

***Affordable class...culinary passion executed to near perfection!***

*The Kennebunk Inn offers the hospitality of a four-season, full-service inn. Our intimate dining and private function rooms complement our exceptional food and gracious services.*

*Chef~Owners, Brian and Shanna O'Hea, both graduates of the Culinary Institute of America, oversee the diverse dining offerings in Academe. They are available for planning and preparing truly distinctive menus for your special occasion.*

*The Inn's professional staff, including a personal event planner, will assure the quality of your total hospitality experience. In addition it will be our pleasure to introduce you to the many specialized services the Kennebunks offer.*

*We specialize in catering Corporate Events, Wedding Receptions, Rehearsal Dinners, Bridal Showers, Anniversary and Birthday Parties, and offer the additional service of On and Off Site Catering.*

*The Inn's quaint guestrooms each represent their own unique design to accommodate the visiting family and friends of our catering clients.*

*Our guest room amenities include; Complimentary Breakfast, free Wireless Internet, Private Baths, Cable Television, Air Conditioning, Two Room Family Suites, Room Service Delivery of: Champagne and Chocolates; Wine and Cheese Plates; Gift Baskets.*

*An extensive wine list and personalized cakes are available for your confectionery needs at your special event as well!*

*The Kennebunk Inn cordially invites you to open the door and unlock a part of history you can call your own.*

45 Main Street Kennebunk, Maine 04043  
Telephone 207-985-3351 Facsimile 207-985-8865 web:www.thekennebunkinn.com e-  
mail:info@thekennebunkinn.com

*Amenities included in your  
Customized Event Packet*

*Culinary Institute of America Graduate Chefs*

*Personalized Event Planner*

*Customized Menus*

*Choice of Sit-down Meal Service  
or  
Elaborate Buffets*

*Double Clothed Linens and Skirting*

*Guest Room Reservations*

## *Fees for Food and Beverage Minimum Requirements*

### ***Academe Friday through Saturday:***

*The food and beverage minimum is \$2,500.00*

### ***Academe and Swing Area Friday through Saturday:***

*The food and beverage minimum is \$3,000.00*

***The Baitler Board Room is ideal for smaller events***

***Morning and Afternoon event food and beverage minimums are determined on a case by case basis.***

### ***Food and Beverage Minimums:***

*Food and beverage minimums do not include a 20% service charge or 7% Maine sales tax*

<b><i>Room Capacity:</i></b>	<b><i>Sit Down</i></b>	<b><i>Reception</i></b>	<b><i>Rental Fee</i></b>
<i>Baitler Board Room</i>	<i>20</i>	<i>35</i>	<i>\$75.00</i>
<i>Baitler Board Room/Court Yard Garden</i>		<i>65</i>	<i>\$150.00</i>
<i>Academe Friday-Saturday PM</i>	<i>40</i>	<i>75</i>	<i>\$350.00</i>
<i>Academe/Swing Friday-Saturday PM80</i>		<i>125</i>	<i>\$700.00</i>
<i>Academe Morning/Afternoon Events</i>			<i>\$150.00</i>
<i>Academe~Buffet</i>			<i>\$200.00</i>
<i>Secluded Garden</i>	<i>25</i>	<i>50</i>	<i>\$100.00</i>
<i>Off Site Catering</i>			<i>\$500.00</i>

### ***Room Rental Fees:***

*Include set-up and breakdown of function space*

### ***Additional Fees:***

*Additional server fee .....\$50.00 per hour*

*Additional bartender fee.....\$50.00 per hour*

*Chef action station fee..... \$50.00 during meal service*

*Portable Bar set-up fee.....\$75.00*

Menus and prices are subject to change

**Payment Agreement:**

*At the time of booking a non-refundable deposit is required to secure the date of your event date. The bill will be paid at the conclusion of the event. A credit card authorization form will be kept on file for this purpose.*



# Hors d'oeuvres

(Seven or eight Hors d'oeuvres, per person, are suggested during cocktail hour)

## **Chilled Hors d'oeuvres**

(per 100 pieces)

