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PASSED HORS D'OEUVRES

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**Vegan & Vegetarian**

- Mac & Cheese Spoon | fontina, truffle, citrus breadcrumbs 4
- Street Corn Fritter | Tajin, cotija, lime 4
- V Tempura Cauliflower | Sweet chili sauce, sesame seeds 5
- V Yucca Fries | Chimichurri 4
- V Vegetable Spring Rolls | Ponzu 4
- Herb Stuffed Mushrooms | Ritz cracker stuffing 5
- V Vegetable Samosa | Tamarind Dip 5
- Fried Ravioli | Three Cheese, Arrabbiata Sauce 4
- Arancini | Pecorino Risotto, fried basil, pomodoro 6
- V Avocado Toast | Pickled onion, everything spice 6
- Caprese Bite | Narragansett Creamery Mozzarella, heirloom tomato, basil oil, saba 4
- Ricotta Crostini | Citrus whipped ricotta, seasonal vegetables, pistachio dust 5
- Deviled Egg | Green goddess filling, pickled celery, red pepper curls 4
- Raita | Grilled naan, lime 5
- Beet "Poke" Spoon | Candied citrus, whipped goat cheese, dill 4

**Sea**

- New England Lobster Roll | Tarragon Mayo 8
- Shrimp Cocktail 6
- Scallop & Shrimp Ceviche | Crispy chili threads, corn tortilla 5
- Tuna Poke | Miso caramel, avocado mousse, sesame 6
- Salmon Rillette | cucumber, dill creme, fraiche 6
- Crab Deviled Egg | fine herbs, dijon 5
- Bacon Wrapped Scallop | Rosemary maple balsamic glaze, lime 7
- Hot Butter Lobster Roll | Griddled potato bun 8
- Crab Cake | Spicy remoulade, lemon 6
- Clam Fritters | Chorizo aioli 4
- Thai Chili Shrimp | Pickled cabbage 6
- Coconut Shrimp | Orange ginger marmalade 6
- Fish Taco | Jalapeno slaw 4

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Final guest count with entree selections and allergies due 2 weeks prior to event date.

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**Land**

- Chicken Tikka Masala Kebob | curried yogurt dip 5  
Nashville Hot Chicken Bites | bread & butter pickle, special sauce 7  
Chicken Satay | peanut sauce, scallion 5  
House Meatball | beef & pork, pomodoro, shaved parmesan 7  
Lamb Meatball | garam masala, cucumber coriander yogurt 8  
Candied Bacon Skewer | spiced brown sugar 5  
Tenderloin Crostini | horseradish Dijon, caramelized onions 7  
Steak & Cheese Eggroll | spicy aioli 6  
Mini Pork Taco | pineapple, micro cilantro, cotija crema 5  
Korean Beef Skewer | Kimchi Aioli 6  
Greek Lamb Lollipop | coriander crusted, tzatziki 8  
Beef Wellington | mushroom duxelles, truffle Dijon 6  
Mini Cubano | roasted pork, shaved ham, dill pickle, mustard 6  
Charcuterie Skewer | Salami, provolone, cornichon 5  
Prosciutto Melon Bite | Mike's hot honey 4  
Chicken Salad Boat | curried chicken, romaine lettuce, toasted walnut 4  
Chicken Spring Roll | mango, napa cabbage, charred scallion aioli 5

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## DISPLAYS

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### Cheese 18

#### Local & Imported Cheeses

Rosemary Manchego, Pecorino, Atwells Gold, Narragansett Creamery Crescendo, Tillamook Smoked Cheddar, Hot Honey, Fig Jam, Fresh Grapes, Strawberries Crostini & Assorted Crackers

### Charcuterie Board 20 (Cheese +3)

#### Chef Selection of Cured Meats and Sausages

Prosciutto di Parma, Gastros White Wine & Fennel Salame, Bresola, Smoked Coppa, Chorizo, Pickled Vegetables, High Limb Cider Mustard, Toasted Nuts, Marmalade, Baguette, Everything Spice Focaccia

