



2012 Silver Menu

~ Cocktail Hour ~

Stationary Display

Artisan Cheese Display presented with Fresh Fruits and Berries
Assorted Crackers and Sliced Breads

Butler Passed Hors d'oeuvres

Choose Four Hors d'oeuvres from Collections A & B (See below)

~ Plated Dinner Presentation ~

Champagne Toast

First Course Offerings

(Choose One)

Farm Fresh Greens with Toasted Almonds, Cranberries, Goat Cheese and Balsamic Vinaigrette

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Classic Caesar Salad, Hearts of Romaine, Parmesan, Croutons, Garlic Dressing with Grilled Ciabatta

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Heirloom Tomato Salad, Feta, Watercress, White Balsamic Vinaigrette

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Served with Warm Breads and Butter

Second Course Offerings

(Choose Two)

Sun-dried Tomato, Artichoke & Basil Stuffed Chicken Breast, Golden Whipped Mashed Potatoes,
Baby Vegetables & Balsamic Reduction

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Herb Ricotta & Fig filled Breast of Chicken, Fingerling Potatoes, Hericot Verts, Lemon Scented
Natural Brown Jus

~

Slow Roasted Sliced Sirloin of Beef, Sweet Garlic Mashed Potatoes, Asparagus, Crispy Fried Onion
Nest, Cabernet Demi Glaze

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Citrus Poached Salmon, Orange Fennel Salad, Saffron Rice, Fire Roasted Asparagus

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Cornmeal Crusted Cod, Celery Root Purée, Roasted Corn and Heirloom Tomato Salad, Lobster
Nage

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\*Vegetarian Meals Available Upon Request

OR

#### **(Select this duet entrée for all the guests)**

Flame-Roasted Marinated Sliced Steak & Filet of Sole, Parsnip-Potato Purée, Garlic Sautéed  
Broccoli, Wild Mushroom-Red Wine Reduction Demi

#### **Dessert**

Client Provided Wedding Cake Sliced and Artistically Presented  
Coffee, Decaffeinated Coffee and Assorted Tea Service

Prices are subject to 21% taxable administration fee and RI State sales tax.

Menu effective 1/01/2012-12/31/2012.

See our Sales team for pricing and availability.



**2012 Silver Menu** continued

**Hors d'oeuvres Collection A & B**

(Select four from the following Collection)

Chicken Samosa with Tamarind Chutney

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Spinach Pesto Puff

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Pork Shomai with Karashi Mustard & Sweet Ginger Soy Dipping Sauce

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Shrimp Wrapped in Thinly Sliced Potato

~

Crispy Truffle "Mac and Cheese" Risotto Cake

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Spinach and Artichoke in Crispy Phyllo Cup

~

Thai Shrimp Money Bag with Orange Ginger Soy Sauce

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Almond Stuffed Dates Wrapped in Bacon

Balsamic Fig and Goat Cheese Flatbread

~

Plum Tomato and Mozzarella Crostini with Basil Oil & Balsamic Glaze

~

Croque Monsieur Topped with Cornichon Pickle

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Blue Cheese and Pear Chutney Diamonds

~

Chicken Satáy with Cucumber Mint Relish

~

Bourbon Marinated Scallops Wrapped in Bacon

**For an additional charge the following items can be added to this menu:**

**Children's Meals** – Chicken Fingers & Fries

**Vendor Meals** – Salad and Chef's Selection of a hot Entree

**Stationary Displays**

Mediterranean Display

Classic Antipasto Display

New England Clam Chowder & Mini Clam Cakes Station (min. 50 people)

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**Plated Pasta Course**

**Penne Pomodoro**

Ask your Sales Manager for further suggestions.

Prices are subject to 21% taxable administration fee and RI State sales tax.

Menu effective 1/01/2012-12/31/2012.

See our Sales team for pricing and availability.



