

THE NUBBLE LIGHTHOUSE 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.

COCKTAIL HOUR (Served for 1 to 1.5 hours)

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

Passed Hot and Cold Hors d'oeuvres (Select 3)

ASPARAGUS SPEARS WRAPPED IN PROSCIUTTO
BRUSCHETTA WITH TOMATO AND 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
SWEDISH COCKTAIL MEATBALLS
POACHED SALMON AND CHEESE PUFFS
SCALLOPS AND WATER CHESTNUTS WRAPPED WITH
SMOKED BACON
KIELBASA AND DIJON WRAPPED WITH PUFF PASTRY

DINNER HOUR

Soup or Salad (Choice of one)

MIXED GREEN SALAD WITH A BALSAMIC VINAIGRETTE
TOSSED CAESAR SALAD
FRENCH ONION SOUP WITH CHEESE CROUTON
GAZPACHO (SEASONAL)
MANHATTAN CLAM CHOWDER (SEASONAL)
NEW ENGLAND CLAM CHOWDER
GUINNESS BEEF STEW

The Red Barn at Outlook Farm



Entrees

(Choice of two. An additional \$2.00 per person is added for a third entrée)

SIRLOIN FLORENTINE

(Choice Sirloin, pounded thin and filled with layers of spinach, prosciutto, Gruyere cheese, seasoned with breadcrumbs, garlic and fresh herbs. Rolled, pan seared, baked and topped with a mushroom demi-glace.)

MARINATED GRILLED SIRLOIN TIPS

(Choice Sirloin Tips, marinated in garlic, rosemary, balsamic, olive oil and a touch of soy)

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)

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.)

SEAFOOD STUFFED CHICKEN

(Skinless breast of chicken, filled with a mix of sautéed baby Maine shrimp, bay scallops, lump crab, tossed with cracker crumbs, butter and a touch of white wine. Baked to perfection, and topped with a mornay 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.)

SEAFOOD NEWBURG OVER PUFF PASTRY SHELLS

(Poached Atlantic Haddock, Black Tiger Shrimp, and Fresh Sea Scallops, in a rich and creamy newburg sauce, atop a puff pastry shell)

SEAFOOD DELIGHT

(Shrimp, scallops, haddock, sautéed with white wine, butter and garlic, topped with crème fraiche and chopped scallions, then baked)

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”