The Bar Harbor Club

distinctive events

111 West Street, Bar Harbor Maine  04609
T: 207.288.8329    F: 207.801.3904
www.barharborclub.com
breakfast

Buffets
All include: Chilled Fruit Juice
Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas

Cadillac Peak Breakfast
20 guest minimum
*Seasonal Fruit Bowls and Fresh Picked Berries
*Assortment of Dry Cereal, Bananas, Whole and Skim Milk
*Fluffy Scrambled Eggs with Fresh Chives
*Hickory Smoked Bacon and Herb Spiced Sausage
*Home-Style Potatoes
*Thick Cut French Toast with Maine Maple Syrup
*CLUB Bakery Display of Muffins and Danish, Fruit Preserves and Butter
18- per guest

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.
breakfast

Club Executive Breakfast Buffet
25 guest minimum
*Seasonal Fruit Bowls and Fresh Picked Berries
*Individual Yogurts served with Granola, Raisins and Banana Chips
*Assortment of Dry Cereals, Fresh Bananas, Whole and Skim Milk
*Locally Smoked Salmon, Bagels and Cream Cheese

*Chef’s Freshly Prepared Egg and Omelet Station
Fresh Picked Local Lobster, Diced Ham, Cheddar Cheese, Scallions, Mushrooms, Peppers, Tomatoes, Vidalia Onion, Bacon, Sausage
Attendant Fee 75- Per 30 Guests

*Fluffy Scrambled Eggs with Fresh Chives
*Hickory Smoked Bacon, Herb Spiced Sausage,
*Thick Cut French Toast with Maine Maple Syrup
*Skillet Potatoes

*CLUB Bakery Display of Danish, Muffins and Sweet Breads, Fruit Preserves and Butter
25- per guest

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Breakfast

Bar Harbor Club Continental
15 guest minimum

*Chilled Orange and Grapefruit Juice
*Seasonal Fruit Bowls and Fresh Picked Berries
*Assorted Dry Cereals, Granola with Milk and Skim Milk
*CLUB Bakery Display of Danish, Muffins and Sweet Breads
*Assorted Bagels
*Plain and Vegetable Cream Cheese
*Honey, Fruit Preserves, Whipped Creamery Butter
15- per guest

Well Being Continental
20 guest minimum

*Chilled Orange Juice, Cranberry, V-8
*Greek Plain and Fruit Yogurts
*Bowl of Healthy Granola
*Individual Boxes of Kashi Cereals
*Whole, Skim Milk and Almond Milk
*Seasonal Fruit Bowls and Fresh Picked Berries
*Healthy Bakery Display of Banana and Zucchini Breads, Bran Muffins,
*Honey Fruit Preserves, Whipped Creamery Butter
*Assorted Bagels with Low-Fat Cream Cheese
17- per guest

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Plated Breakfast
one selection
All include: Chilled Fruit Juice
Freshly Brewed Coffee and
Decaffeinated Coffee
Selection of Teas

Downeast Breakfast
*Hand Picked Seasonal Berries
*Fluffy Scrambled Eggs
*Hickory Smoked Bacon and
*Herb Spiced Sausage Links
*Crisp Yukon Potatoes
*Wild Maine Blueberry Muffin
with Fruit Preserves and Butter
17- per guest

Traditional Eggs Benedict
*Hand Picked Seasonal Berries
*Poached Egg with Canadian
Bacon on an English Muffin
Sauce Hollandaise
*Crisp O’Brien Potatoes
*Flaky Croissant with Fruit
*Preserves and Butter
Single 15- per guest
Double 7- per guest

Thick Cut French Toast
*Bailey’s French Toast
Maine Maple Syrup
*Hand Picked Seasonal Berries
*Hickory Smoked Bacon
16- per guest

Healthy Start
*Bush Berry Smoothie with Fresh
Mint
*Scrambled Egg Beaters with
Chives on a Wheat English
Muffin
*Smoked Turkey Bacon
*Crisp Irish Potatoes
*Roasted Asparagus
*Bran Muffin, Whipped Butter
and Fruit Preserves
18- per guest
Enhancements

priced per guest

*Fresh Strawberries with Cream and Brown Sugar \$5.50
*Berries in Season, Vanilla Yogurt Sauce \$7.75
*Cantaloupe Melon \$5.25
*Pink Grapefruit Brulee with Honey Granola Crust \$5.25
*Seasonal Fruit Plate, Harvest Granola, Yogurt Dip \$8-
*Locally Smoked Salmon with Bagel and Cream Cheese \$12-

ON THE GO – Boxed Breakfast

*Chilled Bottle of Orange Juice
*Banana, Granola Bar
Selection of one:
*Fresh Hens Egg with Canadian Bacon and Cheddar Cheese on an English Muffin
*Buttermilk Biscuit, American Cheese and Herb Sausage
*Breakfast Burrito of Eggs, Peppers, Onions, Jack Cheese, Sausage with Salsa
*Vegetarian Breakfast Burrito with Salsa

And Choice of:
*Bagel with Cream Cheese
Or
*Seasonal Fruit Muffin with Butter

18- per guest

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.
Sunrise Brunch Buffet
25 guest minimum 35- per guest

*Chilled Orange, Cranberry, and Grapefruit Juice

*Sharon Farms Assorted Melons and Bush Berries

*Whole Vine Ripe Strawberries with Minted Yogurt Sauce

*Hot Crock of Oatmeal, Cinnamon Sugar Raisins, Sundried Blueberries, Candied Pecans

*Smoked Local Salmon, Capers, Red Onions, Hard Cooked Egg Plain Bagels, Plain & Vegetable Cream Cheese

