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Bangor Airport

MEETING PLANNERS MENUS

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All Prices Plus Applicable Taxes and Gratuities

Prices and Menu Are Subject to Change

Banquet/Catering

Breakfast

FOR PARTIES OF 10 OR LESS PLEASE CONSULT WITH YOUR
SALES COORDINATOR FOR SPECIAL MENUS AND PRICING

Executive Continental

\$15

A selection of assorted warm muffins, danish, croissants, breakfast breads and bagels with a toaster station. Sliced fresh fruit, assorted juices, regular & decaf coffee and assorted teas. Butter, preserves, cream cheese and peanut butter.

Continental

\$7

Warm muffins, danish and croissants served with assorted fruit juices. Fresh brewed regular & decaf coffee and assorted teas. Butter and preserves.

Classic Coffee Break

\$3

Fresh brewed regular & decaf coffee and assorted teas.

Healthy Start

\$12

Sliced fresh fruit, assorted yogurts, granola with dried fruit, and low fat milk, assorted bagels and healthy cold cereals. Assorted fruit juices. Served with promise margarine and low fat cream cheese.

New York Bagel Bar

\$12

Assorted bagels with plain, chive and strawberry cream cheeses. Garnish tray with tomato, onion, capers and chopped hard cooked egg. Fresh Brewed regular & decaf coffee, teas and assorted juices.

Add sliced smoked salmon \$17

Additional Items:

- | | | | | | |
|------------------------|------|------------|--------------------------|------|------------|
| • Whole fresh fruit | \$2 | per piece | • Assorted Muffins | \$20 | per dozen |
| • Assorted Fruit Juice | \$8 | per carafe | • Assorted Danish | \$20 | per dozen |
| • Fresh sliced fruit | \$25 | per tray | • Old fashioned oat meal | \$2 | per person |

Banquet/Catering

Continental Breakfast Enhancements

Breakfast Quesadilla \$2.50 per person

Eggs, onions, sweet peppers, cheese and sausage.

Breakfast Pizza \$2.50 per person

Eggs, Italian cheese blend, mushrooms & sausage

Muffin Sandwich \$3.50 per person

English muffin, egg, bacon, ham or sausage & cheese

Eggs Benedict \$3.50 per person

Eggs, ham and hollandaise sauce.

Smoked Salmon \$5.00 per person

Mini bagels, red onion, cream cheese,
tomatoes & capers

Cold Cereal & Seasonal Fruit \$3.00 per person

Assorted cold cereals, milk & fresh seasonal fruit.

Plated Breakfasts

The following plated breakfasts include: coffee service featuring fresh brewed regular and decaf coffee, teas, choice of fruit juice and breakfast bread with butter and preserves.

The American Breakfast

\$11

Skillet scrambled eggs with tomatoes, chives and Jack cheese with apple wood smoked bacon and home fried potatoes.

Ham and Cheddar Scramble

\$10

Fluffy scrambled eggs with country ham and cheddar cheese folded through the eggs and home fried potatoes.

North of The Border

\$11

Eggs Benedict with Canadian bacon and hollandaise sauce.

Down East Scramble

MKT. \$

Scrambled eggs with sweet Maine lobster, cheese and chives. Served with home fried potatoes and a choice of apple wood smoked bacon, sausage or country ham.

The following plated breakfasts include: coffee service featuring fresh brewed regular and decaf coffee, teas and choice of fruit juice.

Blueberry Pancakes

\$10

Three large pancakes with maple butter, powdered sugar and syrup. Your choice of bacon, sausage or country ham.

Godfrey's House French Toast Breakfast

\$10

Thick cut French toast topped with blueberry compote. Your choice of bacon, sausage or country ham.

Amaretto French Toast

\$10

Our blend of almond and orange liqueurs with toasted almonds, raspberry compote and melted butter. Served with a choice of bacon, sausage or country ham.

Breakfast Buffets

Healthy Morning Buffet

Scrambled Egg Beaters

Chicken Apple Sausage

Oven Home Fried Potatoes with Herbs

Old Fashioned Oatmeal, Granola, Raisin Bran and Total Cereals

Brown Sugar, Raisins and Almonds

Assorted Bagels and Bran Muffins

Cream Cheese and Preserves

Low Fat Yogurt and Assorted Fruit Juices

Sliced Fresh Fruit and Seasonal Berries

Fresh Brewed Coffee, Decaf and Teas

\$15 Per Guest - Minimum of 25 Guests

Yankee Breakfast Buffet

Scrambled Egg with Fresh Herbs and Cheddar Cheese

Crisp Bacon and Pork Sausage Links

Home Fried Potatoes

Old Fashioned Oatmeal, Granola, Raisin Bran and Total Cereals

Brown Sugar, Raisins and Almonds

Assorted Bagels and Bran Muffins

Cream Cheese and Preserves

Low Fat Yogurt and Assorted Fruit Juices

Sliced Fresh Fruit and Seasonal Berries

Blueberry Pancakes, Warm Maple Syrup

Assorted Fruit Juices

Fresh Brewed Coffee, Decaf and Teas

\$17 Per Guest - Minimum of 25 Guests

Brunch Buffet

Assorted Muffins, Breakfast Pastries and Toast Station

Whipped Butter and Preserves

Bagels and Cream Cheese

Sliced Fresh Fruit and Seasonal Berries

Cheese Scrambled Eggs

Home Fried Potatoes

Bacon and Sausage

Caesar Salad of Crisp Romaine Lettuce with Herb Croutons,

Parmesan Cheese and Dressing

Garden Salad

(Choice of One)

