<u>Sunday River</u> <u>Dream Maker Wedding Package</u>

\$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

<u>Please select two items</u>
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 Cockțail Crostini

Hot Hors D'Oeuvres - Passed

<u>Please select two items</u> Maine Crab Dip with Spinach and Artichokes Served Piping Hot with Warm Pita Chips

New England Crab Cake with Roasted Red Pepper Remoulade

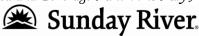
Roasted Tomato Tapenade and Parmesan Crostini

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



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

<u>Vegetarian Selections</u>
*(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

* Please note, prices do not include 8% Maine State Sales Tax & 18% Service Charge. *Food and Beverage Minimums May Apply

