



on the menu  
THE RED LION INN + THE BARN



MINI LOBSTER ROLLS  
COCONUT SHRIMP



hors d'oeuvre

# passed hors d'oeuvre

## VEGETARIAN

Caprese Salad Bites, Black Olive Tapenade  
Fig + Gorgonzola Flatbreads, Balsamic Drizzle  
Spanikopita, Chive Tzatziki  
Vegan Caviar, Spicy Aioli, Fried Wontons  
Fried Mozzarella, Fennel + Tomato Jam, Basil Pesto  
Vegetable Spring Rolls, Apricot Dipping Sauce  
Watermelon Cups, Mint + Feta  
Cucumber Cup, Avocado Mousse, Mango Chili Salsa  
Sweet Buffalo Tofu Taco  
Roasted Golden Beet, Goat Cheese, Pistachio

## SEAFOOD

Bacon-Wrapped Sea Scallops\*  
Coconut Shrimp, Tamarind-Ginger Sauce  
Crab-Stuffed Mushroom Caps  
Lobster Arancini, Saffron Aioli | +2  
Maine Crab Cakes, Cajun Remoulade  
Mini Lobster Rolls, Lime Aioli | +4  
Pancetta-Wrapped Grilled Shrimp  
Tuna Tartare, Rice Puff, Wasabi Aioli\*  
New England Clam Chowder Soup Sip

## MEAT

Buffalo Chicken Bites, Blue Cheese Dressing  
Sesame Chicken Skewers, Sweet Chili  
Chicken + Waffles, Jalapeno Maple Syrup  
Sweet Buffalo Chicken Taco  
Petit Croque-Monsieur  
Pork Dumplings, Ginger & Lemon Grass Sauce  
Confit Pork Belly BLT, tomato aioli, potato strings  
Grilled Baby Lamb Pops, Balsamic Reduction\* | +2  
Steak au Poivre Crostini, Roasted Garlic Aioli\*  
All Beef Pigs in a Blanket, Beer Mustard  
Beef Carpaccio, Truffle Aioli



# cocktail hour

## DISPLAYS

*Add a second station of these selections | +10*

### Fresh Vegetable Crudité

Hummus & Ranch

### Imported + Domestic Cheeses

Fresh and Dried Fruits

Assortment of Housemade Breads and Crackers

### Middle Eastern Mezza

Tabbouleh, Stuffed Grape Leaves, Crisp Vegetables  
Marinated Olives, Roasted Red Pepper Hummus +  
Tzatziki Toasted Pita Triangles

### Bruschetta

Olive Tapenade, Lentil Salad, Caponata  
Marinated Cherry Tomatoes + Fresh Mozzarella  
Spiced Goat Cheese, Roasted Peppers Agrodolce  
Roasted Artichoke Hearts, Grilled Tuscan Bread

## SPECIALTY DISPLAYS

*Replace the included display / Add as a second display*

### Antipasto | +7 / +17

Assorted Italian Meats, Artichoke Hearts, Roasted  
Vegetables Stuffed Cherry Peppers, Fresh Mozzarella,  
Olives, Grissini

### Charcuterie Table | +12 / +22

Pâté Grand-Mère, Country-Style Terrine  
Chicken Liver Mousse + Duck Rillettes  
House-Made Pickles, Assorted Mustards + Preserves  
Toasted Baguette Drizzled With Extra Virgin Olive Oil

### Cohasset Raw Bar\* | +18 / +28

display of fresh local oysters, shrimp, little neck clams  
champagne mignonette, cocktail sauce, lemon

ADD snow crab claws | + mkt price  
fresh lobster tail | + mkt price

### Sushi Station\* | +7 / +17

assorted sushi, nigiri + maki  
soy sauce, pickled ginger + wasabi  
sushi plates + chopsticks

ARUGULA + PANCETTA SALAD



first course |

# first course

## SALADS

### Arugula + Pancetta

farm tomatoes, gorgonzola, grilled tuscan bread  
sherry vinaigrette

### Vegetable Salad *fall/winter*

apple puree, root vegetables, cider roasted squash,  
candied pecan, cider vinaigrette