Traditional Eggs Benedict

Cheese Blintz and Warm Blueberry Compote

French Toast with Warm Maple Syrup

AND

(Choice of One)

Penne Pasta with Basil Pesto, Zucchini and Wild Mushrooms

Stuffed Filet of Sole

Beef Burgundy with Mushrooms and Red Wine Sauce

Herb Roasted Lemon Chicken

Fresh Brewed Coffee, Decaf and Teas

Assorted Fruit Juices

\$26 Per Guest - Minimum of 50 Guests

Breakfast Buffets

The Runway Buffet

Fluffy Scrambled Eggs

Home Fried Potatoes

Choice of Bacon, Sausage or Ham

Warm Muffins, Danish, Croissants

Assorted Bagels and Toaster Station

Assorted Whole Fresh Fruit

Assorted Fruit Juices

Fresh Brewed Coffee, Decaf and Teas

\$13 Per Guest - Minimum of 25 Guests

The French Connection

Thick Cut French Toast

Warm Maple Syrup and Powdered Sugar For Your French Toast

Bacon, Sausage or Ham

Fresh Baked Muffins, Danish and Croissants

Strawberry and Blueberry Flavored Butters

Assorted Whole Fresh Fruit

Assorted Fruit Juices

Fresh Brewed Coffee, Decaf and Teas

\$12 Per Guest - Minimum of 25 Guests

Please add \$1 per person for parties less than 25

Mid Meeting Breaks

Healthy Choice

An assortment of Quaker rice cakes, Smart Food cheddar popcorn, granola bars, and 100 calorie pack cookies. Served with fresh whole fruit,

\$8 Per Guest - Minimum of 25 Guests

Ball Park Break

Warm soft pretzels with mustard and cheddar cheese sauce, hot popcorn, cracker jacks, sodas, iced tea and roasted peanuts.

\$6 Per Guest - Minimum of 25 Guests

Fruit and Cheese Break

A display of Brie, Vermont Cheddar, Smoked Gouda and Swiss. Garnished with grapes and berries and served with assorted crackers and breads.

\$25 per tray

Beverage Break

Assorted bottled waters, sodas, iced tea and lemonade.

\$5 Per Guest - Minimum of 25 Guests

All Prices Plus Applicable Taxes and Gratuities

Please add \$1 per person for parties less than 25

Refreshment Break Themes

Power-Up Break

Kashi & Nutrigrain Bars

Assorted Fruit Kabobs

Iced Coffee Smoothie

White Chocolate Macadamia Cookies

\$8 Per Guest - Minimum of 25 Guests

Fiesta Break

Blue, Red and Yellow Tortilla Chips

Guacamole, Salsa, Bean & Cheese Dips

Cinnamon Fried Churros

\$6 Per Guest - Minimum of 25 Guests

Taste of Italy

Chocolate Biscotti

Almond Biscotti

Tiramisu Squares

Iced coffee

\$7 Per Guest - Minimum of 25 Guests

Please add \$1 per person for parties less than 25

Refreshment à la Carte

Tasty Treats

Croissants	\$18 per dozen
Bagels & Cream Cheese	\$18 per dozen
Fresh Baked Muffins	\$20 per dozen
Scones	\$18 per dozen
Colossal Cookies	\$16 per dozen
Brownies	\$18 per dozen
Sweet Pastries	\$18 per dozen
Petit Fours	\$18 per dozen

Healthy & Low Carb Options

Assorted Low Fat Yogurt	\$2.50 ea
Vegetable & Dip Tray	\$25.00 per tray
Sliced Fruit Trays	\$25.00 per tray
Whole Fresh Fruit	\$18 per dozen
Roasted unsalted almonds	\$50.00 per bowl
	Serves 20
Low Carb Cookies	\$16.00 dz

Fun Snacks

Popsicle	\$1.50 ea
Kashi & Nutrigrain Bars	\$20 per dozen
Granola Bar	\$2.50 ea
Popcorn	\$4.00 per bowl
Ice Cream Bar	\$3.50 ea
Chips	\$5.50 per bag
Warm Jumbo Pretzels	\$18 per dozen
Chips and Salsa	\$2.75 per person

