



SUGARLOAF®

Banquet Menu





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Breakfast Menu



Continental Breakfasts

Minimum 15 Guests. Priced Per Guest.

All served with Assorted Chilled Juices, tea & freshly brewed Carrabassett Coffee.

Daybreak \$8

*Maine Blueberry Muffins
Raspberry Strudel
Sliced Fresh Fruit*

First Tracks \$10

*Maine Blueberry Muffins
Cinnamon Muffins
Sliced Fresh Fruit
Assorted Cereals
Granola & Flavored Yogurts*

Last Chair \$10

*Cinnamon Rolls
Raspberry Strudel
Sliced Fresh Fruit
Assorted Cereals
Granola & Flavored Yogurts*

Healthy Start \$11

*Maine Blueberry Muffins
Cinnamon Muffins
Sliced Fresh Fruit
Granola & Flavored Yogurts
Bagels & Cream Cheese*



Breakfast to Go

Minimum 10 Guests. Priced Per Guest.

All served with Coffee & Tea Selections.

Hot Breakfast to Go \$9

Ham or Bacon, Egg & Cheese Sandwich

Piece of Whole Fruit

Bottled Juice

Coffee

Cold Breakfast to Go \$9

Bagel & Cream Cheese

Flavored Yogurt

Piece of Whole Fruit

Bottled Juice

Coffee



Breakfast Buffets

Minimum 25 Guests. Priced Per Guest.

All served with Coffee & Tea Selections.

Spillway Breakfast \$13

- Chilled Orange Juice*
- Chilled Cranberry Juice*
- Maine Blueberry Muffins*
- Raspberry Strudel*
- Assorted Cereals & Granola*
- Farm Fresh Scrambled Eggs*
- Breakfast Potatoes*
- Whole Fresh Fruit*
- Cinnamon French Toast*
with Sugar Shack Maple Syrup
- Choice of Sausage Links or Smoked Bacon*

Superquad Breakfast \$15

- Chilled Orange Juice*
- Chilled Cranberry Juice*
- Maine Blueberry Muffins*
- Cinnamon Muffins*
- Raspberry Strudel*
- Bagels & Cream Cheese*
- Assorted Cereals & Granola*
- Farm Fresh Scrambled Eggs*
with Cheddar Cheese and Chives
- Breakfast Potatoes*
- Whole Fresh Fruit*
- Waffles with Sugar Shack Maple Syrup*
- Sausage Links*
- Smoked Bacon*



Breakfast Enhancers

Minimum 25 Guests. Priced Per Guest.

Chef Attendant required \$75 per station.

Waffle Station \$4

*Waffles with Sugar Shack Maple Syrup,
Seasonal Fresh Berries & Fresh Whipped Cream*

Omelet Station \$5

*Eggs, Green & Red Bell Peppers, Onions,
Tomatoes, Mushrooms, Spinach, Ham,
Bacon and Cheddar Cheese*

A'la Carte

- Granola Bars \$2.50 each*
- Oatmeal (Serves 12) \$24*
- Individual Flavored Yogurts..... \$2.50 each*
- Whole Fruit \$2 each*
- Fresh Fruit Display (Serves 25) \$125*
- Bagels & Cream Cheese (1 Dozen) \$25*
- Cinnamon Rolls (1 Dozen)..... \$25*
- Assorted Danish (1 Dozen)..... \$30*

- Muffins (1 Dozen)..... \$33*
Maine Blueberry or Cinnamon
- Raspberry Strudel (1 Dozen) \$32*
- Coffee Cake (Serves 24) \$33 each*
Blueberry, Lemon Poppy Seed or Cinnamon Streusel
- Croissants (1 Dozen)..... \$30*
- Fresh Baked Raisin Scones (1 Dozen)..... \$34*

Beverages

- Freshly Brewed Carrabassett Coffee (Serves 24, 1½ gallons)..... \$34*
- Chilled Orange, Cranberry or Ruby Red Grapefruit Juice (Serves 16, 1 gallon) \$20*
- Lemonade or Iced Tea (1 gallon) \$18*
- Assorted 20 oz. Sodas \$3 each*
- Bottled Waters..... \$3 each*
- Poland Spring Lemon or Raspberry Sparkling Water \$3.50 each*
- Non-Alcoholic Sparkling Fruit Punch (1 gallon) \$20*
- Maine Apple Cider (1 gallon)..... \$24*
- Red Bull..... \$5 each*



Take a Break...



