



H A R B O R
L I G H T S

Harbor Lights Weddings

While our bayside location and unrivaled combination of amenities make Harbor Lights one of Rhode Island's most distinctive wedding destinations, our food service stands apart.

We offer an infinite variety of menu choices and service styles sure to inspire and satisfy you most imaginative wedding plans and the most discriminating palate.

Our team of wedding coordinators, chefs and service staff is an assembly of experienced professionals dedicated to assuring that every detail is true to your vision and expectation.

Our promise is to deliver a Harbor Lights wedding experience that will be the most unforgettable occasion of your new life together.

If you can dream it, we can do it...like no one else.

It is the customer's obligation to inform the server about any food allergies

All functions are subject to a twenty percent administrative fee and sales tax of eight percent.
Items and prices are subject to change without notice until written guarantee is confirmed.

Harbor Lights Platinum Wedding Package

\$75 per person ++*

Minimum of 100 guests

Reception Hour

*Based on One Hour of Service - Five pieces per person, total
Chose Three from Selection One and Two from Selection Two*

Selection One

Mini BLT Cup, Basil Aioli

Buffalo Chicken Shot

Pork + Cheese Quesadilla – Sweet + Spicy Onion

Gourmet Grilled Cheese with Pear, Ham + Gruyere

Beef Stroganoff in Phyllo

Mini Pulled Pork Sliders, Kale Slaw

Artichoke + Spinach Spanakopita

Tomato, Olive + Mozzarella Skewer

Grilled Chicken Satay, Peanut Dipping Sauce

Grilled Polenta with Wild Mushroom

Asian Spring Rolls with Ginger Dipping Sauce

Brie with Seasonal Fruit Chutney on Water Cracker

Mini Fried Chicken Slider, Buttermilk Ranch Mayo

Curried Chicken Salad, Grapes + Almonds in Endive Spear

Steak + Cheese Eggroll

Mini Beef Tenderloin, Horseradish Dijon

BBQ Chicken Tortilla + Quick Pickled Cucumbers

Hawaiian Beef Skewer, Roast Pepper Sauce

Grilled Watermelon + Feta Skewers

Melon Skewers, Lavender Honey

Selection Two

Scallops Wrapped in Bacon

Mini Crab Cakes with Chipotle Mayo

Passed NE Clam Chowder + Cakes

Mini Fish 'n' Chips – House-made Remoulade

Lollipop Lamb Chops, Honey-Mint

Tuna Tartar, Cucumber + Sesame-garlic Sauce

Lobster + Dill on Crostini

Seared Ahi Tuna with Wasabi on Wonton

Shrimp Cocktail Shots, Cocktail + Sweet Chili Sauce

Tuna Tartar, Cucumber + Sesame-Garlic Sauce

Blackened Beef + Watermelon Skewer

Deep Fried Mussels, Basil-Curry Aioli

Tuscan Shrimp Skewer, Roasted Tomatoes

BBQ-Bacon Wrapped Shrimp, Pepper Jack

Mini BLT Lobster Rolls

Oven Roasted Clams, Garlic Butter, Chorizo + Bread Crumbs

Johnnycake with Caviar + Crème Fraiche

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All functions are subject to a twenty percent administrative fee and sales tax of eight percent.
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Choose Either Display

Italian Antipasto Display

Salami, Prosciutto, Sopressata, Provolone and Parmigiano Reggiano Cheese, Marinated Cauliflower, Broccoli, Carrots, Grilled Zucchini and Eggplant, Yellow Squash and Roasted Peppers, Marinated Artichoke, Herbed Button Mushrooms, Italian Breads and a Garlic Infused Olive Oil

OR

Imported and Domestic Cheese Display

Imported and Domestic Cheeses to include Imported Swiss, Brie, Vermont Cheddar, Gouda, Stilton and Goat Cheese served with Lavash, French Bread and Water Crackers

Champagne Toast

presented with the Season's Best Strawberries

Starters

Please select one starter

Add a Second Course for \$3 per person

New England Clam Chowder

Wild Mushroom Potage with Grissini Sticks and Basil Pesto Crème Fraiche

White Bean and Kale Soup with Chorizo and Grilled Crouton

Chilled Tomato Gazpacho

Grilled Chicken and Orzo

Lobster + Grilled Corn Bisque (*additional \$5pp*)

