



Emery's Catering Service

(401) 725-5680

WWW.EMERYSCATERING.COM

WITH OVER 45 YEARS OF EXPERIENCE AND SEVERAL AWARDS FROM A RANGE OF WEDDING FORUMS, WE ARE EXPERTS AT ELIMINATING YOUR WORRIES AND HELPING TO CREATE THE MOST MEMORABLE DAY OF YOUR LIFE. WE UNDERSTAND THAT YOU HAVE THE UTMOST EXPECTATIONS FOR YOUR EVENT AND OUR CHEFS ARE EQUIPPED TO PREPARE A FIRST CLASS DISPLAY OF THE FINEST FOOD FOR YOU AND YOUR GUESTS. OUR WAIT STAFF IS SKILLFULLY TRAINED TO BE THE BEST IN THE INDUSTRY AND WILL BE HAPPY TO PROVIDE YOU WITH THE HIGHEST END SERVICE.

About our Special Events Menu

THE FOLLOWING ITEMS ARE INCLUDED
(RESTRICTIONS MAY APPLY FOR COCKTAIL RECEPTIONS):

OVER 70 COLORS OF FLOOR LENGTH LINENS & NAPKINS
IVORY CHINA SET
GLASSWARE FOR THE TABLE
SILVERWARE SET

RENTALS:

ADDITIONAL LINEN FABRICS AND OTHER RENTAL ITEMS ARE AVAILABLE UPON REQUEST.

SERVICE:

18 % SERVICE CHARGE WILL BE ADDED TO YOUR TOTAL BILL TO ACCOMMODATE ALL STAFF.

TAX:

8 % RHODE ISLAND OR 7 % MASSACHUSETTS TAX WILL BE ADDED TO YOUR TOTAL BILL.

DEPOSIT:

A 20% NON-REFUNDABLE DEPOSIT IS REQUIRED TO SECURE YOUR DATE WHICH WILL BE DEDUCTED FROM THE FINAL BILL.

BILLING:

FINAL PAYMENT IS DUE 14 DAYS PRIOR TO THE EVENT, OR 21 DAYS IF YOU CHOOSE TO USE A PERSONAL CHECK. THERE IS A 3% PROCESSING FEE FOR ALL CREDIT CARD TRANSACTIONS.

NUMBER OF GUESTS:

ALTHOUGH WE DO NOT HAVE A MINIMUM, ALL OF OUR PRICES ARE REFLECTIVE OF 75 GUESTS OR MORE, IF YOUR FINAL GUEST COUNT IS BELOW 75 GUESTS PRICES ARE SUBJECT TO CHANGE.

CONFIRMATION:

A FINAL COUNT IS REQUIRED 14 DAYS PRIOR TO YOUR EVENT. COUNT MAY BE INCREASED UNTIL 48 HOURS PRIOR TO THE EVENT.
REFUNDS FOR A REDUCTION IN GUEST COUNT ARE ACCEPTED UNTIL 10 DAYS PRIOR TO THE EVENT AND WILL BE ISSUED AFTER THE EVENT.

**COVER PICTURE CREDITED TO VICTORIA COMFORT PHOTOGRAPHY



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Hors D'oeuvre Packages

COCKTAIL HOUR DISPLAYS

GARDEN VEGETABLE

SEASONAL FRESH GARDEN VEGETABLES.
WITH RANCH & ITALIAN SOUR CREAM DIPS.
\$4 PER GUEST

ARTISAN CHEESE

ASSORTED DOMESTIC AND IMPORTED
CHEESES WITH A MEDLEY OF CRACKERS.
\$4 PER GUEST

FRESH FRUIT

SEASONAL FRESH FRUIT, SERVED WITH
CHILLED YOGURT DIP.
\$4 PER GUEST

MEDITERRANEAN

ROASTED RED PEPPER HUMMUS,
CLASSIC TAHINI HUMMUS &
LEMON ZEST TABOULI. SERVED WITH
AN ASSORTMENT OF PITA CHIPS.
\$4 PER GUEST

NEW ENGLAND

NEW ENGLAND CLAM CHOWDER
& RHODE ISLAND CLAM CAKES.
\$5 PER PERSON

LATIN

FRESH HOMEMADE TOMATO SALSA,
TOMATO & AVOCADO GUACAMOLE &
VEGETARIAN BEAN DIP. SERVED WITH
TRI COLOR TORTILLA CHIPS.
\$4 PER GUEST

MAC AND CHEESE

CREAMY WHITE CHEESE OVER MACARONI
WITH BACON, CRUSHED CRACKERS,
JALAPEÑOS, HAM, DICED TOMATO,
BROCCOLI AND HOT SAUCE FOR MIX-INS.
\$5 PER GUEST

IMPORTED ANTIPASTO

SPICY SOPPRESSATA, GENOA SALAMI,
SWEET CAPICOLA, MORTADELLA,
PROSCIUTTO, MOZZARELLA, BLEU CHEESE,
PROVOLONE, OLIVES, AND BANANA PEPPERS
WITH HERB FOCACCIA.
\$6 PER GUEST

SOFT PRETZELS

WARM SOFT PRETZELS WITH MELTED
BUTTER, CINNAMON SUGAR, SALT,
STONE GROUND MUSTARD, MELTED
CHEESE AND DIPPING CHOCOLATE.
\$5 PER GUEST

RAW BAR

OYSTERS ON A HALF SHELL, LITTLE NECKS, SHRIMP COCKTAIL, SNAIL SALAD, SMOKED SALMON &
MAINE LOBSTER SALAD DISPLAYED ON A BED OF ICE.
\$15 PER GUEST