Take a Break

Minimum 25 Guests. Priced Per Guest.



Cookie Time \$5

Chocolate Chip Cookies
Oatmeal Raisin Cookies
Fudge Brownies
Milk
Carrabassett Coffee (Regular & Decaf)
Assorted Hot Teas



The Healthful Break \$9

Fresh Seasonal Fruit Kabobs
Raspberry Strudel
Individual Flavored Yogurts
Granola Bars
Assorted Bottled Juices
Poland Spring Sparkling Water




Pub Break \$7

Veggie Tray
Moose Mix
Whoopie Pies
Spinach Dip with Flatbread Crisps
Assorted Sodas and Bottled Water



A'la Carte

<i>Candy Bars</i>	\$2.50 each
<i>Chips & Homemade Salsa</i>	\$3 (per person)
<i>Pretzels & Snack Mix</i>	\$3 (per person)
<i>Brownies (1 Dozen)</i>	\$26
<i>Chocolate Chip Cookies (1 Dozen)</i>	\$26
<i>Oatmeal Raisin Cookies (1 Dozen)</i>	\$26
<i>Dessert Bars (1 Dozen)</i>	\$33
<i>Whoopie Pies (1 Dozen)</i>	\$30
<i>Kettle Chips & French Onion Dip (serves 25)</i>	\$30
<i>Fruit Kabobs (1 Dozen)</i>	\$32
<i>Moose Mix (trail mix, serves 25)</i>	\$32
<i>Flatbread Pita Crisps & Guacamole (serves 25)</i>	\$35

A close-up, slightly blurred photograph of a long white tray filled with a variety of sliced meats, cheeses, and vegetables. The tray is filled with a mix of bread slices, some topped with meats like ham, salami, and pepperoni, and others with cheeses and vegetables like tomatoes, onions, and mushrooms. The tray is lined with white paper.

Lunch Menu



Plated Lunch

Maximum 50 Guests. Priced Per Guest.

Includes Chef's Choice Dessert and Iced Tea or Lemonade.

Wraps \$13

Roast Beef, Honey Ham, Smoked Turkey or Veggie. Includes choice of Caesar Salad or Soup from Chef's List.

Chicken Caesar Wrap \$13

Chicken Caesar Wrap (Grilled Chicken, Romaine, Parmesan, Croutons & Caesar Dressing in a Garlic Wrap)

Includes choice from Chef's Soup List

Turkey Club \$14

Turkey Club (Smoked Turkey, Lettuce, Tomato & Honey Bacon) served with Kettle Chips and a Pickle.

Includes choice from Chef's Soup List

Lobster Roll (Market Price)

Includes New England Clam Chowder, Granny Smith Apple Cole Slaw and Kettle Chips.



Maine Chili \$14

Homemade Chili

Served with Cheddar Cheese and Sour Cream.

Includes Flatbread Crisps & Cornbread Muffins.

Steak Salad \$17

6 oz. Sirloin Steak with Artisan Lettuce with Roasted Red Peppers, Goat Cheese and Fried Onions.

Grilled Chicken Salad \$17

Encrusted Chicken Breast with Fromage, Sun-Dried Tomatoes, Roasted Red Peppers, Croutons, Shaved Parmesan Cheese and a Caesar Dressing.



Lunch to Go \$12

Minimum 10 Guests. Priced Per Guest.

Your choice of any (3) sandwiches or wraps listed below. All boxed lunches include potato chips, whole fruit, appropriate condiments, utensils and a drink.

- *Roast Beef & Cheddar*
with Lettuce and Tomato
- *Ham & Swiss*
with Lettuce and Tomato
- *Veggie Wrap*
*Onions, Roasted Red Peppers,
Tomatoes, Lettuce, Shredded
Mozzarella & Hummus*
- *Turkey BLT Wrap*
with Lettuce, Tomato and Bacon
- *Chicken Salad Wrap*
with Lettuce and Tomato
- *Grilled Chicken Caesar Wrap*
*with Romaine, Parmesan, Croutons
and Caesar Dressing*



Lunch Buffets

Minimum 25 Guests. Priced Per Guest.

