



DINNER PARTY MENUS 2026

Prices are per person | Minimum 25 guests

Basic Menu: 46 • Choice of 3:

Seared Statler Chicken, Velouté

Chicken Marsala, sautéed breast, Marsala wine and mushroom sauce

Local Haddock Fillet, cracker crumb topping, lemon beurre-blanc

Roasted Cod Loin, Harissa coulis

Grilled Marinated Flank Steak, chimichurri

Bone-in Pork Chop, apple chutney

Expanded Menu: 54 • Choice of 3:

Any Entrée from the Basic Menu, plus...

Chicken Roulade (*Prosciutto and spinach*), Mornay sauce

Half Roasted Brined Chicken, herbed jus

Prosciutto Wrapped Cod, foraged mushroom cream

Crab Stuffed Local Haddock, Newburgh sauce

Pork Tenderloin, stone fruit chutney

Braised Short Rib, caramelized onion jus

Butcher's Cut, house bone broth butter

Deluxe Menu: 72 • Choice of 3:

Any Entrée from the Basic or Expanded Menu, plus...

Duck Leg Confit, orange beurre-blanc

Seared Duck Breast, maple-mustard glaze

Seared Halibut, lemon beurre-blanc

Seared Scallops, cauliflower purée

Butter Poached Maine Lobster, lobster cream sauce

New York Strip, mushroom demi-glace

Filet Mignon, classic Béarnaise sauce

Prime Rib of Beef, au jus, horseradish cream

***Vegan Option for all tiers: Mushroom Risotto w/(choose 1), pickled vegetables OR Massamann curry*

All Dinners Include:

Warm Rolls & Butter | Seasonal Salad | Chef's Choice Starch & Vegetable | Housemade Dessert | Coffee /Tea

All menus subject to 8% Maine Tax and 20% Service Charge • Pricing subject to change with the market

ADD our award-winning Lobster Bisque to any menu for \$15 pp • NOTE: Meal breakdown is required one week prior to event

Menus are subject to a \$6 pp surcharge without meal breakdown, and a \$4-\$8 pp surcharge under 25 guests

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