



Breakfast Menu

Our space has various types of tables from square 4 tops (can be pushed together to make larger tables), a ten-top made out of a reclaimed bowling lane, a 100-year-old ten-person high top and a couple of 5/6 person rounds.
8 person round tables with white table cloths are available for \$10/Per Table.

Eggs Benedict
Scrambled Eggs
Fresh Fruit
Sausage
Crisp Bacon
Breakfast Pizza
Assorted Mini Muffins
Strawberry Yogurt with Granola
Home Fried Potato Cakes
Bagels & Cream Cheese
Wicked Joe Organic/Fairtrade Coffee
Tea

Breakfast add-on's

Smoked Salmon \$5/pp

Blueberry Stuffed French Toast \$5/pp

Assorted Juices +4 pp

Bottomless Bloodies and Mimosas +15pp

\$1,500 (1-50) add \$27/pp after 50

Includes facility fees and service. Add 8% RI Tax



Luncheon Buffet

Our Luncheon buffet is a perfect mid-day meal for bridal and baby showers, bereavements, corporate outings and lunch meetings. Our space has various types of tables from square 4 tops (can be pushed together to make larger tables), a ten-top made out of a reclaimed bowling lane, a 100-year-old ten-person high top and a couple of 5/6 person rounds. 8 person round tables with white table cloths are available for \$10/Per Table.

Choose One Soup

Chicken Noodle
Portuguese Kale
New England Clam Chowder + 3.00
Lobster Bisque + 3.00

Cold Station

Turkey
Chicken Salad
Tuna Salad
Ham
American & Swiss Cheese & Cheddar
Bulkie Rolls, Wraps, White, Wheat & Rye
Lettuce & Tomato Pickles & Olives Mayo & Dijon Mustard

Salad

Caesar Salad
Cole Slaw
Green Bean Salad
Quinoa Salad

Hot Station

Penne Marinara with Meatballs
Assorted Gourmet Pizzas
Pan Bronzed Cajun Chicken Breast

Dessert

House Made Triple Chocolate Brownies

\$1,500 (1-50) Add \$27/pp after 50
Includes facility and service fees. Add 8% RI tax to total bill



Easy Apps Package

Creamy New England Clam Chowder

House made from scratch daily.

Chips and Dips

House cooked corn chips with guacamole, salsa and pico de gallo

Artisan Cheese Platter

Assorted cheeses, crostini, crackers, jam and fruit

Charcuterie Platter

Local prosciutto and Genoa Salami. Pork and Chicken liver mousse

Brie Apple and Bacon Bruschetta

Ahi Tuna Sliders (3 pieces per guest)

Searched rare pepper crusted ahi tuna on a crispy wonton with wasabi cream. Served with pickled ginger, wasabi and soy sauce

Thin Crust Pizza

An assortment of Margherita, buffalo chicken and pepperoni

Fresh fruit skewers (2 pieces per guest)

House Made Triple chocolate walnut brownies (2 pieces per guest)

1-30 Guests \$870 / Additional Guests \$29pp

Includes facility and service fees. Add 8% to total bill

Please see cocktail party food add on page for options to expand your menu

Please see beverage packages for bar options



Pick and Choose Apps Package

Choose 3

Chips and Dips

House cooked corn chips with guacamole, salsa and pico de gallo

Artisan Cheese Platter

Assorted cheeses, crostini, crackers, jam and fruit

Fried Point Judith Calamari

Tossed in garlic butter, lemons and banana pepper rings

Ahi Tuna Sliders (3 pieces per guest)

Seared rare pepper crusted ahi tuna on a crispy wonton with wasabi cream. Served with pickled ginger, wasabi and soy sauce

Thin Crust Pizza

An assortment of Margherita, buffalo chicken and pepperoni

Choose 4

Pan bronzed Cajun Scallops (3 Pieces per guest) (passed)

Chicken Sate (3 pieces per guest)

With sweet chili peanut sauce

Roasted Lamb "lollipops" (3 Pieces Per guest) (passed)

Pulled Pork Sliders (2 Pieces per guest)

With BBQ sauce and caramelized onions with Slaw on the side

Baked Stuffed Clams a la Portuguese- "Stuffies" (2 pieces per guest)

An Aquidneck Island tradition

Spinach and Artichoke Dip

Topped with crispy chopped bacon, fresh tomatoes and parmesan cheese. Served with house cooked corn tortilla chips

Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, basil and red onion with house made Balsamic Vinaigrette

Chicken Quesadilla

With guacamole, sour cream, and pico de gallo

1-30 Guests \$1,200 / Additional Guests \$39pp

Includes facility and service fees. Add 8% RI tax to total bill.