Caprese Salad with Mozzarella, Fresh Basil and First Press Olive Oil

Mixed Seasonal Greens with Flash Grilled Apples, Sunflower Seeds
and Blue Cheese Vinaigrette

BLT Salad of Green Leaf Lettuce, Smoked Bacon, Tomatoes, Red Onions
and Green Goddess Ranch Dressing

Caesar Salad with Grilled Croutons

Garden Salad with Balsamic Vinaigrette

Penne Pasta with Traditional Marinara

Intermezzo

Please add \$3 per person

Lemon, Raspberry or Cucumber Sorbet

Fresh Seasonal Fruit Cup

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All functions are subject to a twenty percent administrative fee and sales tax of eight percent.
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Entrees

Please select two Entrees – a third can be added for an additional \$10 per person

Worcestershire Glazed Tenderloin of Beef
Shallot-Mushroom Gravy or Truffle Demi

Stuffed Statler Chicken – Artichokes, Spinach and Provolone
Garlic Cream Sauce

Petit Grilled Filet of Beef
Béarnaise or Cocoa-Red Wine Reduction

Pan Seared Chicken Breast, Marsala or Picatta

Roasted Pork Loin
Fresh Herb Chimichurri or Classic Cider Gravy

Seared Salmon, Maple-Ginger Glaze

Miso-Seared Cod with Cucumber Salsa

Goat Cheese and Mushroom Tart

Accompaniments

Please select two accompaniments

Smashed New Potatoes – Roasted and Tossed with Spinach

Creamy Roasted Garlic Whipped Potatoes

Roasted Red Bliss Potatoes – Secret Seasoning

Potato Gratin – Sweet Onion and Gruyere

Jasmine Rice, Hint of Ginger

Wild Rice Pilaf, Sautéed Trinity

Shaved Brussel Sprouts, Dried Cranberries and Bacon

Roasted Green Beans, Shallot Butter

Roasted Asparagus, Lemon Zest

Steamed Broccoli, Pine Nuts and Sweet Butter

Sauteed Corn, Roasted Red Peppers and Garlic

Cauliflower Gratin, Herbed Bread Crumb

Artful Presentation of Your Wedding Cake

Let us cut and present your cake with a scoop of Vanilla Ice Cream and Seasonal Berries

Freshly Brewed Regular, Decaffeinated Coffee and Teas

****price is per person, exclusive of room rental and alcoholic beverages***

It is the customer's obligation to inform the server about any food allergies

All functions are subject to a twenty percent administrative fee and sales tax of eight percent.
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Harbor Lights Gold Wedding Package

