



Bryant University

CATERING & EVENTS MENU
PRESENTED BY AVI FRESH FOOD SYSTEMS

CATERING & EVENTS MENU

INTERNAL
BRYANT UNIVERSITY CLIENTS



CATERING DEPARTMENT
OFFICE: 401-232-6000 EXT 20448

EMAIL: CMONTI@AVIFOODSYSTEMS.COM





INFORMATION

LET'S START PLANNING

TO ENSURE A SUCCESSFUL EXPERIENCE, OUR CATERING DEPARTMENT IS PLEASED TO ASSIST YOU ALONG THE WAY IN PLANNING A MEMORABLE EVENT FROM EXPRESS SERVICES TO FULL-SERVICED EVENTS.

FOR LARGER EVENTS SUCH AS CONFERENCES, GALAS & FUNDRAISERS, WE RECOMMEND STARTING THE PLANNING PROCESS NO LESS THAN SIX MONTHS PRIOR TO YOUR EVENT.

SMALLER SCALED EVENTS ARE RECOMMENDED TO START THE PLANNING PROCESS NO LESS THAN FOUR (4) WEEKS PRIOR TO YOUR EVENT, AS ALL FINAL CATERING ORDERS ARE PROCESSED WITHIN FOURTEEN (14) DAYS PRIOR TO THE EVENT.

NO LESS THAN FOURTEEN (14) BUSINESS DAYS NOTICE FOR EXPRESS SERVICE.

FINAL GUEST COUNT IS DUE NO LESS THAN FIVE (5) BUSINESS DAYS PRIOR TO YOUR EVENT DATE.

OUR MENUS REFLECT THE MOST SEASONAL SELECTIONS; HOWEVER, WE ARE PLEASED TO CUSTOMIZE MENUS FOR YOUR EVENT SHOULD YOU WISH.

OUR CATERING TEAM WILL ASSIST YOU WITH THE PLANNING PROCESS TO INCLUDE THE LOGISTICS OF YOUR EVENT, OFFERING CREATIVE MENUS, ELEGANT PRESENTATIONS AND ATTENTIVE SERVICE TO PROVIDE BOTH YOU & YOUR GUESTS WITH A PLEASANT EXPERIENCE.

EXPRESS DELIVERY AND SET-UP FOR NON-STAFFED EVENTS

FOOD & BEVERAGE ORDERS WILL BE DELIVERED 15 MINUTES PRIOR TO THE START OF YOUR EVENT FOR ALL ON-CAMPUS LOCATIONS. ALL NON-DISPOSABLE ITEMS WILL BE SET UP. ADDITIONAL FEE MAY BE REQUIRED IF A CATERER IS REQUESTED TO ASSIST IN RETURNING TO BREAKDOWN OF YOUR EVENT.

CANCELLATION POLICY

IN THE EVENT YOU MUST CANCEL A PLANNED EVENT, PLEASE CONTACT YOUR CATERING MANAGER AS SOON AS POSSIBLE. FURTHER CANCELLATION POLICY INFORMATION IS LOCATED ON YOUR CATERING BANQUET EVENT ORDER.

ALLERGEN AWARENESS

PLEASE INFORM YOUR CATERING REPRESENTATIVE IF YOUR EVENT REQUIRES ANY ALLERGEN ACCOMMODATIONS OR DIETARY NEEDS.

PRICING

ALL MENU PRICES ARE SUBJECT TO CHANGE.

ALLERGEN LEDGER USED ON OUR CATERING MENUS

GLUTEN SENSITIVE |GS| LACTOSE INTOLERANCE |M| VEGETARIAN |V|
VEGAN |VE| SOY |S| FISH |F| EGG |E| TREE NUTS |TN|
NUT SENSITIVE |N| WHEAT |W| SHELLFISH |SF|



