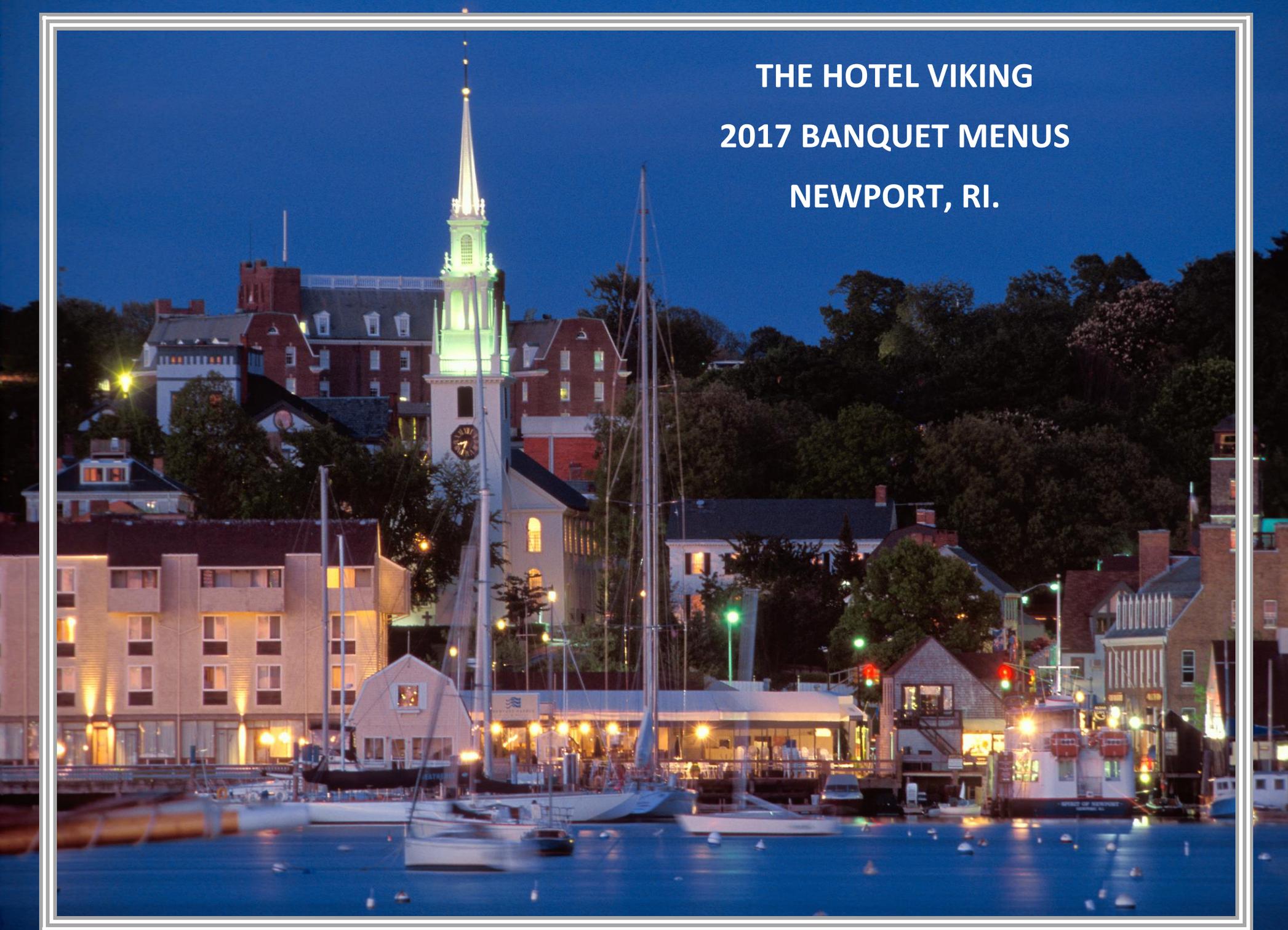


**THE HOTEL VIKING**  
**2017 BANQUET MENUS**  
**NEWPORT, RI.**



# ALL DAY CONFERENCE PACKAGES

Packages Include Regular Coffee, Decaf Coffee and Assorted Hot Teas at Each Meal Period

## **THE ELMS PACKAGE**

\$70 per person, maximum 50 guests please

### **Morning Continental**

Chilled Orange Juice and Cranberry Juice  
Assorted Muffins, Bagels, Scones and Coffee Cakes with Fruit Preserves, Cream Cheese and Butter  
Sliced Fruit to include Pineapple, Seasonal Melon and Fresh Berries  
\*Upgrade your continental breakfast to a full breakfast buffet for \$10 per person

### **Mid-Morning Coffee Break with Whole Fruit**

### **Deluxe Deli Luncheon**

Roasted Tomato and Basil Soup *or* Seasonal Mixed Greens Salad  
Gemelli Pasta Salad with Roasted Tomato, Feta, Olives and a Lemon-Oregano Dressing  
Sliced Herbed Roast Beef, Virginia Ham, Oven-Roasted Turkey and Genoa Salami  
Grilled Chicken Salad with Apricots  
Monterey Jack, Provolone and Swiss Cheeses, Lettuce, Tomato and Onion  
Croissants, Brioche Rolls and Assorted Whole Grain Breads  
Assorted Brownies, Blondies and Bande Dessert Cakes

### **Afternoon Break**

Giant Soft Pretzel Sticks, Spicy Mustard, Smart Food Popcorn®, Cracker Jacks® and Peanuts

## **THE BREAKERS PACKAGE**

\$75 per person

### **Morning Continental**

Chilled Orange Juice and Cranberry Juice  
Assorted Muffins, Bagels, Scones and Coffee Cakes with Fruit Preserves, Cream Cheese and Butter  
Sliced Fruit to include Pineapple, Seasonal Melon and Fresh Berries  
\*Upgrade your continental breakfast to a full breakfast buffet for \$10 per person

