Thank you for inquiring about our banquet facilities!
Our current menus are enclosed for your consideration along with information about our banquet room capacities. These menus will be in effect until May 30, 2020.

We would be delighted to deliver the event you are planning!
The staff at Quidnessett takes pride in our reputation for providing exceptional, personalized service for parties of all sizes and varieties.

Please contact us with questions about the enclosed information or date availability. We would be pleased to make an appointment at your convenience for a personal consultation and tour of the club.

The staff and management of Quidnessett Country Club look forward to helping you plan a memorable and successful event in our beautiful country club setting overlooking Narragansett Bay.

Banquet Sales

Linda Martin
Phone: (401) 884-1100 Ext. 104
Email: lmartin@quidnessett.com

Tonya Antonelli
Phone: (401) 884-1100 Ext. 128
Email: tonyaa@quidnessett.com

We look forward to hosting you soon!
# Cocktail Reception

## Chilled Hors D’oeuvres

**STATIONARY SELECTIONS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Cheese</td>
<td>$26.00/pt</td>
</tr>
<tr>
<td>Imported Cheese</td>
<td>$28.00/pt</td>
</tr>
<tr>
<td>Sliced Pepperoni</td>
<td>$27.00/pt</td>
</tr>
<tr>
<td>Iced Gulf Shrimp</td>
<td>$34.00/100 pc.</td>
</tr>
<tr>
<td>Littlenecks on the Half Shell</td>
<td>$22.50/100 pc.</td>
</tr>
<tr>
<td>Fresh Shucked Oysters</td>
<td>$30.00/100 pc.</td>
</tr>
</tbody>
</table>

*Above items served with Crackers*

**EUROPEAN CHEESE DISPLAY**

*Baked Brie & Raspberry Wheel, Swiss, Fontina, Smoked Gouda, and Bleu Cheeses; Served with Assorted Crackers*

**NEW ENGLAND ARTISANAL CHEESE DISPLAY**

*A Variety of Locally Sourced Cheeses; Served with Cranberry Relish, Balsamic Onion Chutney, Stone Ground Mustard and Artisan Crackers*

**IMPORTED CHEESE BOARD, GARNI**

*Swiss, Vermont Cheddar, Dill Havarti, Gorgonzola, and Goat Cheeses; Served with Assorted Crackers*

**FRESH FRUIT PLATTER**

*Honeydew, Pineapple, Cantaloupe, Strawberries, and Grapes*

**VEGETABLE CRUDITÉ**

*Baby Carrots, Celery Sticks, Broccoli Florets, Sliced Cucumbers, Cherry Tomatoes, and Assorted Sliced Peppers with Buttermilk Ranch and Cucumber Wasabi Sauce*

**MEDITERRANEAN PLATTER**

*Vegetable Crudité From Above Paired with a Trio of House-Made Hummus, Marinated Chickpea Salad Tabbouleh Salad, Pita Bread, Pita Chips*

**GRILLED VEGETABLE PLATTER**

*Balsamic Marinated Summer Squash, Zucchini, Asparagus, Portobello Mushrooms, Assorted Peppers, and Carrot Sticks Served with Roasted Pepper Aioli*

**ROMAN BREAD BASKET**

*Garlic Breadsticks and Italian Herb Focaccia Accompanied by Rosemary Olive Oil, Extra Virgin Olive Oil Roasted Garlic Oil, Basil Pesto, Olive Tapenade, Lentils in Oil, and Grated Pecorino-Romano Cheese*

**DELUXE ANTIPASTO TABLE**

*Bruschetta, Caprese Salad, Mixed Cured Olives, Marinated Mushrooms, Balsamic Grilled Vegetables, Roasted Peppers, Hummus, Pita Chips, Sliced Black Pepper-Coated Salami, Dry Coppa, Prosciutto, Provolone Cheese Marinated Artichoke Hearts, and Fried Calamari with Hot Pepper Marinade*

**ATLANTIC SEAFOOD PLATTER**

*Marinated Snail Salad, Littlenecks on the Half Shell (50), Fresh Shucked Oysters (50) Iced Gulf Shrimp (100) Served with Appropriate Condiments*
## Cocktail Reception continued...

