

Boone's

**FISH HOUSE &
OYSTER ROOM**

-Event Planning Guide-



COLD HORS D'OEUVRE

VEGETABLE CRUDITE

with savory dipping sauce, \$5 pp - *display*

FRUIT & CHEESE

Imported and domestic cheese tray, \$8pp
- *display*

COLLOSAL SHRIMP COCKTAIL

tray of 50 / \$350 - *passed*

OYSTERS ON THE HALF SHELL

variety from local and far away,
champagne mignonette, cocktail sauce,
tray of 50 / \$250 - *display*

ANTIPASTO PLATTER

Italian cured meats, gourmet cheeses,
artichoke hearts, marinated mushrooms
and olives, \$10 pp - *display*

LOBSTER SALAD ROLL

mini fresh lobster roll, tray of 50 / \$400
- *passed*

SMOKED SALMON ON CORN CAKE

with avocado aioli, tray of 50 / \$200 -
passed

BLACKENED SCALLOPS

with a vegetable salsa, tray of 50 / \$300 -
passed

TUNA TARTARE

crispy corn chip, miso scallions and
ginger, tray of 50 / \$250 - *passed*

LITTLENECKS ON THE HALF SHELL

champagne mignonette, cocktail sauce,
tray of 50 / \$200 - *display*

HOT HORS D'OEUVRES

Based on 50 pieces

LOBSTER AND CORN FRITTERS

sweet chunks of lobster, fresh corn and
spicy aioli, \$200 - *passed*

NEW POTATO AND CHEESE SOUFFLE

baked native new potatoes, cheese and
herbs \$120 - *passed*

CRABCAKES

Maine crab cake with red pepper
vinaigrette \$250 - *passed*

BACON WRAPPED SCALLOPS

\$200 - *passed*

CALAMARI

gluten free batter, peppadews and
tabasco mayo \$250 - *passed*

TERIYAKI SKEWERS

chicken marinated in Cajun spices and
wood grilled \$150 - *passed*

CRISP PORK BELLY NACHOS

10.00 pp - *display*

OYSTER ROOM MEATBALLS

ground pork and ground oysters roasted and
glazed \$150 - *passed*

KUNG PAO CHICKEN BITES

Fried chicken, ginger and chilis \$150 -
passed

FRIED LOCAL GOAT CHEESE

marinara sauce \$150 - *passed*

OYSTERS ROCKEFELLER

menu description \$300 - *passed*

HOUSE SAUSAGE STUFFED MUSHROOMS

mushrooms stuffed with sausage, cheese and
herbs \$150 - *passed*

LOCAL SMOKED CHEDDAR NACHOS

6.00 pp - *display*

PORK BELLY STEAMED BUNS

steamed Asian bun, braised pork belly,
crunchy vegetables, kewpie aioli \$125 -
passed

HORS D'OEUVRES RECEPTIONS

served butler style, unless otherwise noted as a display – food passed and displayed for 1 hour / minimum of 50 people



