

# *LE FOYER*



## SPECIAL EVENTS MENU 2018 – 2019

(401) 725-8530  
[WWW.LEFOYERRI.COM](http://WWW.LEFOYERRI.COM)

WITH OVER 45 YEARS OF EXPERIENCE AND SEVERAL AWARDS FROM A RANGE OF WEDDING FORUMS, WE ARE EXPERTS AT ELIMINATING YOUR WORRIES AND HELPING TO CREATE THE MOST MEMORABLE DAY OF YOUR LIFE. WE UNDERSTAND THAT YOU HAVE THE UTMOST EXPECTATIONS FOR YOUR EVENT AND OUR CHEFS ARE EQUIPPED TO PREPARE A FIRST CLASS DISPLAY OF THE FINEST FOOD FOR YOU AND YOUR GUESTS. OUR WAIT STAFF IS SKILLFULLY TRAINED TO BE THE BEST IN THE INDUSTRY AND WILL BE HAPPY TO PROVIDE YOU WITH THE HIGHEST END SERVICE.

## About our Special Events Menu

**THE FOLLOWING ITEMS ARE INCLUDED**

(RESTRICTIONS MAY APPLY FOR COCKTAIL RECEPTIONS):

BASIC WHITE OR IVORY FLOOR LENGTH LINENS  
LINEN NAPKINS IN WHITE, IVORY, DUSTY ROSE, SEAFOAM, FOREST GREEN, GOLD, ROYAL BLUE, SANDALWOOD, PINK, RED, GRAY, NAVY BLUE, MAROON, CHOCOLATE BROWN, & ROYAL PURPLE.  
IVORY CHINA SET  
GLASSWARE FOR THE TABLE  
SILVERWARE SET

**RENTALS:**

ADDITIONAL LINEN FABRICS AND OTHER RENTAL ITEMS ARE AVAILABLE UPON REQUEST.

**SERVICE:**

20% SERVICE CHARGE WILL BE ADDED TO YOUR TOTAL BILL TO ACCOMMODATE ALL STAFF, LABOR, TRANSPORTATION, SETUP AND BREAKDOWN.

**TAX:**

8 % RHODE ISLAND TAX WILL BE ADDED TO YOUR TOTAL BILL.

**DEPOSIT:**

A 20% NON-REFUNDABLE DEPOSIT IS REQUIRED TO SECURE YOUR DATE WHICH WILL BE DEDUCTED FROM 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. THERE IS A 3% PROCESSING FEE FOR ALL CREDIT CARD TRANSACTIONS.

**NUMBER OF GUESTS:**

ALTHOUGH WE DO NOT HAVE A MINIMUM, ALL OUR PRICES ARE REFLECTIVE OF 75 GUESTS OR MORE, IF YOUR FINAL GUEST COUNT IS BELOW 75 PEOPLE, PRICES ARE SUBJECT TO AN ADDITIONAL FEE.

**CONFIRMATION:**

A FINAL COUNT IS REQUIRED 14 DAYS PRIOR TO YOUR EVENT. COUNT MAY BE INCREASED UNTIL 48 HOURS PRIOR TO THE EVENT.  
REFUNDS FOR A REDUCTION IN GUEST COUNT ARE ACCEPTED UNTIL 10 DAYS PRIOR TO THE EVENT AND WILL BE ISSUED AFTER THE EVENT.



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# Hors D'oeuvre Packages

## COCKTAIL HOUR DISPLAYS

### GARDEN VEGETABLE

SEASONAL FRESH GARDEN  
VEGETABLES  
WITH RANCH & ITALIAN SOUR CREAM  
DIPS.  
\$3 PER GUEST

### ARTISAN CHEESE

ASSORTED DOMESTIC AND IMPORTED  
CHEESES WITH A MEDLEY OF  
CRACKERS.  
\$3 PER GUEST

### FRESH FRUIT

SEASONAL FRESH FRUIT, SERVED  
WITH  
CHILLED YOGURT DIP.  
\$3 PER GUEST

### MEDITERRANEAN

ROASTED RED PEPPER HUMMUS,  
CLASSIC TAHINI HUMMUS &  
LEMON ZEST TABOULI. SERVED WITH  
FRESH PITAS AND KALAMATA OLIVES.  
\$3 PER GUEST

