

# *LE FOYER*



## SPECIAL EVENTS MENU 2023 – 2024

(401) 725 - 8530  
[WWW.LEFOYERRI.COM](http://WWW.LEFOYERRI.COM)

# About our Special Events Menu

**THE FOLLOWING ITEMS ARE INCLUDED:**  
(RESTRICTIONS MAY APPLY)

- IVORY CHINA SET
- SILVERWARE SET
- VENUE SETUP AND BREAKDOWN
- GLASSWARE FOR THE TABLE
- WHITE LINEN
- CHAMPAGNE FOR THE BRIDE & GROOM

**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 20% NON-REFUNDABLE DEPOSIT IS REQUIRED TO SECURE YOUR DATE WHICH WILL BE DEDUCTED FROM THE FINAL BILL.

**BILLING:**

FINAL PAYMENT IS DUE 14 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.

REFUNDS FOR A REDUCTION IN GUEST COUNT ARE ACCEPTED UNTIL 10 DAYS PRIOR TO THE EVENT AND WILL BE ISSUED AFTER THE EVENT.



# Table of Contents

HORS D'OEUVRES	4
INDIVIDUALLY PLATED ENTRÉES	7
STATIONS	10
BUFFET PACKAGES	12
DESSERT OPTIONS	13
LATE NIGHT SNACKS	15
BAR SERVICES	18



# Hors D'oeuvre Packages

## COCKTAIL HOUR DISPLAYS

### GARDEN VEGETABLE

RAW GARDEN VEGETABLES  
WITH RANCH  
\$4 PER GUEST

### ARTISAN CHEESE

ASSORTED DOMESTIC AND IMPORTED  
CHEESES WITH A MEDLEY OF CRACKERS.  
\$4 PER GUEST

### FRESH FRUIT

SEASONAL FRESH FRUIT, SERVED WITH  
BERRY YOGURT DIP.  
\$4 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.  
\$8 PER GUEST

SHOW YOUR OUT OF TOWN GUESTS WHAT  
ALL THE RAVE IS ABOUT WITH  
NEW ENGLAND CLAM CHOWDER  
&  
RHODE ISLAND CLAM CAKES.

### GRAZING TABLE

A COMBINATION OF SLICED AND WHEELED CHEESES,  
RAW AND GRILLED VEGETABLES,  
BERRIES, HONEY, JAMS AND DRIED FRUITS WITH  
DIPS AND CRACKERS.  
\$10 PER GUEST



# Individually Served Dinner

CUSTOM MENUS ARE AVAILABLE

## **BEEF:**

KING CUT ROAST PRIME RIB OF BEEF WITH A LIGHT HORSERADISH SAUCE	\$38
12 OZ. GRILLED FILET MIGNON WITH A BÉARNAISE SAUCE	\$42
GRILLED NEW YORK SIRLOIN STRIP STEAK WITH MUSHROOM RED WINE DEMI-GLACE	\$38
SIRLOIN STEAK AU POIVRE	\$38
10 OZ. GRILLED FILET MIGNON	\$38
FLAT IRON FILET WITH A BOURBON DEMI-GLACE	\$39
GRILLED TERIYAKI GLAZED STEAK TIPS, SERVED ON A BED OF WILD RICE FLORENTINE	\$36
BRAISED BEEF SHORT RIB	\$34

## **SEAFOOD:**

STRIPED LOBSTER RAVIOLI WITH A PINK VODKA SAUCE	\$44
GRILLED SWORDFISH	\$39
LEMON BAKED SALMON WITH DILL	\$28
BAKED CRAB-STUFFED SCROD	\$28



**POULTRY:**

BREAST OF CHICKEN CORDON BLEU WITH AN ALFREDO SAUCE	\$28
PAN SEARED BREAST OF CHICKEN IN A MARSALA WINE SAUCE	\$28
ROASTED BREAST OF CHICKEN STUFFED WITH RICOTTA, PARMESAN, & SPINACH WITH AN ALFREDO SAUCE	\$25
TUSCAN STATLER CHICKEN BREAST	\$24

