



Rehearsal Dinner Package

Menus:

We are glad to customize a menu from our extensive list of entrées and hors d'oeuvres. Ask about our Dessert Table and Raw Bar.

The Williams Room: \$2,500 food/beverage minimum sale

Prices Include:

- Room for 3 hours
- Table Linens and Napkins
- Bartender (\$50 fee if less than 50 guests)
- Menu

Reservations:

A deposit of \$300 is required to reserve the selected facility for the date and time of your event.

Refunds:

In the event of cancellation, the deposit is refundable only when the reserved facility for the date and time is reserved again by another party.



Seated Dinner Menu

Chicken Francaise...prosciutto, artichoke hearts, & madeira demi-glace

Chicken Marsala...sliced mushroom, demi-glace, and sweet butter

Stuffed Chicken...with crabmeat, spinach, smoke gouda, & tomato compose

Baked Stuffed Filet of Sole...stuffed with spinach and crabmeat, and newburg sauce

Herb Crusted Haddock...pan seared with herb lemon beurre blanc

Barker Fresh Broiled Swordfish

Filet Mignon...served with mushroom sauce

Children's Chicken Finger & Fries (under 12 years old)

Above menu served with:

- Barker Cheese Spread & Crackers
- Rolls, Butter, and Tossed Salad
- Seasonal Fresh Vegetables and Potato
- Dessert
- Freshly Brewed Coffee and Tea

You may offer your guests a choice of **TWO** entrées and we would need to know ten days before your event how many of each entrée has been selected.



Buffet

Seafood Course (Please select one)

Sea Scallops, sautéed in garlic, oregano and white wine, then baked with parmesan and cheddar cheese. Please add \$5.00 per person

Sautéed Jumbo Shrimp, with spinach and ginger in a mild curry cream sauce.

Pan Seared Shrimp and Scallops, garlic, fresh tomatoes and herbs de provence.

Chicken Course (Please select one)

Chicken Marsala, pan seared with mushrooms and Marsala wine, finished with sweet butter.

Chicken Mediterranean, sautéed chicken, peppers, artichokes, sun dried tomatoes, white wine & garlic

Chicken Florentine, stuffed with Spinach and Feta Cheese

Carving Station

Slow Roasted Top Round of Beef with horseradish and sour cream sauce

Above menu served with:

- Barker Cheese Spread & Crackers
- Rolls, Butter and Tossed Salad
- Seasonal Fresh Vegetables and Potato or Rice Pilaf
- Dessert
- Freshly Brewed Coffee and Tea

Substitutions

- Slow Roasted Prime Rib of Beef, with horseradish and sour cream sauce.
at an additional charge of \$10.00 per person
- Herb Crusted Tenderloin of Beef, with mushroom or sauce béarnaise.
at an additional charge of \$10.00 per person

Minimum 50 Guests Required



Appetizer Packages (With Seated or Buffet Menu)

Choice #1

Fruit, Cheese and Crudite
Scallops wrapped in bacon
Spanakopita, spinach pie triangle

Choice #2

Fruit, Cheese and Crudite
Chicken Satay, with peanut sauce
Maryland Crab cakes with roasted red pepper coulis
Asparagus wrapped in puff pastry with prosciutto and gruyere cheese

Choice #3

Mezze Table, assorted Mediterranean appetizers with sliced pita and Greek olives
Spanakopita, spinach and feta cheese in fillo triangle
Marinated Grape leaves filled with lamb onions and rice
Lamb Kabobs, skewered marinated lamb kabobs, onions and peppers

Choice #4

Brie En Croute and Country Pate Display with garnish
Andouille sausage, pommery mustard in puff pastry
Chicken Satay, skewered marinated chicken with Thai **peanut** sauce
Tapenade Canapes, an olive and anchovy spread on a toasted canapé