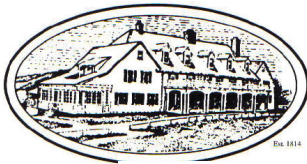


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# The Lu

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## Buffet Ideas

### *The Phillips Lake Buffet*

*At this time we require a minimum of thirty guests for this buffet.*

*Buffet is inclusive of:*

**Freshly Baked Breads**  
**Seasonal Fresh Vegetables**  
**Chef's Choice of Garlic Roasted Red Potato or Rice Pilaf**

*Please choose two salads:*

**Red Bliss Potato Salad**  
**Caesar Salad**  
**Mediterranean Pasta Salad**  
**Mixed Field Greens**

*Also, please choose two from the following:*

**Chicken Marsala**  
**Chicken Piccata**  
**Baked Stuffed Haddock**  
**Grilled Salmon in lemon herb butter**  
**Eggplant Parmesan**  
**Pasta & Vegetable Primavera**

*Includes your choice of: Herb encrusted pork loin  
or hand-carved roasted sirloin*

*Coffee and tea service included.*

*\$28 per person*

*(please add \$2.00 per person if salad is to be served at the table)*

*Dessert selections are available at \$5 per person.*

*All prices subject to 8% sales tax and 19% service charge.  
Prices are guaranteed for a period of thirty (30) days.*

## **The Bald Mountain Buffet**

*At this time we require a minimum of thirty guests for this buffet.*

*Buffet is inclusive of:*

**Freshly Baked Breads  
Seasonal Fresh Vegetables  
Rice Pilaf  
Roasted Garlic Potatoes**

*Please choose two salads:*

**Caesar Salad  
Red Bliss Potato Salad  
Mediterranean Pasta Salad  
Tomato and Fresh Mozzarella Caprese  
Mixed Field Greens**

*Also, please choose two from the following:*

**Chicken Cordon Bleu  
Chicken Florentine  
Beef Burgundy  
Baked Stuffed Haddock with a tarragon cream sauce  
Pan Seared Caramelized Salmon topped with maple butter  
Baked Vegetable Parmesan  
Seafood Newburg in a Pastry Shell**

*Includes your choice of: a hand-carved roasted sirloin or  
herb encrusted pork loin*

*Coffee and tea service included.*

**\$32 per person**

*(please add \$2.00 per person if salad is to be served at the table)*

***Dessert selections are available at \$5 per person.***

*All prices subject to 8% sales tax and 19% service charge.*

*Prices are guaranteed for a period of thirty (30) days*

## **The Lucerne Inn Extravaganza Buffet**

*At this time we require a minimum of thirty guests for this buffet.*

*Buffet is inclusive of:*

**Fresh Baked Breads**  
**Chilled Fruit Platter**  
**Seasonal Fresh Vegetable**  
**Rice Pilaf**  
**Roasted Garlic Potatoes**  
**Pasta Primavera**

*Please choose from three of the following salads:*

**Caesar Salad**  
**Red Bliss Potato Salad**  
**Mediterranean Pasta Salad**  
**Tomato and Fresh Mozzarella Caprese**  
**Roasted Vegetable Salad**  
**Mixed Field Greens**

*Also, please choose from three of the following:*

**Mediterranean Chicken**  
**Baked Chicken Cordon Bleu**  
**Lasagna**  
**Beef Burgundy**  
**Seafood Newburg in a Pastry Shell**  
**Baked Stuffed Shrimp**  
**Baked Stuffed Haddock with tarragon sherry cream sauce**  
**Pan seared Caramelized Salmon topped with maple butter**

*Includes your choice of: a hand-carved roast sirloin or herb encrusted  
pork loin*

*Coffee and tea service included.*

**\$38 per person**

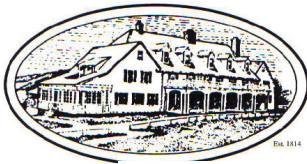
*(please add \$2.00 per person if salad is to be served at the table)*

*Dessert selections are available at \$5 per person.*

*All prices subject to 8% sales tax and 19% service charge.*

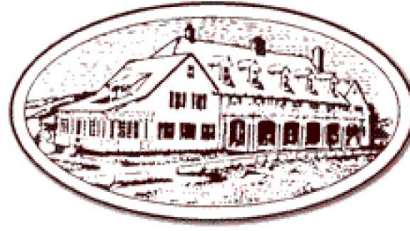
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## Plated Entrees



*Prices are guaranteed for a period of (30) days.  
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Please inquire regarding vegetarian and food allergy options.*

### *Plated Entrees*

*At this time we require a minimum of twenty guests and a maximum  
Of one hundred fifty guests for plated entrees.*

#### *Seafood Trio \$32*

Haddock, scallops, and shrimp broiled to perfection in white wine, butter, garlic, and lemon juice. Served with wild rice and seasonal vegetables

#### *Baked Stuffed Haddock \$28*

Fresh Atlantic haddock, stuffed with a crab stuffing and baked, topped with a tarragon cream sauce. Served with rice and seasonal vegetables

#### *Caramelized Salmon Filet \$29*

Fresh salmon Filet rubbed with seasoned minced onion and onion then pan seared

fresh salmon filet rubbed with seasoned gingered sugar and spices then pan seared until caramelized. Drizzled with a maple butter and served with wild rice and seasonal vegetables

***Chicken Cordon Bleu \$28***

Boneless breast of chicken stuffed with domestic ham and imported Swiss cheese, oven baked. Served with rice and seasonal vegetables

***Chicken Marsala \$26***

Tender chicken breast, pan seared with Marsala cream sauce. Served with rice and seasonal vegetables

***Eggplant Parmesan \$24***

Served with our own marinara and topped with Provolone and Parmesan cheeses.  
Served with fettuccini

***Vegetable Crepes \$24***

Mushroom, carrot, and spinach filled crepes drizzled with a red wine and brown butter sauce. Served with quinoa and seasonal vegetables

***Prime Rib \$36***

Slow roasted garlic encrusted Choice Prime Rib. Served with roasted red potatoes and seasonal vegetables

***Filet Mignon \$36***

A choice beef tenderloin filet charbroiled to perfection topped with Maître d butter and demi glace.

