

JONATHAN'S

RESTAURANT * CATERING * CONCERTS & SPECIAL EVENTS



Conference & Meeting Planner

Our Mission is to continue our family's 80-year presence in the hospitality industry of Ogunquit. We will provide our guests with innovative and deep-rooted cuisine while using sustainable foods whenever reasonably permitted. We will be passionate and enthusiastic while serving our 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.

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207-646-4777 / 800-464-9934
www.jonathansrestaurant.com

JONATHAN'S

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As one of Maine's Largest Restaurants, Jonathan's is the perfect location for your next meeting or conference. Our versatile rooms work well for general sessions and concurrent breakout sessions, while also providing a contemporary atmosphere for a reception or group dinner. The table below is a working estimate of seating availability; however, if there is a particular set-up style that you prefer, let us know and we will do our best to accommodate! Each event is a unique event for Jonathan's and our staff. You will have our dedication to ensure your conference and meeting needs are personalized for exactly what you request.

<i>Room</i>	<i>Dimensions</i>	<i>Sq.Ft</i>	<i>Ceiling</i>	<i>Theater</i>	<i>Conference</i>	<i>Classroom</i>	<i>Banquet</i>	<i>Reception</i>
30's	<i>16 X 12</i>	<i>192</i>	<i>8 ft</i>	<i>16</i>	<i>12</i>	<i>12</i>	<i>12</i>	<i>13</i>
Green	<i>15 X 44</i>	<i>660</i>	<i>20 ft</i>	<i>60</i>	<i>40</i>	<i>40</i>	<i>48</i>	<i>75</i>
Blue	<i>24 X 30</i>	<i>720</i>	<i>16 ft</i>	<i>70</i>	<i>44</i>	<i>44</i>	<i>54</i>	<i>75</i>
Aquarium	<i>32 X 42</i>	<i>1344</i>	<i>10 ft</i>	<i>100</i>	<i>60</i>	<i>60</i>	<i>96</i>	<i>150</i>
Upstairs Ballroom	<i>--</i>	<i>3,000</i>	<i>20 ft</i>	<i>250</i>	<i>80 H-Square</i>	<i>150</i>	<i>220</i>	<i>300</i>

In order to guarantee the freshest food and best service available, we require a 72-hour (3 business days) 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 vary according to time of event, amount of people, room, set-up, etc. The set up and meeting room charge will be settled at the time of confirmation of the room.

All meetings will include pads, pens and mints on table set-ups.

Audio Visual Services and Packages are available upon request. All special events require a 25% non refundable deposit at the time of booking and an additional 25% four months prior to the event date.



Breakfast Buffets:

American Morning

\$12.99 per person

Fresh Baked Muffins

Assorted Breads with Fruit Preserves, Butter, Honey

Fresh Seasonal Fruit

Selection of Dry Cereals with Milk

Scrambled Eggs with Breakfast Sausage

Home Fried Potatoes

Selection of Orange & Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Breakfast Buffet Enhancements:

Eggs Benedict \$3.99 p/p

Bagels & Cream Cheese \$2.99 p/p

Fresh Baked Muffins \$2.49 p/p

Individual Yogurts \$1.75 each

Pancakes with Warm Syrup \$3.49 p/p

Texas Toast French Toast \$3.49 p/p

Conference Starter's Buffet

\$8.99 per person

Fresh Baked Muffins

Fresh Seasonal Fruit

Selection of Orange and Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**** A minimum of 25 people for all "Hot Breakfast Buffets" is required. We may offer a plated breakfast alternative if the 25 person minimum is unable to be met.***

JONATHAN'S

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Brunch Buffet at Jonathan's

\$18.99 per person

Omelet & Crepe Station

Freshly cut peppers, onion, garlic, spinach, cheeses, and more...
Fruit, Chocolate, Whipped Cream all for the perfect Crepe...

Bagels & Lox...our own cured Salmon...

Peel your Own Shrimp with Cocktail Sauce & Lemon

Assorted Cereals, Homemade Oatmeal & Granola

Freshly Baked Danishes, Croissants, Muffins, Toast, etc.

Eggs Benedict finished with our own Hollandaise Sauce

Homefries spiced the way you like it.

Yogurt Station & Fruit Station

Carving Station...Baked Ham

Coffee & Juice Stations

Plated Breakfasts

*Served with Juice of the day, Fresh Coffee & Teas, Basket of Muffins & Danishes,
Fruit Garnishes*

Texas Toast French Toast with Breakfast Sausage \$13.99

Classic Eggs Benedict \$14.99

Egg, Ham & Cheese Sandwich with Fruit of the Day \$12.99

Western Omelette with Toast & Fruit of the Day \$13.99

Maine Lobster Benedict MKT

A maximum of 2 Choices per Group for Plated Breakfasts

Conference Breaks

Ocean Overlook

\$4.5 per person

Assorted Canned Sodas and Bottled Water
Freshly Brewed Coffee and Assorted Teas

Seaside

\$7 per person

Fresh Seasonal Fruit
Assorted Danishes
Freshly Brewed Coffee and Assorted Teas
Assorted Sodas & Bottled Water

