

# Stationary Hors d'Oeuvres

## **HEARTH BAKED PIZZAS • \$15 per pizza**

*We recommend one pizza per five guests. Pizza may be passed or stationary.*

**Margherita Pizza •** Valoroso Tomatoes, Mozzarella, Pecorino Romano Cheese, Fresh Basil, Extra Virgin Olive Oil

**Mediterranean Spinach •** Roasted Red Pepper, Artichokes, Kalamata Olives, Feta & Parmesan, Garlic Alfredo

**Smoke and Fire Pizza •** Tomato Sauce, Grilled Chicken, Roasted Red Peppers, Grilled Onions, Grilled Artichoke, Smoked Mozzarella

## **RAW BAR • Priced per piece (subject to change based on market)**

North East Oysters \$3.50 • Local Littlenecks \$1.50

Shrimp Cocktail \$3.50 • Maine Lobster Tails *\$Market*

## **ANTIPASTI • \$11 per person**

Marinated Mediterranean Olives • House Pickled Vegetables • Roasted Red Peppers • Grilled Eggplant • Fresh

Mozzarella & Tomato • Parmesan Reggiano • Provolone • Prosciutto • Salami • Capicola • Fresh Baked Bread

*May be some seasonal variations*

## **CHEESE BOARD • \$5 per person**

Gorgonzola, Pepper Jack, Cheddar, Parmigiano Reggiano and Goat Cheese • Assorted Crackers

## **CHEESE & MEAT • \$8 per person**

Gorgonzola, Pepper Jack, Cheddar, Parmigiano Reggiano and Goat Cheese • Assorted Crackers

Prosciutto • Capicola • Marinated Olives

## **CRUDITÉS & HUMMUS • \$5 per person**

Seasonal Vegetables • Lemon Hummus • Spiced Cumin Pita Chips

## **CRISPY RI CALAMARI • \$28 per order**

*We recommend 1 order per 6-8 guests • Can be served on a station or family style on each guest table.*

House Pickled Peppers, Garlic Butter, Lemon and Parsley. Served with Marinara Sauce

## **PASTA DISPLAY • \$5 per person**

*Served with House Bread and Olive Oil*

**Penne Marinara •** House Made Marinara

**Penne a la Vodka •** House Pink Vodka Cream Sauce

## **SLIDER STATION • \$9 per person**

**Pulled Pork •** Slow Cooked Shoulder topped with Sweet and Spicy BBQ Sauce

**Meatball •** Pork, Veal and Beef Meatball topped with Provolone

**Chicken Caprese •** Marinated Grilled Chicken Breast, Roma Tomatoes, Mozzarella

# Chef Attended Stations

One Chef Attendant recommended per 50 guests • \$75 per attendant • Served with House Bread and Olive Oil

## CHEF ATTENDED PASTA STATION • \$12 per person

PENNE PASTA AND CHEESE TORTELLINI SERVED WITH AN ASSORTMENT OF:

**Vegetables** • Spinach, Roasted Red Peppers, Kalamata Olives, Artichoke Hearts, Mushrooms, Peas, Tomatoes

**Cheese** • Parmesan Cheese, Goat Cheese, Mozzarella Cheese

**Sauce** • Marinara, Pink Vodka, Ali Olio, Pesto

**Add Chicken and Shrimp** • \$3pp

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## CHEF ATTENDED COMPOSED PASTA STATION • \$10 per person

CHOOSE **TWO** COMPOSED PASTAS:

**Tortellini Alfredo** • Mushrooms, Peas

**Penne a la Vodka and Chicken** • House Pink Vodka Sauce

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

**Penne Pesto & Seasonal Vegetables** • Zucchini, Yellow Squash, Roasted Red Peppers

Add a Salad to accompany your Pasta Display or Station • \$3pp

**Arcadia Greens** • Red Grape Tomatoes, Cucumber, White Balsamic Vinaigrette

**Caesar** • Romaine Lettuce, Light Garlic Croutons, Parmesan Cheese

# Dessert & Coffee

## MINI DESSERTS • \$7 per person

Can be Displayed as a Station or Tray Passed • Assortment of all 5 items

**Flourless Chocolate Torte Square** • Dense Gluten Free Cake

**Lemon Square** • Lemon Curd, Shortbread Crust

**Vanilla Cheesecake Truffle** • Graham Cracker Crumb

**Chocolate Mousse Cups** • Bittersweet Chocolate, Cappuccino Crumble

**Berry Tart** • Mixed Berry Compote, Cinnamon Streusel

## ASSORTED SWEETS • \$3 per person

Chocolate Chip & Sugar Cookies, Chocolate Brownies, Flourless Chocolate Torte Squares, Lemon Squares

## HOUSE COFFEE AND TEA STATION • \$3 per person

Regular and Decaf

# Passed Hors d'Oeuvres

Minimum 25 pieces per selection • We recommend five pieces per guest for a one-hour pre-dinner reception and ten pieces per guest for a cocktail reception

## **HOT** • Priced per piece

- Stuffed Mushroom with Parmesan, Panko & Spinach • \$2
  - Mushroom Arancini with Gorgonzola Alfredo • \$2.50
  - Cranberry & Brie Crostini • \$2
  - Tomato & Fresh Mozzarella Crostini & Balsamic-Shallot Confit • \$1.50
  - Vegetarian Spring Roll with Spicy Orange Dipping Sauce • \$2
  - Maine Lobster Fritters & Spicy Tartar Sauce • \$2
  - New Bedford Sea Scallops Wrapped in Bacon • \$2.75
  - Wood Grilled Shrimp & Spicy BBQ Dipping Sauce • \$3
  - Coconut Shrimp with Spicy Orange Dipping Sauce • \$2.50
  - Baby Maryland Crab Cakes, Creole Remoulade • \$2.50
  - Greek Chicken & Tzatziki Yogurt Sauce • \$2
  - Buffalo Chicken and Watermelon with Blue Cheese Dipping Sauce • \$2
  - Cajun Chicken with Mango Coulis • \$2
  - Szechuan Sirloin & Pineapple • \$3
  - Sirloin Au Poivre Crostini with Horseradish Sauce and Goat Cheese • \$3
  - Mini Beef Wellingtons with Barolo Sauce • \$3
  - Greek Mini Lamb Lollipops • \$4
  - Mini Meatballs, Ricotta and Basil • \$3
  - Gorgonzola Stuffed Dates Wrapped in Bacon • \$2.50
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## **CHILLED** • Priced per piece

- Shrimp Cocktail • \$3.50
- Caprese Cup with Fresh Mozzarella, Grape Tomatoes, Basil, Balsamic, Olive Oil • \$2
- Gorgonzola Stuffed Sicilian "Martini Olive" Skewers • \$2
- Pineapple, Honey Dew, Cantaloupe, Strawberry Fruit Kabob with Honey Yogurt • \$2.50
- Parma Prosciutto & Melon with Aged Balsamic Vinegar • \$2.50
- Smoked Salmon Tzatziki Crostini • \$3
- Salumi Crostini with Prosciutto, Capicola, Salami, Provolone and Banana Pepper Ring • \$3
- Prosciutto Wrapped Asparagus Tips with Boursin Cheese Dip • \$2.50
- Nim Chow with Spicy Chili Sauce • \$3

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