

BITE INTO MAINE Catering



Planning a party, meeting, or wedding? Impress your guests and let us do the work!

Whether you are hosting an intimate cocktail party or a large wedding, Bite Into Maine offers flexible catering options with our award-winning fresh Maine lobster rolls (full size or minis), as well as a variety of other mouthwatering offerings – including vegetarian and gluten-free.

We can cater with staff on-site with our food truck. We also offer pick up, as well as delivery options for large or small events within 45 minutes of our Scarborough location.

We are a small, local business which means we oversee every detail – but have limited availability. Contact us today so we can discuss the best options for creating a memorable gathering.

WWW.BITEINTOMAINE.COM



CATERING@BITEINTOMAINE.COM



On-Site Catering Menu

Mini Package (\$50 per person)

Perfect for light lunch or dinner, or bring your happy hour up a notch!

Mini lobster rolls (1.5 oz) (select up to 3 styles) - GF*

Sliders (select 1)

- Pulled pork sliders - GF*
Pulled pork with Maine maple chipotle BBQ and pickled onions
- Hamburger/cheeseburger sliders - GF*
A juicy (2 oz) patty available with your choice of fixings

Vegetarian option (select 1)

- Caprese sliders - GF*
Fresh tomato, mozzarella, basil and balsamic glaze, on a butter-grilled ciabatta bun
- Veggie burger sliders - GF*
Local Veggie Life quinoa burgers with your choice of fixings

Cape Cod kettle potato chips - GF*

Mini whoopie pies

Picnic Basket (\$55 per person)

Whether in your backyard or at your favorite venue, we've pair lobster rolls and sandwiches that offer no-fuss entertaining and lots of YUM!

Lobster rolls (3 oz) (select up to 3 styles) - GF*

Other sandwiches (select 1)

- Red hotdogs - GF*
- Hamburgers/cheeseburgers - GF*
- Pulled pork - GF*

Vegetarian option:

- Caprese sandwich - GF*
Fresh tomato, mozzarella, basil, and balsamic glaze on a butter-grilled ciabatta bun
- Veggie burger - GF*
Local Veggie Life quinoa burgers

Cape Cod kettle potato chips - GF*

Sides (select 1)

- Creamy coleslaw - GF*
- Red skin potato salad - GF*

Desserts (select 1)

- Whoopie pies
- Chocolate sea salt brownies

The Full Boat (\$65 per person)

We've combined some of our BBQ favorites with our famous lobster rolls for a great feast without sweating over the grill.

Lobster rolls (4.5 oz) (select up to 3 styles) - GF*

Other sandwiches (select 1)

- Pulled pork sandwich - GF*
Pulled pork with Maine maple chipotle BBQ and pickled onions
- Local Bavarian sausages (made in Ellsworth, Maine) - GF*
Fresh, beer-boiled sausages served with Morse's kraut and brown mustard on brioche roll - GF*
- Smoked brisket sandwiches with housemade BBQ sauces and creamy coleslaw - GF*

Vegetarian option (select 1)

- Caprese sandwich - GF*
Fresh tomato, mozzarella, basil, and balsamic glaze on a butter-grilled ciabatta bun
- Veggie burger - GF*
Local Veggie Life quinoa burgers
- Seasonal veggie tart
Seasonal veggies baked atop a pastry crust with egg, parmesan, and creme fraiche, topped with arugula

Sides (select 2)

- Creamy coleslaw - GF*
- Red skin potato salad - GF*
- Mac 'n cheese
- Allagash North Sky baked beans - GF*

Cape Cod kettle potato chips - GF*

Desserts (select 2)

- Whoopie pies
- Chocolate sea salt brownies
- Apple crisp bars

*GF: Gluten free available upon request

★ *Bite Into Maine Lobster Roll Styles* ★

We only use FRESH Maine lobster, local fresh baked bread, real butter and house made flavored mayos.

MAINE STYLE: mayo & fresh chives | CONNECTICUT STYLE: just warm butter | PICNIC STYLE: coleslaw, celery salt & butter
CHIPOTLE: smoky chipotle mayo | WASABI: zingy wasabi mayo | CURRY: yellow Indian curry

On-Site Catering Menu, cont.

Surf & Turf (\$80 per person)

An elegant and impressive menu design to please even the most discerning guests.

Lobster rolls (6 oz) (select 3 styles) - GF*

Prime rib (select 1)

- Carved roast prime rib with creamy horseradish sauce - GF*
- Prime rib sandwiches on French bread with arugula, beer-braised onions, and horseradish sauce - GF*

Vegetarian option (select 1)

- Seasonal veggie tart
Seasonal veggies baked atop a pastry crust with egg, parmesan, and creme fraiche, topped with arugula

Sides (select up to 2)

- Creamy coleslaw - GF*
- Red skin potato salad - GF*
- Mac 'n cheese
- Allagash North Sky baked beans - GF*

Salad (select 1)