- Crab & Avocado Martini Cocktail...\$125.00*
- Gazpacho Cones.....\$100.00*
- Prosciutto Wrapped Figs.....\$135.00*
- Grilled Pineapple & Ham.....\$135.00*
- Smoked Steak & Horseradish Slider.....\$165.00*
- Turkey, Cranberry Biscuit.....\$130.00*
- Foie Gras Profiteroles.....\$125.00*
- Mixed Tomato and Basil Bruschetta \$100.00*
- Jumbo Shrimp Cocktail .....\$185.00*
- Smoked Salmon, Chive & Cream Cheese  
Canapé ....\$135.00*
- Mini Lobster or Crab Roll.....MKT Price*
- Endive Spears with Bleu Cheese Mousse and Spiced  
Walnuts.....\$100.00*
- Curried Chicken Tartlet.....\$120.00*
- Herbed Cheese Stuffed Dates.....\$120.00*
- Tortilla, Guacamole and Chicken Cups.....\$145.00*
- Poached Salmon with Asian Slaw.....\$145.00*
- Whole Grain Mustard Deviled Eggs...\$125.00*
- Fresh Mozzarella, Tomato, & Basil ....\$110.00*
- Sugared Bacon.....\$110.00*
- Roast Duck on a Sweet Potato Chip with  
Lingonberries.....\$140.00*

## **Hot Hors d'oeuvres**

(per 100 pieces)

- Tortilla Crusted Chicken Fingers.....\$105.00*
- Swedish Meatballs.....\$100.00*
- Rosemary Grilled Lamb Chops.....\$175.00*
- Ground Meat Stuffed Mushrooms.....\$115.00*
- Maine Crab cakes.....\$145.00*
- Bacon Wrapped Scallops.....\$165.00*
- Chicken or Beef Sate.....\$120.00*
- Gruyère Cheese Puffs.....\$130.00*
- BBQ Bacon Wrapped Shrimp.....\$150.00*
- Croque Madame.....or Croque Monsiuer...\$135.00*  
*(petite chicken & cheese or ham & cheese sandwich)*
- Spanakopita.....\$125.00*
- Anjou Pear, Goat Cheese, and Caramelized Onion  
Tartlet....\$125*
- Fried Spaghetti & Meatballs.....\$140.00*
- Vegetarian Spring Rolls.....\$110.00*
- Asparagus wrapped in Puff Pastry....\$100.00*
- Lobster and Potato Cake Slider....MKT Price*
- Assorted Grilled Pizzas.....\$100.00*
- Potato Cakes with Apple Chutney.....\$95.00*
- Sweet Potato Tots.....\$115.00*
- Homemade Pigs in a Blanket.....\$115.00*

## *Displayed Hors d'oeuvres*

### *Bread Display*

*Choice of boule, baguette, whole grain, rustica, rosemary foccacia, dinner rolls,  
or homemade biscuits.....\$3.00pp++*

### *Imported and Domestic Cheese Artfully Displayed*

*Includes an assortment of crackers.....\$5.00pp++*

*(Domestic Cheese only \$3.50....pp++)*

### *Fruit and Vegetable Tray*

*Seasonal local fruit and veggies with your choice of dip.....\$3.00pp++*

### *Combination Tray*

*(a little of each from above).....\$4.00pp++*

### *Tea Sandwiches and Canapés*

*(choice of 4 selections)*

*Lemon crab salad, hummus and spinach, Black Forest ham with spicy mustard  
and swiss cheese, peppermill smoked turkey with cranberry mayo and havarti cheese,  
curried egg salad, applewood smoked bacon and tomato,  
and grilled vegetable wrap.....\$8.50pp++*

### *Antipasto Platter*

*House roasted tomatoes, assorted olives, gherkins, selection of charcuterie and smoked meat,  
Italian cheese, roasted peppers, artichokes.....\$7.00pp++*

*++A 20% service Charge and 7% Maine Sales Tax are added to food and beverage*

## *Displayed Hors d'oeuvres*

### *Fiesta Tray*

*Fresh salsa, guacamole, black bean dip, sour cream, accompanied by chips.....\$5.50pp++*

### *Seafood and Raw Bar*

*Select oysters on the half shell, shrimp cocktail, crab claws, sushi with seaweed salad,  
Smoked salmon, smoked sturgeon, calamari salad, marinated mussels  
Appropriate garnishes provided.....Market Price*

