



Reserved Wedding Menu

THE RED LION INN + THE BARN



We look forward to providing you and your guests with the elegant and personalized celebration you deserve. The wedding team at the Red Lion Inn will be by your side every step of the way. Our picturesque grounds paired with our fresh New England cuisine create the reception of a lifetime.

Our Wedding Package includes:

On-site Event Producer to Coordinate and Plan the Wedding of Your Dreams Two Getting Ready Spaces The Barn Venue for 5 Hours After Party Venue for 2 Hours Full Set Up & Breakdown Dinner and Cocktail Tables, China, Flatware & Glassware Full-Length Linens & Napkins Wood Cross Back Chairs with Ivory Cushions Waterfall & Lighting of the Rock Face, Located Behind the Grand Staircase Freshly Brewed Hot Coffee & Tea Station Menu Tasting for Four

Upgrades are available throughout the planning process. Ask our sales team about options!



Cocktail Hour

Stationary Hors D'oeuvres

select one Middle Eastern Mezza Station

Imported and Domestic Cheese and Fruit Board

Fresh Vegetable Crudité

OR

Passed Hors D'oeuvres

select three Spanakopita, Chive Tzatziki Fried Mozzarella, Fennel & Tomato Jam, Basil Pesto Vegetable Spring Rolls, Apricot Dipping Sauce Bacon-Wrapped Sea Scallops Maine Crab Cakes, Cajun Remoulade Sweet Buffalo Mini Chicken Taco Chicken & Waffles, Jalapeño Maple Syrup Buffalo Chicken Bites, Blue Cheese Dressing Sesame Chicken Skewers, Sweet Chili Sauce Steak au Poivre Crostini, Roasted Garlic Aioli All Beef Pigs in a Blanket, Beer Mustard Pork Dumplings, Ginger & Lemon Grass Sauce

Massachusetts Law requires us to inform you that consuming raw or undercooked eggs, meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your sales associate if a person in your party has a food allergy. Menus are designed according to seasonal and market availability. Please be aware that not all items may be available at the time of your event and are subject to change.



For Dinner First Course:

select one **Classic Caesar Salad** shaved parmesan, garlic croutons, parmesan

Seasonal Greens goat cheese crumble, dried cranberries, honey & black pepper vinaigrette

> Wedge Salad baby iceburg lettuce, blue cheese, bacon lardons, ranch

Main Course:

select two **Cabernet-Braised Beef Short Rib** garlic mashed potatoes, baby carrots, spinach Pan-Seared Bistro Filet purple mashed potatoes, wild mushrooms, carrot purée, *peppercorn sauce* **Roasted Atlantic Salmon** sweet potatoes, asparagus, chive beurre blanc Traditional Broiled Cod fingerling potatoes, hericot verts, beurre blanc Pan-Seared Statler Chicken herb risotto, root vegetables, jus

served with Chef-selected accompaniments Chef selected vegetarian alternative available upon request

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On the Bar

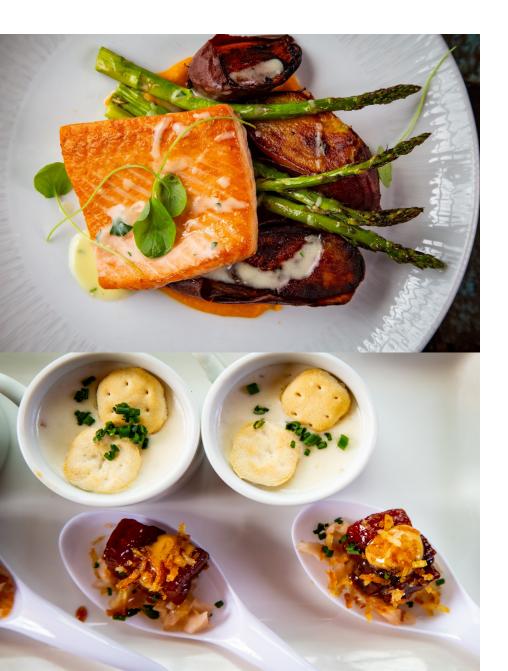
Beer | Select 3: Budweiser, Bud Light, Coors Light, Sam Adams, Sam Adams Seasonal. Michelob Ultra, Corona, Harpoon IPA, Guinness Assorted Seltzers included

Wine | *Select 2:* Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon Saint Hillaire Blanquette de Limoux, Sparkling, France included

Spirits | Tito's Vodka, New Amsterdam Gin, Four Roses Bourbon, Plantation 3 Stars Rum, Lunazul Blanco Tequila

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Available Menu Upgrades



Discuss any of these upgrades with your Event Producer and update your package today!

Additional Stationary Hors D'oeuvres +10

Additional Passed Hors D'oeuvres +5

Passed Hors D'oeuvres from the Signature Menu +2

Salad from the Signature Menu +3

Main Course from the Signature Menu +5 several premium selections may result in an increased upcharge

Full Tiered Wedding Cake or Upgraded Dessert Station +10

