

A photograph of an outdoor wedding reception. In the foreground, a white plate with a large orange rose and several fried dumplings sits on a dark wooden table. In the background, a multi-tiered white wedding cake is on a table with a pink tablecloth, surrounded by other tables and chairs set for a reception in a park-like setting with trees.

Emery's Catering Service

(401) 739-6800

WWW.EMERYSCATERING.COM

WITH OVER 50 YEARS OF EXPERIENCE AND SEVERAL AWARDS FROM A RANGE OF WEDDING FORUMS, WE ARE EXPERTS AT ELIMINATING YOUR WORRIES AND HELPING TO CREATE THE MOST MEMORABLE DAY OF YOUR LIFE. WE UNDERSTAND THAT YOU HAVE THE UTMOST EXPECTATIONS FOR YOUR EVENT AND OUR CHEFS ARE EQUIPPED TO PREPARE A FIRST CLASS DISPLAY OF THE FINEST FOOD FOR YOU AND YOUR GUESTS. OUR WAIT STAFF IS SKILLFULLY TRAINED TO BE THE BEST IN THE INDUSTRY AND WILL BE HAPPY TO PROVIDE YOU WITH THE HIGHEST END SERVICE.

About our Special Events Menu

THE FOLLOWING ITEMS ARE INCLUDED:

(RESTRICTIONS MAY APPLY)

- IVORY CHINA SET
- SILVERWARE SET
- DAY OF COORDINATOR
- VENUE SETUP AND BREAKDOWN
- DÉCOR SETUP AND BREAKDOWN
- GLASSWARE FOR THE TABLE
- FLOOR LENGTH LINENS & NAPKINS (OVER 70 COLORS)
- BRIDAL LIAISON
- CHAMPAGNE FOR THE COUPLE
- COMPLIMENTARY FOOD TASTING

RENTALS:

ADDITIONAL LINEN FABRICS AND OTHER RENTAL ITEMS ARE AVAILABLE UPON REQUEST.

ADDITIONAL FEES:

ADDITIONAL FEES MAY BE TO COVER COSTS ASSOCIATED WITH THE VENUE CHOSEN. CLIENTS WILL BE MADE AWARE OF THIS WITH THE INITIAL QUOTE RECEIVED.

SERVICE:

A 22% SERVICE CHARGE WILL BE ADDED TO YOUR TOTAL BILL TO ACCOMMODATE ALL STAFF, LABOR, TRANSPORTATION, SETUP AND BREAKDOWN.

TAX:

8 % RHODE ISLAND OR 7 % MASSACHUSETTS TAX WILL BE ADDED TO YOUR TOTAL BILL.

DEPOSIT:

A 20% NON-REFUNDABLE DEPOSIT IS REQUIRED TO SECURE YOUR DATE WHICH WILL BE DEDUCTED FROM THE FINAL BILL.

BILLING:

FINAL PAYMENT IS DUE 14 DAYS PRIOR TO THE EVENT, OR 21 DAYS IF YOU CHOOSE TO USE A PERSONAL CHECK. THERE IS A 3% PROCESSING FEE FOR ALL DEBIT AND CREDIT CARD TRANSACTIONS.

NUMBER OF GUESTS:

ALTHOUGH WE DO NOT HAVE A MINIMUM, ALL PRICES ARE REFLECTIVE OF 75 GUESTS OR MORE. IF YOUR FINAL GUEST COUNT IS BELOW 75 PEOPLE, PRICES ARE SUBJECT TO AN ADDITIONAL FEE.

CONFIRMATION:

A FINAL COUNT IS REQUIRED 14 DAYS PRIOR TO YOUR EVENT.
COUNT MAY BE INCREASED UNTIL 48 HOURS PRIOR TO THE EVENT.
REFUNDS FOR A REDUCTION IN GUEST COUNT ARE ACCEPTED UNTIL 10 DAYS PRIOR TO THE EVENT AND WILL BE ISSUED AFTER THE EVENT.



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Hors D'oeuvre Packages

COCKTAIL HOUR DISPLAYS

GARDEN VEGETABLE

RAW GARDEN VEGETABLES
WITH RANCH & ITALIAN SOUR CREAM DIPS.
\$6 PER GUEST

ARTISAN CHEESE

ASSORTED DOMESTIC AND IMPORTED
CHEESES WITH A MEDLEY OF CRACKERS.
\$6 PER GUEST

FRESH FRUIT

SEASONAL FRESH FRUIT, SERVED WITH
BERRY YOGURT DIP.
\$6 PER GUEST

SOUTHWEST

CLASSIC TOMATO SALSA, LIME CREMA,
CORN MANGO SALSA, MEXICAN STREET CORN DIP,
TOMATO AND AVOCADO GUACAMOLE,
& GREEN CHILE QUESO.
SERVED WITH TRI COLOR TORTILLA CHIPS.
\$7 PER GUEST

MEDITERRANEAN

CLASSIC TAHINI HUMMUS, TZATZIKI, BABA GANOUSH,
SPICY WHIPPED FETA, & ROASTED RED PEPPER HUMMUS,
SERVED WITH PITA CHIPS, MINI NAAN,
RAINBOW CARROTS,
CUCUMBERS, AND KALAMATA OLIVES.
\$7 PER GUEST