*Corned Beef Hash, Yukon Potatoes and Poached Eggs

*Chef’s Freshly Prepared Egg and Omelet Station
Local Lobster, Diced Ham, Cheddar Cheese Scallions, Mushrooms, Peppers, Tomatoes, Chives, Bacon, Sausage
*Attendant Fee 75- Per 30 guest

*Hickory Smoked Bacon and Sausage
*Iron Skillet Brown Potatoes with Fresh Parsley and Onions
*CLUB Bakery Basket of Muffins, Danish, Sweet Breads
*Fruit Preserves and Butter

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Teas

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices Prices are subject to change
Club Brunch Buffet

30 guest minimum  48- per guest

*Chilled Orange, Apple, Cranberry, Grapefruit and V-8 Juice
*Seasonal Fruit Bowls and Fresh Picked Berries
*Locally Smoked Salmon with Cream Cheese, Bagels and Condiments

*Antipasto Platter : Marinated Artichoke Hearts, Grilled Eggplant and Zucchini, Spicy Coppa, Fennel Salami, Mozzarella, Italian Peppers, Country Olives, Heirloom Tomatoes, Roasted Red Peppers, EVOO, Balsamic Crème, Crostini

*Display of New England Artisan Cheeses French Bread, Crackers, Spiced Nuts and Jams

*Grilled Vegetable and Pasta Salad

*Chef’s Freshly Prepared Egg and Omelet Station: Local Lobster, Diced Ham, Cheddar Cheese, Vidalia Onion, Mushrooms, Peppers, Tomatoes, Chives, Bacon, Sausage Attendant Fee 75- Per 40 guests

*Ketchup, Salsa, and Hot Sauce, Hickory Smoked *Bacon, Herb Spiced Sausage

*Cast Iron Griddle French Toast with Maine Maple Syrup

*Seared Medallions of Salmon on Bloomsdale Spinach with Roasted Heirloom Tomatoes and Lemon Caper Sauce

*Breast of Free Range Chicken, Wild Forged Mushroom, Madeira Wine Reduction

*Crisp O’Brien Potatoes
*Locally Sourced Vegetables
*Club Bakery Basket of Muffins, Danish and Sweet Breads

*Fruit Preserves and Butter

CLUB Dessert Display
*Mini Key Lime and Pecan Pies, Fruit Tarts
*Chocolate Mousse Cups

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Teas

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Breaks

The Hike Break
Fruit Kabobs
Kind Bars
Wilderness Granola Mix
Sundried Apple Chips
Quinoa Pancakes with Dried Blueberries
Low-Fat Raspberry Cream Cheese Spread
Assorted Naked Juices
Poland Spring Bottled Water
18- per guest

The Artisan Cheese Break
Local New England Cheeses
Crispy Baguettes
New England Hand Picks Fruits
Raisins on the Vine
Truffle Honey
Spiced Nuts
Fig Jam
17- per guest

Healthy Choice
Locally Sourced Farm Stand Vegetables
Low Fat Ranch Dip
Roasted Pepper Hummus
Toasted Pita Chips
Veggies Chips
16- per guest

South of the Boarder
Yellow Stone Ground Corn Tortilla Chips
Fresh Pico De Gallo and Guacamole
Cilantro -Sour Cream, Black Bean Dip
Diced Tomatoes, Black Olives, Green Onion and Melted Cheese Sauce
15- per guest

Tea Time
Fresh Baked Scones with Fruit Preserves
Chocolate Dipped Strawberries
Macaroons and Tea Breads
Vegetarian and Smoked Salmon Tea Sandwiches
Selection of Tea Forte:
Bombay Chai
Chamomile Citrone
Lemon Sorbetti
Blueberry Merlot
Earl Grey
English Breakfast
Decaf Breakfast
16- per guest

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Breaks

The Glacier Break
Assorted Frozen Gelatos
Ice Cream Cookie Sandwiches
Cool Cones and Klondike Bars
Natural Spring Waters
16- per guest

The Chocoholic
Chocolate Dip Strawberries
Chocolate-Chocolate Cookies
Fudge Brownies
Chocolate Ganache Bars and Mini Whoopie Pies
Chocolate Mousse Tartlets
Miniature Chocolate Truffles
16- per guest

Cookies and Milk
Brown Bags of Assorted Cookies
Ice Cold Whole and Skim Half Pint Milks
11- per guest

Fruit Smoothies and Tea Cookies
Strawberry, Banana Smoothie, Mint Garnish
Blueberry, Maple, Banana Smoothies
Wild Berry, Blossom Honey Smoothie
Assorted Bite Size Cookies
Macaroons and Madeleine’s
Bowls of Strawberries, Bananas, Grapes
Seasonal Fruit Kabobs
15- per guest

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.
A la carte

- Fresh Baked Muffins 2- each
- Scone with Preserves 3- each
- Bagel with Cream Cheese 3- each
- Sugared Doughnut 2.75 each
- Fresh Fruit Danish 2.75 each
- Selection of Breakfast Breads (Banana, Zucchini and Carrot) 2.75 each
- Cinnamon Roll 3.50 each
- Chocolate Croissant 4.25 each
- Hard Boiled Eggs 2.25 each
- Assorted Cookies 2.25 each
- Chocolate Fudge Brownies or Blondie’s 2.75 each
- Miniature Lemon Fruit Tarts 3- each
- Chocolate Dipped Strawberries 3- each
- Pretzels 7- per lb.
- Goldfish Crackers 9- per lb.
- Potato Chips with Onion Dip 11- per lb.
- Mixed Nuts 18- per lb.
- Individual Bags of Popcorn 4- per bag
- Yellow Corn Chips, Picante Sauce 12- per lb.
- Seasonal Fruit Kabobs 4- each
- Mixed Selection of Granola Bars 3.25 each
- Natural and Flavored Yogurts 3- each
- Fresh Fruit Smoothies Smoothie 4- each
- Whole Fresh Fruit Basket 2.25 per piece

