

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

SOUP:

Priced Per Person

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

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