

Hors d'oeuvre

Butler Passed or Buffet

Cold Hors d'oeuvres

Jumbo Chilled Prawns with
Traditional Cocktail Sauce

Charred Sirloin with
Black Olive Tappenade

Variety of Sushi

Proscuitto wrapped Honeydew

Smoked Salmon
on Black Rye

Duck and Mango Tartlet

Sturgeon Caviar with
Crème Friche Topped on
Buckwheat Pancakes

Assorted Vietnamese Spring Rolls

Smoked Chicken Mousse

Deviled Eggs Garnished
with Salmon Caviar

Assorted Bruschetta

Hot Hors d'oeuvres

Spinach in Phyllo with
Feta Cheese

Mini Lobster Cakes Topped with
Mustard Remoulade

Jerk Chicken Satay with
Cucumber Yogurt Sauce

Chicken Pot Sticker

Beef Satay w/ Red Curry Glaze

Brie Cheese and
Sun Dried Tomatoes on Pumpnickel

Crab Rangoon Served with
Apricot Chili Sauce

Classic Maryland Crab Cakes

Beef Tenderloin and
Mushroom Duxelle in Puff Pastry

Brie and Raspberry Wrapped Phyllo

Mini Pizza Tarts

Passed Soup Tomato Bisque
Cream of Mushroom

Egg Rolls
Sweet and Sour Sauce

Displays

Seafood

Chilled Jumbo Prawns, Snow Crab Claws
and a Selection of Clams and Oysters
With Lemon Wedges, Cocktail Sauce
and Shallot Mignonette

Mashed Potato Bar

Garlic Whipped Mashed Potatoes
Selection of Sour Cream,
Cheddar Cheese, Bacon, Roasted Corn,
Baby Peas, Mushroom Gravy and Chives
Served in Martini Glasses

Cheese

Selection of Imported and
Domestic Cheeses to Include
Chevre Goat, French Brie, Danish Bleu
and Vermont Cheddar
With Fresh Fruit Garnish
Served with Assorted
Breads and Crackers

Sushi

(50 Person Minimum)
Assorted Sushi and Maki Rolls
Served with Soy Sauce,
Wasabi and Pickled Ginger
** Attendant Fee**

Crudités

Selection Fresh Baby Vegetables
Served with Hummus, Toasted Pita and
Fresh Made Dips

Charcuterie

Chef's Selection of House Made Pates,
Sausages and Terrines Served with an
Assortment of Pickled Vegetables,
Olives, Relishes and Breads

Fondue

Chocolate and/or Cheese
Served with Selection of
Fresh Cubed Fruit and
Berries, Pound Cake and
Assorted Fresh Baked Breads

Freshwater American Caviars

(50 Guest Minimum)
Selection of Carolyn Collins
White Fish Roe, Bowfin,
Salmon, Mango and Tobiko
Served with Mini
Buck Wheat Pancakes,
Water Crackers, and
Assorted Condiments
Please Inquire

Tamale Bar

Fresh Cornhusk Wrapped Tamales
Selection of Caritas, Shredded Beef and
Chicken
Served with Hot, Medium and Mild
Green & Red Chile Salsas
Sour Cream, Guacamole and Roasted
Corn Salsa

Ready, Set, Action... Stations!

