

SHERATON PROVIDENCE AIRPORT HOTEL

Hotel Policies

Food and Beverage

- The enclosed menus are merely a sampling of what the Sheraton Providence Airport Hotel offers. Menus can also be customized to fit your needs and budget.
- Due to licensing and insurance requirement, all food and beverage to be served on Hotel property must be supplied and prepared by the Hotel. In addition, no remaining food or beverage shall be removed from the premises. At the conclusion of the function, such food and beverage becomes the property of the Hotel.
- All selections are subject to 20% service charge and 8% Rhode Island Sales tax.
- Final menu selections must be submitted to the Hotel's Catering Office at least two (2) weeks in advance; otherwise, items selected cannot be guaranteed. At the time final menu selections are made, Group shall review, approve and initial the final menu. The Catering Office must be notified of the guarantee attendance no later than noon, three (3) business days prior to the scheduled function. Guarantee attendance for functions scheduled for Monday or Tuesday must be received by noon on the preceding Friday. Hotel agrees to set 5% over the guarantee attendance for banquets. Guarantees of attendance are not subject to reduction and Hotel will charge the master account, at a minimum, the amount due in accordance with the guarantee attendance.

Function Space

Function space will be assigned to the size and needs of your group. The Hotel reserves the right to reassign meeting rooms based on the best utilization of all function space. Space is availability only during the times noted unless written authorization has been made and approved by Hotel management.

Prices

Menu prices will not be confirmed more than 90 days prior to the function date. Please consult your sales representative for current price quotations.

Credit Policy

A deposit is required at the signed of the Hotel's contract. All deposits are non-refundable. Once the deposit and contract has been received, the space is then confirmed definite. Full payment is due three business days prior to the arrival date by certified check, cash or credit card.

Security

The Hotel may, in its sole discretion, require Group to take certain security measures in order to maintain security in light of the size or nature of the function. Such security measures may include the requirement to hire sufficient security personnel from a reputable agency that is approved by the Hotel prior to the function

Audio Visual

Audio visual equipment is available for rental through Ambient Sound. We will be pleased to arrange any of your requirements or put you in touch with an Ambient Sound technician.

Liability

The Sheraton Providence Airport Hotel reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The Hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substances. Please consult the Catering Department for assistance in displaying of all materials.

BREAKFAST

Continental Breakfast - 11.95 per person

Assorted Juices
Sliced Seasonal Fruit
Bakery Basket to include: Assorted Bagels, Muffins, Coffee Rolls, Croissants & Scones
Butter, Assorted Flavored Cream Cheese, Honey and Assorted Preserves
Starbucks Coffee and Tazo Teas

Plated Breakfast - 17.95 per person

Choice of Apple, Cranberry, Tomato or Grapefruit Juices
Chefs Selection of Breakfast Breads
Choice of: Farm Fresh Scrambled Eggs with Garden Chives, Cinnamon Swirl French Toast or Pancakes
Crisp Apple Wood Smoked Bacon and Country Grilled Sausage
Oven Roasted Breakfast Potatoes with Caramelized Peppers and Onions
Starbucks Coffee and Tazo Teas

Breakfast Buffet - 18.95 per person

Assorted Juices
Sliced Seasonal Fruit and Berries
Bakery Basket to include: Assorted Bagels, Muffins, Coffee Rolls, Croissants & Scones
Assorted Flavored Yogurts
Farm Fresh Scrambled Eggs with Garden Chives
Crisp Apple Wood Smoked Bacon and Country Grilled Sausage
Oven Roasted Breakfast Potatoes with Caramelized Peppers and Onions
Starbucks Coffee and Tazo Teas