- Mixed greens with feta cheese, fresh blueberries, and sliced almonds - GF*
- Garden salad with mixed greens, cucumbers, shredded carrots, and tomatoes - GF*
- Caprese salad with sliced tomatoes, fresh mozzarella, basil, and balsamic glaze - GF*

Dessert (select 2)

- Whoopie pies
- Chocolate sea salt brownies
- Seasonal pies - GF*

Kids Meal A (\$10 per person)

Select 1:

- Wicked simple grilled cheese
- Red hot dogs (as fancy or plain as wanted) - GF*
- Hamburger (available with cheese, fancy or plain) - GF*

Cape Cod kettle potato chips - GF*

Mini whoopie pies

Kids Meal B (\$18 per person)

Select 2:

- Wicked simple grilled cheese
- Red hot dogs (as fancy or plain as wanted) - GF*
- Hamburger (available with cheese, fancy or plain) - GF*
- Mac 'n cheese

Cape Cod kettle potato chips - GF*

Dessert (select 2)

- Whoopie pies
- Chocolate sea salt brownies
- Apple crisp bars

Enhancements

Charcuterie Board - GF*

Each order feeds 15-18 people

Price: \$150

Plentiful selection of beautifully displayed Italian meats, cheeses, crackers, fruit, and spreads

Soup and Chowder Station (priced per 15 people)

Server included; comes with oyster crackers

- Lobster bisque \$150
Rich and velvety bisque made with lobster, sherry, light cream
- Clam chowder \$130
New England-style chowder made with potatoes, onions, and clams in a decadent, creamy base
- Carrot Ginger \$110
Sweet carrots pureed with orange juice, ginger, and sauteed onions DF/GF/VE/VG

*GF: Gluten free available upon request





On-Site Catering Details

INTERESTED IN CATERING?

Here are a few suggestions on how to get started:

- Review our menu and packages to get a better idea of whether Bite Into Maine is a good fit for your event.
- Send us an email at catering@biteintomaine.com.
- Schedule a consultation if needed. An event consultation is recommended for events with complex logistics or unusual locations.

HOW TO CONTACT US

When you have a catered event in mind, please contact Bite Into Maine (BIM) as soon as possible. Even if you are not sure of all details such as exact date, location, and number of guests, planning early ensures a smooth process.

Contact: Kevin Deyak
Email: catering@biteintomaine.com

MENU PLANNING & PRICING

Our menus feature offerings to meet a wide range of preferences and dietary requirements. Please advise BIM of all dietary restrictions that require accommodation.

Note: BIM is not an allergen-free facility; guests with severe allergies should be alerted to maintain safety. Every effort will be made to accommodate all dietary issues while maintaining seamless service.

List pricing includes disposable serviceware and paper plates. (A quote can be provided for alternate serviceware.) Prices are subject to change based on meeting guest minimums and product availability.

We cannot serve alcoholic beverages but we can provide you with names of several licensed bar servers.

CONFIRMATIONS, REVISIONS & CANCELLATIONS

- **Confirmations:** A catering estimate is provided upon placing an order. Please review the estimate for accuracy including the date, time, menu selections, guest attendance, and additional details.
- **Revisions:** Please request an estimate revision or contact us.
- **Cancellations:** Cancellations are due a minimum of 21 days prior to the event. (Note: 50% deposit is non-refundable.)

GUEST COUNTS & GUARANTEES

A guest attendance estimate is provided upon booking an event. The guaranteed or final guest count is due 21 days prior to the event. If no guarantee or final guest count is provided, your attendance estimate becomes your guarantee. Final billing is based on your guarantee or actual guest attendance, whichever is greater.

Last minute event needs are inevitable, and we make every effort to accommodate your requests. Menus and list pricing are based on minimum guest counts and meeting our planning deadlines. Your final event confirmation will include requested revisions and pricing may need to be updated to accommodate your needs.

EVENT PAYMENT

A non-refundable deposit of 50% must be received prior to the execution of your contract. Accepted forms of payment are check, cash, or ACH.

- A final payment for balance is due 14 days prior to your scheduled event.
- A gratuity fee of 18% will be added to your bill.
- Maine sales tax of 8% will be added to your bill. (If you are a tax-exempt organization, please submit a copy of your tax-exemption certificate when booking your event.)





Details, cont.

ACCOMMODATING OUR FOOD TRUCK

BIM will be provided with unrestricted access to the venue at least two hours in advance of the start time for setup and one hour after the end time for cleanup. BIM will be responsible for any trash used in the service throughout the event.

Our food truck requires a 20 AMP power source within 50' of location or we will need to use our generator. Access to electrical power is preferred as the generator makes noise that can be disruptive to the event. Client will make all necessary arrangements, at client's expense, to arrange for access to power.

Our food truck needs a minimum of 40 feet and truck access to be trailered in.

Listed below is our food truck appearance fee that will be added to your estimate:

OFF SEASON RATES: Oct 16-May 14, 2023
Weekdays, Monday-Thursday: \$250
Weekends, Friday-Sunday: \$500

HIGH SEASON RATES: May 15-Oct 15, 2023
Weekdays, Monday-Thursday: \$500
Weekends, Friday-Sunday: \$1,000

SERVICE STAFF

Service staff will be included in the estimate, and includes a five-hour window with 2 hours for setup, 2 hours for service, and one hour for breakdown.

