

LE FOYER



SPECIAL EVENTS MENU 2022 – 2023

(401) 725-8530
WWW.LEFOYERRI.COM

WITH OVER 50 YEARS OF EXPERIENCE AND SEVERAL AWARDS FROM A RANGE OF WEDDING FORUMS, WE ARE EXPERTS AT ELIMINATING YOUR WORRIES AND HELPING TO CREATE THE MOST MEMORABLE DAY OF YOUR LIFE.

WE UNDERSTAND THAT YOU HAVE THE UTMOST EXPECTATIONS FOR YOUR EVENT AND OUR CHEFS ARE EQUIPPED TO PREPARE A FIRST CLASS DISPLAY OF THE FINEST FOOD FOR YOU AND YOUR GUESTS. OUR WAIT STAFF IS SKILLFULLY TRAINED TO BE THE BEST IN THE INDUSTRY AND WILL BE HAPPY TO PROVIDE YOU WITH THE HIGHEST END SERVICE.

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 OR IVORY LINENS & COLORED NAPKINS
- CHAMPAGNE FOR THE BRIDE & GROOM

RENTALS:

ADDITIONAL LINEN FABRICS AND OTHER RENTAL ITEMS ARE AVAILABLE UPON REQUEST.

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, OR 21 DAYS IF YOU CHOOSE TO USE A PERSONAL CHECK. THERE IS A 3% PROCESSING FEE FOR ALL DEBIT AND CREDIT CARD TRANSACTIONS.

NUMBER OF GUESTS:

ALTHOUGH WE DO NOT HAVE A MINIMUM, ALL PRICES ARE REFLECTIVE OF 75 GUESTS OR MORE. IF YOUR FINAL GUEST COUNT IS BELOW 75 PEOPLE, PRICES ARE SUBJECT TO AN ADDITIONAL FEE.

CONFIRMATION:

A FINAL COUNT IS REQUIRED 14 DAYS PRIOR TO YOUR EVENT.
COUNT MAY BE INCREASED UNTIL 48 HOURS PRIOR TO THE EVENT.
REFUNDS FOR A REDUCTION IN GUEST COUNT ARE ACCEPTED UNTIL 10 DAYS PRIOR TO THE EVENT AND WILL BE ISSUED AFTER THE EVENT.



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Hors D'oeuvre Packages

COCKTAIL HOUR DISPLAYS

GARDEN VEGETABLE

RAW GARDEN VEGETABLES
WITH RANCH & ITALIAN SOUR CREAM DIPS.
\$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

SOUTHWEST

CLASSIC TOMATO SALSA, LIME CREMA,
CORN MANGO SALSA & TOMATO AND AVOCADO GUACAMOLE.
SERVED WITH TRI COLOR TORTILLA CHIPS.
\$5 PER GUEST

MEDITERRANEAN

CLASSIC TAHINI HUMMUS, TZATZIKI
& ROASTED RED PEPPER HUMMUS, SERVED WITH PITA CHIPS,
CARROTS, CUCUMBERS, AND KALAMATA OLIVES.
\$7 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

NEW ENGLAND

SHOW YOUR OUT OF TOWN GUESTS WHAT
ALL THE RAVE IS ABOUT WITH
NEW ENGLAND CLAM CHOWDER
&
RHODE ISLAND CLAM CAKES.
\$6 PER GUEST

CROSTINI

SLICED BAGUETTES WITH SPREADS OF
TOMATO, MOZZARELLA AND PESTO,
SPINACH AND ARTICHOKE,
TOMATO, BASIL, GARLIC AND BALSAMIC.
WITH CARAMELIZED ONIONS,
ROASTED RED PEPPERS, & PROSCIUTTO.
\$6 PER GUEST

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

RAW BAR

OYSTERS ON A HALF SHELL, LITTLE NECKS, SHRIMP COCKTAIL,
SNAIL SALAD & MAINE LOBSTER SALAD
DISPLAYED ON A BED OF ICE WITH COCKTAIL SAUCE, CAPERS,
LEMON AND TABASCO.
\$17 PER GUEST