Buffet Dinner Package

This option is perfect for the group looking for more of a traditional seated dinner. Our space has various types of tables from square 4 tops (can be pushed together to make larger tables), a ten-top made out of a reclaimed bowling lane, a 100-year-old ten-person high top and a couple of 5/6 person rounds. 8 person round tables with white table cloths are available for \$10/Per Table.

Soup

Choice of one (additional choice add \$2pp)

Portuguese Kale

Butternut Squash Bisque

Creamy New England Clam Chowder (add \$2/pp)

Lobster Bisque (add \$2/pp)

Salad

Choice of one (additional choice add \$2/pp)

Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, basil and red onion with house made balsamic vinaigrette

Caesar Salad

Chopped Romaine, crunchy croutons, house made Caesar Dressing, with lemons and anchovies on the side

Harvest Salad

Spring mixed greens, great Hill Blue Cheese, Chopped Walnuts, thin sliced apples with house made balsamic vinaigrette.

Entrée Buffet

Garlic Smashed Red Bliss Potatoes

Sautéed Green Beans

Roasted Vegetable Medley

Penne al Pomodoro (Substitute Creamy spicy buffalo pasta with spinach and tomatoes add \$2pp)

Choice of two

Baked Stuffed Shrimp

Salmon your way (**choose one**) Pan Bronzed Cajun, Lemony Picatta or Caper Dill Cream

Roasted Prime Rib of Beef

Roasted Tenderloin of Beef (add \$10/pp)

1-30 Guests \$1800 / 31-45 Guests \$2,625 /Additional Guests \$52/pp

Includes facility and service fees. Add 8% RI tax to total bill



Premium Appetizer and Dinner Stations

Choose 2

Chips and Dips

House cooked corn chips with guacamole, salsa and pico de gallo

Artisan Cheese Platter

Assorted cheeses, crostini, crackers, jam and fruit

Fried Point Judith Calamari

Tossed in garlic butter, lemons and banana pepper rings

Ahi Tuna Sliders (3 pieces per guest)

Seared rare pepper crusted ahi tuna on a crispy wonton with wasabi cream. Served with pickled ginger, wasabi and soy sauce

Thin Crust Pizza

An assortment of Margherita, buffalo chicken and pepperoni

Choose 3

Pan bronzed Cajun Scallops (3 Pieces per guest) (passed)

Chicken Sate (3 pieces per guest)

With sweet chili peanut sauce

Roasted Lamb "lollipops" (3 Pieces Per guest) (passed)

Pulled Pork Sliders (2 Pieces per guest)

With BBQ sauce and caramelized onions with Slaw on the side

Baked Stuffed Clams a la Portuguese- "Stuffies" (2 pieces per guest)

An Aquidneck Island tradition

Spinach and Artichoke Dip

Topped with crispy chopped bacon, fresh tomatoes and parmesan cheese. Served with house cooked corn tortilla chips

Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, basil and red onion with house made

Balsamic Vinaigrette

Garlic Smashed Red Bliss Potatoes

Roasted Cauliflower with spicy sweet pepper sauce

Choose 1

Penne al Pomodoro / Penne Alfredo / Chourico Mac 'n Cheese / Spicy Buffalo pasta

Lobster Mac 'Cheese (add \$10/pp) Chicken parmesan (add \$5/pp)

Add Chicken to any pasta \$5/pp

Choose 2

Marinated Beef Sirloin Tips with home-style mushroom gravy and gorgonzola

Beef Short Rib 8-hour braised short rib with pan gravy and button mushrooms

New England Baked Cod With garlic butter, lemon and white wine.

Poached Salmon with caper-dill cream sauce

1-30 Guests \$2,400 / Additional Guests \$79pp

Includes facility and service fees. Add 8% RI tax to total bill.



Party Food Add-On's

Prices include service fees. Add 8% RI Tax

Carving Stations

Roasted Tenderloin of beef \$23/pp

With béarnaise, home-style mushroom gravy and ground horseradish

Roasted Prime Rib of Beef \$23/pp

With béarnaise, home-style mushroom gravy and ground horseradish

Roasted Pork Loin \$16/pp

Slow roasted tender pork loin with house made white sausage gravy and fresh apple sauce

Salad Stations \$9/pp

Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, basil and red onion with house made balsamic vinaigrette

Caesar Salad

Chopped Romaine, crunchy croutons, house made Caesar Dressing, with lemons and anchovies on the side

Harvest Salad

Spring mixed greens, great Hill Blue Cheese, Chopped Walnuts, thin sliced apples with house made balsamic vinaigrette.