### Classic Caesar Salad

shaved parmesan, garlic croutons, parmesan frico

### Heirloom Tomato Salad | +3

*spring/summer*

burrata, basil + mint, grilled focaccia,  
peach vinaigrette

### Seasonal Greens

goat cheese crumble, dried cranberries,  
honey + black pepper vinaigrette

### Wedge Salad

baby iceberg lettuce, stilton blue cheese, bacon  
lardons, ranch

### Watermelon & Tomato *spring/summer*

burrata, prosciutto crisp, fresh basil, roasted tomato  
vinaigrette

### Mixed Green Salad

Shaved farmstand vegetables, fried goat cheese  
croquettes, strawberry vinaigrette

### Gold Beet Carpaccio *fall/winter*

Honey roasted baby beets, pistachio, burrata, charred  
orange vinaigrette

## SOUPS

### *Additional Course* | +8

### Tomato Gazpacho

olive, cucumber, blistered tomato, pickled  
onion

### New England Clam Chowder | +2

oyster cracker

### Tomato-Basil

pesto croutons, blistered cherry tomatoes, basil

### Maine Lobster Bisque | +4

cognac cream, lobster claw, grilled crouton, frisée

## PASTA

### *Additional Course* | +9

### Cheese Tortellini

roasted tomato ragout

### Lobster Ravioli | +4

spinach + lobster cream

### Penne alla Bolognese

northern italian-style meat sauce



PAN ROASTED CHICKEN



main course

# main course

## BEEF

Cabernet-Braised Beef Short Rib  
garlic mashed potatoes, baby carrots, spinach

Dry Aged Beef Sirloin\* | +4  
roasted fingerling potatoes, corn purée, grilled native corn  
thyme jus

Pan Seared Bistro Filet\*  
potato fondant, wild mushrooms, carrot purée  
peppercorn sauce

Dry Aged Ribeye | +6  
roasted fingerline potatoes, roasted asparagus, au poivre

Filet Mignon | +9  
hasselback potato, carrot puree, asparagus, thyme demi-glace

## SEAFOOD

Grilled Swordfish | +4  
sunchokes, seasonal vegetables, pineapple, chimichurri

Butter-Poached Maine Lobster | + mkt price  
new season potatoes, heirloom tomato, sweet native corn  
melted leeks, shallot béarnaise

Pan-Seared Halibut *fall/winter* | +6  
brown butter gnocchi, delicata squash, beurre blanc

Pan-Seared North Pacific Sea Bass *spring/summer*  
charred eggplant purée, roasted mediterranean vegetables  
lemon herb sauce (seasonal)

Roasted Atlantic Salmon  
sweet potatoes, asparagus  
chive beurre blanc

Traditional Broiled Cod  
fingerling potatoes, hericort verts, corn and bacon chowder

Herb Crusted Salmon  
corn puree, succotash, truffle beurre blanc, shaved truffles

## POULTRY

Roasted Chicken  
whipped sweet potato, wild mushrooms  
applewood bacon, garlic jus

Pan Seared Statler Chicken  
herb risotto, root vegetables, chicken jus

Roasted Gianonne Chicken Breast & Confit Leg  
herbed farro, trumpet mushrooms, black cherry chicken jus

Chicken Saltimbocca  
potato-basil croquette, roasted artichoke hearts, cippolini  
onions, mushroom jus

*Our Chef is happy to recommend a starch and vegetable of the season. Please speak with your event coordinator for suggestions.*



# main course

## VEGETARIAN

Stir-Fried Quinoa  
snow pea, red pepper, ginger, fried egg

Mediterranean Eggplant  
feta, sweet red peppers, black olives

Vegetable Lasagnette  
blend of ricotta & parmesan, ragout, basil crudo

Wild Mushroom Risotto  
oyster & king trumpet mushrooms, charred carrots  
shaved vegetable salad

Vegetarian Wellington  
spinach, mushrooms, goat cheese

Spring Pea Risotto  
roasted spring vegetables, crispy carrot strings

## DUET

Filet of Beef\* + Butter-Poached Lobster | +market  
charred native corn, roasted cipollini onions, asparagus, black  
truffle jus

Grilled Bistro Filet + Jumbo Lump Crab Cake | +10  
corn purée, roasted fingerling potatoes, asparagus, red wine sauce

