

Buffet Wedding Menu

The Buffet Wedding Package includes: Four Passed Hors d'Oeuvres for Cocktail Hour, Buffet Dinner, Complimentary Cake Cutting and After Dinner Coffee & Tea.

This package is priced at \$99++ /person with additional add -on options available.

Passed Hors d'Oeuvres

Cold Hors d'Oeuvres

Deviled Egg with Paprika & Olive
Smoked Salmon Canapé with Capers, Dill & Boursin
Potato Pancake with Piquillo Crème Fraîche, Chives
Prosciutto Wrapped Melon with Balsamic
Marinated Vegetable Crostini with Boursin
Tomato & Basil Bruschetta on Grilled Baguette
Beef Tenderloin Crostini with Horseradish Cream
Lobster Salad on Crostini
Antipasti Skewer

Hot Hors d'Oeuvres

Crab Stuffed Mushrooms
Mini Crab Cakes with Remoulade
Kalamata Olive and Artichoke Tartelette
Chicken Satay with Spicy Peanut Sauce
Bacon Wrapped Scallops
Crispy Shrimp Tempura with Mango Chutney
Wild Mushroom Tartelette with Gruyere & Onion
Beef Wellington
Assorted Mini Quiche
Goat Cheese, Fig & Prosciutto Flatbread

All food and beverage prices are subject to Maine State Food & Beverage Tax (8%), Guest Service Charge (15%) and Administrative Charge (5%).

As always, we are happy to customize a menu to meet your taste and dietary needs. Certain menu changes may increase the wedding package per person total.

Cheesesteak Spring Rolls

Salad & Soup

Choose one of the following:

House Salad Spring Greens, Carrot, Tomato, Cucumber, Radish, Balsamic Vinaigrette

Organic Arugula Salad Blueberries, Goat Cheese, Candied Pecans, Beet Vinaigrette

Caesar Salad Romaine Lettuce, Garlic Croutons, Parmigiano-Reggiano

New England Clam Chowder

Chef's Seasonal Soup

Vegetarian Minestrone

◆◆◆◆◆

Rolls & Butter

◆◆◆◆◆

Vegetable Sides

Choose two of the following:

Herbed & Buttered Broccoli

Grilled Asparagus

Seasonal Vegetable Medley

Green Beans Almandine

Starch Sides

Choose two of the following:

Yukon Gold Mashed Potatoes

Herb Infused Rice Pilaf

Truffled Fingerling Potatoes

Citrus and Scallion Cous Cous

◆◆◆◆◆

Mains

Choose two of the following:

Seasonally Glazed Pork Tenderloin

Pan Roasted Salmon

Prime Rib

Seasonal Herb Rubbed Statler Chicken

Butternut Squash Ravioli (v)

Carving Station

(add-on option, \$5 ++ per person)

Seasonally Glazed Pork Tenderloin ◆ Prime Rib ◆ Roasted Turkey

*All food and beverage prices are subject to Maine State Food & Beverage Tax (8%),
Guest Service Charge (15%) and Administrative Charge (5%).*

*As always, we are happy to customize a menu to meet your taste and dietary needs.
Certain menu changes may increase the wedding package per person total.*

Deluxe Buffet Wedding Menu

The Deluxe Buffet Wedding Package includes: Four Passed Hors d'Oeuvres for Cocktail Hour, Two Stationary Hors D'Oeuvres for Cocktail Hour, a Sparkling Wine Toast, Buffet Dinner, Complimentary Cake Cutting and After Dinner Coffee & Tea.

This package is priced at \$109++ /person with additional add-on options available.

Hors d'Oeuvres

Cold Passed Hors d'Oeuvres

Deviled Egg with Paprika & Olive
Smoked Salmon Canapé with Capers, Dill & Boursin
Potato Pancake with Piquillo Crème Fraîche, Chives
Prosciutto Wrapped Melon with Balsamic
Marinated Vegetable Crostini with Boursin
Tomato & Basil Bruschetta on Grilled Baguette
Beef Tenderloin Crostini with Horseradish Cream
Lobster Salad on Crostini
Antipasti Skewer

Hot Passed Hors d'Oeuvres

Crab Stuffed Mushrooms
Mini Crab Cakes with Remoulade
Kalamata Olive and Artichoke Tartelette
Chicken Satay with Spicy Peanut Sauce
Bacon Wrapped Scallops
Crispy Shrimp Tempura with Mango Chutney
Wild Mushroom Tartelette with Gruyere & Onion
Beef Wellington
Assorted Mini Quiche
Goat Cheese, Fig & Prosciutto Flatbread
Cheesesteak Spring Rolls

All food and beverage prices are subject to Maine State Food & Beverage Tax (8%), Guest Service Charge (15%) and Administrative Charge (5%).

As always, we are happy to customize a menu to meet your taste and dietary needs. Certain menu changes may increase the wedding package per person total.