\$65 per person ++*

Minimum of 100 guests

Reception Hour

Based on One Hour of Service - Three pieces per person, total

Chose Two from Selection One and One from Selection Two

Selection One

Mini BLT Cup, Basil Aioli

Buffalo Chicken Shot

Pork + Cheese Quesadilla – Sweet + Spicy Onion

Gourmet Grilled Cheese with Pear, Ham + Gruyere

Beef Stroganoff in Phyllo

Mini Pulled Pork Sliders, Kale Slaw

Artichoke + Spinach Spanakopita

Tomato, Olive + Mozzarella Skewer

Grilled Chicken Satay, Peanut Dipping Sauce

Grilled Polenta with Wild Mushroom

Asian Spring Rolls with Ginger Dipping Sauce

Brie with Seasonal Fruit Chutney on Water Cracker

Mini Fried Chicken Slider, Buttermilk Ranch Mayo

Curried Chicken Salad, Grapes + Almonds in Endive Spear

Steak + Cheese Eggroll

Mini Beef Tenderloin, Horseradish Dijon

BBQ Chicken Tortilla + Quick Pickled Cucumbers

Hawaiian Beef Skewer, Roast Pepper Sauce

Grilled Watermelon + Feta Skewers

Melon Skewers, Lavender Honey

Selection Two

Scallops Wrapped in Bacon

Mini Crab Cakes with Chipotle Mayo

Passed NE Clam Chowder + Cakes

Mini Fish 'n' Chips – House-made Remoulade

Lollipop Lamb Chops, Honey-Mint

Tuna Tartar, Cucumber + Sesame-garlic Sauce

Lobster + Dill on Crostini

Seared Ahi Tuna with Wasabi on Wonton

Shrimp Cocktail Shots, Cocktail + Sweet Chili Sauce

Tuna Tartar, Cucumber + Sesame-Garlic Sauce

Blackened Beef + Watermelon Skewer

Deep Fried Mussels, Basil-Curry Aioli

Tuscan Shrimp Skewer, Roasted Tomatoes

BBQ-Bacon Wrapped Shrimp, Pepper Jack

Mini BLT Lobster Rolls

Oven Roasted Clams, Garlic Butter, Chorizo + Bread Crumbs

Johnnycake with Caviar + Crème Fraiche

It is the customer's obligation to inform the server about any food allergies

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Choose Either Display

Italian Antipasto Display

Salami, Prosciutto, Sopressata, Provolone and Parmigiano Reggiano Cheese, Marinated Cauliflower, Broccoli, Carrots, Grilled Zucchini and Eggplant, Yellow Squash and Roasted Peppers, Marinated Artichoke, Herbed Button Mushrooms, Italian Breads and a Garlic Infused Olive Oil

OR

Imported and Domestic Cheese Display

Imported and Domestic Cheeses to include Imported Swiss, Brie, Vermont Cheddar, Gouda, Stilton and Goat Cheese served with Lavash, French Bread and Water Crackers

Starters

Please select one starter

Select a Second Course for \$3 per person

New England Clam Chowder

Wild Mushroom Potage with Grissini Sticks and Basil Pesto Crème Fraiche

White Bean and Kale Soup with Chorizo and Grilled Crouton

Chilled Tomato Gazpacho

Grilled Chicken and Orzo

Lobster + Grilled Corn Bisque *(additional \$5pp)*

Caprese Salad with Mozzarella, Fresh Basil and First Press Olive Oil

Mixed Seasonal Greens with Flash Grilled Apples, Sunflower Seeds
and Blue Cheese Vinaigrette

BLT Salad of Green Leaf Lettuce, Smoked Bacon, Tomatoes, Red Onions
and Green Goddess Ranch Dressing

Caesar Salad with Grilled Croutons

Garden Salad with Balsamic Vinaigrette

Penne Pasta with Traditional Marinara

Intermezzo

Please add \$3 per person

Lemon, Raspberry or Cucumber Sorbet

Fresh Seasonal Fruit Cup

It is the customer's obligation to inform the server about any food allergies

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Items and prices are subject to change without notice until written guarantee is confirmed.

Entrees

Please select two Entrees – a third can be added for an additional \$10 per person

Worcestershire Glazed Tenderloin of Beef
Shallot-Mushroom Gravy or Truffle Demi

Pan Seared Chicken Breast, Marsala or Picatta

Roasted Pork Loin
Fresh Herb Chimichurri or Classic Cider Gravy

Seared Salmon, Maple-Ginger Glaze

Miso-Seared Cod with Cucumber Salsa

Goat Cheese and Mushroom Tart

Accompaniments

Please select two accompaniments

Smashed New Potatoes – Roasted and Tossed with Spinach
Creamy Roasted Garlic Whipped Potatoes
Roasted Red Bliss Potatoes – Secret Seasoning
Potato Gratin – Sweet Onion and Gruyere
Jasmine Rice, Hint of Ginger
Wild Rice Pilaf, Sautéed Trinity

Shaved Brussel Sprouts, Dried Cranberries and Bacon
Roasted Green Beans, Shallot Butter
Roasted Asparagus, Lemon Zest
Steamed Broccoli, Pine Nuts and Sweet Butter
Sautéed Corn, Roasted Red Peppers and Garlic
Cauliflower Gratin, Herbed Bread Crumb

Artful Presentation of Your Wedding Cake

Let us cut and present your cake

Add a scoop of Vanilla Ice Cream for \$3 per person

Freshly Brewed Regular, Decaffeinated Coffee and Teas

****price is per person, exclusive of room rental and alcoholic beverages***

It is the customer's obligation to inform the server about any food allergies

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Harbor Lights Silver Wedding Package

