

Hors D 'Oeuvres

Prices are based per person for 1 hour of unlimited Hors D 'Oeuvres.

Passed Hors D 'Oeuvres (minimum of 3)

Cold

Antipasto Skewers	\$6.00
Tomato, Mozzarella & Basil Aioli Slider.....	\$6.50
Buffalo Chicken Salad Slider with Buffalo Mayo	\$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).....	\$6.00
Zucchini & Potato Latkes with Chipotle Sour Cream & Cilantro	\$6.50
Chicken, Bacon, & Ranch Naan	\$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

Fresh Fruit Display	\$5.50
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Assortment of Sliced Pineapple, Cantaloupe & Melon with Grapes & Strawberries

Imported & Domestic Cheeses	\$6.50
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Artisan Cheeses served with Dried Fruit, French Baguettes & Gourmet Crackers

Middle Eastern	\$6.50
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Hummus, Tabbouleh, Baba Ghanoush, Mediterranean Olives, Roasted Garlic & Freshly Baked Pita Bread

Vegetable & Dip Station	\$8.00
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Crisp Vegetable Assortment, Spinach & Artichoke Dip, Cajun Crab Dip, Pico de Gallo, Tortilla Chips & French Baguettes

Smoked Salmon Display	\$9.00
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Chilled Salmon with Dill Sour Cream, Capers, Red Onion & Chopped Hard-Boiled Eggs

Antipasto Display	\$12.00
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Beautiful Display of Hot Capicola, Fennel Salami, Prosciutto, Aged Parmigiana, Marinated Mozzarella, Marinated Mushrooms, Roasted Red Peppers & Pepperoncini

Seafood & Raw Bar (minimum of 2 dozen per item)

Oysters on the Half Shell.....	\$3.75 ea.
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Shucked Local Cherry Stones	\$2.75 ea.
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Poached Jumbo Shrimp	\$3.95 ea.
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All Items Served on Ice with Cocktail Sauce, Horseradish, Lemons & Tabasco

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Prices are per person unless otherwise listed

22.5% Administrative Fees, 7% RI Sales Tax & 1% RI Meal Tax Not Included In Pricing



Plated Dinner

All entrées require preselected counts prior to event.

Entrées

Chicken Marsala or Piccata	\$27.00
Marsala: Marsala Wine & Mushrooms; Piccata: Lemon Caper Sauce	
Prosciutto Wrapped Chicken	\$29.00
Prosciutto, Mascarpone Sage Cream, Sautéed Wild Mushrooms	
Tomato Feta Stuffed Chicken (GF)	\$29.00
Finished with an Herbed Cream Sauce	
New England Style Baked Scrod	\$28.00
Lemon & Caper Remoulade, Classic Seasoned Crumbs	
Grilled Atlantic Salmon (GF)	\$30.00
Finished with Dill Cream Sauce	
Stuffed Sole	\$30.00
Seafood and Cracker Stuffing Finished with Lobster Newburg Sauce	
Grilled NY. Sirloin Strip Steak (GF)	\$50.00
10oz Choice Cut Topped with Herb Butter	
Filet Mignon (GF)	\$52.00
8oz Grilled & Finished with Merlot Demi	
Surf & Turf	\$58.00
6oz Petite Filet Mignon with Horseradish Cream & 2 Jumbo Baked Stuffed Shrimp	
Vegetarian	\$25.00
Fire Roasted Vegetable Ravioli, Sundried Tomato Cream & Grilled Asparagus	
Vegan & Gluten-Free	\$25.00
Grilled Zucchini, Portobello, Red Peppers & Quinoa with Mustard Balsamic Reduction	

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) \$6.00
- Squantum Chowder or New England Clam Chowder (Clam Cakes add 1) \$8.00
- Lobster Stew \$10.00

Salad

- Tomato & Mozzarella** \$7.00
- Baby Arugula, Sliced Tomato & Fresh Mozzarella with Basil & Balsamic Glaze
- Goat Cheese & Fig** \$8.00
- Liquor-Soaked Black Mission Figs with Goat Cheese, Olives & Balsamic

Pasta

- choice of Pomodoro, Pesto, Alfredo or Pink Vodka*
- Penne \$5.00
 - Cheese Tortellini \$7.00
 - Lobster Ravioli with Sage Cream \$10.00