### NEW ENGLAND

NEW ENGLAND CLAM CHOWDER  
& RHODE ISLAND CLAM CAKES.  
\$5 PER GUEST

### LATIN

FRESH TOMATO SALSA,  
TOMATO & AVOCADO GUACAMOLE &  
VEGETARIAN BEAN DIP. SERVED WITH  
TRI COLOR TORTILLA CHIPS.  
\$3 PER GUEST

### MAC AND CHEESE

CREAMY WHITE CHEESE OVER  
MACARONI  
WITH BACON, CRUSHED CRACKERS,  
JALAPEÑOS, HAM, DICED TOMATO,  
BROCCOLI & HOT SAUCE FOR MIX-INS.  
\$4 PER GUEST

### IMPORTED ANTIPASTO

SPICY SOPPRESSATA, GENOA SALAMI,  
SWEET CAPICOLA, MORTADELLA,  
PROSCIUTTO, MOZZARELLA, BLEU  
CHEESE,  
PROVOLONE, OLIVES & BANANA  
PEPPERS  
WITH HERB FOCACCIA AND BREAD  
STICKS.  
\$6 PER GUEST

### SOFT PRETZELS

WARM SOFT PRETZELS WITH  
CINNAMON SUGAR, CARMEL SAUCE,  
STONE GROUND MUSTARD, MELTED  
CHEESE & DIPPING CHOCOLATE.  
\$4 PER GUEST

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## BUTLER STYLE PASSED HORS D'OEUVRES

### LIGHT COCKTAIL HOUR

2 SELECTIONS FROM OUR GOURMET  
HORS D'OEUVRES LIST  
2 PIECES PER GUEST  
\$5 PER GUEST

### HEAVY COCKTAIL HOUR

4 SELECTIONS FROM OUR GOURMET  
HORS D'OEUVRES LIST  
4 PIECES PER GUEST  
\$10 PER GUEST

### COCKTAIL RECEPTION

6 SELECTIONS FROM OUR GOURMET  
HORS D'OEUVRES LIST  
6 PIECES PER GUEST  
\$13 PER GUEST



# Gourmet Passed Hors D'oeuvres

## COLD HORS D'OEUVRES

CLASSIC BRUSCHETTA	FRESH MOZZARELLA, DICED TOMATO, EXTRA VIRGIN OLIVE OIL MIXED WITH A BASIL PESTO ON TOASTED FRENCH BREAD.
GOAT CHEESE AND BLACKBERRY CRISP	GOAT CHEESE SPREAD ON A THIN CROSTINI, TOPPED WITH A BLACKBERRY AND HONEY DRIZZLE.
SHRIMP COCKTAIL	CLASSIC SHRIMP COCKTAIL WITH A SPICY COCKTAIL SAUCE.

## HOT HORS D'OEUVRES

SCALLOPS IN BACON	BAY SCALLOPS WRAPPED IN APPLE WOOD SMOKED BACON WITH A CARAMELIZED BROWN SUGAR TOPPING.
FRANKS IN PUFF PASTRY	THE CLASSIC PIGS IN A BLANKET WITH STONE GROUND MUSTARD.
MINI BEEF WELLINGTON	CHOPPED MUSHROOMS & HERBS WITH A MEDALLION OF BEEF TENDERLOIN IN PUFF PASTRY.
SPINACH AND GOAT CHEESE PIZZA	WARM, GRILLED FRENCH BREAD WITH MELTED GOAT CHEESE, RICOTTA, SHREDDED MOZZARELLA AND SPINACH.
MINI CRAB CAKES	A MIXTURE OF LUMP CRAB, GREEN, YELLOW, AND RED PEPPERS & A SIX SPICE BLEND COATED IN JAPANESE BREAD CRUMBS FINISHED WITH A DOLLOP OF CHIPOTLE MAYO.
MINI CHICKEN QUESADILLAS CORNUCOPIA	CONE SHAPED FLOUR TORTILLAS FILLED WITH SHREDDED CHICKEN, CHEDDAR & MONTEREY JACK CHEESES, A FOUR PEPPER BLEND, TOMATOES, AND ONIONS WITH SOUR CREAM.
SESAME CHICKEN	LIGHTLY FRIED AND SKEWERED CHICKEN BREAST COATED IN JAPANESE BREAD CRUMBS AND SESAME SEEDS, COMPLIMENTED WITH A SWEET CHILI DIPPING SAUCE.
SPINACH AND ARTICHOKE DUMPLING	SPINACH AND ARTICHOKE HEARTS WITH SOUR CREAM, CREAM CHEESE, PARMIGIANO AND ROMANO CHEESES IN A DEEP-FRIED DUMPLING.
MINI VEGETABLE SPRING ROLLS	CRISPY SPRING ROLLS FILLED WITH FRESH VEGETABLES, SERVED WITH A SWEET AND SOUR SAUCE.



