



# *Seacoast Catering & Lobster Bakes*

Creating unforgettable memories for more than 30 years.



[seacoastcatering.com](http://seacoastcatering.com)

[seacoasts@tidewater.net](mailto:seacoasts@tidewater.net) 207-632-5117



# Seacoast Catering & Lobster Bakes

## WELCOME TO SEACOAST CATERING

Seacoast Catering is the premier catering resource for corporate and private events, for more than 30 years. We finely tailor each event to our client's specific needs in order to create a one of a kind experience that is simply unmatched. Seacoast Catering chefs use locally-sourced, seasonal ingredients in order to create a fresh and memorable menu for any event.

Whether it's a cocktail party in Christmas Cove, a lobster bake on Damariscotta Lake, a wedding reception at the Maine Botanical Gardens in Boothbay, a rehearsal dinner in Harpswell or corporate event in Portland -- Seacoast Catering promises to make your next special event a success!

Take a look at our event menus and remember that we design a custom menu specifically for your event.

We look forward to hearing from you.

My Best  
Lurie Sprague-Palino



## MENUS

## PAGE

Hors-Doeuvres	1-2
Lobster Bake	3
Plated	4
Buffet	5
Stations	6
Barbecue	7
Brunch	7
Desserts	7

# Hors d'oeuvres



## Cold

- Filet of Beef on Herb Crouton
- Asparagus Wrapped in Prosciutto
- Ham & Asparagus Wraps
- Chicken Salad Puffs
- Grilled Chicken & Boursin on Crouton
- Mozzarella Wrapped in Prosciutto (GF)
- Chicken & Macadamia Canapés

## Hot

- Filet of Beef Kabob with Cherry Tomato and Peppers
- Mini Gourmet Pizza
- Chicken Dumplings with Dipping Sauce
- Chicken and Lemon Grass Pot Stickers
- Mini Chicken Marsala Pot Pie
- Pecan Chicken Tenders
- Sweet & Spicy Meatballs
- Baked Stuffed Mushrooms
- Mini Reuben Sandwiches
- Kielbasa with Mustard Sauce
- Sausage, Apple & Gorgonzola Canapés
- Ham & Cheese in Filo
- Shaomai Dumplings with Ginger Soy Dipping Sauce
- Miniature Beef Wellington
- Ham & Cheese Biscuits
- Mini Quiche
- Grilled Duck with Raspberry & Brie on Herb Crouton
- Stuffed New Potato with Bacon (GF)
- Burger Sliders with Cream Cheese Truffle Chive
- Asparagus & Ham Spirals

# Hors d'oeuvres

## *Cold Seafood*

Cucumber Rounds topped with Crabmeat & Mango  
Cucumber Rounds topped with Salmon  
Seafood Stuffed Cherry Tomato  
Smoked Salmon on Rye  
Smoked Mussels on Crackers (GF)  
Fresh Shucked Sautéed Lobster Tails  
Spicy Tuna Canapés  
Corn Cakes with Shrimp & Guacamole (GF)  
Roasted Shrimp with Artichoke & Fennel  
Endive with Seafood Spread  
Potato Pancakes with Cucumber & Salmon  
Crab Puffs - Lobster Puffs - Shrimp Puffs

## *Hot Seafood*

Clam Fritters with Dill Sauce  
Panang shrimp with a Tangy Chili Sauce  
Mac & Cheese in Filo with Maine Lobster  
Crab Stuffed Mushrooms  
Crab Cakes with Red Pepper Remoulade  
Coconut Scallops with Dipping Sauce  
Coconut Shrimp with Pina Colada Dipping Sauce

## *Cold Vegetarian*

Fresh Tomato & Zucchini Salsa Crostini (GF)  
Stuffed Cherry Tomatoes with Hummus (GF)  
Petite Vegetarian Wraps (GF)  
Asparagus Rolls  
Gourmet Eggs  
Antipasto Kabob (GF)  
Stuffed New Potatoes with Crème Fraiche (GF)  
Roasted Root Vegetable Kabobs  
Stuffed Raviolis served with Marinara Sauce  
Sundried Tomato & Feta Wraps

