

Hors D'Oeuvres

Prices are based per person for 1 hour of unlimited hors d'Oeuvres.

Passed Hors D'Oeuvres (minimum of 3)

Cold

Tomato, Mozzarella & Basil Aioli Slider	\$6.00
Crab Rangoon in Baked Wonton Cups	\$6.00
Grilled Vegetable & Hummus Whole Wheat Pinwheels.....	\$6.00
Smoked Salmon with Dill Cream Cheese on Brazilian Mini Roll (GF).....	\$7.00
Lobster Salad Stuffed Cheddar Biscuits.....	\$8.00

Hot

Vegan Quinoa Bites with Mediterranean Chutney (GF)	\$5.00
Zucchini & Potato Latkes with Chipotle Sour Cream & Cilantro.....	\$6.00
Chicken & Bacon Flatbread with Ranch & Basil Pesto.....	\$6.00
Beef Tenderloin Sliders with Horseradish Slaw	\$7.00
Rosemary, Garlic & Mustard Rubbed Chicken Satay with Panko Crust.....	\$7.00
Scallops Wrapped in Applewood Bacon.....	\$8.00

Displays

Fresh Fruit Display	\$5.00
Assortment of Sliced Pineapple, Cantaloupe & Melon with Grapes & Strawberries	

Imported & Domestic Cheeses	\$6.00
Artisan Cheeses served with Dried Fruit, French Baguettes & Gourmet Crackers	

Middle Eastern	\$6.00
Hummus, Tabbouleh, Baba Ganoush, Mediterranean Olives, Roasted Garlic & Freshly Baked Pita Bread	

Vegetable & Dip Station	\$7.00
Crisp Vegetable Assortment, Spinach & Artichoke Dip, Cajun Crab Dip, Pico de Gallo, Tortilla Chips & French Baguettes	

Smoked Salmon Display	\$8.00
Chilled Salmon with Dill Sour Cream, Capers, Red Onion & Chopped Hard-Boiled Eggs	

Antipasto Display	\$10.00
Beautiful Display of Sweet Capicola, Fennel Salami, Porchetta, Aged Parmigiana, Marinated Mozzarella, Marinated Mushrooms, Roasted Red Peppers & Peperoncini	

Seafood & Raw Bar (minimum of 2 dozen per item)

Oysters on the Half Shell	\$2.75 ea.
Shucked Local Cherry Stones	\$2.00 ea.
Asian-Style Scallops Ceviche on the Half Shell	\$4.00 ea.
Poached Jumbo Shrimp.....	\$3.50 ea.

All Items Served on Ice with Cocktail Sauce, Horseradish, Lemons & Tabasco

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22.5% Administrative Fees, 7% RI Sales Tax & 1% RI Meal Tax Not Included In Pricing



Plated Dinner

All entrées require preselected counts prior to event.

Entrées

Chicken Marsala or Piccata	\$25.00
Marsala: Marsala Wine & Mushrooms; Piccata: Lemon Caper Sauce	
Pan-Seared Roasted Chicken	\$28.00
Prosciutto, Mascarpone Sage Cream, Sautéed Wild Mushrooms	
All Natural Statler Chicken (GF)	\$27.00
Rosemary Mustard Rub, Cranberry Demi	
New England Style Baked Scrod	\$26.00
Lemon & Caper Remoulade, Classic Seasoned Crumbs	
Grilled Atlantic Salmon (GF)	\$29.00
Maple & Horseradish Mustard Rub	
Grilled Swordfish (GF)	\$32.00
Finished with Capers and a Lemon Butter Wine Sauce	
Grilled NY. Sirloin Strip Steak (GF)	\$47.00
10oz Choice Cut Topped with Herb Butter	
Filet Mignon (GF)	\$48.00
8oz Grilled & Finished with Merlot Demi	
Surf & Turf	\$50.00
6oz Petite Filet Mignon with Horseradish Cream & 2 Jumbo Baked Stuffed Shrimp	
Vegetarian	\$25.00
Fire Roasted Vegetable Ravioli, Sundried Tomato Cream & Grilled Asparagus	
Vegan & Gluten Free	\$23.00
Grilled Zucchini, Portobello, Red Peppers & Quinoa with Mustard Herbed Vinaigrette	

All Entrées Include:

Garden or Caesar Salad, Seasonal Starch & Vegetable
Dinner Rolls & Butter, Gourmet Coffee & Tea

Kids Meal: \$15.00

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Enhancements

Enhance your lunch or dinner with these options to create your perfect meal.

