



Village by the Sea
Maine's Meeting Place

Function Menus

Customized menus available upon request.

Village by the Sea, 1373 Post Road, P.O. Box 1107, Wells, Maine 04090

Ph: 207-646-1100 www.vbts.com events@vbts.com



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Breakfast Menus

Hot Breakfast Buffet - \$22.95 per person

- Scrambled Eggs with Chives
- Applewood Smoked Bacon & Breakfast Sausage
- Breakfast Potatoes with Caramelized Onions & Sweet Pepper
- Toast with Butter & Assorted Jams
- Seasonal Fruit Salad
- Served with Assorted Juices, Assorted Tea, and Breakfast Blend & Decaf Coffee

Brunch - \$37.95 per person

- Assorted Muffins & Pastries
- Seasonal Fruit Salad
- Assorted Yogurt
- Applewood Smoked Bacon & Breakfast Sausage
- Red Spiced Breakfast Potatoes, Caramelized Onions & Sweet Peppers
- Scrambled Eggs with Chives
- Parmesan Encrusted Chicken, Thyme Jus
- Fresh Mozzarella Salad, Pear Tomato, Cucumber, Bermuda Onion, Basil, Balsamic Glaze
- Roasted Asparagus & Vegetable Antipasto, Raspberry Vinaigrette
- Served with Assorted Juices, Assorted Tea, and Breakfast Blend & Decaf Coffee

Breakfast Enhancements

Eggs Benedict topped with Hollandaise - \$4.95 per person

Omelet Station

\$9.95 per person + \$75 for action station

Your chef will prepare omelets to order. Choose from onions, peppers, mushrooms, spinach, tomato, shredded cheddar or feta cheese

Carving Station (choose one) - \$75 per action station

Honey Glazed Ham with Pineapple Chutney \$8.95 per person

Roasted Tom Turkey with Giblet Gravy and Cranberry Sauce \$10.95 per person

Herb & Pommery rubbed NY Strip Loin or Prime Rib with Port Wine Demi-Glaze \$14.95 per person

Continental Breakfast – \$11.95 per person

- Assorted Pastries & Muffins
- Assorted Whole Fruit, Yogurt & Granola
- Served with Assorted Juices, Assorted Tea, and Breakfast Blend & Decaf Coffee

Vegan, Gluten Free and Dairy Free Options are available, additional charges may apply.

Please advise your event planner of any dietary restrictions before you give your final count.

All prices are based on a minimum of 25 guests. Room charges, Maine tax & 23% service charge will apply. August 2018



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Beverage Stations

Half-day coffee & tea station - \$2.00 per person

All-day coffee & tea station - \$3.00 per person

Half-day assorted soft drinks & bottled water - \$3.00 per person

All-day assorted soft drinks & bottled water - \$4.00 per person

Mid-Morning or Afternoon Snacks

Add lemonade for \$1.00 per person

Power Up Snack – \$5.95 per person

- Assortment of Granola Bars
- Potato Chips & Pretzels
- Assorted Whole Fruit

Sweets & Treats – \$5.95 per person

- Assorted Cookies, Brownies and Chocolates

Healthy Choice – \$9.95 per person

- Assortment of Raw Vegetables with Roasted Vegetable Hummus & Crackers
- Sliced Fruit & Berries with Yogurt Dip

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Luncheon Buffet Menus

*If you would like to offer your group one of our dinner menus as a luncheon, speak to your planner.
Enhance your Lunch with New England Clam Chowder (\$6.00pp) or Soup De Jour (\$3.00pp)
Coffee & Assorted Tea Station (\$2.00 pp) Assorted Soft drinks and Bottled Water (\$3.00pp)*

Make Your Own Deli Sandwich – \$22.95 per person

- Garden Salad with Citrus Vinaigrette
- Meats & Cheeses
 - Sliced Roasted Turkey, Honey Ham & Lean Roast Beef
 - Swiss & Cheddar Cheese
- Relish Tray with Sliced Tomato, Bermuda Onion, Pickles, Herb Mayonnaise, Dijon Mustard
- Assorted Breads & Rolls
- Mediterranean Pasta Salad
- Dessert & Lemonade

Wrap It Up – \$23.95 per person

- Garden Salad with Citrus Vinaigrette
- Sandwich Wraps
 - Smoked Turkey with Lettuce, Cranberry Mayonnaise
 - Rare Roast Beef, Lettuce, Tomato, Caramelized Onions, Horseradish Aioli
- Home-style Potato Salad
- Dessert & Lemonade

