

Dinner Buffet

\$42

Coffee, Tea & Soft Drinks Included • House Bread and Olive Oil Included • Requires Minimum 20 Guests

SALAD

PLEASE SELECT **ONE** SALAD:

Caesar • Romaine Lettuce, Light Garlic Croutons, Parmesan Cheese

Arcadia Greens • Red Grape Tomatoes, Cucumber, Prosecco Vinaigrette

Seasonal Salad • Mixed Greens, Seasonal Fruit, Toasted Almonds, Goat Cheese, Pomegranate Vinaigrette

ENTREES

PLEASE SELECT **TWO** ENTREES: (CHOOSE **THREE** FOR AN ADDITIONAL \$5 PER PERSON)

Chicken Scallopini • Lemon Herb Sauce

Chicken Marsala • Mushroom Marsala Wine Sauce

Mediterranean Chicken • Artichokes, Roasted Red Pepper, Olives, Tomato

Broiled Cod • White Wine, Herbs, Lemon, Panko Bread Crumbs

Seafood Stuffed Sole • Shrimp and Scallop Stuffing, Fresh Herb White Wine Cream Sauce

Pan Seared Salmon Filet • Olive Oil, Lemon, Kalamata Tapenade

Baked Stuffed Shrimp • Shrimp and Scallop Stuffing *(additional \$5 per person)*

Barolo Braised Beef • Barolo Sauce, Pearl Onions, Button Mushrooms

Sliced Prime Rib • Thinly Sliced, Rosemary Au Jus *(additional \$5 per person)*

Eggplant Parmesan • Mozzarella and Parmesan Cheese

Meatballs • Beef, Veal, and Pork Meatballs Simmered in House Marinara

STARCH & VEGETABLE

PLEASE SELECT **THREE**:

Penne Marinara • House Made Marinara

Penne ala Vodka • Pink Vodka Cream Sauce

Penne Pesto and Italian Vegetables • Zucchini, Yellow Squash, Sweet Red Peppers, Green Beans

Greek Quinoa Salad • Kalamata Olives, Feta, Cucumber, Lemon, Tomato

Rice Pilaf • Carrots, Onion, Celery

House Smashed Potatoes • Butter Whipped Yukon Golds

Oven Roasted Potatoes • Yukon Golds, Rosemary

Glazed Carrots • Honey Mustard Glaze

Italian Green Beans • Garlic, Olive Oil, Roasted Red Peppers

Vegetable Medley • Zucchini, Yellow Squash, Sweet Red Peppers, Green Beans

Asparagus • Cracked Black Pepper, Olive Oil *(additional \$2 per person)*

ASSORTED MINI DESSERTS

Chocolate Mousse Cups • Flourless Chocolate Torte Squares • Lemon Squares • Cheesecake Truffles • Berry Tarts

-Or-

Cutting and Plating of Client Provided Cake • Served with Vanilla Ice Cream

Coffee & Tea Station

**Cutting & Plating of Client Provided Cake in Addition to Included Sweets* +\$2 per person*

ADD PASSED HORS D'OEUVRES

\$6 per person

Mini Beef Wellingtons • Green Chicken & Tzatziki Yogurt Sauce
Mushroom Arancini with Gorgonzola Alfredo • Margherita Pizza

Buffet setup will affect the capacity of each function room.

All menus and pricing are subject to change and to a 21% taxable service charge and RI State Taxes.

Plated Dinner One

\$48

Coffee, Tea & Soft Drinks Included • House Bread and Olive Oil Included

FIRST COURSE

PLEASE SELECT **ONE** SALAD FOR ALL GUESTS TO RECEIVE:

Arcadia Greens • Red Grape Tomatoes, Cucumber, Prosecco Vinaigrette
Caesar • Romaine Lettuce, Light Garlic Croutons, Parmesan Cheese

SECOND COURSE

PLEASE SELECT **THREE** ENTREES TO OFFER:

PLEASE NOTE: Groups of 25 or more are required to provide exact entrée counts.

Beef Tenderloin Steak Tips Sauté* • Mushroom Barolo Sauce
Grass Fed Beef Meatloaf* • Blended with Mushrooms & Vegetables, Marsala Mushroom Sauce
Broiled Cod* • White Wine, Herbs, Lemon, Panko Bread Crumbs
Pan Seared Salmon* • Lemon, Olive Oil, Olive Tapenade
Chicken Marsala* • Mushroom Marsala Wine Sauce
Chicken Scallopini* • Lemon Herb Sauce
Penne a la Vodka with Grilled Chicken • Pink Vodka Cream Sauce, Parmesan Cheese
Eggplant Parmesan • Mozzarella and Parmigiano Cheeses, Penne Marinara
Penne Pesto and Italian Vegetables • Zucchini, Yellow Squash, Sweet Red Peppers, Green Beans
Lentils and Vegetables • Ginger Scented Lentils, Garlicky Spinach, Seasonal Vegetable Stir Fry

