



*Seasonal
Menus*

BAR HARBOR
CATERING CO

Spring - Family Style



Passed Appetizers

MINI LOBSTER CAKE WITH FENNEL REMOULADE

SPRING PEA FALAFEL WITH TAHINI SAUCE
(VEGAN, GLUTEN-FREE)

PORK BELLY BAO WITH MAPLE HOISIN, PICKLED
RED ONION, PEA TENDRILS

SQUID INK TEMPURA HAKE WITH PRESERVED
LEMON AIOLI, HERBS

AVOCADO TOAST WITH SMOKED SALMON AND
RADISH

LOBSTER CHOWDER HAND PIE

MINT & LIME CEVICHE TOSTADA

SPRING GRILLED LAMB RIB WITH LOCAL HONEY,
ZA'ATAR (GLUTEN-FREE)

Dinner

SPRING LITTLE GEM SALAD WITH RADISH, SPRING
ONION, SUNFLOWER SEEDS, AND CREAMY LEMON
VINAIGRETTE (VEGETARIAN)

SPIRALIZED BEET SALAD, WINTER CITRUS,
PARMESAN VINAIGRETTE, PUMPERNICKEL CRUMB
(VEGETARIAN)

ROASTED CARROTS WITH CARROT TOP PESTO
(VEGETARIAN)

HERB & RICOTTA AGNOLOTTI WITH PRESERVED
LEMON SAUCE AND GARLIC BREADCRUMB
(VEGETARIAN)

WHOLE ROASTED BRINED CHICKEN WITH SPRING
SALSA VERDE (GLUTEN-FREE)

WHOLE ROASTED FISH, DEBONED & STUFFED
WITH BRAISED HEARTY GREENS, BUTTERMILK
HERB SAUCE (GLUTEN-FREE)





Spiralized Beet Salad

Spring - Plated

Passed Appetizers

LOBSTER TOAST, PEPPER VINEGAR AIOLI, RADISH, BRIOCHE

CRISPY PORK BITE, SLOW-COOKED THEN GRILLED WITH ORANGE MARMALADE, CHICHARRÓN

SPICY TUNA TARTARE, NORI AIOLI, PICKLED RED ONION, CRISP (DAIRY-FREE, GLUTEN-FREE AVAILABLE)

SPINACH PIEROGI, CREME FRAICHE, HONEY JELLY (VEGETARIAN)

CRISPY ARTICHOKE WITH GREMOLATA (VEGETARIAN, GLUTEN-FREE)

MUSHROOM TARTLET, WHIPPED GOAT CHEESE, SPRING ONION COMPOTE (VEGETARIAN)

SMASHED FRESH FAVAS ON TOASTED BOSTON BROWN BREAD, PECORINO (VEGETARIAN)

'NDUJA, GRILLED SOURDOUGH, FRESH ASPARAGUS, SPRING ONION SALSA



Dinner

WINTER CITRUS AND FENNEL SALAD, ARUGULA, POPPY SEED VINAIGRETTE, SUNFLOWER SEEDS, URFA (VEGETARIAN)

LAMB RAGU, GREEN GARLIC, SPRING CARROT CAVATELLI

PAN-SEARED HALIBUT, BRAISED FENNEL, MAINE PURPLE POTATOES, BLACK PEPPER SAUCE

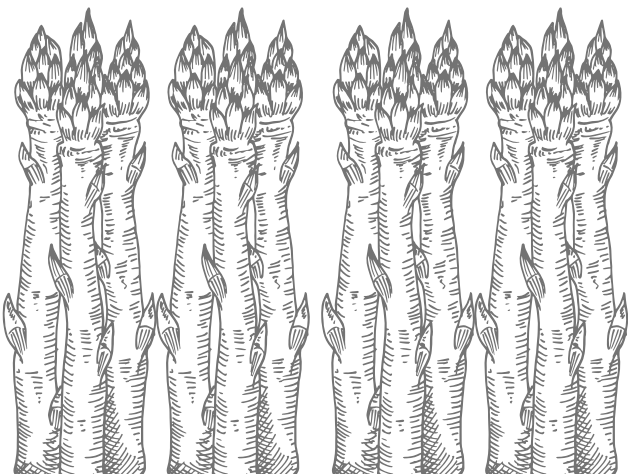
ROASTED FLAT IRON STEAK, LEMON CREAM ASPARAGUS, FINGERLING POTATOES, MUSHROOM SAUCE (GLUTEN-FREE)

