



Alan's of Boscawen Gold Dinner Packages



THE BARN AT
BULL MEADOW
WEDDINGS & EVENTS

Updated: August 28th, 2023

Gold Buffet Dinner Package

\$59 per guest

There is a 50-guest minimum for all buffets and the following is included with the gold buffet:

Imported and Domestic Cheese Display, Fresh Vegetable Crudités, Two Hot Appetizer Choices, Fresh Bakery Rolls, Choice of Salad, Starch, Vegetable and Coffee Service.

Salads, please choose two:

Field Greens Salad with Assorted Dressings

Classic Caesar Salad

Chilled Balsamic Penne Salad with Artichokes, Roasted Red Peppers, Red Onions and Garlic

Antipasto Salad with Genoa Salami, Pepperoni, Provolone Cheese, Black Olives and Pepperoncini Add \$1

Peasant Greek Salad with Crisp Cucumbers, Vine Ripened Tomatoes, Onion, Feta Cheese and Olives Add \$1

Starch, please choose two:

Whipped Garlic Mashed Potato with Sweet
Onion and Parmesan Cheese Baked in the Oven

Roasted Red Bliss Potatoes

Buttery Mashed Red Skin Potatoes

Classic Rice Pilaf

Manicotti Marinara stuffed with Ricotta and
Parmesan Cheeses

Three Cheese Stuffed Shells topped with
Marinara and Mozzarella Cheese

Wild Mushroom Tortellini Alfredo

Seasonal Vegetable, please choose one:

Fresh Buttered Baby Carrots

Green Beans Amandine

Oven Baked Broccoli Au Gratin

Fresh Butternut Squash

Entrees, please choose three:

Boneless Stuffed Breast of Chicken with Herb
Stuffing and Cranberry Sauce

Baked Stuffed Haddock with Cracker Crumb
Stuffing

Chicken Breast with Mushroom and Marsala
Wine Sauce

Sliced sirloin of Beef add \$7

Chicken Cordon Bleu

Roasted Pork Loin with Homemade Gravy and
Apple Sauce

Baked Honey Ham

Sliced Roasted Turkey with Herb Stuffing and
Homemade Gravy

Seafood Newburg, add \$5

Sliced Tenderloin of Beef, add \$7

Prime Rib of Premium Beef, add \$7

Gold Plated Dinner Package

The following are included with all gold-plated entrée selections:

Imported and Domestic Cheese Display, Fresh Vegetable Crudités, Two Hot Appetizer Choices, Crisp Garden Salad, Fresh Bakery Rolls, Choice of Starch, Fresh Seasonal Vegetable and Coffee Service.

Entrée Selections

Please select two entrées to offer your guests.

(A vegetarian option may be chosen as a third option, if necessary.)

Fresh Oven Roasted Turkey with Herb Bread Stuffing.....	\$54
Baked Stuffed Chicken Breast with Cranberry Jelly.....	\$54
Roast Pork Dinner with Homemade Gravy and Apple Sauce.....	\$54
Chicken Cordon Bleu stuffed with Honey Cured Ham and Swiss Cheese.....	\$54
Baked Stuffed Haddock with Cracker Crumb Stuffing.....	\$59
Broiled Maryland Crab Cake with Honey Mustard Dijonnaise.....	\$64
Baked Honey Cured Ham with Cinnamon Raisin Sauce.....	\$54
Baked Jumbo Shrimp Stuffed with a Seafood Cracker Crumb Stuffing.....	\$64
Prime Rib of Premium Beef Au Jus.....	\$69
Baked Stuffed Filet of Sole topped with a Lobster Sherry Cream Sauce.....	\$59
Sliced Premium Tenderloin of Beef with Wild Mushroom Demi-Glace.....	\$74
Poached Salmon Filet with Lemon, Honey and Dill Glaze.....	\$69

Mixed Grille Entrées

Sliced Tenderloin of Beef served with your choice of...

Baked Stuffed Lobster Tail.....\$84

Baked Stuffed Shrimp.....\$74

Maryland Crab Cake with Honey Mustard.....\$79

Please choose one of the following starches to accompany your entrée choices:

Buttery Whipped Potatoes * Rice Pilaf * Herb Roasted Potatoes * Baked Idaho Potato