

Morning Breaks

Coffee, Tea, Decaf..... \$2.50 per cup
Fruit Juices\$2.50 per person
Milk (skim, whole).....\$2.50 per serving
Sparkling Waters\$1.95 per serving
Bottled Still Water\$1.95 per serving

Assorted Bagels.....\$2.50 per piece
Assorted Muffins\$2.50 per piece
Assorted Danish.....\$2.50 per piece
Sliced Fruits..... \$2.95 per person

Afternoon Breaks

Assorted Canned Sodas . \$1.95 per person
Sparkling Waters\$1.95 per person

Assorted Cookies (2)..... \$2.50 per person
Whole Fruit \$2.50 per person

Break Suggestions

#1 - "Light Healthy Break"

Sparkling Spring Waters
Assorted Juices
Whole Seasonal Fruit
Granola Bars & Yogurt
\$6.95

#2 - "Snack Attack"

Sparkling Waters & Sodas
Assorted Cheese w/Crackers
Sliced Fruit w/Yogurt Dip
Assorted Cookies
\$7.50

#3 - "The Sweet Tooth"

Sodas, Milk & Coffee
Fresh Baked Brownies
Assorted Cookies
Whole Seasonal Fruit
\$7.95

#4 - "Continental"

Coffee, Tea, Decaf
Assorted Juices
Muffins, Bagels, Danish
Fresh Fruit
\$7.95

To assist us in planning your event, we require a confirmed attendance guarantee 5 working days prior to each function, not subject to reduction. Please add 20% Service Charge and 7% Sales Tax to prices. Prices quoted are subject to change.

Breakfast Buffets

Breakfast Buffet #1 - "Our Favorite"

Chilled Juice Bar
Freshly Scrambled Eggs
Breakfast Potatoes
Breakfast Sausage Links
Fresh Muffins
Sliced Fruit
Coffee, Tea, Decaf
\$12.95

Breakfast Buffet #2 - "Lumber Jack"

Chilled Juice Bar
Sliced Fruit
Buttermilk Pancakes w/Syrup
Scrambled Eggs
Breakfast Potatoes
Sausage Links and Crisp Bacon
Muffins & Danish Pastries
Coffee, Tea, Decaf
\$13.95

Breakfast Buffet #3 - "Deluxe"

Assorted Quiche
Scrambled Eggs
Breakfast Potatoes
Crisp Bacon • Breakfast Sausage
Muffins & Danish • Blueberry Pancakes
Fresh Fruit with Strawberry Yogurt Dip
Chilled Juice Bar
Coffee, Tea, Decaf
\$16.95

Brunch Buffet #4 - "The Works"

Bloody Mary & Mimosa Punch
Assorted Quiche
Bacon
Scrambled Eggs
Muffins, Danish, Blueberry Pancakes
Sliced Fruit with Yogurt Dip
Walnut Raspberry Chicken
Baked Stuffed Haddock
Rice Pilaf
Coffee, Tea, Decaf, Juices
\$24.95

A Minimum of 50 Guests is Required

To assist us in planning your event, we require a confirmed attendance guarantee 5 working days prior to each function, not subject to reduction. Please add 20% Service Charge and 7% Sales Tax to prices. Prices quoted are subject to change.

Buffets

Luncheon Buffet #1 - "Our Favorite"

Baked Ham, Turkey, Tuna Salad
Provolone Cheese, Swiss Cheese, American Cheese
Lettuce, Tomato, Onion
Pasta Salad Primavera
Assorted Condiments and Garnishes
Garden Salad
Fresh Baked Italian Bread & Rolls
Potato Chips
Fruit Punch
Assorted Brownies
Coffee, Tea, Decaf
\$13.95
Add spaghetti and meatballs to above
\$16.95

Luncheon Buffet #3

Garden Salad
Chicken Marsala
Fettuccini Alfredo
Rice Pilaf
Fresh Sauteed Vegetables
Baked Stuffed Haddock
Carved Roast Beef
Coffee, Tea, Punch, Decaf
Warm Rolls
Assorted Desserts
\$20.95

Luncheon Buffet #2 - "Italian"

