

# Union Bluff Meeting House

*Thank you for considering the Union Bluff Meeting House for your upcoming event. We will be happy to work with you to ensure all your needs are met. Included in the following pages are our menu offerings, site information, and general policies. Please read through this information carefully, and should you have any questions, please feel free to contact us.*

## Policies

**Room rental fee.** The Grand Ballroom accommodates up to 250 guests, the Breakwater Room accommodates up to 100 guests, the Edgemere Room accommodates up to 60 guests, the Surfbreaker Room accommodates up to 12 guests and the gathering room accommodates up to 10 guests. A room rental fee may apply; please inquire with our Event Coordinator.

**Deposits.** The first deposit amount is due upon signing of contract. A major credit card is required to be on file for any additional charges that may be incurred. All deposits are non-refundable. Dates are not guaranteed until a signed contract with deposit is received.

**Food and Beverage Minimums.** There may be a food and beverage minimum for the event; please inquire with our Event Coordinator. Outside food and beverage items are not permitted with the exception of certain vendor supplied items that cannot be provided on-site.

**Additional Requirements.** Any event going past 9pm may require the booking of all eight rooms above the function hall, based on availability. A final guest count is due 10 days prior to the event date and needs to include any vendor meals. Final charges are based on the final guest count or the number of guests served, whichever is greater. All menus carry a \$2 surcharge for parties less than 40 guests.

**Cancellations.** Any cancellations must be made 3 months prior to avoid full payment. All deposits are non-refundable.

**Pricing.** All charges carry a 5% administrative fee, all taxable items carry an 8% Maine State Sales Tax, and all food and beverage items carry a 15% gratuity charge. All menu items are subject to change due to market costs and availability.

**Décor.** You are welcome to bring in any décor that is completely removable without damage to the facility or property. All décor must comply with safety codes established by the Town of York. All items brought in must be removed at the end of the event; any additional labor required for cleaning and/or removal will carry an additional fee.

**Parking.** From May to October, any guest attending an event at the Meeting House must park in our remote lot located a third of a mile from the Meeting House. Shuttle or valet service can be arranged for an additional fee. Any guests staying at the hotel can park on-site.

**Hotel Rooms.** Hotel rooms may be blocked in advance for your guests. All hotel rooms are subject to the policies of the Union Bluff Hotel.

# COCKTAIL STATIONS

*Enjoy cocktail stations for your evening rather than having a sit down meal. A cocktail party will keep your guests moving around and socializing all night long. Pair these with some of our passed hors d'oeuvres and dessert stations on the following pages.*

*\*Cocktail stations are open for two hours\**

## *Taco Station*

**\$12.00 per person**

Hard and Soft Tacos / Chicken and Beef / Cheddar Cheese  
Sour Cream / Crisp Lettuce / Tomatoes / Salsa / Guacamole

*\*Fish tacos carry a \$2.00 up charge.*

## *Asian Cuisine Station*

**\$13.00 per person**

Teriyaki Beef Skewers / Chicken Satay with Peanut Sauce  
Seaweed Salad / Salted Edamame / Pot Stickers  
Spring Rolls / Crab Rangoons

## *Wing Station*

**\$9.00 per person**

Fried chicken wings with three of the following sauces.  
Buffalo / Thai Peanut / Teriyaki / BBQ / Ginger Garlic

## *Late Night Station*

**\$10.00 per person**

Choice of three:

Beef Sliders / Pigs in a Blanket / Chicken Finger Bites / Mozzarella Sticks  
Fried Dough / Jalapeño Poppers / Stromboli

Some specialty stations require a uniformed chef at an additional charge of \$50 per station per hour.

## *Meat Ball Station*

**\$11.00 per person**

Shallot Orange / Herb Cheese / Mushroom / Tomato / Jalapeno Chili / Sage Cream  
Pickled Ginger BBQ / Tomato Goat Cheese / Red Onion Thyme / Buffalo Blue Cheese

## *Flat Bread Station*

**\$7.00 per person**

Choice of three of the following flatbreads:

Pineapple, Ham and Dried Cranberries / Sausage, Bell Pepper and Pepperoni  
Pesto, Roasted Tomatoes and Ricotta Cheese / Chicken, Bacon and BBQ Sauce  
Caramelized Onion, Feta Cheese and Calamata Olives / Shrimp Scampi

## *French Fry Station*

**\$6.00 per person**

Selection of Shoestring Fries, Sweet Potato Fries, Waffle Fries and Steak Fries.