## 2012 Crystal Menu

### ~ Cocktail Hour ~

#### Stationary Display

Artisan Cheese Display presented with Fresh Fruits and Berries  
Assorted Crackers and Sliced Breads

#### Butler Passed Hors d'oeuvres

Choose Four Hors d'oeuvres from our Collection A (See Below)

### ~ Plated Dinner Presentation ~

Champagne Toast

#### **First Course Offerings**

(Choose One)

Farm Fresh Greens with Toasted Almonds, Cranberries, Goat Cheese and Balsamic Vinaigrette

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Classic Caesar Salad, Hearts of Romaine, Parmesan, Croutons, Garlic Dressing with Grilled Ciabatta

~

Served with Warm Breads and Butter

#### **Second Course Offerings**

(Choose Two)

Grilled Statler Breast of Chicken, Sautéed Greens, Rosemary Sweet Corn Polenta and Roasted Garlic Jus

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Roasted Lemon Thyme Chicken, Lyonnaise Fingerling Potato, French Beans and Black Truffle Buerre Blanc

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Sun-dried Tomato, Artichoke & Basil Stuffed Chicken Breast, Golden Whipped Mashed Potatoes, Baby Vegetables & Balsamic Reduction

~

Flame-Roasted Marinated Steak Sliced, Parsnip-Potato Purée, Garlic Sautéed Broccolini, Wild Mushroom-Red Wine Reduction Demi

~

Cornmeal Crusted Cod, Celery Root Purée, Roasted Corn and Heirloom Tomato Salad, Lobster Nage

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Ponzu Glazed Salmon, Scallion Ginger Jasmine Rice, Sugar Snap Peas, Yuzu Marmalade

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*Vegetarian Meals Available Upon Request

Dessert Course

Client Provided Wedding Cake, Sliced and Artistically Presented
Coffee, Decaffeinated Coffee and Assorted Tea Service

Prices are per person and subject to 21% taxable Administrative Fee and RI State sales tax.

Menu effective 1/01/2012 – 12/31/2012.

Please contact our Sales Team for pricing and availability.



2012 Crystal Menu continued

Hors d'oeuvres Collection A

(Select four from the following Collection)

Chicken Samosa with Tamarind Chutney

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Spinach Pesto Puff

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Pork Shomai with Karashi Mustard & Sweet Ginger Soy Dipping Sauce

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Shrimp Wrapped in Thinly Sliced Potato

~

Crispy Truffle "Mac and Cheese Risotto Cake

~

Thai Shrimp Money Bag with Orange Ginger Soy Sauce

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Spinach and Artichoke in Crispy Phyllo Cup

For an additional fee the following items can be added to this menu:

Children's Meals – Chicken Fingers & Fries

Vendor Meals – Salad and Chef's Selection of a hot Entree

Stationary Displays

Mediterranean Display

Assortment of Hummus, Pita Chips, Falafel, Baba ganoush,
Stuffed Grape Leaves, Tabbouleh and Tzatziki

Order for 50 people

Classic Antipasto Display

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

Order for 50 people

Vegetable Crudités for 50 people

Plated Pasta Course

Penne Pomodoro

Ask your Sales or Catering Manager for further suggestions.

Prices are per person and subject to 21% taxable Administrative Fee and RI State sales tax.

Menu effective 1/01/2012 – 12/31/2012.

Please contact our Sales Team for pricing and availability.



2012 Gold Menu

~ Cocktail Hour ~

Stationary Display

Selection of One: 1. Baked Brie, 2. Artisan Cheese Display 3. Vegetable Crudités
All displays presented with Fresh Fruits and Berries Assorted Crackers and Sliced Breads

Butler Passed Hors d'oeuvres

Choose Four Hors d'oeuvres from Collections A, B & C (See below listing)

~ Plated Dinner Presentation ~

Champagne Toast

First Course Offerings

(Choose One)

Farm Fresh Greens with Toasted Almonds, Cranberries, Goat Cheese and Balsamic Vinaigrette

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Baby Arugula Salad, Shaved Red Onion, Crumbled Maytag Blue, Spicy Walnuts, Balsamic Vinaigrette

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Caprese Farmstead Mozzarella, Beefsteak Tomatoes, Sweet Basil and Aged Balsamic

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Watercress and Baby Beet Salad, Marinated Vermont Chevre, Candied Hazelnuts, Blood Orange-Fennel Vinaigrette

All of the above Salads are served with Warm Breads and Butter

Entree

(Choose Two)

Grilled Organic Salmon, Chourizo-Lentil Cassoulet, Roasted Brussel Sprouts

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Seared Scallops, Grilled Vegetable Succotash, Shaved Fennel, Mandarin Orange Gremola

