



EVENT MENUS

CURATED CULINARY EXPERIENCES FOR YOUR SPECIAL DAY. A UNIQUE AND UNFORGETTABLE SETTING NESTLED IN THE HEART OF NEWPORT, RHODE ISLAND. OUR VENUE COMBINES HISTORIC CHARM WITH MODERN ELEGANCE. LET US HELP YOU CREATE THE EVENT OF YOUR DREAMS!

PASSED HORS D'OEUVRES

PRICED PER DOZEN, MINIMUM OF 3 DOZEN

CAPRESE SKEWER \$48

WHITE TRUFFLE MAC AND CHEESE TART \$48

CHICKEN PARMESAN MEATBALL \$48

VEGETABLE STUFFED MUSHROOM \$48

BEEF WELLINGTON \$66

CRAB CAKES TOPPED WITH A RED PEPPER AIOLI \$66

SEA SCALLOPS WRAPPED IN BACON \$84

SMOKED SALMON CANAPÉS WITH CREAM CHEESE, DILL, AND CAPERS \$66

TUNA TAR TAR \$72

ROSEMARY GRILLED SHRIMP SKEWERS @ \$66

*LOBSTER SALAD SLIDERS \$MARKET PRICE



RECOMMENDED HORS D'OEUVRES BY THE DOZEN

	4 PIECES PP	5 PIECES PP	8 PIECES PP	10 PIECES PP
50 GUESTS	17 DOZEN	21 DOZEN	33 DOZEN	42 DOZEN
75 GUESTS	25 DOZEN	31 DOZEN	50 DOZEN	63 DOZEN
100 GUESTS	33 DOZEN	42 DOZEN	67 DOZEN	83 DOZEN
125 GUESTS	42 DOZEN	52 DOZEN	83 DOZEN	104 DOZEN

STATIONARY PLATTERS

\$300 PER PLATTER, EACH PLATTER FEEDS APPROXIMATELY 25 GUESTS

MEZE

TZATZIKI, HUMMUS, ROASTED RED PEPPER HUMMUS, KALAMATA OLIVES, GREEN OLIVES, FETA CHEESE, ARTICHOKE, AND ROASTED RED PEPPERS. SERVED WITH TORTILLA CHIPS

CHEESE

CHEF'S SELECTION OF SOFT AND HARD CHEESES WITH GRAPES AND FRESH BERRIES,
SERVED WITH WARM TOASTED BREAD.

*ADD CURED MEATS FOR \$100 PER PLATTER

CRUDITÉS

CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES, SERVED WITH RANCH DRESSING.

CAPRESE

SLICED TOMATOES, SLICED MOZZARELLA, BASIL, BALSAMIC GLAZE.

DESSERT

CHEF'S SELECTION OF A VARIETY OF PETITE DESSERTS.

INTERACTIVE STATIONS

CHEF REQUIRED AT RAW BAR AND CARVING STATION.

\$200 PER CHEF. ONE CHEF PER 50 GUESTS.

ALL STATIONS MUST BE ORDERED BASED OFF OF TOTAL GUEST COUNT.

STATIONS ARE SERVED FOR A MAXIMUM TIME OF AN HOUR AND A HALF.

SLIDER STATION \$16 PER PERSON

BURGER, CHEESEBURGER, AND BBQ PULLED PORK.

SERVED WITH KETCHUP, MUSTARD, AND PICKLES.

CHOWDER STATION \$10 PER PERSON

CHOICE OF ONE, SERVED WITH OYSTER CRACKERS

NEW ENGLAND CLAM CHOWDER, CREAM BASED WITH CHOPPED CLAMS, DILL, POTATOES, BACON, CELERY AND ONION

RI CLAM CHOWDER, CLEAR BROTH WITH CHOPPED CLAMS, POTATOES, CELERY AND ONION

PORTUGUESE CHOWDER, TOMATO BASED WITH CLAMS, CHOURICO, POTATO, CELERY, ONION

SALAD STATION \$14 PER PERSON

YOUR CHOICE OF ONE SERVED WITH ROLLS AND BUTTER

BEEF SALAD, WITH GOAT CHEESE, MIXED GREENS, AND TOASTED ALMONDS.

