



HORS D'OEUVRES *(Select any three)*

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)*

Classic Caesar Salad

Croutons and Parmesan Cheese

Market Salad

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

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.*

Grilled Bistro Steak

Garlic Tomato Confit and Blue Cheese Sauce

Maple Cider Glazed Pork Tenderloin

Pancetta Lardons and Hard Cider Reduction

Roasted Salmon

Honey Dijon Glaze and Fried Leeks

Polenta

Roasted Vegetable Ragout

Caprese Stuffed Chicken Breast

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

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