Individual Desserts

- Balsamic Berries (GF)** \$7.00
- Seasonal Fresh Berries, Sweetened Balsamic Glaze & Whipped Cream
- Lemon Cake** \$7.00
- White Cake with Fresh Whipped Cream and Lemon Curd Filling
- Flourless Chocolate Cake (GF)** \$7.00
- Flourless Chocolate Cake with Fresh Sweetened Whipped Cream
- Tiramisu** \$7.00
- Whipped Mascarpone & Coffee Flavored Cream with Ladyfingers
- Cheesecake** \$8.00
- Creamy Cheesecake with Choice of Strawberry, Blueberry or Chocolate Topping

Dessert Stations

- Chocolate Covered Strawberries** (platters or served with cake) \$2.50 ea.
- Hot Cocoa Station** \$4.00
- Platters of House-Made Cookies & Brownies** \$7.00
- Sundae Bar** (\$110 Chef Attendant Fee) \$10.00
- Chocolate & Vanilla Ice Cream with All the Fixings

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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)* \$15.00

Stir Fry Chicken & Asian Vegetables

Vegetable Spring Rolls & Dim Sum

Fajita Station *(\$110.00 Chef Attendant Fee)* \$16.00

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 \$10.00

Turkey Breast \$12.00

Beef Tenderloin \$20.00

Pork Tenderloin \$12.00

Prime Rib \$18.00

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

Starters & Sides

Garden Salad \$6.00

Caesar Salad \$7.00

Sliced Tomato, Mozzarella & Fresh Basil \$8.00

Clam Cakes & Chowder \$10.00

Potato & Vegetable \$5.00

Mashed Potato Bar with All the Fixings \$6.00

Late Night Stations

Night Bites \$7.00

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 \$6.00

Grilled Vegetable & Hummus Sliders with Fries \$7.00

Burger Sliders with Fries *(includes cheddar, lettuce, tomato, onion & pepper relish)* \$10.00

Flatbread Station \$14.00

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..... \$46.00

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!)*..... \$50.00

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 \$52.00

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 *(June-August only, minimum 75 people, \$150 Clam Bake Master Fee)...* \$85.00

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

Chicken Marsala or Piccata	\$24.00
Marsala: Marsala Wine & Mushrooms; Piccata: Lemon Capers Sauce	
Prosciutto Wrapped Chicken	\$25.00
Prosciutto, Mascarpone Sage Cream, Sautéed Wild Mushrooms	
Tomato Feta Stuffed Chicken (GF)	\$28.00
Finished with an Herbed Cream Sauce	
New England Style Baked Scrod	\$25.00
Lemon & Capers Remoulade, Classic Seasoned Crumbs	
Grilled Atlantic Salmon (GF)	\$26.00
Finished with Dill Cream Sauce	
Grilled Swordfish (GF)	\$32.00
Finished with Capers and a Lemon Butter Wine Sauce	
Petite Filet Mignon (GF)	\$38.00
Grilled & Finished with Merlot Demi	
Lobster Salad Plate (GF)	\$38.00
Our House Recipe on a Bed of Mixed Greens	
Grilled Chicken Caesar	\$22.00
Marinated Grilled Chicken, Romaine, Croutons, Parmesan & Creamy Caesar Dressing	
Vegetarian	\$22.00
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 \$25.00

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 \$26.00

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 \$27.00

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 \$32.00

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

\$75.00 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..... \$12.00

- Fresh Fruit Platter
- Assorted Chobani Yogurts
- Freshly Baked Seasonal Breads & Danish
- Gourmet Coffee & Tea
- Cranberry & Orange Juices

Classic Hot Breakfast (*minimum 25 people*) \$25.00

- 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*) \$35.00

- 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 \$4.00
- Chobani Yogurt with Granola \$4.00
- Gourmet Coffee & Tea..... \$5.00
- Whole Fruit..... \$5.00
- Fresh Fruit Platter..... \$7.00
- House Made Chips with Chef's Choice of Dips \$6.00
- Belgian Waffle Station with Berries & Cream (*\$110 Chef Attendant Fee*) \$8.00

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