\$55 per person ++*

Minimum of 100 guests

Reception Hour

Choose Either Display

Italian Antipasto Display

Salami, Prosciutto, Sopressata, Provolone and Parmigiano Reggiano Cheese, Marinated Cauliflower, Broccoli, Carrots, Grilled Zucchini and Eggplant, Yellow Squash and Roasted Peppers, Marinated Artichoke, Herbed Button Mushrooms, Italian Breads and a Garlic Infused Olive Oil

OR

Imported and Domestic Cheese Display

Imported and Domestic Cheeses to include Imported Swiss, Brie, Vermont Cheddar, Gouda, Stilton and Goat Cheese served with Lavosh, French Bread and Water Crackers

Starters

Please select one starter

Add a Second Course for \$3 per person

New England Clam Chowder

White Bean and Kale Soup with Chorizo and Grilled Crouton

Chilled Tomato Gazpacho

Grilled Chicken and Orzo

Mixed Seasonal Greens with Flash Grilled Apples, Sunflower Seeds
and Blue Cheese Vinaigrette

Caesar Salad with Grilled Croutons

Garden Salad with Balsamic Vinaigrette

Penne Pasta with Traditional Marinara

It is the customer's obligation to inform the server about any food allergies

All functions are subject to a twenty percent administrative fee and sales tax of eight percent.
Items and prices are subject to change without notice until written guarantee is confirmed.

Entrees

Please select two Entrees – a third can be added for an additional \$10 per person

Worcestershire Glazed Tenderloin of Beef
Shallot-Mushroom Gravy or Truffle Demi

Pan Seared Chicken Breast, Marsala or Picatta

Roasted Pork Loin

Fresh Herb Chimichurri or Classic Cider Gravy

Seared Salmon, Maple-Ginger Glaze

Miso-Seared Cod with Cucumber Salsa

Goat Cheese and Mushroom Tart

Accompaniments

Please select two accompaniments

Smashed New Potatoes – Roasted and Tossed with Spinach

Creamy Roasted Garlic Whipped Potatoes

Roasted Red Bliss Potatoes – Secret Seasoning

Jasmine Rice, Hint of Ginger

Wild Rice Pilaf, sautéed Trinity

Shaved Brussel Sprouts, Dried Cranberries and Bacon

Roasted Green Beans, Shallot Butter

Steamed Broccoli, Pine Nuts and Sweet Butter

Sauteed Corn, Roasted Red Peppers and Garlic

Artful Presentation of Your Wedding Cake

Let us cut and present your cake

Add a scoop of Vanilla Ice Cream for \$3 per person

Freshly Brewed Regular, Decaffeinated Coffee and Teas

****price is per person, exclusive of room rental and alcoholic beverages***

It is the customer's obligation to inform the server about any food allergies

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Harbor Lights Wedding Buffet

