Black Forest Ham
with your choice of Cheddar or Swiss Cheese, served
*on Multigrain Bread**
Chef's Choice Cookie or Brownie
**can substitute wraps for any regular sandwich*

DAGWOOD

\$15

Turkey Breast, Roast Beef and Sliced Black Forest Ham
with Cheddar and Swiss Cheeses, Lettuce and Tomato
served on a Sub Roll
Jumbo Candy Bar

Plated Luncheon Selections

{Minimum of Ten Guests, Priced Per Guest}

All Lunch Selections include Chef's Choice of Dessert and Coffee.

WRAPS

\$13

Caesar Salad or Today's Fresh Soup

Roast Beef, Hummus or Smoked Turkey Breast Wrap

CHICKEN CAESAR WRAP

\$13

Today's Fresh Soup

Grilled Chicken and Caesar salad in a wrap

HOMEMADE HEARTY BEEF STEW

\$14

Mixed Green Salad

Freshly Made Hearty Beef Stew

Buttermilk Biscuit and Honey Butter

SOUTHWEST CHILI CON CARNE

\$14

Mixed Green Salad

Chili Con Carne accompanied by Sour Cream,

Cheddar Cheese and Corn Chips

Corn Bread and Sweet Butter

COBB SALAD

\$17

Today's Fresh Soup

Grilled Chicken, Sliced Avacado, Bacon, Chopped Egg, Diced

Tomatoes and Blue Cheese served on a Bed of Greens

Bread Sticks and Sweet Butter

GRILLED CHICKEN BREAST

\$17

Mixed Green Salad

Grilled Chicken Breast on Sauteed Spinach

topped with Boursin Sauce

Chef's Choice Starch

LOBSTER ROLL

Market Price

New England Clam Chowder

Traditional Lobster Roll Sandwich

Granny Smith Apple Cole Slaw

Potato Chips

Displays & Presentations

The following stations may be added at an additional cost to enhance your event.

IMPORTED AND DOMESTIC CHEESE DISPLAY

With Fresh Seasonal Fruits, Gourmet Breads and Crackers

Serves 25 guests at \$100 – Regular

Serves 50 guests at \$150 – Medium

Serves 100 guests at \$250 – Large

FRESH VEGETABLE TRAY

Fresh Seasonal Vegetables with Two Dips

Serves 25 guests at \$75 – Regular

Serves 50 guests at \$125 – Medium

Serves 100 guests at \$225 – Large

7-LAYER DIP

Authentic 7-layer Mexican Dip, served with Pico de Gallo and Corn Tortilla Chips

Serves 25 guests at \$50

SPINACH AND ARTICHOKE DIP

With Pita Points

Serves 25 guests at \$75

BAR HARBOR CRAB DIP

With Pita Points and Corn Chips

Serves 25 guests at \$75

SNACKS AND DIP

Potato Chips and Pretzels served with Homemade Dip

Serves 15 guests at \$25 per bowl

SPICY BAR MIX AND MIXED NUTS

Serves 15 guests at \$25 per bowl

SMOKED SEAFOOD DISPLAY

Smoked Scallops, Mussels, and Shrimp with Horseradish Cream and Cocktail Sauce

Served with Crostini Bread and garnished with Lemon Wedges

\$15 per guest

BAKED BRIE EN CROUTE

Serves 20 Guests at \$95

Cold Hors D'Oeuvres

{Price Listed Per Fifty Pieces}

<i>Plum Tomato, Fresh Mozzarella and Basil Bruschetta</i>	\$75
<i>Endive and Cucumber Rounds with Seafood Mousse</i>	\$80
<i>Antipasto Skewers</i>	\$80
<i>Assorted Crostinis Presented with Assorted Toppings</i>	\$80
<i>Proscuitto with Melon</i>	\$85
<i>Dijon Beef and Asparagus Rolls</i>	\$100
<i>Assorted Chef's Canapes</i>	\$125
<i>Smoked Salmon Pinwheel</i>	\$125
<i>Rare Tenderloin of Beef on Toasted Baguette with Horseradish Cream Sauce</i>	\$150
<i>Lobster Salad in Mini Brioche</i>	\$150
<i>Chilled Jumbo Gulf Shrimp with Cocktail Sauce & Garlic Aioli</i>	\$2.50 each

