



2020 Wedding Menus





2020 Silver Menu

ONE HOUR OF PRE-RECEPTION

Stationary Display

Artisan Cheese Display presented with Fresh Fruits and Berries

Assorted Crackers and Sliced Breads

Butler Passed Hors d'oeuvres

Choose Four Hors d'oeuvres from Collections A & B (PAGE 9-10)

PLATED DINNER PRESENTATION

Champagne Toast

First Course Offerings (CHOOSE ONE)

Farm Fresh Greens with Toasted Almonds, Cranberries, Goat Cheese and Balsamic Vinaigrette

Classic Caesar Salad, Hearts of Romaine, Parmesan, Croutons, Garlic Dressing with Grilled Ciabatta

Baby Kale Caesar Garlic-Herb Croutons, Shaved Parmesan Reggiano, Creamy Lemon-Anchovy Aioli

Heirloom Tomato Salad, Feta, Watercress, White Balsamic Vinaigrette

Served with Warm Breads and Butter

Entrée (CHOOSE TWO)

Sun-dried Tomato, Artichoke & Basil Stuffed Chicken Breast, Golden Whipped Potatoes, Baby Vegetables & Balsamic Reduction

Flame Roasted Top Sirloin, Potato-Parsnip Puree, Garlicky Broccolini, Wild Mushroom Sauce

Roasted Lemon Thyme Statler Chicken, Lyonnaise Fingerling Potatoes, French Beans and Black Truffle Beurre Blanc

Fire-Roasted Sirloin of Beef, Sweet Garlic Mashed Potatoes, Asparagus, Crispy Fried Onion Nest, Cabernet Demi Glaze

Citrus Poached Salmon, Orange Fennel Salad, Saffron Rice, Fire Roasted Asparagus

Ponzu Glazed Salmon, Scallion Ginger Jasmine Rice, Sugar Snap Peas, Yuzu Marmalade

Cornmeal Crusted Cod, Creamy Celery Root, Roasted Corn-Heirloom Tomato-Lobster Salad, Chive and Lemon Butter

Vegetarian Meals Available Upon Request or

(SELECT THIS DUET ENTRÉE FOR ALL THE GUESTS)

Flame-Roasted Marinated Sliced Steak & Filet of Sole, Parsnip-Potato Purée, Garlic Sautéed Broccolini, Wild Mushroom, Red Wine Reduction Demi Glaze

Dessert

Client Provided Wedding Cake, Sliced and Artistically Presented
Coffee and Tea Service

\$98 per person



2020 Gold Menu

ONE HOUR OF PRE-RECEPTION

Stationary Display (CHOOSE ONE)

1. Baked Brie
2. Artisan Cheese Display
3. Vegetable Crudites

Butler Passed Hors d'oeuvres

Choose Six Hors d'oeuvres from
Collections A, B & C (PAGE 9-10)

PLATED DINNER PRESENTATION

Champagne Toast

First Course Offerings (CHOOSE ONE)

Artisan Greens Tarragon Goat Cheese, Toasted Almonds,
Shaved Fennel, Golden Raisins, Vinaigrette

Baby Arugula Salad, Shaved Red Onion, Crumbled
Maytag Blue, Spicy Walnuts, Balsamic Vinaigrette

Heirloom Tomato Ovolini Mozzarella, Fresh Basil, First
Pressed Olive Oil, Aged Balsamic Herbed Crostini

Watercress and Baby Beet Salad, Marinated Vermont Chevre,
Candied Hazelnuts, Blood Orange-Fennel Vinaigrette

Served with Warm Breads and Butter

Entree (CHOOSE TWO)

Seared Organic Salmon, Cauliflower Puree, Grilled Artichokes,
Infused Olive Oil, Roasted Tomato Tapenade

Roasted Bass, Smashed Fingerlings, Pencil Asparagus,
Roasted Tomato Vinaigrette

Sea Bass Spinach and Pancetta "Saltimbocca", Herb Farro,
Roasted Ratatouille, Caper Cream Sauce

Statler Breast of Chicken, Blackened Jumbo Shrimp,
Rosemary Hominy, Roasted Wild Mushrooms, Orange
Gremolata

Sea Salt Rosemary Encrusted Filet Mignon, Truffle Roasted
Fingerling Potatoes and Grilled Asparagus

Filet "Oscar", Herb Lump Crab, Dill Potatoes, Green &
White Asparagus, Watercress Salad, Bearnaise Aioli

Dessert

Client Provided Wedding Cake, Sliced and Artistically
Presented with Raspberry Coulis, Crème Anglaise Seasonal
Fresh Berries, Whipped Cream and Mint

Coffee and Tea Service

\$140 per person



2020 Platinum Menu

ONE HOUR OF PRE-RECEPTION

Stationary Displays

Artisan Cheese Display & Classic Antipasto Display

Butler Passed Hors d'oeuvres

Choose Six Hors d'oeuvres from our Collections A, B, C, D, E (PAGE 9-10)

