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

Prices are subject to change at any time.
# Plated Lunch Entrees

**Pricing per person**

**Accompanied by your choice of starch and vegetable**

<table>
<thead>
<tr>
<th>Entree</th>
<th>Description</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sliced Sirloin of Beef</strong></td>
<td>8 oz. Oven Roasted Sirloin, Wild Mushroom Sauce</td>
<td>18</td>
</tr>
<tr>
<td><strong>Pork Roast Loin</strong></td>
<td>Honey Rosemary Brine, Apple Chutney</td>
<td>21</td>
</tr>
<tr>
<td><strong>Salmon Fillet</strong></td>
<td>Cracked Coriander Crust, Pinot Noir Reduction</td>
<td>18</td>
</tr>
<tr>
<td><strong>Pan Seared Salmon</strong></td>
<td>Red Pepper and Chive Vinaigrette, Watercress, Toasted Quinoa</td>
<td>18</td>
</tr>
<tr>
<td><strong>New England Style Baked Haddock</strong></td>
<td>Cracker Crumb Topping, White Wine Lemon Sauce</td>
<td>14</td>
</tr>
<tr>
<td><strong>New England Baked Cod</strong></td>
<td>Lemon Dill Butter, Roasted Potatoes, Seasonal Vegetables</td>
<td>14</td>
</tr>
<tr>
<td><strong>Baked Stuffed Shrimp</strong></td>
<td></td>
<td>18</td>
</tr>
<tr>
<td><strong>Chicken Roulade</strong></td>
<td>Parma Prosciutto, Smoked Gouda, Sage Stuffing, Marsala Wine Reduction</td>
<td>18</td>
</tr>
<tr>
<td><strong>Provençal Herb-Roasted Statler Chicken Breast</strong></td>
<td>Natural Jus</td>
<td>18</td>
</tr>
<tr>
<td><strong>Chicken Caprese</strong></td>
<td>Grilled Chicken Breast, Diced Tomatoes, Garlic, Basil, Fresh Mozzarella</td>
<td>14</td>
</tr>
<tr>
<td><strong>Chicken Marsala</strong></td>
<td>Sautéed to a Golden Brown, Mushrooms, Sage, Marsala Wine Sauce, Cavatelli</td>
<td>14</td>
</tr>
<tr>
<td><strong>Chicken Francaise</strong></td>
<td>Lightly Egg Battered, Lemon White Wine Sauce, Toasted Mediterranean Orzo,</td>
<td>14</td>
</tr>
<tr>
<td><strong>Chicken Saltimbocca</strong></td>
<td>Prosciutto, Sage, Provolone Wild Mushroom Marsala</td>
<td>18</td>
</tr>
<tr>
<td><strong>Cobb Salad</strong></td>
<td>Artisan Greens, Grilled Chicken, Hard Boiled Egg, Shredded Cheese, Bacon</td>
<td>15</td>
</tr>
<tr>
<td><strong>Caesar Salad with Grilled Chicken</strong></td>
<td>Romaine Hearts, Garlic Croutons, Creamy Caesar Dressing, Shaved Parmesan</td>
<td>14</td>
</tr>
</tbody>
</table>

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 Shiitake 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 Sirloin w/ Mushroom Gravy
Chicken Marsala
Pasta Primavera
Green Beans Almondine
Oven-Roasted Potatoes
Brownies or Cookies
Lemonade, Iced Tea
38 per person

Prices are subject to change at any time.
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

Prices are subject to change at any time.
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

Prices are subject to change at any time.
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

Prices are subject to change at any time.
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
Provencal Herb w/ Citrus Burrre 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

Provencal 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

## 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**

## Starches

- Oven Roasted Potatoes
- Mashed Potatoes
- Sweet Potato Mash
- Herbed Rice

## Vegetables

- Green Beans
- Green Beans Almondine
- Seasonal Vegetable Medley

## Upgrade Additional

- Herbed Parmesan Risotto 1
- Dauphinoise Potatoes 3

## Upgrade Pricing Per Person

- Asparagus 1
- Brussel Sprouts 1

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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
Prices are subject to change at any time.

AUDIO VISUAL EQUIPMENT

Projector  
100

Screen  
50

Podium  
50

Microphone  
25

Flip Chart and Markers  
50