

Luncheon Buffet

\$28

Coffee, Tea & Soft Drinks Included • House Bread and Olive Oil Included • Requires Minimum 20 Guests

SALAD

PLEASE SELECT **ONE** SALAD:

Arcadia Greens • Red Grape Tomatoes, Cucumber, Prosecco Vinaigrette

Caesar • Romaine Lettuce, Light Garlic Croutons, Parmesan Cheese

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

ENTREES

PLEASE SELECT **TWO** ENTREES:

Chicken Scallopini • Lemon Herb Sauce

Chicken Marsala • Mushroom Marsala Wine Sauce

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

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

Eggplant Parmesan • Mozzarella and Parmesan Cheese

STARCH & VEGETABLE

PLEASE SELECT **TWO**: (CHOOSE **THREE** FOR AN ADDITIONAL \$2 PER PERSON)

Penne Marinara • House Made Marinara

Penne a la Vodka • Pink Vodka Cream Sauce

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

House Smashed Potatoes • Butter Whipped Yukon Golds

House Roasted Potatoes • Yukon Golds with Rosemary

Vegetable Medley • Zucchini, Yellow Squash, Sweet Red Peppers, Green Beans

ASSORTED SWEETS

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

-Or-

Cutting and Plating of Client Provided Cake • Served with Vanilla Ice Cream

ADDITIONS

Fruit Salad • Pineapple, Watermelon, Cantaloupe, Honeydew • \$4 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 in Addition to Included Sweets • \$2 per person

BEVERAGE OPTIONS

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

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

House Wine • Choose one red and one white (Charged by bottle, based on consumption)

Ca Donini, Pinot Grigio, Italy, \$30

William Hill, Merlot, California, \$32

Louis. M. Martini, Cabernet Sauvignon, California, \$32

Privilege De Drouet, Sauvignon Blanc, France, \$32

Hess, Unoaked Chardonnay, California, \$32

Angeline, Pinot Noir, California, \$32

Buffet Setup will affect the capacity of each function room.

Menus and pricing are subject to change and to a 21% taxable service charge and RI State Taxes.