CHAMPAGNE VINAIGRETTE. DRESSING

GARDEN SALAD WITH TOMATO, CUCUMBER, AND SHREDDED CARROT. SERVED WITH BALSAMIC AND RANCH DRESSINGS

CAESAR SALAD WITH CROUTONS AND PARMESAN CHEESE. CAESAR DRESSING.

GREEK SALAD WITH FETA CHEESE, TOMATO, CUCUMBER, BLACK OLIVES, AND PEPPERCINI .

SERVED WITH GREEK DRESSING.

CAPRESE SALAD WITH MIXED GREENS, TOMATO, MOZZARELLA, AND BASIL, BALSAMIC GLAZE.

RAW BAR STATION *CHEF REQUIRED

OYSTERS AND SHRIMP COCKTAIL \$5 PER PIECE, SOLD IN QUANTITIES OF 100

LITTLENECKS \$4 PER PIECE, SOLD IN QUANTITIES OF 100

LOBSTER TAILS AND CLAWS AVAILABLE UPON REQUEST \$MARKET PRICE

CARVING STATION *CHEF REQUIRED

YOUR CHOICE OF ONE, SERVED WITH ROLLS AND BUTTER:

PRIME RIB SERVED WITH A HORSERADISH CREAM \$42 PER PERSON

HONEY HAM SERVED WITH A SWEET PINEAPPLE GLAZE \$24 PER PERSON

ROAST TURKEY WITH A ROSEMARY AND THYME GRAVY \$26 PER PERSON

PIZZA STATION \$14 PER PERSON

YOUR CHOICE OF TWO

MARGHERITA: ROMA TOMATOES, FRESH MOZZARELLA, BASIL, BALSAMIC GLAZE

FIG, PROSCIUTTO, ARUGULA, WITH GOAT CHEESE AND BALSAMIC GLAZE

SPINACH AND ARTICHOKE WITH SHAVED PARMESAN

PEPPERONI AND SOPPRESSATA

TASTE OF NEW ENGLAND STATION \$90 PER PERSON

MINI STUFFIES,, CHOPPED CLAMS IN A SPICY CHORIZO AND ONION STUFFING

NEW ENGLAND CLAM CHOWDER, CREAMY WITH CHOPPED CLAMS, BACON, POTATO, ONION

CLAMS CASINO, LITTLENECK CLAMS BAKED WITH STUFFING, BACON AND PROVOLONE CHEESE

MINI LOBSTER ROLLS, LIGHTLY DRESSED WITH MAYONNAISE, DILL, AND CELERY

GARDEN SALAD SERVED WITH ROLLS AND BUTTER

THREE COURSE DINNER

* ENTRÉE COUNTS ARE REQUIRED FOR THIS OPTION (FOR EXAMPLE: 20 CHICKEN, 10 FILET, ETC.)

SERVED WITH ROLLS AND BUTTER \$90 PER PERSON

FIRST COURSE

PLEASE SELECT ONE FOR ALL GUESTS

GARDEN SALAD OR NEW ENGLAND CLAM CHOWDER

*UPGRADE YOUR SALAD WITH CANDIED PECANS AND GOAT CHEESE \$4 PER PERSON

ENTREES

PLEASE SELECT TWO, SERVED WITH STARCH AND VEGETABLE

GRILLED CHICKEN BREAST WITH A ROASTED GARLIC DEMI

GRILLED SALMON WITH A LEMON BEURRE BLANC

SEAFOOD TRIO OF SEA SCALLOPS, SHRIMP, AND ATLANTIC COD,
BROILED IN WHITE WINE AND BUTTER, TOPPED WITH RITZ CRACKER CRUMBS