IMPORTED ANTIPASTO

SOPPRESSATA, PROSCIUTTO, MORTADELLA, GENOA SALAMI,
SWEET CAPICOLA, MOZZARELLA, BLEU CHEESE, & PROVOLONE.
ACCOMPANIED BY SUN DRIED TOMATOES, PEPPERONCINI,
ARTICHOKE HEARTS, OLIVES, ROASTED RED PEPPERS,
CRACKERS & FLAT BREADS.
\$8 PER GUEST

NEW ENGLAND

SHOW YOUR OUT-OF-TOWN GUESTS WHAT ALL THE RAGE
IS ABOUT WITH
NEW ENGLAND CLAM CHOWDER
&
RHODE ISLAND CLAM CAKES.
\$8 PER GUEST

CROSTINI

SLICED BAGUETTES WITH
TOMATO, ONION & BURRATA BRUSCHETTA,
SPINACH AND ARTICHOKE DIP, OLIVE
TAPENADE, WITH CARAMELIZED ONIONS,
BACON JAM, MOZZARELLA, BABA GANOUSH
ARUGULA, SUNDRIED TOMATOES,
PROSCIUTTO, & ROASTED RED PEPPERS.
\$11 PER GUEST

GRAZING TABLE

A COMBINATION OF HARD AND SOFT
CHEESES, RAW AND GRILLED VEGETABLES,
BERRIES, HONEY, JAMS & DRIED FRUITS
WITH ASSORTED DIPS
WITH MINI NAAN AND CRACKERS.
\$13 PER GUEST

RAW BAR

OYSTERS ON A HALF SHELL, LITTLE NECKS,
SHRIMP COCKTAIL, SNAIL SALAD
& MAINE LOBSTER SALAD
DISPLAYED ON A BED OF ICE WITH CAPERS,
COCKTAIL SAUCE, LEMON AND TABASCO.
\$17 PER GUEST



Gourmet Passed Hors D'oeuvres

BUTLER STYLE PASSED HORS D'OEUVRES

ALL OPTIONS ARE \$3 EACH (PLUS UPGRADE PRICE)

3 HORS D'OEUVRE MINIMUM

SEAFOOD

SCALLOPS IN BACON

MINI CRAB CAKES WITH A DOLLOP OF CHIPOTLE MAYO

CLASSIC SHRIMP COCKTAIL SHOOTER

LOBSTER RANGOON WITH A SWEET AND SOUR SAUCE

MINI STUFFED CLAMS WITH TABASCO

SHRIMP COJITA ROLL WITH A LEMON CREMA

CRAB RANGOON WITH DUCK SAUCE

CRAB STUFFED MUSHROOM

OYSTER ON A HALF SHELL WITH COCKTAIL SAUCE (+\$1 PER GUEST)

SEARED AHI TUNA ON A FRIED WONTON WITH SPICY MAYO (+\$1 PER GUEST)

NEW ENGLAND CLAM CHOWDER SHOOTER WITH A MINI CLAM CAKE (+\$3 PER GUEST)

MINI LOBSTER ROLL (+\$4 PER GUEST)

BEEF & PORK

FRANKS IN PUFF PASTRY WITH A STONE GROUND MUSTARD

PULLED PORK SLIDER

REUBEN SPRING ROLL WITH A THOUSAND ISLAND DIPPING SAUCE

BEEF TERIYAKI BROCHETTE

MINI BEEF WELLINGTON WITH A SPICY DIJON MUSTARD

PHILLY CHEESESTEAK ROLLUP WITH A CHIPOTLE MAYO

PORK POTSTICKER WITH SOY SAUCE GLAZE

SLICED TENDERLOIN ON FRENCH BREAD WITH HORSERADISH (+\$2 PER GUEST)



POULTRY

MINI CHICKEN QUESADILLA CORNUCOPIA WITH SOUR CREAM

SESAME CHICKEN WITH A SWEET CHILI SAUCE

SPICY THREE CHEESE & CHICKEN SPRING ROLL WITH A BLEU CHEESE DIPPING SAUCE

CHICKEN SATAY WITH A THAI PEANUT SAUCE

CRISPY CHICKEN ON A MINI WAFFLE WITH MAPLE SYRUP

SANTA FE CHICKEN SPRING ROLL WITH A CITRUS CREMA

CHICKEN TERIYAKI POTSTICKER WITH A SOY SAUCE GLAZE

VEGETARIAN

PESTO BRUSCHETTA ON A CROSTINI

MINI VEGETABLE SPRING ROLL WITH DUCK SAUCE

MAC AND CHEESE SHOOTER WITH TOASTED PANKO

TOASTED RAVIOLI WITH WARM MARINARA

GOAT CHEESE AND BLACKBERRY CRISP WITH A HONEY DRIZZLE

GOUDA ARANCINI WITH WARM MARINARA

VEGETABLE CORNUCOPIA WITH SOUR CREAM

SPINACH AND GOAT CHEESE PIZZA

WATERMELON AND FETA WITH FRESH MINT AND BALSAMIC GLAZE

KALE AND VEGETABLE DUMPLING WITH SPICY ORANGE MARMALADE

EDAMAME DUMPLING WITH THAI PEANUT SAUCE

CAPRESE SKEWER WITH BALSAMIC GLAZE (+\$1 PER GUEST)

TOMATO BISQUE SHOOTER WITH A GRILLED CHEESE TRIANGLE (+\$3 PER GUEST)



Individually Served Dinner

CUSTOM MENUS ARE AVAILABLE

BEEF AND LAMB:

CLASSIC BEEF WELLINGTON WITH A RED WINE DEMI-GLACE	\$60
KING CUT ROAST PRIME RIB OF BEEF WITH A LIGHT HORSERADISH SAUCE	\$52
12 OZ. GRILLED FILET MIGNON WITH A BÉARNAISE SAUCE	\$51
GRILLED NEW YORK SIRLOIN STRIP STEAK WITH MUSHROOM RED WINE DEMI-GLACE	\$49
SIRLOIN STEAK AU POIVRE	\$48
10 OZ. GRILLED FILET MIGNON WITH A BÉARNAISE SAUCE	\$47
HALF RACK OF LAMB WITH A CABERNET REDUCTION	\$47
PORTERHOUSE WITH A GARLIC HERB COMPOUND BUTTER	\$46
GRILLED TERIYAKI GLAZED STEAK TIPS	\$45
BRAISED BEEF SHORT RIB	\$45

SEAFOOD:

CEDAR PLANK ROASTED ALASKAN KING CRAB LEGS	\$72
SURF AND TURF — LOBSTER TAIL WITH FILET MIGNON	\$61
STRIPED LOBSTER RAVIOLI WITH A PINK VODKA SAUCE	\$56
PAN SEARED CHILEAN SEA BASS WITH A TOMATO BASIL CHUTNEY	\$54
GRILLED SWORDFISH WITH A CHILLED TOMATO SALSA	\$51
PARMESAN CRUSTED TILAPIA WITH A CREAMY LEMON CHIVE SAUCE	\$49
BROWN SUGAR AND THYME GLAZED SALMON	\$49
LEMON BAKED SALMON WITH DILL	\$49
BAKED CRAB-STUFFED SCROD WITH LOBSTER NEWBURG SAUCE	\$46



POULTRY:

DUCK WELLINGTON WITH AN ARMAGNAC SAUCE	\$60
CANARD AU PÊCHES - HALF DUCK WITH A SWEET AND SOUR PEACH GLAZE	\$57
CRISPY HONEY LAVENDER DUCK BREAST	\$55
PROSCIUTTO WRAPPED CHICKEN FLORENTINE WITH A CREAM SAUCE	\$50
WHISKEY GLAZED STATLER CHICKEN WITH A GRILLED SHRIMP SKEWER	\$51
BREAST OF CHICKEN CORDON BLEU WITH AN ALFREDO SAUCE	\$48
PAN SEARED BREAST OF CHICKEN IN A MARSALA WINE SAUCE	\$45
PAN SEARED CHICKEN PICCATA	\$44
ROASTED BREAST OF CHICKEN STUFFED WITH RICOTTA, PARMESAN, & SPINACH WITH AN ALFREDO SAUCE	\$44
PAN SEARED CHICKEN FRANCAISE	\$44
TUSCAN STATLER CHICKEN BREAST WITH A BALSAMIC REDUCTION	\$43

VEGETARIAN:

HERB ROASTED EGGPLANT PARMESAN WITH FRESH MOZZARELLA	\$40
COUS COUS STUFFED PEPPERS WITH A CHIPOTLE TOMATO SAUCE	\$39
STUFFED PORTABELLA MUSHROOM WITH MELTED MOZZARELLA AND A BALSAMIC GLAZE	\$37
FLORENTINE STUFFED SHELLS WITH A PINK VODKA SAUCE	\$36
FARFALLE PRIMAVERA WITH A LIGHT ROMANO TOPPING	\$36

CHILDREN'S MEAL:

CRISPY CHICKEN TENDERS AND FRENCH FRIES WITH HONEY MUSTARD	\$20
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INCLUDED WITH YOUR CHOICE OF ENTREE IS ONE SELECTION FROM EACH OF THE FOLLOWING:

APPETIZER

CLASSIC GARDEN SALAD WITH AN ITALIAN DRESSING

CAESAR SALAD WITH SHAVED PARMESAN

STRAWBERRY FIELDS SALAD WITH A ZINFANDEL VINAIGRETTE

BLUEBERRY AND FETA SALAD WITH A BALSAMIC VINAIGRETTE

TOMATO AND BURRATA WITH A BALSAMIC GLAZE

AUTUMN SALAD WITH POPPYSEED DRESSING

VEGETABLE

STEAMED GREEN BEANS

BRUSSEL SPROUTS IN A LIGHT BUTTER SAUCE

RAINBOW CARROTS

SAUTÉED ASPARAGUS

ROASTED VEGETABLE MEDLEY

ZUCCHINI AND SUMMER SQUASH

ROASTED MAPLE BUTTERNUT SQUASH

SAUTÉED BROCCOLINI

STARCH

PARMESAN ROASTED FINGERLING POTATOES

ROASTED GARLIC WHIPPED POTATOES

ROSEMARY RED BLISS ROASTED POTATOES

MASHED SWEET POTATOES

GARLIC, HERB AND ORZO RICE PILAF

WILD RICE FLORENTINE

BABY POTATO MEDLEY

IF CHOOSING THREE MAIN ENTREES, SIDES MUST BE THE SAME



Stations Dinner Service

MINIMUM OF 3 STATIONS

APPETIZER STATIONS:

CLASSIC GARDEN SALAD

A GARDEN-FRESH VARIETY OF MIXED GREENS
WITH SEASONAL SIDES SUCH AS GRAPE TOMATOES,
CUCUMBERS, SHREDDED CHEESE, BACON,
RED ONIONS, SHREDDED CARROTS,
SHREDDED CABBAGE, & CROUTONS.

