



Social & Business Events

So, you're planning the 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.
- 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 piece (minimum 25 pieces).

Scallops wrapped in Bacon
with a maple cider glaze | 5

Shrimp Cocktail
Gulf shrimp poached and served with
homemade cocktail sauce | 4

Petite Crab Cakes
drizzled with wasabi and roasted red
pepper aioli | 5

Baby Beef Wellingtons
with mushrooms wrapped in a
puff pastry | 5

Teriyaki Chicken Skewers | 4

Stuffed Mushroom Caps
with herbs and cheese, or crab | 4, 5

Vegetable Spring Rolls
with sweet chili sauce | 3.50

Petite Clam Cakes
with tarragon Dijon Mayo | 5

Maine Lobster Sliders
with tarragon Dijon mayonnaise | Mkt

Smoked Salmon
Served on a cucumber slice with herb
cheese and fresh dill | 5

Caprese Crostini
fresh mozzarella, tomato and basil with
a balsamic reduction | 3.5

Grilled Flatbreads
Choice of pesto and cheese (3), roast
beef and horseradish (4), shrimp and
garlic (4), tomato basil relish (3) or fresh
mozzarella and cracked pepper (3)

Crispy Spinach Triangles
topped with balsamic vinaigrette | 3

Stuffed Filo Cups
with brie and raspberry preserves | 3

Lamb Lollipops
with roasted garlic aioli | 7

Garlic Pan Fried Chorizo Crostini | 4

Displayed Hors D'Oeuvres

Displays must be ordered for the number of guests in attendance (minimum 25 guests).

Seasonal Market Crudité

A selection of market fresh vegetables
with dipping sauce | 4.5

Fresh Fruit Display

A variety of melon and other vine-fresh
fruits and berries | 5

Brie En Croute

Brie cheese wrapped in puff pastry with
raspberry preserves and crackers | 4

Domestic Cheese Display

Domestic cheeses with crackers and
grapes | 5

Shrimp Cocktail Presentation

Poached shrimp served with a Bloody
Mary cocktail sauce | 7

Antipasto Display

Salami, prosciutto, marinated
artichokes, mushrooms, roasted red
peppers, tomato balsamic relish, fresh
mozzarella | 10

A La Carte Soups & Salads

Priced per guest.

New England Clam Chowder | 8

New England Fish Chowder | 8

Maine Lobster Bisque | 10

Hearty Minestrone | 5

Butternut Squash Bisque | 5

Roasted Tomato Bisque | 5

Creamy Broccoli & Cheddar Soup | 5

Tossed Mixed Greens

fresh seasonal greens | 5

Classic Caesar

with garlic croutons | 5

Tomato Basil Caprese

fresh mozzarella, basil and
balsamic reduction | 6

Strawberry Spring Salad

with walnuts, red onion,
tomatoes and balsamic vinaigrette | 6

Wedge Salad | 7

bacon and blue cheese crumble

Plated Entrées

Please select up to three. Final meal counts must be received seven days prior to your event. All items are priced per guest. Freshly brewed coffee, select teas, fountain drinks and freshly baked rolls are included.

Baked Atlantic Haddock
topped with lemon herb crumbs | 23

Mediterranean Chicken
with feta, spinach, tomatoes
and garlic cream sauce | 21

Herb Roasted Airline Chicken Breast
with white cream sauce | 21

Wild Mushroom Ravioli
with a tomato rosa sauce | 19

Lobster Ravioli
in a vodka sauce with asparagus
spears | 25

Chicken Marsala
in mushroom marsala demi-glace | 20

Seafood Stuffed Haddock
with lobster sauce | 30

Chicken Broccoli Alfredo
over al dente pasta | 20

Cranberry Walnut Stuffed Chicken
with sherry cream sauce | 20

Pan Roasted Salmon
with a maple glaze | 24

Chicken or Eggplant Parmesan
over pasta | 20

Classic Surf & Turf
Filet mignon with 2 jumbo crab stuffed
shrimp and garlic herb butter | 42

Roast Pork Loin
sliced thin with a maple
glazed pan jus | 20

Pasta Primavera
Fresh seasonal vegetables
with tomato sauce | 18

Shrimp Scampi
with fresh garlic, lemon and
white wine | 20

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

Meatloaf
with mushroom burgundy sauce | 20

Penne Rustica
with homemade meatballs and sweet
Italian sausage in tomato basil sauce | 18

Slow Roasted Prime Rib
served medium rare au jus with
horseradish sauce | mkt

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
Rice Pilaf
Creamy Parmesan Polenta

String Beans
Asparagus (seasonal)
Butternut Squash
Maple Glazed Carrots
Seasonal Vegetable Medley

Buffet Dinners

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

Salad

Please select one.

