



NEWPORT HARBOR
ISLAND RESORT

BANQUET & CATERING MENUS

BREAKFAST



BREAKFAST

BREAKFAST BUFFETS

Priced per person based on guaranteed attendance. Minimum of 25 attendees, unless otherwise noted.

CLASSIC CONTINENTAL | 38

Designed for a minimum of 15 attendees.

Assorted Muffins & All Butter Croissants *(Gluten-free muffins available upon request)*

Homemade Banana Nut Bread

Sweet Butter, Honey, Preserves

Assorted Individual Greek Yogurts

Hard Boiled Eggs, Cracked Black Pepper, Sea Salt, Hot Sauce *(GF/DF)*

Seasonal Sliced Fruit and Berries *(VG/GF)*

Freshly Squeezed Orange Juice & Cranberry Juice

Chef's Seasonal Infused Water

La Colombe™ Regular, Decaf Coffees

Assorted Harney & Sons™ Teas

Almond Milk, Soy Milk, Oat Milk, Half & Half

NEWPORT HOT BREAKFAST BUFFET | 52

Assorted Muffins & All Butter Croissants *(Gluten-free muffins available upon request)*

Homemade Banana Nut Bread

Sweet Butter, Honey, Preserves

Assorted Individual Greek Yogurts

Seasonal Sliced Fruit and Berries *(VG/GF)*

Farm Fresh Scrambled Eggs *(GF/DF)*

Breakfast Meats *(select one — additional selections 5 per person)*

Applewood Smoked Bacon *(GF/DF)*

Pork Sausage Links *(GF/DF)*

Chicken Sausage Links *(GF/DF)*

Beyond Meat Breakfast Sausage Patties *(VG/GF)*

Breakfast Potatoes *(select one — additional selections 3 per person)*

Herb Roasted Yukon Gold Potatoes, Peppers & Onions *(VG/GF)*

Mushroom-Chive Fingerling Potato Hash *(VG/GF)*

Breakfast Medley - Sweet, Red, Purple & Yukon Gold Potatoes *(VG/GF)*

Freshly Squeezed Orange Juice & Cranberry Juice

Chef's Seasonal Infused Water

La Colombe™ Regular, Decaf Coffees

Assorted Harney & Sons™ Teas

Almond Milk, Soy Milk, Oat Milk, Half & Half

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EXECUTIVE BREAKFAST STATIONS | 68

Bagels & Bakery

Assorted Muffins & All Butter Croissants (*Gluten-free muffins available upon request*)

Bagels & Lox, Assorted Bagels, Smoked Scottish Salmon, Vine-Ripe Tomatoes, Pickled Red Onion, Capers, Lemon, Cream Cheese, Sweet Butter, Honey, Preserves

Fruit & Yogurt

Vanilla Greek Yogurt, Granola, Coconut, Dried Fruits, Honey, Agave (*V/GF*)

Seasonal Sliced Fruit and Berries (*VG/GF*)

Build Your Own Breakfast Bowl

Farm Fresh Scrambled Eggs (*GF/DF*), Crumbled Bacon & Ground Sausage (*GF/DF*), Herb Roasted Yukon Gold Potatoes, Peppers & Onions (*VG/GF*), Sour Cream, Cheddar, Avocado, Roasted Tomato Salsa, Scallions

Coffee & More

Freshly Squeezed Orange Juice & Cranberry Juice, Chef's Seasonal Infused Water,

La Colombe™ Regular, Decaf Coffees, Assorted Harney & Sons™ Teas

Almond Milk, Soy Milk, Oat Milk, Half & Half

HARBOR ISLAND BRUNCH | 82

Assorted Muffins & All Butter Croissants (*Gluten-free muffins available upon request*)

Homemade Banana Nut Bread

Sweet Butter, Honey, Preserves

Assorted Individual Greek Yogurts

Seasonal Sliced Fruit and Berries (*VG/GF*)

Chef-attended Omelet Station (*Egg whites included*)*

Farm Fresh Scrambled Eggs (*GF/DF*)

Applewood Smoked Bacon & Pork Sausage Links (*GF/DF*)

Breakfast Medley - Sweet, Red, Purple & Yukon Gold Potatoes (*VG/GF*)

Cinnamon French Toast or Blueberry Pancakes (*select one*) with Vermont Maple Syrup (*V*)

Westport River Greens with Vine-Ripened Tomatoes, Fresh Mozzarella, Balsamic Reduction, Olive Oil (*V/GF*)

Grilled Chicken with Penne, Cherry Tomatoes, Sauteed Mushrooms, Tarragon Cream (*GF*)

Roasted Salmon, EVOO, Lemon, Rice Pilaf (*GF/DF*)

Freshly Squeezed Orange & Cranberry Juices, Chef's Seasonal Infused Water

La Colombe™ Regular & Decaf Coffees

Assorted Harney & Sons™ Teas

Almond Milk, Soy Milk, Oat Milk, Half & Half

Carving Station Additions*

Viginia Ham, Grain Mustard, Soft Rolls (*DF*) | 12

Prime Rib, Demi, Soft Rolls (*DF*) | 18

**Omelet and carving stations require one chef attendant per 75 guests | 175*

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ENHANCEMENTS TO BREAKFAST BUFFETS

Priced per person based on guaranteed attendance. Designed as an enhancement to one of the breakfast buffets.

YOGURT PARFAIT BAR (V) | 9

Vanilla Greek Yogurt

Strawberries, Blueberries, Blackberries, Granola, Coconut, Dried Fruits, Honey, Agave

FRUIT SMOOTHIE DISPLAY (VG/GF) | 8 (*select one* — additional selection 4 per person)

Strawberry Banana, Carrot Ginger, Pineapple Mango, Mixed Berry, Kale Avocado Banana

ASSORTED KELLOGG'S™ INDIVIDUAL CEREALS (V) | 6

Raisin Bran, Rice Krispies, Corn Flakes, Special K, Smart Start, Frosted Mini Wheats, Frosted Flakes

HOT STEEL CUT OATMEAL (VG) | 8

Brown Sugar, Raisins, Dried Cranberries & Blueberries, Almonds, Pecans

TWO-BITE FRITTATA (V/GF) | 10

Farm Fresh Eggs, Spinach, Red Pepper, Tomato, Cabot Cheddar

Egg White Frittata Available

EGGS BENEDICT | 13

Poached Eggs, Canadian Bacon, Hollandaise, Chives

CREATE YOUR OWN BREAKFAST BOWL | 14

Farm Fresh Scrambled Eggs (GF/DF)

Crumbled Bacon & Ground Sausage (GF/DF)

Herb Roasted Yukon Gold Potatoes, Peppers & Onions (VG/GF)

Sour Cream, Cheddar, Avocado, Roasted Tomato Salsa, Scallions

BREAKFAST SANDWICHES | 12 each (Gluten Free Muffin or Wrap +3)

Classic

Farm Fresh Scrambled Egg, American Cheese, Applewood-Smoked Bacon on English Muffin

