

Wedding Menu 1

\$79
Per Guest

COCKTAIL RECEPTION

Passed Hors d'Ouevres • Please select **five** Hors d'Ouevres

DINNER

Coffee • Tea • Soft Drinks • Included
House Bread • Olive Oil • Included
Prosecco Toast • Placed at each setting

FIRST COURSE

Please select **one** of the following for all guests to receive:

Vegetarian Minestrone Soup • Tomato Broth, Carrots, Celery, Green Beans, Cannellini Beans, Zucchini and Pesto Crostini

Chicken and Escarole Soup • Cannellini Beans, Vegetables, Ditalini Pasta and Parmesan Crostini

SECOND COURSE

Please select **one** of the following for all guests to receive:

7 Greens • Baby Lettuce, Torn Herbs, Red Flame Grapes, Backyard Farm Tomatoes, Prosecco Vinaigrette

Caesar • Meyer Lemon Dressing, Garlic Croutons, Romaine Lettuce, Parmigiano Reggiano

THIRD COURSE

Please select **two** of the following entrées for your guests to choose from:
Please note: Exact entrée counts must be provided one week prior to event

Chicken Scallopini • Lemon Herb Sauce, Roasted Garlic & Rosemary Smashed Potatoes, Vegetable Medley

Roast Creekstone Prime Rib of Beef with Rosemary "Au Jus" • Roasted Garlic & Rosemary Smashed Potatoes, Vegetable Medley

Pan Seared Salmon • Olive Tapenade, Roasted Garlic and Rosemary Smashed Potatoes, Vegetable Medley

***Vegetarian Option Available**

FOURTH COURSE

Cutting of Client Provided Cake • Plated and dressed with Sauces and Gelato

Coffee & Tea Service

Wedding Menu 2

\$99
Per Guest

COCKTAIL RECEPTION

Stationary Enhancements • Please select **one** Enhancement

Passed Hors d'Ouevres • Please select **five** Hors d'Ouevres

DINNER

Coffee • Tea • Soft Drinks • Included

House Bread • Olive Oil • Included

Prosecco Toast • Placed at each setting

FIRST COURSE

Please select **one** of the following soups for all guests to receive:

Vegetable Minestrone Soup • Tomato Broth, Carrots, Celery, Green Beans, Cannellini Beans and Zucchini

Chicken Escarole Soup • Savory Vegetables, Cannellini Beans, Ditalini Pasta

New England Lobster-Clam Chowder • New England Surf Clams, chunks of Maine Lobster meat, Corn, Vidalia Onion, Sweet and Idaho Potatoes

SECOND COURSE

Please select **one** of the following salads for all guests to receive:

7 Greens • Baby Lettuce, Torn Herbs, Red Flame Grapes, Backyard Farm Tomatoes, Prosecco Vinaigrette

Caesar • Meyer Lemon Dressing, Garlic Croutons, Romaine Lettuce, Parmigiano Reggiano

Baby Arugula • White Balsamic Vinaigrette, Balsamic Marinated Strawberries, Great Hill Blue Cheese, Slivered Almonds

THIRD COURSE

Please select **three** of the following entrées for your guests to choose from:

Please note: Exact entrée counts must be provided one week prior to event

Pan Seared Filet Mignon "Barolo" • Roasted Garlic & Rosemary Smashed Potatoes, Vegetable Medley

Pistachio & Goat Cheese Crusted Rack of Lamb • Roasted Garlic & Rosemary Smashed Potatoes, Vegetable Medley

Seafood Stuffed Filet of Sole • Shrimp and Scallop Stuffing, Savory Herb Beurre Blanc, Roasted Garlic & Rosemary Smashed Potatoes, Vegetable Medley

Chicken Marsala • Mushroom and Marsala Wine Sauce, Roasted Garlic & Rosemary Smashed Potatoes, Vegetable Medley

Steak and Cake • 6oz Filet of Beef Tenderloin over our Crab Cake with Tomato Béarnaise Aioli, Rosemary Smashed Potatoes, Vegetable Medley

Pan Seared Salmon • Olive Tapenade, Roasted Garlic and Rosemary Smashed Potatoes, Vegetable Medley

***Vegetarian Option Available**

FOURTH COURSE

Cutting of Client Provided Cake • Plated and dressed with Sauces and Gelato

Coffee & Tea Service

All menus and pricing are subject to change and to a 21% taxable service charge and RI State Taxes

Surf & Turf

\$119
Per Guest

COCKTAIL RECEPTION

Stationary Enhancements • Please select **one** Enhancement

Passed Hors d'Ouevres • Please select **five** Hors d'Ouevres

DINNER

Coffee • Tea • Soft Drinks • Included

House Bread • Olive Oil • Included

Prosecco Toast • Placed at each setting

FIRST COURSE

Please select **one** of the following salads for all guests to receive:

7 Greens • Baby Lettuce, Torn Herbs, Red Flame Grapes, Backyard Farm Tomatoes, Prosecco Vinaigrette

Caesar • Meyer Lemon Dressing, Garlic Croutons, Romaine Lettuce, Parmigiano Reggiano

