



Special Occasions Menus

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Brunch Menus

Casual Breakfast Buffets

Morning Glory

Fresh Baked Croissants, Danish, Pastry and Muffins served with Butter and Jellies
Fresh Cut Seasonal Fruit Platter
Regular and Decaf Coffee
Orange Juice

Continental Breakfast

Fresh Baked Croissants, Danish, Pastry and Muffins served with Butter and Jellies
Fresh Cut Seasonal Fruit Platter with Berries
Room Temperature Vegetable and Cheese Frittata
Regular and Decaf Coffee
Orange Juice

The Weekend Brunch

Pastry Platter with Croissants, Danish and Muffins
Seasonal Fruit Platter
Scrambled Eggs with Chives and Cheddar Cheese (hot sauce on the side)
Grilled Ham Slices
Thick French Toast with Berry Sauce
Breakfast Home Fried Potatoes with Onion, Peppers, and Cheese
Regular and Decaf Coffee
Orange Juice

All hot and cold breakfasts are served on high quality black plastic recycled platters and in aluminum foil pans. Upon request, hot food can be placed in wire chafers with sterno heating fuel and set up, for an additional fee. Coffee is served in insulated thermoses that need to be picked up after the conclusion of your event. Coffee can be delivered in “Joe to Go” boxes for an additional charge. High quality paper products can be purchased for \$.50 per person and recycled compostable paper products may be purchased for \$1.00 per person. Lined paper table cloths may be purchased for \$3.00 each. Linens are also available.

To see more breakfast only options please refer to our Corporate Menus,
or contact a catering sales associate to design a customized menu for your event.

Formal Breakfast Buffets with Service

The Grand Continental Buffet

Fresh Sliced Seasonal Fruit with Mango, Kiwi, and Berries

Fresh Baked Granola Bars

Fresh Baked Mini Croissants, Danish, Muffins, Pastry and Scones with Whipped Butter, Jellies and Marmalades

House Crunchy Granola with Honey Vanilla Yogurt, Dried Cherries, Raisins, Coconut, Chocolate Chips, Banana

Slices and Fresh Berries

Bagel Platter with Regular and Chive Cream Cheese

Smoked Salmon Platter with Egg, Onion, Capers, cucumber and Crème Fraiche

Iced Bottled Breakfast Juices

Regular, Decaf and Hot Tea Assortment

Sunday Morning on the East Side

Juice Bar with Fresh Squeezed Orange and Grapefruit Juices and Cranberry, Tomato and Apple Juices

New Harvest Café, Hazelnut and Decaf Coffee and Hot Tea Assortment

Warm Scones with Jellies and Marmalades

Bagel and Smoked Salmon Display with Bagels, Regular and Chive Cream Cheese

Egg, Tomato, Cucumber, Capers and Red Onion

(Domestic and Imported Caviar Available)

Scrambled Eggs with Chives, Cheddar and Hot Sauce on the Side

Turkey Sausage Patties

Home Fries with Onions and Peppers

Cheese Blintzes with Fresh Berry Sauce

Seasonal Fruit Platter with Berries and Honey Vanilla Yogurt

Brunch Buffets

Long Island Brunch

Breakfast Juice Bar with Mimosas and Bloody Mary's, Fresh Squeezed Orange Juice,
and Special Selection of Smoothies

Coffee Bar with Regular, Decaf and Tea Selection

Fresh Baked Bagels with Plain and Chive Whipped Cream Cheese

Smoked Salmon Platter with Egg, Capers, Tomato, Cucumber, Onion and Lemon

Mixed Greens Salad with Balsamic Vinaigrette

Fresh Sliced Fruit Platter with Yogurt Dip

Cheese Blintzes with Blueberry Sauce

Scrambled Eggs with Cheese and Chives and Hot Sauce and Ketchup on the Side

Carved Boneless Prime Rib with Horseradish Sauce and Au Jus

Cheesy Au Gratin Potatoes

House Baked Cookies

Mini Pastry Selection

Steak and Eggs Station Brunch

Selection of Cold Breakfast Juices (Orange, Cranberry, Apple, Tomato)
Coffee Bar with Regular, Decaf and Tea Selection
Selection of Fresh Baked Breakfast Pastries
Fresh Sliced Fruit Platter with Yogurt Dip
Chef Manned Omelette Station with Made to Order Omelettes
Chef Carved Beef Tenderloin with Mushroom Hollandaise Sauce
Seasoned Breakfast Potatoes
Selection of Pies, Tarts and Pastries

January 1st Brunch

Breakfast Bar with Mimosas and Bloody Mary's
Selection of Breakfast Juices
Regular and Decaf Coffee and Hot Tea Selection
Selection of Fresh Baked Breakfast Pastries
Fresh Sliced Fruit Platter with Yogurt Dip
Hickory Bacon and Think Breakfast Sausage
New Years Eggs Benedict with Poached Egg on Muffin with Spinach, Hollandaise and
your choice of Lobster or Crab and Caviar
Carved Beef Tenderloin with Mushroom Gravy
Truffled Au Gratin Potatoes
Chocolate Covered Berries and Fruit
Selection of Mini Pastries

Spring Shower Ladies Brunch

Selection of Breakfast Juices: Orange, Apple, Cranberry and Tomato
Regular and Decaf Coffee with Hot Tea Selection
Pitchers of Mojitos and Margaritas
Fruit and Cheese Platter:
Watermelon, Goat Cheese and Mint
Gorgonzola Cheese Cakes with Strawberries
Apple Tarts with Melted Cheddar
Tea Sandwich Selection:
Curry Chicken with Ginger Pear
Pesto, Olive, Roast Tomato and Mozzarella
Smoked Salmon, Boursin and Cucumber

Broccoli, Portabella, Tomato and Cheddar Omelette Napoleon
Caesar Salad with Crisp Romaine, Creamy Dressing and Croutons
Grilled Chicken with Tropical Fruit Salsa
Mini Chocolate Soufflés, Mini Fruit Tarts and Mini Cookie Selection

Spring Sunday Brunch

Selection of Breakfast Juices: Orange, Apple, Cranberry and Tomato
Regular and Decaf Coffee with Hot Tea Selection
Fresh Baked Pastry Selection with Marmalades and Whipped Butter
Mini Challah Rolls stuffed with Deli Salads (Chicken, Ham, Tuna, Egg)
Salad of Baby Lettuces with Cranberries, Goat Cheese, Pecan and Champagne Vinaigrette
Scrambled Eggs with Chives and Cheese
Carved Rosemary and Garlic Leg of Lamb with Mint Demi-Glace
Grilled Asparagus Platter with Parmesan Cheese and Grilled Onion
Roasted Red Bliss Potatoes
House Baked Cookies
Brownies and Bars

Brunch Stations

Omelette Station

Chef Manned Station with Whole Egg Mixture and Egg Whites
Accompaniments include Diced Ham, Chopped Bacon and Smoked Salmon, Onions, Peppers, Tomato, Mushrooms, Broccoli, Spinach, Cheddar, Swiss, and Cream Cheese, Sour Cream, Salsa and Avocado
Supplement Ingredients: Asparagus, Wild Mixed Mushrooms, Lobster, Crab, Smoked Trout or Bluefish, Imported or Domestic Caviar, Gorgonzola, Boursin and Taleggio Cheeses