Soup

Italian Wedding, Butternut Squash, Vegetable Minestrone or Gazpacho (GF).....	\$4.00
Squantum Chowder or New England Clam Chowder (Clam Cakes add 1).....	\$6.00
Lobster Stew.....	\$8.00

Salad

Tomato & Mozzarella	\$3.00
Baby Arugula, Sliced Tomato & Fresh Mozzarella with Basil & Balsamic Glaze	
Goat Cheese & Fig	\$5.00
Liquor-Soaked Black Mission Figs with Goat Cheese, Olives & Balsamic	

Pasta

<i>choice of Pomodoro, Pesto, Alfredo or Pink Vodka</i>	
Penne	\$4.00
Cheese Tortellini	\$5.00
Lobster Ravioli with Sage Cream.....	\$10.00

Individual Desserts

Assorted Tarts	\$4.00
Crisp, Buttery Tart Shell Filled with Choice of Chocolate Mousse, Lemon Meringue, Key Lime or Pastry Cream & Fresh Fruit	
Balsamic Berries (GF)	\$5.00
Seasonal Fresh Berries, Sweetened Balsamic Glaze & Whipped Cream	
Lemon Cake	\$5.00
White Cake with Fresh Whipped Cream and Lemon Curd Filling	
Flourless Chocolate Cake (GF)	\$6.00
Flourless Chocolate Cake with Fresh Sweetened Whipped Cream	
Tiramisu	\$6.00
Whipped Mascarpone & Coffee Flavored Cream with Ladyfingers	
Crème Brulée (GF)	\$7.00
Creamy Custard Topped with Crisp Sugar Shell	
Cheesecake	\$8.00
Creamy Cheesecake with Choice of Strawberry, Blueberry or Chocolate Topping	

Dessert Stations

Chocolate Covered Strawberries (<i>platters or served with cake</i>)	\$2.50 ea.
Hot Cocoa Station	\$4.00
Platters of House-Made Cookies & Brownies	\$6.00
Sundae Bar (\$110 Chef Attendant Fee).....	\$9.00
Chocolate & Vanilla Ice Cream with All the Fixings	
Flambe & Vanilla Ice Cream (\$110 Chef Attendant Fee).....	\$13.00
Choose one: Bananas Foster, Cherries Jubilee or Crepes with Fruit	

