



2008 Special Event Dinner Menus

12 Chase Hill Road
Kennebunk, ME 04043
(207) 967-4750 ext. 3
www.chasehillevents.com



Canapés

Stationary Canapés

25-person minimum

Raw Bar

A Selection of Lobster, Clams, Mussels, Oysters and chilled Shrimp, displayed on a bed of ice and served with Cocktail Sauce, Lemons and Mignonette Sauce
Eighteen Dollars per person

Antipasto Display

Fresh Mozzarella, Prosciutto, Salami, Olives, Roasted Red Peppers, Plum Tomatoes, Olive Oil, Balsamic Vinegar, Assorted Crudités and Crostinis
Ten Dollars per person

Exotic Fruits

Seasonal selection of Fresh Berries, Melons Pineapple, Kiwi and other Market Fresh Exotic Fruit
Eight Dollars per person

New England and Imported Cheese Selection

With Fresh Seasonal Fruits, Dried Cherries and Apricots, House-Made Breads, Crackers and Chutney
Fourteen Dollars per person

Salmon Display

Choose either Poached or Smoked Salmon served with Capers, Diced Red Onion and Lemon Wedges
Eleven Dollars per person

Vegetable Crudités

An Arrangement of Market Fresh Vegetables with Curried Mayonnaise Sauce and Ginger, Carrot and Tahini Hummus
Six Dollars per person

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Passed Canapés

Priced per 25 pieces

**Beer Battered Fried Shrimp
with a Sweet Chili Dipping Sauce**
Eighty-Five Dollars

**Smoked Bacon Wrapped Sea Scallops
with Maple Dijon Sauce**
Seventy-Five Dollars

**Classically Poached Shrimp
with a House Cocktail Sauce**
Eighty-Five Dollars

**Breast of Chicken Mousse with Pistachio
on a Potato Crisp with Cherry Chutney**
Seventy-Five Dollars

**Carpaccio of Beef Tenderloin on a Bread
Crouton with EVOO & Parmesan**
Eighty Dollars

**Vegetable Ratatouille on
Olive Oil Grilled Crostinis**
Sixty-Five Dollars

Forest Mushroom & Spinach Turnovers
Forty-Five Dollars

**Pan Seared Maine Lobster Cakes
with a Tangy Lemon Mayonnaise**
Ninety-Five Dollars

**Pan Seared Maine Crab Cakes
with a Light Lemon Caper Aioli**
Eighty-Five Dollars

**Maine Lobster Spring Rolls
with Sweet & Spicy Soy Dipping Sauce**
Eighty-Five Dollars

**Local Seafood Mushroom Caps or
Vegetarian Mushroom Caps**
Sixty Dollars

Grilled Thai Style Satés:
Chicken with Sweet Chili Sauce
Sixty Five Dollars

Shrimp with Peanut Sauce
Eighty-Five Dollars

Sirloin with Ginger Sauce
Eighty Dollars

Chef's Selection of 6 Assorted Canapés

Eighteen Dollars per Person

Seafood Sampler Platter with Sauce Accompaniment

One-Hundred, Forty-Five Dollars

10 - Crab Cakes 10 - Seasonal Pot stickers

10 - Poached Shrimp 10 - Bacon Wrapped Scallops

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Dinner Options

Chase Hill 3 Course Dinners include the selection of an appetizer, an entrée, bread and rolls, a dessert selection, coffee, decaffeinated coffee and assorted teas.

Chase Hill 4 Course Dinners include the selection of an appetizer, an intermezzo, an entrée, bread and rolls, a dessert selection, coffee, decaffeinated coffee and assorted teas.

If you would like to have two or more entrée selections for the 3 or 4 course Dinners there is an additional charge of Five Dollars per Person and we require a Pre-Order at least three weeks prior to your event.

Standard bread offerings included in the price for all dinner menus are one slice of sourdough wheat (served with the appetizer) and one caraway sea salt roll (served with the main course). Specialty breads include rosemary and olive oil, multigrain whole wheat and sun dried tomato focaccia \$2.50 per person supplement.

For all of our dinner buffets, we require a minimum of 30 guests (excluding children under 12). If you have less than 30 guests, please add an additional charge of Eight Dollars per person.

All buffets include: House Baked Sourdough Wheat Bread and Caraway Sea Salt Rolls, Freshly brewed coffee, and assorted teas

Actual menu and wine list selections may change at short notice and without advance notice due to produce market availability and our high expectations of quality. We will make every attempt to inform you of these changes should they occur.

