

Wedding Event Menus

All food and beverage services are subject to current Maine State tax plus a 23% service charge. Prices are based on present market price and are subject to change.

Village by the Sea ♡ 1373 Post Road ♡ P.O. Box 1107 ♡ Wells, Maine 04090 ♡ Phone: 207-646-1100 ♡ Reservations 800-444-8862 ♡ www.vbts.com ♡ events@vbts.com

For Always Package

Reception Displays

Imported and Domestic Cheese with Fresh Fruit
Seasonal Crudit  with Roasted Vegetable Hummus

Passed Hors D'oeuvres (please select three)

Cold

Vegetarian spring rolls, basil, mint, hoisin
ginger sauce
Mozzarella, cucumber, tomato, pesto
skewers
Roasted asparagus, blue cheese, prosciutto
Pesto cream cheese, sun-dried tomato
tartelette

Hot

Crispy crab cakes, lemon aioli
Baked brie puffs with raspberry
Spanakopita, spinach and feta in phyllo
Spinach stuffed mushrooms, parmesan
Lemongrass beef Satay, mustard soy dipping
Coconut chicken, spicy peanut sauce
Thai chicken Satay, curry lime dipping

Choice of Salad (please select one)

Choice of Garden Salad or Classic Caesar Salad
(Upgrade to Signature House salad for \$2 per person)

Entrees

Please select 1) one dual entr e, or 2) two plated guest choice entrees, or 3) two buffet guest choice entrees.

Dual Entr e (4oz portion of two entrees on the same plate, every guest receives the same meal)

- Surf and Turf (Marinated Flank Steak and Citrus Rock Shrimp)*
- Any Beef and Any Chicken Entr e from below
- Any Beef and Any Fish Entr e from below
- Any Chicken Entr e from below and Any Fish Entr e from below

Guest Choice Plated and Buffet Entrees (two choices)

- Penne pasta, spinach, roasted garlic, basil, Mama Rosa sauce
- Herb roasted garlic and peppered chicken, thyme jus
- Parmesan herb encrusted chicken, lemon caper sauce
- Seared salmon lemon dill butter *
- New England style haddock, buttered Ritz cracker crumbs, lemon Beurre Blanc sauce
- Hoisin glazed pork tenderloin, shitake mushroom sauce
- Rosemary and garlic marinated flank steak with wild mushroom sauce

Choice of Vegetable (please select one)

Herb roasted seasonal vegetables
Asparagus
Green Bean Almondine

Choice of Starch (please select one)

Roasted Garlic Whipped Potato
Roasted red bliss potatoes with rosemary
and garlic
Chef Special Asian Fried Rice
Wild Rice Pilaf

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Forever Package

Reception Displays

Imported and Domestic Cheese with Fresh Fruit
Seasonal Crudit  with Roasted Vegetable Hummus
Spinach and Artichoke Dip with Pita Chips
Passed Hors D'oeuvres (please select three)

Cold

- Fresh vegetable spring rolls, mint, basil, soy chili sauce
- Mozzarella, cucumber, tomato, pesto skewers
- Pesto cream cheese, sun-dried tomato tartelette
- Beef tenderloin wrapped asparagus and Boursin
- Grilled Thai pesto or traditional shrimp cocktail, cocktail sauce
- Spicy tuna roll, wasabi soy

Hot

- Chili lime grilled shrimp
- Mini crab cake, lemon aioli
- Portabella mushroom, spinach, parmesan in a crispy phyllo cup
- Mini Reuben, Pommery mustard
- Tamarind chicken satay, spicy peanut sauce
- Hibachi beef brochette, Ying-Yang dipping sauce

Choice of Soup (please select one)

Creamy roasted tomato basil soup, Spiced watermelon, chilled gazpacho,
Or New England style haddock chowder (served with crostini)

Choice of Salad (please select one)

Choice of Garden Salad, Classic Caesar Salad, or Signature House Salad topped with blueberries, Feta cheese and blueberry vinaigrette

Entrees

Please select 1) one dual entr e, or 2) two plated guest choice entrees, or 3) two buffet guest choice entrees.

Dual Entr e (4oz portion of two entrees on the same plate, every guest receives the same meal)

- Surf and Turf (Marinated New York Strip Steak and Citrus Rock Shrimp)*
- Any Beef and Any Chicken Entr e from below
- Any Beef and Any Fish Entr e from below
- Any Chicken Entr e from below and Any Fish Entr e from below

Guest Choice Plated and Buffet Entrees (two choices)

- Marinated New York steak, mushroom sauce
 - Filet mignon, port wine
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- Parmesan and herb encrusted chicken breast, lemon caper sauce
 - Atlantic seared salmon, lemon dill butter *
 - New England style roasted haddock, lemon dill butter
 - Chicken Piccata

Choice of Vegetable (please select one)

Herb roasted seasonal vegetables
Roasted seasonal root vegetables with fresh
herbs (October-December)
Green bean Almondine
Balsamic asparagus

Choice of Starch (please select one)

Three cheese potato gratins
Roasted red bliss potatoes with rosemary
and garlic
Chef special seasonal fried rice
Wild mushroom risotto
Wild rice pilaf

