

Emery Catering

CATERING FOR LIFE'S SPECIAL OCCASIONS



401 739 6800

WWW.EMERYSCATERING.COM

WE PROVIDE LUXURY & MEMORIES

WITH MORE THAN 50 YEARS OF EXPERIENCE AND A HOST OF AWARDS FROM DIFFERENT WEDDING FORUMS, WE TAKE PRIDE IN OUR EXPERTISE. OUR SKILLED CHEFS AND DEDICATED TEAM ARE PREPARED TO OFFER A STUNNING SELECTION OF HIGH-QUALITY DISHES ALONG WITH EXCEPTIONAL SERVICE. WE SPECIALIZE IN CREATING A TRULY LUXURIOUS EXPERIENCE.



THE FOLLOWING ITEMS ARE INCLUDED

(RESTRICTIONS MAY APPLY)

COMPLIMENTARY FOOD TASTING	IVORY CHINA
ASSISTANCE WITH DAY OF COORDINATION	SILVERWARE
BRIDAL LIAISON	GLASSWARE
VENUE SETUP ASSISTANCE AND BREAKDOWN	FLOOR LENGTH LINENS & NAPKINS (OVER 70 COLORS)
DÉCOR SETUP AND BREAKDOWN ASSISTANCE	CHAMPAGNE FOR THE COUPLE

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

ADDITIONAL FEES ADDITIONAL FEES MAY BE CHARGED TO COVER COSTS ASSOCIATED WITH THE VENUE CHOSEN. CLIENTS WILL BE MADE AWARE OF THIS WITH THE INITIAL QUOTE PROVIDED.

SERVICE CHARGE A 22% SERVICE CHARGE WILL BE ADDED TO YOUR TOTAL BILL TO ACCOMMODATE ALL STAFF, LABOR, TRANSPORTATION, SETUP & BREAKDOWN. STAFFING IS INCLUDED FOR A 6 HOUR EVENT, ADDITIONAL FEES WILL APPLY FOR EXTENDED TIME IF REQUESTED.

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

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

BILLING FINAL PAYMENT IS DUE 21 DAYS PRIOR TO YOUR EVENT.
THERE IS A 3.5% PROCESSING FEE FOR ALL DEBIT AND CREDIT CARD TRANSACTIONS.

NUMBER OF GUESTS ALTHOUGH WE DO NOT HAVE A MINIMUM, ALL PRICES ARE REFLECTIVE OF 75 GUESTS OR MORE. IF YOUR FINAL GUEST COUNT IS BELOW 75 PEOPLE, PRICES ARE SUBJECT TO AN ADDITIONAL FEE.

CONFIRMATION A FINAL COUNT IS REQUIRED 21 DAYS PRIOR TO YOUR EVENT. GUEST COUNT MAY BE INCREASED UNTIL 72 HOURS PRIOR TO THE EVENT. REFUNDS FOR A REDUCTION IN GUEST COUNT ARE ACCEPTED UNTIL 10 DAYS PRIOR TO THE EVENT. PAYMENT WILL BE ISSUED AFTER THE EVENT.

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Hors D'oeuvre Packages

PRICED PER PERSON

GARDEN VEGETABLE | \$6

RAW GARDEN VEGETABLES
WITH RANCH & ITALIAN SOUR CREAM DIPS.

ARTISAN CHEESE | \$6

ASSORTED DOMESTIC AND IMPORTED
CHEESES WITH A MEDLEY OF CRACKERS.

FRESH FRUIT | \$6

SEASONAL FRESH FRUIT, SERVED WITH
BERRY YOGURT DIP.

SOUTHWEST | \$7

CLASSIC TOMATO SALSA, LIME CREMA, CORN MANGO SALSA,
MEXICAN STREET CORN DIP, MILD GUACAMOLE,
AND GREEN CHILE QUESO.
SERVED WITH TRI COLOR TORTILLA CHIPS.

MEDITERRANEAN | \$7

CLASSIC TAHINI HUMMUS, ROASTED RED PEPPER HUMMUS, TZATZIKI,
BABA GHANOUSH, LEMON ZEST TABOULI, AND SPICY WHIPPED FETA.
SERVED WITH PITA CHIPS, MINI NAAN, RAINBOW CARROTS,
CUCUMBERS, AND KALAMATA OLIVES.

NEW ENGLAND | \$8

NEW ENGLAND CLAM CHOWDER
&
RHODE ISLAND CLAM CAKES.

IMPORTED ANTIPASTO | \$10

SOPPRESSATA, PROSCIUTTO, MORTADELLA, GENOA SALAMI,
SWEET CAPICOLA, MOZZARELLA, BLEU CHEESE, & PROVOLONE.
ACCOMPANIED BY SUNDRIED TOMATOES, PEPPERONCINI,
ARTICHOKE HEARTS, OLIVES, ROASTED RED PEPPERS,
CRACKERS & FLATBREADS.

CROSTINI | \$11

SLICED BAGUETTES WITH TOMATO, ONION & BURRATA BRUSCHETTA,
SPINACH AND ARTICHOKE DIP, OLIVE TAPENADE, BACON JAM,
CARAMELIZED ONIONS, BABA GHANOUSH, ARUGULA, SUNDRIED
TOMATOES, PROSCIUTTO, AND ROASTED RED PEPPERS.