### *Caviar*

*Toast points, mini-blinis, hard-boiled egg, red onion, crème fraîche.....market price++*

### *Prepared to Order and Carved Station*

*Pasta Station.....\$8.00pp++*

*Carved Roast Sirloin of Beef.....\$9.00pp++*

*Carved Roast Turkey.....\$7.00pp++*

*Carved Spiral Ham.....\$7.00pp++*





## Appetizers

### First Course

Choice of one for plated dinner

#### *The Kennebunk Inn Salad*

Field greens with dried cranberries, roasted pistachios, goat cheese, and cider vinaigrette

#### *Caesar Salad*

Romaine lettuce, croutons, tossed in creamy lemon, garlic and anchovy dressing

#### *Blue Cheese Salad*

Chilled iceberg lettuce, smoked applewood bacon and croutons

#### *Seasonal Soup*

Local and Freshest ingredients with each changing season

### Plated

Choice of

#### *Homemade Spinach Lasagna*

Layers of ricotta, spinach, tomatoes, and mozzarella.....\$23.00pp++  
(groups of 25 or more)

#### *Grilled Swordfish*

Roasted garlic cream, and ratatouille and fig reduction.....\$31.00pp++

#### *Grilled Balsamic Marinated Chicken Breast*

Goat cheese polenta and mushrooms.....\$23.00pp++

#### *Veal Scaloppini*

Lemon pepper fettuccini, whole grain mustard sauce and

### Mid Course\*\*

Supplemental Charge for plated dinner

#### *Jumbo Shrimp Cocktail*

4 Jumbo Shrimp with homemade cocktail sauce... \*\*\$8.50pp++

#### *Chicken Croquette*

Cucumbers, tomatoes and ranch dressing.. \*\*\$7.00

#### *Crab Cake and Seaweed Salad*

Panko crusted Peekytoe crab with lemon mustard sauce \*\*\$10.00pp++

#### *Goat Cheese and Caramelized Onion Tartlet*

Puff pastry served warm... \*\*\$7.00pp++

### Entrées

Three Entrées

#### *Eggplant & Marinated Portobella Stack*

Ricotta cheese, fresh herbs and pomodora sauce.....\$21.00pp++

#### *Fruit de Mar*

Tilapia, shrimp, mussels, lobster, in tomato broth over Israeli couscous.....\$30.00pp++

#### *Crispy Skin Duck Breast*

Served medium rare with potato pancake and glazed carrots.....\$28.00pp++

#### *Traditional Irish Lamb Stew*

with carrots, boiled potatoes and peas.....\$25.00pp++

#### *Penne Ala Vodka*

*broccoli .....\$29.00pp++*

*Stuffed Coulotte Steak*

*Spinach, roasted tomatoes and mozzarella,  
with basil risotto.....\$26.00pp++*

*Carved Roast Turkey Breast*

*Sweet potato puree, apple sausage stuffing and cranberry  
sauce.....\$27.00pp++*

*Half Roasted Chicken*

*Rosemary potatoes, sautéed  
mushrooms and chicken jus.....\$27.00pp++*

*Tomato cream sauce with shaved pecorino romano  
cheese.....\$19.00pp++*

*Steamed Whole Lobster*

*Seasonal sides.....Market price pp++*

*Stuffed Apple Chutney Pork Loin*

*Rum raisin sauce and  
garlic mashed potatoes.....\$26.00pp++*

*Plate Entrées Continued*

*Choice of Three Entrées*

*Mushroom Dusted Chicken Breast*

*Sautéed mushrooms over lemon pepper linguini and a Dijon  
cream sauce.....\$26.00 pp++*

*Sesame Crusted Atlantic Salmon*

*Asian ratatouille, roasted baby carrots, seaweed salad  
and a citrus honey lavender drizzle...  
(seasonal) market pp++*

***Pan Seared Filet Mignon***

*Harvati scallion gratin potato,  
haricot verts and a  
bordelaise sauce...\$39.00pp++*

***Pan Seared Filet Mignon and  
Cedar Plank Atlantic Salmon***

*Combination entrée  
4 oz. hand cut steak, bordelaise sauce  
with 4 oz. salmon filet, Dijon mustard sauce  
whipped potatoes and green beans....\$36.00pp++*

