



Village by the Sea  
Maine's Wedding and Meeting Place

## 2018 Wedding Menus



*All menus 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](http://www.vbts.com) ♥ [events@vbts.com](mailto: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*  
Maine's Wedding and Meeting Place

## *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*  
Maine's Wedding and Meeting Place

## 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.*