



CRYSTAL PACKAGE

Pre-Reception

*Display of Assorted Domestic Cheeses
Artistically Presented with Seasonal Fresh Fruit, Assorted Crackers and French Baguettes*

Passed Hors d'oeuvres

Selection of Four Hors d'oeuvres from Category A

Champagne Toast

Plated Dinner Presentation

Salad

(Choice of One)

Mixed Field Green Salad

Toasted Almonds, Cranberries, Goat Cheese and Balsamic Vinaigrette

~

Traditional Caesar Salad

Grated Parmesan Cheese, Garlic Croutons and Classic Caesar Dressing

Entree

(Choice of Two)

Grilled Statler Breast of Chicken

Lemon Basil Butter Sauce

~

Roasted Statler Breast of Chicken

Wild Mushroom Red Wine Reduction

~

Herb Crusted Fillet of New England Cod

Citrus Buerre Blanc

~

Fillet Of Sole

Herb Crumb Topping with Lemon Basil Beurre Blanc

~

Flame-Roasted Marinated Sliced Steak

with Wild Mushroom Bordelaise

*All Entrees Served with Chef's Selection
Of Seasonal Vegetables, Starch and Warm Breads*

**Vegetarian Meals Available Upon Request*

Dessert

*Client Provided Wedding Cake, Sliced and Artistically Presented
Coffee, Tea, and Decaf Service*



SILVER PACKAGE

Pre-Reception

*Display of Assorted Domestic Cheeses
Artistically Presented with Seasonal Fresh Fruit, Assorted Crackers and French Baguettes*

Passed Hors d'oeuvres

Selection of Four Hors d'oeuvres from Category A or B

Champagne Toast

Plated Dinner Presentation

Salad

(Choice of One)

Mixed Field Green Salad

Toasted Almonds, Cranberries, Goat Cheese and Balsamic Vinaigrette

~

Traditional Caesar Salad

Grated Parmesan Cheese, Garlic Croutons and Classic Caesar Dressing

Entree

(Choice of Two)

Spinach and Smoked Mozzarella Stuffed Chicken Breast

Roasted Garlic and Fresh Thyme Sauce

~

Herb Ricotta w/ Fresh Figs and Lemon Stuffed Breast of Chicken

Lemon Scented Natural Brown Jus

~

Sun dried Tomatoes, Artichokes, Basil and Parmesan Cheese Stuffed Chicken Breast

Balsamic Reduction

~

Herb Crumbed Fillet of Sole

Lemon Basil Buerre Blanc

~

Fillet of North Atlantic Salmon

Fresh Dill and Cucumber Sauce

~

Slow Roasted Sliced N.Y. Sirloin

Red Wine Demi-Glace Reduction

All Entrees Served with Chef's Selection Of Seasonal Vegetables, Starch and Warm Breads

**Vegetarian Meals Available Upon Request*

Dessert

Client Provided Wedding Cake

Artistically Presented with, Whipped Cream and Mint

Coffee, Tea, and Decaf Service



GOLD PACKAGE

Pre-Reception

*Display of Assorted Imported and Domestic Cheeses
Artistically Presented with Seasonal Fresh Fruit, Assorted Crackers and French Baguettes*

Passed Hors d'oeuvres

Selection of Four Hors d'oeuvres from Category A, B or C

Champagne Toast

Plated Dinner Presentation

Salad

(Choice of One)

Mixed Field Green Salad

Toasted Almonds, Cranberries, Goat Cheese and Balsamic Vinaigrette

~

Traditional Caesar Salad

Grated Parmesan Cheese, Garlic Croutons and Classic Caesar Dressing

~

Fresh Mozzarella and Vine Ripened Tomato Salad

Fresh Field Greens, Aged Balsamic Reduction, Basil Oil

Entree

(Choice of Two)