Waffle Station

Uniformed Chef makes to order Orange Vanilla Belgian Waffles
Accompaniments include Strawberries, Bananas, Mango, Blueberry Sauce, Orange Marmalade, Maple Syrup, Confectionery Sugar, Cinnamon Butter and Whipped Cream

Carving Stations

Boneless Glazed Ham with Orange Marmalade and Mustard Selection
Boneless Leg of Rosemary Lamb with Minted Demi-Glace
Prime Rib of Beef with Au Jus and Horseradish Sauce
Grilled Tenderloin of Beef with Au Jus and Mushroom Gravy
Maple Dijon Pork Loin with Mustard Selection
Herb Crusted Turkey Breast with Gravy
Carved Flank Steak with Tomato Relish
Spicy Cajun Turkey Breast with Mango Salsa
Soy and Ginger Glazed Salmon Filet with Pineapple Salsa

Brunch À la Carte

Breakfast Starters and Platters

Fresh Baked Mini Pastries (all served with Jellies, Marmalades and Whipped Butter):

Assorted Mini Croissants
Raspberry and Vanilla Mini Danish
Maple Twists and Apple Tarts
Mini Sugar Cinnamon Buns
Assorted Mini or Full Sized Muffins
Assorted Mini or Full Sized Scones
Breakfast Bread Selection

Fresh Baked Bagel Platter served with Plain and Chive Whipped Cream Cheese

Fresh Seasonal Fruit Platter or Salad with or without Fresh Berries

Tropical Fruit Salad with Pecans, Mango and Coconut

Whole Fresh Fruit Basket Apples, Oranges, Bananas etc.

Yogurt and Granola

Hot Oatmeal with Raisins

Fresh Cooked Grits, either with Maple Syrup or Cheesy Style

Selection of Cold Cereals

Smoked Salmon Platter with Egg, Capers, Cucumber, Tomato, Onion, Mini Bagels and Whipped Cream Cheese

Breakfast Entrées

Scrambled Eggs with Cheddar and Chives

Italian Eggs Benedict –Toasted Sourdough, Poached Eggs, Arugula, Tomato Hollandaise Sauce

Triple Decker Omelette Napoleon (You choose the fillings)

Classic Eggs Benedict with Hollandaise Sauce

Baked Frittata with Asparagus, Potato, Crab and Swiss

Belgian Waffle with Blueberry Sauce and Whipped Cream

Strawberry Mascarpone Stuffed French Toast with Maple Syrup

Almond Crusted French Toast with Peach Amaretto Sauce

Breakfast Sides

Seasoned Red Bliss Breakfast Potatoes

Griddle Potatoes with Onions and Peppers

Shredded Potato Hash Browns

Hickory Bacon

Thick Breakfast Sausage

House Made Turkey Sausage

Grilled Ham Steaks

Luncheon Salads

Caesar Salad with Crisp Romaine, Creamy Dressing and Herbed Croutons
Mixed Greens Salad with Tomato, Cucumber, Carrot and Balsamic Vinaigrette
Baby Lettuces with Cranberries, Gorgonzola, Sweet Pecans and Champagne Vin
Mixed Greens with Goat Cheese, Strawberry, Almond and Poppy Seed Raspberry Dressing
Caprese Salad with Tomato, Fresh Mozzarella and Basil with EVOO
Spinach Salad with Bacon, Portabellas and Honey Dijon Dressing

Luncheon Entrées

Grilled Chicken with Tropical Fruit Salsa
Butter Poached Lobster with Hollandaise
Grilled Ham Steak with Pineapple Salsa
Coq Au Vin (Chicken in Red Wine Sauce)
Pork Tenderloin with Goat Cheese Crust and Roast Pepper Sauce

Brunch Beverages

Individually Bottled Juices – Apple, Orange, Cranberry and Grapefruit
Fresh Squeezed Juices – Orange and Pink Grapefruit
Orange Juice, Cranberry Juice, Apple Juice, Pineapple Juice, Tomato Juice, Grapefruit Juice, Prune Juice
House Blend Regular and Decaf Coffee
New Harvest Roasters Local Regular, Decaf and Hazelnut Coffee
Selection of Stash Teas
Whole Milk Hot Chocolate with Whipped Cream or Marshmallows
Bottled Water
Bottled Water in Compostable Bottles
12 oz Canned Coke Products
Lemonade, Iced Tea and Fruit Punch
Hot and Cold Cider
Specialty Brand Name Beverages (by request only) Gatorade, Nantucket Nectars, etc.
Bloody Mary's, Bellinis, Screwdrivers and Mimosas

Luncheon Menus

Luncheon Platters

Sandwich Platters

Deli Luncheon Platter

Rare Roast Beef, House Roast Turkey, Country Ham, Egg Salad and Tuna Salad served with Mustard, Mayo, Cheeses, Lettuce, Tomato and Assorted Deli Breads
Also served with Pickles

Wrap Sandwich Platter

Chef's Selection of Specialty Meats, Cheeses, Vegetables and Condiments rolled into an assortment of Tortilla Wraps
Ask your catering specialist for current selection

Finger Sandwich Selection

All Deli Salads served on Mini Egg Challah Rolls
Our Own Chicken Salad with Fresh Thyme
Curry Chicken Salad with Walnuts and Cranberries
Traditional Tuna Salad with Celery
Italian Tuna Salad with Lemon, Capers and Tomato
Shrimp Salad with Dill and Lemon
Lobster Salad with Louis Dressing
Traditional Seafood Salad
Ham Salad with Pickles
Traditional Egg Salad
Sliced Turkey with Cranberry Mayo and Swiss
Sliced Roast Beef with Horseradish Mayo and Muenster

Italian Sandwich Platter

Sliced Salami, Mortadella, Prosciutto, Capicola and Sopressata with Mixed Greens, Pesto Herb Mayo, Spicy Italian Dressing Tomato, Provolone, Fresh Mozzarella, Focaccia and Crusty Rolls

Gourmet Party Sandwich Platter

Assortment of Sandwiches made on Fresh Baked Baguettes and Cut into Pick-up Pieces
Selection Includes: Turkey, Greens, Avocado, Sunflower Seeds, Muenster Cheese
Marinated Tomato, Fresh Mozzarella, Pesto, Portabellas
Roast Beef, Bacon, Onion Jam, Gorgonzola, Greens, Tomato
Ham, Salami, Provolone, Italian Dressing, Greens Tomato
Curry Chicken Salad with Walnuts and Cranberries
Italian Tuna Salad with Capers, Tomato and Lemon
Feel free to add your own sandwich combination to the mix

Ladies Tea Sandwich Selection

All Tea Sandwiches are served on Delicate Breads and Rolls

Smoked Turkey with Apricot Spread

Marinated Tomato, Pesto, Fresh Mozzarella

Poached Shrimp with Cucumber, Dill Dressing

Smoked Salmon, Boursin, Watercress (Supplement with American Caviar)

Prosciutto, Fig Spread, Taleggio,

Smoked Chicken, Orange, Tarragon Spread

Vegetable Platters

Grilled Vegetables

Summer Squash, Zucchini, Eggplant, Asparagus, Peppers, Tomato, Onion and Portabellas
all seasoned and drizzled with Extra Virgin Olive Oil

