STONE COVE
CATERING

We take great pride in crafting each and every detail of your menu so that your style shines in each selection



Hors d 'Oeuvres

From The Sea

- Smoked Salmon Bruschetta
- Maine Crab Crumpet
- Mini Haddock Cakes with Tartar Sauce
- Petite Native Crab Cakes w/ Tartar Sauce
- Mini Lobster Rolls
- Ale Steamed Shrimp with Zesty Cocktail Sauce
- Poached Salmon Cakes topped with Caper Tartar
- Smoked Salmon Mousse on Cucumber Rounds
- Downeast Lobster Bite
- Scallops Wrapped in Bacon with Honey Soy Glaze
- Tequila Lime Shrimp with Cilantro Dipping Sauce
- Smoked Salmon Canape
- Lobster Cocktail
- Smoked Salmon on Potato Pancakes

From the Field

- Fresh Tomato Bruschetta
- Brie and Fig Jam Bite
- Brie and Blueberry Compote in Pastry Cup
- Herb Cheese Stuffed Mushrooms
- Fig and Goat Cheese Toasts
- Fresh Fruit Skewers
- Antipasto Skewers
- Lemon Hummus w/ Raspberry on Grilled Pita
- Falafel Tots
- Rum PaNaanas - Spiced Bananas on Garlic Naan
- Crema di Pecorino Romano with Rst Tomato and Truffle Honey
- Maine Potato Pancakes with Apple Chutney
- Pear, Pecan Toast with Roquefort
- Eggplant “Fries”
- Roasted Tomato and Fresh Mozzarella

From the Farm

- Mini Meatball Slider
- Bacon Wrapped Brussels Sprouts
- Pork Dumplings
- Asiago & Sausage Stuffed Mushrooms
- Burgundy Meatballs
- Maine Maple BBQ Pulled Pork Bite
- Crema di Pecorino Romano w/Proscuitto
- Flank Steak w/ Horseradish Sauce
- Melon Wrapped Prosciutto
- Mini Beef Wellington
- Bacon Wrapped Apple
- Buffalo Chicken Bite
- Lamb Lollipops
- Chicken w/Indian Style Coconut Sauce
- Pork & Lemongrass Dumplings
- Beef Franks in Puff Pastry

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Grazing Boards

Farm Stand
Fresh and roasted vegetables with traditional hummus; roasted red pepper, garlic and herb cheese dip; honey artichoke dip; cucumber yogurt dip

"Sea"cuterie
Salmon and mackerel smoked over Maine wood; ale steamed shrimp, served chilled; in house made boursin cheese, caper, horseradish, zesty cocktail sauce with crackers

Falafel
Traditional falafel, pita triangles, tzatziki, sliced red onion and feta cheese

Mac n'Cheese
Traditional 3 cheese mac n'cheese with toppings including ham, bacon, tomato, chopped red onion, seasoned ground beef, lobster and/or crab

Cheese & Antipasto
A selection of hard & soft cheese, fig jam, an assortment of cured meats and crusty bread

Artisan Cheese and Fruit Table
Locally sourced cheese, fig jam, crackers, sliced melon, pineapple, grapes & strawberries

Bruschetta
Fresh tomato, tri-roasted pepper, & zucchini bruschetta. fresh mozzarella, olive oil and crostini

Philly Cheesesteak
Sliced NY strip steak, traditional Philly cheese sauce, sauteed onions & peppers and rolls

Tatar Tots
Crispy classic Tatar Tots, Buffalo pulled chicken, caramelized onions, sauteed mushrooms & spicy cheddar cheese sauce

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Oysters

Raw	Varietals	Cooked
Oysters can be served either as a station or passed. We serve your oysters with our signature cocktail sauce, champagne mignonette, horseradish, Tabasco & fresh lemon wedges	Norumbega *meaty - mild brine* Glidden Point *plump-clean salty brine* Moondancers *sweet - mild brine* Dodge Cove Meaty-salty-clean finish	Classic Rockefeller Mini Po'boys BBQ Maple Bacon Baked with Herb Butter Grilled Oysters in the Shell with Fresh Citrus Butter

Oysters are harvested from certified clean waters. Your oysters are expertly shucked and served within five minutes of opening

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Salads

Fresh and Flavorful	Greens and Fruit	Salad with a Twist
Israeli Chopped	Field Greens, Fresh Fruit, Chevre, and Walnuts with Lemon Basil Vinaigrette	Fresh Corn & Red Pepper
Field Greens & Fresh Vegetables with Wild Maine Blueberry Vinaigrette	Watermelon, Mint and Feta w/Fresh Squeezed Lime Juice	Signature Waldorf - Broccoli, Celery, Raisins & Apples with Caraway Seed Dressing
Wedge Salad with Tomato, Red Onion, Bacon, Crumbled Blue Cheese, and Buttermilk Ranch	Baby Spinach, Fennel, Onion, and Grapefruit with White Balsamic Vinaigrette	Tomato, Cucumber, and Feta
Classic Caesar Salad	Field Greens & Fresh Strawberries, Toasted Almonds with Champagne Vinaigrette	Cucumber, Radish, and Dill
Deconstructed Caprese	Baby Spinach, Dried Cranberries & Toasted Almonds with Maine Maple Vinaigrette	Curried Chickpea
Mixed Greens with Choice of Dressing		Roasted Cauliflower, Hazelnut & Dried Blueberries
		Lentils, Roasted Corn, Red Onion, Feta Cheese and Parsley Tossed with Lemon Vinaigrette

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Dinner Service Options

BUFFET: All our buffets are Chef attended. Guests are served from a buffet line with our staff controlling the flow of guests to the buffet.

