



WEDDING MENU

33 ISLAND AVENUE, PEAKS ISLAND, ME 04108 (207)766-5100 x3

Hors D' Oeuvres

~Displays~

Vegetable Crudités with Dip	\$125
Cheese, Fruit & Cracker Tray	\$185
Brie en Croute with Fresh Fruits, Crackers & French Bread	\$165
Scallion Hummus with Toasted Pita (or Crackers)	\$95
Grilled Vegetable Platter with Balsamic Reduction	\$140
Herbed Lollipop Lamb Chops with Tzatziki	\$190
Jumbo Shrimp Cocktail	\$140
Export Ale Mussels	\$120
Maine Smoked Seafood Platter	\$240
Smoked Salmon Platter	\$230
Chocolate Dipped Strawberries	\$85

~Butlered~

Prices based on quantities of 50 pieces

Mild Sausage Stuffed Mushrooms	\$85
Crab Stuffed Mushrooms	\$120
Mini Beef Wellington	\$135
Garlic Sausage Slider with Dipping Sauce	\$100
Pork Dumplings	\$115
Prosciutto Wrapped Scallops	\$140
Prosciutto Wrapped Asparagus	\$125
Prosciutto Wrapped Melon	\$125
Prosciutto Wrapped Dates (Baked)	\$125
Pork Dumplings	\$115
Vegetable Spring Rolls	\$85
Fresh Spanakopita	\$115
Tuscan Bruschetta	\$115
Mini Filo w/Brie & Raspberry	\$115
Scallops Wrapped in Bacon	\$140
Bacon Wrapped Casino Shrimp	\$140
Maine Crab Cakes with Cucumber Dill Sauce	\$140
*Mini Lobster Rolls	Market
*Lobster Bruschetta	Market

Pricing not including 8% sales tax and a 20% administrative service & set-up fee

** Market driven items subject to change*

Jewel Island Buffet Menu

\$55/Guest

~Soups~

Choose One

- New England Clam Chowder

~Salads~

Choose One

- Mesclun Greens with Seasonal Vegetables & Sherry Vinaigrette
- Caesar Salad with Garlic Croutons & Aged Parmesan Cheese
- Cous Cous with Marinated Vegetables & Balsamic Vinaigrette

~Entrees~

Choose Three

- Blackened Chicken Breast with Black Bean Mango Salsa
- Chicken Parmesan Served with Penne Pasta & Pomodoro
- Pasta Primavera with Fresh Sautéed Vegetables & Lemon Pepper Sauce
- Butternut Squash Ravioli Drizzled with a Marsala Herb Cream
- Chicken Marsala
- Haddock with Lemon Butter Crumb
- Mediterranean Beef Tips with Tomato, Feta & Capers
- Stuffed Pork Loin with Andouille Sausage, Spinach, Buttermilk Stuffing & Spanish Sauce
- Baked Haddock Au Gratin
- Beef Stroganoff

Complete with dinner rolls & Chef's choice of starch & seasonal fresh vegetable

Great Diamond Buffet Menu

\$65/Guest

~Soups~

Choose One

- Lobster Bisque
- Cioppino (Seafood Stew)
- New England Clam Chowder

~Salads~

Choose One

- Mesclun Greens with Seasonal Vegetables & Sherry Vinaigrette
- Classic Caesar
- Field Greens with Pistachios & Caramelized Onions with Balsamic Vinaigrette
- Vine Ripe Tomato Display with Fresh Mozzarella
- Mesclun Greens Topped with Garden Vegetables, Kalamata Olives, Feta Cheese, Pepperoncini & Greek Vinaigrette

~Entrees~

Choose Three

- Baked Stuffed Haddock with Crab Stuffing & Lobster Cream Sauce
- Carved Prime Rib with Au Jus
- Teriyaki Pineapple Salmon (Ginger-Honey)
- Gorgonzola Beef Tips with Mushroom-Bacon Cream Sauce
- Spinach & Eggplant Four Cheese Napoleon
- Chicken Cordon Bleu
- Chicken Marbella
- Cranberry Sage Stuffed Chicken
- Pork Tenderloin with Green Peppercorn Brandy Sauce
- Butternut Squash Ravioli with Cranberry Cream

Complete with dinner rolls & Chef's choice of starch & seasonal fresh vegetable

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Steamed Maine Lobster Feast

Buffet Menu

Price per guest is market driven

- New England Clam Chowder
- Steamed Mussels Served in a Classic White Wine, Garlic & Butter Sauce
- 1 ¼ Pound Maine Lobster*
- Corn on the Cob
- Turned Red Bliss Potatoes
- Assorted Breads & Butter

Chicken, beef or vegetarian options available



Plated Dinner Menu

Dinners include choice of soup *OR* salad,

~Soups~

Choose One

- New England Clam Chowder
- Lobster Bisque
- Cioppiono (Seafood Stew)

~Salads~

Choose One

- Field Greens with Pistachios & Caramelized Onions with Balsamic Vinaigrette
- Vine Ripe Tomato Display with Fresh Mozzarella
- Cous Cous with Marinated Vegetables & Balsamic Vinaigrette
- Mesclun Greens Topped with Garden Vegetables, Kalamata Olives, Feta Cheese, Pepperoncini & Greek Vinaigrette