Gourmet Passed Hors D'oeuvres

BUTLER STYLE PASSED HORS D'OEUVRES

LIGHT COCKTAIL HOUR

2 SELECTIONS FROM OUR GOURMET
HORS D'OEUVRES LIST
2 PIECES PER GUEST
\$7 PER GUEST

HEAVY COCKTAIL HOUR

4 SELECTIONS FROM OUR GOURMET
HORS D'OEUVRES LIST
4 PIECES PER GUEST
\$13 PER GUEST

COCKTAIL RECEPTION

6 SELECTIONS FROM OUR GOURMET
HORS D'OEUVRES LIST
6 PIECES PER GUEST
\$21 PER GUEST

SEAFOOD

SCALLOPS IN BACON

MINI CRAB CAKES WITH A DOLLOP OF CHIPOTLE MAYO

CLASSIC SHRIMP COCKTAIL SHOOTER

MINI STUFFED CLAMS WITH TABASCO

CRAB RANGOON WITH DUCK SAUCE

COCONUT SHRIMP SPRING ROLL

CRAB STUFFED MUSHROOM

OYSTER ON A HALF SHELL WITH COCKTAIL SAUCE (+\$1 PER GUEST)

SEARED AHI TUNA ON A FRIED WONTON WITH SPICY MAYO (+\$1 PER GUEST)

NEW ENGLAND CLAM CHOWDER SHOOTER WITH A MINI CLAM CAKE (+\$3 PER GUEST)

MINI LOBSTER ROLL (+\$4 PER GUEST)

BEEF & PORK

FRANKS IN PUFF PASTRY WITH A STONE GROUND MUSTARD

MINI BEEF WELLINGTON

REUBEN SPRING ROLL WITH A THOUSAND ISLAND DIPPING SAUCE

PULLED PORK SLIDER

PHILLY CHEESESTEAK ROLLUP WITH A CHIPOTLE MAYO

PORK POTSTICKER WITH SOY SAUCE GLAZE

SLICED TENDERLOIN ON FRENCH BREAD WITH HORSERADISH (+\$2 PER GUEST)



POULTRY

MINI CHICKEN QUESADILLA CORNUCOPIA WITH SOUR CREAM

SESAME CHICKEN WITH A SWEET CHILI SAUCE

SPICY THREE CHEESE & CHICKEN SPRING ROLL WITH A BLEU CHEESE DIPPING SAUCE

CHICKEN SATAY WITH A THAI PEANUT SAUCE

CRISPY CHICKEN ON A MINI WAFFLE WITH MAPLE SYRUP

CHICKEN SATAY WITH A THAI PEANUT SAUCE

CHICKEN TERIYAKI POTSTICKER WITH A SOY SAUCE GLAZE

VEGETARIAN

PESTO BRUSCHETTA ON A CROSTINI

MINI VEGETABLE SPRING ROLL WITH DUCK SAUCE

MAC AND CHEESE SHOOTER WITH TOASTED PANKO

TOASTED RAVIOLI WITH WARM MARINARA

GOAT CHEESE AND BLACKBERRY CRISP WITH A HONEY DRIZZLE

SPINACH AND GOAT CHEESE PIZZA

SPINACH AND FETA SPRING ROLL

ALMOND AND RASPBERRY BAKED BRIE WITH A RASPBERRY DRIZZLE

KALE AND VEGETABLE DUMPLING WITH SPICY ORANGE MARMALADE

EDAMAME DUMPLING WITH THAI PEANUT SAUCE

CAPRESE SKEWER WITH BALSAMIC GLAZE (+\$1 PER GUEST)

TOMATO BISQUE SHOOTER WITH A GRILLED CHEESE TRIANGLE (+\$3 PER GUEST)



