



## Wayfarer Dinner Buffet

**Wayfarer Buffet Total: \$46**

Inclusive of sales tax, service charge, chair covers & cake cutting guest service

### Buffet Dinner Includes

Fresh Baked Dinner Rolls and Butter  
Choice of One Salad  
Three Entrees  
One Starch  
One Vegetable  
Regular Coffee & Tea  
Iced Water Pitchers on Guest Tables

## Cocktail Social

(Choice of Three Passed Hors d' oeuvres)

### By the Bay Sea Scallop

*Maine sea scallop seared to perfection and topped with a thick Maine Lobster Hollandaise Sauce*

### Chilled Garlic Shrimp

*Sautéed shrimp in a garlic butter sauce then chilled and placed on a mini bamboo twist stick*

### Crab and Lobster Stuffed Mushroom

*(note: Vegetarian Mushrooms available too)*

*A Fresh Silver Dollar Mushroom stuffed with Crab, Lobster, fresh chives, parsley, carrot, celery, salt and pepper and baked in the oven*

### Stuffed Cucumber Boat

*finely dices peppers and carrots blended with a creamy three cheese spread*

### Mini Fruit Kabob

*Strawberry, pineapple & honeydew melon*

### Fresh Tuna Endive Boat

*bite size chunk of fresh grilled tuna on a blend of shredded carrot, red onions, fresh scallions, and alfalfa sprouts nestled in an endive leaf*

Spectacular Event Center Catering, 395 Griffin Road, Bangor, Maine 04401  
207-941-8700

# SALAD

(choose one)

## Classic Fresh Garden Salad

*Fresh Mesculin Mix, Baby Spinach, tomato, green and red peppers, and cucumber all tossed together*

## Fresh Caprese Salad

*Fresh Arugula layered with slices of fresh Mozzarella cheese, Roma Tomatoes served with balsamic vinaigrette dressing on the side*

## Fresh Baby Spinach and Watercress Salad

*baby spinach and delicate leafy watercress greens tossed with dried cranberries, sliced grape tomatoes, diced cucumber, red onion, red and green peppers*

## STARCH

(choice of one)

### Smashed Whipped Potatoes

*seasoned fresh red skinned smashed potato whipped with milk and butter until creamy*

### Roasted Red Potatoes

*fresh red potato wedges seasoned and roasted until crispy*

### Classic Rice Pilaf

*an old-fashioned blend of steamed white rice and seasonings*

## VEGETABLE

(choice of one)

### Fresh Steamed Broccoli

*salt, pepper and butter folded into steamed fresh broccoli*  
*Optional Topping: shredded cheddar cheese*

### Fresh Steamed Carrot

*Hand cut Carrots steamed and tossed in a blend of fresh parsley, pepper, salt and butter*

### Roasted Zucchini and Yellow Squash

*A hand cut blend of zucchini, yellow squash seasoned with fresh chives, black pepper, salt and roasted with red and green peppers*

## CHOICE OF THREE ENTREES

### FISH

#### **Panko Encrusted Haddock Filet**

*Haddock filet encrusted in a Panko Crumb Mix and topped with creamy Parmesan cheese Sauce*

#### **Broiled Haddock Picatta**

*broiled Haddock seasoned with salt and pepper and fresh parsley topped with a buttery lemon and caper sauce*

#### **By the Sea Maine Crab Cake**

*Fresh Maine Crab meat, red and green peppers , green onions, fresh lemon juice and Worchester sauce are the base ingredients that are blended together into a perfect patty and seared; topped with the Chef's Remoulade Sauce*

### CHICKEN

#### **Chicken Marsala**

*pan seared fresh breast of chicken seasoned with salt and pepper topped with a rich marsala wine mushroom sauce*

#### **Chicken Piccata**

*breast of chicken marinated in black pepper and lemon zest, seared and topped with a buttery lemon caper sauce*

#### **Parmesan Encrusted Chicken**

*Fresh Breast of chicken encrusted in a blend of salt, pepper, fresh parsley, parmesan cheese, and paprika and baked until golden brown*

### BEEF

#### **Prime Rib of Beef**

*Fresh prime rib seasoned and slowly cooked until juicy and delicious*

#### **Beef Burgundy**

*Chunks of seasoned beef seared with fresh onion and burgundy wine and left to simmer in a rich burgundy wine gravy until mouthwatering tender*