\$6 PER GUEST

SOUP AND CHOWDER

(YOUR CHOICE OF TWO)

NEW ENGLAND CLAM CHOWDER,
CREAMY CORN CHOWDER. TOMATO BASIL,
& CREAM OF BROCCOLI
WITH MONTEREY JACK CHEESE.

\$7 PER GUEST

SLIDERS

ANGUS GROUND BEEF SLIDERS
WITH WHITE CHEDDAR AND A CHIPOTLE MAYO
& SLOW ROASTED PULLED PORK
IN SWEET BARBECUE SAUCE.

\$14 PER GUEST

GRILLED PIZZA

CHOOSE 4 COMBINATIONS:

CHICKEN BACON AND RANCH, CLASSIC THREE CHEESE,
SAUSAGE OLIVE AND MUSHROOM, MARGHERITA, HAWAIIAN,
VEGGIE LOVER, TOMATO PESTO, MEAT LOVER, GOAT CHEESE
AND ARUGULA, SPINACH AND FETA, BUFFALO CHICKEN WITH
GORGONZOLA, BARBEQUE CHICKEN WITH CARAMELIZED
ONIONS, OR BROCCOLI AND SUN-DRIED TOMATO.

\$18 PER GUEST

(ONLY AVAILABLE APRIL – OCTOBER)

STARCH AND VEGETABLE STATIONS:

RICE AND VEGETABLE

WILD RICE FLORENTINE, STEAMED GREEN BEANS,
& ROASTED VEGETABLE MEDLEY.

\$9 PER GUEST

PASTA

FARFALLE PASTA WITH PINK VODKA SAUCE,
PENNETTE RIGATE IN MARINARA SAUCE
& CAVATAPPI WITH CREAMY PESTO ALFREDO.

\$9 PER GUEST

CLASSIC POTATO & VEGETABLE

PARMESAN ROASTED FINGERLING POTATOES,
MASHED YUKON GOLD & FRESHLY STEAMED GREEN BEANS
SERVED WITH SOUR CREAM, CRISPY FRIED ONIONS,
SCALLIONS, SHREDDED CHEESE, AND BACON PIECES.

\$11 PER GUEST

HARVEST POTATO & VEGETABLE

ROASTED BUTTERNUT SQUASH, ROASTED BRUSSEL SPROUTS
AND CRANBERRIES & MASHED SWEET POTATOES SERVED WITH
BROWN SUGAR, DRIED CRANBERRIES, CANDIED WALNUTS,
FETA, SOUR CREAM, MARSHMALLOWS, CINNAMON,
AND MAPLE SYRUP.

\$11 PER GUEST



ENTRÉE STATIONS:

(SELECT MORE THAN ONE ENTRÉE STATION AND INQUIRE ABOUT CUSTOMIZED PACKAGE PRICING)

LAND AND SEA

PAN SEARED BREAST OF CHICKEN IN A MARSALA WINE SAUCE
& BAKED CRAB-STUFFED SCROD WITH LOBSTER NEWBURG SAUCE
\$27 PER GUEST

HEARTY ITALIAN

PAN FRIED CHICKEN PARMESAN, EGGPLANT PARMESAN
& FLORENTINE STUFFED SHELLS WITH A PINK VODKA SAUCE.
\$28 PER GUEST

THANKSGIVING FEAST

OVEN ROASTED HONEY GLAZED TURKEY WITH GRAVY
& BAKED VIRGINIA HAM WITH A PINEAPPLE GLAZE.
\$28 PER GUEST

BRISKET AND TURKEY CARVING

HAND CARVED BRISKET WITH A DEMI-GLACE
& OVEN ROASTED HONEY GLAZED TURKEY WITH GRAVY.
\$29 PER GUEST

STEAK TIPS AND CHICKEN

GRILLED TERIYAKI GLAZED STEAK TIPS & ROASTED BREAST OF
CHICKEN STUFFED WITH RICOTTA, PARMESAN AND SPINACH.
\$29 PER GUEST

CHICKEN AND PRIME RIB CARVING

PRIME RIB WITH A LIGHT HORSERADISH SAUCE
& TUSCAN STATLER CHICKEN BREAST
WITH A BALSAMIC REDUCTION.
\$30 PER GUEST

SURF AND TURF

BROWN SUGAR AND THYME GLAZED SALMON
& SEASONED BEEF TENDERLOIN WITH A LIGHT
HORSERADISH SAUCE.
\$34 PER GUEST

TENDERLOIN CARVING

SEASONED BEEF TENDERLOIN WITH A LIGHT HORSERADISH SAUCE
& APPLE GLAZED PORK TENDERLOIN WITH A
CINNAMON APPLE SAUCE.
\$35 PER GUEST

ELITE TRIO

GRILLED TERIYAKI GLAZED STEAK TIPS, TUSCAN STATLER
CHICKEN BREAST WITH A BALSAMIC REDUCTION
& BAKED CRAB-STUFFED SCROD WITH LOBSTER NEWBURG SAUCE
\$42 PER GUEST