REUBEN SPRING ROLL	CORNED BEEF, SWISS CHEESE, AND SAUERKRAUT IN A DEEP FRIED, CRUNCHY WRAPPER, SERVED WITH A BISTRO DIPPING SAUCE.
SPINACH PHYLLO TRIANGLES	FLAKY PHYLLO TRIANGLE STUFFED WITH SPINACH AND FETA CHEESE.
CRAB RANGOON	SNOW CRABMEAT BLENDED WITH CREAM CHEESE, SCALLIONS, GARLIC, SOY SAUCE AND WORCESTERSHIRE SAUCE IN A WONTON WRAPPER.
STUFFED MUSHROOMS	BABY PORTABELLA MUSHROOMS STUFFED WITH CRAB MEAT, PARMESAN CHEESE, ONIONS, GREEN PEPPERS, AND CRUSHED RITZ CRACKERS.
MAC AND CHEESE SHOOTERS	OUR FAMOUS CHEESY BLEND OF MACARONI AND CHEESE SERVED IN A MISO SPOON.
PULLED PORK SLIDERS	SLOW ROASTED PULLED PORK IN A SMOKEY HOUSE BARBEQUE SAUCE ON A BRIOCHE SLIDER BUN.
TOASTED RAVIOLI	BREADED AND DEEP-FRIED CHEESE RAVIOLI SERVED WITH WARM MARINARA.
SPICY THREE CHEESE & CHICKEN SPRING ROLLS	SPICY BUFFALO CHICKEN IN A CRISPY WRAPPER SERVED WITH BLEU CHEESE DIPPING SAUCE.
MINI STUFFED CLAMS	BITE SIZE LOCAL CLAMS STUFFED WITH A MIXTURE OF GREEN ONION, BELL PEPPER, CELERY, LEMON JUICE, AND CRUMBLED BACON.
ALMOND AND RASPBERRY BAKED BRIE	CREAMY BRIE AND A DOLLOP OF JAM WRAPPED IN FLAKY ALMOND PHYLLO DOUGH, TOPPED WITH A RASPBERRY DRIZZLE.
PHILLY CHEESESTEAK ROLLUP	TENDER BEEF, SAUTÉED ONIONS AND MELTED CHEESE, ROLLED IN RICE PAPER AND FRIED.
PORK POTSTICKER	ASIAN DUMPLING FILLED WITH PORK, CHOPPED CARROTS, CELERY AND ONIONS WITH A SOY SAUCE FOR DIPPING.



# Individually Served Dinner

CUSTOM MENUS ARE AVAILABLE

## **BEEF:**

CLASSIC BEEF WELLINGTON WITH A RED WINE DEMI-GLACE	\$44
KING CUT ROAST PRIME RIB OF BEEF WITH A LIGHT HORSERADISH SAUCE	\$34
12 OZ. GRILLED FILET MIGNON WITH A BÉARNAISE SAUCE	\$33
GRILLED NEW YORK SIRLOIN STRIP STEAK WITH A BÉARNAISE SAUCE	\$31
SIRLOIN STEAK AU POIVRE WITH A PAN PEPPERCORN SAUCE	\$30
10 OZ. GRILLED FILET MIGNON WITH A BÉARNAISE SAUCE	\$29
HALF RACK OF LAMB WITH A CABERNET REDUCTION	\$29
FLAT IRON FILET WITH A BOURBON DEMI-GLACE	\$28
BRAISED BEEF SHORT RIB	\$27
MARINATED STEAK TIP TERIYAKI, SERVED ON A BED OF WILD RICE FLORENTINE	\$25

