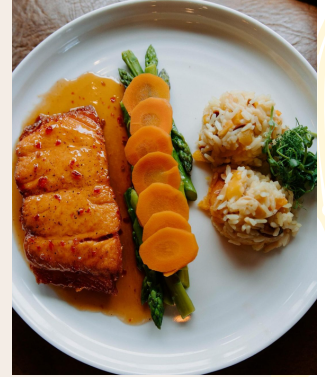


Event Packages



Attention to details and execution of your event is what is expected and what the Front Porch will deliver.

Should your event require food and beverage service of any kind, our executive chef, Arthur and our event planner, Ashley will customize any menu to fulfill the needs of your event. Our traditional offerings can be adjusted to fit any dietary concerns.

The Front Porch
9 Shore road Ogunquit ME
(207) 646-4005
events@thefrontporchogt.com

Hors D' Oeuvres

Platters are portioned to feed 50 guests

Cold Platters

| | |
|--|--------|
| Shrimp cocktail with bloody mary cocktail sauce | 135.00 |
| Brushcetta mozzarella crostini with balsamic glaze | 95.00 |
| TFP devilled eggs | 85.00 |
| Prosciutto wrapped asparagus | 100.00 |
| Prosciutto wrapped melon | 95.00 |
| Ahi tuna on cucumber with wasabi mayo | 135.00 |
| Antipasta mini skewers | 95.00 |
| Lobster sliders | mkt |
| Lobster crostini | mkt |
| Lump crab crostini | 130.00 |
| Chicken and pear salad sliders | 105.00 |
| Chicken salad crostini with smoked gouda | 100.00 |
| Turkey club quarter sandwiches | 105.00 |
| Assorted finer sandwiches- chicken, ham, egg, tuna | 85.00 |

Hot Platters

| | |
|--|--------|
| Spanakopita | 90.00 |
| Crab stuffed mushrooms | 100.00 |
| Bacon wrapped scallops with frangelico maple glaze | 125.00 |
| Mini crab cakes with dijon tartar | 105.00 |
| Boursin stuffed mushrooms | 90.00 |
| Mini beef wellingtons | 135.00 |
| Chicken satay skewers | 120.00 |
| Mozzarella and basil arancini with plum tomato puree | 100.00 |
| Bang bang shrimp | 110.00 |
| Crispy chicken wings, chili buffalo or honey garlic | 100.00 |
| Spinach and artichoke dip with crispy tortilla | 95.00 |
| Vegetable spring roll with chili maple dip | 100.00 |
| Chicken fingers, honey dijon dipping sauce | 105.00 |

8% sales tax will be added to each platter



Appetizers

SELECT THREE

- Caesar salad 13.00
- Garden salad 13.00
- New England clam chowder 14.00
- Shrimp cocktail 18.00
- Spicy buffalo wings 17.00
- Honey garlic wings 17.00
- Crispy calamari 17.00
- Buffalo cauliflower 15.00
- Pecan crusted baked brie 17.00
- Bang bang shrimp 19.00
- Tuna tar tar 22.00
- Mozzarella basil arancini 15.00
- Spinach and artichoke dip 16.00
- Caprese Bruschetta 17.00

Entrees

SELECT THREE

- Chicken under a brick 28.00
- New York sirloin 44.00
- Baked haddock scampi 34.00
- Sesame seared ahi tuna 40.00
- Seared Scallops 38.00
- Maple chili glazed salmon 32.00
- Lobster risotto *MP*
- Jaegar schnitzel 28.00
- Cavatappi mac and cheese 19.00
 - With chicken 9.00
 - With Lobster *MP*
- Margherita flatbread 15.00
- White buffalo flatbread 18.00
- Roasted vegetable risotto 19.00
- Sautéed tofu stir-fry with spicy soy glaze 22.00



Starters

SELECT THREE

Cheese board
Caesar salad
Garden salad
Caprese Skewers
Spinach and artichoke dip
Chili buffalo wings
Honey garlic wings
Fried cauliflower
Margherita flatbread