Beverages

Coffee	\$32.00 per gallon
Herbal Teas	\$3.00 ea
Soft Drinks	\$2.25 ea
Bottled Water	\$2.25 ea
Juice - Glass	\$2.75 ea
Juice - Carafe	\$8.00 ea
Lemonade	\$26 per gallon
Milk	\$8.00 per carafe
Fruit Smoothies	\$3.50 ea
Tropical Non-Alcoholic Punch	\$35.00 per bowl
	Serves 80 4oz glasses
Iced Coffee	\$32 per gallon
Iced Tea	\$26 per gallon
Fujui Water	\$4.00 ea

FOR PARTIES OF 10 OR LESS PLEASE CONSULT WITH YOUR
SALES COORDINATOR FOR SPECIAL MENUS AND PRICING

All Prices Plus Applicable Taxes and Gratuities

Godfrey's

Banquet Luncheon Menus

Available 11am to 3pm

Luncheon Salads

All luncheon salads are served with warm rolls and butter, iced tea or lemonade

Classic Caesar Salad \$10

Marinated and grilled breast of chicken served over crisp romaine lettuce, asiago cheese and garlic croutons with creamy Caesar dressing.

Classic Caesar Salad w/ Chicken \$15

Classic Cobb Salad \$16

Marinated grilled chicken breast, Roma tomatoes, cucumbers, blue cheese crumbles, crisp bacon, hard cooked egg and avocado slices over crisp greens with choice of dressing.

Black & Bleu Salad \$16

Tender blackened sliced beef on a bed of crisp romaine with red onion, tomatoes, blue cheese crumbles and served with a balsamic vinaigrette.

Apple Chicken Salad \$16

Marinated grilled chicken breast, walnuts, granny smith apples, apple wood smoked bacon and cheddar cheese are tossed with a bouquet of Romaine and young spinach in an apple cider vinaigrette.

All Prices Plus Applicable Taxes and Gratuities

Banquet Luncheon Menus

Available 11am to 3pm

Luncheon Sandwiches

All sandwiches are served with a cup of soup of the day, potato salad or pasta salad and iced tea or lemonade

Roast Beef Croissant \$15

Shaved roast beef, caramelized onions, brie cheese and tomatoes with a dijon mayo on a warm croissant.

Grilled Vegetable Wrap \$15

Grilled zucchini, mushrooms, red onions, roasted tomato, cheese and spinach on a flour tortilla with a basil pesto mayo.

Maine Lobster Roll \$18

A taste of Maine, sweet lobster meat tossed in our own dressing and served on a buttery toasted roll.

French Country Baguette \$15

Ham, brie, dijon, greens and tomato on a toasted baguette.

Bistro Turkey \$12

Shaved turkey, crisp lettuce, tomato and cranberry mayo on wheat.

Chicken Caesar Wrap \$12

Crisp romaine, chicken breast, asiago cheese and Caesar dressing.

Godfrey's

Banquet Luncheon Menus

Available 11am - 3pm

Plated Lunches

Our plated lunches include: garden salad, vegetable and starch, iced tea or lemonade and Chef's selection of dessert.

Chicken Boursin \$18

Sautéed chicken breast, boursin cheese and mushroom cream sauce. Served with orzo pasta

Chicken Parmesan \$18

Marinated chicken breast with house made marinara and mozzarella. Served with fettuccini alfredo.

Vegetarian Risotto \$17

Creamy risotto with roasted vegetables and herbs. Finished with shaved aged ricotta and balsamic reduction.

Roast Pork Loin Dijon \$18

Tender pork loin medallions with a creamy dijon mustard sauce.

Baked Haddock \$18

Traditional butter, sherry, chive and cracker crumb topping. Baked tender and crisp.

Tortellini Carbonara \$17

Three cheese filled tortellini with pancetta, peas and parmesan cheese.