Burrito

Farm Fresh Scrambled Egg, Monterey Jack Cheese, Applewood-Smoked Bacon, Potatoes, Diced Tomatoes, Ranchero Sauce, Flour Tortilla

Power Wrap

Farm Fresh Scrambled Egg Whites, Kale, Cherry Tomatoes, Avocado, Scallions, Spinach Tortilla (V)

Rhode Island Wrap

Farm Fresh Scrambled Egg, Cabot Cheddar Cheese, Chorizo, Flour Tortilla

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BAGELS & LOX | 17

Assorted Bagels, Smoked Scottish Salmon, Vine-Ripe Tomatoes, Pickled Red Onion, Capers, Lemon, Cream Cheese

BLUEBERRY PANCAKES OR CINNAMON FRENCH TOAST (V) | 14

Sweet Butter, Vermont Maple Syrup

CHEF-ATTENDED OMELET STATION | 30*

Farm Fresh Eggs or Egg Whites Prepared to Order with Choice of Fillings:

Cheddar Cheese, Fontina Cheese

Mushrooms, Onions, Baby Spinach, Tomatoes

Ham, Bacon & House-Smoked Salmon

BELGIAN WAFFLE BAR (V) | 26*

Traditional Waffle Wedges, Sweet Butter, Vermont Maple Syrup

Nutella, Peanut Butter, Caramel, Fresh Seasonal Berries, Whipped Cream

Almond Flakes, Chopped Nuts, Toasted Coconut, Rainbow Sprinkles, Mini Chocolate Chips

**Omelet and Waffle stations require one chef attendant per 75 guests | 175*



BREAKS



BREAKS

A LA CARTE FOOD OFFERINGS

Charged as ordered

BY THE DOZEN

Hard Boiled Eggs (GF/DF) | 36

Whole fruit (Apples, Bananas and Clementines) (VG/GF) | 48

Assorted Muffins | 60

Homemade Banana Nut Bread Slices | 60

Assorted Bagels, Whipped Cream Cheese, Sweet Butter, Peanut Butter (V) | 66

All Butter Croissants (V) | 60

Individual Greek Yogurts (V) | 72

Seasonal Fruit Kabobs, Yogurt Dip (V) | 60

Classic Home-Style Cookies (Chocolate Chip, Peanut Butter or Oatmeal Raisin) (V) | 54

Deluxe Cookies (Almond Joy, Snickerdoodle or Heath Bar) (V) | 60

Double Fudge Chocolate Brownies or Blondies (V) | 54

Individual Bags of Mini Pretzels (V) | 60

Individual Bags of Cape Cod Kettle-Cooked Potato Chips (V) | 60

Individual Bags of Trail Mix (V) | 72

Chocolate Truffles (V) | 60

Chocolate Covered Strawberries (V) | 60

Kind™, Clif™ Bars (V) | 72

Kate's Real Food Organic Energy Bars (V/GF) | 96

Mini Desserts | 66

Select from Dark Chocolate Mousse Cup, Cannoli with Pistachio, Vanilla Strawberry Shortcake, Pumpkin Mousse Shot, Apple Caramel Mousse Shot, Maple Spice Cake, Flourless Chocolate Cake

PER PERSON

Garlic Hummus, Pita Chips (V/DF) | 12

Seasonal Cruudités, Pita Chips, Roasted Red Pepper Hummus (V/DF) | 14

Seasonal Sliced Fruit and Berries (V/GF) | 12

Housemade Sweet & Salty Trail Mix (V/GF) | 8

Gourmet Roasted Mixed Nuts (V/GF) | 9

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BEVERAGE PACKAGES

Priced per person

Full Day & Half Day Beverage Packages Include:

La Colombe™ Regular & Decaf Coffees

Assorted Harney & Sons™ Teas

Almond Milk, Soy Milk, Oat Milk, Half & Half

Assorted Coke™ Products: Coca-Cola, Diet Coke, Sprite (12 oz cans)

Chef's Seasonal Infused Water

FULL DAY | 38 (Provides up to 9 hours of continuous service)

HALF DAY | 20 (Provides up to 4 hours of continuous service)

DIRTY SODA & FLAVORED COFFEE ENHANCEMENT

Selection of Five Flavored Syrups, Coconut Cream, Seasonal Fruit Garnishes

Full Day | +8 — Half Day | +4

A LA CARTE BEVERAGE OFFERINGS

Charged on consumption

BY THE GALLON

La Colombe™ Regular or Decaf Coffee | 96

Assorted Harney & Sons™ Teas | 96

Iced Citrus Green Tea | 92

Iced Black Tea | 92

Iced La Colombe™ Regular or Decaf Coffee | 96

Freshly Squeezed Lemonade | 80

Chef's Seasonal Infused Water | 42

EACH

Assorted Coke™ Products: Coca-Cola, Diet Coke, Sprite (12 oz cans) | 6.75

Bottled Water (16.9 oz plastic bottle) | 6.75

Aluminum Bottled Still & Sparkling Water | 8

Vitamin Water, Assorted Flavors | 8

Topo Chico Sparkling Water, Assorted Flavors (12 oz cans) | 7

Gold Peak Iced Tea (16.9 oz plastic bottle) | 7

Bottled Del's Lemonade | 8

Bottled Fruit Juices, Assorted Flavors | 8

Assorted Red Bull™ Products | 8

La Colombe™ Cold Brew Coffee, Assorted Flavors (can) | 8

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THEMED BREAK OPTIONS

Priced per person based on guaranteed attendance. Designed for a minimum of 15 attendees for 1 hour of service.

MEDITERRANEAN | 24

Roasted Lemon Hummus (VG)
Roasted Spicy Eggplant Tahini Dip (VG)
Fresh Seasonal Crudités (VG)
Garlic, Herb Pita Chips (VG)
Crispy Falafel, Spicy Garlic Sauce (VG)
Lemon Bars (V)
Chef's Seasonal Infused Water

GUAC BAR | 30

Classic Guacamole (VG/GF)
Diced Pickled Jalapeños, Queso Fresco, Pineapple, Tajin, Diced Mango, Pickled Red Onions, Cilantro (V/GF)
Tortilla Chips & Roasted Tomato Salsa (VG/GF)
Cinnamon Sugar Churros (V)
Limeade

AFTERNOON TEA | 32 (Gluten Free Bread +3)

Cucumber, Dill, Avocado Spread, Sprouts, White Bread (V/GF)
Fresh Mozzarella, Prosciutto, Arugula, Tomato-Basil Jam, Multigrain Bread
Smoked Salmon, Herbed Cream Cheese Spread, Pumpnickel Bread
Egg Salad, Capers, Paprika, Brioche Toast (V)
Assorted Macarons (V)
Chef's Seasonal Infused Water

SUPERFOODS | 29

Chia Seed & Oat Parfait, Berries, Granola, Honey (GF)
Seasonal Fruit Skewer & Dried Fruits (VG/GF)
Dark Chocolate Covered Almonds
Quinoa Salad Cup
Chef's Seasonal Infused Water

