



Academe

Maine Brasserie & Tavern

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; 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



Prices and menu selections are subject to change.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 20% service charge and 8% Maine Sales Tax are added to food and beverage prices. - Revised 6/1/2016 – Pg 1 of 15



Fees for Food and Beverage - Minimum Requirements

Academe Friday and 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.

16 – 18 guests for seated meals, 13 -15 guests for business presentations

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 8% Maine sales tax

Room Capacity:	Sit Down	Reception	Rental Fee
Baitler Board Room	18	30	\$100.00
Baitler Board Room/Court Yard Garden	N/A	65	\$175.00
Academe Friday-Saturday PM	40	75	\$350.00
Academe/Swing Friday-Saturday PM	80	125	\$575.00
Academe Morning/Afternoon Events	40	75	\$150.00
Academe - Buffet			\$200.00
Secluded Garden	25	50	\$100.00
Off-Site Catering			\$500.00

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 per event
Chef Fee	\$75.00 during meal service, per Chef
<i>(Chef fee is doubled on Sunday & Monday)</i>	



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Passed Hors d'oeuvres

(Four to six Hors D'oeuvres, per person suggested during cocktail hour)
(In quantities of 25)

- Jumbo Shrimp Cocktail....\$100.00 GF**
- Mini Lobster Rolls.....market price**
- Stuffed Pork & Beef Mushrooms.....\$50.00**
- Bacon Wrapped Scallops.....\$95.00 GF**
- BBQ Bacon Wrapped Shrimp.....\$75.00 GF**
- Peanut Chicken Sate.....\$40.00 GF**
- Vegetarian Spring Roll.....\$38.00**
- Assorted Grilled Pizzas.....\$40.00**
- Homemade Pigs in a Blanket.....\$38.00**
- Tomato and Mozzarella Spear with pesto glaze.....\$28.00 GF**
- Curried Mango Deviled Eggs.....\$32.00 GF**
- Roast Duck with Sweet Potato Chip.....\$40.00 GF**
- Swedish Meatballs.....\$55.00**
- Mini Crab Cake.....\$70.00**
- Gruyere Cheese Puffs.....\$35.00**
- Miniaturized Food Network Recognized Lobster Pot Pie.....\$125.00**
- Crab and Avocado Cucumber....\$50.00 GF**
- Bacon Lettuce and Tomato Cups.....\$33.00**
- Gazpacho Cones.....\$25.00 GF**
- Endive Spears with Bleu Cheese Mousse and Spiced Walnuts.....\$25.00 GF**
- Tortilla Crusted Chicken Fingers.....\$27.00 GF**
- Steak Lettuce Wraps.....\$80.00 GF**
- Ginger Soy Vegetable "Noodles".....\$40.00 GF**
- Goat Cheese and Caramelized Onion Tartlets.....\$50.00**
- Asparagus and Parmesan Cheese Wrapped in Puff Pastry.....\$45.00**
- Potato Cakes with Apple Chutney.....\$25.00**



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Displayed Hors d'oeuvres

Bread Display

Choice of boule, baguette, whole grain, rustica, rosemary foccacia, dinner rolls, or homemade biscuits.....\$3.00 per person

Imported and Domestic Cheese Artfully Displayed

Includes an assortment of crackers.....\$9.00 per person

Fruit and Vegetable Tray

Seasonal local fruit and veggies with your choice of dip.....\$5.50 per person GF

Combination Tray

The best of both the Cheese Display & the Fruit & Vegetable Display.....\$7.50 per person

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.....\$12.00 per person

Antipasto Platter

House roasted tomatoes, assorted olives, gherkins, selection of charcuterie and smoked meat, Italian cheese, roasted peppers, artichokes.....\$13.50 per person GF

Fiesta Tray

Fresh salsa, guacamole, black bean dip, sour cream, accompanied by chips.....\$8.50 per person GF

Seafood and Raw Bar**

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

Caviar

Toast points, mini-blinis, hard-boiled egg, red onion, crème fraiche.....Market Price

Prepared to Order and Carved Station

For Groups of 40 or more

Pasta Station.....\$9.00 per person

Carved Roast Sirloin of Beef.....\$12.00 per person GF

Carved Roast Turkey.....\$8.50 per person GF

Carved Spiral Ham.....\$8.50 per person GF



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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 **GF**