Sea Spray

\$7 per person

Fresh Baked Cookies
Trail Mix
Freshly Brewed Coffee and Assorted Teas
Assorted Sodas & Bottled Water

Sea Turn

\$10.99 per person

Fresh Fruit Skewers with Honey Sweetened Yogurt
Assorted Cheeses with Crackers
Freshly Baked Brownies
Freshly Brewed Coffee and Assorted Teas
Assorted Sodas, Bottled Water

Ice Cream Sundae Bar

\$11.99 per person

Chocolate & Vanilla Ice Cream
Hot Fudge, Strawberry, and Caramel Sauces, Whipped Cream
Chopped Walnuts and Almonds, Strawberries and Bananas
Freshly Brewed Coffee and Assorted Teas

Chilled Seafood Bar

\$17 per person

Oysters and Littleneck Clams on the Half Shell
Peeled Gulf Shrimp
Cocktail Sauce, Horseradish Cream, and Lemon Slices
Bottled Water
Virgin Bloody Mary's

Beverages & Snacks “A la Carte”

- Coffee & Tea Station - \$2.99 per person
Bottled Water - \$1.75 each
Assorted Canned Sodas - \$1.75 each
Individual Milks - \$1.5 each
Individual Gatorades - \$2.99 each
Individual Root Beer, Cream Soda, & Black Cherry Sodas \$2.99 each
Individual Red Bulls - \$3.99 each
- Individual Yogurts - \$1.75 each
Freshly Baked Cookies - \$15.99 a dozen
Trail Mix - \$2.99 per person
Jumbo Pretzels with Dijon Mustard - \$3.99 per person
Hummus Dip with Pita Chips - \$3.99 per person
- Granola Bars, Power Bars, Protein Bars \$2.99 each
Assorted Candy Bars - \$2.49 each
- Fruit Kabobs - \$3.99 each
Ben & Jerry's Ice Cream & Yogurt Bars - \$3.99 each
Chocolate Dipped Strawberries - \$2.99 each

Boxed Luncheons:

All Boxed Luncheons are served with the following:

Individual Bag of Chips, Fresh Baked Cookie, Fresh Fruit of the Day, & Bottled Water

Packed with necessary condiments and utensils

Smoked Turkey Croissant Sandwich - \$14.99

Smoked Sliced Turkey, Sliced Havarti Cheese, Leaf Lettuce with Cranberry Mayonnaise
Served on a Buttery Oversized Croissant

Provolone Vegetarian Wrap - \$12.99

Sliced Cucumbers, Vine Ripened Tomatoes, Red Bermuda Onion and Green Pepper
Imported Provolone Cheese and Mixed Greens with a Dill Mayonnaise
Served on a Flour Tortilla

Roast Beef Baguette - \$16.99

Sliced Roast Beef, Leaf Lettuce and Vine Ripened Tomato
with Horseradish Cream Dressing, served on a Fresh French Baguette

Maine Lobster Roll - \$19.99

Fresh Picked Lobster Meat Mixed with Mayonnaise on a French Roll

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

Build Your Own Luncheon Buffet:

Salads: Choice of Two

Mixed Seasonal Greens with Sliced Vine Ripened Tomatoes
Greek Penne Pasta Primavera Salad with Fresh Basil Dressing
Grilled Vegetable Salad with Herb Infused Greek Olive Oil
Classic Caesar Salad with Maine Ragged Island Romano Cheese

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 Sauce
Yankee Pot Roast of Beef Jardinière
Roasted Turkey with Traditional New England Sage Stuffing and Pan Gravy
Chicken Dijon with Mustard Cream
Sautéed Chicken Picatta
Penne and Vegetable Alfredo

Desserts: Choice of Two

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

Accompaniments

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

\$18.99 Per Person

Luncheon Buffets:

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

Deli Style

\$15.99 per person

Maine Potato Salad

Pasta Salad

Assorted Deli Meats & Cheeses

Leaf Lettuce, Ripened Tomatoes, Bermuda Red Onion

Pickles & Olives

Assorted Breads and Rolls

Potato Chips

Cookies & Brownies

Freshly Brewed Coffee & Teas

Premier Northern Luncheon

\$20.99 per person

Roasted Garlic Potato Salad

Greek Penne Pasta Salad

Grilled Asparagus with Lemon Dressing

Grilled and Chilled Maine Raised Herbed Chicken Breast

Montreal Spiced, Chilled & Sliced Sirloin Steak with a Horseradish Cream

Baked Lasagna

Leaf Lettuce, Ripened Tomatoes, Assorted Pickles, Olives and Hot Cherry Peppers

Assorted Breads and Rolls

Apple Pie & Cheese Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Plated Salads and Sandwiches:

Salads served with Soup Du Jour, Assorted Breads & Butter,
Chef's Choice Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Sandwiches served with Choice of Soup Du Jour or Traditional Green Salad
Potato Chips and Dill Pickles
Chef's Choice Dessert & Freshly Brewed Coffee and Assorted Teas

Classic Caesar Salad - \$12.99

With Ragged Island Romano and White Anchovy

With Grilled Maine Chicken - \$15.99

With Grilled Gulf Shrimp - \$16.99

Jonathan's Chef Salad - \$15.99

Mixed Lettuce Greens, Vine Ripened Tomatoes, Julienne Pepper,
Italian Meats, Cheddar and Swiss Cheeses and Grated Root Vegetables
House Creamy Basil Dressing

Mediterranean Wrap - \$14.99

Grilled Eggplant and Roasted Red Peppers
Imported Provolone Cheese, Fresh Watercress with Hummus Dressing

Provolone Vegetarian Wrap - \$12.99

Sliced Cucumbers and Vine Ripened Tomatoes
Red Bermuda Onion and Green Pepper
Imported Provolone Cheese and Mixed Greens with a Dill Mayonnaise

Smoked Turkey Croissant Sandwich - \$14.99

Sliced Havarti Cheese, Leaf Lettuce with Cranberry Mayonnaise

Roast Beef Baguette - \$16.99

Leaf Lettuce and Ripened Tomato with Horseradish Cream Dressing

Maine Lobster Roll - \$19.99

Fresh Picked Lobster Meat Mixed with Mayonnaise on French Roll

Plated Luncheons:

Chicken Piccata - \$15.99

Lemon Caper Beurre Blanc

Baked Haddock - \$16.99

Chardonnay, Fresh Thyme, and Lemon Butter Sauce

Baked Maple Cured Smoked Ham - \$15.99

Dried Cranberry Port Wine Glaze

Roasted Dry Rubbed Loin of Pork - \$16.99

Apple and Garlic Bread Pudding with Calvados

Grilled NY Sirloin - \$23.99

Choice or Prime Sirloin with a Mushroom Bordelaise

Roasted Statler Chicken Breast - \$16.99

Roasted Garlic and Wilted Spinach

Mediterranean Pasta - \$16.99

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

Steamed Maine Lobster – MKT

Drawn Butter and Fresh Lemon

Roasted New England Turkey - \$15.99

Pan Gravy and Fresh Cranberry Relish

Penne Pasta - \$14.99

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

***Lunches are served with Choice of Vegetable Soup or
Tossed Demi-Salad***

***Chef's Selection of Vegetable, Starch, and Assorted Breads & Butter,
Apple Pie and Freshly Brewed Coffee and Assorted Teas***

***Exact entrée counts are needed at least
3 business days in advance of event date.***

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

Luncheon Upgrades

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

Specialty Soups - \$2.5

- Cream of Broccoli
- Roasted Chicken & Vegetable
- Grilled Chicken & Corn Chowder
- Hungarian Mushroom
- Organic Carrot & Ginger
- Organic Potato & Leek
- Seafood Chowder -\$3.5
- New England Clam Chowder -\$2.99
- Lobster Bisque -\$3.99

Specialty Salads - \$3

- 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
- 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 \$-7.99
- Jumbo Shrimp Cocktail Tomato and Horseradish Sauce- \$10.99
- Pan Seared Vermont Duck Breast Beet Root and Arugula -\$8.99
- Seared Diver Scallops Pesto Cream -\$8.99
- Oysters on the Half Shell Lemon Mignonette \$-10.99
- Seafood Martini Lobster, Shrimp and Scallops with Champagne Cream -\$11.99
- Grilled Katahdin Lamb Sausage Hot Cherry Peppers and Tuscan Bread -\$6.99
- Lamb Chop Lollipops Fresh Mint Demi Glaze -\$8.99
- Seasonal Sorbet Intermezzo -\$3.99

Specialty Desserts- \$4

- Tiramisu
- German Chocolate Cake
- New York Cheesecake Fresh Berries
- Heath Bar Toffee Crunch Pie
- Chocolate Mousse Martini
- Vanilla Bean Ice Cream with Fresh Berries
- Warm Blackberry Tort

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
Fresh Thai Spring Rolls with Sweet & Sour Chili & Peanut Sauce	\$105
Chef's Bruschetta	\$80
Lobster Salad Crostinis	\$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

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

\$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 Prociutto, 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

Chocolate Mousse Martini

Blueberry 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 Vegetable Alfredo

Desserts: Choice of Two

Apple Crisp with Fresh Whipped Cream
Cheesecake with Fresh Berries
Boston Cream Pie
Chocolate Lava 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

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|--------------------------------|----------------------------------|
| 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

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|---------------------------------------|---|
| 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 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

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

Chocolate Lava 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

\$14.99 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

\$12.99 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.*
- *A minimum food & beverage expenditure will apply for all "station only events."*

BEVERAGE SERVICE

By the hour	Well/Call Open	Top-Shelf Open	Beer & Wine
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 ALCHOHOLIC 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.