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Kennebunk Beach 3 Course Dinner

Sixty-Five Dollars per Person

Appetizer

Select One

Kennebunkport Seafood Chowder with Crispy Maine Shrimp Dumplings

Fresh Mozzarella, Tomatoes, Pesto and Aged Balsamic Reduction

Pan Seared Cod Filet on Sautéed Spinach and Sweet Corn Chowder

Mixed Field Greens, Aged Balsamic Vinaigrette, Roquefort Cheese and Spiced Pecans

Entree

Select One

Pan Seared Free Range Chicken Breast on
Local Forest Mushrooms, Roast Potatoes
and Quebec Foie Gras Sauce

Chianti Braised Beef Short Rib and
Aromatic Vegetables with Creamy Polenta

Wood Grilled Salmon Filet with Shitake
Mushrooms, Spinach, Garlic Mashed
Potatoes and Balsamic Butter

Spiced Seared Swordfish with Crab and
Stilton Risotto, Fresh Asparagus and
Roasted Tomato Vinaigrette

Dessert

Select One

Traditional Tiramisu

An Individual Raspberry and Chocolate Baked Alaska
with Preserved Raspberry Compote

Bread Pudding with Bailey's Crème Anglaise

Mascarpone Cheesecake with Seasonal Berry Compote

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Kennebunkport 3 Course Dinner

Seventy-Five Dollars per Person

Appetizer

Select One

Lobster Spring Roll with Carrot, Daikon Radish and Snow Pea in a Thai Inspired Spicy Sweet Sauce

Forest Mushroom Cappuccino

Salad of Seasonal Greens with Blue Cheese Mousse, Sliced Pears, Endive, Caramelized Pine Nuts and Apple Cider Vinaigrette

Beef Carpaccio with Arugula Salad, Parmigiano Reggiano and Truffle Oil



Entree

Select One

Grilled Horseradish Crusted Salmon Medallion on Fresh Cucumber Ribbons, Roasted Fingerling Potatoes and Dijon Mustard Sauce

Roast Rack and Loin of Lamb, Gratin Potatoes, Green Beans and Rosemary Sauce

Wood Grilled Farm Raised Half Chicken with Grilled Asparagus, Cipollini Onions and Lemon Butter Sauce

Mustard Crusted Rib Eye of Beef with Roasted Potatoes, Green Beans and Barolo Reduction

Dessert

Select One

Dark Chocolate Truffle Hazelnut Delice Accompanied by Cabernet, Raspberry and Plum Sorbets

A Tahitian Vanilla Bean Crème Brûlée Accompanied by Fresh Fruits and Raspberry Powder

A Selection of Fine Ripened New England and Imported Cheeses with Homemade Chutney and Breads

Individual Baked Blueberry Pie with Vanilla Bean Ice Cream

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Cape Porpoise 4 Course Dinner

Eighty-Five Dollars per Person

Appetizer

Select One

Fig and Goat Cheese Tortellini with White Port Froth and Aged Port Wine Essence

Local Lobster Tail on Celeriac Truffle Salad and Cabernet Sauvignon Vinaigrette

Pan Roast Gulf of Maine Cod Filet with Garden Pea Sauce, Braised Scallions, Asparagus and a Lobster Raviolo

Kennebunkport Clam Chowder



Intermezzo

Select One

Chilled Bing Cherry and Champagne Soup

Chilled English Pea and Maine Shrimp Soup

White Tomato Soup with Basil Dumpling

Blood Orange Sorbet

Entree

Select One

Pan Roast Breast and Confit Leg of Duck, Caramelized Cipollini Onions, Sweet Potato Puree and Black Cherry Sauce

A Classic Beef Wellington with Madeira Sauce and Vegetable Medley

Pan Seared Free Range Pork Medallions on Local Forest Mushrooms with Pecan Sweet Potato Purée and Calvados Sauce

Seared North Atlantic Halibut Filet and Lobster Ravioli on Sautéed Spinach and Truffle Butter Sauce

Dessert

Select One

A Milk Chocolate Mille-Feuille with Caramelized Bananas, Frangelico Sabayon and a Malted Vanilla Ice Cream

A Flourless Dark Chocolate Cake with Bourbon Caramel Sauce and Butterscotch Ice Cream

Lemon Curd Tart with Raspberry Coulis and Honey Ice Cream

Iced Strawberry Soufflé

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Goose Rocks 4 Course Dinner

Ninety-Five Dollars per Person

Appetizer

Select One

Kennebunkport Lobster Bisque with a Maine Shrimp Tortellini and Cognac Crème Fraiche

Pan Roasted Quail Breast, Quebec Foie Gras and Sweetbread Ravioli on Forest Mushroom Ragout

New England Pheasant Ravioli with Forest Mushrooms, House Smoked Duck Breast and Cabernet Sauvignon Sauce

A Tian of Local Crab and Lobster Layered with Mango, Avocado and Roasted Pineapple with Passion Fruit Vinaigrette

