



STAGE NECK INN

Chef's Luncheon Buffet Table

Soup, Salad, Vegetable, Potato or Rice, Chef's Dessert and Beverage \$35 per person. Soup or Salad course \$30 per person. Minimum of 20 people.

SOUP OR SALAD

SNI Maine Clam Chowder

Caesar Salad

romaine, parmigiano reggiano, focaccia crouton

Farm Green Salad GF

lëf Farms spicy greens, tomatoes, cucumbers,
French radishes, avocado, daily dressings

Greek Salad

feta, Kalamata olives, red onion, vine ripened tomatoes, roasted peppers,
garlic herb vinaigrette

Strawberry Salad

chèvre, candied walnuts, strawberry goddess dressing

ENTREES

(choice of two)

SEAFOOD

Seafood-Stuffed Haddock

Lemon butter

Maine Salmon al Cartoccio

pecan brown butter or roasted tomato lemon butter

Pan-Seared Cod

local-cultivated mushrooms, lemon, garlic herb jus

Haddock Picatta

caper chardonnay butter

Shrimp Scampi

Atlantic red crab and parmigiano reggiano



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CHICKEN

Seared Statler Chicken Breast

choice of:

shiitake marsala glaze, lemon herb butter, confit tomato cream sauce

Braised Misty Knoll Boneless Chicken Thighs

lemon, cilantro, fennel, natural jus

Chicken Schnitzel

Szechuan tomato coulis or Lemon butte

BEEF

Grilled Sirloin Tips

with mushrooms and choice of:

Madeira glaze, green peppercorn cream, red wine glaze

Sliced London Broil

choice of: ginger soy marinade or balsamic red wine marinade

VEGETARIAN

Grilled Portobello Mushrooms

over tomato and herb cous cous or lemon fontina risotto

Stir-Fried Vegetables

sweet soy sauce, aleppo, toasted coriander

Vegetarian Fried Rice

fried eggs, curry, sweet soy

Tri-Colored Cheese Tortellini

wilted spinach, blistered tomatoes, roasted garlic sauce

All prices are subject to change and correction without notice. Maine State
Meals Tax and service charges are additional.