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

Mid Course

Note: Supplemental Charge for plated dinner

Jumbo Shrimp Cocktail

3 Jumbo Shrimp with homemade cocktail sauce...\$12.00 per person **GF**

Chicken of the Sea

Ground chicken "scallop" over perfectly made guacamole and mustard sauce...\$9.00 per person **GF**

Maine Crab Cake & Citrus Salad

Panko crusted and fried over jicama, euro cucumber and citrus supremes with a white balsamic lemon vinaigrette...\$10.00 per person

Lobster Pot Pie

A smaller version of Food Network recognized signature dish...\$11.00 per person

Plated Entrées

Choice of Three Entrées

Homemade Spinach Lasagna*

Layers of ricotta, spinach, tomatoes, and mozzarella...\$27.00 per person (groups of 25 or more)

Grilled Swordfish*

Roasted garlic cream, and ratatouille and fig reduction...\$35.00 per person **GF**

Grilled Balsamic Marinated Chicken

Breast*

Roasted potatoes, tomatoes, fennel and onion...\$26.00 per person **GF**

Bracirole

Slow braised steak in tomato sauce stuffed with prosciutto, basil, provolone and parmesan cheese over homemade pasta ...\$32.00 per person

Carved Roast Turkey Breast*

Sweet potato puree, apple sausage stuffing and cranberry sauce...\$32.00 per person

Seven Hour Vegetable Tart

Eggplant, zucchini, squash, caramelized onions and tomatoes slow roasted...\$26.00 **GF**

Breaded Eggplant & Marinated Portobello Stack

Ricotta cheese, fresh herbs and pomodoro sauce...\$25.00 per person

Mediterranean Seafood Stew

Haddock, shrimp, mussels, lobster, in tomato stew with andouille sausage over Israeli couscous...\$37.00 per person **GF**

Crispy Skin Duck Breast**

Served medium rare with leek bread pudding, mushrooms and a cherry port reduction...\$35.00 per person

Penne Ala Vodka*

Tomato cream sauce with shaved Parmigiano Reggiano cheese...\$23.00 per person

Steamed Whole Lobster

Seasonal sides...Market Price per person **GF**

Stuffed Apple Chutney Pork Loin*

Rum raisin sauce and garlic mashed potatoes...\$28.00 per person



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Plated Entrées Continued

Roasted Chicken Breast

Lemon basil sauce over homemade rigatoni with sautéed spinach and roasted tomatoes...\$33.00 per person

Chicken Fried Steak*

Steak pounded out thin, breaded and fried served with mashed potatoes and haricot verts...\$26.00 per person

Chicken Marsala*

Sautéed mushrooms over roasted potatoes ...\$27.00 per person GF

Pan Seared Filet Mignon**

Harvati chive gratin potato, creamed spinach and peppercorn sauce...\$46.00 per person GF

Southwest BBQ Grilled Pork Chop

Buttermilk fried onion tangles and corn relish...\$32.00 per person

Cast Iron Seared Diver Scallops

Eggplant capanata balsamic drizzle...Market Price per person GF

Classic Beef Stew*

Slow braised beef in red wine served with egg noodles, carrots, pearl onions and bacon lardoons...\$28.00 per person

Prime Rib**

Au gratin potatoes and grilled asparagus au jus...\$35.00 per person GF

BBQ Chicken Breast and House Smoked NY Strip Steak**

Combination Entrée
5 oz. grilled chicken breast and 5 oz NY strip steak with Dutch potato salad and corn relish...\$33.00 per person GF

Personal Meatloaf

Bacon wrapped with mustard mashed potatoes haricot verts and truffle ginger BBQ sauce...\$29.00 per person

Brian's Spaghetti & Meatballs

Homemade meatballs and tomato sauce served over spaghetti...\$26.00 per person

Pistachio Crusted

Organic Atlantic Salmon** *

Petite green lentils, herbed artichokes and lemon white balsamic drizzle...\$38.00 per person GF

Mediterranean Baked Haddock

Grilled lemon, tomatoes, capers, olive and basil over confit potatoes...\$29.00 per person GF

Pan Seared Salmon**

Creamy polenta and topped with apple chutney and port wine reduction...\$35.00 per person GF

