

*Thank you so very much for your interest in T & B's Celebration Center Banquet Facility!
At T & B's Celebration Center, we pride ourselves on being the foremost facility in the area.
We've received incredible praise over the years from our customers, thanking us for the delicious
foods and friendly, efficient staff.*

*Our food selections are listed in this package. Should you desire something not listed in our
package, our talented kitchen staff can create just about any possible menu; the printed menu
selections are simply suggestions.*

*Our staff will set up and clean up after your function. Listed below are just a few
highlights of the Center:*

- ☞ Generous parking area; handicapped accessible.*
- ☞ Separate entrance, facilities, and bar area.*
- ☞ Professional-size stage for a head table or your entertainment.*
- ☞ Large solid-oak dance floor.*
- ☞ Elegant oversized mirrors decorating the walls.*
- ☞ Six-foot silk trees accented with white lights.*
- ☞ Full tableware and glassware, bar glassware; lovely cloth napkins.*
- ☞ Should you supply a cake for your event, it is cut and served by our staff.*
- ☞ Skirted Head Table, Cake Table, Gift Table, Decorated and Skirted Buffet Area.*
- ☞ Seating for : 350 people at tables (without a dance floor); about 140 people Classroom-Style.*

Once again, thank you for your interest in T & B's Celebration Center.

Sincerely,

*Amanda Saucier
Banquet Coordinator*

Please Call 474-0011

Full-Service Dinners

An Elegant Alternative to a Buffet. Sit Back and Relax While We Serve Your Guests.



Entrees

Stuffed Filet of Sole au Gratin	Market	Baked Stuffed Chicken	17.99
Broiled Salmon with Dill Sauce	Market	Chicken Marsala -with mushrooms and Marsala Sauce	17.99
Roast Loin of Pork with Stuffing	17.99	Chicken Teriyaki	17.99
Baked Ham with Pineapple & Raisin Sauce	17.99	Chicken Parmesan	17.99
Seafood Casserole with Cracker Topping	21.99	Chicken Cordon Bleu-stuffed with Ham & Swiss cheese	18.99
Baked Stuffed Shrimp	Market	Pasta Primavera -fresh vegetables over pasta	14.99
Turkey Dinner, Holiday Style	16.99	Beef Tips Teriyaki- with mushrooms and onions over rice	19.99
Broiled Scallops in Honey Sauce	Market	Pot Roast with Gravy	18.99
		Prime Rib au Jus (10 minimum)	29.99

Pre-Ordered Entree Selections:

You may choose: Three Entrees for 25 to 50 people; Two Entrees for up to 75 People;

****FULL-SERVICE DINNERS MAXIMUM OF 75 PEOPLE****

Please submit final count for each entree fourteen(14)days before event.

Appetizers A La Carte

Fruit Cup 1.99 • Fresh Melon Wedges 1.99 • Soup Du Jour 2.99 • Shrimp Cocktail Market

All dinners are served with:

Garden Salad • Hot Vegetable •

Choose One Starch per Entree: Baked Potato, Rice Pilaf, or Oven-Roasted Herbed Potatoes •

Fresh Baked Dinner Rolls & Butters • Choose One Dessert • Coffee, Decaf & Tea

Desserts - Please Choose One

Chocolate Mousse with Whipped Cream •

Cheesecake with Strawberries • Ice Cream Sundae

Brenda's Signature Desserts

(Optional Dessert Upgrades- Available for an Additional Charge)

Delicious~ Seasonal Desserts

Please, ask!

All prices are subject to 8% Maine state food tax, and 18% service & setup charge (20% for full service menu). Your final count (the guaranteed minimum for which you will be charged) must be submitted 7 days prior to event. Prices subject to change without notice.

Hors D'oeuvres & Starters

Transform your function into an event.



Hot Hors D'oeuvres

(priced per 50 pieces)

Boneless Chicken Fingers	49.00	Scallops Wrapped in Bacon	Market
Mozzarella Sticks,	45.00	Stuffed Mushroom Caps with Crabmeat Stuffing	59.00
Sweet Italian Meatballs (65-75 Meatballs)	49.00	Fresh Breaded Mushrooms	49.00
Swedish Meatballs	49.00	Mini Egg Rolls	55.00
Buffalo Wings with Ranch or Cool Dip	65.00	Jalapeño Poppers stuffed with Cheese	45.00
Miniature Quiche Assortment	70.00	Outback Nachos, chafing dish for 20 people, with Salsa	49.00
Chicken Wrapped in Bacon	69.00	Deluxe Hors d' Oeuvre Sampler Platter	79.00

Munchies

(priced per Person)

Pretzels	49¢
Pretzels w/ Homemade Honey Mustard	69¢
Potato Chips	49¢
Potato Chips & Onion Dip	69¢
Tortilla Chips & Salsa	69¢

