

*PILON*  
*AT*  
*LE FOYER*



CATERING MENU  
2024

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# About our Events Menu

**RENTAL AND FEES:**

**THE BALLROOM:** WITH A CAPACITY OF 80 TO 250 PEOPLE WITH DANCING. THE BALLROOM'S RENTAL FEE IS \$600.

**THE ROSE ROOM:** WITH A CAPACITY OF 30 TO 75 PEOPLE. THE ROSE ROOM'S RENTAL FEE IS \$400.

**SERVICE:**

A 20% SERVICE CHARGE WILL BE ADDED TO YOUR TOTAL BILL TO ACCOMMODATE ALL STAFF, LABOR, SETUP AND BREAKDOWN.

**TAX:**

8 % RHODE ISLAND TAX WILL BE ADDED TO YOUR TOTAL BILL.

**DEPOSIT:**

A 100% NON-REFUNDABLE DEPOSIT IS REQUIRED TO SECURE YOUR DATE WHICH WILL BE DEDUCTED FROM THE FINAL BILL.

**BILLING AND CONFIRMATION:**

FINAL PAYMENT IS DUE 7 DAYS PRIOR TO THE EVENT, THERE IS A 3% PROCESSING FEE FOR ALL DEBIT AND CREDIT CARD TRANSACTIONS.

A FINAL COUNT IS REQUIRED 14 DAYS PRIOR TO YOUR EVENT.



# Hors D'oeuvre Packages

## COCKTAIL HOUR DISPLAYS

### GARDEN VEGETABLE

RAW GARDEN VEGETABLES  
WITH RANCH  
\$5 PER GUEST

### ARTISAN CHEESE

ASSORTED DOMESTIC AND IMPORTED  
CHEESES WITH A MEDLEY OF  
CRACKERS. \$5 PER GUEST

### FRESH FRUIT

SEASONAL FRESH FRUIT, SERVED WITH  
BERRY YOGURT DIP.  
\$5 PER GUEST

### IMPORTED ANTIPASTO

SOPPRESSATA, PROSCIUTTO, MORTADELLA,  
GENOA SALAMI, SWEET CAPICOLA,  
MOZZARELLA, BLEU CHEESE, & PROVOLONE.  
ACCOMPANIED BY SUN DRIED TOMATOES,  
PEPPERONCINI, ARTICHOKE HEARTS,  
OLIVES, ROASTED RED PEPPERS,  
CRACKERS & FLAT BREADS.  
\$7 PER GUEST

NEW ENGLAND CLAM CHOWDER  
&  
RHODE ISLAND CLAM CAKES.