Break Beverages

- Freshly Brewed Regular and Decaffeinated Coffee, Selection of Teas 40- per gallon
- Assorted Soft Drinks 3- each
- Poland Springs Bottled Water 3- each
- Sparkling or Non Sparkling Mineral Water 3.75 each
- Gatorade Sports Drinks 4- each
- Naked Juices 4- each
- Hot Chocolate 35- per gallon
- Hot Apple Cider 45- per gallon
- Lemonade 32- per gallon
- Fresh Fruit Punch 32- per gallon
- Fresh Orange or Grapefruit Juice 45- per gallon

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lunch

revive

Cold buffet
Hot buffet
Plated
Simply Lunch
Enhancements

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lunch

Plated Lunch Salads

Served with French Style Dinner Roll, Creamy Butter, Iced Tea, Hot Coffee or Tea, and a Fresh Fruit Tart with Vanilla Ice Cream

"Our Harbor" Lobster Salad
Summer Harvest Lettuce, Snipped French Beans, Fingerling Potatoes, Cured Olives, Seal Cove Goat Cheese, Heirloom Tomatoes, Fresh Picked Lobster Salad, Sherry Vinaigrette
27- per guest

Farm House Chicken Salad
All Natural Free Range Chicken Salad with Farm House Cheddar, Petit California Greens, Granny Smith Apple, Candied Walnuts, North Country Bacon and Cider Vinaigrette.
23- per guest

Grilled Sirloin Salad
25- per guest

Chicken Caesar Salad
All Natural Free Range Chicken, Torn Hearts of Romaine, Creamy Garlic-Caper Dressing, Grated Pecorino Romano Cheese, and Oven Baked Ciabatta Croutons
22- per guest

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.
Lunch Plated~Cold

*Select One Lunch Menu Per Group

Regular or Decaffeinated Coffee, Selection of Teas

**Fisherman’s Wharf Lunch**

*Arcadia Greens, Sundried Maine Blueberries, Toasted Sunflower Seeds, Great Hill Blue Cheese, Grape Tomatoes, Honey Balsamic

*Maine Lobster Roll, Buttered New England Split Roll, Creamy Cabbage Slaw, Sweet and Sour Pickles, Kettle Cooked Chips

*Mini Wild Maine Blueberry Pie, Lemon Curd, Whipped Cream

28- per guest

**Vegetarian Lunch**

*Quinoa and Kale Salad with Cranberries and Toasted Almonds

*Falafel, Grilled Pita, Cucumber, Red Onion, Local Tomatoes, Crisp Romaine, Harissa Spice Honey, Yogurt Dressing, Sweet Potato Chips, Pickles

*Sharon Farms Berry Tart, Lemon Cream, Sugar Dust

22- per guest

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Lunch Plated—Cold

*Select One Lunch Menu Per Group
Regular or Decaffeinated Coffee, Selection of Teas

New England Lunch

*Roasted Butter Nut Squash Soup, Toasted Pumpkin Seeds, Pumpkin Oil

*Honey Roasted Turkey Breast, Herb Stuffing, Cranberry Mayonnaise, Hearth Baked Bread, Sweet Potato Salad, Pickle Chips

*Mini New England Apple Pie, Caramel Sauce, Cinnamon Spiced Cream
23- per guest

The Delicatessen

*Heirloom Tomato and Mixed Green Salad, Gorgonzola Dolce, Shaved Red Onion, 8 Year Balsamic Crème*

*Shaved Beef Rib Eye, Horseradish Cream, Pickled Onions, Baby Arugula, Cabot Cheddar on Ciabatta with Creamy Coleslaw, Fresh Local Pickle, Kettle Chips

*Lemon Ricotta Cheese Cake, Wild Blueberry Compote
24- per guest

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.
Lunch Plated~Hot
*Select One Lunch Menu Per Group
All Hot Lunches Served with Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

Little Italy
*Torn Hearts of Romaine, Creamy Garlic-Caper Dressing, Grated Pecorino Romano Cheese, Oven Baked Ciabatta Croutons


*Coco Mocha Cheese Cake, Chocolate Coulis
30- per guest

Farmers Lunch
*Summer Vegetable Soup, Morels, Pesto, Shaved Parmesan, Oven Baked Grissini

*Steak Frites, Marinated Sirloin Steak, Herb Butter, Truffle Fries, Grilled Wild Asparagus

*Flourless Chocolate Cake, Whiskey Caramel, Blackberries, Chantilly Cream
26- per guest

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Lunch Plated~Hot

*Select One Lunch Menu Per Group
All Hot Lunches Served with Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

Free Bird Lunch
*Mesclun Lettuce with Seal Cove Goat Cheese, Carrots, Grape Tomatoes, Cucumber, Balsamic-Basil Vinaigrette Dressing

*Free Bird Farms Chicken, Grilled Green Summer Squash, Sea Salt Roasted Fingerlings, Crisp Chardonnay and Cured Lemon Reduction

*Apple Galette, Vanilla Sauce
24- per guest

Line Caught Lunch
*Baby Lettuce, Roasted Beets, Goat Cheese, Orange Segments, Crushed Pistachios, White Balsamic Glaze

*Local Baked Haddock, Ciabatta Bread Crumbs, Hariccoverts, Light Hash of Yukon Gold Potatoes, Lobster Jus

