

Emery's Catering



Special Events Menu



(401) 725-5680

www.EmerysCatering.com

The minute you walk in the door you will begin to feel at ease as you come to the realization that with over 45 years experience, we are the experts at taking away your worries and helping to create the most memorable day of your life. We understand that you have the highest expectations for your event and our chefs are ready to prepare a first class display of the finest food you have ever tasted. Our wait staff is the finest in the industry and will be happy to provide you with our legendary service.

About our Special Events Package Menu



The following items are included (restrictions may apply for Cocktail Receptions):

*Basic floor length Linens & Napkins
Ivory Colored China Set
Glassware for the table
Silverware Set*

Rentals:

Additional linen colors and other rental items are available upon request.

Service:

18 % Service charge will be added to your total bill to accommodate waitstaff.

Tax:

8 % Rhode Island or 7 % Massachusetts tax will be added to your total bill.

Deposit:

A 20% non refundable deposit is required to secure your date and rentals which will be taken off the final bill.

Billing:

Final payment is due 14 days prior to the event, or 21 days if you choose to use a personal check.

Confirmation:

*A final count is required 14 days prior to your event. You may increase your count up to 48 hours prior.
Refunds for a reduction in guest count are allowed up until 10 days prior to the event.*



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Hors d'oeuvres Packages

Cold Stationary Hors D'oeuvres

\$3 per guest – per station

Vegetable Station

*Seasonal fresh Garden Vegetables
served with a refreshing Sour
Cream Dip*

Fresh Fruit Station

*Seasonal Fresh Fruit displayed
with chilled Yogurt Dip*

Cheese and Cracker Station

*Assorted domestic Cheeses
with a medley of Crackers*

Mediterranean Station

*Roasted Red Pepper Hummus, Classic Tahini
Hummus, & Lemon Zest Tabouli
Served with an assortment of Pita Chips*

Latin Station

*Fresh homemade Tomato Salsa, Tomato and
Avocado Guacamole, & Vegetarian Bean Dip
Served with Tri Color Tortilla Chips*

Hot Stationary Hors D'oeuvres

New England Station

*New England Clam Chowder
& Manhattan Clam Chowder
Served with Oyster Crackers
\$4 per guest*

Tenderloin Station

*Hand carved beef Tenderloin
Served on French Bread with a
light Horseradish Sauce
\$5 per guest*

Hot Soup Shooter Station

*Chicken Cilantro Chili
& Cream of Broccoli with
Monterey Cheese
\$5 per guest*

Butler Style Passed Hors D'oeuvres

Light Cocktail Hour

*2 selections from our gourmet
Hors D'oeuvres list
2 pieces per guest
\$4 per guest*

Heavy Cocktail Hour

Our most popular option

*4 selections from our gourmet
Hors D'oeuvres list
4 pieces per guest
\$8 per guest*

Cocktail Reception

*5 selections from our gourmet
Hors D'oeuvres list
6 pieces per guest
\$11 per guest*



Hot Gourmet Passed Hors D'oeuvres

Cold Appetizers

<i>Prosciutto Wrapped Asparagus</i>	<i>Asparagus wrapped in a slice of Prosciutto with a Boursin Cheese spread.</i>
<i>Classic Bruschetta</i>	<i>Mozzarella, Tomato sticks, Virgin Olive Oil mixed with a Basil Pesto on French Bread.</i>
<i>Antipasto Skewers</i>	<i>Fresh Mozzarella Cheese, Sun Dried Tomatoes, and Artichoke Hearts on a skewer with Balsamic Vinegar.</i>
<i>Shrimp Cocktail</i>	<i>Classic Shrimp Cocktail with a touch of our homemade Cocktail Sauce.</i>
<i>Bleu Cheese and Fig Crostini</i>	<i>A bite size Crostini, Fig Jam, topped with a thin slice of Bleu Cheese.</i>

