

Dinner Buffet Menu

\$42

Minimum 20 Guests Required

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

SALAD

PLEASE SELECT **ONE** OF THE FOLLOWING SALADS:

Caesar • Meyer Lemon Dressing, Garlic Croutons, Romaine Lettuce, Parmigiano Reggiano

7 Greens • Baby Lettuce, Red Flame Grapes, Backyard Farm Tomatoes, Prosecco Vinaigrette

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

ENTREES

PLEASE SELECT **TWO** OF THE FOLLOWING ENTREES. (ADDITIONAL \$5 PER PERSON TO OFFER **THREE** SELECTIONS)

Chicken Scallopini • Lemon Herb Sauce

Chicken Marsala • Mushrooms, Marsala Wine Sauce

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

Stuffed Sole • Shrimp and Scallop Stuffing, Lobster Sauce

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

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 • Rosemary Au Jus (*additional \$5 per person*)

STARCH & VEGETABLE

PLEASE CHOOSE **THREE** OF THE FOLLOWING SELECTIONS:

Penne Marinara • House Made Marinara

Penne ala Vodka • Pink Vodka Cream Sauce

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

Italian Potato Salad • Dijon, Sicilian Olives, Roasted Red Peppers

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

Rice Pilaf • Carrots, Onion, Celery

House Smashed Potatoes • Roasted Garlic and Rosemary

Oven Roasted Potatoes • Yukon Golds, Rosemary

Glazed Carrots • Honey Mustard Glaze

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

Vegetable Medley • Zucchini, Summer Squash, Sweet Red Peppers

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

DESSERT Assorted Mini Desserts • Coffee & Tea Station

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. Consult your Event Manager to ensure there is adequate space available. All menus and pricing are subject to change and to a 21% taxable service charge and RI State Taxes.