

Taste of Maine Restaurant

BANQUET INFORMATION

Family Run and Family Owned Since 1978!



- Open 7 Days a week! -

*Ample parking, water views, outside dining, handicap accessible and full bar!
Conveniently located on Route 1.*



161 Main St. Rte 1 Woolwich, ME 04579 207.443.4554
P.O. Box 364 Woolwich, Maine 04579

BANQUET INFORMATION

Choice of Function Room:

Function rooms are assigned according to the type and availability. With advanced notice to you we reserve the right to relocate your group to a room more suitable to your needs if deemed necessary.

Function Deposits:

There will be a \$1000.00 deposit required for any event. The deposit will be deducted from the final bill. A deposit will be refunded if we are notified with a written notice 2 months prior to function date.

Payment and Billing:

Final payment is required three days in advance before the function in a check or cash. No credit cards.

Audio Visual:

Available for a fee depending on the room

- Screens
- Wi-Fi
- Podium
- Wireless Microphone
- Projector

Linens

Linen table cloths are complimentary. There is a charge for Linen napkins and any table cloth linens that are not white.

Food and Beverage:

Separate checks are not available. Menu selections must be made two weeks prior to function date. A guarantee meal count is required **1 week** in advance.

Entree selection guides:

30 guests 3 Entree Choices

30-60 guests 2 Entree Choices

Over 60 guests 1 Entree Choice

We do not exceed 100 guest for a sit down dinner menu. Groups on a limited schedule, we suggest 1 Entree Choice. Prices do not include 8% tax and 20% gratuity and are subject to change.

On Premises Consumption Only

HORS D'OEUVRES

(When ordering hors d'oeuvres only, without a planned meal, there is a \$16.99 per person minimum.)

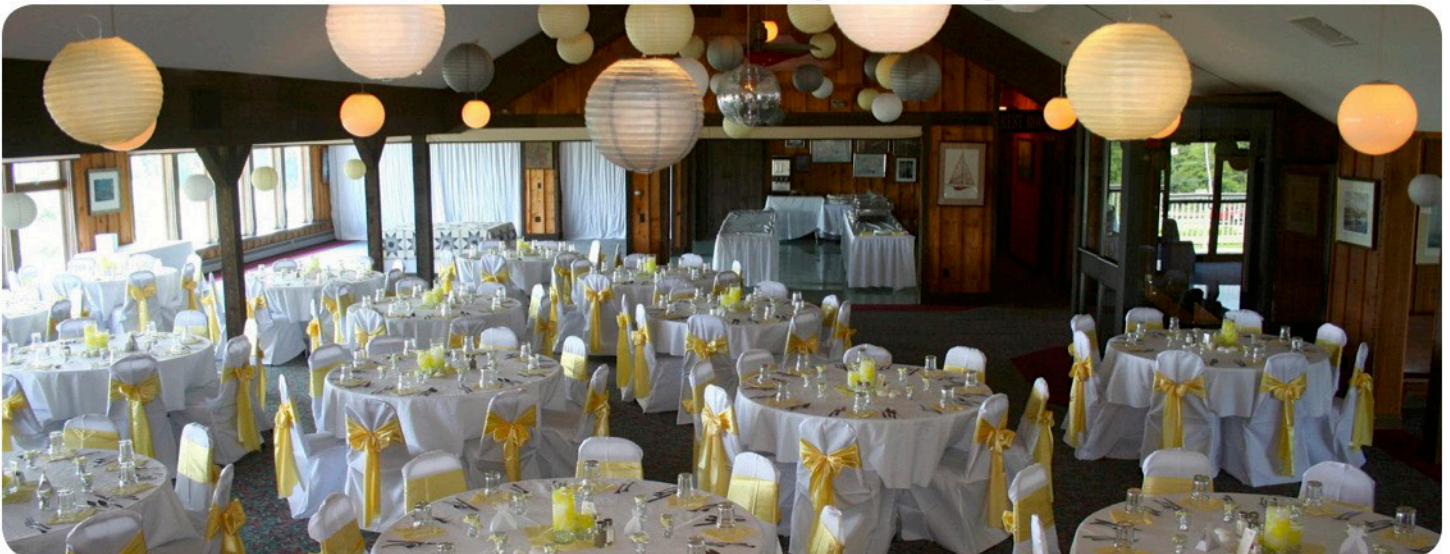
HOT HORS D' OEUVRES: (prices per 100 pieces)

