



Congratulations on your engagement! Thank you for considering Grey Havens Inn as the location for your wedding weekend. Our breathtaking views of the ocean, beautiful gardens and outstanding food make it the perfect location.

Please find attached different menu options that you may choose from for your event. Whether you are interested in a casual lobster bake to a sit down dinner or beautiful upscale cocktail reception with heavy Hors d'oeuvres, we are here to make your wedding day everything that you have imagined. We can customize our services to meet your needs.

Please call or email us at greyhavens.com for more information.

Hors d'oeuvres

STATIONARY ITEMS

(Serves 50)

Vegetable crudités	\$100
Fresh sliced fruit w/yogurt	\$125
Fresh fruit & Cheese	
(Domestic)	\$150
(Imported)	\$175
Cheese display (domestic)	\$125
Cheese display (imported)	\$150
Smoked seafood display	Market
(smoked trout, mussels, scallops, salmon and shrimp with minced onion, capers, eggs & crostini)	

HOT ITEMS

(50 pieces)

Spanikopita	\$125
Crab & scallop cakes	
w/chipotle mayo	\$150
Scallops wrapped in bacon	
w/molasses mustard	\$150
Tostones with aioli	\$ 75
Stuffed mussels	\$ 75
Marinated Lamb lollypops	
w/herbs & garlic	\$150
Chicken livers wrapped in bacon	\$ 65
Marinated mini beef brochettes	\$ 90
Mini chicken brochettes	\$ 80
Mini lamb brochettes	\$ 90
Mini pork brochettes	\$ 80
Mini pork sausages (sweet & hot)	\$100
Chicken wings	\$ 90
Shrimp spring rolls	\$ 95
Vegetable spring rolls	\$ 85
Cocktail meatballs	\$ 75
Black bean cakes w/scallion	\$ 75
Roasted new potatoes stuffed	
with bacon & cheddar	\$ 75
Lobster & asparagus puff pastry	\$150
Stuffed mushrooms (vegetable)	\$ 75
Stuffed mushrooms (crab)	\$125
Bananas wrapped in bacon	\$ 65

Hors d'oeuvres

COLD ITEMS

(50 pieces)

Old fashioned deviled eggs	\$ 75
Shrimp cocktail	\$150
Crab claws	market
Oysters on the half shell (raw or cooked)	market
Clams on the half shell (raw or cooked)	market
Nori rolls with vegetables (tamari garlic sauce)	\$ 75
Nori rolls with seafood	\$150
Asparagus wrapped with prosciutto	\$140
Stuffed cherry tomatoes (crab, lobster, shrimp)	\$125
Stuffed cherry tomatoes (vegetables)	\$ 75
Mini vegetable bruschetta	\$ 60
Lobster canapé with Tobiko	\$150

CROSTINI, CANAPE'S AND SLIDERS

(50 pieces)

Cheese crostini; parmesan and asiago	\$ 75
Crostini with fresh mozzarella, tomato & basil	\$ 90
Crostini with hummus	\$ 65
Mini phyllo cups with sundried tomato pesto cream cheese	\$100
Mini phyllo cups with crab salad	\$150
Mini phyllo cups with lobster salad	\$175
Mini phyllo cups with roasted vegetables	\$ 75
Smoked Maine salmon, herbed cream cheese	\$150

Above prices do not include 20% gratuity and 8% sales tax. Prices are per person; we recommend 6-8 pieces per person.

