



WEDDING MENU

Hors D' Oeuvres

~Displays~

Vegetable Crudités with Dip
Cheese, Fruit & Cracker Tray
Brie en Croute with Fresh Fruits, Crackers & French Bread
Scallion Hummus with Toasted Pita (or Crackers)
Grilled Vegetable Platter with Balsamic Reduction
Herbed Lollipop Lamb Chops with Tzatziki
Jumbo Shrimp Cocktail
Export Ale Mussels
Maine Smoked Seafood Platter
Smoked Salmon Platter
Chocolate Dipped Strawberries

~Butlered~

~Prices based on quantities of 50 pieces and do not include a 7% sales tax and 20% gratuity~

Mild Sausage Stuffed Mushrooms
Crab Stuffed Mushrooms
Puff Pastry Dijon Chicken
Mini Beef Wellington
Garlic Sausage Slider with Dipping Sauce
Pork Dumplings
Prosciutto Wrapped Scallops
Prosciutto Wrapped Asparagus
Prosciutto Wrapped Melon
Prosciutto Wrapped Dates (Baked)
Pork Dumplings
Vegetable Spring Rolls
Fresh Spanakopita
Stuffed Grape Leaves (Dolmas)
Tuscan Bruschetta
Mini Filo Ratatouille
Mini Filo w/Bleu Cheese & Pear
Scallops Wrapped in Bacon
Bacon Wrapped Casino Shrimp
Maine Crab Cakes with Cucumber Dill Sauce
Mini Lobster Rolls
Lobster Bruschetta

Jewel Island Buffet Menu

~ Soup ~

New England Clam Chowder

~ Salads ~

Choose One

Mesclun Greens with Seasonal Vegetables & Sherry Vinaigrette
Caesar Salad with Garlic Croutons & Aged Parmesan Cheese
Cous Cous with Marinated Vegetables & Balsamic Vinaigrette

~ Entrees ~

Choose Three

Pasta Primavera with Fresh Sautéed Vegetables & Lemon Pepper Sauce
Butternut Squash Ravioli Drizzled with a Marsala Herb Cream
Blackened Chicken Breast with Black Bean Mango Salsa
Chicken Parmesan Served with Penne Pasta & Pomodoro
Chicken Marsala
Haddock with Lemon Butter Crumb
Mediterranean Beef Tips with Tomato, Feta & Capers
Stuffed Pork Loin with Andouille Sausage, Spinach, Buttermilk Stuffing & Spanish Sauce
Baked Haddock Au Gratin
Beef Stroganoff

Complete with dinner rolls & Chef's choice of starch & seasonal fresh vegetable

Great Diamond Buffet Menu

~Soups~

Choose One

Lobster Bisque
Cioppino (Seafood Stew)
New England Clam Chowder

~Salads~

Choose One

Mesclun Greens with Seasonal Vegetables & Sherry Vinaigrette
Classic Caesar
Field Greens with Pistachios & Caramelized Onions with Balsamic Vinaigrette
Vine Ripe Tomato Display with Fresh Mozzarella
Mesclun Greens with Garden Vegetables, Kalamata Olives, Feta Cheese, Pepperoncini & Greek Vinaigrette

~Entrees~

Choose Three


Baked Stuffed Haddock with Crab Stuffing & Lobster Cream Sauce
Carved Prime Rib with Au Jus
Teriyaki Pineapple Salmon (Ginger-Honey)
Gorgonzola Beef Tips with Mushroom-Bacon Cream Sauce
Spinach & Eggplant Four Cheese Napoleon
Chicken Cordon Bleu
Chicken Marbella
Cranberry Sage Stuffed Chicken
Butternut Squash Ravioli with Duck Sausage & Cranberry Cream

Complete with dinner rolls & Chef's choice of starch & seasonal fresh vegetable

Steamed Maine Lobster Feast Buffet Menu

New England Clam Chowder
Steamed Mussels Served in a Classic White Wine, Garlic & Butter Sauce
1 ½ Pound Maine Lobster*
Corn on the Cob
Turned Red Bliss Potatoes
Assorted Breads & Butter

**Chicken, beef or vegetarian option available; head count must be given*



Plated Dinner Menu

~Dinners include choice of a soup or salad, chef's choice of fresh seasonal vegetables, starch & dinner rolls~

~Soups~

Choose One

New England Clam Chowder

Lobster Bisque

Cioppiono (Seafood Stew)

~Salads~

Choose One

Field Greens with Pistachios & Caramelized Onions with Balsamic Vinaigrette

Vine Ripe Tomato Display with Fresh Mozzarella

Cous Cous with Marinated Vegetables & Balsamic Vinaigrette

Mesclun Greens Topped with Garden Vegetables, Kalamata Olives, Feta Cheese, Pepperoncini & Greek Vinaigrette

~Entrees~

Butternut Squash Ravioli Drizzled with a Marsala Herb Cream Sauce

Filet of Salmon Topped with a Citrus Fruit Salsa

Crab Stuffed Flounder

Grilled Rack of Lamb with Merlot Glaze

Roasted Halibut with a Lobster Cream Sauce

Filet Mignon & Maine Lobster Tail

Baked Scallops Au Gratin with a Mushroom Cream Sauce

Eggplant Milanese

Chicken Marbella

Prime Rib Au Jus

Maine Lobster

Desserts

✧ Assorted Cakes - Choose 3 ✧

Plain Cheesecake w/Assorted Toppings

Chocolate Stout Cheesecake

Carrot

Additional options available...

✧ Cupcake Display ✧

Chocolate Chocolate & Vanilla Bean

✧ Assorted Petit Fours ✧

✧ Candy Bar ✧