



350 Main Street
Presque Isle, ME 04769
Phone: 207.769.2274
fax: 207.769.2283
tsullivan@governorsrestaurant.com

Hello!

Thank you for considering Governor's Restaurant for your upcoming event. Our professional staff will do everything possible to make your gathering a great success – and to make everything as easy for you as we can. At Governor's our goal is to exceed your expectations with a variety of delicious entrees and desserts as well as exceptional service. Most of all, we're committed to making your time with us truly special.

Governor's Restaurant Presque Isle Catering offers everything you need for a successful meeting or special event: catered food from our own kitchens at your location delivered by a professional staff.

To help with your planning, this guide includes some additional information about our:

- Breakfast Options
- Business and Group Lunches(Soups, Sandwiches and Salads)
- Hors D'Oeuvres and Finger Foods
- Buffet and Dinner Entree and Dessert Selections
- Licensed Catering Bar Service

Again, thank you for considering Governor's Restaurant & Bakery in Presque Isle for your catering needs. Please give us a call with any questions you might have. We're always ready to help!

Sincerely,

*Tony Sullivan
Owner/General Manager
Governor's Restaurant & Bakery
Presque Isle, Maine*

BREAKFAST OPTIONS

The Capital Breakfast Buffet

14/per person

Scrambled Eggs or Quiche
Bacon & Sausage
Home Fried Potatoes
Choice of Biscuits and Sausage
Gravy or Corned Beef Hash

Pancakes
Fresh Fruit
Assorted Breakfast Pastries
Coffee/Tea
Apple, Orange, and Cranberry Juice

Breakfast Minimum – 15 people

All prices subject to 8% Maine State Food Tax and 20% Gratuity • All prices subject to change without notice

Business and Group Lunches(To go or delivered)

Call ahead items to pick up and bring to your event!

Soup, Salad, & Sandwiches

Per Person

Sandwiches, Chips, & Cookies

12

Sandwiches, Soups, Chips, & Cookies

14

Sandwiches, Soups, Salads, Chips, & Cookies

15

Kettle of Stew or Soup with Crackers & Rolls

8

Box Lunches with Sandwich, Chips, Fruit, & Cookie

14

Garden Salad for 10

60

Chef Salad for 10, Includes Cookies & Dinner Rolls

80

Fresh Fruit Platter for 10

40

Sandwich Selection: Ham & Cheese, Ham Salad, Turkey, Chicken Salad, Turkey BLT Wrap, Cranberry Chicken Wrap, Chicken Caesar Wrap.

Soup & Stew Selection: Chicken Stew, Beef Stew, Traditional Chili, White Chicken Chili, Chicken Noodle, Corn Chowder, Tomato Florentine, Chicken Tomato Rice, Beef Barley, Minestrone.

Minimum – 15 people

All prices subject to 8% Maine State Food Tax and 20% Gratuity • All prices subject to change without notice



HORS D'OEUVRES and FINGER FOODS

VEGETABLE OR FRUIT PLATTER WITH DIPS	\$65
CHEESE AND CRACKER PLATTER	\$65
CHIPS AND SALSA	1.50/PP
CHIPS AND DIP	1.50/PP
FINGER SANDWICHES**	2.00/PP
SWEET AND SOUR, BBQ OR SWEDISH MEATBALLS	2.00/PP
BONELESS OR BONE IN WINGS WITH SAUCES	3.00/PP
SCALLOPS WRAPPED IN BACON	5.00/PP
SHRIMP COCKTAIL	3.50/PP
SMOKED SALMON	2.50/PP
STUFFED MUSHROOMS	2.50/PP
SPINACH ARTICHOKE DIP WITH KETTLE CHIPS	1.75/PP
FRUIT KABOBS	1.50/PP
CAPRESE KABOBS	2.00/PP
BRUSCHETTA	2.00/PP
SEAFOOD KABOBS	4.00/PP
HUMMUS PLATTER W/PITA POINTS AND VEGGIE SPEARS	2.00/PP

Hors d'oeuvres Minimum – 25 people

All prices subject to 8% Maine State Food Tax and 20% Gratuity • All prices subject to change without notice

** Sandwich choices are Ham Salad, Egg Salad, Chicken Salad, Tuna Salad



BUFFETS FOR LARGER GROUPS

Three Item	21/per person
Two Item	20/per person
One Item	17/per person

Entrée Selections:

Make your entree selections from the following page. Please note that some selections are at market price and some carry a higher cost. Those items may add a additional price as noted on the Entree selections.