Petit Filet of Beef\* + Seared Sea Scallops | +16  
potato purée, sweet peas, roasted cipollini onions  
thyme demiglace, beurre blanc

# sweets + late night

## DESSERT STATIONS

Donut Wall |

Cookies + Milk |

freshly baked cookies: chocolate chunk, sugar, peanut butter  
milk shooters: regular, vanilla shake, hershey's chocolate

“Gelato + Chill” |

authentic, locally-made gelatos + sorbet  
choice of three seasonal flavors  
traditional italian pizzelle wafers

Ice Cream Sundae Bar |

choice of three flavors  
sprinkles, caramel sauce, chocolate sauce, cherries,  
marshmallows + more

Mini Pie Bar |

choice of three: key lime, chocolate cream  
lemon meringue, apple crisp, boston cream, tiramisu

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### SEASONAL

blueberry, strawberry-rhubarb SPRING/SUMMER

pecan, pumpkin FALL/WINTER

## LATE NIGHT SNACKS |

Assorted Quesadillas

cheese, chicken, vegetable

Ball Park Pretzels, Yellow Mustard

Buffalo Chicken Skewers, Creamy Blue Cheese

Cheeseburger Sliders, French Fries

Chicken Fingers, Honey Mustard

Mini Root Beer Floats

Select Pizzas

S'mores Pops

Assorted Grilled Cheese

Nacho Bar

shredded lettuce, pico de gallo, guacamole, lime crema

Slider Station

steak & cheese, crispy chicken, cheeseburger



# bar options *specialty wines and liquors available upon request.*

## BEER + WINE

*cocktail hour +16 |*

*full reception +30*

### Beers

Budweiser, Bud Light, Coors, Coors Light, Sam Adams, Sam Adams Seasonal, Corona, Guinness, Harpoon IPA, Assorted Seltzers

### Wines

Saint-Hilaire Blanquette de Limoux, Sparkling, France  
Canyon Road Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon

## CLASSIC BAR

*cocktail hour +20 |*

*full reception +40*

### Spirits

Smirnoff Vodka, New Amsterdam Gin, Four Roses Bourbon, Plantation 3 Stars Rum, Lunazul Blanco Tequila, Johnny Walker Red Scotch Whiskey

### Beers

Budweiser, Bud Light, Coors, Coors Light, Sam Adams, Sam Adams Seasonal, Corona, Guinness, Harpoon IPA, Assorted Seltzers

### Wines

Saint-Hilaire Blanquette de Limoux, Sparkling, France  
Canyon Road Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon

## PREMIUM BAR

*cocktail hour +22 |*

*full reception +50*

### Spirits

Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum, Coconut Rum, José Cuervo Silver Tequila, Jack Daniel's Whiskey, Seagram's 7 Whiskey, Dewars White Label Scotch Whiskey, Baileys

### Beers

Budweiser, Bud Light, Coors, Coors Light, Sam Adams, Sam Adams Seasonal, Corona, Guinness, Harpoon IPA, Assorted Seltzers

### Wines

Saint-Hilaire Blanquette de Limoux, Sparkling, France  
Canyon Road Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon

## LUXURY BAR

*cocktail hour +24 |*

*full reception +60*

### Spirits

Grey Goose Vodka, Bombay Sapphire Gin, Hendrick's Gin, Bacardi Silver Rum, Myers's Dark Rum, Patrón Silver Tequila, Jameson Irish Whiskey, Knob Creek Bourbon Whiskey, Maker's Mark Bourbon Whiskey, Johnnie Walker Black Label Scotch Whiskey, Baileys

### Beers

Budweiser, Bud Light, Coors, Coors Light, Sam Adams, Sam Adams Seasonal, Corona, Guinness, Harpoon IPA, Assorted Seltzers

### Wines

Saint-Hilaire Blanquette de Limoux, Sparkling, France  
Casalini, Pinot Grigio, Italy  
Wither Hills, Sauvignon Blanc, New Zealand  
Louis Latour, Chardonnay, Ardeche, France  
Cono Sur, Pinot Noir, Chile  
Smoking Loon, Merlot, California  
Avalon, Cabernet Sauvignon, Napa Valley, California