BBQ Cocktail Sausages	\$125.00
BBQ Meatballs	\$125.00
Frank in Blanket	\$150.00
Italian Meatballs	\$125.00
Pot Stickers	\$125.00
Buffalo Wings	\$150.00
Crab Rangoon	\$175.00
Mini Egg Rolls	\$135.00
Assorted Mini Deep Dish Pizza	\$135.00
Assorted Petite Quiche	\$135.00
Hibachi Chicken Skewers	\$175.00
Bacon Sticks	\$175.00
Baked Stuffed Mushrooms	\$200.00
Crostini	\$200.00
Spanakopita	\$175.00
Beef Teriyaki Brochette	\$200.00
Mini Crab Cakes	\$200.00
* Scallops Wrapped in Bacon	\$250.00

SWEETS PER 100

Fresh Bakes Cookies	\$175.00
Homemade Brownies	\$175.00
Assorted Cakes	\$175.00

* Served Butler Style Upon Request
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COLD HORS D'OEUVRES: (prices per 100 pieces)

(When ordering hors d'oeuvres only, without a planned meal, there is a \$29.99 per person minimum.)

Chips & Dip	\$50.00
Deviled Eggs	\$135.00
Tortilla Chips with Guacamole & Salsa	\$125.00
Assorted Finger Sandwiches (Ham, Turkey & Tuna)	\$225.00
*Gulf Shrimp Cocktail	\$250.00
Sushi (Per 100 Pieces)	\$250.00

Raw Vegetables & Dip

Serves 25	\$75.00
Serves 50	\$100.00
Serves 100	\$195.00

Cheese & Crackers

Serves 25	\$75.00
Serves 50	\$100.00
Serves 100	\$195.00

Each (per pound)

Pretzels	\$15.00
Mints	
Dry Roasted Peanuts	
Mixed Nuts	

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BEVERAGE PRICES

LIQUORS

Well Drink	\$7.00
Call Drinks	\$8.00
Premium Drinks	\$9.00
Top Shelf	\$12.00
Beer	\$4.00 - \$8.00
Wine by the Glass	\$7.00

BEVERAGES

Soda or Milk	\$3.00
Juice	\$3.00
Coffee or Tea	\$3.00
Coffee by the Pot	\$20.00
Juice by the Carafe	\$25.00
Champagne Toast (Per Glass)	\$5.75
Cider Toast (N/A Per Glass)	\$4.75

PUNCHES

By the gallon	
Fruit Punch	\$40.00
Vodka Punch	\$55.00
Rum Punch	\$55.00
Champagne Punch	\$55.00

CARAFE WINES

Cavit Pinot Grigio	\$33.00
White Zinfandel	\$33.00
Chardonnay, Merlot, Cabernet Sauvignon	\$33.00
Chablis	\$33.00

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MEETINGS

Rooms available from 7 A.M. Exact count must be given 1 week prior to meeting.
Room charges vary depending upon the size of group and planned meal.