Chicken Parmigiana
Baked Ziti
Homemade Italian Meatballs
Garden Salad
Fresh Sauteed Broccoli
Fresh Baked Italian Bread
Assorted Desserts
Fruit Punch
Fresh Baked Italian Bread
Coffee, Tea, Decaf
\$16.95

Meeting Special

A.M. Break
Assorted Muffins
Coffee, Tea or Decaf
Luncheon Buffet
Pasta Salad
Garden Salad
Baked Ham, Turkey,
Tuna Salad, Provolone,
Swiss, and American Cheese
Lettuce, Tomato, Onion
Fresh Baked Italian Bread & Rolls
Potato Chips, Punch and Brownies
P.M. Break
Assorted Canned Sodas
Assorted Desserts
\$30.00 Inclusive per person

To assist us in planning your event, we require a confirmed attendance guarantee 5 working days prior to each function, not subject to reduction. Please add 20% Service Charge and 7% Sales Tax to prices. Prices quoted are subject to change.

Inclusive pricing includes all taxes and service charges.

Crabmeat and Lobster Rolls available • All buffets are prepared for "on premises" consumption only.

Luncheon Entrees

Page 2
Served until 3:00 p.m.
Monday - Friday

*The following are Luncheon portions of our Dinner Entrees.
See Dinner Entrees for product description.*

<i>Broiled Haddock (5 oz.)</i>	<i>\$15.95</i>
<i>Chicken Cordon Bleu</i>	<i>\$15.95</i>
<i>Baked Stuffed Chicken</i>	<i>\$15.95</i>
<i>Chicken Parmigiana (Served with Pasta)</i>	<i>\$15.95</i>
<i>Baked Virginia Ham</i>	<i>\$15.95</i>
<i>Oven Roasted Pork</i>	<i>\$15.95</i>
<i>Stuffed Shells with Meatballs or Sausage (Choose One)</i>	<i>\$14.95</i>
<i>Linguini, Penné, Fettucini, Spaghetti with Meatballs or Sausage (Choose One)</i>	<i>\$14.95</i>

*Above Lunches are Served with Tossed or Caesar Salad, choice of Potato, choice of Vegetable
(except pasta dishes, which are served with Meatballs or Sausage),
Italian Bread, Coffee, Tea, Decaf, and Dessert.
Room fees are included on weekday events with minimum of 100 People
in the Columbus Room, and 50 People in the DaVinci Room.*

A Minimum of 50 Guests is Required

*To assist us in planning your event, we require a confirmed attendance guarantee 5 working days prior to each function,
not subject to reduction. Please add 20% Service Charge and 7% Sales Tax to prices. Prices quoted are subject to change.*

Hors D'Oeuvres, Specialties & Receptions

Cold Appetizers

Crudites with Creamy Garlic Herb Dip.....	\$2.95 per person
Smoked Salmon Platter with Chopped Egg, Capers, Dill Sauce	\$125.00 per 50 pieces
Fruit & Cheese Display Served with Crackers.....	\$2.95 per person
Sliced Fresh Fruit with Strawberry Cream Cheese Dip	\$2.95 per person
Fontinella Cheese Wheel w/ Pulled Bread or Crackers	\$3.95 per person
Olives, Pepperoni, Imported Cheeses, Maytag, Fontinella, Stilton.....	\$3.95 per person
Caramelized Brie with Fig Jam and Grapes	\$3.50 per person
Assorted Crostini and Spreads.....	\$2.50 per person

Hot Appetizers

	per 50 pieces	per 100 pieces
Fresh Sea Scallops Wrapped in Bacon.....	\$120.00	\$225.00
Miniature Assorted Quiche	\$80.00	\$150.00
Spinach & Feta Phillo Triangles.....	\$85.00	\$160.00
Homemade Italian Meatballs.....	\$75.00	\$140.00
Mushroom Caps with Crab Stuffing	\$95.00	\$175.00
Miniature New Orleans Chicken Skewers or Teriyaki Chicken Skewers	\$80.00	\$150.00
Chicken Wings (Hot or Mild) with Bleu Cheese Dressing	\$75.00	\$145.00
Brie with Raspberry Encroute	\$95.00	\$185.00
Mushroom Turnovers	\$75.00	\$140.00
Mini Tacos with Sour Cream and Salsa.....	\$65.00	\$125.00
Beef Nachos, Cheese, Guacamole, Salsa, Sour Cream.....	\$65.00	\$120.00
Deep Fried Mushroom with Horseradish Dip.....	\$75.00	\$140.00
Coconut Shrimp with Orange Citrus	\$95.00	\$185.00
Italian or Florentine Stuffed Mushrooms.....	\$70.00	\$135.00
Hot Artichoke Dip with Toasted Pita Points.....	\$65.00	\$120.00
Chicken Saltimbocca Bites	\$90.00	\$175.00
Vegetable Spring Rolls.....	\$85.00	\$165.00