### **Mid-Morning Coffee Break with Whole Fruit**

### **Tuscan Luncheon**

Harvest Greens with Tear Drop Tomatoes, Baby Mozzarella, Cannellini Beans with White Balsamic Cumin Vinaigrette  
Roasted Turkey, Smoked Gouda Cheese, Roasted Peppers and Arugula on Multi Grain Bread  
Marinated Chicken with Sliced Cucumbers, Roasted Tomato Hummus Spread and Baby Spinach on Honey Wheat Bread  
Portabella and Fresh Mozzarella with Arugula Pesto and Balsamic Reduction in a Tortilla Wrap  
Roast Beef with Havarti Cheese, Baby Greens, Horseradish Mayonnaise and Red Onions on Marble Rye Bread  
Individual Bags of Potato Chips  
Assorted Brownies, Blondies and Bande Dessert Cakes

### **Afternoon Break**

Mini Assorted Candy Bars, Double Fudge Brownies, Chocolate Chip Cookies and Chocolate Covered Strawberries

# BREAKFAST

All Buffets Include Regular Coffee, Decaf Coffee, Assorted Hot Teas, Chilled Orange Juice and Cranberry Juice

## **THE NEWPORT CONTINENTAL**

\$21 per person

Assorted Muffins, Bagels, Scones, and Coffee Cakes with Fruit Preserves, Cream Cheese and Butter  
Sliced Fruit to include Pineapple, Seasonal Melon and Fresh Berries

## **THE CLIFF WALK CONTINENTAL**

\$26 per person

Assorted Fruit Yogurt with Banana Granola and Cranberry Granola  
Sliced Fruit, Bananas and Seasonal Berries  
Sliced Sweet Breads with Fruit Preserves, Butter and Peanut Butter

## **BREAKFAST TO-GO**

\$25 per person

Fresh Fruit Cup, Yogurt, Orange Juice, Granola Bar  
Choice of Breakfast Sandwich:  
Egg and Cheese on a Brioche Bun or Ham and Swiss on a Croissant or a Breakfast Burrito

## **THE BELLEVUE BUFFET**

\$30 per person

Assorted Muffins, Bagels, Scones, and Coffee Cakes with Fruit Preserves, Cream Cheese and Butter  
Sliced Fruit to include Pineapple, Seasonal Melon and Fresh Berries  
Fluffy Scrambled Eggs with Cheddar Cheese, Scallion and Tomato  
Crispy Apple Smoked Bacon and Breakfast Sausage Links  
Home Fried Potatoes

## **THE VIKING BUFFET**

\$30 per person

Assorted Muffins, Bagels, Scones and Coffee Cakes with Fruit Preserves, Cream Cheese and Butter  
Sliced Fruit to include Pineapple, Seasonal Melon and Fresh Berries  
Breakfast Burrito with Salsa, Pepper Jack Cheese, Bell Peppers and Scrambled Eggs  
Seasoned Shredded Hash Browns and Crispy Apple Smoked Bacon

## **THE HEALTHY CHOICE BUFFET**

\$32 per person

Assorted Hot Oatmeal with Walnuts, Cinnamon, and Raisins  
A Selection of Sliced Fresh Fruit, Bananas and Assorted Yogurts with Banana Granola and Cranberry Granola Topping  
Sliced Sweet Breads with Fruit Preserves, Butter and Peanut Butter  
Scrambled Eggs with Spinach and Roasted Tomatoes  
Chicken Breakfast Sausage

\*\*Plated breakfast options available upon request

# INDIVIDUAL BUFFET ADDITIONS

With the Purchase of any Continental or Breakfast Buffet

## **HOT**

Breakfast Sandwich - Egg, Cheese and Bacon on a Brioche Bun	\$6 per person
Breakfast Sandwich - Ham and Swiss Cheese on a Flaky Croissant	\$6 per person
Breakfast Burrito with Salsa, Pepper Jack Cheese, Bell Peppers, and Scrambled Eggs	\$7 per person
Hot Oatmeal with Walnuts, Cinnamon and Raisins (over 20 guests)	\$5 per person
Hot Oatmeal Pouches (less than 20 guests)	\$5 on consumption
Golden Belgian Waffles with Bailey's Irish Cream, Whipped Butter and Syrup	\$8 per person
Cinnamon French Toast with Syrup	\$6 per person
Fluffy Plain <u>or</u> Blueberry Buttermilk Pancakes with Maple Syrup	\$6 per person
Eggs and Omelets Prepared to Order	\$10 per person
Toppings Include: Cheddar and Swiss Cheese, Mushrooms, Onions, Sweet Peppers, Tomato, Ham, Bacon	
Chef Attendant Required at \$125 per 50 Guests	
Fluffy Scrambled Eggs with Cheddar Cheese, Scallion and Tomato	\$6 per person
Scrambled Egg Whites with Fresh Herbs	\$7 per person
Seared Honey Ham Slices	\$4 per person
Crispy Apple Smoked Bacon <u>or</u> Breakfast Sausage Links	\$6 per person

## **CHILLED**

Individual Fruit Yogurt	\$4 consumption
Greek Yogurt	\$5 consumption
An Assortment of Cereals and Chilled Milk	\$4 per person
Individual Fresh Fruit Smoothies	\$5 per person
Sliced Fruit to include Pineapple, Seasonal Melon and Fresh Berries	\$6 per person
Assortment of Fruit to include Bananas, Oranges and Apples	\$5 consumption
Hard Boiled Eggs	\$3 per person
Smoked Salmon with Traditional Accompaniments	\$12 per person
Accompaniments Include: Assorted Bagels, Red Onion, Capers, Diced Tomato, Boiled Eggs and Garnished with Lemon	

# GRAB & GO A LA CARTE

## SPECIALTY BEVERAGES

Flavored Sparkling Water	\$5 each
Assorted Snapple® Beverages	\$5 each
Red Bull® Energy Drinks	\$6 each
Gatorade® Beverages	\$5 each
Unsweetened Iced Tea or Pink Lemonade	\$9 per pitcher
Bottled Milk, V8 Juice, Tomato Juice	\$4 each
Hot Chocolate	\$4 per person
Warm Apple Cider with Cinnamon Sticks	\$4 per person

## ADD ON SNACKS

Assorted Nutri-Grain® Cereal Bars	\$4 each
Power Bars® and KIND Bars®	\$6 each
Individual Trail Mix	\$3 each
Homemade Potato Chips with Dip	\$7 per person
Individual Bags of Peanuts or Pretzels	\$2 each
Individual Bags of Potato Chips	\$3 each
Assorted Candy Bars	\$5 each
Bowl of Mixed Nuts	\$5 per person
Haagen Dazs® or Dove® Ice Cream Bars	\$7 each