Hot Hors D'Oeuvres

{Price Listed Per Fifty Pieces}

<i>Pot Stickers with Ginger Sauce</i>	\$75
<i>Spicy Chicken Wings with Bleu Cheese Dressing</i>	\$75
<i>BBQ, Swedish or Sweet and Sour Meatballs</i>	\$75
<i>Assorted Mini Quiche</i>	\$80
<i>Chicken Tenders with Spicy Honey Mustard</i>	\$85
<i>Mushroom Caps stuffed with Sausage and Fresh Herbs</i>	\$85
<i>Mushroom Caps stuffed with Fresh Maine Crabmeat</i>	\$85
<i>Rolled Black Bean and Cheese Quesadillas</i>	\$85
<i>Rolled Smoked Chicken Quesadillas</i>	\$85
<i>Vegetarian Spring Rolls with Sweet and Sour Sauce</i>	\$85
<i>Feta Cheese and Spinach Triangles in Phyllo Dough</i>	\$95
<i>Chicken Dijonnaise Skewers</i>	\$100
<i>Maryland Crab Cakes with Lemon Remoulade</i>	\$125
<i>Teriyaki Beef Brochette</i>	\$125
<i>Mini Beef Wellingtons</i>	\$125
<i>Jumbo Scallops wrapped in Bacon with Maple Glaze</i>	\$175
<i>Oysters Rockefeller</i>	\$200
<i>Clams Casino</i>	\$200

Reception Enhancers

{Stations are for a Minimum of Fifty Guests, Priced Per Guest}

Reception Station prices are based on appetizer portions for your guests.

Attendant required @ \$75.00 per station.

CAESAR SALAD STATION

\$6

Traditional Caesar Salad tossed with;

Garlic Croutons, Fresh Ground Pepper and Shaved Parmesan

Italian Bread Sticks

Compliment your salad with:

Sliced Grilled Chicken for an additional \$3 per guest

Sautéed Shrimp for for an additional \$7 per guest

PASTA STATION

\$7.50

Bowtie, Penne Pasta and Cheese Tortellini

Pesto, Alfredo and Marinara Sauces

Broccoli, Mushroom, Red Pepper Flakes and Olive Oil Toppings

Sliced Grilled Chicken for an additional \$3 per guest

Sautéed Shrimp for for an additional \$7 per guest

INTERNATIONAL COFFEE SERVICE

\$6

Freshly Brewed Coffee, Decaffeinated Coffee, and Teas

Gourmet Flavored Syrups: Hazelnut, French Vanilla, Caramel

Whipped Cream, Chocolate Shavings, Orange Zest, Crystallized Sugar and

Cinnamon Sticks

Enhance your coffee service with a variety of Cordials for an additional \$3 per guest:

Bailey's Irish Cream, Frangelico, Amaretto, Kahlua, and Grand Marnier

SYMPHONY OF DESSERTS

\$8

Assorted Mini Cheesecakes, Chocolate Cups, Fruit Dessert Bars

CARVERY STATIONS

All Carving Stations include Fresh Baked Rolls

HONEY GLAZED HAM \$5

Served with Apple Chutney and Maple Mustard

PEPPER CRUSTED ROUND OF BEEF \$5

Served with Borderlaise Sauce

ROAST TURKEY BREAST \$5

Served with Cranberry Relish

SLOW ROASTED ROSEMARY PORK LOIN \$6

Served with Mango Chutney

BEEF TENDERLOIN \$9

Served with Horseradish Cream and Red Wine Sauce

EVENING

Dinner Buffet Suggestions

{Minimum of Twenty-Five Guests Unless Otherwise Noted, Priced Per Guest}

All Dinner Buffets include Coffee and Tea Selections

NEW ENGLAND BARBECUE

\$23

Seasonal Outdoor Grilling is available at \$75 per chef per hour

Mixed Green Salad with Gourmet Dressings

Granny Smith Apple Cole Slaw

Sliced Seasonal Melon

Barbeque Bone-In Chicken and Pulled Pork

Roasted Red Potatoes

Corn on the Cob with Melted Butter

New England Style Baked Beans

Bread Basket to include Cornbread and Sweet Butter

Fruit Cobbler

THE TUSCANY BUFFET

\$26

Tomato Basil Bisque

Tomato and Mozzarella Salad

Eggplant Parmesan

Chicken Picatta Garnished with Lemon Slices

Grilled Fresh Vegetables Drizzled with Olive Oil

Fresh Garlic Bread and Bread Sticks

Tiramisu

Add Pasta Station with Chef for an additional \$5

YANKEE CLAM BAKE

Market Price

{Minimum of Fifty Guests, 1- 1lb Lobster Per Guest}

New England Clam Chowder

Seasonal Greens with Gourmet Dressing

Granny Smith Apple Cole Slaw

Seasonal Fresh Fruit

Marinated Cucumber, Tomato and Red Onion Salad

Corn on the Cob with Melted Butter

Parsley Red Potatoes

Steamed Clams

Grilled Sirloin Steak

Maine Lobster

Cornbread and Biscuits with Country Butter

Maine Blueberry Pie

Dinner Buffet Suggestions

{Minimum of Twenty-Five Guests Unless Otherwise Noted, Priced Per Guest}

PIZZA PARTY BUFFET

\$21

Classic Caesar Salad
Old World Minestrone Soup
Assorted Gourmet Pizzas
Assorted Italian Subs
Chef's Choice of Dessert

THE MOUNTAIN BUFFET

\$32

Artisan Bread Basket with Country Butter
Today's Fresh Soup
Chef's Selection of Starch and Seasonal Vegetable Medley
Chef's Selection of Assorted Desserts

Choice of any two salads:

Seasonal Greens with Gourmet Dressings
Classic Caesar Salad with Parmesan and Garlic Croutons
Greek Salad of Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese
Homestyle Potato Salad
Orange Couscous Salad
Marinated Tomato, Cucumber and Red Onion Salad
Bowtie Pasta Salad
Seasonal Fruit Salad

Choose three entrees:

Baked Chicken with a Rosemary Jus
Grilled Chicken Breast with Wild Mushroom Cream
Chicken Picatta Garnished with Lemon Slices
Braised Beef Burgundy
Grilled Sirloin with Caramelized Shallot Port Glacé
Roasted Rosemary Rubbed Pork Loin with Hard Cider Reduction
Stuffed Sole rolled with Seafood presented on Sautéed Spinach
Maple Ginger Glazed Salmon
Coastal Seafood Penne Pasta with Pesto Cream Sauce
Mushroom Raviolis with Roasted Red Peppers and Sundried Tomatoes
Three Cheese Manicotti
Lobster Ravioli
Eggplant Parmesan

Plated Dinner Selections

{Minimum of Twenty-Five Guests, All Meals are Three Courses and Priced Per Guest}

All Dinner Selections include: Salad, Your Entrée Selection, Chef's Selection of Fresh Seasonal Vegetable, Appropriate Starch, Warm Rolls with Butter, Dessert, and Coffee.