### Hot Hors d’oeuvres

#### STATIONARY SELECTIONS

**GOURMET GRILLED PIZZA TABLE**

An Assortment of Fresh Flame-Grilled Pizzas Topped with Garden Vegetables, Gourmet Cheeses, Herbs, and Extra Virgin Olive Oil

- Serves 100: $695.00

**FRIED CALAMARI**

Accompanied by Marinara Sauce, Hot Pepper Marinade, and Sweet Chili Sauce

- Per Person: $5.95

Chef-Attended and Prepared in Dining Room

#### PASSED SELECTIONS

*Priced per 100 pieces; Please allow 3-4 passed hors d’oeuvres per guest*

**VEGETARIAN HORS D’ŒUVRES**

- Stuffed Mushrooms: $195.00
- Spanakopita: $195.00
- Pear and Brie in Phyllo: $235.00
- Artichoke Antipasto Skewer (GF): $250.00
- Fig & Fontina Triangles: $210.00
- Smoked Gouda Arancini: $205.00

**SEAFOOD HORS D’ŒUVRES**

- Coconut Shrimp: $225.00
- Scallops Wrapped in Bacon (GF): $295.00
- Maryland-style Crab Cakes: $275.00
- Seafood-stuffed Mushrooms: $275.00

**MEAT HORS D’ŒUVRES**

- Smoked Chicken Quesadillas: $250.00
- Coconut Chicken Fritters: $275.00
- Buffalo Chicken Crisps: $250.00
- Beef Wellington en Croute: $300.00
- Philly Cheesesteak Hoagies: $210.00
- Beef Franks in Blankets: $195.00
- Assorted Miniature Quiches: $210.00
Served Dinner

First Course

(CHOICE OF ONE; Served with Fresh Rolls and Creamery Butter)
Chicken Escarole Soup
Minestrone Soup
French Onion Soup  ($1 upcharge)
Fresh Garden OR Mixed Greens Salad, House Dressing

Entrées

STUFFED BREAST OF CHICKEN CHASSEUR, Chasseur Sauce. ................. 27.95
ROASTED STATLER CHICKEN, Velouté Sauce . ................................. 29.95
CHICKEN FRANÇAISE, Lemon Butter Sauce . ................................. 29.95
CHICKEN PICCATA, Lemon Caper Butter Sauce. .............................. 29.95
CHICKEN MARSALA, Marsala Wine and Mushroom Sauce ................. 29.95
BAKED SCROD, Seasoned Crumbs and Lemon . .............................. 27.95
STUFFED FILET OF SOLE, Lemon Beurre Blanc. .............................. 30.95
ATLANTIC SALMON FILET, Lemon Dill Vinaigrette. ......................... 31.95
BAKED STUFFED JUMBO SHRIMP, Drawn Butter . .......................... 33.95
BRAISED BEEF SHORTRIB, Mirepoix Brunoise, Roasted Shallot Demi-Glace . 36.95
ROAST TENDERLOIN OF BEEF, Sauce Madeira . ............................ 43.95
FILET MIGNON, Sauce Béarnaise or Classic Demi-Glace .................. 43.95

Limit to two choices from our single item Entrée Selections. The charge for offering two single item Entrées is $2.00 per guest. Cannot be combined with Duet Entrées.

Duet Entrées

LAND and SEA ................................................................. 42.95
Chicken Française Paired with Two Jumbo Baked Stuffed Shrimp

FILET MIGNON and CHICKEN ............................................. 43.95
Filet Mignon Paired with Chicken Française

SURF and TURF ............................................................. 44.95
Filet Mignon Paired with Two Jumbo Baked Stuffed Shrimp

FILET MIGNON and DIVER SCALLOP ................................... 41.95
Hollandaise Sauce

FILET MIGNON and STEAMED LOBSTER TAIL ......................... 52.50

Cannot be combined with single item Entrée Selections. Limit to One Duet Entrée.
(Served Dinner continued…)