## BAKERY BY THE DOZEN

Assorted Fresh Baked Jumbo Cookies to include: Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia or Peanut Butter. (Select by the dozen)

	\$40 per dozen
Fudge Brownies and Blondies	\$40 per dozen
Muffins with Fruit Preserves & Butter	\$40 per dozen
Bagels with Cream Cheese	\$40 per dozen

## “SUGGESTED” ALL DAY BEVERAGE STATION

The below suggested beverage station will be set up inside your meeting room, refreshed throughout the day and charged on consumption

Assorted Soft Drinks, Still and Sparkling Water	\$4 each
Freshly Brewed Coffee and Decaffeinated Coffee	\$65 per gallon
Selection of Mighty Leaf Teas	\$65 per gallon
Flavored Coffee: Choice of French Vanilla or Hazelnut	\$75 per gallon

## Infused Water Urn Station

Apple Cinnamon, Blueberry & Lavender, Mint & Orange, Citrus and Cucumber, Strawberry & Basil, Orange, Berry and Rosemary, Ginger & Pineapple

\$15 per urn

## VIP MEETING ROOM UPGRADE

25 guests and under / \$12 per person

Upgrade your meeting room with our VIP set. This includes bottled water at each place setting, an assortment of candy and nuts for the table, plus blotters, pads, and pens at each place setting.

We proudly serve Pepsi products. Coke products are available upon request and charged on consumption at \$5.00 each.

# VIKING BRUNCH BUFFET

\$48 per person

Minimum 30 guests please

Orange and Cranberry Juices

Sliced Fruit to include Pineapple, Seasonal Melon and Fresh Berries

Mascarpone Strawberry-Stuffed French Toast Dipped in Sweet Egg and Cinnamon Batter

Crispy Bacon and Sausage

**Omelet Station\*** Including Cheddar and Swiss Cheeses, Mushrooms, Onions, Sweet Peppers, Tomato, Ham and Bacon

Assorted Muffins, Bagels, Scones and Coffee Cake with Fruit Preserves, Butter and Cream Cheese

Arugula, Frisee and Endive with Strawberries, White Cheddar and Champagne Vinaigrette (GF)

Broccoli and Roasted Tomato Cavatelli Rice Pasta Salad with a Grain Mustard Emulsion (GF)

Seasonal Vegetable Medley (GF)

Dijon and Herb Crusted Chicken (GF)

Garlic Roasted Fingerling Potatoes with Fresh Rosemary (GF)

Grilled Swordfish with Sundried Tomato and Caper Butter (GF)

Assorted Array of Baked Dessert Cakes

Regular Coffee, Decaf Coffee and Assorted Hot Teas

Add Bloody Mary & Mimosas / \$10 each

Make your own Bloody Mary Bar/ \$12 per person

Celery Salt, Celery Stalks, Worcestershire Sauce, Tomato Juice, Horseradish,

Assorted Hot Sauces, Olives and Black Pepper

*\*Gluten Free Desserts Available Upon Request*

*\*For Vegetarian and Dairy Free Options, Please See Page 20*

*\*For all bars, the bartender fee is \$100 per 75 guests*

*\*Attendant fee of \$125 applies to the omelet station, one attendant per 50 guests required*

# CREATE YOUR OWN BUFFET

\$39 per person

## STARTERS

*(choose two)*

Three Bean Salad with Balsamic Vinaigrette (GF) and Lemon Pepper Cole Slaw  
Harvest Mixed Greens with Ranch and a Zinfandel Vinaigrette Dressing  
Classic Caesar Salad with Herbed Croutons, Grated  
Parmesan and Traditional Dressing  
Greek Salad with Fresh Tomato, Kalamata Olives, Feta, Red Onion and a  
Lemon Vinaigrette (GF)  
Heirloom Tomato & Mozzarella Salad with Tomatoes, Fresh Mozzarella,  
Balsamic Aged Vinegar & Extra Virgin Olive Oil (GF)  
New England Clam Chowder  
Zucchini Bisque (GF)

## ENTREES

*(choose two)*

Sesame Beef with Pea Pods  
Grilled Chicken Breast with a Tomato Marsala Sauce  
Rosemary and Sea Salted Pork Loin  
Tortellini with Roasted Vegetables in a Garlic and Pecan Cream Sauce

Barbecue Boneless Short Ribs

## ENTREES (continued)

Rice Cavatelli with Pancetta and Sweet Peas in a Garlic Cream Sauce  
Sliced Marinated Flank Steak with Chimi Churri (add \$5pp) (GF)  
Cajun Salmon with a Strawberry Balsamic Glaze (GF)

## SIDES

*(choose two)*

Seasonal Vegetable Medley  
Herb Quinoa  
Steamed Edamame  
Homemade Potato Chips with Dip  
Grilled Tuscan Style Vegetable Platter with Balsamic Syrup and Basil Infused  
Olive Oil  
Garlic Herb Roasted Potatoes

## DESSERT

Assorted Cookies, Brownies and Bande Dessert Cakes

*\*Gluten Free Desserts Available Upon Request*

*\*For Vegetarian and Dairy Free Options, Please See Page 20*

*\*Buffets Include Regular Coffee, Decaf Coffee and Assorted Hot Teas*

*\*Additional fee of \$6.00 per person will apply to groups with less than 20 attendees*

# LUNCH BUFFET SELECTIONS

## FAB, FIT AND FUN

\$35 per person

- Carrot Ginger Soup or Fire Cracker Salad with a Pineapple Ginger Dressing (GF)
- Grilled Tuscan Vegetable Platter Drizzled with Aged Balsamic (GF)
- Grilled Swordfish with Sundried Tomato and Caper Butter (GF)
- Grilled Lemon Chicken with Fresh Herbs (GF)
- Roasted Tomato, Fresh Mozzarella, Basil and Olive Oil Flat Bread
- Baked Sweet Potatoes (GF)
- Grilled Pineapple and Shaved Coconut Salad