\$65 per person ++*

Minimum of 100 guests

Reception Hour

Based on One Hour of Service - Three pieces per person, total

Chose Two from Selection One and One from Selection Two

Selection One

Mini BLT Cup, Basil Aioli

Buffalo Chicken Shot

Pork + Cheese Quesadilla – Sweet + Spicy Onion

Gourmet Grilled Cheese with Pear, Ham + Gruyere

Beef Stroganoff in Phyllo

Mini Pulled Pork Sliders, Kale Slaw

Artichoke + Spinach Spanakopita

Tomato, Olive + Mozzarella Skewer

Grilled Chicken Satay, Peanut Dipping Sauce

Grilled Polenta with Wild Mushroom

Asian Spring Rolls with Ginger Dipping Sauce

Brie with Seasonal Fruit Chutney on Water Cracker

Mini Fried Chicken Slider, Buttermilk Ranch Mayo

Curried Chicken Salad, Grapes + Almonds in Endive Spear

Steak + Cheese Eggroll

Mini Beef Tenderloin, Horseradish Dijon

BBQ Chicken Tortilla + Quick Pickled Cucumbers

Hawaiian Beef Skewer, Roast Pepper Sauce

Grilled Watermelon + Feta Skewers

Melon Skewers, Lavender Honey

Selection Two

Scallops Wrapped in Bacon

Mini Crab Cakes with Chipotle Mayo

Passed NE Clam Chowder + Cakes

Mini Fish 'n' Chips – House-made Remoulade

Lollipop Lamb Chops, Honey-Mint

Tuna Tartar, Cucumber + Sesame-garlic Sauce

Lobster + Dill on Crostini

Seared Ahi Tuna with Wasabi on Wonton

Shrimp Cocktail Shots, Cocktail + Sweet Chili Sauce

Tuna Tartar, Cucumber + Sesame-Garlic Sauce

Blackened Beef + Watermelon Skewer

Deep Fried Mussels, Basil-Curry Aioli

Tuscan Shrimp Skewer, Roasted Tomatoes

BBQ-Bacon Wrapped Shrimp, Pepper Jack

Mini BLT Lobster Rolls

Oven Roasted Clams, Garlic Butter, Chorizo + Bread Crumbs

Johnnycake with Caviar + Crème Fraiche

It is the customer's obligation to inform the server about any food allergies

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Items and prices are subject to change without notice until written guarantee is confirmed.

Choose Either Display

Italian Antipasto Display

Salami, Prosciutto, Sopressata, Provolone and Parmigiano Reggiano Cheese, Marinated Cauliflower, Broccoli, Carrots, Grilled Zucchini and Eggplant, Yellow Squash and Roasted Peppers, Marinated Artichoke, Herbed Button Mushrooms, Italian Breads and a Garlic Infused Olive Oil

OR

Imported and Domestic Cheese Display

Imported and Domestic Cheeses to include Imported Swiss, Brie, Vermont Cheddar, Gouda, Stilton and Goat Cheese served with Lavash, French Bread and Water Crackers

Champagne Toast

Presented with the Season's Best Strawberries

Starters

You may choose to have your starter served or presented on the buffet

Please select one starter

Add a second course for \$3 per person

New England Clam Chowder

Wild Mushroom Potage with Grissini Sticks and Basil Pesto Crème Fraiche

White Bean and Kale Soup with Chorizo and Grilled Crouton

Chilled Tomato Gazpacho

Grilled Chicken and Orzo Soup

Lobster + Grilled Corn Bisque (*additional \$5pp*)

Caprese Salad with Mozzarella, Fresh Basil and First Press Olive Oil

Mixed Seasonal Greens with Flash Grilled Apples, Sunflower Seeds

and Blue Cheese Vinaigrette

BLT Salad of Green Leaf Lettuce, Smoked Bacon, Tomatoes, Red Onions

and Green Goddess Ranch Dressing

Caesar Salad with Grilled Croutons

Garden Salad with Balsamic Vinaigrette

It is the customer's obligation to inform the server about any food allergies

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Entrees

Please choose two entrees

Grilled Chicken with Artichoke, spinach and sun-dried tomato
Pan Seared Chicken, Marsala or Picatta
Seared Salmon, Maple Ginger Glaze
Traditional Baked Cod with Cracker Crumbs and Lemon
Three Cheese Tortellini, Vodka Cream Sauce
Grilled Shrimp and Linguini, Spicy Marinara

Accompaniments

Please Choose Two

Smashed New Potatoes – Roasted and tossed with Spinach
Creamy Garlic Whipped Potatoes
Roasted Red Bliss Potatoes
Jasmine Rice, hint of Ginger
Wild Rice Pilaf, sautéed Trinity
Roasted Green Beans, Shallot Butter
Steamed Broccoli, Pine Nuts and sweet butter
Sautéed Corn, Roasted Peppers and Garlic

Artful Presentation of Your Wedding Cake

*Let us cut and present your cake with a scoop of Vanilla Ice Cream
and seasonal berries*