Individually Served Dinner

CUSTOM MENUS ARE AVAILABLE

BEEF:

CLASSIC BEEF WELLINGTON WITH A RED WINE DEMI-GLACE	\$48
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 WITH A BÉARNAISE SAUCE	\$38
HALF RACK OF LAMB WITH A CABERNET REDUCTION	\$39
FLAT IRON FILET WITH A BOURBON DEMI-GLACE	\$36
GRILLED TERIYAKI GLAZED STEAK TIPS, SERVED ON A BED OF WILD RICE FLORENTINE	\$34
BRAISED BEEF SHORT RIB	\$34

SEAFOOD:

CEDAR PLANK ROASTED ALASKAN KING CRAB LEGS	\$99
SURF AND TURF – LOBSTER TAIL WITH FILET MIGNON	\$67
STRIPED LOBSTER RAVIOLI WITH A PINK VODKA SAUCE	\$44
PAN SEARED CHILEAN SEA BASS WITH A TOMATO BASIL CHUTNEY	\$44
GRILLED SWORDFISH WITH A CHILLED TOMATO SALSA	\$39
PARMESAN CRUSTED TILAPIA WITH A CREAMY LEMON CHIVE SAUCE	\$39
BROWN SUGAR AND THYME GLAZED SALMON	\$28
LEMON BAKED SALMON WITH DILL	\$28
BAKED CRAB-STUFFED SCROD WITH LOBSTER NEWBURG SAUCE	\$28



POULTRY:

DUCK WELLINGTON WITH AN ARMAGNAC SAUCE	\$49
CANARD AU PÊCHES - HALF DUCK WITH A SWEET AND SOUR PEACH GLAZE	\$47
CRISPY HONEY LAVENDER DUCK BREAST	\$45
PROSCIUTTO WRAPPED CHICKEN FLORENTINE WITH A CREAM SAUCE	\$38
BREAST OF CHICKEN CORDON BLEU WITH AN ALFREDO SAUCE	\$28
PAN SEARED BREAST OF CHICKEN IN A MARSALA WINE SAUCE	\$28
PAN SEARED CHICKEN PICCATA	\$25
ROASTED BREAST OF CHICKEN STUFFED WITH RICOTTA, PARMESAN, & SPINACH WITH AN ALFREDO SAUCE	\$25
PAN SEARED CHICKEN FRANCAISE	\$25
TUSCAN STATLER CHICKEN BREAST WITH A PEPPERCORN GRAVY	\$24

VEGETARIAN:

HERB ROASTED EGGPLANT PARMESAN WITH FRESH MOZZARELLA	\$27
COUS COUS STUFFED PEPPERS WITH A CHIPOTLE TOMATO SAUCE	\$26
STUFFED PORTABELLA MUSHROOM WITH MELTED MOZZARELLA AND A BALSAMIC GLAZE	\$25
FLORENTINE STUFFED SHELLS WITH A PINK VODKA SAUCE	\$23
FARFALLE PRIMAVERA WITH A LIGHT ROMANO TOPPING	\$23

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

OR UPGRADE FOR AN ADDITIONAL \$1.50

STRAWBERRY FIELDS SALAD WITH A ZINFANDEL VINAIGRETTE

BLUEBERRY AND FETA SALAD WITH A BALSAMIC VINAIGRETTE

CAPRESE SALAD WITH A BALSAMIC GLAZE

AUTUMN SALAD WITH POPPYSEED DRESSING

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

ROSEMARY RED BLISS ROASTED POTATOES

HERB ROASTED POTATO WEDGES

MASHED SWEET POTATOES

GARLIC, HERB AND ORZO RICE PILAF

WILD RICE FLORENTINE

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

SOUP AND CHOWDER

(PICK TWO)

NEW ENGLAND CLAM CHOWDER,
CREAMY CORN CHOWDER. TOMATO BASIL,
& CREAM OF BROCCOLI
WITH MONTEREY JACK CHEESE.

