



# 2022 EVENT MENUS

# PASSED HORS D'OEUVRES

PRICED PER DOZEN, MINIMUM OF 3 DOZEN

CAPRESE SKEWER \$36

WHITE TRUFFLE MAC AND CHEESE TART \$36

CHICKEN PARMESAN MEATBALL \$36

VEGETABLE STUFFED MUSHROOM \$36

STEAK SKEWER WITH A TERIYAKI GLAZE \$48

CRAB CAKES \$48

SEA SCALLOPS WRAPPED IN BACON \$60

SMOKED SALMON CANAPÉS WITH CREAM CHEESE, DILL, AND CAPERS \$48

SEARED AHI TUNA ON A WONTON CRISP TOPPED WITH A WASABI CREAM \$48

\*LOBSTER SALAD SLIDERS \$125



## RECOMMENDED HORS D'OEUVRES BY THE DOZEN

	4 PIECES PP	5 PIECES PP	8 PIECES PP	10 PIECES PP
50 GUESTS	17 DOZEN	21 DOZEN	33 DOZEN	42 DOZEN
75 GUESTS	25 DOZEN	31 DOZEN	50 DOZEN	63 DOZEN
100 GUESTS	33 DOZEN	42 DOZEN	67 DOZEN	83 DOZEN
125 GUESTS	42 DOZEN	52 DOZEN	83 DOZEN	104 DOZEN

## STATIONARY PLATTERS

**\$150 PER PLATTER, EACH PLATTER FEEDS APPROXIMATELY 25 GUESTS**

### MEZE

TZATZIKI, HUMMUS, ROASTED RED PEPPER HUMMUS, BLACK AND GREEN OLIVES, FETA CHEESE, AND ROASTED RED PEPPERS. SERVED WITH TORTILLA CHIPS

### CHEESE

CHEF'S SELECTION OF SOFT AND HARD CHEESES WITH GRAPES AND FRESH FRUIT,  
SERVED WITH FRESH TOASTED BREAD.

### CRUDITÉS

CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES, SERVED WITH RANCH DRESSING.

### CAPRESE

SLICED TOMATOES, SLICED MOZZARELLA, BASIL, TOPPED WITH A BALSAMIC DRIZZLE.

### DESSERT

CHEF'S SELECTION OF A VARIETY OF BITE SIZE DESSERTS.

# STATIONS

**CHEF REQUIRED AT RAW BAR AND CARVING STATION.**

**\$100 PER CHEF. ONE CHEF PER 50 GUESTS.**

**ALL STATIONS MUST BE ORDERED BASED OFF OF TOTAL GUEST COUNT.**

## SLIDER STATION \$12 PER PERSON

BURGER, CHEESEBURGER, AND BBQ PULLED PORK.

SERVED WITH KETCHUP, MUSTARD, AND PICKLES.

## CHOWDER STATION \$8 PER PERSON

CHOICE OF ONE, SERVED WITH OYSTER CRACKERS

NEW ENGLAND CLAM CHOWDER, CREAM BASED WITH CHOPPED CLAMS, DILL, POTATOES, BACON,  
CELERY AND ONION

RI CLAM CHOWDER, CLEAR BROTH WITH CHOPPED CLAMS, POTATOES, CELERY AND ONION

PORTUGUESE CHOWDER, TOMATO BASED WITH CLAMS, CHOURICO, POTATO, CELERY, ONION

## SALAD STATION \$10 PER PERSON

YOUR CHOICE OF ONE SERVED WITH ROLLS AND BUTTER

BEEF SALAD, WITH GOAT CHEESE, MIXED GREENS, AND TOASTED ALMONDS.

CHAMPAGNE VINAIGRETTE. DRESSING

GARDEN SALAD WITH TOMATO, CUCUMBER, AND SHREDDED CARROT. SERVED WITH BALSAMIC AND  
RANCH DRESSINGS

CAESAR SALAD WITH CROUTONS AND PARMESAN CHEESE. CAESAR DRESSING.

GREEK SALAD WITH FETA CHEESE, TOMATO, CUCUMBER, BLACK OLIVES, AND PEPPERCINI .

SERVED WITH CREAMY GREEK DRESSING.