*Warm Bread Pudding, Butterscotch, Candied Pecans
25- per guest

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Lunch Buffet
All Lunch Buffets Served with Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

**Summer Harvest**
25 guest minimum

*Grilled Pineapple Salad, Cilantro, Honey, Lime Squeeze

*Toasted Farro and Chickpea Salad, Roast Pepper, Cucumber and Carrot with Basil Vinaigrette

**Table Top Griddles**
*Soy Glazed Salmon, Baby Red Bell Peppers, Snow Pea Tendrils
*Coconut Basmati Rice
*Grilled Natural Chicken Breast
Sweet Corn Succotash, Crisp Bacon, Wilted Greens, Red Onion Jam
*Sea Salt Roasted Fingerling Potatoes Seasonal Local Vegetables

CLUB Artisan Baked Breads and Rolls Whipped Butter

**Cuisine Healthy**
25 guest minimum

* Mixed Mesclun Greens and Spinach Salad Marinated Local Tomatoes, Cucumbers, Red Onion
Low-Fat Ranch and Vinaigrette Dressings

*Soba Noodle Salad with Asian Vegetables

*Hummus Spread, Pita Chips

**Table Top Griddles**
*Grilled Free Range Chicken Breast, Braised Greens, Lemon Thyme Jus, Scallions, Wild Mushroom, Herbs, Quinoa, EVOO

*Thai Chili Glazed Halibut, Baby Bok Choy, Shiitake Mushrooms, Carrots, Coconut-Lime Broth

*Grilled Garden Vegetables, Soft Breadsticks

**CLUB Dessert**
Fresh Fruit Salad, Orange Blossom Honey, Torn Mint Leaves, Apple Walnut Sweet Bread Sparkling Water, Naked Juices, Herbal Iced Tea

28- per guest

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Downeast Deli Lunch
25 guest minimum

Soup and Salad
*Chicken Corn Chowder
*Coleslaw with Vegetable Julienne
*Spinach Salad with Sliced Mushrooms, Shaved Red Onion and Radishes
Vinaigrette Dressing and Creamy CLUB Dressing
*Red Irish Potato Salad with Leaf Parsley
*Farfalle Pasta Salad with Roasted Vegetables
*Sliced Tomatoes with Red Onions
*Quick Pickles and Cherry Peppers
*Red Leaf Lettuce

Platter Presentation
*Roast Beef, Peppered Pastrami, Honey Maple Ham and Breast of Turkey
*Provolone, Cheddar, and Swiss Cheeses
*White Albacore Tuna Salad
*CLUB Chicken Salad with Celery and Grapes
*Kaiser Rolls, Deli Marble Rye Bread, and Wheat Berry Breads
*Mayonnaise, Horseradish, Dijon Mustard
*Assorted Deli Style Chips

CLUB Dessert
*New York Style Vanilla Cheesecake
*Chocolate Mousse Cups
*24- per guest

Gourmet Pizza
25 guest minimum

Soup and Salad
*Italian Vegetable Soup
*Caesar Salad with Croutons, Parmesan Cheese, Caesar Dressing
*Marinated Vine-Ripened Tomatoes and Mozzarella Pearl Salad
*Marinated Grilled Vegetable Display
8 Year Balsamic, Unfiltered Olive Oil

Warm Griddles
*Quattro Formaggi Pizza
Mozzarella, Fontina, Asiago, Gorgonzola Cheese
*Sicilian Pizza
Sweet Italian Sausage, Peperoni, Fontina, Mozzarella

*Umbria
Wild Mushrooms, Asiago Cream, Truffle Oil, Crisp Arugula

CLUB Dessert
*Biscotti Cookies
*Cannoli’s
*22- per guest

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All America
25 guest minimum

Salad
*Bowl of Mixed Lettuces
*Creamy CLUB and Vinaigrette Dressings
*Sliced Mushrooms, Cherry Tomatoes, Sliced Cumbers
Broccoli Florets, Shredded Carrots, Herbed Croutons,
Ripe Olives
*Macaroni Salad
*Old Fashion Mustard Potato Salad
*Creamy CLUB and Vinaigrette Dressings
*Sliced Mushrooms, Cherry Tomatoes, Sliced Cumbers
Broccoli Florets, Shredded Carrots, Herbed Croutons,
Ripe Olives
*Macaroni Salad
*Old Fashion Mustard Potato Salad

Table Top Griddles
*Grilled Angus Burgers
*American, Cheddar or Swiss Cheese
*Texas Style Barbecued Pulled Pork
*Grilled Free Range Lemon Chicken
*Trays of Sliced Tomatoes
Crisp Red Leaf Lettuce, Red Onions and Pickles
Mayonnaise, Mustard and Tomato Ketchup
*Brioche and Ciabatta Rolls
*Basket of Potato Chips

CLUB Dessert
*Chocolate Nut Brownies
*American Apple Pie

Little Italy
25 guest minimum

Salad
*Marinated Tomatoes, Mozzarella, and Basil Salad
*Hearts of Romaine, Croutons, Caesar Dressing

Table Top Griddles
*Four Cheese and Basil Ravioli
*Roasted Vegetables, Tomato Coulis, Artisan Style Mozzarella
*Eggplant Parmesan with Fresh Mozzarella and Slow Cooked
Tomato Sauce
*Chicken Saltimbocca with Prosciutto, Wild Mushrooms,
Fontina and Sage, Sauce Madeira
*Italian Meatballs, Roasted Plum Tomato Sauce, Grated
Pecorino Romano Cheese, Parsley Leaves
*Garlic Bread, Focaccia Bread
*Whipped Butter
*Olive Oil Herb Dip

