

SAMPLE PLATED DINNER

COCKTAIL HOUR

(6) PASSED HORS D'OEUVRES

House Made Ricotta, Buttered Toast, Truffle Honey (v)
NH Mushroom Dumpling, Green Onion, Ginger, Gochujang-Soy Glaze (vg)
Saucisson En Croute, House Made Sweet Italian Sausage in Puff Pastry, Dijon Aioli
Lamb Meatballs, Apricot Chili Glaze, Yogurt, Toasted Almond, Fresh Mint
Marinated Shrimp, Citrus, Saffron Aioli (gf, df)
Lobster Salad Canapé, Buttered Toast

BISTRO STATION

Display of Imported & Domestic Cheeses
Accompanied w/ Spiced Nuts, Marinated Olives w/ Preserved Lemon & Rosemary,
Fresh Berries
Sliced Cured Meats
Marinated Vegetables
Seasonal Dips & Hummus
Home Made Crackers

DINNER

SALAD

Maine Blueberry Salad - Local Mixed Lettuces, Fresh Blueberries, Crumbled Feta, House
Spiced Nuts, Sherry Vinaigrette

ENTRÉES

Braised Beef Short Ribs, w/ Madeira Demi-Glace
OR
Crispy-Brined & Roasted Chicken, Roasted Shallots, Garlic, Lemon, Tarragon Vinaigrette
OR
Pan-Seared Atlantic Salmon, Miso-Ginger Vinaigrette

ENTRÉES SERVED W/

Parmigiano-Reggiano & Fresh Herb Risotto
Pan-Roasted NH Elm & Oyster Mushrooms w/ Roasted Shallots,
Haricots Verts & Baby Carrots

VEGETARIAN ALTERNATE

Pan Seared Cauliflower Steak, Romesco Sauce (Roasted Garlic, Grilled Onion,
Roasted Peppers & Toasted Hazelnuts) over Carrot-Coconut Puree, Crispy Parsley

MINI SWEETS

Lemon Meringue Tarts
Chocolate Orange Brownies
Salted Caramel Pot du Crème
Strawberry Shortcake Bites
Pistachio Cherry Blondies