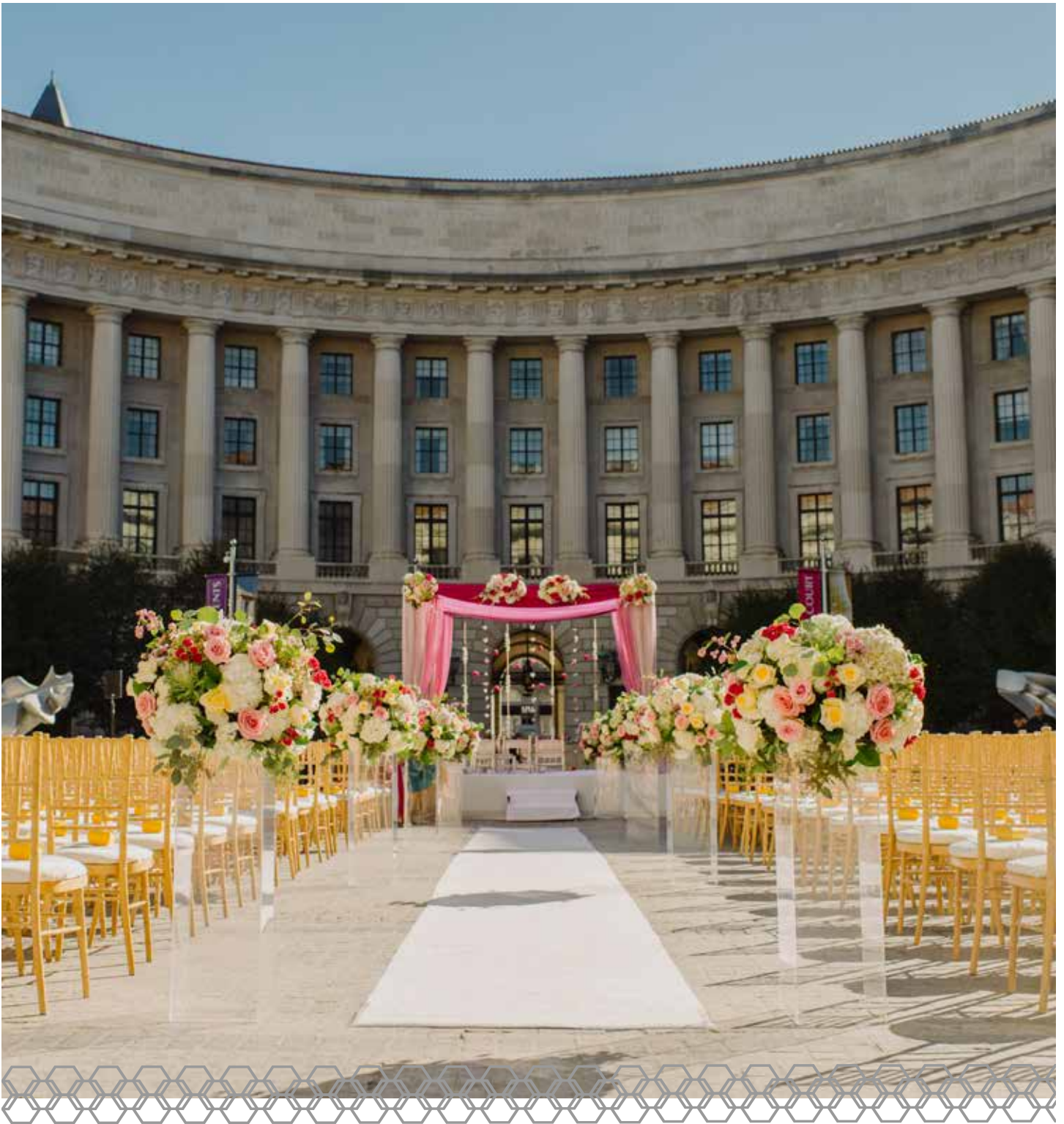


Wedding Menu



Wedding Package



Congratulations on your special day! Our inclusive Wedding Package offers:

- A five-hour hosted bar
- A cocktail hour with your selection of five passed hors d'Oeuvres
- A three-course dinner with wine service and champagne toast
- All tables, fine china, flatware, glassware, and votive candles
- Your choice from our collection of table linens and napkins
- Complimentary Chiavari chairs with your choice of cushion color
- One bartender for every 100 guests

Custom menus are available upon request. We look forward to creating an unforgettable wedding experience for you, your family, and guests. We vow to impress.

