

Passed Hors D'oeuvres

Selection of 3 Choices - 12. per person || **Selection of 4 Choices** - 16. per person || **Selection of 5 Choices** - 20. per person-

Sesame Chicken

horseradish apricot glaze

Bacon Wrapped Scallops

maple bourbon glaze

Beef Wellington

horseradish aioli

Pigs in a Blanket

spicy ketchup, whole grain mustard

Short Rib & Potato Bite

cheddar cheese, chive, sour cream

Braised Meatballs

beef and pork, san marzano tomatoes, shaved parmesan

Caramelized Onion Puff Bite

apricot marmalade

Wild Mushroom Bruschetta

shallots, cream & brandy

Tomato & Avocado Bruschetta

fresh herbs, smoked tomato aioli

Caramelized Onion Bruschetta

ricotta, charred broccoli balsamic reduction

Mini Ricotta Calzone

pomodoro sauce

Prosciutto and Mozzarella Lollipop

roasted red pepper coulis

Seared Tuna

coriander & brown sugar crusted, crispy rice, sweet soy

Pretzel & Pastrami Bite

swiss cheese, thousand island

White Truffle & Parmesan Arancini

roasted garlic aioli

Tuna Poke Bites

crispy wonton, local vegetables, sweet chili garlic soy

Mini Crab Cakes

smoked tomato & aleppo pepper aioli



Stationary Displays

pricing is per person

Buffalo Chicken Dip 5.

local tortilla chips

Spinach & Artichoke Dip 5.

local tortilla chips

Nacho Display 5.

pulled pork, guacamole, pickled jalapeno, tomatoes,
cilantro, scallion, pepper jack cheese, sour cream

Crudite Display 5.

assorted vegetables & cheeses, buttermilk & fresh herb dip

Sticky Wings 6.

gochujang glaze, sesame seeds, togarashi ranch

Clam Cake & Chowder 7.

mini clam cakes, new england clam chowder

Antipasto Station 11.

imported meats, provolone, marinated house roasted vegetables, crostini

Assorted Flatbreads 8.

chef's seasonal selections

Sliders 8.

-select two -

Crispy Chicken - shaved lettuce, smoked tomato aleppo pepper aioli

Burger - cheddar, diced onion, secret sauce

Pulled Pork - caramelized onions

Lobster - shaved lettuce, fine herb aioli, brioche +4. per person

Rhode Island Stuffies 2.50 (per piece)

local top neck clams, chourico stuffing

Shrimp Cocktail 3.50 (per piece)

house cocktail sauce, lemon



Cocktail Reception

39. per person

PASSED HORS D'OEUVRES

- select four -

Sesame Chicken

horseradish apricot glaze

Bacon Wrapped Scallops

maple bourbon glaze

Beef Wellington

horseradish aioli

Pigs in a Blanket

spicy ketchup, whole grain mustard

Short Rib & Potato Bite

cheddar cheese, chive, sour cream

Braised Meatballs

beef and pork, san marzano tomatoes, shaved parmesan

Caramelized Onion Puff Bite

apricot marmalade

Wild Mushroom Bruschetta

shallots, cream & brandy

Tomato & Avocado Bruschetta

fresh herbs, smoked tomato aioli

Caramelized Onion Bruschetta

ricotta, charred broccoli balsamic reduction

Mini Ricotta Calzone

pomodoro sauce

Prosciutto and Mozzarella Lollipop

roasted red pepper coulis

Seared Tuna

coriander & brown sugar crusted, crispy rice, sweet soy

Pretzel & Pastrami Bite

swiss cheese, thousand island

White Truffle & Parmesan Arancini

roasted garlic aioli

Tuna Poke Bites

crispy wonton, local vegetables, sweet chili garlic soy

Mini Crab Cakes

smoked tomato & aleppo pepper aioli



Cocktail Reception

continued...

STATIONARY DISPLAYS

- select three -

Buffalo Chicken Dip

local tortilla chips

Spinach & Artichoke Dip

local tortilla chips

Nacho Display

pulled pork, guacamole, pickled jalapeno, tomatoes, cilantro, scallion, pepper jack cheese, sour cream

