

2020 BANQUET MENUS



HOTEL VIKING

NEWPORT, RI • EST 1926

BREAKFAST

served for a maximum of 1.5 hours
a minimum of 11 guests unless otherwise noted

THE BELLEVUE BUFFET

\$37/per person

An Assortment of Danish, Croissants, Muffins, Toast, and Bagels
Butter, Honey, Preserves, and Cream Cheese
Sliced Seasonal Fruits and Berries
Scrambled Eggs
Home Fried Potatoes
Choice of Two: Applewood Smoked Bacon, Grilled Ham, Chicken Apple Sausage, Pork Sausage
Assorted Juices, Brewed Regular and Decaffeinated Coffee, Assorted Teas

THE HEALTHY CHOICE BUFFET (25 person minimum)

\$39/per person

An Assortment of Gluten Free Whole Grain Muffins
Butter, Honey, and Sugar Free Preserves
Oatmeal with Nuts, Cinnamon, and Assorted Berries
Gluten Free Avocado Toast with Heirloom Tomatoes, Feta Cheese and Micro Greens
Scrambled Eggs with Spinach and Tomato
Chicken Apple Sausage
Sliced Seasonal Melon
Yogurt Parfaits
Assorted Juices, Brewed Regular and Decaffeinated Coffee, Assorted Teas

THE CLIFF WALK CONTINENTAL

\$29/per person

An Assortment of Danish, Croissants, Muffins, Toast, and Bagels
Butter, Honey, Preserves, and Cream Cheese
Sliced Seasonal Melon
Yogurt Parfaits
Assorted Juices, Brewed Regular and Decaffeinated Coffee, Assorted Teas



BREAKFAST STATIONS

chef attendant required \$150 per 1.5 hours per 30 guests
breakfast stations available to enhance any buffet

BREAKFAST PAELLA \$20/per person

Whole Grains, Applewood Smoked Bacon, Linguica, Shrimp, Fried Egg

BREAKFAST BURRITO \$16/per person

Farm Fresh Eggs or Egg Whites,
Cheddar Cheese, Salsa, Avocado, Spicy Aioli, Bacon, Sausage, Pulled Pork

OMELETS & SCRAMBLES \$14/per person

Farm Fresh Eggs or Egg Whites, Local Sausage,
Bacon, Ham, Cheddar Cheese, Swiss Cheese, Baby Spinach, Peppers, Mushrooms, Tomatoes, Salsa

WAFFLE & PANCAKE BAR \$14/per person

Made to Order & Served with Fresh Seasonal Fruit and Berries, Whipped Cream & Butter

CARVERY \$22/per person

Cider Glazed Pork Belly, Local Ham, Pastured Beef Tenderloin

BREAKFAST SANDWICHES

ALL AMERICAN \$8/per person

Bacon, Egg and Cheese on a Croissant

WAKE-UP WRAP \$9/per person

Herb Flour Tortilla, Scrambled Eggs, Bacon, Potatoes, Tomatoes,
Ranchero Sauce and Monterey Jack Cheese

BREAKFAST SLIDER \$9/per person

Griddled Eggs, Sage Sausage, American Cheese on Buttered Brioche

POWER-TO-YOU! \$10/per person

Sundried Tomato Tortilla Wrap, Scrambled Egg Whites, Spinach, Tomatoes,
Avocado, Crema, and Scallions