BUTLER STYLE PASSED HORS D'OEUVRES

LIGHT COCKTAIL HOUR

2 SELECTIONS FROM OUR GOURMET
HORS D'OEUVRES LIST
2 PIECES PER GUEST
\$5 PER GUEST

HEAVY COCKTAIL HOUR

4 SELECTIONS FROM OUR GOURMET
HORS D'OEUVRES LIST
4 PIECES PER GUEST
\$10 PER GUEST

COCKTAIL RECEPTION

6 SELECTIONS FROM OUR GOURMET
HORS D'OEUVRES LIST
6 PIECES PER GUEST
\$13 PER GUEST



Gourmet Passed Hors D'oeuvres

COLD HORS D'OEUVRES

CLASSIC BRUSCHETTA	FRESH MOZZARELLA, DICED TOMATO, EXTRA VIRGIN OLIVE OIL MIXED WITH A BASIL PESTO ON TOASTED FRENCH BREAD.
GOAT CHEESE AND BLACKBERRY CRISP	GOAT CHEESE SPREAD ON A THIN CROSTINI, TOPPED WITH A BLACKBERRY AND HONEY DRIZZLE.
GAZPACHO SHOOTER	SMOOTH AND CHILLED WITH CHOPPED TOMATOES, CUCUMBERS, ONIONS, PEPPERS AND HERBS.
SHRIMP COCKTAIL	CLASSIC SHRIMP COCKTAIL WITH OUR SPICY HOMEMADE COCKTAIL SAUCE.
BLEU CHEESE AND FIG CROSTINI	ROASTED BASIL CROSTINI, TOPPED WITH A DOLLOP OF BLEU CHEESE, FIG & RICOTTA SPREAD.

HOT HORS D'OEUVRES

SCALLOPS IN BACON	BITE SIZE SCALLOPS WRAPPED IN APPLE WOOD SMOKED BACON WITH A CARAMELIZED BROWN SUGAR TOPPING.
FRANKS IN PHYLLO	A TWIST ON THE CLASSIC PIGS IN A BLANKET, WRAPPED WITH SAUERKRAUT AND SMOKEY MUSTARD IN PHYLLO.
MINI BEEF WELLINGTON	CHOPPED MUSHROOM & HERBS WITH A MEDALLION OF BEEF TENDERLOIN IN PUFF PASTRY.
SPINACH AND GOAT CHEESE PIZZA	WARM, GRILLED FRENCH BREAD WITH MELTED GOAT CHEESE, RICOTTA, SHREDDED MOZZARELLA AND SPINACH.
MINI CRAB CAKES	A MIXTURE OF LUMP CRAB, GREEN, YELLOW, AND RED PEPPERS & A SIX SPICE BLEND COATED IN JAPANESE BREAD CRUMBS FINISHED WITH A DOLLOP OF CHIPOTLE MAYO.
MINI CHICKEN QUESADILLAS CORNUCOPIA	CONE SHAPED FLOUR TORTILLAS FILLED WITH SHREDDED CHICKEN, CHEDDAR & MONTEREY JACK CHEESES, A FOUR PEPPER BLEND, TOMATOES, AND ONIONS WITH SOUR CREAM.
SESAME CHICKEN	LIGHTLY FRIED AND SKEWERED CHICKEN BREAST COATED IN JAPANESE BREAD CRUMBS AND SESAME SEEDS, COMPLIMENTED WITH A SWEET CHILI DIPPING SAUCE.
SPINACH AND ARTICHOKE DUMPLING	SPINACH AND ARTICHOKE HEARTS WITH SOUR CREAM, CREAM CHEESE, PARMIGIANO AND ROMANO CHEESES IN A DEEP FRIED DUMPLING.
MINI VEGETABLE SPRING ROLLS	CRISPY SPRING ROLLS FILLED WITH FRESH VEGETABLES, SERVED WITH A SWEET AND SOUR SAUCE.