Soup Stations

Creamy New England Clam Chowder \$7/pp

Newport Lobster Bisque \$7/pp

Both Clam Chowder and Lobster Bisque \$8/pp

Albindigas- Spicy Mexican meatball soup \$6.5/pp

Portuguese Kale \$6/pp

Butternut Squash Bisque \$6.5/pp



Party Food Add-On's

Prices include service fees. Add 8% RI Tax

Passed Appetizers

- Lollipop Lamb \$150 / 50 Pieces
- Cajun Scallops \$125 / 50 Pieces
- Scallops Wrapped in Bacon \$150 / 50 Pieces
- Clams Casino \$135 / 50 pieces
- Seafood Stuffed Mushrooms \$120 / 50 Pieces
- Coconut Shrimp \$150 / 50 Pieces
- Baked Oysters Newport \$175 / 50 Pieces
- Jumbo Shrimp Cocktail \$175 / 50 Pieces

Raw Bar

Ask about availability and pricing as local availability and pricing varies throughout the year.

Additional Food Stations

- Roasted Cauliflower with spicy sweet chili sauce (V) \$3/pp
- Artisan Cheese Platter \$5/pp
- Charcuterie Platter \$5/pp
 - Artisan cheese and charcuterie \$9/pp
- Point Judith Calamari \$3/pp
- Ahi Tuna Sliders \$160 / 50 Pieces
- Bacon wrapped scallops (100 Pieces) 250
- Chicken Parmesan over penne \$4.50/pp
- Chicken Piccata over penne \$4.50/pp
- Spicy Buffalo Pasta \$3/pp With Chicken add \$5/pp
- Penne with meatballs \$4.50/pp
- Baked Stuffed Clams "Stuffies" \$175 / 50 Pieces

Don't Forget Dessert

- Chocolate mousse filled dark chocolate cups \$85 / 50 pieces
- Triple chocolate brownies with walnuts \$120 / 50 Pieces
- Cheese cake with sugared organic berries \$250 / 50 Slices
- 50 Pieces of all Three Desserts \$400



Bar Options

We have curated several different bar menus and formats for you to choose from. Please consult the group sales coordinator for food and beverage minimums for various dates and times. In order to lawfully and responsibly maintain alcohol service please have all guests that appear 30years and younger bring a valid driver's license or passport. Our bartenders, servers and managers have been trained and certified in responsible alcohol service. We reserve the right to limit or stop alcohol to persons that display obvious signs of intoxication. Please remind your guests to not drink and drive. Newport has taxi service and ample uber service. Many local hotels offer shuttle service for their guests.

All Hosted beverage programs include Soda, iced tea, lemonade, Hot coffee/Decaf and Tea

Specific brands are subject to availability. In the case of a substitution, changes made will be for brands of like quality and price point.

Basic Hosted Beverage Package

Spirits: New Amsterdam Vodka, New Amsterdam Gin, Monte Alban Tequila, Bacardi Rum, Makers Mark Bourbon, Johnnie Walker Red

Wine: Wycliff Brut sparkling white, Glen Ellen Chardonnay, Mezzacorona Pinot Grigio, Rex Goliath Cabernet Sauvignon, Beaulieu Vineyards Pinot Noir

Beer: draft- Narragansett Lager, Newport Storm Amber Ale, Harpoon IPA, Guinness Stout, Down East Cider. Package- Lagunitas IPA, Bud, Bud Lite, Coors Light, Miller Lite

Our Signature Beverages: Blackberry Sangria, Moscow Mule, Newport Sailor Punch, Makers Mark Old Fashioned

First Hour \$18pp / Second Hour \$16pp / Hours 3+ \$11pp
Includes all facility and service fees. Add 8% RI tax to total bill



