



1-800-359-RELAX

www.oaklandhouse.com

These are excerpts from our full list of menu choices:

Hors d' Oeuvres

- Lightly steamed Maine mussels drizzled with sushi style ponzu sauce, scallions and toasted sesame seeds.
- Petite Maine crab cakes graced with chipotle aioli.
- Bruschetta topped with Mediterranean salsa.
- Poached pears filled with a mixture of bleu and cream cheese mixed with walnuts and encased in a crispy phyllo dough.
- Smoked wild salmon canapé topped with petite sliver of lime.

Plated Appetizers

- Double lamb chop coated with Dijon mustard and herbed bread crumbs, drizzled with a honey and balsamic vinegar reduction.
- Smoked wild salmon filled with Maine crab salad and garnished with dill enhanced crème fraîche.
- Sweet Maine crab cake lightly sautéed and baked and paired with a roasted red pepper cream sauce.
- Petite haddock topped with Maine scallops and bread crumbs, baked and paired with lemon thyme aioli.

Salads

- Roasted beets and caramelized onions accompanied by assorted local greens, and raspberry infused chevre.
- Thin and crispy iceberg lettuce accompanied by feta cheese and concassée of capers, pepperoncini, basil, garlic, onion and tomato. Creamy feta dressing.
- Boston bibb lettuce accompanied by grilled pear, roasted walnuts and Gorgonzola cheese. Creamy Gorgonzola dressing.
- Caesar salad consisting of hearts of romaine, garlic pan-fried croutons, Parmesan shavings and traditional dressing.
- Spinach and watercress stopped with orange, grapefruit segments and red onion. Citrus vinaigrette. Garnished with toasted almonds.

Regular Entrées

- Beef tenderloin filet with shiitake mushroom sauce.
- Wild salmon topped with panko bread crumbs enhanced with local sweet crabmeat.
- Halibut encased in prosciutto ham, baked and served on a pool of white bean purée.
- Sesame crusted tuna, seared and drizzled with a mirin, sake and ginger soy enhancement.
- Moroccan spiced free-range chicken accompanied by honey, apricot and jus glaze.
- Grilled Atlantic swordfish married with Mediterranean salsa.
- Pepper and horseradish crusted black angus strip steak paired with a Bloody Mary sauce.
- Mediterranean chicken: free range half of chicken liberally coated with panko bread crumbs mixed with assorted brunoise diced tomato, olives, garlic, capers and roasted red peppers, slow roasted. Sauce of rich basil laden marinara.
- Almond and breadcrumb coated boneless chicken breast married with wild blueberry, ginger and shallot chutney.
- Maine style seafood ragout: scallops, shrimp, mussels and haddock with a seafood fumet and combined with potato, leeks and garlic.
- Baked scallops smothered with a sauce of fresh organic chives, champagne, leeks, clam velouté and béchamel.
- Pecan crusted half rack of lamb, baked and combined with sauce of shallots, jus de veau, and Jack Daniels bourbon.
- Scallion crusted New York strip paired with sweet soy and ginger and mirin glaze. Garnished with toasted sesame seeds and crisp scallions.



Most wedding weekends are scheduled with guests arriving on Friday. Festivities may begin with a gala beach lobster picnic “rehearsal dinner” with brunch Saturday morning. A ceremony at the “beach cathedral” or a nearby church on Saturday is followed by drinks and hors d’oeuvres by the “Rusticator” restaurant garden followed by dinner and dancing in a sparkly party tent under a star studded sky.

Many couples have 80-150 guests with a party tent complete with dance floor and live music; but, those with fewer guests may choose a smaller celebration inside the “Rusticator” restaurant or at Shore Oaks Seaside Inn. An informal contra dance in the wagon barn might top off the evening.

We prefer to host a few special weddings each season so we can provide the 100% attention required to provide the excellent service we are known for. We are distinctly at the Bride’s service to assist with any details.

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