

The Sugarloafer

HORS D'OEUVRES

SERVER PASSED

Select
any four
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

Coastal Seafood

Variety of Fresh Smoked and Cured Seafood with Selection of Sauces.

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

Kale Salad (GF)

Quinoa, Mandarin Oranges, Feta and Champagne
Vinaigrette *Vegan upon request

Seasonal Salad (GF, Nuts)

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

Wedge Salad (GF)

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

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.

Surf and Turf (GF)

Beef Tenderloin topped with Shrimp and Béarnaise

Beef Tenderloin (GF)

Pancetta Leek Ragout and Fried Leeks

Swordfish (GF)

Herbed Fennel Crust, Shaved Radish and an Asparagus Puree

*Dairy Free upon request

Roasted Duck Breast (GF, DF)

Apricot Glazed with Grand Mariner and Caramelized Onions

Pistachio & Herb Crusted Lamb Chop (GF, DF, Nuts)

Braising Jus and Fried Shallots

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.

Select
any two
choices

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.