

*Congratulations on your engagement, and thank you for considering*

## *Quidnessett Country Club* *as the location for your celebration!*

*Quidnessett is a Rhode Island institution, well established for generations as a premier event venue, and renowned for its high-end restaurant-quality food at affordable prices. Our historic Clubhouse sits on the North Kingstown/East Greenwich line, overlooking picturesque Narragansett Bay. We are located minutes away from Providence, but miles away from the urban congestion of downtown. Here you will find a natural, timeless oasis which delivers masterfully-planned events at the ocean's edge. We offer indoor and outdoor ceremony and reception spaces.*

*Your Wedding Reception may be hosted in several private dining rooms, both of which overlook the ocean. Our Ballroom is a magnificent space designed to accommodate up to 400 guests. This option boasts a Grand Foyer, a formal Coat Room, a private Bridal Suite, private restrooms, and a stunning view of our greens and The Bay.*

*Alternatively, you might fall in love with our Narragansett Room, which you can reserve with a moderate room fee. This space can accommodate up to 175-200 guests. This option offers a private Bridal Suite, a permanent dance floor, a private deck, and an abundance of windows overlooking the Ocean. The room feels very romantic, and the view is spectacular!*

*Ceremonies may be hosted on our property, and include the set up and break down of your chairs (which we provide), and a ceremony rehearsal. Outside, we can offer you a whimsical ceremony in a private garden surrounded by seasonal foliage, or a nautical ceremony on a private terrace overlooking the shoreline. Inside, we can modify our event rooms to host your ceremony in a well-furnished and climate-controlled environment.*

*We can be reached in person at:  
950 North Quidnessett Road  
North Kingstown, RI 02852*

*We can be found online at: [www.quidnessett.com](http://www.quidnessett.com)  
We are available via email at: [banquetsales@quidnessett.com](mailto:banquetsales@quidnessett.com)  
We are waiting to connect with you by phone at: (401) 884-1100*

***We look forward to hosting you soon!***

## Chilled Hors D'oeuvres

EUROPEAN CHEESE DISPLAY . . . . .	serves 100	300.00
<i>Baked Brie &amp; Raspberry Wheel, Swiss, Fontina, Smoked Gouda, and Bleu Cheeses;</i>		
<i>Served with Assorted Crackers</i>		

NEW ENGLAND ARTISANAL CHEESE DISPLAY . . . . . *serves 100* 275.00  
*A Variety of Locally Sourced Cheeses; Served with Cranberry Relish, Balsamic Onion Chutney, Stone Ground Mustard and Artisan Crackers*

FRESH FRUIT PLATTER. . . . .	serves 50	125.00	. . . . .	serves 100	225.00
<i>Honeydew, Pineapple, Cantaloupe, Strawberries, and Grapes</i>					

MEDITERRANEAN PLATTER . . . . .	erves 100	500.00
<i>Vegetable Crudité From Above Paired with a Trio of House-Made Hummus, Marinated Chickpea Salad Tabbouleh Salad, Pita Bread, Pita Chips</i>		

ROMAN BREAD BASKET . . . . .	erves 100	250.00
<i>Garlic Breadsticks and Italian Herb Focaccia Accompanied by Rosemary Olive Oil, Extra Virgin Olive, Oil Roasted Garlic Oil, Basil Pesto, Olive Tapenade, Lentils in Oil, and Grated Pecorino-Romano Cheese</i>		

ATLANTIC SEAFOOD PLATTER . . . . . *Market Price*  
*Marinated Snail Salad, Littlenecks on the Half Shell (50), Fresh Shucked Oysters (50) Iced Gulf Shrimp (100) Served with*  
*Appropriate Condiments*

*(Cocktail Reception continued...)*

## *Hot Hors D'oeuvres*

### STATIONARY SELECTIONS

GOURMET GRILLED PIZZA TABLE . . . . . serves 100 695.00  
*An Assortment of Fresh Flame-Grilled Pizzas Topped with Garden Vegetables, Gourmet Cheeses, Herbs, and Extra Virgin Olive Oil*

FRIED CALAMARI . . . . . per person 7.50  
*Accompanied by Marinara Sauce, Hot Pepper Marinade, and Sweet Chili Sauce*

### PASSED SELECTIONS

*Priced per 100 pieces; Please allow 3-4 passed hors d'oeuvres per guest*

#### VEGETARIAN HORS D'OEUVRES

Stuffed Mushrooms . . . . . 225.00  
Spanakopita. . . . . 225.00  
Pear and Brie in Phyllo . . . . . 250.00  
Artichoke Antipasto Skewer (GF). . . . . 275.00  
Fig & Fontina Triangles . . . . . 235.00  
Smoked Gouda Arancini . . . . . 205.00

#### SEAFOOD HORS D'OEUVRES

Coconut Shrimp . . . . . 275.00  
Scallops Wrapped in Bacon (GF) . . . . . 350.00  
Maryland-style Crab Cakes . . . . . 325.00  
Seafood-stuffed Mushrooms . . . . . 300.00