A LA CARTE

enhance your buffet or select items individually

<u>HOT</u>	
Oatmeal with Nuts, Cinnamon, Assorted Berries	\$7/per person
Cinnamon French Toast	\$7/per person
Pancakes	\$7/per person
Waffles	\$7/per person
Breakfast Sausage Links	\$8/per person
Bacon	\$8/per person
Assorted Quiche	\$8/per person
<u>CHILLED</u>	
Assorted Overnight Oats served individually with Chefs Choice of Accompaniments	\$96/per dozen
Yogurt Parfaits	\$72/per dozen
Assorted Greek Yogurts	\$60/per dozen
Assorted Fresh Fruit Smoothies	\$96/per dozen
Seasonal Whole Fruit	\$72/per dozen
Sliced Fruit Platter	\$8/per person
Sliced Seasonal Melon	\$10/per person
Smoked Salmon with Accompaniments	\$14/per person
Charcuterie and Cheeses	\$15/per person
Bistro Platter: Hard Boiled Eggs, Cheese, Sliced Apples, Celery, Rice Crackers, Almond Butter	\$15/per person
Individual Quinoa Fruit Salad	\$72/per dozen
Fruit and Cheese Kabobs	\$84/per person
<u>BAKERY BY THE DOZEN</u>	
Assorted Muffins	\$60/per dozen
Assorted Bagels	\$60/per dozen
Assorted Scones	\$60/per dozen
Fruit Danish	\$60/per dozen
Chocolate or Plain Croissants	\$60/per dozen
Assorted Cookies	\$60/per dozen
Brownies	\$60/per dozen
<u>PANTRY</u>	
Granola Bars	\$72/per dozen
Assorted Cereal	\$18/per dozen
Individual Bags of Potato Chips, Pretzels, Popcorn, or Peanuts	\$48/per dozen
Individual Bags of Trail Mix	\$60/per dozen
<u>BEVERAGE ENHANCEMENTS</u>	
V8 Juice, or Tomato Juice	\$78/per dozen
Energy Drink, or Sports Drink	\$78/per dozen
Unsweetened Iced Tea or Lemonade	\$30/per urn
Orange or Apple Juice	\$40/per urn



BEVERAGE STATIONS

priced on one location per day

ALL DAY BEVERAGE STATION

\$32/per person

Assorted Pepsi Products
Boxed, Still and Sparkling Water
Flavored Seltzer Water
Brewed Regular and Decaffeinated Coffee
Hot Tea and Brewed Iced Tea
Maximum of 8 Hours of Service

HALF DAY BEVERAGE STATION

\$28/per person

Assorted Pepsi Products
Boxed, Still and Sparkling Water
Flavored Seltzer Water
Brewed Regular and Decaffeinated Coffee
Hot Tea and Brewed Iced Tea
Maximum of 4 Hours of Service

ALL DAY HYDRATION STATION

\$24/per person

Lemon/Lavender, Mint/Orange and Cucumber Infused Water
Boxed, Still and Sparkling Water
Sugar Free Flavored Waters
Brewed Herbal Iced Tea
Cold Pressed Juices
Maximum of 8 Hours of Service

HALF DAY HYDRATION STATION

\$20/per person

Lemon/Lavender, Mint/Orange and Cucumber Infused Water
Boxed, Still and Sparkling Water
Sugar Free Flavored Waters
Brewed Herbal Iced Tea
Cold Pressed Juices
Maximum of 4 Hours of Service

BUFFET BEVERAGE BAR

\$12/per person

***Beverage bar will only be offered in conjunction with a break, lunch, or dinner*

Assorted Pepsi Products
Boxed, Still and Sparkling Water
Brewed Regular and Decaffeinated Coffee
Hot Tea & Brewed Iced Tea
Maximum of 1.5 Hours of Service



BREAKS

served for a maximum of 30 minutes
a minimum of 11 guests unless otherwise noted

FRESH START \$19/per person

Acai Cup with Toasted Coconut, Almonds, Bananas, and Strawberries
Chia Seed Parfait with Coconut Milk, Berry Compote, and House Made
Granola Strawberries with Crushed Meringue, and Aged Balsamic Vinegar

MILK & COOKIES \$16/per person

Whole White and Chocolate Milk
House Made Brownies
Assorted House Made Chocolate Chip, Oatmeal Raisin, and Peanut Butter Cookies

ENERGY TIME! (25-person minimum) \$19/per person

Hummus, Tabbouleh, and Tzatziki with Assorted Vegetables and Whole Wheat Pita
Build Your Own Trail Mix Bar: Granola, Dried Fruit, Chocolate, Coconut, Assorted Nuts,
and Sliced Seasonal Fruit

KEEP IT LIGHT \$16/per person

Angel Food Cake Bites with Assorted Berries
Fruit Skewers Drizzled with Honey served with Greek Yogurt Dip

POPCORN MOVIE BREAK \$15/per person

Assorted Flavored Popcorn
Retro Candies

BEN & JERRY'S ICE CREAM STATION (55-person minimum) \$18/per person

Two Scoops of Ice Cream, Frozen Yogurt, or Sorbet
6 Dry Toppings, Hot Fudge, Hot Caramel, and Fresh Whipped Cream