## **SEAFOOD:**

CEDAR PLANK ROASTED ALASKAN KING CRAB LEGS	\$58
SURF AND TURF – GRILLED LOBSTER TAIL WITH FILET MIGNON	\$45
PAN SEARED SESAME CRUSTED TUNA WITH A LIGHT WASABI	\$39
STRIPED LOBSTER RAVIOLI WITH A PINK VODKA SAUCE	\$38
PAN SEARED CHILEAN SEA BASS WITH A TOMATO BASIL CHUTNEY	\$36
GRILLED SWORDFISH WITH A CHILLED TOMATO SALSA	\$33
PARMESAN CRUSTED TILAPIA WITH A CREAMY LEMON CHIVE SAUCE	\$31
BROWN SUGAR AND THYME GLAZED SALMON	\$26
BAKED CRAB-STUFFED SCROD WITH LOBSTER NEWBURG SAUCE	\$25



**POULTRY:**

DUCK WELLINGTON WITH AN ARMAGNAC SAUCE	\$44
CANARD AU PÊCHES (HALF DUCK WITH A SWEET AND SOUR PEACH GLAZE)	\$41
CRISPY HONEY LAVENDER DUCK BREAST	\$39
PROSCIUTTO WRAPPED CHICKEN FLORENTINE WITH A CREAM SAUCE	\$32
BREAST OF CHICKEN CORDON BLEU WITH AN ALFREDO SAUCE	\$29
ROASTED BREAST OF CHICKEN PARMESAN	\$27
PAN SEARED BREAST OF CHICKEN IN A MARSALA WINE SAUCE	\$26
ROASTED BREAST OF CHICKEN STUFFED WITH RICOTTA, PARMESAN, & SPINACH WITH AN ALFREDO SAUCE	\$24
PAN SEARED CHICKEN FRANCAISE	\$24
STATLER CHICKEN BREAST WITH A PEPPERCORN CREAM SAUCE	\$23

**VEGETARIAN:**

HERB ROASTED EGGPLANT PARMESAN	\$25
MUSHROOM RAVIOLI WITH A PARMESAN CHIVE SAUCE	\$25
STUFFED PORTABELLA MUSHROOM WITH MELTED MOZZARELLA AND A BALSAMIC GLAZE	\$23
FARFALLE PRIMAVERA WITH A LIGHT ROMANO TOPPING	\$21

**CHILDREN'S MEAL:**

CRISPY CHICKEN TENDERS AND FRENCH FRIES WITH HONEY MUSTARD	\$16
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INCLUDED WITH YOUR CHOICE OF ENTREE IS ONE SELECTION FROM EACH OF THE FOLLOWING:

**APPETIZER**

CLASSIC GARDEN SALAD WITH AN ITALIAN DRESSING

CAESAR SALAD WITH SHAVED PARMESAN

**OR UPGRADE FOR AN ADDITIONAL \$1.50**

STRAWBERRY FIELDS SALAD WITH A ZINFANDEL  
VINAIGRETTE

BLUEBERRY AND FETA SALAD WITH A BALSAMIC  
VINAIGRETTE

AUTUMN SALAD WITH POPPYSEED DRESSING

WEDGE SALAD WITH CREAMY BLEU CHEESE DRESSING

CAPRESE SALAD WITH BALSAMIC GLAZE

BOWTIE WITH PINK VODKA SAUCE AND SHAVED PARMESAN

**VEGETABLE**

FRESH STEAMED GREEN BEANS

BABY CARROTS IN A BROWN SUGAR GLAZE

BROCCOLI IN A LIGHT BUTTER SAUCE

SAUTÉED ASPARAGUS TIPS

ROASTED VEGETABLE MEDLEY

GRILLED ZUCCHINI AND SUMMER SQUASH

ROASTED MAPLE BUTTERNUT SQUASH

**STARCH**

PARMESAN ROASTED FINGERLING POTATOES

GARLIC WHIPPED POTATOES

ROSEMARY RED BLISS ROASTED POTATOES

MASHED SWEET POTATOES

WHITE CHEESE POTATOES AU GRATIN

GARLIC, HERB AND ORZO RICE PILAF

WILD RICE FLORENTINE

**\*\*IF CHOOSING THREE MAIN ENTREES, A \$3 PER GUEST FEE WILL BE APPLIED FOR DIFFERING VEGETABLE AND STARCHES\*\***



# Stations Dinner Service

MINIMUM OF 4 STATIONS

## APPETIZERS:

### CLASSIC GARDEN SALAD

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 INDIVIDUALLY FOR \$3 PER GUEST

### COLD PASTA SALAD

BOW-TIE, TORTELLINI AND PENNE PASTAS ACCOMPANIED BY CHERRY TOMATOES, RED PEPPERS, CHOPPED RED ONION, BLACK OLIVES, SHREDDED MOZZARELLA AND ARTICHOKE HEARTS MIX – INS. DRESSED WITH BASIL PESTO, ITALIAN DRESSING OR OLIVE OIL.

