

SQUANTUM ASSOCIATION

HORS D'OEUVRES (2027-2028)

Choice of any five (5)

DISPLAYS

FRESH FRUIT

pineapple, melon, grapes, strawberries

IMPORTED & DOMESTIC CHEESE

artisan cheese, fried fruit, french baguettes, gourmet crackers

MIDDLE EASTERN

hummus, tabbouleh, baba ganoush, Mediterranean olives, roasted garlic, freshly baked pita bread

VEGETABLES & DIP

vegetable assortment, spinach & artichoke dip, buffalo chicken dip, pico de gallo, tortilla chips, French baguettes

SMOKED SALMON

dill sour cream, capers, red onion, chopped hard-boiled eggs

ANTIPASTO

hot capicola, fennel salami, prosciutto, aged parmigiana, marinated mozzarella, marinated mushrooms, roasted red peppers and pepperoncini

FLAT BREAD

caramelized onion with feta cheese & arugula, Italian style meats, raspberry & brie with balsamic glaze

PASSED (cold)

ANTIPASTO SKEWERS

tomato, mozzarella, basil aioli

BUFFALO CHICKEN SALAD SLIDERS

buffalo mayo

GRILLED VEGETABLE & HUMMUS (gf)

on a gluten-free biscuit

CRAB STUFFED DEVILED EGGS (gf)

SMOKED SALMON BITE (gf)

on English cucumber with dill cream cheese

LOBSTER SALAD BITE (gf)

served on a Brazilian cheese puff

PASSED (hot)

STUFFED MUSHROOMS

MINI CRAB CAKE

remoulade sauce

VEGAN PAKORAS (gf)

grilled zucchini, portobello, red peppers, quinoa, balsamic reduction

CRAB RANGOON

mango chutney

ZUCCHINI & POTATO LATKES

chipotle sour cream, cilantro

NAAN

chicken, bacon ranch

BEEF TERDERLOIN SLIDERS

horseradish slaw

CHICKEN SATAY

rosemary, garlic & mustard rubbed with panko crust

SCALLOPS

wrapped in applewood bacon

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
please alert server for any known food allergies

Updated 5-1-2026

SQUANTUM ASSOCIATION

THREE COURSE PLATED DINNER

(Buffet dinner options available upon request)

#1 SALAD COURSE

choose one salad for all guests

CAESAR

shaved parmesan, croutons, creamy Caesar dressing

TOMATO & MOZZERELLA (gf)

baby arugula, sliced tomato, fresh mozzarella, basil, balsamic glaze

BEET & GOAT CHEESE

mixed greens, candied walnuts, balsamic dressing

#2 MAIN COURSE

choose two proteins

Choice #3 (vegan) + Choice #4 (vegetarian/gf) always offered

CHICKEN MARSALA

wine, mushrooms

CHICKEN PICCATA

lemon caper sauce

PROSCIUTTO WRAPPED CHICKEN

mascarpone sage cream, wild mushrooms

TOMATO FETA STUFFED CHICKEN (gf)

herbed cream sauce

NEW ENGLAND BAKED SCROD

seasoned crumbs, lemon caper remoulade

GRILLED ATLANTIC SALMON (gf) |

dill cream sauce

SEAFOOD STUFFED SOLE

lobster Newburg sauce

GRILLED NY SIRLOIN STEAK (gf)

herb butter or Hunter sauce

GRILLED FILET MIGNON (gf)

merlot demi or bearnaise sauce

SURF & TURF

petite filet mignon with horseradish cream + two baked stuffed shrimp
(substitute baked stuffed lobster tail at market price)

Offered on all menus

VEGETABLE RAVIOLI *(vegetarian)*

sundried tomato cream, grilled asparagus

GRILLED VEGETABLES & QUINOA *(vegan/gf)*

grilled zucchini, portobello, red peppers, quinoa, balsamic reduction

#3 DESSERT COURSE

(served from the kitchen following dinner service)

SHEET CAKE WITH YOUR CHOICE OF CAKE AND FROSTING FLAVORS

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ENHANCEMENTS (2027/2028)

(subject to RI taxes and fees)

Seafood Raw Bar (gf)

(minimum two dozen per item)

Oysters on the half shell | \$4.00 each

Shucked cherry stone oysters | \$2.75 each

Little necks | \$4.25 each

Poached jumbo shrimp | \$3.75 each

served on ice with cocktail sauce, horseradish, lemon & tabasco

Soup Course

Italian Wedding, Butternut Squash, Vegetable Minestrone or Gazpacho (gf) | \$6 per person

New England Clam Chowder (Clam Cakes add \$1 per person) | \$8 per person

Lobster Stew | \$10 per person

Pasta Course (choice of pomodoro, pesto, alfredo or pink vodka sauce)

Penne | \$6 per person

Cheese Tortellini | \$9 per person

Lobster ravioli | \$14 per person

Dessert Stations

Chocolate Covered Strawberries | \$2.50 each

Hot Cocoa Station | \$4 per person

Platters of House-Made Cookies & Brownies | \$7 per person

Sundae Bar | \$10 per person (additional \$150 chef attendant fee)

Late Night Snacks (additional \$150 chef attendant fee)

Night Bites | \$9 per person

House Made Chips with French Onion Dip Pretzel Bites with Spicy Mustard & Queso Dipping Sauces

Crunch & Munch | \$10 per person

Taco Dip with Crispy Tricolored Tortillas Warm Spinach & Artichoke Dip with Freshly Baked Pita Bread

Grilled Cheese Triangles with Fries | \$8 per person

Grilled Vegetable & Hummus Sliders with Fries | \$7 per person

Burger Sliders with Fries | \$17 per person

Flatbread Station | \$20 per person

Caramelized Onion with Feta & Arugula, Italian Style Meat, Raspberry & Brie with Balsamic Glaze

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