



**CATERING GUIDE FOR
BUSINESS FUNCTIONS & SPECIAL EVENTS
2015**

PO Box 237, 88 Grandview Avenue
Boothbay Harbor, Maine 04538
(207) 633-4152

Toll Free for Reservations ~1-800-553-0289

E-mail: spi@sprucepointinn.com

WELCOME TO THE SPRUCE POINT INN RESORT & SPA

Thank you for selecting the Spruce Point Inn Resort & Spa
for your Event in 2015.

We look forward to serving you and your guests.

The Spruce Point Inn Resort & Spa has a long-standing
reputation for excellent service, outstanding
cuisine, and spectacular views from our oceanfront location.

We welcome the opportunity to exceed your expectations.

The Spruce Point Inn Resort & Spa prides itself on creating an event
that is both personal and unique to your needs. If you
would like to expand the following menu items or packages,
your Event Planner and Executive Chef will be
pleased to meet with you to personalize your menu.

We invite you to visit the Inn for a tour of our unique facilities. Carolyn Laroche is available to meet with you to discuss your specific needs and requirements for your event. She can be reached at 207-633-4152 extension 651 or via e-mail at claroche@sprucepointinn.com .

~SPRUCE POINT INN RESORT & SPA~

Business Cocktail Reception Offerings

Passed Hot Selections Priced Per 100 Pieces
(minimum quantity of each item)

Cocktail Franks in Puff Pastry, Stone Ground Mustard \$235.00

Sesame Chicken with Peanut Sauce \$235.00

Duck Pot Stickers with Chili Infused Plum Sauce \$255.00

Wild Mushrooms in Puff Pastry \$265.00

Caramelized Onion & Goat Cheese Tartlet \$285.00

Coconut Shrimp, Apricot Mustard \$295.00

Cajun Dusted Fried Shrimp, Chipotle Remoulade \$295.00

Parmesan Artichoke Hearts, Lemon Aioli \$300.00

Miniature Crab Cakes, Sriracha Mayo \$315.00

Apple wood Smoked Bacon Wrapped Sea Scallops

Dipped In Maine Maple Syrup \$315.00

Passed Cold Selections Priced Per 100 Pieces
(minimum quantity of each item)

Curried Chicken Salad on Pita Crisp \$225.00

Bruschetta of Tomato & Pesto on Asiago Cheese Baguette \$225.00

Chilled Shrimp with Dill Cream on Toasted Medallion \$225.00

Peppered Sirloin Rounds with Boursin Cheese \$225.00

Smoked Salmon Crostini with Crème Fraiche \$295.00

Tarragon Lobster Salad en Endive \$315.00

Spicy Asian Crab Slaw in Lettuce Vessel \$315.00

Prices are subject to a 20% Service Fee and prevailing Maine Sales Tax

~SPRUCE POINT INN RESORT & SPA~

Stationary Platters

Each Platter Serves 30-40 Persons

\$135.00 Seasonal Crisp Vegetable Crudite with dipping Sauce

*\$150.00 Roasted Red Pepper Hummus and Olive Tapenade, Babaganoush with
Toasted Garlic Points*

*\$165.00 Domestic Cheese and Cracker Platter Garnished with Fresh Fruit
(Monterey, Pepper Jack, Maine Cheddar & Swiss)*

*\$195.00 Caramel Baked Brie with Candied Walnuts served with Assorted Crackers
and French Baguettes*

*\$215.00 International Cheese Platter Garnished with Seasonal Fresh Fruit
And served with French Baguettes and Water Crackers
(Dill Havarti, Baby Gouda, Camembert and Bleu)*

*Thin Sliced Smoked Salmon with onions, capers, tomato and diced eggs
And Chilled Whole Poached Salmon with dill cream, diced tomatoes, egg,
onion, capers and rye rounds (Chef's Specialty)
\$19.95++ per person*

"Savory Spreads & Dips" served with Grilled Flatbread and Crostini

Select two:

*Hot Crabmeat and Leeks, Warm Cheddar Ale,
Artichoke and Spinach, White Bean and Roasted Garlic*

\$9.95 per person

Prices are subject to a 20% Service Fee and prevailing Maine Sales Tax

THEME DISPLAY STATIONS

Minimum 50 Persons

~Traditional Shrimp Cocktail Display~

*A scrumptious display of Chilled Jumbo Shrimp
Served with our Chef's Special Cocktail Sauce and lemon wedges
Market Price*

