SIGNATURE SUTRO
$68.00 PER PERSON
Six Passed Appetizer Selections
Homemade breads with Sweet Cream Butter or Infused Dipping Oils
Choice of Soup and Salad
Two Entrée Selections at our Signature Level
French Roast Coffee and Organic Teas
Champagne Toast

SKY LODGE SIGNATURE
$48.00 PER PERSON
Four Passed Appetizer Selections
Homemade breads with Sweet Cream Butter or Infused Dipping Oils
Choice of Soup and Salad
Two Entrée Selections at our Grand Level
French Roast Coffee and Organic Teas
Champagne Toast

MOUNTAIN VIEW GRAND
$42.00 PER PERSON
Two Passed Appetizer Selections
Homemade breads with Sweet Cream Butter or Infused Dipping Oils
Choice of Soup or Salad
Two Entrée Selections at our Grand Level
French Roast Coffee and Organic Teas
Champagne Toast

SKY LODGE STANDARD
$32.00 PER PERSON
Two Passed Appetizer Selections
Outdoor BBQ Buffet featuring BBQ Chickens and Ribs
Choice of Two Picnic Salads
Seasonal Vegetables
Homemade Bean Hole Baked Beans
French Roast Coffee and Organic Teas
Appetizers and Late Night Snacks

Sliders
- Pulled Pork Sliders
- Cheeseburger Sliders
- Lobster Salad Sliders
  *upcharge of $1.50 per person

Hot and Cold Dips
- Spinach and Artichoke Dip
- Buffalo Chicken Dip with Tortilla Chips
- House Made Hummus with Pita Chips

Displays
- Native Maine Cheese and Charcuterie
  *counts as two appetizer choices

Individual Appetizers
- Cocktail Meatballs
- Fresh Fruit Skewers
- Deviled Eggs
- Smoked Trout with Horseradish Cream
- Marinated Mushrooms
- Potato Skins with Cheddar, Bacon, and Sour Cream
- Scallops Wrapped in Bacon
- Pork & Leek Dumplings
- Chicken Satay
- Teriyaki Beef Skewers
- Shrimp Cocktail
- Warmed Goat Cheese, Portobello, and Tomato Bruschetta
- Native Maine Crab Cakes with Aioli Dipping Sauce
- Cucumber, Crab, and Boursin

Salads

Fresh Chef Inspired Greens
- Spinach | Chef Salad | Caesar
- Forage Salad | Seaweed Salad

Vegetable and Grain Salads
- Roasted Vegetable and Spinach Salad
- Chilled Beet and Goat Cheese
- Quinoa and Barley Salad

Picnic Salads
- Italian Pasta Salad
- Traditional Potato Salad with Eggs
  - Garden Salad
- Carrot and Raisin Salad
- Broccoli Salad
Soups

Seafood Bisque
Clam Chowder
Corn Chowder
Beef Stew

Vegetable Barley
Rustic Tomato
French Onion
Italian Wedding Soup

Signature Entrées

Chicken Saltimbocca
Parmesan Crusted Chicken Pomodoro
Russian Bear Bordelaise
herb crusted sliced sirloin
Filet Mignon
pistachio crusted and served with blue cheese and pears
Maine Steamed Lobsters with Drawn Butter
Seafood Linguine
Clams, Scallops, Shrimp, and Lobster served in a Pernod Garlic White Clam Sauce
Poached Salmon Stuffed
with Artichoke, Brie, Spinach, Basil, and Lobster
Stuffed Acorn Squash
filled with a warm quinoa, cashew, and cranberry salad

Grand Entrées

Herb Roasted Half Chickens
Chicken Giovani
tomato and scallions in a white wine herb butter sauce
Herb Crusted Sliced Sirloin
Steak House Salad
Prime Rib
Crab Stuffed Haddock
Seafood Casserole
Haddock, Scallops, and Shrimp in a Lobster Cream Sauce
Vegetable Lasagna
Butternut Squash Ravioli with Kale Pesto

Prices based on 75 Guests

20% Service Charge is additional, as is 8% State of Maine tax

Please remember that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.