***Grilled Pork Chop***

*Sweet potato puree, sautéed mushrooms,  
and citrus, maple glaze....\$30.00pp++*

***Pan Seared Salmon***

*Creamy polenta and topped with  
apple chutney and port wine reduction.....\$29.00pp++*

***Shrimp Scampi***

*Zucchini and squash ribbons with  
a white wine garlic sauce.....\$24.00pp++*

***Cast Iron Seared Diver Scallops***

*Tomato risotto, sautéed spinach and a  
Sauternes reduction.....\$33.00pp++*

***BBQ Chicken Breast and  
Grilled Coulotte Steak***

*Combination entrée  
5 oz. chicken breast and  
4 oz. coulotte steak  
mustard mashed potatoes,  
green beans and  
sautéed mushrooms.....\$29.00pp++*

***Surf and Turf***

*Combination entrée  
7 oz. Grilled coulotte steak and  
three jumbo shrimp  
with fruit salsa, mashed potatoes  
and roasted garlic cream.....\$30.00pp++*

***Braised Beef Short Rib***

*Slow cooked bistro cut short rib beef in red wine,  
garlic mashed potatoes  
and haricot verts.....\$32.00pp++*

***Beef Bourguignonne***

*Slow braised beef in red wine  
served with Lyonnaise potatoes  
and carrots.....\$28.00pp++*

*Buffets: choose from two entrée selections  
From the previous page selection*

*Buffets : Choose from two cold platters below  
From the selection*

***Kennebunk Inn Salad***

*Field Greens, dried cranberries, roasted pistachios,  
goat cheese and cider vinaigrette*

***Caesar Salad***

*Romaine lettuce, shaved pecorino romano,  
crouton and lemon, garlic, anchovy dressing*

***Blue Cheese Salad***

*Chilled iceberg lettuce, smoked applewood bacon  
and croutons*

***Mixed Green Salad***

*Chopped tomatoes, cucumbers and crumbled blue cheese  
with sherry vinaigrette*

***Grilled Vegetable Salad***

*Layers of eggplant, squash, tomato and onions, dressed with  
balsamic vinegar*

***Tomato, Basil and Fresh Mozzarella  
(Seasonal)***

*Drizzled with pesto and balsamic vinegar*

***Penne Pasta Pasta Salad***

*Poached chicken penne pasta, with  
poppy ranch dressing*

***Soup du Jour or Seasonal Soup  
Selections (Seasonal)***

*Potato Leek, French Onion, Butternut Squash with  
almond cream and Heirloom Tomato Gazpacho*

*Carving Stations may be added to your buffet selection*

***Prime Rib.....\$9.00pp++***

*Garlic rubbed with medium rare center*

***Pork Loin....\$6.75 pp++***

*Mustard coated with sage*

***New York Strip Sirloin....\$10.00***

*House smoked with horseradish cream*

***Roast Beef...\$9.00pp++***

*Rare with au jus*

***Turkey Breast...\$7.00pp++***

*Roasted to perfection with gravy*

***Leg of Lamb....\$8.00pp++***

*Roasted New Zealand leg of lamb  
with mustard or mint jelly*

***Filet Mignon....\$14.00pp++***

*Pepper crusted and sliced thin*

***Whole Suckling Pig....Market pp++***

*Hawaiian style with pineapple crown*

***Virginia Ham....\$7.00pp++***

*Brown sugar raisin sauce*

All entrées are served with Chef's choice of vegetable and starch and appropriate condiments

++A 20% service Charge and 7% Maine Sales Tax are added to food and beverage

## *Enjoy Shanna's Decadent Desserts*



*A perfect end to your exquisite meal  
Individually Priced*

### *Seasonal Crisp or Cobbler*

*Apple, apple cranberry, mixed berry, blueberry  
peach, pear with fresh whipped cream  
or ice cream.....\$6.00pp++*

### *Apple and Lemon Tart*

*Sliced apples with homemade puff pastry  
and lemon cream....\$8.00pp++*

### *Chocolate or Coffee Frozen Soufflé*

*Mousse like cream topped with  
shaved chocolate....\$10.00pp++*

### *Warm Ginger Bread*

*Spiced cake topped with  
vanilla ice cream....\$5.00pp++*

### *Banana Bread Pudding*

*Served warm with  
with homemade ice cream....\$8.00pp++*

### *Chocolate or Vanilla Cupcakes*

*With butter cream frosting  
(tower display optional)  
mini....\$2.00pp++  
or muffin size.....\$3.50pp++*

