



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

### 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*)

**Kale Salad**

*Quinoa, Mandarin Oranges, Feta and Champagne Vinaigrette*

**Classic Caesar Salad**

*Croutons and Parmesan Cheese*

**Market Salad**

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

**Seasonal Salad**

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

**Beef Tenderloin**

*Wild Mushroom Bordelaise and Brandied Mushrooms*

**Baxter IPA Braised Short Ribs**

**Roasted Statler Chicken**

*Raspberry, Apple and Brie Stuffing, Fruit Compote and Toasted Pistachios*

**Swordfish**

*Blood Orange Beurre Blanc, Candied Citrus and Tarragon*

**Roasted Pork Chop**

*Black Pepper and Brown Sugar crusted with a Bacon Onion Jam*

**Poblano Pepper**

*Stuffed with Spanish Rice over a Warm Black Bean and Tomato  
Succotash with an Avocado Crema*