



FUNCTION AND EVENT SELECTIONS

BREAKFAST & BRUNCH BUFFET SELECTIONS

The Continental Breakfast

Muffins, Croissants
Fruit Preserves
Cut Fruit
Coffee, Tea, Juice
10 per person

The Healthy Breakfast

Yogurt, Granola, Blueberries, Strawberries
Fresh Cut Fruit
Vegetable Frittatas
Low-Fat Muffins
Multi-Grain Toast, Fruit Preserves
Coffee, Tea, Juice
15 per person

The Classic Breakfast

Scrambled Eggs
French Toast, Syrup
House made Home Fries
Fresh Cut Fruit
Bacon Strips, Sausage Links
Toast, English Muffins, Assorted Bagels
Cream Cheese, Fruit Preserves
Coffee, Tea, Juice
21 per person

Country Club Brunch

Scrambled Eggs
Fresh Cut Fruit
House Made Home Fries
Assorted Bagel, Toast
Cream Cheese, Fruit Preserves
Bacon Strips, Sausage Links
House Greens or Caesar Salad
Green Beans
Chicken Caprese
Baked Haddock
Seasonal Fruit Tartan, Cookies or Brownies
Coffee, Tea, Juice
32 per person

Coffee & Tea Station

Fresh- Roasted Coffee & Assorted Teas
3 per person

Enhancements

Fresh Fruit Salad
3 per person

Assorted Pastries
8 per person

Yogurt, Granola, Blueberries, Strawberries
6 per person

Assorted Bagels, Cream Cheese
English Muffins, Toast, Fruit Preserves
7 per person

Omelet Station

Regular, Egg Whites
Bacon, Sausage, Ham
Broccoli, Shredded Cheese, Peppers
Onions, Tomatoes, Mushroom
12 per person

Premium Omelet Station

Regular, Egg Whites
Goat Cheese, Aged Cheddar
Pancetta, Salmon, Wild Mushroom, Shallots,
Sweet Potato, Asparagus, Roasted Red Pepper
14 per person



PLATED LUNCH ENTREES

PRICING PER PERSON

ACCOMPANIED BY YOUR CHOICE OF STARCH AND VEGETABLE

Sliced Sirloin of Beef

8 oz. Oven Roasted Sirloin,
Wild Mushroom Sauce
18 per person

Pork Roast Loin

Honey Rosemary Brine, Apple Chutney
21 per person

Salmon Fillet

Cracked Coriander Crust,
Pinot Noir Reduction
18 per person

Pan Seared Salmon

Red Pepper and Chive Vinaigrette,
Watercress, Toasted Quinoa
18 per person

New England Style Baked Haddock

Cracker Crumb Topping,
White Wine Lemon Sauce
14 per person

New England Baked Cod

Lemon Dill Butter, Roasted Potatoes,
Seasonal Vegetables
14 per person

Baked Stuffed Shrimp

18 per person

Chicken Roulade

Parma Prosciutto, Smoked Gouda,
Sage Stuffing, Marsala Wine Reduction
18 per person

Provençal Herb-Roasted Statler Chicken Breast

Natural Jus
18 per person

Chicken Caprese

Grilled Chicken Breast, Diced
Tomatoes, Garlic, Basil, Fresh Mozzarella
Arugula, Toasted Polenta Cake
14 per person

Chicken Marsala

Sautéed to a Golden Brown, Mushrooms,
Sage, Marsala Wine Sauce, Cavatelli Pasta
14 per person

Chicken Francaise

Lightly Egg Battered, Lemon White Wine
Sauce, Toasted Mediterranean
Orzo, Grilled Vegetables
14 per person

Chicken Saltimbocca

Prosciutto, Sage, Provolone
Wild Mushroom Marsala
18 per person

Cobb Salad

Artisan Greens, Grilled Chicken, Hard
Boiled Egg, Shredded Cheese, Bacon
Crumbles, Red Onion, Bleu Cheese Crumbles
15 per person

Caesar Salad with Grilled Chicken

Romaine Hearts, Garlic Croutons, Creamy
Caesar Dressing, Shaved Parmesan
14 per person

Prices are subject to change at any time.