Deluxe Appetizers

Rare Cold Peppered Tenderloin with Horseradish & Toast Points.....	\$200.00 per 50 guests
Jumbo Shrimp Cocktail	\$100.00 per 50 pieces
Petite Beef Wellingtons	\$125.00 per 50 pieces

To assist us in planning your event, we require a confirmed attendance guarantee 5 working days prior to each function, not subject to reduction. Please add 20% Service Charge and 7% Sales Tax to prices. Prices quoted are subject to change.

Dinner Buffets

The Heritage Buffet

*Chef's Carving Station with
Roast Turkey Breast with Pan Gravy
Ziti Marinara
Homemade Italian Meatballs & Italian Sausage
Fresh Broiled Haddock in Butter & Crumbs
Three Grain Wild Rice with Roasted Red
Peppers
Garden Salad
Fresh Baked Italian Bread
Coffee, Tea, Decaf
\$22.95*

Celebration Buffet

*Chef's Carving Station with
Baked Ham and Cranberry Glaze
Chicken Parmigiana
Fettucine Alfredo
Homemade Italian Meatballs
Sausage, Peppers and Onions
Fresh Vegetable Medley
Garden Salad
Rice Pilaf
Fresh Baked Italian Bread
Coffee, Tea, Decaf
\$23.95*

Italian Dinner Buffet

*Stuffed Shells
Fettucine Alfredo
Homemade Meatballs
Italian Sausage with Peppers and Onions
Chicken Parmigiana
Roasted Pepper Salad and Marinated Mushrooms
Antipasto Style Salad
Caesar Salad
Fresh Baked Italian Bread
Homemade Canolli
Coffee, Tea, Decaf
\$26.95*

Deluxe Buffet

*Chef's Carving Station
Roast Beef with au jus and
Roasted Turkey Breast with Pan Gravy
Ziti Marinara
Italian Sausage & Roasted Red Peppers
Homemade Italian Meatballs
Broiled Scallops with Lemon Butter
& Crabmeat Topping
Oven Roasted Potato or Rice Pilaf
Relish Tray
Garden Salad or Caesar Salad
Fresh Baked Italian Bread
Coffee, Tea, Decaf
\$27.95*

All buffets are prepared for "on premises" consumption only and may be customized to suit your taste.

** Client's Wedding cake is served for dessert with Wedding Receptions • It is our pleasure to tailor a menu for you.*

To assist us in planning your event, we require a confirmed attendance guarantee 5 working days prior to each function, not subject to reduction. Please add 20% Service Charge and 7% Sales Tax to prices. Prices quoted are subject to change.

Specialty Buffets

The Ultimate Buffet

Carved Prime Rib, Carved Turkey

Served with Pan Gravies, Horseradish Sauce and Au Jus

Rice Pilaf • Deep Fried Vegetables

Seafood Newburg

Chicken Marsala

Oven Roasted Red Potato

Fresh Sautéed Vegetable Medley consisting of:

Broccoli, Carrot, Cauliflower,

Red Pepper, Pea Pods

Caesar Salad with Roasted Red Pepper

Antipasto Style Salad

Assorted Deluxe Bread Display

Coffee, Tea, Decaf

\$32.95 per person

The Majestic Buffet

Carved Prime Rib of Beef served with

Horseradish Sauce and Au Jus

Chicken Cordon Bleu

Three Grain Wild Rice

Baked Stuffed Haddock

Oven Roasted Potato

Buttered Carrots

Broccoli with Cheese Sauce

Caesar Salad, Garden Salad

Croissants, French Rolls, Whole Grain Rolls

Coffee, Tea, Decaf

\$30.95 per person

New Yorker

Carved Prime Rib

Spring Mix Green Salad

Shrimp Scampi Alfredo

Grilled Chicken with Rosemary, Sundried Tomato, and

Olives

Roasted Red Potatoes

Green Beans Almondine

Fresh Vegetable Sauté

\$28.95 per person

It is our pleasure to customize buffets to your tastes and budget.