Crudité Platter

Crisp Raw and Blanched Vegetables served with Roasted Red Pepper Dip

Middle Eastern Platter

Hummus, Tabouleh, Baba Ghanoush, Feta Cheese, Olives, Stuffed Grape Leaves, and Pita Pocket Bread

Soups & Salads

Potato and Starches

Old Fashioned Picnic Potato Salad

Red Bliss Potato Salad with Fresh Thyme and Whole Grain Mustard

Roast Potato Salad with Rosemary, Capers and EVOO

Sweet Potato Salad with Scallions

Orzo Salad with Spinach, Tomato, Feta, Pine Nut and Preserved Lemon

Caesar Pasta Salad with Romaine, Tomato, Cucumber and Caesar Dressing

Antipasto Pasta Salad with Salami, Olives, Roasted Peppers, Provolone

Tortellini Pasta Salad with Sundried Tomato, Pesto, Fresh Mozzarella

Asian Noodle Salad with Peanut Dressing

Greens

Mixed Greens with Tomato, Cucumber, Balsamic Vinaigrette

Mixed Greens with Candied Pecans, Goat Cheese, Dried Cranberries

Baby Spinach with Gorgonzola, Strawberries, Walnuts, Poppy Seed Dressing

Baby Arugula, Roasted Peppers, Portabella Mushrooms, Champagne Vinaigrette

Caesar Salad with Croutons, Creamy Dressing and Parmesan

Add Grilled Chicken, Grilled Portabellas or Grilled Shrimp to any above salad

Miscellaneous

Black Bean and Grilled Corn Salad with Tomato, Lime and Cilantro
Grilled Vegetable Platter with EVOO and Balsamic Reduction
Cole Slaw with Poppyseed Dressing
Fruit Salad with Grapes and Berries
Napa Cabbage Slaw with Rice Wine Vinaigrette
Cucumber Salad with Tomato, Red Onion and Italian Dressing

Salad Platters

Grilled Marinated Flank Steak over Black Bean Grilled Corn Salad
Grilled Chicken Caesar Salad with Creamy Dressing and Parmesan
Southwest Grilled Chicken over Greens with Lime Vinaigrette
Cajun Spiced Turkey Breast sliced over Greens with Avocado and Sprouts
Soy Ginger Salmon served over Napa Cabbage Slaw with Ginger Dressing
Lemon Rosemary Grilled Chicken over Greens with Balsamic Vinaigrette
Pesto Grilled Shrimp Skewers over Orzo Salad

Soups

New England Clam Chowder	Potato Leek Soup
Manhattan Clam Chowder	Black Bean Soup
Corn Chowder	Spicy Chicken Tortilla
Smoked Turkey and Corn Chowder	Cream of Mushroom
Clear Rhode Island Quahog Chowder	Tomato Florentine
Minestrone Soup	Miso Soup with Dumplings and Shiitake Mushrooms
Italian Wedding Soup	Butternut and Roast Apple Bisque
Beef Barley Soup	Cream of Broccoli
Chicken Noodle Soup	Pasta Fagioli
Orzo and Vegetable Soup	French Onion with Gruyere Croutons

Hot Dishes

(by the pan or half-pan)

Pastas

Penne with Grilled Chicken, Broccoli, and Sundried Tomato Walnut Cream Sauce
Cheese Tortellini with Alfredo, Marinara or Pesto Cream Sauce
Grilled Vegetables, Fresh Herbs, Goat Cheese, EVOO and Penne Pasta
Penne Pasta with Spring Vegetables, White Wine Butter Garlic Sauce
Penne Marinara, Pesto Cream or Alfredo
Add Meatballs, Sausage, Grilled Chicken or Shrimp
Shrimp Scampi tosses with Gemelli Pasta

Cheese Ravioli with Alfredo, Marinara or Pesto Cream
Baked Penne with Marinara and Three Cheeses
Baked Penne with Butternut Squash, Sundried Tomato, Gorgonzola, Grilled Chicken

Chicken Dishes

Chicken Marsala with Mushroom Sauce
Chicken Saltimbocca with Prosciutto, Sage, Provolone and White Wine Sauce
Rosemary Lemon Garlic Grilled Chicken
Soy Ginger Marinated Roast Chicken Breast
Chicken Parmesan
Chicken Piccata with Capers in a Lemon White Wine Butter Sauce
Moroccan Chicken Breast with Dried Fruit and Tomato Broth
BBQ Chicken Breasts or Legs and Thighs
Sweet and Sour Chicken with Broccoli
Chicken Cordon Bleu with Ham and Swiss Cheese
Grilled Chicken with Spinach, Roast Peppers, Portabella and Gorgonzola Cheese Sauce

Seafood Dishes

Orange Tarragon Grilled Salmon Fillets
Baked Boston Scrod with Lemon Butter Bread Crumbs
Pesto Shrimp Skewers
Baked Jumbo Shrimp
Grilled BBQ Mahi Mahi with Corn Salsa
Scallop Brochettes with Pancetta and Lemon Crust

Beef Dishes

Beef Bourguignon with mushroom and vegetable gravy
Grilled Marinated Flank Steak
Home Style Meatballs in Marinara Sauce
Swedish Style Meatballs with Creamy Gravy
Grilled Herbed Beef Tenderloin

Side Dishes

Roast Red Bliss Potatoes with Rosemary and Garlic
Roasted Fingerling Potatoes
Creamy Whipped Potatoes
Goat Cheese Mashed Potatoes
Sweet Roasted Potatoes
Mashed Sweet Potatoes with Cardamom and Maple

Au Gratin Potatoes
Potatoes Anna (Sliced Thin, Stacked with Butter and Herbs and Baked til Crispy)
Jasmine Rice
Basmati Rice
Rice Pilaf
Traditional Risotto
Hot Orzo with Butter and Herbs
Green Beans with Almonds and Herbs
Baby Green Bean Salad with Roasted Peppers, Roast Garlic
Summer Vegetable Medley
Steamed Broccoli and Cauliflower
Roast Tarragon and Orange Glazed Carrots
Grilled Vegetable Assortment
Sesame Broccoli

Themed Luncheons

Afternoon Tea Service

Platters of Petite Scones with Lemon Icing
Fresh Baked Miniature Assorted Pastry, Danish and Croissants
Strawberries with Sweet Devon shire Cream
Variety of Delicate Mini Tea Sandwiches
Shrimp and Cucumber with Dill
Curry Chicken with Walnuts and Dried Cranberries
Prosciutto with Fig Spread and Taleggio
Platter of Fresh Sliced Fruits with Yogurt Dip
Platter of Petite Biscotti
Sweet Mini Pastries
Minted and Lemon Iced Teas
Selection of Hot Teas
Fresh Juices

Picnic in the Park

Cold Fried Chicken
Deli Meat Tray with Ham, Turkey, Roast Beef, Egg, Tuna and Chicken Salad,
Sliced Cheese, Tomato, Onion, Condiments, Lettuce and Rolls
Old Fashioned Potato Salad
Cole Slaw
Fruit Salad
Strawberry Shortcake with Chantilly Cream
Lemonade and Iced Tea

