



21 Atwells Ave
Providence RI 02903

2026-2027 Catering Menu

BREAKFAST PLATED

Includes Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea.
Assorted Juices and Bottled Water Available on Consumption.

French Toast | \$25.00 per person

Challah Bread French Toast with Maple Syrup,

Applewood Smoked Bacon or Breakfast Sausage and Seasonal Berries

Traditional Breakfast | \$29.00 per person

Scrambled Eggs with Fresh Herbs and Cheddar Cheese

Applewood Smoked Bacon or Breakfast Sausage

Breakfast Home Fried Potatoes, and Breakfast Pastry

Garden Omelet Plate | \$29.00 per person

Omelet with Spinach, Mushrooms, Onions, Tomatoes, and Cheddar Cheese

Served with Breakfast Home Fried Potatoes and Seasonal Sliced Fruit.

BREAKFAST BUFFETS

Includes Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea.
Assorted Juices and Bottled Water Available on Consumption.

Morning Bliss | \$25.00 per person

Fresh Sliced Fruit Platter with Seasonal Berries

A Selection of Breakfast Danish, Croissants, Muffins, Preserves, and Butter

Assorted Bagels and Cream Cheese

Healthy Start | \$29.00 per person

Fresh Sliced Fruit Platter with Seasonal Berries

Build Your Own Yogurt Parfaits

Plain Low Fat Yogurt, Granola, Assorted Berries and Fruit

Old Fashioned Oatmeal with Brown Sugar and Raisins

Whole Grain Muffins, Low Fat Pastries

Preserves, Butter, and Peanut Butter

All American Breakfast | \$34.00 per person

Seasonal Sliced Fresh Fruit

Assorted House Baked Breakfast Danish, Muffins, Croissants, Preserves, and Butter

Scrambled Eggs

Applewood Smoked Bacon or Breakfast Sausage

Breakfast Home Fried Potatoes

The Atwells Breakfast | \$39.00 per person

Seasonal Sliced Fresh Fruit

Assorted House Baked Breakfast Danish, Muffins, Croissants, Preserves, and Butter

Individual Yogurt Parfaits

Assorted French Toast or Pancakes with Whipped Cream and Maple Syrup

Scrambled Eggs

Applewood Smoked Bacon or Breakfast Sausage

Breakfast Home Fried Potatoes

All Food and Beverage Subject to 23% Taxable Service Charge and 8.0 % State and Local Sales Tax
A surcharge of \$150.00 will apply for less than 10 guests.

BREAKFAST STATIONS

A Chef Attendant Fee of \$150.00 will be charged to all action stations.
Serves 25 guests, minimum (1) Attendant per 50 Guests.

French Toast \$14.00 per person

Toppings include Sliced Strawberries, Shaved Chocolate, Fresh Berries, Whipped Cream Whipped Dairy Butter and Warm Maple Syrup, Seasonally Infused Syrups.

Waffle Station \$15.00 per person

Made to order Belgian waffles.

Toppings include Sliced Strawberries, Shaved Chocolate, Fresh Berries, Whipped Cream, Whipped Dairy Butter, and Warm Maple Syrup, Seasonally Infused Syrups.

Omelet Station \$17.00 per person

Made to order omelets with assorted mix-ins and cheese.

Mix-ins include but are not limited to the following:

Ham, Bacon, Sausage, Spinach, Mushrooms, Tomatoes, Onions, Peppers, Jalapeno, Olives, Cheddar Cheese, and Mozzarella Cheese.

Breakfast Sandwiches- Made to Order \$18.00 per person

Served on English Muffin, Bagel, Whole Wheat Bread or Tortilla Wrap.

Made to order eggs (Add Egg Whites +\$2)

Choice of Protein: Sausage OR Smoked Bacon

(add Beyond Sausage +\$2)

Served with assorted cheeses, chef's choice of vegetable add-ins and toppings.

Avocado Toast Station \$20.00 per person

Build your perfect avocado toast with a variety of fresh toppings, spreads, and seasonings on assorted toasted bread.

BREAKFAST ENHANCEMENTS

Add to any Buffets or plated meal.

Yogurt Parfait Bar **\$8.00 each**

Plain Low-Fat Yogurt

Granola Topping

Assorted Berries and Fruit

Assorted Breakfast Sandwiches **\$9.00 each**

- Ham, Egg, and Cheese
- Bacon, Egg, and Cheese
- Classic Egg and Cheese
- Sausage, Egg, and Cheddar Cheese
- Bacon, Egg, Lettuce, Tomato, and Avocado

Served on your choice of bread

English Muffin, Bagel, Croissant, or Buttermilk Biscuit.

À la Carte Items

Whole Fresh Fruit—**\$4.00 each**

Granola Bars—**\$6.00 each**

Individual Greek Yogurt— **\$6.00 each**

Breakfast Breads- Banana, Marble and Cranberry— **\$30.00 each**

Assorted Breakfast Pastries—**\$45.00 per dozen**

Assorted Bagels—**\$54.00 per dozen**

served with butter, cream cheese, and preserves

Gluten Free Muffins and Pastries—**\$55.00 per dozen**

Breakfast Sausage or Applewood Bacon — **\$6.00 per person**

Breakfast Home Fried Potatoes—**\$4.00 per person**

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Beverages

All Day Beverage Service

Fresh Brewed Coffee, Decaffeinated Coffee and Hot Teas

Assorted Soda & Bottled Water

4 Hour Service - **\$15 per person**

8 hour service - **\$23 per person**

À la Carte Beverages

Regular Coffee, Decaffeinated Coffee, and Hot Teas | **\$60.00 Per gallon**

Starbucks Pike Place Coffee, Decaf, Assorted Herbal Teas | **\$65.00 Per gallon**

Unsweetened or Sweet Iced Tea | **\$50.00 Per gallon**

Orange, Cranberry, Apple, Vegetable or Lemonade Juices | **\$25 Per Carafe—Serves 8**

Bottled Water & Canned Sodas | **\$5.00 Each**

Individual Orange, Cranberry, Apple, Vegetable Juices | **\$5.00 Each**

Individual Skim, 2% or Whole Milk | **\$5.00 Each**

Assorted 'Naked' Bottled Juices | **\$5.00 Each**

Lunch Buffets

All lunch Buffets include freshly brewed iced tea.

