

❧ DIAMOND WEDDING RECEPTION ❧

COCKTAIL RECEPTION

Butlered Champagne Service as your guests arrive

Centerpiece of a Fresh Fruit Basket with Imported Cheese Display

Fresh Veggie Platter with Boursin Dip

Display of Baked Brie with Apple-Raisin Marmalade in Puff Pastry

Choice of Hors d'oeuvres (Based on Two Servings per Guest)

Hot hors d' Oeuvres (Please Select Four)

- Bacon-Wrapped Scallops
With Maple-Dijon Glaze
- Bacon-Wrapped Tenderloin Tips
With Gorgonzola
- Bar Harbor Mini Crab Cakes
- Shrimp & Scallops Casino on ½ shell
- Crimini Mushroom
With Sweet Sausage Stuffing
- Coconut Shrimp with Pina Colada Sauce
- Buffalo Shrimp with Bleu Cheese Dip
- Cheddar Baked Artichoke Hearts
- Chorizo Sausage in Sweet Onion
BBQ Sauce
- Gourmet Breaded Chicken Wings
- Spicy Buffalo Wings
- Spinach & Artichoke Dip
With French Bread Sticks
- Braised Italian Meatballs in Garlic Jus
- Shrimp & Veggie Spring Rolls
With Sweet & Sour Sauce
- Nut Crusted Chicken Bites
With Honey Mustard Sauce

Passed hors d' Oeuvres (Please Select Three)

- Jumbo Gulf Stream Shrimp Cocktail
- Lobster Salad en Brioche
- Plum Tomato Parmesan Bruschetta
- Artichoke Spinach Dip in Toast Cup
- Fresh Asparagus & Cheddar Bruschetta
- Margarita Shrimp Shooters
- Prosciutto with Honeydew Melon
- Fresh Salmon or Tuna Sushi
With Wasabi & Soy
- Coronets of Smoked Salmon
With Dill Cream Cheese
- Deviled Eggs, Traditional or
With Smoked Salmon

DIAMOND WEDDING RECEPTION

DINNER MENU

Champagne or Wine Toast (Please Select One)

Sparkling cider and Non-alcoholic Punch are also available.

First Course

Soup or Fruit Cup (Please Select One)

- Our Chef Selected Soup du Jour, Seafood Bisque or New England Clam Chowder
- Fresh Fruit Cup with Orange Sorbet

Second Course

Salad (Please Select One)

- Tossed Garden Salad with Choice of Two Dressings
- Traditional Caesar Salad with Grilled Shrimp , Fresh Parmesan & Garlic Croutons
- Baby Field Greens with Roasted Walnut Vinaigrette

Wine Selection

- Bottled Wines Served with Dinner.
(Cabernet Sauvignon and Chardonnay, 1 each per table)

Entrée Selection (Please Select One or Two)

- Roast Prime Ribs of Beef, au jus
- Our Deluxe Surf & Turf is a Petit Filet Mignon with Baked Stuffed Shrimp
- Boston Cut Sirloin with Maine Lobster Tail
- Char-Broiled Filet Mignon with Béarnaise Sauce
- Seafood Duo with Crab-Stuffed Haddock and Baked Stuffed Shrimp
- Maple-Ginger Glazed Fresh Salmon Filet
- Center Cut 12 oz. New York Sirloin
- Baked Stuffed Jumbo Gulfstream Shrimp with Drawn Butter
- Breast of Chicken Cordon Bleu with Baked Ham & Swiss Cheese
- Vegetarian & Children's Selections available on request

Accompanied by Seasonal Vegetables and your choice of Potato or Rice

DIAMOND WEDDING RECEPTION

Dessert

- **Cake Cutting & Service with French Vanilla Ice Cream**

“After-Glow”

- **Complimentary Coffee, Tea and Pastry served to your guests as they depart the reception.**

Our Diamond Wedding Reception Also Features

- **Deluxe Honeymoon Suite for your wedding night.**
- **Discounted lodging for your guests when having your reception with us.**

***Cost \$65.00 per person plus 9% tax & 18% gratuity.
\$20.00 Per Child (Children’s Menu)***

Prices Effective through 01/01/2017

❧ *CRYSTAL WEDDING RECEPTION* ❧

COCKTAIL RECEPTION

Centerpiece display of Fresh Fruit and Assorted Cheeses

Fresh Vegetable Platter with Boursin Dip

Choice of Hors d' Oeuvres (Based on Two Servings per Guest)

Hot Hors d' Oeuvres

(Please Select Three)

- Ravioli of Sun Dried Tomatoes
- Cheddar Baked Artichoke Hearts
- Mini Crab Cakes with Dijon Sauce
- Gourmet Breaded Chicken Wings
- Spicy Chicken Wings
- Braised Italian Meatballs in Garlic Jus
- Bacon Wrapped Tenderloin Tips
With Gorgonzola
- Buffalo Shrimp with Bleu Cheese Dip
- Chorizo Sausage in Sweet Onion BBQ Sauce
- Spinach & Artichoke Dip with French Bread Sticks
- Shrimp & Veggie Egg Rolls with Sweet & Sour Sauce
- Nut Crusted Chicken Bites with Honey Mustard Sauce
- Jumbo Coconut Shrimp with Pina Colada Sauce