## LA DOLCE VITA

\$37 per person

- Fire-Roasted Tomato Florentine Soup (GF)
- Vine-Ripe Tomatoes, Fresh Mozzarella, Aged Balsamic Vinegar and Extra Virgin Olive Oil (GF)
- Classic Caesar Salad with Herbed Croutons, Grated Parmesan and Traditional Dressing
- Panko Crusted Chicken Parmigiana
- Braised Italian Sausage with Peppers and Onions (GF)
- Penne Pasta Primavera with Roasted Garlic and Parmesan Cream Sauce
- Warm Garlic Bread Sticks
- Assorted Cupcakes and Italian Cookie Display

## OCEAN DRIVE

\$42 per person

- New England Clam Chowder
- Freshly Tossed Garden Greens with Heirloom Tomatoes and a White Balsamic Vinaigrette (GF)
- Traditional Lobster Rolls
- Grilled Lemon Chicken with Fresh Herbs (GF)
- Roasted Scallops with Fingerling Potatoes in a Citrus Beurre Blanc (GF)
- Strawberry Shortcake

## SOUTHERN COMFORT

\$42 per person

- Chicken, Andouille, Okra Gumbo Soup or Old Bay Coleslaw
- Spicy Cajun Homemade Potato Chips
- Mixed Harvest Green Salad with White Balsamic Vinaigrette (GF)
- New Orleans Muffelatta Sandwiches
- Cajun Shrimp Po' Boy with Sweet Relish
- Grilled Chicken with Creole Sauce (GF)
- Roasted Corn Hush Puppies
- Cinnamon Beignets with Fresh Cream

*\*Gluten Free Desserts Available Upon Request*

*\*For Vegetarian and Dairy Free Options, Please See Page 20*

*\*All Buffets Include Regular Coffee, Decaf Coffee and Assorted Hot Teas*

*\*Additional fee of \$6.00 per person will apply to groups with less than 20 attendees*

**EAST COAST DELI**

\$37 per person

New England Clam Chowder  
Potato Salad (GF) and Rice Pasta Cavatelli Salad (GF)  
Harvest Greens Salad with Ranch and Zinfandel Vinaigrette Dressing  
Roasted Fresh Turkey and Swiss with Cranberry  
Mayonnaise on Herb Focaccia Bread  
Classic Tuna Sandwich with Tomatoes and  
Mixed Greens on a Flaky Croissant  
Genoa Salami, Hot Capicola, Mortadella,  
Provolone Cheese, Lettuce, Tomato, Banana Peppers,  
Extra Virgin Olive Oil on an Italian Grinder Roll  
House Made Potato Chips  
Fresh Baked Chocolate Chip Cookies

**TRIO**

\$37 per person

Zucchini Bisque (GF) *or* Roasted Tomato Florentine Soup (GF)  
Classic Caesar Salad with Herbed Croutons, Grated Parmesan  
and Traditional Dressing  
Pasta Primavera with Feta Salad  
Grilled Chilled Vegetables and Fresh Mozzarella, Balsamic Glaze  
and Extra Virgin Olive Oil in a Spinach Wrap  
Petite Turkey Club Sandwich with Bacon, Tomato, Lettuce and Cranberry  
Mayonnaise on Toasted Multi Grain Bread  
Peppered Roast Beef, Monterey Jack Cheese, Horseradish Mayonnaise,  
Baby Spinach on Marble Rye Bread  
Assorted Bande Dessert Cakes

**LUNCH TO-GO**

\$26 per person.

All Boxed Lunches Include an Individual Bag of Potato  
Chips, a Cookie, Whole Fresh Fruit, 4oz. Bottle of Water  
and Plastic-Ware.

**SANDWICH OPTIONS** *Choice of three:*

Turkey Breast with Smoked Gouda, Bacon, Lettuce,  
Tomato and Roasted Garlic Mayonnaise on White Bread  
Balinese Chicken Salad with Green Grapes and Mangos on  
Multi Grain Bread  
Sliced Honey-Roasted Ham with Dijon Mustard and Swiss  
Cheese on Honey Wheat Bread  
Peppered Roast Beef, Monterey Jack Cheese, Horseradish  
Mayonnaise, Baby Spinach on Marble Rye Bread  
Grilled Chilled Vegetables and Fresh Mozzarella, Balsamic  
Glaze and Extra Virgin Olive Oil in a Spinach Wrap  
Classic Tuna Sandwich with Tomatoes and Mixed Greens  
on a Flaky Croissant  
Fresh Lobster Salad, Crisp Lettuce, Mayonnaise and  
Tomato on Whole Wheat Bread / add \$9 per person

*\*Gluten Free Desserts Available Upon Request*

*\*For Vegetarian and Dairy Free Options, Please See Page 20*

*\*All Buffets Include Regular Coffee, Decaf Coffee and Assorted Hot Teas (Excludes the Bag N' Go Lunch)*

*\*Additional fee of \$6.00 per person will apply to groups with less than 20 attendees (Does not apply to the Bag N' Go lunch)*

# PLATED LUNCH

Each 3-Course Lunch Comes Complete with Regular Coffee, Decaf Coffee and Assorted Hot Teas  
Assorted Rolls with Butter for the Table  
Soup or Salad Choice, Entrée Choice, and Dessert Choice  
\$38 per person

## SOUP OR SALAD

Roasted Tomato Bisque Soup (GF)  
New England Clam Chowder  
Frisée and Radicchio Salad with Strawberries, White Cheddar and Champagne Dijon Vinaigrette (GF)  
Mixed Greens, Arugula, Pecorino Romano with Pear Tomatoes, Cucumbers and White Balsamic Vinaigrette (GF)  
Classic Caesar Salad with Herbed Croutons, Grated Parmesan and Traditional Dressing  
Baby Spinach Leaves with Golden Beets, Walnuts and Creamy Roquefort Dressing (GF)

## ENTRÉE

Portabella Mushroom and Roasted Vegetables with a Red Pepper Sauce (GF)  
Seared Statler Chicken Breast, Garlic Whipped Potatoes and Asparagus with a Tomato Marsala Sauce  
Sliced Sirloin of Beef with Potato Onion Gratin, Asparagus and a Roasted Garlic Demi Sauce (add \$3 pp)  
Chicken Kiev, Wilted Spinach and Roasted Fingerling Potatoes  
Soy Glazed Salmon with Tri-Color Orzo and Sugar Snap Peas  
Grilled Swordfish with Sundried Tomato and Caper Butter, Roasted Fingerling Potatoes and Vegetable Medley (GF)  
Tortellini with Roasted Vegetables in a Garlic Cream Sauce with Asparagus Spears