Tossed Seasonal Greens

Classic Caesar Salad

Entrées

Two entrees 28, three entrees 30.

Penne Rustica

with sweet Italian sausage, meatballs and roasted peppers and onions.

Baked Macaroni & Cheese

plain or with your choice of Applewood smoked bacon (+2), buffalo chicken (+3) or lobster (+5)

Baked Atlantic Haddock

topped with lemon herb crumbs

Baked Lasagna

your choice of four-cheese, veggie, meat (+3) or seafood (+7)

Chicken Marsala

with mushroom demi-glace

Chicken or Eggplant Parmesan

with tomato basil sauce

Pasta Primavera

Penne, zucchini, mushrooms, spinach, peppers in a tomato basil sauce

Seafood Stuffed Haddock

with lobster sauce (+6)

Cranberry Stuffed Chicken

with sherry cream sauce

Pan Roasted Salmon

with a maple glaze

Grilled Citrus Chicken

with fresh pineapple salsa

Roast Turkey

with pan gravy

Roast Pork Loin

sliced thin with a maple glazed pan jus

New England Pot Roast

with Cabernet demi-glace

Shepherd's Pie

Ground beef, pork, roasted corn and whipped potato

Mediterranean Chicken

with feta, spinach, tomatoes and garlic cream sauce

Marinated Sliced Sirloin

with roasted peppers and onions (+6)

Buffet Accompaniments

Please select two.

Garlic Smashed Potato

Roasted Red Potato

Rice Pilaf

Creamy Parmesan Polenta

String Beans

Asparagus (seasonal +1)

Butternut Squash

Maple Glazed Carrots

Buffet Dessert Options

Priced per guest.

Chocolate, Vanilla or Marble Cake
with choice of icing. 5

Freshly Baked Cookies & Brownies
4

Brownie Sundae
with vanilla ice cream and hot fudge. 5

Apple Crisp A La Mode
with oatmeal streusel and vanilla ice
cream. 5

Ice Cream Puff
Ice cream filled puff pastry with
chocolate drizzle. 5

Carrot Cake
with cream cheese frosting. 5

Blueberry Bread Pudding 5

New York Cheesecake
with strawberry sauce. 5

Cold Luncheon Buffets

Includes freshly brewed coffee and select teas, assorted soft drinks

Priced per guest.

Starters

Chef's daily soup selection

Choice of one, potato, pasta, Caesar or garden salad

Entree

An assortment of homemade sandwiches on artisanal breads

Served with house made potato chips and condiments

Dessert

Homemade Cookies & Brownies

18/pp

Fresh Beginnings Breakfast

Plated breakfast includes grilled English muffin, freshly brewed coffees and select teas.

Priced per guest.

Entrees

Classic French Toast

Served with maple syrup and your choice of bacon or sausage 14

Herb Scrambled Eggs

Served with choice of bacon or sausage and home fries 14

Buttermilk Pancakes

Served with maple syrup. 14

Add blueberries +1.50

Eggs Benedict

Poached egg and bacon with hollandaise atop an English muffin accompanied by home fries. 17

Frittata

Choice of: spinach and feta, Loraine, or ham and cheese. Served with home fries. 14

Add Fresh Fruit Salad 5

Brunch Buffet

Brunch buffets are accompanied by freshly brewed coffee and select teas.

Accompaniments

Grilled English Muffins

Choice of Bacon or Sausage Links

Home Fries

Entrees

Herb Scrambled Eggs

Frittata

Egg frittata with broccoli and cheddar cheese

Classic French Toast

Served with maple syrup

Hash n Eggs

Buttermilk Pancakes

Served with maple syrup.

Add blueberries +1.50

Eggs Benedict

Poached egg and bacon with hollandaise atop an English muffin accompanied by home fries

Choice of one entrée	15
Choice of two entrees	18
Choice of three entrees	20

Planning Your Event

The Details

- ↪ Event spaces may be reserved for up to 5-hours including decorating time. Times may be extended for special circumstances only and upon prior approval of restaurant management. Certain fees may apply.
- ↪ All menus are priced per guest 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 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 or approved check. Final billing will be completed the day of the event.

Private Dining

- ↪ A deposit of \$200 is required for the Private Dining Room in order to reserve your function date and time. This will be applied to your final invoice and is non-refundable.
- ↪ The following applies to use of the Private Dining Room:
 - For private use Friday & Saturday: \$500 food minimum.
- ↪ A private bar setup requires a \$250 setup fee.
- ↪ Linens are not included, but can be added, charges apply.

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 intoxicated.
- ↪ Due to local and state health regulations, we are unable to accept outside food or beverages other than specialty cakes.