SALADS

Seasonal Greens with Gourmet House Dressings

~or~

Traditional Caesar Salad with, Parmesan Cheese and Garlic Croutons

You may upgrade your salad with the following:

THE SUGARLOAF SALAD

Additional \$2 per guest

Hearts of Romaine with Sun Dried Cranberries, Raisins, Walnuts and Our Famous Mustard Vinaigrette, and topped with Cheddar Cheese

ICEBERG WEDGE SALAD

Additional \$3 per guest

Iceberg Lettuce, Crumbled Bacon, Chopped Red Onions

Roquefort Dressing

SOUP

Soup may be added as a Fourth Course for an additional \$3 per guest

New England Clam Chowder

Tomato Basil Bisque

Butternut Squash

Maine Lobster Bisque

Gazpacho

BEEF, PORK AND LAMB

Roast Pork Loin Glazed with a Hard Cider Rosemary Sauce **\$24**

Pork Tenderloin Medallions with a Fruit Chutney **\$29**

Sirloin Steak with a Jack Daniels Demi Glace **\$33**

Seasoned and Grilled Delmonico Steak **\$34**

Rack of Lamb with Madeira Peppercorn Reduction **\$37**

Slow Roasted Prime Rib au Jus **\$38**

Filet Mignon with Wild Mushroom Sauce **\$43**

Plated Dinner Selections Cont'd

{Minimum of Twenty-Five Guests, All Meals are Three Courses and Priced Per Guest}

SEAFOOD

<i>Baked Sole Filled with Seafood Stuffing</i>	\$28
<i>Baked Haddock with Buttery Herb Crust</i>	\$28
<i>Maple Ginger Glazed Salmon</i>	\$29
<i>Grilled Swordfish Topped with Caper Dijon Sauce</i>	\$32
<i>Whole Steamed Maine Lobster</i>	Market Price

POULTRY

<i>Statler Chicken with Blueberry Brandy Sauce</i>	\$20
<i>Lemon Rosemary Scented Chicken Breast</i>	\$24
<i>Seared Chicken Breast with Forestiere Sauce</i>	\$24
<i>Chicken Wellington</i>	\$31

ENTREE DUETS*

*Each entree item is approximately 4-5 oz.

<i>Grilled Alaskan Salmon and Marinated Chicken Breast with Lemon Caper Sauce</i>	\$32
<i>Down Home Barbecue Ribs and Chicken</i>	\$32
<i>Pan Seared Breast of Chicken with Rosemary Shrimp Skewer and Lobster Sauce</i>	\$32
<i>Lump Crab Cake and Grilled Beef Tenderloin Kabob topped with Whole Grain Mustard Cream</i>	\$38
<i>Petit Filet Mignon with Port Wine Reduction with Two Baked, Stuffed Shrimp</i>	\$45
<i>Petite Filet Mignon with Lobster Tail with Drawn Butter</i>	\$50

***Vegetarian options upon request.

Desserts

{Selections are Included in Price of Plated Dinner}

Cheesecake with Raspberry Coulis

Chocolate Raspberry Torte

Strawberry Shortcake with Vanilla Whipped Cream

Deep Dish Apple Pie with Caramel Sauce

Fruit of the Forest Berry Pie

Tiramisu

Chocolate Lava Cake

Key Lime Pie

Peanut Butter Pie

Beverage Service

The Sugarloaf Conference Center is pleased to host your reception. The following hosted bars are available to make your event enjoyable and memorable. We are happy to consider any special requests that you may have concerning your event. Please note you must be 21 or older and it is also against Maine State Law to bring in your own alcoholic beverages.

CASH OR HOSTED BANQUET BAR

	HOUSE	CALL	PREMIUM
Cocktails	\$5.50	\$6.50	\$7.50
Beer	\$4.00	\$5.75	
Wine by the Glass	\$5.50	\$7.50	
Bottled Water	\$2.50	\$3.50	
Sodas/ Juice	\$2.00		
Cordials	\$6.50	\$7.50	
Multi Liquor Drinks	\$7.50		

Charges are based on the number of drinks consumed. A service charge of 19% will be added to each hosted bill. If bar revenue does not exceed \$350.00 over a one and a half hour time period a service charge of \$75.00 will be added to the final bill.

A cocktail server is available at \$50 for a two hour time period.

