



## Signature Menu





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 + Plan the Wedding of Your Dreams*

*Complimentary tasting for four*

*Selection of Four Passed Hors d'oeuvres + One Stationary Display  
Salad Course + Choice of Two Entrées and a Vegetarian alternative  
Wedding Cake*

*Freshly Brewed Hot Coffee + Tea Station*

*Dinner and Cocktail tables + Chairs*

*Choice of Linens + Napkins*

*Uplighting of the rock face + waterfall in The Barn*

*2 Complimentary Getting Ready Spaces*

*The Barn Reception Venue for 5 hours*

*Complimentary After Party Venue for 2 hours*

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





hors d'oeuvres |

# passed hors d'oeuvres

## VEGETARIAN

Caprese Salad Bites, Black Olive Tapenade  
Fig + Gorgonzola Flatbreads, Balsamic Drizzle  
Spanakopita, 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  
Mini Sweet Buffalo Tofu Tacos  
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  
Mini 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  
Mini Sweet Buffalo Chicken Tacos  
Petite 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



# cocktail hour

## DISPLAYS

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

### Fresh Vegetable Crudité

Hummus + Ranch Spreads

### Imported + Domestic Cheeses

Fresh + Dried Fruits

Assortment of Housemade Breads + Crackers

### Middle Eastern Mezza

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

## 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, Grilled Focaccia

### 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

### Bruschetta | +7/+17

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

### Cohasset Raw Bar\* | +10 / +18

Display of Fresh Local Oysters, Gulf Shrimp, Little Neck  
Clams, Champagne Mignonette, Cocktail Sauce, Fresh  
Sliced Lemon

ADD snow crab claws | + mkt price

ADD fresh lobster tail | + mkt price

### Cohasset Raw Bar with Live Shucker\* | +20 / +28

Display of Fresh Local Oysters, Gulf Shrimp, Little Neck  
Clams, Champagne Mignonette, Cocktail Sauce, Fresh  
Sliced Lemon

ADD snow crab claws | + mkt price

ADD fresh lobster tail | + mkt price

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

Assorted Sushi, Nigiri + Maki  
Soy Sauce, Pickled Ginger + Wasabi  
Served with Traditional Sushi Plates + Chopsticks





first course |



# first course

## SALADS

Arugula + Pancetta

farm tomatoes, gorgonzola, grilled tuscan bread  
sherry vinaigrette

Mixed Green

Shaved farm stand vegetables, fried goat cheese  
croquettes, strawberry vinaigrette

Classic Caesar

shaved parmesan, garlic croutons, parmesan frico

Seasonal Greens

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

The Wedge

baby iceburg lettuce, cherry tomatoes, Stilton blue  
cheese, bacon lardons, ranch dressing

Heirloom Tomato | +3

*spring/summer*

burrata, fresh basil + mint, grilled focaccia, peach  
vinaigrette

Watermelon + Tomato

*spring/summer*

burrata, prosciutto crisp, fresh basil, roasted tomato  
vinaigrette

## SALADS

Vegetable Salad

*fall/winter*

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

Golden Beet Carpaccio

*fall/winter*

honey roasted baby beets, shaved parmesan, pistachio,  
charred orange vinaigrette

## SOUPS

*Additional Course | +8*

Tomato Gazpacho

*spring/summer*

olives, cucumbers, blistered tomato, pickled  
onion

New England Clam Chowder | +2

Tomato-Basil

pesto croutons, blistered cherry tomatoes, fresh basil

Maine Lobster Bisque | +5

cognac cream + lobster

## PASTA

*Additional Course | +9*

Cheese Tortellini

roasted tomato ragout

Lobster Ravioli | +5

spinach + lobster cream

Penne alla Bolognese

northern Italian-style meat sauce





main course



# main course

## BEEF

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

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

Prime New York Sirloin | +8  
roasted fingerling potatoes, roasted asparagus,  
au poivre

Filet Mignon | +9  
Hasselback potato, carrot puree, roasted 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 | +6  
*fall/winter*  
brown butter gnocchi, delicata squash, beurre blanc