Attendant fee is required

Minimum of (25) Guests

Shrimp Margarita

Shrimp, Scallions, Jicama, Cilantro, and Orange Segments tossed in a Lime Froth

Touch of Italy – Just a Touch

Tortellini, Penne, Cheese Ravioli or Fettuccine with

Alfredo, Pesto or Smoked Basil Tomato Sauce

Served with Fresh Garlic Bread Sticks and Asiago Cheese

Stir it – Fry it – Eat it

Chicken, Beef, Pork and Shrimp Stir Fried with Asian Vegetables

Choice of Spicy Garlic, Ginger or Sweet and Sour Sauces

The Poacher's Delight

Poached Salmon, Shrimp or Clams in a Saffron Court Bouillon

Garnished with Julienne Vegetables

Building the Split

Sautéed Bananas with Butter, Brown Sugar, and Brandy

Topped with your choice of Chocolate, Vanilla,

Strawberry, Pineapple or Coconut Ice Cream

Finished with Hot Fudge, Caramel, and Whipped Cream, Nuts and Cherries

Crêpes

Sweet

Sautéed to order with Butter, Dark Cane Sugar, Small Batch Bourbon

Finished with Fresh Berries, Chantilly Cream and Shaved Chocolate

Savory

Sautéed to order with Champagne Cream Sauce

Choice of Lobster, Chicken, or Vegetables

Garnished with Fresh Herbs

Carving Stations

Attendant fee is required

Slow Roasted Inside Round

Served with Rosemary Scented Au Jus,
Grainy Mustard, and Whipped Horseradish
(Serves approximately 65)

Cedar Smoked Tenderloin of Beef

Merlot Demi Glace and Béarnaise Sauce
(Serves approximately 25)

Pepper Encrusted Sirloin of Beef

Sherry Demi Glace and Hollandaise Sauce
(Serves approximately 40)

Mesquite Smoked Canadian Pork Loin

Makers Mark Bourbon Molasses Glaze
(Serves approximately 35)

Roasted Tom Turkey

Served with Gravy, Cranberry Orange Relish,
Herb Mayonnaise and Grainy Mustard
(Serves approximately 50)
Whole Turkey

Turkey Breast

Axis Venison Leg

Slow Roasted with Fresh Herbs and Smoked Onions
Served with Prickly Pear Chutney
(Serves approximately 50)
Please Inquire

Leg of Lamb

Rubbed with Lemon, Thyme and Garlic
Slow Roasted and Served with Cider Demi Glace
(Serves approximately 50)
Please Inquire

Orrington Plated Dinners

*Minimum of **Three** Courses are required*

Soups

Vegetable Consommé

Venison Consommé

With Smoked Pheasant Dumplings

Saffron Mussel Bisque

Garnished with New Zealand Green Lip
Mussels

Vermont Cheddar Soup

Garnished with Apple Wood Smoked
Bacon and Popcorn

Trio

Black Bean, Tomato and Lemon Cilantro

Cream of Mushroom

Finished with Three Island Madeira

Salads

Seasonal Mixed Greens

Tossed in a Sherry Vinaigrette with
Cucumbers and Cherry Tomatoes

Radicchio and Hearts of Palm

With Green Oak leaf and
Raspberry Vinaigrette

Baby Red and Green Romaine

Tossed with Cantaloupe Vinaigrette,
Proscuitto and Focaccia Croutons

Baby Mache, Frisée and Opal Basil

Drizzled with Aged Balsamic
and Chive Oil
Topped with Ginger Bread
Bleu Cheese Terrine