Breakfast Additions

Starbucks Coffee and Tazo Teas: 3.00 per person or 33.00 per Gallon
Assorted Sodas and Bottled Water: 3.00 each
Whole Fruit: 3.00 per person
Assorted Breakfast Bakeries: 4.00 per person or 33.00 per dozen
Assorted Cookies & Brownies: 35.00 per dozen
Sliced Fresh Seasonal Fruit: 3.00 per person
Chocolate Covered Strawberries: 3.95 per person
Assorted Cold Cereal with Milk: 3.00 per person
Yogurt Parfait, Granola and Fresh Berries: 5.95 per person
Oatmeal: 2.00 per person
Wild Berry & Golden Banana Smoothie: 6.00 per person
Platter of Smoked Salmon with Bermuda Onions, Tomatoes and Capers: 7.00 per person
Cinnamon Swirl French Toast with New England Maple Syrup: 6.00 per person
Egg Substitute Frittata with Asparagus, Tomatoes, Red Onions and Artichoke Hearts: 9.00 per person
Breakfast Calzone: Scrambled Eggs, Tomato, Monterey Jack Cheese and Scallions Wrapped in Pizza
Dough: 8.00 per person
Traditional Eggs Benedict: 8.00 per person
Scrambled Eggs, Sausage and Cheddar Cheese Stuffed English Muffin: 5.00 per person
Maple Cured Ham, Scrambled Eggs, Swiss Cheese on a Butter Croissant: 5.00 per person
Blueberry and Stone Ground Pancakes with New England Maple Syrup: 5.00 per person

BRUNCH

Brunch Buffet - 26 per person

Assorted Juices
Seasonal Sliced Fresh Fruits and Berries
Spinach Salad with Caramelized Apples and Gorgonzola Cheese
Garden Salad with Assorted Dressings
Farm Fresh Scrambled Eggs with Garden Chives
Crisp Apple Wood Smoked Bacon and Country Grilled Sausage
Oven Roasted Breakfast Potatoes with Caramelized Peppers and Onions
Poached Salmon with Tomato Caper Relish
Chicken Franchise
Fresh Seasonal Vegetables
Chef's Selection of Appropriate Accompaniment (Potato, Pasta or Rice)
Assorted Bakeries, Rolls and Butter
Chef's Selection of Dessert
Starbucks Coffee and Tazo Teas

Brunch Buffet Additions

Served From Chafing Dishes:

Cinnamon Swirl French Toast with New England Maple Syrup: 6.00 per person

Assorted Quiche: 5.95 per person

Carving Stations:

Roast Prime Rib with Horseradish Sauce, Rosemary Au Jus: 9.95 per person

Honey Glazed Ham with Raisin Glaze: 6.95 per person

Omelet Station: 9.95 per person

A Uniformed Chef will Prepare Eggs and Omelets to Your Request

We Suggest...

Smoked Salmon, Honey Ham, Vermont Cheddar, Monterey Jack, Peppers, Wild Mushrooms, Beefsteak
Tomatoes, Asparagus and Scallions

Chef Fee 75.00

MEETING PACKAGES

Lite Meeting Package - 16.95 per person

Pre- Meeting Break

A Selection of Fruit Juices
Breakfast Bakeries with Sweet Butter, Cream Cheese Honey and Assorted Preserves
Starbucks Coffee and Tazo Teas

Mid Morning Coffee Refresh

Refresh of Starbucks Coffee and Tazo Teas

Mid Afternoon Break

Freshly Baked Cookies and Brownies
Assorted Sodas and Bottled Waters
Starbucks Coffee and Tazo Teas

Complete Meeting Package - 34.95 per person

The complete meeting package includes the items in the Lite Meeting Package along with the Lunchtime Break

Lunchtime Break

Choice of Two Salads:

Garden Salad with Assorted Dressings
Caesar Salad
Fruit Salad
Tomato, Basil and Fresh Mozzarella
Spinach Salad with Bacon, Candied Walnuts, Craisins and Blue Cheese
Classic Creamy Potato Salad
Penne Pasta with Sundried Tomatoes, Kalamata Olives and Artichoke Hearts

Choice of Three Sandwiches:

Chicken Brie and Apple Panini
Roast Beef with Horseradish Cream on a Baguette
Ham and Swiss on Rye
Sliced Sirloin with Mushrooms and Onions in a Wrap
Roasted Vegetable and Hummus Wrap
Italian Grinder
Roasted Turkey Breast on Bulky Rolls
Lobster Salad Rolls with Mixed Greens – 5.00 additional per person
Dijon Chicken Salad on a Croissant
Grilled Salmon BLT on Ciabatta Break
Cajun Chicken Wrap
Served with Assorted Sodas and Bottled Water, Starbucks Coffee and Tazo Teas