Buffet Dinner Service

PROMENADE

TOSSED GARDEN SALAD OR CAESAR SALAD
FRESHLY BAKED DINNER ROLLS

CHICKEN AND PENNE PESTO ALFREDO
GRILLED TERIYAKI GLAZED STEAK TIPS

PARMESAN ROASTED FINGERLING POTATOES
STEAMED GREEN BEANS

\$41 PER GUEST

COUNTRY STYLE

TOSSED GARDEN SALAD OR CAESAR SALAD
BISCUITS AND ASSORTED JAMS

HAND CARVED BRISKET WITH A DEMI-GLACE
STATLER CHICKEN WITH A SMOKY BARBEQUE SAUCE

YUKON GOLD MASHED POTATOES
FRESH STEAMED GREEN BEANS
GOURMET MAC AND CHEESE

\$44 PER GUEST

NEW ENGLAND GRILL

TOSSED GARDEN SALAD OR CAESAR SALAD
FRESHLY BAKED DINNER ROLLS

LOBSTER BISQUE WITH SHERRY
NEW ENGLAND CLAM CHOWDER

BROWN SUGAR AND THYME GLAZED SALMON
GRILLED TERIYAKI GLAZED STEAK TIPS

WILD RICE FLORENTINE
GRILLED ZUCCHINI AND SUMMER SQUASH
BABY POTATO MEDLEY

\$48 PER GUEST

NEWPORT

TOSSED GARDEN SALAD OR CAESAR SALAD
FRESHLY BAKED DINNER ROLLS

LOBSTER RAVIOLI WITH PINK VODKA SAUCE
TUSCAN STATLER CHICKEN WITH A BALSAMIC GLAZE
DELMONICO PRIME RIB WITH A LIGHT HORSERADISH SAUCE

CAVATAPPI WITH A PESTO ALFREDO
PARMESAN ROASTED FINGERLING POTATOES
ROASTED VEGETABLE MEDLEY

\$55 PER GUEST



Dessert Options

CAKE WITH BUTTERCREAM FROSTING AND BUTTERCREAM FILLING	\$7 PER SLICE
CAKE WITH FONDANT FROSTING AND BUTTERCREAM FILLING	\$8 PER SLICE
6" CUTTING CAKE (8 SLICES)	\$45 (BUTTERCREAM), \$75 (FONDANT)
TWO TIER CAKE WITH BUTTERCREAM	\$175 (SERVES 35)
FULL SHEET CAKE (SERVES 100 GUESTS)	\$350
HALF SHEET CAKE (SERVES 50 GUESTS)	\$175

CUPCAKES	\$42 PER DZ
MINI CUPCAKES	\$15 PER DZ (4 DZ MIN)

8" CAKES (24 SLICES)	\$55
10" CAKES (40 SLICES)	\$85
CHEESECAKES (12 SLICES)	\$28
CHEESECAKE CRISPS	\$40 PER DOZEN (4 DZ MIN)
TARTLETS	\$40 PER DOZEN (4 DZ MIN)
MINI CREAM PUFFS	\$40 PER DOZEN (4 DZ MIN)
PIES	KEY LIME \$25EA PUMPKIN \$24EA BLUEBERRY \$25EA PEACH \$32EA APPLE \$44EA PECAN \$35EA
MOUSSE CUPS	\$40 PER DOZEN (4 DZ MIN)
WHOOPIE PIES	\$30 PER DOZEN (4 DZ MIN)
COOKIE PLATTERS	\$27 PER DOZEN (4 DZ MIN)
RICE KRISPIES	\$25 PER DOZEN (4 DZ MIN)
CHOCOLATE COVERED STRAWBERRIES	\$30 PER DOZEN (4 DZ MIN)
CANNOLI	\$24 PER DOZEN (4 DZ MIN)
BROWNIE BITES	\$15 PER DOZEN (4 DZ MIN)

PLEASE ASK FOR FULL DESSERT MENU FOR ALL FLAVORS AND OPTIONS



Additional Dessert Stations

ALL DINNER PACKAGES INCLUDE A COMPLIMENTARY COFFEE AND TEA STATION

ESPRESSO BAR

2 HOURS OF UNLIMITED SERVICE THAT INCLUDES A BARISTA, CART, AND ASSORTED FLAVORED SHOTS.

THE FOLLOWING BEVERAGES WOULD BE AVAILABLE:

ICED OR HOT ESPRESSO, LATTE, CHAI TEA LATTES, HOT CAPPUCCINOS, HOT CHOCOLATE, AND FROZEN MOCHACCINOS

\$850

RHODE ISLAND'S FAMOUS ALLIE'S DONUTS

CHOICES SUCH AS, BUT NOT LIMITED TO: OLD FASHIONED, COCONUT, GLAZED SOLID CHOCOLATE, CINNAMON, HONEY GLAZED, BOSTON CRÈME, JAM FILLED, & CHOCOLATE, WHITE, MAPLE OR STRAWBERRY FROSTED WITH OR WITHOUT JIMMIES.

\$4 PER GUEST

MILK AND COOKIES

CHOCOLATE CHIP, CHOCOLATE CHIP CHUNK, DOUBLE CHOCOLATE CHIP CHUNK, CHOCOLATE CHIP M&M, TRIPLE CHOCOLATE, OATMEAL RAISIN, SNICKERDOODLE, SUGAR & CRANBERRY WHITE CHIP WITH CARAFES OF COLD WHOLE, COFFEE, & CHOCOLATE MILKS.

\$4 PER GUEST

SHORTCAKE

MAKE YOUR OWN SHORTCAKE.
POUND CAKE WITH MIXED BERRIES AND WHIPPED CREAM.

\$5 PER GUEST

ICE CREAM SUNDAE

COOKIES & CREAM, MINT CHOCOLATE CHIP, AND ESPRESSO TOFFEE ICE CREAMS WITH A VARIETY OF TOPPINGS AND SAUCES.

