



ARROWHEADS

Estate

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arrowheadsestate.com



Reception Boards

Arrowheads Estate boards are the perfect welcome to any event!
These boards can accommodate any number of guests.

Greek Meze

Meyer Lemon Hummus, House Tzatziki
Split Pea Falafel, Cucumber Tomato Salad, Marinated Feta
Kalamata Olives & Pickles, Warm Pita
11/hd

Gravlax & Bagel Chips

Cured Salmon, Soft Boiled Eggs, Shaved Red Onion, Sliced Tomato,
Vinegar Cucumber, Capers, Veggie Whipped Cream Cheese & Everything Bagel Crostini
12/hd

Spanish Tapas

Sliced Chorizo, Shaved Ham & Manchego Cheese, Smoked Mussels
Olives, Roasted Fingerling Potatoes & Smoked Tomato Jam
Grilled Veggies & Romesco Sauce
14 hd

Italian Deli

Sliced Salami, Capicola & Prosciutto
Basil & Roasted Garlic Marinated Mozzarella & Provolone
Olives & Roasted Red Peppers, Tomato Jam, Mostarda, House Focaccia
14/hd

Garden Veggies

Locally Sourced & Homegrown Vegetables
Creamy Herb Dip, Sweet Herb Chimichurri
7/hd

Fruit Display

Sliced Melons, Mixed Berries, Tropical Fruits, Seasonal Grilled Fruits
Dried Fruits, House Caramel, Nutella Dip & Greek Yogurt Dip
8/hd

Local Cheeses, Nuts & Fruit

Chefs Selection Of Local Cheeses, Chili Garlic Spiced Nuts
Sliced Fruits, Dried Fruits, Black Pepper Honey, Chutney, Grain Mustard
Crackers & Sliced Breads
13/hd

Add Sliced & Cured Meats +5/hd

Small Bites

May Be Served Passed Or Stationary



Seafood

- Beet Cured Salmon Crostini -4
Red Onion, Cucumber & Pickled Beets,
Crème Fraiche, Rye Toast Crostini
- Baja Fish Taco -3.5
Crispy Haddock, Avocado, Tomato
Shaved Cabbage Slaw, Cilantro Lime
Crema, Mini Flour Tortilla
- Crab Toast -5
Broiled Lump Crab & Red Pepper Rouille
Toasted Brioche, Finnes Herbs
- Crispy Crab Cake -5
Maine Crab, Old Bay Tartar, Lemon Slaw
- Crab Rangoon -5
Maine Crab, Creamy Green Onion &
Ginger Filling, House Duck Sauce
- Shucked Maine Oysters -5
Shallot & Black Pepper & Red Vinegar
Wash
- Roasted Maine Oysters -5
Coconut Green Curry, Chili Oil
Crispy Shallot & Crispy Garlic
- Tempura Jumbo Shrimp -6
Sesame Tempura, Thai Sweet Chili Sauce
Coconut Peanut Sauce
- Ceviche Martini Shooter -mkt
Shrimp, Crab, Mussels & Squid, Tomato,
Cilantro, Red Onion, Cucumber
Charred Serrano, Tajin
- ADD LOBSTER.... mkt

Meat

- Nashville Hot Chicken Meatballs -3.5
Sweet Pickles & Nashville Hot Honey
Glaze
- Curry Chicken Salad Wonton -3
Golden Raisin, Carrot, Green Onion
Madras Curry, Cucumber & Crispy
Wonton
- Sticky Thai Chicken Wings -4.75
Thai Sweet & Sour Glaze, Asian Herbs
Creamy Wasabi Dip
- Korean Chicken Dumpling -3.50
Korean Minced Chicken, Green Onion
Sweet Soy Dip
- Antipasto Skewer -3.75
Marinated Olives, Basil & Garlic
Marinated Provolone Cheese, Mozzarella
Sweet Peppers Salami, Balsamic
- Two Bite Nachos -1.85
Individually Topped Tortilla Chips, House
Chorizo, Cheddar, Black Bean & Corn
Salsa, Pico De Gallo, Avocado
Add Lobster -mkt
- Chorizo Meatballs -3.25
Mild Red Chili Glaze, Plum, Feta Cheese
- Cubano Skewers -3.75
Grain Mustard Roasted Pork Loin, Moxie
Glazed Pork Belly, Gherkin Pickle & Aged
Swiss Cheese
- Beef & Ale Tartlet -3.75
Dark Ale Braised Beef Short Rib, Smoked
Gouda Cheese Sauce, Tender Pastry Crust



Vegetable

Maine Savory Whoopi Pie	-3.75
Honey Goat Cheese Mousse	
Soft Corn Bread Cakes	
Grilled Fruit Skewers	-2.5
Chili Lime Seasoning	
Meyer Lemon Hummus	-2
Garden Vegetable Relish, Crispy Chickpea	
Zaatar Pita Chips	
Watermelon & Feta Skewers	-3
Extra Virgin Olive Oil, Zaatar	
Pickled Watermelon Rind, Watermelon	
Chunks Feta & Grape Tomato	
Wild Mushroom Crispy Polenta	-2.75
Roasted Mushrooms, Chives, Romano Cheese	
Smoked Tomato Sauce	
Roasted Vegetable Tartlets	-2.25
Roasted Seasonal Vegetables, Goat Cheese	
Savory Pear Tartlets	-2.5
Roasted Pear, Gorgonzola Cheese, Roasted	
Pecan, Port Wine Reduction	
Buffalo Cauliflower	-2.75
Crispy Tempura Cauliflower, Sriracha Buffalo	
Sauce, Gorgonzola, Green Onion	
Avocado Toast	-2.5
Smashed Avocado, Tomato Relish, Pea Greens	
Champagne Vinaigrette, Crostini	
Charred Eggplant Toast	-2.25
Eggplant Tapenade, Sesame Oil, Mint, Sliced	
Cucumber, Crispy Chickpeas, Crostini	
Fritters	
Choose One: Broccoli Cheddar/ Ham &	
Cheese/ Spinach & Feta	-2.25
Creamy Herb Dip	