SERVICE STYLES

EXPRESS CAMPUS DROP OFF

HIGH QUALITY DISPOSABLE PLATTERS

HIGH QUALITY DISPOSABLE UTENSILS, PLATES, NAPKINS & SERVING UTENSILS

DRESSINGS & CONDIMENTS IN DISPOSABLE BOWLS

CATERING TO DROP OFF. CLIENT RESPONSIBLE FOR SERVICE SET UP & BREAKDOWN

EXPRESS CAMPUS DROP OFF & PICK UP

REUSABLE PLATTERS AND/OR CHINA AND SERVING UTENSILS

HIGH QUALITY DISPOSABLE PLATES, NAPKINS AND UTENSILS

DRESSINGS AND CONDIMENTS IN REUSABLE VESSELS

BLACK BUFFET LINEN INCLUDED

CATERING SET UP & BREAKDOWN

EXPRESS BUFFET/STATION WITH SERVICE

REUSABLE PLATTERS AND/OR CHINA & SERVING UTENSILS

HIGH QUALITY DISPOSABLE PLATES, NAPKINS & UTENSILS

DRESSINGS & CONDIMENTS IN REUSABLE VESSELS

BLACK BUFFET LINEN INCLUDED

SERVICE PERSONNEL TO SERVICE YOUR EVENT

CATERING SETUP, SERVICE & BREAKDOWN

BUFFET/STATION WITH FULL SERVICE

REUSABLE PLATTERS AND/OR CHINA

REUSABLE SERVING UTENSILS

DRESSINGS & CONDIMENTS IN REUSABLE VESSELS

CHINA/GLASSWARE & FLATWARE FOR ADDITIONAL CHARGE

BLACK BUFFET LINEN INCLUDED

FULL SERVICE CATERING SETUP, EVENT SERVICE & BREAKDOWN

LINEN FOR GUEST TABLES ARE A SEPARATE CHARGE

PLATED WITH FULL SERVICE

WHITE CHINA

GLASS STEMWARE

STAINLESS STEEL FLATWARE

WHITE, GOLD OR BLACK LINEN NAPKINS

WHITE OR BLACK FLOOR LENGTH LINEN TABLECLOTHS

FULL SERVICE CATERING SETUP, EVENT SERVICE & BREAKDOWN

EQUIPMENT RENTAL CHARGES MAY APPLY





BREAKFAST

PRICING IS BASED ON
TWO HOURS OF SERVICE

HOT COFFEE STATION

REGULAR COFFEE, DECAFFEINATED COFFEE
TEA & HONEY, ACCOMPANIMENTS
\$3.00/PP
*15 PERSON MINIMUM

MORNING WAKEUP

FRESHLY BAKED MORNING PASTRIES
FRUIT PRESERVES & BUTTER

FRESH SEASONAL FRUIT VERRINES

REGULAR COFFEE, DECAFFEINATED COFFEE
TEA & HONEY, ACCOMPANIMENTS
\$12.00/PP
*15 PERSON MINIMUM

THE CHAMPION BREAKFAST

FRESHLY BAKED MORNING PASTRIES
FRUIT PRESERVES & BUTTER

YOGURT PARFAIT VERRINES
FRESH SEASONAL FRUIT SALAD VERRINES

SEASONAL VEGETABLE MINIATURE EGG FRITTATAS
SERVED ROOM TEMPERATURE

MORNING JUICES

REGULAR COFFEE, DECAFFEINATED COFFEE
TEA & HONEY, ACCOMPANIMENTS
\$16.00/PP

THE ARCHWAY BISTRO

ASSORTED SAVORY BREAKFAST GALETTES
& CROISSANTS

SEASONAL VEGETABLE MINIATURE EGG FRITTATAS
SERVED ROOM TEMPERATURE

FRESH SEASONAL FRUIT VERRINES

MORNING JUICES

REGULAR COFFEE, DECAFFEINATED COFFEE
TEA & HONEY, ACCOMPANIMENTS
\$18.00/PP
*15 PERSON MINIMUM

THE BULLDOG BREAKFAST

FRESHLY BAKED MORNING PASTRIES
FRUIT PRESERVES & BUTTER

FRESH SEASONAL FRUIT DISPLAY

FLUFFY SCRAMBLED EGGS WITH FRESH CHIVES

BREAKFAST POTATOES
CARAMELIZED ONIONS & HEIRLOOM PEPPERS

CRISPY SMOKED BACON
OR
BREAKFAST SAUSAGE
TURKEY SAUSAGE
ADDITIONAL \$1.00/PP

MORNING JUICES

REGULAR COFFEE, DECAFFEINATED COFFEE
TEA & HONEY, ACCOMPANIMENTS

\$20.00/PP
*15 PERSON MINIMUM

ARCHIE'S BRUNCH

FRESHLY BAKED MORNING PASTRIES
FRUIT PRESERVES & BUTTER

FRESH SEASONAL FRUIT DISPLAY

SPRING GREEN SALAD
SHAVED VEGETABLES, HOUSE CHAMPAGNE VINAIGRETTE

WARM GARDEN VEGETABLE FRITTATA

BREAKFAST POTATOES
CARAMELIZED ONIONS & HEIRLOOM PEPPERS

BRIOCHE FRENCH TOAST
WARM FRUIT COMPOTE, VERMONT MAPLE SYRUP

CRISPY SMOKED BACON
OR
BREAKFAST SAUSAGE
TURKEY SAUSAGE
ADDITIONAL \$1.00/PP

MORNING JUICES

REGULAR COFFEE, DECAFFEINATED COFFEE
TEA & HONEY, ACCOMPANIMENTS

\$25.00/PP
*15 PERSON MINIMUM



BREAKFAST

PRICING IS BASED ON
TWO HOURS OF SERVICE

BREAKFAST TIME ADD-ONS

ADD ANY OF THESE TO YOUR CHOSEN BREAKFAST PACKAGE ON THE FIRST PAGE. NOT SERVED INDIVIDUALLY.

BREAKFAST PASTRIES

ASSORTED FULL SIZE BAKERY ITEMS
\$34.00/DZ

SAVORY MORNING GALETTES & CROISSANTS

\$28.50/DZ

GOURMET DOUGHNUTS

ASSORTED FLAVORS
\$38.00/DZ

FRESHLY BAKED BAGELS

CREAM CHEESE SPREAD, PRESERVES & WHIPPED BUTTER
SERVED FRESH
\$38.00/DZ

MINIATURE FRITTATAS

ASSORTED FLAVORS
\$48.00/DZ

SEASONAL FRESH FRUIT SALAD VERRINES

\$4.50/PP

BREAKFAST BAGEL SANDWICH

FRIED EGG, BACON, CHEESE
\$5.00/PP

SIGNATURE YOGURT PARFAITS

\$5.00/PP

HAND FRUIT

\$2.00/PP

OVERNIGHT OAT VERRINES

OR CHAI COCONUT CHIA VERRINES

\$4.00/PP

ICED COFFEE DISPLAY

SYRUPS & FLAVOR PUMPS
\$6.00/PP

MORNING JUICES

\$3.00/PP

BUILD-YOUR-OWN YOGURT BOWL

VANILLA YOGURT, BERRY YOGURT
PLAIN GREEK YOGURT

TOPPINGS:

SLICED STRAWBERRIES, MIXED BERRIES, BREAKFAST
GRANOLA, CHIA SEEDS, MINI CHOCOLATE CHIPS,
DEHYDRATED CRANBERRIES, HONEY
\$9.50/PP



BUILD-YOUR-OWN OVERNIGHT OAT BAR

CINNAMON & HONEY OVERNIGHT OATS

TOPPINGS:

ASSORTED SEASONAL CUT FRUITS, ASSORTED
SEASONAL BERRIES, MINI CHOCOLATE CHIPS
TOASTED COCONUT, CRAISINS, RAISINS, GRANOLA
\$9.50/PP



MID-MORNING & AFTERNOON ADD-ONS

PRICING IS BASED ON
ONE HOUR OF SERVICE

ASSORTED COOKIES

CHOCOLATE CHIP, CANDY, OATMEAL RAISIN, DOUBLE
CHOCOLATE, SUGAR, SNICKERDOODLE, FUNFETTI, OREO,
BULLDOG SIGNATURE COOKIE
\$22.00/DZ

GOURMET MARSHMALLOW BARS

\$18.00/DZ

GOURMET BROWNIES

OREO, DOUBLE CHOCOLATE, BUTTERSCOTCH, S'MORES | BLONDIE,
FUNFETTI
\$24.00/DZ

GOURMET DESSERT BARS

MAGIC BAR, SEASONAL FRUIT BAR, CHEESECAKE BAR, CARROT
CAKE BAR
\$36.00/DZ

MINI DESSERT CAKES

\$42.00/DZ

ASSORTED DESSERT VERRINES

\$36.00/DZ

PACKAGED ENERGY BARS

\$38.00/DZ

PACKAGED UNDERCOVER CHOCOLATE QUINOA CRISPS

\$5.50/EA

ASSORTED HOUSE MADE 18" PIZZA

CHEESE | PEPPERONI | VEGETABLE | SPECIALTY +\$5
\$21.00/EA

HOUSE MADE PACKAGED CHIPS

2OZ | PLAIN OR VARIETY OF FLAVORS
\$3.00/EA

HOUSE MADE PROTEIN BARS |V| |GF|

PACKAGED
\$3.50/EA

DASANI BOTTLED WATER

\$2.00/EA

ASSORTED CANNED COKE PRODUCTS

\$2.00/EA

SEASONAL BEVERAGE DISPLAY

PLAIN ICED WATER, FRUIT INFUSED WATER, LEMONADE,
SEASONAL ICED TEA, PUNCH
\$8.00/GL





MID-MORNING & AFTERNOON BREAKS

PRICE IS FOR
ONE HOUR OF SERVICE

ENERGY BOOST

HOUSE-MADE PROTEIN BARS [GS] [V]
ICED CARAMEL ESPRESSO & PROTEIN MINI LATTES
\$8.00/PP

WARM COOKIES & MILK

HOUSE BAKED COOKIES SERVED WARM
CHILLED ASSORTED MILK DISPLAY
\$6.00/PP

AFTERNOON TEA

CUCUMBER, DILL HAVARTI, HERB MAYO
SMOKED SALMON, HERB CHEESE
BLACK FOREST HAM, GRAIN MUSTARD
ROAST BEEF, HORSERADISH CREMA
ASSORTED CAKE TASSIES
GOURMET HOT TEA DISPLAY
\$14.00/PP
*NOT AVAILABLE FROM 11:00AM - 1:00PM



THE DI BREAK

WARM PRETZELS
SEA SALT, DUSTED CINNAMON SUGAR
SPREADS & DIPS
HONEYCUP MUSTARD, CINNAMON CREAM CHEESE,
CHIPOTLE AIOLI
\$6.00/PP

ICE CREAM SOCIAL

VANILLA, COOKIES & CREAM, CHOCOLATE
ASSORTED TOPPINGS
WHIPPED CREAM, CHOCOLATE & CARAMEL
\$10.00/PP

CHIPS 'N DIPS

FRIED IN-HOUSE POTATO
& TORTILLA CHIPS

INCLUDES THREE DIPS
HOUSEMADE GUACAMOLE
MILD PICO DE GALLO
CLASSIC FRENCH ONION DIP
SMOKED BOURBON BARBECUE
\$8.00/PP



WHATS POPPIN'

FRESHLY POPPED POPCORN

TOPPINGS
TRUFFLE, CINNAMON SUGAR, SEA SALT
SALT & VINEGAR, CHOCOLATE CANDIES
RAISINS, SHREDDED COCONUT, DRIED FRUITS
\$8.00/PP

LINCOLN WOODS TRAIL

MYO GRANOLA MIX!

