

Hors D'Oeuvres

Prices are based per person for 1 hour of unlimited Hors D'Oeuvres.

Passed Hors D'Oeuvres (minimum of 3)

Cold

Watermelon & Feta Skewers	\$5.00
Tomato, Mozzarella & Basil Aioli Slider	\$6.00
Crab Rangoon in Baked Wonton Cups.....	\$6.00
Grilled Vegetable & Hummus on Gluten-Free Biscuit.....	\$6.00
Smoked Salmon with Dill Cream Cheese on English Cucumber (GF).....	\$7.00
Lobster Salad Stuffed Herb Pâte à Choux	\$8.00

Hot

Vegan Pakoras (GF).....	\$5.00
Zucchini & Potato Latkes with Chipotle Sour Cream & Cilantro	\$6.00
Chicken & Bacon Flatbread with Ranch & Basil Pesto.....	\$6.00
Beef Tenderloin Sliders with Horseradish Slaw.....	\$7.00
Rosemary, Garlic & Mustard Rubbed Chicken Satay with Panko Crust.....	\$7.00
Scallops Wrapped in Applewood Bacon	\$8.00
Stuffed Mushrooms.....	\$6.00
Mini Crab Cakes with a Remoulade Sauce	\$7.00

Displays

Fresh Fruit Display	\$5.00
Assortment of Sliced Pineapple, Cantaloupe & Melon with Grapes & Strawberries	

Imported & Domestic Cheeses	\$6.00
Artisan Cheeses served with Dried Fruit, French Baguettes & Gourmet Crackers	

Middle Eastern	\$6.00
Hummus, Tabbouleh, Baba Ganoush, Mediterranean Olives, Roasted Garlic & Freshly Baked Pita Bread	

Vegetable & Dip Station	\$7.00
Crisp Vegetable Assortment, Spinach & Artichoke Dip, Cajun Crab Dip, Pico de Gallo, Tortilla Chips & French Baguettes	

Smoked Salmon Display	\$8.00
Chilled Salmon with Dill Sour Cream, Capers, Red Onion & Chopped Hard-Boiled Eggs	

Antipasto Display	\$10.00
Beautiful Display of Sweet Capicola, Fennel Salami, Porchetta, Aged Parmigiana, Marinated Mozzarella, Marinated Mushrooms, Roasted Red Peppers & Peppercini	

Seafood & Raw Bar (minimum of 2 dozen per item)

Oysters on the Half Shell.....	\$2.75 ea.
Shucked Local Cherry Stones	\$2.00 ea.
Asian-Style Scallops Ceviche on the Half Shell	\$4.00 ea.
Poached Jumbo Shrimp.....	\$3.50 ea.

All Items Served on Ice with Cocktail Sauce, Horseradish, Lemons & Tabasco

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22.5% Administrative Fees, 7% RI Sales Tax & 1% RI Meal Tax Not Included In Pricing



Plated Dinner

All entrées require preselected counts prior to event.

Entrées

Chicken Marsala or Piccata	\$25.00
Marsala: Marsala Wine & Mushrooms; Piccata: Lemon Caper Sauce	
Pan-Seared Roasted Chicken	\$28.00
Prosciutto, Mascarpone Sage Cream, Sautéed Wild Mushrooms	
All Natural Statler Chicken (GF)	\$27.00
Stuffed with Spinach & Ricotta, Glazed with a Balsamic Reduction Sauce	
New England Style Baked Scrod	\$26.00
Lemon & Caper Remoulade, Classic Seasoned Crumbs	
Grilled Atlantic Salmon (GF)	\$29.00
Maple & Horseradish Mustard Rub	
Grilled Swordfish (GF)	\$32.00
Finished with Capers and a Lemon Butter Wine Sauce	
Grilled NY. Sirloin Strip Steak (GF)	\$47.00
10oz Choice Cut Topped with Herb Butter	
Filet Mignon (GF)	\$48.00
8oz Grilled & Finished with Merlot Demi	
Surf & Turf	\$50.00
6oz Petite Filet Mignon with Horseradish Cream & 2 Jumbo Baked Stuffed Shrimp	
Vegetarian	\$25.00
Fire Roasted Vegetable Ravioli, Sundried Tomato Cream & Grilled Asparagus	
Vegan & Gluten-Free	\$23.00
Grilled Zucchini, Portobello, Red Peppers & Quinoa with Mustard Herbed Vinaigrette	

All Entrées Include:

Garden or Caesar Salad, Seasonal Starch & Vegetable
Dinner Rolls & Butter, Gourmet Coffee & Tea

Kids Meal: \$15.00

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Enhancements

Enhance your lunch or dinner with these options to create your perfect meal.

