

## **THE red INN CAPTAINS ROOM EVENT (2019)**

- Restaurant and Inn are OPEN TO THE PUBLIC
- Minimum 25 (30 in late June – mid-September)
- Maximum 40 people
- Dinner held in the Captains Room
- Printed menu with heading of choice
- White linen napkins, table cloths, votive candels
- 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 Buerre 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