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COCKTAIL HOUR

Hors d'Oeuvres

Cocktail Hour Enhancements

LATE NIGHT SNACKS

BEVERAGES

Beverage Service

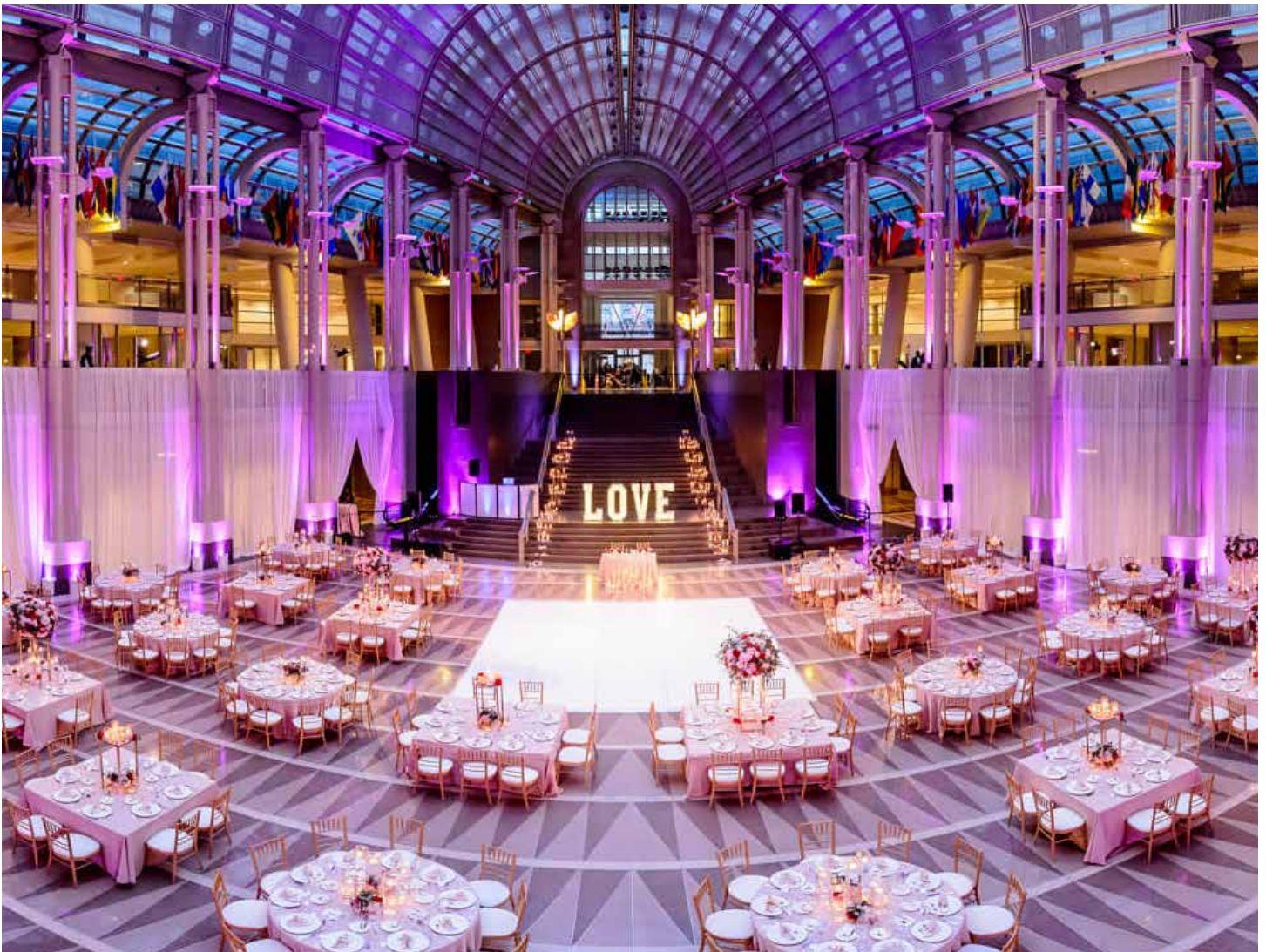
Elevated Beverage Service

PLATED DINNERS

First Course

Entrées

Desserts



Cocktail Hour



HORS D'OEUVRES | COCKTAIL HOUR ENHANCEMENTS

Hors d'Oeuvres



Please choose five passed Items for your cocktail hour.

COLD ITEMS

SEAFOOD

SMOKED SALMON DEVILED EGG (GF)

MINI LOBSTER ROLL (NF)

LOBSTER MEDALLION (NF)

on Cucumber Toast with Coriander Seedling Mayonnaise

SALMON TATAKI (GF)

Yuzu Sauce

ROASTED SHRIMP (NF)

Chimichurri Tomato Salsa

MEAT

JAMBON BEURRE (NF)

on Brioche Toast

ANTIPASTO SKEWER (NF)

Cherry Tomato, Mozzarella, Salami, and Cheese Tortellini

FILET MIGNON CROSTINI (NF)

Balsamic Onion Marmalade and Blue Cheese Crumbles

POULTRY

BLACKENED BREAST OF CHICKEN (NF)

Avocado and Black Bean Salsa on a Tortilla Chip

TANDOORI CHICKEN (GF)

in Cucumber Cup with Yogurt Raita

VEGETARIAN

ROASTED VEGETABLE AND TOMATO SALAD (NF)

in A Miniature Phyllo Basket

GOAT CHEESE AND PORT WINE SHALLOT CONFIT (GF)

on Walnut Toast

GRANNY SMITH APPLE SLICES (GF)