### Mediterranean 18

Roasted Garlic Hummus, Tabbouleh, Fried Falafel, Tzatziki Dip, Persian Salad, Grilled Vegetables, Marinated Olives, Fresh Pita

### Raw Bar 30

Local Oysters, Littleneck Clams, Jumbo Shrimp, Jonah Crab Claws, Maine Lobster Tail  
Champagne mignonette, Cocktail Sauce, Spicy Remoulade, Warm Garlic & Tarragon Butter, Lemon

### Rhode Islander 28

NE Chowder Shooter | Clams, Pancetta, Potato  
Mini Lobster Sliders | Potato Bun, Tarragon, Mayonnaise  
Clam Fritters | Remoulade Sauce, Lemon  
RI Calamari | Pickled Hot Peppers, Garlic Butter, Marinara

### Vegetable Crudité 15

Baby Carrots, Celery, Yellow Peppers, Broccoli, Heirloom Tomatoes, Asparagus  
Marinated Mushrooms, Grilled Artichoke Hearts  
Caramelized Shallot Dip, Ranch Dip

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## SALADS

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The Reserve | baby lettuce, heirloom tomato, Persian cucumber, pickled onion, olives, citrus vinaigrette  
The B & G | roasted red and gold beets, whipped goat cheese, toasted walnuts, arugula, honey-thyme vinaigrette  
Caesar | romaine hearts, focaccia croutons, shaved pecorino, classic Caesar dressing  
Watermelon & Feta | arugula, watermelon marinated feta, cucumber, basil-mint vinaigrette  
Caprese | burrata, heirloom tomato, herb oil, saba, arugula, focaccia crostini +10

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## ADDITIONAL COURSE

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Truffle Risotto | Local RI mushrooms, shaved black truffles, pea shoots 14  
Penne Pomodoro | San Marzano tomato, shaved pecorino, basil 10  
Gnocchi Arrabbiata | calabrian chili, guanciale, baby mozzarella 12

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## ENTREES

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Filet & Lobster | petit filet, butter poached lobster tail, risotto cake, wilted spinach, bearnaise 130  
Grilled Filet Mignon | sour cream and chive potato puree, baby carrots, caramelized shallot demi 110  
Burgundy Braised Short Rib | whipped sweet potato, roasted parsnips, rosemary-carrot jus 110  
Rosemary & Sea Salt Crusted Rack of Lamb | potato croquette, portobello, confit tomato, wilted spinach, red wine demi 110  
Pan Seared Scallops | leek and sweet potato hash, roasted asparagus, salsa verde 85  
Seared Halibut | herb risotto, baby beet salad, citrus beurre blanc 85  
Miso Glazed Salmon | yuzu-soy braised shitake, fermented chili, sushi rice, fried lotus root 85  
Seared Arctic Char | caramelized fennel fregola, blistered cherry tomatoes, grilled asparagus, saffron cream 85  
Cod Imperial | Atlantic cod topped with crab imperial, orzo pilaf, asparagus, old bay beurre blanc 85  
Herb Roasted Chicken Breast | smashed fingerling potato, garlic haricot vert, lemon chicken jus 75  
Pan Roasted Chicken | Statler breast, toasted orzo pilaf, grilled asparagus, truffle chicken jus 75  
Roasted Vegetable Ravioli | summer vegetables, native corn, tomato confit, pesto cream sauce 65  
Baked Falafel | orange tahini sauce, pickled red onion, sauteed spinach, baby carrots 65  
Roasted Mushrooms | local RI mushrooms, creamy polenta, ricotta salata, sherry vinaigrette, micro herbs 65

Stationed Petit Desserts included

Coffee & Tea Station +5

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A LA CARTE DINNER STATIONS

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Salads

The Reserve | baby lettuce, heirloom tomato, Persian cucumber, pickled onion, olives, citrus vinaigrette 10  
Caesar | romaine hearts, focaccia croutons, shaved pecorino, classic Caesar dressing 10

