



HOSPITALITY

PASSED HORS D'OEUVRES

Vegan & Vegetarian

Mac & Cheese Spoon | fontina, truffle, citrus breadcrumbs 4

Street Corn Fritter | Tajin, cotija, lime 4

V Tempura Cauliflower | Sweet chili sauce, sesame seeds 5

V Yucca Fries | Chimichurri 4

V Vegetable Spring Rolls | Ponzu 4

Herb Stuffed Mushrooms | Ritz cracker stuffing 5

V Vegetable Samosa | Tamarind Dip 5

Fried Ravioli | Three Cheese, Arrabbiata Sauce 4

Arancini | Pecorino Risotto, fried basil, pomodoro 6

V Avocado Toast | Pickled onion, everything spice 6

Caprese Bite | Narragansett Creamery Mozzarella, heirloom tomato, basil oil, saba 4

Ricotta Crostini | Citrus whipped ricotta, seasonal vegetables, pistachio dust 5

Deviled Egg | Green goddess filling, pickled celery, red pepper curls 4

Raita | Grilled naan, lime 5

Beet "Poke" Spoon | Candied citrus, whipped goat cheese, dill 4

Sea

New England Lobster Roll | Tarragon Mayo 8

Shrimp Cocktail 6

Scallop & Shrimp Ceviche | Crispy chili threads, corn tortilla* 5

Tuna Poke | Miso caramel, avocado mousse, sesame* 6

Salmon Rillette | cucumber, dill creme, fraiche* 6

Crab Deviled Egg | fine herbs, dijon 5

Bacon Wrapped Scallop | Rosemary maple balsamic glaze, lime 7

Hot Butter Lobster Roll | Griddled potato bun 8

Crab Cake | Spicy remoulade, lemon 6

Clam Fritters | Chorizo aioli 4

Thai Chili Shrimp | Pickled cabbage 6

Coconut Shrimp | Orange ginger marmalade 6

Fish Taco | Jalapeno slaw 4

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Final guest count with entree selections and allergies due 2 weeks prior to event date.

Most dietary needs are able to be accommodated with advanced notice. Halal meat available on request at an additional charge.

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PASSED HORS D'OEUVRES

Land

Chicken Tikka Masala Kebob | curried yogurt dip 5
Nashville Hot Chicken Bites | bread & butter pickle, special sauce 7
 Chicken Satay | peanut sauce, scallion 5
House Meatball | beef & pork, pomodoro, shaved parmesan 7
Lamb Meatball | garam masala, cucumber coriander yogurt 8
 Candied Bacon Skewer | spiced brown sugar 5
Tenderloin Crostini | horseradish Dijon, caramelized onions* 7
 Steak & Cheese Eggroll | spicy aioli 6
 Mini Pork Taco | pineapple, micro cilantro, cotija crema 5
 Korean Beef Skewer* | Kimchi Aioli 6
 Greek Lamb Lollipop | coriander crusted, tzatziki 8
 Beef Wellington | mushroom duxelles, truffle Dijon* 6
 Mini Cubano | roasted pork, shaved ham, dill pickle, mustard 6
 Charcuterie Skewer | Salami, provolone, cornichon 5
 Prosciutto Melon Bite | Mike's hot honey 4
 Chicken Salad Boat | curried chicken, romaine lettuce, toasted walnut 4
 Chicken Spring Roll | mango, napa cabbage, charred scallion aioli 5

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DISPLAYS

Cheese 18

Local & Imported Cheeses

Rosemary Manchego, Pecorino, Atwells Gold, Narragansett Creamery Crescendo, Tillamook Smoked Cheddar,
Hot Honey, Fig Jam, Fresh Grapes, Strawberries Crostini & Assorted Crackers

Charcuterie Board 20 (Cheese +3)

Chef Selection of Cured Meats and Sausages

Prosciutto di Parma, Gastros White Wine & Fennel Salame, Bresola, Smoked Coppa, Chorizo,
Pickled Vegetables, High Limb Cider Mustard, Toasted Nuts, Marmalade, Baguette, Everything Spice Focaccia