** Wedding Receptions, clients cake is served as dessert, no cake cutting fee is applied*

Minimum of 50 guests required for our buffets

To assist us in planning your event, we require a confirmed attendance guarantee 5 working days prior to each function, not subject to reduction. Please add 20% Service Charge and 7% Sales Tax to prices. Prices quoted are subject to change.

Dinner entrees include salad as first course and starch and vegetable choices. All dinner entrees include freshly baked bread and butter.

Salad, choice of:

Freshly tossed Garden Salad or Caesar Salad.

For a Greek Style or Antipasto Style add \$1.95 per person

Potato, choice of:

Baked Potato with Sour Cream

*Oven Roasted Potatoes with
fresh herbs & chives*

Mashed Potato

Rice Pilaf

Red Bliss Garlic Mashed

Vegetable, choice of:

Maple Glazed Carrots

Green Beans with Sautéed Almonds

Broccoli Sautéed with Garlic, Olive oil

Fresh Sautéed Seasonal Vegetables

Dessert, choice of; add \$1.95 per person

Strawberry or Blueberry Shortcake

Toll House Sundae

Gingerbread with Whipped Cream

Assorted Cookies and Brownies

Hot Fudge Brownie Delight

Ice Cream Puff with Hot Fudge

Apple Crisp with Ice Cream

** Wedding Receptions, clients cake is served as dessert, no cake cutting fee is applied*

Del Mar (Of the Sea)

Haddock Florentine	\$24.95
<i>Fresh haddock lightly breaded, baked and served with a spinach and mushroom boursin sauce</i>	
Broiled Haddock.....	\$23.95
<i>Fresh fillet of haddock broiled in lemon butter with a cracker crumb topping</i>	
Baked Stuffed Haddock.....	\$25.95
<i>Fresh fillet of haddock stuffed with our special blend of herbs and crabmeat, topped with a newburg sauce</i>	
Oven Poached Salmon	\$25.95
<i>Fresh Fillet served with a citrus infused hollandaise sauce</i>	
Broiled Scallops.....	\$28.95
<i>Fresh scallops topped with herbed cracker crumbs, with butter and lemon quarters</i>	
Baked Stuffed Scallops	\$31.95
<i>Fresh scallops topped with herbed cracker and crabmeat stuffing, white wine, lemon and butter topping</i>	

Pasta and Vegetarian Options

Penne Rigati (Ziti), Fettucini or Spaghetti.....	\$22.95
<i>Topped with our own tomato sauce and served with Meatballs or Italian Sausage</i>	
Wild Mushroom Ravioli	\$22.95
<i>Choice of Marinara or Parmesan Cream Sauce</i>	
Eggplant Parmigiana.....	\$22.95
<i>Thin sliced eggplant, breaded and deep fried, served with penne pasta, topped with melted provolone and mozzarella cheese and our marinara sauce.</i>	
Stuffed Shells	\$22.95
<i>Ricotta stuffed shells topped with our own tomato sauce and served with Meatballs or Italian Sausage</i>	
Fettucini Alfredo Primavera.....	\$22.95
<i>Fettucini topped with garden vegetables and topped with a rich Alfredo sauce</i>	
Pasta Primavera (Vegan friendly).....	\$22.95
<i>Penne pasta prepared w/ garden fresh vegetables, sauteed with olive oil, garlic, herbs and white wine.</i>	
Pasta Primavera (Vegan acceptable).....	\$22.95
<i>Garden fresh vegetables served in our own tomato sauce over penne pasta</i>	

Pasta dinners served with Choice of Salad, dessert, fresh Italian bread, coffee, tea and decaf

To assist us in planning your event, we require a confirmed attendance guarantee 5 working days prior to each function, not subject to reduction. Please add 20% Service Charge and 7% Sales Tax to prices. Prices quoted are subject to change.