PLATED DINNER PRESENTATION

Champagne Toast

First Course Offerings (CHOOSE ONE)

Heirloom Tomato, Ovolini Mozzarella, Fresh Basil, First Pressed Olive Oil, Aged Balsamic Herbed Crostini

Watercress and Baby Beet Salad, Marinated Vermont Chevre, Candied Hazelnuts, Blood Orange-Fennel Vinaigrette

Baby Spinach, Great Hill Bleu, Spiced Walnuts, Cage Free Eggs, Pickled Onions, Lardons, Dijon Dressing

Speck & Burrata, Garlic-Herb Flatbread, Marinated Artichokes, Baby Arugula

Strozzapreti Pasta, Slow Braised Pork Shank Ragu, Spring Peas and Pecorino

Scampi White Shrimp, Crispy Rice Noodles, Ginger-Cilantro Chili Sauce, Tossed Frissee

Served with Warm Breads and Butter



2020 Platinum Menu Cont.

Intermetszo Course (CHOOSE ONE)

Lemon Sorbet, Red Peppercorn Tuile, Basil Couli

or

Pomegranate Sorbet, Ginger Syrup, Candied Jalapeño

Entree (CHOOSE TWO)

Grill Smoked Short Loin, Caramelized Shallots, Peanut Potatoes, Shaved Radish & Lemon, Grated Horseradish Creme

Dijon Herb Lamb Loin, Vermont Chevre Risotto, Tomato Confit, Pencil Asparagus, Port Wine Reduction

Herb Halibut, Lemon-Butter Lobster Meat, Creamy Celery Root, Blistered Baby Carrots, Lemon-Chive Buerre Blanc

Korubuta Loin Chop, Sweet Potato Hash, Roasted Summer Vegetables, Port-Fig Mostarda

Tenderloin & Shrimp, Hasselback Potatoes, Locally Forged Mushrooms, Creamed Spinach

Filet "Oscar", Butter Poached Lobster Tail, Dill Potatoes, Asparagus, Watercress Salad, Bearnaise Aioli

Vegetarian Meals Available Upon Request

Dessert

Client Provided Wedding Cake, Sliced and Artistically Presented with Raspberry Coulis,

Crème Anglaise, Seasonal Fresh Berries, Whipped Cream and Mint

Coffee and Tea Service

\$168 per person



2020 Deluxe Lobster Boil Buffet Menu

ONE HOUR OF PRE-RECEPTION

Stationary Display

Artisan Cheese Display presented with Fresh Fruits and Berries
Assorted Crackers and Sliced Breads

Butler Passed Hors d'oeuvres

Choose Four Hors d'oeuvres from Collections A, B, C (PAGE 9-10)

BUFFET DINNER PRESENTATION

Salad (plated and served at the tables)

Baby Field Greens with Ripe Local Tomatoes
Champagne Toast at the Tables

Buffet Presentation

New England Clam Chowder

Boiled 1 ¼ lb. Maine Lobster (one per guest)

Served with Split Tail and Cracked Claws, Drawn Butter and Fresh Lemon

Sliced Cucumber with Champagne Vinaigrette

Roasted Corn & Red Onion Salad with Cilantro Lime Vinaigrette

Rosemary Grilled Breast of Chicken with Citrus Champagne Sauce

Sauce served on a Bed of Boston Greens garnished with Cornmeal Fried Slices of Lemons and Oranges

Soft Shell Maine Steamer Clams with Broth and Drawn Butter

Portuguese Sausage & Grilled Onions

Roasted New Potatoes tossed with Sea Salt & Fresh Dill

Corn Bread & Fresh Baked Rustic Artisan Bread

Dessert

Client Provided Wedding Cake, Sliced and Artistically Presented
Coffee and Tea Service

\$110 per person



2020 Deluxe Stations Menu |

ONE HOUR PRE-RECEPTION

Artisan Cheese Display
Selection of Four Hors d'oeuvres from Collections A & B (PAGE 9-10)

RECEPTION

Salad (Plated and served at the tables, select one for all guests)
Mixed Field Greens with Garden Vegetables and Balsamic Vinaigrette
or
Traditional Caesar Salad with Freshly Grated Parmesan Cheese and Herbed Croutons

Champagne Toast

BUFFET STATION PRESENTATION

(Chef Attendant included in Pasta and Carving Stations)

Pasta Station (SERVED WITH FRESHLY GRATED PARMESAN CHEESE AND BASKETS OF GARLIC BREAD)

Cheese Tortellini with Fresh Tomato, Garlic, and Basil *and* Orecchiette with Broccoli Rabe, Roasted Whole Garlic & Cherry Tomatoes in a Sauce of White Wine, Vegetable Broth & Olive Oil *with* Bruschetta with Tomatoes, White Bean Salad Puree & White Truffle Oil and Shaved Parmesan

Entree Station

Grilled Statler Breast of Chicken with Wild Mushroom in a Red Wine Reduction *and* Fillet of North Atlantic Salmon with Dill-Cucumber Crème Fraiche

