

Cranberry Peak

HORS D'OEUVRES

SERVER PASSED

Select
any three
choices

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

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

SALAD

Select
one

Classic Caesar Salad

CROUTONS and PARMESAN CHEESE

Market Salad (GF, DF, Vegan)

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

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.

Select
any two
choices

Grilled Bistro Steak (GF)

Garlic Tomato Confit and Blue Cheese Sauce

Maple Cider Glazed Pork Tenderloin (GF, DF)

Pancetta Lardons and Hard Cider Reduction

Roasted Salmon (GF, DF)

Honey Dijon Glaze and Fried Leeks

Caprese Stuffed Chicken Breast (GF)

Tomatoes, Shallots, Basil and Mozzarella finished with
Balsamic Reduction Drizzle

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

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

Please let your wedding coordinator know of any dietary needs.

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.