MARKET | 26

Chilled Spinach & Artichoke Dip (V)
Crisp Seasonal Veggies, Grilled Naan Bread (V)
Housemade Sweet & Salty Trail Mix (V/GF)
Seasonal Fruit Skewer (VG/GF)
Antipasto Skewer (GF)
Chef's Seasonal Infused Water

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BUILD YOUR OWN TRAIL MIX | 24

Chex Mix, Granola, Chocolate Chips, M&M's, Mini Marshmallows (V)
Raisins, Dried Cranberries, Dried Blueberries, Pineapple (VG)
Peanuts, Almonds, Walnuts (VG)
Chef's Seasonal Infused Water

BALLPARK STAND | 34

Mini Franks in a Blanket, Yellow Mustard
Popcorn and Cracker Jack
Soft Pretzel Bites, Honey Mustard Dip (V)
Tortilla Chips, Nacho Cheese (V)
Bottled Del's™ Lemonade
Add New England Beers (Sam Adams, Whalers Rise) | +9 each

BEN & JERRY'S STATION | 29

Selection of 5 Signature Ice Cream Flavors (*vegan and gluten free options available*)
Sundae Toppings, Hot Fudge
Served in Cups or Sugar Cones
Lemonade

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LUNCH



LUNCH

LUNCH BUFFET OPTIONS

*Priced per person based on guaranteed attendance. Designed for a minimum of 25 attendees.
Iced Water and Iced Tea Station Included. Coffee and Hot Tea at additional charge per gallon.*

BACKYARD BARBECUE | 60

Field Greens Garden Salad, Cucumber, Heirloom Cherry Tomato, Carrots, Citrus Vinaigrette (VG/GF)

Seasonal Fruit Salad (VG)

Creamy Coleslaw (V/GF)

Red Bliss Potato Salad (V/GF)

Baked Beans

Steamed Local Corn on the Cob, finished on the Grill (VG/GF)

Smokehouse BBQ Sauce and Condiments

Select Three:

Angus Burgers, Brioche Bun

Hebrew National All-Beef Hot Dogs, New England Style Roll

Grilled Chicken Quarters, Bourbon BBQ Sauce (GF)

Black Bean Burgers (VG/GF)

Mini Lobster Rolls | +15

Strawberry Shortcake, House Made Biscuits (V)

Apple Crumb Pie (V)

SOUTH OF THE BORDER | 58

Chicken Tortilla Soup (GF/DF)

Southwest Salad, Romaine, Corn, Black Beans, Tomato, Avocado, Cheddar Cheese, Tortilla Strips, Chipotle Ranch or Cayenne-Lime Vinaigrette (GF)

Adobo Marinated Flank Steak, Bell Peppers, Onions, Plum Tomatoes, Jalapeño (GF/DF)

Pulled Chicken Tinga, Chipotle Tomato Sauce (GF/DF)

Add Chili Lime Grilled Shrimp | +12

Flour (VG) & Corn Tortillas (VG/GF)

Pico De Gallo, Sour Cream, Guacamole, Queso Fresco, Cheddar Cheese, Salsa Verde, Hot Sauce

Traditional Mexican Rice (V/GF)

Jalapeño, Cilantro Black Beans (VG/GF)

Roasted Mushrooms & Seasonal Squash (VG/GF)

Mango, Kiwi, Blueberry Salad (VG)

Mini Fresh Fruit Tart (V)

Mini Mango Mousse Cups (V)

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EASTERN FEAST | 58

Asian Slaw, Edamame, Sugar Snap Peas, Cucumber, Carrots, Radish, Bell Pepper, Bean Sprouts, Ginger Vinaigrette (VG/GF)

Zesty Orange Chicken, Ginger, Soy (DF)

Miso-Glazed Roasted Cod (GF/DF)

Vegetable Lo Mein (V)

Vegetable Fried Rice (V)

Stir-fried Vegetables (VG)

Vegetable Summer Rolls, Rice Paper, Cilantro, Carrot, Cucumber (VG)

Orange Mango Mousse Shot, Banana Mousse Shot (V)

Fortune Cookies (V)

TASTE OF ITALY | 64

Minestrone Soup (VG)

Traditional Caesar Salad, Romaine Hearts, Parmesan, Garlic Croutons, Classic Caesar Dressing
Antipasto Salad, Provolone, Olives, Pepperoncini, Cucumbers, Red Pepper Vinaigrette (GF)

Chicken Marsala (GF)

Balsamic Roasted Eggplant, Artichokes, White Bean, Roasted Peppers, Herb Pistou (VG)

Rigatoni, Vodka Sauce, Parmesan, Torn Basil (V)

Roasted Broccolini, Lemon, Gremolata, EVOO (VG)

Rosemary Focaccia, Sundried Tomato Butter (V)

Mini Pistachio & Chocolate Chip Cannoli (V)

Tiramisu Shot (V)

SOUP & SALAD BAR | 65

Soups (*select 2*)

Chicken Noodle Soup (DF)

New England Clam Chowder

Tuscan Kale & White Bean (VG/GF)

Roasted Tomato (VG/GF)

Corn Chowder (V)

Quinoa, Celery, Roasted Peppers, Grilled Vegetables, Fresh Herbs, Lemon Vinaigrette (VG/GF)

Build Your Own Salad

Greens: (*select 2*) Baby Kale, Arugula, Spinach, Mixed Greens (VG)

Toppings: (*select 6*) Feta, Cheddar, Bacon Bits, Avocado, Spiced Garbanzos, Hard Cooked Egg, Toasted Almonds, Roasted Beets, Tomatoes, Cucumbers, Dried Cherries, Garlic Croutons

Proteins: Grilled Lemon-Herb Chicken & Grilled Salmon, Dill Vinaigrette (GF/DF)

Add Grilled Flank Steak or Grilled Shrimp | +12

Dressings: Buttermilk Chive Dressing, Balsamic Vinaigrette, Red Wine Vinaigrette (GF)

Tuscan Loaf, EVOO, French-Style Whipped Butter (V)

Heath Bar Cookie (V)

Carrot Cake Bites (V)

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SANDWICH SHOP | 65

Broccoli, Smoked Cheddar Soup (V/GF)

Baby Spinach Salad, Goat Cheese, Dried Cranberries, Candied Pecans, Pickled Shallots, Pomegranate Vinaigrette (V)

Kale, Apple, Shaved Brussels, Cheddar, Roasted Lemon Dressing (V)

Pick Three Sandwiches: (Gluten-free bread or wraps available | +3)

Turkey Sandwich — Roasted Turkey, Chipotle Mayo, Bacon, Pepper Jack Cheese, Ciabatta

Steak Sandwich — Grilled Steak Horseradish Cream, Caramelized Onions, Provolone Cheese, French Roll

Roast Beef — Herbed Roast Beef, Smoked Cheddar, Pickled Onions, Aioli, Ciabatta

Chicken — Thyme-Lime Chicken Breast, Lettuce, Tomato, Bacon, Provolone, Tarragon Aioli, Ciabatta

Bahn Mi — Ginger Lime Marinated Carrot, Cucumber, Celery, Bean Sprouts, Cilantro, Baguette (VG)