Roquefort Mousse

MOZZARELLA AND WATERMELON LOLLIPOP (GF)

Balsamic Syrup

GRILLED ARTICHOKE

Asiago Cheese on Walnut Toast

HOT ITEMS

SEAFOOD

MINI SMOKED SALMON CROQUE MONSIEUR (NF)

Purple Mustard Sour Cream

MOROCCAN CHERMOULA MARINATED SHRIMP (NF)

Tzatziki Sauce

BLUE CRAB CAKE

Avocado and Lemon Aioli

MEAT

CHILEAN STYLE BEEF EMPANADA (NF)

Mango Salsa

LAMB MEATBALL (NF)

Tomato Za'atar Sauce

SHORT RIB BURGER (NF)

Caramelized Onions

MINI BARBECUED PORK TACO (NF)

LAMB LOLLIPOP

Chimichurri Sauce

POULTRY

ROASTED CHICKEN AND BRIE (NF)

with Cranberries on a Baguette Toast

CHICKEN CARNITAS SERVED IN PHYLLO CUP (NF)

Chimichurri Sauce

CHICKEN SATAY

Plum Sauce

VEGETARIAN

VEGETARIAN SAMOSA (NF)

Raita Sauce

SPANAKOPITA (NF)

Phyllo Envelope filled with Spinach and Feta

WILD MOREL MUSHROOM QUICHE (NF)

FRIED BUFFALO MOZZARELLA (NF)

Pomodoro Sauce

BAKED CAULIFLOWER TURMERIC SHOOTER (NF)

VEGETARIAN EMPANADA (NF)

Harissa Hummus

Cocktail Hour Enhancements

Pricing is per guest, unless otherwise noted.

SUSHI NORI AND SASHIMI (GF) | \$28.00

Three pieces per person. Sushi attendant required (\$350/attendant, reserve two weeks in advance).

