

# JONATHAN'S

RESTAURANT \* CATERING \* CONCERTS & SPECIAL EVENTS



## *Wedding Packages*

*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. We are always happy to make alternate suggestions or personalize a menu if you should desire something different and special!

92 Bourne Lane,  
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[www.jonathansrestaurant.com](http://www.jonathansrestaurant.com)

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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.

Day Time weddings may start as early as 10:00 a.m. and must finish by 4:00 p.m. and in some circumstances, 4:30 p.m. Friday & Saturday Night Weddings in our Ballroom must start no earlier than 6:30 p.m. with dancing no earlier than 8:30 p.m. No wedding may go after 1:00 a.m.

Each room does have a room rental/set-up fee. This fee ranges from \$100.00 up to \$800.00 depending on the time of the event, room and date of the event.

We can not quote a specific room rental/set up cost until a full proposal is completed. A minimum \$200.00 non-refundable deposit is required for all private room rentals; however for all weddings with over 50 guests a 25% non refundable deposit of the estimated total is due upon signing of contract.

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>	<b>16 X 12</b>	<b>192</b>	<b>8 ft</b>	<b>12</b>	<b>13</b>
<b>Green</b>	<b>15 X 44</b>	<b>660</b>	<b>20 ft</b>	<b>48</b>	<b>75</b>
<b>Blue</b>	<b>24 X 30</b>	<b>720</b>	<b>16 ft</b>	<b>60</b>	<b>75</b>
<b>Aquarium</b>	<b>32 X 42</b>	<b>1344</b>	<b>10 ft</b>	<b>96</b>	<b>150</b>
<b>Upstairs Ballroom</b>	<b>--</b>	<b>3,000</b>	<b>20 ft</b>	<b>200</b>	<b>300</b>

*In order to guarantee the freshest food and best service available, we will require a 72-hour number guarantee for all events. All services are subject to a 16% gratuity charge and 4% administration fee. All rooms have a minimum rental charge, which may include any and all food and beverage ordered with your event.*

## The York Package

Mixed Vegetable Crudités with Homemade Herb Dip

- Champagne or Sparkling Cider Toast -

### Plated Meal

#### First Course

Pre-Select One:

Tossed Salad with Homemade Dressing

or

Minestrone Soup

#### Second Course:

(Exact counts of entrée choices will be due 7 days prior to the wedding)

Baked Haddock with Chardonnay, Fresh Thyme, and Lemon Butter Sauce

Chicken Piccata with a Lemon Beurre Blanc Sauce

Roasted Dry Rubbed Loin of Pork served with Apple & Garlic Bread Pudding and  
Calvados

All of the above entrees are served with Chef's Selection of Vegetable, Starch,  
Assorted Breads & Butter, Freshly Brewed Coffee and Teas

\$27 per person ++

\$34.30 per person inclusive of tax & gratuity

## The West Package

Mixed Vegetable Crudités with Homemade Herb Dip

Passed Potato Pancakes with Roasted Applesauce & Sour Cream

- Champagne or Sparkling Cider Toast -

### Plated Meal

#### First Course

Pre-Select One for all of your guests:

Classic Caesar Salad with Maine Ragged Island Romano Cheese & White Anchovies

or

New England Clam Chowder

#### Second Course:

(Exact counts of entrée choices will be due 7 days prior to the wedding)

Traditional Yankee Pot Roast

Broiled Scallops with a Buttercrumb Seasoning

Chicken Piccata with a Lemon Beurre Blanc Sauce

All of the above entrees are served with  
Chef's Selection of Vegetable, Starch,  
Assorted Breads & Butter,  
Freshly Brewed Coffee and Teas

\$33 per person ++

\$41.91 per person inclusive

## Duo Package

### Select Three Hors D' Houevres:

Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers  
Chef's Bruschetta  
Chilled Shrimp with Cocktail Sauce  
Smoked Salmon Rolled with Caper Cream Cheese  
Skewered Chicken Teriyaki  
Spanakopita – Spinach & Feta Cheese in Crispy Phyllo  
Warm Brie Cheese with Raspberry on Crostini