## DESSERT

Tuxedo Truffle Mousse Cake  
Key Lime Pie  
Blueberry White Chocolate Cheese Brulee Cake  
Flourless Chocolate Cake  
Classic New York Style Cheesecake  
Salted Caramel Vanilla Crunch Cake

*\*Gluten Free Desserts Available Upon Request*  
*\*For Vegetarian and Dairy Free Options, Please See Page 20*

# SPECIALTY THEMED BREAKS

## HEALTHY TREATS

**Fruit Festival** \$12 per person  
Skewered Fresh Fruit Kabobs and Chocolate-Covered Strawberries

**Mediterranean Market** \$14 per person  
Vegetable Crudit  and Baked Pita Chips with Assorted Hummus

**The Green Theme** \$12 per person  
Tortilla Chips with Fresh Guacamole, Herb Dip with Celery, Broccoli, Green Peppers and Cucumber

**Make Your Own Parfait Bar** \$12 per person  
Plain and Strawberry Yogurt with Sliced Strawberries, Blueberries, Pineapple, Granola, Chocolate Chips and Almonds

**The Health Break** \$12 per person  
Assortment of Nutri-Grain® Bars and Granola Bars, Whole Fruit and Assorted Fruit Yogurts

**Make Your Own Trail Mix Bar** \$12 per person  
Banana Granola & Cranberry Granola, Raisins, Mixed Nuts, Assorted Dried Fruit, Coconut, Chocolate Chips, Served in Bowls with Scoops and Clear Plastic Bags

**Juice Shooters** \$12 per person  
Carrot Juice, Kiwi Juice, Tomato Juice and Mango Juice

## SWEET & SAVORY TREATS

**Chocolate Lovers** \$14 per person  
Mini Assorted Candy Bars, Double Fudge Brownies, Chocolate Chip Cookies and Chocolate Covered Strawberries

**The Game Break** \$14 per person  
Giant Soft Pretzel Sticks with Spicy Mustard, Smart Food Popcorn, Cracker Jacks and Peanuts

**Popcorn Movie Break** \$13 per person  
Freshly Popped in Room Popcorn Machine with Assorted Shaker Seasonings, Warm Drawn Butter, Popcorn Bags and Assorted Candy Bars

**Holy Macarons** \$15 per person  
Assorted Display of Hand Crafted Macarons

**Build Your Own Ice Cream Sundae** \$18 per person - Vanilla and Chocolate Ice Cream, Chocolate, Caramel and Strawberry Sauce, M&M's®, Crumbled Oreo® Cookies, Chocolate Sprinkles, Crushed Heath® Bars, Fresh Bananas, Pineapple and Whipped Cream (25 person minimum please)

**Pretzel Bar** \$14 per person  
Warm Soft Pretzel Sticks, Pretzel Rods and Pretzel Crisps with Assorted Dips to Include Beer Cheese, Chocolate & Honey Mustard

## AFTERNOON TEA

*"There are Few Hours in Life More Agreeable than the Hour Dedicated to the Ceremony Known as Afternoon Tea."* Henry James  
Maximum of 80 guests please

### ROYAL TEA

\$30.00 per person

An Assortment of Freshly Prepared Tea Sandwiches  
Assorted Scones Served with Lemon Curd  
Assorted Tea Breads  
Truffles and Petit Fours  
House Champagne with Kir Royale (one per person)  
Selection of Mighty Leaf Teas

### CLASSIC AFTERNOON TEA

\$20.00 per person

An Assortment of Freshly Prepared Tea Sandwiches  
Assorted Scones Served with Lemon Curd  
Assorted Tea Breads  
Truffles and Petit Fours  
Selection of Mighty Leaf Teas

Freshly Prepared Tea Sandwiches to Include:

Chicken Salad: Mayonnaise, Grapes and Coriander Served on Rye Bread

Avocado and Cucumber: Freshly Prepared Guacamole and Sliced Cucumber Served on Wheat Bread

Tomato and Mozzarella: Basil Pesto Served on White Bread

# HORS D'OEUVRES RECEPTION

Our Hors D'Oeuvres and Canapés Package Includes White Glove Butler Passed Service.

3 Pieces \$16 per person OR 4 Pieces \$20 per person OR 5 Pieces \$25 per person

## **CHILLED**

Smoked Salmon Mousse on a Pastry Spoon  
Gazpacho Shooters  
Sesame Crusted Tuna with Seaweed Salad on a Crispy Wonton  
Mini Cones with Lobster Salad  
Chilled Balsamic Marinated Shrimp Wrapped in Prosciutto  
Fig and Mascarpone Filo Purse  
Chicken and Waffle Skewers with Maple Syrup  
Strawberries Filled with Mascarpone, Drizzled with Balsamic (GF)  
Caribbean Scallop Ceviche Spoons (GF)  
Bloody Mary Shooters with Baby Shrimp (GF)  
Mini One Bite Tuna Tacos with Slaw and Chipotle Crema (GF)  
Antipasto Vegetable Kabob with Artichoke and Mozzarella, Drizzled with Balsamic (GF)

## **HOT**

Chili Lime Chicken Kabob (GF)  
Crustless Quiche with Spinach and Swiss (GF)

Fire Roasted Vegetable Polenta Cake (GF)  
Lollipop Lamb Chops with Raspberry-Balsamic (GF)  
Scallops Wrapped in Bacon with Pomegranate Molasses  
Chicken and Lemongrass Pot Stickers with Hoisin Sauce  
Mini Crab Cakes with Chipotle Remoulade  
Raspberry and Brie Phyllo Stars  
Smoked Chicken Quesadillas with Monterey Jack Cheese  
Vegetable Spring Rolls with Sweet Chili Sauce  
Spanakopita Wrapped in Phyllo with Spinach and Feta Cheese  
Miniature Beef en Croute with Duxelle  
Clam Cake and Chowder Shooter  
Sesame Chicken with Honey-Mustard Dipping Sauce  
Crispy Asparagus with Asiago Wrapped in Flaky Phyllo  
Mini French Onion Bouillie  
Mini Veal Meatballs Pomodoro  
Steak and Cheese Spring Roll with Chipotle Cream

