



Rehearsal Dinners

It's the night before the big day, and your closest family and friends have arrived to help you celebrate. To thank them, we've chosen a few suggested items for you and your guests.

All rehearsal dinners are held in our Storer Street private dining room, which can accommodate up to 60 guests for a rehearsal dinner. Your rehearsal dinner includes:

- White linens and maroon napkins to accent the room. Custom colors are available upon request
- Special attention to the bride & groom by our servers



Please feel free to discuss decorating ideas and possibilities to individualize your event. We're excited to begin working with you, and are happy to accommodate all reasonable requests. Thank you for choosing Duffy's to be part of your event.

Passed Hors D'Oeuvres

Served butler style. Priced per guest (minimum 20 guests).

Scallops wrapped in Bacon

with a maple cider glaze | 4

Shrimp Cocktail

Gulf shrimp poached and served with
homemade cocktail sauce | 3

Petite Crab Cakes

drizzled with wasabi and roasted red
pepper aioli | 4

Baby Beef Wellingtons

wrapped with a truffled duxelles in puff
pastry | 4

Maine Lobster Sliders

with tarragon Dijon mayonnaise | 7

Crab Mousse Tartlet

in a puff pastry | 3.50

Endive Bites

Dijon Chicken Salad, Red Pepper
Hummus or Roasted Eggplant on an
Endive leaf | 3.50

Smoked Salmon

Served on a cucumber slice with herb
cheese and fresh dill | 3.75

Caprese Skewers

fresh mozzarella, tomato and basil in a
balsamic reduction | 2.75

Asparagus Blue Cheese Puffs | 2.25

Grilled Flatbreads

Choice of pesto and cheese (2), roast beef
and horseradish (2.75), shrimp and
garlic (3.50), tomato basil relish (2) or
fresh mozzarella and cracked pepper
(2.25)

Crispy Spinach Triangles

topped with balsamic vinaigrette | 2.50

Lamb Lollipops

with roasted garlic aioli | 7

Displayed Hors D'Oeuvres

Displays must be ordered for the number of guests in attendance.

Seasonal Market Crudité

A selection of market fresh vegetables
with appropriate dipping sauce | 4

Mediterranean Tapas Display

A selection of imported cheeses,
marinated vegetables, olives, tabouli,
hummus and artisan breads | 8

Fresh Fruit Display

A variety of melon and other vine-fresh
fruits and berries presented with
creamy yogurt dip | 5

Imported Cheese Display

Imported cheeses with artisan breads
and crackers | 7

Shrimp Cocktail Presentation

Poached shrimp served with a Bloody
Mary cocktail sauce | 3

Antipasto Display

Salami, prosciutto, marinated
artichokes, mushrooms, roasted red
peppers, tomato balsamic jam, fresh
mozzarella | 7

Carving Stations

Chef attended. \$75 per station carving fee. Priced per guest (minimum 30 guests).

Slow Roasted Prime Rib
with horseradish sauce au jus | 14

Herb Crusted Breast of Turkey
with cranberry sauce & pan gravy | 10

Maple Glazed Virginia Ham | 8

Roast New York Sirloin | 13

Roast Pork Loin
with cider Dijon sauce | 10

Roast Tenderloin of Beef
served with cabernet demi-glace | 20

A La Carte Soups & Salads

Priced per guest.

New England Clam Chowder | 5

Tossed Mixed Greens
fresh seasonal greens | 4

Maine Lobster Bisque | 8

Classic Caesar

with garlic croutons | 4

Hearty Minestrone | 3

Tomato Basil Caprese
fresh mozzarella, basil and
balsamic reduction | 5

Butternut Squash Bisque | 3

Roasted Tomato Bisque | 3

Strawberry Spring Salad
with walnuts, red onion,
tomatoes and balsamic vinaigrette | 5

Creamy Broccoli & Cheddar Soup | 3

A La Carte Plated Entrées

Please select up to three. A breakdown of final meal counts must be received seven days prior to your event. All items are priced per guest. Freshly brewed coffee, select teas and fountain drinks included.

Baked Atlantic Haddock
topped with lemon herb crumbs | 16

Mediterranean Chicken
with feta, spinach, tomatoes
and garlic cream sauce | 16

Wild Mushroom Ravioli
with a tomato rosa sauce | 13

Chicken or Eggplant Parmesan
over al dente penne | 15

Chicken Picatta
with lemon caper white wine | 14

Lobster Ravioli
in a vodka sauce with asparagus
spears | 20

Chicken Marsala
over penne | 14

Grilled Citrus Chicken Breast
with fresh pineapple salsa | 15

Seafood Stuffed Haddock
with lobster sauce | 24

Chicken Broccoli Alfredo
over penne | 13

Cranberry Walnut Stuffed Chicken
with orange relish | 14

Pan Roasted Salmon
with a maple Dijon glaze | 19

Surf & Turf

Filet mignon with 2 jumbo crab stuffed
shrimp and garlic herb butter | 36

Roast Pork Loin
sliced thin with a maple glazed pan
gravy | 16

Pasta Primavera
Fresh seasonal vegetables
with tomato sauce | 13

Shrimp Scampi
with fresh garlic and white
wine over penne | 18

Roast Beef Tenderloin
with a red wine demi-glace | mkt

Tuscan Barley Risotto
Barley risotto, grilled zucchini, tomato,
spinach and asparagus | 12