Sugarloaf Deli \$15

Smoked Turkey, Roast Beef, Honey Ham

Cheddar, American and Swiss Cheeses

Assorted Whole Fruit

Garden Salad

with Ranch & Balsamic Vinaigrette Dressings

Country-style Potato Salad

Cookies & Fudge Brownies

Includes: choice of Chef's Soups (see below, Bread & Butter Basket, Lettuce, Tomatoes, Onions, Pickles, Mayonnaise & Mustard

Chef's Soups

Chili

Meat or Vegetarian

New England Clam Chowder

Roasted Corn Chowder

Mulligatawny Soup

Chicken, Apples, Rice in a Curry Broth

Butternut Squash Soup

White Bean Escarole

Mountainside BBQ \$19

Granny Smith Apple Cole Slaw

Country-style Potato Salad

Grilled Bone-In Chicken

Breasts, Thighs, Wings & Drumsticks

BBQ Pulled Pork with Onion Rolls

Country-style Baked Beans

Corn on the Cob

Cornbread Muffins

Maine Blueberry Cobbler

Bigelow Mountain \$16

Chili

Meat or Vegetarian with Cheddar Cheese and Flatbread Pita Chips

Garden Salad

with Ranch and Balsamic Vinaigrette Dressings

Steamed Red Hot Dogs and Rolls

Assorted Finger Sandwiches

Chicken, Tuna and Egg Salad

Homemade Macaroni & Cheese

Kettle Chips

Wild Berry Shortcake

DESSERTS

Any of the following desserts can be added to your lunch buffet for an additional fee; please ask your Service Coordinator for pricing.

Apple Blossom Tart

Topped with a Caramel Drizzle and Homemade Whipped Cream

Lemon Mascarpone Cake

Key Lime Pie

Chocolate Lava Cake

Chocolate Mousse

Bourbon Pecan Pie

Blueberry White Chocolate Cheesecake

Tiramisu

Maine Blueberry Cobbler



Design Your Own \$20

Artisan Bread Basket with Butter

Your Choice of Soup (see below)

Your choice of Salad (see below)

Your Choice of (2) Entrees (see below)

Your Choice of Starch (see below)

Chef's Choice Vegetables

Chef's Choice Dessert

Entrees

Grilled Salmon

with a Whole Grain Mustard Rosemary Glaze

Grilled Chicken Parmesan

*Bruschetta Crusted Chicken with Fresh Tomato,
Basil, Thyme and Honey*

Tenderloin Tips

with a Black Pepper Cream Sauce

Bistro Filet

*Served on Caramelized Onions and Peppers
in a Jack Daniels Sauce*

Baked Stuffed Sole

with a Maine Shrimp Stuffing and Lobster Sauce

Sugar Shack Maple Glazed Salmon

Mushroom Tart

*Puff Pastry filled with Mushrooms, Shallots,
Goat Cheese and Spinach*

Chef's Soups

Chili

Meat or Vegetarian

New England Clam Chowder

Roasted Corn Chowder

Mulligatawny Soup

Chicken, Apples, Rice in a Curry Broth

Butternut Squash Soup

White Bean Escarole

Starches

Roasted Red Potatoes

Aged Basmati Rice

Roasted Garlic Mashed Potatoes

Baked Potatoes

Au Gratin Potatoes

Salads

Garden Salad

with Ranch & Balsamic Vinaigrette Dressings

Spinach Salad

*with Spinach, Eggs, Bacon, Red Onions, Dried Cranberries
and a Raspberry Vinaigrette Dressing*

Classic Caesar Salad

with Croutons & Parmesan Cheese

Country-style Potato Salad

Pasta Salad

Tabbouleh Salad

*Parsley, Tomatoes, Onions, Cracked Wheat
with a Lemon Dressing*

Edamame Salad

*Roasted Corn, Sweet Red Peppers, Onions, Dried Cranberries
mixed with a Wine Vinaigrette*

Black Bean Salad

*Black Beans, Red Kidney Beans, Corn, Green and
Red Peppers finished with Parsley and Spices*



Displays & Presentations

The following stations may be added at an additional cost to enhance your event.