Vegetarian

Eggplant Caponata | fine herbs, roasted vegetables, served in a roasted eggplant "shell" 14  
Vegetable Gratin | seasonal vegetables, thyme, grana padano breadcrumbs 13  
Vegan Risotto | roasted wild mushrooms, fried leeks, confit tomato 14  
Crispy Falafel | citrus tahini sauce, curried tzatziki lime 13  
Baked Mac & Cheese | aged cheddar, fontina, gruyere, marjoram ritz cracker crumb 13  
Classic Eggplant Parmesan | pomodoro sauce, mozzarella, basil 13

Seafood

Maryland Crab Cakes | jumbo lump crab, old bay, Dijon aioli 24  
Sweet Chili Salmon | Thai chili glaze, lime, pickled cabbage 16  
Baked Haddock | Ritz cracker crumb, tomato relish, lemon 21  
Shrimp Al Ajillo | garlic, smoked paprika, butter citrus 18  
Tuna Nicoise | herbed vinaigrette, nicoise salad, soft-boiled egg 20

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A LA CARTE DINNER STATIONS

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Carved

Roasted Pork Loin | citrus/hot honey glaze, saba pork jus 20

Beef Tenderloin | red wine/shallot compound butter 30

Indian Spiced Leg of Lamb | Mint Gremolata, Raita 27

Turkey Breast | High Limb cider brined, cranberry chutney 20

Peppercorn Crusted Prime Rib | Horseradish crema 28

Herb Roasted Sirloin | Salsa verde 25

Chef Attendant 150 each

Land

Burgundy Braised Short Rib | herb carrot jus 22

Buttermilk Fried Chicken | tangy buttermilk marinade, pink peppercorn ranch, Calabrian chili honey 20

Grilled Steak Tips | sweet bourbon sauce, fried onion straws 23

Indian Lamb Kebabs | green chili, cumin-yogurt dip 23

Korean Sticky Ribs | gochujang bbq, kimchi, green onion 21

Orange-Fennel Grilled Chicken | Roasted garlic aioli 20

Duck Confit | cured duck drumettes, spicy foie gras maple syrup 25

Sides

Salt Roasted Marble Potatoes | fine herbs 6

Grilled Broccolini | anchovy aioli, lemon 7

Steamed Broccoli | garlic evoo 7

Dauphinoise Potatoes | gruyere cheese, chives 6

Roasted Asparagus | parsley, lemon 7

Smashed Fingerling Potatoes | rosemary, queso fresco 6

Toasted Farro Pilaf | sweet onion, roasted peppers, thyme 6

Mashed Yukon Potatoes | roasted garlic, sour cream 5

Grilled Summer Squash | Red wine vinaigrette 6

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DINNER STATIONS

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Pasta 30

Choose Three

Penne Verano | sofrito, cherry tomato, zucchini, saffron-roasted pepper sauce  
Orecchiette | sausage, broccoli rabe, sundried tomato  
Portuguese Ravioli | chouriço, caramelized onion, spicy marinara  
Gnocchi Arrabbiata | potato gnocchi, Calabrian chili, toasted garlic  
Cheese Tortellini | pink vodka sauce, shaved parmesan  
Cavatappi Carbonara | fresh peas, pancetta, Grana Padano cream sauce  
Mushroom Ravioli | spinach, truffle cream sauce  
Radiator Cacio e Pepe | pecorino, cracked black pepper  
Pesto Trombetti | roasted chicken, blistered cherry tomato, basil pesto, pecorino  
Crab Ravioli | old bay cream sauce, asparagus tips, charred red and yellow peppers  
Bolognese | rigatoni pasta, parmesan  
EVOO, Chili Flakes, Fine Herbs, Pecorino, Focaccia

Slider Bar 32

Cheeseburger | Angus beef, aged cheddar  
Pulled Pork | Korean BBQ, kimchi  
Roasted Mushroom | Shitake, herb aioli, arugula  
French Onion | gruyere cheese, caramelized onion, croutons, herb mayo  
Grilled Chicken | chipotle aioli, butter lettuce  
Seasoned Shore Fries  
Kings Hawaiian buns, ketchup, mustard, shredded lettuce, tomato, dill pickles, mayonnaise  
Seasoned Shore Fries