\$5 PER GUEST

S'MORES

ALLOW YOUR GUESTS TO MAKE THEIR OWN S'MORES WITH GRAHAM CRACKERS, JUMBO MARSHMALLOWS, & ASSORTED CHOCOLATE SQUARES OVER AN OPEN FIRE.

\$5 PER GUEST

STICKY BUNS

WARM CINNAMON BUNS TOPPED WITH GOOEY VANILLA ICING.

\$5 PER GUEST

CHURROS

WARM CHURROS WITH CINNAMON SUGAR, CHOCOLATE DRIZZLE, SALTED CARAMEL, RASPBERRY SAUCE, POWDERED SUGAR, AND VANILLA ICING TOPPINGS.

\$7 PER GUEST

COOKIE SKILLET

WARM CHOCOLATE CHIP COOKIE IN A MINI SKILLET, WITH A SCOOP OF VANILLA ICE CREAM.

\$7 PER GUEST



Late Night Snack Stations

(SERVED WITH DISPOSABLE PLATES AND UTENSILS)

POPCORN

BUTTERY AND KETTLE POPCORN WITH NACHO CHEDDAR, GARLIC PARMESAN, BUTTER, CHEESY JALAPENO, RANCH, KETTLE CORN, CARAMEL CORN, CHEESY CARAMEL CORN, WHITE CHEDDAR, BACON CHEDDAR & SALT.

\$4 PER GUEST

NACHOS

FRESH TOMATO SALSA, GUACAMOLE, MELTED CHEESE, DICED TOMATOES, BLACK OLIVES, BANANA PEPPERS & SOUR CREAM.
SERVED WITH TRI COLOR TORTILLA CHIPS.

\$5 PER GUEST

SOFT PRETZELS

WARM SOFT PRETZELS WITH CINNAMON SUGAR, CARAMEL SAUCE, STONE GROUND MUSTARD, MELTED CHEESE & DIPPING CHOCOLATE.

\$6 PER GUEST

FRENCH FRIES

CLASSIC, WAFFLE AND SWEET POTATO FRIES WITH WARM CHEESE SAUCE, GRATED PARMESAN, RANCH AND CAJUN SEASONINGS, BLEU CHEESE DRESSING, CHIPOTLE MAYO, HONEY MUSTARD, AND BARBEQUE SAUCES.

\$7 PER GUEST

CHURROS

WARM CHURROS WITH CINNAMON SUGAR, CHOCOLATE DRIZZLE, SALTED CARAMEL, RASPBERRY SAUCE, POWDERED SUGAR, AND VANILLA ICING AS TOPPINGS.

\$7 PER GUEST

GRILLED CHEESE

CHOOSE 4 COMBINATIONS:
PROVOLONE TOMATO AND PESTO, SWISS AND MUSHROOM, HAVARTI DILL AND TOMATO, PEPPER JACK AND JALAPEÑO, CHEDDAR BACON AND TOMATO, GOUDA SPINACH AND ONION, PROVOLONE AND PEPPERONI, OR THREE CHEESE.

\$8 PER GUEST

SLIDERS

ANGUS GROUND BEEF SLIDERS WITH WHITE CHEDDAR AND A CHIPOTLE MAYO & SLOW ROASTED PULLED PORK IN SWEET BARBEQUE SAUCE.

\$8 PER GUEST

GRILLED PIZZA

CHOOSE 4 COMBINATIONS:
CHICKEN BACON AND RANCH, CLASSIC THREE CHEESE, SAUSAGE OLIVE AND MUSHROOM, MARGHERITA, HAWAIIAN, VEGGIE LOVER, TOMATO PESTO, MEAT LOVER, GOAT CHEESE AND ARUGULA, SPINACH AND FETA, BUFFALO CHICKEN WITH GORGONZOLA, BARBEQUE CHICKEN WITH CARAMELIZED ONIONS, OR BROCCOLI AND SUN-DRIED TOMATO.

\$12 PER GUEST

(ONLY AVAILABLE APRIL – OCTOBER)



Bartending Services

ALL BARS (INCLUDING THE BRING YOUR OWN ALCOHOL PACKAGE) INCLUDE THE FOLLOWING

ASSORTED SOFT DRINKS (COCA COLA, DIET COKE, GINGER ALE, SPRITE, TONIC WATER, CLUB SODA, GINGER BEER, ORANGE JUICE, PINEAPPLE JUICE, GRAPEFRUIT JUICE, CRANBERRY JUICE, GRENADINE, MILK, SOUR MIX, LEMONS, LIMES, CHERRIES, CRYSTAL CUT DISPOSABLE CUPS, NAPKINS, STIRRERS, ICE, BARTENDER(S), LIABILITY, SETUP AND BREAK DOWN ARE INCLUDED. THIS SERVICE CAN BE PROVIDED FROM ONE TO FIVE HOURS.

LOCAL BAR

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, AND DESIGNATED LIQUOR, BEER, AND WINE ASSORTMENTS. PRODUCTS ALL COME FROM COMPANIES IN OR AROUND THE RHODE ISLAND AREA, INCLUDING NARRAGANSETT BREWERY, HARPOON BREWERY, SAMUEL ADAMS BREWERY, BULLY BOY DISTILLERY, WHALER'S BREWERY, NEWPORT VINEYARD, SONS OF LIBERTY, NEWPORT CRAFT, AND TRIPLE 8 DISTILLERY. THIS IS BILLED ON A PER PERSON BASIS TO THE HOST.

ELITE, PREMIUM AND VALUE BARS

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, AND DESIGNATED LIQUOR, BEER, AND WINE ASSORTMENTS. THIS IS BILLED ON A PER PERSON BASIS TO THE HOST.