Served with Pickled Ginger, Wasabi, and Soy Sauce

NIGIRI

Salmon, Shrimp, White Fish, Eel, Yellowtail, Salmon Roe

MAKI

California Roll, Eel Roll, Avocado Roll,
Two Varieties of Vegetable Rolls

INTERNATIONAL STREET FOOD | \$28.00

CHICKEN AND GREEN ONION YAKITORI

Soy Sauce

PORK SHOULDER MINI BAO BUN

Shredded Vegetables, Cilantro and Plum Sauce

CHICKEN KEBOB

Spicy Peanut Sauce

CHIMICHURRI FISH TACO

Tomato Salsa served on a Crispy Tortilla Shell

POTATO AND VEGETABLE PATTIE

Mint Chutney

HUMMUS BAR | \$19.00

Soft and Silky Chick Pea Dip served with Pita Bread

CLASSIC, ROASTED GARLIC, AND HARISSA HUMMUS

Assorted Toppings including Toasted Pine Nuts, Feta Cheese,
Diced Tomatoes, Carrots, Celery, and Cucumber Dip

BURRATA BAR | \$19.00

A Creamy, Mozzarella Style Cheese

Orange, Arugula, Toasted Pine Nuts, Sun Dried Tomato, Roasted
Garlic, Heirloom Cherry Tomatoes, Pesto, Balsamic Vinegar, and
Extra Virgin Olive Oil

TAPAS STYLE | \$39.00

Three plates per person.

GRILLED GOAT CHEESE SANDWICH (NF)

Baby Seedling Salad

MIDDLE EASTERN STYLE LAMB KEBOB

Biryani Rice

SLOW COOKED SHORT RIBS (NF)

Roasted Garlic Mashed Potatoes, and Red Wine Sauce

MEDITERRANEAN BRANZINO

Roasted Garlic Mashed Potatoes, Carrots, Cumin Sauce

VEGETABLE RATATOUILLE

Black Olive Sauce over Farro

ROASTED BALSAMIC MARINATED PORTOBELLO

MUSHROOM (GF)

Medley of Grain Pilaf

Plated Dinners



FIRST COURSE | ENTRÉES | DESSERTS

Plated Dinners



Three-course plated dinners include freshly baked breads and coffee service. Pricing based on entree selection, per guest, unless otherwise noted.

FIRST COURSE

BLUE CRAB BISQUE (GF)

Brioche Croutons and Aioli

ROASTED CAULIFLOWER AND TURMERIC SOUP (GF, NF)

CHILLED TOMATO CONSOMME (GF, NF, VG)

WATERMELON, WILD WATERCRESS AND CRUMBLD GREEK FETA (GF, NF)

Citrus Dressing

MIXED BABY GREENS (GF)

Goat Cheese Crumbles, Toasted Pine Nuts,
Duck Prosciutto Garnish, Basil Goat Cheese Emulsion

BABY SPINACH (GF, NF)

Roasted Yellow and Red Beets, Dried Apricot,
Raspberry Vinegar Emulsion

WARM GOAT CHEESE CIGAR (VG)

Baby Greens, Pomegranate Vinaigrette

FRESH BURRATA AND SEASONAL TOMATO CARPACCIO (GF, NF)

Saba and Extra Virgin Olive Oil

ROASTED ASPARAGUS SALAD (NF)

Pecorino Shavings, Brioche Croutons, Ravigote Emulsion

ENHANCEMENTS

TRUFFLED POTATO LEEK SOUP AND BABY GREENS SALAD

(GF, NF) | \$2.00

Provençal Artichoke and Baby Green Salad,
Roasted Bell Pepper Emulsion

CIOPPINO SOUP AND TOMATO MOZZARELLA SALAD

(GF, NF) | \$2.00

Mini Tomato and Mozzarella Pearl Salad, Balsamic Vinaigrette

TRIO OF DOMESTIC SHRIMP (GF) | \$4.50

Tandoori Shrimp On A Bed Of Chayote Slaw
Roasted Charmoula Marinated Shrimp
Shrimp Bisque Shooter

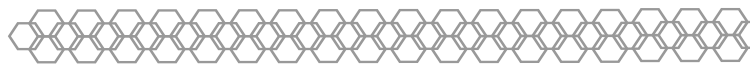
MINI LOBSTER ROLL (GF) | \$2.50

Raw Vegetable Slaw, Tarragon Aioli

BLUE CRAB CAKE AND LAMB LETTUCE SALAD | \$4.50

Spicy Tomato Aioli

Plated Dinners



Three-course plated dinners include freshly baked breads and coffee service. Pricing based on entree selection, per guest, unless otherwise noted.