CAPRESE SALAD WITH MIXED GREENS, TOMATO, MOZZARELLA, AND BASIL, BALSAMIC GLAZE.

RAW BAR STATION \*CHEF REQUIRED

OYSTERS AND SHRIMP COCKTAIL \$4 PER PIECE

LITTLENECKS \$3 PER PIECE

LOBSTER TAILS AND CLAWS AVAILABLE UPON REQUEST \$MARKET PRICE

CARVING STATION \*CHEF REQUIRED

YOUR CHOICE OF ONE, SERVED WITH ROLLS:

PRIME RIB SERVED WITH A HORSERADISH CREAM \$25 PER PERSON

HONEY HAM SERVED WITH A SWEET PINEAPPLE GLAZE \$18 PER PERSON

ROAST TURKEY WITH A ROSEMARY AND THYME GRAVY \$20 PER PERSON

PIZZA STATION \$10 PER PERSON

YOUR CHOICE OF TWO

MARGHERITA, WITH TOMATOES, MOZZARELLA, AND BASIL

FIG, PROSCIUTTO, ARUGULA, WITH GOAT CHEESE AND A BALSAMIC DRIZZLE

SPINACH AND ARTICHOKE WITH SHAVED PARMESAN

PEPPERONI AND SOPPRESSATA

TASTE OF NEW ENGLAND STATION \$55 PER PERSON

MINI STUFFIES,, CHOPPED CLAM IN A SPICY CHORIZO AND ONION STUFFING

NEW ENGLAND CLAM CHOWDER, CREAMY WITH CHOPPED CLAMS, BACON, POTATO, ONION

CLAMS CASINO, LITTLENECK CLAM BAKED WITH STUFFING, BACON AND PROVOLONE CHEESE

MINI LOBSTER ROLLS, LIGHTLY DRESSED WITH MAYONNAISE, DILL, AND CELERY

GARDEN SALAD SERVED WITH ROLLS AND BUTTER

# THREE COURSE DINNER

\* ENTRÉE COUNTS ARE REQUIRED FOR THIS OPTION (FOR EXAMPLE: 20 CHICKEN, 10 FILET, ETC.)

**\$60 PER PERSON**

## FIRST COURSE

PLEASE SELECT ONE FOR ALL GUESTS

GARDEN SALAD OR NEW ENGLAND CLAM CHOWDER

## ENTREES

PLEASE SELECT TWO, SERVED WITH STARCH AND VEGETABLE

GRILLED CHICKEN BREAST WITH A ROASTED GARLIC DEMI

GRILLED SALMON, TOPPED WITH A BEURRE BLANC

BAKED SEAFOOD TRIO: SEA SCALLOPS, SHRIMP, AND ATLANTIC COD, IN WHITE WINE AND BUTTER, TOPPED WITH PANKO BREADCRUMBS

BAKED STUFFED SOLE WITH BAY SCALLOPS AND CRAB MEAT STUFFING

SIX OUNCE FILET MIGNON WITH A ROASTED GARLIC DEMI

PASTA PRIMAVERA WITH ASPARAGUS AND BELL PEPPERS

MUSHROOM RAVIOLI

SIX OUNCE FILET MIGNON SERVED WITH HALF OF A GRILLED LOBSTER AND DRAWN BUTTER \*ADDITIONAL \$ MARKET PRICE PER PERSON

**SURF AND TURF** \$70 PER PERSON (DOES NOT REQUIRE ENTRÉE COUNT IF YOUR ONLY SELECTION)

6 OUNCE FILET MIGNON WITH TWO BAKED STUFFED SHRIMP

## DESSERT

PLEASE SELECT ONE

KEY LIME PIE, FLOURLESS CHOCOLATE TORTE, MINI DESSERTS PLATTER

# NEW ENGLAND LOBSTER BOIL

\* ENTRÉE COUNTS ARE REQUIRED FOR THIS OPTION

(FOR EXAMPLE: 20 LOBSTER, 10 FILET, 5 VEGETARIAN)

**\$75 PER PERSON**

## FIRST COURSE

PLEASE SELECT ONE FOR ALL GUESTS

GARDEN SALAD OR NEW ENGLAND CLAM CHOWDER

## ENTRÉE

1 1/4LB BOILED LOBSTER

MUSSELS, LITTLENECKS

CORN ON THE COB

POTATO, ONION, AND CHORIZO

## DESSERT

PLEASE SELECT ONE FOR ALL GUESTS

KEY LIME PIE, FLOURLESS CHOCOLATE TORTE, MINI DESSERTS PLATTER



FILET MIGNON OR VEGETARIAN ALTERNATIVE AVAILABLE, ENTRÉE COUNTS REQUIRED.

