

wedded bliss starts in the kitchen!

what you can expect:

- *fresh ingredients
- *stress free professional service
- *gorgeous presentation
- *happy (and full!) guests

our menu collections are served buffet style, or sit down dinner service, and we are happy to create custom menus to accommodate any special requests!

- rentals, decor, chefs & bartenders also available-
- full service catering

(1)

americana style

tray passed starters:

baby crabcakes with chipotle mayonaise
italian sausage stuffed mushrooms
with fresh arugula pesto
mini baked bries with fresh fruit preserves

buffet:

fresh bread and butter

lemon, rosemary & garlic chicken breast
topped with sundried tomatoes

grilled rib eye steak with garlic butter

buttermilk chive or roasted corn mashed potatoes

fresh sautéed green beans with bacon, onions & garlic

mixed green salad with balsamic & honey mustard

chopped buffalo mozzarella salad with creamy balsamic

homemade chocolate chip cookies & fudge brownies

fresh brewed coffee, herb tea selection

(regular & decaf)

(number of staff members varies based upon head count
& type of service requested)

(2)

mediterranean style

tray passed starters:

spiced pita crisps with fresh hummus
mini falafel cakes with tzatziki dip
pan seared sea scallops stuffed with basil pesto

buffet:

fresh flat breads with thyme olive oil

feta, sundried tomato & olive stuffed chicken

grilled lemon pepper salmon filet on a
bed of sauteed baby spinach

roasted herbed red potatoes

steamed garden vegetables with parsley butter

mixed green salad with thyme vinaigrette

greek spinach salad with honey mustard

homemade lemon bars & fudge brownies

fresh brewed coffee & herb tea selection
(regular & decaf)

(number of staff members varies based upon head count
& type of service requested)

(3)

italian style

tray passed starters:

baby baguette pizzas
pesto pine nut, sausage mozzarella,
potato bacon & wild mushroom & fontina
grilled roma tomato halves
stuffed with pan seared ahi tuna & capers
assorted crostinis:
tomato caper relish & artichoke olive tapenade

buffet:

fresh focaccia bread

chicken parmesan

sliced flank steak
with sautéed garlic, black olives and cherry tomatoes

linguini with olive oil, parsley, garlic and Romano

roasted sage butternut squash

mixed green salad with balsamic vinaigrette

veggie antipasto with Italian & oil/vinegar

java chocolate chip cookies & cream cheese fudge brownies

fresh brewed coffee & herb tea selection
(regular & decaf)

(4)

mexican style

tray passed starters:

mini black bean burritos
with chipotle mayonaise
mini chicken quesadillas with fresh roasted garlic salsa
sautéed jumbo shrimp with tequila, lime & garlic

buffet:

baked corn tortilla chips
with fresh pico de gallo & homemade guacamole

chili rubbed chicken breast

halibut fish tacos
with roasted red pepper sour cream, shredded cabbage
& soft flour tortillas

homemade pinto beans con queso

spanish or cilantro garlic rice

sweet corn and roasted bell peppers

mexican caesar
with cilantro caesar dressing & spicy croutons

chopped mexican salad
with jalapeno honey mustard & corn tortilla strips

baked caramel flan with fresh guava whipped cream

mexican wedding cookies

fresh brewed coffee & herb tea selection
(regular & decaf)

(5)

barbeque style

tray passed starters:

chicken apple sausages
with citrus herb mustard
baby gorgonzola & cheddar burgers
with pommeray mustard cream
coconut crusted shrimp
with a sweet chili dipping sauce

buffet:

fresh baked cornbread & whipped honey butter

bbq chicken breast, legs & thighs

grilled tri tip with herbs & natural juices

baked five cheese macaroni and cheese

rustic grilled vegetable platter
chopped crisp vegetable salad with ranch & balsamic
fresh sliced watermelon
brown sugar baked blackberry or peach cobbler
with vanilla haagen dazs ice cream
oatmeal chocolate chip cookies, smores brownies
fresh brewed coffee & herb tea selection
(regular & decaf)

(6)
surf & turf

tray passed starters:

green & black olive stuffed mushrooms
with a parmesan crust & toasted pine nuts
grilled sea scallops wrapped in bacon
goat cheese & prosciutto wrapped asparagus

buffet:

fresh baguettes
filet mignon with herbed garlic butter
fresh grilled lobster tail
or baked halibut with seafood stuffing
baked potato bar
with sour cream, chives, chopped bacon & cheddar cheese
sautéed garden vegetables
fresh spinach salad
mushrooms, eggs, bacon and honey wheat croutons
homemade lemon, chocolate or red velvet cupcakes
with whipped cream cheese frosting

fresh brewed coffee & herb tea selection
(regular & decaf)

