

# FOUR-COURSE MEAL

## *Appetizers*

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*Please select one:*

### SHRIMP COCKTAIL

Tender poached jumbo Shrimp served with fennel-red onion salad and lemon scented cocktail sauce

### NEW ENGLAND CLAM CHOWDER

A Traditional cream chowder of sweet native clams and fresh thyme

### WILD MUSHROOM RAVIOLI

Wild mushroom compote in a delicate egg pasta served with a garlic cream sauce

### SHRIMP TEMPURA

Golden brown jumbo Shrimp highlighted with a bed of Asian style cole slaw

## *Enhancement Appetizers*

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### MAINE LOBSTER BISQUE **\$4 pp**

Prepared with freshly picked lobster meat, sautéed onions, vine-ripened tomatoes and sherry, pureed into rich bisque, served with Reggiano crostini

### MAINE LOBSTER CAKES **\$5 pp**

Fresh Maine lobster meat, panko bread crumbs, whole grain Maine mustard and basil pan-seared and served over wilted baby spinach

### TUNA TARTAR **\$5 pp**

Black pepper encrusted yellowfin tuna seared rare with organic baby field greens tossed in wasabi vinaigrette

*Please add Maine State tax, seven percent and a service charge of nineteen percent. Prices are subject to change.*

THE CLIFF HOUSE RESORT & SPA

tel. 207-361-1000 | fax: 207-361-2820 | salesoffice@cliffhousemaine.com | www.cliffhousemaine.com

# FOUR-COURSE MEAL

## *Salads*

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*Please select one of the following:*

### CLASSIC CAESAR SALAD

Crisp romaine, Parmesan, garlic, croutons and homemade Caesar dressing

### CLIFF HOUSE SALAD

Candied walnut salad with sun-dried cranberries, blue cheese, baby and field greens.

Served with your choice of balsamic basil, blueberry, or raspberry vinaigrette

### TOSSED GARDEN SALAD

Organic Baby field greens tear drop tomatoes, European cucumber and shredded carrots.

Served with your choice of balsamic basil, blueberry, or raspberry vinaigrette

### FARMHOUSE SALAD

Vine-ripe tomatoes and buffalo mozzarella over field greens and drizzled with balsamic reduction

## *Enhancement Salads*

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### SEARED SCALLOP SALAD **\$5 pp**

Butter lettuce with radicchio and red pepper confetti. Served with sherry and roasted garlic dressing

### DUCKTRAP SMOKED SALMON SALAD **\$5 pp**

Served over baby arugula with a lemon aioli

## *Enhancement Intermezzo*

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### SORBET **\$4 pp**

Choice of Champagne, Lemon, Orange, or Raspberry.

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## *Entrées*

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You may select up to two (2) entrees from the selections below. Price is based on the highest priced entrée.  
Pre-counts are required in advance.

### **ROASTED VEGETABLE STRUDEL \$70**

Portobello mushrooms, zucchini, summer squash, red peppers, eggplant and baby spinach wrapped in buttery puff pastry and baked golden brown

### **OVERSTUFFED PORK LOIN \$74**

Slow roasted center cut pork loin encrusted with fresh herbs and honey mustard glaze

### **BLUEBERRY GLAZED FREE RANGE CHICKEN \$75**

Sage butter roasted chicken breast glazed with our blueberry BBQ, served with fennel-San Andre cheese risotto

### **BROILED NORTH ATLANTIC HADDOCK \$77**

Slowly cooked in lemon and white wine, topped with sherried Ritz crumbs and lemon beurre blanc

### **BRONZED FILLET OF SALMON WELLINGTON \$75**

Seared in olive oil over wilted baby spinach, ripe plum tomatoes, and wrapped with buttery puff pastry

### **DOUBLE LAMB CHOPS \$80**

Slow roasted and seasoned with rosemary and garlic. Served with rosemary infused demi-glace

### **GRILLED FILET MIGNON \$83**

Served with vine ripe yellow tomatoes, fresh basil and Berkshire bleu cheese butter

### **1 1/2 POUND SEAFOOD STUFFED LOBSTER \$85**

Shrimp, scallop, native crabmeat stuffing

Each entrée is served with chef's choice of appropriate accompaniments.

## *Duet Plates*

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The below entrees are offered as a single choice for all guests.

### **MARINATED GRILLED CHICKEN BREAST & SHRIMP \$82**

Marinated grilled chicken breast with rock shrimp scampi served with egg papardelle

### **GRILLED BEEF TENDERLOIN MEDALLIONS & JUMBO SHRIMP \$89**

Grilled petite topped with jumbo shrimp in a red pepper demi-glace

### **GRILLED FILET MIGNON & MAINE LOBSTER TAIL \$90**

Grilled petite filet and Maine lobster tail sautéed scampi style with vine-ripe yellow tomatoes and fresh basil

Each entrée is served with chef's choice of appropriate accompaniments.

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# FOUR-COURSE MEAL

## *Wedding Cake Accompaniments*

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*Please select one from our dessert selections:*

CHOCOLATE DIPPED STRAWBERRIES

ICE CREAM TRUFFLES

Raspberry sorbet and vanilla ice cream, enrobed in white chocolate

PETIT FOURS ASSORTMENT

FRESH BERRIES WITH VANILLA ICE CREAM

## *Enhancement Dessert*

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Served family-style

VIENNESE STATION **\$9.00 pp**

Chef's selection of cakes, tortes, gourmet pastries, fruit tarts, petit fours, and chocolate covered strawberries

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