Caprese • Backyard Farm Tomatoes, Fresh Mozzarella, Basil Olive Oil, Balsamic-Cipollini Confit

Baby Arugula • Rucola Greens, White Balsamic Vinaigrette, Balsamic Marinated Strawberries, Great Hill Blue Cheese, Slivered Almonds

Cleopatra • Bibb Lettuce, Golden Delicious Apple, Sundried Pomegranate, Vermont Goat Cheese, Spiced Marcona Almonds, Pomegranate Vinaigrette

SECOND COURSE

Please select **one** of the following for all guests to receive:

Penne Marinara • House Made Marinara

Penne ala Vodka • House Pink Vodka Cream Sauce

Mushroom Risotto • White Truffle Oil

Spinach and Lemon Risotto • Preserved Lemon, Parmigiano-Reggiano, Spiced Walnuts

INTERMEZZO

Limoncello Sorbet

THIRD COURSE

Please select **one** entrée, **one** starch and **one** vegetable for all guests to receive:

9oz Filet Mignon and Seafood Stuffed Lobster • Stuffed with Shrimp and Scallops. Served with choice of Bordelaise or Béarnaise Sauce

9oz Filet Mignon and Three Seafood Stuffed Shrimp • Stuffed with Shrimp and Scallops. Served with choice of Bordelaise or Béarnaise Sauce

Starch Choices • Roasted Fingerling Potatoes •
Roasted Garlic and Rosemary Smashed Potatoes •
Sweet and Idaho Potato Gratin with Parmesan

Vegetable Choices • Asparagus • Haricot Verts •
Brussel Spouts with Dried Cherries and Cipollini Onions • Asparagus, Baby Carrot, Mushroom and Cippollini Onion Medley

FOURTH COURSE

Cutting of Client Provided Cake • Plated and dressed with Sauces and Gelato

Coffee & Tea Service

All menus and pricing are subject to change and to a 21% taxable service charge and RI State Taxes

Wedding Enhancements

CRUDITÉS

Seasonal Vegetables with Boursin Cheese Dip

CHEESES & FRUITS

Domestic and International Cheeses including: Gorgonzola, Pepper Jack, Cheddar, Parmigiano Reggiano and Goat Cheese • Fruit • Assorted Crackers

MEDITERRANEAN HUMMUS

Lemon Hummus with Spiced Cumin and Olive Oil Flatbreads

CRISPY RI CALAMARI

Tossed with Banana Peppers, Garlic Butter, Lemon and Parsley. Served with Marinara Sauce

ASSORTED HEARTH BAKED PIZZAS

Margherita Pizza • Crushed Valoroso Tomatoes, Fresh Mozzarella, Pecorino Romano Cheeses, Fresh Basil, Italian Extra Virgin Olive Oil

Four Cheese and Scallion Pizza • Caramelized Onions, Reggiano Parmesan, Fontina, Fresh Mozzarella, Provolone Cheese

Eggplant Parmesan Pizza • Fire Roasted Tomato Sauce, Italian Eggplant, Fresh Mozzarella, Parmesan Cheese

BBQ Chicken Pizza • House BBQ Sauce, Grilled Chicken Breast, Red Onion, Poblano Peppers, Monterey Jack Cheese

Passed Hors d'Oeuvres

CHILLED

Caprese Skewer with Fresh Mozzarella, Grape Tomatoes, Basil, Balsamic, Olive Oil

Gorgonzola Stuffed Sicilian "Martini Olive" Skewers

Pineapple, Honey Dew, Cantaloupe, Strawberry Fruit Kabob with Honey Yogurt

Parma Prosciutto & Galia Melon "Pops" with Aged Balsamic Vinegar

Smoked Salmon Tzatziki Crostini

Salumi Crostini with Prosciutto, Capicola, Salami, Provolone and Banana Pepper Ring

Pistachio and Date Crusted Goat Cheese

Chilled Sirloin Crostini with Horseradish Sauce and Chives

Prosciutto Wrapped Asparagus Tips with Boursin Cheese Dip

HOT

Exotic Mushroom Crostini with Melted Gorgonzola

Mushroom Arancini with Gorgonzola Alfredo

Maine Lobster Fritters & Spicy Tartar Sauce

Baby Maryland Crab Cakes, Creole Remoulade

Szechuan Sirloin & Pineapple

Shrimp Spring Rolls with Spicy Orange Dipping Sauce

Greek Chicken & Tzatziki Yogurt Sauce

New Bedford Sea Scallops Wrapped in Bacon

Wood Grilled Shrimp & Spicy BBQ Dipping Sauce

Mini Beef Wellingtons

Tomato & Fresh Mozzarella Crostini & Balsamic-Shallot Confit

Buffalo Chicken and Watermelon with Blue Cheese Dipping Sauce

Gorgonzola Stuffed Dates Wrapped in Bacon

Lobster Corn Arancini with Sriracha Butter

Roasted Red Pepper and Goat Cheese Crostini