PASSED HORS D'OUEVERS

selection of 3-5

PRICED PER PIECE
minimum of 25 pieces

PUFF PASTRY CANAPE Brie & raspberry	**2.50**
CAULIFLOWER TEMPURA BITES OR BROCCOLI TEMPURA BITES sweet chili sauce	**2**
TENDERLOIN SKEWER bordelaise dip or horseradish cream	**3.50**
SHRIMP COCKTAIL cocktail sauce	**4.50**
CLAM CHOWDER SHOOTERS chive oil	**2.75**
MINI CRAB CAKES chipotle mayo	**3**
SCALLOP WRAPPED BACON	**4.50**
CLAMS CASINO applewood smoke bacon & bread crumbs	**3.25**
OYSTER ROCKEFELLER creamy spinach, escargot butter	**4**
TUNA TARTARE ginger dressing, crispy won ton, scallion	**4.75**
MINI CRISPY RICE CAKE salmon or tuna	**5**
SPANAKOPITA feta & spinach	**2**
CHICKEN SATAY lo mein dipping sauce	**2.25**

BIGGER BITES

MINI CHEESEBURGER SLIDERS	**5**
CRISPY FISH SLIDERS	**5.50**
TENDERLOIN SLIDERS caramelized onions	**6.25**
MINI TRADITIONAL LOBSTER SALAD SLIDERS butter brioche	**MKT**

***Requires minimum of 20 people, menu is subject to change, 20% service charge and 8% sales tax will be added**





PLATTERS AND PRESENTATIONS

replenished for a half hour

PRICE PER GUEST

IMPORTED & DOMESTIC ARTISAN CHEESE **12**

cheddar, parmesan, brie, goat cheese, grapes, fig jam, kalamata olives, crackers

add charcuterie additional $5 per guest

FRUIT PLATTER **15**

seasonal fruit, watermelon, pineapple, honey dew melon, cantaloupe, strawberries, honey lime dip

FRITTO MISTO **serves 6-8 people** **44**

rock shrimp, clam strips, hot peppers, remoulade

can be served on a station or family style

***Requires minimum of 20 people, menu is subject to change, 20% service charge and 8% sales tax will be added**



RAW BAR

PRICE PER PIECE

LOCALLY HARVESTED RHODE ISLAND OYSTERS	**3.75**
RHODE ISLAND LITTLENECKS	**3**
COCKTAIL SHRIMP	**4.50**
LOBSTER CLAWS	**MKT**
CAVIAR	**MKT**
CRAB CLAWS	**MKT**



BUFFET DINNER

TWO ENTREES 61 PER GUEST
THREE ENTREES 70 PER GUEST

SALAD choice of one

CLASSIC CAESAR

MIXED GREEN
choice of dressing

GREEK SALAD (additional $2 per guest)

ENTREES

GRILLED CHICKEN BREAST
presto cream sauce

GRILLED SALMON
kabiak sauce

GRILLED SWORDFISH
prince murat

SCALLOPS
caper, lemon, butter, parsley

CHICKEN MARSALA
marsala mushrooms

FILET MIGNON TIPS
mushroom demi (additional $5 per person)

BAKED STUFFED SHRIMP (2 pieces)
addditional $10 per guest

SIDES choice of two
sticky rice, vegetable fried rice, rosted fingerling potatoes, creamy mashed potatoes, haricots verts, roasted vegetable medley

DESSERT choose one
dessert sampler for an additional $ per guest

FLOURLESS CHOCOLATE TRUFFLE CAKE
espresso créme anglaise, chantilly cream

NY STYLE CHEESECAKE
lemon curd, blueberries

GELATO
vanilla, chocolate, pistachio

***Requires minimum of 20 people, menu is subject to change, 20% service charge and 8% sales tax will be added**





PLATED three course dinner
75 per guest

1st COURSE choice of two
NEW EGLAND CLAM CHOWDER
CLASSIC CAESAR SALAD
MIXED GREEN SALAD
GREEK SALAD (additional $2 per guest)
B.L.T WEDGE SALAD (additional $2.50 per guest)

2nd COURSE choice of three
pan roasted statler chicken
SALMON (grilled, pan seared or blackened)
SWORDFISH (grilled, pan seared or blackened)
SCALLOPS (grilled, pan seared or blackened)
10oz GRILLED NY SIRLOIN (additional $6 per guest)
8oz FILET MIGNONN (additional $8 per guest)
SURF AND TURF (additional $12 per guest)
*substitute half or full lobster tail MKT

CHOICE OF STARCH
mashed potatoes, roasted fingerling potatoes, oh those potatoes (additional $2.50 per guest)

CHOICE OF VEGETABLE
haricots verts, roasted vegetable medley, asparagus (additional $2 per guest)

3rd COURSE DESSERT
choose onedessert sampler for an additional $ per guest

FLOURLESS CHOCOLATE TRUFFLE CAKE
espresso créme anglaise, chantilly cream

NY STYLE CHEESECAKE
lemon curd, blueberries

GELATO
vanilla, chocolate, pistachio







***Requires minimum of 20 people, menu is subject to change, 20% service charge and 8% sales tax will be added**