GRAZING TABLE | \$13

A COMBINATION OF HARD AND SOFT CHEESES, RAW AND GRILLED
VEGETABLES, BERRIES, HONEY, JAMS & DRIED FRUITS
WITH ASSORTED DIPS WITH MINI NAAN AND CRACKERS.

RAW BAR | \$17

OYSTERS ON A HALF SHELL, LITTLE NECKS, SHRIMP COCKTAIL, SNAIL SALAD & MAINE LOBSTER SALAD
DISPLAYED ON A BED OF ICE WITH CAPERS, COCKTAIL SAUCE, LEMON AND TABASCO.



Gourmet Passed Hors D'oeuvres

BUTLER STYLE PASSED HORS D'OEUVRES

ALL OPTIONS ARE \$3 EACH (PLUS UPGRADE PRICE)

3 HORS D'OEUVRE MINIMUM

SEAFOOD

SCALLOPS IN BACON (GF)

MINI CRAB CAKES WITH A DOLLOP OF CHIPOTLE MAYO

CLASSIC SHRIMP COCKTAIL (GF)

CRAB RANGOON WITH DUCK SAUCE

MINI STUFFED CLAMS WITH TABASCO

LOBSTER RANGOON WITH SWEET AND SOUR SAUCE

PAELLA RISOTTO BITE WITH A SAFFRON AIOLI (GF)

CRAB STUFFED MUSHROOM

ASSORTED SUSHI ROLLS WITH SOY SAUCE (+\$1 PER GUEST)

TUNA TARTARE IN A FRIED WONTON WITH SPICY MAYO (+\$1 PER GUEST)

MINI CLAMS CASINO WITH A LEMON WEDGE (+\$2 PER GUEST)

NEW ENGLAND CLAM CHOWDER SHOOTER WITH A MINI CLAM CAKE (+\$3 PER GUEST)

MINI LOBSTER ROLL (+\$4 PER GUEST)

BEEF & PORK

FRANKS IN PUFF PASTRY WITH A STONE GROUND MUSTARD

PULLED PORK ON A HAWAIIAN SLIDER

REUBEN SPRING ROLL WITH A THOUSAND ISLAND DIPPING SAUCE

PORK POTSTICKER WITH SOY SAUCE GLAZE

PHILLY CHEESESTEAK ROLLUP WITH A CHIPOTLE MAYO

MINI KOBE CHEESEBURGER SLIDER WITH A MARIE ROSE SAUCE (+\$1 PER GUEST)

BACON WRAPPED SHORT RIB WITH A DEMI GLACE (GF) (+\$1 PER GUEST)

MINI BEEF WELLINGTON WITH SPICY DIJON MUSTARD (+\$2 PER GUEST)

SLICED TENDERLOIN ON FRENCH BREAD WITH HORSERADISH (+\$2 PER GUEST)

Gourmet Passed Hors D'oeuvres

POULTRY

MINI CHICKEN QUESADILLA CORNUCOPIA WITH CAJUN CREMA

SESAME CHICKEN WITH A SWEET CHILI SAUCE

SPICY THREE CHEESE & CHICKEN SPRING ROLL WITH A BLEU CHEESE DIPPING SAUCE

CRISPY CHICKEN ON A MINI WAFFLE WITH MAPLE SYRUP

CHICKEN TERIYAKI POTSTICKER WITH A SOY SAUCE GLAZE

MINI CHICKEN TACO WITH AN ANCHO CHIPOTLE DRIZZLE

VEGETARIAN

PESTO BRUSCHETTA ON A CROSTINI

MINI VEGETABLE SPRING ROLL WITH DUCK SAUCE

MAC AND CHEESE SHOOTER WITH TOASTED PANKO

TOASTED RAVIOLI WITH WARM MARINARA

MOZZARELLA AND JALAPEÑO AREPA

PIMENTO MAC AND CHEESE BITE

ASPARAGUS AND FONTINA RISOTTO BALL WITH WARM MARINARA (GF)

GOAT CHEESE AND BLACKBERRY CRISP WITH A HONEY DRIZZLE

GOUDA ARANCINI WITH WARM MARINARA

SPINACH AND GOAT CHEESE PIZZA

WATERMELON AND FETA WITH FRESH MINT AND BALSAMIC GLAZE

KALE AND VEGETABLE DUMPLING WITH SPICY ORANGE MARMALADE (V)

EDAMAME DUMPLING WITH THAI PEANUT SAUCE (V)

CAPRESE SKEWER WITH BALSAMIC GLAZE (+\$1 PER GUEST) (GF)

TOMATO BISQUE SHOOTER WITH A GRILLED CHEESE TRIANGLE (+\$3 PER GUEST)



Individually Served Dinner

PRICED PER GUEST

BEEF AND LAMB:

- CLASSIC BEEF WELLINGTON WITH A RED WINE DEMI-GLACE | \$70
- 20 OZ. PORTERHOUSE WITH A GARLIC HERB COMPOUND BUTTER (GF) | \$69
- KING CUT ROAST PRIME RIB OF BEEF WITH A LIGHT HORSERADISH SAUCE (GF) | \$62
- 12 OZ. GRILLED FILET MIGNON WITH A BÉARNAISE SAUCE (GF) | \$62
- GRILLED NEW YORK SIRLOIN STRIP STEAK WITH MUSHROOM RED WINE DEMI-GLACE (GF) | \$59
- SIRLOIN STEAK AU POIVRE (GF) | \$58
- 10 OZ. GRILLED FILET MIGNON WITH A BÉARNAISE SAUCE (GF) | \$57
- HALF RACK OF LAMB WITH A CABERNET REDUCTION (GF) | \$57
- GRILLED TERIYAKI GLAZED STEAK TIPS | \$55
- BRAISED BEEF SHORT RIB | \$55

SEAFOOD:

- CEDAR PLANK ROASTED ALASKAN KING CRAB LEGS | \$80
- SURF AND TURF – LOBSTER TAIL WITH FILET MIGNON (GF) | \$75
- STRIPED LOBSTER RAVIOLI WITH A PINK VODKA SAUCE | \$68
- PAN SEARED CHILEAN SEA BASS WITH A TOMATO BASIL CHUTNEY (GF) | \$66
- GRILLED SWORDFISH WITH A CHILLED TOMATO SALSA (GF) | \$61
- PARMESAN CRUSTED TILAPIA WITH A CREAMY LEMON CHIVE SAUCE | \$59
- BROWN SUGAR AND THYME GLAZED SALMON (GF) | \$59
- SOY GINGER GLAZED SALMON (GF) | \$59
- BAKED CRAB-STUFFED SCROD WITH LOBSTER NEWBURG SAUCE | \$56

Individually Served Dinner

PRICED PER GUEST

POULTRY:

DUCK WELLINGTON WITH AN ARMAGNAC SAUCE | \$70

CANARD AU PÊCHES - HALF DUCK WITH A SWEET AND SOUR PEACH GLAZE | \$67

CRISPY HONEY LAVENDER DUCK BREAST (GF) | \$65

WHISKEY GLAZED STATLER CHICKEN WITH A GRILLED SHRIMP SKEWER | \$61

PROSCIUTTO WRAPPED CHICKEN FLORENTINE WITH A CREAM SAUCE | \$60

CHICKEN CORDON BLEU WITH AN ALFREDO SAUCE | \$59

PAN SEARED BREAST OF CHICKEN IN A MARSALA WINE SAUCE (GF) | \$55

PAN SEARED CHICKEN PICCATA (GF) | \$54

ROASTED BREAST OF CHICKEN STUFFED WITH RICOTTA, PARMESAN, & SPINACH WITH AN ALFREDO SAUCE (GF) | \$54

PAN SEARED CHICKEN FRANCAISE (GF) | \$54

TUSCAN STATLER CHICKEN BREAST WITH A BALSAMIC REDUCTION (GF) | \$53

VEGETARIAN:

HERB ROASTED EGGPLANT PARMESAN WITH FRESH MOZZARELLA | \$50

COUS COUS STUFFED PEPPERS WITH A CHIPOTLE TOMATO SAUCE | \$49

STUFFED PORTABELLA MUSHROOM WITH MELTED MOZZARELLA AND A BALSAMIC GLAZE (V)(GF) | \$47

MANICOTTI WITH A PINK VODKA SAUCE ON A BED OF SAUTEED SPINACH | \$46

FARFALLE PRIMAVERA WITH A LIGHT ROMANO TOPPING (V) | \$46

CHILDREN'S MEAL:

CRISPY CHICKEN TENDERS AND FRENCH FRIES WITH HONEY MUSTARD | \$24

*(V) CAN BE MADE VEGAN

Individually Served Dinner

INCLUDED WITH YOUR CHOICE OF ENTREE IS ONE SELECTION FROM EACH OF THE FOLLOWING:

APPETIZER

CLASSIC GARDEN SALAD WITH AN ITALIAN DRESSING

CAESAR SALAD WITH SHAVED PARMESAN

BLUEBERRY AND FETA SALAD WITH A BALSAMIC VINAIGRETTE

STRAWBERRY FIELDS SALAD WITH A ZINFANDEL VINAIGRETTE

TOMATO AND BURRATA WITH A BALSAMIC GLAZE

AUTUMN SALAD WITH POPPYSEED DRESSING

VEGETABLE

STEAMED GREEN BEANS

BRUSSEL SPROUTS IN A LIGHT BUTTER SAUCE

RAINBOW CARROTS

SAUTÉED ASPARAGUS

ROASTED VEGETABLE MEDLEY

ROASTED MAPLE BUTTERNUT SQUASH

SAUTÉED BROCCOLINI

STARCH

PARMESAN ROASTED FINGERLING POTATOES

ROASTED GARLIC WHIPPED POTATOES

ROSEMARY RED BLISS ROASTED POTATOES

MASHED SWEET POTATOES

GARLIC, HERB AND ORZO RICE PILAF

WILD RICE FLORENTINE

BABY POTATO MEDLEY

IF CHOOSING THREE MAIN ENTREES, SIDES MUST BE THE SAME

Dinner Stations

MINIMUM OF 3 STATIONS
PRICED PER GUEST

APPETIZER STATIONS:

CLASSIC GARDEN SALAD | \$6

A GARDEN-FRESH VARIETY OF MIXED GREENS
WITH SEASONAL SIDES SUCH AS GRAPE TOMATOES,
CUCUMBERS, SHREDDED CHEESE, BACON, BANANA PEPPERS,
SHREDDED CARROTS, SHREDDED CABBAGE, & CROUTONS.