Carving Station

(SELECTION OF TWO)

Roasted Five Spice Marinated Pork Loin with Port Wine Sage & Roasted Apple Chutney Sauce

Roasted Sirloin of Beef with a Red Wine Thyme Reduction & Horseradish Cream Sauce

Roasted Boneless Breast of Turkey with Roasted Garlic Sauce & Whole Cranberry with Raisin and Pearl Onion Relish

Accompaniments (CHOICE OF TWO)

Creamy Mashed Potatoes • Roasted Fingerling Potatoes • Mixed Wild Rice Pilaf Including Our Chef's Choice of Fresh Seasonal Vegetables, Rolls and Butter

Dessert

Client Provided Wedding Cake, Sliced Artistically and Presented

Coffee and Tea Service

\$125 per person

2020 Deluxe Stations Menu II

ONE HOUR PRE-RECEPTION

Artisan Cheese Display

Selection of Four Passed Hors d'oeuvres from Collections A, B & C (PAGE 9-10)

RECEPTION

Salad (Plated and served at the tables, select one for all guests)

Mixed Field Greens with Garden Vegetables and Balsamic Vinaigrette *or*
Traditional Caesar Salad with Freshly Grated Parmesan Cheese & Herbed Croutons

Champagne Toast

BUFFET STATION PRESENTATION

(Chef Attendant Included in Pasta and Carving Station)

Pasta Station

(SERVED WITH FRESHLY GRATED PARMESAN CHEESE AND BASKETS OF GARLIC BREAD)

Strozzapreti Pasta, Slow Braised Pork Shank Ragu, Spring Peas and Pecorino *and* Orecchiette with Broccoli Rabe, Roasted Whole Garlic & Cherry Tomatoes in a Sauce of White Wine, Vegetable Broth & Olive Oil *with* Bruschetta with Tomatoes, White Bean Salad Puree & White Truffle Oil and Shaved Parmesan

Entree Station

Sundried tomato, Artichoke & Basil Stuffed Chicken with Balsamic Demi *and* Seabass Spinach and Pancetta Saltimbocca

Carving Station (PLEASE SELECT TWO)

Herb Roasted Veal Loin with Truffled Demi Glaze

Roasted Five Spice Marinated Pork Loin with Port Wine Sage Sauce & Roasted Apple Chutney

Peppercorn Crusted Beef Tenderloin with Madeira Thyme Reduction & Horseradish Cream

Lemon and Sage Rubbed Turkey Breast with Cranberry-Orange Chutney & Turkey Jus

Accompaniments (CHOICE OF TWO)

Creamy Mashed Potatoes • Herb Farro • Roasted Rosemary-Shallot Potatoes • Creamy Parmesan Risotto

Including Our Chef's Choice of Fresh Seasonal Vegetables, Rolls and Butter

Dessert

Client Provided Wedding Cake, Sliced and Artistically Presented
Coffee and Tea Service

\$145 per person





Butler Passed Hors d'oeuvres

All hors d'oeuvres are priced per order of 100 pieces. IDC recommends five to seven pieces per guest for the first hour. Three pieces per guest each additional half hour thereafter.

COLLECTION A

Chicken Marsala with Porcini Rosemary Jus	\$280
Korean Chicken with Kimchee and Ginger Pickled Cucumbers	\$280
Crispy "Mac and Cheese" Risotto Cake with Truffle and Shaved Parmesan	\$280
Thai Chicken Spring Rolls with an Asian Dipping Sauce (contains peanut)	\$280
Shrimp Wonton with Birdseye Chili Lime Sauce	\$280
Spinach and Feta Spanakopita with Chive Cream	\$280
Plum Tomato and Mozzarella Crostini with Basil Oil & Balsamic Glaze	\$280

COLLECTION B

Watermelon & Feta Skewers with Fresh Basil & Aged Balsamic	\$330
Brioche with Brie & Apricot Grilled Cheese "Sandwich"	\$330
Hibachi Beef Skewer with Red Thai Curry and Crispy Bean Thread	\$330
Black Bean and Artichoke Flatbread with Tossed Baby Arugula	\$330
Tandoori Chicken with Guajillo Pepper and Strained Yogurt	\$330
Bourbon Marinated Scallops Wrapped in Bacon with Shaved Apple Slaw	\$330

COLLECTION C

Mini Beef Wellington with Pate and Au Poivre Reduction	\$400
Miniature Crab Cake with Caper Aioli and Citrus Jicama Salad	\$400
"Kobe Beef" Hot Dog with Onion Jam and Whole Grain Mustard	\$400
Lomi Lomi Salmon with Crusted Macadamia and Micro Cilantro	\$400
Grilled Vegetable Brushetta with Ricotta Salata and Avocado Cream	\$400
Rare Beef Tenderloin on Brioche with Roasted Red Pepper Coulis & Garlic Aioli	\$400