CASCO BAY \$20 pp

CHEESE AND FRUIT

VEGETABLE CRUDITÉ *with savory dipping sauce*

KUNG PAO CHICKEN BITES

STUFFED MUSHROOMS

BACON WRAPPED SCALLOPS

NEW POTATO AND CHEESE SOUFFLÉ

PEAKS ISLAND \$25 pp

CHEESE AND FRUIT *display*

LOCAL SMOKED CHEDDAR NACHO

TERIYAKI CHICKEN

OYSTER ROOM MEATBALLS

SCALLOPS WRAPPED IN BACON

LOBSTER AND CORN FRITTERS

HOUSE ISLAND \$35 pp

VEGETABLE CRUDITÉ *with savory dipping sauce*

FRUIT AND CHEESE *display*

LOCAL SMOKED CHEDDAR NACHO *display*

LOBSTER ROLL *display*

NEW POTATO AND CHEESE SOUFFLÉ

TERIYAKI SKEWERS

SHOAL COVE \$40 pp

RAW BAR

TUNA TARTARE

BLACKENED SCALLOPS

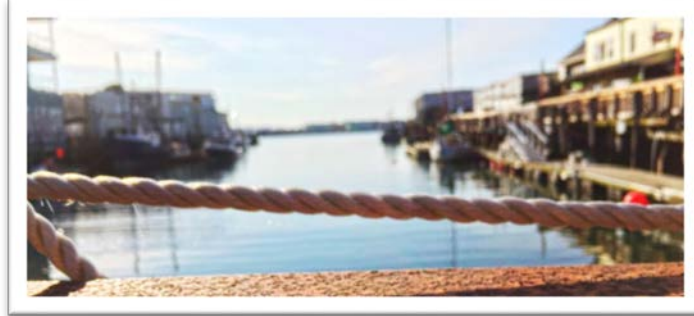
KUNG PAO CHICKEN

ANTIPASTO *display*

FRIED LOCAL GOAT CHEESE



Boone's Coast of Maine Reception



Boone's Coast of Maine Reception is Maine inspired, and crafted to provide you and your guests all the best we have to offer. Elegant food stations are attended by our chefs as our servers pass hors d'oeuvres. This upscale cocktail party is our most popular style reception. \$85 pp

RAW BAR

local oyster, littleneck clams, colossal shrimp and clam chowder

CHEESE AND FRUIT DISPLAY

VEGETABLE CRUDITE

ANTIPASTO

PASSED HORS D'OEUVRES

fried calamari
smoked salmon corncakes
scallops wrapped in bacon
new potato and cheese soufflé
teriyaki skewers
house sausage stuffed mushrooms
mini lobster rolls
oyster room meatballs

PASTA AND RICE STATION

Pappardelle, wild mushrooms, garlic in a cheese sauce

Gemelli, scallops, lobster and fresh herbs in a white wine and butter sauce

Rice Noodle, bok choy, soy, sesame

Boone's Fried Rice, pork belly, shrimp

CARVING STATION

roast turkey breast
roast pork tenderloin
roast top round of beef
condiments and rolls

SIDES

Caesar salad, mashed potatoes and oven roasted glazed carrots

DESSERT

cookies, brownies and our baker's delights

THEME BUFFETS

SNOW ISLAND LOBSTER BAKE

LOCAL FARM FRESH SALAD
MAINE CLAM CHOWDER
1 ¼ LB STEAMED LOBSTER
BBQ CHICKEN
WOOD GRILLED CORN ON THE COB
(SEASONAL)
BOONE'S KIELBASA
BOILED RED BLISS POTATO
BOONE'S BAKER'S PIE
\$75 PP

ADD 12 OZ. NY SIRLOIN for everyone
\$100 PP

**Steak or vegetarian option available with pre-order.*

BOONE'S BBQ

ICEBERG CHOPPED SALAD
WOOD GRILLED BBQ CHICKEN
SMOKED PORK SHOULDER
COLESLAW
NEW ENGLAND BAKED BEANS
ASSORTED WHOOPIE PIES
\$45 pp



FISH HOUSE

MAINE CLAM CHOWDER
LOCAL FARM SALAD
WOOD OVEN SALT BAKED SALMON
SHRIMP FRIED RICE – FRESH LOCAL
VEGETABLE
ROAST LOIN OF LOCAL PORK LOIN
PARSLEY AND DILL ROASTED FINGERLING
POTATOES
ASSORTED PETIT FOURS
\$60 pp

FROM THE LAND

SPINACH SALAD
ROASTED HALF CHICKEN, pan sauce
WOOD OVEN ROASTED TENDERLOIN OF BEEF
BAKED HADDOCK, tomato vinaigrette
ROASTED RED POTATOES
LOCAL FARM VEGETABLES
BLUEBERRY COBBLER BARS
\$75 pp

PLATED DINNER

FIRST COURSE – *choice of one*

FISH CHOWDER

MAINE CLAM CHOWDER

LOBSTER BISQUE – add \$5.00pp

FRESH FRUIT

TOMATO VEGETABLE SOUP

CRABCAKES drizzled with smoked tomato remoulade - add \$8.00pp

SHRIMP – three shrimp served with lemon and cocktail sauce – add \$7.00pp



SECOND COURSE – *choice of one*

CHOPPED ICEBERG SALAD
chopped vegetables, crisp iceberg lettuce and savory cream vinaigrette