Sticky Wings

gochujang glaze, sesame seeds, togarashi ranch

Crudite Display

assorted vegetables and cheeses, buttermilk and fresh herb dip

Antipasto Station

imported meats, provolone, marinated house roasted vegetables, crostini

Clam Cake & Chowder

mini clam cakes, new england clam chowder

SLIDERS

- select two -

Crispy Chicken

shaved lettuce, smoked tomato aleppo pepper aioli

Burger

cheddar, diced onion, secret sauce

Pulled Pork

caramelized onions

Lobster 4. per person

shaved lettuce, fine herb aioli, brioche

DESSERT DISPLAY

Cookies || Assorted Mini Pastries || Brownies

served with coffee & tea

ADD ON

Shrimp Cocktail 3.50 per piece
house cocktail sauce, lemon

Rhode Island Stuffies 2.50 per piece
local top neck clams, chourico stuffing



Plated Breakfast

25. per person

Assorted Breakfast Breads

FIRST COURSE

– select one –

Seasonal Fruit Cup

Parfait

yogurt, local granola

SECOND COURSE

Challah French Toast

Scrambled Eggs

Sausage Links

Home Fries

Bacon

served with coffee & tea

DESSERT

supplemental charge 5.

Baileys Espresso Cake

Limoncello Mascarpone Cake

Chocolate Raspberry Dome



Brunch Buffet

28. per person

Assorted Breakfast Breads

Seasonal Fruit

Bacon

Scrambled Eggs

Challah French Toast

Chicken Marsala

local wild mushrooms, marsala demi-glace

Rigatoni

house-made sausage, pink sauce, fresh herbs, ricotta dollop

- salad choice of -

Caesar Salad

anchovy-parmesan dressing, focaccia croutons

House Greens

arcadia greens, cucumbers, red onions, carrots, grape tomatoes, balsamic vinaigrette

served with coffee & tea

ENHANCEMENTS

Chopped Cobb Salad 3. per person

romaine iceberg, bacon, egg, tomato, avocado,
great hill blue cheese, whole grain mustard sherry vinaigrette

Farro & Grilled Vegetable Salad 3. per person

baby greens, wood grilled vegetables, tomatoes,
feta cheese, citrus vinaigrette, toasted pistachios

Shrimp Cocktail 3.50 per piece

house cocktail sauce, lemon

Crudit  Display 5. per person

assorted vegetables & cheeses, buttermilk & fresh herb dip

Antipasto Board 11. per person

imported meats, domestic and imported cheeses, marinated house roasted vegetables, crostini

Crostini & Lox 12. per person

chive cream cheese, diced red onion, capers, fresh grated horseradish, hard-boiled egg, lemon

DESSERT DISPLAY

supplemental charge 5.

Cookies || Assorted Mini Pastries || Brownies



Two Course Plated Lunch

25. per person

FIRST COURSE

- select two -

Chef's Seasonal Soup

New England Clam Chowder

Caesar Salad

anchovy-parmesan dressing, focaccia croutons, shaved parmesan

House Greens

arcadia greens, cucumbers, red onion, carrots, grape tomatoes, balsamic vinaigrette

Farro and Grilled Vegetable Salad 3. per person

baby greens, wood grilled vegetables, tomatoes, feta cheese, citrus vinaigrette, toasted pistachios

SECOND COURSE

- select three -

Turkey Sandwich

lettuce, tomato, swiss cheese, watercress pesto aioli, ciabatta, kettle chips

Chimichurri Chicken Sandwich

bacon, guacamole, pepper jack cheese, caramelized onions, smoked tomato & aleppo pepper aioli, ciabatta, kettle chips

Cobb Salad with Grilled Chicken

romaine, iceberg, bacon, egg, tomato, avocado, great hill blue cheese, whole grain mustard sherry vinaigrette

Rigatoni

house-made sausage, pink sauce, fresh herbs, ricotta dollop

Grilled Atlantic Salmon

red lentil dahl, sauteed baby greens, crispy potato, smoked tomato basil butter

Prime Rib Sandwich 3. per person

caramelized onions, roasted peppers, cheddar cheese, horseradish aioli, french roll, kettle chips

Lobster Roll 4. per person

fine herb aioli, lettuce, brioche bun, kettle chips

served with coffee & tea

DESSERT

supplemental charge \$5

Chocolate Raspberry Dome || Limoncello Mascarpone Cake
Baileys Espresso Cake



Buffet Luncheon

27. per person

STARTER

- select two -

Kettle Chips

hand cut, sea salt

Caesar Salad

anchovy-parmesan dressing, focaccia croutons

House Greens

arcadia greens, cucumbers, red onions, carrots, grape tomatoes, balsamic vinaigrette

Orzo Salad

cherry tomatoes, cucumbers, kalamata olives, feta cheese, citrus vinaigrette

Farro & Grilled Vegetable Salad 3. per person

baby greens, wood grilled vegetables, tomatoes, feta cheese, citrus vinaigrette, toasted pistachios