All Prices Plus Applicable Taxes and Gratuities

Luncheon Buffets

Fajita Buffet

Grilled Seasoned Beef and Chicken Breasts

Grilled Onions and Peppers

Refried Beans and Spanish Rice

Warm Flour Tortillas

Fresh Pico de Gallo, Salsa, Sour Cream and Guacamole

Shredded Jack and Cheddar Cheeses

Shredded Lettuce and Diced Tomato

Chef's Selection For Dessert

Iced Tea or Lemonade

\$19 Per Guest - Minimum of 25 Guests

New York Deli Buffet

Oven Roasted Turkey, Roast Beef and Ham

Provolone, Swiss and Cheddar Cheeses

Crisp Dill Pickles, Hot Cherry Peppers and Pepperoncini

Dijon and Whole Grain Mustard & Horseradish Sauce

Mayonnaise and Basil Pesto Mayonnaise

Lettuce, Tomato and Sweet Red Onion Slices

Rye, Multi Grain and White Bread & Kaiser Rolls

Choice of Two Salads: Garden Green, Macaroni, Cole Slaw or Potato Salad

Iced Tea or Lemonade

Chef's Selection for Dessert

\$15 Per Guest - Minimum of 25 Guests

Luncheon Buffets

Caesar's Buffet

Minestrone Soup

Caesar Salad Bowl

Grilled Flank Steak and Chicken Breast

Grilled Seasonal Vegetables

Antipasto Display with Sliced Italian Breads & Breadsticks

Penne with Fresh Vegetables

And a Sundried Tomato Sauce

Chef's Selection For Dessert

Iced Tea or Lemonade

\$19 Per Guest - Minimum of 25 Guests

Nantucket Fish Fry

Chef's Coleslaw

Macaroni and Cheese Casserole

Beer Battered Fish Filets

House made tartar sauce and slices of lemon

Potato Pancakes

Corn Bread and Fresh Baked Rolls

Iced Tea or Lemonade

Chef's Selection for Dessert

\$16 Per Guest - Minimum of 25 Guests

Working Luncheon Buffets

Available 11am - 3pm

Build Your Own Sandwich Buffet

Assorted Fresh Baked Breads

Sliced Roast Beef, Black Forest Ham and Turkey

Tuna Salad or Egg Salad

Garden Green Salad with Assorted Dressings

Sliced Cheese and Relish Tray

Vegetable Crudités and Dip

Fresh Brewed Coffee and Teas

Chef's Selection for Dessert

\$16 Per Guest - Minimum of 25 Guests

Hot Working Lunch Buffet

An Assortment of Fresh Baked Breads

Choice of Three Gourmet Salads

Relish Tray and Vegetable Crudités with Dip

International Selection of Cheese and Fruit

Please Select One of The Following Entrees :

Chicken or Beef Stir Fry with Wild Rice

or

Meat Lasagna with Three Cheeses

or

Beef Stroganoff with Buttered Parsley Noodles

Fresh Brewed Coffee, Decaf and Teas

Chef's Selection for Dessert

\$19 Per Guest - Minimum of 25 Guests

Working Luncheon Buffets

Available 11am - 3pm

On The Fly

Pre-Made Sandwiches on Assorted Baked Breads and Wraps

Choose 3 from the following:

Bistro Turkey, Roast Beef, BLT, Ham and Brie, Tuna Salad, Chicken Salad

Potato and Deli Pasta Salads

Potato Chips with Onion Dip

Vegetable Crudités and Dip

Fresh Brewed Coffee, Decaf and Teas

Chef's Selection for Dessert

\$15 Per Guest - Minimum of 25 Guests

Executive Deli Sandwich Buffet

A Variety of Sandwiches on Fresh Baked Breads

Consisting of Roast Beef, Tuna Salad, Egg Salad,
Black Forest Ham and Cheddar, Brie Cheese and Smoked Salmon

Soup of the Day

International Selection of Cheese and Fruit

Relish Tray and Vegetable Crudités with Dip

Garden Green Salad and Pasta Salad

Fresh Brewed Coffee, Decaf and Teas

Chef's Selection for Dessert

\$19 Per Guest - Minimum of 25 Guests

Little Italy Buffet

Antipasti

Roasted Peppers, Artichokes, Salami, Capicola Ham,
Prosciutto, Provolone, Mozzarella and Olives
Choice of Soup of the Day, Caesar Salad or Garden Salad

Please Choose One Pasta:

- ◆ Baked Lasagna
- ◆ Baked Ziti with Meatballs
- ◆ Stuffed Shells
- ◆ Penne with Marinara or Alfredo Sauce

Choice of One Chicken Entrée:

- ◆ Ricotta Stuffed Chicken Breasts
- ◆ Chicken Parmesan
- ◆ Chicken Marengo with Mushrooms, Artichokes and Tomatoes

Please Choose One Beef or Pork Entrée:

- ◆ Meatballs Marinara
- ◆ Sweet or Hot Italian Sausage and Peppers
- ◆ Roast Pork Loin with Sage, Apples and Onions

Warm Garlic Bread and Rolls

Desserts:

Chef's Choice for Dessert

Fresh Brewed Coffee, Decaf and Teas

\$28 Per Guest - Minimum of 25 Guests

Godfrey's

Banquet Hors d'oeuvres

Cold Selections

Prices based on 50 pieces

Minimum order of 50 of each Hors d'oeuvres ordered

Assorted Cocktail Puffs

w/Lobster Salad	\$150
w/Chicken Salad	\$100
w/Crabmeat	\$125
w/Shrimp Salad	\$125
w/Tuna Salad	\$100

Jumbo Chilled Shrimp with Cocktail Sauce \$150

Crab Claws \$125

Smoked Salmon and Chive Goat Cheese in Phyllo Cups \$150

Skewers of Fresh Mozzarella, Basil and Tomato \$100

Petite Tortilla Wraps \$90

Smoked Turkey, Italian Sub, Ham & Brie, Grilled Vegetable

Melon and Prosciutto \$100

Mini Croissant

w/Lobster Salad	\$150
w/Shrimp Salad	\$125
w/Crab Salad	\$125
w/Chicken Salad	\$100
w/Tuna Salad	\$100