Stationary Displays

Crudités with Seasonal Dipping Sauces

Local & International Cheese & Fruit

Baked Brie en Croute with Toasted Almond Slivers & Raspberries

Poached Shrimp Cocktail

Mezze Platter with Hummus, Baba Ghanouj, Tabouleh & Toasted Pita Chips

Salad & Soup

Choose one of the following:

House Salad Spring Greens, Carrot, Tomato, Cucumber, Radish, Balsamic Vinaigrette

Organic Arugula Salad Blueberries, Goat Cheese, Candied Pecans, Beet Vinaigrette

Caesar Salad Romaine Lettuce, Garlic Croutons, Parmigiano-Reggiano

New England Clam Chowder

Chef's Seasonal Soup

Vegetarian Minestrone

◆ ◆ ◆ ◆ ◆

Rolls & Butter

◆ ◆ ◆ ◆ ◆

Vegetable Sides

Choose two of the following:

Herbed & Buttered Broccoli

Grilled Asparagus

Seasonal Vegetable Medley

Green Beans Almandine

Starch Sides

Choose two of the following:

Yukon Gold Mashed Potatoes

Herb Infused Rice Pilaf

Truffled Fingerling Potatoes

Citrus and Scallion Cous Cous

◆ ◆ ◆ ◆ ◆

Mains

Choose two of the following:

Seasonally Glazed Pork Tenderloin

Pan Roasted Salmon

Prime Rib

Seasonal Herb Rubbed Statler Chicken

Butternut Squash Ravioli (v)

Carving Station

(add-on option,

\$5 ++ per person)

Seasonally Glazed Pork Tenderloin ◆ Prime Rib

◆ Roasted Turkey

All food and beverage prices are subject to Maine State Food & Beverage Tax (8%),
Guest Service Charge (15%) and Administrative Charge (5%).

As always, we are happy to customize a menu to meet your taste and dietary needs.
Certain menu changes may increase the wedding package per person total.

Plated Wedding Menu

The Plated Wedding Package includes: Four Passed & Two Stationary Hors d'Oeuvres for Cocktail Hour, a Sparkling Wine Toast, Full Plated Dinner (including your choice of Entrées, a Soup or Salad, Rolls and Butter), Complimentary Cake Cutting and After Dinner Coffee & Tea.

This package is priced at \$119+/-/person with additional add-on options available.

Hors d'Oeuvres

Cold Passed Hors d'Oeuvres

Deviled Egg with Paprika & Olive
Smoked Salmon Canapé with Capers, Dill & Boursin
Potato Pancake with Piquillo Crème Fraîche, Chives
Prosciutto Wrapped Melon with Balsamic
Marinated Vegetable Crostini with Boursin
Tomato & Basil Bruschetta on Grilled Baguette
Beef Tenderloin Crostini with Horseradish Cream
Lobster Salad on Crostini
Antipasti Skewer

Hot Passed Hors d'Oeuvres

Crab Stuffed Mushrooms
Mini Crab Cakes with Remoulade
Kalamata Olive and Artichoke Tartelette
Chicken Satay with Spicy Peanut Sauce
Bacon Wrapped Scallops
Crispy Shrimp Tempura with Mango Chutney
Wild Mushroom Tartelette with Gruyere & Onion
Beef Wellington
Assorted Mini Quiche
Goat Cheese, Fig & Prosciutto Flatbread

Cheesesteak Spring Rolls

*All food and beverage prices are subject to Maine State Food & Beverage Tax (8%),
Guest Service Charge (15%) and Administrative Charge (5%).*

*As always, we are happy to customize a menu to meet your taste and dietary needs.
Certain menu changes may increase the wedding package per person total.*

Stationary Displays

Crudités with Seasonal Dipping Sauces

Local & International Cheese & Fruit

Baked Brie en Croute with Toasted Almond Slivers & Raspberries

Poached Shrimp Cocktail

Mezze Platter with Hummus, Baba Ghanouj, Tabouleh & Toasted Pita Chips

Plated Dinner Menu

Dinners include rolls and butter, seasonal vegetable & a starch.

Choose three entrées (including one vegetarian option) & one salad or soup.

Salad & Soup

Choose one of the following:

House Salad Spring Greens, Carrot, Tomato, Cucumber, Radish, Balsamic Vinaigrette

Organic Arugula Salad Blueberries, Goat Cheese, Candied Pecans, Beet Vinaigrette

Caesar Salad Romaine Lettuce, Garlic Croutons, Parmigiano-Reggiano

New England Clam Chowder

Chef's Seasonal Soup

Vegetarian Minestrone

♦ ♦ ♦ ♦ ♦

Entrée Selections

Entrée selections are served with the Chef's seasonal choice of sauce, vegetable and starch.

Select two entrée options from below (we suggest one option to be a vegetarian option):

Pork Tenderloin

Baked Haddock

Filet Mignon

Butternut Squash Ravioli (v)

Pan Roasted Salmon

Eggplant Lasagna (v)

Statler Chicken

Wild Mushroom Risotto (v)

Add a Lobster Tail to any selection - MKT. Price

♦ ♦ *All wedding dinners require a preorder for entrée items.* ♦ ♦

*All food and beverage prices are subject to Maine State Food & Beverage Tax (8%),
Guest Service Charge (15%) and Administrative Charge (5%).*

*As always, we are happy to customize a menu to meet your taste and dietary needs.
Certain menu changes may increase the wedding package per person total.*

Wedding Add On Options

All Wedding Add-On Options are priced per person.
Pick & choose as you please!

Sparkling Wine Toast

\$8 per glass/person

Choose one of the following: Sparkling Rose, Champagne, Prosecco

Wine Pour at Dinner

\$8 per glass/person

Includes one House Red Wine & one House White Wine

Stationary Displays

\$6 per person

Crudités with Seasonal Dipping Sauces

Local & International Cheese & Fruit

Baked Brie en Croute with Toasted Almond Slivers & Raspberries

Poached Shrimp Cocktail

Mezze Platter with Hummus, Baba Ghanouj, Tabouleh & Toasted Pita Chips

Raw Bar

\$25 per person

Oysters on the Half Shell, Chilled Lobster, Poached Shrimp,
Lemons, Mignonette & Cocktail Sauce

*All food and beverage prices are subject to Maine State Food & Beverage Tax (8%),
Guest Service Charge (15%) and Administrative Charge (5%).*

*As always, we are happy to customize a menu to meet your taste and dietary needs.
Certain menu changes may increase the wedding package per person total.*