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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

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### The Capital Breakfast Buffet

15/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

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## Business and Group Lunches(To go or delivered)

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

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### 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 10  
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

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## HORS D'OEUVRES and FINGER FOODS

<b>VEGETABLE OR FRUIT PLATTER WITH DIPS</b>	<b>\$75</b>
<b>CHEESE AND CRACKER PLATTER</b>	<b>\$75</b>
<b>CHIPS AND SALSA</b>	<b>2.00/PP</b>
<b>CHIPS AND DIP</b>	<b>2.00/PP</b>
<b>FINGER SANDWICHES**</b>	<b>4.00/PP</b>
<b>SWEET AND SOUR, BBQ OR SWEDISH MEATBALLS</b>	<b>3.00/PP</b>
<b>BONELESS OR BONE IN WINGS WITH SAUCES</b>	<b>4.00/PP</b>
<b>SCALLOPS WRAPPED IN BACON</b>	<b>MKT/PP</b>
<b>SHRIMP COCKTAIL</b>	<b>5.00/PP</b>
<b>SMOKED SALMON</b>	<b>4.50/PP</b>
<b>STUFFED MUSHROOMS</b>	<b>4.00/PP</b>
<b>SPINACH ARTICHOKE DIP WITH KETTLE CHIPS</b>	<b>3.00/PP</b>
<b>FRUIT KABOBS</b>	<b>3.00/PP</b>
<b>CAPRESE KABOBS</b>	<b>3.00/PP</b>
<b>BRUSCHETTA</b>	<b>3.00/PP</b>
<b>SEAFOOD KABOBS</b>	<b>MKT/PP</b>
<b>HUMMUS PLATTER W/PITA POINTS AND VEGGIE SPEARS</b>	<b>2.00/PP</b>

Hors d'oeuvres Minimum – 25 people

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



## BUFFETS FOR LARGER GROUPS

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<b>Three Item</b>	<b>24/per person</b>
<b>Two Item</b>	<b>22/per person</b>
<b>One Item</b>	<b>20/per person</b>

### **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.

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## Specialty Buffets

### **Italian Buffet**

**22/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.

### **Comfort Food Buffet**

**20/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(From Ferris BBQ)**

**26/pp**

Choose two of the following entrees: *Smoked Turkey, Brisket (Add \$2pp), St Louis Style Ribs, Smoked chicken Thighs, Pulled Pork Sliders.* Includes Garden or Caesar Salad, Choice of Coleslaw, Potato or Pasta Salad, Cornbread or Dinner Rolls, Dessert, Iced Tea and Lemonade.

**ADD BBQ BEANS. \$1/PP ADD OUR SMOKED GOUDA MAC AND CHEESE. \$1/PP**



# Dinner Entree Selections

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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) (Add \$1pp)**

**Cakes**

**Apple Crisp**

**Upside down Bread Pudding**

**Lemon, Butterscotch or Chocolate Cream Squares**

**Special Requests Considered**

## Beer and Wine and Full Bar Service

Beer and wine service is available for your event with prior arrangement. There is a \$300.00 bar setup charge. For open bars, a 20% gratuity will be added.

Bottled Beer            7/bottle                      Fine Wines    7/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.

