



### **First Course Stationary Hors d Oeuvres**

Mezze platter \$20 p/p

*Smoky paprika Hummus, Babaganoush, Tabouleh, olives, Feta cheese, fresh vegetable crudités with flat bread and Zatar spiced pita chips*

Charcuterie Platter \$30 p/p

*thinly sliced sopressata, prosciutto, capicola, and salami sliced artisan breads, whole grain mustard, fig jam, olives, shaved parmesan and marinated mozzarella, Garnished grapes, pears and Dried fruit*

The Cheese Board \$25 p/p

*A selection of locally sourced and imported cheeses complimented with spiced nuts, dried fruit, grapes, baguette, flatbread and crackers*

Shrimp Cocktail with Dips \$25 p/p

*traditional cocktail sauce  
tomatillo salsa  
citrus and herb aioli*

Chili Crab Dumplings \$20 p/p

*Sesame ginger dipping sauce*

Crispy Coconut Shrimp \$22 p/p

*Grapefruit beurre blanc dipping sauce*

*(choose one)*

Red, White, or Clear Clam Chowder \$15 p/p

*Toasted baguette*

### **Second Course Salad \$12 p/p**

Local Greens Salad

*roasted beets, crumbled goat cheese, grapefruit sections, shaved red onion, spiced pepitas, honey citrus vinaigrette*

Summer Vegetarian Niçoise Salad

*green beans, white beans, roasted red pepper, red onion, grape tomato, capers, herby red wine vinegar dressing*

### **Third Course Entrees**

(choose one)

Filet Mignon with Shallot-Tomato Jam \$100 p/p

*Wilted Garlic Spinach*

*Parmesan Asparagus Risotto*

Lazy Lobster with Basil Beurre Blanc \$100 p/p

*Steamed Asparagus with Leek Confit'*

*Black Pepper Parmesan Roasted New Potatoes*

Traditional Lobster Boil \$115 p/p

*1.5-pound Sakonnet Point whole boiled lobster, corn on the cob, roasted new potatoes, chorizo, little necks, bay leaf, saffron broth, toasted baguette for dipping*

### **Fourth Course Dessert \$20 p/p**

(choose one)

Assorted Mini Pastries (sourced locally)

Traditional Tiramisu

Chocolate Mousse

*Tuille cookie, whipped cream and chocolate shavings*

Strawberry Shortcake

*fresh strawberries and whipped cream on with buttery baking powder biscuits*

Lemon Cakelettes

*topped with mixed berries and vanilla citrus anglaise sauce*

Chocolate Stout Pudding

*topped with mixed berries & sweet cream*

*Inquire for Bartending Service Referrals*

*Serving ware, food allergies, changes and additions to this menu may alter quote*

*10-Guest Minimum*

*20% Gratuity Added to all Final Invoices*

*8% RI or 6.25% MA Meal Tax Added to all Final Invoices*