

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 1-1.5 hours)

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

Passed Hot & Cold Hors D'oeuvres

(Served During Cocktail Hr- 4 Pieces PP & Above Stationary Display)

SCALLOPS WRAPPED WITH SMOKED BACON
ASPARAGUS SPEARS WRAPPED IN PUFF PASTRY
SPINACH AND FETA PHYLLO BUNDLES
CURRIED WALNUT 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
KIELBASA AND DIJON WRAPPED PUFF PASTRY

DINNER HOUR

Salads (Select one)

MIXED GREENS TOSSED WITH BALSAMIC VINAIGRETTE
TOSSED CAESAR SALAD WITH GARLIC CROUTONS
FRENCH ONION SOUP WITH CHEESE CROUTON
GAZPACHO (SEASONAL)
CHILLED CUCUMBER SOUP (SEASONAL)
NEW ENGLAND CLAM CHOWDER
GUINNESS BEEF STEW

The Red Barn at Outlook Farm



Please Inquire about our New Wedding Ideas: *Duet Plated Dinners, Surf & Turf Menu, and Dessert Buffet*

Entrees (Select two • Additional \$3.00 for third entree)

SIRLOIN FLORENTINE

Choice sirloin, pounded thin and filled with layers of spinach, prosciutto, Gruyere cheese, seasoned with bread crumbs, 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, sauteed 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 sauteed 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

Our Specialty... Thinly pounded chicken breast, dredged in flour, sauteed and deglazed with white wine. Capers, garlic, fresh lemon juice and chicken stock are added, then finished with whole butter.

SEAFOOD NEWBURG OVER PUFF PASTRY SHELLS

Poached Atlantic Salmon, Black Tiger Shrimp and Fresh Sea Scallops, in a rich and creamy Newburg sauce, atop a puff pastry shell.

SEAFOOD DELIGHT

Shrimp, scallops, haddock, sauteed with white wine, butter and garlic, topped with creme fraiche and chopped scallops, then baked.

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)

Dessert

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

Coffee and Tea Service

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase food borne illness.

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Includes: Cocktail Reception, Hors D'oeuvres Reception, Champagne Toast, Salad or Soup, Chef Vegetable, Chef Starch, Roll Service, Cake Cutting Service, Linen Service: Tables & Napkins (White or Ivory) & China, Flatware Reception Based on Five Hours. On Site Ceremony Fees: include up to 150 White Garden Chairs outside or entire set-up inside Ballroom.

The Red Barn at Outlook Farm



FRIDAY OR SUNDAY WEDDING RECEPTIONS

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

**All receptions have no minimum number of guests,
but do require minimum total charges.**

The following sample Menus include 7% tax and 20% service fees.

All menus can arrange for substitutions and additional beverage services. All prices subject to change.

The Nubble Lighthouse Wedding Package

\$79 PP • Tax \$5.53 PP • Service Fee \$15.80 PP
\$100.33 Per Plate inclusive of Tax & Service Fee

Wedding Calculation for Friday or Sunday

Number of Guests Attending _____ X \$100.33 per plate = _____

Facility Fee • Off-Season = \$2,000 • In-Season = \$2,500
On-site Wedding (if applies) = \$1,400

GRAND TOTAL = _____

SATURDAY WEDDING RECEPTIONS

WHAT IS MY INVESTMENT FOR A SATURDAY WEDDING RECEPTION?

**All receptions have no minimum number of guests,
but do require minimum total charges.**

The following sample Menus include 7% tax and 20% service fees.

All menus can arrange for substitutions and additional beverage services. All prices subject to change.

The Nubble Lighthouse Wedding Package

\$79 PP • Tax \$5.53 PP • Service Fee \$15.80 PP
\$100.33 Per Plate inclusive of Tax & Service Fee

Wedding Calculation for Saturday

Number of Guests Attending _____ X \$100.33 per plate = _____

Facility Fee • Off-Season = \$2,500 • In-Season = \$3,000
On-site Wedding (if applies) = \$1,400

GRAND TOTAL = _____

Please ask your Function Professional the below question. What is your spending minimum for your Wedding date??