

## ENTREES

- Chicken and Broccoli Alfredo \$35  
Penne pasta tossed with pan-seared chicken, broccoli, and roasted garlic cream sauce
- GF** Chicken & Kale Ravioli \$38  
Pan-seared chicken, gluten free ricotta, kale & chicken filled raviolis, blistered tomatoes, spinach, roasted peppers, basil sauce, parmesan
- Shrimp and Lobster Alfredo \$60  
Maine lobster and gulf shrimp tossed with broccoli, mushrooms, tomatoes, and penne pasta in a roasted garlic cream sauce
- Bacon "Mac & Cheese" \$32  
Cavatappi pasta mixed with fresh mozzarella, mascarpone, monterey jack, parmesan, bacon, and roasted garlic cream sauce, topped with crispy bread crumbs  
*w/Chicken* \$38
- Haddock New England \$55  
Fresh baked haddock fillets topped with sliced mushrooms, scallions, garlic butter, and white wine, finished with parmesan cheese
- GF** Hawaiian Grilled Chicken \$37  
Grilled chicken breasts basted with soy-ginger teriyaki glaze and topped with grilled pineapple

## DESSERTS

- Baked Cookies *assorted per person* \$1.5  
Brownies *assorted per person* \$1.5  
Tiramisu *serves 8 - 10* \$45

## BEVERAGES

- Maine Root: Rootbeer ea \$3  
Aquafina Water ea \$2.5  
Poland Spring Sparkling Water ea \$2.5

## CRAFT BEER

**Sebago's craft brewed beer to go!**  
Six Packs and Growlers  
can be purchased at each restaurant.

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**Production Brewery**  
48 Sanford Drive Gorham, ME  
207.856.2537

1/6 (41 pints) and 1/2 (124 pints) barrels  
available with advanced notice at our  
production brewery, along with  
handpumps & jockey boxes for serving.

Growler fills available at our  
production brewery  
Wednesdays - Fridays 3pm - 5pm  
The beers for growler fills change on a  
weekly basis, please call for availability.

**Free Tours & Tastings!**  
Monday - Friday at 2pm. Please call ahead  
to let us know if you will attend.



# EVENT PLANNER MENU

**Scarborough**  
207.874.2337

**Portland**  
207.775.2337

**Kennebunk**  
207.985.9855

**Gorham**  
207.839.2337

 [www.sebagobrewing.com](http://www.sebagobrewing.com) 

## Let us assist you.

When planning your next party or meeting our managers can help you choose what is right for your occasion and determine the quantities you'll need.

Please allow us time to properly prepare your large party order.

## APPETIZERS

Pub Pretzels \$16  
9 jumbo warm pretzels served with our IPA mustard for dipping

**GF** Hummus & Veggies *serves 10-12* \$36  
A platter of freshly cut vegetables served with creamy ranch dressing, hummus, and tzatziki

Cheese & Cracker Platter *serves 6-8* \$32  
Assorted cheeses including Pineland Farms with gourmet crackers

**GF** Shrimp Cocktail *approx. 50-60* \$60  
Large cooked and cleaned shrimp served with cocktail sauce and lemon wedges

Scallops & Bacon *30 pieces* \$65  
Large sea scallops wrapped in bacon and served with our IPA honey mustard

Chicken Tenders *2 dozen* \$36  
Breaded chicken tenders served buffalo style with bleu cheese, bbq style with ranch, or thai-chili glazed with ranch

Veggie Quesadilla *serves 10-12* \$35  
Stuffed with zucchini, broccoli, onions, red peppers, scallions, tomatoes, and monterey jack cheese *w/Chicken* \$40

## SANDWICHES

assorted whole sandwiches  
served with sides of mayo and mustard

**Per Person \$9**

Turkey  
Oven roasted turkey breast, bacon, cheddar cheese, lettuce, tomatoes, and onions served on rye bread

Prosciutto  
Roasted vegetables and prosciutto served on a bulkie roll with fresh mozzarella

Roast Beef  
Roast beef, Pineland Farms swiss cheese, lettuce, tomatoes, and onions served on Italian bread with horseradish mayo

Ham & Swiss  
Black Forest ham and Pineland Farms swiss on a bulkie roll with lettuce, tomatoes, and onions

## WRAPS

assorted whole wraps

**Per Person \$9**

Turkey Wrap  
Oven roasted turkey breast, lettuce, tomatoes, onions, monterey jack, and IPA honey mustard in a wheat tortilla

Chicken Caesar  
Crisp romaine lettuce tossed in Caesar dressing, wrapped with sliced grilled chicken and parmesan cheese in a wheat tortilla

Chicken Salad  
Traditional chicken salad wrapped in a wheat tortilla with tomatoes and leaf lettuce

Veggie Wrap  
Hummus, tomatoes, cucumbers, onion, and roasted red peppers with spring mix and spinach

## SALADS

**GF** Harvest Salad \$35  
Fresh mixed greens topped with sweet, dried cranberries, pecans, crumbled bleu cheese, apple slices, grilled chicken, and cider vinaigrette

**GF** Chicken Caesar Salad \$30  
Romaine lettuce and croutons tossed with Caesar dressing and topped with grilled, sliced chicken and parmesan cheese

Panzanella Salad \$30  
Fresh greens, spinach, croutons, calamata olives, artichoke hearts, roasted red peppers, sun-dried tomatoes, feta cheese, and parmesan cheese, served with balsamic vinaigrette *w/Chicken* \$36

**GF** Chipotle Chicken Salad \$34  
Fresh mixed greens with diced tomatoes, green onions, monterey jack cheese, sliced jalapenos, and grilled chipotle spiced chicken, served with house-made southwest dressing

**GF** Antipasto Salad \$38  
Grilled zucchini, roasted red peppers, calamata and green olives, marinated artichokes, cherry peppers, mushrooms, prosciutto, assorted cheeses, and grated parmesan over spinach and mixed greens with sides of balsamic dressing

## SIDES

Chips *per person* \$1  
Apples *each* \$1  
Sautéed Vegetables *serves 8* \$11  
Cole Slaw *8 cups* \$10

**GF** Denotes Gluten Free Option