BAKED STUFFED SOLE WITH BAY SCALLOPS AND CRAB MEAT STUFFING,
TOPPED WITH A LOBSTER CREAM SAUCE

EIGHT OUNCE FILET MIGNON WITH A ROASTED GARLIC DEMI

PASTA PRIMAVERA TOSSED WITH ASPARAGUS AND BELL PEPPERS

MUSHROOM RAVIOLI WITH SPINACH AND TOMATOES

EIGHT OUNCE FILET MIGNON SERVED WITH HALF GRILLED LOBSTER

***ADDITIONAL MARKET PRICE PER PERSON

SURF AND TURF \$105 PER PERSON (DOES NOT REQUIRE ENTRÉE COUNT IF YOUR ONLY SELECTION)

EIGHT OUNCE FILET MIGNON SERVED WITH TWO BAKED STUFFED SHRIMP

DESSERT

PLEASE SELECT ONE

KEY LIME PIE, FLOURLESS CHOCOLATE TORTE, PETITE DESSERTS PLATTER

NEW ENGLAND LOBSTER BOIL

* ENTRÉE COUNTS ARE REQUIRED FOR THIS OPTION

(FOR EXAMPLE: 20 LOBSTER, 10 FILET, 5 VEGETARIAN)

\$125 PER PERSON

FIRST COURSE

PLEASE SELECT ONE FOR ALL GUESTS

GARDEN SALAD OR NEW ENGLAND CLAM CHOWDER

ENTRÉE

1 1/4LB BOILED LOBSTER

MUSSELS, LITTLENECKS

CORN ON THE COB

POTATO, ONION, AND CHORIZO

DESSERT

PLEASE SELECT ONE FOR ALL GUESTS

KEY LIME PIE, FLOURLESS CHOCOLATE TORTE, PETITE DESSERTS PLATTER



FILET MIGNON OR VEGETARIAN ALTERNATIVE AVAILABLE AT SAME PRICE
ENTRÉE COUNTS REQUIRED.

COMPLETE PACKAGE

THE STRESS FREE SOLUTION!

\$115 PER PERSON

CHOICE OF ONE STATIONARY PLATTER

BASED ON YOUR FINAL GUEST COUNT, DURING COCKTAIL HOUR

CHOICE OF THREE PASSED HORS D'OEUVRES

SERVED DURING COCKTAIL HOUR

BASED ON ONE HOUR, LOBSTER SLIDERS ARE AN ADDITIONAL CHARGE

THREE COURSE DINNER INCLUDES:

CHOICE OF ONE STARTER

CHOICE OF TWO ENTRÉES

(COUNTS REQUIRED FOR THIS OPTION, UP CHARGE FOR SURF AND TURF)

PETITE DESSERTS PLATTER

ADD A CHAMPAGNE TOAST FOR \$8 PER PERSON



THREE COURSE LUNCH

* ENTRÉE COUNTS DUE 10 DAYS PRIOR TO EVENT FOR THIS OPTION

(FOR EXAMPLE: 20 CHICKEN, 10 ROAST BEEF, ETC.)

\$48 PER PERSON

FIRST COURSE

PLEASE SELECT ONE

GARDEN SALAD

NEW ENGLAND CLAM CHOWDER

ENTREES

PLEASE SELECT TWO

SANDWICHES SERVED WITH PASTA SALAD

GRILLED CHICKEN BREAST SANDWICH WITH A PESTO MAYONNAISE

ROAST BEEF SANDWICH WITH HORSERADISH SPREAD

SLICED TURKEY SANDWICH WITH BACON AND AVOCADO

GRILLED SALMON SANDWICH TOPPED WITH A PESTO MAYONNAISE

GRILLED PORTABELLA, ROASTED RED PEPPER, FETA, QUINOA BOWL

LOBSTER SALAD ROLL ADDITIONAL \$20 PER PERSON

DESSERT

PETITE DESSERTS PLATTER SERVED BUFFET STYLE

LUNCH BUFFET

\$48 PER PERSON

FRUIT SALAD

SUMMER SALAD

MIXED GREENS WITH GOAT CHEESE, STRAWBERRIES, AND TOASTED ALMONDS.