Chinatown Luncheon Buffet

Miso Soup with Chicken Dumplings on the Side
Vegetable Spring Rolls with Peanut Sauce
Sweet and Sour or Soy and Ginger Marinated Chicken
Noodle Salad with Lime Peanut Dressing
Snap Peas with Sesame Oil
Fortune Cookies
Ginger Ice Cream
Chocolate Dipped Pineapple with Coconut

French Mediterranean Luncheon

Onion Soup with Gruyere Crouton
Nicoise Salad Platter with Olives, Marinated Celery, Eggs, Haricot Verts
Ham, Brie, Pear and Mustard on Mini Baguettes
Coq Au Vin (Stewed Chicken in Red Wine Sauce)
Roasted Baby Potato Salad with Herb Dressing
Grilled Asparagus
Mini Pastry Selection
House Baked Cookies and Brownies

Cocktail Parties

Stationary Hors D'oeuvres

Cheeses

Basic Cheese Platter

Cubes of Cheddar, Pepperjack, Dill Havarti, Swiss and Boursin Dip garnished with Crackers, Crostini and Fruit

More Cheese Please

Chunks of Gorgonzola, Brie, Sharp Provolone, Black Wax Cheddar and Fontina served with Crackers, Crostini, Dried and Fresh Fruit, Olives and Chutney

Gourmet Cheese Platter

Cheeses accompanied by Crackers, Flatbreads, Crostini, Fresh and Dried Fruits, Olives and Chutney

Artisanal Cheese Platter

Chef's Selection of Local and Imported Cheeses with Seasonal Accompaniments

Savory Cheesecake

Creamy Savory Cheesecake Baked and Served with Crackers, Crostini and Fruit

Choose from: Roasted Red Pepper, Sundried Tomato and Gorgonzola

Lobster, Shiitake Mushroom, Leek and Mascarpone

Smoked Salmon, Preserved Lemon and Dill

Brie en Croute

Creamy Brie Cheese Wrapped in Puff Pastry and Stuffed with your Choice of Filling. Served with Crackers, Crostini and Fresh Fruit.

Choose from: Pesto, Walnut and Red Pepper

Brown Sugar and Pecan

Orange Marmalade and Almonds

Shrimp, Roasted Garlic and Preserved Lemon

Fondue Display

Traditional Fondue Cheese with assorted Dipping Condiments including, Thick Pretzels, Asparagus Spears, Cherry Tomatoes and House Potato Chips

Fruit and Vegetable Selections

Traditional Crudité

Carrots, Celery, and Red Pepper Sticks, Broccoli and Cauliflower Florets and Cherry Tomatoes with Red pepper and Sun Dried Tomato Dip

Petite Vegetable Crudité

Asparagus, Rabe, Baby Carrots, Baby Zucchini, Baby Beets and Patty Pan Squash served with Herbed Mayonnaise and Hummus Dip

Grilled Vegetables

Selection of Summer Squash, Zucchini, Eggplant, Peppers, Portabellas, Asparagus, Onions and Tomatoes with Balsamic Reduction and EVOO

Traditional Fruit Platter

Selection of Melons, Golden Pineapple, Grapes and Oranges all arranged and served with a Honey Yogurt Dip
Can also be accompanied by Seasonal Berries

Tropical Fruit Salad

Chunks of Melon, Pineapple, Mango and Grapes tossed with Raisins, Dried Apricots, Pecans and Coconut
Also Available served in a Watermelon Basket

Skewered Fruit

Seasonal Fruits and Berries on Skewers and served with Honey Yogurt Dip

Antipasto Displays

Federal Hill's Finest

Assortment of Grilled Vegetables, Fresh Mozzarella, Sharp Provolone and Crumbled Gorgonzola Cheeses, Sliced Salami, Sopressata and Prosciutto, Herbed Frittata, Pickled Celery, Tuna Salad with Capers and Lemon, Artichoke Hearts, Roasted Peppers and Portabellas, Sun Dried Tomato Pesto, Olives, Baby Green Bean Salad, White Bean Puree, Breadsticks, Crostini and EVOO

From Boston's North End

Penne and Vegetable Pasta Salad, Sliced Salami, Rosemary Ham and Provolone
Hot Meatballs and Sausage in Marinara with Crusty Bread and Grilled Flatbreads
White Bean and Rabe Salad, Herbed Frittata, Eggplant Caponata Agrodolce and Panzanella Bread Salad

Hot Antipasto

Meatballs and Sausage Marinara, Mussels in White Wine Broth, Tomato and Fresh Mozzarella Fondue, Assorted Grilled Flatbreads, Mushroom Arancini with Pesto Sauce, and Crusty Breads and Focaccia with Spicy Oil and EVOO

Middle Eastern Mezze Display

Hummus, Tabouleh and Baba Ghanoush served with Assorted Pita Breads, Marinated Olives, Cous Cous and Grilled Vegetable Salad, Feta Cheese, and Orzo Salad. Served with Grilled Flatbreads

Seafood Displays

Chilled Seafood Display

Littleneck Clams and Oysters on the Halfshell and Jumbo Shrimp Cocktail served on ice with Cocktail Sauce, Lemon Wedges, Tabasco, Mignonette and Drunken Tomato Salsa.
Lobster Tail, Crab Claws and Scungilli Salad also available

Smoked Seafood Display

Smoked Salmon served with traditional accompaniments of Lemon, Cucumber and Hard Boiled Egg are served along Smoked Trout, Smoked Scallops and Smoked Bluefish Pate with Crostini, Jicama Slaw, Herbed Dressing

Sushi Display

Contact us to discuss creating a customized sushi station. We can provide beautifully presented sushi platters with traditional accompaniments or have a sushi chef prepare specific rolls just for you and your guests during your event.

Passed Hors D'oeuvres

Chicken

Sugarcane Glazed Chicken Skewer Mango Chutney
Curry Chicken Salad on English Cucumber with Walnuts and Dried Cranberries
Beer Battered Chicken Stick with Whole Grain Mustard Dipping Sauce
Greek Chicken Salad on Kalamata Crostini
Open Faced Jerk Chicken Quesadilla with Roasted Pepper and Jack Cheese
Ginger Chicken Pot Sticker with Sesame Scallion Dip
Vietnamese Chicken and Vegetable Crispy Spring Roll with Soy Scallion Dip
Tandoori chicken Skewer with Cucumber Yogurt Sauce
Chicken Saltimbocca Skewer with Prosciutto, Sage and a Cheesy Dip
Chicken Liver Mousse on Rye Crostini Fresh Thyme

Beef

Grilled Beef Tenderloin on Potato Pancake with Horseradish Cream and Onion Jam
Malaysian Beef Satay with Peanut Dipping Sauce
Seared Beef Tenderloin on Crostini with Goat's Cheese Mashed Potatoes and Shiitake Salad
Asian Meatballs on a Skewer with Sweet Thai Chili Sauce
Mini Beef Wellington with Mushroom and Horseradish Dip Sauce
Tandoori Beef Skewer with Yogurt Cucumber Spicy Sauce
Mini Reuben Sandwich on a Stick

