

Hors'd oeuvres, Appetizers, & Starters

Aussie Olives ~ Kalamata Olives with dusting of ground chili.

Italian Bruschetta ~ Grilled bread with diced tomato-onion salad with balsamic vinaigrette.

Italian-style Antipasto ~ Platter of salamis and hams, olives, and pickled vegetables.

Thai-style Chicken Skewers ~ Sautéed chicken on skewers with soy-honey glaze and Thai sweet chili dipping sauce.

Emily's Thai Chili & Garlic Chicken Wings ~ Chicken wing pieces baked in soy-garlic-sweet chili glaze.

Thai-style Lobster Spring Rolls (cold, not fried) ~ Rice-noodle wrapped spring rolls each with ½ lobster tail, sprouts, spring onion, lettuce, and served with dipping sauces (Thai chili and hoisin).

Thai Tiger Shrimp ~ Skewers of jumbo shrimp and fresh pineapple sautéed in Thai chili sauce.

Grilled Pancetta Seafood Skewers ~ Pan-grilled with choice of Tiger Shrimp- or Lobster-wrapped with pancetta.

Bacon-wrapped Scallops ~ Pan-seared scallops wrapped in bacon.

Crab Artichoke Dip (or can be cooked & served in individual portions) ~ Lump crab meat and sliced artichokes baked with a parmesan-herb cheese.

Stuffed Mushroom Caps ~ two filling options: Crabmeat and bread stuffing or cream cheese-green onion.

Crab Bruschetta ~Crabmeat salad on toasted bread.

Crab Balls ~ Fried crab meatballs (mixture of crab, breading, seasonings).

Seafood Wontons ~ baked wontons with cubes of fresh seafood and citrus sauce. Choose between cubes of tuna steak, Maine shrimp, bay or sea scallops, or a white fish such as cod or haddock.

Seafood Tacos or Quesadillas ~ Hard- or soft-shell tacos filled with a choice of seafood, cheese, green onions, and salsa. Options: Maine shrimp, crabmeat, lobster, or white fish (cod or haddock).

Maine Shrimp Cakes ~ Thai-style breaded Maine shrimp cakes served with Thai chili sauce.

Maine Salmon-Asparagus Twists ~ Asparagus wrapped with Duck-trap smoked salmon and herb cheese infused phyllo pastry.

Sautéed Mussels ~ steamed mussels with choice of a garlic-herb marinara, Thai chili and garlic sauce, or wine sauce.

Stuffed Veggies ~Vegetables (celery, cherry tomatoes, mushroom caps, cucumber, zucchini, etc.) stuffed with choice of Maine shrimp, crabmeat, sundried tomato cream cheese, horseradish cream cheese, or herb cream cheese.

Meatballs ~ Cocktail meatballs with choice of beef, turkey, pork (or mixed). Choice of Jane's sauces or basic gravies: sweet and sour with fresh pineapple or mandarin oranges, Italian marinara, BBQ, Swedish sour-cream & mushroom with dill, and sweet & tangy tomato-beef. Basic gravies include: beef, turkey or pork.

Trays ~ select from: Veggie/dip, Salami/Sausage, Assorted Cheese, Pickled Vegetables/Olives, Assorted Deli, or Chips/dips.

Minis ~ Mini sandwiches on mini-rolls or cocktail breads. Choice or seafood salads (crab, shrimp, lobster), deli (Rueben, ham & Swiss, roast beef & horseradish sauce), or Jane's favorites (rotisserie chicken salad, herb cream cheese with Maine shrimp & cucumber, turkey with cream cheese and cranberry sauce) or Vegetarian Options (grilled veggies and cream cheese, egg salad, tomato-basil).

Pizza or Calzones (stuffed bread) ~ Full-size or mini-with choice of sauce, cheese, toppings.

How many appetizers/starters do I need for my Party/Event/Dinner?

12 pieces per person times the number of people divided by the number of different appetizers.

Note: When appetizers are being served before a full dinner, halve the totals.

If the guest list has fewer than 45 people, plan on using roughly 6 different appetizers; for more than 45 guests, 8 types. The rule of thumb for smaller gatherings is that 3 types are suitable for 8 to 10 guests; 4 or 5 for 14 to 16 people.

Having an equal number of hot and cold foods is also helpful so that while one appetizer is heating in the oven, a cold one can be circulating, keeping everyone nibbling happily.

Soups/Stews/Chili

Cioppino ~ Italian seafood stew (tomato & red wine base) of scallops, shrimp, white fish, and mussels. Served with lemon garnish and crusty bread.

Fish Chowder ~ White fish (cod or haddock) with cream base, red-skinned potatoes and leeks. Optional: Add shrimp and/or scallops.

