

# THE PORTLAND MASONIC

## *Event & Wedding Venue*

Making up the second half of The Portland Masonic Event Team, Blue Elephant Events & Catering is a boutique catering company offering innovative menus, décor & top of the line staffing. Blue Elephant will work with you on every detail of your event to create a memorable experience- for you & your guests.

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## *Plated Meal*

### Passed Hors d'œuvres (1 hour) (select 6)

- Roasted Salmon and pears on French baguette with avocado mousse
- Mini Dijon Chicken Wellingtons
- Truffled Mini Cheeseburgers with chived cream cheese
- Shrimp and Chorizo Batons with Garlic Brandy Butter
- Pork Kushyaki with plum hoisin sauce
- Poached Pear and Brie Beggars Purses
- Mini Pulled Pork Sandwiches
- Assorted Mini Quiche
- Lobster Biscuits with dill creme fraiche
- Bacon Wrapped Sirloin & Gorgonzola skewers
- Scallop Sliders with cilantro-lime mayo
- Korean Barbecue Beef Skewers
- Sesame Chicken Skewers with a sriracha glaze
- Savory Potato Pancakes with sour cream and applesauce
- Mini Maine Lobster Rolls
- Homemade Pumpkin Bread squares with cranberry chutney
- Cameroon Ground Nut Beef Sticks
- Crispy Egg rolls with a sweet and sour dipping sauce
- Butternut squash Soup Shooters
- Fried ravioli with marinara dipping sauce and parmesan cheese
- Edamame hummus with micro greens and a watermelon radish garnish
- Apple, honey and goat cheese Crostini
- Baked Brie and raspberry tartlets
- Seared Tuna on a rice cracker with a wasabi dressing
- Maine Lobster Martinis with champagne vinaigrette (in mini martini glasses)
- Chicken Satay Skewers with a peanut glaze
- Sea Scallops wrapped in Bacon

- Spanakopita Triangles
- Wild Mushrooms and Gorgonzola cheese in Phyllo
- Caprese Skewers with fresh tomato and basil and mozzarella
- Fresh Bruschetta with French Baguette
- Chicken Pesto Bruschetta on Cuban bread
- Beef Teriyaki Skewers

## *Stationary Hors d'oeuvres*

### ***Imported Cheese and Fresh Fruit***

Including Brie, Manchego, Gouda, Gorgonzola and Fontina cheeses, with green & red grapes and strawberries, and assorted specialty crackers and pepperoni

### ***Crudités Display***

To include carrots, zucchini, cherry tomatoes, celery sticks, broccoli, cucumber, peppers, and served with a spinach dip

- Mixed Greens Salad with Blueberries, feta cheese and a Champagne vinaigrette dressing

### ***Guest Choice Entree***

1. Filet Mignon with Maine Lobster Etouffee
  2. Chicken Saltimbocca with a buttered white wine sauce
  3. Pan Roasted Chilean Sea Bass with a ginger pan sauce
  4. Butternut Squash Ravioli in a sage brown butter sauce
- Roasted Rosemary Fingerling Potatoes
  - Asparagus bundles tied with leeks
  - Fresh Rolls and butter

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*Cocktail Party*

Passed Hors d'œuvres (2 hours) (select 6)

- Roasted Salmon and pears on French baguette with avocado mousse
- Mini Dijon Chicken Wellingtons
- Truffled Mini Cheeseburgers with chived cream cheese
- Shrimp and Chorizo Batons with Garlic Brandy Butter
- Pork Kushyaki with plum hoisin sauce
- Poached Pear and Brie Beggars Purses
- Mini Pulled Pork Sandwiches
- Assorted Mini Quiche
- Lobster Biscuits with dill creme fraiche
  
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- Chicken Satay Skewers with a peanut glaze
- Sea Scallops wrapped in Bacon
- Spanakopita Triangles
- Wild Mushrooms and Gorgonzola cheese in Phyllo

- Caprese Skewers with fresh tomato and basil and mozzarella
- Fresh Bruschetta with French Baguette
- Chicken Pesto Bruschetta on Cuban bread
- Beef Teriyaki Skewers

### Stationary Hors d'oeuvres

#### *Imported Cheese and Fresh Fruit*

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#### *Crudités Display*

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## *Continental Breakfast*

- Selection of fresh muffins, scones and bagels with butter, jam and cream cheese
- Fresh Fruit Salad
- Coffee and Assorted Teas
- Apple and Orange Juice

## *Light Lunch*

- Assorted Fresh Wraps: *Santa Fe Chicken, Turkey Club, Roasted Vegetable & Hummus, Ham & Swiss*
- Rustic Pasta Salad
- Homemade Brownies and Cookies
- Assorted Sparkling Waters and Soft Drinks