



Chapel Grille

Lunch Menus

Plated Luncheon

\$34

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

FIRST COURSE

Please select **one** of the following for all guests to receive:

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

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

Chicken Escarole • Cannellini Beans, Vegetables, Ditalini Pasta and Parmesan Crostini

Lobster Clam Chowder • New England Surf Clams, Maine Lobster Meat, Corn, Onion, Sweet and Idaho Potatoes (\$2 Supplement)

SECOND COURSE

Please select **three** of the following entrées for your guests to choose from:

Please note: groups over 15 are required to provide exact entrée counts one week prior to your event

Chicken Marsala • Mushroom and Marsala Wine Sauce, Roasted Garlic & Rosemary Smashed Potatoes, Vegetable Medley

Chicken Scallopini • Lemon Herb Sauce, Roasted Garlic & Rosemary Smashed Potatoes, Vegetable Medley

Broiled Scrod • White Wine, Herbs, Lemon and Panko Bread Crumbs, Roasted Garlic & Rosemary Smashed Potatoes, Vegetable Medley

Pan Seared Salmon • Olive Tapenade, Roasted Garlic & Rosemary Smashed Potatoes, Vegetable Medley

Penne ala Vodka with Grilled Chicken • House Pink Vodka Cream Sauce, Shaved Parmigiano Reggiano Cheese

Eggplant Parmesan • Breaded Eggplant with Mozzarella and Parmigiano Cheeses, Penne Marinara

Penne Pesto and Italian Vegetables • Zucchini, Summer Squash, Sweet Red Peppers, Plum Tomatoes, Eggplant, Shaved Parmesan

Crab Cakes • Tomato, Cucumber and Sweet Pepper Slaw, Lobster Tartar Sauce (\$5 Supplement)

Lobster Ravioli • Lobster Emulsion and English Peas (\$4 Supplement)

6oz. Petite Filet • Mushroom, Barolo Sauce, Roasted Garlic & Rosemary Smashed Potatoes and Vegetable Medley (\$8 Supplement)

THIRD COURSE

Please select **two** of the following desserts for your guests to choose from:

Chocolate Cake • **Sorbet with Fruit** • **Crème Brulee** • **Vanilla Cheesecake**

BEVERAGE OPTIONS

Bottomless Sangria • Passed to guests throughout event • \$12pp

Pitcher of Sangria • Serves approximately 6 glasses • \$28

House Wine • Offered by servers, charged by bottle • \$22-28

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

Luncheon Buffet

\$28

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

SALAD

Please select **one** of the following:

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

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

Caprese • Backyard Farm Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Balsamic Cipollini Confit
(\$3 Supplement)

ENTRÉE

Please select **two** of the following entrées:

Wood Grilled Chicken • Lemon and Herbs

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

Pan Seared Salmon • Kalamata Olive Oil and Lemon

PASTA

Please select **one** of the following pastas:

Penne ala Vodka • House Pink Vodka Cream Sauce, Shaved Parmigiano Reggiano Cheese

Penne Marinara • House Made Marinara

Penne Pesto and Italian Vegetables • Zucchini, Summer Squash, Sweet Red Peppers, Plum Tomatoes, Eggplant, Shaved Parmesan

VEGETABLE

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

ASSORTED COOKIES & BROWNIES

ADDITIONS

Roasted Yukon Gold Potatoes or Roasted Garlic and Rosemary Mashed • \$2pp

Fruit Salad • \$4pp

PASSED OR STATIONARY

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

BEVERAGE OPTIONS

Bottomless Sangria • Passed to guests throughout event • \$12pp

Pitcher of Sangria • Serves approximately 6 glasses • \$28

House Wine • Offered by servers, charged by bottle • \$22-28

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