

To create your wedding menu, we offer package prices for your cocktail hour, dinner service, and bar service. Additional elements such as dessert, late night snacks, or other specialty items can be added and are encouraged! We are also happy to create an a la carte quote if our packages don't suit your needs, and can work with you to incorporate your favorite custom dish. Please don't hesitate to ask if there is something you want but don't see!

Pricing listed includes food and all serving platters and utensils. Additional costs to expect in your Dandelion quote include event day labor, kitchen rentals, a 5% service fee, and tax. Gratuity is not included and may be added at your discretion. You are responsible for providing your tables, chairs, linens, placesetting, and glassware rentals (we can connect you with a rental vendor and will consult on your order!).

Cocktail Hour Packages

Includes up to 1.5 hours of cocktail hour service.

Grazing Boards — \$24 per person

Your choice of our seasonal cheese, charcuterie, and crudite board OR raw bar (add \$6 per person). Artfully presented in layers on wooden boards and stoneware.

Hors D'oeuvres — \$28 per person

Includes your choice of 6 hors d'oeuvres, which may be passed by servers or presented in a stationary display.

Boards & Hors D'oeuvres — \$30 per person

Includes our Cheese, Charcuterie, and Crudite display, plus 3 hors d'oeuvres passed by servers.

Dinner Packages

Each package includes a plated first course salad & table bread and butter.

Plated — \$60 per person

Includes your choice of 3 plated entrees to present to guests. Guests are to make their meal selection at least 2 weeks in advance.

Family Style — \$90 per person

Includes 3 entree and 2 sides from our sharing platters menu. Platters are served to guest tables.

Buffet — \$85 per person

Includes 3 entree and 2 sides from our sharing platters menu. Guests are invited to serve themselves from the buffet table.

Cocktail Hour Packages: Grazing Board Selections

Cheese, Charcuterie, and Crudite

Curated selection of artisan cheeses / cured meats / smoked mussels / seasonal assortment of raw, marinated, and pickled vegetables with housemade dips / olives / house preserves / assorted nuts / seasonal fresh and dried fruits / crackers / freshly baked bread

Raw Bar — *add \$6 per person*

Variety of shucked maine oysters / house mignonette and cocktail sauce / smoked mussels / bay leaf and white wine poached shrimp / crab dip / house crackers

Cocktail Hour Packages: Hors D'oeuvres Selections

Crispy Brussels Sprouts Skewer — *v, gf*

Fried brussels sprouts / whole grain mustard aioli / hazelnut crumble

Mini Lobster Rolls — *add \$12 per person*

Seasoned Maine lobster meat / toasted roll / mayo / shredded lettuce / paprika & celery salt

Heirloom Tomato Tart — *v (summer only)*

Roasted heirloom tomatoes / local goat cheese / pickled onion / herb salad / puff pastry

Braised Pork Belly Skewers — *gf, df*

Vinegar braised pork belly / homemade hoisin sauce / miso cashew crunch / scallion

Smashed Avocado Tostada — *vegan, gf (spring & summer only)*

House tortilla chips / smashed avocado / grilled corn pico / chili oil / cilantro

Gyro Meatball

Grass fed beef meatball / tzatziki / cucumber salad / mint

Roasted Fig Tart — *v (fall & winter only)*

Honey roasted figs / Jasper Hill bleu / herb oil / puff pastry

Country Fried Chicken

Crispy fried chicken / buttermilk aioli / pickled green tomato relish

Deviled Eggs — *gf*

Deviled eggs / crumbled bacon / fried onion / chive

Seared Scallop — *gf, df*

Maine bay scallops / green romesco / grilled corn / herbs

Seared Sesame Tuna — *gf, df*

Bluefin tuna / cilantro dressing / sesame oil / nori crisps / scallion

Dinner Packages: First Course Salad Selections

Choose one. Served as a plated first course with table bread & whipped butter.