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Sea Salt Rosemary Encrusted Filet Mignon, Truffle Roasted Fingerling Potatoes and Grilled Asparagus

~

Basil Crusted Fillet of Chilean Sea Bass, Oven-Roasted Tomato Couscous Risotto, Hericot Verts, Baby Carrots, Lemon Butter Sauce

~

Sun-Dried Tomato, Artichoke and Basil Stuffed Breast of Chicken with Jumbo Garlic Shrimp, Golden Whipped Mashed Potatoes, Baby Vegetables and Balsamic Reduction

~

Sliced Grilled Beef Tenderloin & Fillet of Salmon, Roasted Potatoes, Pencil Asparagus, Red Wine-Thyme Sauce

Dessert

Client Provided Wedding Cake Sliced and Artistically Presented with Raspberry Coulis, Crème Anglaise Seasonal Fresh Berries, Whipped Cream and Mint
and

Coffee, Decaffeinated Coffee and Assorted Teas

Prices are subject to 21% taxable administration fee and RI State sales tax.

Menu effective 1/01/2012-12/31/2012.

See our Sales Managers for pricing and availability.



2012 Gold Menu continued

Stationary Display Options: (Select one)

1. Baked Brie Display
2. Artisan Cheese Display
3. Vegetable Crudités and Assorted Dips Display

Passed Hors d'oeuvres Collections A, B & C

(Select four from the following Collection)

Chicken Samosa with Tamarind Chutney
Spinach Pesto Puff
Pork Shomai with Karashi Mustard & Sweet Ginger Soy Dipping Sauce
Shrimp Wrapped in Thinly Sliced Potato
Crispy Truffle "Mac and Cheese" Risotto Cake
Thai Shrimp Money Bag with Orange Ginger Soy Sauce
Spinach and Artichoke in Crispy Phyllo Cup

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Almond Stuffed Dates Wrapped in Bacon
Balsamic Fig and Goat Cheese Flatbread
Plum Tomato and Mozzarella Crostini with Basil Oil & Balsamic Glaze
Croque Monsieur topped with Cornichon Pickle
Blue Cheese and Pear Chutney Diamonds
Chicken Satáy with Cucumber Mint Relish
Bourbon Marinated Scallops Wrapped in Bacon

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Mini Beef Wellington
Miniature Crab Cakes with Remoulade Sauce
Roasted Eggplant & Oven-dried Tomato in Phyllo Star
"Kobe Beef" Hot Dog wrapped in Puff Pastry with Whole Grain Mustard
Smoked Salmon & Potato Pancake Canapé with Dill Crème Fraîche
Mini Wild Mushroom Strudel with Goat Cheese
Rare Beef Tenderloin on Brioche with Roasted Red Pepper Coulis & Garlic Aioli

Ask your Sales or Catering Manager for an additional pricing list for items that can be added to this menu.

Children's Meals – Chicken Fingers & Fries

Vendor Meals – Salad and Chef's Selection of a hot Entree

Stationary Displays

Mediterranean Display
Classic Antipasto Display
Baked Brie Display

New England Clam Chowder & Mini Clam Cakes Station (min. 50 people)

Slider & Shooters Station (min. 50 people)

Raw Bar: (Jumbo Shrimp, Oysters & Littlenecks) – Ask for Pricing - priced per 50 pieces

Ask your Sales or Catering Manager for further suggestions.

Prices are subject to 21% taxable administration fee and RI State sales tax.

Menu effective 1/01/2012-12/31/2012.

See our Sales Managers for pricing and availability.



2012 Platinum Menu

~ Cocktail Hour ~

Choice of Two Stationary Displays *

Butler Passed Hors d'oeuvres

Choose Four Hors d'oeuvres from our Collections A, B, C, D*

*See below listing

~ Plated Dinner Presentation ~

Champagne Toast

First Course Offerings

(Choose One)

Baby Arugula Salad, Shaved Red Onion, Crumbled Maytag Blue, Spicy Walnuts, Balsamic Vinaigrette

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Caprese Farmstead Mozzarella, Beefsteak Tomatoes, Sweet Basil and Aged Balsamic

~

Watercress and Baby Beet Salad, Marinated Vermont Chevre, Candied Hazelnuts, Blood Orange-Fennel Vinaigrette

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Spinach Salad, Cage Free Eggs, Pancetta, Pickled Sweet Onions, Roasted Garlic Bleu Cheese Dressing