Godfrey's

Banquet Hors d'oeuvres

Hot Selections

Prices based on 50 pieces

Minimum order of 50 of each Hors d'oeuvres ordered

Stuffed Mushrooms

w/Crabmeat	\$125
w/Spinach and Cream Cheese	\$85
w/Sausage	\$85
w/Boursin Cheese	\$85

Beef or Chicken Satay with Spicy Peanut Sauce or Sweet Chili Sauce \$125

Roasted Tomato with shaved parmesan & basil Crostini \$100

Bacon Wrapped Scallops with Maple Glaze \$100

Chicken Wings

w/Teriyaki Sauce	\$85
w/BBQ Sauce	\$85
w/Buffalo - Spicy or Mild	\$85

Shrimp Tempura with Soy and Hoisin Sauce \$150

Mini Tacos with Beef, Lettuce, Tomato and Cheese \$100

Coconut Shrimp with Orange Horseradish Sauce \$150

Meatballs - Italian, Sweet n' Sour, Swedish or BBQ \$75

Crab Rangoon with sweet dipping sauce \$125

Mini Quiche w/ Lorraine, Spinach, Herb Cheese and Cajun Shrimp \$125

Fried Cheese Ravioli with Marinara \$75

Bacon Wrapped Shrimp with BBQ Sauce or Sweet Chili Sauce \$150

Plated Dinners

Dinners include salad, fresh seasonal vegetable, starch and dessert
All of our dinners include warm rolls and butter, coffee, decaf and teas.

Chicken Entrees

Tuscan Chicken \$26

Chicken breast, goat and ricotta cheese, prosciutto, fresh herb stuffing finished with a tomato and caper concasse, garlic, white wine and butter

Chicken Provencal \$21

Pan seared breast of chicken, mushrooms, artichoke hearts, kalamata olives, tomato, basil, garlic, white wine and butter.

Chicken Picatta \$24

Sautéed breast of chicken with a lemon caper sauce and lemon linguini

Chicken Oscar \$26

Sautéed breast of chicken topped with asparagus, crabmeat and a lemon chive sauce

Chicken Saltimbocca \$25

Pan Seared breast, sage provolone, spinach, prosciutto and a port wine demi

Plated Dinners

Dinners include salad, fresh seasonal vegetable, starch and dessert
All of our dinners include warm rolls and butter, coffee, decaf and teas.

Chicken Entrees

Chicken Fontina	\$25
Sautéed chicken breast with a rice, mushroom, spinach, Fontina cheese filling and a light mushroom sauce	
Georgian Chicken	\$23
Grilled chicken breast with smoked ham and provolone, sherry cream sauce	
Chicken Dijon	\$23
Marinated, sautéed breast served with a pommeray cream sauce	
Chicken Marsala	\$26
Sautéed breast of chicken with mushrooms in a marsala veloute	
Chicken Creole	\$25
Boneless breast with pepper jack, rice, andouille sausage & roasted pepper Creole sauce	
Chicken Boursin	\$23
Pan seared breast with a boursin mushroom sauce	

All Prices Plus Applicable Taxes and Gratuities

Plated Dinners

Our plated dinners are served with your choice of soup or salad, entrée, appropriate starch, vegetable and dessert. We are happy to provide additional appetizers to make your dinner a four course option at an additional charge.

All of our dinners include warm rolls and butter, coffee, decaf and teas.

Beef Entrees

Roast Prime Rib of Beef \$26

Slow roasted with herbs & sea salt with a cracked pepper crust, served with natural jus and horseradish cream

Black Angus Filet Mignon \$36

Grilled, maple pepper bacon wrap, sautéed mushrooms and port wine demi

Steak Diane \$33

Tenderloin medallions, wild mushrooms, shallots, brandy, dijon demi glace

New England Tournedos \$38

Twin tenderloin filets topped with fresh Maine lobster finished with a béarnaise

New York Strip Steak \$30

Sauce au poivre, sautéed wild mushrooms and crispy onion straws

New England Pot Roast \$22

Marinated and slow cooked

Plated Dinners

Our plated dinners are served with your choice of soup or salad, entrée, appropriate starch, vegetable and dessert. We are happy to provide additional appetizers to make your dinner a four course option at an additional charge.

All of our dinners include warm rolls and butter, coffee, decaf and teas.

Beef and Pork Entrees

Baked Stuffed Pork Loin \$25

With a spinach, mushroom and sundried tomato filling, finished with a red wine demi-glace

Pork Marsala \$25

Pork loin medallions, mushrooms, marsala demi-glace

Roast Pork Loin \$25

Tender pork loin marinated in apple cider, molasses and herbs. Roasted and served with cranberry apple demi glace.

Grilled Center Cut Boneless Pork Chops \$22

With sweet potato mashed and a dijon crème.

Plated Dinners

Our plated dinners are served with your choice of soup or salad, appropriate starch, vegetable and dessert. We are happy to provide additional appetizers to make your dinner a four course option at an additional charge.

All of our dinners include warm rolls and butter, coffee, decaf and teas.