SPRING CARROT RAVIOLI, CARROT TOP PESTO, URFA SPICED PEPITAS (VEGETARIAN)

Late-Night Snacks

CORNFLAKE FRIED CHICKEN AND BISCUIT SANDWICH, HERBY RANCH, HOUSE-MADE PICKLE

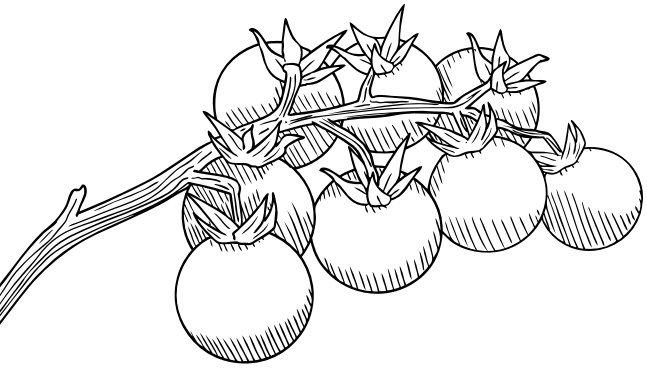
OATMEAL CREAM PIE COOKIE TAKE-AWAY



Crispy Artichoke



Summer - Cocktail Party



Oyster Bar

MEET US AT THE RAW BAR! FEATURING LOCALLY SOURCED BAR HARBOR BLONDE OYSTERS WITH HOMEMADE COCKTAIL SAUCE, PICKLED ONIONS, LEMONS, SEASONAL MIGNONETTE (GLUTEN-FREE)

Appetizer Stations

CHEF-INSPIRED GRAZING TABLE FEATURING A BOUNTIFUL DISPLAY OF HOUSE-MADE SAUSAGES, TERRINES, AND PATES, NEW ENGLAND CHEESES AND CHARCUTERIE, IN-SEASON FRUITS, FARMSTEAD CRUDITÉS, FRESHLY BAKED BREAD AND SPREADS

FIOR DI LATTE Y TOMATE TABLESCAPE SHOWCASING STRACCIATELLA, MOZZARELLA, BURRATA, IN-SEASON HEIRLOOM TOMATOES, AND VINE ROASTED CHERRY TOMATOES WITH CHARRED BREAD AND BASIL PESTO (VEGETARIAN)



Passed Appetizers

MINI LOBSTER ROLLS

CAVIAR ON CHIVE BLINI WITH CREME FRAICHE, EDIBLE FLOWER PETALS

YAKITORI CHICKEN SKEWER NORI AIOLI

PAN-SEARED HALIBUT MINI TACO, AVOCADO LIME SAUCE, PICKLED RED ONION, RADISH (GLUTEN-FREE)

FRIED GREEN TOMATO WITH PORK BUTTER

SMOKED EGGPLANT CROSTINI, FRESH RICOTTA, LOCAL HONEY (VEGETARIAN)

SAVORY TOMATO SHORTCAKE, MINI BUTTERMILK BISCUIT, WHIPPED GOAT CHEESE, AND PRESERVED TOMATO JAM (VEGETARIAN)

TEMPURA SQUASH BLOSSOM WITH HOUSE-MADE PIMENTO RICOTTA (VEGETARIAN)



Mini Lobster Rolls

Summer - Family Style



Passed Appetizers

NEW ENGLAND STYLE CLAM CAKES, PICKLES PEPPERS, HERBED TARTAR SAUCE

HEIRLOOM TOMATO TARTLET, CHEVRE, HERB SAUCE (VEGETARIAN)