# COMPLETE PACKAGE

**\$90 PER PERSON**

## CHAMPAGNE TOAST

CHOICE OF ONE STATIONARY PLATTER DURING COCKTAIL HOUR

CHOICE OF THREE PASSED HORS D'OEUVRES FOR COCKTAIL HOUR

BASED ON ONE HOUR, LOBSTER SLIDERS ARE AN ADDITIONAL CHARGE

## THREE COURSE DINNER INCLUDES:

CHOICE OF ONE STARTER

CHOICE OF TWO ENTRÉES

(COUNTS REQUIRED FOR THIS OPTION, UP CHARGE FOR SURF AND TURF)

MINI DESSERTS PLATTER TO ACCOMPANY YOUR CAKE



# THREE COURSE LUNCH

\* ENTRÉE COUNTS DUE 10 DAYS PRIOR TO EVENT FOR THIS OPTION

(FOR EXAMPLE: 20 CHICKEN, 10 ROAST BEEF, ETC.)

**\$40 PER PERSON**

## FIRST COURSE

PLEASE SELECT ONE

GARDEN SALAD

NEW ENGLAND CLAM CHOWDER

## ENTREES

PLEASE SELECT TWO

SANDWICHES SERVED WITH PASTA SALAD

GRILLED CHICKEN BREAST WITH A PESTO MAYONNAISE

ROAST BEEF WITH HORSERADISH SPREAD

SLICED TURKEY WITH BACON AND AVOCADO

GRILLED SALMON TOPPED WITH A PESTO MAYONNAISE

GRILLED PORTABELLA, ROASTED RED PEPPER, FETA, QUINOA BOWL

LOBSTER SALAD ROLL ADDITIONAL \$20 PER PERSON

## DESSERT

MINI DESSERTS PLATTER SERVED BUFFET STYLE

# LUNCH BUFFET

**\$37 PER PERSON**

FRUIT SALAD

SUMMER SALAD

MIXED GREENS WITH GOAT CHEESE, STRAWBERRIES, AND TOASTED ALMONDS.

SERVED WITH BALSAMIC VINAIGRETTE

HAM AND CHEESE QUICHE

VEGETABLE QUICHE

TEA SANDWICHES

HERBED CREAM CHEESE AND CUCUMBER

TURKEY AND CHEDDAR WITH DIJON MUSTARD

ROAST BEEF AND HAVARTI CHEESE WITH A HORSERADISH SPREAD

MINI DESSERTS PLATTER SERVED BUFFET STYLE



# **BREAKFAST BUFFET**

**\$ 37 PER PERSON**

10AM-12PM FOR A MINIMUM OF 40 GUESTS

SCRAMBLED EGGS

BACON

SAUSAGE

HOME FRIES

ASSORTED BREAKFAST PASTRIES

FRESH FRUIT BOWL

COFFEE STATION

ASSORTED JUICES

## **BREAKFAST ADDITIONS**

GREEK YOGURT AND GRANOLA \$5 PER PERSON

PANCAKES \$4 PER PERSON

SMOKED SALMON, CAPERS, RED ONION, BOILED EGG \$8 PER PERSON

OMELET STATION \$8 PER PERSON, \$100 PER CHEF PER 50 GUESTS

HAM CARVING STATION \$8 PER PERSON, \$100 PER CHEF PER 50 GUESTS

ADD IN BLOODY MARYS AND MIMOSAS!

