

# JONATHAN'S

RESTAURANT \* CATERING \* CONCERTS & SPECIAL EVENTS



## *Special Event Evening Menus*

2009

*Our Mission is to continue our family's 80-year presence in the hospitality industry of Ogunquit. We will provide our conference guests with innovative and deep-rooted cuisine while using sustainable foods whenever reasonably permitted. We will always be passionate and enthusiastic while serving your guests with the freshest and finest foods. We will always try to exceed our guest's expectations and present them with a creative, unique atmosphere that is productive to your needs and expectations!*

*The following contains a sampling of several different dinner menu offerings for groups of 25 people or more. We are always happy to make alternate suggestions or personalize a menu if you should desire something different and special and of course we may offer a limited a la carte menu from our dining room menu!*

92 Bourne Lane,  
P.O. Box 957 Ogunquit, Maine 03907  
207-646-4777 / 800-464-9934  
[www.jonathansrestaurant.com](http://www.jonathansrestaurant.com)

# JONATHAN'S

RESTAURANT \* CATERING \* CONCERTS & SPECIAL EVENTS



Jonathan's Restaurant offers several different rooms accommodating from 4 to 400 guests for your event. All of our dining rooms house fine local art and antiques, the Aquarium Room is home to a 600 gallon aquarium, and your guests will be greeted by a beautiful fireplace and a friendly smile upon entry.

Each room does have a room rental/set-up fee. This fee ranges from \$100.00 up to \$1,000.00 depending on the time of the event, room and date of the event. In some cases we may use a food & beverage minimum in lieu of a room rental/set up fee; however, we can not quote a specific room rental/set up cost until a full proposal is completed. A 25% non refundable deposit is due upon reserving room.

Thank you again for considering Jonathan's Restaurant and Staff and we wish you the very best of luck wherever your event plans take you!

<i>Room</i>	<i>Dimensions</i>	<i>Sq.Ft</i>	<i>Ceiling</i>	<i>Banquet</i>	<i>Reception</i>
<b>30's</b>	<i>16 X 12</i>	<i>192</i>	<i>8 ft</i>	<i>12</i>	<i>13</i>
<b>Green</b>	<i>15 X 44</i>	<i>660</i>	<i>20 ft</i>	<i>48</i>	<i>75</i>
<b>Blue</b>	<i>24 X 30</i>	<i>720</i>	<i>16 ft</i>	<i>54</i>	<i>75</i>
<b>Aquarium</b>	<i>32 X 42</i>	<i>1344</i>	<i>10 ft</i>	<i>96</i>	<i>150</i>
<b>Upstairs Ballroom</b>	<i>--</i>	<i>3,000</i>	<i>20 ft</i>	<i>220</i>	<i>300</i>

*In order to guarantee the freshest food and best service available, we will require a 72-hour number guarantee for all events.*

**Hors D'Houevres**

Passed, Buffet or Displays – Based on 50 Pieces unless otherwise noted  
 (Industry Standard is 1.5 hors d' houvres per person, per selection)

***Chilled Starters***

Mixed Vegetable Crudité with Dip, <i>per person</i>	\$2.75 p/p
Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers, <i>per person</i>	\$2.99 p/p
Roasted Rare Beef Tenderloin on Crostini with Horseradish Cream	\$130
Chilled Gulf Shrimp with Cocktail Sauce	\$150
Chilled Farm Raised Maine Oysters	\$130
Fruit Brochette with Maine Honey Sweetened Yogurt Dipping Sauce	\$90
Seared Yellow Fin Tuna with Wasabi Cream	\$110
Smoked Salmon Rolled with Caper Cream Cheese	\$120
Asparagus Wrapped in Prosciutto with Lemon Cream Sauce	\$80
Deviled Eggs with American Caviar and Fresh Dill	\$65
Chef's Bruschetta	\$80
Mini Lobster Salad Finger Sandwiches	\$180
Brie Cheese on Toast Points with Fresh Raspberries	\$105
Venison Pate with Gherkins and Shallot Mustard Cream	\$150