REUBEN SPRING ROLL	CORNED BEEF, SWISS CHEESE, AND SAUERKRAUT IN A DEEP FRIED, CRUNCHY WRAPPER, SERVED WITH A MARIE ROSE DIPPING SAUCE.
SPINACH PHYLLO TRIANGLES	FLAKY PHYLLO TRIANGLE STUFFED WITH SPINACH AND FETA CHEESE.
CRAB RANGOON	SNOW CRABMEAT BLENDED WITH CREAM CHEESE, SCALLIONS, GARLIC, SOY SAUCE AND WORCESTERSHIRE SAUCE IN A WONTON WRAPPER.
STUFFED MUSHROOMS	BABY PORTABELLA MUSHROOMS STUFFED WITH CRAB MEAT, PARMESAN CHEESE, ONIONS, GREEN PEPPERS, AND CRUSHED RITZ CRACKERS.
MAC AND CHEESE SHOOTERS	OUR HOMEMADE CHEESY BLEND OF MAC AND CHEESE SERVED IN A MISO SPOON.
PULLED PORK SLIDERS	SLOW ROASTED PULLED PORK IN OUR SMOKEY HOUSE BARBEQUE SAUCE ON A SLIDER BUN.
GOAT CHEESE, FIG AND PROSCIUTTO PURSE	CALMYMA FIG WITH CREAMY MASCARPONE WRAPPED IN PHYLLO DOUGH.
TOASTED RAVIOLI	BREADED AND DEEP-FRIED CHEESE RAVIOLI SERVED WITH WARM MARINARA.
SPICY THREE CHEESE & CHICKEN SPRING ROLLS	SPICY BUFFALO CHICKEN, BLEU CHEESE AND CELERY IN A CRISPY WRAPPER.
ROASTED TOMATO TARTLET	FETA AND CREAM CHEESE WITH CHOPPED ROASTED TOMATOES IN A SMALL, FLAKY TARTLET.
MINI STUFFED CLAMS	BITE SIZE LOCAL CLAMS STUFFED WITH A MIXTURE OF GREEN ONION, BELL PEPPER, CELERY, LEMON JUICE, AND CRUMBLED BACON.
BEEF AND BLEU CHEESE IN PUFF PASTRY	SEASONED BEEF, MUSHROOMS, ONIONS AND BLEU CHEESE WRAPPED IN PUFF PASTRY.
MINI BAKED BRIE	CREAMY BRIE AND A DOLLOP OF RASPBERRY JAM WRAPPED IN FLAKY PHYLLO DOUGH.
PHILLY CHEESESTEAK ROLLUP	TENDER BEEF, SAUTÉED ONIONS AND MELTED CHEESE, ROLLED IN RICE PAPER AND FRIED.
ASPARAGUS PUFF	ASPARAGUS WITH ASIAGO AND FONTINA CHEESE IN PHYLLO PASTRY DOUGH.
DUCK AND SWEET CORN WONTON	DUCK BACON, CHARRED SWEET CORN, AND CHEESE IN A FRIED WONTON.
PORK POTSTICKER	ASIAN DUMPLING FILLED WITH PORK, CHOPPED CARROTS, CELERY AND ONIONS WITH A SOY SAUCE DIPPING SAUCE.
SMOKED GOUDA ARANCINI	CRISPY RICE BALLS WITH A MELTED GOUDA CENTER WITH MARINARA DIPPING SAUCE.
RED PEPPER AND CHEESE SOUFFLÉ TARTLET	RED BELL PEPPERS, RED PEPPER JELLY AND A CHEESE BLEND IN A FLAKY TARTLET.
LOBSTER SCAMPI	FRESH LOBSTER, SHRIMP, MARINARA AND CREAM WRAPPED IN A WARM PUFF PASTRY.



Individually Served Dinner

CUSTOM MENUS ARE ALWAYS AVAILABLE

BEEF:

CLASSIC BEEF WELLINGTON WITH A RED WINE DEMI-GLACE	\$52
KING CUT ROAST PRIME RIB OF BEEF WITH A LIGHT HORSERADISH SAUCE	\$42
12 OZ. GRILLED FILET MIGNON WITH A BÉARNAISE SAUCE	\$41
GRILLED NEW YORK SIRLOIN STRIP STEAK WITH A BÉARNAISE SAUCE	\$39
GRILLED SIRLOIN STEAK AU POIVRE	\$38
10 OZ. GRILLED FILET MIGNON WITH A BÉARNAISE SAUCE	\$37
HALF RACK OF LAMB WITH A CABERNET REDUCTION	\$37
FLAT IRON FILET WITH A BOURBON DEMI-GLACE	\$36
MARINATED STEAK TIP TERIYAKI, SERVED ON A BED OF RICE FLORENTINE	\$35
BRAISED BEEF SHORT RIB	\$35

SEAFOOD:

CEDAR PLANK ROASTED ALASKAN KING CRAB LEGS	\$66
SURF AND TURF – GRILLED LOBSTER TAIL WITH FILET MIGNON	\$53
PAN SEARED SESAME CRUSTED TUNA WITH A LIGHT WASABI	\$47
STRIPED LOBSTER RAVIOLI WITH A PINK VODKA SAUCE	\$46
PAN SEARED CHILEAN SEA BASS WITH A TOMATO BASIL COULIS	\$44
GRILLED SWORDFISH WITH A CHILLED TOMATO SALSA	\$41
PARMESAN CRUSTED TILAPIA WITH A LEMON CHIVE BUTTER SAUCE	\$39
BROWN SUGAR AND THYME GLAZED SALMON	\$39
BAKED CRAB -STUFFED SCROD WITH LOBSTER NEWBURG SAUCE	\$37



POULTRY:

DUCK WELLINGTON WITH AN ARMAGNAC SAUCE	\$52
CANARD AU PÊCHES (HALF DUCK WITH A SWEET AND SOUR PEACH GLAZE)	\$49
CRISPY HONEY LAVENDER DUCK BREAST	\$47
PROSCIUTTO WRAPPED CHICKEN FLORENTINE	\$40
BREAST OF CHICKEN CORDON BLEU WITH AN ALFREDO SAUCE	\$38
ROASTED BREAST OF CHICKEN PARMESAN	\$36
STATLER CHICKEN BREAST WITH A PEPPERCORN CREAM SAUCE	\$35
PAN SEARED BREAST OF CHICKEN IN A MARSALA WINE SAUCE	\$35
ROASTED BREAST OF CHICKEN STUFFED WITH RICOTTA, PARMESAN, & SPINACH WITH AN ALFREDO SAUCE	\$34
PAN SEARED CHICKEN FRANCAISE	\$34

VEGETARIAN:

HERB ROASTED EGGPLANT PARMESAN	\$33
MUSHROOM RAVIOLI WITH A PARMESAN CHIVE SAUCE	\$33
STUFFED PORTABELLA MUSHROOM WITH MELTED MOZZARELLA AND A BALSAMIC GLAZE	\$31
FARFALLE PRIMAVERA WITH A LIGHT ROMANO TOPPING	\$29

CHILDREN'S MEAL:

CRISPY CHICKEN TENDERS AND FRENCH FRIES WITH HONEY MUSTARD	\$19
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INCLUDED WITH YOUR CHOICE OF ENTREE IS ONE SELECTION FROM EACH OF THE FOLLOWING:

APPETIZER

- FRESH GARDEN SALAD WITH AN ITALIAN DRESSING
- CAESAR SALAD WITH SHAVED PARMESAN
- STRAWBERRY FIELDS SALAD WITH A ZINFANDEL VINAIGRETTE
- BLUEBERRY AND FETA SALAD WITH A BALSAMIC VINAIGRETTE
- AUTUMN SALAD WITH POPPYSEED DRESSING
- WEDGE SALAD WITH CREAMY BLEU CHEESE DRESSING

VEGETABLE

- FRESH STEAMED GREEN BEANS
- BABY CARROTS IN A BROWN SUGAR GLAZE
- BROCCOLI IN A LIGHT BUTTER SAUCE
- SAUTÉED ASPARAGUS TIPS
- SEASONAL ROASTED VEGETABLE MEDLEY
- GRILLED ZUCCHINI AND SUMMER SQUASH
- ROASTED BUTTERNUT SQUASH

STARCH

- PARMESAN ROASTED FINGERLING POTATOES
- ROASTED SWEET POTATOES
- ROSEMARY RED BLISS ROASTED POTATOES
- GARLIC WHIPPED POTATOES
- WHITE CHEESE POTATOES AU GRATIN
- GARLIC, HERB AND ORZO RICE PILAF
- WILD RICE FLORENTINE

IF CHOOSING THREE MAIN ENTREES, A \$3 PER GUEST FEE WILL BE APPLIED FOR DIFFERING VEGETABLE AND STARCHES

UPGRADE YOUR MENU WITH THESE APPETIZER SUBSTITUTIONS OR ENJOY AN ADDITIONAL COURSE

	SUBSTITUTION	ADDITIONAL COURSE
CAPRESE SALAD	\$2 PER GUEST	-
POACHED PEAR SALAD	\$3 PER GUEST	-
IMPORTED ANTIPASTO	\$6 PER GUEST	\$7 PER GUEST
CREAM OF BROCCOLI WITH MONTEREY	\$3 PER GUEST	\$4 PER GUEST
LOBSTER BISQUE	\$3 PER GUEST	\$4 PER GUEST
NEW ENGLAND CLAM CHOWDER	\$3 PER GUEST	\$4 PER GUEST
ITALIAN WEDDING SOUP	\$3 PER GUEST	\$4 PER GUEST
TEQUILA FIESTA CHICKEN SOUP	\$3 PER GUEST	\$4 PER GUEST
FLAVORED SORBET	\$2 PER GUEST	\$3 PER GUEST
MINISTRONE SOUP	\$2 PER GUEST	\$3 PER GUEST
CHICKEN VEGETABLE SOUP	\$2 PER GUEST	\$3 PER GUEST
BOWTIE PASTA PRIMAVERA	\$2 PER GUEST	\$3 PER GUEST
ITALIAN PENNE RIGATE	\$2 PER GUEST	\$3 PER GUEST



Stations Dinner Service

MINIMUM OF 3 STATIONS

APPETIZERS:

CLASSIC GARDEN SALAD

A GARDEN FRESH VARIETY OF MIXED GREENS
WITH SEASONAL SIDES SUCH AS GRAPE TOMATOES,
CUCUMBERS, SHREDDED CHEDDAR CHEESE,
GOURMET OLIVES, BACON, RED ONIONS & CROUTONS.

\$4 PER GUEST

OR HAVE IT SERVED TO THE TABLE FOR \$3 PER GUEST

IMPORTED ANTIPASTO

SPICY SOPPRESSATA, GENOA SALAMI,
SWEET CAPICOLA, MORTADELLA,
PROSCIUTTO, MOZZARELLA, BLEU CHEESE,
PROVOLONE, OLIVES, AND BANANA PEPPERS.

\$6 PER GUEST

PASTA SALAD

BOW TIE PASTA SALAD WITH SUN-DRIED
TOMATOES, RED PEPPERS, ASPARAGUS & SUGAR SNAPS.

\$4 PER GUEST

CAPRESE SALAD

SLICED TOMATOES, FRESH MOZZARELLA, BASIL WITH
BALSAMIC VINEGAR AND OLIVE OIL.

\$5 PER GUEST

SOUP

TOMATO BASIL & CREAM OF BROCCOLI
WITH MONTEREY JACK CHEESE.

\$5 PER GUEST

CHOWDER

OUR SIGNATURE RECIPE OF
NEW ENGLAND CLAM CHOWDER
& MANHATTAN CLAM CHOWDER.

\$6 PER GUEST

ADD CLAM CAKES FOR AN ADDITIONAL \$2 PER GUEST

SLIDERS

CERTIFIED ANGUS GROUND BEEF SLIDERS
WITH AMERICAN CHEESE TOPPED WITH A
ZESTY BISTRO SAUCE & SLOW ROASTED
PULLED PORK IN OUR OWN BLEND OF
SWEET BARBECUE SAUCE.

\$10 PER GUEST

GRILLED PIZZA

GRILLED PIZZAS WITH ASSORTED
TOPPINGS SUCH AS CHEESE, TOMATO,
BASIL, PEPPERONI, PINEAPPLE,
BACON, MUSHROOM, CHICKEN, SAUSAGE,
ONION & OLIVES.

