Breakfast Buffet Menus

30 Person Minimum

Continental Breakfast

Fresh Fruit

Yogurt

Granola

Assorted Danish

Orange Juice, Coffee, Tea and Decaf

\$8.95 per person

Plus 20% gratuity and 8% sales tax

House Breakfast Buffet

Tenderloin Eggs Benedict

French Toast

Scrambled Eggs

Home Fries

Bacon and Sausage

Fresh Fruit Salad

Yogurt

Granola

Orange Juice, Coffee, Tea and Decaf

\$16.95 per person

Plus 20% gratuity and 8% sales tax

Breakfast Buffet

Pancakes

Scrambled Eggs

Home Fries

Bacon and Sausage

Fresh Fruit Salad

Homemade Muffins

Orange Juice, Coffee, Tea and Decaf

\$13.95 per person

Plus 20% gratuity and 8% sales tax

Brunch Buffet

Chef Carved Roast Beef and Baked Ham

Fresh Vegetable

Caesar Salad

French Toast

Scrambled Eggs

Home Fries

Bacon and Sausage

Fresh Fruit Salad

Homemade Brownies

Orange Juice, Iced Tea, Coffee, Tea and Decaf

\$19.95 per person

Plus 20% gratuity and 8% sales tax

Lunch Buffet Menus

30 Person Minimum

Lunch Buffet 1

Sliced Turkey

Sliced Ham

Chicken Salad

Soup of the Day

Potato Chips

Finger Rolls and Condiments

Cookies and Brownies

Coffee, Tea and Water

\$14.95 per person

Plus 20% gratuity and 8% sales tax

Lunch Buffet 2

Cheese, Crackers and Fruit Tray

Assorted Finger Rolls

Tuna Salad / Ham Salad / Seafood Salad

Pasta Salad

Potato Chips

Pickles

Cookies and Brownies

Coffee, Tea and Water

\$15.95 per person

Plus 20% gratuity and 8% sales tax

Lunch Buffet 3

Soup of the Day

Potato Chips and Pickles

Hot Chicken BBQ Wraps with Onions and

Peppers

Hot Vegan Wraps with Mushrooms, Onions,

Peppers, Tomatoes and Spinach

Grilled Steak Caesar Salad Wraps

Dessert: Chef's Choice

Coffee, Tea and Water

\$15.95 per person

Plus 20% gratuity and 8% sales tax

Lunch Buffet 4

Meat Loaf with Brown Gravy

Fried Cod

Chicken Primavera Pasta

Caesar Salad

Mashed Potatoes

Fresh Vegetable

Dessert: Chef's Choice

Coffee, Tea and Water

\$17.95 per person

Plus 20% gratuity and 8% sales tax

Lunch Banquet Menus

25 Person Minimum

Lunch Banquet 1

Fresh Garden Salad
Or
Soup of the Day
Served with hot lunch rolls

Lemon Baked Cod Served with rice pilaf and fresh vegetable Or Sirloin Steak Tips Served with mashed potatoes and fresh vegetable

Dessert: Chef's Choice

\$16.95 per person
Plus 20% gratuity and 8% sales tax

Lunch Banquet 2

Fresh Garden Salad
Or
Soup of the Day
Served with hot lunch rolls

80z Sirloin Strip Served with mashed potatoes and fresh vegetable Or Grilled Salmon Served with rice pilaf and fresh vegetable

Dessert: Chef's Choice

\$18.95 per person
Plus 20% gratuity and 8% sales tax

North End Steakhouse Mainstay Hotel & Conference Center, 151 Admiral Kalbfus Road, Newport, RI 02840 Tel.: 401-849-9880

Dinner Buffet Menus

30 Person Minimum

Dinner Buffet 1

Chicken Broccoli Alfredo

Salmon Picatta

Steak Marsala

Garden Salad

Mashed or Roasted Red Bliss Potatoes

Fresh Vegetable

Hot Dinner Rolls

Dessert: Chef's Choice

Coffee, Tea and Water

\$23.95 per person

Plus 20% gratuity and 8% tax

Dinner Buffet 2

Baked Stuffed Breast of Chicken

Baked Scrod with Seasoned Crumbs

Hanger Beef Tips

Garden Salad

Mashed or Roasted Red Bliss Potatoes

Fresh Vegetable

Hot Dinner Rolls

Dessert: Chef's Choice

Coffee, Tea and Water

\$24.95 per person

Plus 20% gratuity and 8% sales tax

House Dinner Buffet 3

BBQ Baby Back Pork Ribs

Fried Shrimp

Roasted BBQ Chicken

Caesar Salad

Roasted Potatoes

Corn

Coleslaw

Hot Dinner Rolls

Dessert: Chef's Choice

Coffee, Tea and Water

\$26.95 per person

Plus 20% gratuity and 8% tax

Dinner Buffet 4

Chicken Broccoli Alfredo

Pork Tenderloin Marsala

Braised Beef Short Ribs

Garden Salad

Mashed Potatoes

Fresh Vegetable

Hot Dinner Rolls

Dessert: Chef's Choice

Coffee, Tea and Water

\$28.95 per person

Plus 20% gratuity and 8% tax

Dinner Banquet Menus

Dinner Banquet 1

Garden Salad with Hot Dinner Rolls

**

12 oz Rib Eye

Or

Grilled Swordfish with Lobster Sauce Each served with mashed potatoes and fresh vegetable

Dessert: Chef's Choice

\$26.95 per person

Plus 20% gratuity and 8% sales tax

Dinner Banquet 2

Clam Chowder

Or

Garden Salad with Hot Dinner Rolls

**

802 Fillet Mignon with Béarnaise Sauce

Or

Grilled Scallops (1/21b)

Each served with mashed potatoes and fresh vegetable

**

Dessert: Chef's Choice

\$31.95 per person

Plus 20% gratuity and 8% sales tax

Dinner Banquet 3

Soup and Garden Salad with Hot Dinner Rolls

Roast Rack of Domestic Lamb (120z)

Or

Surf and Turf

6 oz Fillet Mignon and Grilled Seared Scallops topped with Mushroom Sauce

Each served with mashed potatoes and fresh vegetable

Dessert: Chef's Choice

\$35.95 per person

Plus 20% gratuity and 8% sales tax

Hors d'oeuvres Selections

Plus 20% gratuity and 8% sales tax

By the Piece

Clams Casino \$1.50

Shrimp Cocktail with Horseradish Sauce \$2.00

Oysters Rockefeller \$2.50

Platters

50 Count

Crostini \$30.00

Mozzarella Sticks with Marinara Sauce \$50.00

Chicken Wings (Plain, Buffalo or BBQ) \$60.00

Spicy Italian Meatballs \$75.00

Seafood Stuffed Mushrooms \$75.00

Chicken Fingers (Plain, Buffalo or BBQ) \$75.00

Vegetable Spring Rolls with Thai Sauce \$75.00

Grilled Chicken Kabobs \$100.00

Mango Scallop Ceviche \$100.00

Prime Rib Finger Rolls \$100.00

Deli Sliced Turkey, Ham and Cheese with Rolls and Condiments \$125.00

Trays

Serve Approximately 50 People

Fresh Garden Vegetables and Dip (Blue Cheese, Cream Cheese & Dill or Ranch) \$90.00 Cheese, Crackers and Fresh Fruit \$125.00

Assorted Oven Baked 10" Pizzas \$9.00 Each