#### MEAT HORS D'OEUVRES

Smoked Chicken Quesadillas . . . . . 275.00  
Coconut Chicken Fritters. . . . . 300.00  
Buffalo Chicken Crisps.. . . . 275.00  
Beef Wellington en Croute . . . . . 350.00  
Philly Cheesesteak Hoagies . . . . . 235.00  
Beef Franks in Blankets . . . . . 225.00  
Assorted Miniature Quiche. . . . . 235.00

# *The Pier*

\$85.00 Per Guest

*Select Items from The Pier Menu Collection*

## **Cocktail Reception**

Select One Stationary Display

OR

Select Three Passed Hors D'oeuvres

## **Formal Toast**

White Wine

## **First Course**

Select One Salad

Served with Warmed Artisan Dinner Rolls  
Freshly Whipped Butter

## **Main Course**

Select Up to Two Entrées

Select One Vegetable  
(To be paired with All Entrees)

AND

Select One Starch  
(To be paired with All Entrees)

## **Dessert Course**

Host-provided Wedding Cake  
Sliced & Served with Locally Prepared Ice Cream

Freshly Brewed Coffee & Hot Tea

# *The Pier Menu Collection*

## **Stationary Displays**

- ~ Domestic Cheese & Cracker Board
- ~ Fresh Seasonal Fruit Display
- ~ Vegetable Crudit  Display

## **Passed Hors D'oeuvres**

### Warm

- ~ Tomato Soup Shooter Sided by Miniature Grilled Cheese
- ~ Truffle Macaroni & Cheese
- ~ Miniature Philly Steak Cheese Hoagie
- ~ Franks in a Blanket
- ~ Spring Rolls, Sweet Chili Sauce

### Chilled

- ~ Irish Smoked Salmon, Potato Blini & Chives
- ~ Miniature Chicken Tacos, Lettuce & Guacamole
- ~ Antipasto Skewer of Artichoke, Kalamata Olive, Sundried Tomato, Mozzarella

## **First Course**

- ~ Baby Field Greens
- Arcadian Mix, Cucumber, Endives, Radicchio, Red Onion, and Tomatoes
- ~ Classic Caesar
- Romaine Lettuce, House made Croutons, Parmesan Cheese, Caesar Dressing

## **Entrees**

- ~ Vegetable Napoleon
- ~ Oven Roasted Statler Chicken Breast
- ~ Chicken Picatta/Marsala/Parmesan
- ~ Fennel Crusted Scrod
- ~ Vegetable Stuffed Sole

## **Starches**

- ~ Roasted Garlic Mashed Potatoes
- ~ Roasted Fingerling Potatoes
- ~ Twice Baked Potato
- ~ Asparagus Risotto

## **Vegetables**

- ~ Grilled Asparagus
- ~ Haricot Verts
- ~ Baby Carrots
- ~ Garlic Spinach & Bacon

## **Dessert**

- ~ Ice Cream Flavors
- Chocolate, Vanilla, Strawberry, Coffee, Raspberry Sorbet

# *The Harbor*

\$95.00 Per Guest

*Select Items from The Pier or The Harbor Menu Collections*

## **Cocktail Reception**

Select One Stationary Display  
AND Select Two Passed Hors D'oeuvres  
OR  
Select Four Passed Hors D'oeuvres

## **Formal Toast**

White Wine OR Sparkling Wine

## **First Course**

Select One Salad  
Served with Warmed Artisan Dinner Rolls  
Freshly Whipped Butter

## **Main Course**

Select Up to Two Entrées  
Select One Vegetable  
(To be paired with All Entrees)  
AND  
Select One Starch  
(To be paired with All Entrees)

## **Dessert Course**

Host-provided Wedding Cake  
Sliced & Served with  
Locally Prepared Ice Cream  
OR  
Chocolate Dipped Strawberries  
Freshly Brewed Coffee & Hot Tea



# *The Harbor Menu Collection*

## **Stationary Displays**

- Mediterranean Display
- Imported Cheese & Cracker Board
- Flatbread Station

## **Passed Hors D'oeuvres**

### Warm

- Short Rib en Croute
- Teriyaki Chicken Skewers
- Buffalo Chicken Spring Rolls

### Chilled

- Seared Ahi Tuna with Asian Slaw over Yucca Chip
- Edamame & Wasabi Mousse on Sliced Cucumber and a Rice Cracker

## **First Course**

- Bartlett Pear and Arugula  
Endives, Candied Walnuts, Parmesan, Champagne Vinaigrette
- Boston Bibb  
Maytag Bleu Cheese, Toasted Pecans, Crisp Pancetta, Pomegranate Vinaigrette
- Mesclun Mix  
Raspberries, Feta, Radish, White Balsamic Vinaigrette