Freshly Brewed Regular, Decaffeinated Coffee and Teas

****price is per person, exclusive of room rental and alcoholic beverages***

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Ala Cart Selections

Please use this section to enhance or build your own event

Hors d'Oeuvres

Passed Hors d'Oeuvres Package | \$17 per person

Select Three Items from Selection One and Two from Selection Two

Cocktail Receptions are based on One Hour of Service

Five pieces per person, total

Selection One

Mini BLT Cup, Basil Aioli

Buffalo Chicken Shot

Pork + Cheese Quesadilla – Sweet + Spicy Onion

Gourmet Grilled Cheese with Pear, Ham + Gruyere

Beef Stroganoff in Phyllo

Mini Pulled Pork Sliders, Kale Slaw

Artichoke + Spinach Spanakopita

Tomato, Olive + Mozzarella Skewer

Grilled Chicken Satay, Peanut Dipping Sauce

Grilled Polenta with Wild Mushroom

Asian Spring Rolls with Ginger Dipping Sauce

Brie with Seasonal Fruit Chutney on Water Cracker

Mini Fried Chicken Slider, Buttermilk Ranch Mayo

Curried Chicken Salad, Grapes + Almonds in Endive Spear

Steak + Cheese Eggroll

Mini Beef Tenderloin, Horseradish Dijon

BBQ Chicken Tortilla + Quick Pickled Cucumbers

Hawaiian Beef Skewer, Roast Pepper Sauce

Grilled Watermelon + Feta Skewers

Melon Skewers, Lavender Honey

Selection Two

Scallops Wrapped in Bacon

Mini Crab Cakes with Chipotle Mayo

Passed NE Clam Chowder + Cakes

Mini Fish 'n' Chips – House-made Remoulade

Lollipop Lamb Chops, Honey-Mint

Tuna Tartar, Cucumber + Sesame-garlic Sauce

Lobster + Dill on Crostini

Seared Ahi Tuna with Wasabi on Wonton

Shrimp Cocktail Shots, Cocktail + Sweet Chili Sauce

Tuna Tartar, Cucumber + Sesame-Garlic Sauce

Blackened Beef + Watermelon Skewer

Deep Fried Mussels, Basil-Curry Aioli

Tuscan Shrimp Skewer, Roasted Tomatoes

BBQ-Bacon Wrapped Shrimp, Pepper Jack

Mini BLT Lobster Rolls

Oven Roasted Clams, Garlic Butter, Chorizo + Bread Crumbs

Johnnycake with Caviar + Crème Fraiche

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Stationary Displays

Market Stand Display | \$6 per person

Seasonal Farm Fresh Vegetables served with Assorted Dips

Artisan Farmstead Cheese | \$14 per person

Raw Milk Cheeses Produced by Local and Regional Farms to include Goat, Bleu Sheep & Cow's Milk Cheese
Flavored Honey and Fruit Compote

Imported and Domestic Cheese Display | \$10 per person

Imported and Domestic Cheeses to include Imported Swiss, Brie, Vermont Cheddar, Gouda, Stilton and Goat Cheese served with Lavosh, French Bread and Water Crackers

Baked Brie en Croute | \$225 each

French Brie Baked in Pastry with Raspberry Sauce served with French Bread and Assorted Crackers
(serves 40 people)

Smoked Salmon Display | \$ 195 each

Norwegian Smoked Salmon, Thinly Sliced and Served with Chopped Eggs, Bermuda Onion, Capers, Horseradish Cream, Lemon Wedge and Pumpernickel Bread
(serves 30 people)

Italian Antipasto Display | \$15 per person

Salami, Prosciutto, Cappicola, Provolone and Parmigiano Reggiano Cheese, Marinated Cauliflower, Broccoli, Carrots, Grilled Zucchini and Eggplant, Yellow Squash and Roasted Peppers, Marinated Artichoke, Herbed Button Mushrooms, Italian Breads and a Garlic Infused Olive Oil

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Attended Stations

*Attendant Fee of \$100 per station will be applied
We recommend at least 3 stations for a "Station Party"*

New England Raw Bar | Market Price

3 Iced Jumbo Shrimp, 1 Local Oyster on the Half Shell
and 1 Littleneck Clam per person
Traditional Cocktail Sauce, Tabasco Sauce, Mignonette Sauce,
Worcestershire Sauce, Horseradish, Fresh Lemons and Natural Oyster Crackers

Create a Salad | \$8 per person

Let your guests have the salad they want!
Two kinds of lettuce blends, countless combinations of toppings
Balsamic Vinaigrette, Green Goddess, Bleu Cheese Vinaigrette and Ranch