Seafood Entrees

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|--|------|
| Panko Crusted Haddock | \$26 |
| Japanese bread crumbs, white wine, butter and lemon juice. | |
| Stuffed Shrimp | \$27 |
| With jumbo lump crab and scampi butter | |
| Baked Stuffed Filet of Sole | \$25 |
| Crab and shrimp stuffing finished with white wine, butter and fresh lemon. | |
| Pan Seared Shrimp and Scallops | \$28 |
| In a rich lobster cream sauce. | |
| Grilled Sesame Swordfish with Tropical Fruit Salsa | \$25 |
| Lightly seasoned and grilled, served with a cool and zesty tropical fruit salsa. | |
| Pan Roasted Atlantic Salmon | \$28 |
| Lightly seasoned and finished with balsamic & maple glaze. | |

All Prices Plus Applicable Taxes and Gratuities

Plated Dinners

Our plated dinners are served with your choice of soup or salad, appropriate starch, vegetable and dessert. We are happy to provide additional appetizers to make your dinner a four course option at an additional charge.

All of our dinners include warm rolls and butter, coffee, decaf and teas.

Vegetarian Entrees

Mushroom Ravioli	\$22
Portabella filled raviolis, sundried tomato alfredo and roasted vegetables	
Garden Pasta	\$21
Ziti, sautéed wild mushrooms, broccoli, sweet peppers and parmesan. Tossed with fresh garlic, basil and olive oil	
Penne al Vodka	\$21
Tomato vodka sauce, grilled eggplant, tomato concasse	
Garden Grille	\$21
Grilled and roasted vegetables, rice and grain pilaf	
Portabella Mushroom Stack	\$21
Portabella mushroom stacked with spinach, roasted red peppers, red onion & goat cheese	
Tortellini	\$21
Cheese tortellini with marinara or a cream sauce	

All Prices Plus Applicable Taxes and Gratuities

Godfrey's

Buffet Dinners

Little Italy Buffet Dinner

Antipasti

Roasted Peppers, Artichokes, Salami, Capicola Ham,

Prosciutto, Provolone, Mozzarella and Olives

Caesar Salad or Garden Salad

Please Choose One Pasta:

◆Baked Lasagna

◆Baked Ziti with Meatballs

◆Cheese Tortellini with Roasted Vegetables

◆Stuffed Shells

◆Penne with Marinara or Alfredo Sauce

Choice of One Chicken Entrée:

◆Ricotta Stuffed Chicken Breasts

◆Chicken Parmesan

◆Chicken Marengo with Mushrooms, Artichokes and Tomatoes

Please Choose One Beef or Pork Entrée:

◆Meatballs Marinara

◆Sweet or Hot Italian Sausage and Peppers

◆Roast Pork Loin with Sage, Apples and Onions

Warm Garlic Bread and Rolls

Desserts:

◆Chef's Choice for Dessert

◆Fresh Brewed Coffee, Decaf and Teas

\$28 Per Guest - Minimum of 25 Guests

Godfrey's

New England Lobster Bake

The New England Seafood Plated Dinner includes your choice of
New England Clam Chowder or Corn & Jonah Crab Chowder.

Garden Green Salad and Coleslaw

Steamed Red Potatoes with Parsley Butter

Fresh Seasonal Vegetable

1/2 lb Steamed Clams

1 1/2 lb Maine Lobster

Warm Rolls and Butter

Blueberry Pie or Chocolate Cake

Coffee, Decaf and Teas

Market Price

All Prices Plus Applicable Taxes and Gratuities

Godfrey's Outdoor Grill

Crispy Coleslaw

Roasted Potato Salad

Grilled BBQ Chicken Breast w/Fruit Salsa

Smoked Brandied Texas Style Beef Brisket

Corn on the Cob

Potatoes Au gratin

Strawberry Shortcake Torte

and

Chocolate Brownies

Coffee, Decaf and Teas

\$35

Godfrey's

Southwestern Dinner Buffet

Blue, Red and Yellow Corn Chips
with Homemade Salsa

Southwestern Salad Platter
With Romaine, Tomato, Jalapenos,
Corn Relish and Ancho Ranch Dressing

Grilled Vegetable Quesadillas

Cheese Enchiladas

Fajita Station

Sautéed Beef & Chicken
With Sweet Peppers and Onion

Flour Tortillas, Jalapenos, Tomatoes, Sour Cream
Guacamole, Black Olives, Red Onion,
Grated Cheese and Pico de Gallo