BREAKS - priced per person

Polar Ice Cap- 9.95

Frozen Ice Cream Bars and Juice Bars
Hershey Kisses, Peppermint Patties
Chilled Starbucks Frappuccino

South of the Boarder -9.95

Tri-Colored Corn Tortilla Chips, Fresh Salsa,
Guacamole
Spicy Chili Con Carney
Shredded Monterey Jack Cheese
Sour Cream, Sliced Black Olives
Starbucks Coffee and Tazo Teas
Assorted Sodas and Bottled Waters

Live Well - 12.95

Whole Fruit
Garden Vegetable Crudités
Assorted Terra Chips, Rice and Popcorn Cakes
Roasted Red Pepper Hummus
Olive Tapanade
Yogurt Dip with Grilled Pita Triangles
Bottled Fruit Smoothies

After School Snacks - 10.95

Whole Fruit
Assorted Cookies, Brownies and Lemon Squares
Assorted Miniature Candy Bars
Starbucks Coffee and Tazo Teas
Assorted Sodas and Bottled Waters

Take me out to the Ballgame: 11.95

Cracker Jacks, Popcorn, Warm Roasted Peanuts
Soft Jumbo Pretzels with Spicy Mustard
Corn Dogs with Dipping Sauce
Root Beer and Cream Soda

Tree Hugger - 12.95

Whole Fruit
Seasonal Sliced Fruit
Tropical Trail Mix
Yogurt Covered Pretzels
Nutri-Grain Bars
Fruit Roll Ups
Bottled Fruit Smoothies

Movie Ticket – 9.95

Assorted Candy Bars
Buttered Popcorn
Jumbo Soft Pretzels
Starbucks Coffee and Tazo Teas
Assorted Sodas and Bottled Waters

Strawberry Field - 9.95

Fresh Strawberries with Pound Cake and
Whipped Cream
Chocolate Sauce, Strawberry Sauce and Flavored
Yogurt Toppings
Starbucks Coffee and Tazo Teas
Assorted Sodas and Bottled Waters

All Boxed and Ready To Go - 15.95

Assorted Pre-Made Sandwich: Roast Beef,
Turkey, Tuna, Ham & Cheese or Roasted
Vegetables; Cookie or Brownie; Assorted Soda
or bottled water and bag of chips.

LUNCH BUFFETS

All That and a Bag of Chips - 18.95 per person

Soup Du Jour
Sliced Roast Beef, Turkey and Honey Ham
Tuna Salad and Sliced Grilled Chicken
Sliced Cheddar, Swiss, American and Provolone Cheese
Sliced Tomatoes, Lettuce, Tomato, Pickles and Onion
Fruit Salad
Mixed Green Salad
Assorted Breads and Rolls
Freshly Baked Cookies & Brownies
AND A BAG OF CHIPS
Starbucks Coffee and Tazo Teas
Assorted Sodas and Bottled Waters

La Bamba - 19.95 per person

Beef Taco Salad
Avocado and Tomato Salad over Chopped Romaine
Chicken and Beef Fajitas
Cheese Quesadillas
Refried Black Beans
Spanish Rice
Shredded Cheese, Diced Tomato, Onion Lettuce, Sour Cream, Guacamole Salsa
Warm Tortilla
Cinnamon Sopaipilla's
Starbucks Coffee and Tazo Teas
Assorted Sodas and Bottled Waters

Momma Mia - 20.95 per person

Caesar Salad
Caprese Salad
Antipasto Platter
Italian Sausage and Peppers
Chicken Marsala with Fettuccini
Tiramisu
Starbucks Coffee and Tazo Teas
Assorted Sodas and Bottled Waters

Friday Night Lights - 20.95 per person

Hamburgers, Hot Dogs, and Grilled Chicken
Barbecue Pulled Pork
Homemade Creamy Potato Salad
Cole Slaw
Assorted Rolls
Assorted Dessert Bars
Starbucks Coffee and Tazo Teas
Assorted Sodas and Bottled Waters

LUNCH BUFFETS

Calzone Buffet - 20.95 per person

Tossed Garden Salad with Choice of Dressings or Caesar Salad
Tomato and Mozzarella Salad in a Vinaigrette Dressing
Pasta Salad
Pepperoni and Cheese Calzone
Spinach Calzone
Sausage Calzone
Ham & Cheese Calzone
Marinara Dipping Sauce
Chef's Dessert Selection
Starbucks Coffee and Tazo Teas
Assorted Sodas and Bottled Waters