Served with roasted red potatoes and seasonal vegetables

*Lucerne Inn Delight (Filet & Lobster)      market price*

A juicy filet of beef topped with a fresh grilled lobster tail, finished with compound tarragon butter.

Served with rice and seasonal vegetable

*All entrees include garden salad, hot garden vegetable, and chef's choice of starch.  
Caesar Salad is available for an additional \$1.00*

*Dessert selections are available at \$5.50 per person*

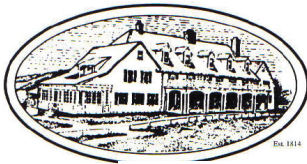
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# The Lu

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## Hors D'Oeuvres



**The Lucerne Inn**  
Casual Fine Dining  
Country Inn Accommodations

### Hors D'oeuvres

#### Seafood

<i>Maine Smoked Seafood Platter</i>	<i>for 25 people</i>	<i>\$ 90.00</i>
<i>Shrimp Cocktail</i>	<i>25 pieces</i>	<i>\$ 50.00</i>
<i>Maine Crab Cakes with remoulade</i>	<i>25 pieces</i>	<i>\$ 55.00</i>
<i>Scallops Wrapped in Bacon</i>	<i>25 pieces</i>	<i>\$ 60.00</i>
<i>Crab Stuffed Mushrooms</i>	<i>25 pieces</i>	<i>\$ 40.00</i>
<i>Lobster &amp; Crab Puff</i>	<i>25 pieces</i>	<i>\$ 65.00</i>
<i>Salmon Mousse</i>	<i>for 25 people</i>	<i>\$ 70.00</i>
<i>Coconut Fried Shrimp</i>	<i>25 pieces</i>	<i>\$ 65.00</i>
<i>Scallop &amp; Shrimp Kabob</i>	<i>25 pieces</i>	<i>\$ 85.00</i>

#### Vegetarian

<i>Vegetable Crudit� with Dip</i>	<i>for 25 people</i>	<i>\$ 40.00</i>
<i>Cheese, Fruit, and Cracker Tray</i>	<i>for 25 people</i>	<i>\$ 65.00</i>
<i>Chilled Fruit Platter</i>	<i>for 50 people</i>	<i>\$ 100.00</i>
<i>Pita Crisps with Hummus Dip</i>	<i>for 25 people</i>	<i>\$ 35.00</i>
<i>Salsa &amp; Chips</i>	<i>for 25 people</i>	<i>\$ 25.00</i>
<i>Warm Artichoke Dip with Pita Crisps</i>	<i>for 25 people</i>	<i>\$ 55.00</i>
<i>Spanikopita</i>	<i>25 pieces</i>	<i>\$ 50.00</i>
<i>Wild mushroom tart</i>	<i>25 pieces</i>	<i>\$ 45.00</i>
<i>Brie with Raspberry &amp; Almonds in Filo</i>	<i>for 25 people</i>	<i>\$ 65.00</i>
<i>Stuffed Mushrooms with walnuts,</i>	<i>25 pieces</i>	<i>\$ 45.00</i>
<i>roasted red pepper &amp; Cream cheese</i>		
<i>Bruschetta</i>	<i>25 pieces</i>	<i>\$ 35.00</i>

*Hors D'oeuvres Continued....**Poultry*

<i>Teriyaki Chicken Skewers</i>	<i>25 pieces</i>	<i>\$ 40.00</i>
<i>Spicy Buffalo Wings with Bleu Cheese and Celery</i>	<i>25 pieces</i>	<i>\$ 40.00</i>
<i>Pecan Crusted Chicken Tenders</i>	<i>25 pieces</i>	<i>\$ 60.00</i>
<i>Chicken Quesadilla</i>	<i>25 pieces</i>	<i>\$ 50.00</i>
<i>Chicken &amp; Walnut Puffs</i>	<i>25 pieces</i>	<i>\$ 50.00</i>
<i>Coconut Chicken Tenders</i>	<i>25 pieces</i>	<i>\$ 50.00</i>

*Meats*

<i>Tenderloin Medallion Rounds</i>	<i>25 pieces</i>	<i>\$ 75.00</i>
<i>Assorted Deluxe Canapés</i>	<i>25 pieces</i>	<i>\$ 65.00</i>
<i>Teriyaki Beef Skewers</i>	<i>25 pieces</i>	<i>\$ 45.00</i>
<i>Assorted Finger Sandwiches</i>	<i>25 pieces</i>	<i>\$ 45.00</i>
<i>Meatballs, Swedish Style or Sweet &amp; Sour</i>	<i>25 pieces</i>	<i>\$ 40.00</i>
<i>Pork Tenderloin Rounds</i>	<i>25 pieces</i>	<i>\$ 50.00</i>

*Chocolate Dipped Strawberries (Seasonal)*      *25 pieces*      *\$ 50.00*

*Carving Station (Prime Rib-Sirloin-Glazed Ham)*      *per piece*      *Market Price*

*All hors d'oeuvres listed are designed to complement our buffet or plated entrée selections. Please contact an event staff member if you wish to design a cocktail style event menu.*

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