

# Hors D'Oeuvres, Specialties & Receptions

## Cold Appetizers

Crudites with Creamy Garlic Herb Dip.....	\$2.95 per person
Smoked Salmon Platter with Chopped Egg, Capers, Dill Sauce.....	\$125.00 per 50 pieces
Fruit & Cheese Display Served with Crackers.....	\$2.95 per person
Sliced Fresh Fruit with Strawberry Cream Cheese Dip.....	\$2.95 per person
Fontinella Cheese Wheel w/ Pulled Bread or Crackers.....	\$3.95 per person
Olives, Pepperoni, Imported Cheeses, Maytag, Fontinella, Stilton.....	\$3.95 per person
Caramelized Brie with Fig Jam and Grapes.....	\$3.50 per person

## Hot Appetizers

	per 50 pieces	per 100 pieces
Fresh Sea Scallops Wrapped in Bacon.....	\$100.00	\$195.00
Miniature Assorted Quiche.....	\$80.00	\$150.00
Spinach & Feta Phillo Triangles.....	\$85.00	\$160.00
Homemade Italian Meatballs.....	\$75.00	\$140.00
Mushroom Caps with Crab Stuffing.....	\$95.00	\$175.00
Miniature New Orleans Chicken Skewers or Teriyaki Chicken Skewers.....	\$80.00	\$150.00
Chicken Wings (Hot or Mild) with Bleu Cheese Dressing.....	\$75.00	\$145.00
Brie with Raspberry Encroute.....	\$95.00	\$185.00
Mushroom Turnovers.....	\$75.00	\$140.00
Mini Tacos with Sour Cream and Salsa.....	\$65.00	\$125.00
Beef Nachos, Cheese, Guacamole, Salsa, Sour Cream.....	\$65.00	\$120.00
Deep Fried Mushroom with Horseradish Dip.....	\$75.00	\$140.00
Coconut Shrimp with Orange Citrus.....	\$95.00	\$185.00
Italian or Florentine Stuffed Mushrooms.....	\$70.00	\$135.00
Hot Artichoke Dip with Toasted Pita Points.....	\$65.00	\$120.00
Chicken Saltimbocca Bites.....	\$90.00	\$175.00
Vegetable Spring Rolls.....	\$85.00	\$165.00

## Deluxe Appetizers

Rare Cold Peppered Tenderloin with Horseradish & Toast Points.....	\$200.00 per 50 guests
Jumbo Shrimp Cocktail.....	\$100.00 per 50 pieces
Petite Beef Wellingtons.....	\$125.00 per 50 pieces
Crab Cakes with Lemon Shallot Mayonnaise.....	\$100.00 per 50 pieces

To assist us in planning your event, we require a confirmed attendance guarantee 5 working days prior to each function, not subject to reduction. Please add 20% Service Charge and 7% Sales Tax to prices. Prices quoted are subject to change.

*Dinner entrees include salad as first course and starch and vegetable choices. All dinner entrees include freshly baked bread and butter.*

### *Salad, choice of:*

*Freshly tossed Garden Salad or Caesar Salad.*

*For a Greek Style or Antipasto Style add \$1.95 per person*

### *Potato, choice of:*

*Baked Potato with Sour Cream*

*Oven Roasted Potatoes with  
fresh herbs & chives*

*Mashed Potato*

*Rice Pilaf*

*Red Bliss Garlic Mashed*

### *Vegetable, choice of:*

*Maple Glazed Carrots*

*Green Beans with Sautéed Almonds*

*Broccoli Sautéed with Garlic, Olive oil*

*Fresh Sautéed Seasonal Vegetables*

### *Dessert, choice of:*

*Strawberry or Blueberry Shortcake*

*Toll House Sundae*

*Gingerbread with Whipped Cream*

*Assorted Cookies and Brownies*

*Hot Fudge Brownie Delight*

*Ice Cream Puff with Hot Fudge*

*Apple Crisp with Ice Cream*

*\* Wedding Receptions, clients cake is served as dessert, no cake cutting fee is applied*