GRAB 'N GO BOX LUNCH **\$30.00 each**

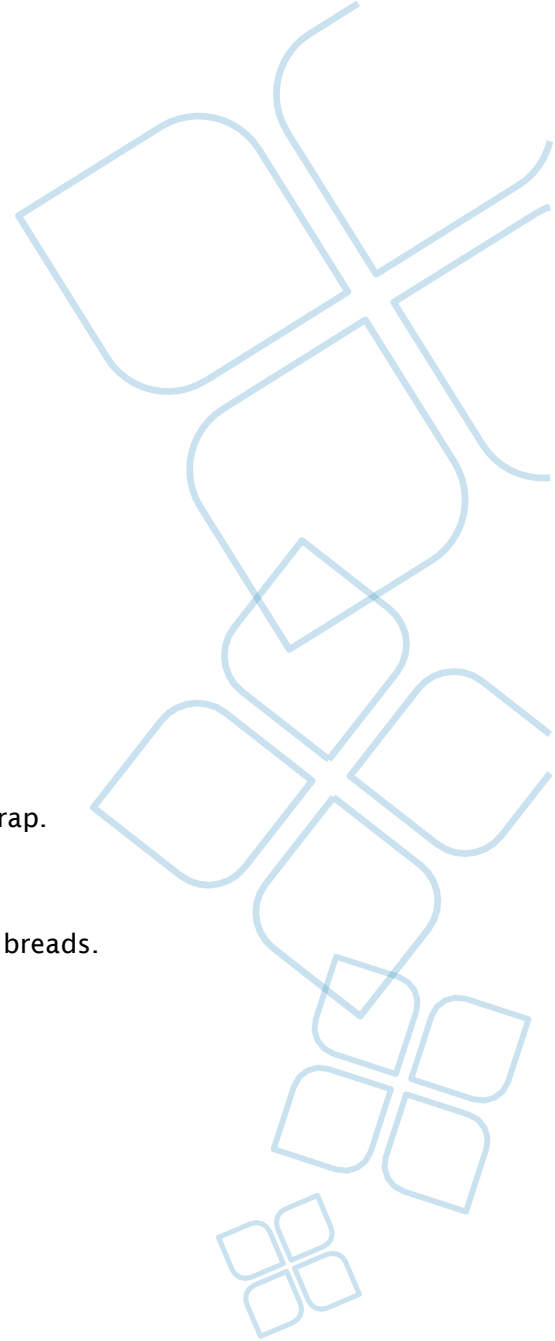
Sandwiches: (Select 3)

- **Honey Cured Ham with Swiss**
with Whole Grain Mustard on an Onion Roll.
- **Shaved Roast Beef with Cheddar**
with horseradish cream sauce on a Pretzel Roll.
- **Grilled Vegetables** served with Avocado Cream in a Spinach Wrap.
- **Oven Roasted Turkey**
with Bacon, Lettuce, and Tomato with garlic aioli on multigrain breads.

Includes a Bag of Kettle Chips, House Made Pasta Salad,

Chocolate Chip Cookie, Whole Fresh Fruit and Bottled Water

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Lunch Buffets (Continued)

All lunch Buffets include freshly brewed iced tea

BUILD YOUR OWN SANDWICH LUNCH \$36.00 per person

Mixed Green Salad,
Cucumbers, Red Onion, Cherry Tomatoes, & Assorted Dressings

Macaroni Salad

Sandwiches: (Select 3)

- Shaved Roast Beef
- Sliced Roasted Breast of Turkey
- Honey Cured Ham
- Chicken Salad
- Tuna Salad
- Grilled Vegetables

Served With Swiss, Sharp Cheddar, Provolone, Sliced Tomatoes,

Red Onions, Lettuce, and Pickles

Assorted Breads, Rolls, and Wraps.

House Made Kettle Chips,

Fresh Baked Assorted Cookies & Brownies

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A surcharge of \$150.00 will apply for less than 10 guests.

Lunch Buffets (Continued)

All lunch Buffets include freshly brewed iced tea

Buffets under 10 guests will receive an additional fee of \$150.00 plus service charge and tax.

DOWNTOWN DELI LUNCH **\$40.00 per person**

Mixed Green Salad,

Cucumbers, Red Onion, Cherry Tomatoes, & Assorted Dressings

Sandwiches: (Select 3)

- Warm Ham and Cheese on a Pretzel Roll
- French Dip Steak Sandwich on a Hoagie Roll
- Grilled Vegetable Wrap with Balsamic Vinegar
- Turkey B.L.T. on a Multigrain
- Grilled Cuban
- Chicken Caprese Panini on Sourdough
- Classic Caprese Panini on Sourdough

Served with Macaroni Salad or Potato Salad

House Made Kettle Chips

Chef's Choice of Dessert.

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Lunch Buffets (Continued)

All lunch Buffets include freshly brewed iced tea
Buffets under 10 guests will receive an additional fee of
\$150.00 plus service charge and tax.