Basil Crusted Fillet of Chilean Sea Bass

Lemon Butter Sauce Reduction

~

Seared Tuna Medallions with Thyme Scented White Bean Salad

Glazed with a Merlot Reduction

~

Poached Salmon on a Bed of Spinach, Fennel and Orange

With a Light Citrus Vinaigrette

~

Sun-Dried Tomatoes, Artichokes & Basil Stuffed Breast of Chicken

*With Roasted Garlic Shrimp
and Balsamic Reduction*

~

Grilled Sliced Tenderloin of Beef

Madeira Wine Reduction & Béarnaise Sauce

~

Garlic and Peppercorn Crusted Prime Rib of Beef

Natural Pan Jus and Horseradish Cream

All Entrees Served with Chef's Selection Of Seasonal Vegetables, Starch and Warm Breads

Dessert

Garnished Client Provided Wedding Cake

*Artistically Presented with Raspberry Coulis, Crème Anglaise,
Seasonal Fresh Berries, Whipped Cream and Mint*

Coffee, Tea, and Decaf Service



PLATINUM PACKAGE

Pre-Reception

*Display of Assorted Imported and Domestic Cheeses
Artistically Presented with Seasonal Fresh Fruit, Assorted Crackers and French Baguettes*

Passed Hors d'oeuvres

Selection of Four Hors d'oeuvres from Category A, B, C or D

Champagne Toast

Plated Dinner Presentation

Salad

(Choice of One)

Mixed Field Green Salad

Toasted Almonds, Cranberries, Goat Cheese and Balsamic Vinaigrette

~

Traditional Caesar Salad

Grated Parmesan Cheese, Garlic Croutons and Classic Caesar Dressing

~

Fresh Mozzarella and Vine Ripened Tomato Salad

Fresh Field Greens, Aged Balsamic Reduction, Basil Oil

~

Baby Spinach Salad

Crisp Pancetta and Gorgonzola Vinaigrette

Entree

(Choice of Two)

*Basil Crusted Chilean Sea Bass and Half Native Lobster
Sherry Infused Lobster Cream Sauce*

~

Grilled Filet Mignon and Garlic Roasted Jumbo Shrimp

~

Grilled Filet Mignon and Fillet of Salmon

Red Wine and Fresh Thyme Sauce

~

Grilled Filet Mignon and Butter Roasted Native Lobster Tail

~

Bake Stuffed Lobster with a Lemon Tarragon Herb Butter

~

Veal Rib Chop stuffed w/ Native Lobster Meat w/Creamy Lemon Buerre Blanc

All Entrees Served with Chef's Selection Of Seasonal Vegetables, Starch and Warm Breads

**Vegetarian Meals Available Upon Request*

Dessert

Garnished Client Provided Wedding Cake

*Artistically Presented with Raspberry Coulis, Crème Anglaise,
Seasonal Fresh Berries, Whipped Cream and Mint*

Coffee, Tea, and Decaf Service



DIAMOND PACKAGE

Pre-Reception

*Display of Assorted Imported and Domestic Cheeses
Artistically Presented with Seasonal Fresh Fruit, Assorted Crackers and French Baguettes*

Passed Hors d'oeuvres

Selection of Six Hors d'oeuvres from Category A, B, C & D

Champagne Toast

Plated Dinner Presentation

Appetizer

(Choice of one)

Jumbo Shrimp Cocktail w/ Spicy Cocktail Sauce

~

Maryland Crab Cakes w/ Lemon Basil Butter Sauce

~

Melon & Prosciutto

Salad

(Choice of One)

Mixed Field Green Salad

Toasted Almonds, Cranberries, Goat Cheese and Balsamic Vinaigrette

~

Traditional Caesar Salad

Grated Parmesan Cheese, Garlic Croutons and Classic Caesar Dressing

~

Fresh Mozzarella and Vine Ripened Tomato Salad

Field Greens, Aged Balsamic Reduction, Basil Oil

Intermezzo

Seasonal Sorbet, Guefrette Wafer Garnished

Entrée

(Choice of Two)

