

Full-Service Dinners

An Elegant Alternative to a Buffet. Sit Back and Relax While We Serve Your Guests.



Entrees

Stuffed Filet of Sole au Gratin	Market	Baked Stuffed Chicken
Broiled Salmon with Dill Sauce	Market	Chicken Marsala -with mushrooms and Marsala Sauce
Roast Loin of Pork with Stuffing		Chicken Teriyaki
Our Famous Seafood Newburg over Rice		Herb-Roasted Half Chicken
Baked Ham with Pineapple & Raisin Sauce		Chicken Parmesan
Seafood Casserole with Cracker Topping		Chicken Cordon Bleu-stuffed with Ham & Swiss cheese
Baked Stuffed Shrimp	Market	Pasta Primavera -fresh vegetables over pasta
Turkey Dinner, Holiday Style		Beef Tips Teriyaki- with mushrooms and onions over rice
Broiled Scallops in Honey Sauce	Market	Pot Roast with Gravy
Lobster Dinner - New England Clam Chowder, Boiled Maine Lobster with Drawn Butter, Steamed Clams or Mussels in season	Market	Prime Rib au Jus (10 minimum)

Pre-Ordered Entree Selections:

You may choose: Three Entrees for 25 to 50 people; Two Entrees for up to 75 People;

*One Entree if more than 75 People. *Extra Entree Selection is available per person

Please submit final count for each entree fourteen(14)days before event.

Appetizers A La Carte

Fruit Cup • Fresh Melon Wedges • Soup Du Jour • Shrimp Cocktail

All dinners are served with:

Garden Salad • Hot Vegetable •

Choose One Starch per Entree: Baked Potato, Rice Pilaf, or Oven-Roasted Herbed Potatoes •

Fresh Baked Dinner Rolls & Butters • Choose One Dessert • Coffee, Decaf & Tea

Desserts - Please Choose One

Chocolate Mousse with Whipped Cream •

Cheesecake with Strawberries • Ice Cream Sundae

Brenda's Signature Desserts

(Optional Dessert Upgrades- Available for an Additional Charge)

Delicious~ Seasonal Desserts

Please, ask!

All prices are subject to 8% Maine state food tax, and 17 1/2% service & setup charge (20% for full service menu). Your final count (the guaranteed minimum for which you will be charged) must be submitted 5 days prior to event. Prices subject to change without notice.

Hors D'oeuvres & Starters

Transform your function into an event.



Hot Hors D'oeuvres

(priced per 50 pieces)

Boneless Chicken Fingers

Mozzarella Sticks,

Sweet Italian Meatballs (65-75 Meatballs)

Swedish Meatballs

Buffalo Wings with Cool Dip & Celery

Miniature Quiche Assortment

Scallops Wrapped in Bacon

Market

Stuffed Mushroom Caps with Crabmeat Stuffing

Fresh Breaded Mushrooms

Mini Egg Rolls

Jalapeño Poppers stuffed with Cheese

Outback Nachos, chafing dish for 20 people, with Salsa

Munchies

(priced per Person)

Pretzels

Potato Chips

Potato Chips & Onion Dip

Tortilla Chips & Salsa

Cold Hors D'oeuvres

(priced per 50 pieces)

Deluxe Hors d' Oeuvre Sampler Platter

Iced Cocktail Shrimp with Cocktail Sauce

Market

Devilled Eggs

Finger Rolls - Seafood, Ham, Chicken or Egg Salad

Beverages

Punch Bowl (Up to 50 People)

Punch Fountain (Up to 200 People)

Pink Lemonade Fountain (Up to 200)

Coffee by the Pot

Coffee Urn (3 & 1/2 pots)

Pitcher Soda / Lemonade / Iced Tea

Can Soda

Pitcher Orange or Cranberry Juice

Pitcher Milk

Platters & Displays

Fresh Vegetable Platter with Dip

per person

Cheese Display with Assorted Crackers

per person

Deluxe Gourmet Cheeses & Crackers

per person

Sliced Pepperoni, Cheeses & Assorted Crackers

per person

Fresh Seasonal Fruit Display

per person

Fresh Fruits with Cheeses & Crackers

per person

Watermelon Basket (Up to 50 people) Seasonal

Fresh Fruit Peacock (Up to 150 people) Seasonal

(Beautiful Skewered Fruit fans out from a watermelon body)

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Luncheon Buffets

Deli Buffet

Available until 2:00 p.m., Monday thru Friday only.