Your Choice

Finger Rolls

House Made Deli Salads, Fresh Brioche Rolls & Bibb Lettuce

Maine Lobster....mkt

Shrimp & Tarragon....-50/dozen

Maine Crab, Avocado & Dill....-50/dozen

Shrimp, Maine Crab, Lobster, Avocado, Herbs....mkt

Locally Sourced Egg Salad....-40/dozen

Curry Chicken, Golden Raisin, Carrot, Celery....-36/dozen

Black Forest Ham, Boiled Egg, Dijonnaise....-36/dozen

Sliders -6 Each

Moxie Braised Pulled Pork- Sweet Pickles, Maple BBQ

Mini Mac- Wagyu Beef patty, Special Sauce, Lettuce, Cheese, Pickles, Onions On A Brioche Bun

Spicy Chicken- Nashville Hot Crispy Chicken Sweet Pickles, Shaved Onion

Falafel- Creamy Shaved Cucumber Salad, Bibb Lettuce

Spring Rolls -4.5 Each

Traditional- Shaved Cabbage, Shiitake

Mushrooms, Carrot, Onion, Sweet Chili Sauce

Philly Cheese- Shaved Sirloin, Grilled Onion, Cherry Peppers, Yellow Cheddar Dip

Harvest- Roasted Apples, Butternut Squash, Brie, Pecan Black Pepper Honey Dip

Pizza- Pepperoni, Sausage, Basil & mozzarella, Marinara Sauce On The Side

Maine Lobster- Maine Summer Corn, Fresh Shucked Lobster, Melted Leeks & Napa Cabbage, Creamy Tarragon Lemon Dip....mkt

Flat Breads -15 Each, Feeds 4 ppl

Thin & tender flatbreads. Topped with mozzarella Cheese

Truffle Mushroom- Wild Mushroom, Melted Leek Truffled Mozzarella, Goat Cheese, Baby Arugula

Fig & Salami- Caramelized Onion, Fig Jam, Salami Roasted Garlic

Thai Chicken- Coconut Green Curry, Grilled Chicken Shaved Cabbage Slaw, Crushed Peanut, Grilled Pineapple

Margherita- Crushed Tomato, Fresh Basil, Buffalo Mozzarella, Sea Salt & Extra Virgin Olive Oil

"Build Your Own" Appetizer Stations

Treat your guests to an unforgettable food experience with Arrowheads Estate's Custom Food Stations! Allow your guests to customize their own nosh! Includes all service wares. Stations are appropriate for a light nosh or appetizer.

Chilled Seafood Bar

Raw & Cooked, Served Chilled Over Ice -mkt

Maine Oysters on the ½ Shell, Beet Cured Salmon, Poached Jumbo Gulf Shrimp, Crab & Avocado Mignonette, Citrus Cocktail Sauce, Horseradish, Lemons, Tabasco Sauce

Add Chilled Lobster.... Mkt

Enjoy Shucked Oysters Only....5.5/ea

Baked Potato Bar -8.5

Baked Russet Potatoes With All The Fixins'

Cheddar, Gorgonzola, Charred Broccoli, Bacon, Three Bean Chili, Pickled Jalapenos, Green Onion Buffalo Sauce, Tomato Chutney, Sour Cream, Whipped Herb Butter

Creamy Cheddar Mac -9.5

Cavatappi Pasta & Creamy Cheddar Sauce

Smoky Bacon, Grilled Chicken, Tomato, Green Onion

Roasted Cauliflower, Roasted Broccoli, Fresh Jalapeno, Buffalo Sauce, BBQ Sauce, Gorgonzola Cheese, Shaved Parmesan, Smoked Cheddar, Buttered Panko Crumbs, Crushed Potato Chips
Crispy Onion Strings

Guacamole -8

Smashed Fresh Avocado Mixed With Lime Juice & Sea Salt Served With House Tortilla Chips

Red Onion, Tomato, Cilantro, Green Onion, Lime Wedges, Diced Jalapeno, Boiled Egg, Crumbled Bacon, Fresh Corn, Mango, Queso Fresco, Spiced Pepitas, Chefs Selection of Bottled Hot Sauces

The Salad Bar -8.5

Everything You'll Need To Make Your Salad Dreams Come True!