**Potatoes & Grains**

CHOICE OF ONE  
Oven-Roasted Yukon Gold Potatoes  
Twice-Baked Potato  
Mashed Red Skin Potatoes  
Rice Pilaf  
Warm Quinoa Salad

**Vegetables**

CHOICE OF ONE  
Grilled Asparagus  
Haricots Verts  
Caramelized Brussels Sprouts  
Roasted Vegetable Medley

**Desserts**

CHOICE OF ONE; SERVED WITH COFFEE & TEA  
Tuxedo Truffle Mousse Cake  
Mud Pie Ice Cream with Chocolate Sauce  
Lemon and Cream Layer Cake with Raspberry Sauce  
Vanilla Ice Cream Sundae  
Cheesecake with Strawberry Sauce
# Served Dinner Enhancements

## Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SHRIMP COCKTAIL</td>
<td>8.95/6.95</td>
</tr>
<tr>
<td>LOBSTER BISQUE</td>
<td>7.50/5.50</td>
</tr>
<tr>
<td>ITALIAN WEDDING SOUP</td>
<td>2.95/1.00</td>
</tr>
<tr>
<td>NEW ENGLAND CLAM CHOWDER</td>
<td>3.25/1.00</td>
</tr>
<tr>
<td>GAZPACHO or FRENCH ONION SOUP</td>
<td>3.50/1.50</td>
</tr>
<tr>
<td>CLASSIC VICHYSSOISE</td>
<td>4.75/2.75</td>
</tr>
<tr>
<td>MANGO, RASPBERRY or LEMON SORBET with Mint Leaf</td>
<td>3.50/1.50</td>
</tr>
</tbody>
</table>

## Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ITALIAN ANTIPASTO, Italian Vinaigrette</td>
<td>3.75</td>
</tr>
<tr>
<td>Fresh Garden Lettuce Garnished with Tomato, Pepperoncini, Hard Boiled Egg</td>
<td></td>
</tr>
<tr>
<td>Sliced Red Onion, Salami, Prosciutto Ham, Aged Provolone, Black Olives</td>
<td></td>
</tr>
<tr>
<td>CLASSIC CAESAR SALAD</td>
<td>1.75</td>
</tr>
<tr>
<td>Romaine Lettuce with Traditional Caesar Dressing, Croutons, and Grated Cheese</td>
<td></td>
</tr>
<tr>
<td>MESCLUN GREEN SALAD, Vidalia Onion Dressing</td>
<td>3.25</td>
</tr>
<tr>
<td>Mixed Baby Greens with Dried Cranberries, Sliced Toasted Almonds, Gorgonzola Cheese</td>
<td></td>
</tr>
<tr>
<td>MARINATED BEET SALAD, Dijon Vinaigrette</td>
<td>3.25</td>
</tr>
<tr>
<td>Field Greens, Goat Cheese, Shaved Shallots, Candied Walnuts</td>
<td></td>
</tr>
<tr>
<td>TOMATO MOZZARELLA SALAD, Balsamic Vinaigrette</td>
<td>3.75</td>
</tr>
<tr>
<td>Sliced Tomatoes, Buffalo Mozzarella, Fresh Basil, Balsamic Reduction, EVOO</td>
<td></td>
</tr>
</tbody>
</table>

## Pasta

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PENNE PASTA with Tomato Sauce</td>
<td>3.50</td>
</tr>
<tr>
<td>STUFFED SHELLS with Tomato Sauce</td>
<td>4.50</td>
</tr>
<tr>
<td>CHEESE TORTELLINI with Pesto Cream Sauce, Tomato Sauce, or Pink Vodka Cream Sauce</td>
<td>4.50</td>
</tr>
<tr>
<td>LOBSTER RAVIOLI with Newburg Sauce</td>
<td>9.50</td>
</tr>
</tbody>
</table>

## Accompaniments

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>LOADED TWICE BAKED POTATO</td>
<td>2.75</td>
</tr>
<tr>
<td>ROASTED BABY CARROTS</td>
<td>3.00</td>
</tr>
<tr>
<td>ASPARAGUS RISOTTO</td>
<td>2.75</td>
</tr>
<tr>
<td>BROCCOLI RABE, Roasted Garlic and EVOO</td>
<td>1.95</td>
</tr>
<tr>
<td>ROASTED BRUSSELS SPROUTS with bacon and onion</td>
<td>2.25</td>
</tr>
</tbody>
</table>

