

# 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 .....	\$5.50
Tomato, Mozzarella & Basil Aioli Slider .....	\$6.50
Crab Rangoon in Baked Wonton Cups.....	\$6.50
Grilled Vegetable & Hummus on Gluten-Free Biscuit.....	\$6.50
Smoked Salmon with Dill Cream Cheese on English Cucumber (GF).....	\$7.50
Lobster Salad Stuffed Herb Pâte à Choux .....	\$8.00

### Hot

Vegan Pakoras (GF).....	\$5.50
Zucchini & Potato Latkes with Chipotle Sour Cream & Cilantro.....	\$6.50
Chicken & Bacon Flatbread with Ranch & Basil Pesto.....	\$6.50
Beef Tenderloin Sliders with Horseradish Slaw.....	\$7.50
Rosemary, Garlic & Mustard Rubbed Chicken Satay with Panko Crust.....	\$7.50
Scallops Wrapped in Applewood Bacon.....	\$8.00
Stuffed Mushrooms.....	\$6.50
Mini Crab Cakes with a Remoulade Sauce .....	\$7.50

## Displays

<b>Fresh Fruit Display</b> .....	\$5.50
Assortment of Sliced Pineapple, Cantaloupe & Melon with Grapes & Strawberries	

<b>Imported &amp; Domestic Cheeses</b> .....	\$6.50
Artisan Cheeses served with Dried Fruit, French Baguettes & Gourmet Crackers	

<b>Middle Eastern</b> .....	\$6.50
Hummus, Tabbouleh, Baba Ghanoush, Mediterranean Olives, Roasted Garlic & Freshly Baked Pita Bread	

<b>Vegetable &amp; Dip Station</b> .....	\$7.50
Crisp Vegetable Assortment, Spinach & Artichoke Dip, Cajun Crab Dip, Pico de Gallo, Tortilla Chips & French Baguettes	

<b>Smoked Salmon Display</b> .....	\$8.50
Chilled Salmon with Dill Sour Cream, Capers, Red Onion & Chopped Hard-Boiled Eggs	

<b>Antipasto Display</b> .....	\$11.00
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.....	\$3.75 ea.
Shucked Local Cherry Stones .....	\$2.75 ea.
Asian-Style Scallops Ceviche on the Half Shell .....	\$4.00 ea.
Poached Jumbo Shrimp.....	\$3.95 ea.

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

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# Plated Dinner

All entrées require preselected counts prior to event.

## Entrées

<b>Chicken Marsala or Piccata</b> .....	\$27.00
Marsala: Marsala Wine & Mushrooms; Piccata: Lemon Caper Sauce	
<b>Pan-Seared Roasted Chicken</b> .....	\$29.00
Prosciutto, Mascarpone Sage Cream, Sautéed Wild Mushrooms	
<b>All Natural Statler Chicken (GF)</b> .....	\$29.00
Stuffed with Spinach & Ricotta, Glazed with a Balsamic Reduction Sauce	
<b>New England Style Baked Scrod</b> .....	\$28.00
Lemon & Caper Remoulade, Classic Seasoned Crumbs	
<b>Grilled Atlantic Salmon (GF)</b> .....	\$30.00
Maple & Horseradish Mustard Rub	
<b>Grilled Swordfish (GF)</b> .....	\$34.00
Finished with Capers and a Lemon Butter Wine Sauce	
<b>Grilled NY. Sirloin Strip Steak (GF)</b> .....	\$50.00
10oz Choice Cut Topped with Herb Butter	
<b>Filet Mignon (GF)</b> .....	\$52.00
8oz Grilled & Finished with Merlot Demi	
<b>Surf &amp; Turf</b> .....	\$56.00
6oz Petite Filet Mignon with Horseradish Cream & 2 Jumbo Baked Stuffed Shrimp	
<b>Vegetarian</b> .....	\$25.00
Fire Roasted Vegetable Ravioli, Sundried Tomato Cream & Grilled Asparagus	
<b>Vegan &amp; Gluten-Free</b> .....	\$25.00
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) .....	\$5.00
Squantum Chowder or New England Clam Chowder (Clam Cakes add 1).....	\$7.00
Lobster Stew .....	\$10.00

## Salad

<b>Tomato &amp; Mozzarella</b> .....	\$5.00
Baby Arugula, Sliced Tomato & Fresh Mozzarella with Basil & Balsamic Glaze	
<b>Goat Cheese &amp; Fig</b> .....	\$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

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

## Dessert Stations

<b>Chocolate Covered Strawberries</b> (platters or served with cake).....	\$2.50 ea.
<b>Hot Cocoa Station</b> .....	\$4.00
<b>Platters of House-Made Cookies &amp; Brownies</b> .....	\$6.00
<b>Sundae Bar</b> (\$110 Chef Attendant Fee).....	\$9.00
Chocolate & Vanilla Ice Cream with All the Fixings	
<b>Flambe &amp; Vanilla Ice Cream</b> (\$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)*.....\$8.00

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.....\$17.00

Pork Tenderloin.....\$12.00

Prime Rib.....\$15.00

Chicken Marsala or Piccata *(no chef attendant fee)* .....\$15.00

## Starters & Sides

Garden Salad .....\$5.00

Caesar Salad .....\$6.00

Sliced Tomato, Mozzarella & Fresh Basil .....\$6.00

Clam Cakes & Chowder .....\$9.00

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.....\$5.00

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

Burger Sliders with Fries *(includes cheddar, lettuce, tomato, onion & pepper relish)*.....\$9.00

**Flatbread Station** .....\$12.00

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** ..... \$45.00

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!)* ..... \$48.00

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** ..... \$50.00

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)* ..... \$75.00

**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

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