Pork

Baby Portabellas stuffed with Italian Sausage, Rabe and Parmesan
Open Faced Chorizo and Manchego Quesadilla with Smoked Paprika Sour Cream
Jerked Pork Tenderloin on Crispy Plantain with Mango Salsa
Balsamic Glazed Pork and Fig Skewers
Mini Savory Cheesecake with Smoked Bacon and Caramelized Onion
Asparagus wrapped with Prosciutto and Boursin Cheese
Twice Baked Fingerling Potato with Goats Cheese and Crispy Prosciutto

Duck

5 Spice Duck Breast on Sweet Potato Coconut Cake with Pineapple Salsa
Seared Foie Gras on Brioche Toast Points with Pear Relish and Smoked Sea Salt
Seared Foie Gras on Caraway Crostini with Apple Jelly
Duck Liver Mousse on Crostini with Pickled Grapes
Skewered Duck Breast with Plum Sauce
Peking Duck Spring Roll with Plum Sauce
Duck Pastrami on Rye Crostini with Melted Swiss and Cole Slaw

Vegetarian

Mushroom and Goat Cheese Tapenade on Toast Points with Sun Dried Tomato Relish
Mini Crispy Vegetable Spring Rolls with Sweet and Sour Dipping Sauce
Black Bean and Cheddar Empanada with Spicy Sauce
Crispy Eggplant with oven dried Tomato, Fresh Mozzarella, Basil and Tapenade
Portabella Caesar Salad Cups with Parmesan
Medjool Date Stuffed with Goat Cheese, Carrot and Rosemary
Chilled Baby Potato with Gorgonzola and Arugula Salad (also served warm)
Endive Leaves with Walnut, Fig and Goat Cheese
Vidalia Onion Tartlets
Portabellas stuffed with Creamed Parmesan Spinach
Spanakopita topped with Kalamata Olive Tapenade
Brie Almond and Pear Filo Flower

Seafood

Grilled BBQ Shrimp with Spicy Chipotle Aioli
Coconut Crusted Shrimp with Orange Horseradish Marmalade
Scallops wrapped with Applewood Bacon and topped with Fennel Salad
Smoked Salmon Napoleon with Crab Salad, Cucumber and Avocado Mousse
Sesame Crusted Sea Scallop on Crispy Won Ton with Wakame and Soy Reduction
Lump Crab Cake with Remoulade Sauce
Lump Crab Salad with Confetti Vegetables and Lemon on Endive Leaf

Smoked Trout Gorgonzola Mousse in Pastry Cup with Chives and Lemon Zest
Southwest Spiced Scallops with Corn Salad, Whipped Avocado in a Pastry Cup
Zucchini Mint Pancake with Smoked Salmon and Avocado
Shrimp Tempura with Sweet and Sour Dipping Sauce
Seared Sesame Tuna with Wakame and Pickled Ginger
BBQ Mahi Mahi on Corn Cake with Salsa
Sea Scallop on Potato Cake with Pea Puree and Mint
Citrus Baby Shrimp Salad on Artichoke Leaves
Skewered Swordfish Teriyaki with Scallion and Sesame Seeds

Mini Grilled Pizza

Three Mushroom, Asparagus and Goat Cheese
Fresh Tomato, Basil, Mozzarella and Roasted Garlic
Italian Sausage, Spinach, Tomato Sauce and Parmesan
Pesto, Shrimp and Goat Cheese

Soup Shots

Fresh Summer Gazpacho with Vodka and Crème Fraiche
Lobster Bisque with Marsala Syrup
Butternut Squash with Pear Relish

Mini Quiche Selection

Asparagus Quiche with Goat Cheese
Quiche Lorraine (Bacon and Onion) with Cheddar
Tomato Quiche with Fresh Mozzarella
Spinach and Feta Cheese

Buffet Stations

Carving Stations

Prime Rib Carving Table

Rosemary and Garlic Crusted and cooked medium rare
Served with Roasted Garlic Mashed Potatoes, Roasted Root Vegetables and Mushroom Au Jus

Pork Loin Carving Table

Slathered with Dijon and Maple and served with Cardamom Sweet Potatoes and
Garlicky Swiss Chard or with Collard Greens

Boneless Turkey Carving Table

Thanksgiving Style served with Mashed Potatoes, Green Beans, Cranberry Sauce and Gravy
or
Served with Roast Gorgonzola Sweet Potato Fries, Roast Asparagus and Natural Herb Jus

Grilled Beef Tenderloin Carving Table

Herb Grilled Beef Tenderloin cooked medium rare and served with Roasted Fingerling Potatoes, Sautéed Spinach, Roast Tomatoes and Demi Glace

Roast Leg of Lamb

Boneless Garlic Studded Leg of Lam roasted to medium rare and served with Goat Cheese Mashed Potatoes, Grilled Asparagus and Demi Glace

Roasted Ham Carving Table

Roasted and Glazed Ham served with Cheddar Cheese Biscuits, Roast Asparagus and Mustard Selection

Pasta Stations

"Choose Your Own Pasta" Pasta Station

Let you guest make their own pasta dish from the following ingredients:

Penne and Cheese Tortellini Pasta, Marinara and Pesto Sauce, Heavy Cream, Olive Oil, Chopped Garlic, Diced Tomato, Roasted Peppers, Portabella Mushrooms, Kalamata Olives, Spinach, Broccoli Florets, Grilled Chicken, Sweet Italian Sausage, Asparagus, Caramelized Onions, Parmesan Cheese, Gorgonzola Cheese, Sun Dried Tomatoes and Artichoke Hearts

Three Pastas for Your Guests

A uniformed chef cooks to order three predetermined pastas and your guests can serve themselves from chafing dishes.

Pasta Suggestions:

Cheese Ravioli, Chicken Sausage, Roast Fennel, Spinach, Baby Tomato, Saffron Sauce
Rigatoni Bolognese- Pork, Veal and Beef in a Light Tomato Sauce
Wild Mushroom Risotto with Peas, Asparagus, Thyme, Parmesan and Truffle Oil
Penne with Smoked Chicken, Broccoli, Sun Dried Tomato, Walnuts and Cream
Gemelli Pasta with Grilled Vegetables, Herbs, Goat's Cheese and EVOO
Butternut Squash Risotto with Grilled Chicken, Gorgonzola, Thyme and Sundried Tomato

Pad Thai Station

Pad Thai Noodles, Vegetable and Sauce prepared to order
Peanuts, Bean Sprouts, Lime Wedges, Scallions, Cilantro to Garnish
Pork and Chicken Satay Skewers on the side to accompany

Soup Stations

Gazpacho Station

Chilled Tomato and Vegetable Soup with Diced Tomato, Peppers and Cucumber, Tabasco, Cilantro, EVOO, Fresh Cracked Black Pepper, Lime Wedges, Sour Cream, Grilled Corn, Goat cheese Croutons and Bloody Mary Tomato Salsa

Clam Chowder Station

Creamy New England Style Chowder with Clam Fritters, Lobster Oil, Grilled Corn, Fennel Seed Biscuits, Dill Flatbread, Baby Shrimp Scampi and Crispy Pancetta

