



Village by the Sea
Maine's Wedding Place

Diamond Wedding Package

\$89.95 per person



Reception Display



Hummus

Pureed chickpeas, Tahini, olive oil, cumin, parsley and a hint of garlic. Accompanied by Pita

Crudités Display

To include carrots, zucchini, cherry tomatoes, celery sticks, broccoli, cauliflower, cucumber, peppers, and served with a spinach dip

Please select one of the following

Imported Cheese and Fresh Fruit Display

To include provolone, cheddar, pepper jack and Swiss cheeses, with green & red grapes and strawberries, and assorted crackers and pepperoni

or

Antipasti Display

Meat: Soppressata, capicola, ham capicola, ham, Genoa or salami, mortadella, pepperoni, hot or sweet dry sausage. Cheese: Imported and domestic provolone, smoked mozzarella, fontina, Jarlsberg, cheddar, muenster, gorgonzola, Danish blue, imported and domestic Swiss, pepperoni cheese, goat cheese & brie. Salad: Marinated mushrooms, artichoke hearts, eggplant strips, sun dried tomatoes, caponata, roasted peppers, tortellini salad, Italian salad, antipasto salad, Greek or oil cured olives

Hors D oeuvres

Please select five



Hot

- ❖ *Beef Sirloin with Gorgonzola cheese wrapped in bacon*
- ❖ *Scallops wrapped in Bacon*
- ❖ *Pulled Pork Sliders*
- ❖ *Mini Gourmet Burgers*
- ❖ *Chicken Kabobs with a peanut dipping sauce or a mango salsa*
- ❖ *Mini Crab cakes with a lemon dill sauce*
- ❖ *Beef Satay Skewers*
- ❖ *Tortellini Skewers with Pesto*
- ❖ *Crispy Egg Rolls with Plum sauce*

Cold

- ❖ *Mini Lobster Rolls*
- ❖ *Assorted Sushi*
- ❖ *Jumbo Shrimp with homemade cocktail sauce*
- ❖ *Mini Lobster Martinis with mixed greens and onion vinaigrette dressing*



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Salad

*Please select one
Served with fresh rolls and butter*



Mixed Greens Salad with seasonal fruit (apples, pears, or blueberries), Gorgonzola cheese, and Balsamic or Raspberry Vinaigrette dressing

Spinach Salad with fresh Mozzarella and tomato

Classic Caesar Salad with homemade croutons and shaved Parmesan

Plated Entrée

Please select two



Filet Mignon

8oz thick center cut of locally sourced organic beef tenderloin, topped with lobster etouffee.

Lazy Man's Maine Lobster

2lb steamed Maine Lobster cracked and ready to enjoy without the mess

Filet Mignon wrapped in Bacon and topped with foie gras

Locally raised beef wrapped in crispy bacon and topped with Hudson Valley foie gras

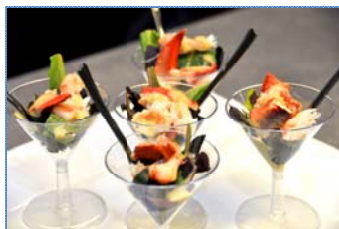
Roasted Chilean Sea Bass with a red pepper béarnaise sauce topped with caviar

Wild caught Chilean Sea Bass filet with a buttery béarnaise sauce with a hint of red pepper and topped with caviar

Traditional Spanish Paella

*Seasoned rice with shrimp, scallops, and mussels, and chorizo
Assorted Roasted Seasonal Vegetables in Puff Pastry with a remoulade*

Entrées served with a choice of vegetable and starch, please select one of each



Vegetable

*Grilled Vegetable Medley
Roasted Green Beans with Almonds
Asparagus Tied with Leeks*

Starch

*Mashed Potatoes
Fingerling Potatoes Sautéed in Garlic
Potato Terrine
Rice Pilaf*

All food and beverage services are subject to current Maine State tax plus 23% service charge

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