Build Your Own Buffet Includes:

Choice of Baked or Mashed Potato, Steamed Vegetable, Garden or Caesar Salad, Dinner Rolls, Coffee/Tea, and Assorted Dessert Platter or a selected dessert from dessert section.

Buffet Minimum – 25 people. All prices subject to 8% Maine State Food Tax and 20% Gratuity • All prices subject to change without notice. You will be charged for your guaranteed number of guests, which must be submitted 5 days prior to your function.

Specialty Buffets

Italian Buffet

18/pp

Choose two of the following entrees: *Meat or Vegetable Lasagna, Spaghetti and Meat Sauce or Meatballs, Chicken Cacciatore, Chicken Alfredo, Baked Ziti, or Stuffed Manicotti.* Includes Garden or Caesar Salad, Garlic Bread or Governor's Dinner Rolls, Assorted Bite Sized Desserts, and Coffee/Tea.

Comfort Food Buffet

17/pp

Choose three of the following entrees: *Beans and Franks, Chicken Fingers, Homemade Meatloaf with Gravy, Chicken Pot Pie, Macaroni and Cheese.* Includes Garden or Caesar Salad, Governor's Dinner Rolls, Assorted Bite Sized Desserts, and Coffee/Tea.

BBQ Buffet

20/pp

Choose two of the following entrees: *Barbecue Chicken, Barbecue Beef, Ribs, Burgers, Pulled Pork Sliders.* Includes Garden or Caesar Salad, Choice of Coleslaw, Potato or Pasta Salad, Governor's Dinner Rolls, Assorted Bite Sized Desserts, and Coffee/Tea.



Dinner Entree Selections

Choose from the following Entrées for you Buffet or Plated Meals

Italian

Chicken Parmesan
Chicken Piccata
Lasagna (Meat or Vegetable)
Chicken Cacciatore
Chicken Alfredo
Spinach Florentine Ravioli
Spaghetti and Meatballs

Beef and Pork

Pot Roast
Beef Medallions w/Demi Glace(add \$3 pp)
Prime Rib au Jus (add \$5 pp)
NY Strip Sirloin (add \$5 Seasonal and Market)
St.Louis Style Pork Ribs (add \$3 pp)
Roast Pork Tenderloin
Baked Ham (Applewood Smoked or Octoberfest)

Poultry

Roast Turkey Dinner
Baked Stuffed Chicken Breast
Jamaican Chicken
Chicken Cordon Bleu

Seafood

Baked Stuffed Haddock w/Lobster Sauce
Salmon with choice of seasoning or sauce
Lobster(Market Price)
Haddock au Gratin



Dessert Selections For Buffets

Assorted Dessert Platters...Includes mini whoopies, cream puffs, and cookies

Assorted Cookie Platters

New York Style Cheesecake

Chocolate Covered Strawberries(White and Dark Chocolate)

Cakes

Apple Crisp

Upside down Bread Pudding

Lemon, Butterscotch or Chocolate Cream Squares

Special Requests Considered

Beer and Wine Service

Beer and wine service is available for your event with prior arrangement. There is a \$100.00 bar setup charge. For open bars, a 20% gratuity will be added.

Bottled Beer 4/bottle Fine Wines 5/Glass 20/bottle

Champagne Toasts 18.50/bottle Sparkling Cider Toasts 10.50/bottle

Mixed drink service is available for your bar, please inquire for details.

Private functions fall under the same liquor laws as the restaurant. Bar patrons must show identification to purchase alcoholic beverages. No one under 21 will be allowed to consume alcoholic beverages. Alcoholic beverages are not allowed to leave the function room. No alcoholic beverages may be brought into the function rooms or restaurant. Anyone found furnishing alcohol to an underage guest would be asked to leave, along with the minor. We reserve the right to terminate alcohol sales to any individual that we deem intoxicated.