STREET CORN SLIDER, HOUSE-MADE ELOTE STYLE SAUSAGE, CILANTRO LIME CREMA

AL PASTOR PORK MINI TACO, FRESH ONION & CILANTRO SALSA, LIME (GLUTEN-FREE)

MINI BLACK BEAN TOSTADA, BLACK BEAN, QUESO FRESCO, ROASTED TOMATO SALSA (VEGETARIAN)

LOBSTER CHOWDER HAND PIE

EGGPLANT TONKATSU, PICKLED CHERRY TOMATOES, SWEET CORN AIOLI (VEGETARIAN)

Dinner

HEIRLOOM TOMATO AND POLENTA PANZANELLA (VEGETARIAN)

GRILLED ROMAINE SALAD, GARLIC AND PARMESAN CROUTONS, CURED EGG YOLK, HOUSE-MADE CAESAR, PICKLED RED ONIONS (PESCATARIAN, VEGETARIAN ON REQUEST)

EGGPLANT ROLLATINI FILLED WITH SPINACH & RICOTTA, ROASTED LOCAL TOMATO SAUCE (VEGETARIAN)

GRILLED SMASHED FINGERLING POTATOES, SMOKED PAPRIKA & ROAST GARLIC AIOLI, PARSLEY (VEGETARIAN, GLUTEN-FREE)

GAUCHO GRILLED SKIRT STEAK, COFFEE & CHILI RUB, ELOTE STYLE CORN SALAD, CHIMICHURRI

GRILLED BRINED CHICKEN WITH CHERMOULA (GLUTEN-FREE)

SUMMER PAN ROASTED HALIBUT, SEARED CHERRY TOMATOES, DANDELION GREENS, CASTELVETRANO OLIVE AIOLI



Grilled Romaine Salad





Summer - Plated

Passed Appetizers

FRESH MAINE LOBSTER, CRISPY TOSTADA, CITRUS & AVOCADO "SALAD" (GLUTEN-FREE AVAILABLE)

SLOW-COOKED THEN GRILLED PORK BELLY, PEACH MARMALADE, CHICHARRÓN

HEIRLOOM TOMATO CROSTATA, FRESH RICOTTA, MICROGREENS (VEGETARIAN)

TEMPURA CHERRYSTONE PO'BOY, MARINATED CHERRY TOMATOES, ICEBERG LETTUCE, OLD BAY AIOLI

EMPANADAS, SWEET POTATO & BLACK BEAN, PEPPER JELLY (VEGETARIAN)

YAKITORI STYLE HALIBUT SKEWER TOMATO JAM, CHILI CRUNCH (DAIRY-FREE, GLUTEN-FREE)

SWEET CORN CRACKER, CRAB SALSA, AJI DULCE CREMA

Plated First Course

LOBSTER & CRAB CAKE, WILTED SPINACH, SPICY AIOLI

Plated Salad Course

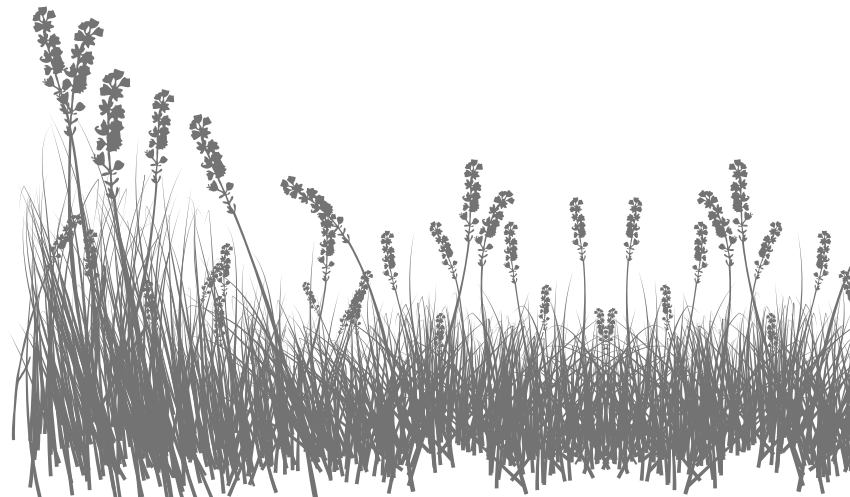
FIELD & FARM SALAD WITH LOCAL GREENS, SEASONAL VEGETABLES, BERRIES, CHEESE, SEASONAL VINAIGRETTE (VEGETARIAN)

