

## **Breakfast**

### **Continental**

*Fresh fruit and yogurt*  
*Toasted bagels with butter, cream cheese and fruit preserves*  
*Freshly baked muffins and breads*  
*Kona Roast Coffee & gourmet variety of teas*  
*Cranberry and orange juice*  
*\$9.95*

### **Buffet**

*Fresh fruit and yogurt*  
*Toasted bagels with cream cheese, butter and fruit preserves*  
*Freshly baked muffins and breads*  
*Scrambled eggs*  
*Bacon & sausage*  
*Mini potato latkes*  
*Kona Roast Coffee & gourmet variety of teas*  
*Cranberry and orange juice*  
*\$17.95*

### **Brunch**

*Fresh Fruit and yogurt*  
*Toasted bagels with cream cheese, butter and fruit preserves*  
*Freshly baked muffins and breads*  
*Scrambled Eggs*  
*Bacon & sausage*  
*Mini potato latkes*  
*Freshly baked muffins and breads*  
*Carved honey glazed Ham*  
*Carved herb rubbed Turkey breast*  
*Chicken stuffed with Brie and apples*  
*Fresh Mixed Vegetables*  
*Kona Roast Coffee & gourmet variety of teas*  
*Cranberry & Orange juice*  
*\$33.25*

*Additional items to the above:*

*French toast or waffles*  
*Substitute Roast tenderloin for turkey*  
*\$38.95*

*2 Station attendants @\$110.00each*

**Corporate all day meeting package  
Tuesday-Friday  
Use of all video equipment**

Continental breakfast

*Fresh fruit and yogurt  
Toasted bagels with butter, cream cheese and fruit preserves  
Freshly baked muffins and breads  
Kona Roast Coffee & gourmet variety of teas  
Cranberry and orange juice*

Mid morning snack

*Basket of Seasonal Whole Fruit  
Assortment of granola bars  
Freshly brewed Kona roast coffee, decaf coffee & gourmet tea variety  
Bottled water, soft drinks & juice*

Luncheon buffet

*Fresh mesclun greens, cherry tomato, red onion, cucumbers, olives  
served with a light balsamic vinaigrette  
Ham and Swiss platter  
Chicken Salad  
Sliced Turkey and cheddar platter  
Chips & Pickles  
Freshly baked breads, rolls and wraps  
Assorted cookies and brownies  
Coffee & tea, soda, and bottled water*

Afternoon snack

*Basket of seasonal whole fruit  
Individual bags of mixed nuts and pretzels  
Freshly brewed Kona roast coffee, decaf coffee & gourmet tea variety  
Bottled water, soft drinks & juice*

\$50.95 pp

## Breaks

*Basket of Seasonal Whole Fruit* \$ 4.00

*Slices of Seasonal Fruit with Berries* \$5.25

*Crispy Pita Chips With Hummus & Olives* \$3.50

*Roasted Mixed Nuts & Dried Fruits* \$3.25

*Almond and Chocolate Biscotti with Chocolate Dipped Strawberries* \$4.75

*Miniature Cookies & Brownies* \$4.00

*Ice Cream Sundae Bar with All the Trimmings* \$8.00

*Freshly brewed Kona roast coffee, decaf coffee & gourmet tea variety  
Bottled water, soft drinks & juice*

*All Prices Are On a Per Person Basis*

*Lunch*

*Lite Buffet*

*Fresh mesclun greens, cherry tomato, red onion, cucumbers, olives  
served with a light balsamic vinaigrette*

*\*Ham and Swiss platter*

*Chicken Salad*

*Sliced Turkey and cheddar platter*

*Chips & Pickles*

*Freshly baked breads, rolls and wraps*

*Assorted cookies and brownies*

*Freshly brewed Kona roast coffee, decaf coffee & gourmet tea variety  
Bottled water, soft drinks & juice*

*\$24.95pp*

*\*Substitute ham and cheese platter with lobster salad*

*\$34.95pp*

*Sit down served luncheon*

*All luncheon entrees served with choice of soup or garden salad, Italian dinner rolls, coffee and tea service, & platters of freshly baked cookies and brownies*

<i>Free range all natural statler chicken breast Traditional bread stuffing and sauce supreme</i>	<i>23.95</i>
<i>Chicken salad Plate All white meat chicken tossed with mayonnaise, honey, red onion and celery, accompanied with seasonal garni</i>	<i>17.95</i>
<i>Chicken Franaise Saut�ed egg battered chicken finished with a light wine and lemon butter sauce</i>	<i>22.95</i>
<i>Grilled chicken Caesar Warm grilled chicken breast served on our traditional Caesar</i>	<i>18.95</i>
<i>NY Sirloin Steak 8oz choice cut sirloin, seasoned and grilled, with b�arnaise</i>	<i>27.95</i>
<i>Petite Filet Mignon 6 oz Grilled tenderloin of beef seasoned with kosher salt and cracked black pepper Finished with merlot demi-glace</i>	<i>29.95</i>
<i>Grilled Swordfish Center cut swordfish Finished with lemon caper remoulade</i>	<i>27.95</i>
<i>Baked Scrod Ocean Fresh Fillet Topped with Seasoned crumbs and A lemon Cole slaw</i>	<i>24.95</i>
<i>Grilled Salmon Grilled Seasoned Salmon Served With A Lemon Dill Beurre Blanc</i>	<i>22.95</i>
<i>Lobster salad plate Our house recipe with seasonal Garni</i>	<i>24.95</i>

