

The
CLIFF HOUSE
Resort & Spa

You are always welcome here.

THE CLIFF HOUSE DINING ROOM & BANQUET SERVICE has earned a regional reputation for innovative cuisine and spectacular ocean views.

Whether your group is small and orders from our extensive public menu or is large and prefers a private setting, they will enjoy the high caliber of our cuisine and service.

Our chef will be happy to accommodate requests for gourmet and other specialty menus.

Our guarantee policy requires that your menu selection be received four weeks prior to the event.

A guaranteed count is due 72 business hours prior to the event.
All charges will be based on the final guarantee or actual number served,
whichever is greater.

Please add applicable Maine State tax and a service charge of nineteen percent. Prices are subject to change.

THE CLIFF HOUSE RESORT & SPA
Tel: 207-361-1000 | Fax: 207-361-2820 | salesoffice@cliffhousemaine.com | www.cliffhousemaine.com

BREAKFAST MENUS

Served Breakfasts

Served Breakfasts include breakfast breads, orange juice, Cliff House Blend coffee, hot tea

COASTAL SCRAMBLE \$14

Seasonal fruit, two scrambled eggs, breakfast potatoes, applewood-smoked bacon *OR* sausage

MAINE GRIDDLE \$16

Two scrambled eggs, French toast, maple syrup
applewood-smoked bacon *OR* sausage

EGGS BENEDICT \$16

Poached eggs and Canadian bacon, toasted English muffin, hollandaise,
breakfast potatoes

Continental Breakfasts

Priced Per Person

CLIFF HOUSE CONTINENTAL \$15

Sliced and whole fresh fruit
Assorted muffins and breads
Fruit yogurts and granola
Bagels with cream cheese

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Breakfast Buffets

Priced Per Person

THE MAINE EVENT \$17

Bottled juices and bottled water
Whole and sliced fresh fruit display
Scrambled eggs
Breakfast potatoes
Applewood-smoked bacon and sausage
French toast with maple syrup
Assorted cereals
Fruit yogurt
Breakfast breads

MINIMUM OF 25 GUESTS

THE CLIFF TOP \$22

Bottled juices and bottled water
Whole and sliced fresh fruit display
Eggs Benedict
French toast with maple syrup
Applewood-smoked bacon, sausage
Breakfast potatoes
Hot oatmeal
Breakfast breads
Assorted cereals

MINIMUM OF 25 GUESTS

OMELET STATION \$10

(ADDED TO ANY BUFFET)

Made-to-order omelets with a variety of fillings
Chef fee of \$75 for each chef (one per 50 guest)

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REFRESHMENTS

Breaks

Priced Per Person

HALF DAY BEVERAGE BREAK \$12

FULL DAY BEVERAGE BREAK \$17

INCLUDES:

**COFFEE, DECAF COFFEE, TEA,
SODA, BOTTLED WATER, JUICE**

HEALTH BREAK \$12

Whole and Sliced Fresh Fruit Display
Fresh Vegetable Crudités with dip
Granola Bars
Assortment of Vitamin Water

COOKIE JAR \$12

Assortment of Homemade Cookies
Fudgy Brownies and Dessert Bars
Ice Cold Milk, Chocolate Milk

ICE CREAM SUNDAE BAR \$12

Vanilla and Chocolate Ice Cream
Hot Fudge, Blueberry and Strawberry Sauces
Cookie Crumbles, M&Ms and Whipped Cream
Bottled Water

**MINIMUM OF 25 GUESTS – FOR GROUPS OF FEWER THAN 25
PEOPLE, ADD \$3.50 PP**

BALLPARK \$12

Warm, Soft Pretzels with Mustard
Chips and Dip
Popcorn, Tortilla Chips and Fresh Salsa
Maine Made Root Beer

The Pastry Shop

Priced Per Dozen

Cookies \$22

*White Chocolate Macadamia Nut, Chocolate Chip,
Oatmeal Raisin, Sugar, Peanut Butter*

Fudge Brownies \$23

Danish, Muffins or Croissants \$23

Assorted Bagels with Cream Cheese \$24

Fresh-baked Donuts \$24

Beverages

Drinks \$26 per gallon

Cliff House Blend Coffee

Medley of Hot Teas

Hot Chocolate

Non-Alcoholic Punch \$65

Serves 35 per bowl

Choice of: Lemonade, Hot Spiced Cider,
Fruit Punch, Sparkling Cider or Raspberry Punch

Alcoholic Punch \$ 110

Serves 35 per bowl

Choice of: Champagne, Mimosa,
Bloody Mary or Rum Punch

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LUNCHEON MENUS

Served Luncheons

Served Luncheons include selections of first course, entrée and dessert, seasonal vegetable, today's potato, pasta or rice

First Course

Please select one of the following:

Today's homemade soup
Cliff House clam chowder
Fruit cup
Caesar salad
Candied walnut salad

Hot Entrées

Make one selection from Hot Entrées or Salads and Sandwiches

VEGETABLE NAPOLEON \$23

Sun-dried tomatoes, spinach, caramelized onions, balsamic reduction

ROASTED GARLIC AIRLINE CHICKEN BREAST \$24

Lemon, basmati rice

ROASTED SALMON \$25

Fresh local spinach, marinated tomatoes, ginger-soy glaze

HADDOCK ROULADE \$25

Crab-filled haddock, lemon-chardonnay sauce

PORK CHOP \$27

Braised bitter greens sautéed in peanut oil with ginger, honey, and soy sauce

GRILLED FLANK STEAK \$26

With a brandied peppercorn sauce

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LUNCHEON MENUS

Served Luncheons

Served luncheons include selections of first course, entrée and dessert, seasonal vegetable, today's potato, pasta or rice

Salads and Sandwiches

DELI SANDWICH PLATE \$18

Italian cold cuts, provolone cheese, lettuce and tomato served on a toasted bulky roll

ROASTED VEGETABLE SANDWICH \$18

Portabello mushrooms, roasted sweet pepper and zucchini, red onion, asparagus, herbed goat cheese, whole grain bread. *Vegan-style available with hummus and pita*

CLASSIC CAESAR SALAD \$18

With grilled chicken

CHEF'S SALAD \$18

Local greens, grape tomatoes, bacon, hard-boiled egg, olives

TURKEY WRAP \$18

Cranberry aioli, smoked bacon, carrot, baby greens

COBB SALAD \$19

Seasonal baby greens, avocado, smoked bacon, roasted red peppers, blue cheese, tomatoes and kalamata olives

THE CLIFF HOUSE'S CHICKEN CLUB \$19

Grilled chicken breast served with bacon, Swiss cheese, lettuce, tomato and basil aioli

LOBSTER SALAD ROLL \$23

Maine lobster meat in herbed aioli, served on a fresh roll

Desserts

Please select one of the following:

Cinnamon apple pie, homemade blueberry pie, lemon raspberry torte, New York cheesecake, chocolate torte or fresh fruit salad

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LUNCHEON MENUS

Buffet Luncheons

Priced Per Person

SOUP & SALAD BAR \$23

Today's homemade soup
Fruit salad
Apple-walnut chicken salad with red grapes
Tuna salad
Mediterranean pasta salad
Salad bar with appropriate toppings and dressings
Marinated vegetable salad
Assorted breads
Cookies and brownies

MINIMUM OF 25 GUESTS

DELI BUFFET \$23

Platters of sliced meats and cheeses to include:
Roast beef, Genoa salami, roasted turkey, honey ham
Provolone, cheddar, Swiss cheese
Lettuce, tomato, red onion, pickles, chips
Appropriate condiments
Assorted breads
Pasta salad, local greens salad
Cookies and brownies

MINIMUM OF 25 GUESTS

RED, WHITE & BLUE BUFFET \$29

Coleslaw
Potato salad
Fruit salad
Northeast Family Farms hamburgers
Garden burgers
Lobster salad rolls
BBQ chicken
Apple pie
Lemonade
Appropriate condiments

MINIMUM OF 25 GUESTS

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LUNCHEON MENUS

ITALIAN BUFFET \$27

Minestrone soup, garlic bread
Antipasto platter
Caesar salad
Chicken saltimbocca
Ziti bolognese
Vegetable lasagna
Almond biscotti, tiramisù and mini cannolis

MINIMUM OF 25 GUESTS

WHITECAPS BUFFET \$27

Maine lobster bisque
Mixed greens salad
Roasted garlic pepper chicken
Baked seafood ziti with tomato caper sauce
Today's rice or potato, seasonal vegetables
Assorted cakes & pies

MINIMUM OF 25 GUESTS

CLIFF HOUSE BUFFET \$28

Cliff House clam chowder
Native shrimp and cucumber salad
Baby field greens salad
Haddock roulade
Chicken piccata
Grilled flank steak with balsamic caramelized onions
Parslied red potatoes, today's vegetables
Apple cobbler with whipped cream

MINIMUM OF 25 GUESTS

BOXED LUNCHESES \$19

*Served with chips, pasta salad, whole fruit,
cookies and soft drink or bottled water*

Your choice of two:

Apple-walnut chicken salad
Roasted vegetable sandwich
Italian cold cuts
Tuna salad
Turkey wrap

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DINNER MENUS

Served Dinners

Served Dinners include selection of first course, second course, entrée and dessert, seasonal vegetables, today's potato, rice or pasta

First Course

Please select one of the following:

Shrimp cocktail
Cliff House clam chowder
Sliced carpaccio
Today's house made soup

Second Course

Please select one of the following:

Candied walnut salad with sun-dried cranberries, blue cheese, and blueberry vinaigrette
Fresh fruit with sorbet
Garden salad with citrus balsamic vinaigrette
Caesar salad

Entrées

Please select one of the following:

VEGETARIAN LASAGNA \$38

With whipped basil Ricotta

SALMON WELLINGTON \$42

Seared in olive oil over wilted baby spinach, grape tomatoes, buttery puff pastry

ROASTED FILLET OF HADDOCK \$45

Horseradish crust, caper cream

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DINNER MENUS

Served Dinner Entrées continued

GRILLED NEW YORK SIRLOIN \$54

Peppercorn mushroom sauce

FREE RANGE ROASTED GARLIC STATLER CHICKEN \$42

Roasted baby carrots, chèvre cream, couscous

GRILLED FILET MIGNON \$56

Berkshire bleu cheese butter

VEAL CHOP \$66

Gratin of Maine potatoes, roasted cipollini onion, red wine demi-glace

ROASTED LAMB RACK \$70

Thyme, rosemary and Asiago potato galette, whole-grain mustard sauce

SURF AND TURF \$65

Grilled filet mignon, lemon roast shrimp, garlic butter

GRILLED FILET MIGNON AND LOBSTER TAIL \$76

Served scampi style

Desserts

Please select one of the following:

Chocolate Decadence, strawberry cheesecake, homemade blueberry pie,
seasonal berries and sorbet, apple pie

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DINNER MENUS

Buffet Dinners

*Includes three soups or salads, two entrées,
three side dishes, assorted dinner rolls and butter, dessert,*

Soups and Salads

Please select three of the following:

Cliff House clam chowder
Today's soup
Field greens salad with herb vinaigrette
Caesar salad
Caprese salad of red and gold tomatoes, fresh mozzarella, aged balsamic vinegar, sea salt, and fresh basil
Orzo salad with spinach, garlic and feta

Side Dishes

Please select three of the following:

Butter-whipped potatoes
Polenta
Fresh garden pilaf
Parslied red potatoes
Green beans with sweet pepper confit
Marinated and grilled seasonal vegetables
Glazed carrots with toasted pecans

Entrées

COASTAL BUFFET \$41

Choose two from the following:

Vegetable baked ziti with Asiago béchamel
Grilled flank steak
Local line-caught haddock

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DINNER MENUS

Buffet Dinners Entrées continued

PINE CONE BUFFET \$43

Choose two from the following:

Roasted chicken breast, assorted mushrooms, Serrano, fresh sage ragù
Baked haddock roulade, Maine crab, Maine shrimp, lemon beurre blanc
Mediterranean farfalle, bell peppers, asparagus, artichoke hearts, plum tomatoes,
fresh basil, feta cheese and garlic butter

MINIMUM OF 25 GUESTS

LEDGES BUFFET \$50

Choose two from the following:

Grilled salmon with leeks, sweet pepper, lemon beurre blanc
Sliced slow-roasted sirloin, wild mushroom jus
Cannelloni Florentine
Airline chicken breast, whole-grain mustard

MINIMUM OF 25 GUESTS

CLIFFSCAPE BUFFET \$64

Choose two from the following:

Butter-poached Maine lobster tails
Rosemary-roasted lamb chop, demi-glace
Grilled swordfish
Stuffed sole
Local mushroom ravioli, creamy mushroom sauce

MINIMUM OF 25 GUESTS

Desserts

Please select one from the following:

Assorted French pastries,
white chocolate mousse, strawberry cheesecake,
homemade blueberry pie, apple cobbler

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DINNER MENUS

Specialty Dinners

CLIFF HOUSE CLAMBAKE market

Buffet

Cliff House clam chowder
Local field greens salad
Corn and cheddar muffins
Steamed clams with drawn butter
1 lb. lobster (one per person)
BBQ chicken
Coleslaw
Corn on the cob
Parshied red potatoes
Blueberry cobbler and whipped cream

MINIMUM OF 25 GUESTS

SHORE DINNER market

Individually served

Cliff House clam chowder
Local field greens salad
Corn and cheddar muffins
Choice of 1 lb. lobster **or** 10 oz. grilled New York strip steak
Baked potato
Fresh berry shortcake parfait

MINIMUM OF 25 GUESTS

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HORS D'OEUVRES

Selection I

50 pieces of any one item \$125

Fresh Seasonal Melon wrapped with Prosciutto Ham
Assorted Mini Quiche
Crab-Stuffed Mushrooms
Spinach and Feta Spanakopita
Coconut Chicken with Orange Dipping Sauce
Marinated Beef Tips with Roasted Garlic Jam
Shrimp Spring Rolls
Vegetable Spring Rolls
Wild Mushrooms in Crispy Phyllo

