

WEDDING BUFFETS

A Taste of The Cliff House \$95

CANDIED WALNUT SALAD

Organic baby field greens, sun-dried cranberries, roasted walnuts and Gorgonzola cheese
Served with your choice of two dressings: balsamic-basil vinaigrette, blueberry, or red raspberry vinaigrette

FARMHOUSE SALAD

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

CLIFF HOUSE CLAM CHOWDER

Traditional rich, creamy chowder full of sweet native clams simmered Maine potatoes,
onions, roasted corn, smoked bacon and fresh herbs

MAINE LOBSTER TAILS WITH DRAWN BUTTER

SPIT ROASTED WARREN, MAINE FARM-RAISED CHICKEN

Stuffed with linguica sausage, apples, spring thyme and cloves,
and Calvados infused demi-glace

SLOW ROASTED PRIME RIB

Crusted in herbs and spices, hand-carved and served with fresh horseradish and a rosemary jus

SEASONAL VEGETABLE

Chef's choice of seasonal vegetable

PARSLIED RED BLISS POTATOES

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

WEDDING BUFFETS

Wedding Cake Accompaniments

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

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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