SOUP AND CHOWDER | \$7

(YOUR CHOICE OF TWO)
NEW ENGLAND CLAM CHOWDER, CREAMY CORN CHOWDER,
TOMATO BASIL, & CREAM OF BROCCOLI
WITH MONTEREY JACK CHEESE.

SLIDERS | \$14

ANGUS GROUND BEEF SLIDERS
WITH WHITE CHEDDAR AND A CHIPOTLE MAYO
& SLOW ROASTED PULLED PORK
IN SWEET BARBECUE SAUCE.

GRILLED PIZZA | \$18

CHOOSE 4 COMBINATIONS:
CHICKEN BACON AND RANCH, CLASSIC THREE CHEESE,
SAUSAGE OLIVE AND MUSHROOM, MARGHERITA, HAWAIIAN,
VEGGIE LOVER, TOMATO PESTO, MEAT LOVER, GOAT CHEESE
AND ARUGULA, SPINACH AND FETA, BUFFALO CHICKEN WITH
GORGONZOLA, BARBEQUE CHICKEN WITH CARAMELIZED
ONIONS, OR BROCCOLI AND SUN-DRIED TOMATO.
(ONLY AVAILABLE APRIL – SEPTEMBER)

STARCH AND VEGETABLE STATIONS:

RICE AND VEGETABLE | \$12

WILD RICE FLORENTINE, STEAMED GREEN BEANS,
& ROASTED VEGETABLE MEDLEY.

PASTA | \$12

FARFALLE PASTA WITH PINK VODKA SAUCE, PENNETTE RIGATE IN
MARINARA SAUCE & CAVATAPPI WITH CREAMY PESTO ALFREDO.

CLASSIC POTATO & VEGETABLE | \$14

PARMESAN ROASTED FINGERLING POTATOES, ROASTED GARLIC WHIPPED POTATOES & STEAMED GREEN BEANS
SERVED WITH SOUR CREAM, CRISPY FRIED ONIONS, SCALLIONS, SHREDDED CHEESE,
AND BACON PIECES.

POTATO, VEGETABLE & PASTA TRIO | \$15

ROASTED GARLIC WHIPPED POTATOES,
BROCCOLINI IN A LIGHT BUTTER SAUCE,
AND FARFALLE PASTA WITH PINK VODKA SAUCE.

HARVEST POTATO & VEGETABLE | \$15

ROASTED BUTTERNUT SQUASH, ROASTED BRUSSEL SPROUTS
AND CRANBERRIES & MASHED SWEET POTATOES SERVED WITH
BROWN SUGAR, DRIED CRANBERRIES, CANDIED WALNUTS,
FETA, SOUR CREAM, MARSHMALLOWS, CINNAMON,
AND MAPLE SYRUP.

Dinner Stations

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

PRICED PER GUEST

ENTRÉE STATIONS:

LAND AND SEA | \$34

PAN SEARED BREAST OF CHICKEN IN A MARSALA WINE SAUCE
& BAKED CRAB-STUFFED SCROD WITH LOBSTER NEWBURG SAUCE.

HEARTY ITALIAN | \$35

PAN FRIED CHICKEN PARMESAN, EGGPLANT PARMESAN
& MANICOTTI WITH A PINK VODKA SAUCE.

THANKSGIVING FEAST | \$35

OVEN ROASTED TURKEY WITH GRAVY
& BAKED VIRGINIA HAM WITH A PINEAPPLE GLAZE.

ROAST AND TURKEY CARVING | \$36

HAND CARVED ROAST WITH A DEMI-GLACE
& OVEN ROASTED TURKEY WITH GRAVY.

STEAK TIPS AND CHICKEN | \$36

GRILLED TERIYAKI GLAZED STEAK TIPS & ROASTED BREAST OF
CHICKEN STUFFED WITH RICOTTA, PARMESAN AND SPINACH.

CHICKEN AND PRIME RIB CARVING | \$38

PRIME RIB WITH A LIGHT HORSERADISH SAUCE
& TUSCAN STATLER CHICKEN BREAST
WITH A BALSAMIC REDUCTION.

SURF AND TURF | \$42

BROWN SUGAR AND THYME GLAZED SALMON
& SLICED BEEF TENDERLOIN WITH A LIGHT HORSERADISH SAUCE.

TENDERLOIN CARVING | \$43

SLICED BEEF TENDERLOIN WITH A LIGHT HORSERADISH SAUCE
& PORK TENDERLOIN WITH CINNAMON APPLE CHUTNEY.

ELITE TRIO | \$49

GRILLED TERIYAKI GLAZED STEAK TIPS,
TUSCAN STATLER CHICKEN BREAST WITH A BALSAMIC REDUCTION,
& BAKED CRAB-STUFFED SCROD WITH LOBSTER NEWBURG SAUCE.