*Entrees Served with Vegetable Medley and Butter Whipped Yukon Gold Mashed Potatoes

THIRD COURSE

PLEASE SELECT **TWO** DESSERTS TO OFFER:

Flourless Chocolate Torte • Vanilla Chantilly, Caramel Sauce
Vanilla Crème Brûlée • White Chocolate and Blueberries
Fruit and Sorbet • Lemon Sorbet
Vanilla Cheesecake • Graham Crust, Fresh Strawberry, Vanilla Chantilly
-Or-

Cutting and Plating of Client Provided Cake • Served with Vanilla Ice Cream

*Cutting & Plating of Client Provided Cake in Addition to Included Dessert • +\$2 per person

COURSE ADDITIONS

Priced Per Person

SOUP:

Chicken Escarole • Savory Vegetables, Cannellini Beans, Ditalini Pasta, Parmesan Crostini • \$3
Lobster-Clam Chowder • Surf Clams, Lobster Meat, Corn, Sweet and Idaho Potatoes, Red Bell Pepper • \$5

PASTA & INTERMEZZO: Pasta course followed by a Lemon Sorbet Intermezzo

Penne ala Vodka • Pink Vodka Cream Sauce • \$7
Penne Marinara • House Made Marinara • \$7

Plated Dinner Two

\$58

Coffee, Tea & Soft Drinks Included • House Bread and Olive Oil Included

FIRST COURSE

PLEASE SELECT **ONE** SALAD FOR ALL GUESTS TO RECEIVE:

Arcadia Greens • Red Grape Tomatoes, Cucumber, Prosecco Vinaigrette

Caesar • Romaine Lettuce, Light Garlic Croutons, Parmesan Cheese

Seasonal • Mixed Greens, Seasonal Fruit, Toasted Almonds, Goat Cheese, Pomegranate Vinaigrette

SECOND COURSE

PLEASE SELECT **THREE** ENTREES TO OFFER:

PLEASE NOTE: Groups of 25 or more are required to provide exact entrée counts.

Pan Seared Filet Mignon "Barolo" * • Mushroom Barolo Sauce

14 oz. Sirloin * • House Steak Sauce

Surf and Turf * • 6oz. Filet Mignon with Barolo Sauce & Two Baked Stuffed Shrimp with Lemon Herb Butter Sauce

Wood Grilled Baby Lamb Chops* • Olive Tapenade, Greek Olive Oil

Broiled Cod* • White Wine, Herbs, Lemon, Panko Bread Crumbs

Baked Stuffed Shrimp* • Shrimp and Scallop Stuffing, Lemon Herb Butter Sauce

Pan Seared Salmon* • Lemon, Olive Oil, Olive Tapenade

Crispy Salmon* • Cucumber Tomato Salsa

Lemon Risotto with Pan Seared Sea Scallops • Lemon, Parsley, Splash of Cream, Rosé Wine Syrup

Chicken Marsala* • Mushroom Marsala Wine Sauce

Chicken Scallopini* • Lemon Herb Sauce

Mediterranean Chicken* • Artichokes, Roasted Red Peppers, Olives, Sundried Tomatoes

Penne ala Vodka with Grilled Chicken • Pink Vodka Cream Sauce, Parmesan Cheese

Rigatoni a la Bolognese • Beef, Veal, and Pork, Valoroso Tomatoes, Garden Vegetables, Parmesan Cheese

Eggplant Parmesan • Mozzarella and Parmigiano Cheeses, Penne Marinara

Penne Pesto and Italian Vegetables • Zucchini, Summer Squash, Sweet Red Peppers, Green Beans

Lentils and Vegetables • Ginger Scented Lentils, Garlicky Spinach, Seasonal Vegetable Stir Fry

***Entrees Served with Vegetable Medley and Butter Whipped Yukon Gold Mashed Potatoes**

THIRD COURSE

PLEASE SELECT **TWO** DESSERTS TO OFFER:

Flourless Chocolate Torte • Vanilla Chantilly, Caramel Sauce

Vanilla Crème Brûlée • Orange Blueberry Compote, Cinnamon Meringue

Fruit and Sorbet • Lemon Sorbet

Vanilla Cheesecake • Graham Crust, Fresh Strawberry, Vanilla Chantilly

-Or-

Cutting and Plating of Client Provided Cake • Served with Vanilla Ice Cream

**Cutting and Plating of Client Provided Cake in Addition to Included Dessert • +\$2 Per Person*

COURSE ADDITIONS

Priced Per Person

SOUP:

Chicken Escarole • Savory Vegetables, Cannellini Beans, Ditalini Pasta, Parmesan Crostini • \$3

Lobster-Clam Chowder • Surf Clams, Lobster Meat, Corn, Sweet and Idaho Potatoes, Red Bell Pepper • \$5

PASTA & INTERMEZZO: Pasta course followed by a Lemon Sorbet Intermezzo

Penne ala Vodka • Pink Vodka Cream Sauce • \$7

Penne Marinara • House Made Marinara • \$7

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