Beverages

Punch Bowl (Up to 50 People)	22.00
Coffee by the Pot	7.99
Coffee Urn (3 & 1/2 pots)	22.99
Pitcher Soda / Lemonade / Iced Tea	6.99
Can Soda	1.39 ea.
Pitcher Orange or Cranberry Juice	7.99
Pitcher Milk	7.99

Cold Hors D'oeuvres

(priced per 50 pieces)

Iced Cocktail Shrimp with Cocktail Sauce	Market
Devilled Eggs	45.00
Finger Rolls - Seafood, Ham, Chicken or Egg Salad	69.00

Platters & Displays

Fresh Vegetable Platter with Dip	1.45 per person
Cheese Display with Assorted Crackers	1.59 per person
Deluxe Gourmet Cheeses & Crackers	2.99 per person
Sliced Pepperoni, Cheeses & Assorted Crackers	1.99 per person
Fresh Seasonal Fruit Display	1.79 per person
Fresh Fruits with Cheeses & Crackers	2.19 per person
Watermelon Basket (Up to 50 people) Seasonal	79.00 each
Fresh Fruit Peacock (Up to 150 people) Seasonal	299.00 each
(Beautiful Skewered Fruit fans out from a watermelon body)	
Assorted Mini Dessert Platter	1.50 per person

Cold Salads

(priced per person)

Pasta Salad	1.25 per person
Potato Salad	1.25 per person
Garden Salad	1.99 per person

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Luncheon Buffets

Deli Buffet

- ≈ Fresh Garden Salad Station featuring:
Lettuce, Tomatoes, Cucumbers, Onions
and Assorted Dressings
 - ≈ Platter of Fresh Sliced:
Lean Smoked Ham, Smoked Turkey & American Cheese
 - ≈ Assorted Fresh Breads & Rolls
 - ≈ Mustard and Mayonnaise
 - ≈ Pasta Salad or Potato Salad
 - ≈ Assortment of Olives & Pickles
 - ≈ Coffee, Decaf & Tea
- \$12.99 per person (25 person minimum)

Luncheon Buffet

- ≈ Finger Rolls, Choose Three Types:
Ham, Egg, Chicken or Seafood Salads
 - ≈ Platter of Fresh Sliced
Lean Smoked Ham, Smoked Turkey &
American Cheese
 - ≈ Assorted Fresh Breads & Rolls
 - ≈ Mustard and Mayonnaise
 - ≈ Fresh Garden Salad Station featuring:
Lettuce, Tomatoes, Cucumbers, Onions
and Assorted Dressings
 - ≈ Choice of two: Potato Salad, Pasta Salad, Pickled Beets or
Fresh Cut Coleslaw
 - ≈ Assortment of Olives & Pickles
 - ≈ Coffee, Decaf & Tea
- \$13.99 per person (40 person minimum)

Add Lasagna with Meat Sauce, Vegetable
Lasagna
or Baked Ziti au Gratin
to any Lunch or Deli Buffet
for 1.99 per person

Soup & Deli Buffet

Available until 2:00 p.m. Monday thru Friday only.

Fresh Garden Salad Station featuring Lettuce, Tomato, Onion and Assorted Dressings

Platter of Fresh Sliced Baked Ham, Smoked Turkey & American Cheese

Assorted Fresh Breads & Rolls, Mustard and Mayonnaise

Hot Homemade Soup du Jour with Crackers

Pasta Salad ● Assortment of Olives & Pickles

Chef's Dessert Selection ● Coffee, Decaf & Tea

\$13.99 per person (25 person minimum)

**** Add Mini Desserts to your Buffet for \$1.50 per person****

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Bountiful Hot Buffets

Deliciously Prepared & Beautifully Displayed



Hot Dinner Buffet

*Fresh Garden Salad Station featuring: Salad Greens, Tomato Wedges, Sliced Cucumbers & Onions
with Assorted Dressings & Croutons*

*Rainbow Rotini Pasta Salad · Assorted Olives & Pickles · Hot Vegetable du Jour · Rice Pilaf
Fresh Dinner Rolls with Butter & Margarine · Coffee, Decaf & Tea*

Choice of Two Hot Entrees

*Lasagna with Meat Sauce · Vegetarian Lasagna · Beef, Vegetarian or Chicken Stir Fry ·
Chicken Pot Pie · Baked Ziti Marinara au Gratin · Honey Mustard Chicken ·
Swedish, Sweet Italian, or BBQ Meatballs*

Two Entrees : \$15.99 per person (25 Person Minimum) Three Entrees: \$17.99 per person (40 Person Minimum)

Add a Carving Station - See "Buffet Enhancements"

Deluxe Hot Dinner Buffet

*Display of Fresh Sliced Seasonal Fruits · Garden Salad Station featuring: Salad Greens, Tomato Wedges,
Sliced Cucumbers & Onions, Seasoned Croutons and Assorted Dressings · Cottage Cheese ·*