## **Entrees**

- Pasta Primavera
- Chicken Madeira
- Fennel and Garlic Pork Chop
- Seared Filet of Salmon
- Baked Stuffed Shrimp
- 10 oz. Sirloin Steak

## **Starches**

- Roasted Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Twice Baked Potato
- Asparagus Risotto

## **Vegetables**

- Grilled Asparagus
- Haricot Verts
- Baby Carrots
- Garlic Spinach & Bacon

## **Dessert**

- Ice Cream Flavors  
Chocolate, Vanilla, Strawberry, Coffee, Raspberry Sorbet
- Dipping Chocolate Flavors  
Milk, Dark, or White Chocolate

# *The Atlantic*

\$105.00 Per Guest

*Select Items from The Pier, The Harbor, or The Atlantic Menu Collections*

## **Cocktail Reception**

Select Two Stationary Displays  
AND Select Three Passed Hors D'oeuvres  
OR  
Select Six Passed Hors D'oeuvres

## **Formal Toast**

Champagne Toast  
(White Wine or Sparkling Wine may be substituted)

## **First Course**

Select One Salad  
  
Served with Warmed Artisan Dinner Rolls  
Freshly Whipped Butter

## **Main Course**

Select Up to Two Entrées or One Diet  
  
Select One Vegetable  
(To be paired with All Entrees)  
AND  
Select One Starch  
(To be paired with All Entrees)

## **Dessert Course**

Host-provided Wedding Cake  
Sliced & Served with  
Locally Prepared Ice Cream  
AND  
Chocolate Dipped Strawberries  
OR  
Assorted Chocolate Truffles for the Table  
  
Freshly Brewed Coffee & Hot Tea



# *The Atlantic Menu Collection*

## **Stationary Displays**

- ~ Vegetable Antipasto Display
- ~ Flatbread Pizza Station
- ~ Calamari with Marinara

## **Passed Hors D'oeuvres**

### Warm

- ~ Lobster and Gruyere Miniature Grilled Cheese
- ~ Mini Crab Cakes with Remoulade
- ~ Beef Empanadas
- ~ White Truffle Potato Croquette, Crème Fraiche & Caviar

### Chilled

- ~ Tuna Tartare with Spicy Aioli & Soy Glaze on Spoon
- ~ Shrimp Cocktail and Gazpacho
- ~ Beef Carpaccio with Truffle Vinaigrette on Sour Dough Crostini

## **First Course**

- ~ Sliced Beet and Bermuda Onion  
Balsamic Reduction, Mache Greens, Crumbled Gorgonzola  
Caprese  
Sliced Local Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Reduction
- ~ Sicilian Mixed Baby Greens  
Artichoke Hearts, Kalamata Olives, Green Bean, Roasted Tomato, Parmesan Crisp, Italian Dressing

## **Entrees**

- ~ Vegetable Terrine with Tomato Coulis
- ~ Stuffed Chicken with Apricots and Cranberries
- ~ Stuffed Lobster Tail ~ Market Price
- ~ Turbot
- ~ 8 oz. Filet Mignon with Demi
- ~ Half Rack of Lamb
- ~ Veal Milanese
- ~ Duet of 2 Stuffed Shrimp and Frenched Chicken, Lemon Beurre Blanc
- ~ Duet of 2 Stuffed Shrimp and 8 oz. Sirloin Steak, Guinness Demi

## **Starches**

- ~ Roasted Garlic Mashed Potatoes
- ~ Roasted Fingerling Potatoes
- ~ Twice Baked Potato
- ~ Asparagus Risotto

## **Vegetables**

- ~ Grilled Asparagus
- ~ Haricot Verts
- ~ Baby Carrots
- ~ Garlic Spinach & Bacon

## **Dessert**

- ~ Ice Cream Flavors  
Chocolate, Vanilla, Strawberry, Coffee, Raspberry Sorbet
- ~ Dipping Chocolate Flavors  
Milk, Dark, or White Chocolate

# *The Seven Seas*

\$115.00 Per Guest

*Select Items from The Seven Seas Menu Collection*

## **Cocktail Reception**

Select Two Stationary Displays  
AND Select Three Passed Hors D'oeuvres  
OR

Select Six Passed Hors D'oeuvres

## **Formal Toast**

Champagne Toast  
(White Wine or Sparkling Wine may be substituted)

## **Stations Dinner**

Salad Bar Station with Several Topping and Assorted Dressings  
Three Live Dinner Stations with Accompaniment  
*Prepared by Our Chef*  
Dinner Rolls & Whipped Butter

## **Dessert Course**

Host-provided Wedding Cake  
Sliced & Presented on Stationary Display  
Locally Prepared Ice Cream Sundae Bar