\$7 PER GUEST



# Hot Buffet A la Carte

SELECT ONE ENTREE AT \$20 PER PERSON

SELECT TWO ENTREES AT \$23 PER PERSON

SELECT THREE ENTREES AT \$27 PER PERSON

## **POULTRY ENTREE CHOICES**

BREAST OF CHICKEN MARSALA

STUFFED BREAST OF CHICKEN

CHICKEN CORDON BLEU

SOUTHERN FRIED CHICKEN

BAKED CHICKEN

## **SEAFOOD ENTREE CHOICES**

BAKED SCROD WITH RITZ CRACKER TOPPING

BAKED STUFFED SOLE

OVEN BROILED SALMON WITH DILL

GRILLED SALMON WITH BROWN SUGAR GLAZE

## **PASTA ENTREE CHOICES**

VEGETABLE LASAGNA

MEAT AND CHEESE LASAGNA

BAKED ZITA

PASTA PRIMAVERA

## **BEEF ENTREE CHOICES**

HAND ROLLED LARGE MEATBALLS IN MARINARA

ROAST BEEF IN GRAVY

ALL BEEF BBQ RIBS – ADD \$ 5

TERIYAKI GLAZED STEAK TIPS – ADD \$5

# **SIDES SELECTIONS**

SELECT ONE FROM EACH CATEGORY

## **APPETIZER SELECTION**

FRESH CUT GARDEN SALAD

CLASSIC CESAR SALAD

TRI-COLORED PASTA SALAD

## **STARCH SELECTION**

PASTA PRIMAVERA

ZITI AND MARINARA BAKED ZITI

BOWTIE PASTA IN ALFREDO  
SAUCE

RED BLISS MASHED POTATO

SPANISH RICE

VEGETABLE WHITE RICE

## **VEGETABLE SELECTION**

CHEF'S CHOICE SEASONAL  
VEGETABLES

GREEN BEANS IN GARLIC BUTTER

GLAZED BABY CARROTS

FRESH STEAMED BROCCOLI IN A

LIGHT BUTTER SAUCE



# Buffet Dinner Service

## PROMENADE

TOSSED GARDEN SALAD OR CAESAR SALAD  
FRESHLY BAKED DINNER ROLLS

CHICKEN AND PENNE PESTO ALFREDO  
GRILLED TERIYAKI GLAZED STEAK TIPS

PARMESAN ROASTED FINGERLING POTATOES  
STEAMED GREEN BEANS

\$32 PER GUEST

## COUNTRY STYLE

TOSSED GARDEN SALAD OR CAESAR SALAD  
FRESH BUTTERMILK BISCUITS & JAMS

HAND CARVED BRISKET WITH A DEMI-GLACE  
STATLER CHICKEN WITH A SMOKY BARBEQUE SAUCE

YUKON GOLD MASHED POTATOES  
FRESH STEAMED GREEN BEANS  
GOURMET MAC AND CHEESE

\$34 PER GUEST

## NEW ENGLAND GRILL

TOSSED GARDEN SALAD OR CAESAR SALAD  
FRESHLY BAKED DINNER ROLLS

NEW ENGLAND CLAM CHOWDER  
SALMON WITH DILL BUTTER

GRILLED TERIYAKI GLAZED STEAK TIPS  
GRILLED ZUCCHINI AND SUMMER SQUASH WILD RICE FLORENTINE  
PARMESAN ROASTED FINGERLING POTATOES