### *Cranberry Apple Tart*

*With lemon cornmeal crust....\$7.00pp++*

### *Chocolate Cake*

*With Grand Marnier  
chocolate glaze....\$5.00pp++*

### *Tart Hollandaise*

*Almond cream and  
homemade puff pastry....\$9.00pp++*

### *Chocolate Raspberry Tart*

*(Seasonal)*

*Sweet dough crust  
with chocolate ganache and  
fresh raspberries....\$8.00pp++*

### *Lemon Tart*

*Sweet dough crust with lemon filling  
and whip cream....\$7.00pp++*

### *Flourless Chocolate Cake*

*Decadent chocolate cake with  
piped cream....\$7.00pp++*

### *Strawberry Shortcake*

*(Seasonal)*

*Served on a homemade biscuit  
with fresh whip cream....\$7.00pp++*

### *Yule Log*

*(Seasonal)*

*Rolled chocolate cake with  
chocolate buttercream and homemade  
ice cream....\$8.00pp++*

++A 20% service Charge and 7% Maine Sales Tax are added to food and beverage prices.

## *Shanna's Decadent Desserts Continued*

### *Applesauce Cake*

*Moist cake with  
caramel cream anglaise.....\$5.00pp++*

### *Pumpkin Pie*

*Sweet dough crust with maple  
and allspice filling.....\$7.00pp++*

### *Carrot Cake*

*Iced with cream cheese frosting....\$5.00pp++*

### *Apple Pie ala mode*

*Sweet dough crust filled  
with cinnamon apples.....\$7.00pp++*

### *Chocolate Mousse*

*(maximum 40ppl)  
Light mousse garnished with berries....\$5.00pp++*

### *Hot Fudge Sundae*

*Vanilla ice cream with fresh whip cream  
and cherry...\$3.50pp++*

### *Homemade Chocolates from the Main Street Chocolatier*

*Chocolate raisin or cashew clusters,  
creams, caramels, pecan turtles,  
milk butterscotch,  
truffles.....priced by the pound pp++*

*Inquire about Shanna's Specialty Cakes!*

### *Cheese Cake*

*Blueberry-lemon, chocolate chip,  
white chocolate cranberry, pumpkin,  
caramel apple, carrot, cappuccino, vanilla with fruit  
compote.....\$8.00pp++*

### *Pecan Pie*

*Sweet dough crust and finished  
with whip cream....\$7.00pp++*

### *Boston Cream Pie*

*Genoise cake with pastry cream  
and chocolate glaze.... \$7.00pp++*

### *Vanilla Crème Brulee*

*(maximum 40ppl)  
French style with crispy shell....\$8.00pp++*

### *Sorbet*

*(Seasonal)  
Fruit selection  
churned in house....\$3.50pp++*

### *Ice Cream*

*(Seasonal)  
Vanilla.....\$3.50pp++*

### *Shanna's Homemade Ice Cream*

*Mint chip, peanut butter,  
rocky road, lemon, chocolate,  
coffee, strawberry....\$4.50*

*If you do not see your favorite flavor ask  
Shanna and she will make  
it for you!*

++A 20% service Charge and 7% Maine Sales Tax are added to food and beverage prices.

## ***Lunch or Dinner Options*** *(groups of 25 or more)*

### ***Traditional New England Lobster Bake***

*1 ¼ # Steamed Maine Lobster*  
*BBQ Chicken*  
*Mussels or Steamed Clams*  
*New England Clam Chowder*  
*Red Bliss Potatoes*  
*Pasta Salad*  
*Seasonal Salad*  
*Rolls and Butter*

*Coffee Service*  
*Apple Pie Ala Mode*

*Market Price pp++*

***Southwestern BBQ***  
*(Groups of 25 or more)*

*Baby Back Ribs*  
*Buttermilk Fried Chicken Breast and Leg Quarters*  
*BBQ Pork Tenderloin*  
*Tomato Gazpacho*  
*Chicken Penne Pasta Salad with Ranch Poppy Seed Dressing*  
*Sliced Tomato, Basil and Mozzarella Salad and Balsamic Vinaigrette*  
*Potato Salad*  
*A Presentation of Fresh Seasonal Fruits*  
*Cornbread and Butter*