Freshly Brewed Coffee & Hot Tea

# *Seven Seas Menu Collection*

## **Stationary Displays**

~ All Stationary Displays Listed in Pier, Harbor, & Atlantic Collections

## **Passed Hors D'oeuvres**

~ All Passed Hors D'oeuvres Listed in Pier, Harbor, & Atlantic Collections

## **Entrees**

### **Meat**

~ Carved Tenderloin

Mashed Potato, Grilled Vegetable Platter, Dinner Rolls,  
Horseradish Cream Sauce, Classic Demi

~ Short Rib

Sugar Snaps Peas, Slow Braised Beef Short Rib,  
Chopped Bacon, Caramelized Onion, Sour Cream

~ Prime Rib

Roasted Yukon Gold Potatoes, Grilled Vegetable Platter, Au-Jus,  
Horseradish Cream Sauce, House Potato Chips

~ Carved Lamb

Roasted Fingerling Potatoes, Roasted Brussel Sprouts with Bacon,  
Rosemary Demi, Horseradish Cream Sauce

~ Porchetta

Slow Roasted Pork Belly Stuffed with Fennel and Garlic, Sautéed Broccoli Rabe,  
Smashed Potatoes, Port Sage Demi, Pan-Jus

### **Seafood**

~ Whole Roasted Salmon

De-Constructed Caesar Salad, Quinoa Salad,  
Mashed Sweet Potato, Lemon Dill Aioli

~ Cold Smoked Salmon

Chopped Eggs, Red Onion, Capers, Tomatoes, Lemon,  
Sour Cream, Scallion, Bagel Chips

~ Scallops and Shrimp

Sautéed Scallop and Shrimp To Order,  
Grilled Crostini, Mashed Cauliflower

~ Tuna

Seared Ahi Tuna Loin, Carved To Order,  
Asian Inspired Salads, Seaweed Salad, Spicy Edamame

### Latin

#### ~ Fajitas

Chicken, Beef, Shrimp, Lettuce, Tomato, Scallions, Cheddar Jack, Guacamole, Pico de Gallo, Tortilla Chips, Sour Cream, Hot Sauces, Rice and Beans

#### ~ Paella

Classic Paella Display with Shrimp, Chicken, Pork, Mussels, Clams, Spanish Rice, Chimichurri Sauce, Hot Sauce, Cilantro Aioli, Fresh Lemons, Grilled Crostini

#### ~ Ceviche

Classic Peruvian Ceviche with Fish and Shrimp, Boiled Sliced Potato, Sweet Potato, Toasted Corn Kernels, Peruvian Corn, Lettuce, Spicy Sauces, Fried Calamari, Onion Salsa

### American

#### ~ Pasta

Pasta Made To Order with Three Sauces, Alfredo, Vodka Sauce, Marinara  
Several Toppings to Choose From, Chicken Parmesan and Meatballs

#### ~ Pizza

Several Chef Choice Pizzas with Parmesan Cheese, Pepper Flakes, Pepperoncini, Kalamata Olives, Pesto Sauce and Ranch for the Crust

#### ~ Sliders

Beef and Chicken Patties on a Brioche Slider Roll, with Fries on Side  
Condiments: Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard, Caramelized Onion, Bacon

### Asian

#### ~ Stir-Fry Station

Made To Order Assorted Vegetable Toppings, Shrimp, Chicken, Beef,  
Vegetable Fried Rice, Fried Noodles and Spicy Edamame

#### ~ Peking Duck Rolling Station

Rolled To Order with Scallions, Cucumber, Hoisin Sauce, Fried Noodles, Fortune Cookies, Mei-Fun

#### ~ Sushi

Assorted Sushi Display with Seaweed Salad, Cold Lo-Mein Noodle Salad,  
Fried Noodles, Wasabi, Soy Sauce, Pickled Ginger

### Dessert

#### ~ Ice Cream Flavors

Chocolate, Vanilla, Strawberry, Coffee, Raspberry Sorbet

# Four Seasons

\$125.00 Per Guest

*Select Items from The Seasonal Menus Collection*

## **Cocktail Reception**

Select One Stationary Display  
AND  
Select Three Passed Hors D'oeuvres  
AND  
Select One Live Action Station  
AND  
Select One Signature Alcoholic Beverage

## **Formal Toast**

Champagne Toast with Seasonal Berries  
(White Wine or Sparkling Wine may be substituted)

## **First Course**

Select One Salad  
  
Served with Warmed Artisan Dinner Rolls  
Freshly Whipped Butter

## **Main Course**

Select Up to Two Entrées  
  
Starch and Vegetables Pairings Offered by Chef

## **Dessert Course**

Host-provided Wedding Cake  
Select One Cake Enhancement  
AND  
Select Three Sweet Treat Miniature Desserts for the Table  
  
Freshly Brewed Coffee & Hot Tea

## **Late Night**

Select One Late Night

# Spring Seasonal Menu Collection

## Stationary Display

- ~ Seasonally-Inspired Charcuterie Antipasto Display

\*May be substituted by any Stationary Hors D'oeuvres Display from Pier, Harbor, & Atlantic Collections

