CATERING

BITE INTO MAINE

ON-SITE CATERING

MENUS & INFORMATION

PACKAGES

THE MINI

- **MINI LOBSTER ROLLS** (1.5oz)*
  - Select any two styles (see pg. 3)
- **SLIDERS** (SELECT 2)
  - PULLED PORK: house-made maple chipotle BBQ sauce, pickled onions, and slaw on butter-grilled ciabatta*
  - SMASH BURGER: 5oz local beef smash burger with the works: sharp cheddar, lettuce, tomato, ketchup, and mustard on butter-grilled brioche*
  - CAPRESE: tomato, pesto, fresh mozzarella, balsamic glaze on butter-grilled ciabatta V
  - VEGGIE BURGER: local veggie burger with the works: sharp cheddar, lettuce, tomato, ketchup, and mustard on butter-grilled brioche V
- **CAPE COD POTATO CHIPS** V GF
- **MINI WHOOPIE PIES**

$55/person

THE PICNIC BASKET

- **LOBSTER ROLLS** (3oz)*
  - Select any two styles (see pg. 3)
- **SANDWICHES** (SELECT 2)
  - PULLED PORK: house-made maple chipotle BBQ sauce, pickled onions, and slaw on butter-grilled ciabatta*
  - BRISKET: smoked brisket with house-made bbq sauce and creamy slaw on butter-grilled ciabatta*
  - SMASH BURGER: 5oz local beef smash burger with the works: sharp cheddar, lettuce, tomato, ketchup, and mustard on butter-grilled brioche*
  - CHICKEN SANDWICH: grilled chicken with maple mustard, greens, and tomato on a butter-grilled ciabatta*
  - CAPRESE: tomato, pesto, fresh mozzarella, balsamic glaze on butter-grilled ciabatta* V
  - VEGGIE BURGER: local veggie burger with the works: sharp cheddar, lettuce, tomato, ketchup, and mustard on butter-grilled brioche* V
- **COLESLAW** V GF or
  RED POTATO SALAD V GF
- **CAPE COD POTATO CHIPS** V GF
- **WHOOPIE PIES** V or
  CHOCOLATE SEA SALT BROWNIES GF

$60/person

PACKAGES

THE BACKYARD BBQ

- **LOBSTER ROLLS** (4.5 oz)*
  - Select any two styles (see pg. 3)
- **SANDWICHES (SELECT 1)**
  - PULLED PORK: house-made maple chipotle BBQ sauce, pickled onions, and slaw on butter-grilled ciabatta*
  - BRISKET: smoked brisket with house-made BBQ sauce and creamy slaw on butter-grilled ciabatta*
  - CHICKEN SANDWICH: grilled chicken with maple mustard, greens, and tomato on butter-grilled ciabatta*
- **VEGETARIAN OPTION** (SELECT 1)
  - CAPRESE: tomato, pesto, fresh mozzarella, balsamic glaze on butter-grilled ciabatta* V
  - VEGGIE BURGER: local veggie burger with the works: sharp cheddar, lettuce, tomato, ketchup, and mustard on butter-grilled brioche* V
  - VEGGIE TART: savory puff pastry with seasonal vegetables and créme fraîche, topped with arugula V
- **SIDES** (SELECT 2)
  - Coleslaw V GF
  - Red potato salad V GF
  - Boston baked beans* V
  - Cape Cod Potato Chips V GF
- **DESSERT** (SELECT 2)
  - Whoopie pies
  - Chocolate sea salt brownies GF
  - Apple crisp bars
  - Blueberry crisp bars

$70/person

THE SURF & TURF

- **LOBSTER ROLLS** (6 oz)*
  - Select any two styles (see pg. 3)
- **PRIME RIB SANDWICH**
  - Tender prime rib on crusty French bread with arugula, beer-braised onions, and horseradish sauce*
- **VEGGIE TART**
  - Savory puff pastry with seasonal vegetables and crème fraîche, topped with arugula V
- **SIDES** (SELECT 2)
  - Coleslaw V GF
  - Red potato salad V GF
  - Boston baked beans* V
  - Cape Cod Potato Chips V GF
- **DESSERT** (SELECT 2)
  - Whoopie pies
  - Chocolate sea salt brownies GF
  - Apple crisp bars
  - Blueberry crisp bars

$85/person

PACKAGES

DON'T FORGET THE KIDDOS!

