



BUFFET OPTIONS INCLUDE

Choice of two entrées
Market Fresh or Caesar Salad
Choice of two sides
Chef's Choice desserts

BRONZE BUFFET - \$22/PERSON

House Roasted Turkey with Gravy
Chicken Marsala
Braised BBQ Beef
Baked Haddock
Shrimp Scampi

SILVER BUFFET - \$27/PERSON

Baked Chicken Caprese
Braised Chicken with Vodka Sauce
Seafood Stuffed Atlantic Haddock with Lobster Cream Sauce
Braised Beef Bourguignon
Marinated Grilled Steak Tips with Sautéed Onions and Peppers

THE GOLD BUFFET - \$32/PERSON

Braised Beef Short Ribs
Grilled New York Strip with Garlic Butter
Statler Chicken with Pan Gravy
Roasted Pork Loin with Apple Thyme Glaze
Lobster Mac & Cheese
Seafood Paella

WE ALSO DO PLATTERS TO GO



Let us cook for your next special event!



THE SPORTS TEAM CELEBRATION BUFFET - \$15/PERSON

Burgers & Hot Dogs

Includes Potato Chips, Market or Caesar Salad, and your choice of two:

Potato Salad, Pasta Salad, French Fries, Coleslaw, Corn on the Cob

SIDE DISHES

Rice

Mashed Potato

Mashed Sweet Potato

Roasted Red Bliss Potatoes

Pasta with Marinara

Chef's Farmers Market Vegetables

Tamari Brussels Sprouts

House Made Mac & Cheese

For any questions or more information, email:

exeterevents@seadogbrewing.com



MARKET SALAD Fresh Greens, cherry tomato, cucumber, shredded carrots, red onion and seasoned croutons ... 30

CAESAR SALAD Chopped romaine lettuce with seasoned croutons and shredded parmesan. Available with anchovies ... 30

SEA DOG PRETZELS Twenty pretzel sticks (halved) with our house mustard sauce ... 35

BREW PUB MUSSELS *3 pounds of rope harvested Pemaquid mussels from the heart of the Maine coast. Choose from these three delectable sauces ... 36*

Classic: Garlic, butter, wine and lemon

Ale Steamed: Garlic, butter, ale and lemon

Dijonnaise: Garlic, parsley, cream, lemon, Dijon

Thai Green Curry: Coconut milk, ginger, garlic, lemongrass, spicy green curry with cilantro, mint and herbs

VEGETABLE CRUDITÉ Assorted hand cut vegetables with ranch dressing ... 45

HUMMUS & NAAN Lemon-garlic hummus with warmed naan, marinated olive, tomato and fresh farm veggies ... 30

CHEESE, FRUIT & CRACKER BOARD Assorted cheeses, seasonal fresh fruit & crackers ... 50

CAPRESE Vine-ripe tomatoes, mozzarella, fresh basil drizzled with balsamic reduction ... 45

SPINACH & ARTICHOKE DIP Creamy dip baked with Havarti cheese and served with corn tortillas ... 40

TERIYAKI CHICKEN DUMPLINGS Thirty fried dumplings with sweet chili dipping sauce ... 45

SHRIMP COCKTAIL Thirty jumbo shrimp with cocktail sauce ... 80

BACON WRAPPED SCALLOPS Twenty-five wrapped sea scallops drizzled with honey mustard ... 85

SEAFOOD STUFFED MUSHROOMS Thirty mushroom caps with local seafood and butter cracker stuffing, browned with parmesan cheese ... 80

SAUSAGE STUFFED MUSHROOMS Thirty mushroom caps drizzled with honey mustard ... 60

CHICKEN WINGS Fifty tender bone-in wings with choice of: Buffalo, bbq, Maine blueberry bbq or habanero wombat sauce ... 55

CHICKEN TENDERS Thirty freshly breaded and fried chicken tenders with choice of: Buffalo, bbq, Maine blueberry bbq, honey mustard or habanero wombat sauce ... 50

CHICKEN SATAY Twenty-five skewered chicken tenders marinated in pineapple juice and drizzled with peanut sauce ... 45

BEEF TERIYAKI Twenty-five skewered beef marinated in teriyaki, orange juice and drizzled with teriyaki reduction and cilantro ... 65

SWEET & SOUR MEATBALLS Fifty oven browned meatballs with sweet chili sauce ... 50

FINGER SANDWICHES Thirty assorted finger sandwiches with chicken salad, ham salad and egg salad with side of pickles ... 60

WRAPS Assortment of 30 half wraps (15 whole wraps sliced in half). Choose Ham & Cheese, Turkey & Swiss, or Hummus & Veggies, served with lettuce, tomato and onion & a side of pickles ... 120

CHEF'S CHOICE CHEESECAKE Twenty five slices of our house-made cheesecake ... 40

COOKIE PLATTER Thirty assorted fresh baked cookies ... 35

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