

Plated Dinner Selections

(Minimum twenty Five Guests, All Meals are Three Courses and Priced Per Guest)

All Dinner Selections Include: Salad, Your Entrée Selection, Chef's Selection of Fresh Seasonal Vegetable, Appropriate Starch, Warm Rolls with Butter, Dessert, Coffee & Tea. Vegetarian selections are also available.

SALADS

Seasonal Greens with Gourmet House Dressings

~OR~

Traditional Caesar Salad with Parmesan Cheese, Garlic Croutons & Homemade Caesar Dressing

You may upgrade your salad with the following:

THE SEASONS SALAD

Additional \$2.50 per guest

Hearts of Romaine with Sun Dried Cranberries, Craisins, Candied Walnuts and Our Famous Chianti Vinaigrette, and topped with Shredded Cheddar Cheese

CAPRESE SALAD

Additional \$3.50 per guest

Seasonal Tomato, Mozzarella and Fresh Basil drizzled with Balsamic Vinaigrette

Soup may be added as a Fourth Course for an additional \$4.00 per guest

SOUP

New England Clam Chowder

Old World Minestrone

Old Fashioned Chicken Noodle

Tomato Basil Bisque

Italian Wedding

Beef Barley

Butternut Squash Bisque with Crème Fraische

Maine Lobster Bisque

Seasons Event & Conference Center (207) 775-6536

All prices are subject to prevailing State of Maine sales tax (7%) and 18% service charge. All prices are subject to change.

Wedding Receptions, clients cake is served as dessert.

BEEF, PORK AND LAMB

*Roast Pork Loin
Glazed with a Hard Cider Rosemary Sauce
\$22*

*Rack of Lamb with Madeira Peppercorn Reduction
\$48*

*Filet Mignon with Shiitake Mushroom Sauce
\$40*

*Oven-Roasted Top Sirloin with Herb and Goat Cheese Stuffing
\$26*

*Smoked Bacon-Wrapped Tenderloin of Beef with a Madeira Cream
\$40*

*New York Sirloin Steak
\$27*

*Slow Roasted Prime Rib au jus
\$30*

*Sliced Peppercorn Crusted Roast Sirloin of Beef
\$27*

SEAFOOD

*Maple Ginger Glazed Salmon
\$24*

*Pan Roasted Salmon with Cilantro Pesto
\$24*

*Baked Haddock with Buttery Herb Crust
\$22*

*Seafood Stuffed Sole with Lobster Cognac Sauce
\$27*

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POULTRY

Seared Chicken Breast with Herbed Lemon Cream

\$22

Chicken Marsala

\$22

Grilled Breast of Chicken with a Tropical Fruit Salsa

\$22

Boneless Breast of Chicken rolled with Herbed Chevre, Spinach and Sundried Tomatoes

\$24

DUET SELECTIONS

Petit Filet Mignon with Port Wine Reduction with a Marinated Shrimp Skewer

\$30

Salmon with Corn Salsa and Marinated Chicken Breast with Lemon Herb Cream

\$28

Maple Ginger Glazed Salmon and Grilled Beef Tenderloin with Port Wine Reduction

\$32

Pan Seared Breast of Chicken with Rosemary Shrimp Skewer and Lobster Sauce

\$27

Petit Filet Mignon with Lobster Tail

(Market Price)

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