

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

BBQ Chicken Pizza • House BBQ Sauce, Grilled Chicken Breast, Red Onion, Pepper Jack Cheese

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 • \$3 per person

Seasonal Vegetables with Boursin Cheese Dip

MEDITERRANEAN HUMMUS • \$4 per person

Lemon Hummus, Spiced Cumin and Olive Oil Pita, Carrots, Celery

BUILD YOUR OWN BRUSCHETTA • \$7 per person

Grilled Italian Bread • White Beans • Eggplant Caponata • Marinated Feta • Tomato, Basil & Mozzarella

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 • Minimum 20 guests per type of pasta

Penne Marinara • House Made Marinara

Penne a la Vodka • House Pink Vodka Cream Sauce

Penne Pesto and Italian Vegetables • Zucchini, Yellow Squash, Sweet Red Peppers, Green Beans

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 Spring Rolls 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**
 - 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**

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

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 • Italian 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 & Shrimp • \$3pp

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 Shrimp Fra Diablo • Spinach, Roasted Red Peppers, Kalamata Olives, Spicy Marinara

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

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

Arcadia Greens • Red Grape Tomatoes, Cucumber, Prosecco 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