

# Dinner Buffet

**\$42**

Coffee, Tea & Soft Drinks Included • House Bread and Olive Oil Included • Requires Minimum 20 Guests

## SALAD

PLEASE SELECT **ONE** SALAD:

**Caesar** • Romaine Lettuce, Light Garlic Croutons, Parmesan Cheese

**Arcadia Greens** • Red Grape Tomatoes, Cucumber, White Balsamic Vinaigrette

**Seasonal Salad** • Mixed Greens, Golden Delicious Apple, Toasted Almonds, Goat Cheese, Cider Vinaigrette

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## ENTREES

PLEASE SELECT **TWO** ENTREES: (CHOOSE **THREE** FOR AN ADDITIONAL \$5 PER PERSON)

**Chicken Scallopini** • Fresh Lemon Sauce with Italian Parsley

**Chicken Marsala** • Mushroom Marsala Wine Sauce

**Mediterranean Chicken** • Artichokes, Roasted Red Pepper, Olives, Tomato

**Broiled Cod** • White Wine, Herbs, Lemon, Panko Bread Crumbs

**Seafood Stuffed Sole** • Shrimp and Scallop Stuffing, Lobster Cream Sauce

**Pan Seared Salmon Filet** • Olive Oil, Lemon, Kalamata Tapenade

**Baked Stuffed Shrimp** • Shrimp and Scallop Stuffing *(additional \$5 per person)*

**Barolo Braised Beef** • Barolo Sauce, Pearl Onions, Button Mushrooms

**Marinated Steak Tips** • Portobello Mushrooms, Peppers, Onions

**Sliced Prime Rib** • Thinly Sliced, Rosemary Au Jus *(additional \$5 per person)*

**Meatballs** • Beef, Veal, and Pork Meatballs Simmered in House Marinara

**Eggplant Parmesan** • Mozzarella and Parmesan Cheese

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## STARCH & VEGETABLE

PLEASE SELECT **THREE**:

**Penne Marinara** • House Made Marinara

**Penne ala Vodka** • Pink Vodka Cream Sauce

**Greek Quinoa** • Kalamata Olives, Feta, Cucumber, Lemon, Tomato

**Rice Pilaf** • Carrots, Onion, Celery

**House Smashed Potatoes** • Butter Whipped Yukon Golds

**Oven Roasted Potatoes** • Yukon Golds, Rosemary

**Ratatouille** • Eggplant, Zucchini, Yellow Squash, Peppers, Onions, House Marinara

**Glazed Carrots** • Honey Glazed

**Italian Green Beans** • Garlic, Olive Oil, Roasted Red Peppers

**Vegetable Medley** • Zucchini, Yellow Squash, Sweet Red Peppers, Green Beans, Olive Oil

**Roasted Brussel Sprouts** • Pancetta, Hint of Maple

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## ASSORTED MINI DESSERTS

Chocolate Mousse Cups • Flourless Chocolate Torte Squares • Lemon Squares • Cheesecake Truffles • Berry Tarts

-Or-

**Cutting and Plating of Client Provided Cake** • Served with Vanilla Ice Cream

Coffee & Tea Station

*\*Cutting & Plating of Client Provided Cake in Addition to Included Sweets\* +\$2 per person*

### ADD PASSED HORS D'OEUVRES

*\$6 per person*

Mini Beef Wellingtons • Green Chicken & Tzatziki Yogurt Sauce

Mushroom Arancini with Gorgonzola Alfredo • Margherita Pizza

Buffet setup will affect the capacity of each function room.

*All menus and pricing are subject to change and to a 21% taxable service charge and RI State Taxes.*

# Plated Dinner One

**\$48**

Coffee, Tea & Soft Drinks Included • House Bread and Olive Oil Included

## FIRST COURSE

PLEASE SELECT **ONE** SALAD FOR ALL GUESTS TO RECEIVE:

**Arcadia Greens** • Red Grape Tomatoes, Cucumber, White Balsamic Vinaigrette  
**Caesar** • Romaine Lettuce, Light Garlic Croutons, Parmesan Cheese

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## SECOND COURSE

PLEASE SELECT **THREE** ENTREES TO OFFER:

*PLEASE NOTE: Groups of 25 or more are required to provide exact entrée counts.*

**Beef Tenderloin Steak Tips Sauté\*** • Mushroom Barolo Sauce  
**Broiled Cod\*** • White Wine, Herbs, Lemon, Panko Bread Crumbs  
**Pan Seared Salmon\*** • Lemon, Olive Oil, Olive Tapenade  
**Chicken Marsala\*** • Mushroom Marsala Wine Sauce  
**Chicken Scallopini\*** • Fresh Lemon Sauce and Italian Parsley  
**Penne a la Vodka with Grilled Chicken** • Pink Vodka Cream Sauce, Parmesan Cheese  
**Eggplant Parmesan** • Mozzarella and Parmigiano Cheeses, Penne Marinara  
**Quinoa and Vegetables** • Spinach and Roasted Red Pepper Quinoa, Sauté of Seasonal Vegetables

**\*Entrees Served with Seasonal Vegetable Medley and Butter Whipped Yukon Gold Mashed Potatoes**

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## THIRD COURSE

PLEASE SELECT **TWO** DESSERTS TO OFFER:

**Flourless Chocolate Torte** • Vanilla Chantilly, Caramel Sauce  
**Vanilla Crème Brûlée** • White Chocolate Ganache and Blueberry  
**Fruit and Sorbet** • Lemon Sorbet with Hibiscus Syrup  
**Lemon Cheesecake** • Graham Crust, Fresh Strawberry, Vanilla Chantilly  
**Chocolate Mousse** • Bittersweet Chocolate Ganache, Vanilla Chantilly, Florentine Crisp  
-Or-

**Cutting and Plating of Client Provided Cake** • Served with Vanilla Ice Cream

*\*Cutting & Plating of Client Provided Cake in Addition to Included Dessert • +\$2 per person*

### COURSE ADDITIONS

#### SOUP:

Priced Per Person

**Chicken Escarole** • Savory Vegetables, Cannellini Beans, Ditalini Pasta, Parmesan Crostini • \$3  
**Lobster-Clam Chowder** • Surf Clams, Lobster Meat, Corn, Sweet and Idaho Potatoes, Red Bell Pepper • \$5

**PASTA & INTERMEZZO:** Pasta course followed by a Lemon Sorbet Intermezzo

**Penne ala Vodka** • Pink Vodka Cream Sauce • \$7  
**Penne Marinara** • House Made Marinara • \$7

# Plated Dinner Two

**\$62**

Coffee, Tea & Soft Drinks Included • House Bread and Olive Oil Included

## FIRST COURSE

PLEASE SELECT **ONE** SALAD FOR ALL GUESTS TO RECEIVE:

**Arcadia Greens** • Red Grape Tomatoes, Cucumber, White Balsamic Vinaigrette

**Caesar** • Romaine Lettuce, Light Garlic Croutons, Parmesan Cheese

**Seasonal** • Mixed Greens, Golden Delicious Apple, Toasted Almonds, Goat Cheese, Apple Cider Vinaigrette

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## SECOND COURSE

PLEASE SELECT **THREE** ENTREES TO OFFER:

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**Pan Seared Filet Mignon "Barolo" \*** • Mushroom Barolo Sauce

**14 oz. Sirloin \*** • House Steak Sauce

**Surf and Turf\*** • 6oz. Filet Mignon with Barolo Sauce & Two Baked Stuffed Shrimp with Lemon Herb Butter Sauce

**Wood Grilled Baby Lamb Chops\*** • Olive Tapenade, Greek Olive Oil

**Broiled Cod\*** • White Wine, Herbs, Lemon, Panko Bread Crumbs

**Seafood Stuffed Sole\*** • Shrimp and Scallop Stuffing, Lobster Cream Sauce

**Baked Stuffed Shrimp\*** • Shrimp and Scallop Stuffing, Lemon Herb Butter Sauce

**Pan Seared Salmon\*** • Lemon, Olive Oil, Olive Tapenade

**Lemon Risotto with Pan Seared Sea Scallops** • Lemon, Parsley, Splash of Cream, Rosé Wine Syrup

**Chicken Marsala\*** • Mushroom Marsala Wine Sauce

**Chicken Scallopini\*** Fresh Lemon Sauce and Italian Parsley

**Mediterranean Chicken\*** • Artichokes, Roasted Red Peppers, Olives, Sundried Tomatoes

**Penne ala Vodka with Grilled Chicken** • Pink Vodka Cream Sauce, Parmesan Cheese

**Rigatoni a la Bolognese** • Beef, Veal, and Pork, Valoroso Tomatoes, Garden Vegetables, Parmesan Cheese

**Eggplant Parmesan** • Mozzarella and Parmigiano Cheeses, Penne Marinara

**Quinoa and Vegetables** • Spinach and Roasted Red Pepper Quinoa, Sauté of Seasonal Vegetables

**\*Entrees Served with Seasonal Vegetable Medley and Butter Whipped Yukon Gold Mashed Potatoes**

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## THIRD COURSE

PLEASE SELECT **TWO** DESSERTS TO OFFER:

**Flourless Chocolate Torte** • Vanilla Chantilly, Caramel Sauce

**Vanilla Crème Brûlée** • White Chocolate Ganache and Blueberry

**Fruit and Sorbet** • Lemon Sorbet and Hibiscus Syrup

**Lemon Cheesecake** • Graham Crust, Fresh Strawberry, Vanilla Chantilly

**Chocolate Mousse** • Bittersweet Chocolate Ganache, Vanilla Chantilly, Florentine Crisp

-Or-

**Cutting and Plating of Client Provided Cake** • Served with Vanilla Ice Cream

*\*Cutting and Plating of Client Provided Cake in Addition to Included Dessert • +\$2 Per Person*

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## COURSE ADDITIONS

Priced Per Person

### SOUP:

**Chicken Escarole** • Savory Vegetables, Cannellini Beans, Ditalini Pasta, Parmesan Crostini • \$3

**Lobster-Clam Chowder** • Surf Clams, Lobster Meat, Corn, Sweet and Idaho Potatoes, Red Bell Pepper • \$5

**PASTA & INTERMEZZO:** Pasta course followed by a Lemon Sorbet Intermezzo

**Penne ala Vodka** • Pink Vodka Cream Sauce • \$7

**Penne Marinara** • House Made Marinara • \$7

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