Soup

Italian Wedding, Butternut Squash, Vegetable Minestrone or Gazpacho (GF)	\$4.00
Squantum Chowder or New England Clam Chowder (Clam Cakes add 1).....	\$6.00
Lobster Stew	\$8.00

Salad

Tomato & Mozzarella	\$3.00
Baby Arugula, Sliced Tomato & Fresh Mozzarella with Basil & Balsamic Glaze	
Goat Cheese & Fig	\$5.00
Liquor-Soaked Black Mission Figs with Goat Cheese, Olives & Balsamic	

Pasta

choice of Pomodoro, Pesto, Alfredo or Pink Vodka

Penne	\$4.00
Cheese Tortellini	\$5.00
Lobster Ravioli with Sage Cream	\$10.00

Individual Desserts

Balsamic Berries (GF).....	\$5.00
Seasonal Fresh Berries, Sweetened Balsamic Glaze & Whipped Cream	
Lemon Cake	\$5.00
White Cake with Fresh Whipped Cream and Lemon Curd Filling	
Flourless Chocolate Cake (GF).....	\$6.00
Flourless Chocolate Cake with Fresh Sweetened Whipped Cream	
Tiramisu	\$6.00
Whipped Mascarpone & Coffee Flavored Cream with Ladyfingers	
Cheesecake	\$8.00
Creamy Cheesecake with Choice of Strawberry, Blueberry or Chocolate Topping	

Dessert Stations

Chocolate Covered Strawberries (platters or served with cake).....	\$2.50 ea.
Hot Cocoa Station	\$4.00
Platters of House-Made Cookies & Brownies	\$6.00
Sundae Bar (\$110 Chef Attendant Fee).....	\$9.00
Chocolate & Vanilla Ice Cream with All the Fixings	
Flambe & Vanilla Ice Cream (\$110 Chef Attendant Fee).....	\$13.00
Choose one: Bananas Foster, Cherries Jubilee or Crepes with Fruit	

