

## FUNCTION MENU

### PLATTERS

#### SERVES 25

VARIETAL CHEESE \$90

Variety of domestic cheeses, fruit & crackers

MIDDLE EAST \$75

Housemade hummus, seasonal vegetables & toasted pitas

ANTIPASTO \$125

A variety of cured meats, specialty olives, pickled vegetables and domestic cheeses. Served with baked pitas & artisan crackers

### APPETIZERS

#### PRICE PER 25 PIECES

CHICKEN TENDERS \$50

Your choice of BBQ, buffalo or plain. Hand breaded and fried to a golden crisp.

CHICKEN WINGS \$60

Choice of BBQ, buffalo or plain. Fried to a golden finish.

CHICKEN OR BEEF KABOBS \$100

Marinated in our special blend, layered with peppers and onions.

BRUSCHETTA CROSTINI \$50

Cherry tomatoes, fresh basil, garlic and balsamic served on grilled crostini.

STUFFED MUSHROOMS \$60

Parmesan cheese and spiced stuffing.

MINI MAINE CRAB CAKES \$125

Fresh lump crabmeat mixed with housemade stuffing and spices.

SCALLOPS WRAPPED IN BACON \$150

Served with a sweet and spicy jalapeno jam.

# INN ON THE BLUES RESTAURANT



7 Ocean Avenue  
York, Maine 03909  
207-351-3221  
[Innontheblues.com](http://Innontheblues.com)

## SALADS

### PRICE BASED ON 25 SERVINGS

#### HOUSE \$90

Mixed greens, fresh vegetables served with a housemade vinaigrette.

#### CAESAR \$100

Fresh romaine lettuce, croutons and shards of parmesan cheese served with a creamy Caesar dressing.

#### CAPRESE \$125

Fresh mozzarella, tomato and fresh basil with a balsamic drizzle.

## ENTREES

### PRICE PER PERSON (25 SERVING MINIMUM)

#### VEGETABLE LASAGNA \$12

Seasonal vegetable medley, ricotta, mozzarella and parmesan cheese.

#### MEAT LASAGNA \$14

Sweet Italian sausage, ricotta, mozzarella and parmesan blend.

#### CHICKEN PICATTA \$15

Tender chicken, capers and garlic in a white wine lemon sauce.

#### PRIME RIB \$16

Herb rubbed and slow roasted ribeye cut, served with au jus.

#### BEEF TENDERLOIN \$17

Spice rubbed and pan seared to perfection.

#### BAKED STUFFED HADDOCK \$18

Fresh Atlantic haddock baked with a ritz cracker crumb in a lemon butter base.

#### SHRIMP SCAMPI \$16

Jumbo shrimp sautéed in garlic, olive oil and white wine served over linguini.

## SIDES

### PRICE BASED ON 25 SERVINGS

#### ROASTED RED BLISS POTATOES \$75

Herb marinated and roasted to perfection.

#### MASHED POTATOES \$85

Whipped with garlic, chives, butter and cream.

#### RICE PILAF \$80

#### SAUTEED GREEN BEANS \$75

Fresh green beans sautéed in a garlic butter.

#### BAKED MAC N' CHEESE \$100

Cavatappi pasta tossed in housemade cheese sauce topped with breadcrumbs and finished in the oven.

#### DOWNEAST LOBSTER BAKE \$50

#### PRICE PER PERSON

New England clam chowder, steamed Maine clams, boiled Maine lobster, red bliss potatoes and corn on the cob.

## FLATBREADS

#### PRICE PER FLATBREAD

#### Margherita \$13

#### Buffalo \$13

#### Sporkie \$13

#### Fig Prosciutto \$14