\$5 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

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

FARFALLE PASTA WITH PINK VODKA SAUCE,
PENNETTE RIGATE 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:

(SELECT MORE THAN ONE ENTRÉE STATION AND INQUIRE ABOUT CUSTOMIZED PACKAGE PRICING)

LAND AND SEA

PAN SEARED BREAST OF CHICKEN IN A MARSALA WINE SAUCE
& BAKED CRAB-STUFFED SCROD WITH LOBSTER NEWBURG SAUCE
\$20 PER GUEST

HEARTY ITALIAN

PAN FRIED CHICKEN PARMESAN, EGGPLANT PARMESAN
& FLORENTINE STUFFED SHELLS WITH A PINK VODKA SAUCE.
\$20 PER GUEST

THANKSGIVING FEAST

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

BRISKET AND TURKEY CARVING

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

CHICKEN AND PRIME RIB CARVING

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

SURF AND TURF

BROWN SUGAR AND THYME GLAZED SALMON
& SEASONED BEEF TENDERLOIN WITH A LIGHT
HORSERADISH SAUCE.
\$31 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 WITH A BALSAMIC REDUCTION
& BAKED CRAB-STUFFED SCROD WITH LOBSTER NEWBURG SAUCE
\$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

LOBSTER BISQUE WITH SHERRY
NEW ENGLAND CLAM CHOWDER

BROWN SUGAR AND THYME GLAZED SALMON
GRILLED TERIYAKI GLAZED STEAK TIPS

GRILLED ZUCCHINI AND SUMMER SQUASH
WILD RICE FLORENTINE
PARMESAN ROASTED FINGERLING POTATOES

\$38 PER GUEST

NEWPORT

TOSSED GARDEN SALAD OR CAESAR SALAD
FRESHLY BAKED DINNER ROLLS

LOBSTER RAVIOLI WITH PINK VODKA SAUCE
PAN SEARED CHICKEN FRANCAISE
DELMONICO PRIME RIB WITH A LIGHT HORSERADISH SAUCE

CAVATAPPI WITH A PESTO ALFREDO
HERB ROASTED POTATO WEDGES
BROCCOLI FLORETS

\$46 PER GUEST



Dessert Options

CAKE WITH BUTTERCREAM FROSTING AND BUTTERCREAM FILLING	\$6.25 PER SLICE
CAKE WITH FONDANT FROSTING AND BUTTERCREAM FILLING	\$7.50 PER SLICE
6" CUTTING CAKE (8 SLICES)	\$40 (BUTTERCREAM), \$75 (FONDANT)
TWO TIER CAKE WITH BUTTERCREAM	\$175 (SERVES 35)
FULL SHEET CAKE (SERVES 100 GUESTS)	\$250
HALF SHEET CAKE (SERVES 50 GUESTS)	\$125
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CUPCAKES	\$42 PER DZ
MINI CUPCAKES	\$15 PER DZ (4 DZ MIN)
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8" CAKES (24 SLICES)	\$60
10" CAKES (40 SLICES)	\$90
CHEESECAKES (12 SLICES)	\$36
CHEESECAKE CRISPS	\$42 PER DOZEN (4 DZ MIN)
TARTLETS	\$42 PER DOZEN (4 DZ MIN)
MINI CREAM PUFFS	\$42 PER DOZEN (4 DZ MIN)
PIES	KEY LIME \$21 PUMPKIN \$21 BLUEBERRY \$21 PEACH \$27 APPLE \$27 PECAN \$29
HAND PIES	\$42 PER DOZEN (4 DZ MIN)
MOUSSE CUPS	\$42 PER DOZEN (4 DZ MIN)
WHOOPIE PIES	\$32 PER DOZEN (4 DZ MIN)
COOKIE PLATTERS	\$29 PER DOZEN (4 DZ MIN)
RICE KRISPIES	\$8.25 PER DOZEN (4 DZ MIN)
CHOCOLATE COVERED STRAWBERRIES	\$32 PER DOZEN (4 DZ MIN)
CANNOLI	\$26 PER DOZEN (4 DZ MIN)
BROWNIE BITES	\$18 PER DOZEN (4 DZ MIN)