## *Served in a Signature Glass*

Chicken Satays with Spicy Peanut Sauce (GF)  
Creamy Tomato Bisque with Mini Grilled Cheese  
Beef Bourguignon, Crème Fraîche, Rosemary  
Lollipop Lamb Chops with Mint Yogurt garnished with Sage  
Mac & Cheese with Sausage and Shrimp  
Seafood Martini with Avocado and Mango  
Spicy Chicken Strips with Bleu Cheese Dip  
Grilled Shrimp with Seasonal Salsa

## *Bacon Wrapped*

Scallops served with a Maple Brandy Sauce  
Sirloin & Gorgonzola  
Water Chestnuts in a Thai Marinade (GF)  
Chicken Livers  
Pineapple Chunks  
Goat Cheese Stuffed Dates (GF)  
Shrimp Rubbed with Caribbean Jerk Seasoning

## *Hot Vegetarian*

Vegetable Spring Rolls with Peach Chutney  
Spinach & Cheese Pastries  
Gourmet Cheese Puffs  
Vegetable Tempura with Dipping Sauce  
Sliced Baguettes Topped with Bruschetta  
Pesto Twists with Feta Spread  
Stuffed Raviolis with Marinara Sauce  
Portobello & Brie Cups  
Mushroom & Pecans in Filo  
Crostini with Goat Cheese & Mango Chutney  
Artichokes in Filo  
Steamed Tortellini with Sauce  
Asparagus Rolls in Filo  
Quesadillas with Fruit Salsa  
Potato Skins with chives

# Lobster Bake

Our Veteran Lobstermen will come and set up shop wherever the party is. Lobsters, steamers, corn, potatoes, onions – all the Traditional Lobster Bake ingredients and memories are available to you with Seacoast Catering.

## *Choice of Entrée*

*Maine Lobster with Drawn Butter*

*Baked Chicken with Cranberry Chutney*

Grilled 8oz Steak with a Watercress Tarragon Sauce

Marinated Grilled Vegetarian (Kabobs)

## *Accompanied by*

*Clams or Mussels (depending on availability)*

*Corn on the Cob*

*Cole Slaw*

*New Potatoes*

*Corn Muffins*

*Dessert: Blueberry Cake*

Additional Options

Seafood Chowder

Children's Meal: Hot dog or Burgers, Chips, and Cookie

Alternative Dinner Options Available



# Plated

## *Starters*

### **Hors d'oeuvres**

Choice of Three Hot and Three Cold Hors d'oeuvres

### **Seacoast Salad**

Served with Fresh Breads and Butter

---



## *Entrées*

### **Filet of beef**

Topped with Gorgonzola Butter  
Served on Garlic Smashed Potatoes

#### *Additional Options*

Add Two Grilled Shrimp or Lobster Tail

### **Grilled Salmon**

Topped with Savory Dill Butter  
Served on Garlic Smashed Potatoes

### **Vegetarian Option**

Chef's Choice

Chef's Choice of Seasonal Vegetable Served with Entrée

---



## **Dessert & Coffee Station**



# Buffet

## *Starters*

### **Hors d'oeuvres**

Choice of Three Hot and Three Cold Hors d'oeuvres

### **Seacoast Salad**

Served with Fresh Breads and Butter

---

## *Entrees*

### **Filet of Beef**

Topped with Gorgonzola Butter

### **Grilled Salmon**

Topped with a Seasonal with Creamy Cucumber Sauce

### **Grilled Pork Ribeye**

Topped with Pineapple and Mango Chutney

### **Balsamic Glazed Chicken**

Topped with Pesto and Salsa

### **Chicken Piccata**

with Lemon Sauce served with Penne

### **Chicken Marsala**

with Savory Sauce of Mushrooms, Garlic, and Marsala Wine

### **Grilled Marinated Shrimp**

Brushed with a Pina Colada Sauce

### **Vegetarian Option**

Chef's Choice

---

**Dessert & Coffee Station**



# Stations

## *Soup & Chowder Station*

- **Our famous Seacoast Corn & Seafood Chowder garnished with fresh parsley**
- Lobster Bisque topped with creme fraiche
- Vichyssoise with crumbled bacon and scallion
- Wildfire Chili served with tortilla chips
- Pumpkin Bisque garnished with gingersnap cookie crumbs
- Gazpacho served with Shrimp and garnished with chives

