

## THE MARGINAL WAY BUFFET

The dinner buffet menu includes: champagne toast, hors d'oeuvres reception, two salad selections accompanied with fresh bake breads and rolls, two entrée selections, your choice of vegetable, rice or potatoes and choice of dessert. Also included: China, flatware, table linen (white or ivory), and linen napkins.

In addition these choices can also be set-up in different stations for a more relaxed and less formal reception.

### Cocktail Hour (Served 1-1.5 hours)

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

### Passed Hot & Cold Hors D'oeuvres

(Served 1-1.5 hrs • Select 3, 200 pieces/selection, 600 Total)

ASPARAGUS SPEARS WRAPPED IN PUFF PASTRY  
SPINACH AND FETA PHYLLO BUNDLES  
CURRIED WALNUT PHYLLO BUNDLES  
SAUSAGE-PARMESAN STUFFED MUSHROOM CAPS  
HONEY CHICKEN DIJONAISE SKEWERS  
PORK AND BEEF SPRING ROLL  
ORIENTAL CHICKEN AND PINEAPPLE SKEWERS  
SWEET AND SOUR COCKTAIL MEATBALLS

### Salads (Select two)

MIXED GREENS TOSSED WITH FRESH GARDEN VEGETABLES  
SERVED WITH BALSAMIC VINAIGRETTE  
TOSSED CAESAR SALAD WITH GARLIC CROUTONS  
SPINACH SALAD WITH WARM BACON & BALSAMIC DRESSING  
ICEBERG WEDGE WITH BLUE CHEESE CRUMBLES AND SMOKED  
BACON SERVED WITH SWEET HONEY AND RED WINE DRESSING  
TORTELLINI PESTO SALAD  
TOMATO AND MOZZARELLA SALAD (ADDITIONAL COST)

# The Red Barn at Outlook Farm



### Entrees (Select two)

CHICKEN MARSALA  
CHICKEN PICATTA  
BROCCOLI AND CHEESE STUFFED CHICKEN  
GRILLED MARINATED SIRLOIN TIPS WITH MUSHROOM GRAVY  
GRILLED MARINATED PETITE TOP SIRLOIN  
8oz. Top sirloin, marinated in rosemary, garlic and balsamic,  
grilled to medium heat and served with a choice of bearnaise  
or burgundy wine sauce.

### Chef Carved Station (Select one)

ROAST BEEF AU JUS WITH GARLIC AND HERBS  
ROASTED TURKEY BREAST  
with homemade stuffing and cranberry sauce  
GLAZED BAKED HAM  
with brown sugar and pineapple glaze  
ROASTED CENTER CUT PORK LOIN WITH PAN GRAVY  
GARLIC AND HERB GRILLED LONDON BROIL  
with croustade accompaniment  
ROASTED PRIME RIB ROAST AU JUS (ADDITIONAL COST)  
ROASTED SIRLOIN WITH BEEF DEMI GLACE (ADDITIONAL COST)  
SEARED TENDERLOIN (ADDITIONAL COST)  
wrapped in double smoked apple bacon

### Vegetable Choice (Select one)

BROCCOLI MILANESE • SUGAR GLAZED CARROTS  
ROASTED ZUCCHINI, SUMMER SQUASH, RED PEPPERS,  
ONION & GARLIC  
BUTTERED GREEN BEAN ALMONDINE  
SAUTEED ASPARAGUS WITH LEMON

### Potato or Rice Choice (Select one)

SEASONED ROASTED RED POTATOES  
SCALLOPED OR AU GRATIN POTATOES  
GARLIC MASHED POTATOES • BUTTER WHIPPED POTATOES  
BAKED POTATOES WITH SOUR CREAM  
HERB RICE PILAF • WILD RICE PILAF

### Coffee and Tea Service

Wedding Receptions • Cake Cutting served with  
vanilla ice cream

### Additional Menu Items

SEAFOOD RAW BAR • ADDITIONAL \$12 PP  
Jumbo Shrimp Cocktail • Little Necks • Oysters  
DELUXE RAW BAR • MARKET PRICE  
Jumbo Shrimp Cocktail • Little Necks • Oysters  
Snow Crab Claws • Alaskan King or Stone Crab (seasonal)

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*In addition these choices can also be set-up in different stations for a more relaxed and less formal reception.*

# The Red Barn at Outlook Farm



### FRIDAY OF SUNDAY WEDDING RECEPTIONS

WHAT IS MY INVESTMENT FOR A FRIDAY OR SUNDAY WEDDING RECEPTION?

Our Sample Menus are based on 100 guests and no ceremony fees are included. Friday and Sunday Receptions have no minimum number of guests, but do require minimum total charges. The following sample Menus include: Champagne Toast, 7% tax and 20% service fees. All menus can arrange for substitutions and additional beverage services.  
All prices subject to change.

### *The Marginal Way Buffet*

\$55.33 PP • Tax \$3.87 PP • Service Fee \$11.07 PP  
100 Guests at \$70.27 Per Plate Inclusive of Tax and Service Fee

<b>Total</b>	<b>\$7,027</b>
<b>Facility Rental</b>	<b>\$1,500</b>
<b>Grand Total</b>	<b>\$8,527</b>

### SATURDAY WEDDING RECEPTIONS

WHAT IS MY INVESTMENT FOR A FRIDAY OR SUNDAY WEDDING RECEPTION?

Our Sample Menus are based on 120 guests and no ceremony fees are included. The following sample Menus include: Champagne Toast, 7% tax and 20% service fees. All menus can arrange for substitutions and additional beverage services. All prices subject to change.

### *The Marginal Way Buffet*

\$55.33 PP • Tax \$3.87 PP • Service Fee \$11.07 PP  
120 Guests at \$70.27 Per Plate Inclusive of Tax and Service Fee

<b>Total</b>	<b>\$8,432.40</b>
<b>Facility Rental</b>	<b>\$2,500</b>
<b>Grand Total</b>	<b>\$10,932.40</b>

*“Casual Elegance with Breathtaking Views.”*