

**Banquet Plated Meal Suggestions**

11 Inn Road, Hallowell, Maine [www.MapleBB.com](http://www.MapleBB.com) (207) 622-2708 or 1-800-622-2708

The following are suggested plated, served meals. The charge per person is less when served as a buffet item, so please call us for buffet pricing. Items from this list can be combined on a buffet for \$3 to \$5 per additional item.

*Please note that items marked with a \* are not available as buffet entrees.*

**Vegetarian Entrees**

- **Vegetable Lasagna** (#1) \$18.50 per person  
Cheeses, spinach, carrots and noodles combine to make a delectable union
- **Garden Frittata** (#2) \$16.50 per person  
Fresh Vegetables with eggs and cheese, the perfect combination for supper or brunch
- **Wild Mushroom Bolognese** (#3) \$18.50 per person  
A medley of mushrooms simmered in a delicate sauce served over pasta
- **Vegetable Stir Fry** (#4) \$17.50 per person  
A variety of vegetables, cooked with fresh herbs and spices served on a bed of rice
- **Butternut Squash and Sage Ravioli** (#24) \$18.50 per person  
Pasta raviolis stuffed with this delectable combination

**Chicken Entrees**

- **\*Margarita Chicken** (#5) \$22.95 per person  
Lime, tequila and honey flavor the sauce for this dish
- **Calico Chicken with Penne** (#6) \$22.95 per person  
Colorful vegetables combined with chicken, ham and penne pasta
- **Raspberry Balsamic Glazed Chicken** (#7) \$21.95 per person  
A delicate blend of flavors to enhance a breast of chicken
- **Roasted Garlic Cream Chicken** (#8) \$23.95 per person  
Garlic is roasted and added to a light cream sauce to bring flavor to this chicken
- **Chicken Avocado Melt** (#9) \$26.95 per person  
Pan fried chicken served with avocado, cheese and sour cream topping
- **Grilled Teriyaki Breast of Chicken** (#9A) \$21.95 per person  
Chicken breasts marinated in teriyaki sauce and grilled to tasty perfection
- **Chicken Marsala** (#9B) \$23.95 per person  
Lightly coated chicken breasts braised with Marsala wine and mushrooms

**Beef Entrees**

- **\*Rosemary Rump or Sirloin Steak** (#10) \$22.95 per person  
Steaks marinated with a rosemary rub and charbroiled
- **Farm Style Pot Roast Dinner** (#11) \$20.95 per person  
A very flavorful meal of carrots, potatoes, onions cooked with a beef roast.
- **Beef Bourguignon** (#12) \$21.95 per person  
Hearty, tender beef in a sumptuous red wine sauce. Served over egg noodles
- **\*Swiss Steak** (#13) \$22.95 per person  
Beef slow roasted with a chunky tomato gravy
- **Tenderloin Steak – 8 ounce** (#23) \$28.95 per person  
Grilled eight ounce choice tenderloin steak

**Fish Entrees**

- **Baked Haddock** (#14) \$26.95 per person  
Fresh-caught Atlantic haddock baked in a garlic butter
- **Baked Stuffed Haddock** (#15) \$29.50 per person  
A stuffing of seafood rolled in fresh-caught haddock served in a delicate dill sauce
- **Angel Hair Pasta with Shrimp and Basil** (#16) \$21.95 per person  
Freshly grated Parmesan Cheese completes this meal
- **\*Salmon and Crab Cakes with Remoulade** (#17) \$24.95 per person  
A gentle sauce garnishes these flavorful cakes
- **\*Baked Seafood Au gratin** (#18) \$29.50 per person  
Cheese enhances a combination of seafood. Served over a crabmeat crust.

- **Seafood Newburg** (#19) \$24.95 per person  
Prepared with shrimp, scallops and haddock in a creamy, delicate Newburg sauce
- **Sole Florentine** (#25) \$29.50 per person  
Delicate sole with a spinach, breadcrumb, and parmesan cheese stuffing then drizzled with a light white wine sauce

### Pork Entrees

- **Grilled pork encrusted with a Mustard Curry Rub** (#20) \$24.95 per person  
Served with a Corn Tomato Chutney
- **Baked Ham** (#21) \$19.95 per person  
Ham sliced with a Maine Maple syrup sauce
- **Roast Pork** (#22) \$19.95 per person  
Tender roast pork served with a savory gravy
- **Country Style Pork Ribs** (#26) \$19.95 per person  
Oversized pork ribs smothered in homemade bourbon barbeque sauce.

### Children's Meal

- **Macaroni and Hot Dogs** (KID1) \$12.95 per person  
Macaroni Loaf Baked with Cheeses, Onion, Herbs, and Garlic Buttered Crumbs with an All-Beef Hot Dog in a Grilled Bun with all the fixings, plus Egg & Potato Salad and a dill pickle.

### All meals include:

- Choice of one: mashed potato, parsleyed potato, Mushroom risotto, or rice pilaf (Unless it is the Pot Roast Dinner, Ravioli, or if the entrée is served over pasta or rice)
- Fresh vegetable of the Day (Except for the Pot Roast Dinner and the Stir Fry)
- Homebaked bread or rolls (Chef's Choice)
- Maine Roasted Fair Trade Organic Fresh Ground Regular and Decaf Coffee from Carrabassett Coffee; Assorted Flavored and Herbal Teas; Our own Cocoa mix.
- Punch or Assorted Soft Drinks (milk on request)
- A served course of the Chefs choice of dessert
- Special Garnish selected for each entree

### Enhancements to your meal:

- Served course of Green salad made from fresh baby greens \$2.95 per person
- Served course of Garden fresh salad made of baby greens and an abundance of fresh vegetables garnished with our own house dressing \$4.50 per person
- Served course of Caesar salad – fresh Romaine is ripped into bite size pieces with homemade croutons and a tangy Caesar dressing \$3.25 per person
- Served course of Greek Salad with Feta Cheese and chopped Calamata Olives \$4.50
- Choice from an assortment of soups or “chowdahs” \$1.95 to \$6.50 per person
 

Curried Pumpkin Soup	Corn Chowder
Chilled Strawberry Soup	Fish Chowder
Tomato and Rice Soup	French Onion Soup
Lobster Stew (market price)	
- Select from our special Dessert Menu if you'd like to specify a dessert.

Please note that we can generally serve any meal on our list of [Conference Buffet Meals](#) as a served meal for an additional charge above the buffet price.

There will be an **18% Service Charge** and **7% State Sales Tax** added to the above food costs.

Our standard room charge is also not included in any food costs.

We are also available to customize any menu for your special event. Please call us at 1-800-622-2708 to discuss special items or a customized menu.