CLUB Dessert
*Amaretto Cheesecake
*Espresso Soaked Lady Fingers - Tiramisu

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Boxed Lunches

All Boxed Up
Choose One of the Following Sandwiches:

- Oven Roasted All Natural Turkey with Cave Aged Cheddar
- Slow Roasted Beef with Provolone
- Honey Roasted Ham and Swiss
- Grilled Harvest Vegetables and Local Goat Cheese

All served with Locally Sourced Tomatoes and Green Leaf Lettuce on Rustic Ciabatta Bread
- Whole Fruit
- Kettle Cooked Chips
- Granola Bar
- Fresh Baked Cookie
- Bottle Water
- Assorted Condiments

18- per person
Enhance your Lunch

with a choice of soup or salad

Soup selection

- Cream of Asparagus 6 per guest
- Tomato Reggiano 6 per guest
- Clam Chowder 7 per guest
- Lobster Bisque 7 per guest
- Lentil Soup 6 per guest
- Creamy Mushroom Soup 6 per guest
- Lobster and Corn Chowder 7 per guest

Salad selection (preset for a buffet enhancement)

- Classic Caesar 6 per guest
- Maine Market 6 per guest
- Mozzarella and Tomato 7 per guest
- Seal Harbor Spinach 6 per guest
- Tuscan 6 per guest

Dessert Selection (select one)
Blueberry Pie, Apple Crumb Cake, Cheese Cake, Strawberry Cloud Cake, Boston Cream Pie, Chocolate Lava Cake, or Chocolate Mousse Cup

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reception

the flair

Cold canapés
Hot hors d’oeuvres
Displays
Action stations
Carving stations

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Displays
will be charged for a minimum of 25 guests
price is per person per hour

Artisan Cheese
Assorted Local and Farmstead Cheeses
Toasted and Candied Nuts, Fig Jam, Truffle Honey, Select Dried and Fresh Fruits
Assorted Crackers, House Made Crostini
12- per guest

Crudités
Locally Sourced Farmed Vegetables with Ranch Dip and Hummus
6- per guest

Seasonal Fruit Display
Summer Melon, Hand Picked Berries, Seasonal Fruits, Minted Yogurt Dip
6- per guest

Antipasto Platter
Marinated Artichoke Hearts, Grilled Eggplant and Zucchini, Spicy Coppa, Fennel Salami, Mozzarella, Italian Peppers, Country Olives, Heirloom Tomatoes, Roasted Red Peppers, EVOO, Balsamic Crème, Crostini
15- per guest

Iced Shellfish Display ~one hour display
Iced East Coast Oysters, Alaskan Crab Claws, Cold Water Jumbo Shrimp

Chef Attended Hand Crafted Cheese Station
Variety of Hand Crafted Local Artisan and Gourmet Cheeses Sliced to Order Displayed on our CLUB Butcher’s Block, Jams, Chutneys, Fruit Relish, Spiced Roasted Almonds, Pickled Seasonal Vegetables, Truffle Honey, Raw Honey Comb, Dried Local Fruits, Crostini, House Baked Crackle Bread, Toasted Flat Breads, Unfiltered Olive Oil, 8 Year Balsamic
21- per guest

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Chilled Hors d’Oeuvres
4- each
Goat Cheese Mouse, Balsamic Fig, Tart Cherry, Savory Tartlet Pear, Prosciutto and Gorgonzola Bruschetta Seared Ahi Tuna, Wonton Chip, Sea Salad, Wasabi Aioli Beef Tenderloin Red Onion Relish, Horseradish Cream on French Bread Crostini

Warm Hors d’Oeuvres
4- each
Fiery Chicken Spring Rolls, Ginger Soy Dip Truffle Mac & Cheese Tartlet Shiitake Leek Spring Roll with Ponzu Dipping Sauce Porcini Mushroom Arancini with Truffle Aioli Mini New England Chicken Pot Pies Coconut Shrimp Skewer, Sweet and Spicy Thai Chili Aioli Crispy Lump Crab Cake, Lemon Aioli Beef Short Rib and Bacon Skewer with Maple Glaze Lobster & Fontina Quiche, Shallot Truffle Aioli Mini Beef Wellington, Truffle Infused Aioli Bacon Wrapped Sea Scallops, Maple Mustard Glaze

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Buffet Enhancements

Chef Attended Stations
Charged for a minimum of 25 guests
priced per person per hour

Pasta Station
Penne, Rigatoni, Cheese Tortellini Pasta’s
Slow Cooked Tomato and Asiago Cream
Add these fresh ingredients: Sweet Italian Sausage,
Meatballs, Peppers, Mushrooms, Asparagus, Onions,
Aged Cheese, Basil Pesto and Fresh Basil
9- per guest

Chef Attended Artisan Cheese Station
Variety of Hand Crafted Local Artisan Cheese Sliced
to Order
Jams, Chutneys
Spiced Roasted Almonds
Truffle Honey, Raw Honey Comb
Dried Fruits
Crostini, House Baked Crackle Bread, Toasted Flat
Breads
11- per guest

Carving Station
Black Angus Prime Rib of Beef 9- per guest
Roasted Breast of Turkey 7- per guest
Herb Roasted Strip Loin 8- per guest
Aged Tenderloin of Black Angus Beef 14- per guest

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Bar Harbor Club
111 West Street, Bar Harbor  Maine 04609

Beverages

Served appetizers
Seasonal soups/salads
Plated dinners
Buffets
Cookout
Lobster bake

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Buffets

All Dinner Buffets Served with Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas

A 10% surcharge per guest, for less than twenty-five guests

**Bubble Rock**

30 guest minimum

**Salads**

* Crisp Romaine Lettuce with Roasted Corn, Grilled Red Bell Peppers, Smoked Bacon, Onion, Cumin Lime Vinaigrette

* Forest Mushroom Salad and Green Bean Salad, Sherry Vinegar Dressing

**Table Top Griddle Entrée Presentation**

* Blackened Pork Tenderloin, Apple-Cherry Chutney, Grainy Mustard Sauce

* Grilled Free Bird Chicken Breast, Natural Jus, Red Onion Jam

* Broiled Herb Crusted Cod, Corn Succotash, Lobster Butter

* Yukon Potato Casserole au Gratin

* Brown Rice with Matignon Vegetables

* Locally Sourced Farm Stand Vegetables

* French Rolls, Whipped Butter

**CLUB Dessert Buffet**

* Warm Bread Pudding with Whiskey Pecans and Caramel

* Raspberry Lemon Cake

45- per guest

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Bee Hive
25 guest minimum

Salads
*Bloomsdale Spinach, Seal Cove Goat Cheese, Grilled Portobello Mushrooms, Roasted Local Tomatoes, Hard Cooked Hens Egg, Emulsified Balsamic Vinegar

*CLUB House Salad, Mesclun Greens, Sundried Blueberries, Cucumber, Tear Drop Tomatoes, Curly Carrots, Honey Balsamic Dressing

Table Top Griddle Entrée Presentation
*Marinated Grilled Sirloin, Brandy Peppercorn Sauce, Crispy Onion Hay Stack
*Chicken Scaloppini “Piccata Style”, Capers, Lemon Parley Sauce
*Grilled Halibut, Grilled Pineapple, Citrus Butter

*Sea Salt Roasted Fingerling Potatoes
*Risotto Style Farro with Porcini and Pecorino
*Locally Sourced Farm Stand Vegetables

*Roasted Garlic Baquettes, Whipped Butter

CLUB Dessert
*Chocolate Ganache Cake
*Banana Coconut Cake
47- per guest

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.
Precipice
30 guest minimum

**Salad (GF)**
*Tuscan Salad Bar*
*Mixed baby Lettuce*
*Grilled Portobello’s*
*Artichokes*
*Roasted Tomatoes*
*Gorgonzola Dolce*
*Seedless Cucumber*
*Toasted Pine Nuts*
*Club Vinaigrette and Creamy Gorgonzola Dressing*

*Antipasto Platter (GF): Marinated Artichoke Hearts, Grilled Eggplant and Zucchini, Spicy Coppa, Fennel Salami, Mozzarella, Italian Peppers, Country Olives, Heirloom Tomatoes, Roasted Red Peppers, EVOO, Balsamic Crème, Crostini*

*CLUB Caprice, Country Olives, Vine Ripe Tomatoes, Basil, Housed Pulled Mozzarella, EVOO, Balsamic Crème*

*Eggplant Rollatini, Herb Ricotta, Slow Cooked Tomato Sauce*

*Orecchiette Pasta, Italian Sausage, Sweet Peppers, Pomodoro Sauce, Mozzarella, Parmesan Reggiano (Gluten Free Pasta Available)*

**Table Top Griddle Entrée Presentation**
*Veal Scaloppini, Blistered Tomatoes, Roasted Garlic, Pancetta, Wild Mushrooms, Mozzarella Pearls*

*Crispy Chicken, Aged Provolone, Overnight Tomato Sauce, Torn Basil*

*Faro Island Salmon, Wilted Spinach, Olive Oil Roasted Cherry Tomatoes, Capers, Lemon, White Wine (GF)*

*White Truffle Rosemary Potatoes (GF)*
*Olive Oil Grilled King Asparagus (GF)*
*Crispy Ciabatta Bread with Garlic Butter*

*Warm Focaccia Bread*
*Whipped Butter, EVOO*

**CLUB Dessert Buffet**
*Espresso Soaked Lady Fingers (Tiramisu)*
*Pana Cotta Cups (GF)*

52- per guest

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.
Gorham
25 guest minimum

Salad
*Wild Arugula, Poached Bosc Pears, Seal Cove Goat Cheese, Walnut Brittle, Tear Drop Tomatoes, Torn Croutons
*Hearts of Romaine Salad, Creamy Garlic Caper Dressing, Aged Parmesan
*Locally Smoke Seafood Display of Maine Shrimp, Scallops, Mussels, Mackerel and Salmon, Remoulade Sauce, Crostini’s, Toast points

Table Top Griddle Entrée Presentation
*Lazy Lobster and Shrimp Scampi, English Peas, Cured Lemon, Garlic Sauce, Capellini Pasta

*Grilled Native Swordfish, Wilted Spinach, Charred Lemon, Capers, Chardonnay Butter

*Crab Stuffed Native Haddock, Kettle Stewed Lobster Sauce

*Free Range Chicken, Cipollini Onions, Smoked Bacon, Foraged Mushrooms, Marsala Wine Sauce

*Risotto Style Farro
*Rosemary Dusted Toy Box Potatoes
*Roasted Locally Sourced Farm Stand Vegetables
*Crisp Ciabatta Bread, Whipped Creamery Butter

CLUB Dessert
*Sour Cheery Peach Tart, *Chocolate Lump Torte
58- per guest

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.
Acadia Shore Lobster Experience Buffet
30 guest minimum

Soup and Salad
*Maine Clam Chowder, Kennebec Potatoes, Bacon, Local Clams, Stove Stewed Cream, Common Crackers

*Local Mixed Green Salad, Sundried Blueberries, Great Hill Blue Cheese, Local Tomatoes, Cucumbers, Baby Carrots, Honey Balsamic Dressing

