

MENU SUGGESTIONS

Poland Spring Resort has a reputation for great home cooked food on our buffets. We will work with you to design a menu to suit your individual tastes.

Please bear in mind that all food served here is prepared and cooked on premises. Fresh vegetables are bought locally. What we offer is good home cooking with flair! Here are some suggestions for your wedding reception.

WEDDING FEAST

Roast turkey with all the fixings and roast beef. This is a good option as your guests will be very satisfied. We serve the feast typically with our own corn bread stuffing, real mashed potatoes, baked squash, green beans almondine, cranberry sauce, corn bread, our lavish assorted desserts, coffee, tea, water, ice tea, and lemonade.

SMORGASBORD

Mix and match one or two entrees from the following list and add a pasta, add a potato or a rice, add two vegetables, garden salad or Caesar salad, rolls, our lavish assorted desserts, coffee, tea, water, ice tea, and lemonade.

ENTREES (PICK 2)

Roast Turkey with Gravy
Roast Top Round of Beef with Au Jus
Old World Pot Roast
Baked Stuffed Filet of Sole (or) Haddock with Hollandaise or Lobster Cream Sauce
Baked Country Ham with Pineapple Sauce or Raisin Sauce
Chicken Parmesan or Chicken Picatta with Lemon Capers
Herb Chicken with Fresh Mushrooms
Baked Salmon in Dill Sauce or Hollandaise Sauce
Marinara Meat Lasagna or Vegetable Lasagne with White Sauce
Roast Pork Loin with Cranberry Glaze
Chicken & Broccoli Alfredo
Chicken Marsala

PASTA (PICK 1)

Penne Alfredo
Pasta Salad
Penne with Marinara Sauce
Penne with Garlic Butter and Mushrooms
Egg Noodles in Parsley Butter Sauce
Tricolor Pasta with Grilled Vegetables
Bowties with Grilled Vegetables

POTATO OR RICE (PICK 1)

Real Mashed Potatoes
Herb Rice
Rice Pilaf
Au Gratin Potatoes
Baked Yams Buttered or Candied
Boiled Red Bliss Potatoes
Roasted Red Bliss Potatoes
Mushroom Rice

VEGETABLE (PICK 2)

Honey Glazed Carrots
Baked Butternut Squash
Steamed Broccoli
Peas in Butter
Whole Kernel Corn
Grilled Green Beans Almondine
Grilled Zucchini & Summer Squash
Mexican Whole Kernel Corn with Onions & Roasted Peppers
Steamed Cauliflower with a Crumb Topping

Our chefs are wonderful; if something is not listed that you are interested in, please speak to Cyndi for availability.