All of the above salads are served with Warm Breads and Butter

Entree

(Choose Two)

Veal Rib Chop stuffed w/ Native Maine Lobster Meat, Dill and Sea Salt Roasted Potatoes, Roasted Baby Vegetables, Creamy Lemon Buerre Blanc

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Dijon Herb Lamb Loin, Vermont Cherve Risotto, Tomato Confit, Pencil Asparagus, Port Wine Reduction

~

Coriander Crusted Chilean Sea Bass and Half Native Lobster, Grilled Vegetable Basmati Rice, Baby Carrots

~

Grilled Beef Tenderloin with Jumbo Garlic Shrimp, Roasted Fingerling Potatoes, Grilled Asparagus

~

Sun-Dried Tomato, Artichoke and Basil Stuffed Breast of Chicken with Jumbo Garlic Shrimp, Golden Whipped Mashed Potatoes, Baby Vegetables and Balsamic Reduction

~

Grilled Beef Tenderloin with Native Maine Lobster Tail, Dill and Sea Salt Tossed Fingerling Potatoes, Asparagus

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*Vegetarian Meals Available Upon Request

Dessert

Client Provided Wedding Cake Artistically Presented with Raspberry Coulis, Crème Anglaise, Seasonal Fresh Berries, Whipped Cream and Mint

Coffee, Tea, and Decaf Service

Prices are subject to 21% taxable administration fee and RI State sales tax.

Menu effective 1/01/2012-12/31/2012.

See Our Sales Managers for the pricing and availability



2012 Platinum Menu continued

Stationary Display Options: (Select two)

1. Baked Brie Display
2. Mediterranean Display
3. Artisan Cheese Display
4. Classic Antipasto Display
5. Vegetable Crudités and Assorted Dips Display

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Passed Hors d'oeuvres Collections A, B, C & D

(Select four from the following Collection)

Chicken Samosa with Tamarind Sauce
Spinach Pesto Puff

Pork Shomai with Karashi Mustard & Sweet Ginger Soy Dipping Sauce
Shrimp Wrapped in Thinly Sliced Potato
Crispy Truffle "Mac and Cheese" Risotto Cake
Thai Shrimp Money Bag with Orange Ginger Soy Sauce
Spinach and Artichoke in Crispy Phyllo

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Almond Stuffed Dates Wrapped in Bacon
Balsamic Fig and Goat Cheese Flatbread
Plum Tomato and Mozzarella Crostini with Basil Oil & Balsamic Glaze
Croque Monsieur topped with Cornichon Pickle
Blue Cheese and Pear Chutney Diamonds
Chicken Satáy with Cucumber Mint Relish
Bourbon Marinated Scallops Wrapped in Bacon

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Mini Beef Wellington
Miniature Crab Cakes with Remoulade Sauce
Roasted Eggplant & Oven-dried Tomato in Phyllo Star
"Kobe Beef" Hot Dog wrapped in Puff Pastry with Whole Grain Mustard
Smoked Salmon & Potato Pancake Canapé with Dill Crème Fraîche
Mini Wild Mushroom Strudel with Goat Cheese
Rare Beef Tenderloin on Brioche with Roasted Red Pepper Coulis & Garlic Aioli

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Plantain Shrimp Skewers with Guava-Mango Glaze
Chicken Marrakesh Lollipop
White Truffle Infused Lobster Salad in Fingerling Potato Boats
Spanish Empanada with Chourizo, Manchego, Peppers, Olives in a Flakey Pie Dough
Rosemary-Dijon Crusted Lollipop Lamb Chops with Port Wine Reduction
Sesame Tuna Sashimi on Crispy Wonton Chip with Wasabi Vinaigrette
Coconut Battered Lobster Tail Skewers with Guava-Mango Glaze

Ask your Sales or Catering Manager for an additional pricing list for items that can be added to this menu.

Children's Meals – Chicken Fingers & Fries

Vendor Meals – Salad and Chef's Selection of a hot Entree

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Raw Bar: (Jumbo Shrimp, Oysters & Littlenecks) – priced per 50 pieces

Prices are subject to 21% taxable administration fee and RI State sales tax.

Menu effective 1/01/2012-12/31/2012.

See Our Sales Managers for the pricing and availability