~Seafood Raw Bar~

*Maine's Freshest Seafood, Traditionally displayed and served with our
Chefs own Cocktail Horseradish and Lemon wedges
Iced-Shrimp Cocktail (3) and Hand-Shucked "Glidden Point" Oysters (2)
Hand-Shucked Littleneck Clams (2)
Accompanied with Fresh Lemon Wedges, Rock Salt and Spiced Hot Sauce
Market Price*

~Hot Seafood Bar~

*Fresh Maine Crab Cakes (2), Oysters Rockefeller (2),
Steamed Mussels in Chardonnay Wine and Garlic Broth (5),
and Baked Clams Casino (2)
accompanied by Fresh Baked Baguettes and Condiments
Market Price*

~Antipasto Station~

*Fresh Mozzarella, Imported Provolone, Prosciutto, Soppressata & Cappicola
Assortment of Imported Olives, Roasted Red Peppers, Marinated Mushrooms,
Artichokes, "Italian Jardinière" & Toasted Italian Bread
Market Price*

Prices are subject to a 20% Service Fee and prevailing Maine Sales Tax

SERVED DINNER ENTREES

~Select One~

*New England Clam Chowder
Gingered Carrot Soup
Soup du Jour*

~Select One~

*Mesclun Greens w/ Fresh Blueberries, Candied Pecans & Goat Cheese
with Raspberry Vinaigrette
Caesar Salad with Garlic Croutons and Freshly Grated Parmesan Cheese
Fresh Spinach Tossed with Red Onion, Fresh Mushrooms
and Honey Mustard Dressing
Wedge Salad-Iceberg, Balsamic Vinaigrette, Crumbled Bleu Cheese Chunks
& Strawberry Garnish*

~ Select One ~

*Wild Caught Alaskan Halibut, Seasonal Fruit Salsa \$55.00
Sautéed Boneless Breast of Chicken with Wild Mushroom Ragout \$45.00
10oz. Filet Mignon with Béarnaise Sauce or "House made Steak Sauce" - \$68.00
Mustard Encrusted Salmon with Creamy Herb Sauce - \$52.00
Apple & Brie Stuffed Chicken Breast with Cider Sauce - \$45.00
Seared Haddock in Herb Crust with Lemon Buerre Blanc - \$45.00
Sliced Roast Pork Tenderloin with Apple Chutney - \$47.00
(Vegan, Vegetarian and Gluten Free Dishes available upon request)*

*All Entrées Accompanied by Chef's Selection of Accompaniments
Assorted Fresh Baked Rolls with Butter and Dessert
Coffee and Tea Service*

Prices are subject to a 20% Service Fee and prevailing Maine Sales Tax

BUFFET STYLE MENUS

(Minimum of 25 people for Buffets)

~Select Two~

*Spruce Point Inn Signature Salad Bar with Mesclun Mixed Greens
with Chef's choice of House Dressings*

*Spinach Salad with Mushrooms, Red Onion, Diced Egg
And Honey-Mustard Dressing*

*Traditional Caesar Salad with Garlic Croutons
and Fresh Grated Parmesan Cheese*

*Vine Ripened Tomatoes with Fresh Mozzarella and Basil leaves,
Drizzled with a Balsamic Vinaigrette*

~Select One~

*Traditional New England Clam Chowder
Tomato-Basil, Crème Fraiche
Soup du Jour*

~Buffet I Entrees~

~Select Three~

Sautéed Breast of Chicken with Marsala Wine and Wild Mushrooms

Roast Loin of Pork sliced and served with Apple Chutney

Broiled Fillet of Salmon with Light Wild Dill Sauce

Baked Haddock with Herb Crust and Beurre Blanc Sauce

*Carved Roast New York Sirloin of Beef with Bordelaise Sauce**

*Oven Roasted Breast of Turkey, Cranberry Sauce and Gravy - Carved to Order**

\$ 65.00 per person for Buffet I Entrée selections

Prices are subject to a 20% Service Fee and prevailing Maine Sales Tax

~Buffet II Entrees~

~Select Three~

Breast of Chicken Picatta, with White Wine & Caper Sauce
Filet of Sole Stuffed with Crabmeat topped with Lobster Newburg Sauce
Maine Shrimp & Scallop Mornay over Penne Pasta
Island Mahi Mahi with Caribbean Fruit Compote
*Roast Tenderloin of Beef with Sauce Béarnaise - Carved to order**
Chicken Oscar topped with Maine Crabmeat, Asparagus and Hollandaise Sauce