## *Shooters*

- Oyster Shooters- Garnished with Lemon and Old Bay
- Gazpacho Shooters - Garnished with Maine Shrimp-GF

## *Salad Station*

- Seacoast Seasonal Salad, this delicious salad changes with the seasons
- Caesar Salad with Homemade Croutons and Classic Dressing
- Caprese Salad of Sliced Tomato, Mozzarella Cheese, and Fresh Basil

## *Sushi Station*

Vegetable and Seafood Sushi to include California, Spicy Tuna, Shrimp and Salmon served with Soy Sauce, Wasabi, and Pickled Ginger

## *Mashed Potato Bar*

Garlic Roasted Mashed Potatoes Topped with Choice of Bacon, Mushrooms, Scallions, Sausage, Roasted Red peppers accompanied by Cheddar Cheese, Gorgonzola and Sour Cream served in a Petite Martini Glass

## *Asian Noodle Bar*

Seasoned Ground Beef, Crisp Shredded Lettuce, Cheddar Cheese, Salsa, Diced Tomatoes and Sour Cream. Served with Warm Tostadas

## *Seafood Mac & Cheese*

Served in a Petite Cocktail Glass

## *Seafood Station*

Fresh Shucked Lobster Tail with Rum Butter  
Scallop and Shrimp Kabob with Honey Balsamic  
Salmon Satay served with Savory Dill Sauce in a Petite Glass

## *Slider Station*

- Hamburger on Petit Brioche Rolls with Sauteed Onions, Mushrooms and with Boursin Cheese
- Crab Cake on Pita Rounds with Remoulade Sauce BBQ
- Pulled Pork on a Sweet Potato Biscuit

## *Risotto Bar*

Creamy Risotto with topped with choice of Wild Mushroom Mélange, Walnut Pesto, Caramelized Onions, Baby Shrimp, Gorgonzola & Asiago Cheeses, Asparagus Tips and Shaved Prosciutto

## *Pasta Bar*

Penne or Tortellini served with a choice of Our Homemade Specialty Sauces including Marinara, Pesto, Alfredo, accompanied by choice of mushrooms, spinach, roasted red peppers, artichoke, sausage, and chicken served with a garlic twist

## *Asian Noodle Bar*

Chinese Lo-mein and Soba Noodles Wok Stir Fried with Your Guests' Choice of, Spicy Thai Peanut Sauce, Traditional Stir Fry Sauce, Marinated Grilled Chicken, a Mélange of Asian Vegetables, Broccoli, Shiitake Mushrooms, Bamboo Shoots, and Water Chestnuts served with Chopsticks and a side of Tamari and Sriracha Hot Sauce on to Spice it Up!!

## *Carving Board*

Roasted Turkey served with cranberry chutney  
Honey Glazed Ham with a Brown Sugar Dijon Sauce  
Tenderloin of Beef served with a Watercress Tarragon Sauce Served with an Artisanal Crafted Baguette



# Barbecue

Barbecue Ribs and Chicken

*Baked Beans*

*Corn on the Cob*

*Cole Slaw*

*New Potatoes*

*Corn Muffins*

-

*Dessert: Blueberry Cake*

-

Children's Meal: Hot dog or Burgers

Chips, and Cookie

# Brunch

Chef Attended Omelette Station

Chef Attended French Toast Station

Bacon & Sausage

Smoked Salmon Display

Fresh Fruit with Yogurt

Seasonal Baked Goods

~

Coffee, Tea, and Juice

~

Bloody Marys and Mimosas

# Desserts



**CUSTOM CAKES PROVIDED BY  
BARN DOOR BAKING  
OF DAMARISCOTTA**

***Please visit their website to view their  
current and seasonal menus.***

**207-790-3909**

***barndoorbaking@gmail.com***

***barndoorbakingcompany.com***