Dinner Buffet Packages

PRICED PER GUEST

PROMENADE | \$51

TOSSED GARDEN SALAD OR CAESAR SALAD
FRESHLY BAKED DINNER ROLLS

CHICKEN AND PENNE PESTO ALFREDO
GRILLED TERIYAKI GLAZED STEAK TIPS

PARMESAN ROASTED FINGERLING POTATOES
STEAMED GREEN BEANS

NEW ENGLAND GRILL | \$58

TOSSED GARDEN SALAD OR CAESAR SALAD
FRESHLY BAKED DINNER ROLLS

LOBSTER BISQUE WITH SHERRY
NEW ENGLAND CLAM CHOWDER

BROWN SUGAR AND THYME GLAZED SALMON
GRILLED TERIYAKI GLAZED STEAK TIPS

WILD RICE FLORENTINE
SAUTED BROCCOLINI
BABY POTATO MEDLEY

COUNTRY STYLE | \$54

TOSSED GARDEN SALAD OR CAESAR SALAD
BISCUITS AND ASSORTED JAMS

HAND CARVED ROAST WITH A DEMI-GLACE
STATLER CHICKEN WITH A SMOKY BARBEQUE SAUCE

ROASTED GARLIC WHIPPED POTATOES
STEAMED GREEN BEANS
GOURMET BAKED MAC AND CHEESE

NEWPORT | \$65

TOSSED GARDEN SALAD OR CAESAR SALAD
FRESHLY BAKED DINNER ROLLS

LOBSTER RAVIOLI WITH PINK VODKA SAUCE
TUSCAN STATLER CHICKEN WITH A BALSAMIC GLAZE
DELMONICO PRIME RIB WITH A LIGHT HORSERADISH SAUCE

CAVATAPPI WITH PESTO ALFREDO
PARMESAN ROASTED FINGERLING POTATOES
ROASTED VEGETABLE MEDLEY

Family Style Packages

PRICED PER GUEST

SALAD COURSE SERVED INDIVIDUALLY

COMFORT COLLECTIVE | \$56

TOSSED GARDEN SALAD OR CAESAR SALAD
FRESHLY BAKED DINNER ROLLS

HAND CARVED ROAST WITH A DEMI-GLACE
PAN SEARED CHICKEN FRANCAISE

ROSEMARY RED BLISS ROASTED POTATOES
STEAMED GREEN BEANS

BUTCHER AND BISTRO | \$57

TOSSED GARDEN SALAD OR CAESAR SALAD
FRESHLY BAKED DINNER ROLLS

PAN SEARED BREAST OF CHICKEN IN A MARSALA WINE SAUCE
GRILLED TERIYAKI GLAZED STEAK TIPS

PARMESAN ROASTED FINGERLING POTATOES
ROASTED VEGETABLE MEDLEY

THE GATHERING | \$59

TOSSED GARDEN SALAD OR CAESAR SALAD
FRESHLY BAKED DINNER ROLLS

TUSCAN STATLER CHICKEN BREAST WITH A BALSAMIC REDUCTION
BROWN SUGAR AND THYME GLAZED SALMON

WILD RICE FLORENTINE
SAUTÉED ASPARAGUS

TABLE AND TIDE | \$60

TOSSED GARDEN SALAD OR CAESAR SALAD
FRESHLY BAKED DINNER ROLLS

BAKED CRAB-STUFFED SCROD WITH LOBSTER NEWBURG SAUCE
SEASONED SLICED BEEF TENDERLOIN

ROASTED GARLIC WHIPPED POTATOES
SAUTEED BROCCOLINI

Dessert Options

CAKE WITH BUTTERCREAM FROSTING	\$10 PER SLICE
CAKE WITH FONDANT FROSTING	\$15 PER SLICE
6" CUTTING CAKE (8-10 SLICES)	\$75 (BUTTERCREAM) \$125 (FONDANT)
8" HEART CUTTING CAKE (15-20 SLICES)	\$145 (BUTTERCREAM) \$210 (FONDANT)
TWO TIER CAKE WITH BUTTERCREAM (28 SLICES)	\$280 (BUTTERCREAM) \$420 (FONDANT)
SHEET CAKE (MINIMUM OF 50 SLICES)	\$5 PER SLICE



4 DOZEN MINIMUM FOR ALL BELOW ITEMS

CUPCAKES	\$45 PER DOZEN
MINI CUPCAKES	\$32 PER DOZEN
MINI CHEESECAKES	\$32 PER DOZEN
TARTLETS	\$40 PER DOZEN
TRUFFLES	\$30 PER DOZEN
POCKET PIES	\$38 PER DOZEN
FRENCH MACARONS	\$28 PER DOZEN
DESSERT CUPS	\$40 PER DOZEN
BROWNIES AND BARS	\$15 PER DOZEN
WHOOPIE PIES	\$25 PER DOZEN
COOKIE PLATTERS	\$22 PER DOZEN
CANNOLI	\$25 PER DOZEN



PLEASE ASK FOR FULL DESSERT MENU FOR ALL FLAVORS AND OPTIONS

Additional Dessert Stations

PRICED PER GUEST

ALL DINNER PACKAGES INCLUDE A COMPLIMENTARY COFFEE AND TEA STATION

ESPRESSO BAR | \$850

2 HOURS OF UNLIMITED SERVICE THAT INCLUDES A BARISTA, CART, AND ASSORTED FLAVORED SHOTS.
ICED OR HOT ESPRESSO, LATTE, CHAI TEA LATTES, HOT CAPPUCCINOS, HOT CHOCOLATE, AND FROZEN MOCHACCINOS.

