



Off-Premises Catering

Wedding Package Includes

(Service Requires 100 guest minimum)

Coffee, Tea Station

Water Pitchers

with sliced lemon on guest tables

Included Linens

- Choice of linen napkin color (22 to choose from)
 - Linen & Skirting for Head table
 - Cake Table, Entertainment Table,
 - All food Service Tables & Gift Table

Extra Services

- \$100 Travel Fee will be applied if more than 25 miles from our Bangor catering location.
- Extra Staff is available if you prefer to change the meal to a plated service-fee to be determined

Optional Add On Dinner Rentals

\$5.00 per person Inclusive

Stainless Flatware-includes 2 forks & Knife

Clear Glass Floral Pattern Dinnerware

Appetizer Plates & Cake plates

Water Goblets

Salt and Pepper shakers on guest tables

Iced Water Pitchers on guest tables

Finishing Touches

Toast

(glassware rental is included)

Champagne or Cider Toast \$3.00 per person

Bar Service

(includes: 1,000,000 insurance liability coverage)

4 hr. Bar Service \$350 w/ \$500 min Bar Sales
\$150 each additional hour

SEC will bring all alcohol, ice, mixers, plastic cups, etc..

Spectacular Wedding Buffet

Includes:

*Coffee, Tea, Water on Guest Tables with slice of lemon
Basic Appetizers: Crackers & Cheese Spread and Veggies & Dip, fruit
Dinner Rolls,
Choice of Two Salads,
Choice of 3 Entrees: Beef, Chicken, Pork, Fish or Pasta
Starch and Vegetable
along with Cake Cutting Services*

Starters

Gourmet Crackers and Chef's Three Cheese Spread

Assorted Vegetable Tray

served with Ranch Dip

Mini Fruit Kabobs

on twisted bamboo pick

Choice of Two Salads

Spring Mix Garden Salad

with red Raspberry Vinaigrette,
Creamy Ranch and Italian dressings

Caesar Salad

From scratch creamy Caesar dressing, shredded parmesan cheese
and hearty multi grain croutons

Classic Potato Salad



or

Three Bean Salad



Beef

Roasted Prime Rib of Beef Carving Station

Served with sides of Au Jus and Horseradish Cream

Beef Burgundy

Simmered beef in a light Burgundy wine sauce

Pork

Roasted BBQ Pulled Pork

Seafood

Baked Stuffed Haddock

classic cracker stuffing topped with lemon cream sauce

Shrimp Scampi

*bed of angel hair pasta topped mixed with a
sautéed shrimp in garlic butter sauce*

Chicken

Chicken Picatta

*Seared encrusted breast topped with lemon
butter & capers sauce*

Parmesan Encrusted Chicken

garnished with parsley

Chicken Cordon Bleu

topped with creamy Alfredo sauce

Garlic & Herbed Chicken

topped with shredded parmesan cheese

Vegetarian

Baked Vegetable Lasagna

Choice of red sauce or florentine spinach & alfredo sauce

Chef's Signature 4 Cheese Macaroni & Cheese

Optional Add Lobster.....\$4 per person

Basil Pesto Puffs

*Diced fresh summer mixed vegetables tossed in cheddar cheese
wrapped in puffed pastry brushed with a basil pesto sauce*

Starch & Vegetable

(Choose one Starch)

Seasoned Roasted Red Potatoes

Maple Sweet Potatoes

Smashed Potatoes

Rice Pilaf

Chef's Choice Seasonal Vegetable

or let us know your favorite

\$38.50 Per Person

(inclusive of tax & service charge)