ENTRÉES

SEAFOOD

To preserve and protect our oceans, only farm-raised fish is served, unless noted otherwise.

BAKED WILD ARCTIC CHAR (GF, NF) | \$185.00

Cauliflower and Broccoli Risotto, Oyster Mushroom Fricassee, Pinot Noir Beurre Rouge

PAN ROASTED HERB MARINATED WILD HALIBUT FILLET (NF) | \$185.00

Not Available November–March

Sea Asparagus, Mashed Potatoes, Clam Sauce

FILLET OF SALMON (GF, NF) | \$185.00

Fingerling Potatoes, Sautéed Green Beans, Purple Mustard Sauce

MEDITERRANEAN BRANZINO FILLET (GF, NF) | \$185.00

Vegetable Paella, Saffron Sauce

POMEGRANATE GLAZED RED DRUM (GF) | \$185.00

Sundried Fruit Rice Pilaf, Saffron Orange Sauce

BUTTER POACHED LOBSTER (GF, NF) | \$195.00

Chive Mustard Mashed Potatoes, Braised Leeks, Pinot Noir Beurre Rouge

CRAB CRUSTED SALMON FILLET (GF, NF) | \$190.00

Roasted Garlic Mashed Potatoes, “Le Puy” Lentil Casserole, Balsamic Beurre Blanc

POULTRY

MACADAMIA NUT CRUSTED BREAST OF CHICKEN (NF) | \$180.00

Mashed Hawaiian Sweet Potatoes, Oyster Mushroom Fricassée, Lilikoi Sauce

OVEN SEARED BREAST OF CHICKEN (GF) | \$180.00

Leek, Spring Onion and Medjool Date Confit, Pinot Noir Sauce

GREEN CURRY CHICKEN BREAST (NF) | \$180.00

Shiitake Mushroom Risotto, Green Beans, Red Wine Sauce

ROASTED PARMESAN CRUSTED CHICKEN BREAST (NF) | \$180.00

Roasted Cherry Tomatoes, Farro, Basil Beurre Blanc

PAN SEARED CHICKEN BREAST (GF, NF) | \$180.00

Trio of Roasted Fingerling Potatoes, Oregon Morel Mushrooms Fricassee, Champagne Cream Sauce

MEAT

PAN SEARED BEEF TENDERLOIN (GF, NF) | \$210.00

Medley Of Roasted Potatoes, Sautéed Wild Mushrooms, Juniper Berry Sauce

PAN SEARED BALSAMIC MARINATED BEEF TENDERLOIN (NF) | \$210.00

Asparagus Tips with Caramelized Onions, Crushed Fingerling Potatoes, Shallot Cabernet Reduction

OVEN ROASTED BEEF TENDERLOIN (GF, NF) | \$210.00

Potatoes “Risotto Style”, Yellow And Green French Beans, Madeira Onion Sauce

PAN ROASTED BEEF TENDERLOIN (GF, NF) | \$210.00

Raclette Potatoes Gratin, Sautéed Green Beans, Juniper Berry Sauce

AUSTRALIAN LAMB LOIN (GF, NF) | \$195.00

Gorgonzola Creamy Polenta, Braised Fennel, Balsamic Bell Pepper Sauce

SLOWLY BRAISED SHORT RIBS (GF, NF) | \$195.00

Roasted Garlic Mashed Potatoes, Sautéed Spinach, Cabernet Sauvignon Red Wine Sauce

Plated Dinners



Three-course plated dinners include freshly baked breads and coffee service. Pricing based on entree selection, per guest, unless otherwise noted.