*Spring Dug Beet Salad, Local Goat Cheese, Citrus Segments, Arugula, Shaved Red Onion, Pistachio Nuts

Entrée Presentation
*1.5 lb. Kettle Steamed Local Lobster
*Soft Shell Steamer Clams
*Blue Hill Bay Mussels
*Grilled Chicken Breast, Local Ale BBQ Sauce, Wild Blueberries
*Grilled NY Strip Steak, Wild Mushrooms, Veal Stock Reduction

*Parsley Butter Tossed Toy Box Potatoes with Maine Sea Salt
*Sweet New England Corn, Chive Butter
*Blueberry Jalapeno Corn Bread, Whipped Butter

CLUB Dessert
*Mini Wild Maine Blueberry Tarts
*Apple Galettes
68- per guest

Over 30,000 lobsters served at our lobster bakes each year
Enhance Your Dinner…
appetizer anyone?

Enhance your evening with a tasty temptation
select one for your guests to experience

**Add an Enhanced Appetizer Course – 8 per guest**

- Portobello Terrine, Chevre*, Mache, Balsamic Crème*, Brioche Toast
- Local Maine Shrimp and Bay Scallop Ragout, Minted Pea Ravioli, Lemon Nage
- Parmesan Potato Gnocchi, Italian Bacon, Wild Mushrooms, Leaf Spinach, Tartufo Cream
- Warm Truffle & Goat Tart, Pickled Chanterelle Mushrooms
- Maine Lump Crab Cake, Summer Corn Succotash, Whole Grain Mustard Caper Remoulade
- Chilled Shrimp and Lobster, Bloody Mary Cocktail Sauce, Cured Lemon, Micro Celery– 15 per guest
- Butter Poached Lobster, Parmesan Pea Risotto, Lobster Broth– 15 per guest
- Diver Scallop Ala Plancha, Butternut Squash Puree, Granny Smith Apple & Fennel Salad

Talk to our catering specialist about enhancing our buffets. Offering wine with your meal adds elegance and fun~

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.
Plated dinners
For more than two Entrées and a Vegetarian option, an additional 5- per guest will be charged, to insure exceptional service. Please let us know in advance of those with dietary restrictions, so we may take special care to create them a special meal.

soup
Tomato Bisque, Buratta Crouton, Basil Essence
Butternut Squash Soup, Maine Cranberries, Pumpkin Oil
Local lobster Bisque, Lobster Chunks, Lobster Oil
Maine Clam Chowder, Local Clams, Kennebec Potatoes, Smoked Bacon, Stove Stewed Cream
Caramelized Onion Soup, Gruyere, Rye Crouton
English Peas Soup, Peekytoe Crab, Micro Water Cress

OR....

salad
Poached Pear and Arugula, Gorgonzola Cheese, Walnut Brittle, Tear Drop Tomatoes, White Balsamic Dressing
CLUB “Caprese” Burrata Mozzarellla, Seasonal Heirloom Tomatoes, Cured Olives, Basil Leaves, Balsamic Crème, EVOO
Acadia Salad, Sundried Blueberries, Great Hill Blue Cheese, Heirloom Tomatoes, Bush Berry Vinaigrette
Baby Arugula, Heirloom Beets, Local Chevre, Toasted Pistachios, Citrus, Vinaigrette
CLUB Caesar Petite Baby Romaine, Parmesan Cheese, Ciabatta Croutons, Creamy Garlic Caper Dressing

The evening begins...savory soup or salad please select one
Plated Entrees

**Entrée Collection**
Seared Halibut, Scalloped Potato, Lobster Jus (GF)  
47- per guest

Colorado Rack of Lamb, Goat Cheese Polenta, Tomato Jam, Lamb Jus  
52- per guest

Garlic Herb Roast Cage Free Chicken, Wild Mushrooms Lemon Ricotta Smashed Potatoes, Poulet Glace  
37- per guest

Roasted Chicken Mosseline, Goat Cheese Potato Puree, Pan Sauce  
37- per guest

Pan Roast Salmon, Crispy Gold Potatoes, Chardonnay Butter, Confit Tomato Jam (GF)  
40- per guest

Roasted Prime Rib of Beef, Smashed Potatoes, Crispy Shallots, Red Wine Beef Jus  
42- per guest

Butter Poach Lobster in the Half Shell, Sweet Potato Hash Potatoes, Lobster Butter  
62- per guest

Garlic Rubbed Filet of Beef, Wild Mushrooms, Yukon Potato Puree, Veal Stock Reduction (GF)  
62- per guest

Georges Bank Haddock Oscar, Quinoa Pilaf, Lobster Sauce (GF)  
46- per guest

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.
Plated entrees

**CLUB Dinner COMBO Plate Selections**
Colorado Lamb Rack, Deep Water Shrimp Brachette, Potato Pave, Lobster Buerre Blanc, Rosemary Lamb Jus
69- per guest

Duet of Natural Beef Filet, Butter Poached Maine Lobster, Yukon Gold Potato Puree, Two Sauces
69- per guest

**Vegetarian Options**
Select One

**CLUB Vegetarian Plate Options**

Stuffed Fall Squash, Toasted Ancient Grains, Wild Mushrooms, Matignon Vegetables, Butternut Broth and Toasted Pumpkin Seeds, Pumpkin Oil (GF)
37- per guest

Grilled Stuffed Portobello, Local Goat Cheese, Roasted Petit Vegetables, Toasted Ancient Grains, Roasted Pepper Butter (GF)
37- per guest

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.
Desserts
Please select one