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Dinner Stations

Minimum 25 people

Build Your Own Reception *(minimum 3 stations)*

Station options also include all Displays on the Hors D'Oeuvres Page

Pasta Station *(\$110.00 Chef Attendant Fee)*.....\$7.00

Choice of One Pasta: Penne, Cheese Tortellini, Orecchiette

Choice of Two Sauces: Pomodoro, Bolognese, Alfredo, Basil Pesto, Pink Vodka

Add Grilled Chicken\$4.00

Add Grilled Shrimp.....\$6.00

Asian Station *(\$110.00 Chef Attendant Fee)*\$13.00

Stir Fry Chicken & Asian Vegetables

Vegetable Spring Rolls & Dim Sum

Fajita Station *(\$110.00 Chef Attendant Fee)*\$15.00

Seasoned Chicken & Beef in Mini Flour Tortillas

Peppers & Onions, Pico de Gallo, Guacamole, Sour Cream & Shredded Cheddar

Carving & Entrée Station *(\$110.00 Chef Attendant Fee)*

Ham.....\$8.00

Turkey Breast.....\$10.00

Beef Tenderloin.....\$10.00

Pork Tenderloin.....\$10.00

Prime Rib.....\$16.00

Chicken Marsala or Piccata *(no chef attendant fee)*\$13.00

Starters & Sides

Garden Salad\$4.00

Caesar Salad\$5.00

Sliced Tomato, Mozzarella & Fresh Basil\$6.00

Clam Cakes & Chowder\$7.00

Potato & Vegetable\$5.00

Mashed Potato Bar with All the Fixings.....\$6.00

Late Night Stations

Night Bites.....\$6.00

House Made Chips with French Onion Dip

Pretzel Bites with Spicy Mustard & Queso Dipping Sauces

Crunch & Munch.....\$8.00

Taco Dip with Crispy Tricolored Tortillas

Warm Spinach & Artichoke Dip with Freshly Baked Pita Bread

Sliders & More

Grilled Cheese Triangles with Fries.....\$4.00

Grilled Vegetable & Hummus Sliders with Fries.....\$6.00

Burger Sliders with Fries *(includes cheddar, lettuce, tomato, onion & pepper relish)*.....\$8.00

Flatbread Station\$10.00

Three Featured Flatbreads: Caramelized Onion with Feta & Arugula, Italian Style Meat, Raspberry & Brie with Balsamic Glaze

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Dinner Buffets

Minimum 25 people

Italian \$40.00

Italian Wedding Soup
Fresh House Made Breadsticks
Tomato, Mozzarella & Baby Arugula
Penne Pomodoro
Mediterranean Crusted Cod with Olives, Capers & Roasted Tomatoes
Choice of Chicken: Marsala, Saltimbocca, Roasted Peppers & Artichokes
Dessert: Tiramisu
Gourmet Coffee & Tea

BBQ *(Prepared in our House Smoker!)* \$38.00

Mixed Greens Salad
Fresh Baked Corn Bread
Potato Salad & Coleslaw
Choice of Two: Smoked Kielbasa, Beef Brisket, Baby Back Pork Ribs, Statler Chicken Breast
Dessert: Seasonal Fruit Cobbler
Gourmet Coffee & Tea

Taste of New England \$42.00

Squantum Chowder & Clam Cakes
Mixed Greens Salad with House Vinaigrette
Roasted Potatoes, Coleslaw & Corn on the Cob
Baked Scrod with Classic Seasoned Crumbs
Grilled Chicken Breast with Maple-Cranberry Relish
Dessert: Strawberry Shortcake
Gourmet Coffee & Tea

Squantum Clambake *(minimum 50 people, \$150 Clam Bake Master Fee)* \$70.00

Prepared on our Outside Fire Pit and Served Buffet-Style or Family-Style

Squantum Chowder & Clam Cakes
Sweet Onion & Sliced Native Tomato Salad
Steamers with Broth & Drawn Butter
Roasted Potatoes & Corn on the Cob
1.5lb Lobster **Or** 10oz N.Y. Sirloin
Dessert: Strawberry Shortcake
Gourmet Coffee & Tea

Want to Make Your Occasion Memorable? Book a Cannon Shoot!

Kentish Guard arrives in full Revolutionary War Regalia.

They are happy to take pictures with you and let you shoot the cannon!

Cannon Shoot: \$500.00

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Plated Luncheon

All entrées require preselected counts prior to event.

Entrées

Chicken Marsala or Piccata	\$22.00
Marsala: Marsala Wine & Mushrooms; Piccata: Lemon Caper Sauce	
Pan-Seared Roasted Chicken	\$23.00
Prosciutto, Mascarpone Sage Cream, Sautéed Wild Mushrooms	
6oz All Natural Statler Chicken (GF)	\$24.00
Rosemary Mustard Rub, Cranberry Demi	
New England Style Baked Scrod	\$23.00
Lemon & Caper Remoulade, Classic Seasoned Crumbs	
Grilled Atlantic Salmon (GF)	\$25.00
Maple & Horseradish Mustard Rub	
Grilled Swordfish (GF)	\$26.00
Finished with Capers and a Lemon Butter Wine Sauce	
Petite Filet Mignon (GF)	\$32.00
Grilled & Finished with Merlot Demi	
Lobster Salad Plate (GF)	\$30.00
Our House Recipe on a Bed of Mixed Greens	
Grilled Chicken Caesar	\$18.00
Marinated Grilled Chicken, Romaine, Croutons, Parmesan & Creamy Caesar Dressing	
Vegetarian	\$18.00
Fire Roasted Vegetable Ravioli, Sundried Tomato Cream & Grilled Asparagus	