Fiesta Lunch **\$38.00 per person**

Black Bean Tortilla Soup with Chopped Cilantro

Spanish Rice

Seasoned Black Beans

Marinated Grilled Chicken & Cilantro Lime Grilled Flank Steak

Grilled Onions and Peppers

Pico de Gallo, Cheddar Cheese, Guacamole, Shredded Lettuce,

Sliced Onion, Salsa and Sour Cream

Warm Corn and Flour Tortillas

Cinnamon Churros

Southern Hospitality **\$40.00 per person**

Field Greens Salad with Seasonal Vegetables and Assorted Dressings

Corn on the Cob

Mac and Cheese

Slow Roasted Pulled Pork

Buttermilk Fried Chicken

House Made Biscuits and Honey Butter

Assorted Pies

Continued on the Next Page

Lunch Buffets (Continued)

All lunch Buffets include freshly brewed iced tea.

Buffets under 10 guests will receive an additional fee of \$150.00 plus service charge and tax.

Rhode Island Coastline Buffets | \$42.00 per person

New England Clam Chowder

Boston Bibb Lettuce, Blue Cheese, Roasted Red Peppers
and Honey Lemon Vinaigrette

Baked New England Scrod

Grilled Chicken with Cranberry Lemon Jus

Grilled Seasonal Vegetables with Balsamic Glaze
Roasted Fingerling Potatoes
Assorted Mini Italian Desserts

Federal Hill Italian Buffets | \$40.00 per person

Italian Garden Vegetable Soup

Caprese Salad with Fresh Basil, EVOO, Balsamic Tossed Caesar Salad

Chicken Marsala

Penne Pasta with Marinara

Oven Roasted Fresh Seasonal Vegetables

Garlic and Rosemary Focaccia
Assorted Mini Italian Desserts

The Gourmet | \$48.00 per person

Chilled Grilled Seasonal Vegetable Platter

Red Bliss Potato Salad with Fresh Chives

Chilled Spice Rubbed Beef Tenderloin

Caramelized Vidalia Onion Relish on a Bed of Barley

Chilled Grilled Chicken Breast, Stewed Lentils, and Fruit Relish

Miniature Fruit Tarts and Pastries

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All Food and Beverage Subject to 23% Taxable Service Charge and 8.0 % State and Local Sales Tax
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Plated Lunches

All plated lunches are served with freshly brewed iced tea.

Salad Selection (Choice of 1)

Field Green Salad

Mixed Tender Greens with Sliced Cucumber,
Grape Tomatoes, Julienne Carrots, and Sweet Onions.
Served with White Balsamic Vinaigrette Dressing

Caesar Salad

Fresh Whole Leaves of Romaine Lettuce, Shaved Parmesan Reggiano Sourdough Crostini.
Served with Caesar Dressing

Baby Wedge Salad +\$3.00 per person

Crisp Wedge of Iceberg Lettuce with Crumbled Gorgonzola,
Heirloom Tomato, Bacon and Chives. Served with Bleu Cheese Dressing

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All Food and Beverage Subject to 23% Taxable Service Charge and 8.0 % State and Local Sales Tax
A surcharge of \$150.00 will apply for less than 10 guests.

Plated Lunches (Continued)

All plated lunches are served with freshly brewed iced tea.

Entrées (Choice of 2)

Pricing for all plates is set by highest prevailing price.

- **Pasta Primavera \$32.00 per plate**
Penne Pasta with Seasonal vegetables in Olive Oil and Garlic
- **Roasted Pork Tenderloin \$34.00 per plate**
Red Onion Marmalade & Port Wine Reduction
- **Chicken Classics \$34.00 per plate**
Parmesan, Teriyaki, Marsala, Picatta, or Garlic Rosemary
- **Local New England Scrod \$34.00 per plate**
Lemon & Garlic Butter Crust
- **Grilled Salmon Dill Butter \$36.00 per plate**
Sweet Apple & Fennel Slaw
- **Grilled Sirloin Steak \$38.00 per plate**
Served with a Chimichurri Sauce
- **Braised Short Ribs \$38.00 per plate**
Red Wine Mushroom Gravy,

Accompaniments

STARCHES (Select 1)

- Herb Whipped Red Bliss Potatoes
- Asiago Herb Roast Fingerling Potatoes
- Whipped Sweet Potatoes
- Warm Garlic & Lemon Couscous
- Herbed Rice Pilaf
- Jasmine Rice

VEGETABLES (Select 1)

- Seasonal Vegetable Medley
- Honey Roasted Heirloom Carrots
- Lemon & Garlic Grilled Asparagus
- Roasted Garlic Broccolini
- Roasted Baby Squashes (+\$2 pp)

DESSERTS (Select 1)

- Flourless Chocolate Cake
- New York Cheese Cake,
- Seasonal Berry Compote Classic
- Strawberry Shortcake

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AM Breaks

All Breaks served with Assorted Coca Cola Products, Bottled Water, Freshly Brewed Regular and Decaf Coffee, and Hot Teas.

Morning Break | **\$15.00 per person**

Chef's Selections of Breakfast Pastries, Breads, and Muffins
With Whipped Butter & Preserves
\$15 per person

Morning Pickup | **\$16.00 per person**

Assorted Granola Bars, Whole Fresh Fruit, and Yogurt Parfaits

Assorted Bagel Break | **\$16.00 per person**

Served with cream cheese, fresh whipped butter and peanut butter.
Toppings include: Fresh fruit, everything bagel seasoning, onion, tomato, arugula, and chopped bacon.

PM Breaks

All Breaks served with Assorted Coca Cola Products, Bottled Water, Freshly Brewed Regular and Decaf Coffee, and Hot Teas.

Snack Break | **\$16.00 per person**

House Baked Cookies & Brownies, Assorted Potato Chips, and Whole Fresh Fruit.

Healthy Snack | **\$16.00 per person**

Crudit  Display with Seasonal Fruits and Vegetables. Served with Crackers and Sour Cream Vegetable Dip.

