



Village *by the Sea*  
Maine's Wedding and Meeting Place

## *2018 Function 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 prices are based on a minimum of 25 guests. 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.

# *Village by the Sea Event Menus*

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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, teas, and coffee station

## Brunch - \$29.95 per person

- Assorted muffins and pastries
- Seasonal fruit salad
- Assorted yogurt
- 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 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** with Hollandaise - \$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 pastries and muffins
- Assorted whole fruit, yogurt, and granola
- Served with assorted juices, teas, and coffee station

## *Beverage Stations*

Half-day coffee and tea station - \$2.00 per person

All-day coffee and tea station - \$3.00 per person

Half-day assorted soft drinks and bottled water - \$3.00 per person

All-day assorted soft drinks and bottled water - \$4.00 per person

## *Mid-Morning or Afternoon Snacks*

Add lemonade for \$1.00 per person

**Power Up Snack** – \$5.95 per person

- Assortment of granola bars
- Potato chips and pretzels
- Assorted whole fruit

**Sweets and Treats** – \$5.95 per person

- Assorted cookies and peanut butter chocolate chip energy bites

**Healthy Choice** – \$9.95 per person

- Assortment of raw vegetables with roasted vegetable hummus and crackers
- Sliced fruit and berries with yogurt dip

# *Luncheon Buffet Menus*

Please speak to your planner, if you would like to offer your group one of our dinner menus as a luncheon.

**Enhance** your lunch with New England clam chowder (\$5.00 per person) or soup de jour (\$3.00 per person). Coffee station and assorted teas for \$2.00 per person.  
Assorted soft drinks and bottled water for \$3.00 per person.

## **Make Your Own Deli Sandwich** – \$16.95 per person

- Garden Salad with citrus vinaigrette
- Meats and cheeses
  - Sliced roasted turkey, honey ham and lean roast beef
  - Swiss and cheddar cheese
- Relish tray with sliced tomato, Bermuda onion, pickles, herb mayonnaise, Dijon mustard
- Assorted breads and rolls
- Mediterranean pasta salad
- Chef's choice dessert and lemonade

## **Wrap It Up** – \$18.95 per person

- Garden Salad with citrus vinaigrette
- Sandwich Wraps
  - Smoked turkey with lettuce, cranberry mayonnaise
  - Rare roast beef, lettuce, tomato, caramelized onions, horseradish aioli
- Home-style potato salad
- Chef's choice dessert and lemonade

## **Build a Salad** - \$20.95 per person

- Mixed Greens, cucumber, carrot, tomato, Bermuda onion  
Add assorted toppings:
  - Grilled chicken sliced hard boiled eggs
  - Low fat cottage cheese, roasted beets
  - Berries, walnuts, sliced naan
- Chef's choice dessert and lemonade

## **Soup and Salad Combo** - \$14.95 per person

Select One:

- Mixed Green Salad with strawberries and walnuts, raspberry vinaigrette dressing
- Classic Caesar Salad of romaine lettuce, tossed with toasted croutons, parmesan cheese, Caesar dressing
- VBTS House Salad of mixed greens with blueberries, feta cheese, blueberry vinaigrette

Select One:

- Minestrone soup
- Chilled gazpacho
- Haddock chowder

Served with French bread and lemonade

**Assorted Finger Sandwiches** - \$16.95 per person

- Crudité display with spinach and artichoke dip
- Petite sandwiches
  - Chicken salad
  - Ham salad
  - Egg salad

Served with potato chips and lemonade

**Soup and Salad with Assorted Finger Sandwiches** - \$24.95 per person

Includes both menus above

**Traditional Lobster Roll and Clam Chowder** - Market price (starts at \$28.95 per person)

Served with pickles, oyster crackers, potato chips and lemonade

**Dessert and Coffee Station** - \$6.95 per person



# *A La Carte Hors d'oeuvres*

One hour of service preceding dinner

## Stationary

- Imported and domestic cheese with fruit and crackers \$5.00 per person
- Crudités with roasted vegetable hummus \$4.00 per person