## Live Action Station

- ~ Ceviche
- ~ Lettuce Wraps
- ~ Carved Lamp Chops

## Passed Hors D'oeuvres

### Warm

- ~ Bacon, Egg and Cheese Spring Roll
- ~ Miniature Lump Crab Cakes
- ~ Mozzarella Caprese Bites

### Chilled

- ~ Seafood Ceviche Tostada
- ~ Seared Duck with Mango Salsa on Crostini
- ~ Asparagus Spear with Local Honey and Parmesan Cheese
- ~ Spring Pea and Ricotta Crostini
- ~ Grilled Shrimp with Mango Shooter

## First Course

- ~ Prosciutto and Candied Walnut
- Baby Field Greens, Dried Apricots, Blueberries, Walnut Vinaigrette
- ~ Spring Arugula
- Roasted Golden Beets, Candied Pecans, Crumbled Goat Cheese, Blood Orange Vinaigrette
- ~ Strawberry and Spinach
- Gorgonzola, Local Strawberries, Bermuda Onions, Chopped Bacon, Balsamic Vinaigrette

## Entrees

- ~ Pan Seared Striped Bass and Scallop
- Spring Pea and Truffle Puree, Black Rice and Wild Mushrooms
- ~ Pan Roasted Frenched Chicken
- Celeriac Puree, Potato Rosti, Roasted baby Carrot, Lemon Thyme Au Jus
- ~ Filet Mignon
- Roasted Garlic Mashed Potato, Haricot Vert bundle, Peppercorn Demi
- ~ Half Rack New Zealand Lamb
- Parsnip Puree, Roasted Radishes and Potato Hash, Lamb Demi

## Dessert

### Cake Enhancement Options:

- ~ Scooped Ice Cream (Chocolate, Vanilla, Strawberry, Coffee, Raspberry Sorbet)
- ~ Chocolate Dipped (Milk, Dark, or White) Strawberry
- ~ Plated Assorted Truffles, For the Table

### Sweet Treat Miniature Desserts:

- ~ Lavender Crème Brûlée
- ~ Passion berry Trifle
- ~ Raspberry Panna Cotta
- ~ Lemon Squares
- ~ Pastel Macaroons
- ~ Chocolate Mousse in Edible Chocolate Cup



# Summer Seasonal Menu Collection

## Stationary Display

- ~ Seasonally-Inspired Charcuterie Antipasto Display

\*May be substituted by any Stationary Hors D'oeuvres Display from Pier, Harbor, & Atlantic Collections

## Live Action Station

- ~ Pig Roast on a Spit
- ~ BBQ Shish Kebob
- ~ Fajitas

## Passed Hors D'oeuvres

### Warm

- ~ Southern Style Shrimp over Corn and Poblano Pepper Salsa
- ~ Miniature Beef Sliders with IPA Shooter

### Chilled

- ~ Zucchini Roll with Ricotta, lemon & Basil
- ~ Heirloom Tomato Salad over Parmesan Crisp
  - ~ New England Miniature Lobster Roll
  - ~ Watermelon and Feta Bite
  - ~ Summer Roll with Sweet Chili Sauce
- ~ Caprese Skewers with Balsamic Reduction

## First Course

- ~ Watermelon Caprese: Native Watermelon, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Reduction
- ~ Summer Mixed Greens: Sliced Apples, Raspberries, Walnuts, Shaved Parmesan, Pear Vinaigrette
- ~ Just Peachy: Baby Field Greens, Candied Pecans, Grilled Red Onions

## Entrees

- ~ Sliced Roasted Sirloin
- Summer Succotash, Chimichurri Sauce
  - ~ Veal Chop
- Potato Dauphinoise, Bearnaise
  - ~ Herb Crusted Lamb Chops
- Cauliflower Mash, Buttered Spinach, Red Pepper Fondue
  - ~ Grilled Blackened Swordfish
- Corn and Black Bean Salad, Avocado Aioli
  - ~ Pan-Seared Halibut
- Leek Tartlet, Broad Beans, White Balsamic Butter Sauce

## Dessert

### Cake Enhancement Options:

- ~ Scooped Ice Cream (Chocolate, Vanilla, Strawberry, Coffee, Raspberry Sorbet)
- ~ Chocolate Dipped (Milk, Dark, or White) Strawberry
- ~ Plated Assorted Truffles, For the Table

### Sweet Treat Miniature Desserts:

Summer Sweet Treat Miniature Desserts:

- ~ Strawberry Shortcake Parfait
  - ~ Box of Berries
  - ~ Peach Cobbler
- ~ White Chocolate and Coconut Panna Cotta with Mango Puree
  - ~ Lemon Posset
  - ~ Mini Fruit Tarts

# Autumn Seasonal Menu Collection

## Stationary Display

- ~ Seasonally-Inspired Charcuterie Antipasto Display

\*May be substituted by any Stationary Hors D'oeuvres Display from Pier, Harbor, & Atlantic Collections