Cookouts, Picnics & BBQs

Back Yard Cookout

8 oz All Beef Hamburgers and All Beef Hot Dogs with Buns
Relish, Ketchup, Mustard, Mayonnaise
Lettuce, Tomato, Onion and Cheese Platter
Poppy Seed Cold Slaw
Old Fashioned Potato Salad
Watermelon Slices
House Baked Cookies

Fire Works 4th of July All American Cookout

8 oz All Beef Hamburgers and All Beef Hot Dogs with Buns
Relish, Ketchup, Mustard, Mayonnaise
Lettuce, Tomato, Onion and Cheese Platter
Grilled BBQ Chicken Breast with Sam Adams Dark Beer BBQ Sauce
Poppy Seed Cole Slaw
Red Bliss Potato Salad with Whole Grain Mustard and Fresh Thyme
Corn on the Cob
Grilled Vegetable Platter
Watermelon Slices
House Baked Cookies
Strawberry Shortcake

Italian Backyard Cookout

Grilled Bone-In Pork Loin with Vinegar Peppers
Grilled Shrimp Pesto Skewers
Garlic, Lemon, Rosemary Grilled Chicken Breast
Farfalle Pasta with Italian Sausage, Littleneck Clams in a Spicy Tomato Broth
Roast Potato Salad with Capers, Olives and EVOO
Grilled Vegetable Platter with Balsamic Reduction
Sautéed Broccoli Rabe
Tiramisu Parfaits
Biscotti
Berries with Zabaglione

Lone Star Texas BBQ

Dry Rubbed and Sauce Slathered Beef BBQ Ribs
Grilled Chicken Breasts topped with Pico de Gallo
Roast Sweet Potato Salad with Scallion
Baked Beans and Bacon with Molasses
Grilled Corn on the Cob
Fresh Sliced Watermelon
Fruit Crisp or Cobbler

Southern BBQ

Sweet and Tangy Baby Back Pork Ribs
Ranch Style Fried Chicken
Louisiana BBQ Shrimp with Cheesy Grits
Skillet Cornbread
Corn on the Cob
Mixed Greens Salad with Pickled Vegetables and Dijon Honey Dressing
Peach Shortcake with Bourbon Whipped Cream
Mint Iced Tea

Napa Valley Cookout

Grass Fed 8 oz All Beef Burgers with Brioche Rolls
Mixed Greens, Onion Jam, Avocado Tomato Salad, Truffle Aioli, Organic Tomatoes
Grilled Salmon Fillets with Soy Ginger Glaze
Mixed Organic Greens with Cucumbers, Walnuts, Red Onion Goat Cheese Croutons and Zinfandel Vinaigrette
Napa Cabbage Slaw
Fingerling Potato Salad with Roasted Peppers and Goat Cheese
Grilled Herbed Polenta with Tomato Olive Ragout
Sliced Watermelon with Goat Cheese and Black Pepper
Fresh Fruit Tart with Vanilla Ice Cream

New England Style Cookout

8 oz All Beef Hamburgers and All Beef Hot Dogs with Buns
Relish, Ketchup, Mustard, Mayonnaise
Lettuce, Tomato, Onion and Cheese Platter
Grilled Chorizo Sausage with Lemon Salad
New England Clam Chowder
Old Fashioned Potato Salad
Grilled Corn on the Cob
Sliced Watermelon
Blueberry Cobbler

Clambakes

Point Judith Clambake

1# Boiled Lobster and Littlenecks with Drawn Butter
Grilled Stuffed Calamari with Chorizo Stuffing
Clear Quahog Chowder
Corn on the Cob
Cherry Tomato and Cucumber Salad
Red Bliss Potato Salad
Sliced Watermelon

French Riviera Lobster Bake

Grilled Lobster Thermidor
Steamed Mussels with White Wine Tomato Broth
Scallop Skewers with Mustard Dressing
Summer Vegetable Tart with Onion Jam
Mixed Greens with a Delicate Vinaigrette
Warm Potato and Shallot Salad
Apple Tart with Vanilla Ice Cream

New York Surf and Turf Clambake

1# Boiled Lobster with Drawn Butter
Petite New York Strip Steak with Herb Butter
Green Lip Mussels Rockefeller
Manhattan Clam Chowder
Red Bliss Potato Salad
Delmonico Potatoes
Corn on the Cob
The Big Apple Pie with Vanilla Ice Cream

Southern Clam Bake

Grilled Lobster Tail with
Grilled Bourbon Shrimp Skewers with Creamy Grits
Conch and Corn Chowder
Black Pepper Corn Bread
Southern Buttermilk Biscuits
Corn on the Cob with Blackening Seasoning
Braised Collard Greens
Peach Shortcake
Bourbon Chocolate Bread Pudding

Dinners

Budget Dinner Buffets

Choose one of the Following Entrees:

Baked Lemon Garlic and Rosemary Chicken
Chicken Parmesan with Marinara, Provolone and Parmesan
Roast Chicken Marsala with Mushroom Wine Sauce
Chicken Carbonara with Prosciutto, Peas and a Cream Sauce
Chicken Piccata with Caper Lemon White Wine Sauce
Baked Boston Scrod with Lemon Herb Bread Crumbs
Spinach and Seafood Stuffed Sole with Creamy Lemon Sauce
Grilled Pork Loin with Apple, Raisin and Walnut Compote
Grilled Seasoned Turkey Breast with Tomato Avocado Relish
Braised Beef Stroganoff with Creamy Mushroom Gravy

Choose One of the Following Pastas:

Baked Ziti with Marinara and Three Cheeses
Penne Marinara, Alfredo or Creamy Pesto
Penne Primavera with Summer Vegetables and Wine Butter Sauce
Gemelli with Broccoli, Sundried Tomato, Walnut and Light Cream Sauce
Farfalle with Peas, Mushroom, Spinach and Tomato with Light Herb Sauce

Choose two of the Following Sides:

Baked Potato
Roast Red Bliss Potatoes
Mashed Potatoes
Jasmine Rice with Lemon and Herbs
Broccoli Au Gratin
Summer Mixed Vegetables
Glazed Carrots

All Budget Buffets are served with Mixed Greens Salad with Balsamic Vinaigrette,
Crispy Dinner Rolls with Butter and House Baked Cookies and Brownies

À la Carte Dinners
Buffet Style or Served Plated
Everybody's Favorites

Chicken

Chicken Stuffed with Leeks, Shiitakes and Lobster with Sherry Cream Sauce
Chicken Stuffed with Figs, Prosciutto and Gorgonzola with Cream Sauce
Chicken Stuffed with Spinach, Roasted Peppers and Fontina with Sauce Supreme
Lemon, Rosemary, Garlic Grilled Chicken Breast with Tomato Caper Relish
Roasted Herb Statler Breast with Natural Au Jus and Pineapple Salsa
Apple, Fennel and Cranberry Stuffed Cornish Game Hen

Seafood

Baked Stuffed Shrimp with Seafood Stuffing, Lemon and Drawn Butter
Grilled Swordfish with Tropical Fruit Salsa
Baked or Boiled Lobster with Lemon and Drawn Butter
Grilled Salmon with Citrus Beurre Blanc and Preserved Lemon Salad
Pesto Skewered Shrimp with Sundried Tomato Butter Sauce
Scallop Brochette with Pancetta Gremolata