ASSORTED PARFAIT BAR \$16/per person

Plain and Strawberry Greek Yogurt with House Made Granola and Chef's Choice of Accompaniments

GAME DAY \$17/per person

Warm Pretzels Served with Cheese, Brown Mustard, and Buffalo Bleu
Mini Fenway Frank's with Ketchup and Yellow Mustard
Chips & Salsa

BELLEVUE AVENUE PASTRY TABLE \$17/per person

Chef's Selection of Delectable Pastries, Tarts, Mousses, and Confections

THAMES STREET DESSERTS \$16/per person

Assorted Cookies, Brownie Bites, Seasonal Donut Holes, and Chocolate Covered Dipped Fruit



LUNCH BUFFET

served for a maximum of 1.5 hours
minimum of 25 guests
additional fees may apply for smaller groups

ONE BELLEVUE

\$44/per person

White Bean and Kale Soup
Classic Caesar Salad
Tomato, Feta, and Red Onion Salad with Olive Oil and Vinegar
Tortellini with Garlic, Olive Oil, and Parmesan
Roasted Salmon with Farro, Chopped Olives, Capers, and Sumac
Pan Seared Breast of Chicken with Roasted Carrots, Au Jus, and Fine Herbs

FEDERAL HILL

\$45/per person

Chunky Cannellini Beans and Vegetables with Pan Fried Salami
Arugula, Fennel, and Red Onion with Shaved Parmesan and Citrus Vinaigrette
Spring Peas and Greens with Cacio e Pepe Dressing
Pasta with Creamy Mushrooms and Baby Spinach
Chicken, Capers, Brown Butter, and Lemon with Creamy Orzo
Sliced Flank Steak, Roasted Garlic, Oregano, and Olive Oil with Farro and Blistered Peppers

TACO STATION

\$46/per person

Chopped Southwestern Salad with Cilantro Lime Dressing
Proteins: Choice of 2 Proteins (\$5 for each additional protein)
Carne Asada, Chicken Fajita, Beef Fajita, Chicken Mole
Peppers and Onions Topped with Cilantro
Corn Tortillas, Chopped Lettuce, Tomato, Onion, Guacamole, Pico de Gallo, Salsa, Shredded Cheese
Frijoles
Mexican Rice

POWER PROTEIN

\$55/per person

Lentil Soup
Kale and Arugula Salad with Roasted Atlantic Salmon
Tuna-Quinoa Toss
Caprese Salad with Balsamic Dressing
House Made Baked Pita Chips
Tarragon Chicken Salad: Grilled Lemon Chicken, Roasted Red Pepper, and Hummus in a Vegetable Wrap
Waffle Iron Turkey Melt Panini: Roasted Turkey with Gruyere Cheese, Green Apples, and Cranberry Chutney



DELI LUNCH BUFFET
served for a maximum of 1.5 hours
minimum of 11 guests

NEWPORT NATIVE DELI

\$45/per person

New England Clam Chowder
Garden Greens, Heirloom Tomatoes, Cucumbers, Pepper, Carrots, and Balsamic Vinaigrette
Rhode Island Potato Salad
Lobster Roll on Brioche
Peri Peri Chicken Sandwich with Fresh Vegetables and Tomato Relish
Niceise Toast, Open Faced Grand Banks Tuna on Toasted Bread with Tomato and Olives
Grilled and Chilled Veggie Wrap
Cape Cod Potato Chips

EAST COAST DELI

\$40/per person

Chicken Noodle Soup
Potato Salad
Sliced Turkey, Ham, and Roast Beef
Tuna Salad
Garden Greens, Tomato, Onion, and Assorted Cheeses
Mayonnaise, Mustard, Horseradish Cream
Bread and Rolls
House Made Kettle Chips

WEST COAST DELI

\$40/per person

Tomato and Basil Soup
Farro Salad
Orzo Salad
Sliced Turkey, Ham, Chicken
Garden Greens, Tomato, Onion, Assorted Cheeses
Avocado Spread, Chipotle Aioli, Spicy Hummus, and Black Bean Spread
Bread and Wraps
Veggie Chips

PICNIC BASKET

\$39/per person

THIS LUNCH IS LIMITED TO OFF-PROPERTY EVENTS

Each lunch comes with the following:

Individual Bag of Potato Chips, Chocolate Chip Cookie, and a Piece of Whole Fruit

SANDWICH OPTIONS (Choice of 3)

Ham and Swiss

Turkey Club

Roast Beef and Cheddar

Grilled Vegetable Wrap

Crispy Chicken Sandwich



RECEPTION

passed
3 pieces \$18/per person
4 Pieces \$23/per person
5 Pieces \$28 /per person

Spring & Summer Hors d'oeuvres Served May – September

CHILLED

Seared Ahi Mini Tacos with Spicy Slaw, Radish and Cilantro
Oysters on the Half, Ginger Lime Relish
Roasted Garlic Shrimp with Miso Butter
Antipasto Skewer
Shrimp Cocktail with Spicy Tomato Jam
Avocado and Jonah Crab Tartelette with Cilantro Lime
Lobster Roll Bites

WARM

Lobster and Sweet Corn Empanada with Cilantro Lime
Cream Grilled Spring Lamb Chop with Minted
Cucumber Tzatziki Lobster and Shrimp Mac and
Cheese Bites
Seared Scallops with Corn Relish and Micro Herbs
Warm Fig Flatbread with Bacon and Blue Cheese
Spiced Sweet Potato Cake
Roasted Poblano and Black Bean Cake with Tomato
Jam Maple and Peppercorn Pork Belly Skewer
Vegetable Spring Rolls with Sweet Chili and Garlic
Chicken Fontina Bite with Fine Herb Pesto
Block Island Crab Cake with Spicy Aioli

Fall & Winter Hors d'oeuvres Served October – April

CHILLED

Latke with Smoked Salmon and Dill Cream
Brie, Walnut, and Cranberry Turnover
Oyster Rockefeller
Lobster Roll Bites

WARM

Coq au Vin in Mini Puff Pastry Shell
Chicke Pot Pie Tartlets
Marinated Chicken Skewers, Yellow Curry
Fennel and Sausage Risotto Cakes with Roasted Tomato Mascarpone Butter
Braised Short Rib of Beef with Sweet Potato Puree
Beef Satay with Mild Red Thai Curry, Coconut and Ginger Sauce
Scallops and Applewood Bacon with Maple Cream
Butternut Squash Arancini
Duck Satay with Kacap Manis and Sweet Cherries
Mini Beef Wellington
Mac and Cheese Croquette with Bacon Jam
Wild Mushrooms in Phyllo with Sweet Onion Jam
Warm Goat Cheese with Orange Marmalade and Toasted Pistachios



STATIONED DISPLAYS

minimum of 11 guests

ANTIPASTO

\$14/per person

An Assortment of Salumi to Include Prosciutto, Capicola, Soppressata, and Mortadella
Hand Rolled Mozzarella, Parmesan, and Gorgonzola Cheeses
Assorted Cured Olives and Artichoke Hearts, Roasted Eggplant Relish, and Tuscan White Bean Hummus
Marinated Mushrooms with Toasted Garlic and Chilies, Fire Roasted Red and Yellow Tomatoes, and Grilled Flat Breads

CHEESE

\$14/per person

A Varied Selection of Cheeses from Local Dairies and Farms to Include: Assorted Cheddars, Bleu Cheeses, Chevre, Double Cream Brie, and Camembert, Seasonal Grapes, Figs, Honey Caviar, Nuts, Jams, and Berries, Crackers, and Baguettes

CRUDITE

\$14/per person

An Array of Sliced and Whole Local Vegetables Served with Hummus, Tzatziki, Harissa, and Garlic Aioli.

BAKED BRIE (serves 25 people)

\$75/per wheel

Baked Brie with House Made Fruit Preserve, Honey, Nuts, Dried Fruit, and French Bread

CARVERY

all stations require one chef attendant per 30 guests. \$150 per chef, per hour
a minimum of 25 guests

SALMON

\$20/per person

Maple Glazed, Hot Smoked Atlantic Salmon, and Faroe Island Cured Salmon
Charred Capers and Pickled Onion Relish, Creamy Dill, Sour Cream, Horseradish Cream, Bacon, and Caramelized Onion Jam
Artisan Corn and Jalapeno Jack Cakes
Salt and Pepper Potato Cakes