**VEGETARIAN:**

;PENNE PRIMAVERA WITH A LIGHT ROMANO TOPPING	\$23
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**CHILDREN'S MEAL:**

CRISPY CHICKEN TENDERS AND FRENCH FRIES WITH HONEY MUSTARD	\$17
PASTA AND MEATBALLS WITH TOASTED GARLIC BREAD	\$17



INCLUDED WITH YOUR CHOICE OF ENTREE IS ONE SELECTION FROM EACH OF THE FOLLOWING:

**APPETIZER**

CLASSIC GARDEN SALAD WITH AN ITALIAN DRESSING

CAESAR SALAD WITH SHAVED PARMESAN

**VEGETABLE**

STEAMED GREEN BEANS  
BRUSSEL SPROUTS IN A LIGHT BUTTER SAUCE  
SAUTÉED ASPARAGUS TIPS  
ROASTED VEGETABLE MEDLEY  
ZUCCHINI AND SUMMER SQUASH  
ROASTED MAPLE BUTTERNUT SQUASH  
BROCCOLI FLORETS

**STARCH**

PARMESAN ROASTED FINGERLING POTATOES  
ROASTED GARLIC WHIPPED POTATOES  
MASHED SWEET POTATOES  
SPICY RICE

\*\*IF CHOOSING THREE MAIN ENTREES, A \$3 PER GUEST FEE WILL BE APPLIED FOR DIFFERING VEGETABLE AND STARCHES\*\*



# Stations Dinner Service

MINIMUM OF 4 STATIONS

## APPETIZER STATIONS:

### CLASSIC GARDEN SALAD

A GARDEN-FRESH VARIETY OF MIXED GREENS  
WITH SEASONAL SIDES SUCH AS GRAPE TOMATOES,  
CUCUMBERS, SHREDDED CHEESE, BACON,  
RED ONIONS, SHREDDED CARROTS,  
SHREDDED CABBAGE, & CROUTONS.  
\$4 PER GUEST

### SLIDERS

ANGUS GROUND BEEF SLIDERS  
WITH WHITE CHEDDAR AND A ZESTY BISTRO SAUCE  
& SLOW ROASTED PULLED PORK  
IN SWEET BARBECUE SAUCE.  
\$10 PER GUEST

### SOUP AND CHOWDER

(PICK TWO)  
NEW ENGLAND CLAM CHOWDER,  
  
RED CLAM CHOWDER  
SPICY CREAMY TOMATO BASIL,  
& CREAM OF BROCCOLI  
WITH CHEDDAR JACK CHEESE  
\$5 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.  
\$12 PER GUEST

## STARCH AND VEGETABLE STATIONS:

### RICE AND VEGETABLE

WILD RICE FLORENTINE, STEAMED GREEN BEANS,  
& ROASTED VEGETABLE MEDLEY.  
\$6 PER GUEST

### PASTA

PENNE PASTA WITH PINK VODKA SAUCE,  
PENNE IN MARINARA SAUCE  
& CAVATAPPI WITH CREAMY PESTO ALFREDO.  
\$6 PER GUEST

### CLASSIC POTATO & VEGETABLE

PARMESAN ROASTED FINGERLING POTATOES,  
MASHED YUKON GOLD & FRESHLY STEAMED GREEN BEANS  
SERVED WITH SOUR CREAM, CRISPY FRIED ONIONS,  
SCALLIONS, SHREDDED CHEESE, AND BACON PIECES.  
\$6 PER GUEST

### HARVEST POTATO & VEGETABLE

ROASTED BUTTERNUT SQUASH, ROASTED BRUSSEL SPROUTS  
AND CRANBERRIES & MASHED SWEET POTATOES SERVED WITH  
BROWN SUGAR, DRIED CRANBERRIES, CANDIED WALNUTS,  
FETA, SOUR CREAM, MARSHMALLOWS, CINNAMON,  
AND MAPLE SYRUP.  
\$7 PER GUEST