Dinner

PAN-ROASTED LOBSTER WITH CREAMY HERBED POLENTA, TARRAGON GREMOLATA, SMOKED PEPPER HOLLANDAISE, CORN SALAD (GLUTEN-FREE)

SUMMER PLATED PAN-ROASTED LOCAL HALIBUT, COCONUT "CREAMED" CORN, LOCAL SPINACH, SUMMER HERB SAUCE

PEACH SKIN AND GARLIC MARINATED HANGER STEAK, PEACH ROMESCO, CHARRED FENNEL AND BLISTERED CHERRY TOMATO SALAD, NASTURTIUM LEAF SAUCE





Grilled Hanger
Steak

Fall - Cocktail Party



Passed Appetizers

MINI OKONOMIYAKI, DULSE AIOLI, BONITO FLAKES, CHIVES (VEGETARIAN & GLUTEN-FREE OPTIONS AVAILABLE)

HOUSE BEER BRAT, LOCAL BEER, BRAISED KALE, SOLDIER BEANS

STEAK TARTARE, FINGERLING POTATO CHIP, CURED EGG YOLK, GRIBICHE (GLUTEN-FREE)

MAINE SCALLOP CEVICHE, LECHE DE TIGRE, CRISPY PARSNIP (GLUTEN-FREE)

POTATO CROQUETTE, PARMESAN & PARSLEY SAUCE (VEGETARIAN)

PORCHETTA, HOUSE SWEET ROLL, HERB SAUCE, GREENS

DUCK CONFIT CROQUETTE, PICKLED PLUM SAUCE

Appetizer Station

CHEF'S GRILLED GRAZING TABLE; GRILLED APPETIZERS THAT FEATURE HOUSE-MADE SAUSAGES, GRILLED & GLAZED LAMB RIBS WITH CARRABASSET HONEY GLAZE, CHARRED CROSTINI IN SEASONAL FLAVORS (MAINE FORAGED MUSHROOM AND SEAL COVE CHÈVRE), HOUSE PICKLES, DIPS, SPREADS, AND LOCAL VEGETABLES.

Dessert

WARM APPLE CIDER

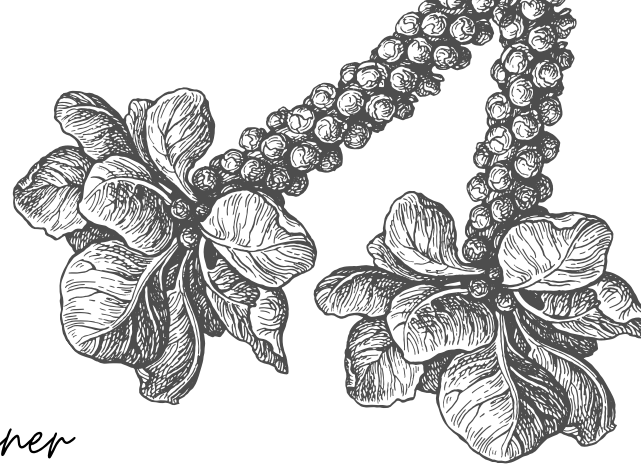
FALL GOAT CHEESE CHEESECAKE WITH BUTTERY CRACKER CRUST AND PEAR WALNUT COMPOTE





Goat Cheese Cheesecake

Fall - Family Style



Passed Appetizers

SMOKED WHITEFISH SPREAD, TOASTED RYE,
PICKLED RED ONIONS

CRISPY POLENTA WITH LATE-SEASON TOMATO
SAUCE (VEGETARIAN, GLUTEN-FREE)

