

# Lobster Bake Buffet

\$60 per person\*

## Starters

Cranberry and Lemonade Spritzers

Red and Green Heirloom Tomato Salsa with  
Blue and Yellow Corn Chips

Grilled Scallop Topped with Roasted Corn, Avocado,  
Cilantro and Lime

Cool Tropical Gazpacho with Mango and Papaya

Chilled Jumbo Shrimp and Pemaquid Oysters with  
Chili Horseradish Sauce

## Dinner Buffet

New England Clam Chowder with Oyster Crackers  
and Cracked Black Pepper

Casco Bay Mussels with Wine, Garlic and Herb Butter

1 ¼ Pound Steamed Lobster with Lemon and Drawn Butter

Grilled Marinated Pineland Farms Natural Beef  
Rib-Eye with Bourbon Onions

Pineland Farms Natural Meats Chorizo with Lime Mustard

Roasted Baby New Potatoes with Course Salt and Rosemary

Grilled Pineland Farms Corn on the Cob with Basil Butter

Green and Yellow Bean Salad with Grape Tomatoes

Wicked Good Cornbread with Honey Butter

## Dessert and Coffee Station

Fresh Ground Organic Maine Roasted Coffee and  
Decaffeinated Blends and Assorted Herbal Teas

Peach Pie with Almond Vanilla Ice Cream

Petite Strawberry and Blueberry Shortcake with Sweetened Cream

*Please note that these are just a small sampling of our diverse menu selections. We will be happy to put together a menu customized for your special day. Contact us for more information.*

*\* Estimated price excludes staffing charges, table linens, event coordination fees, all venue fees and beverage/bar service charges. Food mimimus are required depending on peak and non-peak dates*

*"A company that parties for a living...how great is that?"*

In 1988 The Black Tie Company began with a mission to create unique events centered around remarkably good food. Twenty-two years later we have established our reputation as Maine's premiere caterer. We are recognized for creativity, cuisine and outstanding execution. Full-service catering in Maine is now available at the tranquil and beautiful Pineland Farms, conveniently located thirty minutes from Portland.

The Black Tie Company continues to be a full-service caterer with a passion for excellence. Our clients are people who are passionate about weddings, parties, events and in particular: food and design.

Each event is a reflection of the personalized menus and decor coupled with outstanding service and superb execution. Whether it's twenty guests or a thousand, rest assured The Black Tie Company will exceed all your expectations.

Attention to detail, culinary expertise, and dedication to client service are all hallmarks of The Black Tie Company. Our poised and professional staff continues to provide a service they truly enjoy, delivering the finest cuisine, artfully prepared and elegantly presented. Whether you're having an intimate dinner or a formal gala, selecting The Black Tie Company and Pineland Farms will ensure that your occasion will be unique today and memorable tomorrow.



For more information contact:

THE BLACK TIE COMPANY

(207) 761-6665

PINELAND FARMS EVENTS DEPARTMENT

(207)688-4604

Alexandra C. Daley-Clark Photography

PINELAND FARMS®  
NEW GLOUCESTER • MAINE

*Your Wedding Day*  
AT PINELAND FARMS

MENU  
2010



# Harvest Grill Menu

\$55 per person\*

## Butlered Hors d'oeuvres

Korean Bar-be-que Beef in Petite Lettuce Cups

Baby Lamb Chops Moroccan Style

Trio of Pineland Farms Cheese Quesadillas with Salsa Fresco

Grilled Tuna on Sesame Wontons with Wasabi Ginger Glaze

Miniature Pineland Farms Natural Meats Cheeseburger Bites

Grilled Spiced Grit Cakes, Roasted Pepper Mascarpone  
and Maine Shrimp

## Dinner Grill Stations

Grilled Duck Breast with Wild Mushroom Sauce

Grilled Salmon Filet with Wild Mango Papaya Sauce

Chili Rubbed Pineland Farms Natural Meats Hanger Steak  
with Roasted Butternut Puree

Grilled Marinated Root Vegetables

Crispy Yukon Gold Potatoes with Butter and Herbs

Black and White Rice Salad with Charred Peppers,  
Shallots and Sweet Corn

Quartered Grilled Romaine Hearts, Marinated Hearts  
Of Palm, Hand-Torn Croutons, Shaved Parmigiano  
Reggiano with Caesar Dressing

Assorted Freshly Baked Breads and Rolls Served with  
Virgin Olive Oil and Whipped Butter

## Dessert and Coffee Station

Fresh Ground Organic Maine Roasted Coffee & Decaffeinated  
Blends and Assorted Herbal Teas

## Classic Wedding Cake\*\*

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*\*\* Custom wedding cakes may require additional charge.*

# Summer Buffet Menu

\$70 per person\*

## Stationary Hors d'oeuvres

Farm Stand Display; Baskets of Fresh and Locally Sourced  
Blanched Vegetables Such as Green Beans, Carrots,  
Maine Fingerling Potatoes, Radishes and Broccoli  
Accompanied by Two Chef's Choice Dips.