Braised Beef Short Rib*

Slow cooked bistro cut short rib beef with herbed roasted potatoes and carrots...\$38.00 per person GF

Rack of Lamb

Rosemary garlic crusted duo lamb chops, Northern bean ragout and roasted artichoke hearts...\$45.00. per person

Lobster Corn Croquettes

Grilled zucchini and summer squash with roasted cherry tomatoes and buttermilk ranch drizzle ...\$29.00 per person

Surf & Turf**

Combination Entrée
5 oz. House Smoked NY Strip steak and three grilled shrimp with fruit salsa, mashed potatoes and a roasted garlic cream...\$35.00 per person GF

* Red Asterisk Denotes Entrée Selections available for Buffet

Buffets

Choose from two entrée selections marked with a **red asterisk *** from the previous two pages of Entrée Selections and two cold platters from the list below.
Carving Stations are priced per person.

The Kennebunk Inn Salad (GF)

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

Mixed Green Salad

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

Tomato, Basil and Fresh Mozzarella

(Available in Season)

Drizzled with pesto and balsamic vinegar GF

Grilled Vegetable Salad

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

Penne Pasta Salad

Poached chicken penne pasta, with poppy buttermilk ranch dressing

Carving Stations

Minimum of 20 people or more

Pork Loin

Mustard Coated with sage...\$8.25 per person

Virginia Ham

Brown sugar raisin sauce...\$8.50 per person

Roast Beef**

Rare with au jus...\$12.00 per person

Turkey Breast

Roasted to perfection with gravy...\$8.25 per person

Minimum of 40 people or more

New York Strip Sirlon**

House smoked with horseradish cream...\$14.00 per person

Filet Mignon**

Pepper crusted and sliced thin...\$16.00 per person

Leg of Lamb**

Roasted New Zealand leg of lamb with mustard or mint jelly...\$12.00 per person

Prime Rib**

Garlic rubbed with medium rare center...\$11.00 per person



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Enjoy Shanna's Decadent Desserts

Seasonal Crisp or Cobbler

Apple, apple cranberry, mixed berry, blueberry peach, pear with fresh whipped cream or ice cream...\$9.00 per person

French Apple Tart

Sliced apples, homemade puff pastry, pastry cream and warm apricot sauce...\$9.00 per person

Angel Food Cake

Seasonal fruit garnish and crème anglaise...\$7.00 per person

Warm Ginger Bread

Spiced cake topped with vanilla ice cream...\$7.00 per person

Banana Bread Pudding

Served warm with homemade ice cream...\$9.00 per person

Chocolate or Vanilla Cupcakes

With butter cream frosting (tower display optional & Gluten Free option) mini size...\$3.00 per person (minimum order 24) or muffin size...\$4.50 per person (minimum order 12)

Financier

Almond brown butter cake with fresh berries and whip cream...\$9.00 per person

Chocolate or Vanilla Pudding (GF)

Served with whipped cream...\$7.00 per person

Chocolate Chiffon Cake

With Grand Marnier chocolate glaze...\$7.00 per person

Chocolate Raspberry Tart

(Available in Season) Sweet dough crust with chocolate ganache and fresh raspberries...Market Price per person

Cookies

Chocolate chip, oatmeal raisin, cinnamon sandy dunes, sugar cookies, GF brownies or GF chocolate chip cookies available upon request \$.50 each or \$6.00 per dozen

Lemon Tart

Sweet dough crust with lemon filling and whip cream...\$8.00 per person

Flourless Chocolate Cake

Decadent chocolate cake with piped cream...\$9.00 per person GF

Seasonal Shortcake

Strawberry, Raspberry, Blueberry, Peach Served on a homemade biscuit with fresh whipped cream...\$9.00 per person

Christmas Yule Log

(Available in Season) Rolled chocolate buttercream and homemade ice cream...\$9.50 per person GF



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Shanna's Decadent Desserts Continued

Applesauce Cake

Moist cake with caramel cream anglaise...\$6.50 per person

Pumpkin Pie

Sweet dough crust with maple and allspice filling...\$9.00 per person

Carrot Cake

Iced with cream cheese frosting...\$6.50 per person

Apple Pie a la mode

Sweet dough crust filled with cinnamon apples...\$9.00 per person

Chocolate Mousse

(Maximum 40 people)
Light mousse garnished with berries...\$8.50 per person

Coconut Cake

With tropical fruit...\$8.00 per person GF

Shanna's Homemade Ice Cream

Mint chip, peanut butter, rocky road, lemon, salted caramel, chocolate, coffee, or strawberry
3 Scoops...\$5.00 per person
1 Scoop...\$2.50 per person GF

If you do not see your favorite ice cream, ask Shanna and she will make it for you!

