



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, hericot 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

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 Courtagé | \$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
Vinters 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

Figuiere 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