LUNCH PASTA ENTREES

GLUTEN FREE PREPARATION AVAILABLE

Shrimp Scampi

Jumbo Sautéed Shrimp, Lemon White Wine Sauce, Diced Tomato,
Basil, Linguine Pasta
18 per person

Pasta Primavera

Medley of Fresh Vegetables and Basil Tossed in
Marinara Sauce or Alfredo with choice of
Penne, Linguine or Gluten Free Pasta
15 per person

Campanelli Neapolitan

Tomato Sauce, Asparagus, Sweet Peas, Basil, Ricotta Cheese,
Shaved Parmigiano Reggiano
15 per person

Grilled Vegetable Ravioli

Fresh Grilled Vegetables, Pasta Ravioli, Pink Vodka Sauce
17 per person

Wild Mushroom Pappardelle

Spinach, Sage Cream Sauce, Pecorino
14 per person

LUNCH VEGETARIAN OPTIONS

GLUTEN FREE PREPARATION AVAILABLE

Portobello Florentine

Spinach, Onion, Tomato, Garlic, Fresh Mozzarella, Marinara, Polenta
14 per person

Grilled Marinated Tofu

Sautéed Asian Vegetables, White Wine Shitake Mirin Sauce
14 per person

Mediterranean Plate

Falafel, Tzatziki Sauce
White Rice, Marinated Vegetable Salad
14 per person

Prices are subject to change at any time.



GOLF OUTING BUFFET PACKAGES

The Classic Breakfast

Toast, English Muffins, Assorted Bagels
Cream Cheese, Assorted Jams, Butter
Scrambled Eggs
Fresh Cut Fruit
Bacon Strips, Sausage Links
Home Fries
French Toast, Syrup
Coffee, Tea, Juice
19 per person

The Shotgun Barbeque

Grilled All Beef Hotdogs
Cheeseburgers and Hamburgers
Select Two: Cole Slaw, Potato Salad, Pasta
Salad, Assorted Chips
Assorted Condiments and Toppings
Chocolate Chip Cookies
Lemonade, Iced Tea
20 per person

Boxed Lunch

Choice of:
White, Wheat or Wrap
Turkey, Roast Beef, or Ham
Swiss, Provolone, or American
Lettuce, Tomato
Condiment
Whole Fruit
Bag of Chips
Bottled Water
19 per person

Deli Board Lunch Buffet

Sliced Deli Meats including Roast Turkey
Breast, Roast Beef,
Salami, Capicola, Virginia Ham
Sliced Cheese Platter with American,
Provolone, Swiss Cheeses
Select Two: Cole Slaw, Potato Salad,
Pasta Salad, Assorted Chips
Assorted Condiments and Toppings
Selection of Sliced Breads and Rolls
Chocolate Chip Cookies
Lemonade, Iced Tea
21 per person

The Monday Golfer Buffet Dinner

Artisan Cheese Display
Seasonal Soup or Garden Salad
Sliced Sirlion w/ Mushroom Gravy
Chicken Marsala
Pasta Primavera
Green Beans Almondine
Oven-Roasted Potatoes
Brownies or Cookies
Lemonade, Iced Tea
38 per person



DISPLAYED HORS D'OEUVRES

Skewered Fresh Cut Fruit

Lemon Yogurt Sauce

5 per person

Garden Selection

Zucchini, Squash, Carrots, Broccoli, Cauliflower, Greek Olives, Chick Peas

Hummus, Wasabi Cucumber Dip, House Dip, Pita Chips

5 per person

Artisan Cheeses

Selection of Hand Crafted Cheese from Around the World, Seasonal Fresh Fruit and Berries,

Assorted Jams and Artisan Bread

6.50 per person

Charcuterie

House Pickled Vegetables

Prosciutto, Salami, Capicola, Soppressata

Assorted Mustards

Fresh Breads

10 per person

Narragansett Raw Bar

Selection of Fresh Shellfish; 2- Native Littleneck Clams, 2-Oysters, 3-Jumbo Shrimp,

1-Crab Claws, Cocktail Sauce, Tabasco, Lemon Wedges, Mignonette

18 per person



COLD PASSED HORS D'OEUVRES

Mini Rhode Island Lobster Salad Roll

Tarragon Mayonnaise

6 per piece

Marinated Tuna Tartare

Sesame, Soy, Scallions in a Wonton Cup

3.5 per piece

Danish Bleu Phyllo Cup

Walnuts, Dates, Curry Oil

3 per piece

White Bean Bruschetta

Marinated White Beans, Shaved Asiago

3 per piece

Chilled Beef Tenderloin Bundles

Asparagus, Boursin Cheese

4 per piece

Curried Chicken Cashew and Scallion Salad

Endive Spear

*Gluten Free

3 per piece

Shrimp Cocktail 3

Cocktail Sauce

*Gluten Free

4 per piece



HOT PASSED HORS D'OEUVRES

**Ham and Cheese or
Spinach and Feta Stuffed
Mushroom**
3 per piece

Szechuan Beef Skewer
Hoisin Glaze
4 per piece

Crab Cake
Spicy Aioli
3 per piece

Tequila Shrimp
Ginger-Mango Glaze
*Gluten Free
4 per piece

Traditional Fish and Chips
Tartar Sauce Served in a Cone
4 per piece

Parmesan Encrusted Chicken
Tomato, Fresh Mozzarella, Basil,
Balsamic Skewer
4 per piece