\$4 PER GUEST

### SOUP

TOMATO BASIL & CREAM OF BROCCOLI WITH MONTEREY JACK CHEESE.

\$5 PER GUEST

### CAPRESE SALAD

SLICED TOMATOES, FRESH MOZZARELLA, BASIL WITH BALSAMIC VINEGAR AND OLIVE OIL.

\$5 PER GUEST

### IMPORTED ANTIPASTO

SPICY SOPPRESSATA, GENOA SALAMI, SWEET CAPICOLA, MORTADELLA, PROSCIUTTO, MOZZARELLA, BLEU CHEESE, PROVOLONE, OLIVES, AND BANANA PEPPERS.

\$7 PER GUEST

### CHOWDER

NEW ENGLAND CLAM CHOWDER & MANHATTAN CLAM CHOWDER.

\$6 PER GUEST

ADD CLAM CAKES FOR AN ADDITIONAL \$2 PER GUEST

### SLIDERS

ANGUS GROUND BEEF SLIDERS WITH AMERICAN CHEESE AND A ZESTY BISTRO SAUCE & SLOW ROASTED PULLED PORK IN SWEET BARBECUE SAUCE.

\$10 PER GUEST

### GRILLED PIZZA

GRILLED PIZZAS WITH ASSORTED TOPPINGS SUCH AS CHEESE,

TOMATO, BASIL, PESTO, PEPPERONI, PINEAPPLE, BACON,

MUSHROOM, CHICKEN, SAUSAGE, ONION & OLIVES.

\$10 PER GUEST



**STARCH AND VEGETABLE STATIONS:**

RICE AND VEGETABLE

WILD RICE FLORENTINE, STEAMED BROCCOLI AND  
RED PEPPER,  
& CARAMELIZED BROWN SUGAR  
GLAZED BABY CARROTS.  
\$6 PER GUEST

PASTA

FARFALLE PASTA WITH PINK VODKA SAUCE,  
PENNETTE RIGATE IN MARINARA SAUCE  
& CAVATAPPI WITH OUR CREAMY PESTO ALFREDO.  
\$6 PER GUEST

CLASSIC POTATO & VEGETABLE

PARMESAN ROASTED FINGERLING POTATOES,  
MASHED YUKON GOLD & FRESHLY STEAMED GREEN  
BEANS  
SERVED WITH SOUR CREAM, CHIVES, BUTTER,  
SHREDDED  
CHEDDAR CHEESE, BACON PIECES AND SLICED  
OLIVES.  
\$7 PER GUEST

HARVEST POTATO & VEGETABLE

ROASTED BUTTERNUT SQUASH, ROASTED BRUSSEL  
SPROUTS AND CRANBERRIES & MASHED SWEET  
POTATOES SERVED WITH BROWN SUGAR,  
MARSHMALLOWS, CINNAMON AND MAPLE SYRUP.  
\$7 PER GUEST



**ENTRÉE STATIONS:**

(SELECT MORE THAN ONE ENTRÉE STATION AND INQUIRE ABOUT CUSTOMIZED PACKAGE PRICING)

HEARTY ITALIANPAN FRIED CHICKEN PARMESAN  
& LEAN GROUND BEEF LASAGNA.

\$16 PER GUEST

ITALIAN CASSEROLECHEESE MANICOTTI, FIVE VEGETABLE LASAGNA  
& PAN-FRIED EGGPLANT PARMESAN.

\$17 PER GUEST

BRISKET AND TURKEY CARVINGHAND CARVED BRISKET WITH A DEMI-GLACE  
& OVEN ROASTED HONEY GLAZED TURKEY WITH GRAVY.

\$17 PER GUEST

TURKEY AND HAM CARVINGOVEN ROASTED HONEY GLAZED TURKEY WITH GRAVY  
& BAKED VIRGINIA HAM WITH A PINEAPPLE GLAZE.