CONTINENTAL BREAKFAST

Assorted Breakfast Danish and Muffins
Chilled Juices
Coffee or Tea
\$12.99 per person

AFTERNOON BREAKS

Assorted Baked Cookies
Soft Drinks
Coffee or Tea
\$10.00 per person

BEVERAGES

Assorted Sodas and Spring Water	\$3.00 per person
Juices by the Carafe	\$25.00
Coffee/Tea by the Pot	\$20.00

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BREAKFAST

Minimum of 50 People

Hash Browns

Sausage & Bacon

Scrambled Eggs

Eggs Benedict

French Toast Casserole

Assorted Muffins & Danish

Fresh Fruit

Corned Beef Hash

Assorted Fruit Juices

Coffee & Tea & Milk

\$19.99 Per Person

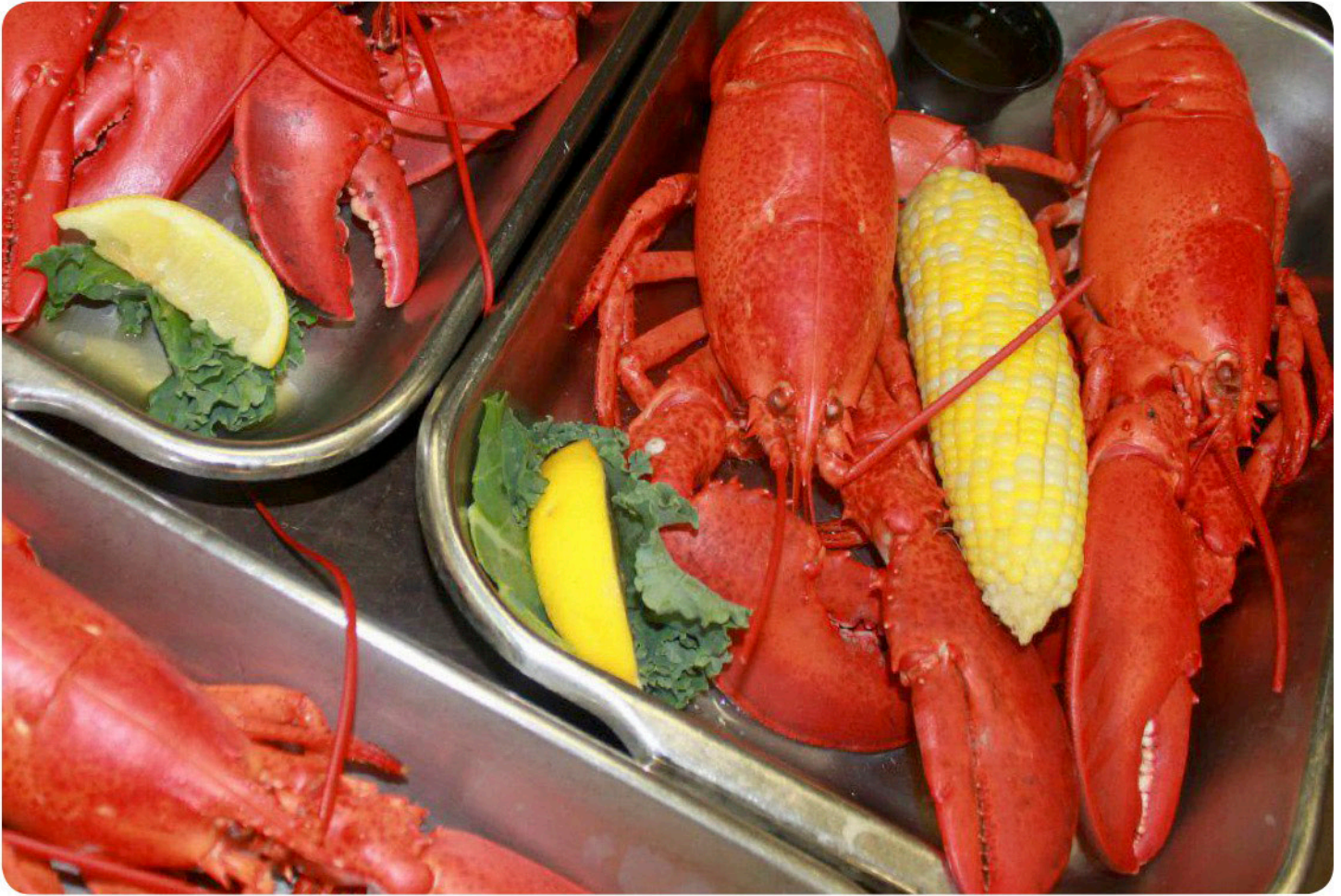
Menu selection must be made two weeks prior to function date.