Hot Appetizers

<i>Scallops In Bacon</i>	<i>Bite size Scallops wrapped in Apple Wood Smoked Bacon with a Light Brown Sugar topping.</i>
<i>Franks in Puff Pastry</i>	<i>A cocktail size, All-Beef Frank wrapped in a delicious, flaky Puff Pastry. Served a Stone Ground Mustard dipping sauce.</i>
<i>Mini Beef Wellington</i>	<i>Chopped, Blended Mushroom & Herbs with a slice of Beef Tenderloin a in Puff Pastry.</i>
<i>Spinach and Goat Cheese Pizza</i>	<i>Warm, grilled French Bread with a Goat Cheese and Spinach spread.</i>
<i>Chicken & Pineapple Brochette</i>	<i>Tender Chicken Breast with juicy chunks of Pineapple topped with a Sweet & Sour sauce.</i>
<i>Mini Crab Cakes</i>	<i>A delicious mixture of Lump Crab and Imitation Crab, Green, Yellow and Red Peppers and a mixture of spices coated in Japanese Bread Crumbs with a dollop of Chipotle Mayo.</i>
<i>Mini Chicken Quesadillas</i>	<i>Individual Flour Tortillas with a 4 Pepper Blend, Tomatoes, Onions, with Mild Cheddar & Monterey Jack Cheese served with Sour Cream.</i>
<i>Sesame Chicken</i>	<i>Chicken Breast brushed with nutty Sesame Oil, Teriyaki Sauce and Garlic, lightly textured with sesame seeds and a hint of Japanese Bread Crumbs, Complimented with a Sweet Chili Dipping Sauce.</i>
<i>Parmesan Artichoke Hearts</i>	<i>A unique blend of fresh Goat Cheese and a generous portion of a lightly breaded Artichoke Heart.</i>



<i>Crab Rangoon</i>	<i>Snow Crabmeat blended in Cream Cheese, a touch of Surimi and Seasonings in a crisp, Wonton Wrapper.</i>
<i>Spinach Phyllo Triangles</i>	<i>Kosher Phyllo Triangle stuffed with Spinach and Feta Cheese.</i>
<i>Stuffed Mushrooms</i>	<i>Portabella Mushrooms stuffed with Bread Crumbs, Crab Meat, Parmesan Cheese and Green Pepper.</i>
<i>Mac and Cheese Shooters</i>	<i>Our Homemade Cheesy blend of Mac and Cheese.</i>
<i>Coconut Shrimp</i>	<i>Crispy Shrimp battered with a light flaky Coconut Coating & Orange Marmalade for dipping.</i>
<i>Toasted Ravioli</i>	<i>Breaded and Deep-Fried Ravioli served with Warm Marinara.</i>
<i>Spicy Three Cheese & Chicken Spring Rolls</i>	<i>Buffalo Chicken, Bleu Cheese and Celery in a crispy wrapper.</i>
<i>Mini Vegetable Spring Rolls</i>	<i>Crispy Spring Rolls filled with fresh vegetables, served with a Sweet Chili Sauce.</i>
<i>Mini Stuffed Clams</i>	<i>Bite Size Clams stuffed with a mixture of Butter, Chopped Green Onion, Chopped Bell Pepper, Chopped Celery, Lemon Juice, Crumbled Bacon, and Local Clams.</i>



Dinner Menu Suggestions

Custom Menus are always available

Entrées (served individually)

Beef:

<i>Classic Beef Wellington with a Red Wine Demi Glace</i>	<i>\$49</i>
<i>King Cut Roast Prime Rib of Beef, au Jus</i>	<i>\$39</i>
<i>10 oz Grilled Filet Mignon with a Béarnaise Sauce</i>	<i>\$35</i>
<i>Grilled New York Sirloin Strip Steak</i>	<i>\$35</i>
<i>Grilled Sirloin Steak au Poivre</i>	<i>\$33</i>
<i>Flat Iron Filet with a Bourbon Demi Glace</i>	<i>\$32</i>
<i>Marinated Steak Tip Teriyaki, Served on a Bed of Rice Florentine</i>	<i>\$31</i>
<i>8 oz Grilled Filet Mignon with a Béarnaise Sauce</i>	<i>\$31</i>
<i>Round Filet of Steak with a Mushroom Madiera Sauce</i>	<i>\$30</i>
<i>Braised Beef Short Rib</i>	<i>\$30</i>

Seafood:

<i>Cedar Plank Roasted Alaskan King Crab Legs</i>	<i>\$63</i>
<i>Surf and Turf – Grilled Lobster Tail with Filet Mignon</i>	<i>\$50</i>
<i>Pan Seared Sesame Crusted Tuna With a light Wasabi</i>	<i>\$44</i>
<i>Striped Lobster Ravioli with a Pink Vodka Sauce</i>	<i>\$43</i>
<i>Pan Seared Chilean Sea Bass with a Tomato Basil Coulis</i>	<i>\$39</i>
<i>Ginger Mahi Mahi over a Tropical Fruit Salsa</i>	<i>\$36</i>
<i>Grilled Swordfish with a chilled Tomato Salsa</i>	<i>\$36</i>
<i>Parmesan Crusted Tilapia with a Lemon Chive Butter Sauce</i>	<i>\$35</i>
<i>Brown Sugar and Thyme Glazed Salmon</i>	<i>\$34</i>
<i>Baked Stuffed Scrod with Lobster Newburg Sauce</i>	<i>\$32</i>



Poultry:

<i>Duck Wellington with an Armagnac Sauce</i>	<i>\$49</i>
<i>Canard Au Pêches (Half Duck with a Sweet and Sour Peach Glaze)</i>	<i>\$46</i>
<i>Crispy Honey Lavender Duck Breast</i>	<i>\$44</i>
<i>Prosciutto Wrapped Chicken Florentine</i>	<i>\$36</i>
<i>Breast of Chicken Cordon Bleu with an Alfredo Sauce</i>	<i>\$33</i>
<i>Roasted Breast of Chicken Parmesan</i>	<i>\$31</i>
<i>Statler Chicken Breast with a Peppercorn Cream Sauce</i>	<i>\$30</i>
<i>Pan Seared Breast of Chicken in a Marsala Wine Sauce</i>	<i>\$30</i>
<i>Roasted Breast of Chicken Stuffed with Ricotta, Parmesan, and Spinach</i>	<i>\$29</i>
<i>Pan Seared Chicken Francaise</i>	<i>\$29</i>
<i>Grilled Italian Marinated Breast of Chicken</i>	<i>\$28</i>

Vegetarian:

<i>Herb Roasted Eggplant Parmesan</i>	<i>\$27</i>
<i>Mushroom Ravioli with a Parmesan Chive Sauce</i>	<i>\$27</i>
<i>Stuffed Portabella Mushroom with a Balsamic Glaze</i>	<i>\$26</i>
<i>Farfalle Primavera with a light Romano topping</i>	<i>\$24</i>
<i>Creamy Fettuccine Alfredo with Broccoli</i>	<i>\$24</i>

Children's Meal:

<i>Crispy Chicken Tenders and French Fries</i>	<i>\$19</i>
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Included with Your Choice of Entrees is One Selection from Each of the Following:

Appetizer

Fresh Garden Salad
Caesar Salad
Chilled Pasta Salad
Spring Vegetable Salad

Vegetable

Fresh Steamed Green Beans
Baby Carrots in a Brown Sugar Glaze
Broccoli in a Light Butter Sauce
Sautéed Asparagus Tips
Seasonal Chef's Choice
Grilled Zucchini and Summer Squash
Seasonal California Blend Stir Fry

Starch

Oven Roasted Potatoes
Red Bliss Roasted Potatoes
Whipped Potatoes
Potatoes au Gratin
Roasted Fingerling Potatoes
Rice Pilaf
Rice Florentine

Upgrade your Menu with these Appetizer Substitutions

<i>Caprese Salad</i>	<i>\$2 per guest</i>
<i>Fried Chicken Garden Salad</i>	<i>\$3 per guest</i>
<i>Grilled Chicken Garden Salad</i>	<i>\$3 per guest</i>
<i>Poached Pear Salad</i>	<i>\$3 per guest</i>
<i>Chicken Caesar Salad</i>	<i>\$2 per guest</i>

Or enjoy an Additional Course

<i>Imported Antipasto</i>	<i>\$7 per guest</i>
<i>Cream of Broccoli with Monterey</i>	<i>\$4 per guest</i>
<i>Lobster Bisque</i>	<i>\$4 per guest</i>
<i>Italian Wedding Soup</i>	<i>\$4 per guest</i>
<i>Chicken Buffalo Soup with Bleu Cheese</i>	<i>\$4 per guest</i>
<i>Tequila Fiesta Chicken Soup</i>	<i>\$4 per guest</i>
<i>Flavored Sorbet</i>	<i>\$3 per guest</i>
<i>Minestrone Soup</i>	<i>\$3 per guest</i>
<i>Chicken Vegetable Soup</i>	<i>\$3 per guest</i>
<i>Bowtie Pasta Primavera</i>	<i>\$3 per guest</i>
<i>Italian Penne Rigate</i>	<i>\$2 per guest</i>