## Desserts

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASSORTED MINIATURE PASTRIES</td>
<td>per dozen 31.95</td>
</tr>
<tr>
<td>CHOCOLATE DIPPED STRAWBERRIES</td>
<td>each 1.95</td>
</tr>
</tbody>
</table>

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QUIDNESSETT COUNTRY CLUB

[www.quidnessett.com](http://www.quidnessett.com)

ABOVE PRICES ARE SUBJECT TO A 20% TAXABLE ADMINISTRATIVE FEE AND R.I. SALES TAX
Buffet Dinner

Appetizers (CHOICE OF ONE; Served Tableside as 1st Course OR Offered on Buffet)
- Chicken Escarole Soup
- Minestrone Soup
- French Onion Soup
- Fresh Garden OR Mixed Greens Salad, House Dressing

Entrées (CHOICE OF THREE; Presented with Fresh Rolls and Creamery Butter)
- ROAST PORK LOIN with Port and Sage Demi, Carved
- BAKED SCROD with Seasoned Crumbs and Lemon
- STUFFED FILET OF SOLE with Vegetable Stuffing, Lemon Beurre Blanc
- ASIAN GLAZED SALMON, over Steamed Baby Bok Choy
- SEAFOOD FRA DIAVOLO with Shrimp, Scallops, Calamari, and Mussels
- SHRIMP PAELLA with Chorizo Sausage, Rice, Scallions, Peppers, Tomatoes, and Peas
- CHICKEN PARMIGIANA with Tomato Sauce
- CHICKEN PICCATA, Lemon Caper Butter Sauce
- GRILLED CHICKEN CAPRESE Vine Ripe Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Reduction
- ROASTED PRIME RIB OF BEEF, Carved to Order

Accompaniments (CHOICE OF THREE)
- Mashed Red Skin Potatoes
- Penne Pasta with Tomato Sauce
- Green Beans Almandine
- Oven-Roasted Potato Medley
- Oven-Roasted Yukon Gold Potatoes
- Sautéed Vegetable Trilogy
- Rice Pilaf
- Green Beans Primavera

Desserts (CHOICE OF ONE; Served with Coffee, Decaffeinated Coffee, and Hot Tea)
- Vanilla Ice Cream Sundae
- Lemon and Cream Layer Cake with Raspberry Sauce
- Crème Brulee
- Tuxedo Truffle Mousse Cake
- Chocolate Fudge Cake
- Mud Pie Ice Cream with Chocolate Sauce
- Cheesecake with Strawberry Sauce

33.95 per person, OR 41.95 per person when Roasted Prime Rib is chosen
SERVED TO A MINIMUM OF 75 GUESTS
Barbeque Buffet

Soup
SERVED TABLESIDE
Southwest Chili con Carne with Tortilla Chips

Salad
SERVED TABLESIDE
Green Leaf Salad, Ranch Dressing

Entrée
FOLLOWING INCLUDED; Offered on Buffet
ROASTED CHICKEN with Fresh Herbs
BARBEQUED BABY BACK RIBS
SMOKED BEEF BRISKET

SERVED WITH
Oven-Roasted Potato Medley
Cole Slaw
Corn-on-the-Cobb
Cornbread and Butter

Dessert
Bourbon Pecan Pie
Coffee – Decaffeinated Coffee – Tea

42.95 per person
SERVED TO A MINIMUM OF 75 GUESTS

Narragansett Buffet

Soup or Salad
CHOICE OF ONE; Served Tableside
New England Clam Chowder
Fresh Garden Salad, House Dressing

Entrée
FOLLOWING INCLUDED; Offered on Buffet
BOILED NATIVE LOBSTER, One Pound
BAKED SCROD with Seasoned Crumbs and Lemon
GRILLED SWEET SAUSAGE
OVEN-ROASTED CHICKEN with Rosemary

