



Social Events

So, you're planning the social event of the year. A birthday or retirement party perhaps? Maybe a bridal shower or work celebration? We're excited to make your event memorable for you and your guests.

Your event includes:

- A dedicated function manager who will help you plan your event from start to finish.
- Linens as appropriate
- Special attention for all your guests from our dedicated team of 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

Chicken Satay

with garlic chili sauce | 2.50

Stuffed Mushroom Caps

with herbs and cheese, sausage
or crab | 2, 3, 4

Prosciutto & Melon Skewers | 2.25

Vegetable Spring Rolls

with sweet chili sauce | 2

Fresh Fruit Kabobs

featuring fresh melon and berries | 2.75

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

Stuffed Filo Cups

with brie and raspberry preserves | 2.25

Blueberry Ricotta Crostini

drizzled with warm honey | 2.50

Antipasti Skewer

with salami, mozzarella, marinated
olives and mushrooms | 3

Seasonal Gazpacho Shooters | 2

Clam Chowder Shooters | 2.50

Lamb Lollipops

with roasted garlic aioli | 7

Garlic Pan Fried Chorizo and

Baguette | 3

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

Brie En Croute

Brie cheese wrapped in puff pastry with raspberry preserves and crackers | 3

Domestic Cheese Display

Domestic cheeses with artisan breads and crackers | 4

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

Butternut Squash Bisque | 3

Tomato Basil Caprese

fresh mozzarella, basil and balsamic reduction | 5

Roasted Tomato Bisque | 3

Creamy Broccoli & Cheddar Soup | 3

Strawberry Spring Salad

with walnuts, red onion, tomatoes and balsamic vinaigrette | 5

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

Three Course Plated Dinners

Plated dinners are limited to three entrée selections and choice of soup or salad and dessert.
Freshly brewed coffee, select teas and fountain drinks included.

Plated Entrées

Please select up to three.

Baked Atlantic Haddock
topped with lemon herb crumbs | 24

Wild Mushroom Ravioli
with a tomato rosa sauce | 19

Grilled Citrus Chicken Breast
marinated with fresh pineapple
salsa | 23

Chicken or Eggplant Parmesan
over al dente penne | 23

Seafood Stuffed Haddock
Atlantic baked haddock
with crab stuffing | 29

Lobster Ravioli
in a vodka sauce with asparagus
spears | 28

Cranberry Walnut Stuffed Chicken
with orange relish | 22

Pan Roasted Salmon
with a maple Dijon glaze | 27

Roast Beef Tenderloin
with a red wine demi-glace | 38

Roast Pork Loin
sliced thin with a maple glazed pan
gravy | 24

Shrimp Scampi
with fresh garlic and white
wine over penne | 26

Tuscan Barley Risotto
Barley risotto, grilled zucchini, tomato,
spinach and asparagus | 20

Chicken Marsala
over Penne | 22

Duffy's Meatloaf
with mushroom burgundy sauce | 21

Four Cheese Lasagna
with homemade meatballs in tomato
basil sauce | 22

Prime Rib
served medium rare au jus | 28

Three Course Plated Dinners (cont'd)

Served with your choice of appetizer, starch and dessert as well as Chef's selection of seasonal vegetable and freshly baked bread.

First Course

Please select one.

Chicken Soup

Hearty Minestrone

Tomato Basil Bisque

Mixed Green Salad

Classic Caesar Salad

Butternut Bisque

Starch

Please select one.

Basmati Rice

Mashed Potato

Roasted Mashed Potatoes

Dessert

Please select one.

Chocolate Cake

Apple Crisp

Vanilla Cake

Fresh Fruit Sorbet

Buffet Dinners

Dinner buffets are accompanied by Chef's selection of starch and seasonal vegetable as well as freshly baked bread. Freshly brewed coffee, select teas and fountain drinks included.

The Beach Buffet

26-

Soups or Salad

Please select one.

Chicken Soup

Hearty Minestrone

Tomato Basil Bisque

Butternut Bisque

Tossed Seasonal Greens

Classic Caesar Salad

Pasta Salad

Potato Salad

Entrées

Please select up to three.

Baked Atlantic Haddock

topped with lemon herb crumbs

Roast Turkey

With pan gravy

Four Cheese Lasagna

with a tomato sauce

Roast Pork Loin

sliced thin with a maple glazed pan
gravy

Chicken Marsala

New England Pot Roast

with Cabernet demi-glace

Cranberry Walnut Stuffed Chicken

with orange relish

Pasta Primavera

Fresh seasonal vegetables
with tomato sauce

Pan Roasted Salmon

with a maple Dijon glaze

Desserts

Assorted Desserts and Pastries.

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.