

## THE KENNEBUNK WEDDING PACKAGE

Menu includes: Champagne Toast, Hors d'oeuvres Reception, Choice of Salad or Soup du jour (both served with fresh baked rolls and bread), Entrée, Chef Vegetable and Chef Potato, Choice of Dessert, Coffee and Tea Service. Also included: China, Table Linen (White or Ivory), and Linen Napkins.

# The Red Barn at Outlook Farm



### COCKTAIL HOUR (Served for 1 to 1.5 hours)

IMPORTED CHEESE AND CRACKER BOARD  
SEASONAL VEGETABLE CRUDITES WITH BLUE CHEESE DIP

### Passed Hot and Cold Hors d'oeuvres (Select Four)

ASPARAGUS SPEARS WRAPPED IN PROSCUITTO  
BRUSCHETTA WITH TOMATO & FRESH MOZZARELLA  
SPINACH AND FETA PHYLLO BUNDLES  
SAUSAGE-PARMESAN STUFFED MUSHROOM CAPS  
SEAFOOD STUFFED MUSHROOM CAPS  
SPICY-SWEET BBQ SIRLOIN TIP SKEWERS  
CHICKEN AND VEGETABLE SPRING ROLLS  
ORIENTAL CHICKEN AND PINEAPPLE SKEWERS  
SIRLOIN TERIYAKI SKEWERS  
SWEDISH COCKTAIL MEATBALLS  
POACHED SALMON AND CHEESE PUFFS  
COCONUT SHRIMP WITH FRUIT SALSA  
MINI CRAB CAKES WITH A REMOULODE DRESSING  
ASSORTED SEAFOOD CANAPÉS  
SCALLOPS AND WATER CHESTNUTS WRAPPED WITH SMOKED BACON  
KIELBASA AND DIJON WRAPPED WITH PUFF PASTRY

### DINNER HOUR

#### Soup or Salad (Choice of two)

MIXED GREEN SALAD WITH A BALSAMIC VINAIGRETTE  
TOSSED CAESAR SALAD  
WEDGE OF ICEBERG WITH SMOKED BACON AND CRUMBLIED BLUE CHEESE  
DRESSED WITH A SWEET VINAIGRETTE  
BEEF CONSOMMÉ WITH SHITAKE MUSHROOMS & SAGE DUMPLINGS  
MANHATTAN CLAM CHOWDER (SEASONAL)  
NEW ENGLAND CLAM CHOWDER  
GUINNESS BEEF STEW

### Entrees (Choice of three)

**APPLE BACON WRAPPED ROASTED TENDERLOIN**  
(Whole tenderloin, wrapped with double smoked apple bacon, seasoned with fresh herbs and garlic, then pan seared. Roasted to the perfect temperature, then sliced into medallions and served with a Bordelaise sauce.)

**ROASTED PRIME RIB OF BEEF AU JUS**  
Slow roasted Black Angus Prime Rib Roast. Seasoned and slow cooked to perfection. Sliced at 12 ounces and served with a rich pan basted au jus)

**CHEF CARVED ROASTED SIRLOIN**  
(Slow roasted whole Black Angus choice sirloin, rubbed with olive oil, and seasoned with garlic, rosemary, soy sauce, and a touch of balsamic vinegar. Chef carved to 12 ounces, and served with a compound butter.)

**CHICKEN MARSALA**  
(Our Specialty, thinly pounded chicken breast, dredged in flour, sautéed and deglazed with marsala wine. Sliced mushrooms are added, fresh chicken stock, garlic and finished with whole butter.)

**CHICKEN SALTIMBOCCA**  
(Skinless breast of chicken, stuffed with sliced prosciutto ham, mozzarella cheese, and sage. Baked and topped with a light cream sauce)

**CHICKEN PICCATA**  
(Thinly pounded chicken breast, dredged in flour, sautéed and deglazed with white wine. Capers, garlic, fresh lemon

juice and chicken stock are added, and then finished with whole butter.)

**GRILLED SWORDFISH STEAK WITH A TROPICAL SALSA**  
(Fresh Swordfish steak, seasoned with olive oil, kosher salt and fresh ground pepper, char-grilled and topped with a fresh chopped tropical fruit salsa)

**SEAFOOD ALFREDO**  
(Shrimp, scallops, haddock, sautéed with white wine, butter and garlic, finished with fresh cream and grated Parmesan cheese.

### Additional Menu Items

**SEAFOOD RAW BAR - ADDITIONAL \$12 PP**  
To include Jumbo Shrimp Cocktail  
Little Necks  
Oysters

**DELUXE RAW BAR - MARKET PRICE**  
To include Jumbo Shrimp Cocktail  
Little Necks  
Oysters  
Snow Crab Claws

Alaskan King Crab or Stone Crab (seasonal)

### Dessert

(Includes cake cutting service topped with vanilla ice cream or served with strawberries dipped in chocolate or seasonal fruit)

**COFFEE AND TEA SERVICE**

“Casual Elegance with Breathtaking Views”