

Hello and Thank you for inquiring about Sarah's Café Caterers,

Congratulations on your upcoming celebration! Family owned and operated, Sarah's is known throughout the Mid Coast for delicious food at realistic prices. In a fast paced age of assembly line convenience, Sarah's maintains her at-home style of from-scratch cooking, preparing each item by hand with love. Priding ourselves on being environmentally conscientious, calling on local vendors that share our values we invite you to taste the "Sarah's Difference" for a memorable event.

At your request I have included several sample menus to give you an idea of what we offer. Many clients enjoy choosing from various menus; sometimes adding their own personal favorites. Sarah is responsible for all menu design pricing and you may email her directly from the web site: [www.sarabscafe.com](http://www.sarabscafe.com). More sample menus are located here as well.

At Sarah's we will also aid our clients with ideas on locations, DJ's, florists, rental companies, even portable toilets. We have a full liquor license and provide bartending service too. Upon booking with us, a "save -the-date" fee to expedite your arrangements is \$250.

- o Some other points to keep in mind are:
- o Weddings require a minimum commitment of 50 guests
- o We can provide day-of planning and coordinating
- o Professional bar service is available.
- o Cost for required rentals and equipment required by Sarah's are to be assumed by the client.
- o Outdoor events must have a back-up plan for inclement weather.
- o We use fresh Maine organic products.
- o Confirmed clients may schedule a complimentary tasting at no charge.
- o Other tastings are available for a nominal fee.
- o Price per person is influenced by availability of local produce, current market, **confirmed 2 wks prior** to your event
- o Maine Sales tax is charged

We will provide you with a contract of our plan, including an *estimate* of required rentals, food, bar, staffing/ other fees such as planning and site evaluations. Our policy requires an accurate guest count and 65% deposit within 2 weeks prior to your event.

We look forward to partnering with you to create a delicious, memorable event, responsive to your wishes and style. Get back to us at your earliest convenience and Sarah will create a personalized menu for you to peruse.

Best,

Susan Robson, Sarah's Cafe

Sample menus:

#1

Congratulations!!

Pitchers of ice tea and lemonade

Lavish array of native summer vegetables with homemade dips of choice

Artisan cheeses, fruits and crackers

Served salad

A mix of field greens, summer berries, toasted walnuts and crumbled goat cheese

Dressed with a light lemon chive vinaigrette

Baskets of fresh baked breads and blueberry muffins at each table

Whipped butter in toasted bread bowls

Buffet

Fresh Maine lobster nestled in just baked rolls

Tuscan marinated grilled boneless breast of chicken

Tortellini salad with crisp veggies and olives

Roasted new potatoes with lemon and rosemary

Chilled Asparagus drizzled with lemon dill dressing

#2

Crudités of native garden veggies with a favorite dip

Lavish array of cheeses with grapes and berries, crackers

Damariscotta River Oyster on the half shell with sauces

Sheepscot River lobsters, steamed served with drawn butter and lemon

Peppered filet of beef perfectly grilled served sliced with horseradish cream

Crusty garlic bread off the grill

Corn on the cob

Red bliss potato salad with olive oil, lemon and herbs

Ripe tomatoes sliced with fresh mozzarella, basil and lightly dressed with balsamic reduction

Cucumber salad with dill dressing

Old fashioned macaroni salad

### #3

#### Stationary

Lavish array of artisan cheeses, herbs, fruits and crackers  
Harvest Crudités with ranch, roasted red pepper and blue cheese dips  
Soup shots, curried butternut

#### Passed,

Sarah's mini crab cakes with dollops of mango salsa  
Spinach Puffs  
Tuscan grilled chicken skewers

#### Served salad,

Mixed greens with strawberries, toasted pecans and raspberry vinaigrette  
Baskets of fresh baked wheat and white twist rolls at each table  
And a dish of garlic and crushed red pepper olive oil for dipping

#### Dinner:

Ale house beef kebobs  
Brochette chicken  
Butternut Ravioli with browned sage butter  
Roasted new potatoes with lemon and rosemary  
Grilled asparagus (native green beans depending on asparagus)

#### Coffee Station

### #4

Lemonade and ice tea/ coffee station  
Artisan cheese and fruit displays with herbs and crackers  
Early summer crudités with **homemade dip of choice**: roasted Red pepper/ zesty Tex  
Mex// lemon dill/ hummus

