# CHEF DESIGNED BUFFETS

*Chef Designed Themed Catered Lunch and Dinner Buffets*
*Minimum order of 20 people | priced per person | service & staffing charges will apply*



**PAST THE TOWER** – $28
*Tossed Green Salad* (GF)(DF)(VE), *Chicken Parmesan with Marinara, Eggplant Parmesan* (V), *Penne with Marinara Sauce* (DF)(VE), *Sauteed Broccolini with Garlic and Wine* (GF)(DF)(VE), *Garlic Knots* (V), *Grated Parmesan* (V)(GF), *Red Pepper Flakes*

**NEW ENGLAND BISTRO** – $30
*New Englander Salad* (GF)(V), *Yankee Beef Pot Roast au Jus with Root Vegetables* (GF)(DF), *Baked Cod with White Wine & Buttered Ritz, Roasted Brussels Sprouts with Pancetta, Parmesan and Lemon Zest* (GF), *Garlic Roasted Red Mashed Potatoes* (GF)(V), *Artisan Rolls* (VE) *& Butter*



**MEDITERRANEAN** – $30
*Tossed Green Salad* (GF)(DF)(VE), *Seared Breast of Chicken Mediterranean* (GF), *Salmon Piccata with Lemon & Capers* (GF), *Harvest Wild Rice with Fennel* (GF)(DF)(VE), *Fresh Vibrant Seasonal Vegetable Medley & Herbs* (GF)(DF)(VE), *Artisan Rolls* (VE) *& Butter*

**TASTE OF ITALY** – $30
*Caesar Salad, Shrimp Scampi over Linguini Aglio e Olio, Chicken Marsala with Mushrooms, Broccolini Aglio e Olio with Garlic and Wine* (GF)(DF)(VE), *Rigatoni al Forno with Sauce, Mozzarella & Ricotta* (V), *Garlic Knots* (V), *Grated Parmesan* (GF)(V), *Red Pepper Flakes*

**SOUTHERN HOSPITALITY** – $30
*Fried Chicken, Carolina Pulled BBQ Pork* (GF)(DF), *Macaroni and Cheese* (V), *Collard Greens* (GF)(DF)(VE), *Hoppin' John Black-Eyed Peas and Rice* (GF)(DF)(VE), *Corn Bread* (V) *and Sweet Potato Pie* (V)

**MEXICAN FIESTA TACO BAR** – $25
*Chicken Tinga* (GF)(DF), *Taco Beef* (GF)(DF), *Southwest Black Beans & Charred Corn* (GF)(DF)(VE), *Mexican Fiesta Rice* (GF)(DF)(VE), *Fresh Pico de Gallo* (GF)(DF)(VE), *Shredded Lettuce* (GF)(DF)(VE), *Shredded Cheddar* (GF)(V), *Guacamole* (GF)(DF)(VE)(V), *Sour Cream* (GF)(V), *Salsa* (GF)(DF)(VE), *Soft Flour Taco Shells* (DF)(VE)(V), *Corn Tortilla Chips* (GF)(DF)(VE)

*PRICING & AVAILABILITY SUBJECT TO CHANGE.*

*Additional Entrees* **$8** | *Additional Sides:* **$4**

*Desserts and Beverages Priced and Selected Separately*

***Gluten-Free, Dairy-Free, Vegan & Vegetarian Options Available, please inquire with your event planner.*







# CREATE YOUR OWN BUFFET

*Customize your own buffet by selecting choices from our buffet menu creations below.*
*Minimum order of 20 people | priced per person | service & staffing charges will apply*

Choice of 1 Entrée & 2 Sides; Artisan Rolls & Butter or Garlic Knots: **$25**
Choice of 2 Entrées & 2 Sides; Artisan Rolls & Butter or Garlic Knots: **$30**

Additional Sides or Salads: **$5**

## ENTREES



### CHICKEN

- *Chicken Marsala with Mushrooms*
- *Chicken Parmesan with Marinara Sauce*
- *Chicken Mediterranean with Artichokes, Olives, Tomato and Feta* (GF)
- *Chicken Teriyaki with Pineapple & Harvest Vegetables* (GF)(DF)

### BEEF

- *Korean Tenderloin Steak Tips with Gochujang Pepper Sauce and Vegetables* (DF) *+$4*
- *Yankee Beef Pot Roast au Jus with Root Vegetables* (GF)(DF)

### PORK

- *Sicilian Pork Cutlet with Asiago Cheese and Marinara Sauce*
- *Pepper Crusted Roast Pork Loin & Apple Cider Bourbon Sauce* (GF)(DF)

### SEAFOOD

- *Ritz Crusted Baked Cod with a White Wine Butter Sauce*
- *Salmon Piccata with Lemon & Capers* (GF) *+$4*
- *Thai Seared Salmon with Orange Ginger Glaze* (GF)(DF) *+$4*
- *Shrimp Scampi over Linguini Aglio e Olio*

### VEGETARIAN ENTREES

- *Eggplant Parmesan with Marinara Sauce* (V)
- *Roasted Vegetable Lasagna with a Ricotta Cream Sauce* (V)
- *Vegan Sweet Potato and Lentil Shepherd's Pie* (GF)(DF)(VE)
- *General Tso Tofu with Broccolini, Red Bell Peppers & Toasted Sesame Seeds* (GF)(DF)(VE)