Pizza Party Buffet - 19.95 per person

Tossed Garden Salad
Assorted Grilled Flat Bread Pizza with Choice of Three Toppings:
~ Cheese
~ Meat Lovers
~ Vegetarian
~ Grilled Chicken
Chicken Wings in Choice of BBQ, Buffalo, Teriyaki Style or Honey Garlic
Garlic Bread Sticks
Assorted Cookies
Assorted Soda, Bottle Water and Sports Drinks

Chef's Lunch Buffet - 21.95 per person

Mixed Green Salad with Goat Cheese, Walnuts, Caramelized Apple
Roasted Chicken Breast with Mushrooms, Red Peppers and Artichokes
Stuffed Sole in a White Wine and Butter Sauce
Roasted Vegetable Napoleon
Rice Pilaf
Assorted Breads and Rolls
Truffle Torte
Starbucks Coffee and Tazo Teas
Assorted Sodas and Bottled Waters

Light Lunch - 18.95 per person

Sliced Seasonal Fruit
Mixed Green Cobb Salad with Fresh Avocado, Red Onion, Kalamata Olives, Boiled Eggs, English Cucumber, Diced Bacon
and Crumbled Bleu Cheese
Grilled Vegetable Platter
Tuna Salad
Grilled Chicken with Fresh Thyme and Lemon
Luncheon Rolls with Sweet Butter
Mountain Berry Tart
Starbucks Coffee and Tazo Teas
Assorted Sodas and Bottled Waters

LUNCH BUFFETS

It's A Wrap - 19.95 per person

Cobb Salad
Warm Orzo Pasta with Sun Dried Tomatoes, Basil and Feta
Vegetarian Wrap - Hummus and Marinated Grilled Vegetables
Turkey Club Wrap - Bacon Greens, Avocado, Tomato and Cranberry Mayo
Grilled Chicken Caesar Wrap
Roast Beef Wrap with Cheddar Cheese, Heirloom Tomatoes, Mixed Greens and Creamy Horseradish Wrap
Tuna Salad Wrap
Potato Chips
Cookies and Brownies
Starbucks Coffee and Tazo Teas
Assorted Sodas and Bottled Waters

Howdy Doody - 20.95 per person

Mixed Green Salad
Creamy Potato Salad
Buttermilk Fried Chicken
Barbecue Ribs
Corn on the Cob
Corn Bread
Cherry Pie
Starbucks Coffee and Tazo Teas
Assorted Sodas and Bottled Waters

Signature Sandwich Lunch Buffet - 23.95 per person

Orzo with Cucumber, Tomatoes and Feta Cheese
New Potato Salad
Mixed Greens with Dried Cranberries and Goat Cheese with Herb Vinaigrette

Choice of 3 Sandwiches:
~Sliced Sirloin Wrap with Sautéed Onion and Portobello Mushroom
~Roasted Honey Turkey with Cranberry Relish and Sage Stuffing, Baguette
~Grilled Portabella Brie with Alfalfa Sprouts, Mescaline Greens and Roasted Garlic Aioli on Focaccia Bread
~Grilled Salmon BLT on Ciabatta Bread
Add: ~New England Lobster Roll with Mixed Greens - \$5.00 per person additional
Seasonal Sliced Fruit Platter
Starbucks Coffee and Tazo Teas
Assorted Sodas and Bottled Waters

The Black Belt - 21.95 per person

Hot and Sour Soup
Chicken Lo Mein
Orange Sesame Beef and Broccoli
Sweet and Sour Pork
Fried Rice
Fortune Cookies
Starbucks Coffee and Tazo Teas
Assorted Sodas and Bottled Waters

PLATED LUNCH

Includes Choice of One Appetizer, Entrée, Chef's Selection of Accompaniments, Rolls & Butter, Dessert and Starbucks Coffee and Tazo Teas