## Carne (Meat Selections)

Chicken Cordon Bleu.....	\$23.95
<i>Hand stuffed with Swiss Cheese and Ham, breaded, baked, finished with a pan gravy</i>	
Chicken Cordon Bleu in Puff Pastry.....	\$24.95
<i>Our Chicken Cordon Bleu wrapped in puff pastry and baked, a house favorite</i>	
Baked Stuffed Chicken.....	\$21.95
<i>Boneless breast of chicken stuffed with herb and bread stuffing, topped with a pan gravy</i>	
Chicken Breast Heritage.....	\$23.95
<i>Lightly breaded and stuffed with fresh basil, provolone cheese and prosciutto ham, and finished with a white wine cream sauce</i>	
Baked Chicken Parmigiana.....	\$21.95
<i>Boneless breast of chicken, breaded, sauteed and baked in tomato sauce topped with mozzarella</i>	
Chicken with Artichokes.....	\$21.95
<i>Boneless breast of chicken basted in white wine, garlic &amp; herbs, topped with artichokes, roasted red pepper, tomatoes &amp; scallions</i>	
Chicken Diane.....	\$21.95
<i>Boneless breast of chicken sauteed with mushrooms and scallions, finished with a Brandy &amp; Dijon mustard demi-glaze</i>	
Chicken Marsala.....	\$21.95
<i>Boneless breast of chicken, pan seared with mushrooms, marsala wine and demi glaze</i>	
Prime Rib of Beef (10 oz.).....	\$26.95
<i>Ribeye roast baked to perfection with fresh garlic and cracked black peppercorns, topped with a pan prepared au jus</i>	
Filet Mignon (8 oz.)...Cooked to perfection, served with house made Bernaise Sauce.....	\$30.95
Large New York Sirloin 10 oz. ....	\$24.95
<i>Hand cut and Charbroiled, served with gorgonzola butter</i>	
Surf and Turf Combination.....	\$32.95
<i>Petite Filet Mignon with choices of Seafood</i>	
Childs Meal (Under Age 12)...Chicken Fingers and French Fries.....	\$10.95

*All dinners are served with your choice of Salad, Potato or Rice, Vegetable, Dessert, Fresh Italian Bread, Coffee, Tea and Decaf*

*Split menus welcomed - Please limit selection to 2 entrees \*Wedding Receptions, clients cake is served as dessert.*

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## *Del Mar (Of the Sea)*

<i>Haddock Florentine</i> .....	\$23.95
<i>Fresh haddock lightly breaded, baked and served with a spinach and mushroom boursin sauce</i>	
<i>Broiled Haddock</i> .....	\$22.95
<i>Fresh fillet of haddock broiled in lemon butter with a cracker crumb topping</i>	
<i>Baked Stuffed Haddock</i> .....	\$24.95
<i>Fresh fillet of haddock stuffed with our special blend of herbs and crabmeat, topped with a newburg sauce</i>	
<i>Oven Poached Salmon</i> .....	\$25.95
<i>Fresh Fillet served with a citrus infused hollandaise sauce</i>	
<i>Broiled Scallops</i> .....	\$26.95
<i>Fresh scallops topped with herbed cracker crumbs, with butter and lemon quarters</i>	
<i>Baked Stuffed Scallops</i> .....	\$29.95
<i>Fresh scallops topped with herbed cracker and crabmeat stuffing, white wine, lemon and butter topping</i>	

## *Pasta and Vegetarian Options*

<i>Penne Rigati (Ziti), Fettucini or Spaghetti</i> .....	\$21.95
<i>Topped with our own tomato sauce and served with Meatballs or Italian Sausage</i>	
<i>Wild Mushroom Ravioli</i> .....	\$21.95
<i>Choice of Marinara or Parmesan Cream Sauce</i>	
<i>Eggplant Parmigiana</i> .....	\$21.95
<i>Thin sliced eggplant, breaded and deep fried, served with penne pasta, topped with melted provolone and mozzarella cheese and our marinara sauce.</i>	
<i>Stuffed Shells</i> .....	\$21.95
<i>Ricotta stuffed shells topped with our own tomato sauce and served with Meatballs or Italian Sausage</i>	
<i>Fettucini Alfredo Primavera</i> .....	\$21.95
<i>Fettucini topped with garden vegetables and topped with a rich Alfredo sauce</i>	
<i>Pasta Primavera (Vegan friendly)</i> .....	\$21.95
<i>Penne pasta prepared w/ garden fresh vegetables, sauteed with olive oil, garlic, herbs and white wine.</i>	
<i>Pasta Primavera (Vegan acceptable)</i> .....	\$21.95
<i>Garden fresh vegetables served in our own tomato sauce over penne pasta</i>	

*Pasta dinners served with Choice of Salad, dessert, fresh Italian bread, coffee, tea and decaf*

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*\* Wedding Receptions, clients cake is served as dessert*

# Dinner Buffets

## The Heritage Buffet

*Chef's Carving Station with  
Roast Turkey Breast with Pan Gravy  
Ziti Marinara  
Homemade Italian Meatballs & Italian Sausage  
Fresh Broiled Haddock in Butter & Crumbs  
Three Grain Wild Rice with Roasted Red  
Peppers  
Caesar Salad or Garden Salad  
Relish Tray  
Fresh Baked Italian Bread  
Coffee, Tea, Decaf  
\$21.95*