# BAR PRICING

## FULL OPEN BAR

\$20 PER PERSON FOR THE FIRST  
HOUR

\$10 PER PERSON EACH ADDITIONAL  
HOUR

## BEER AND WINE OPEN BAR

\$18 PER PERSON FOR THE FIRST  
HOUR

\$9 PER PERSON EACH ADDITIONAL  
HOUR

## TOP SHELF OPEN BAR

\$24 PER PERSON FOR THE FIRST  
HOUR

\$12 PER PERSON EACH ADDITIONAL  
HOUR

## CASH BAR OR

### CONSUMPTION BAR PRICING

BEER \$6.50, WINE \$10 PER GLASS,

MIXED DRINKS \$10

TOP SHELF MIXED DRINKS \$11-\$13

YOUR SIGNATURE COCKTAIL CAN BE ADDED TO ANY PACKAGE

PRICING UPON REQUEST

WATER INFUSION STATION: \$3 PER PERSON

SELECTIONS INCLUDE: STRAWBERRY BASIL, CUCUMBER LEMON,

BLACKBERRY LIME, LEMON AND LIME

### SPECIAL BEER, WINE, OR LIQUOR REQUESTS POLICY:

A SPECIAL ORDER IS ANY ALCOHOL THAT IS NOT SOLD ON THE PROPERTY'S EXISTING MENUS.

IT IS POSSIBLE TO REQUEST A SPECIAL BEER, WINE, OR LIQUOR AS LONG AS OUR  
DISTRIBUTORS ARE ABLE TO GET IT.

PLEASE NOTE THE FOLLOWING WHEN ORDERING ANY SPECIAL PRODUCT:

1. THE CLIENT MUST DETERMINE THE AMOUNT THEY WISH TO ORDER.
2. THE CLIENT MUST PAY FOR THE TOTAL AMOUNT OF THE SPECIAL ORDER.

ANY UNCONSUMED PRODUCT CANNOT BE REMOVED FROM THE PROPERTY; THEREFORE, WE  
SUGGEST CAREFUL CONSIDERATION WHEN ORDERING ANY SPECIAL BEER, WINE, OR LIQUOR.

## Frequently Asked Questions

### **Do you have a room rental fee? What other fees do you have on top of food and beverage?**

We do not have a room rental fee, but we do have a food and beverage minimum, the minimum varies based on the day of the week you are interested in. *On top of the food and beverage minimum* we have a \$250 linen fee if you choose to use our ivory linens, 20% gratuity, 8% tax, and a 3% fee if you choose to pay with a credit card.

### **Is your space handicap accessible?**

Our event space is located on the second floor. We do not have an elevator or lift to the event space. Our entrance is right on the street, so a guest can get dropped off at the bottom of the staircase, this is ideal for guests that may have trouble walking, to get out very close to the staircase. Our restrooms are on the same level as the event space, and are handicap accessible once a guest is on that level.

### **Do you have parking on site?**

We do not have parking on site. However, there are many options close by to us. There are various public parking lots such as the Mary Street parking lot directly behind us, Newport Harbor Hotel parking lot, Long Wharf parking lot, Newport Visitors Center parking garage. Uber, Pedicabs, and water taxis all drop off very close to us. Many hotels also have a shuttle to Market Square across the street.

### **What are the table dimensions? Do you allow a DJ or Band? Is there space for a dance floor?**

We use 60" round dinner tables that seat 6-10 guests. We have high top tables, sweetheart tables, and rectangular tables for the stationary platters/desserts that you are welcome to incorporate into your room set up. Yes, we do allow DJs, bands, and musicians. We have room for a dance floor for up to 82 guests seated.

### **What is required to secure a date and what is the payment schedule?**

We require a signed contract along with a \$1,000 non-refundable retainer to secure a date. The retainer will be deducted from the balance of the event. We accept payments in the form of a check made payable to Queen Anne's Loft, or we accept credit cards with a 3% fee. Three weeks prior to the event we will ask for the final menu, the final guest count and entrée counts are due 10 days prior to the event, and the final food payment is due seven days prior to the event.

### **Are you able to accommodate allergies?**

Yes, our chef takes great care in accommodating different allergies. Most times we are able to slightly alter an entrée to make it safe for your guest's allergies. That may include omitting a sauce or topping, for example.

### **Are you affiliated with any rental properties in Newport?**

Yes, we do have a few rental houses and apartments that we are affiliated with. They are great for smaller groups, or large families staying together. Please see the PDF attached with your inquiry for more information, or please do not hesitate to ask about them!