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Dinner Stations

Minimum 25 people

Build Your Own Reception *(minimum 3 stations)*

Station options also include all Displays on the Hors D'Oeuvres Page

Pasta Station *(\$110.00 Chef Attendant Fee)*\$7.00

Choice of One Pasta: Penne, Cheese Tortellini, Orecchiette

Choice of Two Sauces: Pomodoro, Bolognese, Alfredo, Basil Pesto, Pink Vodka

Add Grilled Chicken\$4.00

Add Grilled Shrimp\$6.00

Asian Station *(\$110.00 Chef Attendant Fee)*\$13.00

Stir Fry Chicken & Asian Vegetables

Vegetable Spring Rolls & Dim Sum

Fajita Station *(\$110.00 Chef Attendant Fee)*\$15.00

Seasoned Chicken & Beef in Mini Flour Tortillas

Peppers & Onions, Pico de Gallo, Guacamole, Sour Cream & Shredded Cheddar

Carving & Entrée Station *(\$110.00 Chef Attendant Fee)*

Ham\$8.00

Turkey Breast.....\$10.00

Beef Tenderloin.....\$10.00

Pork Tenderloin\$10.00

Prime Rib\$16.00

Chicken Marsala or Piccata *(no chef attendant fee)*\$13.00

Starters & Sides

Garden Salad\$4.00

Caesar Salad\$5.00

Sliced Tomato, Mozzarella & Fresh Basil\$6.00

Clam Cakes & Chowder\$7.00

Potato & Vegetable\$5.00

Mashed Potato Bar with All the Fixings.....\$6.00

Late Night Stations

Night Bites.....\$6.00

House Made Chips with French Onion Dip

Pretzel Bites with Spicy Mustard & Queso Dipping Sauces

Crunch & Munch\$8.00

Taco Dip with Crispy Tricolored Tortillas

Warm Spinach & Artichoke Dip with Freshly Baked Pita Bread

Sliders & More

Grilled Cheese Triangles with Fries.....\$4.00

Grilled Vegetable & Hummus Sliders with Fries\$6.00

Burger Sliders with Fries *(includes cheddar, lettuce, tomato, onion & pepper relish)*\$8.00

Flatbread Station\$10.00

Three Featured Flatbreads: Caramelized Onion with Feta & Arugula, Italian Style Meat,

Raspberry & Brie with Balsamic Glaze

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Dinner Buffets

Minimum 25 people

Italian..... \$40.00

Italian Wedding Soup
Fresh House Made Breadsticks
Tomato, Mozzarella & Baby Arugula
Penne Pomodoro
Mediterranean Crusted Cod with Olives, Capers & Roasted Tomatoes
Choice of Chicken: Marsala, Saltimbocca, Roasted Peppers & Artichokes
Choice of Dessert: Tiramisu Parfait or Assorted Mini Cannolis
Gourmet Coffee & Tea

BBQ (*Prepared in our House Smoker!*)..... \$38.00

Mixed Greens Salad
Fresh Baked Corn Bread
Potato Salad & Coleslaw
Choice of Two: Smoked Kielbasa, Beef Brisket, Baby Back Pork Ribs, Statler Chicken Breast
Choice of Dessert: Seasonal Fruit Cobbler with Whipped Cream or Pecan Tart
Gourmet Coffee & Tea

Taste of New England \$42.00

Squantum Chowder & Clam Cakes
Mixed Greens Salad with House Vinaigrette
Roasted Potatoes, Coleslaw & Corn on the Cob
Baked Scrod with Classic Seasoned Crumbs
Grilled Chicken Breast with Maple-Cranberry Relish
Choice of Dessert: Strawberry Shortcake or Blueberry Tart
Gourmet Coffee & Tea

Squantum Clambake (*minimum 50 people, \$150 Clam Bake Master Fee*)..... \$70.00

Prepared on our Outside Fire Pit and Served Buffet-Style or Family-Style

Squantum Chowder & Clam Cakes
Sweet Onion & Sliced Native Tomato Salad
Steamers with Broth & Drawn Butter
Roasted Potatoes & Corn on the Cob
1.5lb Lobster **Or** 10oz N.Y. Sirloin
Choice of Dessert: Strawberry Shortcake, Blueberry Tart or Seasonal Fruit Cobbler
Gourmet Coffee & Tea

Want to Make Your Occasion Memorable? Book a Cannon Shoot!
Kentish Guard arrives in full Revolutionary War Regalia.
They are happy to take pictures with you and let you shoot the cannon!
Cannon Shoot: \$500.00

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Plated Luncheon

All entrées require preselected counts prior to event.

Entrées

Chicken Marsala or Piccata	\$22.00
Marsala: Marsala Wine & Mushrooms; Piccata: Lemon Caper Sauce	
Pan-Seared Roasted Chicken	\$23.00
Prosciutto, Mascarpone Sage Cream, Sautéed Wild Mushrooms	
6oz All Natural Statler Chicken (GF)	\$24.00
Rosemary Mustard Rub, Cranberry Demi	
New England Style Baked Scrod	\$23.00
Lemon & Caper Remoulade, Classic Seasoned Crumbs	
Grilled Atlantic Salmon (GF)	\$25.00
Maple & Horseradish Mustard Rub	
Grilled Swordfish (GF)	\$26.00
Finished with Capers and a Lemon Butter Wine Sauce	
Petite Filet Mignon (GF)	\$32.00
Grilled & Finished with Merlot Demi	
Lobster Salad Plate (GF)	\$30.00
Our House Recipe on a Bed of Mixed Greens	
Grilled Chicken Caesar	\$18.00
Marinated Grilled Chicken, Romaine, Croutons, Parmesan & Creamy Caesar Dressing	
Vegetarian	\$18.00
Fire Roasted Vegetable Ravioli, Sundried Tomato Cream & Grilled Asparagus	