\$18 PER GUEST

LAND AND SEAPAN SEARED BREAST OF CHICKEN IN A MARSALA WINE  
SAUCE& BAKED CRAB-STUFFED SCROD WITH LOBSTER  
NEWBURG SAUCE

\$18 PER GUEST

STEAK TIPS AND CHICKENGRILLED TERIYAKI GLAZED STEAK TIPS & ROASTED  
BREAST OFCHICKEN STUFFED WITH RICOTTA, PARMESAN AND  
SPINACH.

\$19 PER GUEST

STEAMSHIP ROUND CARVINGA FULL STEAMSHIP ROUND  
& BAKED VIRGINIA HAM SERVED WITH A PINEAPPLE  
GLAZE.

\$20 PER GUEST

CHICKEN AND PRIME RIB CARVINGPRIME RIB WITH A LIGHT HORSERADISH SAUCE  
& STATLER CHICKEN BREAST WITH A PEPPERCORN  
CREAM SAUCE.

\$22 PER GUEST

GRILLED FISHGRILLED BROWN SUGAR AND THYME GLAZED SALMON  
& GRILLED SWORDFISH TOPPED WITH A FRESH TOMATO  
SALSA.

\$22 PER GUEST

SURF AND TURFGRILLED BROWN SUGAR AND THYME GLAZED SALMON  
& SEASONED BEEF TENDERLOIN WITH A LIGHT  
HORSERADISH SAUCE.

\$24 PER GUEST

TENDERLOIN CARVINGSEASONED BEEF TENDERLOIN WITH A LIGHT HORSERADISH SAUCE  
& APPLE GLAZED PORK TENDERLOIN WITH A CINNAMON APPLE SAUCE.

\$24 PER GUEST



# Buffet Dinner Service

## PROMENADE

TOSSED GARDEN SALAD OR CAESAR SALAD  
FRESHLY BAKED DINNER ROLLS

CHICKEN AND PENNE PESTO ALFREDO  
GRILLED TERIYAKI GLAZED STEAK TIPS

PARMESAN ROASTED FINGERLING POTATOES  
BROWN SUGAR GLAZED CARROTS

ASSORTED PASTRY  
COFFEE AND TEA

\$26 PER GUEST

## COUNTRY STYLE

TOSSED GARDEN SALAD OR CAESAR SALAD  
FRESHLY BAKED CORN BREAD

BAKED VIRGINIA HAM SERVED WITH A PINEAPPLE GLAZE  
STATLER CHICKEN WITH A SMOKY BARBEQUE SAUCE

YUKON GOLD MASHED POTATOES  
FRESH STEAMED GREEN BEANS  
GOURMET MAC AND CHEESE

ASSORTED PASTRY  
COFFEE AND TEA

\$28 PER GUEST

## NEW ENGLAND GRILL

TOSSED GARDEN SALAD OR CAESAR SALAD  
FRESHLY BAKED 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  
PARMESAN ROASTED FINGERLING POTATOES

ASSORTED PASTRY  
COFFEE AND TEA

\$32 PER GUEST

## NEWPORT

TOSSED GARDEN SALAD OR CAESAR SALAD  
FRESHLY BAKED DINNER ROLLS

FARFALLE 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

ASSORTED PASTRY  
COFFEE AND TEA

\$38 PER GUEST



## Dessert Options

### CHOCOLATE COVERED STRAWBERRIES

ADD SOME FLAIR TO YOUR DESSERT  
WITH A MILK CHOCOLATE COVERED STRAWBERRY.

\$3 PER GUEST

### DONUTS

AN ASSORTMENT OF JELLY, CHOCOLATE,  
APPLE CIDER, BOSTON CRÈME, CRULLER  
AND CLASSIC DONUTS.

\$4 PER GUEST

### MILK AND COOKIES

EXTRA LARGE CHOCOLATE CHIP, DOUBLE CHOCOLATE CHIP,  
OATMEAL RAISIN AND TOFFEE COOKIES WITH CARAFES OF COLD WHOLE AND CHOCOLATE MILKS.

\$4 PER GUEST

### ICE CREAM SUNDAE

VANILLA, CHOCOLATE, AND STRAWBERRY ICE  
CREAM,

WITH A VARIETY OF FLAVORFUL  
TOPPINGS AND SAUCES.