Local Baby Greens & Chopped Romaine Lettuce, Sliced & Diced Fresh Veggies, Our Own Three Bean Salad, Nuts & Pumpkin Seeds, Seasonal Berries, Bacon Bits, Sourdough Croutons
Assortment of Shredded & Crumbled Cheeses

Asian Noodle Bar -9.5

Steamed Udon Noodles, Shredded Omelet, Kimchi, Mung Bean Sprouts, Roasted Wild Mushrooms, Grilled Onion, Snow Peas, Vinegar Slaw, Green Onion, Crushed Peanuts, Chili Sambal, Asian Herbs, Ginger Sesame Braised Pork, Grilled Chicken, Coconut Red Curry Sauce, Peanut Sauce, Sesame Ginger Soy

Add Shrimp....-3 Add Lobster....mkt



Seasonal Salads

Arrowheads Caesar -5.5

Cherry Tomato, Garlic Crouton, Shaved Romano, Romaine Hearts, Baby Arugula
Creamy Garlic & Anchovy Dressing

Beets & Blue Cheese -6

Red & Golden Beets, Gorgonzola Cheese, Spiced Walnuts, Pickled Vidalia Onion
Baby Kale & Arugula, Black Pepper Honey, Balsamic Vinaigrette

Field Greens -6

Fresh Berries, Toasted Almonds, Goat Cheese, Mixed Baby Greens
Champagne Vinaigrette

Thai Peanut Salad -5

Cucumber, Radish, Red Onion, Green Onion, Grilled Pineapple, Tomato, Carrot, Cabbage, Romaine,
Sweet Herbs, Sesame, Coconut Peanut Dressing

Greek Chopped Salad -5

Kalamata Olives, Cucumber, Purple Onion, Blistered Green Peppers, Feta Cheese, Grape Tomato,
Oregano, Greek Vinaigrette

Spinach BLT -5.5

Bacon, Cherry Tomato, Avocado, Sourdough Crouton, Baby Spinach & Green Leaf Lettuce, Green
Goddess Dressing

Farmhouse Salad -4.5

Cucumber, Radish, Red Onion, Tomato, Tender Baby Greens, Buttermilk Ranch Dressing

Breads -2/hd

Buttermilk Biscuits & Cornbread
Honey Cinnamon Butter

Warm Bread Rolls
Whipped Butter

House Focaccia
Garlic, Herbs, Extra Virgin Olive Oil

Soups -6/hd

New England Clam Chowder
Oyster Crackers

Smooth Sweet Potato Curry
Garam Masala Yogurt, Pepitas

Maine Sweet Corn Chowder
Oyster Crackers

Thai Coconut Chicken
Lime, Carrot, Corn, Peanut, Chili Oil

Lobster Stew
Tarragon Crème... -mkt

Smooth Roasted Garlic & Potato
Sour Cream, Sourdough Crouton

Classic Buffet

Choose 2 Proteins & Two Sides -29 Plated Service Add -3/ Head
Additional Side -3/hd Additional Protein Or Pasta Selection -5/hd

Seafood & Fowl

Nashville Hot Honey Chicken
Buttermilk Fried Chicken Thighs
Cayenne & Clover Honey Sauce
Sweet Pickles & Shaved Onions

Chicken Alfredo

Grilled Chicken Breast, Broccoli Rabe, Garlic
Parmesan Crème, Basil, Farfalle Pasta

Cranberry Roasted Chicken

Herb Roasted Chicken Quarters, Cranberry
Tangerine Chutney & Pan Jus

Sesame Chicken

Crispy Chicken Chunks, Sesame, Sweet Soy
Steamed Broccoli

Glazed Salmon

Sweet Hoisin Glazed Scottish Salmon
Grilled Scallion & Pineapple Relish

Broiled Haddock

Herb Buttered Crumbs
Tarragon Lemon Beurre Blanc

Crispy Fried Haddock

House Tartar Sauce & Lemon

Creole Mussels & Sausage

PEI Mussels & Andouille Sausage
Jalapeno, Smoked Paprika, Charred Tomato

Beef & Pork

Glazed Wagyu Meatloaf
BBQ Demi-Glace, Tobacco Onions

Moxie Cola Braised Pot Roast
Wild Mushrooms & Root Vegetables

Mongolian Beef

Stir-fried Beef, Ginger, Garlic
Sesame, Sweet Soy, Broccoli, Onion
Carrot

Smoked Pork Shoulder

Apple Vinegar BBQ Wash
Sweet Pickles & Shaved Onion
Brioche Buns

Korean Style Pork Skewers

Sweet & Sour Gochujang Glaze
Shaved Cabbage Kim Chi Slaw

Pork Schnitzel

Pork Loin, Pounded Thin & Pan Fried
Lemon Hollandaise, Cranberry Jam

Singapore Noodles

Red Roasted Pork, Stir-Fried Peppers &
Onions Julienne Vegetables, Green Onion
Madras Curry, Lime & Crispy Shallots



Elevated Buffet

Choose 2 Proteins & Two Sides -35 Plated Service Add -2/ Head
Additional Side -3/hd Additional Protein Or Pasta Selection -5/hd

Seafood & Fowl

Chicken Cordon Blue

Grilled Chicken Breast & Shaved Prosciutto
Melted Gruyere, Broccoli Rabe
Dijonnaise Cream & Scallion

Chicken Tikka Masala Skewers

Yogurt & Spice Marinated Chicken Breast
Rich Coconut Tomato Curry
Sweet Herb Yogurt Drizzle

Chicken & Shrimp Pesto

Gulf Shrimp & Grilled Chicken Breast, Basil
Pesto, Cherry Tomato, Goat Cheese & Cavatappi

Stuffed Chicken Roulade

Pounded Thin Chicken Breast
Caramelized Onion & Spinach Stuffing
Prosciutto & Sage Pan Gravy

Swordfish Brochette

Skewered & Grilled Swordfish Chunks
Caper Citron & Charred Cauliflower Vinaigrette