#### **Filet Mignon**

*tender filet of beef marinated in a steakhouse sauce and grilled; topped with a balsamic vinaigrette reduction*

### VEGETARIAN / VEGAN

#### **Stuffed Green pepper**

*Fresh green pepper stuffed with a seasoned blend of jasmine rice, carrot, zucchini, squash and red pepper, fresh chives, parsley, garlic, salt and pepper simmered in a tomato sauce*

#### **Stuffed Cabbage Roll**

*Cooked cabbage stuffed with a seasoned blend of white rice, carrot, red and green peppers, fresh parsley, minced fresh garlic, fresh chives and simmered in a vegetable blend sauce*

#### **Stuffed Portobello Mushroom**

*A fresh seasoned Portobello mushroom stuffed with basmati rice, onion, carrot, yellow squash, red and green peppers then baked*

**Wayfarer Buffet Total: \$46**

Inclusive of Sales Tax & Service Charge

Includes white or Ivory chair cover with black band or organza bow

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# Sailor's Delight Buffet

Sailor's Delight Buffet: \$37 per person

## STARTERS

### Fresh Hand Cut Vegetable Platter

*Carrot Sticks, Julienned Red & Green Bell Peppers, cucumber wheels,  
Grape Tomatoes, Broccoli & Cauliflower*

### Buffet Dinner Includes:

Fresh Baked Dinner Rolls and Butter

Choice of One Salad – *see below*

Three Entrees – *see below*

Roasted Red Potatoes or Smashed Potatoes

Hand Cut Carrots or String Bean Almandine

Regular Coffee & Tea

Iced Water Pitchers on Guest Tables

### Caesar Salad

*chopped romaine, shredded parmesan, hearty  
seasoned croutons served with from scratch  
creamy Caesar dressing*

## Salad

### Classic Fresh Garden Salad

*Fresh Mesculin Mix, Baby Spinach,  
tomato, green and red peppers, and  
cucumber all tossed together*

### Garlic & Herb Breast of Chicken

*Lightly seasoned breast of chicken  
topped with shredded parmesan cheese*

## Chicken

### Lemon Pepper Chicken

*Marinated in lemon zest and pepper then  
baked to perfection  
garnished with lemon wheels*

## Beef

### Braised Beef

*sautéed onions, mushrooms and beef in a red wine reduction sauce*

## Pasta

Choose One

### Baked Lasagna

*Layers of pasta, ricotta, mozzarella and  
provolone cheeses and choice of sauce*

(choice of spinach alfredo Style  
or classic marinara style)

### Stuffed Shells

*ricotta stuffed pasta shells  
with choice of sauce*

(choice of spinach alfredo Style  
or classic marinara style)

### Pasta with Two Sauces

*choice of penne or bowtie pasta  
along with classic Italian marinara  
and creamy cheesy alfredo sauce*

# Seaside Barbecue Buffet

*Seaside BBQ Buffet \$32*

*Inclusive of sales tax, service charge and white or ivory chair covers with black band or choice of organza bow*

## GUEST STARTERS

### Fresh Hand Cut Vegetable Platter

*Carrot Sticks, Julienned Red & Green Bell Peppers, cucumber wheels,  
Grape Tomatoes, Broccoli & Cauliflower*

## BUFFET

### Buffet Dinner Includes:

Buttermilk Biscuits and Butter  
Choice of Classic Potato Salad or Garden Tossed Salad  
Entrees: Pulled Pork, Chicken & Macaroni & Cheese  
Regular Coffee & Tea  
Iced Water Pitchers on Guest Tables

### Barbecued Pulled Pork

*slow-roasted pulled pork seasoned with a blend of salt, pepper, garlic, fresh basil and oregano slowly cooked  
until pull apart tender and blended with a sweet barbecue sauce*

### Barbecued Breast of Chicken

*A breast of chicken seasoned with kosher salt and black pepper  
baked in a sweet barbecue sauce until tender*

### Creamy Cheesy Mac n' Cheese

### From Scratch New England Baked Beans

*beans slowly cooked in a blend of molasses, red and green peppers, onions, pork rind,  
black pepper and salt*

### Corn on the Cob

*Fresh corn steamed and tossed with a blend of fresh parsley and butter*