

Black Mountain of Maine Catering Menu



Appetizers

Stuffed Mushrooms Deviled Eggs Finger Rolls Bacon Wrapped Scallops
Shrimp Cocktail Homemade Meatballs Mini Franks Buffalo Wings
Fresh Fruit Platter Cheese & Crackers Vegetables & Dip Pickle & Olive Platter



Buffet Menu Options

The Glades - Taco Bar - Hard or soft shell, two meats, veggies, refried beans, olives, salsa
BBQ Bar - Burgers, hotdogs, garden salad, pasta or macaroni salad, chips

The Groomer - pick one Entree -One Seasonal Vegetable, Potato*, Tossed Green Salad or Caesar Salad. Rolls & butter.

The Mogul - pick two Entrees-Two Seasonal Vegetables, Potato*, Tossed Green Salad or Caesar Salad. Rolls & butter.

(*Roasted Potatoes or Garlic Roasted Potatoes or Mashed Potatoes or Rice Pilaf)

Entrée Choices

Chicken - Baked Stuffed Chicken

Beef - Marinated Beef Tips

Ham & Pork - Baked Ham with Pineapple Sauce, Bacon & Garlic Wrapped Pork Loin

Fish - Baked Haddock

Buffet Dinner Options

Traditional Turkey Dinner - Roasted Turkey with Carrots, Squash, Mashed Potatoes & Stuffing, Cranberry Sauce, Gravy, Rolls & butter

Roasted Prime Rib Dinner - Roasted Prime Rib, Two Seasonal Vegetables, Tossed Green or Caesar Salad,

Roasted Potatoes, Garlic Roasted Potatoes, Mashed Potatoes or Rice Pilaf, Rolls & butter

Pasta - Vegetable Lasagna with white sauce, Vegetable Lasagna with red sauce, Meat Lasagna, Stuffed Shells, Baked Macaroni & Cheese, Homemade Spaghetti & Meatballs

Chicken - Homemade Chicken Pie, Chicken Fettuccine Alfredo, Chicken & Broccoli over Ziti

Accompaniments (add ons)

Macaroni, Pasta or Potato Salad, Desserts
Decaffeinated Coffee, Regular Coffee & Tea

*Sales Tax & Gratuity will be added after
meal choice and head count are finalized.*