Salmon & Crab BLT

Seared Scottish Salmon Filet
Bacon & Roasted Tomato Jam
Lump Crab, Baby Arugula & Herb Salad

Miso Braised Cod

Wild Mushroom & Miso Broth
Stir Fried Greens & Chili Oil

Beef & Pork

Korean Braised Short Rib

Gochujang, Sesame, Ginger, Garlic

Cast Iron Filet Mignon Tips

Marinated & Pan Seared
Cabernet Reduction

Rigatoni Bolognese

Ground Pork & Wagyu Beef, Rich
Tomato Sauce With Roasted Red Pepper
Carrot, Onion & Fennel, Romano Cheese

Argentinian Style Flank Steak

Citrus Marinated & Sliced Thin
Charred Peppers & Onions, Sweet Herb
Chimichurri

Coffee Rubbed Pork Loin

Brown Sugar Caramelized Apples
Bacon & Mustard Vinaigrette
Wilted Baby Kale

Smoked St. Louis Ribs

Maine Maple BBQ Wash
Sweet Pickles & Shaved Onion

Stuffed Pork Loin

Broccoli Rabe, Spinach & Sweet Italian
Sausage Stuffing
Roasted Tomato Gravy

Carving Stations

Chef Attendant Fee -150

Bacon Wrapped Pork Loin
Black Pepper Pan Gravy
Cranberry Citrus Chutney

Choice Angus Prime Rib
Au Jus & Whipped
Horseradish Cream

Smoked Turkey Breast
Cajun Brown Sugar Rubbed
Black Pepper Pan Gravy

Veggie Sides

Charred Broccoli
Chili Flake, Extra Virgin Olive Oil
Crushed Garlic

Stir-fried Green Beans
Sesame, Garlic, Ginger, Sweet Soy

Roasted Cauliflower
White Balsamic, Golden Raisin

Grilled Garden Vegetables
Squash, Zucchini, Carrot
Eggplant & Red Onion, Balsamic
Fresh Herbs

Julienne Veggies
Zucchini, Carrot, Summer Squash, Red
Onion, Basil, Garlic, Extra Virgin Olive Oil

Charred Carrot Salad
Sherry Vinegar & Wildflower Honey

Fire Roasted Maine Corn
On The Cob, Butter, Sea Salt
(Summer Season Only Please)

Red Cabbage Slaw
Whole Grain Mustard Vinaigrette

Stir Fried Bok Choy
Garlic, Ginger, Sesame

Hearty Sides

Three Rice Pilaf
Wild, Red & Brown Rice

Steamed Jasmine Rice

Maine Baked Beans
Soldier Beans, Molasses, Brown Sugar

Southern Style Potato Salad
Bell Pepper, Celery, Creamy Mustard
Dressing

Crispy Red Bliss Potatoes
Smashed & Fried, Hearty Herbs, Garlic
Malt Vinegar & Sea Salt

Whipped Cauliflower & Potato
Like Mashed Potatoes But Better!

Crispy Polenta
Cheddar Cheese & Green Onion

Glazed Root Vegetables
Carrot, Red Bliss Potato, Sweet Potato
Turnip, Rutabaga

Stuffed Sweet Potato
Brown Sugar & Pecan Stuffed

Butternut Squash Risotto
Spiced Pecan, Goat Cheese, Chive



Plated Entrées

Chicken Under A Brick 37
Pressed Airline Chicken Breast
Stir Fried Greens, Coconut Steamed Jasmine
Rice, Thai Green Curry, Chili Oil

Chicken & Waffles 36
Crispy Chicken Tenderloins
Whipped Potatoes, Garlic Green Beans
Belgian Waffle, Fresno Chili Maple Butter

Pesto Chicken Meatballs 37
Wilted Spinach & Baby Kale, Goat Cheese
Charred Tomato Risotto

Sliced Pork Sirloin 40
Roasted Parsnip, Potato, Wild Mushrooms &
Baby Kale, Carrot Puree, Truffle Mustard
Vinaigrette

Pork Chop Oscar 46
Cast Iron Roasted Pork Loin Chop, Crab Salad
Whipped Yukon Potatoes, Grilled Asparagus
Tarragon Hollandaise

Creole Pork Loin 43
Blackened Center Cut Pork Loin Chop
Black Eyed Peas & Jasmine Rice
Wilted Kale, Garlic, Shallot
Tasso Ham Dark Roux Gravy

Choice Angus Prime Rib 46
12oz Cut, Grilled Asparagus, Whipped Yukon
Potatoes, Au Jus & Creamed Pearl Onions
House Kettle Chips

Cast Iron Roasted Filet Mignon 48
6oz Choice Angus Filet, Whipped Yukon
Potatoes, Garlic Wilted Spinach, Hollandaise
Sauce, House Kettle Chips

