

JONATHAN'S

RESTAURANT * CATERING * CONCERTS & SPECIAL EVENTS



Special Event Evening Menus

Our Mission is to continue our family's 85-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!

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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.

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>
30's	16 X 12	192	8 ft	12	13
Green	15 X 44	660	20 ft	48	75
Blue	24 X 30	720	16 ft	54	75
Aquarium	32 X 42	1344	10 ft	96	150
Upstairs Ballroom	--	3,000	20 ft	225	300

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

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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>	\$2.99 p/p
Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers, <i>per person</i>	\$3.25 p/p
Roasted Rare Beef Tenderloin on Crostini with Horseradish Cream	\$150
Chilled Gulf Shrimp with Cocktail Sauce	\$157
Chilled Farm Raised Maine Oysters	\$136
Fruit Brochette with Maine Honey Sweetened Yogurt Dipping Sauce	\$94
Seared Yellow Fin Tuna with Wasabi Cream	\$125
Smoked Salmon Rolled with Caper Cream Cheese	\$126
Asparagus Wrapped in Prosciutto with Lemon Cream Sauce	\$95
Deviled Eggs with American Caviar and Fresh Dill	\$68
Chef's Bruschetta	\$84
Mini Lobster Salad Finger Sandwiches	\$200
Brie Cheese on Toast Points with Fresh Raspberries	\$115
Venison Pate with Gherkins and Shallot Mustard Cream	\$157

Hot Starters

Skewered Chicken Teriyaki	\$100
Mini Maine Jonah Crab Cakes Caper Remoulade	\$150
Roasted Italian Meatballs	\$68
Littleneck Clams Casino Style	\$131
Maine Scallops Wrapped in Hickory Smoked Bacon	\$150
Spicy Lamb Sausage Stuffed Mushrooms	\$84
Skewered Beef Teriyaki	\$125
Grilled Baby Lamb Chops Fresh Mint Sour Cream	\$175
Spanakopita – Spinach & Feta Cheese in Crispy Phyllo	\$78
Vegetarian Spring Rolls with Sweet Chili Sauce	\$105
Grilled Herbed Shrimp with Garlic Dipping Sauce	\$132
Lobster Bisque Espressos	\$137
Wam Brie Cheese with Raspberry on Crostini	\$110
Potato Pancakes with Roasted Applesauce and Sour Cream	\$92
Oysters Rockefeller	\$150
Chef's Choice Assorted	\$100



Stations

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 Shrimp, Primavera Vegetables, Spicy Lamb Sausage, Mushrooms, Roasted Peppers,
Fresh Peas, Diced Tomatoes, and Freshly Grated Reggiano Parmesan

\$13.75 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

\$10.5 per person

Carving Stations

Roast Beef with our homemade Worcestershire sauce \$12.5 per person

Roasted Turkey with a Cranberry Relish \$7.5 per person

Roasted Pork Loin with a Roasted Garlic au Jus \$8 per person

Roasted Leg of Lamb with a Mint Jelly \$11.5 per person

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Risotto Station

Blend of Mushrooms with Infusion of Assorted Oils, Parmesan Cheese,
Chicken and/or Shrimp
\$12.5 per person

Build Your Own Fajita Station

Marinated Chicken & Beef sautéed with peppers & onions, Served with Flour Tortillas, Rice
& Beans, Guacamole & condiments
\$14.75 per person

Sushi Display

Assortment of Sushi & Rolls served with Wasabi, Pickled Ginger and Soy Sauce
\$475 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
\$11.75 per person

Smoked Salmon Display

Salmon smoked in house & served with American Caviar, Red Onions & Capers
\$7.5 per person

Table of Specialty Cheeses

Imported and Domestic specialty cheeses with assorted breads,
crackers and seasonal fresh fruits - \$4.25 per person

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



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 -\$45

Cognac Demi Glaze with Sage Stuffed Onion

Black Angus Filet Mignon -\$47

Pink and Black Peppercorn Au Poivre

Jonathan's Farm Raised Roasted Rack of Lamb -\$44

Shallot and Mint Reduction

Roasted Black Angus Ribs of Beef - \$45

Shaved Horseradish and Garlic Au Jus or Scampi Butter

Grilled Jumbo Maine Diver Scallops -\$42

Fresh Cilantro and Lime Butter

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Tenderloin of Beef & Stuffed Shrimp -\$47
Mushroom Sauté and Citrus Beurre Blanc

Grilled Fresh Swordfish -\$44
Maine Shrimp and Wild Southern Maine Salsa

Flame Grilled Porterhouse Pork Chop -\$40
Hot Cherry Pepper and Onion Sauce

Maine Haddock Stuffed with Alaskan King Crabmeat -\$46
Chardonnay Butter Sauce

Oven Roasted Gulf of Maine Halibut -\$43
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.***