Pan-Seared Chilean Sea Bass and Half Native Lobster

~

Classic Individual Beef Wellington

~

Medallions of Lamb w/ Braised Sweet Cabbage and Red Onion

Reduction Sauce of Dark Sweet Cherries

~

Grilled Filet Mignon and Butter Roasted Native Lobster Tail

~

Veal Rib Chop stuffed w/ Native Lobster Meat w/ Creamy Lemon Buerre Blanc

~

Bake Stuffed Lobster with a Lemon Tarragon Herb Butter

~

All Entrees Served with Chef's Selection Of Seasonal Vegetables, Starch and Warm Breads

Dessert

Garnished Client Provided Wedding Cake

*Artistically Presented House Made Chocolate Truffles and Hand Dipped Chocolate Strawberries,
Raspberry Coulis, Crème Anglaise, Seasonal Fresh Berries, Whipped Cream and Mint*



DELUXE STATIONS PACKAGE

Pre-Reception

Display of Assorted Domestic Cheeses

Artistically Presented with Seasonal Fresh Fruit, Assorted Crackers and French Baguettes

Passed Hors d'oeuvres

Selection of Four Hors d'oeuvres from Category A, B or C

Champagne Toast

Buffet Station Presentation

(Chef Attendant Included In Pasta and Carving Stations)

Salad

Mixed Field Greens with Garden Vegetables and Balsamic Vinaigrette

~And~

Traditional Caesar Salad with Freshly Grated Parmesan Cheese and Herbed Croutons

Pasta Station

(Served With Freshly Grated Parmesan Cheese and Baskets of Garlic Bread)

Cheese Tortellini with Fresh Tomato, Garlic, and Basil

~And~

Orecchiette with Broccoli Rabe, Roasted Whole Garlic & Cherry Tomatoes in a Sauce of White Wine, Vegetable Broth & Olive Oil

~With~

Bruschetta with Tomatoes, White Beans Salad Puree & White Truffle Oil and Shaved Parmesan

Carving Station

(Please Select Two From Below)

*Roasted 5 Spice Marinated Pork Loin
with Port Wine Sage Sauce & Roasted Apple Chutney*

~

*Roasted Boneless Breast of Turkey
with Roasted Garlic Sauce & Whole Cranberry w/ Raisin and Pearl Onion Relish*

~

Honey Smoked Ham with Pineapple Chutney & Honey Mustard Sauce

~

Roasted Sirloin of Beef with a Red Wine Thyme Reduction & Horseradish Cream Sauce

Accompaniments

(Choice of Two)

Creamy Mashed Potatoes ~ Roasted Potatoes ~ Mixed Wild Rice Pilaf

Including Our Chef's Choice of Fresh Seasonal Vegetables, Rolls and Butter

Dessert

*Client Provided Wedding Cake, Sliced and Presented
Coffee, Tea, and Decaf Service*



DELUXE LOBSTER BOIL WEDDING BUFFET PACKAGE

Pre-Reception

*Display of Assorted Domestic Cheeses
Artistically Presented with Seasonal Fresh Fruit, Assorted Crackers and French Baguettes.*

Passed Hors d'oeuvres

Selection of Four Hors d'oeuvres from Category A, B or C

Champagne Toast

Buffet Presentation

*Boiled 1 ¼ lb. Maine Lobster
(One per Guest)*

*Served with Split Tail and Cracked Claws,
Drawn Butter and Fresh Lemon*

~

New England Clam Chowder

~

*Salad of Baby Field Greens with Ripe local Tomatoes, Sliced Cucumbers and a
Champagne Vinaigrette*

~

Roasted Corn & Red Onion Salad with Cilantro Lime Vinaigrette

~

*Rosemary Grilled Breast of Chicken with a Citrus Champagne Sauce served on a Bed
of Boston Greens garnished with Cornmeal Fried Slices of Lemon and Oranges*

