

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.