Soup – Select One

Italian Wedding Soup - Minestrone Soup
NE Clam Chowder - 2.00 additional
Traditional Garden Salad with Choice of Dressings
Caesar Salad with Herb Croutons and Shaved Parmesan Cheese
Baby Spinach Salad with Caramelized Apples, Gorgonzola Cheese with Cider Vinaigrette
Organic Mixed Greens with Grape Tomatoes, Goat Cheese and Lemon Vinaigrette
Penne Marinara

Entrée Selection

Grilled Atlantic Salmon with Balsamic and Honey Glaze - 23.95 per person
Roasted Sliced Turkey with Sage Stuffing and Gravy - 18.00 per person
Stuffed Sole with Lemon Buerre Blanc - 19.95 per person
Chicken Francaise - 18.95 per person
Basil Penne Pasta with Grilled Chicken and Wild Mushrooms in a Garlic Cream Sauce - 17.95 per person
Petite Sirloin with a Cabernet Reduction Sauce - 21.95 per person
Baked Pork with Apple Sage Stuffing and Pear and Cranberry Chutney - 18.95 per person

Desserts – Select One

Apple Tartlet – Fresh Granny Smith Applies Filled with Almond Cream in Pure Butter Short Dough
Chocolate Pyramid – Rich Chocolate Mousse with Raspberry Coulis and Pure Chocolate Conventure
Tiramisu – Lady Fingers Soaked with Coffee Liquor Filled with Mascarpone Mousse
Lemon Tart – Buttery Shortbread Crust Filled with Lemon Curd and Finished with Lemon Glaze
Forest Berry Tart – Wild Berries on a Cream Filling on a Buttered Short Bread Crust
NE Style Cheese Cake with Seasonal Berry Topping

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HORS D'OUEVRES

Chilled Hors D'Ouevres

- Smoked Salmon Rosette on Toast Points - 150.00
- Chilled Roast Tenderloin of Beef on Croustini with Horseradish Cream - 170.00
- Skewered Ginger Shallot Shrimp - 160.00
- Melon Wrapped Prosciutto - 150.00
- Smoked Tomato and Corn Gazpacho in Cucumber Cup - 150.00
- Asparagus Wrapped with Prosciutto - 150.00
(priced per 100 pieces)

Hot Hors D'Ouevres

- Scallops Wrapped in Bacon - 160.00
- Spanikopita - 140.00
- Wild Mushroom Empanada - 150.00
- Crispy Pork Pot stickers with Soy Dipping Sauce - 150.00
- Vegetable Spring Rolls with Dipping Sauce - 150.00
- Crispy Crab Rangoon - 150.00
- Crab Stuffed Mushrooms - 160.00
- Mini Maryland Crab Cakes with Sunshine Aioli - 160.00
- Potato Wrapped Shrimp served with Cucumber Dill Sauce - 160.00
- Cocktail Franks En Croute - 140.00
- Coconut Shrimp - 150.00
- Baby Lamb Chop - 250.00
- Chicken Sesame - 140.00
- Chicken or Beef Satay with Dipping Sauce - 150.00
(priced per 100 pieces)

Mirror Displays

- Domestic & Imported Cheese Display - 6.95 per person
- Smoked Salmon Served with Toast Points - 8.95 per person
- Fresh Vegetable Crudités and Dip - 5.95 per person
- Combination Cheese, Fruit and Vegetable Display - 8.95 per person
- Baked Brie En Croute - 6.95 per person

Antipasto Station with Salami, Prosciutto, Fresh Mozzarella, Marinated Mushrooms, Grilled Zucchini and Eggplant, Roasted Red Peppers, Assorted Olives with Italian Breads and Infused Oils - 9.95 per person

Seafood Stations

Iced Shrimp Cocktail, Littleneck Clams and Oysters on the Half Shell and Crab Claws Served with Spicy Cocktail Sauce, Horseradish and Lemon Wedges – Market Price

Iced Jumbo Shrimp Bowl service with Spicy Cocktail Sauce and Lemon Wedges - 320.00 (100 pieces)

Sushi Station – available upon request

Carving Stations

Honey Glazed Ham served with Finger Rolls and a Spiced Raisin Mustard Glaze - 7.95 per person

Roast Tenderloin of Beef served with Finger Rolls and Horseradish Cream Sauce and Demi Glaze - 10.95 per person