**PLEASE SPEAK WITH YOUR EVENT COORDINATOR  
REGARDING SPECIALTY COCKTAIL PRICING!**

# reserve wines | white

## SPARKLING

Abbaye de Saint Hilaire | \$44  
Blanquette de Limoux, France

Le Grand Courtaige | \$48  
Brut Rose, France

La Marca | \$60  
Prosecco, Italy

Gosset Grande Reserve | \$80  
Champagne, France

Louis Bouillot | \$85  
Brut Prestige, France

Veuve Clicquot Ponsardin | \$155  
Brut, France

Veuve Clicquot Ponsardin | \$165  
Brut Rosé, France

Dom Perignon | \$299  
Champagne, France

## PINOT GRIGIO

Canyon Road | \$40  
California

Casalini | \$35  
delle Venezie, Italy

Riff | \$38  
Alto Adige, Italy

Scarpetta | \$44  
Italy

## SAUVIGNON BLANC

Canyon Road | \$40  
California

Mason Cellars | \$44

Napa Valley, California

Wither Hills | \$48  
Marlborough, New Zealand

Biscaye Baie | \$50  
Côtes de Gascogne, France

La Carenne | \$60  
Sancerre, France

Mulderbosch | \$60  
Stellenbosch, South Africa

Pascal Jolivet | \$90  
Sancerre, France

## CHARDONNAY

Canyon Road | \$40  
California

Napa Cellars | \$48  
Napa Valley, California

Justin Girardin Bourgogne | \$52  
France

Kendall Jackson | \$55  
Vintners Reserve, California

Louis Latour Bourgogne | \$60  
France

La Crema | \$65  
Sonoma Coast, California

Far Niente | \$150  
Napa Valley, California

## ROSÉ

Love Noir | \$35  
California

Château Miraval | \$49  
Côtes-de-Provence, France

Figuere Magali | \$55  
Côtes-de-Provence, France



# reserve wines | red

## CABERNET SAUVIGNON

Canyon Road | \$40  
California

Annabella | \$48  
Napa Valley, California

Folie a Deux | \$56  
Columbia Valley, Washington

Iron and Sand | \$64  
Paso Robles, California

Justin | \$80  
Paso Robles, California

Trinchero Mario's | \$110  
Napa Valley, California

Faust | \$140  
Napa Valley, California

Austin Hope | \$150  
Paso Robles, California

Caymus | \$195  
Napa Valley, California

## PINOT NOIR

Canyon Road | \$40  
California

Cloudfall | \$40  
Monterey, California

Banshee | \$48  
Sonoma, California

Planet Oregon | \$64  
Willamette Valley, Oregon

Adelsheim | \$75  
Willamette Valley, Oregon

The Calling | \$75  
Dutton Ranch

Bravium Signal Ridge | \$80  
Mendocino Ridge, California

Penner Ash | \$90  
Willamette Valley, Oregon

Flowers | \$125  
Sonoma Coast, California

Aubert | \$160  
Sonoma Coast, California

## MERLOT

Canyon Road | \$40  
California

Smoking Loon | \$38  
Sonoma Valley, California

Château Coutet | \$90  
Saint-Émilion Grand Cru, France

Château Deyrim Valentin | \$90  
Margaux, France

## ZINFANDEL

Edmeades | \$55  
Mendocino, California

Klinker Brick "Old Vine" | \$60  
Lodi, California

## RED BLENDS

Santa Julia | \$35  
Mendoza, Argentina

Luigi Bosca "Finca La Linda" | \$60  
Mendoza, Argentina

## RHÔNE BLENDS

McWilliam's Wines | \$45  
Shiraz, Australia

Qupe | \$48  
Syrah, California

Château La Nerthe | \$52  
Châteauneuf-du-Pape, France

Domaine du Vieux Télégraphe | \$77  
Châteauneuf-du-Pape, France

## ITALIAN WINES

Masi Campofiorin | \$38  
Veneto, Italy

Damilano | \$54  
Barbera d'Asti, Italy

Marchese Antinori | \$69  
Pèppoli Chianti Classico, Italy

Ascheri Barolo | \$75  
Cantine Giacomo, Italy

Castello Banfi | \$145  
Brunello di Montalcino, Italy