## Live Action Station

- ~ Braised Short Ribs
  - ~ Paella
- ~ Pulled Pork & Beef Sliders

## Passed Hors D'oeuvres

### Warm

- ~ Bacon Wrapped Dates
- ~ Pumpkin Bisque Shooter with Grilled Cheese
- ~ Asian Salmon Sliders

### Chilled

- ~ Butternut Squash and Ricotta Crostini
- ~ Goat Cheese Stuffed Figs
- ~ Sliced Beef Tenderloin, Chipotle Aioli, Onion Jam on Crostini

## First Course

- ~ Fig and Fennel
- Arugula, Watercress, Shaved Fennel, Fresh Local Figs, Toasted Pine nuts, Julienned Watermelon Radishes
- ~ Autumn Baby Greens
- Dried Cranberries, Toasted Cashews, Feta Cheese, Avocados, Bermuda Onion, Orange Maple Vinaigrette
- ~ Roasted Butternut Squash
- Baby Spinach, Goat Cheese, Grilled Onion, Radicchio, Walnuts, Port Wine Vinaigrette

## Entrees

- ~ Maple Glazed Salmon
- Root Vegetable Hash, Sweet Potato Chili Puree
- ~ Braised Short Ribs
- Polenta, Roasted Baby Carrots, and Cippolini
- ~ Duck Confit
- White Bean and Mushroom Ragout, Potato Leek Sauce
- ~ Burgundy Chicken
- Butternut Squash Puree, Potato Dauphinoise
- ~ Pistachio-Crusted Lamb
- Pumpkin Puree, Kohlrabi Warm Slaw

## Dessert

### Cake Enhancement Options:

- ~ Scooped Ice Cream (Chocolate, Vanilla, Strawberry, Coffee, Raspberry Sorbet)
- ~ Chocolate Dipped (Milk, Dark, or White) Strawberry
- ~ Plated Assorted Truffles, For the Table

### Sweet Treat Miniature Desserts:

Autumn Sweet Treat Miniature Desserts:

- ~ Apple Crisp
- ~ Chocolate Caramel Tart
- ~ Pumpkin Cheesecake with Maple Caramel
- ~ Maple Sugar Candy with Vanilla Bean Flan
- ~ Mini Pumpkin Pie
- ~ Mini Chocolate Pecan Pie

# Winter Seasonal Menu Collection

## Stationary Display

- Seasonally-Inspired Charcuterie Antipasto Display

\*May be substituted by any Stationary Hors D'oeuvres Display from Pier, Harbor, & Atlantic Collections

## Live Action Station

- Sushi Station
- Risotto Station
- Seared Scallop Station

## Passed Hors D'oeuvres

### Warm

- Seared Pork Belly with Pomegranate
- Miniature Shepard's Pie
- Risotto Ball with Sundried Tomato and Mozzarella
- Thai Chicken with Sweet Chili Glaze
- Mini Cubanitos
- Curried Lamb with Mint Yogurt Dip

### Chilled

- Grilled Octopus Salad on Spoon

## First Course

- Roasted Pumpkin and Quinoa
- Dried Cranberries, Diced Apples, Pumpkin Seeds, Onions, Micro Greens, Maple Vinaigrette
- Grilled Endive
- Radicchio & Frisee, Sliced Pear, Toasted Almonds, Goat Cheese, Cherry Dijon Vinaigrette
- BLT Wedge Salad
- ¼ Head Iceberg Lettuce, Crumbled Bacon, Bleu Cheese Dressing

## Entrees

- Roast Pork Tenderloin
- Creamed Mash, Potato Fondant, Shallot Confit, Crispy Pancetta
- Steak et Bleu
- Blue Cheese Crusted 10 oz. Sirloin, Mashed Potato, Grilled Asparagus, Balsamic Demi
- Winter Statler Chicken
- Potato Tartlet, Haricot Verts and Rosemary Jus
- Stuffed Lobster Tails
- Crab Stuffing, Grilled Asparagus, Gnocchi, Corn Crema
- Asian Glazed Salmon
- Warm Cous Salad

## Dessert

### Cake Enhancement Options:

- Scooped Ice Cream (Chocolate, Vanilla, Strawberry, Coffee, Raspberry Sorbet)
- Chocolate Dipped (Milk, Dark, or White) Strawberry
- Plated Assorted Truffles, For the Table

### Sweet Treat Miniature Desserts:

- S'mores Cheesecake
- Bread Pudding with Mixed Berries
- Santa's Cinnamon Roll
- Mini Chocolate Molten Cups
- Warm Sugar & Chocolate Chip Cookies
- Chocolate Dipped Oreo and Brownie Bites

