



A La Carte Items

RAW BAR

Jumbo Shrimp ~ \$3.50

Oysters on the Half Shell ~ \$3.00

Little Necks on the Half Shell ~ \$2.50

STATIONS

Pasta Station with Attendant..... \$7.00 pp
three pastas/two sauces

Mashed Potato Bar..... \$5.00 pp

Chicken Wing Station \$9.00 pp

Box Lunches for Late Night..... \$10.00 pp
turkey or tuna, chips, apple and bottle of water in “to-go” box”

OPEN BAR OPTIONS

One Additional Hour \$15.00 pp

Two Additional Hours \$25.00 pp

All prices are subject to 22% gratuity and 8% RI state tax





Entrée Selections for Wedding Packages

MARINATED AND ROASTED BREAST OF CHICKEN WITH MANDARIN SAUCE

a marinated grilled chicken breast with asian glaze, served with mandarin orange slices

CHICKEN PICATTA

sautéed breast of chicken with a lemon butter sauce, topped with capers

NEW YORK SIRLOIN STEAK

a 14 oz. cut of sirloin grilled to your liking and laced with a light demi glaze

FILET MIGNON WITH DEMI GLACE

an 8 oz. tenderloin grilled to perfection and topped with demi glaze

CRAB AND SPINACH STUFFED SOLE

two sole filets stuffed with spinach and crab, topped with a light cream sauce

GRILLED SALMON WITH TRIPLE CITRON SAUCE

a perfectly grilled salmon filet topped with a tasty citrus sauce and accented with citrus shavings

BAKED STUFFED SCROD WITH NEWBURG SAUCE

freshly caught white fish stuffed with scallops and shrimp then topped with a newburg sauce

BAKED STUFFED SHRIMP

four jumbo shrimp stuffed with crabmeat and scallop stuffing, laced with an orange flavored beurre blanc

SURF AND TURF

(with Package Two or Three only)

filet mignon with grilled salmon, baked stuffed shrimp or lobster tail

VEGETARIAN PLATE

a stack of marinated vegetables drizzled with balsamic vinaigrette and placed on a bed of wilted spinach and mushrooms

all entrées are served with whipped potatoes and your choice of vegetables



Hors d'Oeuvres Menu

SCALLOPS WRAPPED IN BACON

COCONUT ENCRUSTED CHICKEN

STUFFED MUSHROOMS

mushroom caps stuffed with chourico and cheese

CHICKEN QUESADILLA

MINIATURE CRAB CAKES

ASPARAGUS & ASIAGO WRAPPED IN
PHYLLO

ARN SLIDERS

mini cheeseburger on soft potato roll

MINI BLT

brioche crouton topped with pancetta,
tomatillo and herb crème fraîche

SEARED FILET

olive bread crouton topped with Roquefort

****GRILLED BABY LAMB CHOPS**

****SHRIMP COCKTAIL**

served in individual shot glasses

****COCONUT ENCRUSTED SHRIMP**

****COCONUT ENCRUSTED SHRIMP**

CHOWDER AND MINI CLAMCAKE

BRUSCHETTA

crostini with mozzarella cheese, diced
tomatoes, basil and cilantro, laced with salsa

SPINACH PIE

a non-traditional "stromboli" of spinach, garlic
and extra virgin olive oil

LOBSTER DIM SUM

ARANCINI

fried risotto, spinach and ricotta

PAD THAI

rice noodles, peanut sauce and bean sprouts
served in mini bowls

LOBSTER ROLL

lobster salad in a mini potato roll

ASSORTED SUSHI

prepared by our own chef

INDIVIDUAL CRUDITE

fresh vegetable sticks served in individual
containers with an arugula pesto

**** Available with Package Two or Three only**

Can be substituted for another hors d'oeuvre in other packages for an additional fee