

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 - \$32+ per person

Your choice of our seasonal cheese, charcuterie, and crudite board (\$24) OR raw bar (\$32). 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 — \$24 per person

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 — \$32 per person

Variety of shucked Maine oysters / bay leaf and white wine poached shrimp / mussels escabeche / smoked fish / house mignonette and cocktail sauce / lemon / house crackers

Raw Bar Additions — MARKET PRICE

- + Ostera and Spoonbill caviar / salmon roe / confit lemon / creme fraiche / buckwheat blinis
- + Alaskan king crab legs / lemon

Cocktail Hour Packages: Hors D'oeuvres Selections

Tempura Shrimp — GF

Sweet lime kewpie / homemade chili crisp

Seared Scallop — DF, GF

Seared scallop / avocado crema / salsa macha

Mushroom Gratin Puff Pastry — V

Madeira mushroom duxelle / puff pastry / parmesan

Heirloom Tomato Tart — V

Local goat cheese / pickled onion / puff pastry

Mini Lobster Rolls — ADD \$6 Per Person

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

Braised Pork Belly Skewers — GF, DF

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

Deviled Eggs — GF, V

Deviled eggs / pickled mustard seeds / pink peppercorn

Avocado Toast — V

Avocado mousse / za'atar / pickled red onion / Calabrian pepper marinated feta / crostini

Seared Sesame Tuna — GF, DF

Bluefin tuna / cilantro dressing / sesame oil / crispy shallot / scallion

Jambalaya Fritter

Spiced short grain rice / braised pork shoulder / tomato and peppers / remoulade

Smoked Salmon Cracker — GF

Smoked salmon / nori cracker / whipped horseradish cream cheese / sesame

Lobster Rangoon

Deep fried lobster rangoon / balsamic sweet chili / toasted peanuts

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, DF

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

Melon Salad — GF (available in 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 aillade

Arugula & Pear Salad — V

Bumblers Farm baby arugula / white wine poached pear / pickled radish / shaved manchego / orange-fennel vinaigrette / toasted crostini

Little Leaf & Sweet Potato Salad — VEGAN, GF

Little Leaf Farm mesclun / aleppo roasted sweet potato / pickled fennel / shaved red onion / dried cherry and 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.

Argentinian Chicken Thigh — GF, DF

Braised chicken thigh / rice and beans / roasted broccolini / cilantro chimichurri

Boneless Pork Chop — GF

Seared boneless pork chop / apple puree / brussels sprouts slaw / chorizo oil

Tomato Braised Short Ribs — GF

Tomato-red wine braised short rib / parmesan polenta / braised greens / pickled fennel salad

Sirloin Filet — GF

Roasted sirloin filet / roasted shallot mashed potatoes / horseradish carrots / bone marrow bordelaise

Butter Poached Halibut — GF

Poached halibut / seafood beurre blanc / potato, asparagus and prosciutto hash

Seared Salmon — GF

Seared salmon filet / butter roasted parsnips / red pearl onions / frisée / citrus-pistachio aillade

Pesto Orecchiette — V

Orecchiette / kale-walnut pesto / homemade ricotta / pine nut / smoked tomato oil

Miso Squash & Kale — VEGAN, GF

Miso-garlic roasted delicata squash / red kale / braised lentils / coconut vegan yogurt / sesame cashew

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

Argentinian Chicken Thigh — GF, DF

Braised chicken thigh / cilantro chimichurri

Boneless Pork Chop — GF

Searred boneless pork chop / apple puree / chorizo oil

Tomato Braised Short Ribs — GF

Tomato-red wine braised short rib / pickled fennel salad

Sirloin Filet — GF

Roasted sirloin filet / bone marrow bordelaise

Butter Poached Halibut — GF

Poached halibut / seafood beurre blanc

Searred Salmon — GF

Searred salmon filet / citrus-pistachio aioli

Pesto Orecchiette — V

Orecchiette / kale-walnut pesto / homemade ricotta / pine nut /
smoked tomato oil

Miso Squash & Kale — VEGAN, GF

Miso-garlic roasted delicata squash / red kale / braised lentils /
coconut vegan yogurt / sesame cashew

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

Horseradish Carrots — GF, V

Charred heirloom carrots / horseradish vinaigrette / herbs

Brown Butter Vegetables — GF, V

Brown butter roasted parsnips / pearl onions / frisee

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

Tahini Chocolate Chip Cookies — VEGAN, \$36/dozen

Peanut Butter Cookies — GF, \$36/dozen

Ganache Brownies — GF, \$48/dozen

Seasonal Fruit Bars — \$48/dozen

Whoopie Pies — \$48/dozen

Flavors: Classic / Pumpkin

Cheesecake Bars — \$48/dozen

Flavors: Dulce de Leche / Pumpkin / Blueberry

Jar Desserts — \$54/dozen

Flavors: Chocolate Mousse Brownie / Strawberry Cheesecake

Truffle Board — GF, \$6 per person

Includes: Ganache / Salted Caramel / White Chocolate

Mini Ganache Tarts — \$36/dozen

Shortbread crust, ganache filling, Maldon sea salt, chocolate shavings

Mini Caramel Ganache Tarts — \$38/dozen

Shortbread crust, caramel filling, ganache filling, Maldon sea salt, chocolate shavings

Mini Fruit Tarts — \$38/dozen

Shortbread crust, pastry cream filling, fresh fruit, apricot glaze

Mini S'mores — \$28/dozen

Mini honey graham cracker, marshmallow, milk chocolate

Pies & Gallettes — \$35 each/serves 6-8

Seasonal Varieties Available

COFFEE

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

regular / decaf / milk / half & half / sugar

Self service station includes urns and accouterments.

Biscotti — \$20/dozen

Flavors: Double Chocolate Chip / White Chocolate Pistachio

LATE NIGHT SNACKS

Grilled Cheese — V, \$6 each

White bread / mozzarella / gruyere

Chicken Tenders — \$6 each

Buttermilk fried chicken / honey mustard / ketchup

Smash Burger Sliders — \$5 each

All beef patties / american cheese / diced onion

pickles / special sauce

*Impossible burger +\$1 VEGAN

French Fries — V, GF, DF \$4 each

Salt and pepper / ketchup

Sea Salt Popcorn — GF, \$4 each

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.

Sample House Beer, Cider, and Wine List

Subject to Change and Seasonal Availability

BEER & CIDER

WINE

Bunker Machine	<i>Pilsner</i>	Zardetto Prosecco	<i>Veneto, Italy</i>
Oxbow Farmhouse	<i>Pale Ale</i>	Pizzolato Pinot Grigio	<i>Treviso, Italy</i>
Maine Beer Company Lunch	<i>IPA</i>	Cono Sur Sauvignon Blanc	<i>Chimbarongo, Chile</i>
Banded Horn Veridian	<i>IPA</i>	Sea Sun Chardonnay	<i>California</i>
Allagash White	<i>Belgian White</i>	Librandi Rosato	<i>Calabria, Italy</i>
Miller High Life		Leyda Pinot Noir	<i>Leyda Valley, Chile</i>
Bud Light		Bonterra Cabernet Sauvignon	<i>California</i>
Citizen Cider			