Passed Hors d' Oeuvres

(Please Select Two)

- Fresh Asparagus & Cheddar Bruschetta
- Coronets of Smoked Salmon
- Proscuitto with Honeydew Melon
- Margarita Shrimp Shooters
- Plum Tomato & Parmesan Crostini
- Fresh Salmon Sushi with Wasabi & Soy
- Deviled Eggs, Traditional or
With Smoked Salmon

DINNER MENU

Champagne or Wine Toast (Please Select One)

Sparkling cider and Non-alcoholic Punch are also available.

First Course

Soup or Fruit Cup (Please Select One)

- Our Chef Selected Soup du Jour or New England Clam Chowder
- Fresh Fruit Cup

Second Course

Salad (Please Select One)

- Tossed Garden Salad with Choice of Two Dressings
- Traditional Caesar Salad with Fresh Parmesan & Garlic Croutons

Entrée Selection (Please Select One or Two)

- Roast Prime Ribs of Beef, au jus
- Baked Stuffed Jumbo Gulf Stream Shrimp with Drawn Butter
- Boneless Breast of Chicken, Cordon Bleu Stuffed with Baked Ham & Swiss Cheese
- Maple-Ginger Glazed Fresh Salmon Filet
- Char-Broiled Center Cut Sirloin Steak
- Seafood Duo with Crab Stuffed Haddock & Baked Shrimp
- Broiled Filet of Haddock with Sherried Seafood Stuffing
- Roast Vermont Tom Turkey with Cornbread Stuffing
- Nut-Crusted Chicken Breast with Honey Mustard Sauce
- New England Baked Chicken with Pan Gravy
- Vegetarian & Children's Selections available on request

Accompanied by Seasonal Vegetables and your choice of Potato or Rice

Dessert

- **Cake Cutting & Service with French Vanilla Ice Cream**

“After-Glow”

- **Complimentary Coffee, Tea and Pastry served to your guests as they depart the reception.**

Our Crystal Wedding Reception Also Features

- **Deluxe Honeymoon Suite for your wedding night.**
- **Discounted lodging for your guests when having your reception with us**

*Cost \$49.00 per person plus 9% tax & 18% gratuity.
\$20.00 Per Child (Children's Menu)*

❧ CHAMPAGNE WEDDING RECEPTION ❧

COCKTAIL RECEPTION

Centerpiece display of Fresh Fruit and Assorted Cheeses

Choice of Hot Hors d'oeuvres (Based on Two Servings per Guest)

(Please Select Three)

- Shrimp & Vegetable Egg Rolls served with Sweet & Sour Sauce
- Spinach & Artichoke Dip with French Bread Sticks
- Ravioli of Sun Dried Tomatoes & Herbed Cheese with Gorgonzola Sauce
- Braised Italian Meat Balls in Garlic Jus
- Jumbo Coconut Breaded Shrimp with Pina Colada Dip
- Gourmet Breaded Chicken Wings
- Spicy Buffalo Chicken Wings
- Nut Crusted Chicken Bites With Honey Mustard Sauce

DINNER MENU

Champagne or Wine Toast (Please Select One)

Sparkling cider and Non-alcoholic Punch are also available.

Soup or Salad (Please Select One)

- Soup du Jour: Italian Wedding Soup or Country Corn Chowder
- Tossed Garden Salad with Choice of Two Dressings
- Traditional Caesar Salad with Fresh Parmesan & Garlic Croutons

Entrée Selection

(Please Select One or Two)

- New England Stuffed Chicken Breast with Pan Gravy
- Maple-Glazed Black Oak Ham with Pineapple-Orange Sauce
- Nut-Crusted Skinless Chicken Filet with Honey Mustard Sauce
- Roast Vermont Turkey with Cornbread Stuffing & Pan Gravy
- Broiled Filet of Boston Haddock with Sherried Seafood Stuffing
- Vegetarian & Children's Selections available on request

Accompanied by Seasonal Vegetables and your choice of Potato or Rice

CHAMPAGNE WEDDING RECEPTION

Dessert

- **Cake Cutting & Service with French Vanilla Ice Cream**

Our Champagne Wedding Reception Also Features

- **Deluxe Honeymoon Suite for your wedding night.**
- **Discounted lodging for your guests when having your reception with us.**

***Cost \$39.00 per person plus 9% tax & 18% gratuity
\$20.00 Per Child (Children's Menu)***

Prices Effective through 01/01/2017

Grand Buffet Wedding Reception

Cocktail Reception

***Centerpiece of Artisan Cheeses and Fresh Fruits
Bar Harbor Crab Dip with French Bread Sticks
Spanikopita of Feta Cheese and Spinach in Filo Dough
Maple-Dijon Bacon Wrapped Nova Scotia Scallops***