Toppings: Garlic Aioli, Curried Ketchup, Chipotle Aioli, Ranch Dressing,  
BBQ Sauce, Honey Mustard.

\*Poutine (Cheese Curd and Gravy), Chili OR Melted Cheese carry a \$2.00 up charge each

## *Mashed Potato Bar*

**\$8.00 per person**

House Made mashed potatoes served in a mini-martini glass with toppings bar of:

Bacon / Broccoli / Cheese / Sour Cream / Chives / Mushroom Gravy

Some specialty stations require a uniformed chef at an additional charge of \$50 per station per hour.

# THE DRIFTWOOD

House Salad

***One entrée:***

(for a choice of two entrees, add \$2pp)

Thyme Marinated Hanger Steak

Pork Tenderloin

Chicken Marsala

Seafood Stuffed Haddock

Grilled Pasta Primavera

Coffee and Tea

Dessert of Cookie and Brownie Bar

*\$34 per person*

# **THE WHANITA**

*Choice of two displayed hors d'oeuvres:*

Vegetable Crudité Platter

Domestic Cheese and Cracker Display

Fresh Fruit Display

Hummus Display

Assorted Baked Brie Display

Fresh Mozzarella and Tomato drizzled with  
Balsamic Vinegar and oil

*Choice of one:*

House or Caesar Salad

*Choice of two Entrées:*

Thyme Marinated Hanger Steak

Broiled Haddock with Crumb Topping

Chicken Marsala

Roasted Pork Tenderloin

Pan Seared Salmon

Coffee and Tea

Dessert of Seasonal Fruit Crisp or Pie with Whipped Cream

*\$42 per person*

# THE PLAZA

## *Choice of two stationary displays:*

Vegetable Crudité Platter

Domestic Cheese and Cracker Display

Fresh Fruit Display

Hummus Display

Assorted Baked Brie Display

Fresh Mozzarella and Tomato drizzled with  
Balsamic Vinegar and oil

## *Choice of five hors d'oeuvres passed:*

Truffle Mac & Cheese

Chicken Satay with Peanut Sauce

Carbonara Risotto Cake

Mini Crab Cakes

Scallops wrapped in Bacon

Vegetable Spring Roll

Fried Artichoke Hearts stuffed with Goat Cheese

Pulled Pork Cannoli

## *Stations*

Prime Rib, Pork Steam ship, Baked Ham OR Turkey

Carving Station

Pasta OR Mashed Potato Station

Salad Station

(includes House Salad and Caesar Salad with Rolls)

Coffee and Tea

Dessert Bar of Assorted Bars and Truffles

## *\$49 per person*

*\* All specialty stations require a uniformed chef at an additional charge of \$50 per chef per hour.*

# **THE NUBBLE**

## *Choice of two displayed*

Vegetable Crudité Platter

Domestic Cheese and Cracker Display

Fresh Fruit Display

Hummus Display

Assorted Baked Brie Display

Fresh Mozzarella and Tomato drizzled with

Balsamic Vinegar and oil

## *Choice of two passed hors d'oeuvres:*

Truffle Mac & Cheese

Chicken Satay with Peanut Sauce

Carbonara Risotto Cake

Mini Crab Cakes

Scallops wrapped in Bacon

Asian Short Rib Pot Pie

Fried Artichoke Hearts stuffed with Goat Cheese

Pulled Pork Cannoli

## *Choice of one:*

New England Clam Chowder, House Salad or

Caesar Salad

## *Choice of two entrees:*

Roast Prime Rib of Beef

Chicken Cordon Bleu

Stuffed Pork Loin

Seafood Stuffed Haddock

Grilled Salmon with Dill Cucumber Salsa

Coffee and Tea

Dessert of Chocolate Cake or Cheese Cake (choose one)

*\$55 per person*

# NEW ENGLAND CLAMBAKE

*Traditional clambake includes:*

New England Clam Chowder

House Salad

Steamers

Corn-on-the-Cob

Steamed New Potatoes

1 ¼ pound Steamed Lobster

Served with fresh drawn butter and  
dinner rolls

Choice of Lemon Pepper Chicken in  
Place of Lobster available.