***Hot Starters***

Skewered Chicken Teriyaki	\$86
Mini Maine Jonah Crab Cakes Caper Remoulade	\$126
Roasted Italian Meatballs	\$65
Littleneck Clams Casino Style	\$125
Maine Scallops Wrapped in Hickory Smoked Bacon	\$120
Spicy Lamb Sausage Stuffed Mushrooms	\$80
Skewered Beef Teriyaki	\$105
Grilled Baby Lamb Chops Fresh Mint Sour Cream	\$160
Spanakopita – Spinach & Feta Cheese in Crispy Phyllo	\$75
Vegetarian Spring Rolls with Sweet Chili Sauce	\$100
Grilled Herbed Shrimp with Garlic Dipping Sauce	\$125
Lobster Bisque Espressos	\$130
Wam Brie Cheese with Raspberry on Crostini	\$105
Potato Pancakes with Roasted Applesauce and Sour Cream	\$88
Oysters Rockefeller	\$140
Chef's Choice Assorted	\$75

# JONATHAN'S

RESTAURANT \* CATERING \* CONCERTS & SPECIAL EVENTS

## Maine Lobster Bake

\$44 p/ p++

New England Clam Chowder  
Iceberg Lettuce with Cucumbers, Tomatoes with House Dressing  
Garlic Bread

1 Pound Boiled Local Maine Lobster with Melted Butter and Fresh Lemon  
B.B.Q. Maine Raised Chicken  
Steamed Down East Soft Shell Clams with Fresh Clam Broth  
Boiled Sweet Corn with Hard Rolling Butter  
Steamed and Buttered Maine Potatoes

Sliced Fresh Watermelon  
Homemade Maine Blueberry Pie  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

## Italian Night

\$39 p/p ++

Classic Caesar Salad with Romano Cheese and White Anchovies  
Sliced Vine Ripened Tomatoes with Fresh Mozzarella & Fresh Basil

Garlic Bread

Antipasto of Marinated and Grilled Summer Zucchini Squashes, Eggplant and  
Portobello Mushrooms, Sliced Prociutto Ham, Pepperoni, and Genoa &  
Capicola Salamis, Wilted Fresh Spinach with Extra Virgin Olive Oil, Garlic and  
Fresh Lemon, Red & Yellow Peppers

Four Cheese Raviolis with Marinara Sauce  
Fettuccine Carbonara with Pancetta, Basil and Cream  
Grilled Sweet and Hot Italian Sausages with Green Bell Peppers and Onions  
Chicken Puttanesca with Olives, Artichokes, Tomatoes, and Basil

Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

# JONATHAN'S

RESTAURANT \* CATERING \* CONCERTS & SPECIAL EVENTS

## *Jonathan's Chef's Table Buffet*

\$50 per person

### Soup

Fresh Picked Maine Lobster, Scallop, Shrimp Stew

### Salads

Roasted Beet and Orange Salad

Marinated in Clove & Sweet Maine Cider Dressing

Classic Caesar Salad with Romano Cheese and White Anchovies

Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Fresh Basil

Organic Field Greens with Gorgonzola and Red Wine Vinaigrette

Asparagus Salad with Lemon Cream Dressing

Antipasto of Marinated and Grilled Summer Zucchini Squashes, Eggplant and Portobello Mushrooms, Sliced Prosciutto, Ham, Pepperoni, Genoa & Capicola Salamis, Roasted Red and Yellow Peppers

### Maine Entrees

Jonathan's Farm Raised Roasted Leg of Katahdin Lamb  
with Rosemary Demi Glaze

Baked Native Haddock with Maine Seafood Stuffing

Chicken Picatta with Fresh Lemon and Capers

### Sides Galore

Garlicky Red Bliss Mashed Potatoes

Wild Rice with Mushrooms, Shallots, and Sherry

Savory Mashed Butternut Squash

Green Haricot Beans with Sweet Butter and Toasted Almonds

### Sweet Table

New York Cheesecake Fresh Berries

Tiramisu

Chocolate Mousse Martini

Blackberry Tort

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**Create Your Dinner Buffet**

**Salads: Choice of Two**

Mixed Seasonal Greens with Sliced Vine Ripened Tomatoes  
Classic Caesar Salad with Romano Cheese and White Anchovies  
Grilled Vegetable Salad with Herb Infused Greek Olive Oil  
European Cucumber and Dill Salad  
Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Fresh Basil  
Roasted Beet & Orange Salad Marinated in Clove & a Maine Cider Dressing