Assorted Olives & Pickles · Fresh Dinner Rolls with Butter & Margarine · Coffee, Decaf & Tea

Choice of Two Salads:

*Potato Salad Dijonnaise · Macaroni Salad · Rainbow Rotini Pasta Salad · Fresh Cut Coleslaw ·
Three-Bean Salad · Pickled Beets · Marinated Mushrooms ·*

Choice of Two Hot Entrees (additional charge if two or more seafood)

*· Baked Stuffed Chicken · Sweet St. Louis Style BBQ Ribs · Chicken Parmesan ·
Chicken Marsala · Beef Stroganoff · Hawaiian Chicken · Sweet & Sour Pork · Beef Burgundy ·
Lasagna with Meat Sauce · Vegetarian Lasagna ·*

*Chicken, Vegetarian or Beef Stir Fry · Seafood Lasagna
Pot Roast with Gravy · Chicken Teriyaki · Baked Haddock with Cracker Topping ·*

Honey Mustard Chicken ·

Swedish, Sweet Italian, BBQ or Sweet & Sour Meatballs · Baked Ham with Pineapple Raisin Sauce

Choice of One Accompaniment :

Mashed Potatoes · Rice Pilaf · Oven Roasted Seasoned Potatoes

(Baked Potatoes or Oven Roasted Sweet Potatoes 50¢ extra)

Choice of One Hot Vegetable

*Vegetable Medley · Kernel Corn · Honey Glazed Carrots · String Beans Almandine ·
Peas & Pearl Onions · Broccoli or Cauliflower (seasonal)*

Two Hot Entrees: \$19.99 per person (50 Person Minimum) Three Hot Entrees \$21.99 per person (75 Person Minimum)

Add a Carving Station - See "Buffet Enhancements"

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Buffet Enhancements

Extra touches to thrill your guests.



Add a Carving Station to Your Buffet!

A perfect addition for your Buffet, carved to order for your guests.

<i>Prime Rib Carving Station</i>	<i>6.99 per person</i>
<i>Glazed Baked Ham Carving Station</i>	<i>4.59 per person</i>
<i>Roast Pork Loin Carving Station</i>	<i>4.59 per person</i>
<i>Roast Turkey Breast Carving Station</i>	<i>4.59 per person</i>

Elegant Dessert Stations

Brenda's Seasonal Dessert Station

Homemade desserts which reflect the delicious flavors of each season. *4.49 per person*

Strawberry Shortcake Station

Our delicious homemade biscuits, strawberries, and whipped cream. *4.49 per person*

New York Cheesecake Station

Luscious creamy slices of cheesecake, strawberries & whipped cream *4.49 per person*

Ice Cream Sundae Bar

Complete with vanilla ice cream, chocolate sauce, strawberries, jimmies, crushed M&M's, chopped nuts, whipped cream & cherries for the top. *4.49 per person*

Deluxe Dessert Station

When only the best will do, a stunning display of decadent desserts. Includes a chocolate mousse station, luscious cheesecake served with strawberries & whipped cream, beautiful petit fours and an array of luscious deluxe dessert bars. *6.95 per person*

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Breakfasts & Breaks



Continental Breakfast

Fresh-Baked Muffins

Assorted Donuts

Orange & Cranberry Juices

Coffees & Teas

\$7.99 per person

Add Sliced Fresh Seasonal Fruits for

\$1.99 per person

Hot Breakfast Deluxe Buffet

Scrambled Farm Fresh Eggs

Buttermilk Pancakes & French Toast

Maple Syrup

Bacon and Sausage

Home Fries

Fresh Muffins & Danish

Fresh Fruit Medley

Orange Juice/Cranberry Juice

Coffee, Decaf & Tea

\$13.99 per person (30 Person Minimum)

Hot Breakfast Buffet

Scrambled Farm Fresh Eggs

Bacon/Sausage

Home Fries

*Choice of Two: Muffins, Donuts, Danish or
Yogurt*

Orange Juice/Cranberry Juice

Coffee, Decaf & Tea

\$11.99 Per Person (30 Person Minimum)

Break Time

Donuts 1.30 each

Muffins or Danish 1.10 each

Fresh Baked Cookies 1.10 each

Fresh-Baked Brownies 1.00 each

*GORP (Granola, M&M's & Raisins)
1.49 per person*

Yogurt 1.39

Coffee by the Pot 7.99

Coffee Station (per person) 1.99

Coffee Urn (3 & 1/2 pots) 19.99

*Pitcher Soda / Lemonade /Iced Tea
6.29*

Can Soda 1.39 ea.