Mini Steamship Round of Beef Served with Finger Rolls and Au Jus - 7.95 per person

Italian Ham, Smoked Cheese and Sage Stuffed Pork Loin served with Finger Rolls and Pan Gravy - 7.95 per person

* Chef attendant is required on all carving stations - 75.00 per attendant – one attendant per station

Pasta Station

Tri Color Tortellini with Seafood, Roasted Garlic and Sherry - 7.95 per person

Penne Pasta with Grilled Chicken, Tomatoes, Olives, Artichokes and Fresh Herbs - 6.95 per person

Fusilli Marinara - 4.95 per person

* Chef attendant is required on all carving stations - 75.00 per attendant – one attendant per station

PLATED DINNER

Includes Choice of Two Appetizers, Entrée, Chef's Selection of Accompaniments, Rolls & Butter, Dessert and Starbucks Coffee and Tazo Teas

Appetizers Selection

Soup

Italian Wedding Soup - Minestrone Soup
NE Clam Chowder - 2.00 additional

Salad

Traditional Garden Salad with Choice of Dressings
Caesar Salad with Herb Croutons and Shaved Parmesan Cheese
Baby Spinach Salad with Caramelized Apples, Gorgonzola Cheese with Cider Vinaigrette
Organic Mixed Greens with Grape Tomatoes, Goat Cheese and Lemon Vinaigrette
Roma Tomato, Mozzarella, Portobello Mushroom with Basil Vinaigrette

Pasta

Penne Marinara or Pink Vodka Sauce

Entrée Selection

Sugar Spiced Caramelized Salmon - 31.95 per person

Prime Rib with Horseradish Cream Sauce - 33.95 per person

Basil Penne Pasta with Grilled Chicken and Wild Mushrooms, Garlic Cream Sauce - 27.95 per person

Tuscan Seafood Risotto - 31.95 per person

Grilled Filet Mignon, Choice of Sauce - 39.95 per person

New England Baked Cod with Cracker Crumb - 29.95 per person

Filet and Shrimp Combination Plate - 36.95 per person

Grilled Petite Filet Mignon with Wild Mushroom Demi Glaze and Crabmeat Stuffed Baked Shrimp with Lemon Herb Butter

Chicken and Shrimp Combination Plate – 32.95 per person

Sautéed Grilled Breast with Chicken with Basil Cream Sauce and 2 Jumbo Grilled Shrimp with Lemon Basil Butter

Tuscan Grille - 25.95 per person

Marinated Zucchini, Summer Squash, Eggplant and Roasted Peppers on a Bed of Field Greens with Balsamic Vinaigrette

Stuffed Portobello Mushrooms - 24.95 per person

Two Portobello Stuffed with Spinach, Sundried Tomatoes, Artichokes and Wild Rice

Pasta Primavera - 23.95 per person

Fettuccini Pasta Tossed in Vegetable Marinara with Fresh Seasonal Vegetables

Sautéed Chicken Breast Layered with Roasted Portabellas, Spinach, Roasted Peppers and Finished with Port Cream Sauce -
27.95 per person

Maple Brined Pork Tenderloin with Spiced Apple Chutney
29.95 per Person

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Desserts

Marquise Au Chocolate

Bitter-sweet Chocolate Mousse with Two Layers of Sponge Cake Soaked with Kirsch Syrup and Glazed Chocolate

Tiramisu

Ladyfingers Soaked with Coffee Liquor Filled with Mascarpone Mousse

Lemon Tart

Buttery Shortbread Crust Filled with Lemon Curd Finished with Lemon Glaze

Forest Berry Tart

Light & Dark Pyramid

White & Dark Chocolate Mousse with Dark Chocolate Ganache

Crème Brule Tart

Sweet Tart Shell with Creamy Vanilla Bean Custard

DINNER BUFFETS

Dinner Buffet - 34.95 per person

(Minimum 35 Guests)

Soup du Jour
Garden Salad Bar
New York Strip Loin of Beef with Peppercorn Sauce
Chicken Piccata
New England Baked Cod with Cracker Crumb
Seasonal Vegetable
Chef's Selection of Appropriate Accompaniment
Dinner Rolls with Sweet Butter
Assortment of Desserts
Starbucks Coffee and Tazo Teas