COLLECTION D

White Truffle Infused Lobster Salad in Crispy Potato with Tobiko Caviar	\$450
Togarashi Tuna Tacos, Savoy-Cilantro Slaw, Wasabi Crema	\$450
Scallop Crudo with Watermelon Radish, Chili Oil, Mango Caviar	\$450
Cumin, Honey and Mini Glazed Lamb Chops with Tamarind Chutney	\$450
Maine Lobster Fritter with Corn and Shrimp Reduction	\$450

COLLECTION E

Pakora Caprese: Indian Pakora with Tomato Chutney, Mozzarella and Arugula	\$500
Grilled Asparagus wrapped with Recla Speck and Local Made Garlic Cream	\$500
Moroccan Lamb "POP" Aromatic Seasoned Lamb with a Minty Lemon-Cumin Yogurt	\$500
Chili & Ginger Pork: Berkshire Braised Pork with a Salad of Radish and Fennel tossed in a Pineapple Vinaigrette	\$500
Serrano & Peppadew Crostini: Spanish Ham with Herb Goat Cheese, Peppadew Peppers & Watercress Pesto on Grilled Bread	\$500
Oyster Rockefeller: Sakonnet Oysters with Mizuna Greens, Smoked Pancetta and Carmelized Anise	\$600
Salmon Oscar en Croute: Atlantic Salmon with Crabmeat, Baby Spinach in Puff Pastry and Topped with Bearnaise	\$600
Smoked Norwegian Salmon on Top of A Poached New Potato with Cloumage & Cucumber Relish	\$700
Miso Sea Bass marinated in a miso-sake glaze topped with a duxelle or Shitake Mushrooms Infused with Truffle	\$700
Spiced Beef in Rice Paper with Cilantro, Thai Basil, Papaya, Crusted Peanuts & a Birdseye Chili-Lime Sauce	\$800
Ecuadorian Ceviche: Bass, Shrimp, Scallops Marinated in Citrus, Peppers, Red Onion, Hearts of Palm and Topped with Coriander Popcorn	\$800
Foie Gras "Torchon" with Fig Marmalade and Frisee tossed with walnut oil on Top of Buttery Brioche	\$900



Stationary Enhancements

Newport Experience Cheese Display

Artisan cheese and fresh fruit display with lavender honey, assorted tree nuts and crackers
 \$276 per order for 50 people

Baked Brie Display

French double crème baked Brie garnished with caramelized walnuts, assorted crackers and sliced breads
 \$180 per order for 50 people

Vegetable Crudités Display

A cornucopia of the freshest hand cut seasonal vegetables accompanied with assorted dipping sauces
 \$140 per order for 50 people

Artisan Cheese and Vegetable Crudités Display

Local and imported cheeses, fresh seasonal fruits, assorted crackers and breads, fresh seasonal vegetables hand cut and presented with assorted dipping sauces
 \$290 per order for 50 people

Tuscan Table

Prosciutto, Genoa salami, sweet sopressata, Parmesan-reggiano, assorted olives, tomato & fresh mozzarella salad with basil, white bean salad, grilled marinated fresh artichokes and select seasonal grilled vegetables
 \$325 per order for 50 people

Mediterranean Display

Assortment of hummus, pita chips, falafel, Baba ganoush, stuffed grape leaves, tabbouleh and tzatziki
 \$300 per order for 50 people

Please note that the stationary enhancements are designed to be additions to our existing wedding menus.



Stationary Enhancements

HOT STATIONARY DISPLAYS

All Dips Garnished With an Assortment of Crackers, Crostini and Grilled Breads

Creamy Spinach and Artichoke "Dip" A Blend of Fresh Baby Spinach, Roasted Artichoke Hearts, Parmesan Cheese and Fresh Garlic, Finished With White Wine and Cream

\$185 per order for 50 people

Hot Maine Crab "Dip" A Northeast Favorite...

\$265 per order for 50 people

New England Chowder and Fritter Display Classic New England Clam Chowder, Creamy Lobster Bisque with Clam Cakes and Lobster-Corn Fritters

\$15.00 per person (minimum of 50 people)

PASTA STATIONS

(CHOOSE TWO OF THE FOLLOWING PASTAS)

All pasta stations served with grated Parmesan cheese, baskets of garlic bread and bruschetta with tomatoes, white bean salad puree & white truffle oil and shaved Parmesan.

Cheese Tortellini Fresh Tomato, Garlic, and Basil

Orecchiette with Broccoli Rabe Roasted Whole Garlic & Cherry Tomatoes

in a Sauce of White Wine, Vegetable Broth & Olive Oil

Penne Pasta with Braised Arugula Roasted Fennel & Mild Italian Sausage in a Tomato Cream Sauce

Strozzapreti Pasta, Slow Braised Pork Shank Ragu, Spring Peas and Pecorino

\$15.00 per person (minimum of 50 people)

PASTA STATION ADDITIONS:

Kalamata Olive, Artichoke, Parmesan Cheese and Baby Shrimp *\$6.50 Additional per person*

Sun-dried Tomato, Spinach, Fresh Tarragon and Seared Scallops *\$8.00 Additional per person*

(A Sauté Chef is suggested at \$95. One Chef is recommended per 50 guests.)

