



A La Carte

Below are some of the available a la carte menu items. Based on service style, plate presentation and cooking systems Foster's will work with you to create your custom menu.

First Courses

NEW ENGLAND CLAM CHOWDER

CORN CHOWDER

CHILLED GAZPACHO SOUP

MAINE SUMMER SALAD

Mixed Greens, Strawberries, Blueberries, Goat Cheese, Toasted Almonds with Balsamic Fig Dressing

WATERMELON MINT SALAD

Arugula, Baby Kale, Watermelon, Feta, Fresh Mint with Lemon Vinaigrette

ROASTED CORN & FRESH TOMATO SALAD

Spring Greens, Grilled Corn, Fresh Basil, Cotija Cheese & Lime Vinaigrette

CAPRESE SALAD

Arugula, Heirloom Tomato, Fresh Mozzarella, Fresh Basil with Aged Balsamic & Olive Oil

FALL SALAD

Mixed Greens & Spinach, Roasted Butternut Squash, Beets, Goat Cheese, Sage, Toasted Pumpkin Seeds with Cider Vinaigrette





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Sides

OLIVE OIL & SEA SALT ROASTED POTATOES

MAPLE TAHINI ROASTED SWEET POTATOES

ROSEMARY ROASTED POTATOES

LEMON TAHINI QUINOA SALAD

GRILLED CORN, ZUCCHINI & LEMON PEARL COUSCOUS

BAKED WHITE CHEDDAR MAC & CHEESE

THREE POTATO SALAD

HOMEMADE SALT & PEPPER POTATO CHIPS

CORNBREAD

ARTISAN BREAD & HONEY BUTTER

DINNER ROLLS

GRILLED ASPARAGUS

HARICOT VERTS

BALSAMIC BRUSSELS SPROUTS

GREEN BEAN & TOMATO SALAD

With Lemon Vinaigrette

BLOOD ORANGE & LIME RED CABBAGE

SHAVED KALE & BRUSSELS SPROUT SLAW

TRADITIONAL COLE SLAW

CORN ON THE COB

NEW ENGLAND BAKED BEANS

MAINE STEAMER CLAMS



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Entree Items

STEAMED MAINE LOBSTER

GRILLED SALMON FILLET

CHIMICHURRI GRILLED SHRIMP

SARAH'S LOBSTER SALAD

TRADITIONAL MAINE LOBSTER ROLL

BROWN BUTTER & CHIVE LOBSTER ROLL

MAINE CRAB CAKE

BEEF TENDERLOIN WITH BORDELAISE SAUCE

CHIMICHURRI BEEF TENDERLOIN

BUTTERMILK HERB ROASTED CHICKEN

With Rosemary Dijon Sauce

BBQ CHICKEN HALVES/QUARTERS

DUROC PORK RIBS

SMOKED ANGUS BRISKET

SMOKED PULLED CHICKEN

PORTOBELLO MUSHROOM & WHITE BEAN RAGOUT

POLENTA WITH MARINARA & ROASTED VEGETABLES

