



Dot's Catering Menu 2026

Breakfast:

Breakfast Biscuit (12 Minimum)

- With Fried Eggs, Bacon and Cheddar Cheese
- Veggie with Fried Egg, Tomato, Arugula and Cheddar Cheese

\$87/Dozen

Breakfast Burrito (12 Minimum)

- Quinoa, Black Rice, Scrambled Eggs, Cheddar Cheese and a Healthy Squirt of Sriracha.

\$100/Dozen

Breakfast Baguette (12 Minimum)

- Scrambled Eggs, Sharp Cheddar, Crisp Bacon and Chive Cream Cheese Spread.

\$100/Dozen

Quiche: *House-Made Butter Crust Filled with Savory Goodness and Cheese in a 9-Inch Foil.*

- Lorraine Tomato, Bacon and Cheddar
- Broccoli, Cheddar and Chive
- Asparagus, Swiss and Leek

\$27/Each

Pastry Platter

- Our Famous Maine Blueberry Muffins, Scones of the Day and Cinnamon Doughnut Muffins.

\$60/Dozen

Sweet Breads/Cakes

- Lemon Polenta Cake: \$40
- Persian Cake: \$40
- Lemon Poppy Seed Bundt: \$35
- Blueberry Lemon Lavender Bundt: \$35
- Fruit Salad: \$55/Bowl

Boxed Coffee

- 12 Cups, Napkins, Stirrs, Creamer and Sugars: \$30

Lunch

Sandwiches

Sandwich Options, Platters or Bag Lunch. Served on our French Baguette.

#1 – Oven-Roasted Turkey and Brie with Bacon, Tomato and Mayo on a French Baguette.

#2 – Curried Chicken Salad Wrap with Red Grapes, Pecans and Cilantro.

#3 – Our Italian with Ham, Salami, Roasted Red Peppers, Mozzarella, Oregano, Balsamic and EVOO on a French Baguette.

#4 – Smoked Turkey and Brie with Shredded Carrots and Wasabi Mayo on our White Bread.

#5 – Pig & Fig: Smoked Ham, Fig Jam, Sharp Cheddar and Arugula on a French Baguette.

#6 – Roasted Vegetable: Eggplant, Red Peppers, Zucchini, Mozzarella, Fresh Mint and EVOO on a French Baguette.

Platters

Choice of Sandwich Type.

- Small (6 Sandwiches): \$70
- Medium (10 Sandwiches): \$120
- Large (12 Sandwiches): \$142

Combination Platter

- Large (12 Sandwiches): \$140

Bag Lunches

- Choice of Sandwich, Cookie, Chips and a Side Salad, Water and Utensils: \$23

Finger Roll Sandwiches

- Lobster Salad: \$120/Half Dozen
- Crab Salad: \$110/Half Dozen
- Tuna, Chicken Salad or Egg Salad: \$50/Dozen

Hors D'oeuvres/Dinner

Stationary Platters

Artisan Cheese Boards: Select Assortment of Imported and Local Hard and Soft Cheeses, Nuts, Fig Cake, Fruit, French Bread and Crackers.

- Small: \$90 (Serves 4-8)
- Medium: \$135 (Serves 10-15)

- Large: \$200 (Serves 15-25)

Cheese And Charcuterie: The Artisan Cheese Board with Sliced Hard and Soft Salami, Sliced Prosciutto, Cornichon and Mustard.

- Small: \$130 (Serves 4-8)
- Medium: \$160 (Serves 10-15)
- Large: \$240 (Serves 15-25)

Dipping Platter: Assorted House-Made Dips and Hummus with Seasonal Fresh Vegetables, Marinated Feta and Olives and House-Made Pita Chips.

- Small: \$50 (Serves 4-8)
- Medium: \$104 (Serves 10-15)
- Large: \$160 (Serves 15-25)

Smoked Fish Platter: Smoked Salmon and Trout with Lemon, Capers, Chopped Egg, Red Onion, Fresh Dill and Lemon Aioli with an Assortment of Crackers

- Medium: \$130 (Serves 10-15)
- Large: \$160 Serves 15-25)

Beef Tenderloin: Seared Beef Cooked Medium-Rare and Sliced Thin. Served With a Béarnaise Sauce and Sliced Baguette.

- Medium: \$340 (Serves 10-15)

Appetizers (Minimum Order: 2 Dozen)

- Roasted Tomato Tarts: \$72/2 Dozen
- Wild Mushroom Tarts: \$72/2 Dozen
- Tequila Lime Shrimp: \$96/2 Dozen
- Mini Crab Cakes with Lemon Aioli: \$96/2 Dozen
- Old-Fashioned Deviled Eggs with Fried Shallots: \$78/2 Dozen
- Seared Beef Tenderloin Bruschetta with Horseradish Cream and Micro Greens: \$102/2 Dozen
- Gougères – Traditional Gruyere Cheese Puffs with Brown Butter and Sage: \$72/2 Dozen
- Thai-Style Meatballs: Pork and Beef Meatballs with Scallions in a Thai Sweet and Sour Sauce: \$84/2 Dozen
- Moroccan Meatballs with Lamb and Almonds in an Apricot Glaze: \$84/2 Dozen
- Chicken Peanut Satay Skewers: \$84/2 Dozen
- Cucumber Cups: \$56/2 Dozen

Sides

Bowl or Half A Hotel Pan Serves 10-15 People.

- Dot's Potato Salad: \$69
- Kale Salad of the Day: \$69
- Farm Coleslaw: \$69
- Roasted Root Vegetables: \$69
- Green Bean Almondine: \$69
- Dot's Chicken Salad with Fresh Roasted Chicken: \$75

- Farro Salad: \$69
- Smashed Garlic and Parmesan Red Potatoes: \$69
- Farm Salad with House-Made Green Goddess Dressing: \$69

Entrees

Half Hotel Pan Serves 8-10 People. Whole Hotel Pan Serves 16-20 People.

- Lasagna Bolognese: \$75 Half/\$160 Whole
- Vegetarian Lasagna \$80 Half/\$165 Whole
- Mac and Cheese: \$70 Half/\$150 Whole
- Pan-Seared Salmon with Maine Blueberry Compote: \$197 Half/\$397 Whole
- Cuban Pulled Pork: \$125 Half/\$250 Whole
- Chicken Marbella – Roasted Chicken Breasts with Wine, Garlic, Green Olives, Prunes, Apricots and Garlic: \$125 Half/\$250 Whole

Desserts

Cakes

Chocolate: Rich Chocolate Cake with Ghirardelli Chocolate Butter Cream Frosting.

- 8 Inch: \$50
- 10 Inch: \$85

Lemon Raspberry: Lemon Vanilla Cake with Lemon Curd and Raspberry Coulis Layers.

- 8 Inch: \$56
- 10 Inch: \$91

Flourless Chocolate Torte (GF): Rich Dark Chocolate Cake with Chambord and a Belgian Chocolate Ganache.

- 9 Inch: \$60

Carrot Cake: Our Famous Carrot Cake Made with Lots of Carrots, Nuts, Coconut and Spices with a Cream Cheese Frosting.

- 8 Inch: \$50
- 10 Inch \$85

Pies

All Made with Our Butter Crusts.

- Apple: \$27
- Maine Blueberry: \$27

Platters

Assorted Full-Sized or Bite-Sized Dot's Cookies and Mixed Bar Bites, or Baker's Choice.

Small: \$55 (Serves 8-12 People)

Medium: \$90 (Serves 12-20)

Large: \$135 (Serves 20-30)

Whoopie Pies

- Large: \$60/Dozen
- Mini: \$48/Dozen