Stations Dinner Service

Minimum of 3 Stations

Salads:

Salad Station

*A Garden Fresh Variety of Mixed Greens with
Seasonal Sides such as Grape Tomatoes,
Cucumbers, Shredded Cheddar Cheese, Gourmet
Olives, Bacon, Red Onions & Croutons.*

\$4 per guest

OR have it served to the table for \$3 per guest

Imported Antipasto Station

*A variety of authentic Italian deli Meats &
Cheeses such as spicy Soppressata, Genoa
Salami, Sweet Capicola, Mortadella,
Prosciutto, Mozzarella,
Bleu Cheese & Provolone.*

\$7 per guest

Appetizers:

Oriental Raw Station

*An assortment of raw fish over or rolled
with signature sticky rice.
Seasonal varieties may include Sake (Salmon),
Maguro (Tuna), Saba (mackerel),
Vegetarian Sushi & Sashimi.*

\$7 per guest

Caviar Station

*An assortment of fine ingredients
such as Smoked Salmon, Crème Fresh, Yukon
Gold Potatoes, Green Onions,
and Chives mixed, matched & garnished
with beautiful, colorful domestic Caviar.*

\$12 per guest

Soup Station

*Steaming hot and spicy Tequila Fiesta Chicken
Soup & Cream of Broccoli with Monterey Jack
Cheese.*

\$5 per guest

New England Raw Bar

*Oysters on a Half Shell, Little Necks,
Shrimp Cocktail, Snail Salad,
Smoked Salmon, & Maine Lobster Salad
all served on a bed of Crushed Ice.*

Add \$500 for service on a 3 tiered ice block.

\$14 per guest

Chowder Station

*A hot cup of our own signature recipe
New England Clam Chowder & Manhattan Clam Chowder.*

\$5 per guest



Starch and Vegetable Stations:

Rice and Vegetable Station

*Teriyaki Stir Fry Rice, Steamed Broccoli and
Red Pepper & Caramelized Brown Sugar
Glazed Baby Carrots.*

\$6 per guest

Potato and Vegetable Station

*Red Bliss Oven Roasted, Mashed Yukon Gold,
Green Beans Almandine served with Sour Cream,
Chives, Butter, Shredded Cheddar Cheese, Bacon
Pieces and Sliced Olives.*

\$6 per guest

Interactive Pasta Station

*An Interactive Station with a selection of pastas
and an assortment of your favorite toppings.
Sautéed up in front of your guests
by our talented Chefs.*

\$12 per guest

Pasta Station

*Bowtie Pasta with Pink Vodka Sauce,
Penne in our Homemade Marinara Sauce,
& Fettuccini with our Creamy Pesto Alfredo.*

\$6 per guest

Entrée Stations:

(Select more than one Entrée Station and Inquire about Customized Package Pricing)

Kabob Station

*Grilled Beef Tip, Portabella Mushroom, Onion
and Red Pepper Kabobs & Grilled Sweet and Sour
Chicken and Pineapple Kabobs.*

\$16 Per guest

Grilled Pizza Station

*Grilled Pizzas with assorted toppings such as
Cheese, Tomato, Basil, Pepperoni,
Mushroom, Chicken, Sausage, Onion and Olives.*

\$9 per guest

Italian Station

*Pan Fried Chicken Parmesan
& Lean Ground Beef Lasagna.*

\$13 per guest

Italian Casserole Station

*Lean Ground Beef and Cheese Manicotti,
Five Vegetable Lasagna & our famous Pan Fried
Eggplant Parmesan.*

\$13 Per guest



Turkey and Ham Carving Station

*Oven Roasted Honey Glazed Turkey with Gravy
& Baked Virginia Ham with a Pineapple Glaze.*

\$16 per guest

Prime Rib Carving Station

*Perfectly Medium Rare Prime Rib, au Jus
with a light Horseradish Sauce.*

\$17 per guest

Top Round Carving Station

*Top Round Of Beef with Gravy
& Oven Roasted Honey Glazed Turkey with Gravy.*

\$18 per guest

Steamship Round Carving Station

*A full Steamship Round & Baked Virginia Ham
served with a Pineapple Glaze.*

\$18 per guest

Grilled Fish Station

*Grilled Brown Sugar and Thyme Glazed
Salmon & Grilled Swordfish topped with
a fresh Tomato Salsa.*