Chopped Cobb Salad 3. per person

romaine, iceberg, bacon, egg, tomato, avocado, great hill blue cheese, whole grain mustard sherry vinaigrette

Sliced Cucumber & Tomato Salad 3. per person

fresh basil, evoo, saba, sea salt

ENTREES

- select three -

Turkey Sandwich

shaved lettuce, tomato, swiss cheese

Chicken Pesto Wrap

grilled chicken, pesto, baby watercress, roasted red peppers, fresh mozzarella

Sausage & Rabe Sandwich

wood grilled sausage, peppers, onions, rabe, roasted garlic aioli

Vegetable Wrap

julienne vegetables, smoked mozzarella, harissa hummus, roasted garlic parmesan aioli

Shaved Prime Rib Sandwich 3. per person

caramelized onions, roasted peppers, horseradish aioli, cheddar cheese

Imported Italian Cold Cut 3. per person

milano salami, capicola, mortadella, olive relish, shaved lettuce, evoo, red wine vinegar

Lobster Salad 4. per person

fine herb aioli, shaved lettuce

DESSERT DISPLAY

Cookies || Assorted Mini Pastries || Brownies

served with coffee & tea



Three Course Plated Dinner

35. per person

FIRST COURSE

- select two -

Chef's Seasonal Soup

New England Clam Chowder

Caesar Salad

anchovy-parmesan dressing, focaccia croutons, shaved parmesan

House Greens

arcadia greens, cucumbers, red onion, carrots, grape tomatoes, balsamic vinaigrette

Chopped Cobb Salad 3. per person

romaine, iceberg, bacon, egg, tomato, avocado, great hill blue cheese, whole grain mustard sherry vinaigrette

Farro and Grilled Vegetable Salad 3. per person

baby greens, wood grilled vegetables, tomatoes, feta cheese, citrus vinaigrette, toasted pistachios

Wood Grilled RI Mushroom Bruschetta 3. per person

local mushrooms, fresh herbs, smoked mozzarella, sour dough

SECOND COURSE

- select three -

Rigatoni

house-made sausage, pink sauce, fresh herbs, ricotta dollop

Atlantic Salmon

red lentil dahl, sauteed baby greens, crispy potato, smoked tomato basil butter

Pork Tenderloin

seasonal compote, wood grilled vegetables, roasted baby potatoes, stone fruit glaze

Half Roasted Chicken

wood grilled vegetables, roasted baby potatoes, chimichurri, smoked tomato & aleppo pepper aioli

Beef Short Rib 7. per person

slow braised, vegetables & san marzano tomatoes, mashed potatoes, wood grilled vegetables

Grilled Shrimp 8. per person

saffron parmesan risotto, baby arugula, bell pepper, carrot reduction

7 oz. Filet Mignon 9. per person

wood grilled vegetables, roasted baby potatoes, chimichurri, house steak sauce

DESSERT

Baileys Espresso Cake
Limoncello Mascarpone Cake
Chocolate Raspberry Dome

served with coffee & tea



Buffet Dinner

Selection of 2 Entrees – 40. per person || Selection of 3 Entrees – 44. per person

STARTER

– select one –

Chef's Seasonal Soup

New England Clam Chowder

Caesar Salad

anchovy-parmesan dressing, focaccia croutons

House Greens

arcadia greens, cucumbers, red onions, carrots, grape tomatoes, balsamic vinaigrette

Chopped Cobb Salad 3. per person

romaine, iceberg, bacon, egg, tomato, avocado, great hill blue cheese, whole grain mustard sherry vinaigrette

Farro & Grilled Vegetable Salad 3. per person

baby greens, wood grilled vegetables, tomatoes, feta cheese, citrus vinaigrette, toasted pistachios

ENTREES

– select two or three –

Rigatoni

house-made sausage, pink sauce, fresh herbs, ricotta dollop

Chicken Parmesan

pomodoro sauce, whole milk mozzarella, parmesan

Chicken Marsala

local wild mushrooms, marsala demi-glace

Atlantic Salmon

smoked tomato basil butter

Crab Stuffed Sole

apricot & lemon butter sauce

Brown Sugar Brined Pork Tenderloin

seasonal compote, stone fruit glaze

Slow Braised Beef Short Rib 4. per person

slow braised, vegetables & san marzano tomatoes

SIDES

– select two –

Herb Roasted Potatoes

Wood Grilled Vegetables

Leek & Gruyere Potato Gratin

DESSERT DISPLAY

Cookies || Assorted Mini Pastries || Brownies

served with coffee & tea