All Entrées Include:

Garden or Caesar Salad, Seasonal Starch & Vegetable
Dinner Rolls & Butter, Gourmet Coffee & Tea
Platters of Freshly Baked Cookies & Brownies

***Customize your luncheon by adding a soup, changing the dessert and more
with the Enhancements Page***

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Luncheon Buffets

Minimum 25 people

Salad Bar Buffet..... \$21.00

Warm Grilled Marinated Chicken Breast
Tuna Salad
Assorted Mixed Greens, Garden Vegetables & Seasonal Salad Toppings
Balsamic Vinaigrette & Caesar Dressings
Assorted Baked Cookies
Gourmet Coffee & Tea

American Deli..... \$23.00

Mixed Greens, Tomato, Red Onion, Cucumbers & Olives with Light Balsamic Vinaigrette
Deli Platter: Ham, Salami, Carved Roasted Turkey Breast, Sliced Provolone & Tuna Salad
Whole Wheat Wraps & Kaiser Rolls
Chips & Deli Style Pickles
Assorted Baked Cookies
Gourmet Coffee & Tea

Soup, Salad & Sandwiches..... \$25.00

Choice of Soup: Portuguese Kale, Chicken Escarole, Vegetarian Minestrone
Caesar or Garden Salad
Premade Sandwiches: Turkey & Cheddar, Chicken Salad, Tuna Salad
Chips & Deli Style Pickles
Assorted Baked Cookies
Gourmet Coffee & Tea

Italian..... \$28.00

Italian Wedding Soup
Fresh House Made Breadsticks
Tomato, Mozzarella & Baby Arugula
Choice of Chicken: Marsala, Saltimbocca, Roasted Peppers & Artichokes
Penne Pomodoro
Tiramisu
Gourmet Coffee & Tea

All Day Meeting Package

\$60.00 per person *inclusive of taxes & administrative fee*

Continental Breakfast

Fresh Fruit Platter
Assorted Chobani Yogurts
Freshly Baked Seasonal Breads & Danish
Gourmet Coffee & Tea
Cranberry & Orange Juices

Morning or Afternoon Break

Assorted Granola Bars & Trail Mix
Fresh Whole Fruit
Gourmet Coffee & Tea

Lunch Buffet

Caesar or Garden Salad
Premade Sandwiches: Turkey & Cheddar,
Chicken Salad, Tuna Salad
Chips & Deli Style Pickles
Assorted Baked Cookies
Gourmet Coffee & Tea
Assorted Pitchers of Sodas

Audio Visual

Screen, Projector, Podium, Sound System

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Breakfast Buffets

Continental \$10.00

- Fresh Fruit Platter
- Assorted Chobani Yogurts
- Freshly Baked Seasonal Breads & Danish
- Gourmet Coffee & Tea
- Cranberry & Orange Juices

Classic Hot Breakfast (*minimum 25 people*)..... \$20.00

- Fresh Fruit Platter
- Freshly Baked Seasonal Breads & Danish
- Scrambled Eggs
- Bacon & Sausage
- Mini Potato Latkes
- Gourmet Coffee & Tea
- Cranberry & Orange Juices

Brunch (*minimum 25 people, \$110.00 Chef Attendant Fee*) \$28.00

- Fresh Fruit Platter
- Freshly Baked Seasonal Breads & Croissants
- Scrambled Eggs
- Bacon & Sausage
- Mini Potato Latkes
- Carved Turkey Breast or Honey & Brown Sugar Glazed Ham
- Cheese Tortellini with Pink Vodka
- Sautéed Green Beans
- Gourmet Coffee & Tea
- Cranberry & Orange Juices

A La Carte

- Assorted Granola Bars & Trail Mix..... \$3.00
- Chobani Yogurt with Granola..... \$3.00
- Gourmet Coffee & Tea..... \$4.00
- Whole Fruit..... \$4.00
- Fresh Fruit Platter \$5.00
- House Made Chips with Chef's Choice of Dips \$5.00
- Belgian Waffle Station with Berries & Cream (*\$110 Chef Attendant Fee*)..... \$6.00

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