SERVED WITH
Oven-Roasted Yukon Gold Potatoes
Corn-on-the-Cobb
Fresh Rolls and Butter

Dessert
New England Apple Pie
Coffee – Decaffeinated Coffee – Tea

47.95 per person
SERVED TO A MINIMUM OF 75 GUESTS

ABOVE PRICES ARE SUBJECT TO A 20% TAXABLE ADMINISTRATIVE FEE AND R.I. SALES TAX
Served Lunch

Appetizers

CHOICE OF ONE
Fresh Fruit Medley
Chicken Escarole Soup
Minestrone Soup
French Onion Soup  ($1 upcharge)
Tuscan Beef Soup
Fresh Garden Salad, House Dressing
Seasonal Mixed Greens Salad, Balsamic Vinaigrette Dressing

Entrée (CHOICE OF ONE; OFFERED WITH FRESH ROLLS AND CREAMERY BUTTER)

CHICKEN FRANÇAISE, Lemon Butter Velouté ................................................ 20.50
STUFFED BREAST OF CHICKEN CHASSEUR ............................................... 20.50
CHICKEN PARMIGIANA with Penne Pasta and Tomato Sauce ...................... 20.50
BAKED SCROD, Seasoned Crumbs and Lemon ............................................... 20.50
STUFFED FILET OF SOLE, Lemon Beurre Blanc ........................................... 21.50
BAKED STUFFED SHRIMP (3), Drawn Butter .................................................. 22.50
YANKEE POT ROAST, Homestyle Gravy ....................................................... 20.50
PETITE FILET MIGNON, Mushroom Demi ...................................................... 27.95
VEGETARIAN MANICOTTI with Sautéed Julienne Vegetables ...................... 20.50

Limit to two choices from our Entrée Selections. The charge for offering two Entrées is $2.00 per guest.

Potatoes & Grains

CHOICE OF ONE
Oven-Roasted Yukon Gold Potatoes
Twice Baked Potato
Warm Quinoa Salad
Rice Pilaf
Mashed Red Skin Potatoes

Vegetables

CHOICE OF ONE
Grilled Asparagus
Haricots Verts
Roasted Vegetable Medley
Caramelized Brussels Sprouts

Dessert (CHOICE OF ONE; SERVED WITH COFFEE AND TEA)

Tuxedo Truffle Mousse Cake
Mud Pie Ice Cream with Chocolate Sauce
Lemon and Cream Layer Cake with Raspberry Sauce
Vanilla Ice Cream with Raspberry or Chocolate Sauce
Cheesecake with Strawberry Sauce

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Buffet Lunch

**Appetizers**

CHOICE OF ONE
- Chicken Escarole Soup
- Minestrone Soup
- French Onion Soup *(+$1 upcharge)*
- Fresh Garden Salad, *House Dressing*
- Seasonal Mixed Greens Salad, *Balsamic Vinaigrette Dressing*

**Entrée** *(CHOICE OF THREE; OFFERED WITH FRESH ROLLS AND CREAMERY BUTTER)*

- CHICKEN FRANCAISE, *Lemon Butter Veloute*
- GRILLED CHICKEN CAPRESE
- CHICKEN PARMIGIANA
- STUFFED FILET OF SOLE, *Lemon Beurre Blanc*
- BAKED SCROD, *Lemon Beurre Blanc*
- MEATBALLS IN TOMATO SAUCE
- GRILLED SAUSAGE AND POTATOES

**Accompaniments**

CHOICE OF THREE
- Penne Pasta with Tomato Sauce
- Rice Pilaf
- Mashed Red Skin Potatoes
- Oven-Roasted Potato Medley
- Green Beans Primavera
- Green Beans Almandine
- Sautéed Vegetable Trilogy

**Dessert** *(CHOICE OF ONE; SERVED WITH COFFEE AND TEA)*

- Tuxedo Truffle Mousse Cake
- Mud Pie Ice Cream *with Chocolate Sauce*
- Lemon and Cream Layer Cake *with Raspberry Sauce*
- Vanilla Ice Cream Sundae
- Cheesecake *with Strawberry Sauce*

