Not seeing what you want? Let us know. Our professional culinary team is capable of producing an unlimited variety of food options. See our menu for favorites and recommendations.
COLD HORS D’OEUVRES

Assorted Garden Vegetables with Herb Dip
Seasonal Fruits and Berries with Raspberry Yogurt Dip
Domestic Cheese Board
International & Domestic Cheese Board
Antipasto Platter
Antipasto al Carne
Assorted Sandwich Platter
Deli Tray
Grilled Wild Salmon
7-Layer Bean Dip
Smoked Salmon Mousse
Assorted Canapes
Prosciutto Ham with Roasted Peppers Wrapped Asparagus
Deviled Eggs with Assorted Garnishes
Jumbo Prawns on Ice
Bruschetta with Mozzarella Pesto
Prosciutto and Melon
Cocktail Prawns on Ice
Caprese Skewers

HOT HORS D’OEUVRES

Potstickers with Ginger Soy Sauce
Chicken Strips with Honey Mustard sauce
Petite Meatballs (Teriyaki, Swedish or BBQ)
Chicken Drummettes (BBQ and Spicy Sauce)
Lumpia with Sweet Chili Sauce
Spanakopita Triangles
Chicken Teriyaki Sate
Vegetarian Spring Rolls
Beef Brochette with Spicy Peanut Sauce
Coconut Prawns with Spicy Orange Sauce
Crab Stuffed Mushroom Caps
Baked Brie
Bacon Wrapped Prawns

Bangor Plaza Conference Center
(360) 396-5456
Buffets

Served with freshly brewed coffee, tea and iced tea. 60-minute serve time. Priced per person, with a 25-person minimum. We will be happy to quote you for groups under 25.

The Grand Buffets
Includes mixed field greens, marinated mushroom artichoke salad, Italian pasta salad, fresh-fruit tray, Chef’s choice side dish, market fresh vegetables and Chef’s choice dessert.

Prime Rib and One Entrée Choice
Roast Top Round and One Entrée Choice
Two Entrée Choices
Three Entrée Choices

**ENTRÉE CHOICES**
- Herb Roasted Chicken
- Braised Chicken
- Chicken Astoria
- Curry Chicken
- Cod Creole
- Sliced Sirloin Bordeaux
- Beef Mandarín Stir-Fry
- Cajun Chicken
- Spicy Pork Tips
- Thyme Roasted Pork with Pan Gravy
- Roast Turkey with Pan Gravy
- Cod au Gratin
- Pasta Primavera Alfredo
- Eggplant Parmesan
- Sirloin Tips with Mushrooms

**PREMIUM ENTRÉES**
(add 5.00 per person for each premium entrée substitution)
- Wild Salmon Teriyaki
- Wild Salmon Beurre Blanc
- Herb-Crusted Halibut
- Seafood Cannelloni
- Crab Ravioli
- Medallions of Tenderloin Bordelaise
- Rib Steak with Mushrooms and Rosemary
- Scampi-Style Prawns with Button Mushrooms
- Cajun Prawns
- Seafood Penne Alfredo
- Sicilian Seafood Pasta

**Italian Riviera**
Lasagna with ricotta, meatballs and sausage, chicken Marsala with mushrooms, penne Alfredo, Caesar salad, Italian pasta salad, marinated vegetable salad, seasonal fruit presentation, garlic sautéed vegetables, garlic bread, Chef’s dessert selection.

**Island Luau**
Kahlua roasted pork, sweet and sour Huli Huli chicken, Polynesian mahi-mahi, stir-fry vegetables, teriyaki fried rice, exotic fruit assortment, marinated vegetable salad, Szechwan noodle salad, rolls, butter and pineapple upside-down cake.

**International Buffet**
Includes each of the following stations as well as coffee service with freshly brewed coffee, decaffeinated coffee and iced tea and Chef’s choice dessert.

**Pasta Station (Prepared in Room)**
Tortellini and penne pastas, marinara, pesto and Alfredo sauces, garlic bread and garlic sautéed vegetables.

**Viva La Fiesta Station**
Marinated cilantro chicken, flour and corn tortillas, appropriate condiments and refried beans.

**Asian Wok Station**
Stir-fry beef, Szechwan noodle salad and steamed rice.

**Caesar Salad Station (Tossed in Room)**
Crisp romaine lettuce, garlic croutons, fresh Parmesan cheese and Caesar dressing.

Bangor Plaza Conference Center
(360) 396-5456