# *All Seasonal Menus Collection*

## **Late night Snacks**

### Sweets

- Candy Buffet
- S'mores Station
- Cotton Candy
- Dough Boys
- Ice Cream Sundae Bar
- Chocolate Fountain
  - Donuts
- Mini Cupcakes
- Cookies & Milk
- Chipwich Ice Cream Sandwiches
- Mini Ice Cream Cones
  - Snow Cones

### Savories

- Roasted Nuts
- Gourmet Popcorn
- Mini Pancakes with Maple Syrup
  - Loaded Fries
- NY Station Wieners
  - Gourmet Pizza
  - Hot Pretzels
- Popcorn Chicken (Buffalo or BBQ)
  - Tacos
- Chocolate Covered Bacon Strips
  - Grilled Cheese

**\$19.95**

# *The Grand Finale*

## *Deluxe Pastry Buffet*

for 100 guests, choose 4 items      for 200 guests, choose 8 items  
for 150 guests, choose 6 items      for 250 guests, choose 10 items

Strawberry Cheesecake  
Turtle Cheesecake  
Tiramisu Torte  
Classic Flan  
Lemon Meringue Tart  
S'mores Cake  
Carrot Cake  
Tres Leche Cake  
Piña Colada Cake  
Cappuccino Torte  
Raspberry Chocolate Cake  
Peaches & Cream Tart  
Boston Cream Cake  
Red Velvet Cake  
Maple Swirl Cheesecake  
Triple Chocolate Mousse Torte  
Flourless Chocolate Cake  
Chocolate Fudge Cake  
Assorted Macaroons  
Assorted Miniature Pastries

15.00 per person  
SERVED TO A MINIMUM OF 100 GUESTS

## *Make Your Own Sundae Bar*

Hand-Scooped Ice Cream: *Vanilla, Coffee, and Chocolate*  
Assorted Toppings: *Crushed Oreo Cookies, Heath Bar Pieces, Chocolate and Rainbow Sprinkles*  
*M&Ms, Cherries, Chocolate Fudge, Whipped Cream*  
12.00 per person

Add Chocolate Dipped Strawberries . . . . . \$4.00 each

Add Warm Brownies and Cookies . . . . . \$6.50 per person

# *Bar and Beverage Information*

## *Open Bar*

### *Bar*

1 Hour \$25.00 per person

5 Hour \$55.00 per person

#### Liquors Included:

Titos, Grey Goose, Espolon, Patron, Bacardi, Captain Morgan, Glenlivet, Johnny Red, Redemption Bourbon, Jack Daniels, Makers Mark, Jameson, Tanqueray, Amsterdam Gin/Vodka, Deep Eddy (variety), Stoli (variety)

### *Beer, Wine & Soft Drinks*

1 Hour \$20.00 per person

5 Hour \$45.00 per person

#### Selection of Wine

Domestic & Imported Beers

Soda/Soft Drinks

### *Pre-Mixed Cocktails 200.00 per gallon*

APPROXIMATELY 35 SERVINGS PER GALLON

Bloody Mary, Mimosa, Champagne Punch, Sex on the Beach, Sea Breeze

### *Premium Pre-Mixed Cocktails 225.00 per gallon*

APPROXIMATELY 35 SERVINGS PER GALLON

Red or White Sangria, Vodka Doli, Peach Bellini, Dark 'n Stormy, White Russian, Margarita, Long Island Iced Tea, Pearl Harbor, Espresso Martini, Cosmopolitan

### *Pre-Mixed Non-Alcoholic Beverages 100.00 per gallon*

APPROXIMATELY 35 SERVINGS PER GALLON

Fruit Punch, Lemonade, Arnold Palmer, Unsweetened Iced Tea

### *Toasts 3.50 per guest*

Choice of House Champagne, Woodbridge Chardonnay,

Woodbridge White Zinfandel, Non-Alcoholic Sparkling Cider



# *Bar and Liquor Information*

## *Cash Bar*

CHARGED ON A PER DRINK BASIS. CEILING OR TIME LIMIT MAY BE DESIGNATED

Cocktails: 9.00 to 14.00  
Domestic Beer: 6.00  
Imported Beer: 8.00  
Glass of House Wine: 9.00  
Soda: 2.00  
Juice: 3.00

## *Pre-Mixed Cocktails 200.00 per gallon*

SOLD BY THE GALLON WITH APPROXIMATELY 35 SERVINGS PER GALLON

Bloody Mary  
Mimosa  
Champagne Punch  
Sex on the Beach  
Sea Breeze

## *Premium Pre-Mixed Cocktails 225.00 per gallon*

SOLD BY THE GALLON WITH APPROXIMATELY 35 SERVINGS PER GALLON

Red or White Sangria  
Vodka Doli  
Peach Bellini  
Dark 'n Stormy  
White Russian  
Margarita  
Long Island Iced Tea  
Pearl Harbor  
Chocolate Pomegranate Martini  
Lemon Drop Espresso Martini  
Classic Citron Orange Cosmopolitan  
Grape Raspberry Cosmopolitan