Entrees and Sides

SELECT THREE

Chicken piccata
Lemon baked haddock
Beef Tips with mushroom bordelaise
Chicken and broccoli alfredo
Pasta primavera
Green beans
Mashed potatoes
Roasted potatoes
Mac and cheese

Desserts

Assorted cookies
Brownies



Starters

SELECT FOUR

Charcuterie board
Roasted beet salad
Buffalo cauliflower
Pecan crusted Brie
Shrimp cocktail
Bang bang shrimp
Caprese bruschetta
Clam chowder

Entrees and Sides

SELECT THREE

Baked haddock scampi
Roasted vegetable risotto
Maple chili glazed salmon
Lemon baked haddock
Beef Tips with mushroom bordelaise
Pork Schnitzel
Chicken piccata
Chicken and broccoli alfredo
Green beans
Mashed potato
Mac and cheese

Desserts

SELECT ONE

Crepe bruleé chocolate chip bread pudding
Assorted cheesecakes
Flourless chocolate torte raspberry coulie
Maine seasonal cobbler



Starters

SELECT FOUR

Charcuterie board
Roasted beet salad
Caprese bruschetta
Fried cauliflower
Pecan crusted brie
Bang bang shrimp
Shrimp cocktail
Raw bar tower
Clam chowder
Lobster bisque

Entrees and Sides

SELECT FOUR

Lobster risotto
Seared scallops
Ravioli florentine
Baked haddock scampi
Roasted vegetable risotto
Maple chili glazed salmon
Green beans
Mashed potato
Mac and cheese

Desserts

Assorted cheesecakes
Assorted petite fours
Maine seasonal cobbler



Brunch Buffet

BRUNCH MENU

60 PER PERSON

Station

SELECT THREE

Seasonal fruit display
Assorted cheeses
Assorted danishes
Muffins
Croissants
Cinnamon rolls
Breakfast breads

Mains

SELECT THREE

Sausage links
Crispy bacon
Ham
Classic homefries
French toast
Pancakes with fruit compote
Lorraine frittata
Roasted vegetable frittata
Spinach and cheddar frittata
Meat lovers frittata
Scrambled eggs

Coffee and Tea

Freshly brewed coffee and decaf
Assorted teas

Mimosa Bar

BUILD YOUR OWN

Lunetta Prosecco 750ml
Includes orange/pinapple/cranberry juices
50 people 250.00
100 people 500.00

Juices and soft drinks included. Alcohol not included



the
FRONT PORCH

Alcohol Services and Policies

Open Bar

Open bar alcohol and beverage service is provided at no cost to your guests. We will record the cost of each purchase and add to the total, pre-tax. We can limit the options available to guests based off of conversations with our events team.

Cash Bar

Cash bar alcohol and beverage service is provided, guests pay for their own drinks

Open/ Cash Bar Combination

This service will provide an open bar for a period of time then change to a cash bar. Some events provide a cocktail reception for preset time limit and then convert to a cash bar.

Maine Liquor Laws

Maine liquor laws are strictly enforced. Guests who look younger than 30 years of age should be expected to provide an acceptable ID. Private parties do not exempt the guests from being subject to Maine Liquor Laws. 21 years of age is the minimum age to consume. Anyone found furnishing alcohol to a person under 21 may be asked to leave along with the guest receiving the drink. Hosting groups and individuals share responsibility for the conduct of their guests along with proper consumption of alcohol. We want all of our guests to enjoy their time The Front Porch safely and responsibly.



Pricing

Off season buy out

Dining Room \$4200
Lounge \$6300
Piano Bar \$6500
Patio N/A

Peak season buy out

Dining Room \$6000
Lounge \$8700
Piano Bar \$11500
Patio \$3000

Off season reservation

\$65 per person minimum

Peak season reservation

\$125 per person minimum

Off Season is defined as Jan February, March and April.

Peak Season is defined as May, June & September.

We will not be taking large party inquiries for July and August.

Due to our renovation we will not be able to take party inquiries for October-December of 2024.

**Prices are set as the food and beverage minimums that need to be met during the events allotted time*

**Holiday weekends during the off season will be set at peak season pricing.*