## DISPLAYS

Assorted Domestic and Imported Cheeses with French Bread and Gourmet Crackers	\$10 per person
Seasonal Vegetable Crudités with Blue Cheese, Ranch Dip and Minted Tzatziki Dip	\$8 per person
Baked Brie en Croute with a Raspberry Chutney and Sliced French Bread (35 guests)	\$75 per wheel
Lobster Nacho Display to Include Lobster Salad, Guacamole, Tortilla Chips and Balsamic	\$16 per person
Assorted Maki Rolls and Nigiri Sushi	\$50 per dozen
Assorted Sashimi	\$72 per dozen
Classic Antipasto Display with a Selection of Cured Meats including Genoa Salami, Prosciutto, Mortadella and Sweet Capicola, Imported Cheeses and Cured Olives	\$12 per person

# STATIONS

## **BRUSCHETTA STATION**

\$13 per person

Grilled Rustic Country Breads\* with Assorted Toppings to Include:  
Eggplant Caponata, Tuscan White Bean Puree and Balsamic Marinated  
Tomato-Basil Mozzarella

## **SALAD STATION**

\$11 per person

Mixed Greens, Pear Tomatoes, Cucumbers, White Balsamic Vinaigrette  
Spicy Asian Greens: Edamame, Mango, Pea Shoots, Ginger Soy  
Dressing  
Classic Caesar: Croutons, Grated Parmesan, Traditional Dressing  
Baby Spinach: Candied Pecans, Dried Cranberry Shallots, Strawberry  
Vinaigrette  
Rolls and Butter

## **THE AQUIDNECK ISLAND RAW BAR**

By the Dozen

Iced Jumbo Shrimp Cocktail \$48/dozen

Local Oysters on the Half Shell \$48/dozen

Littleneck Clams \$38/dozen

Served with Cocktail Sauce, Horseradish, Tabasco® and Fresh Cut  
Lemons

## **RHODE ISLAND SPECIALTY STATION**

\$25 per person

Rhode Island Chowder (Clear broth) & New England Clam Chowder  
Oregano Stuffies with Lemon Herb Butter  
Rhode Island Crab Cakes with Remoulade sauce  
Chilled Crab Claws  
Oyster crackers, Tabasco, Lemon wedges, Cocktail sauce, Fresh  
Horseradish

## **STIR FRY STATION**

\$18 per person

Chef attendant required at \$125 per 50 guests  
Array of Toppings to Include: Sesame Oil, Snow Peas, Peas, Mung Bean  
Sprouts, Broccoli, Peppers, Carrots, Water Chestnuts, Chicken, Beef,  
Shrimp, Toasted Cashews, Soy Sauce, Mongolian Sauce and Fried Rice

## **PASTA STATION**

\$17 per person

Chef attendant required at \$125 per 50 guests  
Pastas Cooked to Order: Penne, Farfalle, and Cheese Tortellini, Served  
with Alfredo, Marinara and Pesto  
Additional Accompaniments Include: Italian Sausage, Sun-Dried  
Tomatoes, Black Olives, Artichokes, Mushrooms, Roasted Red  
Peppers, Asparagus and Fresh Basil  
Garlic Bread and Parmesan Cheese

### ***Deluxe Additions:***

Shrimp / \$5 per person

Grilled Chicken Breast / \$3 per person

## **PULLED PORK SLIDER STATION**

\$14 per person

Chef attendant optional at \$125 per 50 guests  
Slow Roasted B.B.Q. Pulled Pork Accompanied by Cole Slaw, Blue  
Cheese Crumbles, Mango Salsa, Pickled Red Onions and Guacamole.  
Fresh Buns & Waffle French Fries

**VIKING DESSERT TABLE**

\$15 per person

A Multi-Level Display of Your Favorite Desserts to Include:

Assorted Bande Dessert

Cakes, Salted Caramel Vanilla Crunch Cake, Apple Strudel, Classic NY

Style Cheesecake with Seasonal Berry Compote

**BELLEVUE AVENUE PASTRY TABLE**

\$15 per person

Chef's Selection of Viennese, French Mini Pastries

and Chocolate Truffles

Regular Coffee, Decaf Coffee and Assorted Hot Teas

## CARVING STATIONS

Each Station is Accompanied by Freshly Baked Rolls. Chef Attendant Required at \$125 per 50 Guests

**OVEN-ROASTED TURKEY BREAST (GF)**

Brandy-Cranberry Sauce

\$195 each serves 20 guests

**PRIME BEEF TENDERLOIN (GF)**

Béarnaise Sauce and a Demi-Glaze

\$430 each serves 20 guests

**SALMON**

Brie and Sautéed Spinach Wrapped in Puff Pastry

\$99 each serves 10 guests

**GLAZED VIRGINIA HAM (GF)**

Whole Grain Mustard

\$339 each serves 40 guests

**SEA SALT ROASTED PRIME RIB OF BEEF (GF)**

Horseradish Cream

\$440 each serves 30 guests

## **BUFFET DINNER**

Includes Regular Coffee, Decaf Coffee and Assorted Hot Teas, Assorted Rolls with Butter

### **UNDER THE OLIVE TREE**

\$54 per person

Italian Wedding Soup

Classic Caesar Salad with Herbed Croutons, Grated Parmesan and Traditional Dressing

Wild Mushroom and Spinach Ravioli with Roasted Fennel, Fried Leeks and Oven Roasted Tomato Cream

Penne Pasta with Marinara and Shaved Parmesan Cheese

Roasted Chicken in a Lemon-Caper Butter Sauce (GF)

Asiago and Artichoke-Stuffed Sole over Fennel and Leek Rice (GF)

Braised Italian Sausage with Peppers and Onions (GF)

Tiramisu and Carrot Torte

### **NEWPORT SURF & TURF**

\$69 per person

Crab and Corn Chowder

Grilled Hearts of Romaine Salad with Roasted Peppers, Sardines, Herb Croutons and Dijon Vinaigrette

Baby Mixed Greens with Dried Pears, Roquefort Cheese and Balsamic Vinaigrette (GF)

Grilled Flank Steak with a Wild Mushroom Demi-Glace

Lobster Mac and Cheese

Apricot Glazed Grilled Chicken

Squash Ravioli with Olive Oil, Garlic and Broccoli Parmesan Cheese

Lyonnais Potatoes, and Tarragon Buttered Baby Carrots

Assorted Mini Pastries and Cup Cakes

### **RED, WHITE & BLUE**

\$68 per person

Mixed Green Salad with Pear Tomatoes, Cucumbers and White Balsamic Vinaigrette (GF)

