



HORS D'OEUVRES

Choice of Three ~ \$21.00p/person

**\$5.00 p/person supplement if selected*

Smoked Salmon, Dill, Crème Fraiche, Maine
Potato Chip

Mini Crab Cakes, Lemon Tarragon Aioli*

Lobster Bisque "Espresso"

Maine Lobster Roll on Brioche Bun*

Woodfired Fish Taco, Chili, Lime, Slaw

Spicy Thai Raw Beef Salad, Rice Cracker

Soy Lacquered Pork Belly, Steamed Bun

Prime Flank Steak Skewer, Sesame, Ginger

Boneless Chicken Bites, Tamarind, Peanuts

Bacon Mac & Cheese, Truffle Ketchup

Chilled Tomato Gazpacho, Kale Pesto

Fall Squash Soup "espresso"

Potato Latkes, Apples and Sour Cream

Deviled Eggs, Chipotle, Fried Shallots

Parmesan Gougeres, Creamy Herb Filling

Crispy Artichokes, Herbs de Provence, Goat
Cheese

DISPLAYS / STATIONARY

Small Accommodates up to 50 guests

Large accommodates 51-80 guests

VEGETARIAN

Hand Smashed Guacamole
Sun Dried Tomato Olive Tapenade

Tabbouleh, Israeli Hummus

Pesto Labneh Dip

White Corn Chips, Pita, Lavash

Raw Vegetables

Small -\$375 Large -\$625

CRUDITÉS

Hidden Pond and Local Farm Vegetables with
Your Choice of Dip:

Buttermilk Green Onion/Green Goddess/Beet
Hummus

Small -\$275 Large -\$395

MEATS AND CHARCUTERIE

Country Pate, Chicken Mousse, Saucisson Sec,
Soppressata, Finocchiona, Prosciutto de Parma,
Capicola. Severed with pickles, olives,
marinated peppers, mustard and baguette

Small -\$450 Large -\$595

CHEESES

Selection of Cave Ripened Local & European
Cheese, Variety of soft and hard cheeses
from Cow, Goat and Sheep

Local Honey, Dates, Dried Fruit, Spiced Nuts
and Assorted Crackers

Small -\$425 Large -\$595

RAW BAR

Poached and Chilled Cocktail Shrimp,
Stone Crab Claws, Split Cape Porpoise Lobster Tails
Locally Sourced Oysters on the Half Shell, Cooked Chilled Clams
Tomato-Horseradish Cocktail Sauce, Champagne Mignonette

Lemon Wedges/Tabasco

Small -\$850.00 Large -\$1,350.00

www.hiddenpondmaine.com



PLATED DINNER OPTIONS

One Salad Course, One Entrée Course ~ \$75 p/person

One Starter Course, One Entrée Course ~ \$80 p/person

One Salad Course, One Started Course, One Entrée ~ \$90 p/person

SALAD COURSE

Arugula Salad, Grape Tomato, Goat Cheese, Soy Lime Vinaigrette

Baby Kale, Quinoa, Butternut Squash, Pecan, Maple Sherry Vinaigrette

Caesar Salad, Shaved Cured Egg yolk, Parmesan Crisp, Caraway Croutons

Chopped Green Salad, Blue Cheese, Apples, Candied Almonds, Crispy Shallots, Buttermilk Dressing

Spinach Salad, Dry Cured Olives, Feta, Pickled Red Onion, Roasted Red Pepper,
Red Wine Vinaigrette

Kale Salad, Strawberries, Sunflower Seeds, Fried Goat Cheese, Sesame Balsamic Vinaigrette

Watercress and Pea shoots, Ricotta, Roasted beets, Pistachio, Lemon Honey Vinaigrette

Heirloom Tomato Salad, Burrata, Basil, Aged Balsamic

Green Salad, Sliced Garden Vegetables, Red wine Parmesan Vinaigrette

STARTER COURSE

Local Mushroom Risotto, Parmesan, Watercress

Wood Fired Local Carrots, Tandoori, Yogurt

Maine Lobster Bisque, Smoked Paprika, Crème Fraise, Sherry

Smoked Salmon, Beets, Goat Cheese, Chive Vinaigrette, Frisee

Potato Gnocchi, San Marzano Tomato, Baby Arugula

Braised Short Rib, Creamy Parmesan Polenta, Confit Tomato, Fried Leeks

Grilled Octopus, Charred Broccoli, Crispy Mushrooms, Soy Glaze

Watermelon, Peach and Goat Cheese, Mint and Chili



ENTREE

Boneless Short Rib
Potato Puree, Wilted Greens, Crispy Shallots

New York Strip Loin and Half Lobster
Potato Gratin, King Oyster Mushroom, Haricot Vert*
(\$10pp supplement)

Herb Roasted Chicken Breast
Parsley and Garlic Smashed Red Potato, Asparagus, Natural Chicken Jus

Crispy Duck Breast
Confit Potatoes, Endive, Orange

Miso Salmon
Stir fried Broccolini, Crispy Mushrooms, Pickled Cucumbers

Matza Crusted Local Haddock
Lemon, Spinach, Orzo Pasta

Whole Lazy Local Lobster
Basmati Rice, Sugar Snap pea and Carrot Salad, Coconut Red Curry Sauce

Grilled Heritage Pork Chop
Braised Red cabbage, Spaetzle, Apples

Braised Lamb Shank
Polenta, Roasted Carrots

Whole roasted Cauliflower
Labneh, Za.tar, Seasonal greens

A second entrée may be selected for an additional \$10 per person.

