

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

Chicken Parmesan with Marinara, Eggplant Parmesan, Penne with Pomodoro Sauce & Basil, Broccoli & Cauliflower Aioli, Green Salad Choice, Garlic Knots, Grated Parmesan

NEW ENGLAND BISTRO – \$30

Yankee Beef Pot Roast, Baked Cod with White Wine & Buttered Ritz, Roasted Baby Carrots & Asparagus, Garlic Roasted Red Mashed Potatoes, Green Salad Choice, Artisan Rolls & Butter

MEDITERRANEAN – \$30

Grilled Breast of Chicken with Artichokes, Seared Mediterranean Salmon with Capers, Fennel Roasted Wild Rice, Mediterranean Herb Vegetables, Green Salad Choice, Artisan Rolls & Butter

ASIAN FUSION – \$30

Pineapple Teriyaki or Stir Fried Chicken, Seared & Glazed Salmon, Asian Fried Rice with Peas, Stir Fry Vegetables, Green Salad Choice, Sesame Dressing, Artisan Rolls & Butter

PROVENCAL FRANCE – \$30

Braised Beef Short Ribs with Wild Mushrooms, Cod Provencal with Olives & Capers, Rosemary Fingerling Potatoes, Garlic Blistered Green Beans, Green Salad Choice, Artisan Rolls & Butter

TASTE OF ITALY – \$30

Shrimp Fra Diavolo or Scampi, Chicken Marsala, Sautéed Broccolini with Garlic & Wine, Chef's Choice Pasta with Aioli or Marinara, Caesar Salad, Parmesan, Red Pepper Flakes, Garlic Knots

PRICING & AVAILABILITY SUBJECT TO CHANGE.

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

Desserts and Beverages Priced and Selected Separately

Vegetarian, Vegan & Gluten-Free Options are 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 & 3 Sides; Artisan Rolls & Butter or Garlic Knots: **\$25.00**
Choice of 2 Entrées & 3 Sides; Artisan Rolls & Butter or Garlic Knots: **\$30.00**

ENTREES

CHICKEN

- Chicken Parmesan with Marinara Sauce
- Breast of Chicken Marsala or Madeira with Mushrooms
- Chicken with Jala-Mango Sauce, Pineapple Teriyaki or Sesame Garlic Glaze
- Grilled Breast of Chicken with Artichokes (G/F)
- Stir Fried Chicken and Asian-Cut Vegetables

BEEF

- Braised Short Ribs of Beef with RI Wild Mushrooms
- Firebraised Beef Flank Steak with Korean BBQ Sauce
- Pepper Crusted Beef Steak Seasonally Chef Prepared (Market Price)
- Yankee Beef Pot Roast with Vegetables (G/F)

PORK

- Jack Daniels Barbeque Spare Ribs
- Beer-Glazed Grilled Bistro Pork Chops
- Roast Pork Loin Seasonally Prepared By Our Chefs
- Italian Sausage, Peppers, Onions & Marinara Sauce (G/F)

FISH/SEAFOOD

- Baked Cod with White Wine & Buttered Ritz Crumbs
- Blackened Salmon with Honey Butter and Caribbean Fruit Salsa (G/F)
- Cod Provencal with Olives, Tomatoes, Capers & Cremini Mushrooms (G/F)
- Glazed Salmon with Orange Ginger, Thai Sweet Chili Sauce or Sesame Garlic Glaze
- Seared Mediterranean Salmon with Capers
- Shrimp Fra DiAvolo with Cherry Peppers, Onions & Tomatoes (G/F)
- Shrimp Scampi with Garlic Lemon Butter and Parsley

EGGPLANT, PASTA ENTREES & VEGETARIAN ENTREES

- Eggplant Parmesan with Marinara Sauce (V)
- Lasagna with Beef Italian Sausage & Cheese
- Roasted Vegetable Lasagna with White Sauce (V)
- Stuffed Shells with Ricotta & Marinara Sauce (V)
- Citrus Seared Tofu, Spicy Broccolini & Sesame (VE)

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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
- Rhody Spinach Salad
- Tossed Green Salad with Dressings (VE)(G/F)
- Seasonal Green Salad with Vinaigrette (V)(G/F)

VEGETABLES

- Broccoli & Cauliflower Aioli (VE)(G/F)
- Garlic Blistered Green Beans (VE)(G/F)
- Mediterranean Herb Vegetables (VE)(G/F)
- Roasted Vegetables & Fennel (VE)(G/F)
- Sautéed Broccolini with Garlic & Wine (VE)(G/F)
- Stir-Fry Asian-Cut Vegetables (VE)

POTATOES

- Creamy Potatoes Au Gratin with Parmesan (V)
- Garlic Roasted Mashed Red Potatoes (V)(G/F)
- Korean Roasted Sweet Potatoes (VE)
- Rosemary Roasted Fingerling Potatoes (VE)(G/F)
- Chef's Choice Oven-Roasted Potatoes (V)(G/F)

RICE

- Asian Fried Rice with Peas (V)
- Fennel Roasted Wild Rice (V)
- Mexican Rice & Vegetables (V)
- White Basmati Rice (VE)(G/F)

PASTA

- Penne with Pomodoro Sauce & Basil (V)
- Farfalle Alfredo with Butternut, Goat Cheese & Fresh Thyme (V)
- Linguini with Garlic Olive Oil & Fresh Parsley (V)
- Macaroni & Cheese with Asiago Crumbs (V)

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

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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
- Korean BBQ Beef Flank Steak
- Jack Daniels BBQ Spare Ribs
- Honey Barbeque Chicken Quarters
- Southern Oven-Fried Chicken
- Korean Bbq Jackfruit (VE)

SIDES (Choose 3)

- Country Green Beans (G/F)
- Corn-on-the-Cob (V)
- Green Salad Choice (V)
- Italian Pasta Salad (V)
- Macaroni & Cheese (V)
- Picnic Coleslaw (V)(G/F)
- Red Cabbage Slaw (V)(G/F)
- Red Potato Salad (V)(G/F)
- Rice Choice (V)
- Watermelon (V)(G/F)



BREAD (Choose 1)

Brioche Buns • Bulky Rolls • Hamburger Buns • Sesame Buns • Dinner Rolls
Snowflake Rolls • Corn Bread • Biscuits

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**

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