- **MAINS** (SELECT 2)
  - Wicked simple grilled cheese* V
  - Red snapper hot dog, choice of fixings*
  - Hamburger, choice of fixings*
  - Mac & cheese V
- **CAPE COD POTATO CHIPS** V GF
- **DESSERT** (SELECT 2)
  - Whoopie pies
  - Chocolate sea salt brownies GF
  - Apple crisp bars

$20/person

GF = gluten-free
V = vegetarian
* = can be made gluten-free upon request

YOUR CHOICES FOR LOBSTER ROLL STYLES:

MAINE.....mayo & chives
CONNECTICUT.....just warm butter
PICNIC.....coleslaw, butter, celery salt
WASABI.....zingy wasabi mayo
CHIPOTLE.....smokey chipotle mayo
CURRY.....yellow Indian curry mayo

ADD-ONS & EXTRAS

SOUP STATION

- **LOBSTER BISQUE**
  - Rich and velvety bisque with lobster, sherry, & light cream

    SERVES 15/$150

- **NEW ENGLAND-STYLE CLAM CHOWDER**
  - Potatoes, onions and clams in a decadent, creamy base

    SERVES 15/$130

- **CARROT GINGER** V GF
  - Sweet carrots pureed with orange juice & ginger

    SERVES 15/$110

**All soups served with oyster crackers*

SMALL BITES

- **CHARCUTERIE***
  - A plentiful selection of Italian meats, cheeses, crackers, fruit, and spreads — $150 *SERVES 15-18*
- **BEER-BRAISED MEATBALLS**
  - Meatballs braised in our own rich Allagash North Sky BBQ sauce with honey, molasses, and Dijon mustard — *SERVES 20-25/$80* *SERVES 40-50/$160*
- **SMOKED SALMON DIP***
  - Local Ducktrap smoked salmon dip with capers, red onion, and fresh dill; served with gourmet crackers and cucumber slices — $36 *SERVES 12-15*
- **BROWN BREAD** V
  - Traditional brown bread butter-grilled and served with maple butter — $30 *SERVES 12-15*
- **PRETZEL BITES** V
  - Soft, salted pretzel bites with whole grain mustard and Allagash Curieux beer cheese — $50 *SERVES 20-25*
- **FRENCH ONION DIP*** V
  - Classic creamy onion dip with Allagash North Sky caramelized onions; served with Cape Cod chips — $28 *SERVES 8-10*
- **CRUDITÉS*** V
  - A mix of fresh and colorful veggies with creamy hummus, house ranch dip and mini pita — $70 *SERVES 15-18*

INFO & FAQs

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.

Email: catering@biteintomaine.com

Phone: 207.289.6142

Interested in catering?
A few suggestions on how to get started:

Review our menu and packages online 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. Email us to schedule a consultation or site visit.

MENU PLANNING AND 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 service ware 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 a revised estimate revision or contact us immediately to update needed information. Final revisions are due 21 days prior to the event.

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 estimated attendance 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.

INFO & FAQs

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 two weeks prior to your scheduled event. Also, please note:

- A gratuity fee 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.)

ACCOMMODATING OUR FOOD TRUCK

BIM will be provided with unrestricted access to the venue at least two hours in advance of the start time and one hour after the end time for clean-up. 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 use our silent electric generators. 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 on site fee that will be added to your estimate:

OFF SEASON RATES Oct 16-May 14

Weekdays Monday- Thursday $250
Weekends Friday-Sunday $500

HIGH SEASON RATES May 15-Oct 15

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. Rates run an additional $200 per hour.

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.

Reach out anytime with questions.

We look forward to working with you!

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