TRADITIONAL CAESAR SALAD
the tradition continues with crisp romaine, homemade croutons and house Caesar dressing

SPINACH SALAD
shaved mushrooms, red onions, bacon, hard boiled eggs, served with creamy vinaigrette

FARMER'S MARKET SALAD
simple seasonal fresh local greens, vegetables and champagne vinaigrette

MAIN COURSE

Please choose 2 entrée selections for your guest's invitations. The final count for meals will be due one week prior to the event. Prices are per person.

FROM THE SEA

BAKED STUFFED HADDOCK \$50
stuffed with lobster and scallops served
with basmati rice and local vegetable

YELLOWFIN TUNA ALA PLANCHA \$55
crispy Brussel sprouts, cauliflower puree,
kimchi vinaigrette

WOOD GRILLED SALMON \$52
served with seasonal vegetables,
cauliflower puree and cider buerre blanc

WOOD GRILLED SWORDFISH \$57
crispy Brussel sprouts, roasted pepper
mashed potatoes and mirin wine sauce

SURF AND TURF \$75
12 oz NY Sirloin and Jumbo Shrimp
Scampi, garlic cream sauce, whipped
potatoes, farm vegetables

BAKED STUFFED LOBSTER \$75
1 ½ lb lobster split and stuffed with
lobster and scallops

FROM THE GARDEN

WOOD GRILLED TOFU \$47
edamame, bok choy, stir fried carrots and black bean sauce

VEGETABLE NAPOLEON \$50
eggplant, zucchini, squash, basil, onions, bell peppers with house red sauce

SEASONAL VEGETABLE RISOTTO \$50
Italian creamy rice with local seasonal vegetables, parmesan cheese and extra virgin olive
oil

VEGGIE FRIED RICE \$46
warm sushi rice, sautéed vegetables, bean sprouts, scallions, pickled ginger, sesame
spinach and miso dressing

FROM THE LAND

WHOLE ROASTED CHICKEN \$50
with roasted potatoes and farm
vegetables

WOOD GRILLED CHICKEN BREAST \$46
brined and grilled with whipped potatoes
and wilted greens

WOOD OVEN ROASTED PORK LOIN \$50
whipped potatoes, house apple butter
and fried Brussel sprouts

STEAK MONTREAL 70
12 oz NY Sirloin, fragrant pepper crust,
gentleman's steak sauce, glazed carrots,
whipped potatoes, and onion strings

WOOD GRILLED HANGER STEAK \$55
Maine raised and fired on our wood grill
with farm vegetables and whipped
potatoes

DESSERTS

CUPCAKES AND / OR WHOOPIE PIES

chocolate, vanilla, spice, red velvet, carrot and more

PIE

blueberry, apple, pumpkin, pecan

BLUEBERRY CRISP with vanilla ice cream

FRESH BERRIES

with cream

CHOCOLATE CAKE

CHEESECAKE

with fresh strawberries

ICE CREAM SUNDAE BAR – add \$6



HISTORY

Since 1898, Boone's has been a landmark seafood restaurant, and popular beacon to Portland visitors and locals alike. Boone's is located on Custom House Wharf in the Old Port district of downtown Portland. The historic dining destination is recognized for the invention of the baked stuffed Maine lobster—created by Alexander Boone. The building was recently bought and renovated by head chef and restaurateur of The Rooms Portland, Harding Lee Smith. Boone's Fish House & Oyster Room was introduced as the fourth "Room" of The Front Room, The Corner Room and The Grill Room restaurants – all located in the downtown Portland, Maine area.

EVENT VENUE

Boone's Fish House & Oyster Room opened in August of 2013. The now two-story waterfront restaurant and event venue features two kitchens, two indoor bars, two outdoor bars, and event space for a variety of group sizes, styles and budgets. Boone's is located within walking distance from local downtown businesses and hotels. Our main event space is located opposite the Oyster Bar and deck, accommodating up to 75 guests seated and 150 guests standing.