Carving Stations

Peppered Roast Tenderloin of Beef | \$35 per Person
With Port Wine-Thyme Reduction and Horseradish Cream
Grilled Roast Sirloin of Beef | \$25 per person
With Stone Ground Mustard Sauce and Horseradish Cream
Roast Prime Rib of Beef | \$28 per person
With Pan Dripping Au Jus and Horseradish Cream
Rosemary and Garlic Leg of Lamb | \$31 per person
With Roasted Garlic and Merlot Reduction
Maple Glazed Virginia Ham | \$16 per person
With Spiced Bourbon Sauce
Boneless Turkey Breast | \$16 per person
Cranberry Sauce and Green Peppercorn Mayonnaise
Whole Roasted Pork Loin | \$15 per person
With Apple Cider Gravy

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Pasta Station | \$18.00 per person

Choose **two** pastas

Penne •Farfalle •Cheese Tortellini

Prepared to order with choice of Alfredo, Marinara and Pesto

Create your own custom mix with the following additions

Italian Sausage, Sundried Tomatoes, Black Olives, Artichokes,

Mushrooms, Roasted Red Peppers, Asparagus and Fresh Basil

served with Freshly Grated Parmesan, Crushed Red Pepper Flakes, Italian Breads and Grissini

Deluxe Additions: Shrimp or Smoked Salmon - \$5 each per person

Additions: Grilled Chicken Breast, Sliced Beef Tips - \$3 each per person

Shrimp Scampi | \$19.00 per person

Sautéed to Order Jumbo Gulf Shrimp with Garlic finished with White Wine over Rice

Grilled Pizza | \$10 per person

House grilled perfect Pizza Dough, build 3 pizzas

*Marinara, Olive Oil, Pesto, BBQ, Buffalo Sauce | Mozzarella, Cheddar, Pepper Jack, Blue Cheese
Chicken, Chourico, Baby Shrimp, Pepperoni, Bacon | Tomato, Onion, Basil, Spinach, Roasted Peppers
Don't limit yourself to this list. If you have a signature Pizza, we would love to recreate it for you!*

Street Tacos | \$12 per person

Authentic Tacos made to order right in front of your guests

First, choose your protein, an additional protein can be added for \$4 pp

Real Texas BBQ Pulled Pork(smoked on site), Carne Asada, House Seasoned Cod, Baby Shrimp, Grilled Chicken

Then let our Chef make their tacos with these ingredients

*Corn + Flour Tortillas, Pico De Gallo, Sour Cream, Kale Slaw, Avocado, Tomato, Lettuce, Red onion, Black Beans,
Jalapenos, Cheddar, Pepper Jack, Rice*

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Mac and Cheese for the Masses | \$12 per person

Want to try something new and exciting? We'll make the pasta and cheese sauce, you pick what else goes in there. Let us make a specialty mac and cheese for each guest!

*Ham, Bacon, Hot Dogs | Peas, Tomato, Caramelized Onion, Scallions, Mushrooms, Spinach | Blue Cheese, Gruyere
add \$1 for shrimp, add \$4 for lobster*

Mashed Potato Bar | \$10 per person

Fun and delicious, choose two types of mashed options

Roasted Garlic Whipped Potato, Buttery Red Bliss Mash, Mashed Sweet Potato,
Mash Them Yourself Baby Potatoes

Complimentary Toppings

Sour Cream, Whipped Butter, Scallions, Cheddar Cheese

Additional Toppings - \$1.00 each

Bacon, Demi-Glace, Blue Cheese, Wild Mushrooms, Grilled Corn, Caramelized Onion, Candied Pecans, Grain Mustard Cream Sauce

Late Night Snacks

Fun and delicious, surprise your guests with a different type of nightcap!