BEER AND WINE OPEN BAR

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, FOUR TYPES OF IMPORTED AND DOMESTIC BEER, AND FOUR TYPES OF WINE. THIS IS BILLED ON A PER PERSON BASIS TO THE HOST.

CASH BAR

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, AND DESIGNATED LIQUOR, BEER, AND WINE ASSORTMENTS FROM THE PREMIUM BAR SELECTION. THIS IS BASED ON A PER DRINK BASIS AND CHARGED DIRECTLY TO YOUR GUESTS. SET UP CHARGES WILL APPLY.



Bar Service Packages

ELITE BAR

GREY GOOSE
GREY GOOSE CITRON

HENDRICKS'S GIN
BACARDI RUM
GOSLING RUM
PATRON SILVER
JACK DANIEL'S
MAKER'S MARK
CROWN ROYAL

KAHLUA
COINTREAU
AMARETTO DiSARONNO

BAILEY'S IRISH CREAM
MIDORI
PEACH SCHNAPPS

BLUE MOON
BUD LIGHT
STELLA ARTOIS
HARPOON IPA

CHARDONNAY
ROSÉ
PINOT NOIR
CABERNET
PROSECCO

LOCAL BAR

LOYAL 9
LOYAL "CANS"

GALE FORCE GIN
BULLY BOY WHITE RUM
THOMAS TEW RUM
UPRISING WHISKEY
NOR'EASTER BOURBON

TRIPLE SEC

MIDORI
PEACH SCHNAPPS

NARRAGANSETT
WHALER'S RISE APA
SAM ADAMS SEASONAL
HARPOON IPA

RISING TIDE
GREAT WHITE
BELLEVUE BLUSH
GEMINI RED

PREMIUM BAR

TITO'S

TANQUERAY GIN
BACARDI RUM
CAPTAIN MORGAN
ESPOLON
JACK DANIEL'S
JIM BEAM

KAHLUA
TRIPLE SEC

BAILEY'S IRISH CREAM
MIDORI
PEACH SCHNAPPS

NARRAGANSETT
BUD LIGHT
SAM ADAMS SEASONAL
CORONA

PINOT GRIGIO
SAUVIGNON BLANC
MERLOT
CABERNET

VALUE BAR

SMIRNOFF

MCCORMICK'S GIN
CASTILLO WHITE RUM
CASTILLO SPICED RUM
PEPE LOPEZ
SEAGRAM'S 7
EVAN WILLIAM'S

KAHLUA
TRIPLE SEC

BAILEY'S IRISH CREAM
MIDORI
PEACH SCHNAPPS

NARRAGANSETT
BUD LIGHT

PINOT GRIGIO
CABERNET

WINE & BEER BAR

NARRAGANSETT
BUD LIGHT
SAM ADAMS SEASONAL
CORONA

PINOT GRIGIO
SAUVIGNON BLANC
MERLOT
CABERNET

BRANDS/VARIETALS ARE
SUBJECT TO COMPARABLE
CHANGE



Bartending Services

OPEN BAR SERVICE INCLUDES CRYSTAL CUT DISPOSABLES PRICING PER GUEST

	<u>1 HOUR</u>	<u>4 HOURS</u>	<u>4.5 HOURS</u>	<u>5 HOURS</u>
ELITE BAR	\$26	\$34	\$34	\$36
LOCAL BAR	\$24	\$28	\$30	\$32
PREMIUM BAR	\$22	\$26	\$28	\$30
VALUE BAR	\$18	\$22	\$24	\$25
BEER AND WINE BAR	\$15	\$20	\$22	\$23

CASH BAR SERVICE ON CRYSTAL CUT DISPOSABLES SETUP CHARGE IS \$3 PER GUEST

(ADDITIONAL \$1 PER GUEST IF ELITE PACKAGE OR LOCAL BAR PACKAGE IS CHOSEN)

DRINK PRICES FOR YOUR GUESTS ARE AS FOLLOWS:

SODAS & WATER BOTTLES	\$2.00	WINE	\$6.00 - \$9.00
BEERS	\$5.00 - \$6.00	MIXED DRINKS	\$6.00 - \$11.00

CASH BAR WITH COMPLIMENTARY SODAS AND WATERS FOR YOUR GUESTS FOR AN ADDITIONAL
\$3 PER GUEST

UPGRADE OPTIONS:

GLASSWARE FOR ANY BAR SERVICE	\$5 PER GUEST
CHAMPAGNE TOAST (INCLUDES CHAMPAGNE FLUTES)	\$4 PER GUEST
WINE TOAST (INCLUDES WINE GLASSES)	\$4 PER GUEST
WINE SERVICE BY WAIT STAFF DURING DINNER WITH OPEN BAR PACKAGE (2 POURS, GLASSWARE INCLUDED)	\$8 PER GUEST
WINE SERVICE BY WAIT STAFF DURING DINNER WITH CASH BAR PACKAGE (2 POURS GLASSWARE INCLUDED)	\$12 PER GUEST
BRING YOUR OWN ALCOHOL (CATERER PROVIDES EVERYTHING ELSE**)	\$15 PER GUEST

** WE ARE REQUIRED, BY LAW AND INSURANCE, TO REMOVE ALL ALCOHOL AT THE END OF THE EVENT. ARRANGEMENTS ARE TO BE MADE TO PICK IT UP ON THE MONDAY FOLLOWING.

