

DISPLAY ITEMS

Displayed Hors D'oeuvres

IMPORTED & DOMESTIC CHEESE DISPLAY \$3.00 pp

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

SEASONAL VEGETABLE CRUDITÉ DISPLAY \$3.00 pp

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

BRIE EN CROÛTE \$3.50 pp

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

Served with French breads

Carving Stations

Served with hearth baked rolls and chef's accompaniments.

Carving Stations are chef-attended. \$75 chef fee.

SMOKED HONEY GLAZED HAM \$10 pp

Served with honey-Dijon sauce and horseradish aioli

ROASTED TURKEY BREAST \$10 pp

Seasoned with fresh sage and fennel. Served with cranberry relish, and imported whole grain mustard

HERB CRUSTED TENDERLOIN OF BEEF \$15 pp

Prepared with black pepper, rosemary, thyme and sage. Served with imported whole grain mustard, and horseradish crème fraiche

ROSEMARY CRUSTED PRIME RIB OF BEEF \$15 pp

Served with imported whole grain mustard, and horseradish crème fraiche

Enhancement Buffet Stations

MAINE DUCKTRAP SMOKED SEAFOOD \$11.00 pp

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

RAW BAR \$15.00 pp

Jumbo Shrimp, little neck clams and oysters on half shell, served with cocktail sauce, minuet sauce and traditional garnishes

Enhancement Pasta Stations

Pasta stations are chef-attended. \$75 chef fee.

GOURMET PASTA STATION \$10 pp

Served with garlic bread and chef's selection of sauces and accompaniments

MAINE LOBSTER RAVIOLI \$15 pp

With cognac laced cream sauce

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

THE CLIFF HOUSE RESORT & SPA

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