

THE red INN CAPTAINS ROOM EVENT (2019)

- Restaurant and Inn are OPEN TO THE PUBLIC
- Minimum 25 (30 June 15 -30, September 1 -15)
- No events Memorial Day and Labor Day weekends or in July and August
- Maximum 40 people
- Dinner held in the Captains Room
- Printed menu with heading of choice
- White linen napkins, table cloths, votive candles
- Guaranteed count of guests needed three weeks prior to event. (This is the minimum number for which you will be charged.)
- **\$750 non-refundable event fee** due at booking (Visa, MasterCard or Personal Check)
- **\$200 non-refundable fee** for wedding ceremony on premises due at booking
- Final bill presented at the end of event, to be paid at that time with Visa, MasterCard or American Express
- Option to play choice of music during dinner service with iPod
- No live entertainment or dancing
- Ceremony to start no later than 4:00pm
- All Liquor and beverages are billed as consumed**
- Choice of 3 wines from THE red INN wine list

Time Use of Room:

- **In by 5:00 pm, out by 8:00 pm**

Dinner Options:

Three Courses:

- **\$69**** Per Person (includes: Soup, Salad & Entrée)
- **\$75**per person** (includes: Appetizer, Salad & Entrée)

Note: Parties must pre-order Entrées three weeks before event

Cake Service/Dessert Options:

- Outside Wedding Cake/Dessert: **\$8**** per person
- THE red INN Bread Pudding or Dessert Platters: **\$9**** per person

- **** Plus, an additional 7% Tax and 20% house charge added for entire Red Inn Staff**

THE red INN Sit Down Dinner Menu (2019)

CAPTAINS ROOM EVENT

Three Course Menu

Soup, Salad and Entrée (\$69**)

Or

Appetizer, Salad and Entrée (\$75**)

Appetizer/Starters (*choose three*)

Crispy Panko Crusted Shrimp

Served with a Sweet Hot Chili Sauce

Shrimp Cocktail

Spicy Cocktail Sauce

Fresh Raw Wellfleet Oysters

3 local Oysters served with mignonette

Steamed Local Clams

In a White Wine Garlic Butter Broth

Oyster Brochette

Bacon Wrapped Oysters Served with a Remoulade Dipping Sauce

Creole Pâté

Chicken Liver Mousse Pate' with accoutrements

Bruschetta

Tomato and Olive Tapenade

Soup (choose one)

Lobster Corn Chowder

It's a bit spicy!

Soup du Jour (non-seafood)

Salad (choose one)

The red Inn Salad

Seasonal Greens, Sun-dried Cape Cod Cranberries, French Burnt Pecans,
Vermont Goat Cheese and Green Herb Vinaigrette

Caesar Salad

Classic Caesar with Parmesan Cheese and Croutons

Entrée (Choose Four)

Pan Roasted Local Cod

Lemon-Garlic Confit with Applewood Bacon,
Served on a Bed of Rosemary Potatoes

Fresh Local Sea Scallops

Served with Orzo and a Citrus Beurre Blanc

Grilled Filet of Salmon

Served with Roasted Red Potatoes and Haricot Vert

Pan Roasted Chicken Breast

With Mashed Potatoes and a Balsamic Butter

Seafood Pasta

Shrimp and Crawfish sautéed with Mushrooms
in a light Sherry Creole Tomato Cream

Herbed Crusted Lamb Chops

* up-charge \$14 per order

(Party size 30 or less for Captains Room Event)

Roasted with a Crust of Dijon and Fresh Herbs,
with Mashed Potatoes and a Red Wine Demi-glaze

Pepper Crusted Filet Mignon

With Truffle Mashed Potatoes and a Jack Daniel's Sauce