
PASSED HORS D'OEUVRES

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 Rillettes | cucumber, dill cream, 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.

Most dietary needs are able to be accommodated with advanced notice. Halal meat available on request at an additional charge.

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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

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 Crudit  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

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

ADDITIONAL COURSE

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

ENTREES

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 Sirloin | chimichurri, roasted potatoes, asparagus 95
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
Spiced Yogurt Marinated Chicken | basmati rice, channa masala 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

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

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 Broccoli | 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

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

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DINNER STATIONS

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

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, parsley

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

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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