

Sample Individual Breakfast Options

Pricing per person starts at \$14.00

Choose 3 of the options below for the bride and her bridesmaids "get ready" room

Individual Yogurt Cups of assorted flavors with granola, and berries

Local Smoked Salmon Plate with accouterments

Cold Salmon and Vegetable Spread with different cream cheese options and breads

Fresh Baked Muffins and Pastries

Selection of Whole and Sliced Fruits

Sample Brunch Menu

Pricing per person starts at \$40.00

Choose 4 of the food options below, plated or buffet available

Brunch includes coffee, tea, and hot chocolate

Scrambled Eggs with home fries, bacon, or sausage

Three Cheese Scramble with bacon and fresh spinach with home fries

Thick Cut House French Toast with local maple syrup

Wild Blueberry Pancakes with cinnamon butter and maple syrup

Local Smoked Salmon Plate with accouterments and toast

Yogurt and Granola Bar with fruits, nuts, flavorings, and fresh berries

Selection of Whole and Sliced Fruits and/or Fresh Baked Muffins and Pastries and/or Selection of Breads and Bagels

Sample Lunch Menu Options

Choose either the *Make Your Own* option or *Bagged Lunch Option* for both “get ready” rooms; one room cannot have both options

Make Your Own Sandwich Bar

Priced at **\$25.00 per person** and includes

- Sliced turkey, ham, roast beef, salami, and grilled vegetables
- Swiss, cheddar, fresh mozzarella, and aged provolone
- Vegetable plate of lettuce, tomatoes, onions, and pickles
- Apples, bananas, clementines, and pears
- Potato chips, white cheddar popcorn, and tortilla chips
- Mixed greens salad, chop salad, caesar salad, or pasta salad
- Chocolate chip, cranberry, and snicker doodle cookies
- Choice of soda, tea, lemonade, or juice

Bagged Lunch Options

Sandwiches priced individually and come with chips or salad, cookie or fruit, and choice of beverage

1. Turkey and Swiss with peppercorn mayo, lettuce and tomatoes **\$12.00**
2. Ham and Cheddar with dijonnaise, lettuce and pickled onions **\$12.00**
3. Portobello and Mozzarella Wrap with spinach, tomatoes, and balsamic **\$14.00**
4. Roast Beef with provolone, roasted tomatoes and arugula **\$15.00**
5. Shrimp and Cucumber Slaw Sandwich with sriracha mayo and baby arugula **\$15.00**
6. Cracked Pepper Turkey with muenster cheese, lettuce, tomato, and bacon **\$16.00**
7. Capocola and Genoa Salami with herbed olive oil, tomatoes, greens, and smoked mozzarella **\$16.00**

Salads with cookie or fruit and choice of beverage

1. Summer tomato and herb focaccia salad with parmesan vinaigrette **\$10.00**
2. Cranberry Walnut spinach salad with blue cheese balsamic vinaigrette **\$12.00**
3. Chop salad with romaine, blue cheese, bacon, apples and crisp croutons in a creamy herb dressing **\$12.00**

4. Baby shrimp and pickled onion salad with citrus vinaigrette and feta cheese **\$15.00**
5. Lobster and apple salad with mixed greens and a black pepper vinaigrette **\$18.00**

Sample Menu Number One

Hors D'oeuvre Options

Pricing per person starts at \$20.00

Choose 4 of the options below

Chilled Lobster Claws

Served on ice and pre-cracked

Bacon Wrapped Scallops

Bay Scallops and bacon

Oysters on the Half Shell

Served on ice with lemon wedges, hot sauce, and mignonette sauce

Smoked Salmon Canapés

Served on rye toast rounds

Grilled Steak Toasts

Cheese and Crudité Board

Assorted cheeses and accompaniments

Charcutire Platter

Assorted meats and accompaniments

Sample Menu Number One Continued

Dinner Menu Options

Four Courses (choose one item per course except entrées), Fresh Bread,
Coffee Service, and Champagne Toast

Pricing per person starts at \$60.00

Salad Options

Watercress and Nectarine Salad with honey tarragon vinaigrette

OR

Baby Spinach and Blueberry Salad tossed in balsamic vinaigrette with crisp
bread

OR

Apple Walnut Salad made with fresh mixed greens and cider vinaigrette

Soup Options

Lobster Bisque

OR

Summer Vegetable

OR

Braised Leek and Potato

Sample Menu Number One Continued

Entrée Options

Choose three options from below

Grilled Filet Mignon finished with a peppercorn butter served with roasted asparagus and a root vegetable medley

OR

Boiled Whole Lobster with a sweet corn succotash and sautéed greens. Served with drawn butter and lemon wedges

OR

Surf and Turf: Grilled Petit Fillet Mignon topped with an herb roasted lobster tail next to roasted asparagus and sweet corn succotash. Finished with a drizzle of herb infused drawn butter

OR

Pan Seared Pork Chop with fresh herbs and roasted shallots served over braised carrots and a spinach risotto

OR

White Bean and Vegetable Tower layered with eggplant, shaved carrots, zucchini and roasted garlic, all served with roasted tomato grilled bread

Dessert Options

Chocolate Mousse Duo served with pinot noir infused strawberries and cocoa nib meringue stems

OR

Mini Maine Blueberry Tartlet with local vanilla ice cream and fresh whipped cream

