



Village by the Sea
Maine's Meeting Place
Banquet Dinner Menus

SERVED HORS D'OUEVRES

Spanikopita
Glazed Kielbasa
Assorted Mini Quiche
Herb Cream Cheese Canapés
Swedish or Sweet and Sour Meatballs
Roasted Bell Peppers & Goat Cheese Roulades
Vegetable Spring Roll with Sweet & Sour Sauce
Priced at \$1.50 per piece

Chicken Crostini
Herb stuffed mushroom
Marinated Beef Skewers
Stuffed Artichoke Heart's w/Feta
Smoked Salmon Wrapped Asparagus
Priced at \$2.00 per piece

Lobster Toast Points
Scallops Wrapped in Bacon
Large shrimp with cocktail sauce
Priced at \$3.00 per piece
Minimum of 25 pieces

Reception Displays

FRESH FRUIT PLATTER

Strawberries, Pineapple, Cantaloupe, Honeydew melon,
Red Grapes, served with a Chambord fresh whipped cream
Priced at \$3.95 per person

DOMESTIC & INTERNATIONAL CHEESE DISPLAY

Sliced Sharp Cheddar, Monterey Pepper Jack, Havarti Dill, & Gorgonzola,
garnished with fresh seasonal vegetables & assorted gourmet crackers
Priced at \$4.95 per person

ANTIPASTO PLATTER

An assortment of fresh Italian meats, cheeses, olives, marinated vegetables & crudités,
served with homemade breadsticks, gourmet crackers & sliced French baguette
Priced at \$6.95 per person

SLICED FILET OF BEEF

Sliced chilled tenderloin of beef, served with horseradish cream & sliced French baguette
\$195.00 (serves 50)

All food and beverage services are subject to current Maine State lodging, meals tax plus 20% gratuity

Village by the Sea ♦ 1373 Post Road ♦ P.O. Box 1107 ♦ Wells, Maine 04090
Ph: 207-646-1100 ♦ Fax 207-646-1401 ♦ Reservations 800-444-8862



Village by the Sea
Maine's Meeting Place
Plated dinner menu

Dinners served with mixed green salad with Balsamic vinaigrette, appropriate starch, Chef's vegetable, freshly baked rolls, choice of dessert, regular & decaffeinated coffee and tea

Choice of one of the following entrees:

(additional \$2.00 per person for two entrée selections)

Chicken Marsala \$25.95

Pan Seared Chicken Breast w/Mushrooms
and Marsala Wine Demi-Glace

Eggplant Napoleon \$23.95

Eggplant w/Portobello Mushroom, Fresh
Tomato, Roasted Shallots, Pesto, and Ricotta

Chicken Lemon and White Wine \$24.95

Pan Seared Chicken Breast w/Lemon,
Fresh Dill & White Wine Sauce

Roast Rib of Beef au jus \$30.95

Slow Roasted Rib of Beef
Accompanied by Au Jus

Harvest Chicken \$ 25.95

Sautéed Chicken Breast, butternut Squash, dried
Cranberries, in a Port Wine Reduction

Surf & Turf \$ 38.95

5oz Filet Mignon served with
grilled Maine lobster tail

Herb Stuffed Chicken Breast \$25.95

Roasted Herb Stuffed Chicken Breast
w/Homemade Roasted red pepper sauce

10oz. Sirloin with Peppercorn Sauce \$27.95

Grilled NY Strip served with
Peppercorn Sauce

Down east Chicken \$25.95

Chicken Breast rolled w/Cured Ham,
Swiss cheese and Apple Reduction

Beef Burgundy \$21.95

Sautéed Beef Tips served in
Burgundy Wine Sauce

Chicken Tuscany \$25.95

Chicken Breast w/Cappicola Ham aged
Provolone, w/Sun Dried Tomato cream sauce

Beef Tenderloin \$32.95

Roasted Beef Tenderloin
Topped with Bordelaise sauce

Pork Loin \$25.95

Pork Loin stuffed w/Granny Smith Apples,
Ginger and Prosciutto Ham w/Pineapple sauce

Grilled Salmon \$26.95

Fresh grilled Salmon topped
with a Citrus Sauce

Spinach Lasagna \$24.95

Lasagnas stuffed w/Spinach
topped w/Marinara Sauce

Stuffed Sole Florentine \$26.95

Sole Stuffed with Florentine Spinach,
Topped with a Mornay Sauce

Mediterranean Penne Pasta \$21.95

Penne Pasta tossed with Plum Tomato,
Fresh Basil, Artichoke Hearts, Spinach, and Feta

Baked Haddock \$25.95

Fresh baked haddock topped with Ritz cracker,
panko crumbs seasoned with fresh herbs

Dessert choices:

Chocolate Tort w/whipped cream
New York Style Cheesecake w/ Strawberry compote
Pecan pie



Village by the Sea
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Buffet dinner menu

Buffets include freshly baked rolls, choice of dessert, regular & decaffeinated coffee and tea

THE VILLAGE BUFFET

Fresh garden salad with Balsamic vinaigrette
Choice of Chicken Marsala or
Herb Crusted Chicken with Roasted Red Pepper Sauce
Pasta Primavera
Rice pilaf
Chef's Vegetable
\$24.95pp

THE WELLS BUFFET

Traditional Caesar salad
Choice of Baked Haddock or Grilled Salmon
Chicken Cordon Bleu
6 oz Sirloin with Peppercorn Sauce
Roasted rosemary & garlic red bliss potatoes
Wild rice pilaf
Chef's Vegetable
\$28.95pp

THE SEASIDE BUFFET

Salad choice of:
Mixed field greens with garden vegetables & balsamic vinaigrette
Mesculine Mixed Greens with Pickled Onions and Roasted Pistachio with an Herb Dressing

Chefs carved Roast Rib of Beef
Florentine Stuffed Sole with Mornay Sauce **or** Seafood Newburg
Choice of Harvest Chicken **or** Roasted Stuffed Pork Loin
Wild rice pilaf
Roasted rosemary & garlic red bliss potatoes
Chef's Vegetable
\$35.95pp

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Create your own Dinner buffet
\$26.95pp

Buffets include freshly baked rolls, choice of dessert, regular & decaffeinated coffee and tea

Select one Soup or one Salad

New England clam chowder
Hearty Vegetable soup
Chicken Noodle Soup
Cream of Broccoli Soup
Caesar Salad
Garden Salad
Pasta Salad
Potato Salad

Select Two Entrees

Chicken Marsala	Mediterranean Penne Pasta
Harvest Chicken	Cheese Manicotti with Vodka Sauce
Chicken Tuscany	Stuffed Pork Loin
Herb Stuffed Chicken Breast	Grilled Salmon
Chicken with Lemon and White Wine	Baked Haddock
Roasted Stuffed Pork Loin	Seafood Newburg
Spinach Lasagna	Stuffed Sole Florentine
Eggplant Napoleon	Beef Burgundy
Pesto Cheese Tortellini	6oz. Sirloin with Peppercorn Sauce

Accompaniments

Seasonal Vegetable
Chef's choice starch
Freshly baked dinner rolls

Select one Dessert:

Assorted fruit pie
Cheesecake
Chocolate cake
Bread pudding
Warm apple crisp

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