



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

Coastal Seafood

*Variety of fresh smoked and cured seafood with selection
of sauces.*

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

*with Seasonal Chutney served with Crostini
and Crackers*

House Made Chips and Spreads

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

SALAD *(Select one)*

Wedge Salad

*Iceberg Lettuce, Pickled Red Onion, Maple Candied Bacon, Vine
Ripened Tomatoes and Housemade Blue Cheese Dressing*

Kale Salad

Quinoa, Mandarin Oranges, Feta and Champagne Vinaigrette

Classic Caesar Salad

Croutons and Parmesan Cheese

Seasonal Salad

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

Surf and Turf

Beef Tenderloin topped with Shrimp and Béarnaise

Beef Tenderloin

Pancetta Leek Ragout and Fried Leeks

Swordfish

Herbed Fennel Crust, Shaved Radish and an Asparagus Puree

Roasted Duck Breast

Apricot Glazed with Grand Mariner and Caramelized Onions

Pistachio and Herb Crusted Lamb Chop

Braising Jus and Fried Shallots

Poblano Pepper

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