Imported and Domestic Cheeses

*With Seasonal Fruits Crackers,
Ranch and Hummus Dips*

25 Guests \$125

50 Guests \$175

100 Guests \$300

Vegetable Tray

*With Assorted Vegetables,
Ranch & Hummus Dips*

25 Guests \$85

50 Guests \$160

100 Guests \$275

Combo Cheese and Vegetable Tray

25 Guests \$100

50 Guests \$175

100 Guests \$325

The Snubber Platter \$225

Includes Assorted Cheeses & Meats with Breads and Dips served with Toasted Baguettes and a Fig Preserve. Cheeses include: Gouda, Gorgonzola Blue Cheese, Blueberry White Stilton, Baked Brie wrapped in Puff Pastry, Assorted Cheese Spreads, Cheddar, Swiss and Pepper Jack. Meats Include: Hard Salami, Capicola and Prosciutto. Serves 25 people.

Antipasto Display \$100

Includes Artisan & Fresh Basil Mix, Mozzarella Balls, Country Olives, Red Cherry Tomatoes, Artichoke Hearts, Marinated Mushrooms, Pancetta, Pepperonchinis and Pepperoni with a Balsamic Dressing. Serves 25 Guests.

Seasonal Fresh Fruit Display

Includes Fresh Pineapple, Strawberries, Cantaloupe, Honey Dew Melon and Seasonal Berries served with yogurt & chocolate dip.

25 Guests \$125

50 Guests \$175

Seafood Coastal Display

Includes Grilled Jumbo Shrimp, Smoked Mussels, Smoked Salmon, Fried Calamari served with a Chipotle Cocktail Sauce and a Mustard Aioli

25 Guests \$225



Dips

The following stations may be added at an additional cost to enhance your event.

Individual 7-layer Dip \$60

Authentic 7-Layer Dip with Pico de Gallo and Flatbread Pita Crisps. Serves 25 Guests.

Spinach & Artichoke Dip \$75

Spinach & Artichoke Dip with Flatbread Pita Crisps. Serves 25 Guests.

Maine Crab Dip \$100

Maine Crab Dip with Flatbread Pita Crisps. Serves 25 Guests.

Roasted Buffalo Chicken Dip \$75

Dip Includes Buffalo Chicken with Caramelized Onions and Cream Cheese served with Flatbread Pita Crisps. Serves 25 Guests.



Cold Hors D'oeuvres

Priced Per 25 Pieces.

<i>Bruschetta</i>	\$ 50
<i>Antipasto Skewers</i>	\$100
<i>Assorted Crostinis</i>	\$ 75
<i>Flavors: Goat Cheese Sun-Dried Tomatoes & Kalamata Olives, Cumin White Bean, Salmon Gravlox, Roasted Garden Vegetable Cheese Spread</i>	
<i>Dijon Beef & Asparagus Rolls</i>	\$100
<i>Rare Tenderloin of Beef on a Toasted Baguette</i>	\$175
<i>with a Horseradish Cream Sauce.</i>	
<i>Sriracha Devilled Eggs</i>	\$ 30
<i>Seared Tuna on a Cucumber</i>	\$ 75
<i>with a Wasabi Sauce</i>	
 <i>Chilled Jumbo Shrimp with Cocktail Sauce</i>	 \$2.50 each
<i>Grilled Shrimp wrapped in Pancetta</i>	\$ 3 each



Hot Hors D'oeuvres

Priced Per 25 Pieces.

