

Sunday River's Dream Maker Wedding Package

*\$95.00 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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