Elevated Hosted Beverage Package

Vodka: Tito's Vodka, Deep Eddy Gluten Free Grapefruit and Lemon, New Amsterdam Vodka, Stolli, Stolli Raz, Stolli O, Prairie organic cucumber vodka
Gin: New Amsterdam Gin, Bombay Sapphire Gin
Tequila: Monte Albion Tequila, Cazadores Tequila, 1800 Coconut
Rum: Bacardi Rum, Captain Morgan Rum, Goslings Rum, Mount Gay Rum,
Whisky: Makers Mark Bourbon, Buffalo Trace Bourbon, Jack Daniels, Jim Beam, Johnnie Walker Red, Johnnie Walker Black
Rose: Acrobat Rose
Sparkling: Wycliff Brut sparkling white
Chardonnay: Kendall Jackson Chardonnay, Glen Ellen Chardonnay
Sauvignon Blanc: Sea Pearl Sauvignon Blanc,
Cabernet Sauvignon: J.Lohr Cabernet Sauvignon, Rex Goliath Cabernet Sauvignon
Riesling: Chateau St. Michelle Riesling
Pinot Grigio: Mezzacorona Pinot Grigio, Ecco Domani Pinot Grigio
Pinot Noir: Beaulieu Vineyards Pinot Noir
Beer: Draft- Narragansett Lager, Newport Storm Amber Ale, Harpoon IPA, Guinness Stout, Down East Cider, Captain's Daughter Double IPA
Package- Whalers Pale Ale, Allagash White Lagunitas IPA, Bud, Bud Lite, Miller Lite, Mich Ultra, Corona, Corona light, Stella Artois, Twisted Tea, Blue Moon.
Our Signature Beverages: Blackberry Sangria, Moscow Mule, Newport Sailor Punch, Berry Lemonade, Magic Mark's Lemonade, Makers Mark Old Fashioned, Passion Fruit Margarita

First Hour \$24pp/ Second Hour \$22pp/ Hours 3+ \$13pp
Includes facility and service fees. Add 8% RI tax to total bill

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All Hosted beverage programs include Soda, iced tea, lemonade, Hot coffee/Decaf and Tea

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Premium Hosted Bar Package

Vodka: Grey Goose Vodka, Ketel 1 Vodka, Tito's Vodka, Deep Eddy Gluten Free Grapefruit and Lemon, New Amsterdam Vodka, Stoli, Stoli Raz, Stoli O, Prairie Organic Cucumber

Gin: New Amsterdam Gin, Bombay Sapphire Gin, Hendricks Gin, Tanqueray Gin

Tequila: Monte Albion Tequila, Cazadores Tequila, Patrón Reposado Tequila, Patrón Blanco Tequila, 1800 Coconut

Rum: Bacardi Rum, Mt. Gay Rum, Goslings Rum, Thomas Tew Rum, Captain Morgan,

Whisky: Makers Mark Bourbon, Buffalo Trace Bourbon, Michter's Bourbon Jack Daniels, Jim Beam, Bulleit Bourbon, Crown Royal

Rose: Acrobat Rose

Sparkling White: Wycliff Brut

Chardonnay: Kendall Jackson Chardonnay, Glen Ellen Chardonnay

Sauvignon Blanc: Sea Pearl Sauvignon Blanc, Sterling Sauvignon Blanc

Cabernet Sauvignon: J. Lohr Cabernet Sauvignon, Rex Goliath Cabernet Sauvignon

Riesling: Chateau St. Michelle Riesling

Pinot Grigio: Mezzacorona Pinot Grigio, Ecco Domani Pinot Grigio, King Estate Pinot Gris

Pinot Noir: Beaulieu Vineyards Pinot Noir, La Crema Pinot Noir

Draft- Narragansett Lager, Newport Storm Amber Ale, Harpoon IPA, Guinness Stout, Down East Cider, Captain's Daughter Double IPA

Package- Whalers Pale Ale, Allagash White Lagunitas IPA, Bud, Bud Lite, Miller Lite, Mich Ultra, Corona, Corona light, Stella Artois, Twisted Tea, Blue Moon, Other Available regional selections

Our Signature Beverages: Blackberry Sangria, Moscow Mule, Newport Sailor Punch, Berry Lemonade, Magic Mark's Lemonade, Makers Mark Old Fashioned, Colada Margarita, Ocean Lawn Margarita

First Hour \$29pp / Second Hour \$26pp / Hours 3+ \$18

Includes facility and service fees. Add 8% RI tax to total bill

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All Hosted beverage programs include Soda, iced tea, lemonade, Hot coffee/Decaf and Tea

Specific brands are subject to availability. In the case of a substitution, changes made will be for brands of like quality and price point.