Each item based on one per person

Mini NY System Wieners All the Way | \$2 per person

A Rhode Island Tradition, Mustard, Sauce, Chopped Onion and Celery Salt
Served with French Fries

Pulled Pork Sliders | \$4.5 per person

Our In-House Real Texas BBQ Pulled Pork
Served with French Fries

Mini Sausage and Pepper Grinders | \$3 per person

Locally sourced, served with French Fries

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Dessert Stations

Fresh Pastry Table | \$15 per person

**Assortment of Tea Cookies and Mini Pastries
Bowl of Fresh Strawberries
Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Teas**

Viennese Table | \$18 per person

**Assorted Layer Cakes, Tarts and Tortes
Assortment of Tea Cookies and Mini Pastries
Bowl of Fresh Strawberries
Freshly Brewed Coffee, Decaffeinated Coffee and Tazo Teas**

Ice Cream Bar | \$10 per person

**Two Flavors of Ice Cream
Hot Fudge, Caramel and Strawberry Sauce
Chopped Nuts, Crushed Oreos, M+M's and Jimmies
Freshly Whipped Cream and Cherries**

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Cocktail Menu

Premium Brands	\$9.00 and up
Call Brands	\$8.00
Well Brands	\$7.00
Cognacs/Cordials/Whiskeys	\$9.00 and up
House Wine	\$7.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
Soft Drinks	\$3.00

Hosted Premium Bar Package

Gold

Premium Brand Liquors, Imported and Domestic Beer, Selection of House Wines, Soft Drinks, Juice and Bottled Water

\$22 per person, for the first hour and a half

\$11 per person for each additional hour

Hosted Bar Package

Silver

Call Brand Liquors, Domestic Beer, Selection of House Wines, Soft Drinks, Juice and Bottled Water

\$19 per person, for the first hour and a half

\$9 per person for each additional hour

Hosted Beer, Wine and Non-Alcoholic Package

Bronze

Imported and Domestic Beer, Selection of House Wines, Soft Drinks, Juice and Bottled Water

\$15 per person, for the first hour and a half

\$7 per person for each additional hour

It is the customer's obligation to inform the server about any food allergies

All functions are subject to a twenty percent administrative fee and sales tax of eight percent.
Items and prices are subject to change without notice until written guarantee is confirmed.

Signature Drinks

Will be passed to your guests as well as displayed during cocktail hour

Single Liquor Cocktails:	\$6.00 per guest
Two Liquor Cocktails:	\$7.00 per guest
Multiple Liquor Cocktails	\$8.50 per guest

The above prices pertain to house liquors. Substitutions can be made and prices will adjust accordingly.

After cocktail hour, signature drinks can be available on a per consumption basis.

Toasts

White Wine	\$4 per guest
Prosecco	\$4 per guest
Champagne	\$5 per guest

The "Grand Finale" Coffee Station | Based on Consumption

Freshly Brewed Regular and Decaffeinated Coffee. Presented with Cinnamon Sticks, Shaved Chocolate, Orange and Lemon Rinds, Chocolate Coffee Beans, Whipped Cream, Sugar Cubes and Brown Sugar

Cordial Selection to Include:

Grand Marnier, Amaretto, Frangelico, Bailey's Irish Cream, Sambuca, Jameson's Irish Whiskey, Kahlua

Note: For all Bar Set-ups, One Bartender is required for every 100 guests.
Bartender Fee of \$100, each, applies.

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Event Information

Guarantees/Pricing

- Our catering and conference service managers would be delighted to help customize a specific menu for your event
- Event details must be provided four (4) weeks prior to your event
- Prices listed are subject to a taxable 20% administrative fee, a 7% Rhode Island State Sales Tax and a 1% State-wide Food and Beverage Tax
- Harbor Lights does not permit the bringing in of outside Food and Beverage into any of our public spaces
- Menu pricing will be guaranteed 45 days prior to your arrival
- Buffets are designed to remain open for one hour and a Minimum Buffet Guarantee of 25 Guests will apply
- A final guest guarantee is required 72 hours prior to the event start time or the agreed upon number will be used

Cancellation

- Once a contract is executed it is understood that if the guest should cancel, the group would be subject to a cancellation fee of up to 100% of the estimated expenses. All deposits are non-refundable.

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
- Harbor Lights 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 club from the outside

Policy to insure the safe enjoyment of your event

- Guests who look thirty (30) years of age or younger could be asked to produce proper identification
- Alcoholic beverage service will end 30 minutes prior to the end of the event.
- The service of non-alcoholic beverages will be encouraged

Audio/Visual

- Audio/Visual aids are available for rental. We require advance notice for the quotation of pricing and guarantee of availability.

Liability

- Harbor Lights reserves the rights to inspect and control all private functions.

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