Grilled Vegetables with Balsamic Syrup and Basil Oil

Herb-Roasted Chicken with New Potatoes

Grilled Swordfish with Lemon Cream, Leeks and Tarragon

Sliced Sirloin of Beef with Caramelized Onions (GF)

Roasted Garlic Whipped Potatoes (GF)

Vegetable Rice Pilaf

Asparagus, Baby Carrots and Broccoli (GF)

Assorted Bande Dessert Cakes, Brownies and Blondies

### **THE NEW ENGLAND CLAM BOIL**

\$89 per person, 20 guest minimum

Steamed 1 ¼ lb. Whole Maine Lobsters (*1 per person*)

Littleneck Clams & Mussels in a Garlic White Wine Broth

New England Clam Chowder

Mixed Greens with Pear Tomatoes, Cucumbers and White Balsamic Vinaigrette (GF)

Penne Pasta Salad with a Grain Mustard Cream

Grilled Chicken with Rosemary Red Bliss Potatoes (GF)

Squash Ravioli with Olive Oil, Garlic and Broccoli Parmesan Cheese

Freshly Baked Cornbread, Corn on the Cob, Drawn Butter and Lemons

Sliced Watermelon and Apple Cobbler with Vanilla Ice Cream

# THE VIKING PLATED DINNER

Includes Regular Coffee, Decaf Coffee and Assorted Hot Teas, Assorted Rolls with Butter for the Table  
Fresh Soup or Salad Choice, Entrée Choice and Dessert Choice

## SOUP OR SALAD

*Choose one. To include both soup and salad, \$7 additional*

New England Clam Chowder

Lobster Bisque with Cognac Crème Fraiche

Roasted Tomato Bisque

Mixed Greens with Pear Tomatoes, Cucumbers and a White Balsamic Vinaigrette

Classic Caesar Salad with Herbed Croutons, Grated Parmesan and Traditional Dressing

Arugula Salad with Candy Cane Beets, Almonds, Goat Cheese and a Citrus Vinaigrette (GF)

Baby Spinach Leaves with Caramelized Onions, Cranberries and a Pancetta Vinaigrette (GF)

## INTERMEZZO

\$5 per person

Lemon, Raspberry, Apricot or Granny Smith Apple Sorbet

## DESSERTS

*Choose One*

Belgian Chocolate Mousse Cake

Classic NY Style Cheesecake with Seasonal Berry Compote

Salted Caramel Vanilla Crunch Cake

Carrot Torte

Flourless Chocolate Cake

## ENTRÉES

*Choose up to Three*

**Petit Filet and Lobster Tail \$75 per person** - Buttered Fingerling Potatoes and Asparagus (GF)

**Petit Filet and Crab Stuffed Shrimp \$67 per person** -Roasted Corn Whipped Potatoes, Asparagus and Tarragon Butter

**Grilled Beef Tenderloin \$59 per person** -Cipollini Mashed Potatoes, Broccolini and a Port Demi (GF)

**Four Seared Jumbo Scallops \$59 per person** - Bacon and Mushroom Barley, Baby Carrots and an Herb Butter

**NY Strip Steak \$58 per person** - Aged Cheddar Potato Gratin, Glazed Carrots and a Balsamic Demi-Glace

**Charcoal Broiled Half Duck \$57 per Person** – Wild Rice Blend, Asparagus and Honey Garlic Sea Salt Butter

**Cider Glazed Chicken with Seared Salmon \$49 per person** -Pancetta Mashed Potatoes, Roasted Asparagus (GF)

**Roasted Halibut \$49 per person** - Lyonnaise Potatoes, Wilted Spinach and an Olive Tapenade with Herb Butter

**Pan Seared Salmon \$46 per person** – Tri Color Orzo with Sugar Snap Peas in a Ponzu Glaze

**Statler Chicken Breast \$41 per person** - Boursin Mashed Potatoes, Grilled Asparagus and Tomato Marsala

**Portabella Mushroom \$39 per person** - Roasted Squash Napoleon with Asparagus and Sweet Basil Pesto (GF)

**Tortellini \$39 per person** - Roasted Vegetables in a Garlic and Pecan Cream Sauce

# IRON CHEF

\$130 per person

This includes the Reception, Iron Chef Competition, A Hotel Viking Keepsake Apron, Chef Hat and a Three-Course Plated Dinner.

Maximum 80 guests

## EVENT

Our Food and Beverage Manager will MC your entire event as follows:

- 30 Minute reception with introductions, rules & team pairings
- Teams get ready: Pick a team name and gear up with their Hotel Viking apron and chef hat
- All teams break out to their team cooking stations and within the time allotted by our Hotel Viking judge, each group will have to work together to create one dish
- Each team will explain and present the plate to our panel of judges
- Judging & prizes (if provided)
- The event ends with a three-Course plated dinner

## HORS D'OEUVRES & CHEESE RECEPTION

Welcome your guests with our Cheese and Cracker Display and your choice of Three Hors D'oeuvres per person

## TEAM DISH

With the supervision of a Hotel Viking chef, each team will work together to create one entrée with the secret ingredient being announced at the time of competition.

The hotel will provide judges to proclaim a winner.

Teams will be judged on **Presentation, Creativity, Taste** and **Teamwork**.

## PLATED DINNER

Please choose your three-course dinner from our Viking Plated Menu on Page 16.

If you wish to select Petit Filet and Lobster, add \$16 per person.

