

# Ferry Beach Park Association Catering Menu 2019

(All prices based on a minimum of 30 people) [GF=gluten-free, V=vegetarian, DF=dairy-free]

## Maine Lobster Bake

\$40 per person

(includes coffee service, iced water, lemonade and iced tea)

## New England Clam Chowder

*Local surf clams and stock marry with celery, onions, bacon and roux to create a satisfyingly creamy chowder. Served with oyster crackers.*

## Fresh Whole Maine Lobster (GF)

*Local Maine lobsters are simply steamed and presented with clarified butter and lemon wedges.*

## Maine Mussels (GF)

*Local mussels are steamed in a white wine garlic broth and served simply with sliced baguettes.*

## Grilled Kielbasa (GF)

*Classic beef & pork kielbasa is grilled and served sliced*

## Grilled Tempeh & Vegetable Kebabs (V,Vegan,DF)

*Tempeh is marinated in teriyaki seasoning, lightly grilled and skewered with cherry tomatoes, red onion, mushrooms & zucchini squash.*

## Grilled Corn (V,GF)

*Fresh corn is grilled and basted with clarified butter before serving.*

## Steamed New Potatoes (GF,V)

*New potatoes are steamed, tossed in clarified butter and dressed with a sprinkling of parsley.*

## Cole Slaw (V,GF)

*Slaw composed of golden beets, broccoli stalks, kohlrabi, Brussels sprouts, kale, radicchio and carrots is a new twist on an old classic. Dressed with a sweet vinegar mayonnaise dressing.*

Maine Wild Blueberry, Apple, Almond Streusel Pie (V) *Maine wild blueberries are combined with roasted apples, lemon zest, sugar & almond paste, topped with streusel and baked until golden. Whipped cream is provided.*

# Grilled Dinner

\$35 per person

(includes coffee service, iced water, lemonade and iced tea)

## Grilled Beef Burgers (GF,DF)

*Sustainable 8 ounce ground beef patties free of antibiotics and steroids and raised on a strictly vegetarian diet. Burgers are accompanied with a platter of provolone, cheddar & Swiss cheese slices and a platter of tomato slices, lettuce & red onion.*

## Blue Mango Veggie Burgers (Vegan)

*Blue Mango Veggie Burgers are made here in Portland from six simple, natural ingredients including onions, black beans, spinach, rice, panko breadcrumbs and spices.*

## Beef Hot Dogs (GF,DF)

*All beef hot dogs browned on a flat top grill and accompanied by New England split top potato rolls, relish, ketchup & mustard.*

## Chili with Beans (GF,Vegan)

*Local Maine Jacob's cattle beans meld with a trio of charred chili's (poblano, ancho, chipotle), onions, garlic and roasted tomatoes to form a delicious Southwestern-style chili. Served with sides of shredded cheese & onions.*

## Cornbread (V)

*Southern-style buttermilk cornbread is presented on a platter with salted butter. Perfect accompaniment to chili.*

## Baby Gem Potato Salad (V,DF)

*Baby tri-colored gem potatoes are steamed and sliced, married with red onion, celery, sweet peppadews, pickle relish, mayonnaise, Dijon mustard, salt and pepper to produce a colorful and flavorful salad.*

## Cole Slaw (V,GF)

*Slaw composed of golden beets, broccoli stalks, kohlrabi, Brussels sprouts, kale, radicchio and carrots is a new twist on an old classic. Dressed with a sweet vinegar mayonnaise dressing.*

## Grilled Corn (V,GF)

*Fresh corn is grilled and basted with a chipotle mayonnaise, and sprinkled with parmesan and salt and pepper before service.*

## Fresh Brownie and Brown Butter Chocolate Chunk Cookie Platter (V)

*Traditional fudgy brownies are made in-house and accompanied by chocolate chip cookies, also made in-house, with browned butter and big chunks of chocolate.*

# Roasted Dinner

\$35 per person

(includes coffee service, iced water, lemonade and iced tea)

## Roasted Stuffed Pork Loin (GF)

*Natural pork loin is butterflied, stuffed with pork sausage, kale & apples and roasted to perfection. The roast is presented sliced and accompanied by a reduced cider gravy.*

## Roasted Chicken (GF)

*Skin-on whole chickens are filled with lemons, onions and rosemary, roasted in a sage butter till juicy and tender, carved into individual pieces and served with a fond gravy.*

## Mushroom Wellington with Carrot Sauce (V)

*A twist on the popular beef wellington, portabella and forest mushrooms are sautéed to caramelize and enrobed with country whole grain mustard and breadcrumbs in a flaky puff pastry shell. This dish is accompanied by a roasted carrot sauce. Cranberry Ginger Compote would also be a delicious accompaniment.*

## Smoky Winter Vegetable Ratatouille (GF,V)

*Tomatoes, zucchini, eggplant and yellow squash are layered with a silky smoked paprika parmesan tomato sauce and roasted until tender.*

## Whole Wheat Dinner Rolls (V)

*House-made soft and buttery whole wheat rolls served with butter.*

## Green Garden Salad (Vegan,GF)

*Fresh spring greens embellished with grated carrots, sliced cucumber & grape tomatoes. House-made buttermilk ranch, balsamic vinaigrette and house-made croutons are included.*

## Roasted Butternut & Apple Soup (GF,V,DF)

*Butternut squash and apples are roasted to caramelize, simmered in vegetable stock with garlic and onions and pureed until silky smooth. Garnished with dried cranberries and toasted pepitas.*

## Fresh Whole Cranberry Ginger Sauce (Vegan,GF)

*Fresh cranberries are simmered with brown sugar, candied ginger, cinnamon & cloves for a tart & sweet sauce to round out savory dishes.*

## Flourless Chocolate Cake (V,GF) or Maine Blueberry Panna Cotta (Vegan,GF)

*Chocolate cake that is light in weight but generous with chocolate flavor, served in slices and topped with powdered sugar. Whipped cream available. Maine blueberry panna cotta is layered with a coconut cream parfait style. This dish is vegan and dairy free.*