Duffy's Meatloaf
with mushroom burgundy sauce | 13

Penne Rustica
with homemade meatballs and sweet
Italian sauce in tomato basil sauce | 14

Seafood Cioppino
Mussels, scallops, shrimp, chorizo in a
tomato broth with rice | 28

Prime Rib
served medium rare au jus | mkt

A La Carte Accompaniments

*Please choose one starch and one vegetable for your entrées.
Included with each entrée unless otherwise noted above.*

Garlic Smashed Potato
Roasted Red Potato
Basmati Rice
Potato Au Gratin
Creamy Parmesan Polenta

String Beans
Asparagus (seasonal)
Butternut Squash
Seasonal Vegetable Medley

Buffet Entrées

*Buffet entrees include garden salad and freshly baked bread with creamy butter.
Please select up to three. All items are priced per guest.*

Penne Rustica

with sweet Italian sausage and roasted
peppers and onions | 6

Baked Macaroni & Cheese

plain or with your choice of applewood
smoked bacon, lobster or buffalo
chicken | 5, 7, 10, 8

Chicken Picatta | 6

Baked Atlantic Haddock

topped with lemon herb crumbs | 7

Chicken or Eggplant Parmesan | 7

Chicken Marsala | 6

Pasta Primavera

Ziti, zucchini, mushrooms, spinach,
peppers and tomatoes in white wine | 6

Spinach Stuffed Tomato | 8

Seafood Stuffed Haddock

with lobster sauce | 14

Roast Pork Loin

sliced thin with a maple glazed pan
gravy | 7

Grilled Citrus Chicken Breast

with fresh pineapple salsa | 7

Shepherd's Pie

Ground beef, lamb, roasted
corn and whipped potato | 6

Baked Lasagna

your choice of four-cheese, veggie,
meat or seafood | 5, 6, 8, 10

Pot Roast

with a red wine demi-glace | 8

Marinated Sirloin Tips

with roasted peppers and onions | 11

Cranberry Walnut Stuffed Chicken

with orange relish | 7

Mediterranean Chicken

with feta, spinach, tomatoes
and garlic cream sauce | 8

Buffet Accompaniments

The chef recommends two to three accompaniments per buffet. Priced per guest.

Garlic Smashed Potato | 1

Roasted Red Potato | 1.50

Basmati Rice | 1.50

Potato Au Gratin | 2.50

Creamy Parmesan Polenta | 1.50

Classic Caesar Salad | 2

Fresh Fruit Salad | 4

String Beans | 1

Asparagus (seasonal) | 2

Corn on the Cob (seasonal) | 2

Butternut Squash | 1.50

Seasonal Vegetable Medley | 1.50

Potato Salad | 2

Pasta Salad | 2

Planning Your Event

The Details

- ~> A deposit of \$250 must be received upon confirmation of your event. This deposit will be applied to the final invoice. Deposits are non-refundable.
- ~> Event spaces may be reserved for up to 5-hours. Times may be extended for special circumstances only and upon prior approval of restaurant management. Certain fees may apply.
- ~> All menus are priced per person and require a minimum of 20 guests. For groups of less than 20, please refer to Duffy's Tavern & Grill restaurant menu or talk to the Event Manager about modifying on of our catering menus for your group. Food minimums apply for all private events.
- ~> Pricing includes appropriate services, cooks and support staff as well as use of our tables, chairs, silverware and glassware.
- ~> Maine 8% Meals Tax and 20% service charge will be added to all invoices.
- ~> A final guest count must be provided to the Event Manager no less than 7 days prior to the event. The event invoice will be based on this final count or the day of event count should it exceed the pre-confirmed amount.
- ~> A credit card must be on file for all events, however, deposits and subsequent payments may be in the form of cash, approved check or credit card. Final billing will be completed the day of the event.
- ~> Duffy's requires a six hundred dollar minimum Friday and Saturday and a three hundred dollar minimum Sunday through Thursday to be spent on food, excluding beverages, tax and gratuity, to reserve the Storer Street Dining Room for your event. Events in the pub dining room require an eight thousand dollar minimum to be spent on food, excluding beverages, tax and gratuity.
- ~> Promotional or happy hour pricing does not apply to special events.

Health & Safety

- ~> Please notify us in advance of any food allergies or dietary restrictions so that we may adequately accommodate all guests.
- ~> Duffy's adheres to all State of Maine liquor laws. If we are providing alcohol service for the event, we will obtain all necessary permits from local, state, and/or federal entities, as required by law. Duffy's staff reserves the right to request proper identification of all guests and attendees of the event. Duffy's staff also reserves the right to refuse service to anyone a) thought to be under 21 years of age, b) incapable of providing proper identification, and/or c) who appears already intoxicated.
- ~> Due to local and state health regulations, we are unable to accept outside food or beverages other than specialty cakes.