<i>Pot Stickers with Ginger Sauce</i>	\$ 50
<i>Spicy Chicken Wings</i>	\$ 50
<i>with Blue Cheese Dressing</i>	
<i>Meatballs</i>	\$ 50
<i>BBQ, Swedish or Sweet & Sour</i>	
<i>Chicken Tenders with Honey Mustard</i>	\$ 50
<i>Mushroom Caps</i>	\$ 50
<i>stuffed with Sausage & Herbs</i>	
<i>Crab Rangoons</i>	\$ 55
<i>Rolled Chicken Quesadillas</i>	\$ 60
<i>Vegetarian Spring Rolls</i>	\$ 60
<i>Sicilian Arancini</i>	\$ 65
• <i>Stuffed with Asiago Cheese</i>	
• <i>Stuffed with Oven-Roasted Butternut Squash</i>	
<i>Masa Cake</i>	\$ 65
<i>Stuffed with Roasted Pork Cotija Cheese</i>	
<i>Beef Meatballs</i>	\$ 65
<i>stuffed with Port Wine and Braised Portobello Mushrooms</i>	
<i>Buffalo-Style Chicken Meatball</i>	\$ 65
<i>stuffed with Bleu Cheese</i>	
<i>Mushroom Caps</i>	\$ 75
<i>stuffed with Crab Meat</i>	
<i>Spanikopita</i>	\$ 75
<i>Chicken Satay Skewers</i>	\$ 75
<i>Curry Fried Maine Shrimp Shooters</i>	\$ 95
<i>Smoked Seafood</i>	\$ 100
<i>with Mussels & Tomato Shooter</i>	
<i>Maine Crab Cakes with Rémooulade</i>	\$ 100
<i>Jumbo Scallops</i>	\$ 100
<i>wrapped in Bacon with a Maple Glaze</i>	

EVENING



Dinner Menu



SEAFOOD

Plated Dinner

Minimum 25 Guests. Priced Per Guest.

All Dinner Buffets Include Choice of Garden Salad with Ranch & Vinaigrette Dressings, Spinach Salad or Caesar Salad, Choice of Starch, Chef's Choice Seasonal Vegetable, Choice of Dessert and Coffee and Tea Selections

Baked Sole \$28

Filled with a Seafood Stuffing and Lobster Sauce.

Baked Haddock \$28

with a Buttery Herb Crust

SUGAR SHACK

Maple Glazed Salmon \$31

Pan Seared Sesame Encrusted Tuna \$39

*Served with a Soy Cilantro Sauce
with Pickled Ginger & Wasabi*

Surf & Turf \$48

SURF CHOICES

Lobster Tail

Grilled Shrimp

Maine Crab Cake

Skewered Scallops

with a Lemon/Lime Ritz Cracker Crust

TURF CHOICES

Top Sirloin Steak

Bruschetta Crusted Chicken

Pork Chop

Petite Filet



BEEF, PORK & LAMB

Plated Dinner

Minimum 25 Guests. Priced Per Guest.

All Dinners include Choice of Garden Salad with Ranch & Vinaigrette Dressings, Spinach Salad or Caesar Salad, Choice of Starch, Chef's Choice Seasonal Vegetable, Choice of Dessert and Coffee and Tea Selections.

Bistro Steak \$29

Marinated with Bordelaise Sauce

Top Sirloin Steak \$30

with a Jack Daniels Demi Glace

Filet Mignon \$45

with a Wild Mushroom Sauce

SLOW ROASTED

Prime Rib Au Jus \$38

Roast Pork \$25

Glazed with a Hard Cider Reduction

Pork Chop \$27

with Granny Smith Apple Raisin Chutney

CHAR GRILLED

Lamb Lollipops \$39

with a Whole Grain Mustard Sauce



POULTRY

Plated Dinner

Minimum 25 Guests. Priced Per Guest.

All Dinners include Choice of Garden Salad with Ranch & Vinaigrette Dressings, Spinach Salad or Caesar Salad, Choice of Starch, Chef's Choice Seasonal Vegetable, Choice of Dessert and Coffee and Tea Selections.

Bruschetta Crusted Chicken \$26

Chicken Parmesan \$26

CHAR GRILLED

Chicken Breast \$26

Stuffed Chicken \$28

with Goat Cheese, Bacon, Spinach and Sun-dried Tomatoes



VEGETARIAN

Plated Dinner

Minimum 25 Guests. Priced Per Guest.

All Dinners include Choice of Garden Salad with Ranch & Vinaigrette Dressings, Spinach Salad or Caesar Salad, Choice of Starch, Chef's Choice Seasonal Vegetable, Choice of Dessert and Coffee and Tea Selections.

