



Village by the Sea
Maine's Wedding Place

Corporate Menus

All prices based on 25 person minimum

Custom Menus available

Modified Menus available for smaller parties



Village by the Sea
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Breakfast Menu

Hot Breakfast Buffet - \$17.95 per person

- Scrambled Eggs with Chives
- Applewood Smoked Bacon & Breakfast Sausage
- Breakfast Potatoes with caramelized onions & sweet pepper
- Toast with butter & assorted jams
- Seasonal Fruit Salad
- Served with Assorted Juices, Assorted Tea, and Breakfast Blend & Decaf Coffee

Brunch - \$29.95 per person

- Assorted Muffins, Danish, Breakfast Breads
- Assorted Yogurt
- Seasonal Fruit Salad
- Applewood Smoked Bacon & Breakfast Sausage
- Red Spiced Breakfast Potatoes, caramelized onions & sweet peppers
- Scrambled Eggs with chives
- Parmesan Encrusted Chicken, thyme jus
- Fresh Mozzarella Salad, Pear Tomato, Cucumber, Bermuda Onion, Basil, balsamic glaze
- Roasted Asparagus & Vegetable Antipasto, raspberry vinaigrette
- Served with Assorted Juices, Assorted Tea, and Breakfast Blend & Decaf Coffee

Breakfast Enhancements

Eggs Benedict topped with Hollandaise - \$4.95 per person

Omelet Station

\$8.95 per person + \$75 for action station

Your chef will prepare your favorite omelet to order choose from onions, peppers, mushrooms, spinach, tomato, shredded cheddar or feta cheese

Continental Breakfast – \$11.95 per person

- Assorted Fruit Breads & Muffins
- Assorted Whole Fruit
- Assorted Yogurt
- Served with Assorted Juices, Assorted Tea, and Breakfast Blend & Decaf Coffee

All food and beverage services are subject to current Maine State tax plus a 23% service charge
Village by the Sea ♡ 1373 Post Road ♡ P.O. Box 1107 ♡ Wells, Maine 04090 ♡ Ph: 207-646-1100
♡ Fax 207-646-1401 ♡ Reservations 800-444-8862 ♡ www.vbts.com ♡ events@vbts.com



Village by the Sea Maine's Wedding Place

Lunch Menus

All Lunch Menu Served with Fresh Brewed Ice Tea and Lemonade

Make Your Own Sandwich Lunch – \$16.95 per person

- Sliced Roasted Turkey, Smoked Ham, Rosemary Roast Beef, Genoa Salami
- Garden Salad with a Citrus Vinaigrette
- Mediterranean Pasta Salad or Asian Chuka Soba Noodle Salad, Curry Lime Vinaigrette
- Swiss and Cheddar Cheese
- Assorted Breads & Rolls
- Relish Tray with Sliced Tomato, Bermuda Onion, Pickles, Herb Mayonnaise, Dijon, Horseradish Aioli
- Chef's Choice Dessert

Wrap It Up Lunch – \$18.95 per person

- Assorted Sandwich Wraps with Flavored Tortillas
 - Smoked Turkey with Cranberry Mayonnaise
 - Rare Roast Beef, Lettuce, Tomato, Caramelized Onions, Horseradish Aioli
- New Potato Salad with Bacon and Dijon or Mediterranean Pasta Salad
- Garden Salad with Citrus Vinaigrette
- Chef's Choice Dessert

Enhance your Deli Lunch or Traditional Wrap Lunch with Clam Chowder (\$5.00pp) or Soup De Jour (\$3.00pp)

Vegan, Gluten Free and Dairy Free Options Available, ask your planner



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Lunch Menus (continued)