HOUSE GRANOLA MIX, DRIED FRUITS
CHOCOLATE CANDIES, SHREDDED COCONUT, RAISINS
ASSORTED TOPPINGS
\$7.00/PP

CHOCOHOLICS ANONYMOUS

DOUBLE CHOCOLATE CHIP COOKIES

FLOURLESS CHOCOLATE FUDGE BROWNIES

ASSORTED CHOCOLATE CANDY BARS

CHILLED CHOCOLATE MILK
\$9.00/PP

THE CANNOLI BOARD

ASSORTED CANNOLI CREAMS, CANNOLI CHIPS, VANILLA
WAFERS, MINI CHOCOLATE CHIP COOKIES, MINIATURE
FUDGE BROWNIE, SLICED STRAWBERRIES
\$14.00/PP



COLD LUNCH BUFFETS

PRICING IS BASED ON
TWO HOURS OF SERVICE

THE SANDWICH SHOPPE

HOUSEMADE POTATO CHIPS & PICKLE SPEARS
SELECT TWO SALADS
SELECT THREE SANDWICHES
GOURMET DESSERT BARS
FRUIT INFUSED WATER
\$23.00/PP

SALAD SELECTION

LEMON GARLIC PASTA SALAD

CAVATAPPI, SHREDDED PARMESAN HEIRLOOM
TOMATOES, LEMON GARLIC DRESSING

BABY GREENS SALAD

CUCUMBER, TOMATOES, CARROTS, RED ONION
HOUSE BALSAMIC VINAIGRETTE

ORZO PASTA SALAD

GRILLED VEGETABLES, FRESH HERBS
HOUSE LEMON VINAIGRETTE

WATERMELON-FETA SALAD

LOCAL FETA, ARUGULA, EXTRA VIRGIN OLIVE OIL
VANILLA BEAN VINAIGRETTE (SPRING & SUMMER)

FARRO SALAD

ROASTED MUSHROOMS, MAPLE SQUASH, TRUFFLE-
CHAMPAGNE VINAIGRETTE (FALL & WINTER)

CLASSIC CAPRESE

VINE RIPE TOMATO, FRESH MOZZARELLA, TORN BASIL,
BALSAMIC GLAZE, EXTRA VIRGIN OLIVE OIL,
CRACKED SEA SALT & FRESH BLACK PEPPER

BLACK BEAN-ROASTED CORN SALAD

JICAMA, CILANTRO, RED CHILE DRESSING

FATTOUSH

CUCUMBER, HEIRLOOM BABY TOMATO, RED ONION,
CRISPY PITA, SUMAC, LEMON-OLIVE OIL DRESSING

RED-WHITE & BLUE POTATO SALAD

LEMON DIJON VINAIGRETTE DRESSING

SANDWICH MENU

CHICKEN SALAD CROISSANT

DIJON MAYO, LEAF LETTUCE, FRESH BAKED CROISSANT

TURKEY BLT

ROASTED GARLIC AIOLI, SMOKED BACON, SMOKED
GOUDA CHEESE, GREEN LEAF LETTUCE, VINE RIPE
TOMATO, BRIOCHE ROLL

SMITHFIELD

SHAVED SMITHFIELD HAM, BRIE, RASPBERRY MAYO,
LEAF LETTUCE, VINE RIPE TOMATO, SOURDOUGH

PESTO GRILLED CHICKEN

ARUGULA, FRESH MOZZARELLA, BALSAMIC
CARAMELIZED ONIONS, CIABATTA

THE ARCHIE

SHAVED HOUSE ROAST BEEF, ARUGULA, CARAMELIZED
ONION, HORSERADISH AIOLI, CABOT CHEDDAR,
TOASTED BAGUETTE

THE JAZZY BANH MI |VE|

GRILLED PORTABELLA, PICKLED CARROTS, PICKLED
DAIKON RADISH, CUCUMBER, CILANTRO, SRIRACHA
MAYO, MIXED GREENS, TOASTED BAGUETTE

"NORTH END CLUB"

GENOA SALAMI, CAPICOLA, SMITHFIELD HAM,
PROVOLONE, SPICY MARINATED PEPPERS, RED WINE
VINAIGRETTE, CIABATTA

THE CHIQUE-PEA VEGAN SANDWICH |VE|

ROASTED CHICKPEAS, SLICED ONIONS, HOUSE-BRINED
PICKLES, HOT CHERRY PEPPERS, VEGAN AIOLI, OLIVE
OIL-TOSSED SPRING MIX, SOURDOUGH BREAD





COLD LUNCH BUFFETS

PRICING IS BASED ON
TWO HOURS OF SERVICE

SANDWICH & MAIN ENTREE MENU

CHICKEN SALAD CROISSANT

DIJON MAYONNAISE, GREEN LEAF LETTUCE
FRESH BAKED CROISSANT

TURKEY BLT

ROASTED GARLIC AIOLI, SMOKED BACON, SMOKED
GOUDA CHEESE, GREEN LEAF LETTUCE, VINE RIPE
TOMATO, BRIOCHE ROLL

SMITHFIELD

SHAVED SMITHFIELD HAM, BRIE, RASPBERRY
MAYONNAISE, GREEN LEAF LETTUCE, VINE RIPE TOMATO,
SOURDOUGH BREAD

PESTO GRILLED CHICKEN

ARUGULA, FRESH MOZZARELLA, BALSAMIC CARAMELIZED
ONIONS, CIABATTA

CAJUN TURKEY

AVOCADO, TOMATO, PICKLED RED ONION, SWISS CHEESE,
CILANTRO AIOLI, BRIOCHE ROLL

THE ARCHIE

SHAVED HOUSE ROAST BEEF, ARUGULA, CARAMELIZED
ONION, HORSERADISH AIOLI, CABOT CHEDDAR
TOASTED BAGUETTE

THE JAZZY BANH MI

GRILLED PORTABELLA, PICKLED CARROTS, PICKLED
DAIKON RADISH, CUCUMBER, CILANTRO, SRIRACHA
AIOLI, MIXED GREENS, TOASTED BAGUETTE

“NORTH END CLUB”

GENOA SALAMI, CAPICOLA, SMITHFIELD HAM,
PROVOLONE, SPICY MARINATED PEPPERS,
RED WINE VINAIGRETTE, CIABATTA

THE CHIQUE-PEA VEGAN WRAP |VE|

ROASTED CHICKPEAS, SLICED ONIONS, HOUSE-BRINED
PICKLES, HOT CHERRY PEPPERS, VEGAN AIOLI, OLIVE OIL-
TOSSED SPRING MIX, SPINACH WRAP

TUPPERS PLATE |GS|

CHOPPED ROMAINE LETTUCE, HEIRLOOM TOMATOES,
PICKLED ONION, HARD BOILED EGGS, MARINATED
GRILLED CHICKEN, CRUMBLED BACON,
AVO-RANCH DRESSING

CHILLED BURRITO BOWL |VE|

QUINOA, ROASTED CORN, SWEET POTATO, PICKLED
ONIONS, AVOCADO, BLACK BEANS, SLICED PEPPERS &
CILANTRO VINAIGRETTE

BOXED LUNCH

HOUSEMADE POTATO CHIPS
OR HOUSE SEASONAL PASTA SALAD
SELECT THREE SANDWICHES
GOURMET COOKIES



SELECT ONE OR ASSORTED

TRIPLE CHOCOLATE, CLASSIC SUGAR,
CLASSIC CHOCOLATE CHIP, VEGAN COOKIE
GLUTEN FREE SHORTBREAD COOKIE

BOTTLED WATER SERVED ON THE SIDE.