Chips and Dips | **\$16.00 per person**

Chips will Include: Kettle Chips, Bagel Chips, and Pita Chips
Dips will include Hummus and Caramelized Onion Dip

Reception- Passed Hors d'oeuvres

All Hors d'oeuvres are sold per piece.

A minimum of 25 piece per type must be ordered.

Beef Wellington \$5.00 per piece

Vegetable Spring Rolls \$4.50 per piece

Spanakopita \$4.50 per piece

Chicken Satay with Peanut Sauce \$5.00 per piece

Arancini with Marinara Sauce & Basil Pesto \$5.00 per piece

Spinach Artichoke Rounds \$4.50 per piece

Cheesesteak Eggrolls with Spicy Ketchup \$5.00 per piece

Grilled Cheese & Tomato Bisque Shooter \$5.00 per piece

Asparagus Wrapped in Prosciutto \$5.00 per piece

Prosciutto and Pear with Gorgonzola Truffle Crostini \$5.00 per piece

Tomato, Mozzarella, and Basil Skewers \$4.50 per piece

Shrimp Cocktail Shooter \$4.50 per piece

Mini BLT Bites \$4.50 per piece

Chilled Pesto Tortellini Skewers \$4.50 per piece

Cucumber and Smoked Salmon Bites \$5.50 per piece

Beef Tenderloin Crostinis' with Horseradish Cream Sauce \$5.50 per piece

Scallops Wrapped in Bacon \$5.50 per piece

Stuffed Mushrooms \$4.50 per piece

Baked Brie and Raspberry Phyllo Cups \$4.50 per piece

Miniature Pigs in a Blanket \$5.00 per piece

Surf and Turf Skewers \$6.00 per piece

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Reception- Displays

Fresh Crudité Display | \$16.00 per person

Raw vegetables, sliced fruit, domestic cheeses, and assorted dipping sauces.
Served with assorted crackers.

Artisanal Cheese Display | \$19.00 per person

Chef's selected imported and domestic cheeses, fresh fruit, assorted berries and grapes. Accompanied by fresh fig, jams, and honeycomb.
Served with bread and crackers.

Antipasto Display | \$20.00 per person

Prosciutto, capicola, salami, fresh mozzarella, cubed provolone cheese, cherry tomatoes, artichoke hearts, black olives, pepperoncini, stuffed cherry peppers, roasted red peppers and marinated mushrooms.
Served with mixed greens, olive oil balsamic vinegar, and garlic bread.

The Bakery | \$18.00 per person

Chef's grand selection of assorted cakes, tortes and confections.

Charcuterie Display | \$24.00 per person

Domestic & imported cheeses, cured Italian meats, pickled vegetables spreads, dried fruits, strawberries and grapes, assorted nuts, and honeycomb.
Served with crostini and crackers.

Reception- Stations

A Chef Attendant Fee of \$150.00 will be charged to all action stations.
Serves 25 guests, minimum (1) Attendant per 50 Guests.

Farmer's Market Salad Station | \$12.00 per person

Crisp Romaine Lettuce and Mixed Greens.

Served with Assorted Toppings: Cherry Tomato, Roasted Corn, Sliced Cucumber, Radish, Crispy Tortilla Strips, Parmesan Cheese, and Feta Cheese. Served with Assorted Dressings.

Mashed Potato or Baked Potato Bar | \$16.00 per person

Choice of Yukon Gold Potatoes or Sweet Potatoes.

Served with assorted toppings: Bacon, Butter, Sour Cream, Chives, Brown Gravy, Sautéed Mushrooms, Sundried Tomatoes, Jalapenos, Cheddar Cheese, Fried Onion Straws, Parmesan Cheese, Cinnamon Butter, Brown Sugar, Candied Pecans, and Marshmallows.

Served with Assorted Rolls and Whipped Butter.

Risotto Station | \$16.00 per person

Wild Mushroom Risotto
Classic Parmesan Risotto
Asparagus and Lemon Risotto

Add a Protein to Your Risotto Station:

Grilled Chicken (+3/pp), Italian Sausage (+3/pp),

Grilled Shrimp (+6/pp), or Grilled Steak Tips (+8/pp)

Served with Assorted Roll and Whipped Butter

Mac and Cheese Station | \$18.00 per person

Homestyle macaroni and cheese.

Served with assorted toppings: Bacon, green onion, buffalo sauce, BBQ sauce, blue cheese crumbles, diced chicken, sauteed mushrooms, and caramelized onions.

Served with Assorted Rolls and Whipped Butter.

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Reception- Stations (Continued)

A Chef Attendant Fee of \$150.00 will be charged to all action stations.
Serves 25 guests, minimum (1) Attendant per 50 Guests.

Interactive Pasta Station | \$18.00 per person

Pasta (Choose 2)

Penne, farfalle, cavatappi, or cheese tortellini (+2pp)

Sauce (Choose 3)

Classic marinara, pink vodka, alfredo, Bolognese, nut free pesto,
Aglio Cacio e Pepe, or mushroom cream sauce

Accompanied By Assorted Mix-Ins

Sundried tomatoes, mushrooms, broccoli, roasted garlic, bell peppers,
zucchini, olives, caramelized onions, spinach, cherry tomatoes, peas, asparagus,
mozzarella cheese, shredded parmesan cheese, and grated parmesan cheese.
Served with Assorted Rolls and Whipped Butter

Kabob Station | \$28.00 per person

Grilled Beef Teriyaki Skewers

Fresh Herb Chicken Skewers

Grilled Shrimp Skewers

Sauteed Vegetables

Confetti Rice

Reception- Carving Stations

A Chef Attendant Fee of \$150.00 will be charged to all action stations.
Serves 25 guests, minimum (1) Attendant per 50 Guests.

