



The Bigelows

HORS D'OEUVRES

SERVER PASSED

Lobster Corn Fritter

Jalapeño Aioli

Candied Maple Bacon Wrapped Gouda (GF)

Asparagus and Blue Cheese Tart

Port Reduction

Sweet Sausage Stuffed Cremini Mushrooms (GF)

Filo Cup

Duck Confit, Mango Salsa and Toasted Almonds

Prosciutto Wrapped Fruit (GF)

Balsamic Drizzle and Basil

Tuna Poke

Sriracha Aioli, Wonton, Pickled Onion, Sesame Seeds

*Gluten Free upon request

Beef Bulgolgi Lettuce Wrap (GF, DF)

Wasabi Rice Cracker, Lettuce, Cilantro, Pickled Radish

Grilled Beef Focaccia

Horseradish Sauce, Pepper Relish

Chicken Cordon Bleu

Gruyere Cheese, Dijonnaise

Assorted Arancini (GF)

Spinach Pesto with Herbed Aioli • Beet with Whipped Lemon Goat Cheese • Parmesan & Ricotta with Smoked Tomato Chutney

Select any four choices

SALAD

Classic Caesar Salad

Croutons and Parmesan Cheese

Kale Salad (GF)

Quinoa, Mandarin Oranges, Feta and Champagne Vinaigrette

*Vegan upon request

Market Salad (GF, DF, Vegan)

Tender Baby Greens, Vine Ripened Tomatoes, Carrots, Onion, Cucumbers and Balsamic Vinaigrette

Seasonal Salad (GF, Nuts)

Artisanal Greens, Seasonal Fruit, Candied Nuts, Goat Cheese and Blueberry Maple Vinaigrette

Select one

ENTREES

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 (GF)

Wild Mushroom Bordelaise and Brandied Mushrooms

Baxter IPA Braised Short Ribs (DF)

Braised in Tomato Beef Stock, Parmesan Crisp, Caramelized Pearl Onions, Rosemary

Roasted Statler Chicken (GF, Nuts)

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

Swordfish (GF)

Blood Orange Beurre Blanc, Candied Citrus and Tarragon

Roasted Pork Chop (GF)

Black Pepper and Brown Sugar crusted with a Bacon Onion Jam

Poblano Pepper (GF, V)

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

Polenta (GF, V)

Roasted Vegetable Ragout, Shaved Parmesan Cheese

*Vegan upon request

Select any two choices

*GF - Gluten Free || DF - Dairy Free || V - Vegetarian || Nuts - Nut Allergy.

Please let your wedding coordinator know of any dietary needs.

ON DISPLAY

Charcuterie Board

Variety of Cured Meats, Cheeses and House Made Pickled Vegetables

Mediterranean Crudite (V)

Hummus • Tapenade • Baba Ganoush • Tabbouleh • Pita Chips Olive Assortment • Assorted Grilled and Raw Vegetables

Baked Brie Wheel (V)

Seasonal Chutney served with Crostini and Crackers

House Made Chips and Spreads

Caramelized Onion and Bacon • Smoked Trout • Pimento Cheese

*Gluten Free upon request

Maine Oysters +5 ea. (Minimum of 25)

Blood Orange Mignonette • Blueberry Mignonette, Ponzu • Cocktail Sauce • Lemon

PLEASE NOTE: ALL PRICING IS BASED PER PERSON, AND SUBJECT TO A 22% SERVICE CHARGE AND MAINE STATE TAX. FOOD AND BEVERAGE PRICING IS NOT CONTRACTED UNTIL FINAL INVOICE IS RECEIVED.