On-site appearances are priced for self-service except for the soup stations; servers may be added for an additional fee.

If service hours need to be extended, please let us know so we can include in the estimate any staff costs for the additional time.

CATERING EQUIPMENT

We provide catering equipment for charcuterie boards and soup stations. All catering equipment will be removed at the conclusion of your event. If there is leftover food, we will leave you with disposable trays/packaging that do not need to be returned.

FOOD & WINE



**The Best Sandwich
in Every State**

Maine: Bite Into Maine

See the following page for some of
the national recognition Bite into
Maine has received!





Tastemade
Yelp's Top 100 Places
to Eat 2015 & 2018



**The Best Lobster Rolls In America,
According To Yelp**

1. Bite Into Maine — Cape Elizabeth, Maine
This food truck is parked right in Fort Williams Park, overlooking the iconic Portland Headlight lighthouse. In addition to the traditional hot buttered Connecticut and cold Maine-style roll with mayo, Bite Into Maine offers some unconventional sandwiches dressed with wasabi, curry, and chipotle mayos.



A Foodie's Guide to Lobster Rolls

Michelle Tchao
July 20, 2016
With hundreds of lobster shacks lining its 3,500-mile coastline, Maine is lobster roll mecca during the summer season. However, all along the East Coast, each state has its own take on the lobster roll. Nothing beats the feeling of celebrating a lazy summer weekend with a lobster roll.



For foodie innovators, check out **Bite Into Maine in Cape Elizabeth**, which has some interesting spins on the humble roll. How about curry and chipotle with your juicy crustacean?

FOOD & WINE



The Best Sandwich
in Every State
Maine: Bite Into Maine



**GOOD
HOUSEKEEPING**

As Seen On



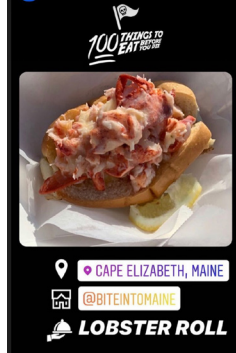
The Magazine of Maine • EST. 1954
Down East
4 GREAT LOBSTER ROLLS

Eat This, Not That!
50 Must-Try Food Trucks from Every State

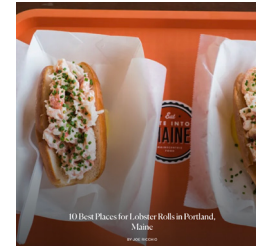
AS SEEN ON TV



Portland Is for Lobsters



Condé Nast
Traveler



10 Best Places for Lobster Rolls in Portland, Maine



The Daily Meal
All the food that's fit to eat

101 Best Food Trucks in America for 2018
#5 Bite Into Maine, Cape Elizabeth, Maine

101 Best Food Trucks in America for 2017
#3 Bite into Maine, Cape Elizabeth, ME

**COASTAL
LIVING**

The Best Lobster Rolls in Maine

Bite into Maine, Cape Elizabeth
This lobster roll truck sits on one of the best spots in the state: a lofty perch overlooking the famed Portland Head lighthouse in Fort Williams Park. Try their classic Maine roll (chilled with mayo and chives); or go more exotic with Connecticut-style (hot butter); picnic-style (with coleslaw, butter, and celery salt); or the wasabi, curry, or chipotle mayo versions.



FOOD & WINE
INSPIRATION SERVED DAILY

**AMERICA'S BEST
LOBSTER ROLLS**

WRITTEN BY FOOD & WINE STAFF

NEVER MIND THE TIRED regional debate—whether they're best Maine style (chilled, with mayonnaise) or Connecticut (warm, with drawn butter). Lobster rolls are delicious, and in addition to honoring the classic styles, seafood-obsessed chefs have embraced new possibilities. From a modern Asian spin with a charcoal-lacquered bun to a torpedo bun laden with a whole pound of meat, here are our favorites.

BITE INTO MAINE
CAPE ELIZABETH, ME.BITEINTOMAINE.COM

The Portland Head Light historic lighthouse in Fort Williams Park is a backdrop for this tiny food truck, which offers no fewer than six varieties of lobster roll. Along with curry, wasabi and chipotle, the signature picnic-style includes a layer of homemade coleslaw and a brushing of drawn butter.



PHOTOGRAPH BY JEFFREY M. HARRIS FOR FOOD & WINE

Paste

7 Non-Traditional Ways to Enjoy Maine Lobster

PureWow.

The 15 Best Food Trucks in the Whole Country
The greatest meals on wheels

MAXIM

THE 15 BEST SANDWICHES IN AMERICA, RANKED



ROLL WITH 6OZ OF FRESH MAINE LOBSTER + A TEAPOT OF BUTTER!

**XTREME
FOODIES**

WATCH THE YUM HAPPEN!



WWW.BITEINTOMAINE.COM



CATERING@BITEINTOMAINE.COM