SALMON POLPETTE WITH FRESH HERB SAUCE

MUSHROOM AND SNAIL TOAST, WHIPPED
CHÈVRE, RADISH

CHAR SUI PORK BELLY BITE, ON WARM HONEY
CORNBREAD WITH SESAME SEEDS

CRISPY FRIED PORK BELLY, PLUM SAUCE, CHILI
CRUNCH

DUCK FAT MADELEINES, CHICKEN LIVER MOUSSE,
BURNT HONEY, SALT & PEPPER PISTACHIOS

Appetizer Station

CHARCOAL-GRILLED AND GLAZED SKEWERS
AVAILABLE IN A VARIETY OF FLAVORS: GRILLED
MAPLE AND SOY GLAZED LOCAL SWEET POTATO,
PEANUT "RELISH" (VEGAN, GLUTEN-FREE) //
SCALLOP WITH BOURBON BACON JAM (GLUTEN-
FREE) // GRILLED AND BASTED CHICKEN WITH
SWEET AND SAVORY TARÉ SAUCE // NORI
AIOLI LOCAL HALIBUT WITH TOMATO JAM, CHILI
CRUNCH (GLUTEN-FREE, DAIRY-FREE) // BEEF
WITH BLACK GARLIC, SESAME (GLUTEN-FREE)



Dinner

ROAST DELICATA SQUASH AND APPLE SALAD,
ARUGULA, FRESH FARMERS CHEESE, TOASTED
PEPITAS, AND APPLE BUTTER VINAIGRETTE
(VEGETARIAN)

BROWN BUTTER GNOCCHI WITH FRESH HERBS
(VEGETARIAN)

CHARRED CABBAGE, BUTTERMILK HERB DRESSING
(VEGETARIAN)

CRISPY BRUSSELS SPROUTS, FALL HONEY,
CHILIES, LEMON ZEST (VEGETARIAN)

ROASTED BLUEFISH FILETS, BLISTERED TOMATOES
CHIMICHURRI (GLUTEN-FREE)

PORCHETTA, GARLIC AND HERB-INFUSED TENDER
PORK BELLY, CRISPY CRACKLIN', CONFIT
FINGERLING POTATOES, BROCCOLI RAAB, SOFT
ROLLS, AND ITALIAN SALSA VERDE

'HUNTER-STYLE' CHICKEN, SLOW-COOKED
CHICKEN THIGHS, ONIONS, TOMATOES,
MUSHROOMS, OLIVES, HERBS, RED WINE
(GLUTEN-FREE)

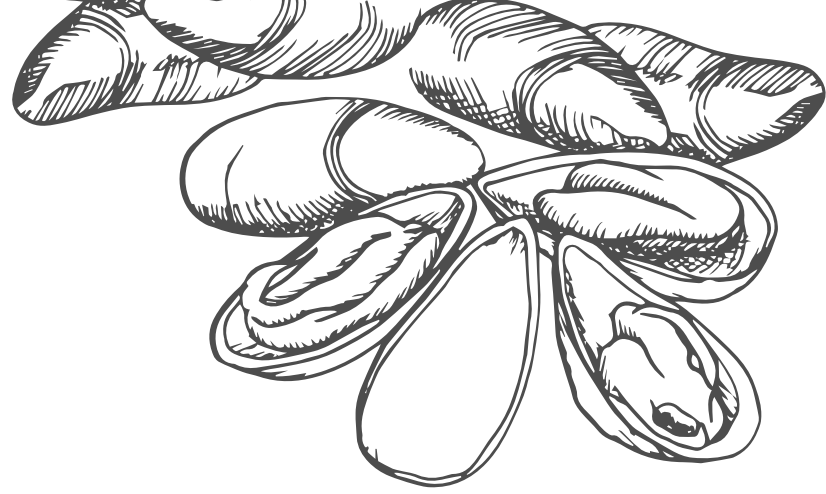
Dessert

BROWNED BUTTER POUND CAKE, GRAPEFRUIT
CHANTILLY CREAM, CANDIED WALNUTS

*Crispy Fried
Pork Belly*



Fall - Plated



Plated Appetizer

SAUTÉED LOCAL MUSSELS & MUSHROOMS WITH CREAM, HERBS, TORN BREAD

Plated Salad

BEET & WARM BOK CHOY SALAD, CITRUS VINAIGRETTE (VEGAN, GLUTEN-FREE)