## Italian Dinner Buffet

*Stuffed Shells  
Fettucine Alfredo  
Homemade Meatballs  
Italian Sausage with Peppers and Onions  
Chicken Parmigiana  
Roasted Pepper Salad and Marinated Mushrooms  
Antipasto Style Salad  
Caesar Salad  
Fresh Baked Italian Bread  
Tiramisu or Canolli  
Coffee, Tea, Decaf  
\$24.95*

## Celebration Buffet

*Chef's Carving Station with  
Baked Ham and Cranberry Glaze  
Chicken Parmigiana  
Fettucine Alfredo  
Homemade Italian Meatballs  
Sausage, Peppers and Onions  
Fresh Vegetable Medley  
Garden or Caesar Salad  
Potato Salad or Rice Pilaf  
Relish Tray  
Fresh Baked Italian Bread  
Choice of Dessert\*  
Coffee, Tea, Decaf  
\$22.95*

## Deluxe Buffet

*Chef's Carving Station  
Roast Beef with au jus and  
Roasted Turkey Breast with Pan Gravy  
Ziti Marinara  
Italian Sausage & Roasted Red Peppers  
Homemade Italian Meatballs  
Broiled Scallops with Lemon Butter  
& Crabmeat Topping  
Oven Roasted Potato or Rice Pilaf  
Relish Tray  
Garden Salad or Caesar Salad  
Fresh Baked Italian Bread  
Choice of Dessert\*  
Coffee, Tea, Decaf  
\$27.95*

*All buffets are prepared for "on premises" consumption only and may be customized to suit your taste.*

*\* Client's Wedding cake is served for dessert with Wedding Receptions • It is our pleasure to tailor a menu for you.*

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## Specialty Buffets

### The Ultimate Buffet

*Carved Prime Rib, Carved Whole Turkey  
And Cranberry Glazed Ham  
Served with Pan Gravies, Horseradish Sauce and Au Jus  
Rice Pilaf • Deep Fried Vegetables  
Seafood Newburg  
Chicken Picatta or Chicken Marsala  
Parslied Potatoes or Oven Roasted Red Potato  
Fresh Sauteed Vegetable Medley consisting of:  
Broccoli, Carrot, Cauliflower,  
Red Pepper, Pea Pods  
Caesar Salad with Roasted Red Pepper  
Antipasto Style Salad or Greek Style Salad  
Assorted Deluxe Bread Display  
Coffee, Tea, Decaf  
Choice of Dessert\*  
\$32.95 per person*

### The Majestic Buffet

*Carved Prime Rib of Beef served with  
Horseradish Sauce and Au Jus  
Chicken Cordon Bleu  
Three Grain Wild Rice  
Baked Stuffed Haddock  
Oven Roasted Potato  
Buttered Carrots  
Broccoli with Cheese Sauce  
Caesar Salad, Garden Salad  
Croissants, French Rolls, Whole Grain Rolls  
Coffee, Tea, Decaf  
Choice of Dessert\*  
\$28.95 per person*

### Country Buffet

*Carved Roast Pork Loin served with  
Pan Gravy and Applesauce  
Apple Onion Stuffing • Boneless Barbequed Chicken  
Homemade Sweet Potato Salad and Cole Slaw  
Buttered Peas • Maple Glazed Carrots  
Buttered Carrots  
Jalapeño Cornbread  
Whipped Potatoes  
Maine Blueberry Cake\*  
Coffee, Tea, Decaf  
\$25.95 per person*

*It is our pleasure to customize buffets to your tastes and budget.*

*\* Wedding Receptions, clients cake is served as dessert, no cake cutting fee is applied  
Minimum of 50 guests required for our buffets*

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# *Pasta, Appetizer Portions and Family Style*

## *Pasta Appetizers*

<i>Fettuccini Alfredo</i> .....	<i>\$3.95 per person</i>
<i>Penne pasta with Red Sauce</i> .....	<i>\$3.25 per person</i>
<i>Pasta Primavera, garlic/oil or red base with fresh vegetables</i> .....	<i>\$3.95 per person</i>

## *Antipasto Plate*

<i>Selection of Italian Meats &amp; Cheeses, Olives, Hot Peppers, Pepperoncini, Artichoke Hearts, Hard Boiled Egg</i> .....	<i>\$4.95 per person</i>
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## *Sheet Pan Pizzas, Fresh Dough, House Made*

<i>Pepperoni, Three Cheese, Loaded, Sausage, Vegetarian</i> .....	<i>\$40.00 per sheet</i>
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## *Stuffed Breads, Fresh Dough, House Made*