\$10 PER GUEST



STARCH AND VEGETABLE STATIONS:

RICE AND VEGETABLE

TERIYAKI STIR FRY RICE, STEAMED BROCCOLI AND RED PEPPER
& CARAMELIZED BROWN SUGAR
GLAZED BABY CARROTS.
\$6 PER GUEST

PASTA

FARFALLE PASTA WITH PINK VODKA SAUCE,
PENNETTE RIGATE IN OUR HOMEMADE MARINARA SAUCE
& CAVATAPPI WITH OUR CREAMY PESTO ALFREDO.
\$6 PER GUEST

CLASSIC POTATO & VEGETABLE

PARMESAN ROASTED FINGERLING POTATOES,
MASHED YUKON GOLD & FRESHLY STEAMED GREEN BEANS
SERVED WITH SOUR CREAM, CHIVES, BUTTER, SHREDDED
CHEDDAR CHEESE, BACON PIECES AND SLICED OLIVES.
\$7 PER GUEST

HARVEST POTATO & VEGETABLE

ROASTED BUTTERNUT SQUASH, ROASTED BRUSSEL
SPROUTS AND CRANBERRIES & MASHED SWEET
POTATOES SERVED WITH BROWN SUGAR,
MARSHMALLOWS, CINNAMON AND MAPLE SYRUP.
\$7 PER GUEST

INTERACTIVE PASTA

AN INTERACTIVE STATION WITH A SELECTION OF PASTAS AND AN ASSORTMENT OF YOUR FAVORITE TOPPINGS.
SAUTÉED IN FRONT OF YOUR GUESTS BY OUR TALENTED CHEFS.
\$13 PER GUEST



ENTRÉE STATIONS:

(SELECT MORE THAN ONE ENTRÉE STATION AND INQUIRE ABOUT CUSTOMIZED PACKAGE PRICING)

HEARTY ITALIAN

PAN FRIED CHICKEN PARMESAN
& LEAN GROUND BEEF LASAGNA.
\$16 PER GUEST

ITALIAN CASSEROLE

CHEESE MANICOTTI, FIVE VEGETABLE
LASAGNA & PAN FRIED EGGPLANT PARMESAN.
\$17 PER GUEST

CHICKEN TWO WAYS

PAN SEARED BREAST OF CHICKEN IN A MARSALA WINE SAUCE
& PAN SEARED CHICKEN FRANCAISE.
\$17 PER GUEST

TURKEY AND HAM CARVING

OVEN ROASTED HONEY GLAZED TURKEY WITH GRAVY
& BAKED VIRGINIA HAM WITH A PINEAPPLE GLAZE.
\$19 PER GUEST

PRIME RIB CARVING

PERFECTLY MEDIUM RARE PRIME RIB,
AU JUS WITH A LIGHT HORSERADISH SAUCE.
\$19 PER GUEST

STEAK TIPS AND CHICKEN

GRILLED TERIYAKI GLAZED STEAK TIPS
& ROASTED BREAST OF CHICKEN STUFFED WITH RICOTTA,
PARMESAN AND SPINACH.
\$20 PER GUEST

BRISKET AND TURKEY CARVING

HAND CARVED BRISKET WITH A DEMI-GLACE
& OVEN ROASTED HONEY GLAZED TURKEY WITH GRAVY.
\$20 PER GUEST

STEAMSHIP ROUND CARVING

A FULL STEAMSHIP ROUND &
BAKED VIRGINIA HAM SERVED WITH A PINEAPPLE GLAZE.
\$21 PER GUEST

GRILLED FISH

GRILLED BROWN SUGAR AND THYME GLAZED SALMON
& GRILLED SWORDFISH TOPPED WITH A FRESH TOMATO SALSA.
\$24 PER GUEST

SURF AND TURF

GRILLED BROWN SUGAR AND THYME GLAZED SALMON &
SEASONED BEEF TENDERLOIN AU JUS WITH A LIGHT
HORSERADISH SAUCE.
\$25 PER GUEST

TENDERLOIN CARVING

SEASONED BEEF TENDERLOIN AU JUS WITH A LIGHT HORSERADISH SAUCE
& APPLE GLAZED PORK TENDERLOIN WITH A CINNAMON APPLE SAUCE.
\$26 PER GUEST



Buffet Dinner Service

PROMENADE

TOSSED GARDEN SALAD OR CAESAR SALAD

FRESHLY BAKED DINNER ROLLS

CHICKEN AND PENNE PESTO ALFREDO

GRILLED TERIYAKI GLAZED STEAK TIPS

PARMESAN ROASTED FINGERLING POTATOES

BROWN SUGAR GLAZED CARROTS

\$31 PER GUEST

COUNTRY STYLE

TOSSED GARDEN SALAD OR CAESAR SALAD

FRESHLY BAKED CORN BREAD

HAND CARVED BRISKET WITH A DEMI-GLACE

STATLER CHICKEN WITH A SMOKY BARBEQUE SAUCE

YUKON GOLD MASHED POTATOES

FRESH STEAMED GREEN BEANS

GOURMET MAC AND CHEESE

\$33 PER GUEST

NEW ENGLAND GRILL

TOSSED GARDEN SALAD OR CAESAR SALAD

FRESHLY BAKED DINNER ROLLS

LOBSTER BISQUE WITH SHERRY

NEW ENGLAND CLAM CHOWDER

GRILLED SALMON WITH A CARAMELIZED BROWN SUGAR GLAZE

GRILLED TERIYAKI GLAZED STEAK TIPS

GRILLED ZUCCHINI AND SUMMER SQUASH

WILD RICE FLORENTINE

PARMESAN ROASTED FINGERLING POTATOES

\$38 PER GUEST

NEWPORT

TOSSED GARDEN SALAD OR CAESAR SALAD

FRESHLY BAKED DINNER ROLLS

FARFALLE PASTA IN A PINK VODKA SAUCE

LOBSTER RAVIOLI WITH CHIVE CREAM SAUCE

PAN SEARED CHICKEN FRANCAISE

ROASTED DELMONICO PRIME RIB AU JUS

RED BLISS OVEN ROASTED POTATOES

STEAMED BROCCOLI IN A LIGHT BUTTER SAUCE

\$47 PER GUEST



Dessert Options

PLEASE SEE OUR FULL **DESSERT MENU** FOR INFORMATION ABOUT OUR WEDDING CAKES, CUPCAKES AND OTHER DESSERT OPTIONS!