Asian Dinner Buffet - 30.95 per person

(Minimum 35 Guests)

Egg Drop Soup
General Tso's Chicken
Asian Broiled Salmon
Beijing Beef with Mushrooms, Watercress and Baby Corn
Crisp Stir Fried Vegetables
Fried Rice
Dinner Rolls with Sweet Butter
Fortune Cookies & Assorted Desserts
Starbucks Coffee and Tazo Teas

Texas Barbecue - 32.95 per person

(Minimum 35 Guests)

Corn Soup
Corn and Black Bean Salad
Southwestern Cole Slaw
Cilantro Pesto Potato Salad
Tortilla Chips with Guacamole and Pico de Gallo
Choice of Two Entrees
~ Barbecued Chicken
~ Flank Steak
~ Baby Back Ribs
Corn on the Cob
Cowboy Baked Beans
Spanish Rice
Texas Toast
Fruit Cobbler
Starbucks Coffee and Tazo Teas

Add Chicken or Beef Fajitas to Texas Barbecue ~ Extra 3.95 per Person

Italian Dinner Buffet - 31.95 per person

(Minimum 35 Guests)

Minestrone Soup
Baby Field Greens with Shaved Fennel and Pine nuts
Cold Antipasto Display with Imported Meats, Vegetables and Cheeses
Stuffed Agnolotti with Tomato Basil Sauce
Penne Pasta with Pancetta, Broccoli Rabe and Grilled Asparagus
Baked Chicken Asiago, with Aged Asiago Bread Crumbs
Seasonal Vegetables
Italian Bread and Rolls
Tiramisu
Starbucks Coffee and Tazo Teas

New England Clam Bake Buffet - 31.95 per person

Tossed Garden Salad with Choice of Dressings
New England Clam Chowder with Clam Cakes
Steamers with Drawn Butter
New England Baked Cod with Cracker Crumb
Barbecue Chicken
Smoked Sausage
Boiled New Potatoes
Corn on the Cob
Watermelon Slices
Cookies and Brownies
Starbucks Coffee and Tazo Teas

Add: 1-lb Lobster – Market Price

BEVERAGES

Hosted/Cash Bars

Bartender Required at 50.00 per Bartender. We estimate 1 Bartender per 100 guests.

- 5.50 ~ Call Cocktails
- 6.00 ~ Premium Cocktails
- 6.25 and Up ~ Cordials
- 4.75 ~ Domestic Beer
- 5.00 ~ Imported Beer
- 5.75 ~ Wine by the Glass
- 3.00 ~ Sodas
- 3.00 ~ Bottled Water

Hosted Bar Packages:

Call Brands: 13.00 per person first hour - 6.00 Per Each Additional Hour
Premium Brand: 15.00 per person first hour - 6.50 Per Each Additional Hour

Additional Beverage Selections:

- Fruit Punch - 35.00 Per Gallon
- Champagne Punch - 65.00 Per Gallon
- Mimosa Punch - 65.00 Per Gallon
- Bloody Mary - 70.00 per Gallon

White Wine

- Canyon Road – Chardonnay, Pinot Grigio or White Zinfandel - \$22.00 per Bottle
- Ecco Domani Pinot Grigio - \$24.00 per Bottle
- Maso Canali Pinot Grigio - \$35.00 per Bottle
- La Joya Sauvignon Blanc~ \$26.00 per Bottle
- Starborough Sauvignon Blanc - \$30.00 per Bottle
- St. Gabriel Riesling - \$20.00 per Bottle
- Alamos Chardonnay - \$22.00 per Bottle

Red Wines

- Canyon Road – Merlot or Cabernet Sauvignon - \$20.00 per Bottle
- Misassou Pinot Noir - \$22.00 per Bottle
- Red Rock Merlot - \$22.00 per Bottle
- Frei Brothers Merlot - \$35.00 per Bottle
- Louis M. Martini Cabernet Sauvignon - \$28.00 per Bottle
- Madfish Cabernet/Merlot/Cabernet Franc - \$25.00 per Bottle
- McWilliams Shiraz - \$25.00 per Bottle

Sparkling Wine

- W. Wycliff Brut - \$20.00 per Bottle
- Astoria Prosecco - \$40.00 per Bottle

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