



**Village by the Sea**  
Maine's Wedding Place



***Pearl Wedding Package***

\$69.95 per person



***Reception Display***



***Crudités Display***

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

***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*

***Hors d'oeuvres***

*Please select three*



***Hot***

- ❖ *Mini Cranberry Meatballs*
- ❖ *Chicken Kabobs with a peanut dipping sauce or a mango salsa*
- ❖ *Spanikopita*
- ❖ *Chicken Pesto Bruschetta on Cuban bread*
- ❖ *Mini Crab cakes with a lemon dill sauce*
- ❖ *Beef Satay Skewers*
- ❖ *Wild Mushrooms and Gorgonzola cheese in Phyllo*

***Cold***

- ❖ *Potato Pancakes with applesauce and sour cream*
- ❖ *Fresh Mozzarella skewers with Tomato and Basil*
- ❖ *Fresh Bruschetta with French Baguette*



***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*

*Classic Caesar Salad with homemade croutons and shaved Parmesan*

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***Plated Entrée***

*Please select two*



***Roasted Country Chicken***

*Lightly Seasoned Rotisserie Style Chicken*

***Chicken Saltimbocca***

*Boneless breasts breaded and rolled with mozzarella and prosciutto*

***Hanger Steak***

*Braised until tender in red wine with shallots*

***Haddock Au Gratin***

*Fresh baked local haddock in a delicate cream sauce with cheddar cheese*

***Butternut Squash Ravioli with a Sage Brown Butter Sauce***

***Roasted Portabella Mushroom Cap Stuffed with Seasonal Vegetables***

***Filet Mignon***

*Guest Choice & Dual Entrée Only - Additional \$2.00-\$4.00pp based on market price*

*Thick center cut of local organic beef tenderloin, served au jus or with a cabernet reduction sauce*

***Chicken Marsala (Buffet Only)***

*Lightly breaded breasts of chicken braised with mushrooms in a Marsala wine sauce*

***Prime Rib***

*Buffet Carving Station Only*

*Slow-roasted beef served au jus or with a cabernet reduction sauce*

***Roasted Filet of Salmon with fresh mango salsa or creamy dill sauce***

*Wild caught salmon with a sweet hand-made mango salsa or creamy dill sauce*

***Vegetable Tart***

*Spinach, roasted red peppers, tomatoes and cheddar cheese layered in a full pastry crust*

***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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