PLEASE ASK FOR FULL DESSERT MENU FOR ALL FLAVORS AND OPTIONS



Additional Dessert Stations

ALL DINNER PACKAGES INCLUDE A COMPLIMENTARY COFFEE AND TEA STATION

SPECIALTY COFFEE

ADD TO YOUR COFFEE STATION WITH PUMPKIN SPICE, CARAMEL, IRISH CREAM & TOFFEE NUT SYRUPS, WHIPPED CREAM, CINNAMON STICKS, CHOCOLATE SHAVINGS, AND CINNAMON POWDER.

\$3 PER GUEST

RHODE ISLAND'S FAMOUS ALLIE'S DONUTS

CHOICES SUCH AS, BUT NOT LIMITED TO: OLD FASHIONED, COCONUT, GLAZED SOLID CHOCOLATE, CINNAMON, HONEY GLAZED, BOSTON CRÈME, JAM FILLED, & CHOCOLATE, WHITE, MAPLE OR STRAWBERRY FROSTED WITH OR WITHOUT JIMMIES.

\$3 PER GUEST

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

SHORTCAKE

MAKE YOUR OWN SHORTCAKE. POUND CAKE WITH A VARIETY OF BERRIES AND WHIPPED CREAM.

\$5 PER GUEST

ICE CREAM SUNDAE

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

\$5 PER GUEST

S 'MORES

ALLOW YOUR GUESTS TO MAKE THEIR OWN S 'MORES WITH GRAHAM CRACKERS, JUMBO MARSHMALLOWS, & ASSORTED CHOCOLATE SQUARES OVER AN OPEN FIRE.

\$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)

POPCORN

BUTTERY AND KETTLE POPCORN WITH CHEDDAR, GARLIC PARMESAN, BUTTER, BUFFALO, JALAPENO, RANCH, KETTLE CORN, CARAMEL, MILK CHOCOLATE CARAMEL, WHITE CHEDDAR, BACON CHEDDAR & SALT SEASONINGS.

\$4 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

SOFT PRETZELS

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

\$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.

\$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.

\$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

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

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

ALL BARS INCLUDE THE FOLLOWING

ASSORTED SOFT DRINKS (COCA COLA, DIET COKE, GINGER ALE, SPRITE, TONIC WATER, CLUB SODA, GINGER BEER, ORANGE JUICE, PINEAPPLE JUICE, GRAPEFRUIT JUICE, CRANBERRY JUICE, GRENADINE, MILK, SOUR MIX, LEMONS, LIMES, CHERRIES, CRYSTAL CUT DISPOSABLE CUPS, NAPKINS, STIRRERS, ICE, BARTENDER(S), LIABILITY, SETUP AND BREAK DOWN ARE INCLUDED.

THIS SERVICE CAN BE PROVIDED FROM ONE TO FIVE HOURS.

LOCAL BAR

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, AND DESIGNATED LIQUOR, BEER, AND WINE ASSORTMENTS. PRODUCTS ALL COME FROM COMPANIES IN OR AROUND THE RHODE ISLAND AREA, INCLUDING NARRAGANSETT BREWERY, HARPOON BREWERY, SAMUEL ADAMS BREWERY, BULLY BOY DISTILLERY, WHALER'S BREWERY, NEWPORT VINEYARD, SONS OF LIBERTY, ST. GEORGE'S SPIRITS, NEWPORT DISTILLERY, AND TRIPLE 8 DISTILLERY.

THIS IS BILLED ON A PER PERSON BASIS BILLED TO THE HOST.