**Entrees: Choice of Two**

Caramelized Atlantic Salmon with Lemon Caper Beurre Blanc  
Baked Gulf of Maine Haddock with Seafood Stuffing  
Roasted Pork Loin with Apple and Garlic Bread Pudding / Calvados Sauce  
Flank Steak with Chimichurri Sauce  
Yankee Pot Roast of Beef Jardinière  
Chicken Dijon with Mustard Cream  
Chicken Picatta  
Penne Pasta with Maine Mussels & Marinara

**Desserts: Choice of Two**

Apple Crisp with Fresh Whipped Cream  
Cheesecake with Fresh Berries  
Boston Cream Pie  
Double Fudge Cake  
Key Lime Pie

**Accompaniments**

Seasonal Vegetable  
Garlic Mashed Maine Potatoes or Chef's Selection  
Freshly Baked Breads and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$27 Per Person / With Three Entrée Choice: \$30 Per Person

*\* All Buffets are for a minimum of 30 people or more*

**3 Course Plated Dinner Selections**

*The below are served with Pre-Selected Choice of Minestrone Soup or Tossed Salad,  
Vegetable of the Day, Mashed Potatoes, Assorted Breads & Butter, French  
Chocolate Chambord Cake, Freshly Brewed Coffee, Decaffeinated Coffee and  
Assorted Teas*

***Chicken Piccata - \$24.5***

Lemon Caper Beurre Blanc

***Baked Haddock - \$26.5***

Chardonnay, Fresh Thyme, and Lemon Butter Sauce

***Baked Maple Cured Smoked Ham - \$24.99***

Dried Cranberry Port Wine Glaze

***Roasted Dry Rubbed Loin of Pork - \$25.99***

Apple and Garlic Bread Pudding with Calvados

***Grilled NY Sirloin - \$32.5***

Choice Sirloin with a Mushroom Bordelaise

***Roasted Statler Chicken Breast - \$25.99***

Roasted Garlic and Wilted Spinach

***Mediterranean Pasta - \$25.99***

Jonathan's own Lamb Sausage, Maine Goat Cheese,  
Mushrooms, Tomatoes, and Onions

***Steamed Maine Lobster – MKT***

Drawn Butter and Fresh Lemon

***Roasted New England Turkey - \$24.99***

Pan Gravy and Fresh Cranberry Relish

***Penne Pasta - \$23.99***

Grilled Vegetable, Extra Virgin Olive Oil,  
Fresh Basil and Ragged Island Romano

If more than one selection is made, counts for each selection are needed at least  
3 business days in advance.

## ***Dinner Enhancements***

*Add or Substitute these to one of the above packages for a little extra indulgence*

### **Specialty Soups - \$3.5**

Cream of Broccoli	New England Clam Chowder -\$4
Provençal Fish Soup	Lobster Bisque -\$7
Gazpacho	Roasted Chicken & Vegetable
Grilled Chicken & Corn Chowder	Lentil
Hungarian Mushroom	Organic Carrot & Ginger
Organic Potato & Leek	Manhattan Clam Chowder -\$4
Seafood Chowder -\$4.5	Turkey, Wild Rice, and Cranberry

### **Specialty Salads - \$4.5**

- ❖ Watercress with Pomegranate Vinaigrette, Walnuts, and Great Hill Blue Cheese
- ❖ Classic Caesar Salad with Maine Ragged Island Romano Cheese and White Anchovies
- ❖ Baby Leaf Lettuces with Cider Vinaigrette and Warm Maine Goat Cheese Croutons
- ❖ Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Chiffonnade of Fresh Basil
- ❖ Boston Bibb Lettuce with Dried Cranberries, Bermuda Red Onions and Cranberry Vinaigrette
- ❖ Roasted Beet and Orange Salad Marinated in Clove & Sweet Maine Cider Dressing
- ❖ Baby Spinach and Wild Mushrooms with Warm Sherry Vinaigrette
- ❖ Mesclun Greens with Garlic Bread Croutons and Balsamic Vinaigrette