Dinner Buffet Menu

Champagne or Wine Toast (Please Select One)

First Course (Served)

***Tossed Garden Salad with choice of Two Dressings
Or
Custom Soup of Your Choice or Seafood Bisque***

Buffet Selections

Chef's Carving Station

Roast Prime Ribs of Beef, au jus and Glazed Black Oak Ham

Centerpiece of Hawaiian Seafood Salad & Fresh Pineapple

***Baked Boston Haddock with Lobster Newburg Sauce
Nut Crusted Chicken Tenders with Honey Mustard
Braised Pork Loin, Florentine
Oriental Shrimp & Snow Pea Fried Rice
Oven Roasted Red Potatoes
Stir-Fried Vegetable Medley***

Dessert – Cake Cutting & Service with French Vanilla Ice Cream

Our Grand Buffet Reception also Features-

***Deluxe Honeymoon Suite for your Wedding Night
Champagne & Fresh Strawberries and Cheese & Crackers in your Suite***

Cost \$47.00 per person plus tax & gratuity

Prices Effective through 01/01/2017

Hors d' Oeuvres Selection

Cheese & Crackers Tray

Vermont Cheddar with Gourmet Crackers Assortment & Fresh Fruit Garnish

Small (serves 15-20)	\$25.00
Medium (serves 30-40)	\$45.00
Large (serves 50-75)	\$75.00
Extra-Large (serves 80-100)	\$100.00
Jumbo (serves 100-125)	\$125.00

Fresh Vegetable Platter

Served with Boursin Cheese Dip

Small (serves 15-20)	\$25.00
Medium (serves 30-40)	\$45.00
Large (serves 50-75)	\$75.00
Extra-Large (serves 80-100)	\$100.00

Scallops wrapped in Bacon

(With Maple-Dijon Glaze)

\$100.00 per 50 pieces

Mini Crab Cakes

(Served with light Horseradish Sauce)

\$75.00 per 50 pieces

Chilled Shrimp Cocktail

\$100.00 per 50 pieces

Gourmet Breaded Chicken Wings

\$65.00 per 50 pieces

Nut Crusted Chicken

(Served with Honey Mustard Sauce)

\$100.00 per 50 pieces

Cheddar Baked Artichoke Hearts

\$60.00 per 50 pieces

Parrot Bay Coconut Shrimp

(Served with a Piña Colada Sauce)

\$75.00 per 50 pieces

Shrimp & Vegetable Egg Rolls

\$50.00 per 50 pieces

Sweet & Sour Meatballs

\$50.00 per 50 pieces

Spicy Buffalo Wings

(Served with Celery Sticks & Bleu Cheese)

\$65.00 per 50 pieces

Hot Spinach Dip

(Served with French Bread Sticks)

\$50.00 – serves 50

Fresh Jumbo Mushroom Caps

With Seafood Stuffing

\$75.00 per 50 pieces

Carved Watermelon Basket

With Fresh Seasonal Fruit

\$50.00

Assorted Finger Sandwiches

(Chicken Salad, Ham Salad, & Tuna Salad)

\$30.00 per Dozen

9% NH Meal tax and an 18% gratuity will be added to above prices

Prices Effective through 01/01/2017 and subject to change

A la Carte Options

Outside reception

- *Lawn set-up & Chair Rentals (100 chairs available)* *\$ 100.00*

Cupcakes Available

\$ 1.50 each

- *Dark Chocolate with Butter Cream Icing*
- *French Vanilla with Butter Cream Icing*

Specialty Cupcake Available

\$ 2.00 each

- *Old Fashioned Carrot with Cream Cheese Icing*
- *Black Forest with Cream Topping*

Ice Carvings – prices available upon request

N.H. Maple Syrup Bottles Nips 1.7 oz

\$ 1.75 each

N.H. Maple Syrup Glass Leaf 1.75 oz

\$ 3.50 each

NH Maple Syrup Plastic Jug 3.4 oz

\$ 4.50 each

Baskets for Guest's Hotel Room – prices available upon request

- *Gift Basket may include various items such as maple syrup, mugs, bottled water, key chain, post cards, mints, t-shirt, cookies, homemade demi – loaves of sweet bread, chocolate and other items.*
- *Fresh Fruit Basket or Tray*
- *Cheese & Cracker Tray*

Butlered Service

\$ 2.50 Per Person

- *Champagne & Strawberries served as your guests arrive*

Wine Selection - Prices available upon request

- *Carafes or bottles placed on each reception table*

White or Black Chair Covers

\$ 3.00 Per Cover

- *150 Available*

Open Bar or Dollar Limit on Bar Cocktail/Beverage Orders

“After-Glow”

\$ 2.50 Per Person

- *Coffee, Tea and Pastries as your guest depart.*

Delivery of your gift baskets to guests

\$2.00 each

Prices Effective through 01/01/2017