## Passed (minimum of three)

- Traditional shrimp cocktail with zesty dipping sauce \$3.50
- Chili-lime grilled shrimp \$3.50
- Mini lobster and blueberry martinis \$4.00
- Roasted asparagus, blue cheese, and prosciutto \$3.25
- Asparagus, beef tenderloin and boursin wraps \$3.25
- Mushrooms stuffed with sausage and parmesan \$3.00
- Spinach and parmesan stuffed mushrooms \$3.00
- 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 tartlet \$3.00
- 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 \$3.00
- Tomato basil bruschetta \$2.75
- Lemongrass chicken dumplings \$3.00 (Action Station Option)
- Ahi tuna poke Hawaiian-style on a wonton crisp \$3.50
- Spicy tuna roll with wasabi soy \$4.00
- Maple-glazed scallop in bacon \$4.00
- Hoisin-seared scallops with mango lime drizzle \$4.00 (Action Station Option)
- Lobster tossed in lemon aioli on brioche \$3.50



# *Hors d'oeuvres Packages*

All packages must precede a dinner service.

Please ask your planner if you would like to create a Heavy Hors d'oeuvres Cocktail Party Menu.

## **Cocktail Hour Package** – \$10.95 per person

- Imported and domestic cheese, cracker, and fruit display
- Choice of 2 passed Hors d'oeuvres

## **Classic Upgrade** – \$16.95 per person

- Imported and domestic cheese, cracker, and fruit display
- Crudité display with a roasted vegetable hummus
- Choice of 3 passed Hors d'oeuvres

## **Elite Upgrade** – \$19.95 per person

- Imported and domestic cheese, cracker, and fruit display
- Crudité display with a roasted vegetable hummus
- Choice of 4 passed Hors d'oeuvres



\*\* Cocktail Party Menus are only available prior to dinner and are not part of the dinner service\*\*



# Buffet 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 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 and provolone, tomatoes, 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 or buttermilk coleslaw  
Corn on the cob  
Corn bread  
Strawberry shortcake with fresh whipped cream  
Coffee station with assorted teas

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# 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 and marinara sauce  
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

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# Buffet Carving Station Enhancements

+\$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 Mustard-rubbed NY strip loin or prime rib with port wine demi-glaze \$11.95 per person

**\*\*Additional Action Stations Available- Ask Your Planner\*\***

## *Plated or Buffet Menus*

Enhance your dinner with New England clam chowder (\$5.00pp) or Soup de Jour (\$3.00pp)

*Plated Guest Choice:* choose 2 entrees – provide list with each guest’s selection and place cards labeled with guest choice; *Plated Dual Entrée:* choose two entrees - all your guests get the same meal; and *Buffet:* choose two entrees – see below for Carving Station Enhancements.

**Classic**- \$29.95 per person

Plated Garden Salad with citrus vinaigrette and dinner rolls

**Choose two:**

Parmesan-encrusted chicken, thyme jus

Teriyaki beef tips with wild mushroom sauce

New England-style haddock with buttered sherry crumbs and lemon Beurre blanc

Pasta Provencal, vegetarian or chicken with artichoke hearts, olives, tomatoes, herbs, garlic, and Mama Rosa’s marinara sauce

**Choice of Vegetable** (choose one)

Herb-roasted seasonal vegetables

Green bean Almondine

Asparagus

**Choice of Starch** (choose one)

Roasted garlic whipped potato

Roasted red bliss potatoes

Wild Rice Pilaf

**A Sweet Ending** (choose one)

Lemon mascarpone cake or Triple chocolate cake

Coffee station with assorted teas

**Elite** – \$34.95 per person

House Salad of mixed greens with blueberries and feta and blueberry vinaigrette. Dinner rolls.