### **Specialty Appetizers**

- ❖ Maine Crab Cakes Cilantro Aioli \$-9
- ❖ Jumbo Shrimp Cocktail Tomato and Horseradish Sauce- \$11
- ❖ Pan Seared Vermont Duck Breast Beet Root and Arugula -\$9
- ❖ Seared Diver Scallops Pesto Cream -\$9
- ❖ Butternut Squash Ravioli Ragged Island Romano Alfredo-\$7
- ❖ Oysters on the Half Shell Lemon Mignonette \$-11
- ❖ Seafood Martini Lobster, Shrimp and Scallops with Champagne Cream -\$12
- ❖ Grilled Katahdin Lamb Sausage Hot Cherry Peppers and Tuscan Bread -\$7
- ❖ Grilled Beef Medallion Crostino Béarnaise -\$9
- ❖ Lamb Chop Lollipops Fresh Mint Demi Glaze -\$9
- ❖ Lobster Ravioli Newberg Cream Sauce -\$9
- ❖ Seasonal Sorbet Intermezzo -\$5

### **Specialty Desserts- \$4.5**

Apple Tiramisu	German Chocolate Cake
New York Cheesecake Fresh Raspberries	Black Forest Cherry Tort
Heath Bar Toffee Crunch Pie	Rustic Apple Galette
Lemon Squares with Strawberry Coulis	Bananas Foster
Chocolate Mousse Martini	Vanilla Bean Ice Cream with Fresh Berries
Crème Brule' Cheesecake	Warm Blackberry Tort

# JONATHAN'S

RESTAURANT \* CATERING \* CONCERTS & SPECIAL EVENTS



## ***Jonathan's Specialty Plated Dinners***

*Select a Soup or Salad, Dessert and Entrée from below!*

### ***Soup & Salads***

New England Clam Chowder

Organic Potato & Leek Soup

Seafood Chowder

Hungarian Mushroom Soup

Baby Leaf Lettuces with Cider Vinaigrette and Warm Maine Goat Cheese Croutons

Mesclun Greens with Garlic Bread Croutons and Balsamic Vinaigrette

Classic Caesar Salad with Romano Cheese and White Anchovies

Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Fresh Basil

Baby Spinach and Wild Mushrooms with Warm Sherry Vinaigrette

### ***Entrees***

**Grilled Veal Chop - \$42.99**

Cognac Demi Glaze with Sage Stuffed Onion

**Black Angus Filet Mignon - \$44.99**

Pink and Black Peppercorn Au Poivre

**Jonathan's Farm Raised Roasted Rack of Lamb - \$41.99**

Shallot and Mint Reduction

**Roasted Black Angus Ribs of Beef - \$42.99**

Shaved Horseradish and Garlic Au Jus or Scampi Butter

**Grilled Jumbo Maine Diver Scallops - \$39.99**

Fresh Cilantro and Lime Butter

*All Foods and Beverages are subject to 4 % Administrative Cost,  
16 % Service Implementation Fee, and Applicable Maine State Sales Tax.*

# JONATHAN'S

RESTAURANT \* CATERING \* CONCERTS & SPECIAL EVENTS

**Tenderloin of Beef & Stuffed Shrimp** -\$44.99  
Mushroom Sauté and Citrus Beurre Blanc

**Grilled Fresh Swordfish** -\$41.99  
Maine Shrimp and Wild Southern Maine Salsa

**Flame Grilled Porterhouse Pork Chop** -\$37.99  
Hot Cherry Pepper and Onion Sauce

**Maine Haddock Stuffed with Alaskan King Crabmeat** -\$43.99  
Chardonnay Butter Sauce

**Oven Roasted Gulf of Maine Halibut** -\$40.99  
Lobster Cream Sauce

## ***Dessert***

French Chocolate Chambord Cake  
Crème Brule' Cheesecake  
Chocolate Mousse Martini  
Homemade Tiramisu  
Rustic Apple Galette

***All entrees are served with Chef's Selection of Vegetable, Starch, and Assorted Breads & Butter.***

***When ordering two or more entrees for pre-selection, the higher priced entrée will prevail.  
If more than one selection is made, counts for each selection are needed at least 3  
business days in advance.***



## **Station Events**

### **Pasta Station**

*Choice of two Pastas:*

Farfalle, Penne, Cheese Tortellini or Potato Gnocchi

*Choice of two Sauces:*

Fresh tomato basil, Alfredo, traditional pesto, pesto cream or puttanesca

*Prepared to order with:*

Sautéed Rock Shrimp, Primavera Vegetables, Spicy Lamb Sausage, mushrooms, roasted peppers, fresh peas, diced tomatoes, and freshly grated Reggiano Parmesan