SERVED WITH BALSAMIC VINAIGRETTE

HAM AND CHEESE QUICHE

VEGETABLE QUICHE

TEA SANDWICHES

HERBED CREAM CHEESE AND CUCUMBER

TURKEY AND CHEDDAR WITH DIJON MUSTARD

ROAST BEEF AND HAVARTI CHEESE WITH A HORSERADISH SPREAD

PETITE DESSERTS PLATTER SERVED BUFFET STYLE



BREAKFAST BUFFET

\$48 PER PERSON

10AM-12PM FOR A MINIMUM OF 40 GUESTS

SCRAMBLED EGGS

BACON

SAUSAGE

HOME FRIES

ASSORTED BREAKFAST PASTRIES

FRESH FRUIT BOWL

REGULAR AND DECAF COFFEE

CRANBERRY, ORANGE, AND PINEAPPLE JUICE

ADDITIONS TO BREAKFAST BUFFET

GREEK YOGURT AND GRANOLA \$7 PER PERSON

PANCAKES \$8 PER PERSON

SMOKED SALMON, CAPERS, RED ONION, BOILED EGG \$12 PER PERSON

OMELET STATION \$16 PER PERSON, \$200 PER CHEF PER 50 GUESTS

HAM CARVING STATION \$20 PER PERSON, \$200 PER CHEF PER 50 GUESTS

BAR PRICING

FULL OPEN BAR

\$32 PER PERSON FOR THE FIRST
HOUR

\$16 PER PERSON EACH ADDITIONAL
HOUR

BEER AND WINE OPEN BAR

\$26 PER PERSON FOR THE FIRST
HOUR

\$14 PER PERSON EACH ADDITIONAL
HOUR

TOP SHELF OPEN BAR

\$36 PER PERSON FOR THE FIRST
HOUR

\$16 PER PERSON EACH ADDITIONAL
HOUR

CASH BAR OR

CONSUMPTION BAR PRICING

BEERS \$9, WINES \$14 PER GLASS,

MIXED DRINKS \$14-\$16

TOP SHELF MIXED DRINKS \$15-\$17

ALL PER PERSON BAR PACKAGES INCLUDE SOFT DRINKS

ADD A SIGNATURE COCKTAIL TO YOUR PER PERSON BAR PACKAGE: \$16 PER PERSON

PER PERSON PRICING IS NOT APPLICABLE FOR WELCOME RECEPTIONS OR EVENTS WHERE
THERE ISN'T A CONFIRMED GUEST COUNT

WATER INFUSION STATION: \$3 PER PERSON

PLEASE SELECT ONE: STRAWBERRY BASIL, CUCUMBER LEMON,

BLACKBERRY LIME, LEMON AND LIME

SPECIAL BEER, WINE, OR LIQUOR REQUESTS POLICY:

A SPECIAL ORDER IS ANY ALCOHOL THAT IS NOT SOLD ON THE PROPERTY'S EXISTING MENUS.

IT IS POSSIBLE TO REQUEST A SPECIAL BEER, WINE, OR LIQUOR AS LONG AS OUR DISTRIBUTORS ARE ABLE
TO GET IT.

PLEASE NOTE THE FOLLOWING WHEN ORDERING ANY SPECIAL PRODUCT:

1. THE CLIENT MUST DETERMINE THE AMOUNT THEY WISH TO ORDER.
2. THE CLIENT MUST PAY FOR THE TOTAL AMOUNT OF THE SPECIAL ORDER.

ANY UNCONSUMED PRODUCT CANNOT BE REMOVED FROM THE PROPERTY; THEREFORE, WE SUGGEST
CAREFUL CONSIDERATION WHEN ORDERING ANY SPECIAL BEER, WINE, OR LIQUOR.

EVENT RENTAL ADD ONS:

- PROJECTOR AND SCREEN: \$100
- 80" DIAMETER GOLD CEREMONY ARCH: \$100



- 4'W X 7'H HEDGE WALL WITH WHITE FLOWERS AND NEON SIGN: \$250