Grilled Scallop Gazpacho ~ Tomatoes, cucumbers, red onions, green bell peppers, with grilled scallops. Option for crunchy bacon. Can substitute shrimp for scallops.

French Onion Soup ~ Beef-based onion soup with cheese and grilled bread.

Curried Shrimp and Corn Chowder ~ new potatoes, fresh corn, Maine shrimp, and green onions in a cream based soup.

Jane's Multi-bean Chili ~ Ground beef (or ground turkey or chunks of chicken breast) with onions and multiple beans in a tomato based – top with cheese or sour cream.

Maine Baked Bean Soup ~ baked beans with diced tomatoes, corn, and herbs.

Cold Summer Salads and Side Dishes

Baby Spinach & Fruit Salad ~ Baby spinach, cherry tomatoes, red onion, mandarin oranges, blueberries or raspberries, with a orange-Dijon vinaigrette or honey French dressing.

Italian Romaine Salad ~ Romaine lettuce with grated parmesan cheese, spring onions, green olives, plum tomatoes ,and Italian vinaigrette dressing. Optional: shrimp, chicken, bacon, ham, or beef.

Iceberg Wedge Salad ~ Wedges of iceberg lettuce with grated cheese (your choice), hard-cooked egg, crisp bacon, and dressing (your choice).

Maine Chopped Salad ~ assorted lettuce (seasonal) chopped with vegetables, avocado, goat cheese, and vinaigrette dressing.

Greek Chopped Salad ~ assorted lettuce (seasonal) chopped with onions, olives, goat cheese, and lemon vinaigrette dressing.

Italian Chopped Salad ~ Chopped romaine lettuce, plum tomatoes, green olives, pepperoncini, salamis, roasted vegetables, and oil/vinegar dressing.

Caprese ~ Platter of slices fresh mozzarella and tomatoes with sweet basil.

Seasonal Fruit Salad ~ a mix of strawberries, raspberries, blackberries and blueberries.

Jane's Maine Cole Slaw ~ Shredded cabbages and carrots with spring onion, apples, dried cranberries, and sugared walnuts with a creamy celery seed dressing.

German-style Cole Slaw ~ Shredded cabbage with a sweet vinaigrette dressing.

German-style Cucumber Salad ~ Cucumbers thinly sliced with onions and sour cream and dill vinaigrette dressing.

German-style New Potato Salad (can be served warm or cold) ~ Red-skin potatoes, spring onions, with honey-Dijon vinaigrette (crispy bacon optional).

Jane's American Potato Salad ~ Russet potatoes, yellow onion, Dijon-mayo, celery seed.

Mid-west Potato Salad with Egg ~ Russet potatoes, yellow onion, hard-cooked eggs, mayonnaise, parsley.

American-style Deviled Eggs ~ Hard-boiled eggs dressed in Dijon-mayo sauce with a dusting of paprika.

Traditional Macaroni Salads ~ Choice of pasta tossed either with a mayonnaise-based pickle-onion sauce or Dijon-vinaigrette.

Maine Shrimp Pesto Pasta Salad ~ Shrimp with pesto-mayo dressing mixed with your choice of pasta.

Rotisserie Chicken Salad ~ chopped roasted chicken in Dijon-mayo herb sauce.

Emily's Thai Chili Cucumber-Tomato Salad ~ Sliced Holland cucumbers, diced tomato, diced onion with a Thai chili and balsamic vinaigrette dressing.

Red Radish Salad

Choose between German or Chinese sauces – both are sweet-tangy.

Chinese Tomato Salad ~ sliced fresh tomatoes with sugar.

Sichuan Cold Noodles ~ Spicy Chinese noodles with spring onion, sesame seeds, chili and soy sauce.

Sichuan Pao Cai ~ spicy pickled vegetables - cabbage, carrots, onions in rice vinegar (not to be confused with Kimchee).

Pai Huangua ~ Cucumbers in garlic and sesame vinaigrette.

Casseroles

Polish-style Stuffed Cabbage ~ Green cabbage leaves stuffed with ground beef (or turkey) and rice. Covered in crushed tomato sauce.

Italian Lasagna ~ Layered noodles with ricotta, Parmesan & mozzarella cheese and tomato sauce (your choice of marinara sauce, meat sauce, pepperoni sauce, or sausage sauce).

Seafood Lasagna ~ layered noodles with creamy cheese sauce and seafood. Topped with parmesan cheese and Italian breadcrumbs.

Eggplant Parmesan ~ Grilled & herbed slices of eggplant layered with ricotta & mozzarella cheese, and marinara sauce. Topped with parmesan cheese.

Baked Ziti ~ Ziti pasta baked with marinara or meat sauce (your choice) and ricotta, mozzarella, and parmesan cheeses.

Tuna-Noodle ~ Not the cafeteria food you remember! Tuna with egg noodles, corn, 4 cheeses, and panko crust.