Plated First Course

TOGARASHI CURED FOIE GRAS WITH SAVORY WAFFLE, WALNUT MOSTARDA, MAINE MAPLE AGRODULCE

Dinner

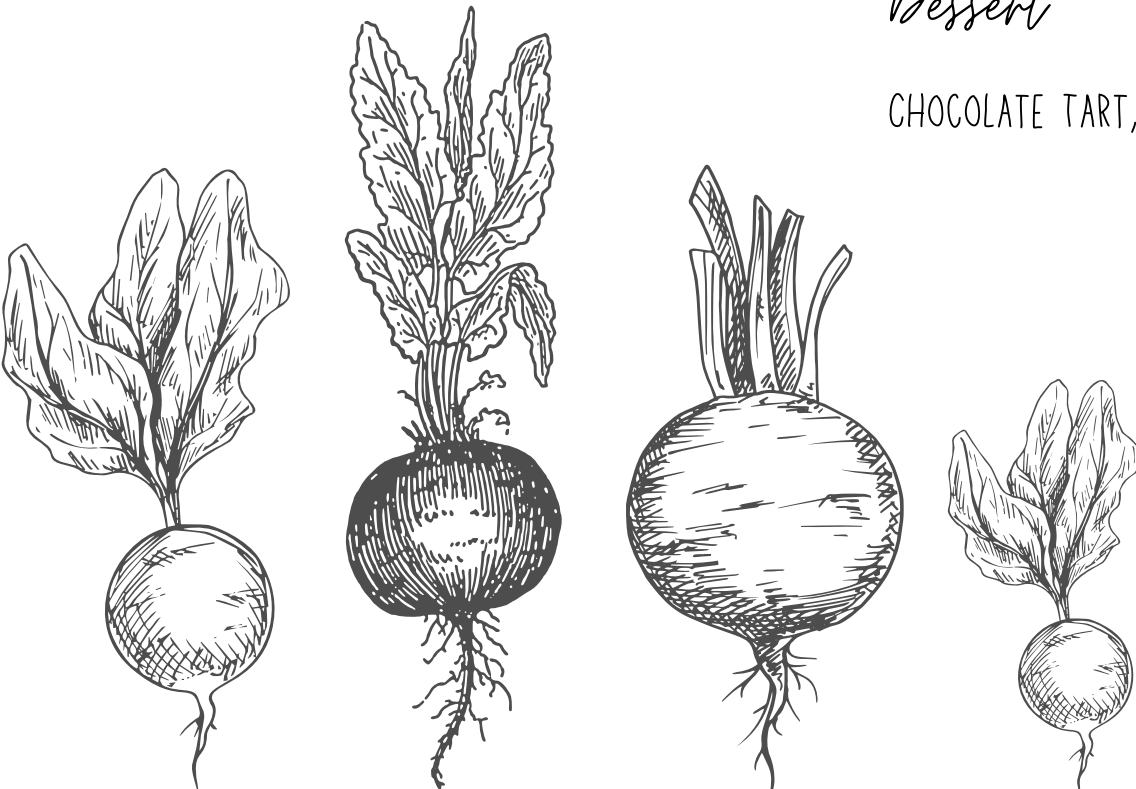
PORCHETTA, CRISPY-SKINNED PORK BELLY, LOIN ROULADE, BRAISED GREENS, PORK N' PEA JUS

ROASTED HALIBUT, MELTED KALE, PIPERADE, CREAMY COCONUT SAUCE

CHICKEN ROULADE, ROAST SQUASH RISOTTO, FENNEL, JUS (GLUTEN-FREE)

Dessert

CHOCOLATE TART, SUMAC CHANTILLY CREAM



Chicken Roulade

