



UNION BLUFF

HOTEL & MEETING HOUSE

Thank you for considering the Union Bluff for your function. We are happy to work with you to ensure all your needs are met. Included in the following pages are our offerings and general requirements for your event. Please keep in mind that we are able to customize any menu to fit your needs. Our staff is available at any time to assist you and will ensure your event is personalized and professional.

Nottingham Room: Available for luncheon or dinner parties with a maximum of 30 guests. A private function carries a \$1,000 room fee for 4 hours with a \$1,500.00 food and beverage minimum. Times are customizable and all functions must conclude by 10 pm.

All functions require a non-refundable payment of \$500 to book the date. An additional payment of 50% of the estimated final bill is due 30 days prior to the event. A credit card for final payment is required no later than one week out. Payment in full will be taken at the conclusion of the event. Any cancellation will result in loss of any payments made. A cancellation less than 2 weeks out will require full payment for the event. Payment can be made by cash, check or credit card (MasterCard or Visa). Final guest counts and menu selections are due 10 days prior to the event. Pricing is subject to change up to 30 days prior to the event.

All food and beverages are subject to a 20% service charge and a Maine State sales tax and will be added to your final bill.

Should you have any additional questions, please feel free to contact our one of our Event Coordinators at 207-363-1333 ext. 104, or email us at darleneubmh@girihotels.com. We look forward to working with you to make your event memorable!

Passed Hors D'oeuvres (Based on 30 pieces)

Jumbo Shrimp Cocktail	\$115
Scallops Wrapped in Bacon	\$120
Vegetable Spring Rolls	\$95
Chicken Satay with Peanut Sauce.....	\$95
Tomato, Mozzarella & Basil Skewers	\$90
Beef Canapé with Horseradish Cream Sauce	\$110
Antipasto Skewer	\$105
Mini Crab Cakes	\$100
Spanakopita	\$90

Reception Finger Sandwiches (Based on qty of 30)

Egg Salad Sandwich	\$90
Chicken Salad Sandwich	\$105
Ham Salad Sandwich	\$105
BBQ Pulled Pork Sliders with Pineapple	\$125
Mini Beef Sliders	\$130
Steak & Cheese Slider	\$120
Fried Chicken Sliders	\$115
Fried Haddock Slider.....	\$135
Lobster BLT Slider	\$235

Displays (Serves 30 guests)

New England Cheese Display	\$115
Charcuterie & Cheeses.....	\$125
Antipasto.....	\$155
Assorted Hummus with accompaniments	\$105
Vegetable Crudité	\$85
Fresh Fruit Display	\$95
Assorted Baked Brie	\$75
Raw Bar Display....includes 25 each of shrimp, mussels, clams, oysters and crab legs	\$405

Side Salads

House Salad	\$7
Caesar.....	\$8
Chef's Seasonal Selection.....	\$8
Wedge	\$8

Soups

Cream of Five Onion Soup.....	\$7
Clam Chowder	\$7
Lobster Bisque	\$9

Entrees

*If selecting more than one entrée, all charges are based on the higher priced entrée
All entrees are served with chef paired starch and vegetables, rolls and butter*

Brown Butter Seared Haddock \$29

Seared Tuna with a Ginger Soy Glaze \$30

Grilled Swordfish with a Pineapple Cilantro Compote \$29

Pesto Statler Chicken \$26

Seared Herb Crusted Statler Chicken \$26

Pork Tenderloin Roulade with Sage Vegetable Stuffing \$26

Grilled London Broil with a Garlic Rosemary Demi \$30

Filet with a Garlic Rosemary Demi \$36

Oatmeal Crusted Bone-in Pork Chop with a Sweet & Sour Apple Chutney \$28

Lobster Newburg \$42

Caprese Pasta \$24

Cast Iron Vegetable Stack \$22

Traditional New England Clambake

\$65 per person

New England Clam Chowder

House Salad

Steamers & Mussels

Corn-on-the-Cob

Steamed New Potatoes

1 pound Steamed Lobster

Served with fresh drawn butter & dinner rolls

or

Lemon Pepper Chicken

The Bluff

\$52 per person

Choice of One:

**Clam Chowder ~ Cream of Five Onion Soup ~ House Salad ~ Caesar
Salad**

3 Entrees:

**Chicken Piccata
Grilled New York Strip
Grilled Salmon
Roasted Pork Loin
Chef's Vegetarian Selection**

Choice of One:

Blueberry Pie ~ Vanilla Cheesecake

Coffee & Tea

The Nubble

\$65 per person

Choice of One:

**Clam Chowder ~ Lobster Bisque ~ Seasonal Salad ~
Caesar Salad**

3 Entrees:

**Bacon Wrapped Filet
Pan Seared Scallops
Pan Seared Haddock
Prime Rib
Grilled Swordfish
Chef's Vegetarian Selection**

Choice of Two:

**Blueberry Pie Flourless ~ Chocolate Torte ~
Warm Blueberry Flambé ~ Vanilla Cheesecake**

Coffee & Tea

Desserts

Blueberry Pie	\$8
Warm Berry Flambé over vanilla ice cream	\$8
Flourless Chocolate Torte	\$8
Vanilla Cheesecake with strawberry sauce.....	\$8

Beverages

Soda	\$2.50 pp
Coffee or Tea	\$3 pp

Alcoholic beverages are priced individually and are based on consumption. Please inquire for specific options.

Luncheon Menu

Up to 20 guests, please select up to 6 items;

For 20 guests or more, please select up to 3 items with pre-counts;
all items are served as entrées

Grande House Salad Romaine, spring lettuce, crumbled blue cheese, walnuts, crumbled apple smoked bacon, Balsamic Vinaigrette dressing	\$11
Caesar Salad croutons, freshly grated Parmesan cheese	\$9.50
New England Clam Chowder bowl	\$8.50
Bluff Burger & FF angus burger topped with mushrooms, cheese and bacon	\$16.50
Fish & Chips fried haddock, french fries	\$23
Steak Tips with a demi-salad	\$21
Lobster Roll	\$22
Reuben.....	\$16.50
Turkey BLT	\$15.50
Vegetable Wrap spinach tortilla, tomatoes, sprouts, cucumbers, sautéed mushrooms, fresh mozzarella.....	\$10
NE Clam Chowder in a Bread Bowl	\$12
Box Lunch Turkey with cranberry, stuffing and mayo sandwich OR roast beef with horseradish cheddar OR hummus with pea tendrils, roasted red peppers and cucumbers; boxed with a cookie, chips, fresh fruit, small water.....	\$18