~Entrees~

Choose Two

Butternut Squash Ravioli Drizzled with a Marsala Herb Cream Sauce	\$65
Filet of Salmon Topped with a Citrus Fruit Salsa	\$70
Crab Stuffed Flounder	\$70
Grilled Rack of Lamb with Merlot Glaze	\$75
*Roasted Halibut with a Lobster Cream Sauce	\$70
Filet Mignon	\$70
Filet Mignon & Maine Lobster Tail	\$85
Baked Scallops Au Gratin with a Mushroom Cream Sauce	\$70
Eggplant Milanese	\$65
Chicken Marbella	\$65
Prime Rib Au Jus	\$70
*Maine Lobster	Market

Complete with dinner rolls & Chef's choice of starch seasonal fresh vegetable

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The Castaway Dinner Package

\$75/Guest

🌀Hors D'oeuvres🌀

- Vegetable Crudités with Dip
- Cheese, Fruit & Cracker Tray
- Jumbo Shrimp Cocktail

🌀Buffet Dinner🌀

Soup

- New England Clam Chowder

Salad

- Mesclun Greens with Seasonal Vegetables & Sherry Vinaigrette

Entrees

- Butternut Squash Ravioli Drizzled with a Marsala Herb Cream
- Haddock with Lemon Butter Crumb
- Mediterranean Beef Tips with Tomato, Feta & Capers

Complete with dinner rolls & Chef's choice of starch & seasonal fresh vegetable

Suggested Beverage Service

\$105 per person including beverage service

- Open Beer, Wine & Champagne – Including butlered wines at dinner

The Bay View Dinner Package

\$95/Guest

🌀Hors D'oeuvres🌀

- Cheese, Fruit & Cracker Tray
- Jumbo Shrimp Cocktail
- Puff Pastry Dijon Chicken
- Mini Filo Ratatouille

🌀Buffet Dinner🌀

Soup

- Lobster Bisque

Salad

- Vine Ripe Tomato Display with Fresh Mozzarella

Entrees

- Baked Stuffed Haddock with Crab Stuffing & Lobster Cream Sauce
- Carved Prime Rib with Au Jus
- Spinach and Eggplant 4 Cheese Napoleon

Complete with dinner rolls & Chef's choice of starch & seasonal fresh vegetable

Suggested Beverage Service

\$135 per person including beverage service

- Open full bar up to call brands – Including butlered wines at dinner
- No shots or doubles

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The Highliner Dinner Package

\$125/Guest

🌀Hors D'oeuvres🌀

- Cheese, Fruit & Cracker Tray
- Jumbo Shrimp Cocktail
- Raw Bar
- Scallops Wrapped in Bacon
- Maine Crab Cakes with Cucumber Dill Sauce
- Mini Lobster Rolls

🌀Plated Dinner🌀

Soup

- Chilled Garden Gazpacho with Lobster

Salad

- Field Greens with Pistachios & Caramelized Onions with Balsamic Vinaigrette

Entrees

- Roasted Halibut with a Lobster Cream Sauce
- Filet Mignon & Maine Lobster Tail

Complete with dinner rolls & Chef's choice of starch & seasonal fresh vegetable

Suggested Beverage Service

\$165 per person including beverage service

- Open full bar – Including butlered wines at dinner
- No Shots or Doubles

Desserts

\$5/Guest

🌀Assorted Cakes & Cheesecakes🌀

🌀Cupcake Display🌀

- Chocolate & Vanilla

🌀Assorted Petit Fours & Macaroons🌀

🌀Assorted Pies🌀

🌀Candy Bar🌀

🌀Ice Cream Bar🌀

Children's Menu

\$15/Child – 10 & Under

All children's meals served with Fries & a Pickle

Chicken Tenders

All white tenders with Fries & BBQ Sauce

Macaroni and Cheese

Grilled Cheese

White Bread with American Cheese

🌀Children's Buffet🌀

\$20/Child – 10 & Under

Choose 2 options, Fries Included

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Beverage Service

A credit card number must be provided prior to the event & full balance will be charged including tax and gratuity immediately following the event.

Fixed Price Open Bar

Not to exceed six hours

Open Cocktail Hour – TBD

\$30/Guest

Open Beer, House Wine & Champagne

\$40/Guest

Full Open Bar Excluding Top Shelf Premiums

Prices do not include shots or doubles

Based On Consumption Open Bar

Clients are expected to pay for beverages based on guest consumption including:

Fountain Sodas

Captain Eli's Bottled Drinks

Beers

House Wines by the Glass

Well Drinks

Call Brands

Top Shelf Premiums

Cash Bar

A cash bar places full responsibility of payment upon each guest.

Satellite Bar

\$250/Each

Tented events requiring full-service satellite bars will have an additional fee including remote bar, linen & full beverage set-up bartender.

Pre-Determined Price/Time Limit

Bar is open until price cap or time cap is reached.

Additional options including specialty cocktails available upon request.

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