Cheese Cake

Blueberry-lemon, chocolate chip, white chocolate cranberry, pumpkin, caramel apple, carrot, cappuccino, vanilla with fruit compote (request crust-free for Gluten Free option).....\$9.50 per person

Pecan Pie

Sweet dough crust and finished with whipped cream....\$9.00 per person

Boston Cream Pie

Genoise cake with pastry cream and chocolate glaze.... \$8.00 per person

Vanilla Crème Brulee

(Maximum 40 People)
French style with crispy shell....\$8.50 per person GF

Sorbet

Seasonal fruit selection -
Churned in house....\$5.00 per person GF

Hot Fudge Sundae

Vanilla ice cream with fresh whipped cream and cherry...\$6.00 per person GF

Inquire about Shanna's Special Occasion Individual Cakes!





Lunch or Dinner Options

(groups of 25 or more)

Traditional New England Lobster Bake

1¼ Pound 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
Seasonal Shortcake
Market Price per person

Southwestern BBQ

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
Chocolate Chiffon Cake
\$48.00 per person

Buffet Beverage Suggestions

Champagne Punch.....	\$85.00 per gallon
Mimosa.....	\$85.00 per gallon
Sangria.....	\$85.00 per gallon
Bloody Mary	\$75.00 per gallon
Lemonade Stand.....	\$65.00 per gallon

Please see our extensive wine and beverage list for additional options



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Event Dinner Academe Menus for Groups of 18 or less

Note: sides are subject to change throughout the season; please refer to our most current menu

Option 1

First course

Seasonal Soup

Local and freshest ingredients with each changing season

Entrée Choice

Rigatoni Bolognese

Slow braised rich tomato sauce with ground veal, pork and beef over house made rigatoni with parmesan cheese and Italian herbs

Seven Hour Roasted Vegetable Tart

Layers of zucchini, squash, eggplant, tomatoes and caramelized onions, with cider mixed greens, blue cheese and reduced balsamic drizzle

Roasted Chicken Breast

Ten ounce chicken breast finished by fresh tomato and herb sauce, creamy roasted garlic polenta and smoked broccoli with balsamic dusted krispies

Fish n' Chips

Deep fried haddock with house fries and cole slaw, served with tarter sauce on the side

Dessert

Gingerbread ala mode

\$40.00 per person, plus tax and gratuity

Option 2

First Course

Kennebunk Inn Salad

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

Entrée Selection

Pan Seared Filet Mignon**

Center cut filet finished with bordelaise sauce, grilled asparagus and Brian's parmesan cheese "tater tots"

Organic Atlantic Salmon**

Sesame crusted salmon with soy lavender honey, kung pao cauliflower and roasted spiced cashews

Lobster Lo'Maine

Chilled Lobster and lo'mein noodles with a white miso dressing accented by sambal oelek for heat, garnished with crispy pork belly, toasted sesame seeds, cilantro and ginger vinegar

Dessert

Seasonal Crisp ala mode

\$57.00 per person, plus tax and gratuity



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Breakfast

Continental Breakfast

Chilled Juices

Assorted Homemade Pastries

New York Style Bagels

Served with butter, cream cheese and assorted jams

Freshly Brewed Coffee and Decaffeinated Coffee

with a selection of Specialty Teas

\$8.50 per person

With Fresh Fruit and Yogurt...**\$10.50 per person**

Breakfast Buffet

Chilled Juices

Assorted Homemade Sweetbreads

New York Style 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

and a selection of Specialty Teas

\$14.95 per person

****Omelette Station...\$2.00 extra plus Chef fee**



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Breaks

Coffee and Tea Service.....	\$2.25 per person
Iced Tea	\$2.25 per person
Pink Lemonade	\$2.25 per person
Assorted Juices	\$2.25 per person
Fruit Juice.....	\$2.25 per person
Soft Drinks.....	\$2.25 per person
Bottled Water	\$2.50 per person
Home Baked Cookies.....	\$3.50 per person
Brownies	\$3.75 per person
Chocolate Dipped Strawberries.....	\$4.00 per person
Granola Bars	\$2.00 per person
Bagels with Cream Cheese	\$2.50 per person
Whole Fruit.....	\$2.00 per person
Assorted Yogurts.....	\$3.00 per person
Mini Muffins	\$2.50 per person
Muffins.....	\$3.50 per person