\$21 per guest

Surf and Turf

*Grilled Brown Sugar and Thyme Glazed Salmon
& Seasoned Beef Tenderloin au Jus
with a light Horseradish Sauce.*

\$23 per guest

Tenderloin Carving Station

*Seasoned Beef Tenderloin au Jus
with a light Horseradish Sauce & Apple Glazed
Pork Tenderloin with a Cinnamon Apple Sauce.*

\$24 per guest

Chicken Station

*Pan Seared Breast of Chicken in a
Marsala Wine Sauce & Pan Seared Chicken
Francaise.*

\$14 per guest



Buffet Selections

Promenade Buffet

Dinner Rolls
Tossed Garden Salad **or** Caesar Salad

Chicken and Pesto Penne Alfredo
Grilled Teriyaki Glazed Steak Tips

Red Bliss Garlic Mashed Potatoes
Brown Sugar Glazed Carrots

Coffee & Herbal Teas
Assorted Mini Desserts

\$28 per guest

New England Grilled Buffet

Garden Salad & Dinner Rolls
Lobster Bisque with Sherry
New England Clam Chowder

Grilled Salmon with a Caramelized Brown Sugar Glaze
Grilled Teriyaki Glazed Steak Tips

Grilled Zucchini and Summer Squash
Wild Rice Florentine
Red Bliss Oven Roasted Potatoes

Coffee & Herbal Teas
\$35 per guest

Newport Buffet

Dinner Rolls
Tossed Garden Salad **or** Caesar Salad
Farfelle Pasta in a Pink Vodka Sauce

Lobster Ravioli with Chive Cream Sauce
Pan Seared Chicken Francaise
Roasted Delmonico Prime Rib Au Jus

Red Bliss Oven Roasted Potatoes
Steamed Broccoli in a light Butter Sauce

Coffee & Herbal Teas
Assorted Mini Desserts
\$43 per guest



Dessert Options

Chocolate Covered Strawberries

Add Some Flair to your dessert by adding a
Chocolate covered Strawberry to each cake or
cupcake plate!

Milk Chocolate or White Chocolate **\$1 per guest**
Tuxedo **\$2 per guest**

Sundae Station

Assorted Ice Cream Flavors with
Chocolate & Strawberry Syrup,
with a variety of flavorful toppings such as Reese
Pieces, Marshmallows, Strawberries, Sprinkles,
Whipped Cream & Cherries.
\$4 per guest

S 'mores Station

Allow your guests to make their own S 'mores with
Graham Crackers, Jumbo Marshmallows, and
Assorted Chocolate Squares over an open fire.

\$5 per guest

Chocolate Fountain Station

A fountain of creamy milk or white
chocolate with the following delights: Large
Strawberries, Fresh Cut Pineapples, Oreos,
Pretzel Rods, Mini Rice Crispy Treats & Large
Marshmallows.
\$6 per guest

Cheesecake Station

Choose 4 of the following Cheesecakes to offer
your guests:

Berry Crumble Cheesecake
Chocolate Chip Cheesecake
Chocolate Ganache
Key Lime Cheesecake
New York Style Cheesecake
Peanut Butter Cheesecake
Pumpkin Cheesecake
Raspberry Cheesecake
\$5 per guest

Cake Station

Choose 4 of the following to compliment or substitute
a wedding cake:

Caramel Apple Walnut Cake
Carrot Cake
Chocolate Fondant Cake
Limoncello Raspberry Cake
Chocolate Raspberry Cake
Tiramisu
\$6 per guest



Beverage Services

All Bars include the following

Assorted soft drinks, water, mixers and garnishes: Coca Cola, Diet Coke, Ginger Ale, Tonic Water, Club Soda, Orange Juice, Pineapple Juice, Grapefruit Juice, Cranberry Juice, Grenadine, Tomato Juice, Bloody Mary Mix, Milk, Sour Mix, Lemons, Limes, Cherries, and Olives.

Crystal Cut Disposable Cups, Napkins, Stirrers, Ice, Linen, Setup and Break Down are included.

This service can be provided from one to five hours.

