

# 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

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## **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*)

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## **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*)

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**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.*

# Plated Dinner One

**\$48**

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

## FIRST COURSE

PLEASE SELECT **ONE** OF THE FOLLOWING SALADS FOR ALL GUESTS TO RECEIVE:

**7 Greens** • Baby Lettuce, Red Flame Grapes, Backyard Farm Tomatoes, Prosecco Vinaigrette  
**Caesar** • Meyer Lemon Dressing, Garlic Croutons, Romaine Lettuce, Parmigiano Reggiano

## SECOND COURSE

PLEASE SELECT **THREE** OF THE FOLLOWING ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM:

*PLEASE NOTE: GROUPS OVER 20 ARE REQUIRED TO PROVIDE EXACT ENTRÉE COUNTS ONE WEEK PRIOR TO YOUR EVENT*

**Beef Tenderloin Steak Tips Sauté\*** • Mushrooms Barolo Sauce  
**Broiled Cod\*** • White Wine, Herbs, Lemon, Panko Bread Crumbs  
**Pan Seared Salmon\*** • Lemon, Olive Oil, Olive Tapenade  
**Chicken Marsala\*** • Mushrooms, Marsala Wine Sauce  
**Chicken Scallopini\*** • Lemon Herb Sauce  
**Penne ala Vodka with Grilled Chicken** • Pink Vodka Cream Sauce, Parmigiano Reggiano Cheese  
**Eggplant Parmesan** • Breaded Eggplant, Mozzarella and Parmigiano Cheeses, Penne Marinara  
**Penne Pesto and Italian Vegetables** • Zucchini, Summer Squash, Sweet Red Peppers

*\*Entrees Served with Vegetable Medley and Roasted Garlic & Rosemary Smashed Potatoes*

## THIRD COURSE

PLEASE SELECT **TWO** OF THE FOLLOWING DESSERTS FOR YOUR GUESTS TO CHOOSE FROM:

**Chocolate Cake** • **Sorbet with Fruit** • **Crème Brûlée** • **Seasonal Cheesecake**

## COURSE ADDITIONS

Priced Per Person

### SOUP COURSE:

**Chicken Escarole** • Cannellini Beans, Vegetables, Ditalini Pasta and Parmesan Crostini • \$3  
**Lobster-Clam Chowder** • New England Surf Clams, Maine Lobster Meat, Corn, Onion, Potatoes • \$5

**PASTA & INTERMEZZO:** Pasta course followed by a Limoncello Sorbet Intermezzo

**Penne ala Vodka** • Pink Vodka Cream Sauce, Shaved Parmigiano Reggiano Cheese • \$7  
**Penne Marinara** • House Made Marinara • \$7  
**Mushroom, Artichoke and Spinach Risotto** • Spiced Walnuts, Shaved Reggiano Parmesan • \$7

# Plated Dinner Two

**\$58**

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

## FIRST COURSE

PLEASE SELECT **ONE** OF THE FOLLOWING SALADS FOR ALL GUESTS TO RECEIVE:

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

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

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

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## SECOND COURSE

PLEASE SELECT **THREE** OF THE FOLLOWING ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM:

*PLEASE NOTE: GROUPS OVER 20 ARE REQUIRED TO PROVIDE EXACT ENTRÉE COUNTS ONE WEEK PRIOR TO YOUR EVENT*

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

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

**Cabernet Braised Beef Short Ribs\*** • Crumbled Gorgonzola

**14 oz. Sirloin\*** • House Steak Sauce

**Surf and Turf\*** • 6oz Filet of Beef Tenderloin, Two Baked Stuffed Shrimp

**Chicken Marsala\*** • Mushrooms, Marsala Sauce

**Chicken Scallopini\*** • Lemon Herb Sauce

**Mediterranean Chicken\*** • Artichokes, Roasted Red Peppers, Olives, Sundried Tomato

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

**Seafood Stuffed Sole\*** • Shrimp and Scallop Stuffing, Savory Herb Beurre Blanc

**Pan Seared Salmon\*** • Olive Tapenade

**Lobster Ravioli\*** • Seasonal Preparation, 1/2 Lobster Tail

**Saffron Risotto and Shrimp Scampi** • Garlic, White Wine, Herbs, Butter, Fresh Tomato

**Rigatoni Alla Bolognese** • Veal, Beef, Pork, Valaroso Tomatoes, Garden Vegetables

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

*\*Entrees Served with Vegetable Medley and Roasted Garlic & Rosemary Smashed Potatoes*

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## THIRD COURSE

PLEASE SELECT **TWO** OF THE FOLLOWING DESSERTS FOR YOUR GUESTS TO CHOOSE FROM:

**Chocolate Cake • Sorbet with Fruit • Crème Brûlée • Seasonal Cheesecake**

### COURSE ADDITIONS

Priced Per Person

#### SOUP COURSE:

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

**Lobster-Clam Chowder** • New England Surf Clams, Maine Lobster Meat, Corn, Onion, Potatoes • \$5

**PASTA & INTERMEZZO:** Pasta course followed by a Limoncello Sorbet Intermezzo

**Penne ala Vodka** • House Pink Vodka Cream Sauce, Shaved Parmigiano Reggiano Cheese • \$7

**Penne Marinara** • House Made Marinara • \$7

**Mushroom, Artichoke and Spinach Risotto** • Spiced Walnuts, Shaved Reggiano Parmesan • \$7