FAMILY STYLE: Dinner is served to each table on large serving platters, from which guests serve themselves, creating a communal “family” experience.

PLATED: Dinner is served individually to each guest based on menu choices, which have been selected by guests prior to the event. This type of service requires the most staff and we work closely with you on what information is required.

ENTREE DUET: All guests are served a plated duet. This type of service requires less staff than a classic plated service due to all guests having the same entree. *We assume some guests will need a vegan/vegetarian option.

STATIONS: A fun way to incorporate a theme into your food menu! Stations are spread out to allow guests to pick and choose their meal. Stations can be Chef attended or self-serve

We are well-versed in each style and are happy to talk with you about the merits of each and how they might fit within your vision and budget.

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Entrées

Ocean	Farm	Vegetarian
Haddock Escovitch	Athenian Lemon Chicken	Roasted Vegetable White Lasagna
Poached Salmon with Lemon Butter Sauce	Lamb Chops with Dijon Demi	Spaghetti Squash with Roasted Corn and Cherry Tomatoes
Native Maine Crab Cakes with Caper Tartar Sauce	Medallions of New York Strip Loin with Fresh Herb Chimichurri or Smoked Onion Butter or Smoked Tomato Butter	Black Bean & Quinoa Cakes with Balsamic Reduction
Pan Seared Halibut	Chicken Piccata	Nine Grain Stuffed Pepper
Baked Stuffed Haddock with a White Wine Cream Sauce	Chicken with Apples and a Hard Cider Sauce	Stuffed Shells with Garlic Cream Sauce
Blackened Scallops with Fresh Fruit Salsa	Marinated & Grilled Flank Steak with Fresh Herb Compound Butter	Eggplant Parmesan
Dry Rubbed, Roasted Salmon with Tomato Vinaigrette	Rosemary Roasted Chicken	Beyond Meat Sausage with Peppers & Onions
Haddock Piccata	Maine Maple BBQ Pulled Pork	Vegetable Kabobs
Scallops Florentine	All Natural Slow Roasted Prime Rib served with Au Jus	Farro Risotto with Baby Bella Mushrooms
Haddock Adriatico	Roasted Pork Tenderloin with Apple Brandy Compote	Falafel with a Citrus Sesame Sauce
Baked Local Fish with a Citrus Butter	Braised Short Ribs	Farro with Blistered Tomatoes, Fresh Garden Pesto and Baby Spinach
Baked Scallops topped with Lobster and Buttered Crumbs	Chicken Marsala	

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Accompaniments

Vegetable	Starch
Roasted High Hopes Farm Seasonal Vegetables	Au Gratin Potatoes
Brussels Sprouts Roasted with Bacon	Orzo tossed with Olive Oil and Fresh Garden Herbs
Tarragon Carrots	Herbed Rice
Gingery Green Beans	Ranch Roasted Potatoes
Sauteed Cabbage & Carrots	Roasted Corn Couscous
Maple Thyme Acorn Squash	Whipped Potatoes
Green Beans with Roasted Red Peppers and Artichoke Hearts	Whipped Butternut Squash
Garlic Green Beans with Toasted Almonds	Roasted Barley and Mushrooms
Creamed Spinach	Scalloped Potatoes
Roasted Beets with Orange and Feta	Lavender Roasted Tri-Color Potatoes
Roasted Asparagus	Wild Rice
Zucchini with Walnuts and Garlic	Crispy Smashed Potatoes
	Israeli Cous Cous with Roasted Veggies

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Traditional Maine Lobster Bake

Each guest is served: 1 ¼ lb Maine Lobster, Steamers or Mussels, Corn on the Cob, Steamed Potato, Steamed Onion, Hard Boiled Egg. Drawn Butter. Wild Maine Blueberry Cake



Late Night Snack

Grilled Cheese Triangles	French Fries
Popcorn with a Variety of Toppings	Hand Cut Potato Chips
Pretzel Bites with Warm Brie Cheese	Flatbread Pizzas
Assorted Sliders	Tatar Tot Station
Pancake “Poppers”	Bacon, Egg & Cheese Croissant Sandwich

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Lunch

Maine Lobster Rolls Local Crab Salad Rolls Chicken Salad Freshly Roasted Turkey Seasonal Vegetable Wraps Mini Italians Ham and Swiss	Roast Beef with Horseradish Aioli London Broil Wrap Falafel BLT Steak or Chicken Caesar Tuna Salad	**Also Available** A full selection of platters including- sandwiches, wraps, assorted meats, cheeses and dips. Try our homemade bbq dusted potato chips!



Breakfast/Brunch

Omelet Stations Freshly Baked Pastries, Muffins & Bagels Ducktrap of Maine Smoked Salmon Streusel Topped French Toast Bake Home Fries	Fresh Fruit Display Applewood Smoked Bacon Buttermilk Waffles Corn Beef Hash Quiche or Frittata

Dessert

We're happy to provide dessert sourced from local bakers

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