



Village by the Sea
Maine's Wedding and Meeting Place

2018 Wedding Menus



All menu selections may be modified. Vegan, gluten-free, and dairy-free options are available. Additional charges may apply. Please advise your event planner of any dietary restrictions before you give your final count. All food and beverage services are subject to current Maine State tax plus a 23% service charge. Menu contents and pricing is subject to change without notice.

♥Village by the Sea ♥1373 Post Road ♥P.O. Box 1107 ♥Wells, Maine 04090 ♥Phone: 207-646-1100 ♥Fax: 207-646-1401 ♥Reservations: 800-444-8862 ♥www.vbts.com ♥events@vbts.com. August 2018.

Wedding Menus

To view a particular menu, push Ctrl + click on desired item.

[For Always Package](#)

Reception Displays
Passed Hors D'oeuvres
Choice of Salad
Entrees

[Forever Package](#)

Reception Displays
Passed Hors D'oeuvres
Choice of Soup
Choice of Salad
Entrees

[For Eternity Package](#)

Reception Displays
Passed Hors D'oeuvres
Choice of Soup
Choice of Salad
Entrees

[Sunday Brunch Wedding Package](#)

Menu
Enhancements

[Popular Rehearsal Dinner Menus](#)

Lobster Bake
Italian Buffet Dinner
BBQ Dinner
Comfort Food Buffet

[Farewell Breakfast Menus](#)

Hot Breakfast Buffet
Brunch
Breakfast Enhancements
Continental Breakfast

[Late Night Snack*](#)

For Always Package

\$79.95 per person

Reception Displays

Imported and Domestic Cheese with Fresh Fruit
Seasonal Crudités with Roasted Vegetable Hummus

Passed Hors D'oeuvres (please select three)

Cold

- Vegetarian Summer Rolls with basil, mint, and hoisin ginger sauce
- Mozzarella, Cucumber, Tomato, And 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 sauce
- Coconut Chicken, spicy peanut sauce
- Thai Chicken Satay, curry lime dipping sauce

Choice of Salad

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

Entrees

(Please select one Dual Entrée OR two plated guest choice entrees OR two buffet entrees)

Dual Entrée (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 Entrée from below

Any Beef and any Fish Entrée from below

Any Chicken and any Fish Entrée from below

Guest Choice Plated and Buffet Entrees

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 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

Forever Package

\$99.95 per person

Reception Displays

Imported and Domestic Cheese with Fresh Fruit
Seasonal Crudités with Roasted Vegetable Hummus
Spinach and Artichoke Dip with Pita Chips

Passed Hors D'oeuvres (please select four)

Cold

- Mini buffalo mozzarella, cherry tomato, and pesto
- Fresh vegetable spring rolls, mint, basil, soy chili sauce
- Pesto cream cheese, sun-dried tomato tartelette
- Beef Tenderloin wrapped asparagus and boursin
- Grilled Thai pesto shrimp or traditional shrimp cocktail with cocktail sauce (spicy)
- 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 with spicy peanut sauce
- Hibachi Beef brochette, Ying yang dipping sauce

Choice of Soup (please select one)

Creamy roasted tomato basil soup, Spiced watermelon gazpacho (chilled), 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 one Dual Entrée OR two plated guest choice entrees OR two buffet entrees)

Dual Entrée (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 entrée from below

Any Beef and any Fish entrée from below

Any Chicken entrée and any Fish entrée from below

Guest-Choice Plated and Buffet Entrees

Marinated New York Steak, mushroom sauce

Filet Mignon, port wine sauce

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 (fall season only)

Green Bean Almondine

Balsamic Asparagus

Choice of Starch (please select one)

Three-cheese Potato Gratin

Roasted red bliss potatoes with rosemary and garlic

Chef Special Seasonal Fried Rice

Mushroom Risotto

Wild Rice



For Eternity Package

\$119.95 per person

Reception Displays

Seasonal Crudités 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
- Vegetarian summer 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 Gazpacho (chilled)

Choice of Salad (please select one)

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

Entrees

(Please select one Dual Entrée OR two plated guest choice entrees OR two buffet entrees OR one buffet entrée and one carving station)

Dual Entrée (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 with port wine sauce and any Chicken entrée from below

Filet Mignon and any Fish entrée from below

Any Chicken entrée and any Fish entrée from below

Guest Choice Plated and Buffet Entrees

Roasted Chicken breast with Serrano ham and mushroom ragout

Lazy man's Lobster**+

Marinated New York Steak, mushroom sauce

Filet Mignon with port wine sauce**+

Parmesan and herb-encrusted Chicken Breast with lemon caper sauce

Atlantic Seared Salmon topped with citrus Rock Shrimp**+

Chicken Piccata in a lemon white wine sauce, capers, and fresh tomato tapenade

Penne Pasta, with spinach, roasted garlic, basil, Mama Rosa Sauce
Herb roasted garlic and peppered chicken, thyme jus
Seared salmon with lemon dill butter
New England- style haddock, buttered Ritz 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 and lemon Turkey with cranberry chutney, 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 (fall season only)
Citrus honey-glazed carrots
Ratatouille
Green Beans Almondine
Asparagus with a balsamic glaze

Choice of Starch (please select one)

Three-cheese potato gratin
Truffle whipped potato
Roasted red bliss potatoes with rosemary and garlic
Chef Special Seasonal Fried Rice
Mushroom Risotto
Wild Rice Pilaf

+Based on market price

**Lazy Man's Lobster and Filet Mignon with Port Wine sauce are not available on the Buffet*



Sunday Brunch Wedding Package

\$54.95 per person

Menu

Assorted muffins, Danish, breakfast breads

Assorted yogurt

Seasonal fruit salad

Applewood-smoked bacon and breakfast sausage

Spiced Red Potatoes, caramelized onions and sweet peppers

Scrambled eggs with chives

Parmesan-encrusted chicken, thyme jus

Fresh Mozzarella salad with pear tomato, cucumber, Bermuda onion, basil, balsamic glaze

