



MONTSWEAG FARM RESTAURANT

EVENT CATERING

207.443.6563 | MontsweagFarm.com



STANDARD MENU OFFERINGS...CUSTOMIZATIONS WILL BE CHARGED ACCORDINGLY.



APPETIZER PLATTERS

Vegetable Crudités

Fresh vegetables served with hummus or Ranch dipping sauce.

Peppery Beef Tenderloin Kabob

with horseradish cream spread

Chicken Satay Kabob

Chef's selection with guests

Herbed Goat Cheese

with kalamata tapenade on a tomato onion crostini

Artisan Cheese Plater

with assorted crackers

Grilled Cilantro Lime Shrimp or Shrimp Cocktail

with citrus herb relish / cocktail sauce

Maine Crab Cakes

topped with lemon tartar sauce

Spinach Phyllo Triangles

with Feta and Dill

Chef's Selection of Flatbreads

Butternut Squash & Bacon, Margherita, Pepperoni, Greek

Soup Du jour or Clam Chowder

Flatbreads & Salad Package

Options available.

Soup, Salad, Sandwich Package

Options available.

Children's Food Package

Options available.

ENTREES

Priced per person for buffet-style.
Additional fees may apply for plated service.

Braised Pork Osso Bucco

House-made demi glace

Chicken Marsala

with mushrooms, tomato, baby spinach

Herbed Turkey Breast

served with gravy

Baked Mac & Cheese

Bacon-encrusted, 3 cheese blend, cream

Traditional Baked Haddock or Salmon

Options available

Beef Short Ribs

braised with red wine and vegetables

Surf & Turf

Choice of beef, seafood

Eggplant Parmesan or Vegetable Lasagne

topped with Fresh Mozzarella and Marinara

Prime Rib Carver Station

"The Montsweag Raw Bar"

Ice Sculptured Locally.

ACCOMPANIMENTS

Caesar Salad or Garden Salad

Romaine, Parmesan, Croutons or Garden Salad.

The Farmers Salad

Baby Spinach tossed with butternut squash, roasted almonds, goat cheese, red onion with a maple balsamic dressing.

Seasonal Vegetables

Butter, steamed.

Chef's Stuffing

Housemade recipe.

Mashed Potato or Rice Pilaf

Rustic Bread Selection

DESSERT

In-house baker on premise.

Limited Menu Table Service also available.

Let us customize a menu for you today!

Items are priced per person. Orders must be confirmed 72 hours before the event.

Non-refundable deposit on booking based on number of guests. Tax & gratuity not included.

*** SPECIAL DIETARY ITEMS AVAILABLE UPON REQUEST ***

We can customize your private event to meet your budget.