Pan-Seared North Pacific Sea Bass | +2  
charred eggplant purée, roasted Mediterranean  
vegetables, lemon herb sauce

Roasted Atlantic Salmon  
sweet potatoes, asparagus, chive beurre blanc

Traditional Broiled Cod  
fingerling potatoes, hericots, beurre blanc

## POULTRY

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

Pan Seared Statler Chicken  
herb risotto, root vegetables, jus

Roasted Gianonne Chicken Breast & Confit Leg | +2  
herbed farro, trumpet mushrooms, black cherry jus

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



# main course

## VEGETARIAN

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

Gnocchi  
roasted seasonal vegetables, crispy carrot strings

Mediterranean Eggplant  
feta, sweet red peppers, black olives

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

Wild Mushroom Risotto (GF)  
*fall/winter*  
oyster + king trumpet mushrooms, charred carrots  
shaved vegetable salad

Vegetarian Wellington  
spinach, mushrooms, goat cheese

Spring Pea Risotto (GF)  
*spring/summer*  
roasted spring vegetables, crispy carrot strings

## DUETS

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

Grilled Bistro Steak + Jumbo Lump Crab Cake | +12  
corn purée, roasted fingerling potatoes, asparagus, red wine sauce

Petit Filet of Beef\* + Seared Sea Scallops | +18  
potato purée, sweet peas, roasted cipollini onions  
thyme demiglace, beurre blanc

# sweets + late night *2 hour after party site included*

## DESSERT STATIONS

Donut Wall | +9

Cookies | +5

freshly baked cookies: chocolate chunk, sugar, peanut butter

Ice Cream Sundae Bar | +12

vanilla + chocolate ice cream  
sprinkles, caramel sauce, hot fudge, chocolate sauce, cherries, marshmallows, whipped cream, candy + more

Mini Pie Bar | +10

choice of three seasonal mini pies

## LATE NIGHT SNACKS

Assorted Quesadillas | +5

cheese, chicken, vegetable

Ball Park Pretzels, Yellow Mustard | +5

Cheeseburger Sliders, French Fries | +6

Chicken Fingers | +6

plain, barbecue, buffalo

Cheese Pizzas | +5

Assorted Grilled Cheese | +5

Cookies | +5

freshly baked cookies: chocolate chunk, sugar, peanut butter

Nacho Bar | +10

shredded lettuce, pico de gallo, guacamole, lime crema

Slider Bar | +14

steak + cheese, crispy chicken, cheeseburger, hamburger, french fries





on the bar |



# bar options

*specialty wines and liquors available upon request.*

## BEER + WINE

*cocktail hour +18 |  
full reception +35*

### Beers

Budweiser, Bud Light, Coors Light, Sam Adams, Sam Adams Seasonal, Michelob Ultra, Corona, Harpoon IPA, Guinness, Assorted Seltzers, Assorted Non-Alcoholic Beer

### Wines

Saint Hillaire, Brut Champagne, Sparkling, France, Canyon Road Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon

## CLASSIC BAR

*cocktail hour +20 |  
full reception +45*

### 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 Light, Sam Adams, Sam Adams Seasonal, Michelob Ultra, Corona, Harpoon IPA, Guinness, Assorted Seltzers, Assorted Non-Alcoholic Beer

### Wines

Saint Hillaire 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 Light, Sam Adams, Sam Adams Seasonal, Michelob Ultra, Corona, Harpoon IPA, Guinness, Assorted Seltzers, Assorted Non-Alcoholic Beer

### Wines

Saint Hillaire 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 Light, Sam Adams, Sam Adams Seasonal, Michelob Ultra, Corona, Harpoon IPA, Guinness, Assorted Seltzers, Assorted Non-Alcoholic Beer

### 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!**



# from the cellar | white wines

## SPARKLING

Abbaye de Saint Hilaire | \$45  
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

## BAR OPTIONS

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-No more than two alcoholic beverages can be served at the same time. No shots allowed. Underage alcoholic beverages service is prohibited and highly enforced.

In respect of the Commonwealth Of Massachusetts please note:

# from the cellar | red wines

## 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

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

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