***Gluten-Free, Dairy-Free, Vegan & Vegetarian Options Available, please inquire with your event planner.*



*PRICING & AVAILABILITY SUBJECT TO CHANGE.*

# CREATE YOUR OWN BUFFET

*Create your own buffets' have the option of selecting 'Chef's Choice' for any or all side dishes and our chefs will prepare your seasonal side appropriately for your event buffet*

## SIDE DISHES

### GREEN SALADS

- *Caesar Salad*
- *Tossed Green Salad with Dressings* (VE)(GF)
- *New Englander Salad (GF)(V)*

### VEGETABLES

- *Broccoli & Cauliflower Aglio e Olio with Garlic & Wine* (VE)(GF)(DF)
- *Blistered Green Beans with Garlic & Tomatoes (VE)(GF)(DF)*
- *Fresh Vibrant Seasonal Vegetable Medley with Herbs* (VE)(GF)(DF)
- *Roasted Brussel Sprouts with Pancetta, Parmesan & Lemon Zest* (GF)
- *Roasted Root Vegetables & Fennel* (VE)(GF)(DF)
- *Sauteed Broccolini with Garlic & Wine* (GF)(DF)(VE)



### POTATOES

- *English Crispy Potato 'Roasties'* (VE)(GF)(DF)
- *Garlic Roasted Mashed Red Potatoes* (V)(GF)
- *Korean Roasted Sweet Potatoes with Sesame* (VE)(DF)
- *Rosemary Roasted Fingerling Potatoes* (VE)(GF)(DF)

### RICE

- *Fried Rice with Edamame* (GF)(DF)(VE)
- *Mexican Rice* (GF)(DF)(VE)
- *Turmeric Basmati Rice with Peas* (VE)(GF)
- *Harvest Wild Rice with Fennel* (GF)(DF)(VE)

### PASTA

- *Farfalle Alfredo with Butternut, Goat Cheese & Fresh Thyme* (V)
- *Penne with Marinara Sauce* (VE)(DF)
- *Linguini Aglio e Olio & Fresh Parsley* (VE)(DF)
- *Macaroni & Cheese with Cheddar* (V)
- *Rigatoni al Forno with Sauce, Mozzarella & Ricotta* (V)

*Additional Sides or Salads:* **$5**

*Desserts and Beverages Priced and Selected Separately*

*Vegetarian, Vegan & Gluten-Free Options are Available, please inquire with your Event Planner.*

## CUSTOM EVENTS

**Chef Designed Customized Events**

*Custom designed planning for both intimate and large scale events, let our talented chef and staff create a unique experience for your distinctive event.*

*Please call* ***401-874-9408*** *for more details.*





# CUSTOM BARBEQUES

*Minimum order of 20 people | priced per person | service & staffing charges will apply*

## BUILD YOUR OWN BARBEQUE – $32



### BARBEQUED ENTREES *(Choose 2)*

- *Pulled Barbeque Pork*
- *Pulled Barbeque Chicken*
- *St. Louis Barbecue Spare Ribs*
- *Grilled Boneless Chicken Breasts*
- *Honey Barbeque Bone-in Chicken*
- *Southern Crispy Oven-Fried Chicken*
- *Southern Barbecue Chicken Thighs*
- *Korean Barbecue Pulled Jackfruit (DF)(VE)*

### SIDES *(Choose 3)*



- *Country Green Beans* (GF)
- *Corn-on-the-Cob* (V)
- *Fresh Cut Fruit Tray* (VE)(GF)
- *Green Salad Choice* (V)
- *Italian Pasta Salad* (V)
- *Macaroni & Cheese* (V)
- *Picnic Coleslaw* (V)(GF)
- *Red Cabbage Slaw* (V)(GF)
- *Red Potato Salad* (V)(GF)
- *Rice Choice* (V)
- *Sweet Potato Salad* (V)(GF)
- *Watermelon* (V)(GF)

### BREAD *(Choose 1)*

- *Biscuits* • *Bulky Rolls* • *Corn Bread* • *Dinner Rolls*
- *Hamburger Buns* • *Hawaiian Sliders* • *Sesame Buns* • *Snowflake Rolls*

## TRADITIONAL BARBEQUE – $24 *(ON-CAMPUS GRILLING AVAILABLE MAY - SEPTEMBER)*

*Hamburgers, Beef Hot Dogs, Veggie Burgers, Chips, American Cheese, Lettuce, Tomato, Chopped Onion, Dill Pickle Spears, Buns & Condiments and choice of 3 sides from above*

- *Grilled at On-Campus Event Location (Optional) – $150 Fee*
  *Includes gas grill, cooking supplies, and raw food transport, set-up, holding, clean-up & removal. Also includes one (1) Cook to set-up, cook, clean, and breakdown grill & all cooking equipment.*
- *Additional Cook – $50 Fee*
  *Events larger than 75 people will require an additional cook.*

*Additional Entrees* **$8** | *Additional Sides:* **$4**

*Desserts and Beverages Priced and Selected Separately*

***Gluten-Free, Dairy-Free, Vegan & Vegetarian Options Available, please inquire with your event planner.*