STUFFED ROASTED PORK LOIN | \$30.00 per person

Stuffed with Pecans, Craisins and Granny Smith Apples
and served with Cranberry Demi-Glace

MAPLE GLAZED VIRGINA HAM | \$30.00 per person

Served with Whole Grain Mustard

HERB ROASTED TURKEY | \$35.00 per person

Served with Cranberry Compote and Turkey Gravy

ROAST TENDERLOIN OF BEEF | \$50.00 per person

Served with Mushroom Demi Glace and Horseradish Cream Sauce

HERB & SEA SALT CRUSTED PRIME RIB | \$50.00 per person

Served Port Wine Reduction and Horseradish Cream Sauce.

Carving stations are served with assorted rolls and whipped butter.

Accompaniments| +\$4.00 per person

- Roasted Broccoli
- Sauteed Vegetable Medley
- Roasted Brussel Sprouts
- Grilled Asparagus with Lemon
- Grilled Zucchini and Summer Squash
- Roasted Carrots with Honey and Thyme
- Roasted Cauliflower with Garlic

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A surcharge of \$150.00 will apply for less than 10 guests.

Dinner Menu- Plated Entrées

Three course meal selection, accompanied by freshly baked dinner rolls & whipped butter. Served with regular and decaffeinated coffee and hot tea.

Starters (Choose 1 Soup or Salad)

Add an additional starter for \$5 per person.

Soup: (Select 1)

French Onion

Topped with melted cheese,
Served with a crispy parmesan crostini.

Classic Italian Wedding Soup

New England Clam Chowder

Tomato Bisque

OR

Salad: (Select 1)

Traditional Mixed Green Salad

with Tomatoes, Cucumber, Red Onions, and Topped with Balsamic Dressing

Classic Caesar Salad

With Croutons, Shaved Parmesan Cheese, Tossed in Caesar Dressing

Caprese Salad

Fresh tomatoes, thick-sliced mozzarella cheese, basil
and a homemade balsamic vinaigrette

Spinach Salad

Goat cheese, dried cranberry, and candied walnuts.
Served with a sherry vinaigrette dressing

Arugula Salad

Arugula with pine nuts, gorgonzola, and pears. Served with white balsamic vinaigrette

Chopped Kale and Romaine **+\$3.00 per person**

Granny smith apples, almonds, goat cheese, raisins, and dressed in a white balsamic vinaigrette.

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Dinner Menu- Plated Entrées

Three course meal selection, accompanied by freshly baked dinner rolls & whipped butter. Served with regular and decaffeinated coffee and hot tea.

Entrées (Choose 2)

(Additional Entrée +\$5 per person)

Highest Price Prevails for Plated Protein Choice.

Poultry

Chicken Classics | \$44.00 per person

A tender, pan-seared chicken breast.

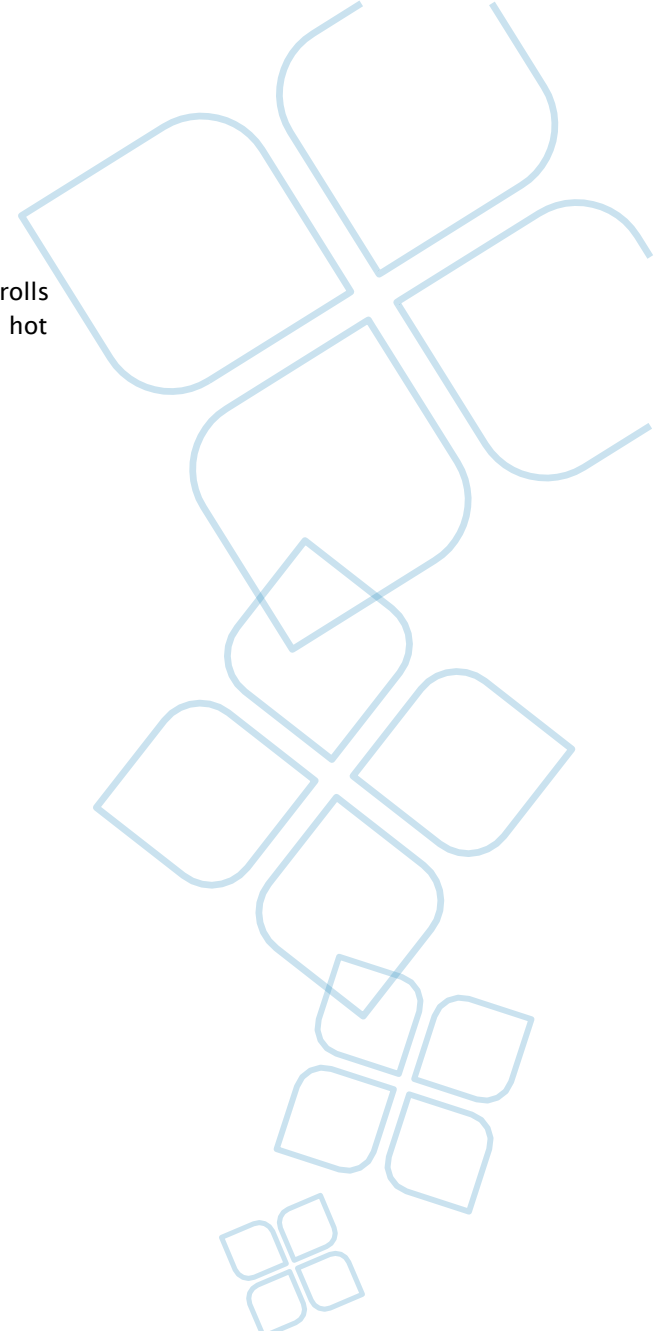
Served with your choice of Marsala, Piccata, or Parmesan

Chicken Francaise | \$46.00 per person

Chicken breast dipped in egg batter and draped with a lemon and white wine sauce.

