



catering

2019



menus & final guarantee

All food and beverage selections are required 30 days prior to your event and final guarantee of guests is required 14 days prior to your event. A count of entrée selections are required for plated dinners and are due 14 days prior to your event. If guarantee is not provided, the original estimate or the actual number served (whichever is greater) will be used for final charges. Menus and prices are subject to change.

breaks

- Displayed for 30 minutes
- 15 guest minimum

Sweet Tooth \$7

Fresh Fruit Skewers, Sliced Fresh Apples with French Cream, Homemade Granola Bars, Chocolate Covered Macaroons

Harvest Break \$8

Individual Fresh Cut Vegetable Cups with Dip, Variety of Nuts and Seeds, Larabars, Kind Bars

Ice Cold Milk and Cookies \$7

Skim, 2%, Chocolate Half Pint Milk, Freshly Baked Cookies

Frosty Cooler \$11

Frozen Fruit Bars, Frozen Yogurt, Sea Dog Biscuit

Cheese and Chacuterie \$14

Maine Cheeses, Cured Meats, Rayes Mustard, Crostini, Sliced Baguette, Fresh Grapes, Jam or Jelly

Chips and Dip Fiesta \$7

Kettle Potato Chips, Hand-cut Tortilla Chips, Chipotle Ranch, Fresh Tomato Salsa, Warm Queso, Guacamole

Healthy Choice \$8

Layered Greek Yogurt, Homemade Granola, Sliced Strawberry Parfait, Wild Maine Blueberry Tartlets, Whole Bananas, Red Pears, Clementines

A la Cart

Freshly Baked Muffins	\$2 each
Assorted Pastries	\$2 each
Freshly Baked Cookies	\$2 each
Chocolate Covered Macaroons	\$3 each
Homemade Granola Bars	\$3 each
Individual Greek Chobani Yogurt	\$2 each
Whole Fresh Fruit	\$2 each
Larabars	\$3 each
Individual Bags of Fox's Chips	\$2 each
Smartfood Bags	\$2 each
Mixed Nuts	\$5 each
Mini Whoopie Pie	\$3 each

Break Beverages

Per Consumption	
Bottled Water	\$2
Assorted Soft Drinks	\$2
Flavored Bubly Water	\$3
Bottled Juices	\$2
Half Pint Skim, 2%, Chocolate Milk	\$2
Lemonade	\$20 Gallon
Homemade Callebaut Belgian Hot Chocolate	\$30 Gallon
Coffee Break	\$25 Gallon
Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Tea	
Unlimited Beverage Break	\$15/pp
Cooler of Bottled Beverages all day, Freshly Brewed Regular and Decaffeinated Coffee, Tea	

Bistro Box Lunches \$17

Choice of two sandwiches:

- Sliced Roasted Turkey, Cranberry Chutney, Leaf Lettuce, on Sour Dough Bread
- Grilled Vegetables, Roasted Red Pepper Hummus, in a Spinach Wrap
- Grilled BLT, on Sour Dough Bread
- Curried Chicken Breast, Chopped Mango, on a Ciabatta Roll
- Grilled Chicken, Caesar Salad, in a Spinach Wrap
- Virginia Ham, Swiss Cheese, Rayes Mustard, on Marbled Rye

All Sandwiches come with:

Bag of Fox's chips, kosher dill pickle spear, freshly baked cookie, bottled water





breakfast

Buffet Breakfast

- Displayed for 60 minutes
- Served with freshly brewed regular and decaffeinated coffee, hot tea and juices.

Day Mountain Buffet \$14

25 Guest Minimum

Scrambled Eggs
 Sausage, Applewood Smoked Bacon or Vegetarian Sausage
 Potato O'Brien
 Chobani Greek Yogurt, Homemade Granola
 Assorted Breads, Bagels, Butter, Peanut Butter, Jam, Cream Cheese
 Fresh Cut Fruit Bowl
 Wild Maine Blueberry Muffins, and Chef's Choice Pastry

AO Continental Buffet \$11

15 guest minimum

Fresh Cut Fruit Bowl
 Wild Maine Blueberry Muffins, Chocolate Banana Bread Muffins, Danish
 Chobani Greek Vanilla and Fruit Yogurts
 Homemade Granola, 2% Milk
 Toasting Breads & Bagels, Butter, Peanut Butter, Jam, Cream Cheese

