

# 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

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## 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

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## 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  
**Tiramisu** • Marsala-Mascarpone Mousse, Espresso Soaked Ladyfinger, Grand Marnier Strawberry

## 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

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## 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

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## 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

**Tiramisu** • Marsala-Mascarpone Mousse, Espresso Soaked Ladyfinger, Grand Marnier Strawberry

### 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

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