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For Eternity Package

Reception Displays

Seasonal Crudit  with Roasted Vegetable Hummus
Domestic and Imported Cheese Display, Berries, Crackers, Crostini
Spinach and Artichoke Dip with Pita Chips
Passed Hors D'oeuvres (please select five)

Cold

- Coastal shrimp cocktail
- Lobster martinis
- Roasted asparagus in prosciutto
- Spicy tuna roll
- California roll, wasabi soy
- Ahi tuna poke Hawaiian style in a crispy cup
- Fresh, vegetable spring roll

Hot

- Seared jumbo scallops, mango lime dipping sauce
- Lobster bisque shooters
- Lemongrass chicken dumplings
- Chicken satay with an Asian dipping sauce
- Beef Wellington
- Maple glazed bacon wrapped scallops
- Gorgonzola risotto cake with beef tenderloin
- Crisp mini crab cake, citrus aioli

Choice of Soup (please select one)

New England clam chowder, Sherry lobster bisque or Spiced watermelon chilled gazpacho

Choice of Salad (please select one)

Choice of Garden Salad, Classic Caesar Salad, or Signature House Salad topped with blueberries, feta cheese and blueberry vinaigrette

Entrees

Please select 1) one dual entr e, or 2) two plated guest choice entrees, or 3) two buffet guest choice entrees.

Dual Entr e (4oz portion of two entrees on the same plate, every guest receives the same meal)

- Surf and Turf (Filet Mignon and Butter Braised Lobster Tail) *
- Filet Mignon Port Wine and Any Chicken Entr e from below
- Filet Mignon and Any Fish Entr e from below
- Any Chicken Entr e from below and Any Fish Entr e from below

Guest Choice Plated and Buffet Entrees (two choices)

- Roasted chicken breast, serrano ham, mushroom ragout
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- Lazy man's lobster (not available on buffet) *
 - Marinated New York steak, mushroom sauce
 - Filet mignon port wine (not available on buffet)
 - Parmesan and herb encrusted chicken breast, lemon caper sauce
 - Atlantic seared salmon topped with citrus rock shrimp*
 - Chicken Piccata in a lemon white wine sauce with capers garnished with fresh tomato tapenade
 - Penne pasta, spinach, roasted garlic, basil, and Mama Rosa sauce
 - New England style haddock, buttered Ritz cracker crumbs, lemon Beurre Blanc
 - Hoisin-glazed pork tenderloin, shitake mushroom sauce
 - Rosemary garlic marinated beef tenderloin tips au jus with wild mushroom sauce

Carving Station Entrees

- Pommery mustard, herb-rubbed Beef Tenderloin, Béarnaise sauce and horseradish sour cream
- Roasted garlic-lemon Turkey, cranberry chutney and giblet gravy
- Rosemary, grain mustard Prime Rib Roast, Au Jus

Choice of Vegetable (please select one)

Herb roasted seasonal vegetables
 Roasted seasonal root vegetables with fresh herbs (October through December)
 Citrus honey glazed carrots
 Ratatouille
 Green beans Almondine
 Asparagus with a balsamic glaze

Choice of Starch (please select one)

Three cheese potato gratins
 Truffle-whipped potato
 Roasted red bliss potatoes with rosemary and garlic
 Chef special seasonal fried rice
 Wild mushroom risotto
 Wild rice pilaf

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Rehearsal Dinner Menu Suggestions

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



Classic Buffet Dinner \$29.95 per person

Choice of Two:

- New England Style Haddock, buttered sherry crumbs with lemon beurre blanc
- Pasta Primavera Marinara
- Parmesan Encrusted Chicken, thyme jus
- Marinated Beef Tips in a wild mushroom port wine sauce
- Wild Mushroom and Asiago Risotto with balsamic glaze

Buffet Dinner served with a Mixed Green Salad, appropriate starch, freshly baked rolls, Chef's choice of vegetable, and Dessert

All prices are based on a minimum of 25 guests. Room charges will apply.

All menus subject current Maine tax and 23% service charge



After-Wedding Get Together

The Perfect Opportunity to Thank Your Guests for Coming!

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, Teas, Breakfast Blend Coffee 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, Teas, Breakfast Blend Coffee and Decaf Coffee

Breakfast Enhancements

- Eggs Benedict topped with Hollandaise Sauce - \$4.95 per person
 - **Omelet Station** - \$8.95 per person and \$75 for action station
Your chef will prepare omelets made to order. Choose from onions, peppers, mushrooms, spinach, tomato, shredded cheddar, or feta cheese
 - **Carving Station** - \$75 for action station per 75 guests plus
(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 mustard rubbed NY Strip Loin or Prime Rib with Port Wine Demi-Glaze - \$11.95 per person
 - **Continental Breakfast** – \$11.95 per person
A Variety of Fruit breads and Muffins
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Assorted Whole Fruit

Assorted Yogurt

Served with Assorted Juices, Teas, Breakfast Blend Coffee and Decaf Coffee

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Wedding Shower Menus

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

Additional Menus Available upon Request. Minimum of 25 Guests.
