



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, Johnnie 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 +55*

Spirits

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

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 +65*

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 Irish Cream, Kahlúa Liqueur

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

-All alcoholic beverage service will stop 30 minutes before the end of the contracted time of the bar, with soft beverages served till the end of the contracted time of the bar. No last call will be announced.
-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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