Stuffed Chicken | \$48.00 per person

Tender chicken stuffed with prosciutto, brie, and spinach,
Served with a sweet garlic and Marsala sauce.



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Dinner Menu- Plated Entrées (Continued)

Three course meal selection, accompanied by freshly baked dinner rolls & whipped butter. Served with regular and decaffeinated coffee and hot tea.

Entrées (Choose 2)

(Additional Entrée +\$5 per person)

Highest Price Prevails for Plated Protein Choice

Pork

Cider Brined Pork Chop |\$44.00 per person|

A juicy pork chop brined in apple cider, then grilled to perfection for a perfect balance of sweet and savory flavors.

Stuffed Pork Tenderloin |\$48.00 per person|

Stuffed with a savory blend of herbs, garlic, and breadcrumbs, seared to perfection and finished with a rich pan sauce.

Seafood

New England Baked White Fish |\$45.00 per person|

Baked and topped with a buttery cracker crumb topping.

Baked Salmon |\$50.00 per person|

Baked and topped with a buttery cracker crumb topping.

Herb Crusted Swordfish |\$62.00 per person|

Grilled local swordfish seasoned with fresh herbs and topped with a vibrant mango salsa

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Dinner Menu- Plated Entrées (Continued)

Three course meal selection, accompanied by freshly baked dinner rolls & whipped butter. Served with regular and decaffeinated coffee and hot tea.

Entrées (Choose 2)

(Additional Entrée +\$5 per person)

Highest Price Prevails for Plated Protein Choice

Beef

Grilled Flank Steak \$52.00 per person

Juicy grilled flank steak served with a zesty chimichurri sauce.

Red Wine Braised Short Ribs \$59.00 per person

Tender short ribs braised in red wine,
with cremini mushrooms and pearl onions.

NY Strip Sirloin Steak \$62.00 per person

Topped with herb butter

Herb Crusted Filet \$68.00 per person

A tender filet encrusted with a flavorful blend of fresh herbs,
served with a port wine reduction.

DUO Plates

Grilled Sirloin Steak & Grilled Salmon \$79.00 per person

A perfect pairing of marinated steak and
delicately grilled salmon with dill butter

Surf & Turf \$110.00 per person

A tender filet mignon and baked stuffed shrimp.
Served with a rich Béarnaise sauce

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Dinner Menu- Plated Entrées (Continued)

Three course meal selection, accompanied by freshly baked dinner rolls & whipped butter.
Served with regular and decaffeinated coffee and hot tea.

Vegetarian

Choose (1) plant forward Entrée for guests with dietary restrictions.

Cauliflower Piccata |\$40.00 per person

Topped with a tangy, lemony piccata sauce, capers, and fresh herbs for a vibrant, plant-based twist on a classic favorite.

Eggplant Tower |\$42.00 per person

A stacked tower of tender eggplant, layered with creamy buffalo mozzarella, fresh basil, and rich marinara sauce.

Accompaniments

Vegetables (Choose 1)

- Sautéed Vegetable Medley
- Honey Roasted Carrots
- Grilled Sea Salted Asparagus
- Garlic Broccolini
- Garlic Roasted Green Beans

Starches (Choose of 1)

- Herb Whipped Red Bliss Potatoes with Asiago
- Herb Roasted Fingerling Potatoes
- Whipped Sweet Potatoes
- Warm Garlic & Lemon Couscous
- Herbed Rice Pilaf
- Jasmine Rice

Desserts (Choose 1)

- Fresh Berry Tart with White Chocolate Custard and Raspberry Sauce
- New York Cheesecake. Served with a Berry Compote
- Classic Strawberry Shortcake
- Flourless Chocolate Torte
- Carrot Cake
- Tiramisu
- Key Lime Pie
- Chocolate Mousse Cups
- Fresh Fruit Cups

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Dinner Menu-Buffets

All dinner Buffets are served with regular and decaffeinated coffee and hot tea.
Choice of (1) Starter, Choice of (2) Entrees and (1) Dessert

Starters (Choose 1 Soup or Salad)

Add an additional starter for \$5.00 per person.

Soup: (Select 1)

French Onion

Topped with melted cheese and served with a crispy parmesan crostini.

Classic Italian Wedding Soup

New England Clam Chowder

Tomato Bisque

OR

Salad: (Select 1)

Traditional Mixed Green Salad

with Tomatoes, Cucumber, Red Onions, and Topped with Balsamic Dressing

Classic Caesar Salad

With Croutons, Shaved Parmesan Cheese, Tossed in Caesar Dressing

Caprese Salad

fresh tomatoes, thick-sliced mozzarella cheese, basil
and a homemade balsamic vinaigrette

Spinach Salad

With goat cheese, dried cranberry, and candied walnuts.
Served with a sherry vinaigrette dressing

Arugula Salad

Arugula with pine nuts, gorgonzola, and pears. Served with white balsamic vinaigrette

Chopped Kale and Romaine +\$3.00 per person

Granny smith apples, almonds, goat cheese, raisins, and dressed in a white balsamic vinaigrette.

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Dinner Menu- Buffets (Continued)

All dinner Buffets are served with regular and decaffeinated coffee and hot tea.

Choice of (1) Starter, Choice of (2) Entrees and (1) Dessert.

Silver Entrées | \$50.00 per person

Baked Penne

Penne pasta smothered in savory pomodoro sauce and creamy ricotta cheese.

Vegetable Alfredo

Fettuccini pasta tossed with fresh, seasonal vegetables and a creamy Alfredo sauce.

(Add Chicken +5)

Chicken Classics

Pan-seared chicken breast served with your choice of Marsala, Piccata, or Parmesan

Grilled Sliced Flank Steak

Grilled and perfectly sliced beef, drizzled with a rich Cabernet demi-glace.