If you wish to select Petit Filet and Crab Stuffed Shrimp, add \$8 per person

# BEVERAGE ARRANGEMENTS

For all bars, the bartender fee is \$100 per 75 guests  
Please note cash bars do not accept credit cards

## AVAILABLE ON ALL BARS

House Wine/Premium House Wine, Assortment of Beer, Your selection of Liquor Choice, Soft Drinks, Juices and Mineral Waters

## BEER SELECTIONS

**Domestic:** Coors Light, Bud Light, Budweiser, Michelob Ultra

**Boutique / Import:** O'Doul's, Sam Adams, Sam Adams Light, Corona, Heineken, Amstel Light, New Castle, Newport Storm, Stella Artois, Bass, Guinness

**Gluten Free** (on request only):

Estrella Damm Daura (light lager), Estrella Damm Daura Marzen (dark, malt beer)

## LIQUOR CHOICES

**Call Brand Bar:** Svedka Vodka, Meyers Platinum Rum, Sauza Gold Tequila, Gordon's Gin, Jim Beam Whiskey, Canadian Club Blended Whisky, J&B Scotch Whiskey, Kahlua

**Premium Brand Bar:** Absolut Vodka, Meyers Original Dark Rum, Malibu Rum, Jose Cuervo Gold, Tanqueray Gin, Jack Daniels Whiskey, Johnny Walker Red, Hennessy, Grand Marnier, Kahlua

**Ultra-Premium Brand Bar:** Grey Goose Vodka or Kettle One Vodka, Captain Morgan Rum, Meyer's Original Dark Rum, Patron Silver Tequilla, Bombay Sapphire Gin, Jameson Irish Whiskey, Makers Mark, Johnny Walker Black Scotch, Grand Marnier, Baileys Irish Whiskey, Kahlua, Godiva Liquor

## HOSTED/CASH COCKTAILS

Call Brands	\$7.50-\$8 each
Premium Brands	\$8.50-\$9 each
Ultra-Premium Brands	\$9-\$9.50 each
Martinis	\$10.50 each
Premium House Wines	\$9-\$9.50 each
Domestic Beer	\$6.50 - \$7 each
Boutique or Imported Beer	\$7-\$7.50 each
Assorted Sodas and Bottled Waters	\$4 each
Cordials	\$10 each

## BEER & WINE BAR / PRICED PER HOUR

A selection of Domestic and Imported Beer as well as House Wine, Soda and Water.

\$15.00/First Hour

\$9.00/Each Additional Hour

## PREMIUM BRANDS / PRICED PER HOUR

A selection of Domestic and Imported Beer, Premium House Wine, Soda, Water and our Premium Brand Tier:

\$16.00/First Hour

\$10.00/Each Additional Hour

## ULTRA PREMIUM BRANDS / PRICED PER HOUR

A selection of Domestic and Imported Beer, Premium House Wine, Soda, Water and our Ultra-Premium Brand Tier:

\$18.00/First Hour

\$12.00/Each Additional Hour

Please ask your Conference Services Manager about special pricing for events taking place on our seasonal roof top bar, The Top of Newport or in our restaurant, One Bellevue.

## DIETARY SPECIFICS MENU

Please choose from the following items as our culinary team will accommodate any dietary need. If you do not see something that suits your needs, please feel free to ask and the Chef can personally speak to you about other options.

### **DAIRY FREE OPTIONS**

#### Breakfast

Dairy Free Scrambled Eggs with Bacon and Potatoes  
Dairy Free Fruit Smoothie

#### Lunch/Dinner

Mixed Green Salad with Grilled Chicken, Cherry Tomatoes, Cucumbers, Carrots,  
Oil and Vinegar on the Side  
Grilled Chicken with Rice, Asparagus, and Tomato Salsa  
Blackened Salmon with Strawberry Balsamic  
Grilled Pub Steak with Chimichurri

### **VEGETARIAN OPTIONS**

#### Breakfast

Grilled Tomatoes and Fresh Herbs with Crispy Potato Hash  
Dairy Free Fruit Smoothie

#### Lunch/Dinner

Squash Ravioli, Olive Oil and Garlic with Broccoli Parmesan cheese  
Vegetable Coupla with Red Pepper Coulis  
Grilled Vegetable Napoleon with Rice and a Balsamic Reduction  
Sliced Tomato Salad with Fresh Basil and a Balsamic Reduction

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## EVENT INFORMATION

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### **FOOD AND BEVERAGE**

Event details must be provided four weeks prior to your event.

A service charge of 15 % of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

All taxes and gratuities are subject to change.

The Hotel Viking must provide all food and beverage product. Menu pricing will be guaranteed 45 days prior to your arrival.

Buffets are designed to remain open for one and a half hours and a minimum buffet guarantee of 20 guests will apply.

The Hotel Viking does not allow any "to-go" containers from any banquet function.

### **LAWS WE MUST COMPLY WITH**

Law prohibits the sale and/or delivery of alcohol to a minor.

Law prohibits serving alcohol to an intoxicated person.

The Hotel Viking and its Management Staff have the legal right to not serve alcohol to any individual or close any banquet bar at any time for any reason.

The Hotel Viking Newport is governed by the Rhode Island State Liquor Control Act & Regulations and pursuant to these laws we do not allow alcoholic beverages to be brought into the hotel from the outside.

### **POLICIES TO INSURE THE SAFE ENJOYMENT OF YOUR EVENT**

Guests who look thirty years of age or younger could be asked to produce identification.

No more than 3 ounces of alcohol will be poured into any one specialty drink. We do not serve shots, pitchers, Long Island Iced Teas, carafes of wine or doubles.

Beer is served by bottle only – no kegs or cans. Alcoholic beverages will not be sold after 12:45 AM.

Alcoholic beverages will not be sold before 9:00 AM.

### **AUDIO VISUAL**

PSAV is our in-house AV Company, and are happy to provide you with all of your AV needs. They will be in contact 30 days prior to review all audio visual needs for your event. 401-848-4876

### **SHIPPING AND RECEIVING**

All conference materials should arrive no earlier than three (3) business days prior to the start of your event. To ensure a timely delivery, please have the name of the organization, group contact and Conference Services Manager's name on the materials. A standard package charge will apply over 5 items at \$35 per package. Please note that hotel staff will not move palettes and/or crates.

### **SECURITY**

Although the hotel provides security 24 hours a day, any special security must be arranged two weeks prior to the start of your event. A \$50 charge per officer, per hour will be charged for any police officer hired.

### **POLICY FOR RESPONSIBLE ALCOHOL SERVICE**

It is the policy of the Hotel Viking to provide safe and responsible alcohol service to our guests. Additionally, we strive to provide our guests with friendly, professional service at all times. We ask that you pay particular attention to the following: as your host, we are accepting our share of the responsibility for the safe service of alcohol to your guests, you also share in this responsibility and your cooperation and understanding of our policies and the laws of the State of Rhode Island will ensure that you and your guests enjoy your event.