\$11.99 per person

### **Cobb Salad Action Station**

Build your favorite salad from the following ingredients and have it tossed with your choice of dressing by our chef

Grilled Chicken and Poached Shrimp

Baby Greens, Crisp Bacon, Tomatoes, Maytag Bleu Cheese, Hard Boiled Eggs, Cucumbers, Shaved Bermuda Onions, Avocado and Kalamata Olives

\$9.99 per person

### **Carving Stations**

Roast Beef with our homemade Worcestershire sauce \$9.99 per person

Roasted Turkey with a Cranberry Relish \$6.99 per person

Roasted Pork Loin with a Roasted Garlic au Jus \$7.5 per person

Roasted Leg of Lamb with a Mint Jelly \$10.99 per person

**Risotto Station**

Blend of Mushrooms with Infusion of Assorted Oils, Parmesan Cheese,  
Chicken and/or Shrimp  
\$11.99 per person

**Build Your Own Fajita Station**

Marinated Chicken & Beef sautéed with peppers & onions, Served with Flour Tortillas, Rice  
& Beans, Guacamole & condiments  
\$13.99 per person

**Sushi Display**

Assortment of Sushi & Rolls served with Wasabi, Pickled Ginger and Soy Sauce  
\$400.00 Display (based on approximately 75 pieces)

**Mediterranean Display**

Roasted Eggplant, Fresh Tomatoes & Smoked Mozzarella with basil oil, bruschetta with  
white bean dip, cabernet mushrooms, grilled asparagus with lemon-olive oil dressing, roasted  
peppers & whole roasted garlic cloves served with assorted Mediterranean Breads  
\$10.99 per person

**Smoked Salmon Display**

Salmon smoked in house & served with American Caviar, Red Onions & Capers  
\$6.99 per person

**Table of Specialty Cheeses**

Imported and Domestic specialty cheeses with assorted breads,  
crackers and seasonal fresh fruits - \$4 per person

- *For all Stations that require an Attendant, there will be a \$50.00 fee.*
- *Most stations will be displayed for one hour.*

## ***BEVERAGE SERVICE***

<b>By the hour</b>	<b>Well/Call Open</b>	<b>Top-Shelf Open</b>	<b>Beer &amp; Wine</b>
1 hour	\$13.50	\$16.00	\$10.50
2 hours	\$18.00	\$24.00	\$15.00
3 hours	\$24.00	\$32.00	\$20.00
4 hours	\$32.00	\$40.00	\$25.00
5 hours	\$34.00	\$45.00	\$27.00

*\*All above prices do not include any Premium Wine by the Glass, Imported Beers, Bottled Wine or Champaign Toasts*

### **BAR ENHANCEMENTS**

*Prices are per gallon – a gallon will yield approximately 20 servings:*

- NON ALCOHOLIC FRUIT PUNCH - \$50***
- VODKA, RUM OR CHAMPAGNE PUNCH - \$115***
- MIMOSA OR BLOODY MARY PUNCH- \$95***
- CHAMPAGNE TOAST - \$3.00 per person***
- COSMOPOLITAN FOUNTAIN - \$175***
- CHAMPAGNE FOUNTAIN - \$175***

#### **Cash Bar Prices:**

*Plus Tax & Gratuity*

Well Drinks	\$5.5
Call Drinks	\$6.00
Top Shelf	\$6.5-\$8.5
Domestic Beer	\$4
International Beer	\$5 – 6
House Wines	\$5.95
Soda	\$2
Juice	\$2

\*All Cash Bars have a \$50.00 Bartender Fee

\*Tabs will be billed on “Consumption”

#### **Please note house alcohol management policies:**

- ❖ Minors under twenty one will not be served alcohol and cannot be offered such by other guests.
- ❖ House policy will not allow for “shots” to be served
- ❖ In case of an open bar, guests will be served two beverages maximum at a time per bar visit.
- ❖ Our liquor license prohibits us from allowing alcohol to be brought in by any guests.
- ❖ Visibly intoxicated guests will be refused further alcohol service, but will be offered complimentary non-alcoholic beverages.
- ❖ Beverages may not be taken or consumed outside of the restaurant or licensed area.