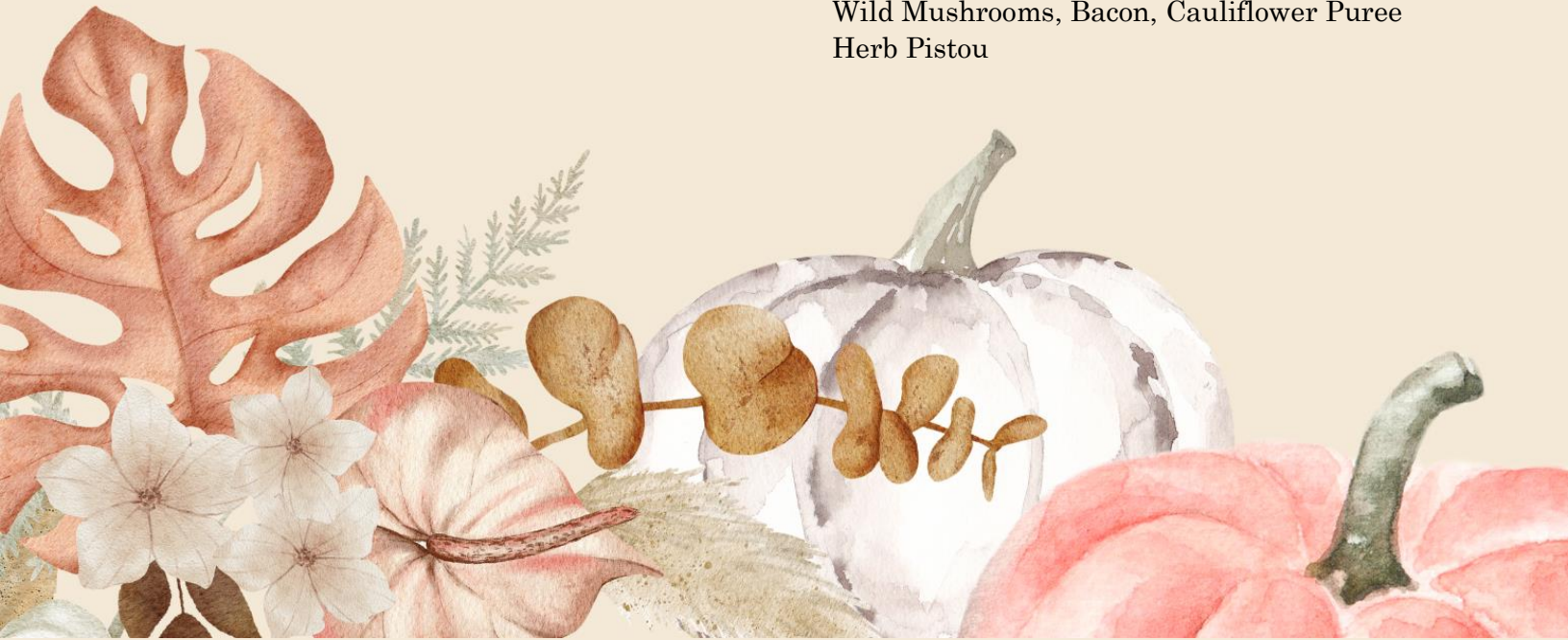
Steak Frites 45
8oz Sliced Hangar Steak, Hand Cut Fries
Baby Greens, Champagne Vinaigrette, Aioli

NY Strip Steak 46
8oz Choice Angus Sirloin, Balsamic Roasted
Garlic Butter, Salad of Fingerling Potato
Green Bean, Shallot, Tomato & Gorgonzola

Stuffed Haddock 49
Scallop, Shrimp & Crab Stuffing
Lobster Brandy Cream
Parmesan Risotto & Buttered Green Beans

Swordfish Picatta 43
Garlic Sauteed Julienne Vegetables, Arugula,
Basil Feta Mashed Potatoes
Lemon Caper Beurre Blanc

Seared Scallops 48
Roasted Parsnip & Potato, Whiskey Roasted
Wild Mushrooms, Bacon, Cauliflower Puree
Herb Pistou



Full Spreads

These themed buffets are perfect for getting just the right feel to your celebration.

Taco Feast -45

Griddled Queso Tacos, Crunchy Beef Tacos, "Build Your Own" Chicken Tinga & Pork Carnitas Street Tacos
House Tortilla Chips, Pico De Gallo, Smashed Avocado & Queso Sauce
Spanish Rice & Braised Chipotle Black Beans
Pickled Jalapenos, Limes, Verde & Roja Salsas, Selection of Bottled Hot Sauces
Cinnamon Sugar Churros, Sea Salt Brown Butter Caramel & Mexican Chocolate Sauce

Chinese Take Out -49

Chinese Chicken Wings, Crab Rangoon, Veggie Spring Rolls & Chicken Dumplings
Szechuan Beef, Vegetable Lo Mein, General Tso Cauliflower
Steamed White Rice, Stir Fried Broccoli & Snap Peas
House Duck Sauce, Hot Mustard, Fortune Cookies & Chopsticks

High Tea -38

Assorted Tea Sandwiches: Cucumber, Aioli, Tarragon, Pullman Loaf / Egg Salad, Watercress, Dijon,
Pullman Loaf / Pear, Brie, Shaved Ham, Pumpernickel / Smoked Salmon & Dill Crème Fraiche,
Pumpernickel
Assorted Pastry: French Macaron, Blueberry Scones, Fruit Tartlets, Chocolate Tartlets
Hot Tea & Coffee: Starbucks Coffee & Tazo Tea Selection, Lemon, Milk, Sugar & Honey

The Southern Spread -52

Buttermilk Fried Chicken Thighs, Smoked Pork Shoulder, Southern Style Potato Salad, Hoppin' John Salad
Deviled Eggs, Crispy Okra, Remoulade Sauce, Flaky Biscuits & Pimento Cheese Spread, White Bread
Sweet Pickles, Sliced White Onion, Arrowheads Apple Vinegar BBQ Wash