Red and Yellow Tomato Stack

With Cabernet Vinaigrette,
Shaved Red Onion
and Maytag Bleu Cheese

Appetizers

New England Style Crab Cake

Sautéed Spring Vegetables, Ginger Soy Infusion and Tobiko Caviar

Roasted Portobello Mushroom

Pesto and Red pepper Coulis with Toasted Chèvre Goat Cheese

Three Cheese Dumplings

Sautéed mushrooms, Duck Confit and Garlic Thyme Broth

Vegetable and Herb Strudel

Garnished with Vegetables, Lemon Tomato Butter

Prawns Wrapped in Phyllo

Basil, Roasted Garlic and Tomato Salsa

Smoked Chicken Mousse

On Toasted Black Bread with Brie Cheese Fondue and Sherry Soaked Dried Fruits

Seafood Ceviche

Sesame Seaweed, Lemon Soy Essence

Mediterranean Bruschetta Trio

Topped with Roasted Tomato, Black Olive and Eggplant

Atlantic Smoked Salmon

Served with Chopped Egg, Red Onion, Lemon Crème Fraîche and Potato Pancakes

Jumbo Lump Crab and Shrimp Cocktail

Citrus Cocktail Sauce and Horseradish Aioli

Midwest Pheasant Terrine

Tossed with Cranberry Orange Relish and Green Oak leaf Lettuce

Pepper Encrusted Charred Sirloin

Sun dried Tomato Focaccia, Black Olive Tapenade and Rosemary Oil

Intermezzo

Champagne ~ Ginger ~ Grapefruit ~ Lavender ~ Lemon ~ Melon-Mint ~ Rosemary

Entrée Selections

All Main Courses come with Chefs selection of vegetable and starch

Grilled 8oz. Filet of Beef

Rosemary Scented Demi Glace

Sautéed Duck Breast; Confit Leg

Red Currant Demi Glace

Pan-Seared 14oz. New York

Roasted Garlic Au Jus

Roasted Brace of Quail

Cranberry Orange Sauce

Oven Roasted Sirloin of Beef

Grainy Mustard Demi Glace
(Minimum 15 People)

Stuffed Chicken Breast

Candied Pecans & Corn Bread Stuffing

Slow Roasted Prime Rib

Yorkshire Pudding; Natural Juice
(Minimum 15 People)

Peekytoe Encrusted Snapper

Key Lime Nage

Honey Glazed Salmon

Georgia Peach Salsa

Pepper Encrusted Beef Medallions

Cabernet Butter Sauce

Sautéed Rainbow Trout

Sweet Herb Butter Sauce

Colorado Lamb Rack

Green Apple Mint Essence

Pan-Seared Grouper

Ginger, Scallion Butter

Cedar Smoked Pork Loin

Tart Cherry Sauce

Charred Ahi Tuna Steak

Orange Essencia

Grilled Texas Venison Chop

Sauce Hunter

Twin Roasted Lobster Tails

Lemon Butter Sauce
Market Price

Pecan Encrusted Chicken Breast

Saffron Sauce

DUETS

Chicken & Tenderloin
Green Peppercorn Sauce

Chicken & Salmon Filet
Tomato, Basil Butter Sauce

Mixed Grille
Chicken, Lamb Chop and Filet in a
Cassis Demi Glace

Beef Filet & Jumbo Prawns
Served with Creole or Grainy
Mustard Sauce

Chicken & Jumbo Prawns
Sautéed with Lemon Tomato Butter

Lobster & Beef Filet
Tarragon Lemon Butter
Market Price

Desserts

White and Dark Chocolate Mousse cake
Chocolate Mirror Glaze, Raspberry Sauce

Raspberry Passion
Layers of Raspberry Preserves, Passion Fruit Mousse and Whipped Cream

Caramel Elation
Caramel Bavarian Cream, Pear and Walnut Genoise

Tiramisu
Crème en Glaze

Mango Lime Solo
Layers of almond joconde, lime and mango mousse

A Selection of House Made Ice Creams and Sorbets are Available Upon Request!

Dinner Buffets

Served with a Basket of Fresh Baked Breads, Rolls & Butter
Hotel Orrington Blend of Regular and Decaffeinated Coffees
Assorted Herbal Teas

The Orrington Buffet

Chef's Choice of Soup
Seasonal Mixed Greens Salad
Sour Cream & Dill Potato Salad

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Pasta Primavera
Herb & Garlic Roasted Chicken
Roasted Sirloin of Beef
Pan-Fried Ocean Perch

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Sautéed Seasonal Vegetables
Whipped Potatoes

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Double Fudge Brownie
Gourmet Cookie
Fresh Fruit Platter

The North Shore Buffet

Vermont Cheddar Cheese Soup
Tomato & Red Onion Salad
Roasted Endive Salad

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Vegetable Lasagna
Cashew Chicken
Honey Glazed Salmon
Mongolian Beef

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Steamed Broccoli
Parsley Boiled Yukon Gold Potatoes

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Cheese Cake with Assorted Fruit Topping
Tiramisu
Fresh Fruit Platter

The Heritage Buffet

Heirloom Bisque
Red & Green Oak Leaf Salad
Marinated Wild Mushroom Salad
Caprese Salad

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Roasted Market Fresh Vegetables with Orzo Pasta
Pecan Encrusted Chicken Breast
Roasted Tenderloin of Beef

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Steamed Asparagus
Scalloped Potatoes

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Flourless Chocolate Cake
French Apple Pie
Fresh Fruit Platter

