

*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](mailto:salesoffice@cliffhousemaine.com) | [www.cliffhousemaine.com](http://www.cliffhousemaine.com)

# BREAKFAST MENUS

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## *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

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## *Breaks*

*Priced Per Person*

**HALF DAY BEVERAGE BREAK \$9**

**FULL DAY BEVERAGE BREAK \$14**

**INCLUDES:**

**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

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## *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

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## *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

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## *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

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## 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

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## *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

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## *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

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## *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

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## *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

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## *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

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## *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

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## IMPORTED AND DOMESTIC CHEESES

Served with fresh-baked French baguette, assorted crackers, fresh fruit, mixed nuts

\$5 per person

*MINIMUM OF 10 GUESTS*

## FRESH VEGETABLE CRUDITÉS

Local vegetables and seasonal exotics served with chef's choice of dip

\$5 per person

*MINIMUM OF 10 GUESTS*

## 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

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## *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

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## ***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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