



## HORS D'OEUVRES *(Select any four)*

### SERVER PASSED

#### Candied Maple Bacon Wrapped Gouda

#### Lobster Corn Fritter

*Jalapeno Aioli*

#### Chicken Lollipop

*Blueberry Maple Bourbon Glaze*

#### Asparagus and Blue Cheese Tart

*Port Reduction*

#### Sweet Sausage Stuffed Cremini Mushrooms

#### Assorted Crostini

*Bruschetta • Tuna Poke •*

*Olive tapenade with Roasted Tomato Chutney*

#### Filo Cup

*Duck Confit, Mango-Pomegranate Salsa  
and Toasted Almonds*

#### Prosciutto Wrapped Fruit

*Balsamic Drizzle and Basil*

## ON DISPLAY

#### Charcuterie Board

*Variety of Cured Meats, Cheeses and House Made  
Pickled Vegetables*

#### Mediterranean Crudite

*Hummus • Tapenade • Baba Ganoush*

*Tabbouleh • Olive assortment • Pita chips*

*Assorted Grilled and Raw Vegetables*

#### Baked Brie Wheel

*Seasonal Chutney served with Crostini  
and Crackers*

#### House Made Chips and Spreads

*Caramelized Onion and Bacon • Smoked Trout •  
Pimento Cheese*

## SALAD *(Select one)*

### Seasonal Salad

*Artisanal Greens, Seasonal Fruit, Candied Nuts, Goat Cheese and  
Raspberry Vinaigrette*

### Classic Caesar Salad

*Croutons and Parmesan Cheese*

### Market Salad

*Tender Baby Greens, Vine Ripened Tomatoes, Cucumbers and  
Balsamic Vinaigrette*

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## Entrees *(Select two)*

*All Entrees include Chef's Selection of Seasonal Vegetable, Side and Fresh Baked  
Rolls with Butter. Carrabassett Coffee and a Selection of Premium Teas will be  
provided post dinner service.*

### Hanger Steak

*Maple Bourbon Marinated and Chargrilled with Candied  
Bacon Crumble*

### Cinnamon Cumin Roasted Pork Tenderloin

*Roasted Peaches*

### Roasted Atlantic Salmon

*Parmesan Cream Sauce, Blistered Tomatoes, Garlic and Baby Spinach*

### Roasted Stuffed Statler Chicken

*Creamy Spinach, Mushroom, and Sundried Tomato Filling with Pan  
Sauce and Crispy Prosciutto Flakes*

### Polenta

*Roasted Vegetable Ragout*

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***Please let your wedding coordinator  
know of any dietary needs.***