



# 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



## **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 iceberg 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*



## 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

# 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



*Est. 1704*  
**THE RED LION INN**