**ENTRÉE STATIONS:**

LAND AND SEA

PAN SEARED BREAST OF CHICKEN IN A MARSALA WINE SAUCE  
& BAKED SCROD \$20 PER GUEST

THANKSGIVING FEAST

OVEN ROASTED HONEY GLAZED TURKEY WITH GRAVY  
& BAKED VIRGINIA HAM WITH A PINEAPPLE GLAZE.  
\$20 PER GUEST

STEAK TIPS AND CHICKEN

GRILLED TERIYAKI GLAZED STEAK TIPS  
& ROASTED BREAST OF CHICKEN  
STUFFED WITH RICOTTA, PARMESAN AND SPINACH.  
\$22 PER GUEST

SURF AND TURF

SALMON WITH DILL BUTTER  
& SEASONED BEEF TENDERLOIN WITH A LIGHT  
HORSERADISH SAUCE.  
\$31 PER GUEST

BRISKET AND TURKEY CARVING

HAND CARVED BRISKET WITH A DEMI-GLACE  
& OVEN ROASTED HONEY GLAZED TURKEY WITH GRAVY.  
\$20 PER GUEST

CHICKEN AND PRIME RIB CARVING

PRIME RIB WITH A LIGHT HORSERADISH SAUCE  
& TUSCAN STATLER CHICKEN BREAST  
\$27 PER GUEST

TENDERLOIN CARVING

SEASONED BEEF TENDERLOIN WITH A LIGHT HORSERADISH  
SAUCE & APPLE GLAZED PORK TENDERLOIN WITH A  
CINNAMON APPLE SAUCE.  
\$32 PER GUEST

ELITE TRIO

GRILLED TERIYAKI GLAZED STEAK TIPS, TUSCAN STATLER  
CHICKEN BREAST  
& BAKED SCROD WITH  
\$36 PER GUEST



# 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

\$29 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

\$32 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

\$38 PER GUEST



# Additional Dessert Stations

MILK AND COOKIES  
LARGE CHOCOLATE CHIP, SUGAR,  
M&M, OATMEAL RAISIN, & PEANUT BUTTER COOKIES  
WITH CARAFES OF COLD  
WHOLE, COFFEE, AND CHOCOLATE MILKS.

\$4 PER GUEST

ICE CREAM SUNDAE  
VANILLA, CHOCOLATE, AND STRAWBERRY ICE CREAM,  
WITH A VARIETY OF FLAVORFUL  
TOPPINGS AND SAUCES.

\$5 PER GUEST

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

\$6 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.

\$5 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.

\$6 PER GUEST

## SLIDERS

CERTIFIED ANGUS GROUND BEEF SLIDERS WITH WHITE CHEDDAR CHEESE TOPPED WITH A ZESTY BISTRO SAUCE & SLOW ROASTED PULLED PORK IN SWEET BARBECUE SAUCE.

\$7 PER GUEST

## NACHOS

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

SERVED WITH TRI COLOR TORTILLA CHIPS.

\$4 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.

\$6 PER GUEST

## CHURROS

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

\$6 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. \$10 PER GUEST



# Bartending Services

**OPEN BAR SERVICE INCLUDES CRYSTAL CUT DISPOSABLES  
PRICING PER GUEST**

	<u>1 HOUR</u>	<u>4 HOURS</u>	<u>4.5 HOURS</u>	<u>5 HOURS</u>
ELITE BAR	\$23	\$28	\$30	\$32
LOCAL BAR	\$20	\$24	\$26	\$28
PREMIUM BAR	\$18	\$22	\$24	\$26
VALUE BAR	\$16	\$20	\$22	\$23
BEER AND WINE BAR	\$13	\$18	\$20	\$21

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**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)	\$4 PER GUEST
WINE TOAST (INCLUDES WINE GLASSES)	\$4 PER GUEST
WINE SERVICE BY WAIT STAFF DURING DINNER WITH OPEN BAR PACKAGE (2 POURS, GLASSWARE INCLUDED)	\$5 PER GUEST
WINE SERVICE BY WAIT STAFF DURING DINNER WITH CASH BAR PACKAGE (2 POURS GLASSWARE INCLUDED)	\$7 PER GUEST