- Champagne or Sparkling Cider Toast -

### Plated Meal

#### First Course

Jonathan's House Salad

#### Second Course:

(Select One Option for all guests)

Petite Filet Mignon with Lobster Tail

or

Petite Filet Mignon with Alaskan King Crab Stuffed Haddock

Served with Sautéed Asparagus,  
Roasted Red Potatoes,  
Homemade Bread & Butter,  
Freshly Brewed Coffee & Tea

\$45 per person ++

\$57.15 per person inclusive

**The Perkins Package**

**Select Three Hors D' Houevres:**

Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers

Chef's Bruschetta

Chilled Shrimp with Cocktail Sauce

Smoked Salmon Rolled with Caper Cream Cheese

Skewered Chicken Teriyaki

Spanakopita – Spinach & Feta Cheese in Crispy Phyllo

Warm Brie Cheese with Raspberry on Crostini

- Champagne or Sparkling Cider Toast -

**Plated Meal**

**First Course**

(Pre-Select One for all of your guests)

Baby Spinach and Wild Mushrooms with Warm Sherry Vinaigrette

Classic Caesar Salad with Maine Ragged Island Romano Cheese & White Anchovies

Seafood Chowder

- Seasonal Sorbet Intermezzo -

**Second Course:**

(Exact counts of entrée choices will be due 7 days prior to the wedding)

**Maine Lobster Ravioli with Light Sherry & Lobster Cream Sauce**

**Roasted Black Angus Ribs of Beef with Shaved Horseradish & Garlic Au Jus**

**Grilled Jumbo Maine Diver Scallops with Fresh Cilantro & Lime Butter**

All of the above entrees are served with Chef's Selection of Vegetable, Starch,

Assorted Breads & Butter,

Freshly Brewed Coffee and Teas

\$54 per person ++

\$68.58 per person inclusive

***COCKTAIL EVENT***



**Passed Hors d' Houvres**

Classic Shrimp Cocktail  
Scallops wrapped in Bacon  
Spanakopita  
Spicy Lamb Sausage Stuffed Mushrooms

**Table of Specialty Cheeses**

Imported and Domestic specialty cheeses with assorted breads,  
Crackers and seasonal fresh fruits

**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, & Reggiano Parmesan

**Dessert Station**

Assorted Petit Fours  
Coffee & Teas

\$30 per person  
\$38.10 inclusive of tax and gratuity

*Create Your Wedding Buffet*

*Choice of Two Hors D' Hourves*

Display of Mixed Vegetable Crudités  
Domestic Cheese & Cracker Display  
Passed Roasted Italian Meatballs  
Passed Chicken Teriyaki  
Passed Brie Cheese on Toast Points with Fresh Fruit  
Passed Spicy Lamb Sausage Stuffed Mushrooms

*Salads Choice of Two*

Mixed Seasonal Greens with Sliced Vine Ripened Tomatoes  
Classic Caesar Salad with Maine Ragged Island 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 Chiffonnade of Fresh Basil  
Roasted Beet and Orange Salad Marinated in Clove & Sweet 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  
Yankee Pot Roast of Beef Jardinière  
Maine Raised Chicken Dijon with Mustard Cream  
Chicken Picatta

*Accompaniments*

Seasonal Vegetable  
Garlic Mashed Maine Potatoes  
Freshly Baked Breads and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$29 p/p ++ / With Three Entrée Choices: \$31 p/p ++  
\$36.83 inclusive / \$39.37 inclusive

*\* All Buffets are for a minimum of 35 people or more*

***Specialty Buffets***

**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, 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 Chef's Table Buffet*

### 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 Procusuitto, Ham, Pepperoni, 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  
Blueberry Tort

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted

\$50 per person

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## *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

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## 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 Crudit� 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

## ***BEVERAGE SERVICE***

<u>By the hour</u>	<u>Well/Call Open</u>	<u>Top-Shelf Open</u>	<u>Beer &amp; Wine</u>
1 hour	\$13.50	\$16.00	\$10.50

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

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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.
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