LIQUOR SELECTIONS

HOUSE BRANDS To include, but not limited to:

Smirnoff Vodka, Seagram's Extra Dry Gin, Bacardi Light Rum, Jim Beam Bourbon, Seagram's 7 Whiskey, Cutty Sark Scotch, Montezuma Tequila

Domestic Beers: Budweiser, Bud Light, Budweiser Select, Michelob Ultra, O'Douls

CALL BRANDS To include, but not limited to:

Absolut Vodka, Stolichnaya, Tanqueray Gin, Meyers Dark Rum, Captain Morgan Spiced Rum, Jack Daniels, Canadian Club, Dewars White Label Scotch, Jose Cuervo Especial Tequila

Import/Micro Brews: Imported Beers and Local Microbrews

Cordials: Bailey's Irish Cream, Sambuca, Kahlua

PREMIUM BRANDS To include, but not limited to:

Ketel One Vodka, Bombay Sapphire Gin, Knob Creek Bourbon, Johnny Walker Black, Chivas Regal Scotch, Crown Royal Whiskey, Glenlivet

Cordials: Grand Marnier, Chambord, Frangelico, Amaretto

Guarantee Policy

Sugarloaf requires that all menus be submitted to our Catering & Conference Service Manager at least three weeks prior to your function. A final guarantee is required three working days prior to the event. This guarantee or the actual number served, whichever is greater, will be the number for which you will be charged. The Sugarloaf kitchen will prepare food for 5% above the guaranteed guest count. Should the number in your party change considerably, we reserve the right to move your group to a more appropriately sized room or location.

All food and beverage served at Sugarloaf must be prepared and served by resort staff. No outside food or beverage can be brought to a resort function {the exception is made for wedding cakes prepared by a licensed food service professional}.

Dining

Buffet tables are replenished frequently to maintain a quality appearance and provide each guest with every selection. Buffets are priced for 90-minute duration only. At the conclusion of each buffet function, all food and beverages {with the exception of wedding cakes} become the property of Sugarloaf Resort and cannot be taken from the banquet function.

Due to the delicate preparation involved with food service, Sugarloaf shall not be responsible for food quality, should meal periods be delayed by the customer in excess of 30 minutes beyond the pre-arranged mealtime.

Functions served with less than the required minimum attendance of 25 people will be charged a per guest surcharge up to the 25 people minimum required. Plated options are suggested for groups this size. Small group menus are available, please ask your Conference Service Manager.

Décor

We are ready to assist you with all décor. Caution is requested when attaching items to walls, doors, or ceilings. No nails, pins, or tacks of any sort may be used. Please notify us of your needs so we can assist you with the installation and the materials needed to do so. Any damages due to careless decorating will be the group's responsibility.

Security/Engineering

The Resort cannot assume responsibility for damage or loss of personal property or equipment left in any meeting or banquet room. The Resort may require additional security staff for event functions. Your Conference Service Manager can assist you with these arrangements.

Pricing

A maximum of two entrées per plated event will be allowed, with the exception of any special dietary requirements. We require counts on each entrée and any special dietary requirements three working days in advance. If a selection with a minimum is chosen for groups with less than that minimum, the minimum price still holds. For example, a group with 10 guests requesting a menu with a minimum of 15 will be charged for 15 guests. All food and beverage functions are subject to a 19% service charge and the prevailing Maine state tax.

Prices are subject to change.

Room Charges

Specific requirements for the set up of a room, which include Audio Visual, must be confirmed a minimum of 72 hours prior to your event. Changes made to pre-arranged set up plans within 72 hours of the event are subject to a \$100 room change fee, per room.

Group Shipment

All boxes sent before the conference, must be labeled to the attention of the Conference Services Manager with the recipient's name, group affiliation and event date. The resort cannot receive any materials prior to seven days before arrival. Shipments received before that date are subject to an additional storage fee of \$5.00 per box, per day.

Service Fees and Taxes

All prices are subject to a 19% service charge and applicable state and local taxes. Current state sales tax is 7% and is subject to change without notice.



SUGARLOAF.

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