Local Bar

This service includes: Liquor liability insurance, certified bar staff, and designated liquor, beer, and wine assortments. Products all come from companies in or around the Rhode Island area, including Narragansett Brewery, Coast Extreme Brewery, Wachusett Brewing Co, Grey Sail, Newport Vineyard, Sons of Liberty, Newport Distillery, and Triple 8 Distillery.

This is billed on a per person basis billed to the host.

Elite, Premium and Value Bars

This service includes: Liquor liability insurance, certified bar staff, and designated liquor, beer, and wine assortments.

**Elite Bar also includes Red BullTM **

This is billed on a per person basis billed to the host.

Beer and Wine Open Bar

This service includes: Liquor liability insurance, certified bar staff, five types of imported and domestic beer, and five types of wine.

This is billed on a per person basis billed to the host.

Non Alcoholic Bar

This service includes: Liability insurance and certified bar staff.

This is based on a per person basis billed directly to the host.

Cash Bar

This service includes: Liquor liability insurance, certified bar staff, and designated liquor, beer, and wine assortments from the premium bar selection.

This is based on a per drink basis and charged directly to your guests. Set up charges will apply.



Bar Service Items

<u>Elite Bar</u>	<u>Local Bar</u>	<u>Premium Bar</u>	<u>Value Bar</u>	<u>Wine & Beer Bar</u>
Grey Goose Vodka	Triple 8 Vodka	Absolut Vodka	Smirnoff Vodka	
Grey Goose Citron Vodka	Triple 8 Blueberry	Absolut Citron Vodka		
Stoli Raspberry Vodka	Vodka			
Hendrick's Gin	Mint Cucumber Vodka	Tangueray Gin	McCormick's Gin	
Gosling Rum	Gale Force Gin	Bacardi Rum	Bacardi Rum	
Patron Silver Tequila	Thomas Tew Rum	Captain Morgan	Captain Morgan	
Maker's Mark Bourbon	Hurricane Rum	Jose Cuervo Tequila	Pepe Lopez Tequila	
Jack Daniel's Whiskey	Uprising Whiskey	Jack Daniel's Whiskey	Jim Beam Bourbon	
Crown Royal	Nor'easter Bourbon	Dewar's White Label	Seagrams 7	
Chivas				
Kahlua	Huixoc Coffee Liquor	Kahlua	Kahlua	
Cointreau	Triple Sec	Triple Sec		
Amaretto DiSaronno				
Dry Vermouth	Dry Vermouth	Dry Vermouth	Dry Vermouth	
Sweet Vermouth	Sweet Vermouth	Sweet Vermouth	Sweet Vermouth	
Bailey's Irish Cream		Bailey's Irish Cream	Molly's Irish Cream	
Midori	Midori	Midori	Melon Liquor	
Apple Pucker	Apple Pucker	Apple Pucker	Apple Pucker	
Red Hook Longhammer	Narragansett	Budweiser	Budweiser	Budweiser
Shock Top	Wachusett IPA	Bud Light	Bud Light	Bud Light
Loose Cannon	Flagship	Sam Adams Seasonal		Sam Adams Seasonal
Corona	Flying Jenny	Corona		Corona
Bud Light	Hurricane Amber Ale	O'Doul's		O'Doul's
Louis Martini Cabernet	Crystal Blue (White)	Mirrasou Chardonnay	Mirrasou Chardonnay	Mirrasou Chardonnay
Wente Merlot	Great White (White)	Ecco Domani Pinot	Mirrasou Merlot	Ecco Domani Pinot
Raymond Sauvignon Blanc	Crystal Blue – (Red)	Grigio	Canyon Road –	Grigio
Wente Chardonnay	Gemini Red (Red)	Mirrasou Merlot	White Zinfandel	Mirrasou Merlot
Astoria Prosecco		Canyon Road Cabernet		Canyon Road Cabernet
		Canyon Road – White		Canyon Road – White
		Zinfandel		Zinfandel



Beverage Catering

Open Bar Service on Crystal Cut Disposables Pricing per guest

	<u><i>1 Hour</i></u>	<u><i>2 Hours</i></u>	<u><i>3 Hours</i></u>	<u><i>4 Hours</i></u>	<u><i>5 Hours</i></u>
<i>Elite Bar</i>	\$21	\$22	\$24	\$26	\$30
<i>Local Bar</i>	\$18	\$19	\$20	\$22	\$26
<i>Premium Bar</i>	\$16	\$17	\$18	\$20	\$24
<i>Value Bar</i>	\$13	\$14	\$15	\$17	\$20
<i>Beer And Wine Bar</i>	\$11	\$12	\$14	\$16	\$19