**Choose two:**

Roast salmon filet in a citrus Dijon sauce  
Butter -braised lobster tail (upcharge based on market price)  
Garlic and rosemary New York strip steak with cabernet demi-glaze  
Roasted lemon thyme Statler chicken breast with cherry peppercorn sauce  
Pasta Provencal, vegetarian or chicken with artichoke hearts, olives, tomatoes,  
herbs, garlic, and Mama Rosa's Marinara sauce

**Choice of Vegetable** (choose one)

Herb-roasted seasonal vegetables  
Green bean Almondine  
Asparagus

**Choice of Starch** (choose one)

Roasted garlic whipped potato  
Roasted red bliss potatoes  
Wild Rice Pilaf

**A Sweet Ending** (choose one)

Tiramisu, Lemon mascarpone cake, NY cheesecake, or Triple chocolate cake  
Coffee station with assorted teas



# Luncheon Menus

## Soup and Salad Combo

Select One Salad and One Soup  
Served or Buffet

### Salads

#### Mixed Green Salad

With strawberries and walnuts and  
raspberry vinaigrette dressing

#### Classic Caesar Salad

Fresh romaine lettuce, tossed with toasted  
croutons, parmesan cheese, and Caesar  
dressing

#### VBTS House Salad

Mixed greens with blueberries, feta cheese,  
and blueberry vinaigrette

### Soups

Minestrone

Chilled gazpacho

Haddock chowder

Served with French bread

\$14.95 per person

## Assorted Finger Sandwiches

Buffet

Chicken salad, Ham salad, and Egg salad  
on petite rolls

Served with a crudité display and spinach  
dip

Potato chips

\$16.95 per person

## Soup and Salad with Assorted Finger Sandwiches

Buffet - includes both menus above  
\$24.95 per person

## Lobster Roll and Clam Chowder

Served or Buffet

Pickles, oyster crackers, and potato chips  
Market price- starting at \$28.95 per person

## Make Your Own Sandwich

Buffet

Garden salad with citrus vinaigrette

Sliced roasted turkey and honey ham

Swiss and cheddar cheese

Assorted breads and rolls

Relish tray: lettuce, tomato, Bermuda onion,  
pickles, mayonnaise, Dijon mustard Potato  
chips

\$14.95 per person

## Assorted Wraps

Buffet

Cranberry walnut chicken salad

Rare roast beef with lettuce, tomato,  
caramelized onions, and herb mayonnaise

Mediterranean pasta salad

Potato chips

\$16.95 per person

## Dessert Display and Coffee Station

\$6.95 per person

*Luncheon Menus include Lemonade*

These light menu choices are great options  
for many types of events: baby or wedding  
showers, birthday parties, club luncheons,  
or bereavement ceremonies.

# Holiday Party Sample Menu

\$42.95++ per person, includes one drink ticket

## Upon Arrival

Domestic and imported cheese, cracker, pepperoni, and fresh fruit display

## Signature House Salad

Mixed greens with Maine blueberries, feta, and blueberry vinaigrette

## The Maine Event (choose two)

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

Butternut squash ravioli with sage brown butter sauce

## Carving Station Enhancements + \$75 carver fee per action station (buffet only)

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

## Choice of Vegetable (choose one)

Herb-roasted seasonal vegetables

Green bean Almondine

Asparagus

## Choice of Starch (choose one)

Roasted garlic whipped potato

Roasted red bliss potatoes

Wild Rice Pilaf

## A Sweet Ending (choose one)

Lemon mascarpone cake, Tiramisu, or Triple chocolate cake

Coffee station with assorted teas



## Serving Options

Buffet: choose two entrees

Plated Guest Choice: choose 2 entrees and provide list with each guest's selection and place cards labeled with guest choice

Plated Dual Entrée: choose two entrees - all your guests get the same meal

# Grazing Menu

*When you want Fun Food at a Relaxed Event*

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.

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 and 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 sauce for dipping,  
shredded cheese and mini rolls

**Mexican Munchies** \$4.95

Quesadillas, tortilla chips with freshly chopped salsa, sour cream, and cilantro lime guacamole

Hand-tossed, authentic **Italian Pizza** \$4.95

**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

See our Dinner Menu for Action Stations and Passed Hors d'oeuvres

\$16.95 minimum per person when served in place of lunch, \$24.95 minimum per person when served in  
place of dinner. Subject to 8% tax and 23% service charge. Surcharge for less than 50 guests