Please note that the stationary enhancements are designed to be additions to our existing wedding menus.

Stationary Enhancements

Mashed Potato Bar

CREATE YOUR OWN POTATO MARTINI

Creamy Mashed Potatoes and Cinnamon Infused Sweet Potatoes served in Stemmed Martini Glasses.

Topping Options: Caramelized Onions, Chopped Bacon, Shredded Cheddar Cheese, Chopped Chives, Sour Cream, Candied Walnuts, Crumbled Gorgonzola, Vegetable Mix, Roasted Garlic and Red Wine Reduction Sauce

\$12.50 per person (minimum of 50 people)

Mini Meals (CHOICE OF THREE)

BABY LAMB CHOPS

with Cipollini Mashed Potatoes & Port Wine Rosemary Reduction

HIBACHI SLICED BEEF

with Spicy Asian Noodle Salad

SPANISH COCKTAIL GAZPACHO

with Ceviche Skewered Shrimp & Avocado Crème Fraîche

APPLE WOOD SEARED SEA SCALLOPS

with Tomato Ginger Compote

SASHIMI TUNA

on a Wonton Chip with Wakemi & Wasabi Soy Vinaigrette

FRESH FIG PUREE WITH GOAT CHEESE AND

MASCARPONE CHEESE
wrapped in Prosciutto d'Parma

SWEET POTATO FRITES

Duck Confit & Dijon Thyme Vinaigrette

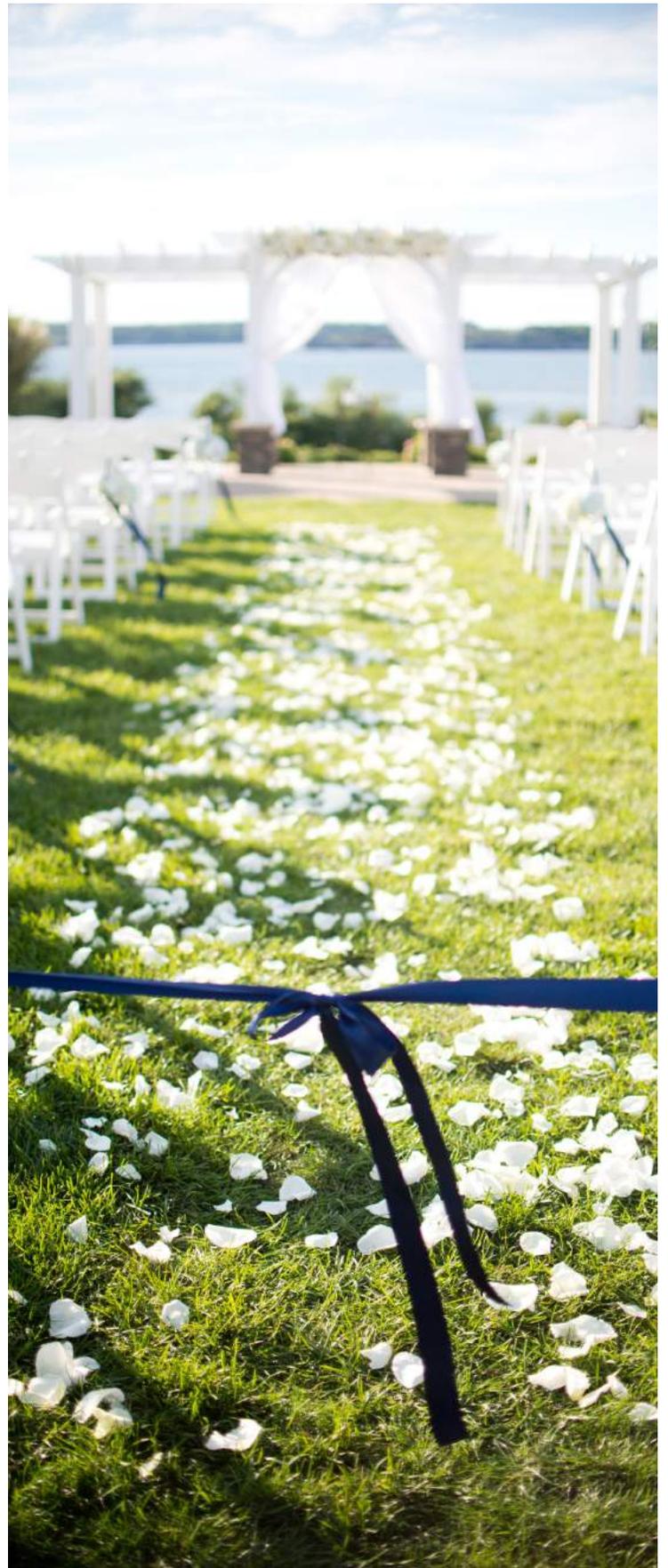
\$18.00 per person (minimum of 50 people)

Taco Creation Station

Soft Tortilla and Crispy Taco Shells, Shredded Beef, Pulled Chicken, Grilled Poblano Peppers, Refried Black Beans, Sliced Avocados, Monterey Jack Cheese, Cilantro Chipotle Sour Cream, Roasted Corn Tomatillo Salsa, Lettuce, Tomato, Sliced Black Olives & Diced Spanish Onions, Pico de Gallo

\$12.50 per person (minimum of 50 people)

Please note that the stationary enhancements are designed to be additions to our existing wedding menus.