Clam Chowder Shooter
Clam Cake
4 per piece

Tomato Soup Shooter
Mini Pear Grilled Cheese Sandwich
3 per piece

Beer Battered Chicken Skewer
Apricot Horseradish Sauce
3.5 per piece

Bruschetta
Plum Tomatoes, Fresh Mozzarella, Basil
on Baguette
3 per piece

Miniature Beef Wellington
4.75 per piece

Popsicle Lamb Chop
Rosemary Garlic Marinade
*Gluten Free
6 per piece

Scallops Wrapped in Bacon
*Gluten Free Preparation Available
3 per piece

Spanikopita
3 per piece



DINNER ENTREES

ACCOMPANIED BY YOUR CHOICE OF STARCH AND VEGETABLE

Tenderloin of Beef

8 oz. Tenderloin, Port Wine Demi Glace
44 per person

Boneless Prime Rib of Beef

Au Jus, Horseradish Cream Sauce
40 per person

Sliced Sirloin of Beef

8 oz. Oven Roasted Sirloin, Wild Mushroom
Sauce
36 per person

Roasted Rack of Lamb

Rosemary Brined Mustard Minted Demi Glace
38 per person

Pork Roast Loin

Honey Rosemary Brine, Apple Chutney
26 per person

Salmon Fillet

Cracked Coriander Crust, Pinot Noir
Reduction
26 per person

Pan Seared Salmon

Provençal Herb w/ Citrus Burre Blanc
28 per person

New England Style Baked Cod

Cracker Crumb Topping, White Wine Lemon
Sauce
28 per person

Grilled Swordfish

Lobster, Tomato, Tarragon, Relish
32 per person

Provençal Herb-Roasted Statler Chicken Breast

Natural Jus
28 per person

Chicken Caprese

Grilled Chicken Breast, Diced
Tomatoes, Garlic, Basil, Fresh Mozzarella
26 per person

Chicken Marsala

Sautéed to a Golden Brown, Mushrooms,
Marsala Wine Sauce
26 per person

Chicken Francaise

Lightly Egg Battered, Lemon White Wine
Sauce
26 per person

Chicken Saltimbocca

Prosciutto, Sage, Provolone
Wild Mushroom Marsala
28 per person

Chicken Roulade

Parma Prosciutto, Smoked Gouda,
Sage Stuffing, Marsala Wine Reduction
28 per person

Surf & Turf

6 oz. Filet Mignon & 2 Baked Stuffed Shrimp
50 per person

Surf & Turf

6 oz. Filet Mignon & ½ Broil Lobster
Price per person

Prices are subject to change at any time.



FUNCTION AND EVENT SELECTIONS

SALADS

PRICING PER PERSON

House Greens 5

Mixed Greens, Iceberg Lettuce, Grape Tomatoes, Cucumbers, Black Olives

Caesar Salad 6

Crisp Romaine, Handmade Caesar Dressing, Italian Garlic Croutons

Vine Ripened Tomato and Fennel Salad 10

Fresh Mozzarella, Extra Virgin Olive Oil, Aged Balsamic Vinegar, Basil

Bibb and Watercress 11

Red Wine Poached Bosc Pear, Mountain Gorgonzola, Lemon-Shallot Vinaigrette

STARCHES

Oven Roasted Potatoes
Mashed Potatoes
Sweet Potato Mash
Herbed Rice

UPGRADE ADDITIONAL

Herbed Parmesan Risotto 1
Dauphinoise Potatoes 3

SOUPS

PRICING PER PERSON

Bisque of Wood Roasted Tomatoes 6

Butternut Squash Puree 6
Roasted Beet Drizzle

Cream Foraged Mushroom 6
White Truffle Oil

Clam Chowder 6
Choice of New England or Manhattan

Italian Wedding Soup 6
Chicken Escarole, Mini Meatballs

Cream of Asparagus 8

Lobster Bisque 8

VEGETABLES

Green Beans
Green Beans Almondine
Seasonal Vegetable Medley

UPGRADE PRICING PER PERSON

Asparagus 1
Brussel Sprouts 1



DINNER PASTA ENTREES

GLUTEN FREE PREPARATION AVAILABLE*CHEF

Shrimp Scampi

Jumbo Sautéed Shrimp, Lemon White Wine Sauce, Diced Tomato,
Basil, Linguine Pasta
23 per person

Pasta Primavera

Medley of Fresh Vegetables and Basil Tossed in
Marinara Sauce or Alfredo with choice of
Penne, Linguine or Gluten Free Pasta
18 per person