MILK AND COOKIES | \$4

CHOCOLATE CHIP CHUNK, DOUBLE CHOCOLATE CHIP CHUNK,
OATMEAL RAISIN, SNICKERDOODLE, CRANBERRY WHITE CHIP & SUGAR.
WITH CARAFES OF WHOLE, CHOCOLATE AND RI COFFEE MILK.

S 'MORES | \$5

ALLOW YOUR GUESTS TO MAKE THEIR OWN S 'MORES
WITH GRAHAM CRACKERS, JUMBO MARSHMALLOWS,
& ASSORTED CHOCOLATE SQUARES OVER AN OPEN FIRE.

SHORTCAKE | \$5

MAKE YOUR OWN SHORTCAKE.
POUND CAKE WITH MIXED BERRIES AND WHIPPED CREAM.

STICKY BUNS | \$5

WARM CINNAMON BUNS TOPPED WITH GOOEY VANILLA ICING.

RHODE ISLAND'S FAMOUS ALLIE'S DONUTS | \$5

NOT LIMITED TO: OLD FASHIONED, COCONUT, GLAZED SOLID
CHOCOLATE, CINNAMON, HONEY GLAZED, BOSTON CRÈME,
JAM FILLED, & CHOCOLATE, WHITE, MAPLE OR STRAWBERRY
FROSTED WITH OR WITHOUT JIMMIES.

GELATO | \$5

CHOOSE 3 FLAVORS:
BOURBON VANILLA, ESPRESSO, CAPPUCCINO CHIP, STRAWBERRY,
MADAGASCAR VANILLA, SALTED CARAMEL CHUNK, COCONUT,
BELGIUM CHOCOLATE, CARAMELIZED BANANA, PUMPKIN SPICE
OR DARK CHOCOLATE SEA SALT WITH A VARIETY OF TOPPING.

APPLE CRISP | \$7

WARM APPLE CRISP WITH A STREUSEL TOPPING AND A SCOOP
OF VANILLA ICE CREAM.

COOKIE SKILLET | \$7

WARM CHOCOLATE CHIP COOKIE IN A MINI SKILLET,
WITH A SCOOP OF VANILLA ICE CREAM.

INDIVIDUAL CAKES | \$8

AN ASSORTMENT OF MINI CAKES TO INCLUDE LAVA CAKE, RED VELVET,
NY CHEESECAKE, CARROT CAKE, LEMON MOUSSE, TIRAMISU,
CARAMEL APPLE CAKE, CAPPUCCINO MOUSSE, AND MIDNIGHT MOUSSE.

LIVE CANNOLI BAR | \$2100

GUESTS CAN WATCH THEIR OWN CANNOLI BUILT WITH FLAVORS
SUCH AS OREO, PISTACHIO,
TIRAMISU, CHOCOLATE CHIP & CAPPUCCINO.



Late Night Snack Stations

SERVED WITH DISPOSABLE PLATES AND UTENSILS
PRICED PER GUEST

POPCORN | \$4

BUTTERY AND KETTLE POPCORN WITH NACHO CHEDDAR, GARLIC PARMESAN, BUTTER, CHEESY JALAPENO, RANCH, KETTLE CORN, CARAMEL CORN, CHEESY CARAMEL CORN, WHITE CHEDDAR, BACON CHEDDAR & SALT.

CEREAL AND MILK | \$5

A VARIETY OF CLASSIC CEREALS WITH COLD MILK.

SOFT PRETZELS | \$6

WARM SOFT PRETZELS WITH CINNAMON SUGAR, CARAMEL SAUCE, STONE GROUND MUSTARD, MELTED CHEESE & DIPPING CHOCOLATE.

CHURROS | \$7

WARM CHURROS WITH CINNAMON SUGAR, CHOCOLATE DRIZZLE, SALTED CARAMEL, RASPBERRY SAUCE, POWDERED SUGAR, AND VANILLA ICING AS TOPPINGS.

FRENCH FRIES | \$8

CLASSIC, WAFFLE AND SWEET POTATO FRIES WITH WARM CHEESE SAUCE, GRATED PARMESAN, RANCH AND CAJUN SEASONINGS, BLEU CHEESE DRESSING, CHIPOTLE MAYO, HONEY MUSTARD, AND BARBEQUE SAUCES.
(ONLY AVAILABLE APRIL – SEPTEMBER)

GRILLED CHEESE | \$8

CHOOSE 4 COMBINATIONS:
PROVOLONE TOMATO AND PESTO, SWISS AND MUSHROOM, HAVARTI DILL AND TOMATO, PEPPER JACK AND JALAPEÑO, CHEDDAR BACON AND TOMATO, GOUDA SPINACH AND ONION, PROVOLONE AND PEPPERONI, OR THREE CHEESE.

