



SKY LODGE

WEDDING PACKAGES

SIGNATURE SUTRO

\$68.00 PER PERSON

Six Passed Appetizer Selections
Homemade breads with Sweet Cream Butter or Infused Dipping Oils
Choice of Soup and Salad
Two Entrée Selections at our Signature Level
French Roast Coffee and Organic Teas
Champagne Toast

SKY LODGE SIGNATURE

\$48.00 PER PERSON

Four Passed Appetizer Selections
Homemade breads with Sweet Cream Butter or Infused Dipping Oils
Choice of Soup and Salad
Two Entrée Selections at our Grand Level
French Roast Coffee and Organic Teas
Champagne Toast

MOUNTAIN VIEW GRAND

\$42.00 PER PERSON

Two Passed Appetizer Selections
Homemade breads with Sweet Cream Butter or Infused Dipping Oils
Choice of Soup or Salad
Two Entrée Selections at our Grand Level
French Roast Coffee and Organic Teas
Champagne Toast

SKY LODGE STANDARD

\$32.00 PER PERSON

Two Passed Appetizer Selections
Outdoor BBQ Buffet featuring BBQ Chickens and Ribs
Choice of Two Picnic Salads
Seasonal Vegetables
Homemade Bean Hole Baked Beans
French Roast Coffee and Organic Teas

Appetizers and Late Night Snacks

Sliders

Pulled Pork Sliders
Cheeseburger Sliders
Lobster Salad Sliders

*upcharge of \$1.50 per person

Hot and Cold Dips

Spinach and Artichoke Dip
Buffalo Chicken Dip with Tortilla Chips
House Made Hummus with Pita Chips

Displays

Native Maine Cheese and Charcuterie
***counts as two appetizer choices**

Individual Appetizers

Cocktail Meatballs
Fresh Fruit Skewers
Deviled Eggs
Smoked Trout with Horseradish Cream
Marinated Mushrooms
Potato Skins with Cheddar, Bacon, and Sour Cream
Scallops Wrapped in Bacon
Pork & Leek Dumplings
Chicken Satay
Teriyaki Beef Skewers
Shrimp Cocktail
Warmed Goat Cheese, Portobello, and Tomato Bruschetta
Native Maine Crab Cakes with Aioli Dipping Sauce
Cucumber, Crab, and Boursin

Salads

Fresh Chef Inspired Greens

Spinach | Chef Salad | Caesar
Forage Salad | Seaweed Salad

Vegetable and Grain Salads

Roasted Vegetable and Spinach Salad
Chilled Beet and Goat Cheese
Quinoa and Barley Salad

Picnic Salads

Italian Pasta Salad
Traditional Potato Salad with Eggs
Garden Salad
Carrot and Raisin Salad
Broccoli Salad

Soups

Seafood Bisque
Clam Chowder
Corn Chowder
Beef Stew

Vegetable Barley
Rustic Tomato
French Onion
Italian Wedding Soup

Signature Entrées

Chicken Saltimbocca
Parmesan Crusted Chicken Pomodoro
Russian Bear Bordelaise
herb crusted sliced sirloin
Filet Mignon
pistachio crusted and served with blue cheese and pears
Maine Steamed Lobsters with Drawn Butter
Seafood Linguine
Clams, Scallops, Shrimp, and Lobster served in a Pernod Garlic White Clam Sauce
Poached Salmon Stuffed
with Artichoke, Brie, Spinach, Basil, and Lobster
Stuffed Acorn Squash
filled with a warm quinoa, cashew, and cranberry salad

Grand Entrées

Herb Roasted Half Chickens
Chicken Giovani
tomato and scallions in a white wine herb butter sauce
Herb Crusted Sliced Sirloin
Steak House Salad
Prime Rib
Crab Stuffed Haddock
Seafood Casserole
Haddock, Scallops, and Shrimp in a Lobster Cream Sauce
Vegetable Lasagna
Butternut Squash Ravioli with Kale Pesto

Prices based on 75 Guests

20% Service Charge is additional, as is 8% State of Maine tax

Please remember that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.