

*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

Broiled Salmon with Dill Sauce	Market	Chicken Marsala -with mushrooms and Marsala Sauce	19.99
Roast Loin of Pork with Stuffing	19.99	Chicken Teriyaki	19.99
Baked Ham with Pineapple & Raisin Sauce	19.99	Chicken Parmesan	19.99
Seafood Casserole with Cracker Topping	24.99	Chicken Cordon Bleu-stuffed with Ham & Swiss cheese	21.99
Baked Stuffed Shrimp	Market	Pasta Primavera -fresh vegetables over pasta	16.99
Turkey Dinner, Holiday Style	19.99	Beef Tips Teriyaki- with mushrooms and onions over rice	24.99
Broiled Scallops in Honey Sauce	Market	Pot Roast with Gravy	22.99
Baked Stuffed Chicken	\$19.99	Prime Rib au Jus (10 minimum)	Market

### 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 2.29 • Fresh Melon Wedges 2.49 • Soup Du Jour 3.39 • 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 10 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	59.00	Scallops Wrapped in Bacon	Market
Mozzarella Sticks,	49.00	Stuffed Mushroom Caps with Crabmeat Stuffing	69.00
Sweet Italian Meatballs (65-75 Meatballs)	59.00	Fresh Breaded Mushrooms	55.00
Swedish Meatballs	59.00	Mini Egg Rolls	59.00
Buffalo Wings with Ranch or Cool Dip	85.00	Jalapeño Poppers stuffed with Cheese	49.00
Miniature Quiche Assortment	75.00	Outback Nachos, chafing dish for 20 people, with Salsa	59.00
Chicken Wrapped in Bacon	79.00	Deluxe Hors d' Oeuvre Sampler Platter	89.00

## Munchies

(priced per Person)

Pretzels	.49¢
Pretzels w/ Homemade Honey Mustard	.75\$
Potato Chips	.59¢
Potato Chips & Onion Dip	.75¢
Tortilla Chips & Salsa	.79¢

## Beverages

Punch Bowl (Up to 50 People)	35.00
Coffee by the Pot	8.99
Coffee Urn (3 & 1/2 pots)	29.99
Pitcher Soda / Lemonade / Iced Tea	7.99
Can Soda	1.49 ea.
Pitcher Orange or Cranberry Juice	8.99
Pitcher Milk	8.99

## Cold Hors D'oeuvres

(priced per 50 pieces)

Iced Cocktail Shrimp with Cocktail Sauce	Market
Devilled Eggs	55.00
Finger Rolls - Seafood, Ham, Chicken or Egg Salad	79.00

## Platters & Displays

Fresh Vegetable Platter with Dip	1.59 per person
Cheese Display with Assorted Crackers	1.79 per person
Deluxe Gourmet Cheeses & Crackers	3.39 per person
Sliced Pepperoni, Cheeses & Assorted Crackers	2.39 per person
Fresh Seasonal Fruit Display	1.99 per person
Fresh Fruits with Cheeses & Crackers	2.69 per person
Watermelon Basket (Up to 50 people) Seasonal	99.00 Each
Fresh Fruit Peacock (Up to 150 people) Seasonal	429.00 Each
(Beautiful Skewed Fruit fans out from a watermelon body)	
Assorted Mini Dessert Platter	1.75 per person

## Cold Salads

(priced per person)

Pasta Salad	1.35 per person
Potato Salad	1.35 per person
Garden Salad	2.49 per person

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.

# 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
- \$14.29 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
- \$15.49 per person (40 person minimum)

Add Lasagna with Meat Sauce, Vegetable  
Lasagna  
or Baked Ziti au Gratin  
to any Lunch or Deli Buffet  
for 2.49 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  
Coffee, Decaf & Tea
- \$15.49 per person (25 person minimum)

**\*\* Add Mini Desserts to your Buffet for \$1.75 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 or Teriyaki Chicken ·*

*Baked Stuffed Chicken \* Swedish, Sweet Italian, or BBQ Meatballs*

**Two Entrees : \$16.99 per person (25 Person Minimum)    Three Entrees: \$18.99 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 ·*

*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 · Chicken Cordon Bleu · 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 w/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: \$22.99 per person (50 Person Minimum)    Three Hot Entrees \$24.99 per person (75 Person Minimum)**

**Add a Carving Station - See "Buffet Enhancements"**

**\*\* Add Mini Desserts to your Buffet for \$1.75 per person \*\***

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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 (50 person minimum)</i>	<i>Market</i>
<i>Glazed Baked Ham Carving Station</i>	<i>5.49 per person</i>
<i>Roast Pork Loin Carving Station</i>	<i>5.49 per person</i>
<i>Roast Turkey Breast Carving Station</i>	<i>5.49 per person</i>

## Elegant Dessert Stations

### *Brenda's Seasonal Dessert Station*

*Homemade desserts which reflect the delicious flavors of each season.* 5.59 per person

### *Strawberry Shortcake Station*

*Our delicious homemade biscuits, strawberries, and whipped cream.* 5.59 per person

### *New York Cheesecake Station*

*Luscious creamy slices of cheesecake, strawberries & whipped cream* 5.59 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.* 5.59 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.* 7.95 per person

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# Breakfasts & Breaks



## Continental Breakfast

*Fresh-Baked Muffins*

*Assorted Donuts*

*Orange & Cranberry Juices*

*Coffees & Teas*

*\$8.99 per person*

*Add Sliced Fresh Seasonal Fruits for*

*\$2.29 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*

*\$15.29 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*

*\$13.49 Per Person (30 Person Minimum)*

## Break Time

<i>Donuts</i>	<i>1.49each</i>
<i>Muffins or Danish</i>	<i>1.25 each</i>
<i>Fresh Baked Cookies</i>	<i>1.25 each</i>
<i>Fresh-Baked Brownies</i>	<i>1.025 each</i>
<i>GORP (Granola, M&amp;M's &amp; Raisins)</i>	<i>1.99 per person</i>
<i>Yogurt</i>	<i>1.69</i>
<i>Coffee by the Pot</i>	<i>8.99</i>
<i>Coffee Station (per person)</i>	<i>2.09</i>
<i>Coffee Urn (3 &amp; 1/2 pots)</i>	<i>29.99</i>
<i>Pitcher Soda / Lemonade /Iced Tea</i>	<i>7.99</i>
<i>Can Soda</i>	<i>1.49 ea.</i>
<i>Pitcher Juice</i>	<i>8.99</i>

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.

# 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*

### Afternoon Break:

*Refill of Coffee*

*(Add Homemade Cookies for 1.75 per person)*

*19.99 per Person ( 25 Person Minimum)*

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# 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.

## 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-fundable, 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 18% 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 100-person minimum for Off-Site Catering, and an additional \$200 delivery & breakdown fee.