SLIDERS | \$8

ANGUS GROUND BEEF SLIDERS WITH WHITE CHEDDAR AND A CHIPOTLE MAYO & SLOW ROASTED PULLED PORK IN SWEET BARBEQUE SAUCE.

SOUTHERN CLASSICS | \$10

GOURMET BAKED MAC AND CHEESE & SOUTHERN FRIED CHICKEN. SERVED WITH HOT HONEY AND BBQ SAUCE.

GRILLED PIZZA | \$12

CHOOSE 4 COMBINATIONS:
CHICKEN BACON AND RANCH, CLASSIC THREE CHEESE, SAUSAGE OLIVE AND MUSHROOM, MARGHERITA, HAWAIIAN, VEGGIE LOVER, TOMATO PESTO, MEAT LOVER, GOAT CHEESE AND ARUGULA, SPINACH AND FETA, BUFFALO CHICKEN WITH GORGONZOLA, BARBEQUE CHICKEN WITH CARAMELIZED ONIONS, OR BROCCOLI AND SUN-DRIED TOMATO.
(ONLY AVAILABLE APRIL – SEPTEMBER)

Bar Service Packages

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

ASSORTED SOFT DRINKS (COCA COLA, DIET COKE, GINGER ALE, SPRITE, TONIC WATER, CLUB SODA, GINGER BEER, LEMONADE, ORANGE JUICE, PINEAPPLE JUICE, GRAPEFRUIT JUICE, CRANBERRY JUICE, GRENADINE, MILK, SOUR MIX, LEMONS, LIMES, CHERRIES, CRYSTAL CUT DISPOSABLE CUPS, NAPKINS, STIRRERS, ICE, BARTENDER(S), LIABILITY, 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, HARPOON BREWERY, SAMUEL ADAMS BREWERY, BULLY BOY DISTILLERY, WHALER'S BREWERY, NEWPORT VINEYARD, SONS OF LIBERTY, NEWPORT CRAFT, AND TRIPLE 8 DISTILLERY.
THIS IS BILLED ON A PER PERSON BASIS 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 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 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>
KETEL ONE	LOYAL 9	TITO'S	SMIRNOFF	
KETEL ONE BOTANICAL	LOYAL "CANS"			
HENDRICKS'S GIN	GALE FORCE GIN	TANQUERAY GIN	MCCORMICK'S GIN	
MALIBU RUM	BULLY BOY WHITE RUM	MALIBU RUM	CASTILLO WHITE RUM	
GOSLING RUM	THOMAS TEW RUM	CAPTAIN MORGAN	CASTILLO SPICED RUM	
CASAMIGOS SILVER	SC BLUE AGAVE TEQUILA	ESPOLON	JOSE CUERVO SILVER	
JOHNNY WALKER BLACK	BULLY BOY WHISKEY	JACK DANIEL'S	SEAGRAM'S 7	
KNOB CREEK	NOR'EASTER BOURBON	JAMESON	JIM BEAM	
GENTLEMAN'S JACK				
KAHLUA		KAHLUA	KAHLUA	
COINTREAU	TRIPLE SEC	TRIPLE SEC	TRIPLE SEC	
AMARETTO DISARONNO				
BAILEY'S IRISH CREAM		BAILEY'S IRISH CREAM	BAILEY'S IRISH CREAM	
MIDORI	MIDORI	MIDORI	MIDORI	
PEACH SCHNAPPS	PEACH SCHNAPPS	PEACH SCHNAPPS	PEACH SCHNAPPS	
BLUE MOON	NARRAGANSETT	NARRAGANSETT	NARRAGANSETT	NARRAGANSETT
BUD LIGHT	CHAIR 2 LIGHT IPA	BUD LIGHT	BUD LIGHT	BUD LIGHT
STELLA ARTOIS	SAM ADAMS SEASONAL	SAM ADAMS SEASONAL		SAM ADAMS SEASONAL
WHALER'S RISE APA	WHALER'S RISE APA	CORONA		CORONA
CHARDONNAY	VIDAL BLANC	PINOT GRIGIO	PINOT GRIGIO	PINOT GRIGIO
ROSÉ	GREAT WHITE	SAUVIGNON BLANC	CABERNET	SAUVIGNON BLANC
PINOT NOIR	GREAT WHITE ROSE	MERLOT		MERLOT
CABERNET	GEMINI RED	CABERNET		CABERNET
PROSECCO				

BRANDS/VARIETALS ARE
SUBJECT TO COMPARABLE
CHANGE



Bar Service Packages

OPEN BAR SERVICE INCLUDES CRYSTAL CUT DISPOSABLES

PRICED PER GUEST

	<u>1 HOUR</u>	<u>4 HOURS</u>	<u>4.5 HOURS</u>	<u>5 HOURS</u>
ELITE BAR	\$28	\$40	\$42	\$44
LOCAL BAR	\$26	\$36	\$38	\$40
PREMIUM BAR	\$24	\$34	\$36	\$38
VALUE BAR	\$20	\$30	\$32	\$34
BEER AND WINE BAR	\$19	\$28	\$30	\$31

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 & WATER BOTTLES	\$1.00		WINE	\$6.00 - \$9.00
BEERS	\$5.00 - \$6.00		MIXED DRINKS	\$8.00 - \$11.00

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

BRING YOUR OWN ALCOHOL | \$15

*(CATERER PROVIDES EVERYTHING ELSE**)*

** WE ARE REQUIRED, BY LAW AND INSURANCE, TO REMOVE ALL ALCOHOL AT THE END OF THE EVENT.

ARRANGEMENTS ARE TO BE MADE TO PICK IT UP ON THE MONDAY FOLLOWING.