*Coffee Service*  
*Flourless Chocolate Cake*

\$32.00pp++

### *Buffet Beverage Suggestions:*

*Champagne Punch.....\$65.00++ per gallon*  
*Mimosa.....\$65.00++ per gallon*  
*Sangria.....\$65.00++ per gallon*  
*Bloody Mary.....\$75.00++ per gallon*  
*Lemonade Stand.....\$75.00++ per gallon*

*Please see our extensive wine and beverage list for additional options*

++A 20% service Charge and 7% Maine Sales Tax are added to food and beverage prices.

## *Breakfast*

### *Continental Breakfast*

*Chilled Juices*  
*Assorted Homemade Pastries*  
*English Muffins and Bagels*  
*Served with butter, cream cheese and assorted jams*  
*Freshly Brewed Coffee and Decaffeinated Coffee*  
*with a selection of Specialty Teas*

\$6.50 pp++

*with Fresh Fruit and Yogurt \$8.50pp++*

## *Breakfast Buffet*

*Chilled Juices*  
*Assorted Homemade Sweetbreads*  
*English Muffins and Bagels*  
*Served with butter, cream cheese and assorted jams*  
*Scrambled Eggs or \*Omelette Station*  
*Bacon, Country Sausage, or Ham*  
*A Presentation of Fresh Seasonal Fruits*  
*Freshly Brewed Coffee and Decaffeinated Coffee*  
*with a selection of Specialty Teas*

*\$12.95\*with Omelette Station \$2.00 extra charge per person*

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## *Breaks*

<i>Coffee and Tea Service</i>	<i>\$2.25pp++</i>
<i>Iced Tea</i>	<i>\$2.25pp++</i>
<i>Pink Lemonade</i>	<i>\$2.25pp++</i>
<i>Assorted Juices</i>	<i>\$2.25pp++</i>
<i>Fruit Juice</i>	<i>\$2.25pp++</i>
<i>Soft Drinks</i>	<i>\$2.25pp++</i>
<i>Bottled Water</i>	<i>\$2.50pp++</i>
<i>Homebaked Cookies</i>	<i>\$2.00pp++</i>
<i>Assorted Brownies</i>	<i>\$2.50pp++</i>
<i>Chocolate Dipped Strawberries</i>	<i>\$2.00pp++</i>
<i>Granola Bars</i>	<i>\$2.00pp++</i>
<i>Bagels with Cream Cheese</i>	<i>\$2.50pp++</i>
<i>Whole Fruit</i>	<i>\$1.50pp ++</i>
<i>Assorted Yogurts</i>	<i>\$2.00pp++</i>
<i>Mini Muffins</i>	<i>\$1.00pp++</i>
<i>Muffins</i>	<i>\$1.50pp++</i>

## *Afternoon Crunch*

*Salted Peanuts*  
*Chips and Pretzels*  
*M&M's*  
*Assorted Candy Bars*  
*Soft Drinks*  
\$6.50pp++

## *Sweet Decadence*

*Assorted Freshly Baked Cookies*  
*Homemade Brownies*  
*Chocolate Dipped Strawberries*  
*Coffee Service*  
\$8.00pp++

## *Healthy Mix*

*Crudité*  
*Granola Bars*  
*Whole Fruit Basket*  
*Cheese Platter*  
*Bottled Water*  
\$7.50pp++

## *Savory Side*

*Fruit & Vegetable Tray*  
*Tea Sandwiches*  
*Salsa & Tortilla Chip Dip*  
*Choice of Beverage*  
\$12.95pp++

++A 20% service Charge and 7% Maine Sales Tax are added to food and beverage prices.