Spanish Rice and Refried Beans

Fresh Fruit Presentation & Brulee Bananas w/mole sauce

Coffee, Decaf, Tea or Ice Tea

\$35

Godfrey's Picnic Dinner

Garden Green Salad and Coleslaw

American Potato Salad

Corn Bread with Honey Butter

Southern Fried Chicken

Grilled Hamburgers

Bratwurst with Peppers and Sauerkraut

Assorted Buns and Condiments

Relishes and Cheeses

Corn on the Cob and Whipped Butter

Potatoes Au gratin

Apple and Blueberry Pies
with Whipped Cream

Coffee, Decaf and Teas

\$25

All Prices Plus Applicable Taxes and Gratuities

The Chef's Buffet Dinner

Minimum 25 Guests

Chef's Dinner Buffet

With 1 Entree \$22

With 2 Entrees \$25

With 3 Entrees \$28

- Lasagna
- Stuffed Sole
- Baked Virginia Ham
- Baked Stuffed Chicken
- Chicken Marsala
- Roast Sirloin of Beef
- Roast Pork Loin
- Seafood Alfredo
- Baked Ziti—w/roasted vegetables
- Stuffed Shells
- Yankee Pot Roast
- Roast Turkey

Choose One Potato

Rosemary Roasted Potatoes - Roasted Garlic Mashed - Au Gratin Potatoes

Vegetable Rice Pilaf - Wild Rice Blend

Choose One Vegetable

Roasted Zucchini, Summer Squash & Tomatoes - Green Beans and Mushrooms

Steamed Broccoli with Garlic and Chive Butter

Chef's Dinner Buffet Includes:

Tossed Garden Salad w/Dressings, Potato Salad, Pasta Salad,

Warm Rolls and Butter

Fresh Brewed Coffee, Decaf and Assorted Teas

Chef's Selection for Dessert

AFTERNOON TEA

(Minimum of 20 Guests)

Salads

Tossed Bouquet of Greens with Balsamic Vinaigrette

Arugula, Endive & Roasted Pear Salad with Gorgonzola Cheese

Assorted Mini-Sandwiches

Turkey and Bacon

Chicken Salad and Tomato

Smoked Salmon and Cucumber

Grilled Vegetable and Balsamic Glaze

Hot Entrée

(Please Choose One)

Penne Pasta Alfredo with Broccoli and Mushrooms

Chicken and Rigatoni with Steamed Vegetables

Roasted Vegetable Lasagna

Baked Ziti with House Marinara and Cheeses

Baked Penne Pasta with Grilled Chicken, Roasted Sweet Corn and Sage Cream

Sweets

Bittersweet Chocolate Dipped Strawberries

Assorted Fresh Baked Cookies

Freshly Baked Fudge Walnut Brownies

Beverages

Fresh Brewed Coffee, Decaf and Teas

\$17 Per Guest

LIGHT LUNCH MENU

(Maximum of 25 Guests)

The Light Lunch Package includes a Cup of Soup, Lunch Selection (from below),

Chef's Choice of Dessert and Fresh Brewed Coffee, Decaf and Tea

Guests Can Make Their Lunch Selection on The Day of Your Event

(Menu Not Available on Sundays)

Entrée Salads

Traditional Chicken Caesar Salad

crisp romaine salad with Caesar dressing topped with asiago cheese & grilled chicken

Buffalo Style Chicken Salad

boneless buffalo style chicken strips over crisp baby greens

tossed with celery and bleu cheese

Sandwiches

Roast Turkey Breast

roast turkey, Swiss cheese and bacon on a Kaiser roll with lettuce

tomato and dijon mayonnaise, served with a pickle spear and potato chips

Godfrey Burger

with Monterey jack cheese and onions

served with French fries

New York Style Reuben Sandwich

with corned beef, sauerkraut and

Swiss cheese on marble rye. served with French fries.

Grilled Caprese Sandwich

with fresh mozzarella, roma tomatoes and basil

\$15 Per Guest

DINNER PACKAGE

(Maximum of 30 Guests)

Hors d'oeuvres

International & Domestic Cheese and Fruit Display

With Assorted Crackers

And

Market Basket Vegetable Crudités with Dip

Dinner

All Entrees Include Our House Tossed Garden Salad with Dressing, Chef's Choice of Appropriate

Starch and Vegetable, and Freshly Brewed Seattle's Best Coffee, Decaf and Tazo Tea.

Your Guests May Choose From The Following Menu on The Evening of Your Event

Pan Roasted Atlantic Salmon

With Tropical Fruit Salsa

Chicken Provencal

With Calamata olives, tomatoes, mushrooms,
artichokes, spinach, basil and garlic

New York Strip

Grilled 12oz NY Strip with Roasted Shallot
Rosemary Compote

Filet Mignon

Grilled 8oz USDA Choice Filet Mignon
Served with Merlot Demi Glaze

Vegetable Napoleon

Roasted Seasonal Vegetables Stacked with Portobello Mushroom,

Fresh Mozzarella and Asiago Cheese

Served Over Linguini

Dessert

(Please Select One Dessert For All Guests)

Strawberries & Cream Layer Cake

New York Style Cheesecake with Seasonal Berry Compote

Italian Lemon Cream Cake with Raspberry Coulis

Chocolate Layer Cake

\$39 Per Guest

Godfrey's Beverage Menu

Beverages - Cash Bar

Premium Brands	\$7.00 and Up
Well Brands	\$6.00
Domestic Beer	\$3.50
Imported Beer	\$4.00
Wine	\$5.00 and Up
Sodas	\$2.00

Bartender Service Charge \$50.00

Prices Do Not Include a 20% Service Charge and 7% Maine Sales Tax

The Four Points By Sheraton is the only licensed authority to sell and serve Liquor on the premises; therefore, Liquor is not permitted to be brought into the restaurant, bar, banquet areas and Hotel public spaces.