Local New England Baked White Fish

Fresh, local New England scrod coated in a buttery cracker crumb topping

Gold Entrées | \$56.00 per person

New England Pot Roast

Pot roast slow-cooked to perfection, served with tender peas, carrots, and potatoes, all smothered in a rich red wine gravy.

Rhode Island Red Chicken

Sage Roasted Rhode Island Red Chicken infused with aromatic herbs and served with a rich, savory jus.

Balsamic Marinated Steak Tips

Served with fire-roasted peppers and onions for a smoky and savory finish.

Wild Mushroom Ravioli

Served in a wild mushroom cream sauce.

Baked Gnocchi

Creamy Alfredo sauce, blended with four cheeses, sweet peas, and topped with Parmesan

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All Food and Beverage Subject to 23% Taxable Service Charge and 8.0 % State and Local Sales Tax
A surcharge of \$150.00 will apply for less than 10 guests.

Dinner Menu- Buffets (Continued)

All dinner Buffets are served with regular and decaffeinated coffee and hot tea.

Choice of (1) Starter, Choice of (2) Entrees and (1) Dessert.

Diamond Entrées | \$62.00 per person

Sliced Buttered Balsamic Portabella Mushrooms

Savory portabella mushrooms sliced and sautéed in butter with a tangy balsamic glaze.

Grilled Pork Tenderloin

Flavorful spiced pork tenderloin grilled and paired with a sweet and tangy apple chutney.

Grilled Pepper Crusted Sirloin

Juicy sirloin steak grilled to perfection and with a bold pepper crust.

Red Wine Braised Short Ribs

Fork tender short ribs braised in red wine with cremini mushrooms and pearl onions.

Accompaniments

Vegetables (Choose 1)

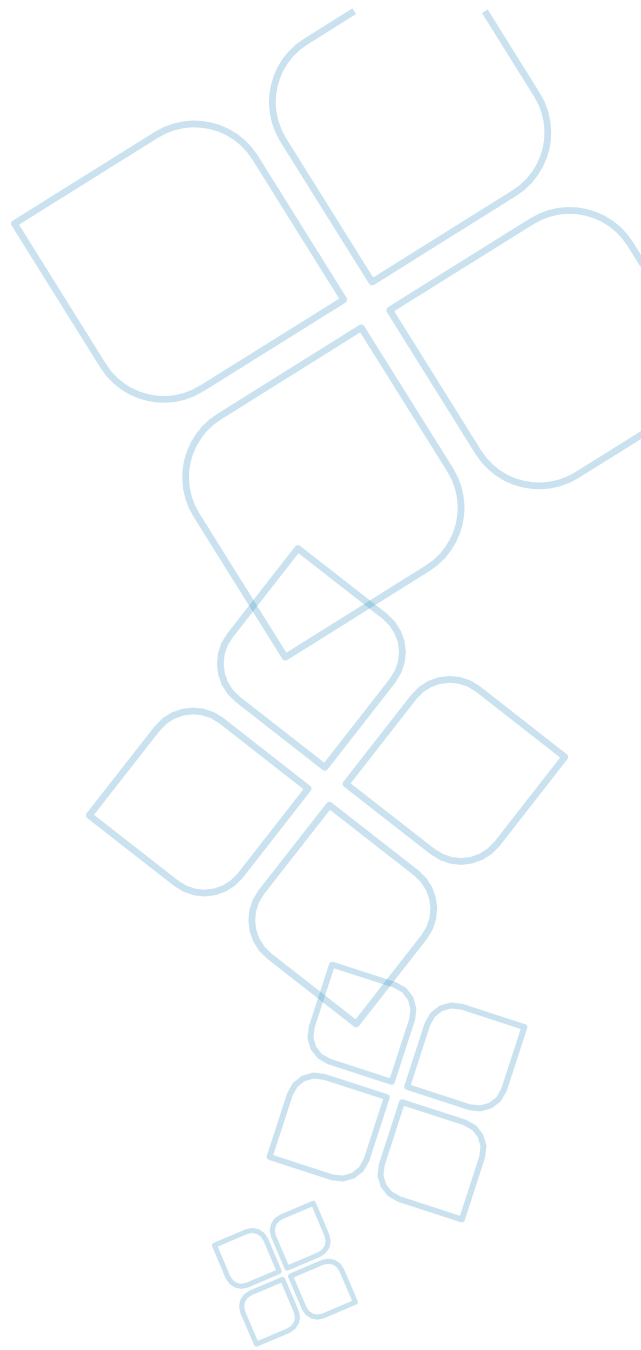
- Sautéed Vegetable Medley
- Honey Roasted Carrots
- Grilled Sea Salted Asparagus
- Garlic Broccolini
- Garlic Roasted Green Beans

Starches (Choose 1)

- Herb Whipped Red Bliss Potatoes with Asiago
- Herb Roasted Fingerling Potatoes
- Whipped Sweet Potatoes
- Warm Garlic & Lemon Couscous
- Herbed Rice Pilaf
- Jasmine Rice

Desserts (Choose 1)

- Fresh Berry Tart with White Chocolate Custard and Raspberry Sauce
- New York Cheesecake with a Berry Compote
- Classic Strawberry Shortcake
- Flourless Chocolate Torte
- Carrot Cake
- Tiramisu
- Key Lime Pie
- Chocolate Mousse Cups
- Fresh Fruit Cups