Little Gem Salad — *gf*

Lettuce wedges / buttermilk chive dressing / radish / crumbled bacon / pickled red onion / parmesan

Cucumber Salad — *v, gf*

Marinated cucumber / shaved asparagus / chevre / pickled shallot / toasted hazelnuts

Melon Salad — *gf (spring & summer only)*

Fresh melon / crispy prosciutto / whipped honey chevre / toasted almonds / tarragon & mint

Tomato Salad — *v, gf*

Heirloom tomato wedges / Maplebrook Farm burrata / pickled red onion / pistachio aioli

Arugula & Pear Salad — *v*

Bumblers Farm baby arugula / white wine poached pear / pickled radish / shaved manchego / toasted crostini

Little Leaf & Sweet Potato Salad — *vegan, gf*

Little Leaf Farm mesclun / aleppo roasted sweet potato / pickled fennel / shaved red onion / dried cherry & almond crumble / red wine vinaigrette

Dandelion Green Salad — *vegan, gf*

Greens / shaved carrot / pickled shallot / cucumber / lemon vinaigrette

Dinner Packages: Entree Selections for Plated Dinner Service

Choose three. Guest meal choices, seating chart, and floor plan due two weeks prior to your wedding date.

Served as a plated main course.

Grilled Sirloin with Romesco — *gf, df*

Grilled sirloin / red pepper and walnut romesco / crispy potatoes / asparagus / herbs

Porcini Braised Short Rib

Braised porcini short rib / barley risotto / tuscan kale / herb oil

Seared Halibut with Corn — *gf*

Seared halibut steak / roasted corn puree / pickled fennel and kohlrabi salad

Cod and Mussels — *gf, df*

Seared cod filet / Prince Edward Island mussels / bay leaf potatoes / tomato ragout / herbs

Braised Chicken Thighs — *gf*

Tomato braised chicken thighs / braising vegetables / parmesan polenta / olive and herb salad

Seared Pork Tenderloin with Braised Cabbage — *gf, df*

Brined and sliced pork tenderloin / vinegar braised red cabbage / pickled mustard seed and apple relish

Spring Orecchiette — *v (spring & summer only)*

Orecchiette / roasted artichokes / peas / radicchio / housemade ricotta

Fall Orecchiette — *v (fall & winter only)*

Orecchiette / roasted butternut squash / curly kale / brown butter cream / thyme breadcrumb

Lentil Dal — *vegan, gf*

Slow cooked coconut lentils / potatoes / chickpeas / crispy chickpeas / red sorrel

Dinner Packages: Sharing Platter Selections for Family Style or Buffet Dinner Service

Choose three entrees and two sides.

Served as a family style or buffet main course.

ENTREES

Grilled Sirloin with Romesco — *gf, df*

Grilled sirloin / red pepper and walnut romesco / herbs

Porcini Braised Short Rib — *gf*

Braised porcini short rib / herb oil

Seared Halibut with Corn — *gf*

Seared halibut steak / roasted corn puree

Braised Chicken Thighs — *gf*

Tomato braised chicken thighs / braising vegetables

Seared Pork Tenderloin with Braised Cabbage — *gf, df*

Brined and sliced pork tenderloin / pickled mustard seed and apple relish

Spring Orecchiette — *v (spring & summer only)*

Orecchiette / roasted artichokes / peas / radicchio / housemade ricotta

Fall Orecchiette — *v (fall & winter only)*

Orecchiette / roasted butternut squash / curly kale / brown butter cream / thyme breadcrumb

Lentil Dal — *vegan, gf*

Slow cooked coconut lentils / potatoes / chickpeas / crispy chickpeas / red sorrel

SIDES

Roasted Seasonal Vegetables — *gf, vegan*

Seasoned with fresh herbs, olive oil, sea salt

Roasted Crispy Potato — *gf, v*

Seasoned with crispy garlic, thyme and parmesan

Parmesan Polenta — *gf, v*

Parmesan polenta / fried garlic / herb oil

Harissa Carrots — *gf, v*

Pickled red onion / mint / tahini / marcona almonds / feta

Preserved Lemon Couscous — *vegan*

Toasted israeli couscous / charred carrot / pickled onion / chickpeas / golden raisins / parsley

After Dinner

Add dessert, coffee, or late night snacks!