Plated salad: with Sarah's lemon chive vinaigrette  
Baskets of rolls and muffins at each table with toasted bread bowls of  
whipped butter

#### Wedding Buffet

Tender boneless breast of chicken with a stuffing of ricotta cheese, sautéed spinach and  
garden herbs

Glazed Salmon *or* baked haddock with crumb topping  
Roasted new potatoes tossed with lemon and rosemary  
Native green beans with toasted almonds  
Vegetarian entree such as eggplant parmesan

#5

Crisp native veggies with a favorite dips  
Sarah's mini crab cakes with dollops of mango salsa or homemade tartar sauce  
Creamy haddock chowder accompanied by oyster crackers  
Steamed Sheepscot River lobster with drawn butter and lemon  
Mussels with wine, tomato and garlic  
Grilled Tuscan tender boneless breast of chicken  
Roasted new potatoes with herbs  
Old fashioned coleslaw  
Broccoli salad with bacon, raisins and red peppers  
Crusty hot garlic bread, blueberry muffins, whipped butter bowls

#6

Greek Pizza Bites

Spring Gazpacho Soup Shots; or perhaps a creamy Potato Leek if a chilly evening  
Mushroom caps stuffed with Blue Cheese or crab meat, Passed

Buffet Style

Fresh caught whole lobster\* steamed served with drawn butter and lemons  
Local mussels steamed with fresh garlic, tomatoes, wine and herbs

Sarah's fresh baked breads with whipped butter  
Butternut Ravioli with Browned Sage Butter  
Mixed green salad with homemade dressings  
Maine Potato Salad  
Summer's Vegetable Sauté Including Baby Bok Choy

\*

Coffee Station

Ice cream sundae bar: vanilla and chocolate ice cream, marshmallow, fudge, caramel toppings, whipped cream, nuts

#7

veggie tray with dips  
Blueberry Lemonade, Iced tea,  
Fruit and assorted cheeses platter; crackers (some Gluten Free)  
Scallops wrapped with bacon passed to guests

Sarah's Assorted Breads and butter on tables

Sarah's Mixed green salad vinaigrette dressing  
Baked chicken stuffed with spinach and ricotta  
Roasted veg medley  
Steak tips w/ onions and peppers  
Butternut ravioli w/ brown sage butter

Coffee Station

#8

Platter of Savory Local cheeses, fresh herbs, fall fruits, crackers  
Fresh vegetable crudité's w/ ranch, red pepper, blue cheese dip  
Kielbasa bites simmered in Sarah's decadent rum sauce with Horseradish sauce to dip

Dinner:

Salad served at places:

Mixed green salad with lemon & chive vinaigrette

Baskets of Sarah's fresh rolls w/ whipped butter

Buffet:

Perfectly roasted pork loin with applesauce  
Boneless chicken breast w/ goat cheese and sundried tomato  
Butternut squash ravioli with browned sage butter  
Steamed garden green beans w/ toasted almonds  
Cheesy potatoes OR garlic mashed potatoes

Dessert:

Mini whoopee pies OR an assortment of cookies/bars

Coffee Station/ lemonade

All necessary rentals and staffing are additional, estimates provided based on vision and plan.

Plan on \$12 pp for table ware only, \$38 pp other rented items... tent, tables, chairs, ovens, dance floors, etc...

We provide eco friendly paper products for \$3 pp

Whole Pie Buffet or Wedding Cakes and Cup Cakes:

**Old fashioned pie buffet:**

Choice of 3: apple, apple crumb, apple cranberry, apple cheddar, peach, strawberry rhubarb, tollhouse, maple walnut, lemon meringue, pumpkin, three berry, pecan, blueberry, strawberry, brownie nut, others.. with freshly whipped cream

Vanilla ice cream

Maine blueberry buffet: blueberry crisp, pie, cake, gingerbread, blueberry lemon cookies, with whipped cream

**Sarah's layer cakes:**

fantasy fudge, bonnie butter, coconut cream, peach upside-down, blueberry, Italian Cream, German chocolate, Boston cream, carrot with fruit and nuts, gingerbread, angel food, many more...