Roasted Root Vegetable Linguine \$22

with a Balsamic Drizzle and Shaved Parmesan

Wild Mushroom Tart \$25

Butternut Squash Ravioli \$25

with a Brown Butter Sage Sauce

Tomato, Spinach & White Cheddar Tortas \$24



Dinner Buffets

Minimum 25 Guests. Unless Otherwise Noted, Priced Per Guest.

All Dinner Buffets include tea selections and fresh brewed Carrabassett Coffee.

Pizza Party \$21

Classic Caesar Salad

White Bean Escarole Soup

Assorted Pizzas to include Cheese, Pepperoni, Pesto Veggie, and Feta & Spinach White sauce

Cannolis & Biscotti

New England BBQ \$23

Add \$75/hour for Seasonal Outdoor Grilling

Garden Salad

with Ranch & Vinaigrette Dressings

Granny Smith Apple Coleslaw

Seasonal Sliced Fresh Fruit Platter

Country-style Potato Salad

Grilled Bone-in Chicken

Breasts, Thighs, Wings & Drumsticks

BBQ Pulled Pork with Onion Rolls

Roasted Red Potatoes

Country-style Baked Beans

Corn on the Cob

Cornbread Muffins

Maine Blueberry Cobbler

Italian \$26

White Bean Escarole Soup

Caprese Salad

with Fresh Mozzarella and Sliced Tomatoes

Chicken Parmesan

Cheese Tortellini

with Marinara or a Pesto Cream Sauce

Vegetable Lasagna

Grilled Vegetables

Garlic Bread

Tiramisu

Yankee Clam Bake

Minimum 50 Guests. Market Price.

(1) One Pound Maine Lobster Per Guest

Clam Chowder

Garden Salad

with Ranch & Vinaigrette Dressings

Spinach Salad

Granny Smith Apple Coleslaw

Seasonal Sliced Fresh Fruit Platter

Roasted Red Potatoes

Corn on the Cob

Steamed Clams

Grilled Sirloin Steak

Cornbread Muffins

Mountain Wild Berry Shortcake



Mountain \$32

Includes Artisan Bread Basket with Butter, Chef's Choice Vegetables and Dessert

Entrees (PLEASE CHOOSE THREE)

Grilled Salmon
with a *Whole Grain Mustard Rosemary Glaze*

Grilled Chicken Breast
with a *Wild Mushroom Cream Sauce*

Roasted Rosemary Rubbed Pork Loin
with a *Hard Cider Reduction*

Seafood Penne
with *Shrimp & Scallops in a Sun-dried Tomato Cream Sauce*

Mushroom Ravioli in a Pesto Cream Sauce

Grilled Chicken Parmesan
Bruschetta Crusted Chicken with Fresh Tomato, Basil, Thyme and Honey

Tenderloin Tips
with a *Black Pepper Cream Sauce*

Bistro Filet
Served on *Caramelized Onions and Peppers*
in a *Jack Daniels Sauce*

Baked Stuffed Sole
with a *Maine Shrimp Stuffing and Lobster Sauce*

Maple Glazed
with *Sugar Shack Syrup*

Mushroom Tart
Puff Pastry filled with Mushrooms, Shallots, Goat Cheese and Spinach

Chef's Soups (PLEASE CHOOSE ONE)

Chili
Meat or Vegetarian

New England Clam Chowder

Roasted Corn Chowder

Mulligatawny Soup
Chicken, Apples, Rice in a Curry Broth

Butternut Squash Soup

White Bean Escarole

Starches (PLEASE CHOOSE ONE)

Roasted Red Potatoes

Aged Basmati Rice

Roasted Garlic Mashed Potatoes

Baked Potatoes

Au Gratin Potatoes

Salads (PLEASE CHOOSE TWO)

Garden Salad
with *Ranch & Balsamic Vinaigrette Dressings*

Spinach Salad
with *Spinach, Eggs, Bacon, Red Onions, Dried Cranberries*
and a *Raspberry Vinaigrette Dressing*

Classic Caesar Salad
with *Croutons & Parmesan Cheese*

Country-style Potato Salad

Pasta Salad

Tabbouleh Salad
Parsley, Tomatoes, Onions, Cracked Wheat with a Lemon Dressing

Edamame Salad
Roasted Corn, Sweet Red Peppers, Onions, Dried Cranberries
mixed with a *Wine Vinaigrette*

