

2014 WEDDING STATION MENUS

*Many couples prefer the more active experience of a reception featuring chef action stations and a grouping of buffet offerings. This promotes a lively interactive dinner and a flowing social event!
We offer two different stations menus: Station Choices and Seafood Extravaganza.*

Station Choices

Please select one each of the meat, seafood, salad, starch and pasta choices. The chef will add a presentation of fresh seasonal vegetables.

Meal period is 90 minutes of food service, excluding cake and coffee.

There are two \$75 chef fees per 100 guests.

\$130 per person

Meat

WHOLE ROASTED BEEF STRIP LOIN

Peppered au jus, horseradish crème fraîche, silver dollar rolls

POMMERY MUSTARD-ROASTED GARLIC PRIME RIB

Béarnaise, au jus, silver dollar rolls

SMOKED HONEY GLAZED HAM

Pineapple ginger chutney

ROASTED TURKEY BREAST

Giblet gravy, cranberry relish

Seafood

WHOLE STEAMED SALMON

Lemon caper aioli

MAHI MAHI

Steamed in banana leaves, coconut stir-fried vegetables

SEAFOOD BOUILLABAISSE

Shrimp, diver scallops, saffron tomato broth and tarragon crostini

SAUTÉED SHRIMP AND RISOTTO *or* LOBSTER SCAMPI WITH GNOCCHI

All food and beverages prices are subject to 19% service charge and applicable Maine meals and lodging tax. Prices subject to change.



The
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Salad

MONTRACHET SALAD

Baby greens, roasted red pepper, blue cheese, pancetta lardons, cherry tomato, kalamata olive vinaigrette

SUN-DRIED TOMATO CAESAR SALAD

Romaine lettuce, Parmesan cheese, creamy sun-dried tomato dressing, seasoned croutons

Starch

WILD RICE BLEND

ROASTED RED BLISS POTATOES

BUTTER WHIPPED POTATOES

Pasta

WILD MUSHROOM RAVIOLI

Tomatoes, basil and champagne cream

PENNE PASTA WITH ITALIAN SAUSAGE

Sun-dried tomatoes, Parmesan cheese and spicy marinara

CAVATAPPI PASTA WITH MAINE SHRIMP

Baby spinach, lemon pesto sauce

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Seafood Extravaganza Stations

All selections listed are included in the Seafood Extravaganza Stations menu.

*Meal period is 90 minutes of food service, excluding cake and coffee.
There are three \$75 chef fees per 100 guests.*

\$165 per person

SOUP & SALAD

New England clam chowder
Wild gathered greens, citrus vinaigrette
Assorted rolls and butter

THE RAW BAR

Shrimp cocktail, spiced ahi tuna, oysters on the half shell, cocktail sauce,
Mignonette, lemons, served on ice for display

COLD WHOLE STEAMED SALMON

Capers, sliced Bermuda onion, hard cooked egg white and yolk, lemon chive drizzle

SEAFOOD PASTA STATION

Lobster ravioli, tomato concassée, roasted garlic lemon champagne cream
Cavatappi pasta, rock shrimp, baby spinach, Parmesan, Mama Rosa sauce

COMAL STATION

Crisp crab cakes, cucumber slaw, roasted red pepper aioli

THE CHAFING DISHES

New England style haddock, sherry butter
Seasonal vegetable
Tropical wild rice pilaf

BOUILLABAISSE STATION

Fresh local lobster, marinated scallops and shrimp poached in saffron tomato broth
Roasted fennel relish, crostini with tarragon aioli

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