\$19.00/PP





COLD LUNCH BUFFETS

PRICING IS BASED ON
TWO HOURS OF SERVICE

LET IT ROLL!

HOUSEMADE POTATO CHIPS
HOUSEMADE PICKLE SPEARS
CHOICE OF TWO SALADS
SELECT THREE WRAPS
GOURMET DESSERT BARS
FRUIT INFUSED WATER
\$22.00/PP

SALAD SELECTIONS

LEMON GARLIC PASTA SALAD

CAVATAPPI, SHREDDED PARMESAN HEIRLOOM
TOMATOES, LEMON GARLIC DRESSING

BABY GREENS SALAD

CUCUMBER, TOMATOES, CARROTS, RED ONION,
HOUSE VINAIGRETTE

ORZO PASTA SALAD

GRILLED VEGETABLES, FRESH HERBS, LEMON
VINAIGRETTE

WATERMELON-FETA SALAD

LOCAL FETA, ARUGULA, EVO, VANILLA BEAN
VINAIGRETTE (SPRING & SUMMER)

FARRO SALAD

ROASTED MUSHROOMS, MAPLE SQUASH, TRUFFLE-
CHAMPAGNE VINAIGRETTE (FALL & WINTER)

CLASSIC CAPRESE

VINE RIPE TOMATO, FRESH MOZZARELLA, TORN
BASIL, BALSAMIC GLAZE, EXTRA VIRGIN OLIVE OIL,
CRACKED SEA SALT & FRESH BLACK PEPPER

BLACK BEAN-ROASTED CORN SALAD

JICAMA, CILANTRO, RED CHILE DRESSING

FATTOUSH

CUCUMBER, HEIRLOOM BABY TOMATO, RED ONION,
CRISPY PITA, SUMAC, LEMON-OLIVE OIL DRESSING

RED-WHITE & BLUE POTATO SALAD

LEMON DIJON VINAIGRETTE DRESSING

WRAP SELECTION

MEDITERRANEAN [V]

FALAFEL, ROASTED RED PEPPER HUMMUS
TZATZIKI SAUCE, CUCUMBER, FETA CHEESE MIXED GREENS
SERVED ON A SPINACH WRAP

GARLIC CITRUS CHICKEN

GRILLED CHICKEN BREAST, SHAVED PARMESAN ROMAINE
LETTUCE, CROUTONS, LEMON GARLIC DRESSING
SERVED ON A PLAIN WRAP

WEST COAST TURKEY

OVEN ROASTED TURKEY, GUACAMOLE SPREAD CHEDDAR CHEESE
BACON, MIXED GREEN LETTUCE, CHIPOTLE AIOLI
SERVED ON A TOMATO WRAP

THE CHIQUE-PEA VEGAN WRAP [VE]

ROASTED CHICKPEAS, SLICED ONIONS, HOUSE-BRINED PICKLES,
HOT CHERRY PEPPERS, VEGAN AIOLI, OLIVE OIL-TOSSED SPRING
MIX, SERVED ON A SPINACH WRAP

THE SENTINEL

OVEN ROASTED TURKEY, CRANBERRY AIOLI
GREEN LEAF LETTUCE, CORNBREAD STUFFING
PICKLED RED ONIONS, SERVED ON A PLAIN WRAP

“NORTH END WRAP”

GENOA SALAMI, CAPICOLA, SMITHFIELD HAM, PROVOLONE, SPICY
MARINATED PEPPERS, RED WINE VINAIGRETTE
SERVED ON A SUNDRIED TOMATO WRAP

BUFFALO CHICKEN WRAP

SPICY BUFFALO CHICKEN, SHREDDED CHEDDAR CHEESE, CREAMY
BLEU CHEESE SPREAD, SHREDDED LETTUCE, SHREDDED CARROTS
SERVED ON A SPINACH WRAP

THE JAZZY COUSIN

LEAN ROAST BEEF, GREEN LEAF LETTUCE, BOURSIN SPREAD,
PICKLED ONIONS, ROASTED RED PEPPERS & HERB AIOLI SERVED
ON A TOMATO WRAP





COLD LUNCH BUFFETS

PRICING IS BASED ON
TWO HOURS OF SERVICE

STUDY FUEL BOWLS

BASE

QUINOA & WILD RICE
SPINACH

PROTEINS (SELECT TWO):

ROASTED-CHILLED SALMON
ZA' A TAR ROASTED CHICKEN
GRILLED PORTABELLA
SPICED GRILLED TOFU
EACH ADDITIONAL PROTEIN +\$4.00/PP

TOPPINGS & SPREADS:

SMOKEY CARROT SPREAD, ARUGULA, PICKLED
RED ONIONS, HARISSA ROASTED SWEET
POTATO, SHERRY ROASTED BEETS, SPICED
PEPITAS, EDAMAME, MARINATED TOMATO

DESSERT DISPLAY: SEASONAL FRUIT VERRINE

BEVERAGE DISPLAY: FRUIT INFUSED WATER
\$28.00/PP



ULTIMATE SALAD BAR

BASE:

MIXED GREENS, SPINACH, KALE

PROTEINS (SELECT TWO):

MARINATED GRILLED CHICKEN
ROASTED HERB SALMON
LEMON GRILLED SHRIMP
GRILLED PORTABELLA
EACH ADDITIONAL PROTEIN +\$4.00/PP

TOPPINGS:

HEIRLOOM BABY TOMATO, CUCUMBER, SHAVED
CARROTS, EDAMAME, ROASTED PEPPERS, CRISPY
CHICKPEAS, ROASTED OLIVES, CANDIED BACON,
SOURDOUGH CROUTONS, CRUMBLLED FETA CHEESE,
SHREDDED PARMESAN CHEESE, HOUSE VINAIGRETTE
DRESSING, CREAMY RANCH DRESSING,
OIL OLIVE & VINEGAR

DESSERT DISPLAY: SEASONAL DESSERT BARS

BEVERAGE DISPLAY: FRUIT INFUSED WATER
\$28.00/PP

*MINIMUM OF 15 GUESTS
MODIFIED MENU FOR GUESTS COUNT OF 14 OR LESS.





THE BULLDOG BOWL

BASE:

ACHIOTE RICE OR BROWN RICE
CHOPPED ROMAINE LETTUCE

PROTEINS (SELECT TWO):

LIME-GRILLED SLICED CHICKEN
BARBACOA BEEF
SPICY SHREDDED CHICKEN
CITRUS SHRIMP
SMOKED GRILLED TOFU
THIRD CHOICE ADD \$4.00/PP

TOPPINGS:

ROASTED PEPPERS & ONIONS
BLACK BEAN & CORN SALSA
PICO DE GALLO
SHREDDED LETTUCE
LIME CREMA
QUESO FRESCO
PICKLED ONIONS
PICO DE GALLO
ROASTED CORN
LIME WEDGES
HOUSE MADE TORTILLA CHIPS

DESSERT DISPLAY:

CINNAMON CHURRO CREAM CHEESE VERRINE

BEVERAGE DISPLAY: SEASONAL LEMONADE
LUNCH \$28.00/PP



HOT LUNCH BUFFETS

PRICING IS BASED ON
TWO HOURS OF SERVICE

THE TERREZZA BOWL

GREENS SELECT ONE:

ROMAINE OR BABY SPINACH

GRAINS SELECT ONE:

BROWN RICE OR SAFFRON BASMATI RICE

DIPS & SPREADS:

TZATZIKI, TRADITIONAL HUMMUS,
SPICY FETA SPREAD

PROTEINS (SELECT TWO):