\$5 PER GUEST

### SHORTCAKE

MAKE YOUR OWN SHORTCAKE.  
POUND CAKE WITH A VARIETY OF BERRIES  
AND WHIPPED CREAM.

\$5 PER GUEST



## Late Night Snack Stations

(SERVED WITH DISPOSABLE PLATES AND UTENSILS)

### POPCORN

BUTTERY AND CARAMEL POPCORN WITH CHEDDAR, GARLIC  
PARMESAN, BUTTER, BUFFALO, JALAPENO, RANCH,  
KETTLE CORN, CARAMEL, MILK CHOCOLATE CARAMEL,  
WHITE CHEDDAR, BACON CHEDDAR & SALT  
SEASONINGS.  
\$4 PER GUEST

### CHICKEN WINGS

CHICKEN WINGS TOSSED WITH SPICY BUFFALO SAUCE,  
CHIPOTLE SAUCE & CAROLINA STYLE BARBEQUE,  
ACCOMPANIED BY BLEU CHEESE  
AND RANCH DIPPING SAUCES.  
\$4 PER GUEST

### NACHO

FRESH TOMATO SALSA, GUACAMOLE,  
MELTED CHEESE, DICED TOMATOES, BLACK OLIVES,  
BANANA PEPPERS & SOUR CREAM.  
SERVED WITH TRI COLOR TORTILLA CHIPS.  
\$4 PER GUEST

### SOFT PRETZELS

WARM SOFT PRETZELS WITH  
CINNAMON SUGAR, CARAMEL SAUCE,  
STONE GROUND MUSTARD, MELTED  
CHEESE & DIPPING CHOCOLATE.  
\$4 PER GUEST

### SLIDERS

CERTIFIED ANGUS GROUND BEEF SLIDERS  
WITH AMERICAN CHEESE TOPPED WITH A  
ZESTY BISTRO SAUCE & SLOW ROASTED  
PULLED PORK IN SWEET BARBECUE SAUCE.  
\$7 PER GUEST

### GRILLED PIZZA

GRILLED PIZZAS WITH ASSORTED  
TOPPINGS SUCH AS CHEESE, TOMATO, BASIL,  
PESTO, PEPPERONI, PINEAPPLE, BACON, MUSHROOM,  
CHICKEN, SAUSAGE, ONION & OLIVES.  
\$10 PER GUEST



## **Bartending Services**

### **ALL BARS INCLUDE THE FOLLOWING**

ASSORTED SOFT DRINKS, WATER, MIXERS AND GARNISHES: COCA COLA, DIET COKE, GINGER ALE, SPRITE, TONIC WATER, CLUB SODA, ORANGE JUICE, PINEAPPLE JUICE, GRAPEFRUIT JUICE, CRANBERRY JUICE, GRENADINE, BLOODY MARY MIX, MILK, SOUR MIX, LEMONS, LIMES, CHERRIES, AND OLIVES. NAPKINS, STIRRERS, ICE, SETUP AND BREAK DOWN ARE INCLUDED.

THIS SERVICE CAN BE PROVIDED FROM ONE TO FIVE HOURS.

### **ELITE, PREMIUM AND VALUE BARS**

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, AND DESIGNATED LIQUOR, BEER, AND WINE ASSORTMENTS.

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, FOUR TYPES OF IMPORTED AND DOMESTIC BEER, AND FOUR TYPES OF WINE.

THIS IS BILLED ON A PER PERSON BASIS BILLED 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 Packages

## ELITE BAR

GREY GOOSE  
 GREY GOOSE CITRON  
 STOLI RASPBERRY  
 HENDRICKS'S GIN  
 BACARDI RUM  
 MYER'S RUM  
 PATRON SILVER  
 JACK DANIEL'S  
 CHIVAS  
 CROWN ROYAL

KAHLUA  
 COINTREAU  
 AMARETTO  
 DISARONNO  
 DRY VERMOUTH  
 SWEET VERMOUTH  
 BAILEY'S IRISH CREAM  
 MIDORI  
 PEACH SCHNAPPS

BLUE MOON  
 BUD LIGHT  
 HEINEKEN  
 DOG FISH 60 MINUTE

SAUVIGNON BLANC  
 RIESLING  
 PINOT NOIR  
 CABERNET

## PREMIUM BAR

STOLI VODKA  
 STOLI RASPBERRY  
 TANQUERAY GIN  
 BACARDI RUM  
 CAPTAIN MORGAN  
 JOSE CUERVO  
 JACK DANIEL'S  
 DEWAR'S WHITE  
 LABEL