- ∞ Fresh Garden Salad Station featuring:
Lettuce, Tomatoes, Cucumbers, Onions
and Assorted Dressings
- ∞ Platter of Fresh Sliced:
Lean Smoked Ham, Smoked Turkey & American Cheese
- ∞ Assorted Fresh Breads & Rolls
- ∞ Mustard and Mayonnaise
- ∞ Pasta Salad
- ∞ Assortment of Olives & Pickles
- ∞ Chef's Dessert Selection
- ∞ Coffee, Decaf & Tea
(25 person minimum)

Luncheon Buffet

- ∞ Finger Rolls, Choose Three Types:
Ham, Egg, Chicken or Seafood Salads
- ∞ Platter of Fresh Sliced
Lean Smoked Ham, Smoked Turkey &
American Cheese
- ∞ Assorted Fresh Breads & Rolls
- ∞ Mustard and Mayonnaise
- ∞ Fresh Garden Salad Station featuring:
Lettuce, Tomatoes, Cucumbers, Onions
and Assorted Dressings
- ∞ Choice of two: Potato Salad, Pasta Salad, Pickled Beets or
Fresh Cut Coleslaw
- ∞ Assortment of Olives & Pickles
- ∞ Chef's Dessert Selection
- ∞ Coffee, Decaf & Tea
(40 person minimum)

Add Lasagna with Meat Sauce
or Baked Ziti au Gratin
to any Lunch or Deli Buffet

Soup & Deli Buffet

Available until 2:00 p.m. Monday thru Friday only.

- Fresh Garden Salad Station featuring Lettuce, Tomato, Onion and Assorted Dressings
- Platter of Fresh Sliced Baked Ham, Smoked Turkey & American Cheese
- Assorted Fresh Breads & Rolls, Mustard and Mayonnaise, Lettuce & Tomato
- Hot Homemade Soup du Jour with Crackers
- Pasta Salad ● Assortment of Olives & Pickles
- Chef's Dessert Selection ● Coffee, Decaf & Tea
(25 person minimum)

Bountiful Hot Buffets

Deliciously Prepared & Beautifully Displayed



Hot Dinner Buffet

*Fresh Garden Salad Station featuring: Salad Greens, Tomato Wedges, Sliced Cucumbers & Onions
with Assorted Dressings & Croutons*

*Rainbow Rotini Pasta Salad · Assorted Olives & Pickles · Hot Vegetable du Jour · Rice Pilaf
Fresh Dinner Rolls with Butter & Margarine · Chef's Dessert Selection · Coffee, Decaf & Tea*

Choice of Two Hot Entrees

*Lasagna with Meat Sauce · Vegetarian Lasagna · Beef, Vegetarian or Chicken Stir Fry ·
Chicken Pot Pie · Baked Ziti Marinara au Gratin · Honey Mustard Chicken ·
Swedish, Sweet Italian, or BBQ Meatballs*

Two Entrees: (25 Person Minimum) Three Entrees: (40 Person Minimum)

Add a Carving Station - See "Buffet Enhancements"

Deluxe Hot Dinner Buffet

*Display of Fresh Sliced Seasonal Fruits · Garden Salad Station featuring: Salad Greens, Tomato Wedges,
Sliced Cucumbers & Onions, Seasoned Croutons and Assorted Dressings · Cottage Cheese ·*

Deli Platter of Freshly Sliced Virginia Ham & Smoked Turkey with Appropriate Condiments

Assorted Olives & Pickles · Fresh Dinner Rolls with Butter & Margarine ·

Chef's Dessert Selection · Coffee, Decaf & Tea

Choice of Two Salads:

Potato Salad Dijonnaise · Macaroni Salad · Rainbow Rotini Pasta Salad · Fresh Cut Coleslaw ·

Three-Bean Salad · Pickled Beets · Marinated Mushrooms ·

Choice of Two Hot Entrees (additional charge if two or more seafood)