LEMON HONEY CHICKEN
FALAFEL
SLICED CHARRED STEAK
MINI KEFTEDES

TOPPINGS INCLUDES:

CHARRED BROCCOLI, FIRE ROASTED CORN,
TOMATO & RED ONION SALAD
KALAMATA OLIVES, CRUMBLIED FETA
PERSIAN CUCUMBERS, PITA BREAD

DRESSING:

LEMON HERB VINAIGRETTE
CREAMY GREEK DRESSING
OLIVE OIL & RED WINE VINEGAR

DESSERT DISPLAY:

LOUKOUMADES (GREEK MINI DOUGHNUTS)
HONEY & CINNAMON

BEVERAGE DISPLAY: POMEGRANATE LEMONADE
LUNCH \$28.00/PP

PIE-POCKETS

WARM SAVORY HAND PIES

SOUP: VEGAN TOMATO BISQUE

SALAD: SEASONAL FRESH SLICED FRUIT DISPLAY

VARIETY OF THREE HAND PIES

HOMESTYLE CHICKEN "POT PIE"

HOMESTYLE "BEEF STEW- POT PIE"

SEASONAL VEGETABLE HAND PIE

DESSERT DISPLAY: LEMON COOKIE SANDWICHES

BEVERAGE DISPLAY: FRUIT INFUSED WATER
\$24.00/PP LUNCH ONLY





HOT LUNCH BUFFETS

PRICING IS BASED ON
TWO HOURS OF SERVICE

THE PASTA POT

BASKET OF ARTISAN BREAD | WHIPPED BUTTER

SALAD SELECTIONS (SELECT ONE):

BABY GREENS SALAD

CUCUMBER, TOMATOES, CARROTS, RED ONION,
HOUSE VINAIGRETTE

WATERMELON-FETA SALAD

LOCAL FETA, ARUGULA, EVO, VANILLA BEAN
VINAIGRETTE (SPRING & SUMMER)

FARRO SALAD

ROASTED MUSHROOMS, MAPLE SQUASH, TRUFFLE-
CHAMPAGNE VINAIGRETTE (FALL & WINTER)

CLASSIC CAPRESE

VINE RIPE TOMATO, FRESH MOZZARELLA, TORN BASIL,
BALSAMIC GLAZE , EXTRA VIRGIN OLIVE OIL,
CRACKED SEA SALT & FRESH BLACK PEPPER

BLACK BEAN-ROASTED CORN SALAD

JICAMA, CILANTRO, RED CHILE DRESSING

FATTOUSH

CUCUMBER, HEIRLOOM BABY TOMATO, RED ONION,
CRISPY PITA, SUMAC, LEMON-OLIVE OIL DRESSING

SELECT TWO PASTA ENTREES

FRESH SHAVED PARMESAN CHEESE
RED PEPPER FLAKES

CLASSIC PENNE | HOMESTYLE BASIL MARINARA

CAVATAPPI PESTO | SUNDRIED TOMATOES

BAKED ZITI | PINK VODKA SAUCE & PARMESAN CHEESE

SEASONAL RAVIOLI | SEASONAL SAUCE

TUSCAN CAVATAPPI

ROASTED ZUCCHINI & EGGPLANT, RED PEPPER FLAKES,
ARTICHOKES, OLIVE OIL & GARLIC SAUCE

PROTEINS (SELECT ONE):

TRADITIONAL HOUSE MADE MEATBALLS

ROASTED MARINATED CHICKEN THIGHS

BRAISED BEEF SHORT RIBS | VEGETABLE RAGOUT

VEGETABLE:

CHEF SELECTION OF SEASONAL VEGETABLE

DESSERT DISPLAY: TIRAMISU VERRINES & LEMON
RICOTTA VERRINE

BEVERAGE DISPLAY: FRUIT INFUSED WATER

LUNCH \$22.00/PP DINNER \$28.00/PP

SELECT ADDITIONAL PROTEIN FOR \$4.00/PP

HOT OFF THE PRESS

WARM PANINI PRESSED SANDWICHES
HOUSEMADE POTATO CHIPS

SALADS (SELECT TWO):

LEMON GARLIC PASTA SALAD

CAVATAPPI, SHREDDED PARMESAN HEIRLOOM TOMATOES,
LEMON GARLIC DRESSING

BABY GREENS SALAD

CUCUMBER, TOMATOES, CARROTS, RED ONION,
HOUSE VINAIGRETTE

CLASSIC CAPRESE

VINE RIPE TOMATO, FRESH MOZZARELLA, TORN BASIL,
BALSAMIC GLAZE , EXTRA VIRGIN OLIVE OIL, CRACKED SEA
SALT & FRESH BLACK PEPPER

FATTOUSH

CUCUMBER, HEIRLOOM BABY TOMATO, RED ONION, CRISPY
PITA, SUMAC, LEMON-OLIVE OIL DRESSING

SANDWICHES (SELECT THREE):