3 Course Plated Dinner Selections

The below are served with 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 - \$26
Lemon Caper Beurre Blanc

Baked Haddock - \$28
Chardonnay, Fresh Thyme, and Lemon Butter Sauce

Baked Maple Cured Smoked Ham - \$26
Dried Cranberry Port Wine Glaze

Roasted Dry Rubbed Loin of Pork - \$27
Apple and Garlic Bread Pudding with Calvados

Grilled NY Sirloin - \$34
Choice Sirloin with a Mushroom Bordelaise

Roasted Statler Chicken Breast - \$27
Roasted Garlic and Wilted Spinach

Mediterranean Pasta - \$27
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 - \$26
Pan Gravy and Fresh Cranberry Relish

Penne Pasta - \$25
Grilled Vegetable, Extra Virgin Olive Oil, Fresh Basil and Ragged Island Romano

**A maximum of 3 different entrees may be selected.
If more than one selection is made, counts for each selection are needed at
least 3 business days in advance.**

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Maine Lobster Bake

\$48 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

\$43 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 Prosciutto 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

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Jonathan's Chef's Table Buffet

Soup

Fresh Picked Maine Lobster, Scallop, Shrimp Stew

Salads

Select Three:

1. Roasted Beet and Orange Salad
2. Marinated in Clove & Sweet Maine Cider Dressing
3. Classic Caesar Salad with Romano Cheese and White Anchovies
4. Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Fresh Basil
5. Organic Field Greens with Gorgonzola and Red Wine Vinaigrette
6. 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

or

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 Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted

\$55 per person ++

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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

\$30 Per Person / With Three Entrée Choice: \$33 Per Person

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

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Dinner Enhancements

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

Specialty Soups - \$3.75 additional

Cream of Broccoli	New England Clam Chowder -\$4.5
Provençal Fish Soup	Lobster Bisque -\$7.25
Gazpacho	Roasted Chicken & Vegetable
Grilled Chicken & Corn Chowder	Lentil
Hungarian Mushroom	Organic Carrot & Ginger
Organic Potato & Leek	Manhattan Clam Chowder -\$4.5
Seafood Chowder -\$4.75	Turkey, Wild Rice, and Cranberry

Specialty Salads - \$4.75 additional

- ❖ 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 \$-9.5 additional
- ❖ Jumbo Shrimp Cocktail Tomato and Horseradish Sauce- \$11 additional
- ❖ Pan Seared Vermont Duck Breast Beet Root and Arugula -\$9.25 additional
- ❖ Seared Diver Scallops Pesto Cream -\$9.5 additional
- ❖ Butternut Squash Ravioli Ragged Island Romano Alfredo-\$7 additional
- ❖ Oysters on the Half Shell Lemon Mignonette \$-11 additional
- ❖ Seafood Martini with Champagne Cream -\$12 additional
- ❖ Grilled Katahdin Lamb Sausage Hot Cherry Peppers and Tuscan Bread -\$7 additional
- ❖ Grilled Beef Medallion Crostino Béarnaise -\$9.5 additional
- ❖ Lamb Chop Lollipops Fresh Mint Demi Glaze -\$9.5 additional
- ❖ Lobster Ravioli Newberg Cream Sauce -\$9 additional
- ❖ Seasonal Sorbet Intermezzo -\$5 additional

Specialty Desserts- \$4.75 additional

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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BEVERAGE SERVICE

<u>By the hour</u>	<u>Well/Call Open</u>	<u>Top-Shelf Open</u>	<u>Beer & Wine</u>
1 hour	\$14.75	\$17.75	\$11.50
2 hours	\$20.00	\$26.25	\$17.00
3 hours	\$26.25	\$34.75	\$22.00
4 hours	\$34.75	\$43.00	\$27.25
5 hours	\$36.75	\$48.25	\$26.25

**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 - \$57.75**
- VODKA, RUM OR CHAMPAGNE PUNCH - \$125**
- MIMOSA OR BLOODY MARY PUNCH- \$105**
- CHAMPAGNE TOAST - \$3.50 per person**
- COSMOPOLITAN FOUNTAIN - \$195**
- CHAMPAGNE FOUNTAIN - \$190**

Cash Bar Prices:

Plus Tax & Gratuity

Well Drinks	\$6.75
Call Drinks	\$7.5
Top Shelf	\$8.5-\$9.5
Domestic Beer	\$4.75
International Beer	\$6 – 7
House Wines	\$7.25
Soda	\$2.5
Juice	\$2.5

*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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