** Wedding Receptions, clients cake is served as dessert*

Carne (Meat Selections)

Chicken Cordon Bleu.....	\$24.95
<i>Hand stuffed with Swiss Cheese and Ham, breaded, baked, finished with a pan gravy</i>	
Chicken Cordon Bleu in Puff Pastry.....	\$25.95
<i>Our Chicken Cordon Bleu wrapped in puff pastry and baked, a house favorite</i>	
Baked Stuffed Chicken.....	\$23.95
<i>Boneless breast of chicken stuffed with herb and bread stuffing, topped with a pan gravy</i>	
Chicken Breast Heritage.....	\$25.95
<i>Lightly breaded and stuffed with fresh basil, provolone cheese and prosciutto ham, and finished with a white wine cream sauce</i>	
Baked Chicken Parmigiana.....	\$23.95
<i>Boneless breast of chicken, breaded, sauteed and baked in tomato sauce topped with mozzarella</i>	
Chicken with Artichokes.....	\$23.95
<i>Boneless breast of chicken basted in white wine, garlic & herbs, topped with artichokes, roasted red pepper, tomatoes & scallions</i>	
Chicken Diane.....	\$23.95
<i>Boneless breast of chicken sauteed with mushrooms and scallions, finished with a Brandy & Dijon mustard demi-glaze</i>	
Chicken Marsala.....	\$23.95
<i>Boneless breast of chicken, pan seared with mushrooms, marsala wine and demi glaze</i>	
Prime Rib of Beef.....	\$26.95
<i>Ribeye roast baked to perfection with fresh garlic and cracked black peppercorns, topped with a pan prepared au jus</i>	
Filet Mignon.....	\$30.95
<i>Cooked to perfection, served with house made Bernaise Sauce.....</i>	
Large New York Sirloin.....	\$25.95
<i>Hand cut and Charbroiled, served with gorgonzola butter</i>	
Surf and Turf Combination.....	\$34.95
<i>Petite Filet Mignon with choices of Seafood</i>	
Childs Meal (Under Age 12)...Chicken Fingers and French Fries.....	\$10.95

All dinners are served with your choice of Salad, Potato or Rice, Vegetable, Fresh Italian Bread, Coffee, Tea and Decaf

*Split menus welcomed - Please limit selection to 2 entrees *Wedding Receptions, clients cake is served as dessert.*

To assist us in planning your event, we require a confirmed attendance guarantee 5 working days prior to each function, not subject to reduction. Please add 20% Service Charge and 7% Sales Tax to prices. Prices quoted are subject to change.

Pasta, Appetizer Portions and Family Style

Pasta Appetizers

<i>Fettuccini Alfredo</i>	<i>\$3.95 per person</i>
<i>Penne pasta with Red Sauce</i>	<i>\$3.25 per person</i>
<i>Pasta Primavera, garlic/oil or red base with fresh vegetables</i>	<i>\$3.95 per person</i>

Antipasto Plate

<i>Selection of Italian Meats & Cheeses, Olives, Hot Peppers, Pepperoncini, Artichoke Hearts, Hard Boiled Egg</i>	<i>\$4.95 per person</i>
---	--------------------------

Sheet Pan Pizzas, Fresh Dough, House Made

<i>Pepperoni, Three Cheese, Loaded, Sausage, Vegetarian</i>	<i>\$45.00 per sheet</i>
---	--------------------------

Stuffed Breads, Fresh Dough, House Made

<i>Broccoli and Cheese, Roasted Red Pepper and Cheese, Pepperoni, Sausage and Cheese, Spinach and Cheese</i>	<i>\$45.00 per loaf</i>
--	-------------------------

Party Snacks

<i>Potato Chips with Assorted Dips</i>	<i>\$2.50 per person</i>
<i>Nacho Chips with Guacamole and Salsa</i>	<i>\$2.50 per person</i>
<i>Goldfish and Pretzels</i>	<i>\$2.25 per person</i>
<i>Assorted Mixed Nuts</i>	<i>\$3.25 per person</i>

To assist us in planning your event, we require a confirmed attendance guarantee 5 working days prior to each function, not subject to reduction. Please add 20% Service Charge and 7% Sales Tax to prices. Prices quoted are subject to change.

