

THE PERKINS COVE 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 three)

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

DINNER HOUR

Soup or Salad (Choice of one)

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

Entrees

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

CHEF CARVED ROAST BEEF AU JUS

(Rubbed with olive oil, oregano, basil and garlic seasoning, slow roasted, chef carved and served with au jus)

The Red Barn at Outlook Farm



Marinated Grilled Sirloin Tips

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

ROASTED PORK LOIN WITH PAN GRAVY

Tender center cut of pork loin, seasoned with fresh herbs and garlic, slow roasted and served with a rich gravy made from beef stock and pan drippings)

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.)

BROCCOLI AND CHEESE STUFFED CHICKEN

(Skinless breast of chicken, filled with a mix of sautéed broccoli, red pepper, mozzarella and provolone cheese, tossed with cracker crumbs, butter and a touch of white wine. Baked to perfection, and topped with a supreme 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, then finished with whole butter.)

SEAFOOD STUFFED BAKED HADDOCK

(Fresh Atlantic Haddock, Stuffed with a mix of shrimp, crab, and scallops, tossed with cracker

crumbs, butter and a touch of sherry. Baked and topped with a light cream sauce)

GRILLED ATLANTIC SALMON

ATOP A BED OF SPINACH TOPPED WITH A SOUBEES BUTTER SAUCE

(Fresh Atlantic Salmon Char-grilled on top of a bed of poached spinach, and topped with a reduction white wine, shallots, lemon and dill, finished with whole butter)

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”