KAHLUA  
 TRIPLE SEC  
 BAILEY'S IRISH CREAM  
 MIDORI  
 PEACH SCHNAPPS

BUDWEISER  
 BUD LIGHT  
 SAM ADAMS  
 SEASONAL  
 CORONA

CHARDONNAY  
 PINOT GRIGIO  
 MERLOT  
 CABERNET

## VALUE BAR

SMIRNOFF  
 MCCORMICK'S GIN  
 BACARDI RUM  
 CAPTAIN MORGAN  
 PEPE LOPEZ  
 JIM BEAM  
 SEAGRAM'S 7

KAHLUA  
 TRIPLE SEC  
 BAILEY'S IRISH CREAM  
 MIDORI  
 PEACH SCHNAPPS

BUDWEISER  
 BUD LIGHT

PINOT GRIGIO  
 CABERNET

## WINE & BEER BAR

BUDWEISER  
 BUD LIGHT  
 SAM ADAMS  
 SEASONAL  
 CORONA

CHARDONNAY  
 PINOT GRIGIO  
 MERLOT  
 CABERNET



# Bartending Services

## OPEN BAR SERVICE PRICING PER GUEST

	<u>1 HOUR</u>	<u>4 HOURS</u>	<u>4.5 HOURS</u>	<u>5 HOURS</u>
ELITE BAR	\$23	\$28	\$30	\$32
PREMIUM BAR	\$18	\$22	\$24	\$26
VALUE BAR	\$16	\$20	\$22	\$23
BEER AND WINE BAR	\$13	\$18	\$20	\$21

(ADDITIONAL \$1 PER GUEST IF ELITE PACKAGE OR LOCAL BAR PACKAGE IS CHOSEN)

### DRINK PRICES FOR YOUR GUESTS ARE AS FOLLOWS:

SODAS	\$2.00	WATER	\$2.50
IMPORTED BEERS	\$4.50 - \$6.00	WINE	\$6.50 - \$9.75
DOMESTIC BEERS	\$3.50 - \$6.00	MIXED DRINKS	\$5.50 - \$10.00

CASH BAR WITH COMPLIMENTARY SODAS AND WATERS FOR YOUR GUESTS FOR AN ADDITIONAL \$3 PER GUEST

### UPGRADE OPTIONS:

CHAMPAGNE TOAST (INCLUDES CHAMPAGNE FLUTES)	\$3 PER GUEST
WINE TOAST (INCLUDES WINE GLASSES)	\$3 PER GUEST



## Additional Beverage Services

### DRINKS UPON ENTRANCE STATIONS:

#### LEMONADE & ICED TEA

A REFRESHING GLASS OF LEMONADE AND ICED TEA.  
\$2 PER GUEST

#### WARM APPLE CIDER

A MUG OF WARM APPLE CIDER WITH A CINNAMON STICK.  
\$2 PER GUEST

#### INFUSED WATER

THREE INVIGORATING INFUSIONS OF  
COOL CUCUMBER SLICES, SWEET CITRUS, & FRESH BERRIES.  
\$2 PER GUEST

### TO COMPLIMENT YOUR BAR:

(PRICING BASED ON ADDING STATION TO OPEN BAR SERVICE)

#### MARGARITAS

OFFER YOUR GUESTS THREE OF THE FOLLOWING  
FLAVORS: CLASSIC, STRAWBERRY,  
BLOOD ORANGE, MANGO, WATERMELON,  
PASSION FRUIT, OR RASPBERRY.  
**COCKTAIL HOUR:** \$3 PER GUEST  
**ENTIRE EVENT:** \$5 PER GUEST

#### SANGRIA

HOUSE MADE RED AND WHITE SANGRIA,  
REFRIGERATED OVERNIGHT WITH SEASONAL  
CHOPPED FRUIT, PEACH BRANDY, AND FRESHLY  
SQUEEZED JUICES.  
**COCKTAIL HOUR:** \$3 PER GUEST  
**ENTIRE EVENT:** \$5 PER GUEST

#### SIGNATURE DRINKS

DESIGN YOUR OWN SIGNATURE OR ASK YOUR EVENT COORDINATOR FOR SUGGESTIONS!