\$75.00 per person for Entrée II Selections

~Accompaniments~

~Select Three~

Wild Rice Medley
Garlic Mashed Potatoes
Oven Roasted Bliss Potatoes with Fresh Herbs
Fresh Seasonal Vegetable Medley
Honey Ginger Glazed Carrots
Steamed Fresh Green Beans with Wild Mushrooms

Buffet menu includes a freshly baked assortment of rolls
Assorted Dessert Buffet
Coffee and Tea Service

Prices are subject to a 20% Service Fee and prevailing Maine Sales Tax

****Station Labor Fee \$100.00 each***

~Outdoor Themed Events~

*Minimum 25 Persons for Buffets
A Set-Up Fee applies to these outdoor specialty events*

"The Spruce Point Inn" Traditional Lobster Bake

*Local Steamed 1 ½ lb. Maine Lobster
Grilled BBQ Boneless Chicken Breast
Steamed Clams and Drawn Butter
Macaroni Salad, Baked Beans and Cole Slaw
Tossed Green Salad with Assorted Toppings and Dressings
New England Clam Chowder with Oyster Crackers
Hot Dogs, Hamburgers
Steamed Corn on the Cob
Baby Red New Potatoes
Fresh Baked Corn Bread and Butter
Appropriate Rolls and Condiments
Dessert Assortment of Cakes, Pies, & Cobbler
Iced Tea, Lemonade, Coffee and Tea
\$69.00*

Yankee Barbecue

*(Minimum of 25 people for Buffet)
New England Clam Chowder
Tossed Green Salad with Assorted Toppings and Dressings
Potato Salad & Traditional Cole Slaw
Sweet Local Steamed Corn on the Cob
Roasted New Potatoes, Baked Beans
Chef Brook's BBQ Baby Back Ribs
Grilled Boneless Chicken Breast Citrus Marinade
Appropriate rolls and condiments
Seasonal Fresh Fruit Display and Double Fudge Brownies
Lemonade, Iced Tea, Coffee and Tea
\$45.00 per person*

Prices are subject to a 20% Service Fee and prevailing Maine Sales Tax

SPRUCE POINT INN RESORT & SPA

~AMENITY SERVICES~

To add a special touch in Welcoming your guests!

~Gift Baskets~

Please let your catering contact know if you are interested in purchasing any of these specialty items.

(A 48 hour advance notice is required)

"Maine Made Products Basket"

"Wine and Cheese Delivery"

"Fresh Flower Arrangement"

"Champagne and Chocolates"

"Champagne and Spa Massage"

Prices are subject to a 20% Service Fee and prevailing Maine Sales Tax

Spruce Point Inn will gladly deliver gift bags that you provide for your overnight Guests - a \$2.00 per bag charge applies

RECOMMENDED VENDORS

Through the years, we are proud to say that we have been host to many special events. In doing so, we have established relationships with vendors that we recommend with confidence to provide superior services. Please find the following as a list of suggested vendors from the Inn to help with your planning needs. Your personal event coordinator is available to help explain the services of each vendor as you go through the process of selecting the perfect one.

Team Building

Adventure Associates, (Team Building) 800-987-5582
Camp Knickerbocker, (Ropes Course) 207-633-2597

Photographers

Melissa Bonvini (www.bonvini-photography.com) 207-232-0940
Sharyn Peavey (www.sharynpeavey.com) 207-688-4623
Cunningham Photo Bethany/Tige (www.cunninghamphoto.com) 207-883-9689
Kim Chapman (www.kimchapmanphotos.com) 207-939-6542
Pat Michaud 207-623-2027
Robert Mitchell 207-633-3136
Emilie Sommer (www.emilieinc.com) 207-272-2285
Abbey Sewall (www.abbiesbook.com) 207-749-9505
Peter Southwick 207-633-6930
Michelle Turner (www.michelleturner.com) 207-623-8703
Stacey Kane 207-653-2356
Kristen Taylor Photography (www.kristentaylor.com)
Nadra Photography (www.nadrphotography.com)
Alexandra Daley-Clark Photography (www.classicmainewedding.com)
(www.Snapshotsbyclare.com)
Felice Boucher www.feliceboucher.com