Lemon Ricotta Cheese Cake
Lemon Curd, Wild Maine Blueberry Compote, Honey Tuile Crisp

Chocolate Obsession
Flourless Chocolate Cake, Chocolate Ganache*, Chocolate Sauce

Fresh Seasonal Berry Tart
Vanilla Cream, Raspberry Coulis

Strawberry Bunt Cake
Lemon Mascarpone, Macerated Wild Strawberries, Rhubarb Compote

Valrhona Chocolate Mousse
Chocolate Crumbs, Raspberries, Whipped Cream

Mini Wild Maine Blueberry Tart
Raspberry and Lemon Sauce, Chantilly Cream

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.
Late Night

Slider Station
*Mini Black Angus Burgers, Brioche Rolls, Cave aged Cheddar, House Pickles, Spicy Ketchup
*Pulled Pork, Chipotle BBQ, Cabot Cheddar, Brioche Roll
*Buttermilk Fried Chicken, Sweet Pickles, Spicy Remoulade
*Sweet Potato Fries, Rosemary-Garlic Aioli
15- per guest

Wings Station
(Boneless Available)
*Classic Buffalo, *Jamaican Jerk, *Asian Carrot and Celery Sticks
*Blue Cheese, House Made Buttermilk Ranch
15- per guest

Euro Style Pizza Station
*Quattro Formaggi Pizza: Mozzarella, Fontina, Asiago, Gorgonzola Cheese
*Sicilian Pizza: Sweet Italian Sausage, Peperoni, Fontina, Mozzarella
*Umbria: Wild Mushrooms, Asiago Cream, Truffle Oil, Crisp Arugula
16- each

Late Night Sweets
*Mini Apple Croustade, Salted Caramel
*Mini Cheesecake, Blueberry Compote
*Mini Chocolate Whoopie Pies
*Selection of Fresh Doughnut Holes
14- per guest

Snacks and Dips
Hot Crab & Lobster Dip with Pita Chips, Toasted French Bread, Tortilla Chips
16- per guest

Hot Spinach and Artichoke Dip, Crostini with Herbs, Toasted Flat Breads
14- per guest

CLUB Deluxe Mixed Nuts
18- per pound

Pretzel Twists
7- per pound

Bowl of Potato Chips with Caramelized Onion Dip
11- per guest

Salsa and Guacamole, Southwestern Basket of Yellow Corn Tortilla Chips
16- per 20 guest

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.
ENJOY
hosted bars
cash bars

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.
Hosted Bar:

Imported | Craft Beer | 6- per bottle
Sam Adams, Sam Light, Heineken, Corona, Corona Light

Domestic Beer | 5- per bottle
Bud, Bud Light

House Wine | 7- per glass
Canyon Road: Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon

Soft Drinks | 3- per drink
Coca-Cola products

Bottle Water | 3- per drink

And you choice of Premium, Top Shelf or Ultimate Liquors

Premium Liquors | 8- per drink
New Amsterdam Vodka
Bombay Gin
Cruzan Rum
Dewars Scotch
Jim Beam Bourbon
Canadian Club Whiskey
Suwzu Blac Tequila

Top Shelf Liquors | 9- per drink
Titos Handmade Vodka
Beefeater Gin
Captain Morgan Rum
Bacardi Rum
Dewars Scotch
Jack Daniels Bourbon
VO Canadian Whiskey

Ultimate Liquors | 10- per drink
Grey Goose Vodka
Hedericks Gin
Selection of Rums
Glenmorange Scotch
Crown Royal Whiskey
Woodford Reserve Bourbon

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.
Cash Bar:
*Prices on this page include the service charge and tax.*

Imported | Craft Beer | 7- per bottle
Sam Adams, Sam Light, Heineken, Corona, Corona Light

Domestic Beer | 6- per bottle
Bud, Bud Light

House Wine | 8- per glass
Canyon Road: Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon

Soft Drinks | 4- per drink
Coca-Cola products

Bottle Water | 4- per drink

And you choice of Premium, Top Shelf or Ultimate Liquors

**Premium Liquors** | $10 per drink
New Amsterdam Vodka
Bombay Gin
Cruzan Rum
Dewars Scotch
Jim Beam Bourbon
Canadian Club Whiskey
Suwzu Blac Tequila

**Top Shelf Liquors** | $11 per drink
Titos Handmade Vodka
Tanqueray Gin
Captain Morgan Rum
Bacardi Rum
Dewars Scotch
Jack Daniels Bourbon
VO Canadian Whiskey

**Luxury Liquors** | $12 per drink
Grey Goose Vodka
Hedrick's Gin
Selection of Rums

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.
Bar Harbor Club
111 West Street, Bar Harbor Maine 04609

Events

Technology

FLAWLESS
lights
camera
action

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.
equipment

House Phone with Outside Access | 50-
Teleconference/Polycom Phone | 125-
LCD Projector | 350-
DVD Player | 50- VCR
TV Monitor and VCR | 95-
Laptop/IPOD amplified sound | 60
50” Plasma TV with Stand | 450-
Laptop Wireless Remote | 45-
Drop Down Screen | 100-
8 x 8 Screen | 85-
Easel | 10-
Flipchart with Pad and Markers | 35-
25’ VGA Cable Extension | 35-
AV Cart, Power Cord and Strip | 35-
Extension Cord | 5-
Power Strip | 5-
Guest to provide Own Equipment | 75
(this does not include Laptops)
AV Tech | 50- per hour

Unless otherwise noted prices are per day

Other Audio Visual equipment available with at least 48 hours prior notice

Prices are per person. A customary 20% taxable service charge and sales tax will be added to prices. Prices are subject to change.