

# Luncheon Buffet Menu

**\$28**

*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, Torn Herbs, Red Flame Grapes, Backyard Farm Tomatoes, Prosecco Vinaigrette

**Caprese Salad** • Backyard Farm Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Balsamic Cipollini Confit (+\$3 per person)

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## **ENTREES**

PLEASE SELECT **TWO** OF THE FOLLOWING ENTREES:

**Chicken Scallopini** • Lemon Herb Sauce

**Chicken Marsala** • Mushrooms, Marsala Wine Sauce

**Broiled Scrod** • White Wine, Herbs, Lemon, Panko Bread Crumbs

**Pan Seared Salmon** • Olive Oil, Lemon, Kalamata Olive Tapenade

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## **STARCH & VEGETABLE**

PLEASE CHOOSE **TWO** OF THE FOLLOWING SELECTIONS. (CHOOSE **THREE** FOR AN ADDITIONAL \$2 PER PERSON.)

**Penne Marinara** • House Made Marinara

**Penne ala Vodka** • Pink Vodka Cream Sauce

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

**House Smashed Potatoes** • Roasted Garlic and Rosemary

**House Roasted Potatoes** • Yukon Golds with Rosemary

**Vegetable Medley** • Zucchini, Summer Squash, Sweet Red Peppers, Green Beans

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## **COOKIES & BROWNIES**

Bittersweet Brownies, Chocolate Chunk, Oatmeal & Sugar Cookies

### **ADDITIONS**

**Fruit Salad** • Pineapple, Melons, Grapes, & Seasonal Fruit \$3 per person

**Grilled Pizzas** • One pizza recommended per 5 guests • \$15 each pizza

*Margherita Pizza • Eggplant Parmesan • Mediterranean Spinach • Barbeque Chicken*

**Cutting & Plating of Client Provided Cake** • \$2 per person

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## **BEVERAGE OPTIONS**

**Bottomless Sangria** • Passed to guests throughout event • \$12 per person

**Pitcher of Sangria** • Serves approximately 5 glasses • \$28

**House Wine** • Offered by servers, charged by the bottle • \$24-\$32

**Choose one red and one white**

*2014 Ca Donini, Pinot Grigio, Italy, \$32*

*2014 Hess, Unoaked Chardonnay, California, \$30*

*2014 Privilege De Drouet, Sauvignon Blanc, France, \$30*

*N/V Coppola Votre Sante, Pinot Noir, California, \$32*

*2013 J. Lohr, Seven Oaks, Cabernet Sauvignon, California, \$32*

*2014 William Hill, Merlot, California, \$24*

*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.*