

Wedding Menus

510 Black Point Road, Scarborough, Maine 04074

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Dinner -Hors d'oeuvres

As part of our wedding package guests should choose 4 passed items and 2 stationary items..

STATIONARY DISPLAYS

20 guest minimum

Domestic Cheese Display

Assorted Local and Artisan Cheeses

Toasted and Candied Nuts, Mostarda, Quince Paste, Select

Dried and Fresh Fruits, Assorted Crackers, House Made

Crostini

Crudités

Chef's Selection of Seasonal Vegetables with Garden Herb

Dip and Hummus

Seasonal Fruit Display

Summer Melon, Seasonal Berries, Chef's Choice Fruit,

Vanilla Yogurt Dip

Antipasto Platter

Marinated Artichoke Hearts, Grilled Eggplant and Zucchini,

Spicy Coppa, Fennel Salami, Mozzarella, Italian Peppers,

Country Olives, Heirloom Tomatoes, Roasted Red Peppers,

EVOO, Balsamic Reduction, Crostini

Charcuterie Display

Chef's Selection of International and Domestic Cured Meats,

Terrines, and Patés

Chilled Shrimp Cocktail

Cocktail Sauce and Lemons

Iced Shellfish Display

Damariscotta Oysters, Chilled Jumbo

Shrimp, Lobster Tails and Claws,

Lemons, Cocktail Sauce, Mignonette



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Dinner -Hors d'oeuvres

CHILLED HORS D 'OEUVRÉS

Little Maine Lobster Rolls, House Made Cream Puff Slider, Fresh Lobster and Touch of Mayo

Black Point Inn Deviled Eggs with Pickled Mustard Seed, Lardon, Aleppo Pepper

Carrot Falafel, Tazaki, Pistachio Crumble

Beef Tenderloin, Leek-Onion Jam, Horseradish Cream on French Bread Crostini

Local Smoked Salmon, Rye Crisp, Dill Cream, Capers

Cucumber Cup with Herb-Lemon Quinoa and Kalamata Olive

WARM HORS D 'OEUVRÉS

Chicken Tempura with Plum Sauce

Bite Size Truffle Grill Cheese Sandwiches with Smoked Tomato Aioli-

Shiitake Chicken Pot Sticker with Ponzu Dipping Sauce

Spanakopita with Spinach and Feta

Three Onion and Goat Cheese Tartlet

Short Rib Arancini with Truffle Aioli

Veggie Spring Roll with Thai Chili Sauce-

Chicken Satay with Curried Yogurt

Maine Potato Pancake, Maple Crème Fraîche, Pickled Blueberry

Crispy Lump Crab Cake, Charred Corn Relish, Lemon Aioli

Mini Beef Wellington, Truffle Aioli

Bacon Wrapped Sea Scallops, Maple Mustard Glaze

Dinner -Plated

Choose a Soup or Salad for your first course and 3 entrées options for your main course. Please make us aware of those with dietary restrictions or allergies so we may take appropriate steps in creating a special meal.

SOUPS

Loaded Baked Potato

Bacon, Cheese, Scallions

Foraged Mushroom Soup

Truffle Oil

Caramelized Onion Soup

Gruyere and Rye Crouton

New England Clam Chowder

*Local Clams, Maine Potatoes, Smoked Bacon,
Westminster Oyster Cracker*

Local Lobster Bisque

Crostini and Evoo

Duet Zucchini and Basil + Tomato Soup

Two Soups Served in Once Dish



SALADS

Down East Salad

*Sun-dried Blueberries, Great Hill Blue Cheese,
Candied Pecans, Garden Herb Vinaigrette*

Baby Arugula Salad

*Heirloom Beets, Local Chevre, Pickled
Blackberry, Citrus Vinaigrette*

BPI Caesar

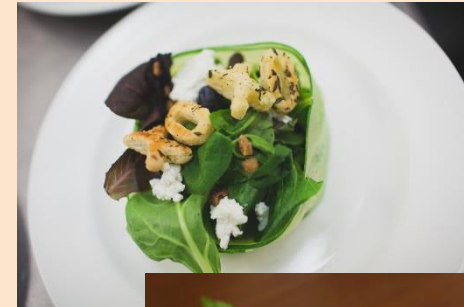
*Hearts of Romaine, Parmigiano-Reggiano,
Ciabatta Croutons, Creamy Garlic-Caper
Dressing*

Roasted Pear and Arugula

*Gorgonzola
Cheese, Walnut Brittle, Tear Drop
Tomatoes, White Balsamic Dressing*

BPI Burrata Salad

*Heirloom Tomato, Basil, Pine Nut
Butter, Balsamic*



++ implies the addition of current Maine State Tax (8%) and 20% Service Charge. There is a \$10.00++ surcharge per guest for any food and beverage below the guest minimum. Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.

Dinner -Plated

ENTRÉES

Seared Halibut

Herb Roasted Red Bliss Potatoes, Wilted Baby Spinach, Lobster Jus (GF)

Butter Poached Lobster

Parsley Potato Puree, Baby Carrots, Lobster Butter (GF)

Pan Roasted Duck

Duck Breast, Basmati Rice, Apricot Chili Glaze, Almonds, Turmeric Parsnip

Garlic Herb Roasted Chicken

Wild Mushrooms, Rosemary and Roasted Garlic Mashed Potatoes, Chicken Jus



Grilled Ribeye

Twice Baked Blue Cheese Potato, Crispy Shallots, Green Beans, Red Wine Au Jus

Crab Stuffed Georges Bank Haddock

Herb Pilaf, French Beans, Lemon Beurre Blanc



Garlic Rubbed Filet of Beef

Wild Mushrooms, Root Vegetables, Truffle Potato Pave, Shallot Puree, Veal Stock Reduction (GF)

Roasted Chicken and Black Pepper Fettuccini

Portobello, Spinach, Garlic Cream

Pan Roasted Salmon

Asparagus Risotto, Watercress, Lemon Beurre Blanc

Dinner -Plated

VEGETARIAN OPTIONS

Chef's Seasonal Selection

Seasonal Vegetarian Option from our Chef

Root to Stem Carrot

Falafel, Carrot Top Pesto, Roasted Carrot, Carrot Puree

Purple Sweet Potato Ravioli

Cauliflower Cream and Crispy Kale

Duet Plates are offered in substitution for 2 entrée selections

DINNER DUET PLATES

Beef Filet and Butter Poached Maine Lobster

Yukon Gold Potato Puree, Wilted Spinach, Demi-glace, Herbed Butter

Carved Ribeye and Rock Shrimp Cake

Potato Fondant, Lemon Beurre Blanc, au jus

Roasted Veal Loin & Butter Poached Maine Crab

Yukon Gold Potato Puree, Grilled Asparagus, Sauce Béarnaise