All Entrées Include:

Garden or Caesar Salad, Seasonal Starch & Vegetable
 Dinner Rolls & Butter, Gourmet Coffee & Tea
 Platters of Freshly Baked Cookies & Brownies

***Customize your luncheon by adding a soup, changing the dessert and more
 with the Enhancements Page***

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Luncheon Buffets

Minimum 25 people

Salad Bar Buffet \$21.00

- Warm Grilled Marinated Chicken Breast
- Tuna Salad
- Assorted Mixed Greens, Garden Vegetables & Seasonal Salad Toppings
- Balsamic Vinaigrette & Caesar Dressings
- Assorted Baked Cookies & Brownies
- Gourmet Coffee & Tea

American Deli \$23.00

- Mixed Greens, Tomato, Red Onion, Cucumbers & Olives with Light Balsamic Vinaigrette
- Deli Platter: Ham, Salami, Carved Roasted Turkey Breast, Sliced Provolone & Tuna Salad
- Whole Wheat Wraps & Kaiser Rolls
- Chips & Deli Style Pickles
- Assorted Baked Cookies & Brownies
- Gourmet Coffee & Tea

Soup, Salad & Sandwiches \$25.00

- Choice of Soup: Portuguese Kale, Chicken Escarole, Vegetarian Minestrone
- Caesar or Garden Salad
- Premade Sandwiches: Turkey & Cheddar, Chicken Salad, Tuna Salad
- Chips & Deli Style Pickles
- Assorted Baked Cookies & Brownies
- Gourmet Coffee & Tea

Italian \$28.00

- Italian Wedding Soup
- Fresh House Made Breadsticks
- Tomato, Mozzarella & Baby Arugula
- Choice of Chicken: Marsala, Saltimbocca, Roasted Peppers & Artichokes
- Penne Pomodoro
- Assorted Cannoli's
- Gourmet Coffee & Tea

All Day Meeting Package

\$60.00 per person *inclusive of taxes & administrative fee*

Continental Breakfast

- Fresh Fruit Platter
- Assorted Chobani Yogurts
- Freshly Baked Seasonal Muffins & Danish
- Gourmet Coffee & Tea
- Cranberry & Orange Juices

Morning or Afternoon Break

- Assorted Granola Bars & Trail Mix
- Fresh Whole Fruit
- Gourmet Coffee & Tea

Lunch Buffet

- Caesar or Garden Salad
- Premade Sandwiches: Turkey & Cheddar,
Chicken Salad, Tuna Salad
- Chips & Deli Style Pickles
- Assorted Baked Cookies & Brownies
- Gourmet Coffee & Tea
- Assorted Pitchers of Sodas

Audio Visual

- Screen, Projector, Podium, Sound System

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Breakfast Buffets

Continental \$10.00

- Fresh Fruit Platter
- Assorted Chobani Yogurts
- Freshly Baked Seasonal Muffins & Danish
- Gourmet Coffee & Tea
- Cranberry & Orange Juices

Classic Hot Breakfast (*minimum 25 people*) \$20.00

- Fresh Fruit Platter
- Freshly Baked Seasonal Muffins & Danish
- Scrambled Eggs
- Bacon & Sausage
- Mini Potato Latkes
- Gourmet Coffee & Tea
- Cranberry & Orange Juices

Brunch (*minimum 25 people, \$110.00 Chef Attendant Fee*) \$28.00

- Fresh Fruit Platter
- Freshly Baked Seasonal Muffins & Croissants
- Scrambled Eggs
- Bacon & Sausage
- Mini Potato Latkes
- Carved Turkey Breast or Honey & Brown Sugar Glazed Ham
- Cheese Tortellini with Pink Vodka
- Sautéed Green Beans
- Gourmet Coffee & Tea
- Cranberry & Orange Juices

A La Carte

- Assorted Granola Bars & Trail Mix \$3.00
- Chobani Yogurt with Granola..... \$3.00
- Gourmet Coffee & Tea \$4.00
- Whole Fruit \$4.00
- Fresh Fruit Platter \$5.00
- House Made Chips with Chef's Choice of Dips..... \$5.00
- Belgian Waffle Station with Berries & Cream (*\$110 Chef Attendant Fee*) \$6.00

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Cake & Pastry Menu

SPECIAL OCCASION CAKES

CLASSIC FLAVORS: Yellow, Chocolate or White Cake, 2 layers with Vanilla or Chocolate Buttercream Frosting.