With this option, a breakdown of entrée choice is required 14 days prior to the event, and the client must provide indicators, clearly noting what each guest has preordered.



FAMILY STYLE DINNER

~ \$85 p/person

PASTA TO SHARE (Choice of 1)

Spaccatelli, Kale and Pistachio Pesto, Pecorino
Pappardelle with Veal Bolognese
Cavatelli, Chicken Sugo, Lovage
Garganelli, Smoked Salmon, Crème Fraîche, Dill

PROTEINS (Choice of 2)

Lobster Pot Pie
Steamed then Fried Chicken
Wood Fired Chicken
Mustard, Lemon, Black Pepper Side of Salmon
Wood fired Flank Steak
Smoked Brisket
Breaded Veal Cutlet
Braised Short ribs

Sides (Choice of 3)

Roasted Brussels Sprouts
Maine Grains Polenta
Herbed Creamer Potatoes
Roasted baby Carrots
Fried Cauliflower
Corn on the Cob

DOWN EAST LOBSTER BAKE BUFFET

~ \$115 p/person

New England Style Clam Chowder
Cream/Potatoes/Bacon/Herbs

Kennebunkport Mussel
Thai Green Curry

Cape Porpoise Steamed Lobster (1.25 lb.)
Drawn Butter/ Lemon Wedges

BBQ Chicken Breast
Maple BBQ Sauce

Butter Basted Fresh Corn
Lime and Pepper Salt

Red Bliss Potato Salad
Hard Boiled Egg/Mustard/Mayonnaise

Salt and Vinegar Cole Slaw

Tomato Salad with Basil and Olive Oil

Warm Garlic Rolls



DESSERT STATION

**Not included in menu price - \$10pp for 1 selection, \$15pp for 2 selections, \$20pp for 3 selections*

Earth Doughnuts

Seasonal Mini Pies

Blueberry Crumble, Mocha Pot Du Crème, Lemon Curd

Maine Whoopie Pies

Wild Maine Blueberry Crisp/Whipped Cream

Chocolate Dipped Profiteroles

Strawberry Shortcake

Ceremonial Cake - \$175.00

8" Ceremonial wedding cake

You will work with our pastry chef on your cake

A wedding cake may be provided by the client.

A plating charge of \$4 to \$8 per person will apply once accoutrements are determined.

Custom menus available



Hidden Pond Open Bar Beverage Packages

All beverage packages begin after the ceremony, or at the reception start time.
There will be a last call at the bar 30 minutes prior to the contracted end time.
If the event is extended past the hours included, please see additional charges below.

Package #1 ~ \$42p/person for four-hour event

House Wines (2 Red, 2 White, 1 Rose & 1 Sparkling Wine),
Bud Light, Allagash White, Heineken, Corona, Shipyard
Sparkling Water, Assorted Soda and Mixers
Additional Hour: \$13.00 per person

Package #2~ \$52p/person for four-hour event

Includes Select Liquors, House Wines (2 Red, 2 White, 1 Rose & 1 Sparkling Wine),
Bud Light, Allagash White, Heineken, Corona, Shipyard
Sparkling Water, Assorted Soda and Mixers
Additional Hour: \$14.00 per person

Package #3~ \$62p/person for four-hour event

Includes *Premium* Brand Liquors, Earth Wines by the Glass (2 Reds, 2 Whites, Rose, Champagne),
Domestic, Imported and Micro Brew Selection, Sparkling Water, Assorted Soda and Mixers
Additional Hour: \$16.00 per person

Select Liquors

Tito's Vodka, Bacardi Rum, Bombay Gin,
Bulleit Bourbon, Jack Daniels Whiskey,
Bulleit Rye, Dewar's Scotch Whiskey,
El Charro Silver Tequila,
Cazadores Reposado Tequila

Premium Liquors

Grey Goose Vodka, Tito's Vodka, Hendricks
Gin, Bombay Sapphire Gin, Batson Dixie Bull
Rum, Woodford Whiskey, Templeton Rye,
Glenlivet 12-year Scotch, Patron Silver Tequila,
Hornitos Reposado Tequila

*There will be a \$250.00 per bar set up fee for all bars needed for your event.
Hidden Pond is responsible to sell and serve alcoholic beverages in accordance with Maine State Liquor
regulations. Please note, shots are not included in any hosted bar package.*



Hidden Pond
Farmer's Table Breakfast
\$35 per person

Assortment of two daily pastries
Egg frittatas, garden vegetables, cheeses, fresh herbs, local meats (rotation daily)
Fried egg and cheese sandwiches
Roasted Breakfast potatoes
Choice of: Local bacon *or* sausage
Assorted Yogurts
Hidden Pond Granola
Assorted Bowls of Berries
Assortment of Whole Fruit
Bananas, Red & Green Apples, Oranges, Sliced seasonal fruits

Fresh orange juice
Regular & Decaffeinated Coffee
Selection of Herbal & Organic Teas, Green and Black Teas
(soy milk, almond milk and half+ half)
To-go cups, jackets and lids in addition to china mugs



A seasonal vegetarian dish can be offered as a silent option at the same price.

A children's meal is available for children 12 years of age and younger at \$35.00 per child. Options include Pizza, Cheeseburger and French Fries, Chicken Strips and French Fries or a Simple Pasta with Cheese.

A vendor meal is available and can be offered at \$40.00 per person.

Dietary restrictions are due at the same time as guest selections.

Only beverage items that are hosted by the client may be applied to any food & beverage minimum.