Complete Wedding Packages

Wedding Packages

Tier One

Chair Covers, your choice of colors
Select any of our Dinner Buffets
(Specialty Buffet extra)
Or any two sit down entrees
Champagne Toast in Garnished Glass
Hot and Cold Appetizers during Social Hour
Clients Wedding Cake Served for Dessert
Coffee, Tea, Decaf station
\$44.95 per person**

Tier Two

Chair Covers, your choice of colors
Candles and Floral Centerpiece
Champagne Toast in Garnished Glass
Hot and Cold Appetizers during Social Hour
Choose any two sit down entrees, or any
of our Dinner Buffets (Specialty Buffet extra)
Chocolate Fountain served for dessert with
Clients Wedding Cake
Coffee, Tea, Decaf station
\$55.95 per person**

Tier Three

Chair Covers, your choice of colors
Candles, Mirrors and Floral Centerpiece
Hot and Cold Appetizers during Social Hour
Champagne Toast in Garnished Glass
Open Bar first Hour
A bottle of red and a bottle of white
Wine served with dinner
Choose any two dinner entrees or Specialty Buffet
Viennese Dessert table served with
Clients Wedding Served for Dessert
Coffee, Tea, Decaf service
\$69.95 per person

Ultimate Package

Chair Covers, your choice of colors
Candles, Mirrors and Floral Centerpiece
Champagne Toast in garnished glass
Open Bar for four hours
Deluxe Hot and Cold Appetizers during Social Hour
Wine service with dinner
Customized Buffet or Tailored Dinner Entrees
Tuxedo Chocolate fountain and Petite fours
served with
Clients Wedding Cake for Dessert
Coffee, Tea, Decaf service
\$92.95 per person

Above packages are personalized to each bride with our wedding coordinator, we are happy to customize menus, colors and timeline for your event.

***Excludes Surf and Turf and Filet Mignon entrees*

Minimum of 50 guests required.

To assist us in planning your event, we require a confirmed attendance guarantee 5 working days prior to each function, not subject to reduction. Please add 20% Service Charge and 7% Sales Tax to prices. Prices quoted are subject to change.

Additional Banquet & Meeting Information

Beautifully Decorated Function Rooms for All Occasions

The Italian Heritage Center is a very special place to hold your shower, rehearsal party, large or small meetings, seminars, and large banquets. We take care of all the details, so you can enjoy the relaxing and congenial atmosphere provided by our friendly, courteous staff. Our menu is extensive, and it is our pleasure to tailor our menus to your individual needs and budget.

- *Weddings*
- *Banquets*
- *Meetings*
- *Receptions*
- *Parties*
- *Conferences*

Seating for over 500 • Full Liquor Service

Meetings, Seminars, Trade Shows

We offer several choices for meetings, with ample breakout space available. Complete audio visual services are available. Our convenient Greater Portland location is easily accessible from the Maine Turnpike and the Interstate Highways. Ample free parking and discounted hotel room rates make the Italian Heritage Center the perfect place for your next function. We can seat over 500 guests and have a full liquor license. The Italian Heritage Center has complete handicapped access throughout.

Meeting Rooms - Dimensions

<i>Columbus Room.....</i>	<i>6400 sq. ft.</i>
<i>Seats up to 450 people, with room for dancing</i>	
<i>Da Vinci Room</i>	<i>2100 sq. ft.</i>
<i>With balcony and fireplace Seats up to 135 guests</i>	
<i>Montessori Library.....</i>	<i>360 sq. ft.</i>
<i>Included in the Columbus rental</i>	

Meeting Rooms - Pricing

The cost for facilities required is figured on each event and is based on the total of food purchased. We will be pleased to discuss deposits, guarantees, and other items or questions to help finalize the details of your event.

Wedding Receptions and Special Events

Let our professional staff and Wedding Planner work with you to orchestrate your perfect day. We offer free consultation on all events and complete Wedding coordination. Wedding Receptions include complimentary champagne toast for your bridal party, full linen and china set-up, and cake service. Chair covers, specialty linens, punch fountains and chocolate fountain are all available to create the ultimate event.

Breakout Areas Available • Handicapped Access Throughout