SPECIALTY COFFEE

REGULAR AND DECAF COFFEE WITH VANILLA, HAZELNUT, IRISH CREAM, AND CARAMEL SYRUPS, WHIPPED CREAM, CINNAMON STICKS, CHOCOLATE SHAVINGS, AND CINNAMON POWDER.
\$3 PER GUEST

MACARONS

AN ASSORTMENT OF VENEZUELAN CHOCOLATE, ORANGE LEMONADE, TOASTED PISTACHIO, CAFÉ LATTE, PASSION FRUIT, AND STRAWBERRY FIELDS.
\$1.50 PER GUEST

CHOCOLATE COVERED STRAWBERRIES

ADD SOME FLAIR TO YOUR DESSERT WITH A MILK CHOCOLATE COVERED STRAWBERRY
\$2.50 PER GUEST

DONUTS

AN ASSORTMENT OF JELLY, CHOCOLATE, APPLE CIDER, BOSTON CRÈME, CRULLER AND CLASSIC DONUTS.
\$4 PER GUEST

MILK AND COOKIES

EXTRA LARGE CHOCOLATE CHIP, DOUBLE CHOCOLATE CHIP, OATMEAL RAISIN AND TOFFEE COOKIES WITH CARAFES OF COLD WHOLE AND CHOCOLATE MILKS.
\$4 PER GUEST

ICE CREAM SUNDAE

VANILLA, CHOCOLATE, AND STRAWBERRY ICE CREAM WITH CHOCOLATE & RASPBERRY SYRUP, WITH A VARIETY OF FLAVORFUL TOPPINGS SUCH AS MILK AND WHITE CHOCOLATE CHIPS, MARSHMALLOWS, STRAWBERRIES, RAINBOW SPRINKLES, CRUSHED GRAHAM CRACKERS, WHIPPED CREAM & CHERRIES.
\$5 PER GUEST

S'MORES

ALLOW YOUR GUESTS TO MAKE THEIR OWN S'MORES WITH GRAHAM CRACKERS, JUMBO MARSHMALLOWS, AND ASSORTED CHOCOLATE SQUARES OVER AN OPEN FIRE.
\$5 PER GUEST



Late Night Snack Stations

(SERVED WITH DISPOSABLE PLATES AND UTENSILS)

POPCORN

BUTTERY AND CARAMEL POPCORN WITH CHEDDAR, GARLIC PARMESAN, BUTTER, BUFFALO, JALAPENO, RANCH, KETTLE CORN, CARAMEL, MILK CHOCOLATE CARAMEL, WHITE CHEDDAR, BACON CHEDDAR & SALT SEASONINGS.

\$4 PER GUEST

CHICKEN WINGS

CHICKEN WINGS TOSSED WITH SPICY BUFFALO SAUCE, CHIPOTLE SAUCE AND CAROLINA STYLE BARBEQUE, ACCOMPANIED BY BLEU CHEESE AND RANCH DIPPING SAUCES.

\$4 PER GUEST

NACHO

FRESH HOMEMADE TOMATO SALSA, GUACAMOLE, MELTED CHEESE, DICED TOMATOES, BLACK OLIVES, BANANA PEPPERS AND SOUR CREAM. SERVED WITH TRI COLOR TORTILLA CHIPS.

\$4 PER GUEST

SOFT PRETZELS

WARM SOFT PRETZELS WITH MELTED BUTTER, CINNAMON SUGAR, SALT, STONE GROUND MUSTARD, MELTED CHEESE AND DIPPING CHOCOLATE.

\$5 PER GUEST

GRILLED CHEESE

ASSORTED GRILLED CHEESES WITH FILLINGS INCLUDING BACON, TOMATO, PESTO, ONIONS, JALAPEÑOS, SPINACH AND A VARIETY OF GOURMET CHEESES.

\$ 6 PER GUEST

SLIDER

CERTIFIED ANGUS GROUND BEEF SLIDERS WITH AMERICAN CHEESE TOPPED WITH A ZESTY BISTRO SAUCE & SLOW ROASTED PULLED PORK IN OUR OWN BLEND OF SWEET BARBECUE SAUCE.

\$7 PER GUEST

BREAKFAST AT MIDNIGHT

MINI WAFFLES, FRENCH TOAST STICKS AND CRISPY BACON WITH MAPLE SYRUP, POWDERED SUGAR, CHOCOLATE SAUCE, FRESH BLUEBERRIES & STRAWBERRY COMPOTE.

\$8 PER GUEST

GRILLED PIZZA

GRILLED PIZZAS WITH ASSORTED TOPPINGS SUCH AS CHEESE, TOMATO, BASIL, PEPPERONI, PINEAPPLE, BACON, MUSHROOM, CHICKEN, SAUSAGE, ONION & OLIVES.