Stationary Enhancements

Slider Bar

Mini Hamburgers, Cheeseburgers, Vegetarian Burgers, Guacamole, Lettuce, Tomato, Bacon, Blue Cheese, Chili, Bread & Butter Pickles, Kosher Dill Spears, Onion Straws, Hand-cut Fries, Ice-cream Shake Shooters
 \$12.50 per person (minimum of 50 people)

Asian Wok Station

Shrimp, Chicken, Fried Rice, Udon, Snow Peas, Carrots, Peppers, Shitake Mushrooms, Baby Corn, Water Chestnuts, Tofu, Broccoli, Bean Sprouts, Bamboo Shoots, Trio of Sauces
 \$15.00 per person (minimum of 50 people)

Raw Bar Display

(priced per person)

Fresh Iced Oysters	\$12.50 per person (3 each)
Fresh Iced Littlenecks	\$7.00 per person (2 each)
Jumbo Shrimp Cocktail	\$13.50 per person (4 each)

Displayed over Ice with Cocktail Sauce, Horseradish, Tabasco, Lemon, Peppercorn Mignonette Sauce, Butter Crackers.

*Raw Bar attendant is available at \$200 per 100 guests.

Smoked Side of North Atlantic Salmon

North Atlantic Smoked Salmon Served With Traditional Accompaniments, Dijon Tarragon Vinaigrette, Pickled Cucumber and Dill Sauce, Assorted Crackers and French Baguettes

\$230 per side (recommended one per 15 guests)

Assorted Smoked Fish Display

Assortment of North Atlantic Smoked Salmon, Smoked Lake Michigan White Fish, Smoked Rainbow Trout, Fennel-Cucumber Salad, Hard Boiled Eggs, Capers Berries, Toast Points and Bagel Chips, Mustard-Caper Sauce and Dill Crème Fraîche

\$28 per person (minimum of 50 people)

Please note that all the stationary enhancements are designed to be additions to our existing wedding menus.



Stationary Enhancements

Wedding Party Luncheon Menu

*Chef's Choice of Assorted Pre-Made Sandwiches
(to include one Vegetarian Option)*

Bottled Waters and Assorted Sodas

Select One: Cape Cod Kettle Chips and

Cookies and Brownies or Fresh Fruit Cup and

Individual Yogurts

\$19.00 per person

High Tea

*Seasonal Beverages (Cider or Lemonade), Freshly
Brewed Iced Tea, Coffee, Tea and Decaffeinated
Coffee, Selection of Gourmet Finger Sandwiches,
Assorted Miniature Tea Cakes, Tarts, and Pastries
\$24.00 per person*

Salad Station

(CHOICE OF TWO OF THE FOLLOWING SALADS)

*Baby Spinach Salad with Crisp Pancetta and
Gorgonzola Dressing*

*Mixed Field Greens with Garden Vegetables and
Balsamic Vinaigrette*

Potato Salad with Bacon and Onion

*Classic Caesar Salad with Herbed Croutons and
Parmesan Cheese*

*Grilled Vegetables Marinated with Garlic
Balsamic Vinaigrette*

*(Above Served with Assorted Breads, Butter and
Appropriate Condiments)*

\$9.50 per person

Stationary Enhancements

CARVING STATIONS

(Served with Assorted Breads and Appropriate Condiments)

Roasted Pork Loin

with Port Wine and Sage Sauce & Roasted Apple Chutney

\$195 Each *(we recommend one per 20 guests)*

Peppercorn Crusted Ribeye Roast

with Horseradish Cream and roasted Garlic-Herb Jus

\$350 Each *(we recommend one per 20 guests)*

Honey Smoked Ham

with Pineapple Chutney & Honey Mustard

\$200 Each *(we recommend one per 25 guests)*

Breast of Turkey

with Roasted Garlic Sauce and Cranberry Chutney

\$195 Each *(we recommend one per 20 guests)*

Roasted Tenderloin

Madeira Thyme Reduction

\$360 Each *(we recommend one per 15 guests)*

Roasted Sirloin of Beef

with Horseradish Cream & Red Wine Reduction

\$350 Each *(we recommend one per 25 guests)*

(A Carving Chef is required at \$95. Recommended is one Carver per 50 guests.)

ACCOMPANIMENTS

Garlic Whipped Potatoes

Roasted Yukon Gold Potatoes

Creamy Herbed Risotto

Steamed Haricots Verts and Baby Carrots

Herbed Wild Rice Pilaf

\$3.75 per person per Each Accompaniment

Chef's Grilled Seasonal

Vegetables \$4.00 per person

Please note that all the stationary enhancements are designed to be additions to our existing wedding menus.