DESSERT

Brown Butter Chocolate Chip Cookies — \$36/dozen

Peanut Butter Cookies — gf, \$36/dozen

Seasonal Fruit Bar — \$48/dozen

Ganache Brownies — gf, \$48/dozen

Chocolate Eclairs — \$48/dozen

Whoopie Pies — \$48/dozen

Classic

Lemon-Blueberry

Pumpkin

Strawberry-Rhubarb

Cheesecake Bars — \$48/dozen

Dulce de Leche

Caramel Apple

Pumpkin

Strawberry

Blueberry

Pies & Gallettes — \$25 each/serves 6-8

Seasonal Varieties Available

Truffle Board — gf, \$6 per person

Ganache / salted caramel / white chocolate

COFFEE

Coffee Station — \$4 per person, minimum order 25

regular / decaf / milk / half & half / sugar

Self service station includes urns and accoutrements.

LATE NIGHT SNACKS

Grilled Cheese — v, \$6 per person

White bread / mozzarella / gruyere

Chicken Tenders — \$6 per person

Buttermilk fried chicken / honey mustard / ketchup

French Fries — v, gf, df, \$4 per person

Salt and pepper / ketchup

Sea Salt Popcorn — gf, \$4 per person

Open Bar Packages

Bartenders will be billed separately, to be based on your guest count, venue set up, and final bar menu and services.

Pricing for up to 6 hours of bar service.

Full Bar — \$55 Per Person

- Your choice of 4 beers and 4 wines from our house list.
- Full assortment of liquor, mixers, and garnishes for classic cocktails.
Tanqueray Gin / Dewars Scotch / Tito's Vodka / El Jimador Blanco Tequila / Bacardi Rum / Goslings Dark Rum / Four Roses Bourbon / Dickel Rye Whiskey / Sweet & Dry Vermouth / Campari / Cointreau
- Assorted non-alcoholic options.
Water / Sparkling Water / Sodas / Juices
- Ice, Coolers, Chilling Tubs, and Basic Bar Tools

Beer & Wine Bar — \$40 Per Person

- Your choice of 4 beers and 4 wines from our house list.
- Assorted non-alcoholic options.
Water / Sparkling Water / Sodas / Juices
- Ice, Coolers, Chilling Tubs, and Basic Bar Tools

Bartenders Only (Client Provides all Alcohol) — \$10 Per Person

- Assorted non-alcoholic options.
Water / Sparkling Water / Sodas / Juices
- Ice, Coolers, Chilling Tubs, and Basic Bar Tools

Open Bar Enhancements

Champagne Toast — add \$6 per person

Celebrate a special moment with pre-poured prosecco; can be served at guest tables during dinner or passed during cocktail hour.

Signature Cocktails — add \$8-10 per serving

Highlight a custom creation at your open bar.

Tablesides Wine Service — add \$6 per person

Red & white wine poured tableside during dinner.



WEDDING MENU

LION'S MAINE
HOSPITALITY GROUP

Sample House Beer, Cider, and Wine List

Subject to Change and Seasonal Availability

BEER & CIDER

WINE

Rising Tide Ishmael	<i>Copper Ale</i>	Los Dos Cava Brut	<i>Catalonia, Spain</i>
Bunker Machine	<i>Pilsner</i>	Los Dos Cava Brut Rose	<i>Catalonia, Spain</i>
Rising Tide MITA	<i>Pale Ale</i>	Corvezzo Pinot Grigio	<i>Delle Venezie, Italy</i>
Austin Street Patina	<i>Pale Ale</i>	Sea Sun Chardonnay	<i>California</i>
Foundation Afterglow	<i>IPA</i>	Koyle Costa Sauvignon Blanc	<i>Aconcagua, Chile</i>
Allagash White	<i>Belgian White</i>	La Belle Etoile Rose	<i>Rhone Valley, France</i>
Miller High Life		Stafford Hill Pinot Noir	<i>Willamette Valley, OR</i>
Bud Light		J. Lohr Wildflower Valdiguie	<i>Monterey, CA</i>
Corona		12 Knights Opulent Red Blend	<i>Lisboa, Portugal</i>
Shacksbury Dry	<i>Cider</i>	Drumheller Cabernet Sauvignon	<i>Columbia Valley, WA</i>