Add Sliced Pork | +8

Italian Grinder — Salami, Capicola, Provolone, Iceberg Lettuce, Giardiniera Vegetables, Cherry Peppers, Oil & Vinegar Dressing, Sub Rolls

Caprese — Tomato, Mozzarella, Spring Mix, Basil, Balsamic (V)

Add Prosciutto | +5

Balsamic Portabella, Pesto, Marinated Tomatoes, Fresh Basil, Ciabatta Roll (VG)

Assorted Potato Chips, Pita Chips (V)

Seasonal Fruit Salad (VG)

Double Chocolate Brownie

Cheesecake Bites

LITTLE RHODY | 75

New England Clam Chowder

Field Greens Salad, Cucumber, Heirloom Cherry Tomato, Carrots, Lemon Vinaigrette (VG/GF)

Mini Lobster Rolls, Brioche Bun

Mini Chorizo & Pepper Sandwich

Stuffed Quahogs (DF)

Spice Rubbed Chicken Breast (GF/DF)

Herb Roasted Baby Potatoes (VG/GF)

Corn & Tomato Salad, Tarragon (VG/GF)

Housemade Salt & Vinegar Chips

Whoopie Pies, Rhode Island Coffee Milk

Chef's Seasonal Favorites

Add Bottled Del's Lemonade | +8

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MEDITERRANEAN | 68

Lentil Soup *(VG/GF)*

Greek Salad, Romaine, Pepperoncini, Olives, Capers, Tomatoes, Feta, Greek Vinaigrette *(GF)*

Orzo, Kale, Chickpeas, Cherry Tomato, Roasted Peppers, Lemon-Dill Vinaigrette *(VG)*

Lemon, Oregano Broiled Chicken Breast, Spinach, Chicken Jus *(GF/DF)*

Seared Shrimp, Blistered Tomatoes and Peppers, Kalamata Vinaigrette *(GF/DF)*

Brown Rice Pilaf *(VG/GF)*

Roasted Eggplant Baba Ganoush *(VG/GF)*

Grilled Pita, Roasted Red Pepper Hummus *(VG)*

Fruit Skewers, Greek Yogurt Dip *(V)*

Baklava

Apricot Crumb Square

THE EXECUTIVE | 76

Roasted Tomato Soup *(VG/GF)*

Baby Green Salad, Cherry Tomatoes, Shaved Carrots, Cucumbers, Croutons, Marcona

Almonds, White Balsamic Vinaigrette *(VG)*

Panzanella Salad, Heirloom Tomatoes, Cucumber, Green Olives, Gorgonzola Dolce, Focaccia,

Basil-Balsamic Vinaigrette *(V)*

Grilled Flat Iron Steak, Roasted Seasonal Mushrooms, Steak Sauce *(GF)*

Roasted Salmon, Poblano Corn Succotash, Lemon Butter Sauce, Crispy Capers *(GF)*

Cheddar Potato Au Gratin *(V)*

Roasted Heirloom Carrots *(VG/GF)*

Fresh Baguette, Honey-Mascarpone and Sea Salt Butter *(V)*

Seasonal Melon Skewers *(VG/GF)*

Assortment of Mini Cheesecake Bites

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PLATED LUNCH ENTRÉES

Priced per person. All plated lunch selections include salad course, one entrée, family-style dessert, artisanal bread, coffee and tea service. Vegetarian entrée option always available. Additional entrée must be pre-selected and higher priced entrée prevails.

FIRST COURSE *(Select 1)*

Market Salad, Field Greens, Heirloom Cherry Tomato, Cucumber, Carrot, Radish, Citrus Vinaigrette *(VG/GF)*

Classic Caesar, Chopped Romaine Hearts, Parmesan, Peppercorn, Croutons, Classic Caesar Dressing

Caprese, Mixed Greens, Heirloom Tomatoes, Mozzarella, Micro Basil, White Balsamic, Balsamic Glaze *(V/GF)*

MAIN COURSE

Lightly Blackened Grilled Chicken Breast, Garlic Mashed Potatoes, Haricot Verts, Chicken Jus *(GF)* | 50

Seared Flat Iron Steak, Steak Cut Rosemary Fingerlings, Pan Jus, Housemade Steak Sauce *(GF/DF)* | 54

Pan Seared Halibut, Roasted Tomato Risotto, Wilted Garlic Spinach, Confit Lemon Caper and Herbs *(GF)* | 54

Pan Seared Sustainable Salmon Filet, Herb Risotto, Broccolini, Lemon Chive Beurre Blanc *(GF)* | 52

Potato Gnocchi, Kale Pesto, Roasted Seasonal Mushrooms, Rosemary Crumble *(V)* | 48

Seasonal Gluten Free Vegan Option Available Upon Request *(V/GF)* | 48

DESSERT COURSE

Family-style platter served at each table.

Chef's Assortment of Mini Desserts

OR

Individual Plated Dessert | +5

Triple Chocolate Cake

Classic or Seasonal Cheesecake

Carrot Cake

Fruit Tart, Chantilly Cream

Lemon Tart with Toasted Meringue

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BOXED LUNCH | 50

*Priced per person. Guaranteed Counts Must be Provided for Each Sandwich/Salad Selection.
All Boxes include Bottled Water and Seasonal Hand Fruit.*

ENTREES *(Select up to 3)*

Sandwich *(Gluten Free Bread or Wrap Available Upon Request | +3)*

Turkey Sandwich — Roasted Turkey, Chipotle Mayo, Bacon, Pepper Jack Cheese, Ciabatta

Roast Beef — Sliced Chilled Herbed Roast Beef, Smoked Cheddar, Pickled Onions, Aioli, Ciabatta

Chicken — Sliced Chilled Thyme-Lime Chicken Breast, Lettuce, Tomato, Bacon, Provolone, Tarragon Aioli, Ciabatta

Bahn Mi — Ginger Lime Marinated Carrot, Cucumber, Celery, Bean Sprouts, Cilantro, Baguette *(VG)*

Italian Grinder — Salami, Capicola, Provolone, Iceberg Lettuce, Giardiniera Vegetables, Cherry Peppers, Oil & Vinegar Dressing, Sub Rolls

Caprese — Tomato, Mozzarella, Spring Mix, Basil, Balsamic *(V)*

Add Prosciutto | +5

Balsamic Portabella, Pesto, Marinated Tomatoes, Fresh Basil, Ciabatta Roll *(VG)*

Salad

Salad with Chicken — Grilled Chicken Breast, Baby Kale, Arugula & Spinach Salad, Red Cabbage, Roasted Carrots, Roasted Beets, Balsamic Vinaigrette *(GF/DF)*

SIDES *(Select 1)*

Classic Cole Slaw *(V/GF)*

Quinoa Salad, Olives, Bell Peppers, Cucumbers, Fresh Herbs, White Wine Vinaigrette *(VG/GF)*

Rotini Pasta, Red Peppers, Olives, Oregano, Italian Vinaigrette *(VG)*

Red Bliss Potato Salad *(V/GF)*

CHIPS *(Select 1)*

Crispy Pita Chips *(VG)*

Hearty Kettle Chips *(VG)*

Root Vegetable Chips *(VG)*

DESSERT *(Select 1)*

Salted Caramel Brownie

Homemade Chocolate Chip Cookie

Sumptuous Blondie Bar

Lemon Pound Cake Slice

POCKET SWEET *(Select 1)*

Tic Tacs, Life Savers, Starbursts, or Mentos

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RECEPTION



RECEPTION

HORS D'OEUVRES

Priced per piece with a minimum order of 25 pieces per item selected. "Market Price" items guaranteed 30 days in advance of event.