(7)

east coast chicken family style
(the signature dish of Rhode Island's Blackstone River Valley)

fresh rolls & butter

family style roasted, seasoned, fall-off-the-bone chicken

penne pasta with fresh marinara

roasted red rosemary & garlic potatoes

sautéed baby carrots with parsley butter

mixed green salad with Italian & ranch dressings

assorted platter of strawberry, blueberry or pumpkin cheesecake bars, cookies
& brownies

fresh brewed coffee & herb tea selection
(regular & decaf)

gourmet pasta bar

baked garlic breadsticks & baguettes

traditional antipasto with Italian dressing

mixed green salad with balsamic & ranch

made to order pasta:

penne and fettuccine pasta

fresh tomato basil

alfredo or pesto cream sauce

grilled chicken, Italian sausage,
grilled shrimp, balsamic marinated tofu

fresh garden vegetables: zucchini, yellow squash, grilled eggplant, mushrooms,
bell peppers, roma tomatoes, basil, broccoli, cauliflower, artichokes, sundried
tomatoes and roasted red peppers

olive oil, fresh garlic, crushed red chili peppers, romano and parmesan,
parsley, salt & pepper, butter, capers, spinach and black olives

warm bananas foster
vanilla haagen dazs & fresh whipped cream

fresh baked chocolate chip cookies

fresh brewed coffee & herb tea selection
(regular & decaf)

specialty cakes
(made from scratch in our kitchen!)

Crème brûlée cake with fresh butterscotch frosting & dark chocolate shavings

Chai-infused layer cake with cool mint or cinnamon whipped frosting

Lavender cake with raspberry whipped frosting and
fresh berries

Vanilla cake with fresh vanilla bean frosting and
juicy strawberries

Ultimate chocolate fudge layer cake topped with dark chocolate shavings

Tres Leches cake with fresh whipped frosting and
fresh berries

Caffe latte cake with fresh cream and Mexican dark chocolate shavings

Fresh lemon cake with butter cream frosting

Carrot cake with cream cheese frosting
and crushed walnuts

Four layer coconut crème cake with vanilla frosting and toasted coconut

White chocolate cake with fresh whipped topping and chocolate shavings

Red velvet cake with whipped cream cheese frosting

Banana cake with vanilla date frosting

Chocolate flourless cake
with fresh whipped cream and berries

Chocolate truffle cake filled with whipped truffle cream and fudge ganache

Boston Cream Cake with Bavarian cream and
chocolate ganache

-prices upon request-

gourmet ice cream bar

french vanilla, strawberry & chocolate ice cream
& sherbet (sorbet & frozen yogurt also available)

toppings: hot fudge, caramel & strawberry sauce

fresh bananas, strawberries, raspberries, apples, blueberries, blackberries,
crumbled chocolate chip cookies, crumbled oreo cookies, chocolate chips,
vanilla chocolate chips, chocolate sprinkles, non pareils, peanuts, m & m's,
coconut shavings, crumbled peanut butter cups,
crumbled brownies & fresh whipped cream

mini french pastries bar

apple and pear tarts, chocolate éclairs, cream puffs, tiramisu, crème brûlée,
dark and white chocolate cannolis, cappucino cups, black forest cake, dark
chocolate boxes, raspberry mousse, carrot cake
& chocolate grand marnier, chocolate covered strawberries (white, dark &
milk)

gourmet platters

assorted cheeses with crackers & toasted baguettes
(i.e. goat, sharp cheddar, jalapeno jack, Swiss, gouda,
herb dill)

Small (10-20 people)- \$65.00

Medium (30-50 people)- \$125.00

Large (60-80 people)- \$205.00

seasonal fresh fruit platter

(i.e. melons, grapes, berries, oranges, pineapple, apples)

Small (10-20 people)- \$45.00

Medium (30-50 people)- \$65.00

Large (60-80 people)- \$85.00

garden vegetable crudite with herbed dip
(i.e. carrots, celery, radishes, asparagus, baby zucchini, baby potatoes, beets)

Small (10-20 people)- \$45.00
Medium (30-50 people)- \$65.00
Large (60-80 people)- \$85.00

jumbo shrimp cocktail platter: (3 pcs. per person)
(with horseradish cocktail sauce & lemon wedges)

Small (up to 25 people)- \$95.00
Medium (up to 50 people)- \$185.00
Large (up to 100 people)- \$350.00

-full gourmet hors d'oeuvres menu available upon request-

event production/service charge

depending on the size and scope of your event, we typically need a few days to prepare for it. this includes menu creation, walk-throughs, purchasing and stocking ingredients, kitchen prep, butchering, etc. liability insurance is also included in this charge: 20% of food and labor.

as always, staff gratuity is at client discretion.
we look forward to sharing the day with you...

p.s. - it's your wedding... don't forget to have fun!