*~Market Price*



# **DINNER BUFFET**

Includes dinner rolls and butter, coffee and tea.

## ***Soup and Salad***

Please choose two of the following.

New England Clam Chowder / Roasted Vegetable

Chicken Tortellini

Classic House Salad / Caesar Salad

## ***Side Dishes***

Please choose three of the following.

Roasted Red Potatoes / Twice Baked Potatoes

Rice Pilaf

Seasonal Vegetable Medley / Green Beans Almandine

Maple Glazed Carrots

## ***Entrees***

Please choose two of the following.

Chicken Marsala / Chicken Cordon Bleu

Baked Stuffed Haddock / Dill Salmon

Roasted Pork Loin / Vegetable Lasagna

## ***Dessert***

Please choose one of the following.

Seasonal Fruit Crisp / Seasonal Pie / Cheese Cake

Bread Pudding / Chocolate Cake

***\$44 per person***

# CARVING STATIONS

*Carving stations are open for one hour.*

## *Prime Rib*

Served with rolls, Bearnaise sauce and a horseradish cream sauce.

**\$12.00 per person**

## *Pork Steamship*

Leg of pork with rolls and a hot and spicy mustard.

**\$10.00 per person**

## *Oven Roasted Turkey*

Served with rolls, a cranberry sauce and traditional gravy.

**\$8.00 per person**

## *Virginia Baked Ham*

Honey glazed and served with rolls and a whole grain mustard.

**\$7.00 per person**

All carving stations require a uniformed chef at an additional charge of \$50 per station per hour.

# **DINNER STATIONS**

*Dinner Stations are open for one hour.*

## *Pasta*

**\$10.00 per person**

Served with garlic bread and parmesan cheese.

Choice of two pastas;

Penne / Rotini / Cheese Tortellini / Linguini / Orchetta

Choice of two Sauces:

Alfredo / Bolognese Sauce / Tomato Basil / Cheese / Pesto / Roasted Tomato

## *Risotto*

**\$8.00 per person**

Choose two of the following;

Black Truffle / Chive / Mushroom / Cheese & Rosemary / Pancetta

## *Mashed Potato Bar*

**\$7.00 per person**

House made mashed potatoes served in a mini-martini glass with toppings bar of:

Bacon / Broccoli / Cheese / Sour Cream / Chives / Mushroom Gravy

## *Meatball Station*

**\$8.00 per person**

Choice of Regular or Turkey Meatballs with three of the following sauces:

Shallot Orange / Herb Cheese / Mushroom / Tomato / Jalapeno Chili / Sage Cream  
Pickled Ginger BBQ / Tomato Goat Cheese / Red Onion Thyme / Buffalo Blue Cheese

## *French Fry Station*

**\$5.00 per person**

Selection of Shoestring Fries, Sweet Potato Fries, Waffle Fries and Steak Fries.

Toppings: Smoked Sea Salt, Vidalia Onion Sea Salt, Garlic Aioli, Curried Ketchup, Green Goddess Dressing, BBQ Sauce, Honey Mustard.

\*Poutine (Cheese Curd and Gravy), Chili OR Melted Cheese carry a \$2.00 up charge each

Some dinner stations require a uniformed chef at an additional charge of \$50 per station per hour.

