

# THE FISHERMAN'S WHARF INN

2020 GROUP TOUR SELECTIONS

## FULL AMERICAN BREAKFAST BUFFET

*Scrambled Eggs  
French Toast Sticks  
Bacon & Sausage  
Biscuits & Gravy  
Baked Beans  
Corned Beef Hash  
Yogurt  
Assorted Cold Cereals  
Bagels with Cream Cheese  
Donut Holes  
Muffins  
Assorted Breads  
Oatmeal  
Fresh Fruit  
Juice, Coffee, Tea & Milk  
Espresso, Cappuccino, and Latte*

**COST: INCLUDED IN YOUR ROOM RATE**

## DELI STYLE LUNCH BUFFET

### **-CHOICE OF ONE-**

*Caesar Salad  
Tossed Garden Salad*

*Sliced Deli Meat Platter  
Assorted Baked Breads  
Chips & Pickles*

### **-CHOICE OF TWO-**

*Cole Slaw  
Potato Salad  
Pasta Salad  
Hummus  
Tubouli*

*Assorted Dessert Mirror  
Coffee, Tea, & Soft Drinks*

**COST: \$17 PER PERSON INCLUSIVE**



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## THE ORIGINAL BUFFET DINNER

*Dinner Rolls with Butter*  
*Tossed Garden Salad*

**-CHOICE OF TWO ENTREES-**

*Chicken Florentine*  
*Baked Stuffed Shrimp*  
*Roast Pork Loin with Madeira Pan Jus*  
*Baked Stuffed Haddock with Lemon Dill Cream*  
*Carved Roast Beef*

*Chef's Starch of the Day*  
*Chef's Fresh Vegetable Du Jour*  
*Blueberry Crisp with Whipped Topping*  
*Coffee, Tea, & Soft Drinks*

**COST: \$33 PER PERSON INCLUSIVE**

## THE SUPREME BUFFET DINNER

*Dinner Rolls with Butter*

**-CHOICE OF ONE-**

*Tossed Garden Salad*  
*Caesar Salad*

**-CHOICE OF THREE ENTREES-**

*Bacon Wrapped Pork Loin with Apple Chutney*  
*Chicken Marsala*  
*Seafood Newburg with a Puff Pastry*  
*Haddock & Crab Au Gratin*  
*Roast Beef Carving Station*  
*Prime Rib Carved to Order (add additional \$3 per person)*

**-CHOICE OF TWO-**

*Whipped Potato*  
*Rice Pilaf*  
*Roasted New Potatoes*  
*Scalloped Potatoes*  
*Five Cheese Macaroni & Cheese*

**-CHOICE OF TWO-**

*Green Bean Almondine*  
*Candied Carrots*  
*Broccoli*  
*Vegetable Medley*

*Gourmet Dessert Mirror*  
*Coffee, Tea, & Soft Drinks*

**COST: \$37 PER PERSON INCLUSIVE**



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## THE GOLD STANDARD PLATED DINNER

*Dinner Rolls with Butter  
Tossed Garden Salad*

### **-CHOICE OF THREE ENTREES-**

*8 oz. Bistro Steak  
Roasted Vegetable Napoleon  
Crunchy Cheesy Baked Haddock with Tartar Sauce  
Chicken Florentine  
Maple Roast Pork*

*Baked Jumbo Maine Potato  
Chef's Fresh Vegetable Du Jour  
Blueberry Crisp with Whipped Topping  
Coffee, Tea, & Soft Drinks*

**COST: \$33 PER PERSON INCLUSIVE  
COUNT NEEDED 72 HOURS IN ADVANCE**

## THE PREMIUM PLATED DINNER

*Dinner Rolls with Butter  
Tossed Garden Salad*

### **-CHOICE OF THREE ENTREES-**

*Prime Rib with Horseradish Sauce (minimum 15 orders)  
Chicken Florentine  
Shrimp Casserole  
Baked Stuffed Haddock with Lobster Sauce  
Roast Vegetable Napoleon*

*Chef's Starch of the Day  
Chef's Fresh Vegetable du Jour  
Maine Blueberry Pie  
Coffee, Tea, & Soft Drinks*

**COST: \$38 PER PERSON INCLUSIVE  
COUNT NEEDED 72 HOURS IN ADVANCE**

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## MAINE LOBSTER BAKE

WITH CHICKEN OPTION

*Dinner Rolls with Butter  
Clam Chowder  
Steamed Mussels & Clams*

### -CHOICE OF ENTREE-

*Whole Maine Lobster  
BBQ Chicken*

*Roasted Red Potatoes  
Corn on the Cob  
Blueberry Cake  
Coffee, Tea, & Soft Drinks*

**COST: \$42 PER PERSON INCLUSIVE  
COUNT NEEDED 72 HOURS IN ADVANCE**

## MAINE LOBSTER BAKE

WITH STEAK OPTION

*Dinner Rolls with Butter  
Clam Chowder  
Steamed Mussels & Clams*

### -CHOICE OF ENTREE-

*Whole Maine Lobster  
8 oz. Bistro Steak*

*Roasted Red Potatoes  
Corn on the Cob  
Blueberry Cake  
Coffee, Tea, & Soft Drinks*

**COST: \$44 PER PERSON INCLUSIVE  
COUNT NEEDED 72 HOURS IN ADVANCE**