Build a Salad - \$24.95 per person

- Mixed Greens, Cucumber, Carrot, Tomato, Bermuda Onion
- Assorted Toppings
 - Grilled Chicken, Sliced Hard Boiled Eggs
 - Low fat Cottage Cheese, Roasted Beets
 - Berries, Walnuts, Sliced Naan
- Dessert & Lemonade

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Luncheon Buffet Menus - continued

Soup & Salad Combo - \$17.95 per person

- Select One:
 - Mixed Green Salad with Strawberries & Walnuts, raspberry vinaigrette dressing
 - Classic Caesar Salad of romaine lettuce, tossed with toasted croutons, parmesan cheese, Caesar dressing
 - VBTS House Salad of mixed greens with blueberries, feta cheese, blueberry vinaigrette
- Select One:
 - Minestrone Soup
 - Chilled Gazpacho
 - Haddock Chowder
- Served with French Bread & Lemonade

Assorted Finger Sandwiches - \$20.95 per person

- Crudite Display with Spinach & Artichoke Dip
- Petite Sandwiches
 - Chicken Salad
 - Ham Salad
 - Egg Salad
- Potato Chips & Lemonade

Soup & Salad with Assorted Finger Sandwiches - \$24.95 per person

- Includes both of the menus above

Traditional Lobster Roll & Clam Chowder - Market Price (Starting at \$28.95pp)

- Pickles,
- Oyster Crackers
- Potato Chips & Lemonade

Dessert & Coffee Station - \$6.95 pp

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A La Carte Hors d'oeuvres

One hour of service preceding dinner

Stationary:

Imported and Domestic Cheese with Fruit & Crackers – \$6.00 per person

Crudit  with Roasted Vegetable Hummus – \$5.00 per person

Passed - minimum of three:

- Traditional Shrimp Cocktail with Zesty Dipping Sauce \$3.50
- Chili Lime Grilled Shrimp \$3.50
- Mini Lobster & Blueberry Martinis \$4
- Roasted Asparagus, Blue Cheese & Prosciutto \$3.50
- Asparagus, Beef Tenderloin & Boursin Wraps \$3.50
- Mushrooms Stuffed with Sausage & Parmesan \$3.25
- Spinach & Parmesan Stuffed Mushrooms \$3.25
- Spanakopita, Spinach & Feta in Phyllo \$3.50
- Baked Brie Puffs with Raspberry \$3.50
- Mozzarella, Cucumber, & Tomato Skewers with Pesto \$3.00
- Cream Cheese & Sun-Dried Tomato Tartlette \$3.25
- Mini Reuben with Pommery Mustard \$3.50
- Mini Crab Cakes with Citrus Aioli \$3.50
- Thai Chicken Satay, Coconut Curry \$3.50
- Hibachi Beef Satay, Ying Yang Dipping Sauce \$3.50
- Fresh Vegetable Summer Rolls, Mint & Basil \$3.25
- Tomato Basil Bruschetta \$3.25
- Lemongrass Chicken Dumplings \$3.50
- Ahi Tuna Poke Hawaiian Style, on a Wonton Crisp \$4.00
- Spicy Tuna Roll with Wasabi Soy \$4
- Maple Glazed Scallop in Bacon \$4
- Hoisin Seared Scallops with Mango Lime Drizzle \$4

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- Lobster tossed in Lemon Aioli on Brioche \$4.00

Hors d'oeuvres Packages

All packages must precede a dinner service.

Please ask your planner if you would like to create a Heavy Hors d'oeuvres Cocktail Party Menu.

Cocktail Hour Package – \$12.95 per person

- Imported & Domestic Cheese, Cracker & Fruit Display
- Choice of 2 Passed Hors D'oeuvres

Classic Upgrade –\$20.95 per person

- Imported & Domestic Cheese, Cracker & Fruit Display
- Crudité Display with a Roasted Vegetable Hummus
- Choice of 3 Passed Hors D'oeuvres

Elite Upgrade – \$22.95 per person

- Imported & Domestic Cheese, Cracker & Fruit Display
- Crudité Display with a Roasted Vegetable Hummus
- Choice of 4 Passed Hors D'oeuvres

**** Cocktail Party Menus are only available prior to dinner and are not considered dinner service****

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Buffet Dinner Menus

Maine Classic Lobster Bake

Market Price - Starting at \$55.95 per person

New England Clam Chowder with Oyster Crackers

Steamed Maine Clams served with fresh butter

Fresh Maine Lobster - 1 ¼ Pound

Sweet Corn on the Cob

Buttermilk Cole Slaw & Potato Salad

Blueberry Crumb Cake with Fresh Whipped Cream

Coffee Station with Assorted Teas

Lobster price will be confirmed 14 days prior to function.