Mediterranean 18

Roasted Garlic Hummus, Tabbouleh, Fried Falafel, Tzatziki Dip, Persian Salad,
Grilled Vegetables, Marinated Olives, Fresh Pita

Raw Bar 30

Local Oysters*, Littleneck Clams*, Jumbo Shrimp, Jonah Crab Claws, Maine Lobster Tail
Champagne mignonette, Cocktail Sauce, Spicy Remoulade, Warm Garlic & Tarragon Butter, Lemon

Rhode Islander 28

NE Chowder Shooter | Clams, Pancetta, Potato
Mini Lobster Sliders | Potato Bun, Tarragon, Mayonnaise
Clam Fritters | Remoulade Sauce, Lemon
RI Calamari | Pickled Hot Peppers, Garlic Butter, Marinara

Vegetable Crudit  15

Baby Carrots, Celery, Yellow Peppers, Broccoli, Heirloom Tomatoes, Asparagus
Marinated Mushrooms, Grilled Artichoke Hearts
Caramelized Shallot Dip, Ranch Dip

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PLATED DINNER

SALADS

The Reserve | baby lettuce, heirloom tomato, Persian cucumber, pickled onion, olives, citrus vinaigrette
The B & G | roasted red and gold beets, whipped goat cheese, toasted walnuts, arugula, honey-thyme vinaigrette
Caesar | romaine hearts, focaccia croutons, shaved pecorino, classic Caesar dressing
Watermelon & Feta | arugula, watermelon marinated feta, cucumber, basil-mint vinaigrette
Caprese | burrata, heirloom tomato, herb oil, saba, arugula, focaccia crostini +10

ADDITIONAL COURSE

Truffle Risotto | Local RI mushrooms, shaved black truffles, pea shoots 14
Penne Pomodoro | San Marzano tomato, shaved pecorino, basil 10
Gnocchi Arrabbiata | calabrian chili, guanciale, baby mozzarella 12

ENTREES

Filet & Lobster* | petit filet, butter poached lobster tail, risotto cake, wilted spinach, bearnaise 130
Grilled Filet Mignon* | sour cream and chive potato puree, baby carrots, caramelized shallot demi 110
Burgundy Braised Short Rib | whipped sweet potato, roasted parsnips, rosemary-carrot jus 110
Rosemary & Sea Salt Crusted Rack of Lamb* | potato croquette, portobello, confit tomato, wilted spinach, red wine demi 110
Pan Seared Sirloin* | chimichurri, roasted potatoes, asparagus 95
Pan Seared Scallops* | leek and sweet potato hash, roasted asparagus, salsa verde 85
Seared Halibut* | herb risotto, baby beet salad, citrus beurre blanc 85
Miso Glazed Salmon* | yuzu-soy braised shitake, fermented chili, sushi rice, fried lotus root 85
Seared Arctic Char* | caramelized fennel fregola, blistered cherry tomatoes, grilled asparagus, saffron cream 85
Cod Imperial | Atlantic cod topped with crab imperial, orzo pilaf, asparagus, old bay beurre blanc 85
Spiced Yogurt Marinated Chicken | basmati rice, channa masala 85
Herb Roasted Chicken Breast | smashed fingerling potato, garlic haricot vert, lemon chicken jus 75
Pan Roasted Chicken | Statler breast, toasted orzo pilaf, grilled asparagus, truffle chicken jus 75
Roasted Vegetable Ravioli | summer vegetables, native corn, tomato confit, pesto cream sauce 65
Baked Falafel | orange tahini sauce, pickled red onion, sauteed spinach, baby carrots 65
Roasted Mushrooms | local RI mushrooms, creamy polenta, ricotta salata, sherry vinaigrette, micro herbs 65

Petit Dessert Station, Coffee, & Tea +7

Tableside Petit Desserts, Coffee, & Tea +9

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A LA CARTE DINNER STATIONS

Salads

The Reserve | baby lettuce, heirloom tomato, Persian cucumber, pickled onion, olives, citrus vinaigrette 10
Caesar | romaine hearts, focaccia croutons, shaved pecorino, classic Caesar dressing 10