OR

Dark Chocolate Dipped Fruit and Cookie Selection with pistachio truffles

Sample Menu Number Two

Hors D'oeuvre Options

Pricing per person starts at \$14.00

Choose 3 of the options below

Pulled Pork, Pulled BBQ Chicken, Fried Chicken, or Mini Burger Sliders

Jumbo Shrimp Cocktail

Served on ice with lemon wedges and cocktail sauce

Lobster Cakes

Lobster Zucchini Cakes

Lighter than a traditional crab cake

Smoked Salmon Canapes

Served on rye toast rounds

Vegetable Canapes

Served with toast rounds, cucumbers, pickled onions, and avocado crema

Cheese and Crudit  Board

Assorted cheeses and accompaniments

Charcutire Platter

Assorted meats and accompaniments

Sample Menu Number Two Continued

Dinner Menu Options

Three Courses (choose one item per course except entrees), Fresh Bread, and
Coffee Service

*Pricing per person depends on the chosen entrée (see options
and prices below)*

Salad Options

Heirloom Tomato and Baby Greens with crisp parmesan cheese and aged
balsamic vinaigrette

OR

Marinated Baby Tomato Salad with shaved funnel and baby greens

OR

Raspberry and Toasted Almond Salad with brioche croutons and baby greens
tossed in champagne vinaigrette

Soup Options

Local Vegetable Gazpacho Soup with poached shrimp and lobster

OR

Roasted Duck and White Quinoa

OR

Roasted Apple and Parsnip with sweet potato crisps

Sample Menu Number Two Continued

Entrée Options

Choose three options from below

Pan Seared Sea Scallops with goat cheese herbed risotto and roasted patty pan squash medley (**\$56.00 per person**)

OR

Slow Roasted Beef Prime Rib served over a sweet potato gratin and sautéed haricot verts with toasted garnish and finished with a fresh au jus (**\$56.00 per person**)

OR

Citrus Grilled Local Halibut with a warm marinated artichoke salad and a fennel risotto topped off with crispy shaved carrot garnish (**\$53.00 per person**)

OR

Grilled Herb Rubbed Chicken Paillard with a warm baby greens salad topped with crispy pancetta in spiced citrus vinaigrette next to crisp roasted fingerling potatoes (**\$50.00 per person**)

OR

Zucchini Roulade stuffed with roasted mushrooms, baby spinach, and tomatoes served with parmesan crust over a peppercorn basil soft polenta (**\$48.00 per person**)

Sample Menu Number Three

Hors D'oeuvre Options

Pricing per person starts at \$5.00

Choose 2 of the options below

Mini Sandwiches

BLT Bites, Tomato Herb, and/or Pulled Chicken

Mini Brie Toasts

Tomato and Mozzarella Bites

Served with fresh basil and sliced tomato

Crab or Clam Fritters

Stuffed Mushrooms

Stuffed with cheese, herbs, bread crumbs, and roasted garlic

Vegetable and Hummus Board

A selection of fresh vegetables and classic hummus

Antipasto Platter

Fruit Platter

Sample Menu Number Three Continued

Dinner Menu Options

Three Courses (choose one item per course except entrees), Fresh Bread, and
Coffee Service

*Pricing per person depends on the chosen entrée (see options
and prices below)*

Salad Options

Mixed Spring Greens with fresh strawberries and feta cheese tossed in
balsamic vinaigrette

OR

Baby Tomato and Pickled Onion Salad with bacon and honey vinaigrette

Soup Options

Seafood Chowder with local shrimp, clams, and haddock

OR

Butternut Squash Bisque with toasted sunflower seeds

Entrée Options

Choose two options from below

Herb Roasted Leg of Lamb sliced and served with roasted potatoes and
sautéed baby arugula (**\$40.00 per person**)

OR

Baked Crumb Topped Haddock with herb roasted red bliss potato rounds
and sautéed baby spinach (**\$44.00 per person**)

OR

Sliced Beef Sirloin over roasted shallot mashed potatoes and grilled asparagus
finished with a sherry cream sauce (**\$46.00 per person**)

Sample Menu Number Four

Hors D'oeuvre Options

Pricing per person starts at \$2.00

Choose 2 of the options at half amounts from below

Risotto Balls

Served with a balsamic glaze and parmesan cheese

Spinach Pinwheels

Puff pastry with spinach, cheese, garlic, sliced then baked

Gazpacho Soup or Chilled Blueberry Soup Shooters

Corn Fritters

Spinach and Tomato Bites

Goat Cheese and Polenta Bites

Antipasto Platter

Fruit Platter

Crudité

Sample Menu Number Four Continued

Dinner Menu Options

Two Courses (choose one item per course except entrees), Fresh Bread, and
Coffee Service

*Pricing per person depends on the chosen entrée (see options
and prices below)*

Soup or Salad Options

Roasted Vegetable and Orzo Soup

OR

New England Clam Chowder

OR

Grilled Romaine Salad with roasted corn and white balsamic caesar dressing

OR

Traditional Caesar Salad with fresh parmesan croutons

Entrée Options

Choose two options from below

Grilled Shrimp Skewers marinated in fresh herbs and served over toasted
Italian couscous and sautéed spring vegetables (**\$30.00 per person**)

OR

Pan Seared Chicken Napoleon layered with mozzarella and tomatoes served
over parmesan risotto and sautéed greens, all finished with fresh basil oil

(\$32.00 per person)

OR

Grilled Sliced Flank Steak served over smashed red bliss potatoes and sautéed
baby greens (**\$34.00 per person**)