

# Platinum Wedding Package

Three Entrée Buffet  
or Plated  
RSVP Three Entrée Choices

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

Charger Plates, Cocktail Tables, Fine China, and Toast:  
Champagne or Cider for all guests

## 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, Starch and Vegetable

## BEVERAGES

Iced Water Pitchers, Sparkling Lemonade,  
Coffee & Tea Station

## INCLUDED STATIONED HORS D'OEUVRES

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

Mini Fruit Kabobs  
on a bamboo twisted pick

## SALAD (Choice of Two)

### Caprese Salad

Layers of sliced tomato, mozzarella and fresh basil  
drizzled with extra-virgin olive oil

### Garden Tossed Salad

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

### Cranberry Almond Salad (House Signature Served Salad)

mixed field greens tossed with dried cranberries, toasted almonds,  
sliced cucumber, hearty croutons, shredded parmesan cheese,  
tossed in raspberry vinaigrette dressing

### Spinach Berry Salad

spinach greens tossed with sliced strawberries and grapes,  
toasted almonds, sliced cucumber, hearty croutons, shredded  
parmesan cheese, tossed in raspberry vinaigrette dressing

## STARCH

- maple sweet potatoes
  - rice pilaf
- roasted red potatoes
- smashed potatoes
- baked potatoes

## VEGETABLE

- hand-peeled carrots
  - corn medley
  - peas & onions
- whole green bean almandine
- broccoli, zucchini & summer  
squash medley

(Choice of three entrées)

## BEEF

**Slow Roasted Angus Prime Rib of Beef**  
(Carving Station) served with au jus

### Braised Beef

braised beef with mushrooms finished with a  
red wine reduction sauce

### Filet Mignon

tenderloin of beef finished with a red wine reduction sauce

## CHICKEN

### Chicken Madeira

marinated encrusted chicken topped with asparagus stems  
and mozzarella cheese finished with a mushroom  
madeira red wine sauce

### Garlic & Rosemary Chicken

Simmered in a garlic, rosemary and white wine sauce

### Chicken Picatta

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

## PORK

### Slow Roasted Pulled Pork

Classic bourbon BBQ or mushroom pork gravy

### Slow Roasted Pork Loin

served with a rich pork gravy

## SEAFOOD

### Baked Garlic Butter Salmon

marinated in rosemary, thyme, oregano and garlic  
finished with a butter sauce

### Shrimp Scampi

lemon marinated angel hair pasta with a garlic butter sauce

### Haddock Picatta

topped with lemon sauce & capers

### Baked Parmesan Haddock

topped with crunchy panko crumb crust

### Broiled Honey Lime Haddock

marinated in honey, lime, garlic and grapeseed oil

## PASTA

### Baked Lasagna

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)



"Fresh From Scratch Catering"

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**\$49 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