22.50 per person

SERVED TO A MINIMUM OF 75 GUESTS
Golfers’ Buffet

Relish Tray
Assortment of Deli Meats and Cheese
Cole Slaw or Potato Salad or Pasta Primavera Salad
Greek Salad or Garden Salad
Sliced Tomatoes and Lettuce
Assorted Rolls and Breads
Assorted Cookies
Coffee & Tea

18.50 per person

Garden Buffet

All Beef Hot Dogs
Hamburgers or Cheeseburgers
Grilled Chicken Breast
Cole Slaw, Potato Salad or Cucumber Salad
Garden Salad
Assorted Condiments
Assorted Rolls and Buns
Assorted Cookies
Iced Tea & Lemonade

18.50 per person

Buffet Lunch Enhancements

Mediterranean Tuna Salad. .......... 1.95 per person
Traditional Tuna Salad. .......... 1.95 per person
Waldorf Chicken Salad. .......... 1.95 per person
Seafood Salad. .................. 2.75 per person
Assortment of Italian Deli Meats:
  Salami, Capicola, Mortadella. .... 3.50 per person
  Chocolate Fudge Brownies. ....... 1.75 per person

ALL SERVED TO A MINIMUM OF 75 GUESTS

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# Breakfast & Brunch

## Continental Breakfast

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of Two</td>
<td></td>
</tr>
<tr>
<td>Cinnamon Buns</td>
<td></td>
</tr>
<tr>
<td>Croissants</td>
<td></td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td></td>
</tr>
<tr>
<td>Assorted Danish</td>
<td></td>
</tr>
<tr>
<td>Butter, Jams, and Jellies</td>
<td></td>
</tr>
<tr>
<td>Coffee &amp; Tea</td>
<td></td>
</tr>
<tr>
<td>Chilled Juices</td>
<td></td>
</tr>
</tbody>
</table>

7.50 per person

with addition of Sliced Fresh Fruit Platter

8.95 per person

## Buffet Breakfast

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Breakfast Cakes</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Compote</td>
<td></td>
</tr>
<tr>
<td>Yogurt with Granola and Berries</td>
<td></td>
</tr>
<tr>
<td>Scrambled Eggs</td>
<td></td>
</tr>
<tr>
<td>Sausage</td>
<td></td>
</tr>
<tr>
<td>Bacon</td>
<td></td>
</tr>
<tr>
<td>Home-fried Potatoes</td>
<td></td>
</tr>
<tr>
<td>Buttered Toast</td>
<td></td>
</tr>
<tr>
<td>Texas French Toast</td>
<td></td>
</tr>
<tr>
<td>Chilled Juices</td>
<td></td>
</tr>
<tr>
<td>Coffee - Decaffeinated Coffee - Tea</td>
<td></td>
</tr>
</tbody>
</table>

15.95 per person

SERVED TO A MINIMUM OF 50 GUESTS

## Enhancements

- Omelette Station - Chef Attended ............... 6.50

Enhance your Breakfast Buffet with individually prepared omelettes with guests’ choice of ingredients including mushrooms, onions, tomatoes, diced ham, diced peppers, cheddar cheese

- Blueberry Pancakes ................................ 1.75
- Honey-Maple Glazed Ham, Carved ................. 3.95
- Eggs Benedict ..................................... 2.95
- Corned Beef Hash .................................. 1.75
- Toasted English Muffins .......................... .75
- Bagels and Cream Cheese .......................... 1.50

SERVED TO A MINIMUM OF 50 GUESTS
The Grand Finale

Deluxe Pastry Buffet

for 100 guests, choose 4 items  for 250 guests, choose 10 items
for 150 guests, choose 6 items  for 300 guests, choose 12 items
for 200 guests, choose 8 items  for 350 guests, choose 14 items