Stationary Dessert Enhancements

Petite Desserts

Hand-Dipped Chocolate Strawberries and Chocolate Truffles
\$10.00 per person

Gourmet Chocolate Fondue Station

Assortment of Rich and Velvety Melted Dark and White Chocolates, Garnished with an Abundance of Seasonal Fresh Fruits, Lady Fingers, Marshmallows
\$14.00 per person

Gourmet Ice Cream Sundae Station

Chocolate and Vanilla Ice Creams and Smooth Raspberry Sorbet, Toppings Include: Freshly Whipped Cream, Hot Fudge, Caramel, M&M's, Reese's, Heath Bar Pieces, Walnuts and Cherries
\$8.50 per person

International Viennese Station

An Extravagant Display of Assorted Cakes, Tortes, Pies, Cookies, Petits Fours, and French Pastries, Hand-Dipped Chocolate Strawberries and Chocolate Truffles, Fresh Seasonal Fruits Kabobs
\$850 per 50 people (50 Person Minimum on All Dessert Stations)



À la Carte Desserts

All Desserts Are Served With Appropriate Garnish, Seasonal Berries and Freshly Whipped Cream.

Assorted Freshly Baked Cookies and Brownies	\$5.25
Seasonal Sorbet, Gaufrette Wafer Garnished	\$5.75
Deep Dish Apple Pie	\$7.00
Carrot Cake with Velvety Cream Cheese Frosting	\$7.50
Key Lime Pie	\$9.50
Triple Layered Chocolate Mousse Cake	\$10.00
Tiramisu	\$10.25
N.Y. Style Cheesecake with Seasonal Berries	\$10.25
Chocolate Decadence Torte	\$10.50
Fresh Berries and Crème Anglaise Served in a Chocolate Tuile	\$12.25

Additional Garnish to an À la Carte Dessert

Chocolate Dipped Strawberry \$4.50 per person
Scoop of Vanilla Ice Cream \$3.50 per person



The Mini's

Mini Lobster Roll

Maine Hard Shell Lobster Meat tossed in Lemon Tarragon Cream
and Sea Salt Dill "Chips"

\$800/order*

Mini Crab Po Boy

Old Bay Seasoned Crab Meat with a Caper Aioli,
Beefsteak Tomatoes, Pickles and Shoestring Fries

\$800/order*

Mini NY Dog

Kobe Beef Franks with Whole Grain Mustard,
Onion Jam and Parmesan Fries

\$700/order*

Mini Grilled Cheese

Sharp Vermont Cheddar, Smoked Pancetta
and Roasted Tomato Soup Shooter

\$600/order*

*(order is 100 pieces)



Event Services

At the Newport Experience, events are more than just planned; they are designed. Every detail is the result of a decision made by you, which assures that your event is precisely what you envision. Our Catering & Banquet Staff executes each event with exacting skill, pride and professionalism.

Coat Check
\$250 per event*

Valet Service
Provided by USVALET
Market Price*

Ballroom Time Extension
\$600 per 30 minutes | \$1,200 per 60 minutes*

ADDITIONAL STAFFING:

Additional Bartender
\$200 per bartender*

Additional Server
\$200 per staff person*

Additional Bar Setup with Bartender Fee
(if going above the IDC staffing matrix)
\$700 per bar*

*All of the above items are subject to Administrative Fee and taxes

Tents with Sides: Market Price
Ceremony Fee with chairs: \$1,850 per Event



Morning Selections

HEARTY BREAKFAST BUFFET

Assorted Chilled Juices (Orange, Cranberry and Grapefruit)
 Assorted Bagels, Muffins, Whipped Butter, Fruit Preserves
 and Cream Cheese
 Assorted Cereals, Non-Fat Fruit Yogurt, Granola
 Scrambled Eggs Garnished with Sliced Tomato & Scallion
 Hickory Smoked Bacon, Sausage and Home Fried Potatoes
 Sliced Fresh Fruits
 Coffee and Tea
 \$27 per person (minimum of 15 people)

BRUNCH

Assorted Bagels, Muffins, Cinnamon Buns and Croissants
 Whipped Butter, Fruit Preserves and Cream Cheese
 Scrambled Eggs Garnished with Sliced Tomato & Scallion
 Hickory Smoked Bacon, Sausage and Home Fried Potatoes
 Mixed Field Greens with Balsamic Vinaigrette

CHOICE OF ONE CARVED ITEM

Carved Roasted Turkey Breast with Cranberry Relish
 or Carved Baked Ham with Honey Dijon Mustard

Boneless Chicken Marsala
 Grilled Marinated Vegetables, Rice Pilaf
 Assorted Cakes, Pies, Brownies and Cookies
 Assorted Chilled Juices, Coffee and Tea
 \$50 per person (minimum of 40 people)

UPGRADES FOR HEARTY BREAKFAST OR BRUNCH MENUS

Toasted Egg Sandwich with Canadian Bacon and
 Aged Cheddar \$10.00 per person

Fresh Belgium Waffle with Mixed Berry Compote
 and Warm Maple Syrup \$9.50 per person

*Omelet Station with Fresh Vegetables, Cheeses,
 Ham and Bacon \$12.00 per person

Classic Eggs Benedict with Chive Hollandaise
 \$10.50 per person

Smoked Salmon with Chopped Eggs and Red Onion
 \$230 per side (we recommend one per 15 guests)
 (*An Omelet Chef is required at \$95. We
 recommend one Chef per 50 guests.)



