

## THE KENNEBUNKPORT 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 WITH SMOKED BACON  
ASPARAGUS SPEARS WRAPPED IN PUFF PASTRY  
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  
SIRLOIN TERIYAKI SKEWERS  
SWEDISH COCKTAIL MEATBALLS  
POACHED SALMON AND CHEESE PUFFS  
COCONUT SHRIMP WITH FRUIT SALSA  
MINI CRAB CAKES WITH REMOULODE DRESSING  
ASSORTED SEAFOOD CANAPES  
KIELBASA AND DIJON WRAPPED PUFF PASTRY

### DINNER HOUR

#### Salads (Select two)

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



### Entrees (Select 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 he 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, seasoned with garlic, rosemary, soy sauce and a touch of balsamic vinegar. Chef carved to 12 ounces and served with compound butter.*

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.*

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  
*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.*

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 and haddock sauteed with white wine, butter and garlic, finished with fresh cream and grated Parmesan cheese.*

### 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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# The Red Barn at Outlook Farm



"Casual Elegance with Breathtaking Views."

### 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 Kennebunkport Wedding Package*

\$82.50 PP • Tax \$5.78 PP • Service Fee \$16.50 PP  
\$104.78 Per Plate inclusive of Tax & Service Fee

#### Wedding Calculation for Friday or Sunday

Number of Guests Attending \_\_\_\_\_ X \$104.78 per plate = \_\_\_\_\_

Facility Fee = \$2,000  
On-site Wedding (if applies) = \$950

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 Kennebunkport Wedding Package*

\$82.50 PP • Tax \$5.78 PP • Service Fee \$16.50 PP  
\$104.78 Per Plate inclusive of Tax & Service Fee

#### Wedding Calculation for Saturday

Number of Guests Attending \_\_\_\_\_ X \$104.78 per plate = \_\_\_\_\_

Facility Fee • Off-Season = \$2,000 • In-Season = \$2,500  
On-site Wedding (if applies) = \$950

GRAND TOTAL = \_\_\_\_\_

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