Strawberry Cheesecake  2 cakes
Turtle Cheesecake  2 cakes
Tiramisu Torte  2 tortes
Classic Flan  2 flans
Lemon Meringue Tart  2 tarts
S’mores Cake  2 cakes
Carrot Cake  2 cakes
Tres Leche Cake  2 cakes
Piña Colada Cake  2 cakes
Cappuccino Torte  2 tortes
Raspberry Chocolate Cake  2 cakes
Peaches & Cream Tart  2 tarts
Boston Cream Cake  2 cakes
Red Velvet Cake  2 cakes
Maple Swirl Cheesecake  2 cakes
Triple Chocolate Mousse Torte  2 tortes
Flourless Chocolate Cake  2 cakes
Chocolate Fudge Cake  2 cakes
Assorted Macaroons  100 pieces
Chocolate Dipped Strawberries  100 Strawberries
Assorted Miniature Pastries  100 pieces

11.75 per person
SERVED TO A MINIMUM OF 100 GUESTS

Make Your Own Sundae Bar

Hand-Scooped Ice Cream: Vanilla, Coffee, and Chocolate
Assorted Toppings: Crushed Oreo Cookies, Heath Bar Pieces, Chocolate and Rainbow Sprinkles
M&Ms, Cherries, Chocolate Fudge, Whipped Cream

6.95 per person

with addition of Warm Brownies and Cookies
8.95 per person

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Bar and Liquor Information

Open Bar
CHARGED ON A PER DRINK BASIS. CEILING OR TIME LIMIT MAY BE DESIGNATED.

Cocktails: 7.50 to 12.00
Domestic Beer: 4.50
Imported Beer: 5.25
Glass of House Wine: 7.50
Soda: 2.00
Juice: 2.25

Pre-Mixed Cocktails 125.00 per gallon
SOLD BY THE GALLON WITH APPROXIMATELY 35 SERVINGS PER GALLON
Bloody Mary
Mimosa
Champagne Punch
Sex on the Beach
Sea Breeze

Premium Pre-Mixed Cocktails 175.00 per gallon
SOLD BY THE GALLON WITH APPROXIMATELY 35 SERVINGS PER GALLON
Red or White Sangria
Vodka Doli
Peach Bellini
Dark 'n Stormy
White Russian
Margarita
Long Island Iced Tea
Pearl Harbor
Chocolate Pomegranate Martini
Lemon Drop Espresso Martini
Classic Citron Orange Cosmopolitan
Grape Raspberry Cosmopolitan

Pre-Mixed Non-Alcoholic Beverages 45.00 per gallon
SOLD BY THE GALLON WITH APPROXIMATELY 35 SERVINGS PER GALLON
Fruit Punch
Lemonade
Arnold Palmer
Unsweetened Iced Tea
**Toasts 2.50 per guest**
Offered with House Champagne, CK Mondavi Chardonnay, Sutter Home White Zinfandel or Non-Alcoholic toasting beverage

**International Coffee Station 6.50 per serving**
MINIMUM 25 SERVINGS
Prepared with your selection of premium liqueurs blended with freshly brewed coffee, topped with whipped cream and garnished with a sprinkling of complementing spices

**SELECT FIVE**
- Sambuca Romana
- Amaretto DiSaronno
- Bailey’s Irish Cream
- Kahlua Grand Marnier
- Frangelico
- Jameson Irish Whiskey
- Sambuca Black

**Wines & Champagnes**

**WINE SERVICE DURING DINNER CAN BE PROVIDED BY PLACING BOTTLES OF WINE DIRECTLY ON GUESTS’ TABLES, OR WINE CAN BE OFFERED TO THE GUESTS AND Poured BY OUR WAITSTAFF DURING THE COURSE OF DINNER**

**RED WINES**

**CK MONDAVI CABERNET SAUVIGNON (California)** .......................... 24.00
*Rich Red with Cherries & Blackberries*

**NOBLE VINES THE ONE RED BLEND (California)** .......................... 27.00
*Deep, Dark Cherry & Berry Flavors, Classic Tannin Structure, Notes of Spice & Oak*

**LIBERTY SCHOOL CABERNET (California)** ............................... 30.00
*Dark Cherry, Blackberry & Plum Layered with Elegant, Soft Tannins*

**CANOE RIDGE THE EXPEDITION MERLOT (Washington)** .............. 30.00
*Dark Berry Aromas Mixed with Flavors of Currant, Cherry & Candied Violet, Long Silky Finish*

**GABBIANO CHIANTI CLASSICO DOCG (Italy)** ....................... 29.00
*Medium-bodied with Notes of Cherry, Dried Herbs & Vanilla*
(Bar Information continued...)