Maine Beach Boil -mkt

Sweet Maine Corn Chowder & Oyster Crackers, Boiled Maine Lobster, Maine Mussels & Spinney Creek
Steamers, Red Bliss Potato & Maine Corn, Kettle Broth, Drawn Butter, Herb Pistou, Lemon Wedges
Garlic Butter Grilled Baguette

Whole Hog Pig Roast -38

Smoked for up to 12 hours right here on site! Served With Coconut Pineapple Rice, Macaroni Salad
Field Greens Salad, Vinegar Slaw, Roasted Plantains (minimum 50 people)



Cute Little Donkeys

Single Handed Burritos -13 Each

Choose One: Chipotle Black Bean, Tinga Chicken, Pork Carnitas
Flour Tortillas rolled with Your Choice of protein & Spanish Rice
Salsa Roja, Salsa Verde, Sour Cream, Shredded Lettuce, Guacamole, House Tortilla Chips

Taco Cart -12 Head

Choose One: Barbacoa Beef, Pork Carnitas, Tinga Chicken or House Soyrizo
Warm corn tortillas, Diced Onion, Cilantro & Radish, House Tortilla Chips, House Salsa, Lime

Grilled Cheese Lunch Box -9 Head

Griddled *When Pigs Fly* Sourdough Bread & Fontina Cheese, Smooth Tomato Bisque, Salt & Vinegar Kettle Chips

Pu Pu Platter -18

Veggie Spring Rolls, Crab Rangoon, Tempura Chicken Fingers, Chicken Dumplings, Chinese Spareribs
House Duck Sauce, Chinese Mustard, Soy Sauce

Soft Bavarian Pretzels -7

Rock Salt, Beer Cheese & Grain Mustard

Pizza Party -9 Each

Individual Pizzas Topped With Crushed Tomatoes, Shredded Mozzarella & Basil

Hand Cut Pepperoni

Meat Lovers- Roni, Capicola, Salami

Classic Veggie- Green Pepper, Onion, Mushroom, Black Olives

Supreme- All The Above

Spicy Hawaiian- Ham, Roasted pineapple, Jalapeno

S'more Station -8 Head

Perfect Next To The Fire Pit!

Graham Crackers, Jumbo Marshmallows, *Hershey's* Chocolate Bars, *Hershey's* Special Dark Bars, *Hershey's* Cookies n' Cream Bars, *Reese's* Cups, Candied Bacon & Strawberry Jam

Hot Chocolate Bar -6 Head

Mini Marshmallows, Cinnamon Chantilly, Pirouette Cookies, Toasted Coconut
Chopped Peppermint, Chopped Toffee, Caramel Drizzle, Chocolate Drizzle

Waffle Bar -9 Head

Fresh Belgian Waffles, Topped to your hearts content

Cinnamon Chantilly, Strawberry Compote, Blueberry Compote, Chocolate Chips, Toasted Coconut
Rainbow Sprinkles, Maine Maple Syrup, Chocolate Sauce, Caramel Sauce

Candy Bar -7 Head

Tiered Display of Classic Candies, Let Your Guests Fill Their Own Bag!

Assorted Snack Sized Candy Bars, Gummy Bears, Gummy Worms, Sour Gummies, Jellybeans, *Swedish Fish*,
Lollipops, Caramels & Licorice!

Start The Day

Recover from an exciting night & send your guests off in style!

Classic Continental Buffet -25/hd

Maine Corn Muffins & Mini Croissants
Assorted Sliced Breads
Whipped Cream Cheese & Butter, Maine Blueberry Compote
Seasonal Fruit Salad
House Made Greek Yogurt & Honey
Maine Maple Fruit & Nut Granola
Orange, Pineapple, Cranberry or Red Grapefruit Juices
Selection Of Tazo Teas & Starbucks Coffees

Full Breakfast Buffet

Continental Breakfast, Plus Items listed below -36/hd

Cast Iron Frittata, Cheddar Cheese & Fresh Herbs
Crispy Red Bliss Home Fries
Thick Sliced Bacon

A La Carte Additions

Chicken Breakfast Sausage Links -6
Country Style With Sage & Thyme

Homemade Corned Beef Hash -6.5
Red Bliss Potato, Fresh Herbs, Griddled Onion

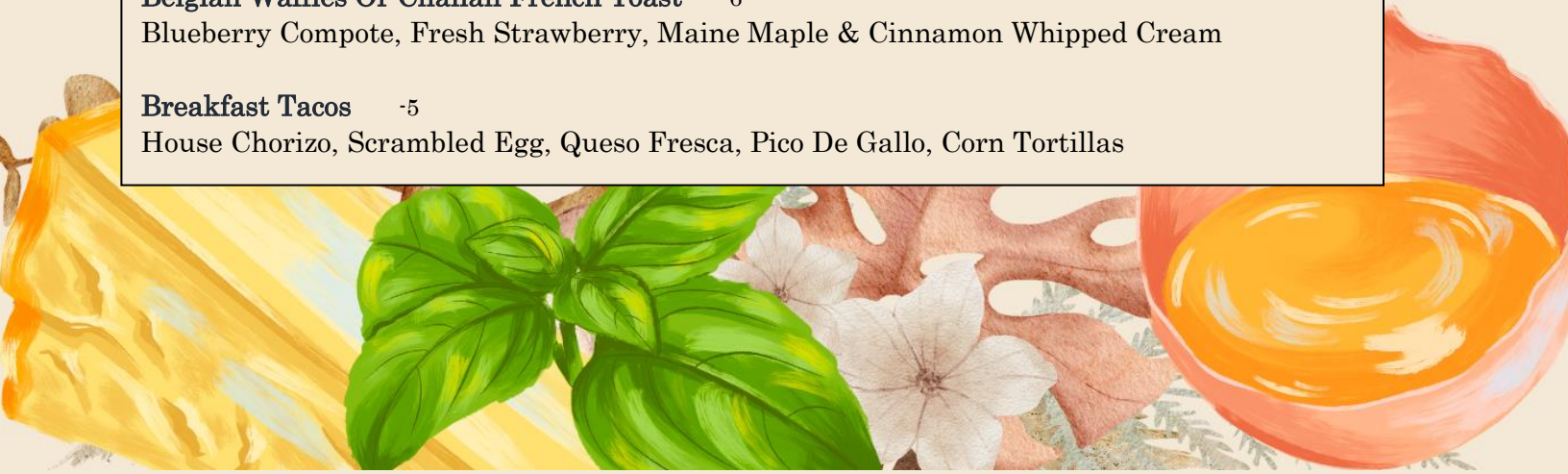
Grilled Ham Steak -5
Spicy Pineapple Chutney