Seafood Newburg · Baked Stuffed Chicken · Sweet St. Louis Style BBQ Ribs · Chicken Parmesan ·

Chicken Marsala · Beef Stroganoff · Hawaiian Chicken · Sweet & Sour Pork · Beef Burgundy ·

Lasagna with Meat Sauce · BBQ Quarter Chicken · Vegetarian Lasagna ·

Chicken, Vegetarian or Beef Stir Fry ·

Pot Roast with Gravy · Chicken Teriyaki · Baked Fish with Cracker Topping · Honey Mustard Chicken ·

Swedish, Sweet Italian, BBQ or Sweet & Sour Meatballs · Baked Ham with Pineapple Raisin Sauce

Choice of One Accompaniment:

Mashed Potatoes · Rice Pilaf · Oven Roasted Seasoned Potatoes (Baked Potatoes 25¢ extra)

Choice of One Hot Vegetable

Vegetable Medley · Kernel Corn · Honey Glazed Carrots · String Beans Almandine ·

Peas & Pearl Onions · Broccoli or Cauliflower (seasonal)

Two Hot Entrees: (50 Person Minimum) Three Hot Entrees (75 Person Minimum)

Add a Carving Station - See "Buffet Enhancements"

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Buffet Enhancements

Extra touches to thrill your guests.



Add a Carving Station to Your Buffet!

A perfect addition for your Buffet, carved to order for your guests.

Prime Rib Carving Station

Glazed Baked Ham Carving Station

Roast Pork Loin Carving Station

Roast Turkey Breast Carving Station

Elegant Dessert Stations

Brenda's Seasonal Dessert Station

Homemade desserts which reflect the delicious flavors of each season.

Strawberry Shortcake Station

Our delicious homemade biscuits, strawberries, and whipped cream.

New York Cheesecake Station

Luscious creamy slices of cheesecake, strawberries & whipped cream

Ice Cream Sundae Bar

Complete with vanilla ice cream, chocolate sauce, strawberries, jimmies, crushed M&M's, chopped nuts, whipped cream & cherries for the top.

Deluxe Dessert Station

When only the best will do, a stunning display of decadent desserts. Includes a chocolate mousse station, luscious cheesecake served with strawberries & whipped cream, beautiful petit fours and an array of luscious deluxe dessert bars.

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Breakfasts & Breaks



Continental Breakfast

Fresh-Baked Muffins

Assorted Donuts

Orange & Cranberry Juices

Coffees & Teas

Add Sliced Fresh Seasonal Fruits

Hot Breakfast Deluxe Buffet

Scrambled Farm Fresh Eggs

Fresh Biscuits with Country Gravy

Buttermilk Pancakes or French Toast

Maple Syrup

Bacon and Sausage

Home Fries

Fresh Muffins & Donuts

Fresh Fruit Medley

Orange Juice/Cranberry Juice

Coffee, Decaf & Tea

(25 Person Minimum)

Hot Breakfast Buffet

Scrambled Farm Fresh Eggs

Bacon/Sausage

Home Fries

*Choice of Two: Muffins, Donuts, Danish or
Yogurt*

Orange Juice/Cranberry Juice

Coffee, Decaf & Tea

(25 Person Minimum)

Break Time

Donuts

Muffins

Fresh Baked Cookies

Fresh-Baked Brownies

GORP (Granola, M&M's & Raisins)

Coffee by the Pot

Coffee Station (per person)

Coffee Urn (3 & 1/2 pots)

Pitcher Soda / Lemonade / Iced Tea

Can Soda

Pitcher Juice

Pitcher Milk

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Conference & Meeting Menu

The Easiest Way to Plan a Successful Meeting or Seminar



Conference Menu

Start Off With: *Fresh Brewed Coffee, Decaf & Tea*
Freshly-Baked Muffins
Assorted Donuts
Orange & Cranberry Juice

Morning Break: *Refill of Coffee, Decaf & Tea*

Lunch Time: *Fresh Garden Salad Station featuring:*
Lettuce, Tomato, Onion and Assorted Dressings
Pasta Salad
Olives and Pickles
Homemade Brownies
Soft Drinks & Coffee
Choose One Lunch Choice, below:

*Sliced Platter of Smoked Ham,
Turkey and Cheese*
Assorted Fresh Breads & Rolls
Sandwich Condiments

or

*Lasagna
with Meat Sauce
served with
Dinner Rolls & Butter*

Afternoon

Break: *Refill of Coffee (Add Homemade Cookies for 1.00 per person)*

(25 Person Minimum)

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Our Policies



We hope this information answers most of your questions. If you should have additional queries, please feel free to call Amanda Saucier our Banquet Coordinator at 474-0011. Thank You.

Room Rental Information

The Room Fee is dependent upon the size of your party. All food and beverages are to be provided by T & B's Celebration Center, and are not allowed to leave the premises. You will be allowed to bring in a cake for your function. Daytime functions must end by 4:00 p.m. but will be negotiable depending upon function size and day. Upon availability the room can be rented at \$150.00 per extra hour. We reserve the right to move parties to a room suitable for the amount of guests guaranteed.

Planning & Final Counts

Upon booking, an estimated amount of guests and a non-refundable \$500 deposit is required.

Three weeks prior to your event, a revised estimate is required, if necessary. Your final requirements regarding menu & beverage selections, napkin color (white or burgundy), and room set up are due. And your non-refundable 50% deposit is due.

Five Days Prior: Your final count and final payment are due. If no final count is received, you will be billed for the original or revised estimate, whichever was submitted last.

For your convenience we are prepared to set up for 5% over your guarantee (does not apply to full service dinners). There is an extra charge for any people over that 5% allowance. T & B's Celebration Center is not responsible for providing meals to additional guests over the 5% allowance. We reserve the right, in extreme weather conditions, to not put your message on marquis at roadside.

Menu Pricing

Food and beverage prices are subject to change.

Deposits and Payments

A non-refundable deposit of \$500.00 is required to guarantee your event. Bookings remain tentative until a deposit and signed contract is returned to our Banquet Coordinator. This deposit is non-fundable, and required to guarantee your event. **Three Weeks Prior:** A non-refundable 50% deposit of the estimated final amount is due. **Five Days Prior:** Final payment is due. These requirements may be waived at the discretion of our Banquet Coordinator. We accept as payment: Cash, Personal or Business Checks, Check Cards, MasterCard, Visa & Discover. Billing must be authorized in advance by Banquet Coordinator.

Service Charges & Taxes

Maine State Tax (currently 8%), and 17 1/2% Service /Setup Charge is applicable to all food and (pre-ordered) beverages. A 20% Service Charge is applied should you order the Full Service Dinners. Should your organization be Tax-Exempt, you are required to supply us with a copy of Exemption certificate before your function date, in order to not be charged Maine State Tax.

Cancelation Policy

If your event is cancelled 30 days to 21 days in advance, 50 % of estimated total is due (based on your last estimate of attendance). If your event is cancelled less than 7 days in advance, the last guaranteed number is due in full.

Alcohol / Bar Policies

Maine State Law prohibits any alcohol (even champagne) to be brought onto the premises, or to be brought outside. It is illegal for minors under 21 to consume alcohol. Anyone caught furnishing alcohol to a minor will be asked to leave along with the minor. We proudly serve responsibly, using professional bartenders who reserve the right to discontinue alcohol service to anyone deemed intoxicated.

Smoking

In accordance with Maine State Law, T & B's Celebration Center is a smoke free environment.

Liability & Decorating

T & B's Celebration Center is not responsible for any articles on our premises before, during or after your function. We do not allow anything to be affixed or attached to surfaces with nails, tacks, tape, or by other means without prior consent from Banquet Coordinator. Use of confetti must be pre-authorized, and there is a cleanup charge for confetti if it is used. The customer assumes full responsibility for damages done to premises by themselves or guests. It is the customer's responsibility to pass this information along to anyone decorating or setting up equipment, etc. for them.

Off-Site Catering

T & B's Celebration Center gladly provides catering at outside locations. Generally there is a 150-person minimum for Off-Site Catering, and an additional \$200 delivery & breakdown fee.