Roasted asparagus and vegetable antipasto, raspberry vinaigrette

Served with assorted juices, teas, and coffee station

Enhancements

Eggs Benedict topped with Hollandaise - \$4.95 per person

Omelet Station - \$8.95 per person + \$75 for action station

Choose onions, peppers, mushrooms, spinach, tomato, shredded cheddar, and feta cheese

Carving Station (choose one) - \$75 for action station

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

Popular Rehearsal Dinner Menus

Lobster Bake

Market Price - starting at \$46.95 per person

New England clam chowder

Smooth and creamy 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

The perfect finish to your traditional New England Lobster Bake:

Blueberry crumb cake with fresh whipped cream

Coffee station with assorted teas

We will confirm Lobster prices 14 days prior to the function.

Add BBQ chicken for \$6 per person or steak for \$12 per person.



Italian Buffet Dinner

\$26.95 per person

Classic Caesar Salad

Choice of Two:

Bolognese (meat) or Penne Arrabbiata (spicy)

Marinated Beef Tips with port wine sauce

Chicken Piccata



Marinated Roasted Vegetable Antipasto with zucchini, eggplant, Bermuda onion, olives, provolone tomato, mozzarella, fresh basil Caprese

Garlic bread, chef's choice of dessert, and Coffee station with assorted teas

BBQ Dinner

\$26.95 per person

Finger Licking Good!



Slow roasted BBQ St. Louis Ribs
Grilled boneless Chicken breasts
New England Baked Beans
Home-style Potato Salad and buttermilk coleslaw
Corn on the cob
Corn Bread
Strawberry Shortcake with fresh whipped cream
Coffee Station with assorted teas

Comfort Food Buffet

\$24.95 per person



Mixed Green salad with cucumbers, tomatoes, carrots and balsamic vinaigrette

Choice of two:

Chicken or Eggplant Parmesan with penne pasta marinara

Chicken and Broccoli Alfredo over penne pasta

BBQ Pulled Pork with mashed potatoes (or Bulkie Rolls)

Meat or Vegetable Lasagna or Three-cheese baked Ziti

Traditional Pot Roast with potatoes and carrots

Chef's choice of vegetable and dessert

Coffee Station with assorted teas



Village *by the Sea*
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Farewell 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, teas, and coffee station



Brunch - \$29.95 per person

Assorted muffins and Danish
Assorted yogurt
Seasonal fruit salad
Applewood-smoked bacon and breakfast sausage
Red spiced breakfast potatoes, caramelized onions, and sweet pepper
Scrambled eggs with chives
Parmesan-encrusted chicken, thyme jus
Fresh mozzarella salad, with pear tomatoes, cucumber, Bermuda onion, basil, balsamic glaze
Roasted Asparagus and Vegetable Antipasto, raspberry vinaigrette
Served with assorted juices, teas, and coffee station

Breakfast Enhancements

Eggs Benedict topped with Hollandaise Sauce - \$4.95 per person

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

Choose from onions, peppers, mushrooms, spinach, tomato, shredded cheddar, or Feta cheese

Carving Station (choose one) - \$75 per action station

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

Continental Breakfast - \$11.95 per person

Assorted Fruit breads and muffins
Assorted whole fruit
Assorted yogurt and granola
Served with assorted juices, teas, and coffee station



Village *by the Sea*
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Late Night Snack*

After hours of revelry, surprise your guests with a tasty send off!

Hand-tossed, authentic **Italian Pizza** \$200

Homemade **Mac and Cheese** Bar \$5.95

Bacon, tomato, caramelized onions, shredded cheese medley, jalapenos, green onion

Finger Lickin' Good Wings --pick up to four \$5.95

Spicy Buffalo, BBQ, Blueberry Bourbon, Garlic Parmesan, Southwestern Ranch, Lemon Pepper
Apple-Blueberry Habanera BBQ, Sweet Chili, Honey Mustard, or Teriyaki

Celery and carrot sticks, bleu cheese, and ranch dressing

Sliders with all the Fixings \$5.95

Mini-hamburgers and toppings bar: *pick lettuce, tomato, Bermuda onion, caramelized onion, pickles, jalapenos,
Red pepper relish, yellow, Dijon, and honey mustard, mayonnaise, ketchup, and of course cheese!*

Italian Savory Snack \$5.95

Fried Ravioli and Italian Meatballs, *with marinara for dipping, shredded cheese and mini rolls*

Mexican Munchies \$4.95

Quesadillas, Tortilla Chips *with freshly chopped salsa, sour cream, and cilantro lime guacamole*

Imported and Domestic **Cheese, Crackers, and Fruit** Display \$3.95

Dipping Station - pick two \$3.95

Spinach and Artichoke, Buffalo Chicken, and Red Pepper Hummus

Cowboy Caviar (western-style bean and corn salsa) Fresh Chopped Salsa *or* Cilantro Lime Guacamole
Served with tortilla chips

Popcorn Bar \$3.95

Theater-style buttered, cheddar, dark cocoa and sea salt, Italian herbs and parmesan

Candy Bar assorted sweet treats with take home bags \$3.95

Arundel Ice Cream Cart - pick three flavors \$4.95

Display of Assorted **Congdon's Doughnuts** \$2.95

Apple Cider Doughnuts with Hot and Cold **Apple Cider** (Fall Only) \$3.95

Assorted Mini- Pickup Desserts or Italian Sweets \$3.95

Create a Grazing Station - choose 2 or more!

**Late night snacks are only available following a wedding reception held at Village by the Sea.*