

## Salads

*serves 6-8*

Harvest Salad \$24.99  
Fresh mixed greens topped with sweet, dried cranberries, pecans, crumbled bleu cheese, apple slices, grilled chicken, and cider vinaigrette

Chicken Caesar Salad \$20.99  
Romaine lettuce and croutons tossed with Caesar dressing and topped with grilled, sliced chicken and parmesan cheese

Panzanella Salad \$20.99  
Fresh greens, spinach, croutons, calamata olives, artichoke hearts, roasted red peppers, sun-dried tomatoes, feta cheese, and parmesan cheese, served with balsamic vinaigrette  
*Panzanella w/Chicken* \$26.99

Chipotle Chicken Salad \$20.99  
Fresh mixed greens with diced tomatoes, green onions, monterey jack cheese, sliced jalapenos, and grilled chipotle spiced chicken, served with house-made southwest dressing

Antipasto Salad \$29.99  
Grilled zucchini, roasted red peppers, calamata and green olives, marinated artichokes, cherry peppers, mushrooms, prosciutto, provolone cheese, and parmesan cheese over spinach and mixed greens with sides of balsamic dressing

## BBQ Feast

*10 person minimum party size*

Slow Smoked Pulled Pork  
Sliced Beef Brisket  
Jalapeno Cornbread  
Smoky Bacon Mac & Cheese  
Green Apple & Cabbage Cider Slaw  
**Per Person \$13.99**

## Entrees

*serves 6-8*

Chicken and Broccoli Alfredo \$29.99  
Penne pasta tossed with pan-seared chicken, broccoli, and roasted garlic cream sauce

Wild Mushroom Ravioli \$29.99  
Crimini and Portobello filled ravioli with spinach, mushrooms, walnuts, and gorgonzola cream sauce  
*Wild Mushroom Ravioli w/Chicken* \$35.99

Seafood Scampi \$49.99  
Fresh sea scallops, Maine lobster, and gulf shrimp tossed with broccoli, mushrooms, tomatoes, and penne pasta in a roasted garlic cream sauce

Pesto Linguini \$29.99  
Linguini tossed with sautéed artichoke hearts, broccoli, red peppers, and pesto cream sauce  
*Pesto Linguini w/Chicken* \$35.99

Haddock New England \$36.99  
Fresh baked haddock fillets topped with sliced mushrooms, scallions, garlic butter, and white wine, finished with parmesan cheese

Hawaiian Grilled Chicken \$28.99  
Grilled chicken breasts basted with soy-ginger teriyaki glaze and topped with grilled pineapple

Teriyaki Tips \$44.99  
Tenderloin tips with teriyaki glaze, pineapples, and scallions

## Desserts

Baked Cookies *assorted per person* \$1.00  
Brownies *assorted per person* \$1.50  
Tiramisu *serves 8 - 10* \$38.00



## Event Planner Menu

Let us assist you when planning your next party, meeting, or special event. Our managers can help you choose what is right for your occasion and determine the quantities you'll need. All your menu choices are packed in ready to serve containers with plates, napkins, and utensils. Please allow us time to properly prepare your large party order.

Scarborough 207.874.2337  
Portland 207.775.2337  
Kennebunk 207.985.9855  
Gorham 207.839.2337

[www.sebagobrewing.com](http://www.sebagobrewing.com)

## Craft Beer

Sebago's craft brewed beer to go!  
Six Packs, Cases, and 22 oz. Bombers can be purchased at each restaurant

1/6 (41 pints) and 1/2 (124 pints) barrels available with advanced notice at our production brewery, along with handpumps & jockey boxes for serving  
**48 Sanford Drive Gorham, ME**  
**207.856.2537**

## Appetizers

Pub Pretzels \$12.99  
9 jumbo warm pretzels served with our IPA mustard for dipping

Hummus & Veggies *serves 10-12* \$34.99  
A platter of freshly cut vegetables served with creamy ranch dressing, hummus, and tzatziki

Cheese & Cracker Platter *serves 6-8* \$29.99  
Cheeses from Pineland Farms garnished with fresh berries and gourmet crackers

Shrimp Cocktail *approx. 50-60* \$39.99  
Large cooked and cleaned shrimp served with cocktail sauce and lemon wedges

Dingley Wraps *30 pieces* \$58.99  
Large sea scallops with water chestnuts wrapped in bacon and served with our IPA honey mustard

Chicken Tenders *2 dozen* \$29.99  
Breaded chicken tenders served buffalo style with bleu cheese, bbq style with ranch, or thai-chili glazed with ranch

## Soups

Seafood Chowder *8 cups* \$26.99  
New England style chowder full of shrimp, haddock, clams, scallops, and crabmeat

White Chicken Chili *8 cups* \$26.99  
Diced chicken and white bean chili served with shredded monterey jack cheese

## Beverages

Maine Root: Rootbeer or Blueberry  
ea \$2.79 six \$12.49  
Carrabassett Water or Poland Spring Sparkling  
ea \$2.29 six \$10.99

## Sandwiches

*assorted whole sandwiches  
served with sides of mayo and mustard*

**Per Person \$8.99**

Turkey  
Oven roasted turkey breast, bacon, Pineland Farms cheddar cheese, lettuce, tomatoes, and onions served on rye bread

Prosciutto  
Roasted vegetables and prosciutto served on an artisan roll with fresh mozzarella

Roast Beef  
Roast beef, Pineland Farms pepperjack cheese, lettuce, tomatoes, and onions served on Italian bread with horseradish mayo

Ham & Swiss  
Black Forest ham and Pineland Farms swiss on a brioche roll with lettuce, tomatoes, and onions

---

**Build Your Own** *per person* \$7.99  
An assortment of fresh deli meats and cheeses accompanied with fresh vegetables, bread, and condiments to build your sandwich of choice

**Box Lunch** *per person* \$8.99  
Choice of a 1/2 sandwich served with chips, apple, cookie, and bottled water or Maine Root soda

## Sides

Chips *assorted per person* \$1.00  
Whole Fruit *assorted per person* \$1.00  
Sautéed Vegetables *serves 8* \$10.99  
Wild Rice *8 cups* \$8.99  
Mashed Potatoes *8 cups* \$10.99

## Wraps

*assorted whole wraps*

**Per Person \$6.99**

Turkey Wrap  
Oven roasted turkey breast, lettuce, tomatoes, onions, provolone cheese, and IPA honey mustard in a wheat tortilla

Chicken Caesar  
Crisp romaine lettuce tossed in Caesar dressing, wrapped with sliced grilled chicken and parmesan cheese in a wheat tortilla

Chicken Salad  
Traditional chicken salad wrapped in a wheat tortilla with cheddar, tomatoes, and leaf lettuce

Veggie Wrap  
Guacamole, tomatoes, cucumbers, onion, and roasted red peppers with spring mix and spinach

## Morning Meeting

*all items can be made ready  
by 8 a.m. with 24 hour notice*

Coffee Station *serves 10-12* \$14.99  
Fresh brewed coffee, sugar, and creamers with cups and stirrers

Fruit Bowl  
Fresh cut seasonal fruit mixed together and served in a bowl  
*small* \$12.99  
*large* \$24.99

Muffins and Pastries *per person* \$2.99  
A seasonal variety of freshly baked muffins and pastries