Mexican Lunch Buffet – \$23.95 per person

- Chicken Fajitas, Grilled Peppers and Onions, with Warm Flour Tortillas, Served with Refried Beans, Sour Cream, Roasted Tomato Salsa
- Beef Tacos, Lettuce, Tomato, Onion, Jalapeno, Cheddar Cheese
- Chicken Tortilla Soup
- Green Salad, Lime Tequila Vinaigrette
- Cinnamon Sugar Tortillas, Fresh Fruit

Italian Lunch Buffet – \$25.95 per person

- Choice of Caesar Salad or Signature House Salad
- Roasted Tomato Basil Bisque or Minestrone Soup
- Marinated Roasted Vegetable Antipasto, Zucchini, Eggplant, Bermuda Onion, Tomato, Olive and Provolone Mozzarella Caprese, Fresh Basil
- Choice of Two: Bolognese or Penne Arrabbiata, or Marinated Beef Tips with Port Wine Sauce, or Chicken Piccata, or Sausage and Peppers Rolls and Butter



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Mid-Morning or Afternoon Snacks

Power Up Snack - \$6.95 per person

- Assortment of Granola Bars
- Assorted Chips & Pretzels
- Assorted Whole Fruit

Cookies & Brownies – \$5.95 per person

- Assortment of Cookies and Brownies

Crudit  & Fresh Fruit – \$9.95 per person

- Assortment of Raw Vegetables with a Roasted Vegetable Hummus
- Sliced Fruit Platter with Berries
- Pita Chips

*Add all-day coffee & tea service for \$3.00++ per person
Add assorted soft drinks and bottled water for \$3.00++ per person*



Village by the Sea Maine's Wedding Place

A La Carte Hors d'oeuvres

1 hour of service preceding dinner

Stationary:

Imported and Domestic Cheese with Fruit and Crackers \$5.00

Crudit  with Roasted Vegetable Hummus \$4.00

Passed - minimum of three:

- Traditional Shrimp Cocktail \$3.50*
- Chili Lime Grilled Shrimp \$3.50* (Action Station Option)
- Mini Lobster & Blueberry Martinis \$4*
- Roasted Asparagus, Blue Cheese & Prosciutto \$3.25
- Asparagus, Beef Tenderloin & Boursin Wraps \$3.25
- Mushrooms Stuffed with Sausage & Parmesan \$3
- Spinach & Parmesan Stuffed Mushrooms \$3
- Spanakopita, Spinach & Feta in Phyllo \$3.25
- Baked Brie Puffs with Raspberry \$3.25
- Mozzarella, Cucumber, & Tomato Skewers with Pesto \$2.75
- Cream Cheese & Sun-Dried Tomato Tartlette \$3
- Mini Reuben with Pomary Mustard \$3.25
- Mini Crab Cakes with Citrus Aioli \$3.50 (Action Station Option)
- Thai Chicken Satay, Coconut Curry \$3.25
- Hibachi Beef Satay, Ying Yang Dipping Sauce \$3.25 (Action Station Option)
- Fresh Vegetable Summer Rolls, Mint & Basil \$3
- Tomato Basil Bruschetta \$2.75
- Lemongrass Chicken Dumplings \$3 (Action Station Option)
- Ahi Tuna Poke Hawaiian Style, on a Wonton Crisp \$3.50*
- Spicy Tuna Roll with Wasabi Soy \$4*
- Maple Glazed Scallop in Bacon \$3.50*
- Hoisin Seared Scallops with Mango Lime Drizzle \$4* (Action Station Option)
- Lobster tossed in Lemon Aioli Brioche \$3.50*

Cocktail Hour Package - \$10.95 per person - *must precede dinner*

- Imported & Domestic Cheese, Cracker & Fruit Display
- Choice of 2 Passed Hors D'oeuvres (1 hour of service)

Hors d'oeuvre items marked with a star add \$2 per person for packages

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Cocktail Party Packages

Standard Cocktail Party - \$19.95 per person

- Imported & Domestic Cheese, Cracker & Fruit Display
- Crudité Display with a Roasted Vegetable Hummus
- Choice of 3 Passed Hors D'oeuvres (1 hour of service)