8" round - \$18.00 (add \$1 for filling) *Serves 12-16

10" round - \$22.00 (add \$1.50 for filling) *Serves 20-24

12" round - \$26.00 (add \$2 for filling) *Serves 28-36

¼ sheet - \$29.00 (add \$2 for filling) *Serves 18-24

½ sheet - \$40.00 (add \$4 for filling) *Serves 36-54

Full Sheet - \$85.00 (add \$6 for filling) *Serves 80-100

Filling choices include: raspberry, strawberry, pastry cream, chocolate pastry cream, chocolate mousse, lemon curd.

SPECIALTY FLAVORS: Carrot Cake, Red Velvet, Black Forest, Boston Cream, etc.

8" round - \$30.00 *Serves 12-16 **¼ sheet** - \$44.00 *Serves 18-24

10" round - \$36.00 *Serves 20-24 **½ sheet** - \$58.00 *Serves 36-54

12" round - \$52.00 *Serves 28-36 **Full Sheet** - \$150.00 *Serves 80-100

INDIVIDUAL CAKES, PIES & TARTS

INDIVIDUAL CAKES: Apple Spice, Pineapple Upside-Down, Apple Upside-Down, Chocolate Molten Lava\$4.25 each

INDIVIDUAL PIES: 3 ½" Pie crust. Apple, Blueberry, Pumpkin, Chocolate Cream, Banana Cream, Pecan, Ricotta, Lemon Meringue, Key Lime.....\$4.50 each

FRESH FRUIT TARTS: 3 ½" Buttery crust filled with pastry cream and decorated with seasonal fresh fruit\$4.50 each



WHOLE CAKES & PIES (10" round)

CHEESECAKE: Graham cracker crust with a hint of fresh lemon
(Pumpkin, Chocolate, White Chocolate Raspberry, and other flavors available)
*Serves 16-20..... \$28.00

TIRAMISU CAKE: White Cake soaked in rum, coffee, and vanilla. Layered with a
sweetened mascarpone filling, surrounded by ladyfingers, tied with a bow.
*Serves 20-24..... \$36.00

PIES: Apple, Blueberry, Pumpkin, Pecan, Chocolate Cream, Banana Cream, Ricotta,
Lemon Meringue, Key Lime. *Serves 8-10..... \$13.00

PLATTERS & DISPLAYS

CUPCAKES (Non-Wedding):

Classic Flavors: Yellow, Chocolate or White Cake with Vanilla or Chocolate
Buttercream Frosting.....\$2.50 ea.

Specialty Flavors: Carrot Cake, Red Velvet, Oreo, S'mores, Assorted Candy Bar
Flavors, etc.....\$4.00 ea.

Mini Cupcakes:

Classic Flavors.....\$1.25 ea.
Specialty Flavors.....\$2.00 ea.

COOKIES:

Classic: Oatmeal, Chocolate Chip, Molasses, Peanut Butter,
Snickerdoodle, etc.\$8.00 doz.

Specialty: Custom Cut-Out Sugar Cookies fully decorated
with Royal Icing.....\$3.00 ea.

TRUFFLES: Available in Chocolate, Irish Cream, Dark Rum, etc.....\$10.00 doz.
Bagged and bowed in your choice of ribbon color\$12.00 doz.

MINI PASTRIES: Eclairs, Cannoli's, Fruit Tarts, Mousse Tarts (Chocolate, Lemon, or
Raspberry)\$16.00 doz.
Add Chocolate Dipped Strawberries.....\$2.50 ea.

MUFFINS AND BREADS: Cranberry Orange, Banana, Pumpkin, Zucchini, Blueberry,
Lemon Yogurt, Orange Poppy Seed, etc.
Muffins\$19.00 doz.
Breads \$9.00 loaf