~

Soft Shell Maine Steamer Clams with Broth and Drawn Butter

~

Portuguese Sausage & Grilled Onions

~

Roasted New Potatoes tossed with Sea Salt & Fresh Dill

~

Corn Bread & Fresh Baked Rustic Artisan Bread

Dessert

Client Provided Wedding Cake, Sliced and Presented

Coffee, Tea, and Decaf Service



PASSED HORS D'OEUVRES

Category A

*Miniature Vegetable Spring Rolls
With Hot Mustard Dipping Sauce*

*Oriental Dumplings
With Soy Ginger Dipping Sauce*

*Potato Latkes
With Roasted Apple Chutney*

*Assorted Hot Knishes
Beef and Potato*

*Chicken Tenders
With Honey Mustard Dipping Sauce*

Assorted Miniature Deep Dish Pizzas

Crab Rangoon

Category C

*North Atlantic Smoked Salmon & Pickled
Cucumber on a Crisp Corn Tortilla Chip with
Fresh Dill Sour Cream*

*Curried Crab
Wrapped in tender Lettuce*

*Mini Wild Mushroom Strudel
With Goat Cheese*

Individual Chicken Wellingtons

Sea Scallops Wrapped in Bacon

Hibachi Beef Skewers

*Coconut Shrimp
With Pineapple and Cherry Glaze*

Pigs in a Blanket

Category B

Chicken Dijon Purse

*Spanakopita
Spinach and Feta in Phyllo*

Pear and Sage Blue Cheese Diamonds

*Plum Tomato and Mozzarella Crostini
With Balsamic Glaze and Basil Oil*

Hibachi Chicken Skewers

*Crispy Asparagus
With Asiago in Phyllo*

*Grilled Vegetable Tortillas
With Cilantro Sour Cream*

Category D

*Poached Cold Water Oysters served on shell
with a Grilled Fennel & Vine-Ripened Tomato
Coulis*

*Baby New Zealand Lamb Chops
With Zinfandel Glaze*

*Miniature Maryland Crab Cakes
With Saffron Aioli*

Individual Beef Wellingtons

*Grilled Marinated Shrimp Skewers
With Wasabi Vinaigrette*

*Chilled, Seared Gulf Yellow fin Tuna with a
Sesame & Pepper Crust, Served with a
Lemongrass & Soy Sauce*

*Rare Beef Tenderloin on Brioche
With Garlic Aioli, Roasted Red Pepper Coulis
and Shaved Parmesan Cheese*



STATIONARY ENHANCEMENTS

All Cheese Displays are Artistically Presented with Chef's Choice of Seasonal Fresh Fruits, Assorted Crackers and French Baguettes

Domestic Cheese Display

Artistically presented with Seasonal Fresh Fruit, Assorted Crackers and French Baguettes

International Cheese Display

Gorgonzola, Port Salute, Saint Andre, Smoked Gouda and Brie Cheeses

French Double Crème Baked Brie

Garnished With Caramelized Walnuts

Fresh Seasonal Vegetable Crudite

A Cornucopia of the Freshest Seasonal Vegetables Hand Cut and Presented, Accompanied with Assorted Dipping Sauces

Classic Antipasto Display

Prosciutto, Genoa Salami, Sweet Sopresetta, Parmesan-Regianno, Assorted Olives, Tomato and Fresh Mozzarella Salad with Basil, White Bean Salad, And Grilled Marinated Artichokes

Hot Stationary Displays

All Dips Garnished With an Assortment of Crackers, Crostini and Grilled Breads

Creamy Spinach and Artichoke "Dip"

A Blend of Fresh Baby Spinach, Artichoke Hearts, Parmesan Cheese and Fresh Garlic, Finished With White Wine and Cream

Hot Maine Crab "Dip"

A Northeast Favorite...