Dinner Stations

Harmon's Harbor Buffet: Grey Havens Buffet served in the traditional style: (\$80 pp)

Salads (Plated) – Choose one

Caesar salad

Mixed field greens

Spinach salad with applewood smoked bacon, caramelized onion with hot bacon vinaigrette

House made bread and butter

Entrees (Choice of three)

Pasta Primavera

Chicken Breast Marsala

Baked stuffed haddock

Spice dusted roasted salmon filet

Stuffed pork loin

Side Dishes (choice of two)

Buttered Egg Noodles

Mixed grain pilaf

Herbed roasted potatoes

Vegetables (choice of two)

Fresh seasonal vegetable

Green beans

Carrots

Roasted butternut squash

Coffee, decaf, and tea

Sheapscott Bay Buffet: (\$90 per person)

Salads (Plated) Choose one

Caesar Salad

Mixed field greens

Spinach salad with blueberries, strawberries, candied pecans, goat cheese with a white balsamic vinaigrette

House made bread and butter

Entrée (choice of three)

Shrimp with lemon cream, capers and fresh herbs

Sliced Sirloin with a mushroom demi

Seared Chicken breast with oven roasted tomatoes, fresh basil and mozzarella

Herb dusted roasted salmon filet with fresh citrus

Braised Veal Stew with roasted vegetables

Side Dishes (choice of two)

Herb roasted potatoes

Basmati and wild rice pilaf

Roasted garlic mashed potatoes

Vegetables (choice of two)

Fresh seasonal vegetable

Green beans

Carrots

Roasted butternut squash

Coffee, decaf, and tea

The above prices do not include 20% gratuity or 8% tax.

Entrée Selections
(Priced Individually)

Includes Two: Mixed greens salad with dried cherries, grape tomatoes & cucumbers
Spinach salad topped with sliced mushrooms and carrots with
 warm caramelized shallots and applewood smoked bacon dressing
Traditional Caesar with white anchovies
Arugula and pear salad with toasted pine nuts and dried cranberries
Simply dressed baby lettuces with citrus segments, sliced red onion, and
 extra virgin olive oil
New England Clam Chowder or Soup of Choice

Optional: Lobster Bisque \$12.00
Shrimp cocktail: \$11.00
Sliced garden tomato, buffalo mozzarella and fresh basil drizzled with
 balsamic vinaigrette: \$12.00

Optional Sorbet Housemade sorbet: \$8.00
Course:

Panko and herb breaded Chicken Breast with Lemon and roasted garlic cream	\$65.00
Baked Stuffed Haddock: Traditional stuffing with crab and butter crumb topping	\$75.00
Grilled Center Cut Pork Chop with roasted apple, dried blueberry and brandy	\$80.00
Beef Tournadoes with toasted crostini and bacon balsamic cream sauce	\$95.00
Loin Cut Lamb Chops with fresh herbs, garlic and honey with fresh lemon drizzle	\$95.00
Long Island Duck Breast – marinated with port wine, molassas, garlic & spices Duck Demi with chocolate and dried fruit	\$90.00
Prosciutto Wrapped Beef Tenderloin with sundried tomato cream and fresh sage	\$100.00

Casco Bay Lobster en crouete – tails and claws sautéed with button mushrooms and tomatoes
with Sherry cream; served in a puff pastry \$110.00

Coffee, decaf and tea

Wedding Cake Accoutrements

House made Ice cream: \$8.00

Chocolate dipped strawberries: Priced seasonally

*Each entrée is served with Chef's choice of Starch and Seasonal Vegetable

The above prices are per person and do not include 20% gratuity or 8% tax.

DETAILS

Ceremony:

The cost for having your wedding and reception on our property is \$3,000.

Guest Rooms:

You must rent all 13 guest rooms at the Inn.

Bar Set-Up:

\$150 per bartender

Deposits and Payments:

A \$3,500 non-refundable deposit is required at the time of booking your event. An additional 34% non-refundable deposit is due three months before and then 33% 45 days prior to your event. The final 33% is due 10 days prior along with your final headcount, with any additional balance due the day of your event.

Cancellation Policy:

At the time of cancellation, all payments received are nonrefundable.

Menu Selections:

To ensure you have a successful event, your menu selections are due 90 days prior and final counts are due 10 days prior.

Vendor and Children's Meals:

We can provide meals for vendors for \$26 and children's meals (under 6) for \$15.

Outside Beverage:

Maine state law requires that any beverages served to your guests be provided by Grey Havens.

Gift Table:

We will supply a table for your wedding gifts. Please have someone responsible for your gifts and cards.