\$10 PER GUEST



Bartending Services

ALL BARS (INCLUDING THE BRING YOUR OWN ALCOHOL PACKAGE) INCLUDE THE FOLLOWING

ASSORTED SOFT DRINKS, WATER, MIXERS AND GARNISHES: COCA COLA, DIET COKE, GINGER ALE, SPRITE, TONIC WATER, CLUB SODA, ORANGE JUICE, PINEAPPLE JUICE, GRAPEFRUIT JUICE, CRANBERRY JUICE, GRENADINE, BLOODY MARY MIX, MILK, SOUR MIX, LEMONS, LIMES, CHERRIES, AND OLIVES. CRYSTAL CUT DISPOSABLE CUPS, NAPKINS, STIRRERS, ICE, SETUP AND BREAK DOWN ARE INCLUDED.
THIS SERVICE CAN BE PROVIDED FROM ONE TO FIVE HOURS.

LOCAL BAR

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, AND DESIGNATED LIQUOR, BEER, AND WINE ASSORTMENTS. PRODUCTS ALL COME FROM COMPANIES IN OR AROUND THE RHODE ISLAND AREA, INCLUDING NARRAGANSETT BREWERY, COAST EXTREME BREWERY, FOOLPROOF BREWERY, NEWPORT VINEYARD, SONS OF LIBERTY, NEWPORT DISTILLERY, AND TRIPLE 8 DISTILLERY.
THIS IS BILLED ON A PER PERSON BASIS BILLED TO THE HOST.

ELITE, PREMIUM AND VALUE BARS

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, AND DESIGNATED LIQUOR, BEER, AND WINE ASSORTMENTS.
THIS IS BILLED ON A PER PERSON BASIS BILLED TO THE HOST.

BEER AND WINE OPEN BAR

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, FOUR TYPES OF IMPORTED AND DOMESTIC BEER, AND FOUR TYPES OF WINE.
THIS IS BILLED ON A PER PERSON BASIS BILLED TO THE HOST.

CASH BAR

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, AND DESIGNATED LIQUOR, BEER, AND WINE ASSORTMENTS FROM THE PREMIUM BAR SELECTION.
THIS IS BASED ON A PER DRINK BASIS AND CHARGED DIRECTLY TO YOUR GUESTS.
SET UP CHARGES WILL APPLY.



Bar Service Packages

<u>ELITE BAR</u>	<u>LOCAL BAR</u>	<u>PREMIUM BAR</u>	<u>VALUE BAR</u>	<u>WINE & BEER BAR</u>
GREY GOOSE GREY GOOSE CITRON STOLI RASPBERRY HENDRICKS'S GIN GOSLING RUM PATRON SILVER MAKER'S MARK JACK DANIEL'S CROWN ROYAL CHIVAS	TRIPLE 8 VODKA TRIPLE 8 BLUEBERRY ST GEORGE'S GIN THOMAS TEW RUM BULLY BOY WHITE RUM UPRISING WHISKEY NOR'EASTER BOURBON	STOLI VODKA STOLI RASPBERRY TANQUERAY GIN BACARDI RUM CAPTAIN MORGAN JOSE CUERVO JACK DANIEL'S DEWAR'S WHITE LABEL	SMIRNOFF MCCORMICK'S GIN CASTILLO WHITE RUM CASTILLO SPICED RUM PEPE LOPEZ JIM BEAM SEAGRAM'S 7	
KAHLUA COINTREAU AMARETTO DISARONNO DRY VERMOUTH SWEET VERMOUTH BAILEY'S IRISH CREAM MIDORI APPLE PUCKER PEACH SCHNAPPS	HUIXOC COFFEE LIQUOR TRIPLE SEC DRY VERMOUTH SWEET VERMOUTH MIDORI APPLE PUCKER PEACH SCHNAPPS	KAHLUA TRIPLE SEC DRY VERMOUTH SWEET VERMOUTH BAILEY'S IRISH CREAM MIDORI APPLE PUCKER PEACH SCHNAPPS	KAMORA TRIPLE SEC DRY VERMOUTH SWEET VERMOUTH MOLLY'S IRISH CREAM MELON LIQUOR APPLE PUCKER PEACH SCHNAPPS	
BLUE MOON BUD LIGHT HEINEKEN HARPOON IPA	NARRAGANSETT FOOLPROOF SAM ADAMS SEASONAL HARPOON IPA	BUDWEISER BUD LIGHT SAM ADAMS SEASONAL CORONA	BUDWEISER BUD LIGHT	BUDWEISER BUD LIGHT SAM ADAMS SEASONAL CORONA
FUME BLANC RIESLING CABERNET PINOT NOIR	VIDAL BLANC GREAT WHITE ROCHAMBEAU GEMINI RED	CHARDONNAY PINOT GRIGIO MERLOT CABERNET	PINOT GRIGIO CABERNET	CHARDONNAY PINOT GRIGIO MERLOT CABERNET



Bartending Services

OPEN BAR SERVICE ON CRYSTAL CUT DISPOSABLES PRICING PER GUEST

	<u>1 HOUR</u>	<u>2 HOURS</u>	<u>3 HOURS</u>	<u>4 HOURS</u>	<u>5 HOURS</u>
ELITE BAR	\$23	\$24	\$26	\$28	\$32
LOCAL BAR	\$20	\$21	\$22	\$24	\$28
PREMIUM BAR	\$18	\$19	\$20	\$22	\$26
VALUE BAR	\$16	\$17	\$18	\$20	\$23
BEER AND WINE BAR	\$13	\$14	\$16	\$18	\$21

CASH BAR SERVICE ON CRYSTAL CUT DISPOSABLES SETUP CHARGE IS \$3 PER GUEST

(ADDITIONAL \$1 PER GUEST IF ELITE PACKAGE OR LOCAL BAR PACKAGE IS CHOSEN)

DRINK PRICES FOR YOUR GUESTS ARE AS FOLLOWS:

SODAS	\$1.00	WATER	\$1.00
IMPORTED BEERS	\$5.00 - \$7.00	WINE	\$6.00 - \$9.00
DOMESTIC BEERS	\$4.00 - \$6.00	MIXED DRINKS	\$6.00 - \$10.00

CASH BAR WITH COMPLIMENTARY SODAS AND WATERS FOR YOUR GUESTS FOR AN ADDITIONAL \$3 PER GUEST

UPGRADE OPTIONS:

GLASSWARE FOR ANY BAR SERVICE	\$3 PER GUEST
CHAMPAGNE TOAST (INCLUDES CHAMPAGNE FLUTES)	\$3 PER GUEST
WINE TOAST (INCLUDES WINE GLASSES)	\$3 PER GUEST
WINE SERVICE BY WAIT STAFF DURING DINNER (WITH OPEN BAR PACKAGE – GLASSWARE INCLUDED)	\$3 PER GUEST
WINE SERVICE BY WAIT STAFF DURING DINNER (WITH CASH BAR PACKAGE – GLASSWARE INCLUDED)	\$5 PER GUEST
BRING YOUR OWN ALCOHOL (CATERER PROVIDES EVERYTHING ELSE**)	\$8 PER GUEST

**SHOULD YOU CHOOSE THIS, WE ARE REQUIRED, BY LAW AND INSURANCE, TO REMOVE IT ALL ALCOHOL AT THE END OF THE EVENT.
. ARRANGEMENTS ARE TO BE MADE TO PICK IT UP ON A FUTURE DATE**

ACCORDING TO RI AND MA STATE LAW ALCOHOL MAY NOT BE SERVED FOR MORE THAN 5 HOURS AT ANY SINGLE EVENT.



Additional Beverage Services

DRINKS UPON ENTRANCE STATIONS:

LEMONADE & ICED TEA

A REFRESHING GLASS OF LEMONADE AND ICED TEA.

\$2 PER GUEST

WARM APPLE CIDER

A MUG OF WARM APPLE CIDER WITH A CINNAMON STICK.

\$2 PER GUEST

INFUSED WATER

THREE INVIGORATING INFUSIONS OF
COOL CUCUMBER SLICES,
SWEET CITRUS & FRESH BERRIES.

\$2 PER GUEST

HOT CHOCOLATE BAR

CRUSHED PEPPERMINT, CINNAMON, PUMPKIN SPICE SYRUP,
COCOA POWDER, CARAMEL DRIZZLE,
WHITE AND DARK CHOCOLATE CHIPS, MINI MARSHMALLOWS
& WHIPPED CREAM TO ADD TO A CUP OF RICH COCOA.

\$3 PER GUEST

TO COMPLIMENT YOUR BAR:

(PRICING BASED ON ADDING STATION TO OPEN BAR SERVICE)

MARGARITAS

OFFER YOUR GUESTS THREE OF THE FOLLOWING
FLAVORS: CLASSIC, STRAWBERRY,
BLOOD ORANGE, MANGO, WATERMELON,
PASSION FRUIT, OR RASPBERRY.

COCKTAIL HOUR: \$3 PER GUEST

ENTIRE EVENT: \$5 PER GUEST

SANGRIA

HOUSE MADE RED AND WHITE SANGRIA,
REFRIGERATED OVERNIGHT WITH SEASONAL
CHOPPED FRUIT, PEACH BRANDY, AND FRESHLY
SQUEEZED JUICES.

COCKTAIL HOUR: \$3 PER GUEST

ENTIRE EVENT: \$5 PER GUEST

INFUSED COCKTAILS

CHOOSE THREE SELECTIONS OF VODKA
INFUSED DRINKS: LAVENDER LEMONADE,
BLUEBERRY MINT, RASPBERRY LEMON,
CUCUMBER LIME, OR STRAWBERRY BASIL.

COCKTAIL HOUR: \$3 PER GUEST

ENTIRE EVENT: \$5 PER GUEST

BELLINIS

BUBBLY CHAMPAGNE BLENDED WITH YOUR
CHOICE OF THREE PUREES: STRAWBERRY,
PEACH, BLACKBERRY, PASSION FRUIT, MANGO,
BLOOD ORANGE, OR BLUEBERRY.

COCKTAIL HOUR: \$4 PER GUEST

ENTIRE EVENT: \$6 PER GUEST

SIGNATURE DRINKS

DESIGN YOUR OWN SIGNATURE OR ASK YOUR EVENT COORDINATOR FOR SUGGESTIONS!



Wedding Specials for 2017 -2018 Season

PLEASE CONSIDER THE FOLLOWING SPECIAL OFFERS
OFFERS MAY NOT BE COMBINED / OFFERS NOT VALID TOWARD LABOR, HOLIDAY RATES OR TAX

OFF SEASON WEDDINGS

ENJOY A 15% DISCOUNT OFF YOUR ENTIRE BILL DURING THE MONTHS OF JANUARY OR FEBRUARY.
EXCLUDES HOLIDAYS.

MONDAY – THURSDAY SPECIAL

IF YOUR EVENT IS BEING HELD ON MONDAY THRU THURSDAY ENJOY A DISCOUNT OF 10% OFF OF YOUR ENTIRE BILL.
EXCLUDES HOLIDAYS.

BUDGETING

WE ARE EXPERTS AT CUTTING COSTS AND REDUCING WASTE, IF YOU'RE
LOOKING FOR AN EVENT WITH AN UPSCALE FEEL AT AN AFFORDABLE RATE CALL AND SPEAK
WITH ONE OF OUR WEDDING COORDINATORS FOR IDEAS OR ACCOMMODATIONS.

2017 – 2018 v.2