STATIONARY ENHANCEMENTS

Salad Station

(Choice of Two of the Following Salads)

Baby Spinach Salad with Crisp Pancetta and Gorgonzola Dressing

~

Mixed Field Greens with Garden Vegetables and Balsamic Vinaigrette

~

Potato Salad with Bacon and Onion

~

Classic Caesar Salad with Herbed Croutons and Parmesan Cheese

~

Grilled Vegetable Marinated with Garlic Balsamic Vinaigrette

(Above Served with Assorted Breads, Butter and Appropriate Condiments)

Pasta Stations

Choice of Two

Served With Grated Parmesan Cheese and Baskets of Garlic Bread

Cheese Tortellini with Fresh Tomato, Garlic, and Basil

~

Orecchiette with Broccoli Rabe, Roasted Whole Garlic & Cherry Tomatoes in a Sauce of White Wine, Vegetable Broth & Olive Oil

~

Penne Pasta with Braised Arugula, Roasted Fennel & Mild Italian Sausage in a Tomato Cream Sauce

~with~

Bruschetta with Tomatoes, White Beans Salad Puree & White Truffle Oil and Shaved Parmesan

Additions:

Calamata Olive, Artichoke, Parmesan Cheese and Baby Shrimp

~Or~

Sun-dried Tomato, Spinach, Fresh Tarragon and Seared Scallops

(Recommended is one Chef per 50 guests)



STATIONARY ENHANCEMENTS

Carving Stations

(Served with Assorted Breads and Appropriate Condiments)

*Roasted Pork Loin, with Port Wine and Sage Sauce & Roasted Apple Chutney
(We recommend one per 20 guests)*

~

*Honey Smoked Ham with Pineapple Chutney & Honey Mustard
(We recommend one per 25 guests)*

~

*Breast of Turkey with Roasted Garlic Sauce and Cranberry Chutney
(We recommend one per 20 guests)*

~

*Roasted Tenderloin, Madeira Thyme Reduction
(We recommend one per 15 guests)*

~

*Roasted Sirloin of Beef with Horseradish Cream & Red Wine Reduction
(We recommend one per 20 guests)*

(Recommended is one Carver per 50 guests)

Accompaniments

*Garlic Whipped Mashed Potatoes
Roasted Yukon Gold Potatoes
Creamy Herbed Risotto*

*Steamed Haricot Vert and Baby Carrots
Chefs Grilled Seasonal Vegetables
Herbed Wild Rice Pilaf*

Mashed Potato Station

Creamy Mashed Potatoes and Cinnamon Infused Sweet Potatoes

~

Caramelized Onions, Chopped Bacon, Shredded Cheddar Cheese, Chopped Chives, Sour Cream

~

Candied Walnuts, Crumbled Gorgonzola, Vegetable Mix

~

Roasted Garlic and Red Wine Reduction Sauce

Mini Meals

(Choice of three)

Baby Lamb Chops with Chipolini Mash & Port Wine Rosemary Reduction

~

Hibachi Sliced Beef with Spicy Asian Noodle Salad

~

Spanish Cocktail Gazpacho served with Ceviche Skewered Shrimp & Avocado Crème Freche

~

Pancho Apple wood Seared Sea Scallop with Tomato Ginger Compote

~

Sashimi Tuna Served on a Wonton Chip with Wakemi & Wasabi Soy Vinaigrette

~

Fresh Fig Puree with Goat Cheese & Mascarpone Cheese wrapped in Proscuitto d'Parma

~

Sweet Potato Fritas with Sliced Rare Duck Breast & Dijon Thyme Vinaigrette



STATIONARY ENHANCEMENTS

Taco Creation Station

Soft Tortilla and Crispy Taco Shells

~

Shredded Beef, Pulled Chicken

~

Grilled Poblano Peppers, Refried Black Beans

~

Sliced Avocados, Monterey Jack Cheese

~

Cilantro Chipolte Sour Cream, Roasted Corn Tomatillo Salsa

~

Lettuce, Tomato, Sliced Black Olives & Diced Spanish Onions

~

Pico de Gallo

Slider Bar

Mini Hamburgers, Cheese Burgers, Vegetarian Burger

~

Guacamole, Lettuce, Tomato, Bacon, Blue Cheese, Chili

~

Bread & Butter Pickles, Kosher Dill Spears

~

Onion Straws, Hand-cut fries

~

Ice-cream Shake Shooters

Asian Wok Station

Shrimp, Chicken

~

Fried Rice, Udon, Snow peas, Carrots, Peppers

~

Shitake Mushrooms, Baby Corn, Water Chestnuts

~

Tofu, Broccoli, Bean Sprouts, Bamboo Shoots

~

Trio of Sauces



STATIONARY ENHANCEMENTS

Smoked Side of Norwegian Salmon

(Recommended One Per 20 Guests)