TENDERLOIN

\$24/per person

Slow Roasted Tenderloin of Beef with Fine Herbs and Peppercorns
Tarragon Mustard, Bacon Jam, Horseradish Cream, Pimento Cheese
Mini Brioche Buns
Jalapeno and Cheddar Biscuit

SEARED RACK OF LAMB

\$23/per person

Minted Chimichurri, Cucumber Tzatziki
Sambal and Candied Ginger Chutney, Roasted Garlic, and Thyme Aioli
Grilled Peaches

CRISPY PORK BELLY

\$19/ per person

Slow Roasted Maple Glazed Pork Belly
Pickled Vegetables, Radish, Spicy slaw, Sriracha Mayo, Roasted Garlic, and Hoisin Sauce
Caramelized Onion and Bourbon Jam
Bao Bun and Cheddar Biscuit

CARVED HAM

\$22/per person

Apricot Glazed Cured Pit Ham
Whole Grain Mustard, Bourbon Apple Chutney
Baked Mac and Cheese Cups



ACTION STATIONS

all stations require one chef attendant per 30 guests. \$150 per chef, per hour
a minimum of 25 guests

NOT SO RAW BAR

	Priced Per Dozen
Local Oysters Shucked to Order	\$60/per dozen
Jonah Crab Cocktail with Fresh Dill Tartar	\$52/per dozen
Chilled Shrimp Cocktail	\$55/per dozen
Grilled Shrimp Cocktail	\$55/per dozen
Steamed Mussels with Linguica, Fennel and Garlic	\$48/per dozen
Georges Bank Scallops with Aguachili	\$65/per dozen

BAHN MI

\$17/per person

Mini Sandwiches with Pickled Vegetables, Cilantro and Cucumbers
Assorted Fillings to Include:
Roasted Pork Belly
Lemongrass Chicken
Garlic Beef
An Array of Cool and Spicy Sauces and Condiments

NEWPORT STREET TACOS

\$21/per person

Grilled Acadian Redfish
Poached Lobster
Pulled Peri Peri Chicken
Roasted Corn Salad
Mango and Classic Salsa
Sour Cream, Cilantro Ranch, and Guacamole
Corn Tortillas

ASAIN STIR FRY

\$19/per person

Marinated Chicken with Cashews
Black Bean Garlic Shrimp
Vietnamese Shaking Beef
Steamed Sticky Rice
Cabbage and Cilantro Salad

PASTA CREATIONS

\$25/per person

Cheese Tortellini, Penne Pasta, and Polenta Cake
Toasted Pine Nuts, Red, Green, and Yellow Tomatoes
Chicken, Shrimp, Lobster, and Roasted Vegetables
Spicy Capicola, Linguica, and Italian Sausage
Gorgonzola, Parmesan Cream, Marinara, or Pesto
Focaccia Cheese Toast



DINNER BUFFETS

served for a maximum of 1.5 hours
minimum of 40 guests
additional fees may apply for smaller groups

ALL AMERICAN

\$78/per person

Tomato Basil Soup
Mixed Greens with Pear Tomatoes, Cucumbers, and Balsamic Vinaigrette
Grilled and Chilled Seasonal Vegetables
Herb Roasted Chicken with Wild Mushrooms and Lentils
Roasted Sirloin of Beef, Farro with Caramelized Onions, and Roasted Carrots
Penne with Creamy Garlic, Pine Nuts and Baby Kale
Assorted House Made Desserts
Regular Coffee, Decaffeinated Coffee, and Hot Tea

NEWPORT CLAM BOIL

\$90/per person

Buttermilk Biscuits
New England Clam Chowder
Mixed Greens, Micro Herbs, Radish and Lemon Dressing
Clams, Mussels, Linguica, Onions, Garlic, White Wine
Steamed 1 ½ pound Whole Lobster (1 per person)
Rosemary Chicken, Wild Mushrooms and Quinoa
Squash Risotto with Toasted Wild Mushrooms and Arugula
Grilled Seasonal Vegetables
Corn on the Cob
Drawn Butter and Lemons
Assorted House Made Desserts
Regular Coffee, Decaffeinated Coffee, and Hot Tea