Videographer/AV Rentals

AV Advantage - Saco (www.avadvantage.com) 877-287-3682
Forever in Video - Mark Verrill- No. Yarmouth 800-966-4843
Headlight AV- Portland (www.headlightav.com) 800-318-0829
Mark Rowe Video Productions (www.markroweproductions.com) 800-525-1732
Luminosea Productions (www.luminosea.com)

Florists

Sawyer & Company (www.sawyercompany.com) 207-775-2303
Judy Bourgeois- www.florafauaweddings.com 207-650-3563

Fragrant Gardens - "Google" aldaflower	207-342-5796
Sandy Shapiro (www.beacompany.com)	207-807-8704
Harmon's & Barton's (www.harmonsandbartons.com)	

Bands

Jump Street Band (Michael Rugelo)	207-290-0712
Brian Nadeau's Big Band	207-285-3821
Swing Shift	207-549-3609
THE WAITER'S	207-772-8425
Wavelength	207-883-0893
SoulCity (www.soulcityband.com)	617-868-7447
Moonglow	978-455-1588

Disc Jockeys and Entertainment Booking Agencies

Nick Stryker DJ www.tophatdj.com	603-785-8005
Maine's Premier DJ (www.mainespremierdj.com)	207-409-6859
GPE Entertainment - Greg Powers	207-282-3783
Rockwell Music Productions - Jeff Rockwell	207-767-3575
Charlie Vacchiano	207-799-2576
Dionne Entertainment, (Phil Chabot)	800-757-7281
Best Maine DJs (bestmainedjs.com)	207-699-1359
Double Platinum Celebrations-Patrick Daniels	207-939-3761

Musicians & Trios

Andrew Choate - Bagpipes	207-623-1762
Bell Isle Jazz Trio	207-338-4252
Bill Cameron- Acoustic Guitar & Vocals (billcameronproductions.com)	207-329-3343
Cul de Sax - Jim Huebener- Saxophone quartet	207-767-1754
Johnstone -Taylor Duo - Classical Guitar and/or Flute (pages.prodogy.net/kristintaylor)	207-791-8879
Kevin Kiley - Piano	207-633-6835
Stretta Strings - Andrew Richter-Duet (richterensembles.com)	207-632-2389
Jara Goodrich, Harpist www.usm.maine.edu/music/faculty/goodrich.htm	207-793-4701
Musica Sorella- (musicasorella.com)	207-273-3251
Richard "Lefty" McAuslin - Keyboard and Sax	207-933-4438
Diamond Cove Trio-Violin, Viola and Cello-Nick Bloom (diamondcovetrio.com)	207-347-6277
String Duo	207-284-0280
K&R Bagpiping Enterprises (krbagpiping.com)	207-841-0220
Pat Kaloustian-Pianist	207-622-7462

Transportation

Balmy Days Cruises: Miss Boothbay or Novelty (Motor Boat)	207-633-2284
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Bay Lady (Friendship Sloop)	207-633-2284
Boothbay Railway Museum (Antique Autos)	207-633-4727
Maine Limousine service	800-646-0068
Platinum Plus/Harbor Shuttle - Shuttle Service	207-442-0155
VIP Tour & Charter Bus Co.	207-772-4457
YMCA Shuttle	207-633-2855
Horse & Carriage Service	207-474-0824
	207-399-0478
Bobo's Taxi	207-380-4182
All Aboard Trolley & Limo Co.	207-594-9300

Spa Services-

The Spa at Spruce Point Inn

The Spa can plan and make specific arrangements for small or large groups, even yoga gatherings.

Please visit our web site at: <http://www.sprucepointinn.com/spa> for our service listings and packages. Or call the spa and speak to our staff. 207-633-4152 ext 349

Dog Kennels

A Second Home Kennels	207-633-7984
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Haggett Hill Boarding Kennel - Edgecomb	207-882-6709
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Chamber of Commerce

Boothbay Harbor Region Chamber of Commerce	207-633-2353
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www.boothbayharbor.com