Penne Neapolitan

Tomato Sauce, Asparagus, Sweet Peas, Basil, Ricotta Cheese,
Shaved Parmigiano Reggiano
18 per person

Grilled Vegetable Ravioli

Fresh Grilled Vegetables, Pasta Ravioli, Pink Vodka Sauce
19 per person

Wild Mushroom Pappardelle

Spinach, Sage Cream Sauce, Pecorino
18 per person

DINNER VEGETARIAN OPTIONS

GLUTEN FREE PREPARATION AVAILABLE

Portobello Florentine

Spinach, Onion, Tomato, Garlic, Fresh Mozzarella, Marinara, Polenta
18 per person

Grilled Marinated Tofu

Sautéed Asian Vegetables, White Wine Shitake Mirin Sauce
18 per person

Mediterranean Plate

Falafel, Tzatziki Sauce
White Rice, Marinated Vegetable Salad
18 per person

Prices are subject to change at any time.



STATIONS

ATTENDANT AVAILABLE \$100 PER CHEF

Pasta Station

Imported Pastas Including Campanelli, Fettuccini and Cheese Ravioli
Hand-Crafted Sauces Including Marinara, Alfredo and Basil Pesto
Mushrooms, Peas, Artichoke Hearts, Miniature Meatballs, Mixed Vegetables,
Italian Sausage, Sliced Chicken Breast, Shrimp
Imported Italian Cheeses and Fresh Herbs
and Italian Garlic Bread

15 per person

Risotto Station

Sautéed Arborio Rice
Walnut, Spiced Sweet Potato, Grilled Chicken, Tomatoes,
Mushroom, Crispy Pancetta, Asparagus, Peas, Cheese, Onions, Vegetable Stock

10 per person

Asian Station

Stir Fried Rice
Stir Fried Noodles
Asian Vegetable Medley
Duck Sauce, Soy Sauce, Hoisin Sauce
Chicken, Pork, Beef, Shrimp

10 per person

Lobster & Clam Bake

Sausage, Corn, Potatoes

Market Price

Tenderloin of Beef

8 oz. Tenderloin, Port Wine Demi Glace

22 per person

Boneless Prime Rib of Beef

Au Jus, Horseradish Cream Sauce

21 per person

Sliced Sirloin of Beef

8 oz. Oven Roasted Sirloin, Wild Mushroom Sauce

17 per person

Pork Roast Loin

Honey Rosemary Brine, Apple Chutney

19 per person

Roast Turkey

Sage Gravy

17 per person

Prices are subject to change at any time.



INDIVIDUAL DESSERTS

PRICING PER PERSON

Chocolate Lava Cake 10

Whipped Cream, Strawberry Coulis

Layered Trifle 8

Seasonal Berries, Pastry Cream, Lemon Pound Cake, Whipped Cream

Fresh Fruit Sorbet 8

Fresh Fruit

Traditional Crème Brulee 8

Creamy Vanilla Custard, Burnt Sugar Crust

Fancy Miniature Pastries 8

Cheesecake 8

Strawberries

Seasonal Fruit Tartan 8

Chocolate Mousse 8

Touille

Sour Cream Pound Cake 8

Coffee & Tea

Fresh- Roasted Coffee & Assorted Teas

3 per person

DESSERT STATIONS

Ice Cream Sundae Bar

Vanilla, Chocolate Ice Cream, Whipped Cream, Caramel, Chocolate & Raspberry Sauces, Sprinkles, M&M, Heath Bar, Reese's, Oreo, Chocolate Chips, Walnuts, Strawberries

9 per person

Smores

Marshmallows, Chocolate Hershey's Bar, Graham Crackers

10 per person

Crepes

Warm House-Made Crepes Flambéed with Rum, Grand Marnier or Brandy

Bananas, Seasonal Berries, Apples Whipped Cream, Caramel, Raspberry, Chocolate Sauces and Walnuts

10 per person

Prices are subject to change at any time.



LATE NIGHT SELECTIONS

Pulled Pork Sliders

Citrus BBQ, Coleslaw, Pickled Jalapeno, Sesame Bun
4 per piece

Mini Burgers

American Cheese, Pickles, Sesame Seed Bun
3 per piece

Pepperoni Pizza

Marinara, Pepperoni, Mozzarella, Red Pepper Flakes
10 each

Deli Wrap Platter

Turkey, Roast Beef or Veggie
Lettuce, Tomato, Red Onion
Flour or Wheat Wrap
200 for 25 people

Wing Ding Platter

BBQ, Buffalo or Teriyaki
Bleu Cheese Dressing
85 for 30 people



AUDIO VISUAL EQUIPMENT

Projector
100

Screen
50

Podium
50

Microphone
25

Flip Chart and Markers
50