Vegetarian

Eggplant Caponata | fine herbs, roasted vegetables, served in a roasted eggplant "shell" 14
Vegetable Gratin | seasonal vegetables, thyme, grana padano breadcrumbs 13
Vegan Risotto | roasted wild mushrooms, fried leeks, confit tomato 14
Crispy Falafel | citrus tahini sauce, curried tzatziki lime 13
Baked Mac & Cheese | aged cheddar, fontina, gruyere, marjoram ritz cracker crumb 13
Classic Eggplant Parmesan | pomodoro sauce, mozzarella, basil 13

Seafood

Maryland Crab Cakes | jumbo lump crab, old bay, Dijon aioli 24
Sweet Chili Salmon* | Thai chili glaze, lime, pickled cabbage 16
Baked Haddock | Ritz cracker crumb, tomato relish, lemon 21
Shrimp Al Ajillo | garlic, smoked paprika, butter citrus 18
Tuna Nicoise* | herbed vinaigrette, nicoise salad, soft-boiled egg 20

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A LA CARTE DINNER STATIONS

Carved

Roasted Pork Loin* | citrus/hot honey glaze, saba pork jus 20
Beef Tenderloin* | red wine/shallot compound butter 30
Indian Spiced Leg of Lamb* | Mint Gremolata, Raita 27
Turkey Breast | High Limb cider brined, cranberry chutney 20
Peppercorn Crusted Prime Rib* | Horseradish crema 28
Herb Roasted Sirloin* | Salsa verde 25
Chef Attendant 150 each

Land

Burgundy Braised Short Rib | herb carrot jus 22
Buttermilk Fried Chicken | tangy buttermilk marinade, pink peppercorn ranch, Calabrian chili honey 20
Grilled Steak Tips* | sweet bourbon sauce, fried onion straws 23
Indian Lamb Kebabs | green chili, cumin-yogurt dip 23
Korean Sticky Ribs* | gochujang bbq, kimchi, green onion 21
Orange-Fennel Grilled Chicken | Roasted garlic aioli 20
Duck Confit | cured duck drumettes, spicy foie gras maple syrup 25

Sides

Salt Roasted Marble Potatoes | fine herbs 6
Grilled Broccolini | anchovy aioli, lemon 7
Steamed Broccoli | garlic evoo 7
Dauphinoise Potatoes | gruyere cheese, chives 6
Roasted Asparagus | parsley, lemon 7
Smashed Fingerling Potatoes | rosemary, queso fresco 6
Toasted Farro Pilaf | sweet onion, roasted peppers, thyme 6
Mashed Yukon Potatoes | roasted garlic, sour cream 5
Grilled Summer Squash | Red wine vinaigrette 6

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DINNER STATIONS

Pasta 30

Choose Three

Penne Verano | sofrito, cherry tomato, zucchini, safron-roasted pepper sauce

Orecchiette | sausage, broccoli rabe, sundried tomato

Portuguese Ravioli | chouriço, caramelized onion, spicy marinara

Gnocchi Arrabbiata | potato gnocchi, Calabrian chili, toasted garlic

Cheese Tortellini | pink vodka sauce, shaved parmesan

Cavatappi Carbonara | fresh peas, pancetta, Grana Padano cream sauce

Mushroom Ravioli | spinach, truffle cream sauce

Radiatori Cacio e Pepe | pecorino, cracked black pepper

Pesto Trombetti | roasted chicken, blistered cherry tomato, basil pesto, pecorino

Crab Ravioli | old bay cream sauce, asparagus tips, charred red and yellow peppers

Bolognese | rigatoni pasta, parmesan

EVOO, Chili Flakes, Fine Herbs, Pecorino, Focaccia

Slider Bar 32

Cheeseburger* | Angus beef, aged cheddar

Pulled Pork | Korean BBQ, kimchi

Roasted Mushroom | Shiitake, herb aioli, arugula

French Onion | gruyere cheese, caramelized onion, croutons, herb mayo

Grilled Chicken | chipotle aioli, butter lettuce

Seasoned Shore Fries

Kings Hawaiian buns, ketchup, mustard, shredded lettuce, tomato, dill pickles, mayonnaise

