

Rehearsal Dinner Menus

Menu 2A

Entree

- *Lemon-Honey Chicken*
- *Baked Stuffed Haddock w/ Lobster Sauce*

Served with:

- *Sorbet*
- *Plated Salad*
- *Hot Rolls and Butter*
- *Potato (Chef's Choice)*
- *Vegetable (Chef's Choice)*

Dessert

- *Chocolate Shell with Chocolate Mousse*
 - *Raspberry Puree and Topping*
- (Choice of one for group)*

Beverage

- *Coffee*
- *Tea*
- *Milk*
- *Soft Drinks*

Menu 2B

Entree

- *Lemon-Honey Chicken*
- *Roast Loin of Pork w/Pan Glaze*
- *Cedar Plank Salmon w Blueberry Glaze*

Served with:

- *Sorbet*
- *Plated Salad*
- *Hot Rolls and Butter*
- *Potato (Chef's Choice)*
- *Vegetable (Chef's Choice)*

DESSERT

- *Chocolate Shell with Chocolate Mousse*
 - *Raspberry Puree and Topping*
- (Choice of one for group)*

BEVERAGE

- *Coffee*
- *Tea*
- *Milk*
- *Soft Drinks*

Menu 3A

Entree

- *One (01) 1 1/4 lb. Boiled MAINE Lobster w/ steamed Mussels (Substitute Steamed Clams, additional charge)*
- *Herbed Rubbed Spring Chicken w/ Cranberry Glaze*
- *Roast Prime Rib of Beef Aus Jus*
(if low count Steak will be alternate)

Served with:

- *Sorbet*
- *Plated Salad*
- *Hot Rolls and Butter*
- *Potato (Chef's Choice)*
- *Vegetable (Chef's Choice)*

DESSERT

- *Chocolate Shell with Chocolate Mousse*
- *Raspberry Puree and Topping*
(Choice of one for group)

BEVERAGE

- *Coffee*
- *Tea*
- *Milk*
- *Soft Drinks*

Menu 3B

Entree

- *Two (02) 1 1/4 lb. Boiled MAINE Lobsters w/ steamed Mussels (Substitute Steamed Clams, additional charge)*
- *Herbed Rubbed Spring Chicken w/ Cranberry Glaze*
- *Roast Prime Rib of Beef Aus Jus (if low count Steak will be alternate)*

Served with:

- *Sorbet*
- *Plated Salad*
- *Hot Rolls and Butter*
- *Potato (Chef's Choice)*
- *Vegetable (Chef's Choice)*

DESSERT

- *Chocolate Shell with Chocolate Mousse*
- *Raspberry Puree and Topping*
(Choice of one for group)

BEVERAGE

- *Coffee*
- *Tea*
- *Milk*
- *Soft Drinks*

MENU 4A

Entree

- *Cedar Plank "MAINE" Atlantic Salmon*
- *Herbed Rubbed Spring Chicken w/ Cranberry Glaze*
- *Roast Prime Rib of Beef Au Jus (if low count Steak will be alternate)*

Served with:

- *Sorbet*
- *Plated Salad*
- *Hot Rolls and Butter*
- *Potato (Chef's Choice)*
- *Vegetable (Chef's Choice)*

DESSERT

- *Chocolate Shell with Chocolate Mousse*
- *Raspberry Puree and Topping*

(Choice of one for group)

BEVERAGE

- *Coffee*
- *Tea*
- *Milk*
- *Soft Drinks*

MENU 5

SURF and TURF ENTREE

- *4 oz. Filet Mignon w/ Bernaise Sauce accompanied w/ Baked Stuffed Lobster Tail*

Choice of:

- *Roast Prime Rib Au Jus*
- *Baked Stuffed Chicken Breast w/Supreme Sauce*

Served with:

- *Sorbet*
- *Plated Salad*
- *Hot Rolls and Butter*
- *Potato (Chef's Choice)*
- *Vegetable (Chef's Choice)*

DESSERT

- *Chocolate Shell with Chocolate Mousse*
- *Raspberry Puree and Topping*

(Choice of one for group)

BEVERAGE

- *Coffee*
- *Tea*
- *Milk*
- *Soft Drinks*

WEDDING RECEPTION DINNER MENUS

Wedding Menu #1

ENTREE (choice of one for group)

- *Lemon-Honey Chicken*
- *Baked Stuffed Haddock w/ Lobster Sauce*

Served with:

- *Plated Salad*
- *Hot Rolls and Butter*
- *Sorbet*
- *Choice of Potato or Rice*
- *Choice of Vegetable*

BEVERAGE

- *Coffee*
- *Tea*
- *Milk*
- *Soft Drinks*

Wedding Menu #2

ENTREE (choice of one for group)

- *One (01) 1 1/4 lb. Boiled Maine Lobster w/ steamed mussels (Substitution of Steamed Clams - additional charge)*

Choice of:

- *Baked Stuffed Haddock w/ Lobster Sauce*
- *Roast Prime Rib of Beef Au Jus*

Served with:

- *Plated Salad*
- *Hot Rolls and Butter*
- *Sorbet*
- *Choice of Potato or Rice*
- *Choice of Vegetable*

BEVERAGE

- *Coffee*
- *Tea*
- *Milk*
- *Soft Drinks*

Wedding Menu #3

ENTREE

- *Two (02) 1 1/4 lb. Boiled MAINE Lobster w/ steamed Mussels (Substitution of Steamed Clams - additional charge)*

Choice of:

- *Baked Stuffed Haddock w/ Lobster Sauce*
- *Roast Prime Rib of Beef Au Jus*

Served with:

- *Plated Salad*
- *Hot Rolls and Butter*
- *Sorbet*
- *Choice of Potato or Rice*
- *Choice of Vegetable*

BEVERAGE

- *Coffee*
- *Tea*
- *Milk*
- *Soft Drinks*

Wedding Menu #4

ENTREE - SURF AND TURF

- *4 oz. Filet Mignon w/Bearnaise Sauce Accompanied by Baked Stuffed Lobster Tail*

Choice of:

- *Roast Prime Rib of Beef Au Jus*
- *Baked Chicken Breast w/Supreme Sauce*

Served with:

- *Plated Salad*
- *Hot Rolls and Butter*
- *Sorbet*
- *Choice of Potato or Rice*
- *Choice of Vegetable*

BEVERAGE

- *Coffee*
- *Tea*
- *Milk*
- *Soft Drinks*

HORS D' OEUVRES

- Artichoke Dip
- Asparagus and Prociuto wrapped in Philo
- Assorted Finger Sandwiches
- Baked Mushroom Caps w/crabmeat stuffing
- Coconut Chicken
- Chef's Four Cheese Spread and Crackers
- Crudites with Dip (Vegetables)
- Deep Fried Chicken Wings
- Fresh Fruit Assortment
- Assorted Cheeses and Crackers
- Scallops Wrapped in Bacon
- Jumbo Shrimp Cocktail
- Lobster Mousse Crostini's
- Roasted Beef Tenderloin w/ Horseradish Creme Francais Crostini's
- Smoked Maine Seafood Assortment
- Smoked Salmon, Cucumber, Dijon-Horseradish and Boursin Crostini's
- Spinach Dip
- Spinach Turnovers in Puff Pastry
- Swedish Meatballs

Note: Prices and selections subject to change without notice. Please call to confirm current prices.