Pitcher Juice 7.99

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Conference & Meeting Menu

The Easiest Way to Plan a Successful Meeting or Seminar



Conference Menu

Start Off With:

Fresh Brewed Coffee, Decaf & Tea

Pick Two:

Freshly-Baked Muffins, Danish or Donuts

Orange & Cranberry Juice

Morning Break:

Refill of Coffee, Decaf & Tea

Lunch Time:

Fresh Garden Salad Station featuring:

Lettuce, Tomato, Onion and Assorted Dressings

Pasta Salad or Potato Salad

Olives and Pickles

Homemade Brownies

Soft Drinks & Coffee

Choose One Lunch Choice, below:

*Sliced Platter of Smoked Ham,
Turkey and American & Swiss Cheese
Assorted Fresh Breads & Rolls
Sandwich Condiments*

or

*Lasagna
with Meat Sauce or Vegetable
Lasagna
served with*

Afternoon Break:

Refill of Coffee

(Add Homemade Cookies for 1.50 per person)

18.99 per Person (25 Person Minimum)

All prices are subject to 8% Maine state food tax, and 18% service & setup charge (20% for full service menu). Your final count (the guaranteed minimum for which you will be charged) must be submitted 5 days prior to event. Prices subject to change without notice.

Our Policies



We hope this information answers most of your questions. If you should have additional queries, please feel free to call Amanda Saucier our Banquet Coordinator at 474-0011. Thank You.

Room Rental Information

The Room Fee is dependent upon the size of your party. All food and beverages are to be provided by T & B's Celebration Center, and are not allowed to leave the premises. You will be allowed to bring in a cake for your function. Daytime functions must end by 4:00 p.m. but will be negotiable depending upon function size and day. Upon availability the room can be rented at \$150.00 per extra hour. We reserve the right to move parties to a room suitable for the amount of guests guaranteed.

Planning & Final Counts

Upon booking, an estimated amount of guests and a non-refundable \$500 deposit is required.

Three weeks prior to your event, a revised estimate is required, if necessary. Your final requirements regarding menu & beverage selections, napkin color (white or burgundy), and room set up are due. And your non-refundable 50% deposit is due.

Five Days Prior: Your final count and final payment are due. If no final count is received, you will be billed for the original or revised estimate, whichever was submitted last.

For your convenience we are prepared to set up for 5% over your guarantee (does not apply to full service dinners). There is an extra charge for any people over that 5% allowance. T & B's Celebration Center is not responsible for providing meals to additional guests over the 5% allowance. We reserve the right, in extreme weather conditions, to not put your message on marquis at roadside.

Menu Pricing

Food and beverage prices are subject to change.

Deposits and Payments

A non-refundable deposit of \$500.00 is required to guarantee your event. Bookings remain tentative until a deposit and signed contract is returned to our Banquet Coordinator. This deposit is non-refundable, and required to guarantee your event. **Three Weeks Prior:** A non-refundable 50% deposit of the estimated final amount is due. **Five Days Prior:** Final payment is due. These requirements may be waived at the discretion of our Banquet Coordinator. We accept as payment: Cash, Personal or Business Checks, Check Cards, MasterCard, Visa & Discover. Billing must be authorized in advance by Banquet Coordinator.

Service Charges & Taxes

Maine State Tax (currently 8%), and 17 1/2% Service /Setup Charge is applicable to all food and (pre-ordered) beverages. A 20% Service Charge is applied should you order the Full Service Dinners. Should your organization be Tax-Exempt, you are required to supply us with a copy of Exemption certificate before your function date, in order to not be charged Maine State Tax.

Cancelation Policy

If your event is cancelled 30 days to 21 days in advance, 50 % of estimated total is due (based on your last estimate of attendance). If your event is cancelled less than 7 days in advance, the last guaranteed number is due in full.

Alcohol / Bar Policies

Maine State Law prohibits any alcohol (even champagne) to be brought onto the premises, or to be brought outside. It is illegal for minors under 21 to consume alcohol. Anyone caught furnishing alcohol to a minor will be asked to leave along with the minor. We proudly serve responsibly, using professional bartenders who reserve the right to discontinue alcohol service to anyone deemed intoxicated.

Smoking

In accordance with Maine State Law, T & B's Celebration Center is a smoke free environment.

Liability & Decorating

T & B's Celebration Center is not responsible for any articles on our premises before, during or after your function. We do not allow anything to be affixed or attached to surfaces with nails, tacks, tape, or by other means without prior consent from Banquet Coordinator. Use of confetti must be pre-authorized, and there is a cleanup charge for confetti if it is used. The customer assumes full responsibility for damages done to premises by themselves or guests. It is the customer's responsibility to pass this information along to anyone decorating or setting up equipment, etc. for them.

Off-Site Catering

T & B's Celebration Center gladly provides catering at outside locations. Generally there is a 150-person minimum for Off-Site Catering, and an additional \$200 delivery & breakdown fee.