HOT HORS D'OEUVRES

- Vegetable Samosa | 7
- Parmesan Hot Honey Stuffed Peppadew (V/GF) | 7
- Vegetable Kale Pot Sticker, Wasabi Soy (V) | 7
- Black Bean Empanada, Tomatillo Sauce (VG) | 7
- Tomato Bisque Shooters, Boursin Grilled Cheese (V) | 7
Gluten Free Bread | +3
- Peking Duck Spring Rolls, Sweet & Sour Sauce | 7
- Hot Honey Chicken Skewer | 9
- Korean Meatballs, Sweet Soy BBQ Glaze (DF) | 9
- Charred Skirt Steak Skewer, Chimichurri (GF) | 9
- All Beef Pig in Blanket, Champagne Mustard | 9
- Beef Slider, Cheddar Cheese, Sliced Pickle, Spicy Aioli | 12
- Classic Crab Cake, Lemon Caper Aioli (GF) | 12
- Crispy Coconut Shrimp, Pineapple-Coconut Chutney (DF) | 12
- Bacon-Wrapped Sea Scallops (GF/DF) | 12
- Mini Beef Wellington (DF) | 12

COLD HORS D'OEUVRES

- Grilled Fig, Prosciutto, Whipped Honey Ricotta, Crostini | 7
- Mozzarella, Grape Tomato Skewer, Balsamic Reduction, Fresh Basil (V/GF) | 7
- Wild Mushroom Crostini, Parmesan, Micro Basil (V) | 7
- Roasted Red Pepper Hummus, Paprika, Black Sesame Seeds, Mini Cucumber (VG/GF) | 7
- Sun-Dried Tomato Tapenade Crostini (VG) | 7
- Avocado, Feta, Pickled Onion, Sea Salt, Toast (V) | 9
- Antipasto Skewer | 9
- Smoked Tenderloin Crostini, Arugula, Horseradish Crème, Garlic Baguette | 9
- Smoked Salmon, Capers, Lemon Cream Cheese, Pumpnickel | 9
- Sesame Crusted Ahi Tuna, Wasabi Aioli, Wonton Crisp | 12
- Shrimp Ceviche on Asian Spoon (GF/DF) | 12
- Tuna Poke, Sesame Cone (DF) | 12
- Shrimp Cocktail, Classic Cocktail Sauce (GF) | 12
- East Coast Oysters, Cucumber Mignonette (GF/DF) | 12
- Mini Lobster Rolls | Market

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STATIONARY DISPLAYS

Priced per person based on guaranteed attendance. Designed for a minimum of 15 attendees and a one hour Cocktail Reception. No Attendant Required. All display stations must be ordered based on final guarantee. A minimum of three stations unless ordered with dinner.

RAW BAR

Priced per piece. Minimum 25 pieces per selection. All items (GF/DF).

*Served with Fresh Lemon Wedges, Cucumber Mignonette, Cocktail Sauce, Tabasco
"Market Price" items guaranteed 30 days in advance of event.*

Local Oysters | 9

Jumbo Shrimp | 9

Littlenecks | 6

Crab Claws | 9

Fresh Lobster Cocktail | Market



MEZZE PLATTER | 22

Carrots, Cucumbers, Cauliflower, Bell Peppers (*Vg/GF*)
Roasted Red Pepper Hummus (*Vg/GF*), Tzatziki (*V/GF*)
Marinated Peppers (*VG/GF*), Marinated Olives (*VG/GF*), Feta Cheese (*V/GF*)
Lavash, Pita Chips (*VG*)

CRUDITE | 18

Tri-Color Cauliflower, Red Bell Pepper, Baby Heirloom Carrots, Cucumbers, Zucchini Sticks, Celery Hearts (*VG*)
Buttermilk Ranch, Blue Cheese Dip (*V/GF*)
Garlic & Lemon Hummus (*VG/GF*)

ARTISANAL CHEESE | 26

Chef's Regional Cheese Selection (*GF*)
Mixed Nuts, Grapes, Strawberries, Seasonal Fruit Preserve, Honeycomb (*V*)
Sesame Flatbread Crackers, Rosemary Crostini

DIPS | 28

Served with Pita Chips, Tortilla Chips, and House Kettle Chips (VG)

Chilled

Classic Guacamole (*VG*)
French Onion & Roasted Garlic Dip (*GF*)

Hot

Buffalo Chicken Dip (*GF*)
Crab, Spinach and Artichoke Dip (*GF*)

ANTIPASTO | 30

Peppered Salami, Prosciutto, Soppressata (*GF/DF*)
Marinated Bocconcini, Smoked Provolone (*GF*)
Roasted Red Peppers, Grilled Zucchini, Eggplant (*VG*)
Roasted Balsamic Mushrooms, Herb Marinated Artichokes, Marinated Olives, (*VG*)
Rosemary Grain Mustard, Seasonal Compote (*VG*)
French Bread, Seasonal Crostini

CHARCUTERIE BOARD | 36

Selection of Italian Cured Meats and Regional Cheeses (*GF*)
Pickled Seasonal Vegetables, Giardiniera, Marinated Olives, (*VG*)
Seasonal Fruit, Grapes (*VG*)
Mixed Nuts, Salted Almonds (*V*)
Rosemary Grain Mustard, Seasonal Fruit Compote (*VG*)
French Bread, Seasonal Crostini

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ACTION STATIONS

CARVERY

Priced per person based on guaranteed attendance. Designed for a minimum of 25 attendees, except where noted. All stations require (1) chef attendant per 50 guests at \$175 per attendant. Action stations are priced as an enhancement to other reception offerings for 90 minutes. Action stations are not sold individually.

SMOKED BEEF RIBEYE | 32 (Minimum 50 Guests)

Herb Smoked Prime Rib
Garlic Chive Mashed Potatoes (V)
Roasted Seasonal Mushrooms, Cipollini Onions (VG/GF)
Horseradish Sauce, Smoked Pan Jus (GF)

PORK LOIN | 23

Beer Brined Pork Loin (GF)
Orzo, Spinach, Red Pepper, Herb-Pesto Salad (VG)
Grilled Broccolini (VG)
Rosemary Bourbon Jus (GF)

ORGANIC TURKEY BREAST | 23

Cider Brined Organic Semi-Boneless Turkey Breast (GF)
Sautéed Haricot Vert, Roasted Mushrooms (VG)
Twice Baked Mashed Potatoes (V/GF)
Cranberry Sauce, Classic Turkey Gravy

SUSTAINABLE SALMON | 24

Herb Roasted Salmon, Lemon Dill Yogurt Sauce (GF)
Beets, Shaved Cucumbers, Fennel (VG/GF)
Heirloom Tomato, Olives, Artichokes (V/GF)

THEME STATIONS

Priced per person based on guaranteed attendance. Designed for a minimum of 25 attendees. All stations require (1) chef attendant per 50 guests at \$175 per attendant. Action stations are priced as an enhancement to other reception offerings for 90 minutes. Action stations are not sold individually.