**-Receptions-**

- 1 Hour Reception:** Selection of Three Items - \$18.00 per Person  
**1 Hour Open Bar** (Beer, House Wine & Soft Drinks) - \$12.50 per Person  
(Upgrade to Full Open Bar, \$18.00 per Person).  
**2 Hour Reception:** Selection of Six Items - \$30.00 per Person  
**2 Hour Open Bar** (Beer, House Wine & Soft Drinks) - \$25.00 per Person  
(Upgrade to Full Open Bar, \$30.00 per Person).

***Hors d'Oeuvres Stations***

*Imported & domestic cheeses with fresh and dried fruits,  
Sliced French baguettes & assorted crackers*

*Middle Eastern platter of hummus, Tabbouleh, Baba Ganoush  
Moroccan olives, roasted garlic & crispy pita chips*

*Antipasto presentation with select cured meats, Italian cheeses,  
Grilled artichoke hearts, marinated cipolla onions, roasted red peppers,  
Foccacia and baguettes*

*Butlered Hors D' Oeuvres*

*Potato Latkes With A Chive And Scallion Sour Cream*

*Panko Crusted Fire Roasted Vegetable Ravioli With A Pesto Mayonnaise*

*Creamy Butternut Squash Soup Served In Espresso Cups*

*Mini Clam Cakes Served With A Lemon Horseradish  
Remoulade*

*Breaded Chicken Tenderloins Served With Honey Mustard Sauce*

*Roasted Tomato And Gorgonzola Baked Phyllo*

*Creamy Parmesan Risotto And Poached Shrimp  
Served In Porcelain Spoons*

*Marinated Teriyaki Chicken Satay*

*Individual Crab Cakes With A Roasted Red Pepper Rouille*

*Apple Wood Smoked Bacon Wrapped Jumbo Sea Scallops*

## ***Dinner***

*All Entrées Include Salad, Italian dinner rolls, seasonal starch and vegetable,  
Coffee & tea service and dessert*

### **Soups**

*Additional cost per person*

<i>Squantum chowder</i>	<i>\$ 6.95</i>
<i>Lobster stew</i>	<i>\$ 9.95</i>
<i>Italian wedding</i>	<i>\$ 3.95</i>
<i>Creamy butternut squash</i>	<i>\$ 3.95</i>
<i>Chilled gazpacho with Cream fraiche</i>	<i>\$ 3.95</i>

### **Salads**

*Mixed greens salad with garden vegetables and a balsamic vinaigrette*

*Vine ripe tomato, fresh mozzarella, mixed greens, balsamic glaze,  
Olive oil*

*Traditional Caesar Salad*

## *Entrées*

### *Free range all natural statler breast of chicken*

*Herb rubbed, artichoke, brie, pancetta cream*

45.95

### *Free range all natural statler chicken breast*

*Traditional bread stuffing and sauce supreme*

41.95

### *Roast Prime Rib Of Beef*

*Tender Beef Rubbed With Montreal Steak Seasoning Served In Its Own Au Jus*

*Accompanied with a cool horseradish sauce*

51.95

### *Dry rubbed grilled New York Sirloin steak*

*10 Oz Choice grilled medium rare and topped with*

*A wild mushroom ragout*

55.95

### *Surf And Turf*

*5 Oz Filet Mignon with merlot demi-glace and two jumbo*

*Marinated grilled shrimp*

66.95

### *House smoked pork loin*

*Dry rubbed pork loin cooked in our wood smoker accompanied*

*With a brandied apple and balsamic demi-glace*

46.95

### *Fresh Atlantic salmon*

*Grilled Seasoned Salmon Served With A Lemon Dill Beurre Blanc*

49.95

### *Baked Scrod*

*Ocean Fresh Fillet Topped with Seasoned crumbs and*

*A lemon Cole slaw*

40.95

***Seafood Stuffed Sole***

*Fresh Yellowtail Sole With A New England Style Seafood Stuffing  
Broiled With Chardonnay And Butter*