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DINNER STATIONS

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Taco Bar 36

Beef Barbacoa | spiced braised beef, roasted chili, tomato  
Chicken Al Pastor | grilled chicken, achiote, lime  
Braised Pork | adobo, pineapple  
Portobello Mushrooms | toasted cumin, lime  
Shredded red cabbage, sweet onions, shaved radish,  
habanero salsa, drunken salsa verde, guacamole, roasted poblano crema  
Warm corn and flour tortillas

Indian Street Flavors 38

Vegetable Pakora | cauliflower, carrot, cabbage, and spinach fritters, sweet tamarind chutney  
Aloo Bonda | turmeric, green chilies, cilantro, thengai chutney  
Murgh Pankhi Masala | ginger, red chili, cumin, mango chutney  
Mutton Ke Kofte | mint and cilantro chutney  
Paneer Ke Suley | ginger-garlic yogurt, garam masala, turmeric relish  
Puris and na'an

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## DINNER BUFFETS

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### Federal Hill 100

Panzanella | focaccia crouton, cucumber, heirloom tomato, red onion, oregano, red wine vinaigrette

Baby Greens | kale & arugula, cannellini beans, cherry tomato, roasted red peppers, green olives, pecorino, citrus vinaigrette

Seared Cod Puttanesca | capers, olives, anchovy, tomato, parley

Cheese Ravioli | pink vodka sauce, basil

Meatball | Pork & beef, thyme, marinara parmesan

Penne Pomodoro | house tomato sauce, basil

Roasted Fingerlings | rosemary, thyme, sea salt

Grilled Broccolini | roasted garlic, fine herbs

Mini Cannoli, Hazelnut Panna Cotta

Grilled Ciabatta, Crushed Red Pepper Flakes, EVOO, Lemon, Shaved Pecorino, Cracked Black pepper

### BBQ 110

Garden Salad | baby greens, cucumbers, cherry tomatoes, roasted red peppers, shaved carrot, herb vinaigrette

Chili | sour cream, scallion, pickled jalapeno

House Corn Bread | whipped honey butter

Chicken Drumsticks | house cured, slow roasted

Sticky Ribs | toasted sesame seed

Beef Brisket | black pepper crust

Pulled Pork | slow cooked

Mac & Cheese | aged cheddar, fontina, toasted breadcrumbs

Red Bliss Potato Salad -bacon, dill pickle, butter milk dressing

Braised Greens | rainbow chard, apple cider vinegar, garlic

House Cole Slaw, Bread & Butter pickles, Pickled Red Onion,

Carolina BBQ, Korean BBQ, Habanero Hot Sauce, Honey BBQ

Strawberry shortcake, whoopie pies, blueberry cobbler

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## DINNER BUFFETS

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### New England Clam Bake 130

Tomato & Cucumber Salad | basil balsamic  
Classic New England Clam Chowder | oyster crackers  
Steamed 1.5 lobster | half lobster per person  
Braised Littlenecks | garlic, Sam Adams lager, citrus, thyme  
Grilled Spicy Chouriço Sausage  
BBQ Chicken Breasts  
Corn on the Cobb | chili lime butter  
Boiled Marble Potatoes | butter, sea salt, fresh herbs  
Dinner Rolls | whipped butter  
Watermelon Wedges, Pineapple Upside Down Cake, Berry Trifle

### Steak House 120

Chopped Wedge Salad | iceberg, applewood bacon, blue cheese crumbles, tomato, red onion, ranch & blue cheese dressing  
Marinated Sirloin Tips | roasted mushrooms, caramelized onion, A1 sauce  
Braised Short Rib | red wine demi, fried onion  
Grilled Salmon | maple bourbon glaze  
Herb Roasted Chicken Breast | citrus garlic sauce  
Whipped Potatoes | roasted garlic, crème fraiche  
Steak Fries | thick cut russet potatoes, marjoram, sea salt  
Grilled Asparagus | EVOO, orange zest  
Classic Creamed Spinach | bechamel, nutmeg, buttered breadcrumbs  
French Bread Dinner Roll  
Crème Brule Cheesecake Bites, Jumbo Chocolate Chip Cookies, Banana Bread Pudding

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