Intermezzo

Select One

A Salad of Seasonal Greens with Dried Cranberries and Hazelnut Vinaigrette



Chanterelle Mushroom Cappuccino

Parmigiano Reggiano Cheese Mousse

Leek and Potato Soup Chilled or Hot



Entree

Select One

Roasted Leg of Lamb and Rack of Local Venison on Savoy Cabbage, Potato Gratin and a Port-Blueberry Sauce

Roasted Free Range Veal Filet on Truffle Polenta à la Périgourdine

Pan Seared Gulf of Maine Cod Filet on Maine Shrimp Risotto, Sautéed Calamari and Tomato Chardonnay Sauce

Blue Cheese Glazed Beef Tenderloin with Gratin Potatoes, Garden Vegetables and Cabernet Sauvignon Sauce

Steamed Maine Lobster Nestled on a Bed of Homemade Fettuccine with Carrot, Ginger, Snow Peas and a Cognac Coral Butter Sauce

Seared North Atlantic Halibut Filet and Lobster Medallion on Creamy Polenta and Sweet Pea Sauce

Dessert

Select One

Grand Marnier Soufflé with Caramel Sauce and Vanilla Bean Ice Cream

Sorbet Pallet

Apple Tarte Tatin with Pumpkin Maple Pecan Ice Cream

Dark and White Chocolate Amaretto Terrine Accompanied by Honey Almond Ice Cream and Amaretto Foam

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The Grissini Buffet

Sixty Dollars per Person

House Salad of Mixed Greens with
Balsamic Vinaigrette

Minestrone Soup

Grilled Vegetable and Penne Pasta Salad

Vegetable Lasagna with our house Marinara

Roast Loin of Pork with Calvados Sauce

Fresh Steamed Broccoli, Pecan Sweet Potato
Purée

Fresh Fruit Salad with Vanilla Whipped
Cream, Traditional Tiramisu

The Breakwater Buffet

Sixty- Eight Dollars per Person

Classic Caesar Salad

Cream of Onion Soup

Traditional European Potato Salad

Chianti Braised Beef Short Rib

Local Cod Filet with Capers, Olives &
Tomatoes

Seasonal Vegetable, Creamy Polenta

Mascarpone Cheesecake, Fresh Berries,
Vanilla Ice Cream

The Beach House Buffet

Seventy-Five Dollars per Person

Antipasto Platter

Pear & Spinach Salad

Beef and Tomato Soup

Miso Glazed Filet of Salmon

Grilled Farm Raised Chicken with Cipollini Onions and Lemon Sauce

Grilled Asparagus, Sesame Jasmine rice

Market Fresh Fruit Selection

A Tahitian Vanilla Bean Crème Brûlée, Miniature Homemade Cakes



The Stripers Buffet

Eighty-Five Dollars per Person

Caprese Salad

Lobster Bisque

Vegetable Crudités

Smoked Seafood Platter with horseradish crème Fraiche & cocktail sauce

Grilled Shrimp Skewers

A Classic Beef Wellington with Béarnaise Sauce

Sautéed Chicken Breast in a Mushroom Cream Sauce

Cauliflower Mornay, Grilled Tomatoes, Pilaf Rice

Lemon Curd Tart with Raspberry Coulis, Honey Ice Cream, Miniature Homemade Cookies

The Chase Hill Buffet

One-Hundred, Twenty Dollars per Person

Chilled Seafood Salad

New England Clam Chowder

House Salad Buffet with Assorted Dressings

Select Pates and Foie Gras with Brioche

Poached Salmon with Herb Mayonnaise

Grilled Local Lobster Tail with drawn Butter

Prime Rib of Beef with a Horseradish Cream Sauce (Carving Station)

Fresh Seasonal Vegetables, Pasta Primavera, Roast Fingerling Potatoes

A Selection of Fine Ripened New England and Imported Cheeses

Viennese Selection



Viennese Selections

All Selections are per 25 pieces unless otherwise stated

Miniature Éclairs
Seventy-Five Dollars

Miniature Scones with assorted jams
and fresh cream
Forty-Five Dollars

Assorted Chocolate Truffles
Twenty-Five Dollars

Miniature Tiramisu
Seventy-Five Dollars

Banana Caramel Gelée with
Chocolate Mousse
Sixty-Five Dollars

Blueberry Cheesecake Bites
Fifty Dollars

Chocolate Covered Strawberries
Sixty-Five Dollars

Miniature Crème Brûlées
Seventy-Five Dollars

Assorted Frosted Gênois Cupcakes
Sixty-Five Dollars

Miniature Cakes featuring:
Pecan and White Chocolate
Pistachio and Milk Chocolate Chip
Raspberry and Lemon
Twenty Dollars per Selection

Chef's Selection of 5 Assorted Mini-Desserts

*Twelve Dollars per Person
Twenty-Five Person Minimum*

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