SUGGESTION: ONE IS VEGETARIAN

GARDEN MARKET |V|

VINE-RIPENED TOMATOES, BURRATA, BASIL AIOLI SPREAD

SIZZLING CANTINA

MARINATED FLANK STEAK, CHARRED PEPPERS & ONIONS
MONTEREY JACK, CHIPOTLE CREMA

ROMA STREET

GENOA SALAMI, CAPICOLA, SMITHFIELD HAM, PROVOLONE,
SPICY MARINATED PEPPERS, WHIPPED RICOTTA & OIL

HAVANA PRESS

ROASTED MOJO PORK, HONEY HAM, EMMENTAL CHEESE | DILL
PICKLE RELISH, GARLIC MUSTARD SPREAD

AEGEAN FIRE CHICKEN

LEMON-OREGANO CHICKEN, TZATZIKI AIOLI, CRUMBLLED FETA
CHEESE, BABY SPINACH | BLISTERED RED PEPPERS

HARVEST VERDE |VE|

MARINATED GRILLED ZUCCHINI & EGGPLANT, ROASTED
CHERRY TOMATOES, BABY ARUGULA
LEMON-GARLIC WHITE BEAN SPREAD

SMOKE, PICKLE, PEPPER |VE|

SMOKED PORTABELLA PEPPER, PICKLED PEPPERS, ROASTED RED
PEPPERS, SPINACH, VIOLIFE CREAM CHEESE SPREAD

DESSERT DISPLAY: GOURMET DESSERT BARS

BEVERAGE DISPLAY: SEASONAL ICED TEA

LUNCH | DINNER \$25.00/PP



HOT LUNCH BUFFETS

PRICING IS BASED ON TWO
HOURS OF SERVICE

THE SMITHFIELD

ARUGULA SALAD
HEIRLOOM TOMATO SALAD
LEMON SEA SALT & FRESHLY CRACKED BLACK PEPPER

PESTO GRILLED CHICKEN BREAST
LEMON GARLIC POACHED FISH

WHIPPED PURPLE YAM & CAULIFLOWER PUREE

SEASONAL SOUP

DESSERT DISPLAY | ESPRESSO CHOCOLATE VERRINE

BEVERAGE DISPLAY: SEASONAL LEMONADE
LUNCH \$28.00/PP DINNER \$32.00/PP

THE NEWPORT

NEWPORT SALAD
MIXED GREENS | STRAWBERRIES | CRUMBLed GOAT
CHEESE | CANDIED SUNFLOWER SEEDS
HOUSE VINAIGRETTE

NEW ENGLAND CLAM CHOWDER | OYSTER CRACKERS

MINIATURE LOBSTER ROLLS

GRILLED SAUSAGE ONIONS & PEPPERS

CLAM CAKES

DESSERT DISPLAY | STRAWBERRY SHORTCAKE VERRINE

BEVERAGE DISPLAY: SEASONAL ICED TEA

LUNCH \$34.00/PP DINNER \$39.00/PP

CULTURA COCINA

ZESTY CILANTRO & LIME QUINOA SALAD
RED BELL PEPPERS | RED ONION | CORN
BLACK BEANS | CILANTRO & LIME VINAIGRETTE

CILANTRO RICE

GRILLED FLANK STEAK WITH CHIMICHURRI
ROASTED CHICKEN THIGHS ADOBADAS

GRILLED SEASONAL VEGETABLES

FRIED YUCA | PICKLED RED ONION

DESSERT DISPLAY: TRES LECHES VERRINES

BEVERAGE DISPLAY: PINEAPPLE FRESCA
LUNCH \$28.00/PP DINNER \$32.00/PP

DOUGLAS PIKE BRUNCH

FRESH SEASONAL FRUIT SALAD

NEWPORT SALAD
MIXED GREENS | STRAWBERRIES
CANDIED WALNUTS | CRUMBLed GOAT CHEESE
HOUSE VINAIGRETTE

FRESH BAKED PASTRIES | PRESERVES & BUTTER

GARDEN VEGETABLE FRITTATA

BREAKFAST POTATOES
SAUTEED ONIONS & PEPPERS

HONEY MARINATED CHICKEN THIGHS

BAKED ZITI
CREAMY PINK VODKA SAUCE & PARMESAN CHEESE

LEMON BLUEBERRY PANCAKES
WARM VERMONT MAPLE SYRUP

DESSERT DISPLAY: SEASONAL GOURMET DESSERT VERRINES

BEVERAGE DISPLAY: SEASONAL ICED TEA
BRUNCH \$32.00/PP





COCKTAIL RECEPTIONS

PRICING IS BASED ON ONE HOUR OF SERVICE

ANTIPASTI

ROASTED OLIVES, EGGPLANT CAPONATA, GRILLED ASPARAGUS, MARINATED ARTICHOKE, MOZZARELLA CILIEGENE, GORGONZOLA DOLCE SUNDRIED TOMATOES, GRILLED ZUCCHINI, MARINATED PEPPERS, RUSTIC BREADS, CRACKERS & WAFERS
\$12.00/PP

THE DELICATESSEN

GOURMET CHEESE DISPLAY, CURED ITALIAN MEATS SALAMI, CAPICOLA, FINOCHIA, PROSCIUTTO, PEPPERONI, PICKLED VEGETABLES, OLIVES, MARINATED PEPPERS & MUSHROOMS, MUSTARDS, CRACKERS, CROSTINIS, RUSTIC BREADS, PRESERVES
\$14.00/PP

SMOKED SALMON

ARTISAN SMOKED SALMON, CAPERS, HARD COOKED EGG, RED ONION, DILL CREAM CHEESE, CHIVES, CAVIAR CREAM
\$8.00/PP

MIDDLE EASTERN MEZZE

CHILLED VEGETABLE FRITTATA, GRILLED VEGETABLES, TRADITIONAL HUMMUS, ROASTED BEET HUMMUS SMOKEY CARROT DIP, TZATZIKI, GRILLED PITA, GRAPELEAVES, FATTOUSH SALAD
\$14.00/PP

FARM TO TABLE ARTISAN CHEESE

FOUR LOCAL ARTISANAL CHEESES, HONEYCOMB, HOUSE MADE COMPOTES AND JAMS, FRESH BERRIES, CROSTINI, RUSTIC BREADS
\$6.00/PP



GRAZE

SELECT SIX ITEMS

MARINATED CHILLED CHICKEN SKEWERS
MARINATED CHILLED BEEF SKEWERS
MARINATED OLIVES & MUSHROOMS
CUCUMBER & TOMATO SALAD VERRINES
CLASSIC HUMMUS & PITA CHIPS VERRINES
CHARCUTERIE CUP VERRINES
SEASONAL FRUIT VERRINES
MARINATED PICKLED VEGETABLES VERRINES
VARIETY OF MINIATURE SEASONAL SALAD VERRINES
HOUSE BAKED POTATO SKINS
PETITE HANDMADE DELI SANDWICHES
MINIATURE CHEESECAKES
ASSORTED DESSERT VERRINES

INCLUDES HOUSE POTATO CHIPS, BREADS & CRACKERS
\$22.00/PP

TAPENADE

OLIVE TAPENADE, SUNDRIED TOMATO TAPENADE, ROASTED RED PEPPER TAPENADE, CARAMELIZED ONION SAVORY CHEESECAKE, INFUSED OLIVE OIL DIPS, ASSORTED RUSTIC BREADS, CRACKERS & WAFERS
\$9.00/PP

SHRIMP COCKTAIL

OLD BAY, SMOKEY HORSE RADISH COCKTAIL SAUCE, LEMON WEDGES
\$8.00/PP

CHARCUTERIE CONE DISPLAY

100 GUESTS OR LESS
CHEF SEASONAL SELECTION OF CURED MEATS & CHEESES IN OUR SIGNATURE STYLE BAMBOO CONE DISPLAY!
\$11.00/PP