Enhancements

Warm Cider Donuts	\$2
French Toast, Syrup	\$2
Wild Maine Blueberry Pancakes	\$3
Ham Slices	\$2
Eggs Benedict	\$4
Poached Farm Fresh Eggs, Homemade Hollandaise, Canadian Bacon, Grilled English Muffin	
Hot Oatmeal	\$2
Raisins, Dried Cranberries, Cinnamon, Chopped Walnuts, Brown Sugar, 2% Milk	
Hot Breakfast Sandwiches	\$3
Choice of One:	
• Toasted English Muffin, Farm Fresh Egg, Applewood Smoked Bacon, Cheddar Cheese	
• Butter Croissant, Farm Fresh Egg, Sliced Ham, Swiss Cheese	
Chef's Selected Quiche of the Day	\$3
Waffles, Berries, Homemade Whipped Cream	\$3
Omelet or Crepe Station	\$5
Plus \$50 Chef Attendant Fee	

Plated Breakfast

- 20 guest minimum
- Served with freshly brewed regular and decaffeinated coffee, hot tea and juices.
- Please choose two

Bar Harbor Blueberry Pancakes..... \$13

Breakfast Sausage Links, Fresh Sliced Melon

Agamont Eggs Benedict \$14

Medium Poached Farm Fresh Eggs, Homemade Hollandaise, Canadian Bacon, Grilled English Muffin, Potatoes O'brien
 Make it a Lobster Benedict for an additional \$5

Sea Wall Sausage Strata \$13

Layers of Sliced Maine Potatoes, Breakfast Sausage, Cheddar Cheese, Farm Fresh Eggs. Served with Fresh Sliced Melon

Wonderland Trail Waffles \$13

Belgian Waffles, Sliced Strawberries, Homemade Whipped Cream, Breakfast Sausage Links

Tremont Traditional \$12

Scrambled Farm Fresh Eggs, Applewood Smoked Bacon, Potatoes O'brien, Butter Croissant





lunch

Lunch Buffets

- Displayed for 60 minutes
- 20 guest minimum
- Served with iced tea

Deli Platter \$16

Tender Roast Beef, Turkey Breast, Virginia Ham, Smoked Gouda, Sliced Cheddar, Swiss Cheeses, Green Leaf Lettuce, Sliced Beef Steak Tomato, Shaved Red Onion, Kosher Dill Pickle Spears, Assorted Sliced Breads
Fox's Potato Chips, Chef's Choice Soup

Build Your Own Caesar Salad \$16

Crisp Romaine Lettuce Tossed with Creamy Caesar Dressing, Grilled Chicken Breast, Sliced Grilled Steak, Romano Cheese, Garlic Croûtons, Marinated Grilled Asparagus, Olives, Anchovies, Roasted Tomatoes, Freshly Baked Rolls and Butter

Buon Appetito \$19

Caprese Salad, Grilled Marinated Vegetables, Butternut Squash Ravioli, Chicken Parmesan, Freshly Baked Rolls and Butter

Lunch in Eden \$21

Mixed Green Salad, Seared Salmon With Lemon and Fresh Herbs, Lemon Chicken and Pea Gemelli, Seasonal Vegetables, Freshly Baked Rolls and Butter

Gourmet Pizza Lunch \$19

- 14" Pies
- Please select three
- Served with Caesar Salad

Four Cheese

Asiago, Fontina, Ricotta, Mozzarella, Marinara

Porcupine Island Pesto

Grilled Chicken, Pesto, Oven Roasted Tomatoes, Mozzarella Cheese, Olive Oil Drizzle, Whole Roasted Pine Nuts

The Acadia National Park

Roasted Forest Mushrooms, Garlic, Shallots, Mozzarella, Olive Oil

The Hunter

Sweet Sausage, Pepperoni, Hamburger, Mozzarella Cheese, Marinara

Margarita

Fresh Mozzarella, Roma Tomatoes, Fresh Basil

Maine Mashed

Maine Mashed Potatoes, Apple Wood Smoked Bacon, Scallions, Olive Oil

Homemade Soup & Sandwiches \$16

Chef's Selection House-made Soup, Three Assorted Sandwiches and/or Wraps, Served with Fox's Chips

- Sliced Roasted Turkey, Cranberry Chutney, Mixed Greens, on Sour Dough Bread
- Grilled Vegetables, Roasted Red Hummus, in a Spinach Wrap
- Grilled BLT, on Sour Dough Bread
- Curried Chicken Breast, Chopped Mango, on a Ciabatta Roll
- Grilled Chicken, Caesar Salad, in a Spinach Wrap
- Virginia Ham, Swiss Cheese, Rayes Mustard, on Marbled Rye
- Mediterranean Vegetable Wrap, Feta, Greek Dressing

Served Lunches

- 15 guest minimum
- Served with freshly baked rolls and butter and iced tea
- Please choose two

Lobster Roll Lunch \$20

Maine Lobster Roll, French Fries, Cole Slaw

Classic Caesar Salad \$12

Romaine Hearts, Toasted Garlic Croûtons, Parmesan Cheese, Homemade Caesar Dressing