Griddled Fish Cakes -7.5
Dill Hollandaise

Marinated Sirloin Steak -8
Balsamic & Rosemary

Belgian Waffles Or Challah French Toast -6
Blueberry Compote, Fresh Strawberry, Maine Maple & Cinnamon Whipped Cream

Breakfast Tacos -5
House Chorizo, Scrambled Egg, Queso Fresca, Pico De Gallo, Corn Tortillas



Bar Services

The bar at Arrowheads Estate is stocked with everything needed to mix up traditional cocktails and a few unique ones!

Included in a \$500 Bar Set Up Fee are cups (glass inside, compostable bio plastic outside), napkins, stirrers, straws, tiny umbrellas, ice, garnishes, mixers, house crafted bitters & shrubs as well as nonalcoholic beverage service.

A \$300 fee is charged for each additional bar set up.

Beer & Etc.

Arrowheads Is Proud To Serve A Rotating Selection Of Maine Craft Brewed Beers, Hard Seltzers & Cider.

Beer Selection To Include: 4 Maine Craft Beer Varieties, Down East Hard Cider, Lone Pine Hard Seltzers, Root Wild Blueberry Boost Kombucha & Athletic Run Wild NA

Wine

Chardonnay, Man Family Vineyards, South Arica

Sauv. Blanc, Man Family Vineyards, South Arica

Rose, Cote Mas, France

Pinot Noir, Les Allies, France

Cabernet Sauv., Man Family Vineyards, South Africa

A La Carte Bubbles

La Bella, Prosecco, DOC, Italy	30
Zonin, Prosecco, 187ml Split, Italy	10
Chandon, Brut Rose, 187ml Split, California	15
Mumm Nape, Brut Prestige, California	42
Moet, Brut Imperial Rose, France	98
Delamotte, Blanc De Blanc, France	88

Open Bar Liquor Inclusions

Titos Vodka : Beefeater Gin : Jimador Gold Tequila : Pueblo Viejo Blanco Tequila

Captain Morgans Spiced Rum : Bacardi Light Rum : Cutty Sark Scotch : Jim Beam Bourbon

Jack Daniels Whiskey

Services

Open Bar: Full: -45/head

Wine Bottle Service: -34/bottle

Open Bar: Beer & Wine Only: -25/head

Specialty Cocktail: -6 /head

Champagne Toast: -3/head

Mocktail: -4/hd

Champagne Bar Service: -7.5/head

Cash Bar: 7-20/ea

Non-Alcoholic Coffee & Tea Service: -2/head

Cash Bar: Beer & Wine Only: 7-9/ea

Consumption Based Pricing Available

Wedding Catering Packages

Classic Wedding Day -59 /head

Garden Veggie Display

Locally Sourced & Homegrown Vegetables
Creamy Herb Dip, Sweet Herb Chimichurri

Seasonal Fruit Display

Sliced Melons, Mixed Berries, Tropical Fruits, Seasonal Grilled Fruits
Dried Fruits, House Caramel, Nutella Dip & Greek Yogurt Dip

Korean Chicken Dumpling

Korean Minced Chicken, Green Onion
Sweet Soy Dip

Crispy Crab Cake

Maine Crab, Old Bay Tartar, Lemon Slaw

Variety Of Warm Bread Rolls

Whipped Butter

Your Choice Of Soup Or Salad

Classic Buffet Selection

House Lemonade & Unsweetened Black Tea
Selection of Starbucks Hot Coffees & Tazo Teas

Elevated Wedding Day -80 /head

Greek Meze Display

Meyer Lemon Hummus, House Tzatziki
Split Pea Falafel, Cucumber Tomato Salad, Marinated Feta
Kalamata Olives & Pickles, Warm Pita

Seasonal Fruit Display

Sliced Melons, Mixed Berries, Tropical Fruits, Seasonal Grilled Fruits
Dried Fruits, House Caramel, Nutella Dip & Greek Yogurt Dip

Crab Rangoon

Maine Crab, Creamy Green Onion & Ginger Filling, House Duck Sauce

Antipasto Skewer

Marinated Olives, Basil & Garlic, Marinated Provolone Cheese
Mozzarella, Sweet Peppers, Salami, Balsamic

Maine Savory Whoopi Pie

Honey Goat Cheese Mousse, Soft Corn Bread Cakes

Korean Chicken Dumplings

Korean Minced Chicken, Green Onion, Sweet Soy Dip

Variety Of Warm Bread Rolls

Whipped Butter

Your Choice Of Soup Or Salad

Elevated Buffet Selection

House Lemonade & Unsweetened Black Tea
Selection of Starbucks Hot Coffees & Tazo Teas

Late Night Snack: Soft Bavarian Pretzels

Rock Salt, Beer Cheese & Grain Mustard

Luxury Wedding Day -140 /head

Full Breakfast & Mimosa Toast For The Wedding Party

Enjoy en suite breakfast with your intimate crew, while you prep for the big day!