Noodle Kugel ~ Just like Bubby used to make in NYC. Noodles with mixture of cottage cheese & sour cream, golden raisins, and cinnamon/nutmeg.

Jane's Macaroni and Cheese ~ Elbow noodles with a blend of 4 cheeses and topped with Italian breadcrumbs. Options: Add lobster, shrimp, and ham, top with crispy bacon.

Breakfast/Brunch Casserole ~ Bacon or ham, fried new potatoes, eggs and cheeses.

Enchilada Breakfast Casserole ~ All the Mexican flavors of enchiladas in this egg and cheese dish. Option: Add chicken or beef.

Hot Side Dishes

Sweet Potatoes ~ select from candied, baked, or baked fries.

White Potatoes ~ select from roasted, boiled, mashed, or baked.

Carrots ~ Select from buttered, glazed, or drunken.

Corn on the Cob ~ Fresh corn on the cob with butter and seasonings (or can be cut as side dish).

Oven Roasted Veggies ~ select from cauliflower, eggplant, Brussel sprouts, zucchini, asparagus, onions, cherry tomatoes, and other seasonal options.

Chinese Stir-fry /Sautee Veggies ~ select from broccoli, asparagus, zucchini, pea pods, eggplant, green beans, and other seasonal options.

Peas and Chinese Sausage ~ Peas stir-fried in slices of Chinese sweet sausage.

Special Chinese Dishes - Eggplant options include brown sauce with green peppers or sweet chili sauce. Green beans - can be stir fried and add an onion, ground pork, and chili pepper topping.

Jane's New England Baked Beans ~ traditional sweet baked beans. Optional: Bacon, hot dogs, or polish sausage.

Jane's Oregon Baked Beans ~ baked mixture of 5 beans, onions, and herbs. Optional: Bacon or polish sausage.

Meat/Seafood Dishes

Sautéed Seafood with Pasta ~ Select from shrimp, scallops, mussels, lobster sautéed in butter and garlic – option to add marinara or pesto sauce. Serve over linguini or other pasta or rice.

Wrapped Tails ~ Italian pancetta- or American bacon-wrapped lobster tail or Tiger Prawns. Can also be made with chicken breast, pork tenderloin, beef tenderloin, or lamb chops.

American Meat Loaf – Beef or turkey meat loaf (individual servings or large loaf) topped either with bacon or tomato sauce.

Meatballs ~ Dinner-sized meatballs with choice of beef, turkey, pork (or mixed). Choice of Jane's sauces or basic gravies: sweet and sour with fresh pineapple or mandarin oranges, Italian marinara, BBQ, Swedish sour-cream & mushroom with dill, and sweet & tangy tomato-beef. Basic gravies include: beef, turkey or pork. Serve with rolls as sandwich, rice or noodles or as a casserole with other sides.

Sloppy Joes ~ Like Aunt Butz used to make when we were kids at the Jersey shore. Beef or turkey with a sweet tomato sauce. Served with hamburger-style rolls.

Italian Sausage and Peppers ~ Pan-fried Italian Sausage with green bell pepper slices and onions in tomato sauce served with choice of pasta (spaghetti, penne, rigatoni, or other large pasta)

Ham ~ glazed ham (choice of glazes – pineapple, Honey Dijon, maple syrup & brown sugar)

Stuffed Meats ~ stuffing of bread, mushrooms, onions, herbs (crabmeat can be added to stuffing). Select from pork chops, meat loaf, pork loin, beef skirt steak,

chicken or turkey breast, whole roasting chicken, capon, Cornish game hens.

Pork (tenderloin or pork fillets or chops – Chinese style (Cha Siu Rou), German-style (with apples), German-style with sauerkraut, German-style with cranberry-sauerkraut gravy, American-style with cranberry-onion glaze.

Beef Ruladen ~ Beef wrapped around carrots and pickles then roasted until tender.

Chicken or Veal Marsala ~ Tender medallions of chicken or veal cooked in Marsala wine with sliced mushrooms.

We can source and deliver your meat for grilling. Just let us know your needs.

Belfast Breeze Inn

Catering Menu

Home-cooked food by our staff and owner, Dr. Jane Liedtke.

Jane is a co-owner of Bay Leaf Cottages & Bistro as well as the Belfast Breeze Inn. She is pure and simple, a foodie. She has lived in the US, Germany and China and has traveled to 24 countries.

Recipes are time-honored German, Italian, Chinese favorites ~ with a twist! We focus on flavor, fresh ingredients, locally sourced foods, and quality preparation.

We will prepare foods for your event, party, wedding, shower, anniversary, birthday.... We deliver or you pick up at the Inn.

We ask that you make your “wish list” in advance to allow us time to source ingredients not readily found in the region and prepare the food with care and love.

Contact: 207-505-5231