# HORS D'OEUVRES

*All items priced for a 50 count serving.*

## Hot Selections

Scallops Wrapped in Bacon .....	\$150
<i>Fresh sea scallops wrapped in apple wood smoked bacon.</i>	
Mini Crab Cakes .....	\$140
<i>Fresh crab meat lightly seasoned and breaded, served with a red and white cocktail sauce.</i>	
Seafood Stuffed Mushrooms.....	\$130
<i>Mushroom caps stuffed with our seafood bread crumb stuffing.</i>	
Mini Kobe Beef Cheese Burgers .....	\$150
Beef Teriyaki Skewers .....	\$150
Chicken Satay with Peanut Sauce .....	\$140
Sweet Potato and Coconut Chicken .....	\$150
<i>Southern style chicken skewer encrusted with sweet potato and coconut and deep fried.</i>	
Walnut Encrusted Chicken with Crème Fraiche .....	\$150
Asian Short Rib Pot Pie .....	\$140
Grilled Lamb Chops .....	\$190
<i>Rosemary and garlic seasoned lollipop.</i>	
Truffle Mac & Cheese .....	\$135
<i>Andouille sausage with a spicy mustard wrapped in puff pastry.</i>	
BBQ Pork Biscuit .....	\$140
<i>House made pulled pork wrapped in biscuit dough</i>	
Pulled Pork Cannoli .....	\$130
<i>Sweet potato and pulled pork piped into a sweet cannoli shell.</i>	
Lobster Bread Pudding .....	\$185
<i>Lobster with sautéed leeks, fennel and carrots baked in a custard with brioche.</i>	
Vegetable Spring Rolls .....	\$120
Manchego Quince Tart.....	\$140
<i>Manchego cheese and quince fruit in a pastry tart.</i>	
Carbonara Risotto Cake.....	\$150
Fried Artichoke and Goat Cheese .....	\$145
<i>Artichoke heart stuffed with Vermont Goat cheese and rolled in Parmesan and bread crumbs.</i>	
Mini Beef Wellington .....	\$160
<i>USDA choice filet with mushroom and onion dexcelle stuffed in a puff pastry.</i>	
Spanakopita .....	\$140
<i>Traditional spinach, feta cheese and fresh herbs in a triangle phyllo pastry.</i>	
Spinach and Artichoke Tarts .....	\$125

## Cold Selections - All items priced for a 50 count serving.

Jumbo Shrimp Cocktail .....	\$175
Maine Lobster Cocktail .....	\$225
Thyme Cured Beef .....	\$130
Avocado and Goat Cheese Crostini .....	\$100
Chicken Salad Iceberg Boat.....	\$130
Mini Corn Cakes w/Avocado Lime Salsa .....	\$110
Dates filled with Chevre and wrapped in Prosciutto .....	\$130
Prosciutto wrapped Melon.....	\$150
Roasted Tomato Brushetta .....	\$125
Tuna Tar-tar Salsa in Mini Tacos .....	\$160
Beef Carpaccio Salsa on Potato Chip .....	\$160

## Trays & Displays - All items priced to serve 50 people.

New England Cheese Display .....	\$170
Imported Cheese Display .....	\$185
Domestic Cheese and Cracker Display .....	\$150
Vegetable Crudities with Dipping Sauce .....	\$130
Fresh Fruit Display .....	\$150
Fresh Mozzarella and Tomato drizzled with Balsamic Vinegar and Oil .....	\$155
Wheel of Baked Brie in Brioche .....	\$105
Assorted Baked Brie Display .....	\$120
<i>Mini wheels of brie with red raspberry jam, fig and onion jam, wrapped in a puff pastry shell.</i>	
Raw Bar Display .....	\$395
<i>Oysters, clams, jumbo shrimp, cooked chilled mussels and snow crab legs, 25 of each served.</i>	
Hummus Display .....	\$160
<i>Selection of hummus served with carrots, cucumber, Naan Bread and Rosemary crackers.</i>	
Pate Display .....	\$225
<i>Country style, vegetable, duck and chicken pate served with accompaniments.</i>	
Antipasto Classico Display .....	\$240
<i>Served with breadsticks, crackers, olives, roasted red peppers, prosciutto wrapped melon and assorted cured meats.</i>	
Tappas Sampler.....	\$180
<i>Select 3; served with pita bread, crostini, and tortilla chips</i>	
<i>Spinach &amp; Artichoke Dip / Crab Dip / Buffalo Chicken Dip / Roasted Red Pepper Hummus / Bruschetta</i>	

# STARTERS

## Soups

New England Clam Chowder .....	\$7
<i>Our creamy chowder packed with clams.</i>	
Lobster Bisque .....	\$7
Cream of Five Onion .....	\$6
<i>Creamy puree of red onions, leek, shallot, scallions and sweet onion.</i>	
Chicken Tortellini.....	\$6
<i>Hearty soup packed with fresh tortellini.</i>	
Roasted Vegetable .....	\$6
<i>Medley of vegetables simmered in broth.</i>	
Creamy Broccoli.....	\$6
Italian Wedding Soup .....	\$6

