

***Bangor Banquet  
&  
Conference Center***

**Banquet & Wedding**

**Menus**

## **CONGRATULATIONS ON YOUR ENGAGEMENT!**

**THANK YOU FOR CONSIDERING HAVING YOUR RECEPTION AT THE BANGOR BANQUET AND CONFERENCE CENTER. HERE IS SOME PRACTICAL INFORMATION ABOUT OUR PRICING AND SERVICES.**

**THE NONREFUNDABLE HALL FEE, REQUIRED IN FULL WHEN YOU BOOK YOUR RECEPTION, IS \$495.00. THIS INCLUDES ROOM SET-UP, FOOD AND BAR SERVICE, CLEAN UP, CHOICE OF LINEN, AND CHINA. WE OFFER A WIDE RANGE OF DINING OPTIONS (SEE THE ATTACHED MENUS AND PRICE LISTS). FOOD SALES ARE SUBJECT TO 18% GRATUITY AND 8% SALES TAX.**

**A COMPLIMENTARY HOTEL ROOM WILL BE PROVIDED FOR YOU AND YOUR NEW SPOUSE FOR THE NIGHT OF THE RECEPTION. YOU MAY CHOOSE TO USE IT OR TRANSFER IT TO ANYONE OF YOUR CHOICE.**

**SPECIAL RATES ARE AVAILABLE FOR YOUR GUESTS IF HOTEL ROOMS ARE NEEDED FOR THE FUNCTION.**

**A GUARANTEED GUEST COUNT IS NEEDED ONE WEEK PRIOR TO THE FUNCTION AND PAYMENT IS DUE IN FULL AT THAT TIME. AFTER THE GUEST NUMBER HAS BEEN SET AND GUARANTEED, YOU MAY INCREASE THE NUMBER OF PEOPLE ATTENDING BUT NOT DECREASE IT.**

**YOU WILL HAVE ACCESS TO THE FACILITY THE DAY OF THE RECEPTION TO MAKE PREPARATIONS AND TO DECORATE. A MEMBER OF THE BANGOR MOTOR INN STAFF WILL BE ON HAND TO ASSIST YOU.**

**FOR MORE INFORMATION AND ANSWERS TO YOUR SPECIFIC QUESTIONS, PLEASE CONTACT OUR BANQUET COORDINATOR, DANIELLE PATCHELL AT (478-9180) OR EMAIL (DRPATCHELL@ROADRUNNER.COM).**