MEZZA CORONA PINOT NOIR (Italy) ............................... 25.00

MEIOMI PINOT NOIR (California) ............................... 32.00
Rich in Texture with Spice-filled Aromas & Berry Flavors

BLUSH AND WHITE WINES

CK MONDAVI CHARDONNAY (California) ........................ 24.00

BERTRAND GRIS BLANC ROSE (France) .......................... 28.00
Pleasant Fresh Fruit Flavor Featuring Red Berries and Smooth Texture with a Long Finish

MEZZA CORONA PINOT GRIGIO (Italy) ............................ 25.00
Delicately Fruity and Elegant

DI LENARDO PINOT GRIGIO (Italy) ............................... 29.00
A Balance of Pear, Banana & Apricots with Floral Notes and a Long, Smooth Finish

BERINGER WHITE ZINFANDEL (California) ....................... 26.00
Sweet and Refreshing

FOLONARI MOSCATO (Italy) .................................... 28.00
Fresh Bouquet of White Fruit, Herbs & Spice, Refreshingly Sweet Palate of Peach, Pear & Honey

CHATEAU STE. MICHELLE RIESLING (Washington) ............ 28.00
Refreshing and Aromatic with Sweet Lime & Peach Characters

HESS CHARDONNAY (California) ................................. 30.00
Fresh and Pleasing Layers of Tropical Fruit & Citrus

KONO SAUVIGNON BLANC (New Zealand) ....................... 28.00
Showcases Citrus, Gooseberries Passion Fruit Notes with a Long, Crisp and Dry Finish

CHAMPAGNES AND SPARKLING WINES

MIONETTO PROSECCO (Italy) .................................. 28.00

MARTINI & ROSSI ASTI SPUMANTE (Italy) ...................... 31.00

SUTTER HOME FRÉ BRUT (California) Non-Alcoholic ........... 20.00

MOET & CHANDON “IMPERIAL” (France) ......................... 95.00
Deep Fruit Aroma

QUIDNESSETT COUNTRY CLUB
www.quidnessett.com

ABOVE PRICES ARE SUBJECT TO A 20% TAXABLE ADMINISTRATIVE FEE AND R.I. SALES TAX
Wedding Reception Services

Standard Services INCLUDED IN ALL QUIDNESSETT WEDDING RECEPTIONS

RECEPTION ROOM with outdoor deck overlooking Narragansett Bay
PROFESSIONAL WEDDING COORDINATOR at your service throughout the entire reception
PRIVATE BRIDAL CHANGING ROOM
LINEN TABLECLOTHS AND NAPKINS, to coordinate with the color theme of your wedding
CUSTOM-DESIGNED FLOOR PLAN, tailored to meet your reserved seating needs
DECORATIVE EASEL, for portrait or seating chart display
SAFE DEPOSIT BOX, to secure gift envelopes
ATTRACTION INDOOR & OUTDOOR SETTINGS FOR PHOTOGRAPHS
SERVICES OF OUR PROFESSIONAL BARTENDING STAFF
SERVICES OF OUR CULINARY STAFF, to cut and plate your wedding cake with dessert

Optional Enhancements

ADDITIONAL TABLECLOTH OVERLAY for a more elegant look...... $4 per table
FLOOR-LENGTH TABLECLOTHS.......................... $15 per table
SPLIT MENU CHOICE limited to two single item plates only...... $2 per guest

Accommodations for Onsite Wedding Ceremonies

INCLUDES USE OF SPACE, GUEST SEATING, AND POSSIBLE REHEARSAL REHEARSAL AVAILABILITY - MONDAY THROUGH THURSDAY
QUIDNESSETT GARDENS ....... $500
WITHIN RECEPTION ROOM ...... $100
BAYVIEW DECK ............... $350
SEPARATE QUARTER OF BALLROOM $350

We look forward to hosting you soon!

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