Separate checks not available

Prices do not include 8% tax and 20% gratuity and are subject to change

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TRADITIONAL DOWNEAST LOBSTER BAKE

Clam or Haddock Chowder

Casear Salad

Warm Rolls & Butter

1 1/4 lb. Steamed Lobster with Steamed Clams

Corn on the Cob

Dessert

Beverage

Market Price

Menu selection must be made two weeks prior to function date.

Separate checks not available

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LUNCHEON BUFFET

(Minimum of 50 people)

Soup Du Jour

Garden Salad

Sliced: Roast Beef, Turkey Breast & Ham

Assorted Sliced Cheeses

Assorted Breads & Condiments

Served with Lettuce, Tomatoes, Onions, Pickles & Cole Slaw

Vanilla Ice Cream with Fresh Strawberries

Coffee or Tea

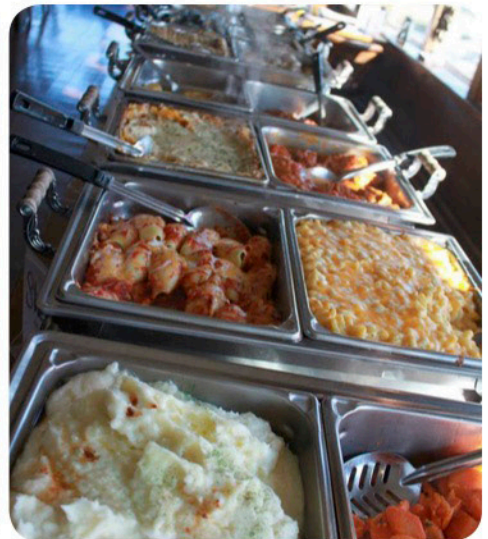
\$21.99 Per Person

Menu selection must be made two weeks prior to function date.

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SIT DOWN DINNER MENU

APPETIZERS

Choice of one

Fresh Haddock Chowder

Soup Du Jour

Fresh Fruit (Seasonal)

SALADS

Choice of one

Grilled Chicken Breast (Bacon, mushrooms, melted mozzarella and cheddar cheese)	\$26.99
Baked Stuffed Chicken Breast	\$26.99
* Mates Cut Sirloin Steak	\$29.99
Broiled Haddock	\$28.99
Broiled Scallops	\$32.99
Baked Stuffed Haddock	\$32.99
* Prime Rib of Beef	\$32.99
1 1/4lb. Steamed Lobster	Market Price
Seafood Medley (Scallops, Haddock and Shrimp)	\$32.99
Baked Stuffed Scallops (Seafood Stuffing)	\$32.99

* Entree will be cooked medium rare to medium unless otherwise requested

Served Chef's Vegetables and Potato or Rice

Rolls & Butter, Coffee or Tea

DESSERTS

Choice of one

Vanilla Ice Cream with Hot Fudge Sauce
Apple Crisp or Blueberry Cobbler with Ice Cream
Strawberry Shortcake
Sherbet

*For the Best Service: 30 guests - 3 Entree Choices / 30-60 Guests - 2 Entrees
Over 60 Guests - 1 Entree*

*Prices do not include 8% tax and 20% gratuity and are subject to change
Item count required 1 week in advance.*

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DINNER BUFFETS

MATE'S BUFFET

Minimum of 50 people

Fried Battered Chicken or Grilled Chicken
with Pesto Sauce and Roma Tomatoes
Swedish sautéed Meatballs

Baked Stuffed Pasta Shells with melted mozzarella and cheddar cheese
Broiled Haddock in a wine lemon butter with a dusting of bread crumbs