ELITE, PREMIUM AND VALUE BARS

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, AND DESIGNATED LIQUOR, BEER, AND WINE ASSORTMENTS.

THIS IS BILLED ON A PER PERSON BASIS BILLED TO THE HOST.

BEER AND WINE OPEN BAR

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, FOUR TYPES OF IMPORTED AND DOMESTIC BEER, AND FOUR TYPES OF WINE.

THIS IS BILLED ON A PER PERSON BASIS BILLED TO THE HOST.

CASH BAR

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, AND DESIGNATED LIQUOR, BEER, AND WINE ASSORTMENTS FROM THE PREMIUM BAR SELECTION.

THIS IS BASED ON A PER DRINK BASIS AND CHARGED DIRECTLY TO YOUR GUESTS.



Bar Service Packages

<u>ELITE BAR</u>	<u>LOCAL BAR</u>	<u>PREMIUM BAR</u>	<u>VALUE BAR</u>	<u>WINE & BEER BAR</u>
<p>GREY GOOSE GREY GOOSE CITRON</p> <p>HENDRICKS'S GIN BACARDI RUM GOSLING RUM PATRON SILVER JACK DANIEL'S MAKER'S MARK CROWN ROYAL</p> <p>KAHLUA COINTREAU AMARETTO DISARONNO</p> <p>BAILEY'S IRISH CREAM MIDORI PEACH SCHNAPPS</p> <p>BLUE MOON BUD LIGHT STELLA ARTOIS HARPOON IPA</p> <p>CHARDONNAY ROSÉ PINOT NOIR CABERNET PROSECCO</p>	<p>LOYAL 9 LOYAL "CANS"</p> <p>GALE FORCE GIN BULLY BOY WHITE RUM THOMAS TEW RUM</p> <p>UPRISING WHISKEY NOR'EARSTER BOURBON</p> <p>TRIPLE SEC</p> <p>MIDORI PEACH SCHNAPPS</p> <p>NARRAGANSETT WHALER'S RISE APA SAM ADAMS SEASONAL HARPOON IPA</p> <p>RISING TIDE GREAT WHITE BELLEVUE BLUSH GEMINI RED</p>	<p>TITO'S</p> <p>TANQUERAY GIN BACARDI RUM CAPTAIN MORGAN JOSE CUERVO JACK DANIEL'S JIM BEAM</p> <p>KAHLUA TRIPLE SEC</p> <p>BAILEY'S IRISH CREAM MIDORI PEACH SCHNAPPS</p> <p>NARRAGANSETT BUD LIGHT SAM ADAMS SEASONAL CORONA</p> <p>PINOT GRIGIO SAUVIGNON BLANC MERLOT CABERNET</p>	<p>SMIRNOFF</p> <p>MCCORMICK'S GIN CASTILLO WHITE RUM CASTILLO SPICED RUM PEPE LOPEZ SEAGRAM'S 7 EVAN WILLIAM'S</p> <p>KAHLUA TRIPLE SEC</p> <p>BAILEY'S IRISH CREAM MIDORI PEACH SCHNAPPS</p> <p>NARRAGANSETT BUD LIGHT SAM ADAMS SEASONAL CORONA</p> <p>PINOT GRIGIO CABERNET</p>	<p>NARRAGANSETT BUD LIGHT SAM ADAMS SEASONAL CORONA</p> <p>PINOT GRIGIO SAUVIGNON BLANC MERLOT CABERNET</p>

BRANDS/VARIETALS ARE SUBJECT TO COMPARABLE CHANGE



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

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

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



Additional Beverage Services

DRINKS UPON ENTRANCE STATIONS:

LEMONADE & ICED TEA

A REFRESHING GLASS OF LEMONADE AND ICED TEA.
\$2 PER GUEST

WARM APPLE CIDER

A MUG OF WARM APPLE CIDER WITH A CINNAMON STICK.
\$2 PER GUEST

INFUSED WATER

THREE INVIGORATING INFUSIONS OF
COOL CUCUMBER SLICES,
SWEET CITRUS, & FRESH BERRIES.