\$40 PER GUEST



## Additional Hot and Cold Buffets

### SANDWICH BUFFET #1

**\$15.00 PER PERSON**

CHOICE OF (3) SANDWICHES

CHICKEN SALAD

EGG SALAD

ALBACORE TUNA SALAD

BAKED VIRGINIA HAM

SEAFOOD SALAD

POTATO CHIPS

COLE SLAW

POTATO SALAD

ASSORTED MINI PASTRY

REGULAR/DECAF COFFEE - TEA

### SANDWICH BUFFET #2

**\$17 PER PERSON**

CHOICE OF (3) SANDWICHES

CHICKEN SALAD

EGG SALAD

ALBACORE TUNA SALAD

BAKED VIRGINIA HAM

SEAFOOD SALAD

SWEDISH **OR** ITALIAN MEATBALLS

BAKED BEANS **OR** PASTA

POTATO CHIPS

TOSSED SALAD

POTATO SALAD

ASSORTED MINI PASTRY

REGULAR/DECAF COFFEE - TEA

### HOT AND COLD #3

**\$21 PER PERSON**

ROAST BEEF DELI PLATTER

BAKED HAM DELI PLATTER

SWEDISH **OR** ITALIAN STYLE MEATBALLS

BAKED BEANS

PASTA AND SAUCE

POTATO SALAD

FRESH GARDEN SALAD

COLESLAW

POTATO CHIPS

DINNER ROLLS

ASSORTED MINI PASTRY

REGULAR AND DECAF COFFEE - TEA

### DELUXE HOT AND COLD

**\$25 PER PERSON**

ROAST BEEF DELI PLATTER

BAKED HAM DELI PLATTER

SWEDISH **OR** ITALIAN STYLE  
MEATBALLS

PEPPER STEAK AND ONIONS

SAUSAGE AND PEPPERS

CHICKEN CACCIATORE

POTATO SALAD

FRESH GARDEN SALAD

COLESLAW

POTATO CHIPS

DINNER ROLLS

ASSORTED MINI PASTRY

REGULAR AND DECAF COFFEE - TEA

### BAKED CHICKEN BUFFET

**\$18 PER PERSON**

HOUSE GARDEN SALAD

ROASTED CHICKEN

PASTA AND SAUCE

MASHED POTATOES OR RICE

DINNER ROLLS

REGULAR AND DECAF COFFEE - TEA

ADD MEATBALLS \$1.50

ADD SAUSAGE AND PEPPERS \$1.50

ADD FRENCH FRIES \$1.50

### PASTA AND MEATBALL BUFFET

**\$14 PER PERSON**

HOUSE GARDEN SALAD

PASTA AND SAUCE

HOUSE MADE MEATBALLS

BROWNIES

FRUIT PUNCH AND COFFEE

### JUST APPS !!!! BUFFET

**\$16 PER PERSON**

POTATO SKINS

NACHO BAR

FRENCH BREAD PIZZA

OR

MOZZARELLA STICKS

CHICKEN WING BAR

FRENCH FRIES

AND

ADD ONION RINGS \$1.95

ADD TATER TOTS \$1.95

ADD MINI DESSERT \$1.50

ADD COFFEE/TEA \$1.25

ADD SODA BAR \$5.00



# Dessert Stations

ASSORTED COOKIES  
LARGE CHOCOLATE CHIP, SUGAR,  
M&M, OATMEAL RAISIN, & PEANUT BUTTER COOKIES  
\$5 PER GUEST

ICE CREAM SUNDAE  
VANILLA, CHOCOLATE, AND STRAWBERRY ICE  
CREAM, WITH A VARIETY OF FLAVORFUL  
TOPPINGS AND SAUCES.  
\$6 PER GUEST

CHURROS  
WARM CHURROS WITH CINNAMON SUGAR,  
CHOCOLATE DRIZZLE, SALTED CARAMEL, RASPBERRY  
SAUCE,  
POWDERED SUGAR, AND VANILLA ICING TOPPINGS.  
\$7  
PER GUEST



# Late Night Snack Stations

(SERVED WITH DISPOSABLE PLATES AND UTENSILS)

## SOFT PRETZELS

WARM SOFT PRETZELS WITH CINNAMON SUGAR, CARAMEL SAUCE, STONE GROUND MUSTARD, MELTED CHEESE & DIPPING CHOCOLATE.

\$6 PER GUEST

## GRILLED CHEESE

CHOOSE 4 COMBINATIONS:

PROVOLONE TOMATO AND PESTO, SWISS AND MUSHROOM, HAVARTI DILL AND TOMATO, PEPPER JACK AND JALAPEÑO, CHEDDAR BACON AND TOMATO, GOUDA SPINACH AND ONION, PROVOLONE AND PEPPERONI, OR THREE CHEESE.

\$7 PER GUEST

## GRILLED PIZZA

CHOOSE 4 COMBINATIONS:

CHICKEN BACON AND RANCH, CLASSIC THREE CHEESE SAUSAGE OLIVE AND MUSHROOM, MARGHERITA, HAWAIIAN, VEGGIE LOVER, TOMATO PESTO, MEAT LOVER, GOAT CHEESE AND ARUGULA, SPINACH AND FETA, BUFFALO CHICKEN WITH GORGONZOLA, BARBEQUE CHICKEN WITH CARAMELIZED ONIONS, OR BROCCOLI AND SUN-DRIED TOMATO.

\$11 PER GUEST

## NACHOS

FRESH TOMATO SALSA, GUACAMOLE, MELTED CHEESE, DICED TOMATOES, BLACK OLIVES, BANANA PEPPERS & SOUR CREAM.

SERVED WITH TRI COLOR TORTILLA CHIPS.

\$5 PER GUEST

## FRENCH FRIES

CLASSIC, WAFFLE AND SWEET POTATO FRIES WITH WARM CHEESE SAUCE, GRATED PARMESAN, RANCH AND CAJUN SEASONINGS, BLEU CHEESE DRESSING, CHIPOTLE MAYO, HONEY MUSTARD, AND BARBEQUE SAUCES.

\$7 PER GUEST

## CHURROS

WARM CHURROS WITH CINNAMON SUGAR, CHOCOLATE DRIZZLE, SALTED CARAMEL, RASPBERRY SAUCE, POWDERED SUGAR, AND VANILLA ICING AS TOPPINGS.

\$7 PER GUEST





# Bartending Services

## DRINK PRICES FOR YOUR GUESTS ARE AS FOLLOWS:

SODAS & WATER BOTTLES	\$2.50	WINE	\$7.00 - \$12.00
BEERS	\$5.00 - \$10.00	MIXED DRINKS	\$7.00 - \$14.00

CASH BAR WITH COMPLIMENTARY SODAS AND WATERS FOR YOUR GUESTS FOR AN ADDITIONAL \$3 PER GUEST

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## UPGRADE OPTIONS:

CHAMPAGNE TOAST (INCLUDES CHAMPAGNE FLUTES	\$5 PER GUEST
WINE TOAST (INCLUDES WINE GLASSES)	\$5 PER GUEST