DUOS

BEEF TENDERLOIN WITH CRAB CAKE (GF, NF) | \$220.00

Trio Of Cauliflower “Risotto Style”, Sautéed Swiss Chard, Madeira Tarragon Sauce

BREAST OF CHICKEN WITH “TRUE NORTH” SALMON

FILLET (GF, NF) | \$195.00

Creamy Gorgonzola Polenta, Braised Fennel, Sun Dried Tomato Sauce

BEEF TENDERLOIN WITH NOVA SCOTIA LOBSTER (GF, NF) | \$225.00

Succotash Style Corn, Morel Mushrooms, Baby Spinach

CUMIN DUSTED BEEF TENDERLOIN WITH CHERMOULA

MARINATED DOMESTIC SHRIMP (NF) | \$220.00

Saffron Potato Cake, Yellow and Green Squash Fricassee, Preserved Lemon Sauce

BEEF TENDERLOIN AND ROCKFISH (NF) | \$210.00

House Made Spaetzle, Green Bean Fricassee, Shallot Red Wine Sauce

BEEF TENDERLOIN WITH ROASTED BREAST OF

CHICKEN (GF, NF) | \$210.00

Truffle Mashed Potatoes, Yellow and Green Beans, Syrah Wine Sauce

BEEF TENDERLOIN WITH DIVER SCALLOPS (NF) | \$220.00

Leeks Confit Risotto, Port Wine Sauce

VEGETARIAN OPTIONS

A vegetarian option may be selected to compliment your chosen entrée.

ROASTED SPAGHETTI SQUASH TIMBALE (NF, GF)

Mixed Grain Pilaf, Grilled Tofu, Tomato Oregano Sauce

STUFFED PEPPERS (NF, GF)

Ratatouille and Couscous, Sautéed Tofu, Charred Tomato Sauce

ORGANIC QUINOA, CORN, AND FAVA BEAN SUCCOTASH (NF, GF)

Chimichurri Drizzle

VINE RIPE TOMATO STUFFED (NF, GF)

Provencale Vegetables, Herb Marinated Tofu, Black Olive Sauce

SEASONAL VEGETABLE RISOTTO (NF, GF)

Impossible “Meatballs”, Smoked Bell Pepper Sauce

NORTH AFRICAN VEGETABLE TAGINE (NF)

Samolina Couscous with Raisin

DESSERTS

CHOCOLATE LADY FINGER NAPOLEON (NF)

Light Chocolate Mascarpone Mousse layered with Lady Fingers and Brownie Crumble, Red Currant Sauce

TURKISH COFFEE VERRINE

Espresso Sponge, Fresh Orange Custard, Poached Apricots, Pistachio Tuile

THE SNICKERS BAR

Chocolate Short Bread, Caramel Brulée Center, Peanut Mousse, Roasted Cacahuètes, Vanilla Bean Cream, Raspberry Sauce

BANANAS FOSTER CRÈME BRÛLÉE (GF)

Caramelized Bananas in Rum, Orange Custard, Cinnamon Pecan Stick

CANDIED LEMON TART (NF)

Lemon Custard, Red Currants, Spiced Streusel Crunch, Toasted Meringue, Red Currant Sauce

FLOURLESS CHOCOLATE CAKE SPHERE (GF)

Hawaiian Lava Sea Salt Caramel Center, Hazelnut Crunch, Milk Chocolate Sauce

Late Night Snacks



Late Night Snacks



Pricing is per piece, unless otherwise noted. Minimum order of 50% of guest count per item required.

MINI REUBEN SANDWICH | \$7.50

MINI GRILLED CHEESE | \$7.50

with House Made Kettle Chips

PLEASE SELECT TWO:

SMOKED SALMON AND MOZZARELLA (NF)

Purple Mustard

CLASSIC HAM AND SWISS (NF)

Sour Cream

APPLE AND BRIE (VG)

Basil Pesto

SHORT RIB MAC AND CHEESE | \$8.00

Creamy, home-style cheddar macaroni and cheese with shredded short ribs. Served individually.