Black Bean Salad
Black Beans, Red Kidney Beans, Corn, Green and Red Peppers
finished with *Parsley and Spices*

Desserts

Apple Blossom Tart
Topped with a *Caramel Drizzle and Homemade Whipped Cream*

Lemon Mascarpone Cake

Key Lime Pie

Chocolate Lava Cake

Chocolate Mousse

Bourbon Pecan Pie

Blueberry White Chocolate Cheesecake

Tiramisu

Maine Blueberry Cobbler



Reception Bars

Minimum of 50 Guests. Priced Per Guest.

Stations are based on appetizer portions for your guests.

Chef Attendant required at \$75 per station.

Caesar Salad \$6

Traditional Caesar Salad & Italian Breadsticks

Add Grilled Chicken \$3 per guest

Add Sautéed Shrimp \$7 per guest

Pasta \$8

Bowtie Pasta, Penne Pasta, Cheese Tortellini, Pesto, Alfredo & Marinara Sauces and Fresh Parmesan Cheese

Add Grilled Chicken \$3 per guest

Add Sautéed Shrimp \$7 per guest

Pad Thai Noodle \$12

Thai Noodle in a Vegetable Stir Fry, Coconut Encrusted Shrimp, Curry Chicken and Soy Sauce.

Mexican Fajita \$10

Soft Tacos or Corn Tortilla, Spanish Rice, Black Beans, Onions, Tomatoes, Shredded Lettuce, Salsa, Guacamole, Jack and Cheddar Cheeses, Sour Cream and Tortilla Chips

Add Grilled Chicken \$3 per guest

Add Carne Asada Beef \$7 per guest

Symphony of Desserts \$8

Assorted Mini Cheesecakes, Chocolate Mousse Cups and Dessert Bars



Carvery

Minimum of 25 Guests. Priced Per Guest. Chef Attendent required \$75 per station.

PORK

Honey Glazed Ham \$5
Served with Apple Chutney
and Mustard

POULTRY

Roast Turkey \$6
Served with a Cranberry Relish
Beer Can Chicken \$7

BEEF

Bistro Tenderloin \$9
Prime Rib \$11



Cocktails

Beverage and Alcohol Management Policy We at Sugarloaf, as Food & Beverage Licensees, provide the following guidelines for your safety: The law does not allow consumption of alcohol by minors. If there are young people in your group, please remind them that State ID's are required, and they will be asked to show proof of age if they are under 30 years old. We are happy to provide non-alcoholic beverages. We will also provide wristbands for events that have attendees of mixed ages. Our staff has been TIPS trained and instructed to refuse service to individuals who are visibly intoxicated. In any given situation, we are happy to arrange transportation if needed. Our liquor license prohibits us from allowing you to bring your own liquor onto our premises. A cocktail server is available at \$50 for a 2-hour time period.



Cash Bar

Minimum of 50 Guests. Priced Per Drink.

	HOUSE	CALL	PREMIUM
<i>Cocktails</i>	\$6.50	\$7.50	\$8.50
<i>Bottled Beer</i>	\$5.00	\$6.00	•
<i>Wine by the Glass</i>	\$5.75	\$7.50	\$8.50
<i>Cordials</i>	\$7.50	\$8.50	\$9.50
<i>Multi-Liquor Drinks</i>	\$7.50	\$9.50	\$11.50
<i>Bottled Water</i>	\$3.00	•	•
<i>Sodas</i>	\$3.00	•	•
<i>Juice</i>	\$2.75	•	•

Hosted Bar

Minimum of 25 Guests. Priced Per Person, by the Hour.