Afternoon Crunch

Salted Peanuts
Chips and Pretzels
M&M's
Assorted Candy Bars
Soft Drinks
\$8.50 per person

Healthy Mix

Crudité
Granola Bars
Whole Fruit Basket
Cheese Platter
Bottled Water
\$8.25 per person

Sweet Decadence

Assorted Freshly Baked Cookies
Homemade Brownies
Chocolate Dipped Strawberries
Coffee Service
\$9.50 per person

Savory Side

Fruit & Vegetable Tray
Tea Sandwiches
Salsa & Tortilla Chip Dip
Choice of Beverage
\$18.95 per person



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Event Lunch Menus

First Course

Caesar Salad**

Romaine lettuce, homemade croutons, shaved Parmigiano Reggiano cheese tossed in creamy lemon, garlic dressing

Entrée - Select One

Grilled Chicken Penne

Penne pasta with mustard dijon cream sauce, peas and bacon

Grilled Smoked NY Strip Steak

Steak house butter, mashed potatoes and green beans **GF**

Broiled Salmon

With herbed basmati rice, apple chutney and port wine reduction **GF**

Dessert

Seasonal Crisp a la mode

\$31.00 per person

First Course

Cup Soup du Jour

Ask for our Seasonal Selections

Entrée - Select One

Peppermill Smoked Turkey Wrap

Smoked turkey with havarti cheese, biscuit challah bread stuffing and cranberry relish

Salmon Bacon Panini

With fresh spinach, roasted tomato and horseradish goat cheese

Kennebunk Inn Burger**

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

Dessert

Hot Fudge Sundae

\$26.00 per person **GF**

First Course

Kennebunk Inn Salad

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

Entrée - Select One

Cilantro Chicken Club

Grilled marinated chicken layered oven with bacon, tequila sour cream, lettuce and tomato

Beer Battered Fish Sandwich

Lightly fried haddock with tartar sauce, lettuce and tomato

Whole Wheat Vegetarian Quesadilla

Layers of eggplant, squash, tomatoes, caramelized onions with goat cheese

Dessert

Shanna's Chocolate Chip Cookie

\$21.00 per person

First Course

Cup Soup du Jour

Ask for our Seasonal Selections

Entrée - Select One

BLT

Applewood smoked bacon, lettuce, tomato and mayonnaise on toasted ciabatta bread

Pizza du Jour

Grilled whole-wheat pizza with seasonal toppings

Shrimp Louie

Chilled Shrimp, iceberg wedge with house Thousand Island dressing, hardboiled egg, cucumbers, tomatoes, pickled shallots and mixed olives **GF**

Dessert

Shanna's Homemade Cupcakes

\$23.00 per person



Premium Bar

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

Premium Bar Package\$38.00 per person

Open Bar

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

Open Bar Package\$30.00 per person

Beer, Wine and Soda Bar

Includes: house champagne, white wine, red wine, and rosé, 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

Children’s Soda Bar

\$6.00 per person

Host Bar – Priced per Drink

- Well Drinks\$6.50 each
- Call Drinks\$7.50 each
- Two Liquor\$8.00 each
- Premium Liquor\$10.00 each
- Cordials\$6.50-\$7.50 each
- Cognac\$7.00-\$8.00 each
- Domestic Beer\$3.50 each
- Imported/Micro Brewed Beer\$5.00 each
- House White or Red\$7.00 each
- Soda\$2.25 each
- Juice\$2.25 each
- Bottled Waters\$2.50 each

For an updated Kennebunk Inn Wine, Sparkling Wine and Champagne List, please visit our website: www.thekennebunkinn.com



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