Rehearsal Dinners Sailing and Post Brunch

REGATTA PLACE

Relaxed, waterfront dining in the heart of Newport Harbor. Located on Goat Island, in the heart of Goat Island Marina, the Regatta Place offers a variety of options for your rehearsal dinner. *Our dockside covered patio seats up to 180 people or can accommodate up to 250 for cocktails.*

SAFARI ROOM RESTAURANT

Upscale and exclusive, the Safari Room is our signature restaurant at OceanCliff Hotel. Specializing in world-class cuisine and exceptional service, a rehearsal dinner in the Safari Room is the perfect complement to your wedding at OceanCliff Hotel. *The Safari Room comfortably seats up to 50 guests.*

OCEANCLIFF UPPER DECK TENT

If a themed dinner is what you are planning, the Upper Deck tent at OceanCliff is the perfect location. The deck is covered with a 40x60 tent and is a popular spot for casual lobster boils and oceanfront cookouts. *The OceanCliff Upper Deck comfortably seats up to 150 guests.*

SCHOONER AURORA

Coupled with a lobster boil on the Regatta Place patio, this 101' classic schooner is a great way to get your out of town guests on the water. *The capacity of the boat is 68 passengers and food and beverage can be served on board. Ask us about our rehearsal dinner and sail packages.*



Floral / Décor Set Up

The banquet team coordinates any décor/floral set up and removal timing with your florist. For any clients that may need the banquets team in assisting with their extra décor set up the following services are available with prior arrangements for a fee.

Client's flowers to be arranged into the client provided vases and placed on your dining tables.	\$35 per table
Décor set (Christmas trees, ceremony décor ...)	\$Priced by request
Labor fee for tying client provided chair bows to the chairs	\$3 per chair
Labor fee for attaching the rental chair cushions to the chair	\$3 per chair
Labor charge for attaching the rental chair cover to the chair	\$3 per chair
Removal of the chairs to make room for rental chairs	\$500 Flat Fee

All fees are subject to a 21% service charge and all state and local taxes.

FOOD ITEMS:

Candy Bar Displays

Please bring candy ready to be displayed and simply placed on a table (i.e. candy in the jars, scoops unwrapped and favor bags provided by the client ready to be placed on display.)

If the client has preassembled their display (clean jars/provided scoops, candy in containers, all stickers off the jars) and the display is ready to be placed out on the waiting banquet table. There is no additional labor charge.

If labor is required to assemble display, there is a fee of \$4 per person.

(Or ask Catering or Sales about our Preferred Vendors who will handle the total process)

Extra Dessert Items Or Displays

OceanCliff allows the Wedding Client to provide one Dessert in all wedding menu packages:

(1. Wedding Cake – sliced, plated and garnished or 2. Client provided Dessert Station)

Additional Labor Fees for dessert products being brought in by the Client

Plating charge for extra dessert items needing to be plated/set up on a display:

Client provided Cookies to be plated for the tables: \$2.00 per person

Client provided Assorted Mini Pastries/Items for a Dessert Station: \$3.50 per person

OceanCliff Outdoor Music Policy



Outdoor ceremonies located on the OceanCliff Bridge Lawn. OceanCliff allows non-amplified music only for any of the ceremonies on the Bridge Lawn.

(Religious freedom during a ceremonial ritual)

Suggestions for non-amplified musicians ranging from Classical Strings to Harp and Flute:

Music Performance Service
401-568-2302 Bruce Hopkins

Entertainment Specialists
800-540-8157 Mike Amado

Lois Vaughan Trio
401-849-3470 Lois Vaughan

Allegro Chamber Players
508-672-5692 Mike Monte

New England Harp
617-536-4337 Judith Saiki

***Just a reminder when booking/contracting the music vendors that there is no entertainment allowed outdoors during the pre-reception. OceanCliff will provide background music during this period.*

Outdoor Pre-Reception or Cocktail Hour
Located on the OceanCliff Bridge Patio

There can be no outside vendors playing music (entertainment) on the Bridge Patio or any outdoor location at OceanCliff.

OceanCliff will provide background music. A reminder to all clients, when booking/contracting outside vendors, live entertainment is not allowed outdoors for the Pre-Reception or Reception periods. Contact the Catering Department or your Sales Manager prior to contracting with an outside vendor for these services.