

Diamond Wedding Package

Three Entrée Buffet
or Plated Served Duo
(no RSVP)

Inclusive of 5 Hour Room Rental,
Cash Bar Service, Hotel Overnight and more . . .

see *Wedding Package Amenities*
for complete list of included services

ADDED ITEMS

Fine China and Cocktail Tables

THREE APPETIZERS

Stationed Hors D'Oeuvres

BUFFET

Chef's Fresh Baked Soft Dinner Rolls
Choice of Salad

THREE ENTREES

Choice of Beef, Chicken, Pork, Seafood, and
Pasta Entrée, Vegetable & Starch

BEVERAGES

Iced Water Pitchers, Sparkling Lemonade,
Coffee & Tea Station

INCLUDED STATIONED HORS D'OEUVRES

Gourmet Cracker Assortment
and Seasonal Vegetables
served with chef's dips & spreads

Mini Fruit Kabobs
on a bamboo twisted pick

SALAD (Choice of One)

House Favorite Caesar Salad

crisp romaine with hearty multi-grain croutons, fresh shredded
parmesan cheese and classic caesar dressing

Garden Tossed Salad

mixed greens, ripe tomatoes, cucumbers, diced sweet peppers,
matchstick carrots and crisp red cabbage

STARCH

- rice pilaf
- jasmine rice
- red roasted potato
- smashed potato
- garlic smashed potato

VEGETABLE

- hand-peeled carrots
- corn medley
- peas
- whole green beans
- zucchini & summer squash blend

(Choice of **two** entrées
along with a pasta entrée selection)

CHICKEN

Baked Breast of Chicken

parmesan encrusted, balsamic citrus honey glazed
or garlic & herb

Chicken Picatta

pan-seared encrusted chicken breast topped
with lemon butter sauce & capers

Baked Chicken Cordon Bleu

smoked ham swiss cheese wrapped inside breast of chicken
then topped with creamy parmesan alfredo sauce

PORK

Slow Roasted Pulled Pork

Classic bourbon BBQ or mushroom gravy

Slow Roasted Pork Loin

served with a rich pork gravy

FISH

Haddock Picatta

topped with lemon sauce & capers

Baked Parmesan Haddock

topped with crunchy panko crumb crust

Baked Stuffed Haddock

with seasoned cracker stuffing topped with chef's sauce

PASTA

Bowtie or Hearty Corkscrew Cavatappi Pasta

choice of zesty marinara sauce, creamy parmesan alfredo sauce,
bacon ranch chicken sauce, or buffalo chicken sauce

Classic Stuffed Shells

prepared with zesty marinara sauce topped
with mozzarella & provolone blend or florentine style
(spinach and creamy parmesan alfredo sauce)

Baked Rigatoni

prepared with zesty marinara sauce
choice of vegetarian or meat



\$39 Per Person Inclusive

Children's Pricing: age 6-12, \$12 per child; 5 and under, no charge

Inclusive of 8% sales tax & 20% taxable services charges

Please keep in mind that the above menus are suggestions
and we will be happy to create a menu specifically for your reception.



"Fresh From Scratch Catering"

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