

Meeting and Event Menus

All prices based on 25 person minimum
Custom Menus available
Modified Menus available for smaller parties

All food and beverage services are subject to current Maine State tax plus a 23% service charge

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Breakfast Menus

Hot Breakfast Buffet - \$17.95 per person

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

Brunch - \$29.95 per person

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

Breakfast Enhancements

Eggs Benedict topped with Hollandaise - \$4.95 per person

Omelet Station - \$8.95 per person plus \$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 and Muffins
- Assorted Whole Fruit
- Assorted Yogurt
- Served with Assorted Juices, Teas, and Breakfast Blend Coffee, and Decaf Coffee

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 and 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

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, Olives 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

Soup and Salad Combo - \$16.95/person

(Select One Salad and One Soup)

- **Mixed Green Salad with Strawberries and Feta Cheese**
Fresh mesclun mix topped with strawberries, feta cheese, and a fresh raspberry vinaigrette dressing
- **Classic Caesar Salad**
Fresh romaine lettuce, tossed with toasted croutons, parmesan cheese and Caesar dressing
- **Mixed Green Salad**
Mixed green salad tossed with dried cranberries and toasted walnuts, sprinkled with goat cheese and drizzled with balsamic vinaigrette.
- **Minestrone Soup**
- **Chicken vegetable soup with noodles**
- **Chilled Gazpacho**
- **Haddock Chowder**

Served with French bread and Lemonade

Assorted Finger Sandwiches - \$18.95/person

- Chicken Salad, Ham Salad, and Egg Salad on Petite Rolls
- Served with a Crudité Display, Spinach and Artichoke Dip and Potato Chips
- Lemonade

Soup and Salad with Assorted Finger Sandwiches

Includes both menus. \$24.95 per person

Lobster Roll and New England Clam Chowder

Menu includes Pickles, Oyster Crackers, and Potato Chips,
Lemonade

Starting at \$28.95

Dessert Display and Coffee Station

\$6.95 per person

Mid-Morning or Afternoon Snacks

Power Up Snack - \$6.95 per person

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

Cookies and Brownies – \$5.95 per person

Assortment of Cookies and Brownies

Crudité and 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 and tea service for \$3.00++ per person

Add assorted soft drinks and bottled water for \$3.00++ per person

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 and Blueberry Martinis \$4*
- Roasted Asparagus, Blue Cheese and Prosciutto \$3.25
- Asparagus, Beef Tenderloin and Boursin Wraps \$3.25
- Mushrooms Stuffed with Sausage and Parmesan \$3
- Spinach and Parmesan Stuffed Mushrooms \$3
- Spanakopita, Spinach and Feta in Phyllo \$3.25
- Baked Brie Puffs with Raspberry \$3.25
- Mozzarella, Cucumber, and Tomato Skewers with Pesto \$2.75
- Cream Cheese and Sun-Dried Tomato Tartelette \$3
- Mini Reuben with Pommery 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 and 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*

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

Cocktail Party Packages

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

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

Standard Cocktail Party - \$19.95 per person

- Imported and Domestic Cheese, Cracker and Fruit Display
- Crudit  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 and Domestic Cheese, Cracker and Fruit Display
- Crudit  Display with a Roasted Vegetable Hummus
- Choice of 4 Passed Hors D'oeuvres (1 hours of service)

Elite Cocktail Party - \$26.95 per person

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

Cocktail Party Menus are not available between 5:00 and 7:00PM and are not considered dinner service.

Dinner Menus

Please choose: Buffet; Guest Choice Plated (we will need a breakdown of your count 14 days prior to your dinner) or Dual Entrée Plated, all of your guests receive the same meal.

Classic Buffet Dinner– \$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 Beurre 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 and Decaf Coffee Station with Assorted Teas

Premium Buffet Dinner– \$33.95 per person

- Signature House Salad - mixed greens with blueberries, feta, and blueberry vinaigrette and 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 and Decaf Coffee Station with Assorted Teas

Elite Plated 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 and Rosemary New York Strip with cabernet demi-glaze
 - Roasted Lemon Thyme Chicken Sattler 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 plus \$75 for action station per 75 guests

(Choose one)

- Honey Glazed Ham with Pineapple Chutney \$5.95 per person
- Roasted Tom Turkey with Giblet Gravy and Cranberry Sauce \$7.95 per person
- Herb and Pommery rubbed NY Strip Loin or Prime Rib with Port Wine Demi-Glaze \$11.95 per person

Down East Lobster Bake - Market Price - starting at \$49.95

- New England Clam Chowder full of tender clams and rich potatoes.
 - Steamed Maine Clams served with fresh butter
 - Fresh Maine Lobster - 1 ¼ Pound
 - Sweet Corn on the Cob
 - Potato Salad
 - Maine Blueberry Crumb Cake - the perfect finish to your traditional New England dinner
- Add BBQ Chicken for an additional \$6 per person

Italian Buffet Dinner 26.95 per person

- Choice of 2:
Bolognese or Penne Arrabbiata,
Marinated Beef Tips with Port Wine Sauce, or Chicken Piccata
- Marinated Roasted Vegetable Antipasto, includes Zucchini, Eggplant, Bermuda Onion, Tomato, Olives and Provolone
- Mozzarella Caprese, Fresh Basil

Dinner buffet served with:

- Signature House Salad - mixed greens with Maine Blueberries, Feta, and Blueberry Vinaigrette or a Caesar Salad
- Garlic Bread
- Chef's Choice of Dessert

BBQ Dinner - \$26.95 per person

- Slow Roasted BBQ St. Louis Ribs
- Grilled Boneless Chicken Breasts
- New England Baked Beans
- Home-style Potato Salad or Butter milk Coleslaw
- Garden Salad and Corn on the Cob
- Corn Bread
- Strawberry Shortcake