## *Plated Lunch Selections*

### *Hearty Lunch Entrée*

*First Course*  
***Caesar Salad***  
*Romaine lettuce, homemade croutons,  
shaved Pecorino Romano cheese  
tossed in creamy lemon, garlic dressing*

*Select One*  
***Cheese Tortellini***  
*Pasta, grilled chicken,  
roasted tomatoes and pesto*

***Grilled Coulette Steak***  
*Sliced thin with mushrooms,  
green beans and baked potato*

***Broiled Salmon***  
*Broiled Salmon on a bed of rice pilaf  
topped with fruit salsa*

### *Lighter Side Entrée*

*First Course*  
***Kennebunk Inn Salad***  
*Field greens with dried cranberries,  
roasted pistachios, goat cheese and  
cider vinaigrette*

*Select One*  
***Cilantro Chicken Club***  
*Grilled marinated chicken layered oven  
with bacon, tequila sour cream,  
lettuce and tomato*

***Beer Battered Fish Sandwich***  
*Lightly fried tilapia fish, with  
tar tar sauce, lettuce and tomato*

***Whole Wheat Vegetarian Quesadilla***  
*Layers of eggplant, squash, tomatoes  
and caramelized onions with goat cheese*

*Seasonal Crisp Ala Mode*

*Vanilla Buttermilk Cake with Chocolate Glaze*

*\$18.00 pp++*

*\$16.00pp++*

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*First Course*

*Cup Ginger Butternut Soup*  
*Roasted local squash pureed and*  
*finished with pecan cream*

*First Course*

*Cup Soup du Jour*  
*Ask for our seasonal selections*

*Select One*

*Crock of Turkey Chili*  
*Stewed tomatoes, peppers, kidney beans*  
*and melted cheddar jack cheese*

*Select One*

*Ham and Swiss Sandwich*  
*Black Forest ham, melted swiss,*  
*sliced tomato, and spicy*  
*mustard on toasted bread*

*BBQ Chicken Sandwich*

*Chicken cutlet smothered in BBQ*  
*sauce with melted cheddar cheese*  
*and caramelized onions*

*Volcano Salad*

*Breaded breast of chicken,*  
*hardboiled egg, tomato, cucumber,*  
*mixed greens with sherry vinaigrette*

*Kennebunk Inn Burger*

*Black Angus Beef with lettuce, tomato*  
*onion, a pickle spear topped with*  
*American, cheddar or Swiss cheese*

*Shreaded Pork Quesadilla*

*Cheddar jack cheese blend, and*  
*served with fresh salsa*

*Chocolate Decadence Cake*

*\$17.00++*

*Hot Fudge Sundae*

*\$15.00++*

++A 20% service Charge and 7% Maine Sales Tax are added to food and beverage prices.

***Beverage Service***

**1. PREMIUM BAR:**

*Includes: premium brand liquors, call brand liquor, domestic, imported and micro brewed beer, champagne, white wine, red wine, and blush, sparkling water, soda*

**PREMIUM BAR PAKAGE:**

*\$38.00 per person++*

**2. OPEN BAR:**

*Includes: well brand liquors, call brand liquors, domestic, imported and micro brewed beer, house champagne, white wine, red wine, and blush, sparkling water, soda.*

**OPEN BAR PACKAGE:**

*\$30.00 per person++*

**3. BEER, WINE AND SODA BAR:**

*Includes: house champagne, white wine, red wine, and blush, domestic, imported, and micro brewed beer, sparkling water, soda.*

**BEER, WINE AND SODA BAR PACKAGE:**

\$20.00 per person++

**PREMIUM BEER AND WINE PACKAGE:**

\$26.00 per person++

**4. CHILDREN'S SODA BAR:**

\$6.00 per person++

**5. TALLY BAR:**

<i>Well Drinks</i>	\$4.75
<i>Call Drinks</i>	\$6.00
<i>Two Liquor</i>	\$6.50
<i>Premium</i>	\$6.50-7.50
<i>Cordials</i>	\$6.50-7.50
<i>Cognac</i>	\$7.00-8.00
<i>Domestic Beer</i>	\$3.50
<i>Imported/Micro Brewed Beer</i>	\$4.00
<i>House Chardonnay, Cabernet, White Zinfandel</i>	\$5.50
<i>Soda</i>	\$2.25
<i>Juice</i>	\$2.25
<i>Bottled Waters</i>	\$2.50

++A 20% service Charge and 7% Maine Sales Tax are added to food and beverage prices