RHODE ISLAND

\$82/per person

Lobster Bisque
Romaine with Citrus and Fennel
Fresh Corn Salad with Basil, Cider Vinaigrette, Olive Oil, and Red Onion
Pan Seared Salmon with Green Lentils and Mustard Herb Butter
Pastured Chicken with Farro, Wild Mushrooms, and Fresh Herbs
Seared Scallops, Applewood Smoked Bacon Polenta, and Arugula
Roasted Tenderloin of Beef with a Potato Gratin in a Port Wine Demi Glaze
Assorted House Made Desserts
Regular Coffee, Decaffeinated Coffee, and Hot Tea



FALL/WINTER PLATED DINNER

includes coffee/tea service

assorted rolls with butter for the table

soup or salad choice, entrée choice and dessert

to offer a choice of entrees, the highest price prevails and counts are required in advance

SOUP OR SALAD

To include both, please add \$7 per person

- Creamy Chicken and Rice
- Roasted Mushroom Soup
- Cauliflower Bisque with Brown Butter Croutons
- Spiced Winter Squash
- Lentil and Winter Vegetables
- New England Clam Chowder
- Brussel Sprout Leaves, Almonds, Pomegranate, Parmesan Citrus Dressing
- Roasted Beets with Avocado, Goat Cheese, and Arugula
- Baby Kale with Apples, Raisins, Almond and Apple Cider Vinaigrette
- Winter Greens with Maple Candied Walnuts and Fig Balsamic Dressing
- Chicory and Herb Salad with Apples and Creamy Miso Dressing
- Lentils with Celery, Onions, Sweet Fennel, Tomato, Garlic, and Lemon
- Romaine with Charred Corn and Avocado Dressing

ENTREES

Choice up to three

- Grilled Filet Mignon, Port Wine Demi-Glace, Roasted Carrots, Cauliflower Mash \$80
- Seared New York Strip Steak with Winter Vegetables and Smoky Paprika Butter \$70
- Pan Seared Tenderloin of Beef with Red Wine Reduction, Kale and Parsnips \$80
- Boneless Cider Braised Short Ribs of Beef, Roasted Root Vegetables, Red Onion Confit \$65
- Roasted Loin of Pork with Rosemary, Toasted Mushrooms with Bacon Jam \$50
- Chicken Breast with Smoked Bacon and Brie, Roasted Red Peppers and Tomato Jus \$50
- Maple Glazed Salmon, Farro, Toasted Hazelnuts, Pomegranate, Apple Cider \$58
- Winter Flounder with Creamy Leeks, Lemon and Toasted Pistachios \$60
- Pan Seared Salmon, Creamy Polenta, Capers, Shallots and Citrus Gremolata \$58
- Winter Squash Risotto with Toasted Wild Mushrooms and Arugula \$45
- Stuffed Portobello with Broccoli and Boursin Quinoa Stuffing, Port Wine Reduction and Fresh Herbs \$40

DESSERT

Seasonal House-Made Dessert



SPRING/SUMMER PLATED DINNER

includes coffee/tea service

assorted rolls with butter for the table

soup or salad choice, entrée choice and dessert

to offer a choice of entrees, the highest price prevails and counts are required in advance

SOUP OR SALAD

To include both, please add \$7 per person

- Chicken and Sweet Corn
- Carrot and Ginger
- Summer Vegetable Minestrone
- Asparagus Soup with Fresh Herbs
- New England Clam Chowder
- Watermelon Salad with Fresh Arugula and Feta
- Hearts of Romaine with Bacon, Fried Garbanzo Beans, and Parmesan Basil Dressing
- Corn Salad with Baby Heirloom Tomatoes, Sweet Fennel, Thyme, and Lemon Vinaigrette
- Farro Salad with Roasted Eggplant, Caramelized Onion, and Pine Nuts
- Spring Grain Salad with Asparagus and Lemon
- Wild Tomato Salad with Tabbouleh
- Brown Rice Salad with Apples, Walnuts, and Dried Cherries
- Mixed Greens, Micro Herbs, Radish with Lemon Dressing
- Heirloom Tomato Fattoush, Croutons, Chickpeas, Fresh Herbs with Lemon Dressing