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DINNER STATIONS

Taco Bar 36

Beef Barbacoa | spiced braised beef, roasted chili, tomato
Chicken Al Pastor | grilled chicken, achiote, lime
Braised Pork | adobo, pineapple
Portobello Mushrooms | toasted cumin, lime
Shredded red cabbage, sweet onions, shaved radish,
habanero salsa, drunken salsa verde, guacamole, roasted poblano crema
Warm corn and flour tortillas

Indian Street Flavors 38

Vegetable Pakora | cauliflower, carrot, cabbage, and spinach fritters, sweet tamarind chutney
Aloo Bonda | turmeric, green chilies, cilantro, thengai chutney
Murgh Pankhi Masala | ginger, red chili, cumin, mango chutney
Mutton Ke Kofte | mint and cilantro chutney
Paneer Ke Suley | ginger-garlic yogurt, garam masala, turmeric relish
Puris and na'an

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DINNER BUFFETS

Federal Hill 100

Panzanella | focaccia crouton, cucumber, heirloom tomato, red onion, oregano, red wine vinaigrette

Baby Greens | kale & arugula, cannellini beans, cherry tomato, roasted red peppers, green olives, pecorino, citrus vinaigrette

Seared Cod Puttanesca | capers, olives, anchovy, tomato, parsley

Cheese Ravioli | pink vodka sauce, basil

Meatball | Pork & beef, thyme, marinara parmesan

Penne Pomodoro | house tomato sauce, basil

Roasted Fingerlings | rosemary, thyme, sea salt

Grilled Broccolini | roasted garlic, fine herbs

Mini Cannoli, Hazelnut Panna Cotta

Grilled Ciabatta, Crushed Red Pepper Flakes, EVOO, Lemon, Shaved Pecorino, Cracked Black pepper

BBQ 110

Garden Salad | baby greens, cucumbers, cherry tomatoes, roasted red peppers, shaved carrot, herb vinaigrette

Chili | sour cream, scallion, pickled jalapeno

House Corn Bread | whipped honey butter

Chicken Drumsticks | house cured, slow roasted

Sticky Ribs | toasted sesame seed

Beef Brisket | black pepper crust

Pulled Pork | slow cooked

Mac & Cheese | aged cheddar, fontina, toasted breadcrumbs

Red Bliss Potato Salad -bacon, dill pickle, butter milk dressing

Braised Greens | rainbow chard, apple cider vinegar, garlic

House Cole Slaw, Bread & Butter pickles, Pickled Red Onion, Carolina BBQ, Korean BBQ, Habanero Hot Sauce, Honey BBQ

Strawberry shortcake, whoopie pies, blueberry cobbler

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DINNER BUFFETS

New England Clam Bake 130

Tomato & Cucumber Salad | basil balsamic

Classic New England Clam Chowder | oyster crackers

Steamed 1.5 lobster | half lobster per person

Braised Littlenecks | garlic, Sam Adams lager, citrus, thyme

Grilled Spicy Chouriço Sausage

BBQ Chicken Breasts

Corn on the Cobb | chili lime butter

Boiled Marble Potatoes | butter, sea salt, fresh herbs

Dinner Rolls | whipped butter

Watermelon Wedges, Pineapple Upside Down Cake, Berry Trifle

Steak House 120

Chopped Wedge Salad | iceberg, applewood bacon, blue cheese crumbles, tomato, red onion, ranch & blue cheese dressing

*Marinated Sirloin Tips | roasted mushrooms, caramelized onion, A1 sauce

Braised Short Rib | red wine demi, fried onion

*Grilled Salmon | maple bourbon glaze

Herb Roasted Chicken Breast | citrus garlic sauce

Whipped Potatoes | roasted garlic, crème fraîche

Steak Fries | thick cut russet potatoes, marjoram, sea salt

Grilled Asparagus | EVOO, orange zest

Classic Creamed Spinach | bechamel, nutmeg, buttered breadcrumbs

French Bread Dinner Roll

Crème Brûlée Cheesecake Bites, Jumbo Chocolate Chip Cookies, Banana Bread Pudding

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