**\*Please call for pricing on the hall fee for all other types of functions\***

**BREAKS**

**COFFEE BREAK**

FRESH BREWED REGULAR & DECAF COFFEE

ASSORTED TEA

\$1.95 PER PERSON

**SODA BREAK**

ASSORTED CHILLED COKE

PRODUCTS & BOTTLED WATER

\$1.95 PER PERSON

**BASIC MORNING BREAK**

FRESH BREWED REGULAR & DECAF COFFEE

ASSORTED TEA & JUICE

FRESH BAKED GOSSELIN'S DONUTS

\$3.59 PER PERSON

**BASIC AFTERNOON BREAK**

FRESH BREWED REGULAR & DECAF

COFFEE & ASSORTED TEA OR

ASSORTED CHILLED COKE

PRODUCTS & BOTTLED WATER

FRESH BAKED COOKIES

\$3.59 PER PERSON

**DELUXE MORNING BREAK**

FRESH BREWED REGULAR & DECAF COFFEE

ASSORTED TEA & JUICE

FRESH BAKED GOSSELIN'S DONUTS

ASSORTED BAGELS WITH CREAM CHEESE

WHOLE FRESH FRUIT

\$4.99 PER PERSON

**DELUXE AFTERNOON BREAK**

FRESH BREWED REGULAR & DECAF

COFFEE & ASSORTED TEA OR

ASSORTED CHILLED COKE

PRODUCTS & BOTTLED WATER

FRESH BAKED COOKIES & BROWNIES

WHOLE FRESH FRUIT

\$4.99 PER PERSON

\*ADD YOGURT & GRANOLA TO ANY BREAK FOR \$1.95 PER PERSON\*

\*SUBSTITUTE WHOLE FRESH FRUIT FOR FRESH SLICED FRUIT ADD \$1.00 PER PERSON\*

**BREAKFAST BUFFET**

**ALL BREAKFAST BUFFETS INCLUDE THE FOLLOWING**

FRESH BREWED REGULAR & DECAF COFFEE

ASSORTED TEA & JUICE

FRESH BAKED GOSSELIN'S DONUTS

**BREAKFAST CHOICES**

SCRAMBLED EGGS

HARD BOILED EGGS

BACON

SAUSAGE

HAM

CORNEDBEEF HASH

SEASONED HOME FRIED POTATOES

FRENCH TOAST

PANCAKES

ASSORTED COLD CEREALS

FRESH SLICED FRUIT

YOGURT & GRANOLA

ASSORTED BAGELS

FRESH BAKED MUFFINS

**CHOOSE ANY THREE CHOICES..... \$8.95 PER PERSON**

**CHOOSE ANY FOUR CHOICES.....\$9.95 PER PERSON**

**CHOOSE ANY FIVE CHOICES.....\$11.95 PER PERSON**

**LUNCH BUFFET OPTIONS**

**DELI SANDWICH BUFFET**

OVEN ROASTED TURKEY BREAST, BLACK FOREST HAM & SEASONED ROAST BEEF

PROVOLONE, SWISS & AMERICAN CHEESE

FRESH GREEN LEAF LETTUCE, TOMATOES & RED ONION

KAISER ROLLS OR ASSORTED BREADS FRESH

BAKED COOKIES & BROWNIES

CHOICE OF TWO SIDES:

TOSSED GARDEN SALAD, CAESAR SALAD, BROCCOLI SALAD, COLE SLAW, POTATO SALAD, PASTA SALAD, CHIPS & DIP

\$9.95 PER PERSON

**HOT LUNCH BUFFET**

HOT LUNCH BUFFET IS SERVED WITH:

ONE VEGETABLE SELECTION

TOSSED GARDEN SALAD OR CAESAR SALAD

FRESHLY BAKED WHITE & WHEAT ROLLS

ASSORTED DESSERTS

**CHOOSE ONE LUNCH ENTRÉE ..... \$9.95 PER PERSON**

**CHOOSE TWO LUNCH ENTREES ..... \$10.95 PER PERSON**

**CHOOSE THREE LUNCH ENTREES..... \$12.95 PER PERSON**

**LUNCH ENTRÉE SELECTIONS**

GARDEN VEGETABLE LASAGNA

TRADITIONAL MEAT LASAGNA

PENNE PASTA WITH A FRESH BASIL MEAT SAUCE

CHEESE RAVIOLI WITH A PESTO SAUCE

SHEPHERD'S PIE

TURKEY PIE

HEARTY BEEF STEW

BBQ CHICKEN

BAKED THREE CHEESE MAC & CHEESE

## **LUNCH VEGETABLE SELECTIONS**

GREEN BEANS ALMANDINE

BUTTERED PEAS & ROASTED PEARL ONIONS

HONEY GLAZED CARROTS

SWEET BUTTERED CORN

## **HORS D' OEUVRES**

### **TRADITIONAL APPETIZER TABLE**

ASSORTED CHEESE, CRACKERS & PEPPERONI

FRESH FRUIT PLATTER

FRESH VEGETABLE PLATTER

PUNCH BOWL

\$4.95 PER PERSON

\*\$3.95 PER PERSON WHEN ORDERING IN ADDITION TO ANY BUFFET\*

### **ASSORTED HOT AND COLD APPETIZERS**

**\$2.45 PER PERSON OPTIONS:**

MEATBALLS MARINARA

SWEET & SOUR MEATBALLS

ASPARAGUS WRAPPED WITH PROSCIUTTO & GOUDA IN A PUFF PASTRY

PEPPERONI & MOZZARELLA STUFFED PASTRY

TOMATO, PESTO, & FRESH MOZZARELLA BRUSCHETTA

SEASONED OR BUFFALO CHICKEN WINGS

SPANAKOPITA

**\$3.45 PER PERSON OPTIONS:**

SEAFOOD STUFFED MUSHROOM CAPS

SCALLOPS WRAPPED IN BACON

CRAB CAKES

SHRIMP COCKTAIL

## **DINNER BUFFET OPTIONS**

**ALL DINNER BUFFETS INCLUDE THE FOLLOWING:**

CARVED BAKED GLAZED HAM  
FRESHLY BAKED WHITE & WHEAT DINNER ROLLS  
CHOICE OF ONE SALAD  
CHOICE OF ONE STARCH  
CHOICE OF ONE VEGETABLE  
ASSORTED DESSERTS  
FRESHLY BREWED REGULAR & DECAF COFFEE STATION  
\*COFFEE ON TABLES UPON REQUEST\*

**BUFFET # 1**

INCLUDES THE ABOVE ITEMS  
WITH YOUR CHOICE OF 1 HOT ENTRÉE  
\$15.95 PER PERSON

**BUFFET #2**

INCLUDES THE ABOVE ITEMS  
WITH YOUR CHOICE OF 2 HOT ENTREES  
\$17.95 PER PERSON

**BUFFET #3**

INCLUDES THE ABOVE ITEMS  
WITH YOUR CHOICE OF 3 HOT ENTREES  
\$19.95 PER PERSON

**BUFFET #4**

INCLUDES THE ABOVE ITEMS  
WITH YOUR CHOICE OF 2 HOT ENTREES  
CARVED ROAST PRIME RIB OF BEEF  
\$24.95 PER PERSON



### **SALAD OPTIONS**

TOSSED GARDEN SALAD W/HOUSE DRESSING

OR

CAESAR SALAD

### **STARCH OPTIONS**

RED & SWEET ROASTED POTATOES

BAKED POTATO W/SOUR CREAM

GARLIC MASHED POTATO

WILD RICE PILAF

### **VEGETABLE OPTIONS**

HONEY GLAZED CARROTS

GREEN BEANS ALMANDINE

PEAS W/ROASTED PEAR ONIONS

SWEET BUTTERED CORN

STEAMED BROCCOLI

ROASTED VEGETABLE MEDLEY

## **DINNER ENTRÉE SELECTIONS**

TRADITIONAL BAKED STUFFED CHICKEN WITH HOME STYLE GRAVY

APPLE PECAN STUFFED CHICKEN WITH AN APPLE CIDER GLAZE

CINNAMON-WALNUT CRUSTED CHICKEN WITH A RUBY PORT CRANBERRY SAUCE

PAN SEARED CHICKEN PICATA WITH SUN DRIED TOMATOES, ARTICHOKE & CAPERS

GARLIC ROASTED CHICKEN BREAST WITH MARSALA MUSHROOM CREAM SAUCE

OVEN ROASTED TURKEY BREAST WITH GRAVY

FRESH ROSEMARY & GARLIC ROASTED PORK LOIN

SLOW ROASTED PORK LOIN WITH AN APPLE CINNAMON CIDER GLAZE

DEEPLY SEASONED AND SLOW ROASTED TOP ROUND OF BEEF

BAKED HADDOCK FILET TOPPED WITH SEAFOOD STUFFING AND A CREAMY WHITE SAUCE

GILLED SALMON WITH ROASTED GARLIC & FRESH ROSEMARY BUTTER SAUCE

SHRIMP & SCALLOP ALFREDO PASTA

GRILLED GARLIC CHICKEN, FRESH SPINACH & MUSHROOM ALFREDO PASTA

TRADITIONAL MEAT LASAGNA

ROASTED GARDEN VEGETABLE LASAGNA

***\*ENTRÉE SELECTIONS MAY BE SERVED AS A PLATED DINNER\****

***ONE ENTRÉE \$18.95***

***TWO ENTREES \$20.95***

***THREE ENTREES \$22.95***