Cash Bar Service on Crystal Cut Disposables Setup Charge is \$3 per Guest

Drink Prices for your guests are as follows:

<i>Soda</i>	\$1.50	<i>Wine</i>	\$5.00 - \$10.50
<i>Water</i>	\$1.50	<i>Mixed Drink</i>	\$5.00 - \$9.50
<i>Imported Beer</i>	\$4.00	<i>Cordials</i>	\$7.00 - \$12.00
<i>Domestic Beer</i>	\$3.50		

Cash Bar with Complimentary Sodas and Waters for your guests \$6 per guest

Upgrade Options:

<i>Glassware for any bar service</i>	\$3 per guest
<i>Champagne toast (includes champagne flutes)</i>	\$3 per guest
<i>Add a Raspberry or Strawberry to you Champagne</i>	\$.75 per guest
<i>Wine toast (includes wine glasses)</i>	\$3 per guest
<i>Wine service by wait staff during dinner (with open bar package – glassware included)</i>	\$3 per guest
<i>Wine service by wait staff during dinner (with cash bar package)</i>	\$5 per guest
<i>Bring your own alcohol (caterer provides everything else) on crystal cut disposables**</i>	\$8 per guest
<i>After dinner cordials served</i>	\$4 per guest

Should you choose the option to bring your own alcohol, we are required by insurance to remove it at the end of the event. Arrangements can be made to pick it up on a future date

According to RI and MA State law Alcohol may not be served for more than 5 hours at any single event.



Beverage Service Options

*Pricing Based on adding Station to **Open Bar Service***

After Dinner Cordial Station

Offer your guests an after dinner drink.

*Options include the following, Sambucca, Bailey's,
Frangelico, Gran Marnier, Martell Cognac,
Cerrobois Armagnac & MaCallan 12yr*

\$4 per guest

Sangria Station

*House made Red and White Sangria,
infused with seasonal fresh fruit and a topped off
with splash of soda.*

Cocktail hour: \$2 per guest

Entire Event: \$3 per guest

Margarita Station

*Our homemade recipe made with Premium
Tequila. Offer your guests 3 of the following
flavors: Classic, Strawberry, Watermelon,
Green Melon, Blue Hawaiian & Purple Raspberry
to match your tastes and your theme!*

Cocktail hour: \$2 per guest

Entire Event: \$4 per guest

Drink Station upon Entrance

*A Mug of warm Apple Cider with a cinnamon stick
For a Fall or Winter Wedding
or*

*A refreshing glass of Lemonade or Iced tea
For a Spring or Summer Wedding!*

\$2 per guest

Tropical Drink Station

*Allow your guests to cool off with some of our
favorite frozen drinks: Margarita, Daiquiri, Piña
Colada, Mudslide & Blue Hawaiian.*

Cocktail hour: \$2 per guest

Entire Event: \$4 per guest

Mojito Station

*Bacardi Rum, Freshly Picked Mint & Squeezed
Lime Juice. Your guests can choose from
Classic, Strawberry, Watermelon, Blueberry,
Pineapple & Mango Mojitos.*

Cocktail hour: \$2 per guest

Entire Event: \$4 per guest

Signature Drink Station

Design your own signature or ask us for suggestions!

Price is dependent upon drink choice.



Wedding Specials for 2014 -2015 Wedding Season

*Please consider the following special offers
Offers may not be combined / Offers not valid toward tax*

Off Season Weddings

Enjoy a 15% discount off your entire bill during the months of January or February.

Sunday Wedding

Have your Wedding on a Sunday and save 5% off of your entire bill.

Monday – Thursday Special

If you event is being held on Monday thru Thursday enjoy a discount of 10% off of your entire bill.

Tasting Special

Experienced our fine cuisine before?

If you decide to forego a menu tasting we will deduct \$250 off the top of your bill.

Local Venues

Have your event at a local VFW or Post and Save 10 % off your entire bill (certain restrictions apply).

Budgeting

Our Event Planners are experts at cutting costs and reducing waste, if you're looking for an event with an upscale feel at an affordable rate call and speak with one of our specialists.