Rice Pilaf

Chef's Vegetable

Homemade Cole Slaw

Caesar salad

Warm Rolls & Butter

Vanilla Ice Cream with Fresh Strawberries

Coffee or tea

\$25.99 Per Person

CAPTAIN'S BUFFET

Minimum of 50 people

Baked Stuffed Filet of Sole with a Homemade Newburg sauce or Seafood Newburg
Slow Roasted Prime Rib

Italian Stuffed Shells with melted Mozzarella and Cheddar Cheese

Baked Chicken and Broccoli in a hollandaise sauce baked in a breadcrumb topping

Red Russet Potatoes baked with parsley or Homemade Mashed Potatoes

Chef Vegetable

Caesar Salad

Fresh Fruit Bowl

Warm Rolls & Butter

Homemade Dessert

Coffee or Tea

\$29.99 Per Person

Menu selection must be made two weeks prior to function date.

Separate checks not available

Prices do not include 8% tax and 20% gratuity and are subject to change

Item count required 1 week in advance

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SHIP'S BUFFET

Minimum of 50 people

Baked Stuffed Filet of Sole with a Homemade Newburg sauce or Seafood Newburg

Slow Roasted Prime Rib

Italian Stuffed Shells with melted Mozzarella and Cheddar Cheese

Baked Chicken and Broccoli in a hollandaise sauce baked in a breadcrumb topping

Seafood Pasta Salad with fresh Shrimp and Scallops

Red Russet Potatoes baked with parsley or Homemade Mashed Potatoes

Chef's Vegetable

Fresh Seasonal Fruit Bowl

Fresh Garden Salad

Rice Pilaf

Cole Slaw

Warm Rolls & Butter

Homemade Dessert

Coffee or Tea

\$31.99 Per Person

Menu selection must be made two weeks prior to function date.

Separate checks not available

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ADDITIONAL OPTIONS

Call For More Information

Services that can be included for a fee:

Candy Table
Photo booth
Chocolate Fountain
LED Flash Cups
Photographer
Projector
Ceremonies Outside
Electronic Message on Taste of Maine Sign
Seat Covers



Photographers

Henry Michael Caiazza photography | 207-807-8069 | henry.caiazza@maine.edu
Henrycaiazza.com

CSIS photography | Charity Clark | 207.699.8510 | charity@csisphotogtaphy.com
www.csisphotography.com

DJ

Performance Entertainment | Cory Creamer | 207.740.1600
performanceent.com

Larry Moore | 207.650.6711 | larry@rainbowproductions.com
rainbowproductions.com

Trolley Service

The Bath trolley service is available for charter. Please contact 207.443.8363
or bathtrolley@cityofbath.com | cityofbath.com

Hotel

Hampton Inn | 140 Commercial Street Bath, Maine 04530
1.207.386.1310

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BUS TOUR MENU

Baked Shrimp and Haddock

Fried Haddock

Fried Shrimp

Grilled Chicken

Pot Roast

All come with beverage Caesar Salad, Rolls, Chefs Vegetable, Baked Potato and Strawberry Cake for dessert. \$30.00 all inclusive.

*Can add a lobster roll or a single lobster to the menu for \$10.00 more.

All buses need a head count on food and payment 48 hours prior. One comp for a buss of 45 or less. Anything 45 and over 2 comps.

FRESH MAINE SEAFOOD SINCE 1978

Since 1978 the Gregory family has been serving the freshest, sweetest seafood of the Atlantic Ocean. We take pride in our lobsters and bring that same quality to you in our menu selection. Enjoy!



GREAT ATMOSPHERE & GORGEOUS VIEW

Our spacious restaurant is filled with beautiful antique collectibles from all over Maine. Enjoy your meal as you look at Pleasant Cove, one of the prettiest waterfronts in Maine.

*Ample parking, water views, outside dining, handicap accessible and full bar.
Conveniently located on Route 1.*

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WWW.TASTEOFMAINE.COM
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