	HOUSE	CALL	PREMIUM
<i>1 Hour</i>	\$15	\$18	\$23
<i>2 Hours</i>	\$21	\$27	\$31
<i>3 Hours</i>	\$28	\$35	\$44
<i>4 Hours</i>	\$32	\$43	\$54
<i>5 Hours</i>	\$38	\$51	\$64
BEER & WINE ONLY	HOUSE	CALL	
<i>1 Hour</i>	\$12	\$15	
<i>2 Hours</i>	\$14	\$17	
<i>3 Hours</i>	\$17	\$19	
<i>4 Hours</i>	\$19	\$20	
<i>5 Hours</i>	\$20	\$22	



Liquor Selections

HOUSE

Include, but not limited to:

Smirnoff Vodka
Seagram's Extra Dry Gin
Bacardi Light Rum
Jim Beam Bourbon,
Seagram's 7 Whiskey
Cutty Sark Scotch
Montezuma Tequila

Domestic Beers

Budweiser
Bud Light
Budweiser Select
Michelob Ultra
O'Douls

CALL

Include, but not limited to:

Absolut Vodka
Stoli Ohranj
Tanqueray Gin
Meyers Dark Rum
Captain Morgan Spiced Rum
Jack Daniels
Canadian Club
Dewars White Label Scotch
Jose Cuervo Especial Tequila

Import/Micro Brews:

Imported Beers & Local Microbrews

Cordials:

Bailey's Irish Cream
Sambuca
Kahlua

PREMIUM

Include, but not limited to:

Ketel One Vodka
Bombay Sapphire Gin
Knob Creek Bourbon
Johnny Walker Black
Chivas Regal Scotch
Crown Royal Whiskey
Glenlivet

Cordials:

Grand Marnier
Chambord
Frangelico
Amaretto



Guarantee Policy

Sugarloaf requires that all menus be submitted to our Catering & Conference Service Manager at least three weeks prior to your function. A final guarantee is required three working days prior to the event.

This guarantee or the actual number served, whichever is greater, will be the number for which you will be charged. The Sugarloaf kitchen will prepare food for 5% above the guaranteed guest count. Should the number in your party change considerably, we reserve the right to move your group to a more appropriately sized room or location.

All food and beverage served at Sugarloaf must be prepared and served by resort staff. No outside food or beverage can be brought to a resort function (the exception is made for wedding cakes prepared by a licensed food service professional).

Dining

Buffet tables are replenished frequently to maintain a quality appearance and provide each guest with every selection. Buffets are priced for 90-minute duration only. At the conclusion of each buffet function, all food and beverages (with the exception of wedding cakes) become the property of Sugarloaf Resort and cannot be taken from the banquet function.

Due to the delicate preparation involved with food service, Sugarloaf shall not be responsible for food quality, should meal periods be delayed by the customer in excess of 30 minutes beyond the pre-arranged mealtime.

Functions served with less than the required minimum attendance of 25 people will be charged a per guest surcharge up to the 25 people minimum required. Plated options are suggested for groups this size. Small group menus are available, please ask your Conference Service Manager.

Security & Engineering

The Resort cannot assume responsibility for damage or loss of personal property or equipment left in any meeting or banquet room. The Resort may require additional security staff for event functions. Your Conference Service Manager can assist you with these arrangements.

Décor

We are ready to assist you with all décor. Caution is requested when attaching items to walls, doors, or ceilings. No nails, pins, or tacks of any sort may be used. Please notify us of your needs so we can assist you with the installation and the materials needed to do so. Any damages due to careless decorating will be the group's responsibility.

Pricing

A maximum of two entrées per plated event will be allowed, with the exception of any special dietary requirements.

We require counts on each entrée and any special dietary requirements three working days in advance. If a selection with a minimum is chosen for groups with less than that minimum, the minimum price still holds. For example, a group with 10 guests requesting a menu with a minimum of 15 will be charged for 15 guests. All food and beverage functions are subject to a 19% service charge and the prevailing Maine state tax. Prices are subject to change.

Room Charges

Specific requirements for the set up of a room, which include Audio Visual, must be confirmed a minimum of 72 hours prior to your event. Changes made to pre-arranged set up plans within 72 hours of the event are subject to a \$100 room change fee, per room.

Group Shipment

All boxes sent before the conference, must be labeled to the attention of the Conference Services Manager with the recipient's name, group affiliation and event date. The resort cannot receive any materials prior to seven days before arrival. Shipments received before that date are subject to an additional storage fee of \$5.00 per box, per day.

Service Fees & Taxes

All prices are subject to a 19% service charge and applicable state and local taxes. Current state sales tax is 7% and is subject to change without notice.