

❧ DIAMOND WEDDING RECEPTION ❧

COCKTAIL RECEPTION

Butlered Champagne Service as your guests arrive

Centerpiece of a Fresh Fruit Basket with Imported Cheese Display

Fresh Veggie Platter with Boursin Dip

Display of Baked Brie with Apple-Raisin Marmalade in Puff Pastry

Choice of Hors d'oeuvres (Based on Two Servings per Guest)

Hot hors d'oeuvres

(Please Select Four)

- **Bacon-Wrapped Scallops
With Maple-Dijon Glaze**
- **Steamed Baby Red Potatoes
With Dill Salmon Stuffing**
- **Bar Harbor Mini Crab Cakes**
- **Shrimp & Scallops Casino on ½ shell**
- **Portabella Mushroom with Sweet Sausage Stuffing**
- **Coconut Shrimp with Pina Colada Sauce**

Passed hors d'oeuvres

(Please Select Three)

- **Jumbo Gulf Stream Shrimp Cocktail**
- **Lobster Salad en Brioche**
- **Plum Tomato Parmesan Bruschetta**
- **Artichoke Spinach Dip in Toast Cup**

DINNER MENU

Champagne or Wine Toast (Please Select One)

Sparkling cider and Non-alcoholic Punch are also available.

First Course

Soup or Fruit Cup (Please Select One)

- **Our Chef Selected Soup du Jour, Seafood Bisque or New England Clam Chowder**
- **Fresh Fruit Cup with Orange Sorbet**

Second Course

Salad (Please Select One)

- **Tossed Garden Salad with Choice of Two Dressings**
- **Traditional Caesar Salad with Grilled Shrimp, Fresh Parmesan & Garlic Croutons**
- **Baby Field Greens with Roasted Walnut Vinaigrette**

DIAMOND WEDDING RECEPTION (cont'd)

DINNER MENU (continued)

Wine Selection

- **Bottled Wines Served with Dinner.**
(Cabernet Sauvignon and Chardonnay, 1 each per table)

Entrée Selection (Please Select One or Two)

- **Roast Prime Ribs of Beef, au jus**
- **Our Deluxe Surf & Turf is a Petit Filet Mignon with Baked Stuffed Shrimp**
- **Wellington of Chicken & Seafood with Lobster Cognac Sauce**
- **Boston Cut Sirloin with Maine Lobster Tail**
- **Char-Broiled Filet Mignon with Béarnaise Sauce**
- **Seafood Duo with Crab-Stuffed Haddock and Baked Stuffed Shrimp**
- **Vegetarian & Children's Selections available on request**

Accompanied by Seasonal Vegetables and your choice of Potato or Rice

Dessert

- **Cake Cutting & Service with French Vanilla Ice Cream**

"After-Glow"

- **Complimentary Coffee, Tea and Pastry served to your guests as they depart the reception.**

Our Diamond Wedding Reception Also Features

- **Deluxe Honeymoon Suite for your wedding night.**
- **A Complimentary New Hampshire welcome basket along with Champagne and Fresh Strawberries, cheese and crackers in your suite.**

Cost \$49.00 per person includes tax & gratuity.