UPGRADE OPTIONS:

GLASSWARE FOR ANY BAR SERVICE | \$5

AVAILABLE UNTIL DANCEFLOOR OPENS

ESPRESSO MARTINIS | \$8

DURING COCKTAIL HOUR ONLY

CHAMPAGNE TOAST | \$5

INCLUDES CHAMPAGNE FLUTES

WINE TOAST | \$5

INCLUDES WINE GLASSES

WINE SERVICE DURING DINNER WITH OPEN BAR PACKAGE | \$12

2 POURS, GLASSWARE INCLUDED

WINE SERVICE DURING DINNER WITH CASH BAR PACKAGE | \$16

2 POURS GLASSWARE INCLUDED

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

Additional Beverage Services

PRICED PER GUEST

DRINKS UPON ENTRANCE STATIONS:

LEMONADE & ICED TEA | \$3

A REFRESHING GLASS OF LEMONADE AND ICED TEA.

INFUSED WATER | \$3

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

WARM APPLE CIDER | \$4

A MUG OF WARM APPLE CIDER WITH A CINNAMON STICK.

HOT CHOCOLATE BAR | \$4

PEPPERMINT STICKS, CINNAMON, WHITE AND DARK CHOCOLATE CHIPS, MINI MARSHMALLOWS, WHIPPED CREAM, AND PUMPKIN SPICE, CARAMEL, IRISH CREAM & TOFFEE NUT SYRUPS TO ADD TO A CUP OF RICH COCOA.

TO COMPLEMENT YOUR BAR:

(PRICING BASED ON ADDING STATION TO **FULL OPEN** BAR SERVICE)

MARGARITAS

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

COCKTAIL HOUR | \$3

ENTIRE EVENT | \$5

SANGRIA

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

COCKTAIL HOUR | \$3

ENTIRE EVENT | \$5

COUPLE'S FEATURED DRINKS

PICK TWO COCKTAILS TO HAVE FEATURED:

BLUEBERRY VODKA AND LEMONADE, DARK AND STORMY, JOHN DALY, GIN AND SPARKLING GRAPEFRUIT JUICE, VODKA POMEGRANATE LEMONADE, PINEAPPLE MANGO RUM PUNCH, BLUE HAWAIIAN & BLACKBERRY WHISKEY LEMONADE.

COCKTAIL HOUR | \$2

ENTIRE EVENT | \$4

CRAFTED CANNED COCKTAILS

PICK TWO OPTIONS TO HAVE AVAILABLE AT YOUR BAR:

ASSORTED HIGH NOON, ASSORTED TRULY, ASSORTED WHITE CLAW, ASSORTED DOGFISH HEAD, ASSORTED CUTWATER, CORONA TROPICAL PUNCHES, ARIZONA SPIKED ICED TEA. LOYAL 9 LEMONADE & BACARDI RUM PUNCH

COCKTAIL HOUR | \$4

ENTIRE EVENT | \$6

(AVAILABILITY MAY VARY)



Wedding Specials

PRICED PER GUEST

MENU CARDS | \$2

PERSONALIZED MENU CARDS FOR EACH GUEST'S PLACE SETTING
WITH THE COUPLE'S NAME, DATE, VENUE & MENU SELECTION.
PRINTED ON WHITE PEARLIZED HEAVY CARDSTOCK PAPER IN OUR STANDARD FONTS.

BRIDAL SUITE PACKAGES

PACKAGES FOR YOUR BRIDAL PARTY WHILE YOU GET READY!
WE WILL PROVIDE TO YOU 1 1/2 - 2 HOURS PRIOR TO YOUR CEREMONY.
ONLY AVAILABLE IF CEREMONY AND DELIVERY ARE TO BE AT THE RECEPTION SITE.

GARDEN TEA | \$20

ASSORTED FINGER SANDWICHES
(CHICKEN SALAD, TUNA SALAD, TURKEY & CHEESE)
TRI-COLORED PASTA SALAD
CHEESE & CRACKERS
FRESH FRUIT TRAY
ASSORTED PASTRIES
LEMONADE & ICED TEA
(MINIMUM OF 6 PEOPLE)

THE CLASSICS | \$20

FRESH CUT CAESAR SALAD
TURKEY CLUB
CHICKEN CAESAR WRAP
CLASSIC BLT
RED BLISS POTATO SALAD
COOKIES & BROWNIES
ASSORTED SODA & WATER
(MINIMUM OF 6 PEOPLE)

OFF SEASON WEDDINGS

ENJOY A 10% DISCOUNT OFF OF YOUR BILL DURING THE MONTHS OF JANUARY OR FEBRUARY.
(OFFER IS NOT VALID TOWARD RENTALS, SOME DESSERT OPTIONS, LABOR, HOLIDAY RATES OR TAX.)

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.