## *Pre-Mixed Non-Alcoholic Beverages 100.00 per gallon*

SOLD BY THE GALLON WITH APPROXIMATELY 35 SERVINGS PER GALLON

Fruit Punch  
Lemonade  
Arnold Palmer  
Unsweetened Iced Tea

\$100 bartender fee will apply

*Wedding Packages are subject to 20% Administrative Fee & RI Taxes. Prices are subject to change.*

*Bar Information Continued*

*Toasts* 3.50 per guest

Offered with House Champagne, Woodbridge Chardonnay, Woodbridge White Zinfandel  
or Non-Alcoholic toasting beverage

*International Coffee Station* 9.00 per serving

MINIMUM 25 SERVINGS

Prepared with your selection of premium liqueurs blended with freshly brewed coffee, topped with  
whipped cream and garnished with a sprinkling of complementing spices

SELECT FIVE

Sambuca Romana White

Sambuca Black

Amaretto DiSaronno

Bailey's Irish Cream

Kahlua

Grand Marnier

Frangelico

Jameson Irish Whiskey

*Wines & Champagnes*

WINE SERVICE DURING DINNER CAN BE PROVIDED BY PLACING BOTTLES OF WINE  
DIRECTLY ON GUESTS' TABLES, OR WINE CAN BE OFFERED TO THE GUESTS AND  
POURED BY OUR WAITSTAFF DURING THE COURSE OF DINNER

**RED WINES**

MEIOMI, PINOT NOIR ( <i>California</i> ) 2018 . . . . .	55.00
JORDAN, CABERNET ( <i>Napa Valley, California</i> ) 2016 . . . . .	120.00
PAUL HOBBS, PINOT NOIR ( <i>California</i> ) 2016 . . . . .	75.00
NOBLE VINES THE ONE, RED BLEND ( <i>California</i> ) 2018 . . . . .	75.00
FROG'S LEAP, RED ZINFANDEL ( <i>Napa, California</i> ) 2019 . . . . .	85.00
CONN CREEK, CABERNET ( <i>California</i> ) 2018 . . . . .	90.00
MASI CAMPOFIORIN, VERONESE ( <i>Italy</i> ) 2017 . . . . .	46.00
DUELING PISTOLS, RED BLEND ( <i>California</i> ) 2016 . . . . .	84.00

## *Bar Information Continued*

SIMI, CABERNET ( <i>California</i> ) 2018 . . . . .	52.00
CHATEAU MONTELENA, CABERNET ( <i>Napa, California</i> ) 2014 . . . . .	130.00
STAG'S LEAP ARTEMIS, CABERNET ( <i>California</i> ) 2016 . . . . .	140.00
HEITZ CELLAR, CABERNET ( <i>California</i> ) 2013 . . . . .	140.00
SILVER OAKS, CABERNET ( <i>California</i> ) 2015 . . . . .	140.00
CAYMUS, CABERNET ( <i>California</i> ) 2015 . . . . .	175.00
CAYMUS SPECIAL SELECTION, CABERNET ( <i>California</i> ) 2014 . . . . .	275.00

### **BLUSH AND WHITE WINES**

WOODBRIIDGE CHARDONNAY ( <i>California</i> ) . . . . .	24.00
LA CREMA, PINOT GRIS ( <i>California</i> ). . . . .	54.00
SANTA MARGHERITA, PINOT GRIGIO ( <i>Italy</i> ) 2015 . . . . .	60.00
JERMANN, PINOT GRIGIO ( <i>Italy</i> ) 2015 . . . . .	80.00
JORDAN, CHARDONNAY ( <i>California</i> ) 2015 . . . . .	80.00
CAKEBREAD, CHARDONNAY ( <i>California</i> ) 2015 . . . . .	82.00
PAUL HOBBS, CHARDONNAY ( <i>California</i> ) 2016 . . . . .	110.00
KRUG, SAUVIGNON BLANC ( <i>California</i> ) 2017 . . . . .	47.00
DOM DE LE PERRIERE, SANCERRE ( <i>France</i> ) 2016 . . . . .	52.00
COTES DES ROSES, ROSE ( <i>France</i> ) 2017 . . . . .	52.00
TERRA ALPINA, PINOT GRIGIO ( <i>Italy</i> ) . . . . .	37.00

### **CHAMPAGNES AND SPARKLING WINES**

LUNETTA, PROSECCO ( <i>Italy</i> ) . . . . .	25.00
MARTINI & ROSSI ASTI SPUMANTE ( <i>Italy</i> ) . . . . .	48.00
VEUVE CLICQUOT ( <i>France</i> ) . . . . .	155.00
DOM PERIGNON ( <i>France</i> ) . . . . .	325.00
CHANDON BRUT ( <i>California</i> ) . . . . .	60.00
MOET IMPERIAL, CHAMPAGNE ( <i>France</i> ) . . . . .	90.00