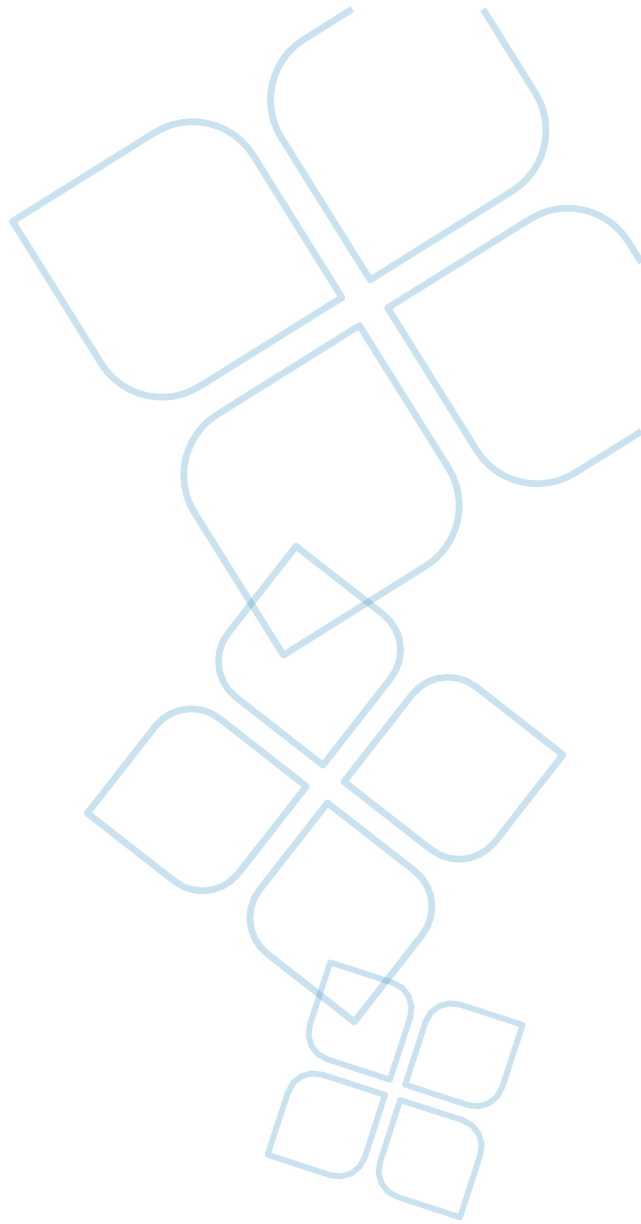


Beverage Packages

Hourly Bar Packages

	1 Hour	2 Hour	3 Hour	4 Hour	5 Hour
Soft Drink	\$12.00	\$16.00	\$20.00	\$24.00	\$28.00
Beer & Wine	\$16.00	\$24.00	\$32.00	\$40.00	\$48.00
House Brands	\$20.00	\$28.00	\$36.00	\$44.00	\$52.00
Premium Brands	\$24.00	\$32.00	\$40.00	\$48.00	\$56.00
Top Shelf Brands	\$28.00	\$36.00	\$44.00	\$52.00	\$60.00

	Consumption Bar Pricing	Cash Bar Pricing
House Brands	\$8.00 each	\$9.00 each
Premium Brands	\$10.00 each	\$11.00 each
Luxury Brands	\$14.00 each	\$15.00 each
House Wines	\$10.00 each	\$10.00 each
Premium Wines	\$13.00 each	\$13.00 each
Domestic Beer	\$8.00 each	\$8.00 each
Imported Beer	\$9.00 each	\$9.00 each
Bottled Water	\$5.00 each	\$5.00 each
Soft Drinks	\$5.00 each	\$5.00 each



Domestic Beer

- Budweiser
- Bud Light
- Yuengling Lager

Imported Beer

- Heineken
- Modelo
- Corona
- Sam Adam's Seasonal

Wine Selections

- Cabernet,
- Pinot Noir
- Merlot
- Chardonnay
- Rose
- Riesling
- Moscato
- Sauvignon Blanc

Call Bar

- Smirnoff Vodka
- Beefeater Gin
- Cruzan Aged Light Rum
- Cazadores Tequila
- Canadian Club Whiskey
- Jim Beam Bourbon
- Dewar's White
- Label Scotch

Premium Bar

- Tito's Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- Milagro Blanco Tequila
- Jack Daniels Whiskey
- J.W. Red Scotch
- Captain Morgan
- Bulleit Bourbon

Luxury Bar

- Grey Goose Vodka
- Hendrick's Gin
- Captain Morgan Rum
- Don Julio Silver Tequila
- Crown Royal Whiskey
- Maker's Mark Bourbon
- J.W. Black Scotch
- Hennessy V.S. Brandy

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General Information

Audio Visual Equipment

The hotel is partnered with Dobil please refer to your Sales Manager for current pricing.

PARKING

Self Parking on site at the hotel

Garage Rates are **\$32.00** for overnight parking. Day Parking is **\$15.00**

GUEST COUNT AND FINAL PAYMENT

It is requested that the Catering Sales Office be notified of the exact number of guests attending at least Ten (10) business days prior to the function date. This will be considered a guarantee for which you will be charged. Once given, this guarantee may not be reduced, and charges will be made accordingly. If no guarantee is received at the required time, your Sales Manager will assume the "Expected Count" to be your guarantee.

RHODE ISLAND STATE TAX

All food and beverage prices combined with room rental are subject to 7% state sales tax and 1% local meals and beverage tax equaling 8%.

SERVICE CHARGE AND ADMINISTRATIVE FEE

All food, beverage, audio visual equipment and room rental are subject to a mandatory 16% taxable service charge and 7% taxable administrative fee equaling 23%.

FOOD AND BEVERAGE

All food and beverage functions are arranged through the Sales Department. Due to licensing and insurance requirements, all food and beverage to be served on Hotel property must be supplied and prepared by the Hotel. In addition, no remaining food or beverage shall be removed from the premises..

USE OF OUTSIDE VENDORS

Contracted vendors providing any goods or services at the hotel during the event may be required to provide an indemnification agreement and certificate of liability insurance