Beef and Veal

Beef Wellington with Mushroom wrapped in Pastry and served with Demi Glace
Prime Rib Au Jus with Horseradish Cream
Grilled Sirloin with Herb Butter
Grilled Beef Tenderloin with Mushroom Demi Glace
Veal Parmesan with Marinara and Provolone
Grilled Veal Chop with Red Wine Demi Glace

Sides

Mashed Roast Garlic Potatoes
Roasted Red Bliss Potatoes with Rosemary and Garlic
Twice Baked Potatoes
Wild Rice with Dried Fruit and Pecans
Herbed Jasmine Rice
Glazed Carrots
Green Beans with Roasted Peppers and Roast Garlic
Baby Vegetable Medley
Grilled Asparagus
Broccoli Au Gratin or Lemon Butter
Summer Vegetable Medley
Sesame Snow Peas

A Little Bit Fancier

Birds of a Feather

Truffled Statler Breast of Chicken, Mushroom Risotto, Grilled Asparagus, Truffle Jus
Coq Au Vin with Fingerling Potatoes, Aromatic Vegetables and Red Wine Sauce
Maple Roasted Duck Breast with Cardamom Sweet Potatoes and Roasted Beets
Cinnamon Spiced Quail, Wild Rice, Sweet Potato Cake, Sauteed Spinach, Apricot Demi Glace

From the Oceans and Rivers

Sesame Tuna with Wasabi Mashed Potatoes, Braised Bok Choy, Soy Ginger Reduction
Cornmeal Crusted Trout, Slab Bacon and Shrimp Grits, Grilled Zucchini, Brown Butter Pecan
Grilled Swordfish Piccata, Sauteed Swiss Chard, Roasted Fingerling Potatoes
Fennel Crusted Sea Scallops, Butternut Squash, Sauteed Spinach, Hazelnut Butter Sauce
Herbed Chilean Sea Bass, Red Pepper Risotto Cake, Wilted Arugula, Tomato Broth

From the Pastures

Grilled Sirloin Steak, Pancetta Potato Cake, Grilled Asparagus, Yellow Ketchup, Steak Sauce
Bacon Wrapped Beef Tenderloin, Seared Scallop, Lobster Mashed Potatoes and Asparagus
Goat Cheese Crusted Rack of Lamb, White Bean Stew, Swiss Chard, Rosemary Demi
5 Spice Pork Tenderloin, Sweet Potato Hash, Napa Cabbage, Pear Relish
Veal Ossobuco, Saffron Risotto, Aromatic Vegetables, Reduction Sauce

Putting it all Together – Themed Dinners

Casablanca Dinner- A Night in North Africa

Medjool Date stuffed with Goat Cheese, Rosemary and Carrot
Zucchini Mint Pancake with Smoked Salmon and Avocado
Cinnamon Scented Lamb on Chickpea Cake with Tomato Mint Salad
Spicy Harissa Chicken Skewer with Cool Cucumber Yogurt Dip
Spanakopita with Olive Tapenade

Middle Eastern Mezze Display with Hummus, Tabouleh and Baba Ghanoush
Marinated Olives, Cous Cous and Grilled Vegetable Salad, Feta Cheese, Grilled
Minted Eggplant, Orzo Salad and served with Grilled Flat Breads

First Course of Kataifi Wrapped Shrimp, White Bean Puree, Tomato and Olive Salad

Za'tar Crusted Rack of Lamb, Cous Cous with Dried Fruit and Pignoli, Cardamom Scented Baby Carrots

Baklava with Rose Water Sorbet

Celebration of The West Coast

Roasted Beet and Shallot, Walnut and Goat Cheese on Crispy Beet Chip
Mini Grilled Pizza with Butternut Squash, Gorgonzola, Onion Jam and Truffle Oil
Tomato Bisque Shooter with Arugula Pesto

Creamed Corn and Fresh Thyme Empanada with Sundried Tomato Aioli
Sesame Crusted Tuna, Wakame, Crispy Jasmine Rice Cake, Honey Soy Reduction

Stationary Seafood Display

Kumamoto and Malpeque Oysters on the Half Shell with Cocktail Sauce, Lemon,
California Almond Romesco and Chardonnay Mignonette
Pacific Salmon Cake- Cooked to Order with Caper Aioli and Tomato Salad

Amuse of Taleggio and Onion Tart with Chardonnay Black Pepper Syrup

First Course of Braised Short Rib Ravioli, Fried Artichoke Heart, Lentil Salad, Natural Reduction Sauce
Soy Seared Alaskan Halibut, Scallion and Shiitake Risotto Cake, Braised Bok Choy, Tomato Ginger Broth
Orange Blossom and Honey Crème Brûlée with Almond Lace Cookie

Providence Hotel Opening Reception

Open Faced Jerked Chicken Quesadilla with Green Chiles and Jack Cheese
Beef Tenderloin Crostini, Goat Cheese Mashed Potatoes, Shiitake Salad
5 Spice Duck Breast, Sweet Potato Macaroon, Pineapple Salsa

Smoked Trout Mousse on Marble Toasts

Spicy Pork Tenderloin, Crispy Plantain, Mango Chutney

Mushroom Pate on Garlic Crostini, Sundried Tomato Relish

Curry Chicken Salad on Cucumber with Cranberry and Walnuts

Zucchini Mint Pancakes with Smoked Salmon and Avocado Mousse

Grilled Vegetable Antipasto Station with Grilled Vegetables, Italian Tuna Salad, Caponata Agrodolce, Sliced
Italian Meats, Panzanella Salad, Marinated Artichoke Hearts, Roasted Peppers, Herbed Frittata, Grilled
Portabellas, Olives, Italian Cheeses, White Bean Puree, Crostini and Breadsticks

Pasta Station with Three Selections cooked to order by chef attendant

Three Cheese Ravioli, Fennel, Chicken Sausage, Spinach, Baby Tomatoes, Saffron Sauce

Rigatoni Bolognese with Pork, Beef and Veal in a Light Tomato Sauce

Risotto with Peas, Asparagus, Mushrooms, Parmesan Cheese, Truffle Oil

Carving Station with Two Selections sliced by chef attendant

Dry Rubbed and Smoked Pork Loin with Veggie Slaw and Potato Salad

Fennel Seed, Coriander and Black Pepper Crusted Turkey Breast with Mango Mustard

Dessert Station

House Baked Cookie Selection

Assorted Brownies and Bars

Mini Cupcakes

Assorted Mini Pastry Selection

Dessert Menus

Dessert Platters

House Baked Cookies (Chocolate Chip, Oatmeal and Sugar)

Small or Medium or Jumbo

Assorted Brownie Platter

Mini Eclairs, Napoleons, Apple Tortes, Mousse Cups, and Blueberry Cakes

Mini Cheesecakes, Cupcakes, Chocolate Pastries, Cream Puffs and Assorted Tarts

Mini Macaroons

Mini Chocolate Souffle Cakes with Strawberry Sauce and Whipped Cream

Mini Biscotti

Chocolate Dipped Strawberries

Assorted Chocolate Dipped Fruit

Fruit Skewers with Yogurt Dip

Individual Plated Desserts

Fresh Berry Cobbler with Whipped Cream and Vanilla Ice Cream

Strawberry Shortcake with Shortbread Biscuits, Whipped Cream

Bread Pudding with Bourbon Sauce

Ginger Crème Brulée

Traditional Cheesecake with Strawberry Sauce

Peach Shortcake with Bourbon Whipped Cream

Fresh Fruit Tart with Vanilla Ice Cream

Apple Tart with Vanilla Ice Cream

Tiramisu Parfaits

Berries with Zabaglione

Baklava with Rose Water Sorbet

Dessert Stations

Sundae Bar

Choose your Ice Cream:

Chocolate, Vanilla, Strawberry, Cookies and Cream and Coffee

Number of Flavors determined by number of guests

Hot Fudge Sauce, Caramel Sauce, Strawberry Sauce, Whipped Cream, Walnuts, Maraschino Cherries,

Assorted Candies, Oreo Cookie Crumbs, Chocolate Chips and Jimmies

Strawberry Shortcake

Fresh Baked Shortbread Biscuits, Cut Strawberries, Strawberry Sauce and Vanilla Whipped Cream

Chocolate Fondue Station

Melted Chocolate served with Strawberries, Bananas, Pineapple, Pretzels, Marshmallows,

Sugar Cookies, and Biscotti

Bar Packages

Fire Works Catering holds a Class P Caterers Liquor License that allows us to sell and serve alcoholic beverages in any off premise location. We can provide full bar service, beer and wine service or provide just a bartender for your occasion. All of our bartenders are TIPS or Serv Safe certified, which means they have taken and passed certain alcohol awareness training classes and tests.

Per Consumption Options

This option is usually the most economical. With this option you purchase only what is ordered by your guests. You agree to purchase any open case of beer and any bottle of wine that is open at the end of the event. (This alcohol by law needs to be retained by Fire Works Catering and can be arranged to be picked up by you at our commissary or delivered to you at a later date). Choosing this option means we will tally up what your guests drink through the evening and total it at the end.

Beer Selections

House- Budweiser, Bud Lite, Coors, Coors Lite, Miller, Heineken, Rolling Rock, Amstel
\$4.00 each

Silver - Sam Adams (Seasonal or Boston Lager), Sam Light, Corona, Bass, Stella Artois, Red Stripe
\$5.00 each

Premium- Guinness, Bass, Harpoon, Sierra Nevada, Magic Hat
\$6.00 each

You can choose from all levels to mix/match your selection.

Malt Beverage Selections

Mike's Hard Lemonade, Twisted Tea, Smirnoff, Bacardi
\$5.00 each

Wine Selections

House Selections – Turning Leaf, Yellow Tail or like Brand
\$18.00 bottle

Silver Selections - Rutherford Hill, Penfolds or like Brands
\$36.00 bottle

Premium Selections – Cakebread Cellars or like Brands
\$54.00 bottle

Wine Choices include: Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Cabernet Sauvignon, Merlot, Zinfandel, Malbec, Chianti and Pinot Noir

Liquor Selections

Silver - Absolut Vodka, Bacardi and Captain Morgan Rums, Dewar's Scotch, Tanqueray Gin, Southern Comfort, Vermouth, Jim Beam Bourbon, Jack Daniels Whiskey, Seagram's 7, Kahlua, Amaretto Di Saronno and Jose Cuervo Tequila
\$7.50 each

Premium – Grey Goose Vodka, Sapphire Gin, Johnny Walker Black Scotch, Crown Royal
\$9.00 each

Non-Alcoholic Selections

Canned Coke Products, Poland Spring Bottled Water
\$1.50 each

Bottled Very Fine Juices
\$2.00 each

Cash Bar Options

Beer Selections

- House- Budweiser, Bud Lite, Coors, Coors Lite, Miller, Heineken, Rolling Rock, Amstel
\$4.00 each
- Silver - Sam Adams (Seasonal or Boston Lager), Sam Light, Corona, Bass, Stella Artois, Red Stripe
\$5.00 each
- Premium- Guinness, Bass, Harpoon, Sierra Nevada, Magic Hat
\$6.00 each

You can choose from all levels to mix/match your selection.

Malt Beverage Selections

- Mike's Hard Lemonade, Twisted Tea, Smirnoff, Bacardi
\$5.00 each

Wine Selections

- House Selections – Turning Leaf, Yellow Tail or like Brand
\$5.00 glass
- Silver Selections - Rutherford Hill, Penfolds or like Brands
\$6.00 glass

Wine Choices include: Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Cabernet Sauvignon, Merlot, Zinfandel, Malbec, Chianti and Pinot Noir

Liquor Selections

- Silver - Absolut Vodka, Bacardi and Captain Morgan Rums, Dewar's Scotch, Tanqueray Gin, Southern Comfort, Vermouth, Jim Beam Bourbon, Jack Daniels Whiskey, Seagram's 7, Kahlua, Amaretto Di Saronno and Jose Cuervo Tequila
\$7.50 each
- Premium – Grey Goose Vodka, Sapphire Gin, Johnny Walker Black Scotch, Crown Royal
\$9.00 each

Non-Alcoholic Selections

- Canned Coke Products, Poland Spring Bottled Water
\$1.50 each
- Bottled Very Fine Juices
\$2.00 each

Open Bar Options

This option allows you to pay one price per person for the whole event. This option allows you to know exactly how much your bar bill will be before the event takes place.

Beer and Wine Open Bar Selection

- House Beer and Wine Selections, Sodas and Bottled Water
\$10.00 per person/1 hour event
\$17.00 per person /4 hour event
- Silver Beer and Wine Selections, Sodas and Bottled Water
\$13.00 per person/1 hour event
\$21.00 per person/4 hour event

Full Open Bar Selection

House Beer and Wine Selection, Silver Brand Liquor, Sodas and Bottled Water

\$13.00 per person/1 hour event

\$21.00 per person/4 hour event

Silver Beer, Wine and Liquor Selections, Sodas and Bottled Water

\$15.00 per person/1 hour event

\$24.00 per person/4 hour event

Provide Your Own Alcohol

This option allows you to purchase and provide your own alcohol for the event. When purchasing this option you must purchase liquor liability insurance for \$150. At the conclusion of this event by law Fire Works Catering must retain all alcohol. This will be brought to our commissary and we can schedule a time for you to pick it up or we can deliver it to you for a fee.

Bar Set-up Fees

Applies to all bar options.

\$2.00 per person includes garnishes, ice, bar equipment, fruit and cocktail napkins.

\$1.50 per person for beer/wine bars only

Additional Beverage Services

Champagne Toasts

\$3.00 per person

Bartender Labor Charge

\$26.00/hour

Glassware Rental

can be arranged for a rental fee per piece and style.

Important Notes

- All of our bartenders are TIPS or SERV SAFE certified
- Our bartenders reserve the right to stop serving any guest for any reason (even if you are providing your own alcohol)
- All bars must shut down 30 minutes prior to the end of the event.
- We DO NOT serve minors and we will card guests.
- We DO NOT serve "shots" or more than "2 liquor" mixed drinks
- All alcohol must be retained by Fire Works Catering by Rhode Island Law at the conclusion of all events. This law applies even if you are providing your own alcohol. We can make arrangement to have you pick up your alcohol from our commissary or to have it delivered to you.