BUILD YOUR OWN SALAD BAR | 24

Chopped Romaine Lettuce, Spring Greens, Baby Spinach (VG/GF)
Roasted Beets, Marinated Olives, Sliced Cucumbers, Shaved Carrots, Cherry Tomatoes
Crumbled Feta, Shredded Cheddar Cheese
Toasted Walnuts, Sunflower Seeds, Dried Cranberries, Seasonal Berries, Garlic Croutons
Crumbled Bacon, Smoked Turkey, Smoked Salmon (GF)
Honey Balsamic Vinaigrette, Bleu Cheese Dressing, Buttermilk Chive Dressing, Lemon-Thyme Vinaigrette (GF)

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PASTA BAR | 28

Rigatoni, Spicy Italian sausage, Pomodoro, Parmesan Reggiano
Cavatelli Primavera, Wild Mushrooms, Zucchini, Squashes, Heirloom Tomato, XVO, Grano Padano (V)
Meyer Lemon Ricotta Ravioli, Arugula, White Wine Cream Sauce (V)
Rustic Bread Display, Herbed Oil

TACO BAR | 28

Carne Asada, Pork Carnitas, Chipotle Chicken (GF)

Add Shrimp | +12

Add Lobster | +Market Price

Pico De Gallo, Salsa Roja, Tomatillo Salsa, Guacamole (VG/GF)
Cotija Cheese, Cheddar, Sour Cream (V/GF)
Jalapeño Relish, Pickled Red Onions, Cilantro (VG/GF)
Flour Tortillas (VG) & Corn Tortillas (VG/GF)

NOODLE BAR | 32

Rice Noodles, Ramen Noodles
Select Two: Beef Broth, Vegetable Broth, Chicken Broth (GF/DF)
Soy Pulled Chicken (DF), Ginger Garlic Beef (GF/DF)
Add Spicy Shrimp | +12
Scallions, Basil, Cilantro, Sprouts, Ginger, Garlic, Hard Boiled Egg (V/GF)
White Soy, Sriracha, Chili Crunch, Crushed Peanuts

S'MORES | 22

(Indoor or outdoor based on space and weather)

Outdoors:

Marshmallows Roasted Over a Tabletop Flame (Upgrade to Firepit | +750)
Graham Cracker Squares
Hershey's Chocolate Bars

Indoors:

Torched Marshmallows
Milk Chocolate in a Cast Iron Skillet
Graham Cracker Dipping Squares

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RECEPTION PACKAGES

Priced per person based on guaranteed attendance. Designed for a minimum of 25 attendees.

**Chef attendant required at \$175 per 75 attendees.*

PACKAGE 1 | 75

TRAY PASSED

Hot Honey Chicken Skewer

Charred Skirt Steak Skewer, Chimichurri (GF)

MEZZE PLATTER

Carrots, Cucumbers, Cauliflower, Bell Peppers (VG/GF)

Roasted Red Pepper Hummus (VG/GF), Tzatziki (V/GF)

Marinated Peppers (VG/GF), Marinated Olives (VG/GF), Feta Cheese (V/GF)

Lavash, Pita Chips (VG)

ORGANIC TURKEY BREAST*

Cider Brined Organic Semi-Boneless Turkey Breast (GF)

Sautéed Haricot Vert, Roasted Mushrooms (VG)

Twice Baked Mashed Potatoes (V/GF)

Cranberry Sauce, Classic Turkey Gravy

BUILD YOUR OWN SALAD BAR

Chopped Romaine Lettuce, Spring Greens, Baby Spinach (VG/GF)

Roasted Beets, Marinated Olives, Sliced Cucumbers, Shaved Carrots, Cherry Tomatoes

Crumbled Feta, Shredded Cheddar Cheese

Toasted Walnuts, Sunflower Seeds, Dried Cranberries, Seasonal Berries, Garlic Croutons

Crumbled Bacon, Smoked Turkey, Smoked Salmon (GF)

Honey Balsamic Vinaigrette, Bleu Cheese Dressing, Buttermilk Chive Dressing, Lemon-Thyme Vinaigrette (GF)

PACKAGE 2 | 85

TRAY PASSED

All Beef Pig in Blanket, Champagne Mustard

Beef Slider, Cheddar Cheese, Sliced Pickle, Spicy Aioli

DIPS

Served with Pita Chips, Tortilla Chips, and House Kettle Chips (VG)

Chilled

Classic Guacamole (VG)

French Onion & Roasted Garlic Dip (GF)

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Hot

Buffalo Chicken Dip (GF)

Crab, Spinach and Artichoke Dip (GF)

CRUDITE

Tri-Color Cauliflower, Red Pepper, Baby Heirloom Carrots, Cucumbers, Zucchini Sticks, Celery Hearts, Seasonal Radish (VG)

Buttermilk Ranch, Blue Cheese Dips (V/GF)

TACO BAR*

Carne Asada, Pork Carnitas, Chipotle Chicken (GF)

Add Shrimp | +12

Add Lobster | +Market Price

Pico De Gallo, Salsa Roja, Tomatillo Salsa, Guacamole (VG/GF)

Cotija Cheese, Cheddar, Sour Cream (V/GF)

Jalapeño Relish, Pickled Red Onions, Cilantro (VG/GF)

Flour Tortillas (VG/GF) & Corn Tortillas (GF)

PACKAGE 3 | 95

TRAY PASSED

Grilled Fig, Prosciutto, Whipped Honey Ricotta, Crostini

Shrimp Cocktail, Classic Cocktail Sauce (GF)

ANTIPASTO

Peppered Salami, Prosciutto, Soppressata (GF/DF)

Marinated Bocconcini, Smoked Provolone (GF)

Roasted Red Peppers, Grilled Zucchini, Eggplant (VG)

Roasted Balsamic Mushrooms, Herb Marinated Artichokes (VG)

Pickled Seasonal Vegetables, Giardiniera, Marinated Olives, (VG)

Rosemary Grain Mustard, Seasonal Compote (VG)

French Bread, Seasonal Crostini

SMOKED BEEF RIBEYE* (Minimum 50 Guests)

Herb Smoked Prime Rib

Garlic Chive Mashed Potatoes (V)

Roasted Seasonal Mushrooms, Cipollini Onions (VG/GF)

Horseradish Sauce, Smoked Pan Jus (GF)

PASTA BAR*

Rigatoni, Spicy Italian sausage, Pomodoro, Parmesan Reggiano

Cavatelli Primavera, Wild Mushrooms, Zucchini, Squashes, Heirloom Tomato, EVOO, Grano Padano (V)

Meyer Lemon Ricotta Ravioli, Arugula, White Wine Cream Sauce (V)

Rustic Bread Display, Herbed Oil

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DINNER



DINNER

PLATED DINNER

Priced per person. All plated dinner selections include salad course, one entrée, dessert, artisanal bread, coffee and tea. Vegetarian entrée option is always available. Additional entrée must be pre-selected and higher priced entrée prevails. "Market Price" items guaranteed 30 days in advance of event.