From scratch cheesecakes

Strawberry or blueberry shortcakes with Sarah's cream biscuits, hand whipped cream

Fresh Fruit Crisps: Apple, Blueberry, Mixed Berry with Whipped Cream

# Sarah's Café Caters

## Platters/ stations:

Grilled to perfection beef tenderloin, baguette slices horseradish cream  
Baked Artisan semisoft cheese with a fresh fruit compote baked in puff pastry\*\*  
Assorted Maine cheeses on a bed of herbs with crackers and fresh fruits\*\*  
Nacho station with homemade salsa and guacamole, black beans, meats, cheese  
Sarah's Sliders: Fresh Rolls or mini Biscuits, various fillings: burger, pulled pork, vegetarian, grilled  
smoked gouda, lobster grilled cheese  
Bite size Potato latkes with homemade applesauce or sour cream  
Seafood station: Damariscotta River Oysters, sauces, Shrimp, smoked choices  
Mediterranean Antipasto board of flavorful sliced meats and cheeses, breads, pickled and marinated  
vegetables  
Rustic Grilled Pizza  
Fried Ravioli with Marinara and Alfredo Sauces for Dunking  
Seasonal Array of fresh vegetables with Sarah's roasted red pepper dip, Ranch, Blue Cheese, Hummus,  
Tex Mex\*\*  
Savory cheesecakes: roasted red pepper, Greek, smoked salmon  
Kielbasa sausage in Sarah's resplendent rum sauce  
Sarah's mini meatballs, in rich marinara sauce, or Sarah's special sauce  
Soup or Chowder station served in glass mugs

## Passed:

### Seafood:

Lobster or Crab puffs  
Gazpacho shots with shrimp  
Jumbo sea scallops hand skewered with bacon\*\*  
Sarah's bite size crab cakes with mango salsa\*\*  
Swordfish kebobs with mango salsa or Sarah's Avocado Mayonnaise \*\*  
(Estimated 2 per person)

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Melt in your mouth cheese crisps  
Quiche bites: spinach, bacon and onion, Lorraine\*\*  
Chicken or beef strips, marinated in Sarah's special blend, served on skewers\*\*  
Mini puffs stuffed with curried chicken salad  
Buttery Tri Mushroom Filo Triangles  
Spanikopita Triangles\*\*  
Colorful fruit kebobs  
Tomato Basil or Olive Tapenade Brochette\*\*  
Stuffed mushroom caps, blue cheese, crab, spinach parmesan, walnuts  
Sarah's Soup shots, such as gazpacho, pureed butternut squash or pumpkin\*\*  
Caprese skewers  
Endive or romaine stalk nestled with chicken or crab salad

## Salads:

Fresh mozzarella, basil and tomato, drizzled with a balsamic reduction\*\*  
Chilled green beans/asparagus drizzled with lemon dill\*\*  
Marinated, tender filet of beef salad with colorful peppers and crisp peapods, Asian dressing  
Orzo or quinoa tossed with marinated grilled fresh veggies\*\*  
Marinated Portabella steaks sliced with blue cheese crumbles atop fresh greens (best individually plated)\*\*  
Field greens with seasonal fruit, toasted walnut and crumbled goat cheese (individually plated)\*\*  
Pesto tortellini with crisp veggies\*\*  
Couscous and Quinoa tabouleh  
\*Traditional Potato  
\*Greek Potato: red potatoes tossed with olive oil, lemon and fresh Oregano  
\* Broccoli Salad with or without walnuts  
\*Coleslaw  
Old Fashioned Macaroni  
\*Fresh fruit with seasonal berries  
\*Greek  
Sarah's Garden green salad\*\*  
\*Spinach salad  
\*Pasta salad with olives and crisp veggies

### Sarah's Specialty Breads:

**Sarah's stuffed breads:\*\*** pepperoni and cheese, olive and cream cheese, ham, mustard and cheese, spinach and cheese wheat, tomato and cheese

Others: sweet rolls, parmesan garlic twists, seven grain wheat, Anadama, granola wheat, black olive and rosemary, herbed, oatmeal raisin, Irish potato, tomato basil, butter twists, corn bread, fruited muffins, nut breads, cream biscuits, bread sticks,  
...ask about gluten free