COCKTAIL RECEPTIONS

PRICING IS BASED ON
ONE HOUR OF SERVICE

SMALL PLATES

MICRO COMPOSED ENTREES
SERVED ON A STATION OR PASSED
SELECT THREE SMALL PLATES

MISO-GLAZED SALMON |GS|

FORBIDDEN BLACK RICE, SESAME SNAP PEAS,
GINGER SOY DRIZZLE

HERB ROASTED CHICKEN THIGH

PARMESAN POLENTA, CHARRED BROCCOLINI,
WHITE WINE JUS

KOREAN SHORT RIB BITE

GARLIC JASMINE RICE, PICKLED CUCUMBER,
GOCHUJANG GLAZE

ROASTED WILD MUSHROOM RAVIOLI |V|

BABY KALE, TRUFFLE CREAM, CRISPY SHALLOTS

PETITE BEEF MEDALLION

CELERY ROOT PURÉE, ROASTED CIPOLLINI ONIONS
CABERNET REDUCTION

SMOKY CAULIFLOWER STEAK |VE|

LENTIL-QUINOA PILAF, CHERMOULA DRIZZLE
\$21.00/PP

THE TAILGATER

SELECT FOUR

BUTTERMILK BATTERED CHICKEN FINGERS

CHIPOTLE KETCHUP

MINI CORN DOGS

BALLPARK MUSTARD

SALT & VINEGAR CHIPS

CARAMELIZED ONION DIP

HOUSE BRINED CHICKEN WINGS

HOUSE MADE HERB RANCH

GUACAMOLE & CHIPS CUPS

SMASHED AVOCADOS, CILANTRO, LIME, JALAPENO

CLASSIC BURGER SLIDERS

HOUSE PICKLES, NEW SCHOOL AMERICAN CHEESE,
COMEBACK SAUCE

MACARONI & CHEESE WITH PULLED PORK VERRINE

BARBECUE SAUCE & CRISPY FRIED ONIONS

HOUSE BAKED POTATO SKINS

SCALLION SOUR CREAM, CABOT CHEDDAR, SMOKED BACON
\$28.00/PP

SLIDER BAR

SELECT THREE SLIDERS

CLASSIC BURGER

HOUSE PICKLES, NEW SCHOOL AMERICAN CHEESE,
COMEBACK SAUCE, PARKER ROLL

THE FRENCH ONION BURGER

CARAMALIZED ONIONS, GRUYRE CHEESE, BACON,
GARLIC AILOI, BRIOCHE ROLL

BLACK BEAN SLIDERS

AVOCADO PUREE, PICKLED RED ONION, HOUSE ROLL

NASHVILLE HOT CHICKEN

HOUSE HERB RANCH, HOUSE PICKLES, BRIOCHE ROLL

PULLED PORK SLIDER

SMOKEY BARBERCUE & PICKLED SLAW, PRETZEL ROLL

TURKEY TZATSIKI

TURKEY SLIDER, TOMATO, FETA CHEESE,
CUCUMBER TZATSIKI, MINI PITA

CRABBY PATTY

MARYLAND STYLE CRAB CAKE | SPICY REMOULADE
SHREDDED LETTUCE, PARKER ROLL

SERVED WITH HOUSE POTATO CHIPS & HOUSE SLAW

\$18.00/PP





PASSED HORS D'OEUVRES

PRICING IS BASED ON
ONE HOUR OF SERVICE

SELECT FOUR PASSED ITEMS

\$24.00/PP

MINIMUM 20 GUESTS

CHILLED HORS D'OEUVRES

PANZANELLA SALAD VERRINE |V|

TORN RUSTIC BREAD, TOMATO, BASIL,
OLIVE OIL BALSAMIC

TRUFFLE DEVILED EGGS |V|

"CAVIAR & BANANAS"

PLANTAIN CHIP, CAVIAR, CRÈME FRAICHE

RARE TUNA CROSTINI

WHITE BEAN PUREE, OLIVE TAPENADE

LIME SHRIMP

AVOCADO PUREE, CORN TOSTADA, SALSA ROJA

ANTIPASTO SKEWER |V|

MOZZARELLA, ARTICHOKE, KALAMATA OLIVE,
SUNDRIED TOMATO, OREGANO VINAIGRETTE

GOAT CHEESE TRUFFLES |V|

FRESH HERBS, FIG JAM

WATERMELON & FETA |V|

TORN BASIL & WHITE BALSAMIC GLAZE

CHIMICHURRI POTATO LOLLIPOP |V| VG|

WARM HORS D'OEUVRES

MINI CLAM CAKE & CHOWDER CUPS

SERVED IN DEMITASSE CUPS

CRAB CAKE | OLD BAY AIOLI

MINI FALAFEL | TZATZIKI, CUCUMBER RELISH

BUTTERMILK FRIED CHICKEN

BEIGNET , HOT HONEY

SMOKED GOUDA ARANCINI | ARRABIATA SAUCE

BACON WRAPPED SCALLOPS

BOURBON MUSTARD SAUCE

MINI BEEF WELLINGTON | HORSERADISH CREME

VEGETABLE SPRING ROLLS

SWEET CHILI SAUCE

BRAISED LAMB MEATBALL | SPICED YOGURT

EDAMAME DUMPLINGS | SOY-MIRIN SAUCE

CHICKEN SATAY SKEWER

CHARRED PINEAPPLE GLAZE

PAN FRIED CHICKEN DUMPLINGS

SWEET POMEGRANATE MOLASSES

ASSORTED GRILLED FLATBREADS

SEASONAL FLAVORS AND INGREDIENTS

HOUSE-MADE TOMATO BISQUE DEMITASSE

MINI GRILLED GOUDA CHEESE SANDWICH

MINI GRILLED LAMB CHOPS

FIG REDUCTION & BALSAMIC GLAZE

ADDITIONAL \$2.00/PP





CARVING STATION

SEASONAL MIXED GREENS SALAD
HOUSEMADE ROLLS & WHIPPED BUTTER

CARVING SELECTION (SELECT ONE):
ROASTED BEEF TENDERLOIN
HONEY GLAZED HAM
HERB TURKEY BREAST
CHARRED FLAT IRON STEAK

SIDES
WHIPPED HERB POTATOES
SEASONAL VEGETABLES

DINNER \$38.00/PP
ATTENDANT FEE: \$150.00 PER 50 GUESTS

LIVE PASTA STATION

CREATE YOUR OWN PASTA
VARIETY OF PASTA, PENNE, TORTELLINI, BOW TIE

FRESH VEGETABLES | MEATS & SAUCES
DINNER \$25.00/PP
ATTENDANT FEE \$100.00 PER 25 GUESTS

THE BELC

KALE CAESAR SALAD
HOUSE MADE SOURDOUGH CROUTONS
& SHAVED PARMESAN CHEESE

GRILLED FLANK STEAK
BRINED LEMON HERB CHICKEN THIGHS

CAVATAPPI LEMON INFUSED AGLIO E OLIO
BLISTERED HEIRLOOM GRAPE TOMATOES, PARSLEY

CHARRED CITRUS ASPARAGUS

SEASONAL DESSERT DISPLAY
DINNER \$35.00/PP



HOT DINNER STATIONS

PRICING IS BASED ON
ONE HOUR OF SERVICE

THE FISHER

SEASONAL MIXED GREENS SALAD
HOUSEMADE ROLLS & WHIPPED BUTTER

ROASTED STATLER CHICKEN | SEASONAL RELISH
HERB GRILLED SALMON MEDALLIONS

CITRUS INFUSED JASMINE RICE
ROASTED HEIRLOOM HONEY MAPLE CARROTS

DESSERT DISPLAY: SEASONAL DESSERT VERRINES

DINNER \$35.00/PP

THE FEDERAL HILL

CAESAR SALAD | TORN ROMAINE LETTUCE, PARMESAN CHEESE,
HOUSE CROUTONS, LEMON CAESAR DRESSING

ANTIPASTI SALAD | MARINATED VEGETABLES

CHICKEN PICCATA | LEMON CAPER SAUCE
BRAISED SHORT RIBS | VEGETABLE RAGOUT

BAKED ZITI | PINK VODKA SAUCE & PARMESAN CHEESE

GRILLED BROCCOLINI AGLIO

GARLIC CHEESE BREAD

DESSERT DISPLAY:
CANNOLI VERRINES & ESPRESSO VERRINES

\$37.00/PP

THE OUTDOOR RHODY

LOCAL MIXED GREEN SALAD | TOASTED PEPITAS, SHAVED
VEGETABLES, CRANBERRY VINAIGRETTE

FINGERLING POTATO SALAD
POBLANO & MUSTARD VINAIGRETTE

LOBSTER ROLLS | BUTTERED BRIOCHES ROLLS

POMEGRANATE GLAZED GRILLED CHICKEN
SMOKED MACARONI & CHEESE
TANGY BOSTON BAKED BEANS

DESSERT DISPLAY: STRAWBERRY SHORTCAKE VERRINES
\$55.00/PP

DINNER STATION ADD-ONS

MINI LOBSTER ROLLS | BUTTERED BRIOCHE ROLLS \$12.00/PP

MARINATED GRILLED FLANK STEAK \$6.00/PP

SEASONAL ROASTED SALMON MEDALLIONS \$8.00/PP

SEASONAL RAVIOLI |V| \$4.00/PP



PLATED DINNER

ALL PLATED DINNERS ARE
SERVED WITH ARTISAN BREAD
& WHIPPED BUTTER

SECOND COURSE - SIGNATURE COMPOSED ENTREES

CHICKEN

GRILLED CILANTRO STATLER CHICKEN

MANGO SALSA ROASTED GARLIC WHIPPED POTATO, ROOT VEGETABLES
\$65.00/PP

CHICKEN ROULADE

ROASTED RED PEPPERS, GENOA SALAMI, GRUYERE CHEESE
WILD RICE WITH CELERY, CARROTS AND ONIONS HERBS & BABY ARUGULA
\$65.00/PP