ENTREES

Choice up to three

- Petit Filet and Stuffed Shrimp, Blistered Green Beans \$90
- Grilled Filet of Beef Perigueux, Roasted Fingerling Potatoes, and Tomato Confit \$80
- Roasted Tenderloin of Beef, Vegetable Mash, and Roasted Asparagus \$80
- Braised Beef Short Rib Bourguignonne with Carrot Mash \$65
- Chicken Mediterranean with Roasted Peppers, Sundried Tomato Pesto \$52
- Roasted Breast of Chicken with Foraged Mushrooms, Fine Herbs, and Sweet Potato Mash \$50
- Pan Seared Salmon with Citrus Farro, Capers and Sumac \$58
- Grilled Halibut with Tarragon and Blistered Tomatoes \$60
- Seared Georges Bank Scallops, Sweet Corn Mash, Brown Butter, and Apple Cider Reduction \$80
- Grilled Swordfish with Citrus Risotto and Brown Butter \$70
- Potato Gnocchi with English Peas and Parmesan Broth \$40
- Seasonal Vegetable Yakatori \$45

DESSERT

Seasonal House-Made Dessert



VIKING CHEF TEAM BUILDING COOKING COMPETITION

\$130 per person
maximum 80 guests please

INCLUDES:

- A Cocktail Reception with Cheese and Crackers
- A Hotel Viking Keepsake Apron for Each Guest
- Our Iron Chef Cooking Competition
- A Three-Course Plated Dinner (some restrictions apply)

EVENT:

Our Food and Beverage Manager will MC your entire event as follows:

- Your event begins with a 30-minute cocktail reception followed by introductions, team pairings & rules.
- All teams will break out to their cooking stations that are fully equipped with everything needed for the competition.
- Within the time allotted by our Hotel Viking judge, each group will have to work together to create one dish with a secret ingredient announced during the competition.
- Each team will present their plate to our panel of judges
- Teams will be judged on **Presentation, Creativity, Taste** and **Teamwork**.
- The team building ends and your group sits down to enjoy a three-Course plated dinner prepared by our culinary team.



FOOD AND BEVERAGE

All taxes and gratuities are subject to change.

The Hotel Viking must provide all food and beverage product.

Menu pricing will be guaranteed 45 days prior to your arrival.

Buffets are designed to remain open for one and a half hours and a minimum number of guests will apply. For guests under this count, an additional fee will apply. The Hotel Viking does not allow any "to-go" containers from any banquet function.

Guarantees: Final attendance must be confirmed (5) five business days in advance, or the expected number will be used. This number is not subject to a reduction.

At Hotel Viking the culinary team is committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus and stay true to our collaborative efforts please note that some items on our sustainable menu offerings may change on short notice based on seasonal and regional availability and we will substitute appropriate alternatives as necessary.

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.

The Hotel Viking and its Management Staff have the legal right to not serve alcohol to any individual or close any banquet bar at any time for any reason.

The Hotel Viking 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 hotel from the outside.

POLICIES TO INSURE THE SAFE ENJOYMENT OF YOUR EVENT

Guests who look thirty years of age or younger could be asked to produce identification.

No more than 3 ounces of alcohol will be poured into any one-specialty drink. We do not serve shots, pitchers, Long Island Iced Teas, carafes of wine or doubles.

Alcoholic beverages will not be sold after 12:45 AM.

Alcoholic beverages will not be sold before 9:00 AM.

POLICY FOR RESPONSIBLE ALCOHOL SERVICE

It is the policy of the Hotel Viking to provide safe and responsible alcohol service to our guests. Additionally, we strive to provide our guests with friendly, professional service at all times. We ask that you pay particular attention to the following: as your host, we are accepting our share of the responsibility for the safe service of alcohol to your guests, you also share in this responsibility and your cooperation and understanding of our policies and the laws of the State of Rhode Island will ensure that you and your guests enjoy your event.

AUDIO VISUAL

PSAV is our in-house AV Company, and are happy to provide you with all of your AV needs. They will be in contact 30 days prior to review all audiovisual needs for your event.

Chuck Spaulding - 401-848-4876 - spaulding@psav.com

SECURITY

Although the hotel provides security 24 hours a day, any special security must be arranged two weeks prior to the start of your event. A \$50 charge per officer, per hour will be charged for any police officer hired.

SHIPPING ITEMS

Please speak with your Event Planning Manager about shipping items to/from the Hotel as we have specific guidelines and pick-up/drop off requirements