Add BBQ Chicken for \$6 per person or Steak for \$12 per person

Italian Buffet

\$32.95 per person

Plated Classic Caesar Salad

Choice of Two:

Bolognese (Meat)

Penne Arrabbiata, (Spicy)

Marinated Beef Tips with Port Wine Sauce

Chicken Piccata

Marinated Roasted Vegetables: Zucchini, Eggplant, Bermuda Onion, Peppers

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Tomato, Mozzarella, Fresh Basil Caprese

Garlic Bread

Tiramisu

Coffee Station with Assorted Teas

Buffet Dinner Menus - continued

BBQ – Finger Lickin’ Good Buffet

\$32.95 per person

Slow Roasted BBQ St. Louis Ribs

Grilled Boneless Chicken Breasts

New England Baked Beans & Corn on the Cob

Home-style Potato Salad & Buttermilk Coleslaw

Corn Bread

Strawberry Shortcake with Fresh Whipped Cream

Coffee Station with Assorted Teas

Add Steak for \$12 per person

Comfort Food Buffet

\$30.95 per person

Mixed Green salad with cucumbers, tomatoes, carrots, and balsamic vinaigrette

Choice of Two:

Chicken or Eggplant parmesan with penne pasta and marinara sauce

Chicken and broccoli alfredo over penne pasta

BBQ Pulled pork with mashed potatoes (or Bulkie Roll)

Meat or Vegetable Lasagna or Three-cheese baked ziti

Traditional Pot Roast with potatoes and carrots

Chef's choice of vegetable and dessert

Coffee Station with assorted teas

Buffet Carving Station Enhancements

+ \$75 per action station

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Honey Glazed Ham with Pineapple Chutney \$8.95 per person

Roasted Tom Turkey with Giblet Gravy and Cranberry Sauce \$10.95 per person

Herb & Pommery Mustard rubbed NY Strip Loin or Prime Rib with Port Wine Demi-Glaze \$14.95 per person

****Additional Action Stations Available- Ask Your Planner****

Plated or Buffet Menus

Enhance your dinner with New England Clam Chowder (\$6.00pp) or Soup De Jour (\$4.00pp)

Plated Guest Choice: choose 2 entrees – provide list with each guest's selection & place cards labeled with guest choice

Plated Dual Entrée: choose two entrees - all of your guests get the same meal

Buffet: choose two entrees – see below for Carving Station Enhancements

Classic – \$38.95 per person

Plated Garden Salad with Citrus Vinaigrette & Dinner Rolls

Choice of two:

Parmesan Encrusted Chicken, Thyme Jus

Teriyaki Beef Tips with Wild Mushroom Sauce

New England Style Haddock Buttered Sherry Crumbs & Lemon Buerre Blanc

Pasta Provençal Vegetarian or with Chicken

Artichoke Hearts, Olives, Tomatoes, Herbs, Garlic and Mama Rosa's Marinara

Choice of Vegetable (choose one)

Herb Roasted Seasonal Vegetables

Green Bean Almondine

Asparagus

Choice of Starch (choose one)

Roasted Garlic Whipped Potato

Roasted Red Bliss Potatoes

Wild Rice Pilaf

A Sweet Ending (choose one)

Lemon Mascarpone Cake or Triple Chocolate Cake

Coffee Station with Assorted Tea

Elite – \$42.95 per person

Plated House Salad Mixed Greens. Blueberries, Feta & Blueberry Vinaigrette & Dinner Rolls

Choice of two:

Roast Salmon Filet in a Citrus Dijon Sauce

Butter Braised Lobster Tail (upcharge based on market price)

Garlic & Rosemary New York Strip with Cabernet Demi-Glaze

Roasted Lemon Thyme Statler Chicken Breast with Cherry Peppercorn Sauce

Pasta Provençal Vegetarian or with Chicken

Artichoke Hearts, Olives, Tomatoes, Herbs, Garlic and Mama Rosa's Marinara

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Choice of Vegetable (choose one)

Herb Roasted Seasonal Vegetables

Green Bean Almondine

Asparagus

Choice of Starch (choose one)

Roasted Garlic Whipped Potato

Roasted Red Bliss Potatoes

Wild Rice Pilaf

A Sweet Ending (choose one)

Tiramisu, Lemon Mascarpone Cake, NY Cheesecake or Triple Chocolate Cake

Coffee Station with Assorted Tea

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