

# Boone's

**FISH HOUSE &  
OYSTER ROOM**

*-Event Planning Guide-*



## COLD HORS D'OEUVRE

### VEGETABLE CRUDITÉ

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

### FRUIT & CHEESE

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

### COLOSSAL 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, \$12 pp - *display*

### LOBSTER SALAD ROLL

mini fresh lobster roll, tray of 50 / \$400  
- *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, \$250 - *passed*

### FILO HOT PUFFS

\$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 chilies \$150 -  
*passed*

### FRIED LOCAL GOAT CHEESE

marinara sauce \$150 - *passed*

### OYSTERS ROCKEFELLER

oysters, spinach cream with swiss \$300 -  
*passed*

### HOUSE SAUSAGE STUFFED MUSHROOMS

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

### LOCAL SMOKED CHEDDAR NACHOS

6.00 pp - *display*

### SALMON CAKE

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

FILO HOT PUFFS

### 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*

FILO HOT PUFFS

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 remains our most popular style reception.

It's elegant and elaborate food stations are Maine inspired, and prove to be everyone's choice as the most pleasurable way for guests to mingle, select their favorite foods, and thoroughly enjoy the affair.

The reception begins as guests arrive with all the stations open and our servers passing hors d'oeuvres. The numerous selections of delicious food stations are set with small plates and the appropriate silverware while attended by our chefs. This is not a buffet, but rather separate and convenient stations allowing a variety of choices for you and your guests. *Minimum of 50 guests \$85 pp*

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## RAW BAR & CHOWDER STATION

fresh local oyster on the half shell, littleneck clams on the half shell, colossal shrimp with cocktail sauce, horseradish, and lemon. New England Clam Chowder.

## GARDE MANGER STATION

Our talented Chefs will display stations to include an array of imported and domestic cheeses, fresh fruit, and a crudité of seasonal vegetables with dipping sauces. Our antipasto display will consist of an array of salads, artichoke hearts, tomato. As well as mozzarella, mushrooms and herbs, spinach salad with seasonal ingredients, and Caesar salad.

## PASSED HORS D'OEUVRES

Fried Calamari  
Salmon Cakes  
Scallops wrapped in bacon  
Filo Hot Puffs

Teriyaki Skewers  
House Sausage Stuffed Mushrooms  
Mini Lobster Rolls  
Oyster Room Meatball

## PASTA STATION

A Chef will create pasta dishes for your guests from the following ingredients:

*Pasta Shell*  
wild mushrooms, garlic in a cheese sauce

*Cheese Ravioli*  
scallops, lobster and fresh herbs in a white wine and butter sauce

## CARVING STATION

A carver will slice roast turkey breast, smoked pork shoulder, and roast top round of beef. Accompanied by fresh baked rolls, condiments, Caesar salad, mashed potatoes, and oven roasted glazed carrots.

## DESSERTS

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 BAKED SALMON  
SHRIMP FRIED RICE – FRESH LOCAL  
VEGETABLE  
ROAST LOIN OF LOCAL PORK LOIN  
PARSLEY AND DILL ROASTED FINGERLING  
POTATOES  
WHOOPIE PIES  
\$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

FRENCH ONION SOUP

FRESH FRUIT

TOMATO VEGETABLE SOUP

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

SHRIMP – three shrimp served with lemon and cocktail sauce – add \$9.00pp



### 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 beurre blanc

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

SURF AND TURF \$95  
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



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## 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.