### Sarah's soups, Made fresh, served piping hot...

\*Haddock Chowder\*\*

Spring veggie with shrimp and haddock in a clear broth with fresh herbs\*\*

Clam chowder

Lobster stew\*\*

\*Beefy chili

Beef Stew

Hearty Vegetable

...many more

### Entrée selections:

#### Seafood Choices:

Steamed Sheepscot River Lobster lemons, drawn butter\*\*

Drunken Mussels\*\*

Grilled Jumbo Shrimp and Scallops, fresh veggies  
Fresh Swordfish Kebobs, grilled to order with colorful veggies  
Fresh Swordfish Steak, grilled on site, mango salsa\*\*  
Fresh seafood lasagna, white sauce\*\*  
Rich Sheepscot River Lobster or Seafood Newburg, served in Sarah's bread bowl\*\*  
Seafood medley: plump scallops, haddock and shrimp in lemon butter  
\*Atlantic Haddock baked with a crab-crumb topping\*\*  
Jumbo Shrimp Scampi

### Meatless:

Pesto lasagna  
Butternut Ravioli with Browned Sage Butter\*\*  
\*Fettuccini Primavera with Sarah's Alfredo sauce  
\*Fresh Veggie Lasagna\*\*  
\*Stuffed shells with ricotta, spinach, cheese, marinara sauce  
Stuffed Portabella mushrooms  
Balsamic Portabella steak, grilled with Roquefort crumbles  
Eggplant Parmesan

### More Delicious Options:

\*Sarah's baked stuffed boneless chicken breast with spinach and ricotta or Goat Cheese and Dried Tomatoes\*\*  
Tuscan chicken or barbeque chicken  
\*Boneless Chicken breast with traditional stuffing  
Seasoned roast pork, sliced with gravy or home made apple sauce  
Grilled, seasoned Filet of beef tenderloin, au jus and Horse Radish Cream\*\*  
\*Meat Loaded Lasagna\*\*  
Baked glazed ham  
Sarah's Pulled Pork, piled high on a home made bun  
\*Sarah's Decadent Beef Stroganoff  
Pork tenderloin, grilled, served with apple chutney  
\*Steak tips with onions and peppers  
\*Meatballs marinara spaghetti  
Barbeque ribs  
\*Fresh herb roasted turkey/gravy, and stuffing\*\*  
\*Meatloaf

### Accompaniments:

\*Sarah's Cheesy Potatoes\*\*  
\*Lemon Rosemary roasted red potatoes\*\*  
Rice pilaf\*\*  
Potatoes Au Gratin  
Broccoli casserole  
Maine winter squashes, with Maine maple butter

Colorful array of roasted root veggies: sweet potato, parsnip, turnip, beets, etc...

\*Steamed medley of fresh veggies

Roasted mushrooms with grape tomato and thyme\*\*

Lightly Blanched asparagus spears (seasonal) drizzled with lemon dill\*\*

Lightly Blanched green beans (seasonal) drizzled with lemon dill or almandine\*\*

\*Garlic mash potatoes

Honey glazed carrots

Vegetable medley roasted with garlic and shallots

sautéed seasonal greens with garlic and herbs

\*Rich and creamy 4 cheese Mac and cheese\*\*

Corn on the cob (seasonal)

Ratatouille \*\*

### The Perfect Finish

\*Sarah's from scratch cookies, lemon bars, date bars, brownies, gooey bars

Mini mystic mints

\*Bite size sinful chocolate,

Tiny cheesecakes

\*Bite size éclairs

Mini shortcakes

Cream pies

Sweet and Savory Station

### Old fashioned pie buffet:

Choice of 3 of our best sellers: apple, apple crumb, apple cranberry, apple cheddar, peach, strawberry rhubarb, tollhouse, maple walnut, lemon meringue, pumpkin, three berry, pecan, blueberry, strawberry, brownie nut,  
... a la mode or whipped cream

### Sarah's Cakes:

Fantasy Fudge, Bonnie Butter, Coconut Cream, Blueberry with Lemon Butter Cream,\*\* Italian Cream\*\*, German chocolate, Carrot with fruit and nuts, Cream Cheese Frosting\*\* Gingerbread,  
many more...

From scratch cheesecakes

... cupcakes too!

Strawberry, Peach or blueberry shortcakes with Sarah's cream biscuits, fresh whipped cream

Fresh Fruit Crisps: Apple, Blueberry, Mixed Berry with Whipped Cream

...A la mode

\*\*Signature items

\*Popular with business

Call or email for a quote:

207 882 7504

sarah@sarahscafe.com