

HORS D'OEUVRES

ALL ITEMS CAN BE STATIONED OR PASSED

- VEGAN & VEGETARIAN -

MAC & CHEESE SPOON 4
Fontina, Truffle, Citrus Breadcrumbs

YUCCA FRIES 4
Chimichurri

VEGETABLE SAMOSA 5
Tamarind Dip

CAPRESE BITE 4
Narragansett Creamery Mozzarella,
Heirloom Tomato, Basil Oil, Saba

AVOCADO TOAST 6
Pickled Onion, Everything Spice

STREET CORN FRITTER 4
Tajin, Cotija, Lime

VEGETABLE SPRING ROLL 4
Ponzu

ARANCINI 6
Pecorino Risotto, Fried Basil, Pomodoro

DEVILED EGG 4
Green Goddess Filling, Pickled
Celery, Red Pepper Curls

BEET "POKE" SPOON 4
Candied Citrus, Whipped Goat
Cheese, Dill

TEMPURA CAULIFLOWER 5
Sweet Chili Sauce, Sesame Seeds

HERB STUFFED MUSHROOM 5
Ritz Cracker Stuffing

FRIED RAVIOLI 4
Three Cheese, Arrabbiata Sauce

RICOTTA CROSTINI 5
Citrus Whipped Ricotta, Seasonal
Vegetables, Pistachio Dust

RAITA 5
Grilled Naan, Lime

- SEA -

THAI CHILI SHRIMP 6
Pickled Cabbage

SALMON RILLETTE 6
Cucumber, Dill Creme, Fraiche*

FISH TACO 6
Jalapeno Slaw

SCALLOP & SHRIMP CEVICHE 5
Crispy Chili Threads, Corn Tortilla*

NEW ENGLAND LOBSTER ROLL 8
Tarragon Mayo

HOT BUTTER LOBSTER ROLL 8
Griddled Potato Bun

BACON WRAPPED SCALLOP 7
Rosemary Maple Balsamic Glaze, Lime

TUNA POKE 6
Miso Caramel, Avocado Mousse, Sesame*

CLAM FRITTER 4
Chorizo Aioli

CRAB DEVILED EGG 5
Fine Herbs, Dijon

CRAB CAKE 6
Spicy Remoulade, Lemon

COCONUT SHRIMP 6
Orange Ginger Marmalade

SHRIMP COCKTAIL 6

- LAND -

CHICKEN TIKKA MASALA KEBAB 5
Curried Yogurt Dip

HOUSE MEATBALL 7
Beef & Pork, Pomodoro, Shaved
Parmesan

TENDERLOIN CROSTINI 7
Horseradish Dijon, Caramelized
Onions

KOREAN BEEF SKEWER 6
Kimchi Aioli*

CHARCUTERIE SKEWER 5
Salami, Provolone, Cornichon

NASHVILLE HOT CHICKEN BITE 7
Bread & Butter Pickle, Special Sauce

CANDIED BACON SKEWER 5
Spiced Brown Sugar

STEAK & CHEESE EGGROLL 6
Spicy Aioli

GREEK LAMB LOLLIPOP 8
Coriander Crusted, Tzatziki

MINI CUBANO 6
Roasted Pork, Shaved Ham, Dill Pickle,
Mustard

CHICKEN SATAY 5
Peanut Sauce, Scallion

LAMB MEATBALL 8
Garam Masala, Cucumber Coriander
Yogurt

MINI PORK TACO 5
Pineapple, Micro Cilantro, Cotija
Crema

BEEF WELLINGTON 6
Mushroom Duxelles, Truffle Dijon*

PROSCIUTTO MELON BITE 4
Hot Honey

*ALL PRICING EXCLUDES ADDITIONAL 8% TAX AND 23% 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 FOODBORNE ILLNESS

STATIONARY DISPLAYS

ALL ITEMS BELOW PRICED PER PERSON

CHEESE BOARD 18

Chef's Selection of Local & Imported Cheeses with Accompaniments

VEGETABLE CRUDITE 15

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

RHODE ISLANDER 28

NE Chowder Shooter | Clams, Pancetta, Potato
Mini Lobster Sliders | Potato Bun, Tarragon, Mayonnaise
Clam Fritters | Remoulade Sauce, Lemon
RI Calamari | Pickled Hot Peppers, Garlic Butter, Marinara

CHARCUTERIE BOARD 20 (CHEESE +3)

Chef's Selection of Cured Meats with Accompaniments

MEDITERRANEAN 18

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

RAW BAR 30

Local Oysters*, Littleneck Clams*, Jumbo Shrimp, Jonah Crab Claws, Maine Lobster Tail, Champagne Mignonette, Cocktail Sauce, Spicy Remoulade, Warm Garlic & Tarragon Butter, Lemon

PIZZA

MARGHERITA PIZZA 17

Hand-Crushed Tomatoes, Ciliegini, Fresh Basil

RONI PIZZA 20

Pomodoro, Shredded Mozzarella, Ricotta, Cup & Char Pepperoni

FIG & GOAT PIZZA 20

Red Wine Macerated Fig, Aji Amarillo & Honey, Goat Cheese, Scallion 20

Available as either a stationed display or family-style service, this menu is designed to encourage guests to enjoy a variety of dishes. We recommend selecting at least one salad or appetizer and two entrées to provide ample choices for your group. Each order serves up to 20 guests.

APPETIZERS

RHODE ISLAND CALAMARI 225

Pickled Fresno Peppers, Grilled Lemon, Garlic Butter

ZA'ATAR ROASTED CARROTS 200

Baby Carrots, Honey Whipped Goat Cheese, Toasted Pistachio, Herb Oil, Saba

4 CHEESE PASTA 175

Fontina, Sharp & Smoked Cheddar, American, Herbed Bread Crumb

SALADS

CUCUMBER SALAD 100

Heirloom Tomatoes, Arugula, Pickled Onions, Goat Cheese, Green Goddess Dressing

BURRATA SALAD 150

Sicilian Eggplant Capanata, Arugula, Fig Balsamic Glaze, EVOO, Crostini

CAESAR SALAD 100

Little Gem Romaine, Gluten Free Garlic & Brown Butter Bread Crumbs, Pecorino, Ortiz Anchovy

GRAIN SALAD 150

Farro, Grilled Carrots & Asparagus, Pickled Fennel & Shallots, Sunflower Seeds, Crumbled Feta Cheese, Maple Mustard Vinaigrette

ENTREES

ROASTED CHICKEN 375

Roasted Airline Chicken Breast, Creamed Corn, Mushrooms, Leeks

BLACKENED SALMON 400

Blackened Salmon, Sautéed Kale, Creamy Polenta, Salsa Verde

BRAISED SHORT RIB 400

Smoked Cheddar Grits, Baby Carrots, Crispy Oyster Mushrooms, Red Wine Demi Glace

BISTRO TENDERLOIN 450

Served with Smashed Fingerling Potatoes & Chef's Seasonal Vegetables

DESSERTS

UBE CHEESECAKE BITES 8

Yuzu Gelee, Coconut Crumb, Crème Anglaise

CINNAMON & APPLE CRUMBLE 12

Soft Baked Apples, Sweet Rolled Oats, Cinnamon

CHOCOLATE MOUSSE 12

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

ASSORTED COOKIES & BROWNIES 5

PETIT FOURS 4

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