BEEF

SLOW COOKED BEEF SHORT RIB

RED WINE JUS, MUSHROOM RISOTTO, ROASTED BROCCOLINI
\$65.00/PP

GRILLED TENDERLOIN OF BEEF

BEARNAISE BUTTER, GRILLED ASPARAGUS, SMOKED WHIPPED POTATOES
\$65.00/PP

FISH

HERB GRILLED SALMON, DILL-LEMON BUTTER

GLAZED CARROTS, ROASTED FINGERLING POTATOES
\$65.00/PP

GRILLED SALMON WITH A MELON GASTRIQUE

ROASTED FINGERLING POTATOES
ROASTED BRUSSEL SPROUTS WITH BACON AND SHALLOTS
\$65.00/PP

HERB CRUSTED NEW ENGLAND COD

SWEET CORN BUTTER, PETITE GREEN BEANS, FARRO PILAF
\$65.00/PP

DUET ENTREES:

PETITE SEARED FILET | HERB GRILLED SHRIMP COLOSSAL

HERB CRUSTED FILET, POMME PUREE & GRILLED BROCCOLINI
\$75.00/PP

SLICED BEEF TENDERLOIN | MARYLAND STYLE CRAB CAKE

CABERNET DEMI, ASIAGO RISOTTO CAKE, CORN & FAVA BEAN SUCCOTASH
\$75.00/PP

BRAISED SHORT RIB | SEARED SEA SCALLOPS

GREMOLATA, FRIED POLENTA CAKE, ROASTED HEIRLOOM CARROTS
\$75.00/PP

PLANT BASED

WILD MUSHROOM RAVIOLI

BABY KALE, TRUFFLE CREAM, CRISPY SHALLOTS
\$55.00/PP

WINTER CELERIAC STEAK

RED CABBAGE PUREE, CONFIT CARROTS,
RAINBOW CARROT SALAD, YUZU VINAIGRETTE
\$55.00/PP

THREE COURSES INCLUDE
FIRST COURSE | ENTREE & DESSERT
COFFEE SERVICE UPON REQUEST
PRICING DEPENDENT ON MEAL SELECTIONS

FIRST COURSE (SELECT ONE):

FARMERS GREEN SALAD

SEASONAL & LOCAL GREENS, HEIRLOOM TOMATO,
ENGLISH CUCUMBER, SHAVED RADISH, SAVORY
GRANOLA, CHAMPAGNE VINAIGRETTE

ARUGULA & SPINACH

PICKLED RED ONIONS, HARISSA ROASTED SWEET POTATO,
CHERRY TOMATO, CITRUS VINAIGRETTE

ROASTED BEET SALAD

WHIPPED GOAT CHEESE, ARUGULA, PICKLED ONION,
CABERNET VINAIGRETTE

BABY FATTOUSH

CUCUMBER, HEIRLOOM BABY TOMATO, RED ONION,
CRISPY PITA, SUMAC, LEMON-EVOO DRESSING

HEARTS OF ROMAINE CAESAR SALAD

HERB CROUTON, ROASTED GARLIC CAESAR DRESSING,
PARMESAN CRISP

LOCAL YOUNG GREENS

ARUGULA, ENGLISH CUCUMBER, VINE-RIPE TOMATO,
SHAVED RADISH, CITRUS VINAIGRETTE

CLASSIC LOCAL MIX GREENS

CUCUMBER, RIBBON CARROTS, RED ONIONS,
CHAMPAGNE VINAIGRETTE





PLATED DINNER

ALL PLATED DINNERS ARE
SERVED WITH ARTISAN BREAD
& WHIPPED BUTTER

THIRD COURSE (SELECT ONE):

LEMON CURD TART

BLUEBERRY COMPOTE, MASCARPONE CHANTILLY CREAM, CANDIED
SUNFLOWER SEED BRITTLE

CLASSIC CREME BRULÉ

BERRY COMPOTE, VANILLA BEAN CHANTILLY CREAM,
FRESH BERRIES

CHOCOLATE COOKIE CRUMBLE

SEA SALT CARAMEL, RASPBERRY COULIS, CHOCOLATE MOUSSE

DEVILS' FOOD CAKE

ESPRESSO MASCARPONE MOUSSE, TOASTED BUTTERED CRUNCHY LADY
FINGERS, DARK CHOCOLATE GANACHE

HOUSE MADE BAVARIAN FRUIT TART

LAVENDER CAKE

BLACKBERRY MOUSSE, LEMON CHANTILLY CREAM, FRESH BLACKBERRIES





BEVERAGES & BAR

HOSTED BEER & WINE BAR

BEER & SELTZER SELECTION

WHALERS, SAM ADAMS, STELLA ARTOIS, BLUE MOON
\$6.00/EA

WINE SELECTION

NEWPORT VINEYARD PINOT NOIR
NEWPORT VINEYARD CABERNET
NEWPORT VINEYARD SAUVIGNON BLANC
NEWPORT VINEYARD PINOT GRIGIO
\$9.00/EA

SOFT BEVERAGES

ASSORTED COCA COLA PRODUCTS
\$2.00/EA

HOSTED FULL BAR

BEER & SELTZER SELECTION

WHALERS, SAM ADAMS, STELLA ARTOIS, BLUE MOON
\$6.00/EA

WINE SELECTION

NEWPORT VINEYARD PINOT NOIR
NEWPORT VINEYARD CABERNET
NEWPORT VINEYARD SAUVIGNON BLANC
NEWPORT VINEYARD PINOT GRIGIO
\$9.00/EA

SPIRITS

GREYGOOSE VODKA
ABSOLUTE VODKA
TANQUERAY GIN
BACARDI RUM
CAPTAIN MORGAN RUM
JACK DANIEL'S WHISKEY
JOSE CUERVO TEQUILA
\$10.00/EA

SOFT BEVERAGES

ASSORTED COCA COLA PRODUCTS
\$2.00/EA

BAR UPGRADE:

PREMIUM SPIRIT UPGRADE
DOUBLE CROSS VODKA
BELVEDERE VODKA
BOMBAY SAPPHIRE
MAKER'S MARK
DON JULIO TEQUILA
PATRON ANEJO
JOHNNY WALKER BLACK LABEL
CLASE AZUL TEQUILA
JOHNNY WALKER BLUE LABEL

CREDIT CARD "CASH" BAR

BEER & SELTZER SELECTION

WHALERS, SAM ADAMS, STELLA ARTOIS, BLUE MOON
\$8.00/EA

WINE SELECTION

NEWPORT VINEYARD PINOT NOIR
NEWPORT VINEYARD CABERNET
NEWPORT VINEYARD SAUVIGNON BLANC
NEWPORT VINEYARD PINOT GRIGIO
\$10.00/EA

SOFT BEVERAGES

ASSORTED COCA COLA PRODUCTS
\$2.00/EA

SPIRITS

GREYGOOSE VODKA
ABSOLUTE VODKA
TANQUERAY GIN
BACARDI RUM
CAPTAIN MORGAN RUM
JACK DANIEL'S WHISKEY
JOSE CUERVO TEQUILA
\$12.00/EA

SOFT BEVERAGES

ASSORTED COCA COLA PRODUCTS
\$3.00/EA

FREE-SPIRITED BAR

SEASONALLY CRAFTED MOCKTAILS

SELECTION OF FOUR CRAFTED MOCKTAILS
& SOFT BEVERAGES

ON CONSUMPTION PRICING

\$6.00/EA MOCKTAIL
\$2.00/EA COCA COLA BEVERAGE

BARTENDER FEE OF \$150.00 WILL BE INCURRED FOR ALL
ALCOHOLIC BAR SERVICES.

ALL ALCOHOL PACKAGES ARE LIMITED TO
4.5 HOURS OF SERVICE

ALL ALCOHOLIC BARS MUST CONCLUDE
SERVICE 30 MINUTES PRIOR TO EVENT ENDING.