MINI GRILLED CHICKEN BREAST SLIDER | \$8.00

with Sweet Potato Crisps

MINI BEEF SLIDER | \$8.00

with Sweet Potato Crisps

WARM MINI CHURROS | \$7.00

with Chocolate Sauce

CHOCOLATE CHIP COOKIE | \$7.00

with Milk Shooter

HOUSE MADE KETTLE CHIPS (GF, NF) | \$8.00

PLEASE SELECT THREE:

CHIMICHURRI SPICE

Oregano, Basil, Parsley, Kosher Salt, Black Pepper, Smoked Paprika

MEXICAN MOLE SPICE

Cumin, Cocoa, Red Chile Powder, Cinnamon

CHEDDAR CHEESE

JERK SPICE

All Spice, Garlic, Nutmeg, Cinnamon, Cloves

LEMON PEPPER

Lemon Zest, Black Peppercorn, Onion Powder, Garlic Powder

Beverages Menu



Standard Beverage Service

BAR SERVICE

Tito's Handmade Vodka
Tanqueray Gin
Bacardi White Rum
Jose Cuervo Gold Tequila
Bulleit Bourbon
Jack Daniels Whiskey
Johnnie Walker Red Scotch Whiskey

WINE BY THE GLASS

François Montand Brut • Sparkling | France
Dough • Chardonnay | California
Excelsior • Cabernet Sauvignon | South Africa

DOMESTIC BEER

Bud Light
Miller Lite

IMPORT AND CRAFT BEER

Allagash White Wheat (seasonal)
Tröegs Sunshine Pilsner (seasonal)
Devil's Backbone Vienna Lager
Bells Two Hearted IPA
Dogfish Head 60 Minute IPA
Stella Artois Belgian Lager
Peroni 0.0 (non-alcoholic)

DINNER WINE

Please select two still wines for dinner service.

WHITE WINE

Zenato • Pinot Grigio | Italy
Château De Fontenille Entre deux Mers • Sauvignon Blanc | France
Big Cork • Sauvignon Blanc | Maryland
Pine Ridge • Chenin Blanc + Viognier | California
Novellum • Chardonnay | France
Dough • Chardonnay | California

RED WINE

Elouan • Pinot Noir | Oregon
Carlos Serres Rioja Reserva • Tempranillo | Spain
Cannonball • Merlot | California
High Note • Malbec | Argentina
Château Grand Jean Bordeaux Rouge • Cabernet Blend | France
Excelsior • Cabernet Sauvignon | South Africa

Elevated Beverage Service

Elevate your beverage service with top shelf spirits and choose from our exceptional wine selections for an additional \$30.00 per person.

BAR SERVICE

Grey Goose Vodka
Bombay Sapphire Gin
Brugal Anejo Rum
Patron Silver Tequila
Woodford Bourbon
Crown Royal Whiskey
Johnnie Walker Black Scotch Whiskey

WINE BY THE GLASS

Gloria Ferrer Brut • Sparkling | California
Stags' Leap • Chardonnay | California
Pike Road • Pinot Noir | Oregon

DOMESTIC BEER

Bud Light
Miller Lite

IMPORT AND CRAFT BEER

Allagash White Wheat (seasonal)
Tröegs Sunshine Pilsner (seasonal)
Devil's Backbone Vienna Lager
Bells Two Hearted IPA
Dogfish Head 60 Minute IPA
Stella Artois Belgian Lager
Peroni 0.0 (non-alcoholic)

DINNER WINE

Please select two still wines for dinner service.

WHITE WINE

McBride Sisters Black Girl Magic • Riesling | California
Tiefenbrunner • Pinot Grigio | Italy
Elk Cove • Pinot Gris | Oregon
Decoy • Sauvignon Blanc | California
Di Majo Norante • Falanghina | Italy
Stags' Leap • Chardonnay | California

RED WINE

Pike Road • Pinot Noir | Oregon
G.D. Vajra • Barbera D'Alba | Italy
Seghesio • Zinfandel | California
Château Fontenille Bordeaux • Merlot France
Saint Cosme • Côtes du Rhône France
Textbook • Cabernet Sauvignon | California