## ***The Kennebunk Inn*** ***Wine List***

### ***Sparkling Wines and Champagnes***

<i>Brut, Dom Perignon, France (1996)</i>	195.00
<i>Extra Dry, Moet &amp; Chandon White Star, France (2000)</i>	78.00
<i>Brut Taittinger Domaine Carneros, Carneros (N/V) (2001)</i>	48.00
<i>Rosé, Rosa Regale Brachetto d' Aquì, Italy (2004)</i>	45.00

### ***White Wines***

<i>Chardonnay, Steele, Kelseyville (2002)</i>	52.00
<i>Chardonnay, Kendall Jackson Vintners Reserve, Sonoma (2004)</i>	38.00
<i>Chardonnay, Heath, Southeastern Australia (2005)</i>	25.00
<i>Chardonnay, Macon-Lugny Les Charmes, Burgundy (2004)</i>	27.00
<i>Pouilly-Fuissé, Louis Jadot, Burgundy (2003,2004)</i>	50.00
<i>Sauvignon Blanc, Cakebread, Napa (2004)</i>	55.00
<i>Sauvignon Blanc, Frog's Leap, Napa (2004)</i>	47.00
<i>Sauvignon Blance, Cono Sur, Chile (2006)</i>	28.00
<i>Pinot Grigio, Bortluzzi, Italy (2003)</i>	35.00

<i>Pinot Grigio, Satori Friuli, Italy (2005)</i>	26.00	
<i>Riesling, Chateau St. Michelle, Washington (2005)</i>		25.00
<i>Riesling, Pierre Sparr, Alsace (2002)</i>	34.00	
<i>White Zinfandel, Summerfield, California (2004)</i>	20.00	
<i>Muscadet, Sauvignon Les Ormeaux, Loire Valley (2003)</i>	24.00	

### **Red Wines**

<i>Cabernet Sauvignon, Stag's Leap Wine cellars, Napa (2003)</i>	70.00	
<i>Cabernet Sauvignon, Sterling Vineyards, Napa (2002)</i>	52.00	<i>Cabernet</i>
<i>Sauvignon, X Winery, California (2004)</i>	36.00	
<i>Meritage, B.V. Reserve~Dulcet, Napa (2000)</i>	60.00	
<i>Zinfandel, Wild-Hog~Porter Bass, Russian River (2001,2002)</i>	50.00	
<i>Zinfandel, Seghesio, Sonoma (2001)</i>		39.00
<i>Merlot, Foris, Rogue Valley, Oregon (2002)</i>		37.00
<i>Merlot, Blackstone, California (2004)</i>	34.00	
<i>Shiraz, Penfolds, Estate, Australia (2002)</i>		34.00
<i>Pinot Noir, Castle Rock, Russian River Valley (2005)</i>	34.00	
<i>Pinot Noir, Morgan, Double L Vineyard (2003)</i>	64.00	
<i>Pinot Noir, Montinore~Winemaker's Reserve, Oregon (2002)</i>	40.00	
<i>Pinotage, Neil Ellis, Australia</i>	36.00	
<i>Cotes du Rhone, Perrin Reserve, Rhone Valley (2003, 2004)</i>	28.00	
<i>Messere, Chianti, Italy 92004)</i>	25.00	
<i>Beaujolais Villages, Louis Jadot, Burgundy, (2003,2004)</i>	23.00	

++A 20% service Charge and 7% Maine Sales Tax are added to food and beverage prices

### **Vendors**

#### **Acoustic Bands**

<i>The Rob Spaulding Quartet</i>	207-967-0512
<i>Thomas Snow Entertainment</i>	207-846-1173
<i>Straight Lace</i>	207-985-6028

#### **Classical**

<i>Dennis Smith</i>	207-885-5281
<i>The River Trio</i>	207-641-2501

#### **Strings**

<i>Encore!</i>	207-761-4639
<i>Stephen Bracciotti ~ classical guitar</i>	207-363-5758

#### **Pianist**

<i>Thomas Dzamba</i>	207-985-4210
<i>Rob Spaulding</i>	207-985-9301
<i>Bob Kroepel</i>	603-859-7873

#### **Disc Jockey**

<i>Brian Phoenix</i>	207-229-9178
<i>The Music Man</i>	207-423-4859

#### **Specialty Cakes**

<i>Confection Art</i>	207-363-1440
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