41.95

***Grilled swordfish***

*Finished with lemon caper remoulade*

48.95

***Vegetarian***

*Creamy Wild Mushroom Risotto With Fresh Asparagus*

36.95

*Fire roasted vegetable ravioli, grilled asparagus and red peppers,*

*Pesto cream sauce*

36.95

***Dessert Menu***

***Tiramisu parfait***

*Sweetened mascarpone, coffee flavored brandy, and*

*Freshly baked ladyfingers*

***Lemon chiffon cake***

*Layers of moist vanilla cake, lemon curd, and*

*Whipped cream*

***Chocolate fudge brownie mousse***

*Rich chocolate decadence*

***Individual apple pie***

*Pecan streusel topping*

***Fresh mixed berries***

*with Chambord and cream*

***Vanilla bean ice cream and cookies***

**All inclusive dinner package - \$55.95 pp**

*Package includes cheese and crudités, garden salad, choice of entrée,  
Roasted potato and seasonal vegetable, Italian dinner rolls, coffee & tea service,  
And dessert*

**Cocktail hour**

*Domestic cheeses, crackers, and fresh fruit*

*Garden Fresh vegetable crudités with chefs dipping sauces*

*Garden salad*

*Fresh greens with tomato, cucumber and red onion*

*With a vinaigrette dressing*

**Entrée selection**

*Free range all natural statler chicken breast*

*Traditional bread stuffing and sauce supreme*

*Roast Prime Rib of Beef*

*Tender Beef Rubbed With Montreal Steak Seasoning Served In Its Own Au Jus*

*Accompanied with a cool horseradish sauce*

*Baked Scrod*

*Ocean Fresh Fillet Topped with Seasoned crumbs and*

*A lemon Cole slaw*

**Dessert**

*Chocolate fudge brownie mousse*

*Rich chocolate decadence*

## *Clam Bake menu*

*(Our clambakes are prepared on our outside fire pit, weather permitting)*

*Sweet Onions & sliced native tomato salad*

*Squantum Chowder*

*Clam fritters*

*Steamers with broth and drawn butter*

*Lobster 1-1/2 lb or 12 oz N.Y. sirloin*

*Native corn on the cob*

*Strawberry Shortcake*

*Coffee/tea service*

*\$90.95pp*

*2 Bake masters required at \$110.00 each*

## Dinner Station Menu

### Salad Station

*Tossed salad greens with balsamic vinaigrette and creamy parmesan dressing.*

*Sliced native tomatoes with buffalo mozzarella, olive oil, and balsamic vinegar.*

### Pasta Station

*Choice of*

*Cheese filled tortellini or penne with two sauces  
(Marinara, Alfredo, pink vodka, basil pesto)*

### Entrée Station

*Slow roasted prime rib of beef rubbed*

*With Montreal steak seasoning served with cool horseradish sauce*

*Dry rubbed fresh breast of turkey accompanied with cranberry orange relish*

*Seasonal vegetable and oven roasted potato*

*Fresh Italian dinner rolls with butter*

### Dessert

*Freshly baked cookies and brownies*

*Coffee and tea*

*\$55.95 per person*

*A fee of \$110.00 per attendant will be applied*

*Customized menus are available to suit your needs. An additional cost may apply.*

## *Squantum Association Seafood and Raw Bar 2011*

<i>Oysters on the half shell</i>	<i>2.75 ea</i>
<i>Shucked local Cherry stones</i>	<i>1.95 ea</i>
<i>Poached Green Lipped Mussels</i>	<i>1.95 ea</i>
<i>Scallops Ceviche on the Half Shell With Seaweed Salad</i>	<i>3.75 ea</i>
<i>Poached Jumbo Shrimp</i>	<i>3.50 ea</i>
<i>Alaskan King crab legs</i>	<i>Market</i>
<i>Poached Lobster Tails</i>	<i>Market</i>

*All Items served on ice with Cocktail sauce, Horseradish, Lemons, and Tabasco.*

*Seafood Boat Display additional 250.00*

*A minimum of 2 dozen is required*

*Rhode Island state law requires us to inform you that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

## *Italian Dinner Menu*

*Cocktail Hour*

*Cheese display:*

*Sliced domestic and Italian cheese,  
pepperoni, fresh and dried fruits, foccaccia.*

*Dinner service - Served family style:*

*Italian wedding soup*

*Or*

*Insalata Caprese Salad*

*(Sliced tomato, mozzarella, and fresh basil)*

*Freshly baked Italian bread*

*Penne pasta al pomodoro  
(Italian tomato sauce)*

*Entrée - Choice of one:*

*Chicken Parmesan*

*Chicken Picatta*

*Chicken Marsala*

*Tiramisu parfait*

*Coffee/tea*

*\$45.95 pp*

## *Squantum B-B-Q*

*Dinner service – Buffet:*

*Garden Salad with house vinaigrette*

*Variety of meats cooked in our smoker:*

*Baby back pork ribs*

*Beef brisket*

*Statler chicken breast*

*Accompaniments:*

*Texas ranch potato salad*

*Cole slaw*

*Corn bread*

*Dessert:*

*Apple crisp*

*Coffee/tea*

*\$45.95 pp*