

HIGGINS
BEACH INN
—
SCARBOROUGH, MAINE
EST · 1892

Wedding Packages



Dinner Hors D' Oeuvres

*As part of our wedding package, guests should choose three passed items
and one stationary item*

Stationary Displays

20 guest minimum

Domestic Cheese Display

Assorted Local & Artisan Cheeses, Toasted & Candied Nuts, Mostarda, Select Dried & Fresh Fruits,

Assorted Crackers, House-Made Crostini

Crudites on the Rocks

Platter of Locally Grown Vegetables with Garden Herb Dip & Hummus

Season Fruit Display

Summer Melon, Season Berries, Chef's Choice Fruit, Vanilla Yogurt Dip

Antipasto Platter

Marinated Artichoke Hearts, Grilled Eggplant & Zucchini, Spicy Coppa, Fennel Salami, Fresh Mozzarella, Italian Peppers,

Country Olives, Heirloom Tomatoes, Roasted Red Peppers, Olive Oil, Balsamic Reduction, House-Made Crostini

Charcuterie Display

Chef's Selection of International & Domestic Cured Meats, Terrines & Patès

Mezze Platter

Toasted Pita, Baba Ghanouj, Tabouleh, Marinated Olives

Chilled Shrimp Cocktail

Cocktail Sauce & Lemon

Oyster Shucking Station

Damariscotta Oysters, Chilled Jumbo Shrimp, Cocktail Sauce, Mignonette & Lemon

\$18.00++ per guest for 1 hour

++ Implies the addition of current Maine state sales tax (9%) and Guest Service Charge (18%).

Dinner Hors D' Oeuvres

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Chilled Hors D' Oeuvres

Little Maine Lobster Rolls, House-Made Rolls, Fresh Lobster & Touch of Mayo

Maine Shrimp Cocktail, Cocktail Sauce & Fresh Lemon

Tuna or Salmon on Rice Crisp

Cantaloupe & Prosciutto Skewer, Gorgonzola Crème, Herb Oil & Balsamic

Tuna Tartare Wontons, Ginger Pickled Red Onions, Scotch Bonnet Sesame Oil

Beef Tenderloin, Red Onion Relish, Horseradish Cream on French Bread Crostini

Local Smoked Salmon, Rye Crisp, Dill Cream, Capers

Cucumber Cup with Quinoa & Preserved Lemon

Pesto & Fresh Mozzarella Bruschetta

Warm Hors D' Oeuvres

Chicken Tempura, Ginger Soy Dip & Plum Sauce

Shiitake Chicken Potsticker, Ponzu Dipping Sauce

Southwest Chicken Egg Roll, Lime Crème

Soft Brie & Raspberry Phyllo Stars

Porcini Mushroom Arancini, Truffle Oil

Lobster Corn Cakes

Coconut Shrimp Skewer, Sweet & Spicy Chili Aioli

Short Rib Crostini, Pickled Shallots, Micro Watercress, Bleu Cheese

Mini Beef Wellington, Truffle Aioli

Bacon-Wrapped Sea Scallops, Maple Mustard Glaze

Lamb Meatball, Smoked Tomato Sauce

Chicken & Artichoke Croquette

Dinner – Plated

Choose a soup or salad for your first course and 3 entrée options for your main course

Soups

Tomato Bisque

Garlic Crouton & Basil Essence

Foraged Mushroom Soup

Truffle Oil

New England Clam Chowder

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

Local Lobster Bisque

Lobster Crostini & Thyme Oil

Gazpacho

Plum Tomatoes, Cucumber & Cilantro

Salads

Poached Pear & Arugula

Gorgonzola Cheese, Walnut Brittle,
Teardrop Tomatoes, White Balsamic Dressing

Traditional Caesar

EST. 1892
Hearts of Romaine, Parmigiano-Reggiano,
Ciabatta Croutons, Creamy Garlic-Caper Dressing

Caprese Salad

Fresh Mozzarella, Basil, Vine-Ripened Tomatoes,
Olive Oil, Balsamic Syrup

Kale Salad

Green Apples, Cabot Cheddar, Toasted Almonds,
Lemon Vinaigrette

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Dinner - Plated

Entrées

Seared Halibut

Scalloped Potato, Wilted Baby Spinach, Lobster Jus (GF)

Butter Poached Lobster

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

Lamb Porterhouse

Goat Cheese Polenta, Baby Turnips, Tomato Jam, Lamb Jus

Garlic Herb Roasted Chicken

Wild Mushrooms, Rosemary & Garlic Mashed Potatoes, Chicken Jus

Roasted Prime Rib of Beef

Twice Baked Bleu Cheese Potato, Crispy Shallots, Yorkshire Popover, Red Wine Au Jus

Crab Stuffed Georges Bank Haddock

Herb Pilaf, French Beans, Lobster Sauce

Garlic Rubbed Petit Filet of Beef

Wild Mushrooms, Root Vegetables, Truffle Potato Pavè, Shallot Purée, Veal Stock Reduction

Roasted Blackberry Chicken

Garlic Mashed Potatoes, Root Vegetables

Pan Roasted Salmon

Citrus Risotto, Confit Roma Tomatoes, Chardonnay Butter (GF)

Vegetarian Options

Portobello Mushroom Risotto

Parmigiano-Reggiano, Chives, Truffle Oil

Butternut Squash Ravioli

Sage Cream Sauce & Pine Nuts

Porcini-Truffle Mushroom Ravioli

English Pea, Salsify, Pea Tendril Salad

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Ocean View Cookout

Includes corn on the cob, cornbread with honey butter, your choice of two mains, two sides and dessert

Mains

Choose two of the following

Local Archer Angus Beef Hamburger

Turkey Burger

Black Bean & Quinoa Burger

Grilled Flank Steak

Chile and Lime Shrimp Kabob

Buttermilk Fried Chicken

HBI Ribs

Sides

Choose two of the following

Caramelized Brussels Sprout Salad

Bacon Lardon, Lemon Juice, Chopped Walnut, Parmigiano-Reggiano

Shaved Broccoli & Apple Salad

Mac n' Cheese

add Lobster at Market Price

Baked Beans

German Potato Salad

Bacon, Mustard Vinaigrette

Cole Slaw

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Desserts

Seasonal Pie

Season Cobbler

Coffee & Tea

Iced Tea & Lemonade

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