

# JONATHAN'S

RESTAURANT \* CATERING \* CONCERTS & SPECIAL EVENTS



## *Conference & Meeting Planner*

*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!*

92 Bourne Lane  
P.O. Box 757 Ogunquit, Maine 03907  
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[www.jonathansrestaurant.com](http://www.jonathansrestaurant.com)

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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>
<b>30's</b>	<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>
<b>Green</b>	<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>
<b>Blue</b>	<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>
<b>Aquarium</b>	<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>
<b>Upstairs Ballroom</b>	<i>--</i>	<i>3,000</i>	<i>20 ft</i>	<i>250</i>	<i>80 H-Square</i>	<i>150</i>	<i>225</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***

\$13.5 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***

\$9.5 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.***

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## ***Brunch Buffet at Jonathan's***

\$19.5 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 \$14.5**

**Classic Eggs Benedict \$15.5**

**Egg, Ham & Cheese Sandwich with Fruit of the Day \$13.25**

**Western Omelette with Toast & Fruit of the Day \$14.25**

**Maine Lobster Benedict MKT**

*\*A maximum of 2 Choices per Group for Plated Breakfasts\**

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

**Conference Breaks**

***Ocean Overlook***

\$4.75 per person

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

***Seaside***

\$7.5 per person

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

***Sea Spray***

\$7.5 per person

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

***Sea Turn***

\$11.5 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***

\$12.5 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***

\$17.75 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 - \$15.75***

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

***Provolone Vegetarian Wrap - \$14.5***

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 - \$18***

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

***Maine Lobster Roll - \$21***

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*

\$20 Per Person

**Luncheon Buffets:**

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

***Deli Style***

\$16.75 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***

\$22 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 - \$14.75***

With Ragged Island Romano and White Anchovy

***With Grilled Maine Chicken - \$16.75***

***With Grilled Gulf Shrimp - \$17.75***

***Jonathan's Chef Salad - \$16.75***

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

***Mediterranean Wrap - \$15.75***

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

***Provolone Vegetarian Wrap - \$14.5***

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 - \$15.75***

Sliced Havarti Cheese, Leaf Lettuce with Cranberry Mayonnaise

***Roast Beef Baguette - \$17.75***

Leaf Lettuce and Ripened Tomato with Horseradish Cream Dressing

***Maine Lobster Roll - \$21***

Fresh Picked Lobster Meat Mixed with Mayonnaise on French Roll

**Plated Luncheons:**

***Chicken Piccata - \$17***

Lemon Caper Beurre Blanc

***Baked Haddock - \$18.5***

Chardonnay, Fresh Thyme, and Lemon Butter Sauce

***Baked Maple Cured Smoked Ham - \$16.75***

Dried Cranberry Port Wine Glaze

***Roasted Dry Rubbed Loin of Pork - \$17.75***

Apple and Garlic Bread Pudding with Calvados

***Grilled NY Sirloin - \$25.5***

Choice or Prime Sirloin with a Mushroom Bordelaise

***Roasted Statler Chicken Breast - \$17.75***

Roasted Garlic and Wilted Spinach

***Mediterranean Pasta - \$17.75***

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 - \$16.75***

Pan Gravy and Fresh Cranberry Relish

***Penne Pasta - \$15.75***

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 - \$2.75**

- 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 - \$3.5**

- 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- \$4.5**

- 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 Crudité 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

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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 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

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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

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

**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*



***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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## ***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



**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

# JONATHAN'S

RESTAURANT \* CATERING \* CONCERTS & SPECIAL EVENTS

## **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.*

## ***BEVERAGE SERVICE***

<b><u>By the hour</u></b>	<b><u>Well/Call Open</u></b>	<b><u>Top-Shelf Open</u></b>	<b><u>Beer &amp; Wine</u></b>
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.
- ❖ 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.

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