If alcoholic beverages are to be served on the Hotel premises, the Hotel requires that beverages be dispensed by Hotel employees only.

The Hotel's alcoholic beverage license requires the Hotel to:

1. Request proper identification (Photo ID) of any person of questionable age and refuse beverage service if that person is under age or proper ID cannot be produced.
2. Refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears to be intoxicated.

Policies and Procedures

Food and Beverage

The Four Points By Sheraton must supply all food & beverage products. These menus are merely suggestions. Our skilled sales professionals take great pride in designing menus specifically customized to your personal expression. It would be our pleasure to create an event tailored to your needs should you desire it. Menu selections, room requirements and all other arrangements must be received 30 days prior to your event. Quoted prices are subject to a proportionate increase in present commodity prices, without notice. Please consult with our sales office for current prices. Quotations in pricing will be confirmed 90 days prior to the function date. Please note that hotel policy prohibits any food from a display or buffet to leave the property at the conclusion of the event. It is Hotel policy that to ensure food quality and safety no buffet will remain in the function room longer than ninety (90) minutes. The Four Points, as a license, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Maine L.C.B. regulations. It is the hotel policy therefore that the Four Points must supply all alcoholic beverages. Alcoholic beverages will not be served to individuals without proper identification and proof of legal drinking age.

Guarantees and Cancellations

To ensure the highest level of quality in our food and beverage service, the hotel does ask for a guaranteed number of attendees one week prior to your event. This number of guests will be considered your minimum guarantee, for which you will be charged. This count will not be subject to reduction even if less than the minimum attends. Should you choose to cancel your event, full charges will be accessed for any function cancelled within 3 working days of the scheduled date. Cancellations must be made with the Sales office between the hours of 9:00 am & 5:00 pm Monday through Friday. All deposits are non-refundable.

Wedding Cancellation Policy

To ensure the highest level of quality in our food and beverage service, the hotel does ask for a guaranteed number of attendees one week prior to your event. This number of guests will be considered your minimum guarantee, for which you will be charged. This count will not be subject to reduction even if less than the minimum attends. Should you choose to cancel your event, full charges will be accessed for any function cancelled within 3 working days of the scheduled date. Cancellations must be made with the Sales office between the hours of 9:00 am & 5:00 pm Monday through Friday. All deposits are non-refundable.

Wedding Deposits and Payment

The Four Points requires a non-refundable deposit of \$600.00 at the time your event is contracted. All deposits are non-refundable. Ninety days (90) prior to the wedding date half of the remaining balance is due. One week prior to your wedding the final guarantee for the number of guests and the remaining balance is due. One week prior to your wedding we will meet to go over final details of your wedding.

Policies and Procedures

(continued)

Payments

The Four Points By Sheraton welcomes new corporate accounts, however requires credit applications be submitted to our accounting office for approval 30 days prior to arrival if you require direct billing privileges. For all social events, payment is due in full 3 days prior to, or the day of the event as stated in the terms of your contract. We accept credit cards, certified checks or cash. All bookings must be guaranteed with a deposit at the time of booking. Any additional charges will be due at the conclusion of your event.

Room Rental and Set-Up Fees

Function space is assigned according to the anticipated guaranteed number of guests at the time of booking. If there are fluctuations in the number of attendees, the Hotel reserves the right to accordingly reassign the function room. The Hotel reserves the right to charge a service fee for the set-up of meeting rooms with extraordinary requirements and/or last minute changes. A room set-up fee will be charged where applicable.

Tax and Service Charge

On all food and beverage functions there will be a 20% service charge and 7% Maine State sales tax applied. All prices quoted are exclusive of service and tax. Sales tax is calculated on food, beverage and room rental. Maine State law requires that service charge is subject to state sales tax. For tax-exempt organizations, a completed tax exemption form is required prior to arrival.

Shipping and Receiving

Packages for meetings may be delivered to the Hotel three (3) business days prior to the date of the function. To insure proper delivery, all packages must include the meeting name, date of the function, engager's name and your Hotel Sale's Department contact. The Hotel will not be responsible for personal property and equipment brought into the Hotel. Hotel staff will not be responsible for moving boxes weighing more than 50lbs.

Liability

The Hotel cannot assume responsibility for personal property, damages or loss of any articles left in the Hotel prior to or following your banquet or function.

Contracts

Should you decide to select the Four Points Hotel for your event, our policy requires that we receive a signed contract, and deposit, (if indicated) to our office within the date indicated. This will secure your reservation at the Four Points on a definite basis. Prior to your event, our sales professional will contact and assist you in coordinating a truly memorable event down to the finest detail.