

# Sunday River Dream Maker Wedding Package

*\$89.00 per person\**

*Each meal includes Fresh Seasonal Vegetable, Starch, European Rolls with Whipped Butter  
Coffee by Design and a Selection of Premium Tea will be Provided Post Dinner Service*

## Hors D'Oeuvres

*Maine Made Pineland Farms Award Winning Cheese Display:  
All Cheeses are Served with Gourmet Crackers*

*and*

*Smoked Maine Seafood Display:  
Scallops, Mussels, Shrimp and Trout Displayed with Diced Tomatoes,  
Capers, Marinated Artichoke Hearts and Lemon Dill Cheese Spread  
Served with Crostini*

## Cold Hors D'Oeuvres – Passed

*Please select two items*

*Maine Gazpacho Cucumber Shot*

*Antipasto Skewers*

*Heirloom Tomato and Mozzarella Salad in a Phyllo Shell*

*Chef's Assorted Canapés*

*Maine Smoked Atlantic Salmon Cracker*

*Crab Cocktail Crostini*

## Hot Hors D'Oeuvres – Passed

*Please select two items*

*Maine Crab Dip with Spinach and Artichokes Served*

*Piping Hot with Warm Pita Chips*

*New England Crab Cake with Roasted Red Pepper Remoulade*

*Roasted Tomato Tapenade and Parmesan Crostini*

*Bacon Wrapped Shrimp*

*Bacon Wrapped Maine Scallops with Maple Balsamic Glaze*

*\* Please note, prices do not include 8% Maine State Sales Tax & 18% Service Charge.*

*\*Food and Beverage Minimums May Apply*



**Sunday River.**

# *Dream Maker Wedding Package Menu*

## *Soups & Salads*

*Please select one soup or salad*

*Market Salad with Tender Baby Greens, Diced Vine Ripened Tomatoes and Cucumbers*

*Classic Caesar Salad with Shaved Parmesan and Savory Croutons*

*Summit Salad of Seasonal Greens, Maple Mustard Vinaigrette, Roasted Apples, Blueberries,  
Dried Cranberries, Candied Walnuts and Cheddar Cheese*

*Caprese Salad with Shaved Onion Sliced Heirloom Tomato and Fresh Mozzarella*

*Cream of Roasted Corn and Maine Shrimp*

*Maine Lobster Bisque*

*New England Clam Chowder*

*Chilled Strawberry and Cream*

## *Entrées*

*Please select two entrees*

*Oven Roasted Filet Mignon with Butter Poached Maine Lobster Tail*

*Diver Scallops, seared golden and glaze with Maine maple syrup and lavender*

*Marinated and Grilled Veal chop topped with a Maine Shrimp and Crab Hollandaise*

*Roast Half Rack of Lamb Marinated in Extra Virgin Olive Oil and Rosemary  
Drizzled with Maine Maple Balsamic*

*Atlantic Cod Fillet Crusted with Maine Seafood Aioli Baked and Served with Fresh Lemon*

*Seared Chicken Breast Baked with French Brie and Garnished with Toasted Pecans and Cranberries*

*Seared Atlantic Salmon Topped with a Maple Walnut Vinaigrette*

*Grilled Sirloin Strip Steak Finished with Fresh Herbs and a Choice of Exotic Mushroom Sauté,  
Pink Peppercorn Demi Béarnaise or Legends Compound Butter*

*Baked Atlantic Salmon Served with a Tuscan Roasted Tomato Chutney*

## *Vegetarian Selections*

*\*(A vegetarian option may be added for no additional cost in addition to your 2 selections)*

*Portobello Napoleon*

*North Peak Vegetable Stir Fry*

*Fried Eggplant and Mozzarella in a Fresh Tomato Sauce*

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