Sieur De Monts Salad \$13

Mixed Greens, Goat Cheese, Pears, Candied Pecans, Maple Balsamic Vinaigrette

The Quiet Side Salad \$15

Arugula, Crispy Prosciutto, Fresh Mozzarella, Figs, Champagne Vinaigrette

Add to your Salad

Grilled Sliced Chicken Or Marinated Flank Steak\$4

Sweet Ending

Mini Wild Maine Blueberry Tartlet\$4

Chocolate Mousse with Pirouette Cookie\$3

Mini Whoopie Pie\$3



hors d'oeuvres

Passed

• 50 pieces minimum

• Prices per each

Asparagus, Spinach, Feta Petite Quiche	\$2
Pesto Caprese Spoonful	\$1.50
Vegetarian Spring Roll	\$2
Mini Grilled Cheese, Tomato Soup Shooter	\$2
Mini Gourmet Grilled Cheese, French Onion Soup Shooter	\$2
Spanakopita	\$1.50
Spinach Stuffed Mushrooms	\$1.50
Watermelon Mint Feta Spoonful	\$1.50
Chicken Satay, Peanut Sauce	\$2
Coconut Crusted Chicken, Onion Marmalade	\$2
Mini Waffle, Chicken, Spicy Maple Syrup	\$2
Cheeseburger Slider	\$3
Herbs de Provence Beef Tenderloin	\$3
Roast Beef, Mushroom Puff Pastry	\$2
Blackened Lamb Lollipop	\$4
Bacon Wrapped Date, Almond, Brown Sugar	\$2
Bacon Twirled Garlic Breadstick	\$2
Bacon Goat Cheese Crostini	\$2.50
Fresh California Rolls	\$3
Crab Stuffed Mushrooms	\$2
Maine Crab Cakes	\$3
Pickled Ginger Sesame Tuna Spoonful	\$3
Jumbo Shrimp Cocktail	\$3
Maine Lobster Salad Spoonful	\$4
Maine Lobster Cake	\$4
Lobster Macaroni & Cheese Spoonful	\$4
Sea Scallop Wrapped in Bacon	\$3

Displays

•25 guest minimum

•Priced per display for 50/100 people

International Cheese Display 200/325

Imported and Domestic Assorted Soft & Hard Cheeses, Crackers, Assorted Fruit

Sliced Fresh Fruit Platter 200/325

Melons, Grapes, Strawberries, Pineapple, French Cream

Antipasto 200/325

Variety of Cured Imported Meats and Cheeses, Kalamata Olives, Pepperoncini, Marinated Artichokes, Cherry Tomatoes, Italian Dressing and Balsamic Glaze

Brie en Croute 125/175

Imported Brie with Honey and Almonds in a Puff Pastry Accompanied by Sliced Apples and Assorted Crackers

Mexican Salsa Bar 125/200

Green and Red Salsas, Guacamole, Cheese Queso Dip, Sour Cream. Served with Fresh Corn Tortilla Chips

Dipping Station 225/325

Fresh Maine Lobster Dip, Spinach and Artichoke Dip. Served with Fresh Tortilla Chips and Assorted Crackers

Fresh Vegetable Crudité 200/325

A Seasonal Variety Of Fresh Raw Vegetables With Ranch Dressing





dinner
three served courses

dinner

- Served dinners include freshly baked rolls and butter, freshly brewed regular and decaffeinated coffee and assorted teas
- 15 guest minimum

Vegetables

Select one:

Steamed Sunshine Green Beans, Waxed Beans, Carrot Sticks

Parmesan Roasted Broccolini

Garlic Roasted Farm Stand Carrots

Oven Roasted Patty Pan Squash, Shallots, Herbs

First Course

Choose one:

Sieur De Monts Salad

Mixed Greens, Goat Cheese, Pears, Candied Pecans, Maple Balsamic Vinaigrette

The Quiet Side Salad

Arugula, Crispy Prosciutto, Mozzarella, Figs, Champagne Vinaigrette

Traditional Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese, Garlic Croûtons, Homemade Caesar Dressing

AO Green Salad

Tender Greens, Sweet Bell Peppers, Carrots, Cherry Tomatoes, Apple Vinaigrette

Sides

Select one:

Duchesse Potatoes

Twice Baked Potatoes

Rice Pilaf with Fresh Herbs

Roasted Tri-Color Fingerling Potatoes

Entrées

Select two entrées and one vegetarian:

Herb Roasted Chicken Breast \$34

Fresh Rosemary, Thyme, Olive Oil

Chicken Boursin \$36

Stuffed with Spinach and Boursin, Wrapped in Puff Pastry

Stuffed Pork Loin \$39

Sliced Maine Apple, Applewood Smoked Bacon, Gorgonzola

Seafood Stuffed Haddock \$39

Shrimp, Scallop, Lobster, Toasted Buttered Croûtons

Tuscan Salmon \$38

North Atlantic Salmon, Garlic Cream, Sun Dried Tomatoes, Baby Spinach

**Petite Filet Mignon and
Browned Butter Lobster Tail** market price

6oz. Handcut

Filet Mignon with Demi-Glace \$43

8oz. Handcut

Peppercorn Crusted Sirloin \$38

12oz. Hand-Cut Sirloin Encrusted with Black Peppercorn, Brandy Cream

Stuffed Portabella Mushroom \$33

Quinoa, Artichoke Hearts, Spinach, Feta

Basil Pesto Gnocchi \$34

Roasted Red Peppers

Butternut Squash Ravioli \$32

Spinach Cream

Sweet Ending

Choose one:

Wild Maine Blueberry Pie

Dark Chocolate Torte, Raspberry Drizzle

Cheesecake, Strawberry Rhubarb Compote

Oat Crusted Frozen Limoncello Chiffon



bar island

- \$34 per person
- Includes freshly baked rolls, butter, freshly brewed regular and decaffeinated coffee, assorted teas

First Course

Select One:

AO Green Salad

Tender Greens, Cucumbers, Cherry Tomatoes, Apple Vinaigrette

Traditional Caesar Salad

Romaine, Toasted Garlic Croûtons, Parmesan Cheese and Homemade Caesar Dressing

Sides

Select One:

Garlic Mashed Potatoes

Roasted Red Potatoes

Rice Pilaf with Fresh Herbs

Farfelle Pasta with Olive Oil

Chef's Seasonal Vegetable



Entrées

Select Two and One vegetarian:

Chicken Piccata

Tender Chicken Breast with Fresh Lemon Butter, White Wine, Capers, Parsley

Chicken Parmesan

Traditional Breaded Chicken Breast with Mozzarella Cheese and Marinara Sauce

Baked Haddock

Breaded and Baked with Butter, Fresh Lemon

Pan Seared North Atlantic Salmon

Cilantro, Lime

Grilled Marinated Flank Steak

House Marinated, Chef Carved

Roasted Top Round of Beef

Roasted Forest Mushroom Gravy, Chef Carved

Roasted Cauliflower Pasta

Toasted Walnuts, Parsley, Garlic, Lemon Zest

Eggplant Roulade

Sautéed Vegetables, Oven Roasted Tomatoes, Asiago, Ricotta, Marinara

Sweet Endings

Chef's Choice or Chocolate Mousse with Pirouette Cookie



frenchman bay

- \$38 per person
- Includes freshly baked rolls and butter, freshly brewed regular and decaffeinated coffee, and assorted teas.

First Course-Served

Select One:

Traditional Caesar Salad

Romaine, Toasted Garlic Croûtons, Parmesan Cheese and Homemade Caesar Dressing

Sieur De Monts Salad

Mixed Greens, Goat Cheese, Pears, Candied Pecans, Maple Balsamic Vinaigrette

The Quiet Side Salad

Arugula, Crispy Prosciutto, Mozzarella, Fig, Champagne Vinaigrette

New England Clam Chowder

Sides

Select One:

Garlic Mashed Potatoes

Parmesan Scalloped Potatoes

Rice Pilaf with Fresh Herbs

Roasted Tri-Color Fingerling Potatoes

Vegetables

Select One:

Grilled Asparagus Polonaise

Parmesan Roasted Broccoli

Garlic Roasted Farm Stand Carrots

Marinated Grilled Vegetables

Entreés

Select Two and One Vegetarian:

Macadamia Crusted Chicken

Bell Pepper Compote

Caprese Stuffed Chicken Breast

Stuffed with Tomato, Basil and Fresh Mozzarella with Balsamic Glaze

Roasted Beef Tenderloin

House Marinated, Demi-Glace. Chef Carved

Prime Rib

Au Jus, Chef Carved

Baked Halibut

Chimichurri

Seafood Stuffed Haddock

Shrimp, Scallop, Lobster, Toasted Buttered Croûtons

Seafood Newburg

Lobster, Shrimp, Scallops, Haddock, Sherry Cream

Basil Pesto Gnocchi

with Roasted Red Peppers

Butternut Squash Ravioli

Spinach, Cream

Sweet Endings

Select one:

Wild Maine Blueberry Pie

Dark Chocolate Torte, Raspberry Drizzle

Cheesecake, Strawberry Rhubarb Compote

Oat Crusted Frozen Limoncello Chiffon



Bar Harbor's Only Four-Season Hotel



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