Local Maine Cheese Table; Pineland Farms' Own  
Award-Winning Cheeses as well as other Local Varieties  
Accompanied by Fresh Fruit such as Maine Apple Slices,  
Grapes, Epicurean Olives, Salted Mixed Nuts, Assorted  
Crackers, Freshly Baked Baguette and Fresh Herbs.

## Butlered Hors d'oeuvres

Jonah Crab Claws Presented in a Shot Glass  
with Traditional Cocktail Sauce.

Fried Zucchini Blossoms Stuffed with Herbed Ricotta Cheese

Fresh Thai Spring Rolls with Asian Dipping Sauce

Duck Breast on Baguettes with Raspberry Ginger Sauce

California Rolls Served with Wasabi and Pickled Ginger

Asparagus Tips wrapped in Prosciutto

## First Course (Served)

Petite Maine Lobster Roll: Fresh Lobster Meat, Lightly Seasoned  
with Butter, Lemon and Tarragon. Served with Fresh Micro  
Greens in a Delicately Toasted Roll and a Demitasse Cup Of New  
England Clam Chowder Topped with Fresh Herbs

Freshly Baked Breads and Rolls with Virgin Olive  
Oil and Whipped Butter

## Dinner Buffet

Slow Roasted Lamb Chops on the Bone with Gremolata

Hickory Roasted Black Sea Bass with Frizzled Leeks and Fresh Basil

Whole Baby Carrots with Maine Maple Glaze

Fingerling Potato Salad with Grilled Scallions and  
Whole Grain Mustard Vinaigrette

Marinated Grilled Vegetable Display with Asparagus, Zucchini,  
Yellow Squash, Red and Yellow Peppers and Eggplant

Spring Pea Risotto Cakes with Parmesan

## Dessert and Coffee Station

Fresh Ground Organic Maine Roasted Coffee and  
Decaffeinated Blends and Assorted Herbal Teas

## Classic Wedding Cake\*\*

# Wine Pairing Plated Dinner

\$80 per person\*

## Stationary Hors d'oeuvres

Raw Bar with Poached Shrimp, Littleneck Clams, Oysters,  
and Lobster Served with Traditional Cocktail Sauce, Lemon  
Wedges, Crackers and Salsa Cruda

## Wine and Cheese Pairing Station

Each Cheese Served with Paired Wine Sips, Accompanied by  
a Different Type of Fruit Garnish such as Maine Apple Slices,  
Grapes, Figs, Epicurean Olives and Salted Mixed Nuts

## Butlered Hors d'oeuvres

Maple Cured Bacon and Marmalade on Pumpernickel Triangles

New England Clam Cakes with Red Pepper Confit  
or Onion Marmalade

Sherried Figs, Piquant Almonds and Chevre in Phyllo Cups  
Sweet Corn Griddle Cakes with Grilled Scallion Crème Fraiche

## Served Dinner

Curled Parmesan Bread Sticks Displayed at Each Table

## First Course

Avocado Soup Sip, Heirloom Tomato Salsa, Yogurt-Citrus  
Sauce Served with Petite Crab Roll with Drawn  
Butter and Fresh Dill

## Second Course

Sea Scallop Seared in Porcini Butter and Dusted  
with Fennel Pollen over a Bed of Mache, Chervil and  
Sprinkled with Lemon Juice

## Third Course

Mint "Love Letters" Handmade Ravioli with Spicy  
Lamb And Tomato Sauce and Topped with Fresh Mint  
and Shaved Parmesan

## Fourth Course

Strawberry Sorbet in Petite Strawberries and  
Lemon Sorbet in Petite Pears

## Fifth Course

Grilled Duck with Wild Maine Blueberry Sauce Accompanied  
by Sugar Snap Peas and Piped Maine Potatoes Blended with  
Fennel and Topped with Crispy Caramelized Onions

Espresso Bar with Dark Roast Coffee, Fine Teas, Espresso,  
Cappuccino, Latte and Chai Tea

## Classic Wedding Cake\*\*