Premium Cocktail Party - \$22.95 per person

- Imported & Domestic Cheese, Cracker & Fruit Display
- Crudité Display with a Roasted Vegetable Hummus
- Choice of 4 Passed Hors D'oeuvres (1.5 hours of service)

Elite Cocktail Party - \$26.95 per person

- Imported & Domestic Cheese, Cracker & Fruit Display
- Crudité Display with a Roasted Vegetable Hummus
- Choice of 5 Passed Hors D'oeuvres (1.5 hours of service)

Enhancements

Action Station

*Your Chef will prepare any of the Designated Hors d'oeuvres to order
+ \$75 for action station per 75 guests*

Carving Station (choose one)

+ \$75 per 75 guests

Honey Glazed Ham with Pineapple Chutney \$4.95 per person

Roasted Tom Turkey with Giblet Gravy and Cranberry Sauce \$6.95 per person

Herb & Pomarary rubbed NY Strip Loin or Prime Rib with Port Wine Demi-Glaze \$9.95 per person

Dessert & Coffee Station

\$9.95 per person

Hors d'oeuvres marked with a star* add \$2 per person for packages.

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Village by the Sea Maine's Wedding Place

Dinner Menus

Please choose: Buffet; Guest Choice Plated, you will need to give us a breakdown of your count 14 days prior; OR Duel Entrée Plated, all of your guests receive the same meal.

Classic Buffet – \$29.95 per person

- Garden Salad with a citrus vinaigrette and Dinner Rolls
- Choice of 2 Entrees
 - New England Style Haddock buttered sherry crumbs and lemon buerre blanc
 - Pasta Primavera Marinara
 - Parmesan Encrusted Chicken, thyme jus
 - Teriyaki Beef Tips with wild mushroom sauce
 - Wild Mushroom and Asiago Risotto with balsamic glaze
- Served with Chef's Choice Starch and Vegetable
- Chef's Choice of Dessert
- Regular & Decaf Coffee Station with Assorted Teas

Premium Buffet – \$33.95 per person

- Signature House Salad - mixed greens with blueberries, feta, and blueberry vinaigrette & Dinner Rolls
- Choice of 2 Entrees
 - Roast Salmon Filet in a citrus dijon sauce
 - Chicken Provencal with artichoke hearts, olives, tomatoes, herbs, garlic, and Mama Rosa's Marinara
 - Hoisin Glazed Pork Tenderloin
 - Garlic and Rosemary New York Strip Steak with a cabernet demi-glaze
 - Wild Mushroom and Asiago Risotto with balsamic glaze
- Served with Chef's Choice Starch and Vegetable
- Chef's Choose of Dessert
- Regular & Decaf Coffee Station with Assorted Teas



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Dinner Menus (continued)

Elite Plated Corporate Dinner – \$36.95 per person

- Signature House Salad - mixed greens with Blueberries, Feta, and Blueberry Vinaigrette)
- Choice of 2 Entrees
 - Shrimp Scampi with Rice Pilaf
 - Atlantic Seared Salmon topped with Citrus Rock Shrimp
 - Butter Braised Lobster Tail (upcharge based on market price)
 - Garlic & Rosemary New York Strip with cabernet demi-glaze
 - Roasted Lemon Thyme Chicken Statler Breast, cherry peppercorn sauce
 - Wild Mushroom and Asiago Risotto with balsamic glaze
- Served with Chef's Choice Starch and Vegetable
- Assorted Mini Cheesecakes

Carving Station Enhancements (choose one)

+ \$75 for action station per 75 guests

Honey Glazed Ham with Pineapple Chutney \$5.95 per person

Roasted Tom Turkey with Giblet Gravy and Cranberry Sauce \$7.95 per person

Herb & Pommaray rubbed NY Strip Loin or Prime Rib with Port Wine Demi-Glaze \$11.95 per person