FIRST COURSE *(Select 1)*

Market Salad, Field Greens, Heirloom Cherry Tomato, Cucumber, Carrot, Radish, Citrus Vinaigrette *(VG/GF)*

Classic Caesar, Chopped Romaine Hearts, Parmesan, Peppercorn, Croutons, Classic Caesar Dressing

Caprese, Mixed Greens, Heirloom Tomatoes, Mozzarella, Micro Basil, White Balsamic, Balsamic Glaze *(V/GF)*

Chilled Crab or Lobster Salad, Baby Bibb Lettuce, Lemon Chive Aioli | **Market Price**

MAIN COURSE

Roasted Statler Chicken Breast, Rosemary Fingerling Potatoes, Heirloom Carrots, Roasted Mushrooms, Chicken Jus *(GF)* | 90

Pan Seared Sustainable Salmon Filet, Roasted Tomato Risotto, Broccolini, Lemon Chive Beurre Blanc *(GF)* | 94

Chilean Sea Bass, Herb Risotto, English Peas, Haricot Verts, Confit Tomato Relish *(GF)* | 102

Braised Short Rib, Garlic Mashed Potatoes, Heirloom Carrots, Pickled Cipollinis, Pan Jus *(GF/DF)* | 104

Pan Roasted Filet Mignon, Roasted Fingerling Potatoes, Grilled Asparagus, Au Poivre Sauce *(GF)* | 115

Potato Gnocchi, Kale Pesto, Roasted Seasonal Mushrooms, Rosemary Crumble *(V)* | 90

Seasonal Gluten Free Vegan Option Available Upon Request *(VG/GF)* | 90

Surf & Turf Duo — Filet Mignon, Herb Roasted New Potatoes, Haricot Verts with:

Grilled Garlic Shrimp | 125

Sea Scallops, Lemon Beurre Blanc | 130

Lobster Tail, Drawn Butter | Market

DESSERT COURSE *(Select 1)*

Triple Chocolate Mousse Cake, Whipped Cream

Cappuccino Hazelnut Dome

S'mores Cake, Caramel Sauce, Graham Crumble

Lemon Tart with Toasted Meringue

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DINNER BUFFET

Priced per person based on guaranteed attendance. Designed for a minimum of 25 attendees. Includes coffee and tea.

TRATTORIA | 89

Traditional Caesar Salad, Romaine Hearts, Parmesan, Garlic Croutons, Classic Caesar Dressing
Tomato, Ciliegine Mozzarella, Basil, Cherry Tomato, Red Wine Vinaigrette (V)

Select three:

Chicken Marsala (GF)

Chicken Milanese

Homestyle Lasagna — traditional meat or vegetarian

Roasted Italian-Herb Crusted Scrod, Blistered Tomato Sauce (GF/DF)

Swiss Chard and Fontina Stuffed Pork Tenderloin, Balsamic Glazed Mushrooms (GF)

Broccolini, Garlic Confit (VG)

Focaccia Bread (VG)

Assortment of Cannoli and Biscotti (V)

Tiramisu (V)

GRILL | 110

Grilled Pepper Bisque (V/GF)

Chopped Salad, Iceberg, Crumbled Bacon, Grilled Corn, Tomato, Red Onion, (GF)

Three Bean Salad (VG)

Whiskey Glazed Sirloin Steak, Pan Jus (GF)

Smoked Chicken Breast, Fresh Herbs, Spinach, Roasted Lemon (GF)

Grilled Swordfish, Chimichurri (GF/DF)

Grilled Seasonal Vegetables, Balsamic Glaze (VG)

Baked Beans, Mustard BBQ Sauce (VG)

Yukon Gold Mashed Potatoes (V)

Corn Bread, Honey Butter (V)

Watermelon, Espellete, Tarragon Salad (VG)

Key Lime Pie (V)

Cherry Pie (V)

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LIGHTHOUSE BARBECUE | 135

Little Gem Lettuce, Radish, Cucumber, Green Goddess or Italian Vinaigrette

Entrees (*Select three*)

St. Louis Pork Ribs (*GF/DF*)
Slow-Smoked Beef Short Ribs (*GF/DF*)
Blackened Salmon (*GF/DF*)
Char-Grilled, Dry-Aged Burgers
Jerk-Spiced Chicken (*GF/DF*)
Grilled Chicken Breast, Mustard Bourbon Glaze (*GF/DF*)
Grilled Shrimp, Lemon, Herbs (*GF/DF*)
Grilled Lobster Tail — maître d' butter (*GF*) | +25 per person
Beyond Burger (*VG*)

Sides (*Select three*)

Red Bliss Potato Salad (*V*)
Grilled Asparagus (*VG*)
Grilled Whole Corn, Sea Salt, Herb Butter (*V*)
Classic Cole Slaw (*V*)
Grilled and Glazed Sweet Potato (*V*)

Selection of Sauces, Toppings and Condiments

Corn Bread (*V*)

Strawberry Shortcake with Home Made Biscuits, Whipped Cream

Assorted Brownies

NEW ENGLAND COMFORT | 120

Sweet Corn & Potato Chowder

Field Greens Salad, Cucumber, Heirloom Cherry Tomato, Carrots, Citrus Vinaigrette (*VG/GF*)

New England Lobster Cobb, Romaine, Crumbled Bacon, Heirloom Cherry Tomato, Avocado, Gorgonzola Dolce, Hard Boiled Egg, Red Wine-Dijon Vinaigrette (*GF*)

Roasted Chicken, Truffle Roasted Corn Hash, Natural Jus (*GF*)

Portuguese Shrimp Mozambique (*GF*)

Sliced Hangar Steak, Roasted Mushrooms, Cippolini Onions, Classic Steak Sauce (*GF*)

Roasted Fingerling Potatoes, Sea Salt, Herbs (*VG/GF*)

Honey Glazed Heirloom Baby Carrots

Parker House Rolls, Rosemary Butter

Cappuccino Hazelnut Torte (*V*)

Blueberry Cheesecake (*V*)

Three Berry Tart (*V*)

* VG — Vegan / V — Vegetarian / GF — Gluten Free / DF — Dairy Free

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TRADITIONAL CLAMBAKE | 160

Requires outdoor setup fee | +1250

Signature New England Clam Chowder

Steamed 1½ Pound Lobster (GF)

Local Steamers and Mussels, Drawn Butter, Clam Broth (GF)

Dry Rubbed BBQ Chicken (GF/DF)

Smokehouse Chorizo, Caramelized Onions, Sweet Peppers

Red Bliss Potatoes (GF/DF)

Farm Greens, Seasonal Vegetables, Ranch Dressing (V/GF)

Mixed Greens, Radicchio, Fresh Seasonal Berries, Feta Cheese, Sherry Vinaigrette (V/GF)

Herb Pesto-Brushed Grilled Vegetables, Balsamic Vinaigrette (VG)

Warm Homemade Corn Bread and Signature House Rolls (V)

Native Butter n' Sugar Corn on the Cob (V)

Fresh Watermelon Slices (VG/GF)

Seasonal Berry Cobbler, Vanilla Bean Ice Cream (V)

ENHANCEMENTS

Chef-Carved Rib Eye Roast (GF/DF) | +18 per person

Chef-Carved Tenderloin of Beef (GF/DF) | +24 per person

**Alternative option for indoor clambake available*

FIREPITS | 750

10-day notice is required to obtain local permits. Each firepit lasts for two hours and includes:

Firewood and Attendant

Classic S'mores Station | +22 per person

Marshmallows, Graham Cracker Squares, Hershey's Chocolate Bars



BAR



BAR SELECTIONS

All bars and specialty stations require (1) bartender per 75 guests at \$175 each.