\$2 PER GUEST

HOT CHOCOLATE BAR

PEPPERMINT STICKS, CINNAMON, WHITE AND DARK CHOCOLATE
CHIPS, MINI MARSHMALLOWS, WHIPPED CREAM, AND PUMPKIN
SPICE, CARAMEL, IRISH CREAM & TOFFEE NUT SYRUPS
TO ADD TO A CUP OF RICH COCOA.

\$3 PER GUEST

TO COMPLIMENT YOUR BAR:

(PRICING BASED ON ADDING STATION TO FULL OPEN BAR SERVICE)

MARGARITAS

OFFER YOUR GUESTS THREE OF THE FOLLOWING
FLAVORS: CLASSIC, STRAWBERRY,
BLOOD ORANGE, MANGO, WATERMELON,
PASSION FRUIT, OR RASPBERRY.

COCKTAIL HOUR: \$3 PER GUEST

ENTIRE EVENT: \$5 PER GUEST

SANGRIA

HOUSE MADE RED AND WHITE SANGRIA,
REFRIGERATED OVERNIGHT WITH SEASONAL
CHOPPED FRUIT, PEACH BRANDY, AND FRESHLY
SQUEEZED JUICES.

COCKTAIL HOUR: \$3 PER GUEST

ENTIRE EVENT: \$5 PER GUEST

COUPLES' FEATURED DRINKS

PICK TWO COCKTAILS TO HAVE FEATURED:
MOSCOW MULE, BLUEBERRY VODKA AND LEMONADE,
DARK AND STORMY, JOHN DALY, FLAVORED BELLINI,
GIN AND SPARKLING GRAPEFRUIT JUICE, WHISKEY SOUR,
VODKA POMEGRANATE LEMONADE, JACK HONEY AND
GINGER, PINEAPPLE MANGO RUM PUNCH, BLUE HAWAIIAN &
BLACKBERRY WHISKEY LEMONADE.

COCKTAIL HOUR: \$2 PER GUEST

ENTIRE EVENT: \$4 PER GUEST

CRAFTED CANNED COCKTAILS

PICK THREE OPTIONS TO HAVE AVAILABLE AT YOUR BAR:
SPIKED SELTZERS, LEMONADE AND VODKA,
SPIKED RASPBERRY ICED TEA, SPIKED APPLE CIDER,
SPIKED HALF AND HALF, MIXED BERRY LEMONADE,
SANGRIA COCKTAIL, LEMON DROP, VODKA COLLINS,
GIN AND TONIC, & NEWPORT STORMY

COCKTAIL HOUR: \$6 PER GUEST

ENTIRE EVENT: \$8 PER GUEST



Specials for 2022 -2023 Season

MENU CARDS

PERSONALIZED MENU CARDS FOR EACH GUEST'S PLACE SETTING
WITH THE COUPLE'S NAME, DATE, VENUE & MENU SELECTION.
PRINTED ON WHITE PEARLIZED HEAVY CARDSTOCK PAPER IN OUR STANDARD FONTS.
\$1.50 PER GUEST

OFF SEASON WEDDINGS/SPECIAL EVENTS

ENJOY A 10% DISCOUNT OFF YOUR ENTIRE BILL DURING THE MONTHS OF JANUARY OR FEBRUARY.
OFFERS NOT VALID TOWARD RENTALS, DESSERT OPTIONS, LABOR, HOLIDAY RATES OR TAX.

BUDGETING

WE ARE EXPERTS AT CUTTING COSTS AND REDUCING WASTE. IF YOU ARE
LOOKING FOR AN EVENT WITH AN UPSCALE FEEL AT AN AFFORDABLE RATE CALL AND SPEAK
WITH ONE OF OUR WEDDING COORDINATORS FOR IDEAS OR ACCOMMODATIONS.

