

ROOFTOP PRIVATE DINING MENU

ALL ITEMS BELOW PRICED PER PIECE UNLESS OTHERWISE NOTED

HORS D'OEUVRES

ALL ITEMS CAN BE STATIONED OR PASSED

- COLD -

CAPRESE SKEWERS 3

Heirloom Tomatoes, Mozzarella, Basil Oil,
Aged Balsamic

STRAWBERRY BALSAMIC BRUSCHETTA 3

Marinated Strawberries, Marscarpone,
Balsamic Reduction, Basil, Crostini

VEGETABLE CROSTINI 3

Lightly Roasted Squash, Tomato,
Scallions with Pesto

MINI AVOCADO TOAST 3

Mashed Avocado, Preserved Lemon,
Parsley, and Pistachio

WATERMELON FETA BITES 4

Watermelon Caprese with Feta, Mint and
Jalapeño

TUNA TARTARE 4

Teriyaki Tuna, Sesame Seeds, Jasmine Rice,
Grated Horseradish, Cucumber Chip

MINI LOBSTER ROLLS 10

Hot Buttered or Cold Salad
Herb Aioli, Celery, Claw & Knuckle Lobster

MINI LOBSTER CUPS 12

Mini Lettuce Cups, Cold Salad
Herb Aioli, Celery, Claw & Knuckle Lobster

SALMON RILLETTE 3

Salmon, Lemon Dill Spread Crostini
GF-On Cucumber Slice

CROSTINI 4

Prosciutto, Fig Jam, Manchengo Cheese

CHARCUTERIE SKEWERS 4

Salami, Cornichon, Aged Provolone

- HOT -

MUSHROOM SLIDERS 4

Pretzel bun, slaw, BBQ sauce

CAULIFLOWER BITES 3

Teriyaki, Purple Cabbage Slaw, Toasted Sesame

TOMATO BASIL SOUP SHOOTER 3

Topped with Grilled Cheese Triangle

BRIE AND RASPBERRY IN FILO 4

Spicy Honey, Scallions

VEGETABLE SPRING ROLL 3

Sweet Chili Sauce

STUFFED MUSHROOM 3

Vegetable Stuffing

STUFFED MUSHROOM 4

Crab Stuffing

LOBSTER RANGOONS 4

Sweet Chili Dipping Sauce

MINI CRAB CAKE 4

Chipotle Aioli

CHICKEN SKEWER 3

Buffalo

PULLED PORK SLIDER 4

BBQ Pulled Pork and Kimchi Slaw

SCALLOPS WRAPPED IN BACON 4

Smoked Maple Glaze

TENDERLOIN BRUSCHETTA 5

Horseradish Dijon, Carmelized Onion

STEAK AND CHEESE EGG ROLL 4

Horseradish Dijon

SANTA FE CHICKEN EGG ROLL 4

Corn, Black Beans, Bell Pepper, Chipolte
Mayo

CHICKEN POTSTICKER 3

Fried, Scallion, Ponzu

CHEESEBURGER STUFFED MUSHROOM 4

Cheese, Tomato, House Made Pickle, Mob
Sauce

MINI STUFFED PEPPER 4

Hot Italian Sausage

*ALL PRICING EXCLUDES ADDITIONAL 8% TAX AND 21% SERVICE CHARGE
*MINIMUM QUANTITY OF 20 PIECES PER FOOD ITEM ORDERED

*RI STATE LAW REQUIRES THAT WE INFORM YOU THAT EATING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR UNPASTEURIZED EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS



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- RAW BAR -

OYSTERS 3.75

JUMBO SHRIMP COCKTAIL 4

NATIVE LITTLENECKS 3

- STATIONARY DISPLAYS -

ALL ITEMS BELOW PRICED PER PERSON

CHEESE 18

Local & Imported Cheeses

Manchego, Pecorino, Atwells Gold, Narragansett Creamery Crescendo, Tillamook Smoked Cheddar, Hot Honey, Fig Jam, Fresh Grapes, Strawberries Crostini & Assorted Crackers

CHARCUTERIE BOARD 20 (CHEESE +3)

Chef Selection of Cured Meats and Sausages

Prosciutto di Parma, Gastros White Wine & Fennel Salame, Bresola, Smoked Coppa, Chorizo, Pickled Vegetables, High Limb Cider Mustard, Toasted Nuts, Marmalade, Baguette, Everything Spice Focaccia

MEDITERRANEAN 18

Roasted Garlic Hummus, Tabbouleh, Fried Falafel, Tzatziki Dip, Persian Salad, Grilled Vegetables, Marinated Olives, Fresh Pita

RHODE ISLANDER 25

NE Chowder Shooter | Clams, Pancetta, Potato
Mini Lobster Sliders | Potato Bun, Tarragon, Mayonnaise
Clam Fritters | Remoulade Sauce, Lemon

VEGETABLE CRUDITE 15

Baby Carrots, Celery, Yellow Peppers, Broccoli, Heirloom Tomatoes, Asparagus
Marinated Mushrooms, Grilled Artichoke Hearts
Caramelized Shallot Dip, Ranch Dip

- PIZZA -

MARGARITA 16

Mozzarella, Marinated Tomatoes,
Pomodoro Sauce, Basil

SPINACH-GARLIC & MUSHROOM 18

Olive Oil, Garlic, Spinach, Mushrooms,
Mozzarella

SALUMI 18

Cappicola, Chorizo, Pomodoro, Garlic Oil,
Mozzarella

- APPETIZERS -

OYSTERS ROCKEFELLER 4.25

Roasted Oysters, Spinach, Shallot, Pernod,
Fines Herbs, Garlic Butter, Breadcrumbs

BAKED BRIE 8

Blackberries, Dried Apricots,
Hot Honey, Crostini

CRISPY BRUSSELS SPROUTS 12

Deep Fried Maple Glazed Brussels,
Candied Bacon Bits, Dried Cranberries

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ENTREES PER PLATTER PRICE (FEEDS APPROX 20 GUESTS)

CAESAR SALAD 45

Herbed Croutons, Romaine, Caesar Dressing

BERRY SALAD 50

Arugula, Strawberries, Blackberries, Goat Cheese, Toasted Sunflower Seeds, Balsamic Dressing

BAKED PENNE 150

Pomodoro Sauce, Garlic, Mozzarella, Parmesan, Grilled Bread

GRAIN BOWL 200

Quinoa, Roasted Chickpeas, Crispy Broccoli, Pickled Beets, Cumin Corn, Zucchini, Garlic Yogurt Sauce, Tamarind Glaze

PAN ROASTED STATLER CHICKEN 225

Rice Pilaf, Asparagus Tips, Sautéed Mushrooms, Veal-Brandy Sauce

GRILLED SALMON 250

Rice Pilaf, Roasted Garlic Spinach, Sweet Mustard Glaze

ROASTED TENDERLOIN 285

Mashed Potatoes, Caramelized Onions, asparagus, Red Wine Demi

DESSERTS (10 PERSON MINIMUM PER ORDER)

UBE CHEESECAKE BITES 8

Yuzu Gelee, Coconut Crumb, Cream Anglese

CINNAMON & APPLE CRUMBLE 12

Soft Baked Apples, Sweet Rolled Oats, Cinnamon

CHOCOLATE MOUSSE 12

Callebaut Dark Chocolate, Berry Couli, Whipped Cream, Brownie Snow

ASSORTED COOKIES & BROWNIES 5

PETIT FOURS 4

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