<i>Broccoli and Cheese, Roasted Red Pepper and Cheese, Pepperoni, Sausage and Cheese, Spinach and Cheese</i> .....	<i>\$35.00 per loaf</i>
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## *Party Snacks*

<i>Potato Chips with Clam Dip</i> .....	<i>\$2.50 per person</i>
<i>Nacho Chips with Guacamole and Salsa</i> .....	<i>\$2.50 per person</i>
<i>Goldfish and Pretzels</i> .....	<i>\$2.25 per person</i>
<i>Assorted Mixed Nuts</i> .....	<i>\$3.25 per person</i>

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# Complete Wedding Packages

## Wedding Packages

### Tier One

Chair Covers, your choice of colors  
Select any of our Dinner Buffets  
(Specialty Buffet extra)  
Or any two sit down entrees  
Champagne Toast in Garnished Glass  
Hot and Cold Appetizers during Social Hour  
Clients Wedding Cake Served for Dessert  
Coffee, Tea, Decaf station  
\$42.95 per person\*\*

### Tier Two

Chair Covers, your choice of colors  
Candles and Floral Centerpiece  
Champagne Toast in Garnished Glass  
Hot and Cold Appetizers during Social Hour  
Choose any two sit down entrees, or any  
of our Dinner Buffets (Specialty Buffet extra)  
Chocolate Fountain served for dessert with  
Clients Wedding Cake  
Coffee, Tea, Decaf station  
\$53.95 per person

### Tier Three

Chair Covers, your choice of colors  
Candles, Mirrors and Floral Centerpiece  
Hot and Cold Appetizers during Social Hour  
Champagne Toast in Garnished Glass  
Open Bar first Hour  
A bottle of red and a bottle of white  
Wine served with dinner  
Choose any two dinner entrees or Specialty Buffet  
Viennese Dessert table served with  
Clients Wedding Served for Dessert  
Coffee, Tea, Decaf service  
\$68.95 per person

### Ultimate Package

Chair Covers, your choice of colors  
Candles, Mirrors and Floral Centerpiece  
Champagne Toast in garnished glass  
Open Bar for four hours  
Deluxe Hot and Cold Appetizers during Social Hour  
Wine service with dinner  
Customized Buffet or Tailored Dinner Entrees  
Tuxedo Chocolate fountain and Petite fours  
served with  
Clients Wedding Cake for Dessert  
Coffee, Tea, Decaf service  
\$92.95 per person

*Above packages are personalized to each bride with our wedding coordinator, we are happy to customize menus, colors and timeline for your event.*

*\*\*Excludes Surf and Turf and Filet Mignon entrees*

*Minimum of 50 guests required.*

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# *Additional Banquet & Meeting Information*

## *Beautifully Decorated Function Rooms for All Occasions*

*The Italian Heritage Center is a very special place to hold your shower, rehearsal party, large or small meetings, seminars, and large banquets. We take care of all the details, so you can enjoy the relaxing and congenial atmosphere provided by our friendly, courteous staff. Our menu is extensive, and it is our pleasure to tailor our menus to your individual needs and budget.*

- *Weddings*
- *Banquets*
- *Meetings*
- *Receptions*
- *Parties*
- *Conferences*

• *Weddings*

*Seating for over 500 • Full Liquor Service*

### *Meetings, Seminars, Trade Shows*

*We offer several choices for meetings, with ample breakout space available. Complete audio visual services are available. Our convenient Greater Portland location is easily accessible from the Maine Turnpike and the Interstate Highways. Ample free parking and discounted hotel room rates make the Italian Heritage Center the perfect place for your next function. We can seat over 500 guests and have a full liquor license. The Italian Heritage Center has complete handicapped access throughout.*

### *Meeting Rooms - Dimensions*

*Columbus Room..... 6400 sq. ft.*

*Seats up to 450 people, with room for dancing*

*Da Vinci Room ..... 2100 sq. ft.*

*With balcony and fireplace Seats up to 135 guests*

*Montessori Library..... 360 sq. ft.*

*Included in the Columbus rental*

### *Meeting Rooms - Pricing*

*The cost for facilities required is figured on each event and is based on the total of food purchased. We will be pleased to discuss deposits, guarantees, and other items or questions to help finalize the details of your event.*

### *Wedding Receptions and Special Events*

*Let our professional staff and Wedding Planner work with you to orchestrate your perfect day. We offer free consultation on all events and complete Wedding coordination. Wedding Receptions include complimentary champagne toast for your bridal party, full linen and china set-up, and cake service. Chair covers, specialty linens, punch fountains and chocolate fountain are all available to create the ultimate event.*

*Breakout Areas Available • Handicapped Access Throughout*