Greek Meze Display

Meyer Lemon Hummus, House Tzatziki
Split Pea Falafel, Cucumber Tomato Salad, Marinated Feta
Kalamata Olives & Pickles, Warm Pita

Local Cheeses, Nuts & Fruit

Chefs Selection Of Local Cheeses, Chili Garlic Spiced Nuts, Sliced Fruits, Dried Fruits
Black Pepper Honey, Chutney, Grain Mustard, Crackers & Sliced Breads

Garden Veggies

Locally Sourced & Homegrown Vegetables, Creamy Herb Dip, Sweet Herb Chimichurri

Italian Deli Display

Sliced Salami, Capicola & Prosciutto, Basil & Roasted Garlic Marinated Mozzarella & Provolone
Olives & Roasted Red Peppers, Tomato Jam, Mostarda, House Focaccia

Crab Rangoon

Maine Crab, Creamy Green Onion & Ginger Filling, House Duck Sauce

Korean Chicken Dumplings

Korean Minced Chicken, Green Onion, Sweet Soy Dip

Antipasto Skewer

Marinated Olives, Basil & Garlic, Marinated Provolone Cheese
Mozzarella, Sweet Peppers, Salami, Balsamic

Maine Savory Whoopi Pie

Honey Goat Cheese Mousse, Soft Corn Bread Cakes

Variety Of Warm Bread Rolls

Whipped Butter

Your Choice Of Soup Or Salad

Elevated Buffet Selection

House Lemonade & Unsweetened Black Tea
Selection of Starbucks Hot Coffees & Tazo Teas

Late Night Snack: Soft Bavarian Pretzels

Rock Salt, Beer Cheese & Grain Mustard

Welcome & Rehearsal Dinner -62 /head

Local Cheeses, Nuts & Fruit
Chefs Selection Of Local Cheeses, Chili Garlic Spiced Nuts
Sliced Fruits, Dried Fruits, Black Pepper Honey, Chutney, Grain Mustard
Crackers & Sliced Breads

Buffalo Cauliflower
Crispy Tempura Cauliflower, Sriracha Buffalo
Sauce, Gorgonzola, Green Onion

Variety Of Warm Bread Rolls
Whipped Butter

Your Choice of Soup Or Salad

Elevated Buffet Selection
Plated, Family Style Or Buffet Service

Flourless Chocolate Torte
Brown Butter Caramel Sauce
Cinnamon Brown Sugar Whipped Cream

Or

Maine Blueberry Cobbler
Vanilla Ice Cream & Cinnamon Brown Sugar Whipped Cream

House Lemonade & Unsweetened Black Tea
Selection of Starbucks Hot Coffees & Tazo Teas

Welcome & Rehearsal Party -45 /head

Italian Deli Display

Sliced Salami, Capicola & Prosciutto
Basil & Roasted Garlic Marinated Mozzarella & Provolone
Olives & Roasted Red Peppers, Tomato Jam, Mostarda, House Focaccia

Broccoli & Cheddar Fritters

Creamy Herb Dip

Thai Chicken Flatbread

Coconut Green Curry, Grilled Chicken Shaved Cabbage Slaw
Crushed Peanut & Grilled Pineapple

Your Choice Of 2 Salads

Build Your Own Mac & Cheese Bar

Cavatappi Pasta & Creamy Cheddar Sauce

Smoky Bacon, Grilled Chicken, Tomato, Green Onion
Roasted Cauliflower, Roasted Broccoli, Fresh Jalapeno, Buffalo Sauce, BBQ Sauce,
Gorgonzola Cheese, Shaved Parmesan, Smoked Cheddar, Buttered Panko Crumbs,
Crushed Potato Chips & Crispy Onion Strings

Spicy Chicken Sliders

Nashville Hot Crispy Chicken Sweet Pickles, Shaved Onion

Falafel Sliders

Creamy Shaved Cucumber Salad, Zaatar Yogurt, Bibb Lettuce

A la Carte Venue Pricing

Venue Rental:

Full Venue Rental

- 43'x83' sail cloth tent, tent walls, full tent string lighting package, refuse bins
- Full use of indoor facilities including bathrooms, dining rooms, lounge, Outdoor dining patio, bridal suite and sitting areas

Full Rental Weekend: -750 /hour, 10
hour minimum rental, Saturday
Only
(Fri, Sat, Sun)

Full Rental Midweek: -575 /hour
(Mon, Tues, Wed, Thurs)
June, July, August
September, October

Indoor Only

- Full use of indoor facilities including bathrooms, dining rooms, lounge, bridal suite and sitting areas, Outdoor dining patio

Indoor Rental: -350 /hour
(Fri, Sat, Sun)
June, July, August
September, October

Indoor Rental: -275 /hour
(Mon, Tues, Wed, Thurs)
June, July, August
September, October