## Salads

Classic House Salad with a twist.....	\$6
Special House Salad.....	\$7
<i>Mix of romaine and spring lettuce with crumbled blue cheese, walnuts and chopped apple wood smoked bacon. Served with a balsamic vinaigrette.</i>	
Caesar Salad.....	\$7
Fresh Mozzarella and Tomato Salad.....	\$8
<i>Fresh mozzarella with vine ripe tomatoes served over spring lettuce and paired with a balsamic dressing.</i>	
Artisanal Salad.....	\$8
<i>Artisanal lettuce tossed in oil and vinegar, sunflower seeds, herbed goat cheese and beets.</i>	

# DINNER MENU

*Two items may be selected with an advance pre-count, and all charges are based on the higher priced entrée. Should the entrees be equal in price, a \$2 surcharge will be added to each entrée.*

*All entrees are served with bread and chef's selection of starch and vegetable.*

Prime Rib of Beef .....	\$31
Filet Mignon Served with a Sherry-Bernaise Sauce .....	\$36
Surf and Turf.....	\$45
<i>Roasted NY strip and a steamed lobster tail.</i>	
Petit Filet of Beef with Garlic Roasted Shrimp.....	\$34
Thyme Marinated Hanger Steak.....	\$29
<i>With a garlic confit and herb demi.</i>	
Chicken Marsala.....	\$29
Harvest Stuffed Chicken Breast .....	\$33
<i>Apple and cranberry stuffing topped with a Buerre Blanc sauce</i>	
Seafood Stuffed Chicken.....	\$31
Chicken Parmesan.....	\$27
Caribbean Roasted Chicken.....	\$29
<i>Boneless chicken breast topped with mango chutney and Port wine toasted pecan sauce.</i>	
Mozzarella & Herb Stuffed Chicken Roulade.....	\$31
Chicken Cordon Bleu with a Supreme Sauce.....	\$30
Roasted Pork Loin.....	\$29
<i>Slow roasted center cut pork loin encrusted with fresh herbs and topped with an apple chutney.</i>	
Seafood Stuffed Haddock.....	\$30
Broiled Haddock with New England Crumb Topping.....	\$28
Salmon with a Soy Ginger Glaze .....	\$35
Grilled Salmon with a Dill Cucumber Salsa.....	\$32

*A vegetarian option is always available in addition to your entrée selection vegetable primavera or grilled vegetable timbale.*



## DESSERT STATIONS

### *Ice Cream Sundae Bar*

\$8.00 per person

Choice of three ice creams with sauces, candy and traditional toppings.

### *Chocolate Fountain*

\$7.00 per person

Assorted Fruits / Rice Crispy Treats / Pretzels / Marshmallows / Cream Puffs

### *Cheese Cake Bar*

\$8.00 per person

Lemon, chocolate, and plain cheesecake squares with toppings bar.

### *Candy Bar*

\$6.50 per person

Selection of 6 different candies, displayed with to-go containers.

### *S'mores Station*

\$5.00 per person

*Assorted flavored marshmallows, selection of chocolates and graham crackers, roasted over an open flame.*

Select Dessert Stations require a uniformed chef at an additional charge of \$50 per station.



## DESSERTS

Chocolate Cake .....	\$8
Vanilla Cake .....	\$8
Seasonal Cheesecake .....	\$8
Pie .....	\$6
Apple Crisp .....	\$6
Bread Pudding.....	\$6
Assorted Cookies and Brownies.....	\$5

\*\*Additional \$2 for A La Mode Topping (ice cream)\*\*

# BEVERAGE PACKAGES

*Open bar packages are priced per person per hour or four hours. There is a 10 person minimum; for less than 10 people, please add a \$2 surcharge.*

## One Hour/ Four Hours

Non-Alcoholic ..... (All Night) \$4

All soda, assorted juices and water.

Silver ..... \$12 / \$25

All soda, assorted juices, water, domestic beer, imported beer and house wine.

Gold ..... \$16 / \$32

All soda, assorted juices, water, domestic beer, imported beer, house wine and house liquor cocktails.

Platinum ..... \$19 / \$34

All soda, assorted juices, water, domestic beer, imported beer, house wine and all liquor cocktails.

# BEVERAGE SERVICE

*A la carte pricing.*

## Liquor

House.....\$7.50

Call.....\$8.50

Premium.....\$9 & up

## Bottled Beer

Domestic.....\$4.50

Imported.....\$5.50

## Wine

House- Robert Mondavi Woodbridge.....\$8

Soda.....\$2