ACCORDING TO RI AND MA STATE LAW ALCOHOL MAY NOT BE SERVED FOR MORE THAN 5 HOURS AT ANY SINGLE EVENT.



Additional Beverage Services

DRINKS UPON ENTRANCE STATIONS:

LEMONADE & ICED TEA

A REFRESHING GLASS OF LEMONADE AND ICED TEA.
\$2 PER GUEST

WARM APPLE CIDER

A MUG OF WARM APPLE CIDER WITH A CINNAMON STICK.
\$2 PER GUEST

INFUSED WATER

THREE INVIGORATING INFUSIONS OF
COOL CUCUMBER SLICES,
SWEET CITRUS & FRESH BERRIES.
\$2 PER GUEST

HOT CHOCOLATE BAR

PEPPERMINT STICKS, CINNAMON, WHITE AND DARK CHOCOLATE
CHIPS, MINI MARSHMALLOWS, WHIPPED CREAM, AND PUMPKIN
SPICE, CARAMEL, IRISH CREAM & TOFFEE NUT SYRUPS
TO ADD TO A CUP OF RICH COCOA.
\$3 PER GUEST

TO COMPLEMENT YOUR BAR:

(PRICING BASED ON ADDING STATION TO FULL OPEN BAR SERVICE)

MARGARITAS

OFFER YOUR GUESTS THREE OF THE FOLLOWING
FLAVORS: CLASSIC, STRAWBERRY,
BLOOD ORANGE, MANGO, WATERMELON,
PASSION FRUIT, OR RASPBERRY.
COCKTAIL HOUR: \$3 PER GUEST
ENTIRE EVENT: \$5 PER GUEST

SANGRIA

HOUSE MADE RED AND WHITE SANGRIA,
REFRIGERATED OVERNIGHT WITH SEASONAL
CHOPPED FRUIT, PEACH BRANDY, AND FRESHLY
SQUEEZED JUICES.
COCKTAIL HOUR: \$3 PER GUEST
ENTIRE EVENT: \$5 PER GUEST

COUPLES' FEATURED DRINKS

PICK TWO COCKTAILS TO HAVE FEATURED:
MOSCOW MULE, BLUEBERRY VODKA AND LEMONADE,
DARK AND STORMY, JOHN DALY, FLAVORED BELLINI,
GIN AND SPARKLING GRAPEFRUIT JUICE, WHISKEY SOUR,
VODKA POMEGRANATE LEMONADE, JACK HONEY AND
GINGER, PINEAPPLE MANGO RUM PUNCH, BLUE HAWAIIAN &
BLACKBERRY WHISKEY LEMONADE.
COCKTAIL HOUR: \$2 PER GUEST
ENTIRE EVENT: \$4 PER GUEST

CRAFTED CANNED COCKTAILS

PICK THREE OPTIONS TO HAVE AVAILABLE AT YOUR BAR:
SPIKED SELTZERS, LEMONADE AND VODKA,
SPIKED RASPBERRY ICED TEA, SPIKED APPLE CIDER,
SPIKED HALF AND HALF, MIXED BERRY LEMONADE,
SANGRIA COCKTAIL, LEMON DROP, VODKA COLLINS,
GIN AND TONIC, & NEWPORT STORMY
COCKTAIL HOUR: \$6 PER GUEST
ENTIRE EVENT: \$8 PER GUEST



Wedding Specials for 2021-2022 Season

MENU CARDS

PERSONALIZED MENU CARDS FOR EACH GUEST'S PLACE SETTING
WITH THE COUPLE'S NAME, DATE, VENUE & MENU SELECTION.
PRINTED ON WHITE PEARLIZED HEAVY CARDSTOCK PAPER IN OUR STANDARD FONTS.
\$1.50 PER GUEST

BRIDAL SUITE PACKAGES

PACKAGES FOR YOUR BRIDAL PARTY WHILE YOU GET READY!
WE WILL PROVIDE TO YOU 1 1/2 - 2 HOURS PRIOR TO YOUR CEREMONY.
ONLY AVAILABLE IF CEREMONY AND DELIVERY TO BE AT THE RECEPTION SITE.

LIGHT & FRESH

FRESH CUT CAESAR SALAD
TURKEY WRAP
CHICKEN SALAD WRAP
ROASTED VEGGIE WRAP
FRESH FRUIT SALAD
BOTTLED WATER

\$17 PER GUEST
(MINIMUM OF 6 PEOPLE)

THE CLASSICS

FRESH CUT CAESAR SALAD
TURKEY CLUB
CHICKEN CAESAR WRAP
CLASSIC BLT
RED BLISS POTATO SALAD
COOKIES & BROWNIES
ASSORTED SODA & WATER

\$17 PER GUEST
(MINIMUM OF 6 PEOPLE)

OFF SEASON WEDDINGS

ENJOY A 10% DISCOUNT OFF YOUR ENTIRE BILL DURING THE MONTHS OF JANUARY OR FEBRUARY.
OFFERS NOT VALID TOWARD RENTALS, SOME DESSERT OPTIONS, LABOR, HOLIDAY RATES OR TAX.

BUDGETING

WE ARE EXPERTS AT CUTTING COSTS AND REDUCING WASTE, IF YOU'RE
LOOKING FOR AN EVENT WITH AN UPSCALE FEEL AT AN AFFORDABLE RATE CALL AND SPEAK
WITH ONE OF OUR WEDDING COORDINATORS FOR IDEAS OR ACCOMMODATIONS.

2023 v.2

