

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) (fall & winter)
- Grilled Chicken with Fresh Mango Salsa (GF)(DF) (spring & summer)

BEEF

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

PORK

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

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) (fall & winter) +\$4
- Shrimp Scampi over Linguini Aglio e Olio (fall & winter)

VEGETARIAN ENTREES

- Eggplant Parmesan with Marinara Sauce (V)
- Roasted Vegetable Lasagna with White 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)

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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) (fall & winter)

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)
 - Sautéed 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 (VE)(DF)
- Rosemary Roasted Fingerling Potatoes (VE)(GF)(DF)

RICE

- Asian Fried Rice with Peas (V)
- Mexican Rice (GF)(DF)(VE)
- Turmeric Basmati Rice with Peas (VE)(GF)
- White Basmati Rice (VE)(GF)

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 – \$30

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

TRADITIONAL BARBEQUE – \$22 (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 – \$40 Fee**
Events larger than 75 people will require an additional cook.

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

Desserts and Beverages Priced and Selected Separately

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