Selection II

50 pieces of any one item \$175

Scallops Wrapped in Bacon
Maine Crab Cakes
Demi Beef Wellington
Chicken Satay with Curried Peanut Sauce
Wild Mushroom Tart
Parmesan Artichoke Hearts
Brie, Pear and Almonds in Phyllo
Blackened Swordfish Kebabs
Shrimp Money Bags with Sweet Chili Sauce

Selection III

50 pieces of any one item \$225

Maine Lobster Crostini with Lemon-Chive Crème Fraîche
Sliced Tenderloin Crostini with Gorgonzola and Caramelized Onion
Peking Duck Rolls with Ginger-Soy Dipping Sauce
Sautéed Shrimp Cocktail
Seared Tuna Kebabs with Mango-Ginger Coulis
Coconut Fried Shrimp with Raspberry Duck Sauce
Maine Crab Meat and Avocado Coulis in Cucumber Cups
Oysters Rockefeller

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RECEPTION DISPLAYS

IMPORTED AND DOMESTIC CHEESES

Served with fresh baked French baguette and assorted crackers. Garnished with fresh fruit and mixed nuts

Small (serves 25 guests) **\$95** Medium (serves 50 guests) **\$175** Large (serves 150 guests) **\$275**

SEASONAL VEGETABLE CRUDITÉ DISPLAY

Locally grown vegetables and seasonal exotics with chef's choice of dip

Small (serves 25 guests) **\$95** Medium (serves 50 guests) **\$175** Large (serves 100 guests) **\$265**

SLICED FRESH FRUIT AND SEASONAL BERRIES

This season's freshest fruits, with brown sugar dip

\$5 per person

MINIMUM OF 10 GUESTS

SMOKED SEAFOOD

Locally smoked mussels, scallops, shrimp and salmon served with whole grain mustard, fresh lemon, capers, red onion, chopped egg and fresh-baked baguette slices

(serves 25) **\$200**

ANTIPASTO

Market select baby field greens, Genoa salami, provolone cheese, mortadella, kalamata olives, cherry peppers, peperoncini, marinated mushrooms, tomatoes, fresh mozzarella cheese and whole roasted garlic cloves

\$6 per person

MINIMUM OF 10 GUESTS

BRIE EN CROÛTE

Imported Brie cheese wrapped in puff pastry with caramelized pears, walnuts, Frangelico glaze

Small *(serves 40)* **\$100** Large *(serves 75)* **\$200**

ROASTED VEGETABLES WITH HUMMUS

Market fresh vegetables, roasted garlic pita, shallot confit

\$5 per person

MINIMUM OF 10 GUESTS

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CARVING STATIONS

Carved Meats

*Add \$75 chef fee
Prices are per person*

CHICKEN ROULADE \$15

Roasted peppers, asparagus

ROASTED TURKEY BREAST \$14

Sage and fennel seasoned, cranberry relish, whole grain mustard, miniature rolls

SMOKED HONEY GLAZED HAM \$14

Honey-Dijon sauce, horseradish cream, miniature rolls

SLOW ROASTED PRIME RIB \$17

Roasted garlic, rosemary rub, miniature rolls, whole-grain mustard, horseradish crème fraîche

PEPPERED TENDERLOIN OF BEEF \$20

Five peppercom demi-glace, miniature rolls, whole-grain mustard, horseradish crème fraîche

LAMB LOIN \$24

Stuffed lamb saddle, kale, caramelized shallots, bacon

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BEVERAGES

Beer

Domestic \$6
Imported/Specialty \$7
Microbrews \$7
Includes tax and gratuity

Alcoholic Punch Bowls

Serves about 35
Champagne \$90
Mimosa \$90

****Cash Bar***

Premium Brand Liquors \$9 *per service*
Deluxe Liquors and Cordials \$11 *per service*
For those choosing a Cash Bar, the price charged to your guests will be inclusive of tax & gratuity.

House Wine

By the glass \$7

Soft Drinks

Soda \$3
Sparkling or Still Water and Juice \$3

Non-Alcoholic Punch Bowls

Sparkling Apple Cider \$50
Fresh Fruit Punch \$50
Lemonade \$50

Hosted Bar

Premium Brand Liquors \$9 *per service*
Deluxe Liquors and Cordials \$11 *per service*
For those choosing a Hosted Bar, the price charged to your guests will be inclusive of tax & gratuity.

*A \$400 setup fee applies to cash bars.
Cocktail service is available upon request at \$75 per server.

Special requests for liquor, wine or beer for all functions are to be made 14 days in advance to assure availability.
Maine State law requires that The Cliff House Resort & Spa purchase all liquor.

DRINKING AND DRIVING DON'T MIX

There are serious penalties for driving under the influence and for serving the visibly intoxicated.
A bar will be closed or individuals denied service if deemed necessary by the management.

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