*Norwegian Smoked Salmon Served With Traditional Accompaniments,
Dijon Tarragon Vinaigrette, Pickled Cucumber and Dill Sauce,
Assorted Crackers and French Baguettes.*

Japanese Sushi Display

*Oriental Display of Salmon, Tuna and Vegetable Hand Rolls
Garnished with Wasabi, Pickled Ginger and Soy Dipping Sauce.*

Raw Bar Display

(Per 50 Pieces)

Fresh Iced Oysters

Fresh Iced Littlenecks

Jumbo Shrimp Cocktail

Fresh Cracked Lobster Claws

*Displayed Over Ice and Garnished with Cocktail Sauce, Fresh Horseradish,
Tabasco and Lemon Wedges*

Assorted Smoked Fish Display

*Assortment of Smoked North Atlantic Salmon, Smoked Lake Michigan White Fish,
Smoked Rainbow Trout,
Fennel-Cucumber Salad, Hard Boiled Eggs, Caper Berries,
Toast Points and Bagel Chips
Mustard-Caper Sauce and Dill Crème Fraiche.*

Imported Caviar and Russian Vodka Station

(Choice of two, Minimum 25 Guests)

Sevruga, Osetra and Beluga Caviar

&

Chilled Stolichnaya Vodka

*Caviar Tins displayed in Decorative Ice Mold,
Garnished with Crème Fraiche, Bermuda Onions, Capers, Chopped Eggs,
Assorted Bilinis, Toast Points, and French Baguettes.*

Guests Vulnerable to Food Borne Illness, Should Only Eat Seafood Thoroughly Cooked.

Prices are per person and subject to 21% taxable service charge and RI State sales tax.
Menu effective 1/01/2010 – 12/31/2010. These are the current Prices – Note Price changes may occur on selected items without notice



STATIONARY ENHANCEMENTS

Petite Desserts

Hand-Dipped Chocolate Strawberries and Chocolate Truffles

Gourmet Chocolate Fondue Station

Assortment of Rich and Velvety Melted Dark and White Chocolates, Garnished with an Abundance of Seasonal Fresh Fruits, Lady Fingers, Marshmallows

Gourmet Ice Cream Sundae Station

*Chocolate and Vanilla Ice Creams and Smooth Raspberry Sorbet,
Toppings Include: Freshly Whipped Cream, Hot Fudge, Caramel, and Cherries.*

International Viennese Station

*An Extravagant Display of Assorted Cakes, Tortes, Pies,
Cookies, Petites Fours, and French Pastries,
Hand-Dipped Chocolate Strawberries and Chocolate Truffles
Fresh Seasonal Fruits Kabobs*

per 50 people

(50 Person Minimum on All Dessert Stations)

Ala Carte Desserts

*All Desserts Are Served With Appropriate Garnish,
Seasonal Berries and Freshly Whipped Cream.*

*Assorted Freshly Baked
Cookies and Brownies*

*Carrot Cake with Velvety
Cream Cheese Frosting*

*Triple Layered Chocolate
Mousse Cake*

*Seasonal Sorbet,
Guefrette Wafer Garnished*

Tiramisu

Chocolate Decadence Torte

Deep Dish Apple Pie

Key Lime Pie

*Fresh Berries and Crème
Anglaise Served in a
Chocolate Tuile*

*N.Y. Style Cheesecake
With Seasonal Berries*

Additional Garnish To an Ala Carte Dessert

*Chocolate Dipped Strawberry
per person*

*Scoop of Vanilla Ice Cream
per person*

*Upgraded Dessert Presentation of Raspberry Coulis, Crème Anglaise,
Seasonal Fresh Berries, Whipped Cream and Mint
per person*