ALL BARS INCLUDE

Beers (*select 5*)

Domestic - Budweiser, Bud Light, Corona, Michelob Ultra, Heineken

Micro/Imported - Sam Adams Boston Lager, Whalers Rise, Voodoo Ranger Juice Haze IPA, Modelo, Stella Artois

Hard Seltzers & Non-Alcoholic Beers

High Noon Hard Seltzers, Athletic N/A IPA

Cordials & Mixers

Aperol, Bailey's, Campari, Kahlua, Dry Vermouth, Sweet Vermouth. Peachtree Schnapps, St-Germain, Triple Sec, Club Soda, Coke, Diet Coke, Ginger Ale, Ginger Beer, Sprite, Tonic Water, Cranberry, Pineapple, Grapefruit, Orange, Bitters, Fresh Lemon Juice, Fresh Lime Juice, Grenadine, Margarita Mix, Olive Juice, Simple Syrup

ESSENTIAL LEVEL

Spirits — New Amsterdam Vodka, New Amsterdam Gin, Cruzan Light Rum, Mi Campo Blanco Tequila, Jim Beam Bourbon White Label, Monkey Shoulder Scotch

Wines — Wycliff Sparkling Wine, Proverb Sauvignon Blanc, Proverb Chardonnay, Proverb Pinot Grigio, Proverb Pinot Noir, Canyon Road Merlot, Proverb Cabernet Sauvignon

PREMIUM LEVEL

Spirits — Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Espolon Blanco Tequila, Bulleit Bourbon, Dewars Scotch

Wines — La Marca Prosecco, Joel Gott Sauvignon Blanc, Joel Gott Chardonnay, Sea Glass Pinot Grigio, Sea Glass Pinot Noir, Joel Gott Palisades Red Blend, Sea Glass Cabernet Sauvignon

ULTRA PREMIUM LEVEL

Spirits — Ketel One Vodka, Hendrick's Gin, Appleton Estate Rum, Don Julio Tequila, Maker's Mark Bourbon, Glenfiddich Scotch

Wines — Lucien Albrecht Brut Sparkling Wine (Alsace, Fr), Dashwood Sauvignon Blanc (Marlborough NZ), Chalk Hill Chardonnay (Russian River Valley), Acrobat Pinot Grigio (Willamette Valley), Banshee Pinot Noir (Sonoma County), Kuleto "Frog Prince" Red Blend, Sebastiani Cabernet Sauvignon (North Coast)

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PACKAGE BAR

Priced per person based on guaranteed attendance.

	1 Hour	2 Hours	Each Additional Hour
Essential	30	42	10
Premium	35	49	12
Ultra Premium	42	58	14

CONSUMPTION BAR

Priced per drink based on guest selection. Minimum revenue of \$500 per bar.

	Host Paid	Guest Paid
Essential Spirits	14	15
Premium Spirits	15	16
Ultra Premium Spirits	16	17
Specialty Cocktails & Martinis	18	19
Essential Wines	14	15
Premium Wines	15	16
Ultra Premium Wines	16	17
Hard Seltzers/Mocktails	14	15
Domestic Beers	8	9
Micro/Imported Beers	9	10
Soft Drinks & Bottled Waters	6.75	7

SPECIALTY COCKTAIL SELECTIONS | 18

MOCKTAIL SELECTIONS | 14

Ask your event manager for our latest handcrafted and seasonal masterpieces from our mixologist.

BARTENDER'S CHOICE OR YOUR OWN SIGNATURE COCKTAIL

Have a favorite ingredient or a theme in mind? We'll create a custom selection just for you!



MENU GUIDELINES

MENU PRICES

Prices are per person, unless otherwise noted. All prices are subject to a 25% taxable administrative fee and 8% state & local taxes. Menus and prices are valid for events occurring before January 1, 2027. The price of “market price” items will be guaranteed 30 days in advance of your event.

MENU ITEMS

Newport Harbor Island Resort must provide all food and beverage products. Due to market conditions, menu items may change on short notice and we will provide appropriate alternatives as necessary. Newport Harbor Island Resort does not allow any to-go containers from any banquet function.

GUEST COUNTS

For groups 2-25 please consult with your sales or event manager. Additional fees may apply. Final guest counts must be confirmed 7 business days in advance, or the expected number will be used. This number is not subject to a reduction after 7 days.

DIETARY RESTRICTIONS AND ALLERGIES

Please inform your event manager of any guest food allergies or dietary restrictions. All buffets and stations will include signage indicating allergens and key ingredients. For plated meals, a vegetarian option is always available.

PLATED MEALS

For all plated meals, entrée selection(s) must be pre-ordered. If more than one entrée is pre-selected, the price of the highest entrée will apply. Tableside ordering may be available for an additional cost. Final entrée guest count is due 7 days prior to all events.

DISPLAYS AND STATIONS

Cocktail displays and un-attended stations are designed for a minimum of 15 attendees and a one-hour reception. Pricing is per person based on guaranteed attendance. No attendant required. We recommend a minimum of three stations unless ordered with dinner.

DURATION OF MEALS

Buffets, displays and food stations come with a standard time frame of service. Should you require additional service time this can be arranged. There is a surcharge per person, per half-hour to extend these buffet/reception stations.

Breakfast Buffet — 90 minutes standard | \$5 per person, per 30 minutes additional

Lunch Buffet — 90 minutes standard | \$8 per person, per 30 minutes additional

Dinner Buffet — 2 hours standard | \$15 per person, per 30 minutes additional

Reception Stations — 90 minutes standard | \$8 per person, per 30 minutes additional

CHEF ATTENDANTS

Chef attendants are \$175 and required as noted. We require one chef attendant per 75 guests.

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BEVERAGE GUIDELINES

- Bartender fees are \$175 each and are required for all bars. We require one bartender per 75 guests.
- All bars must reach a minimum of \$500 in revenue, or the difference will be added as room rental.
- Beverage pricing will be guaranteed 45 days prior to the start of your event.
- Law prohibits the sale and/or delivery of alcohol to a minor or intoxicated person. Newport Harbor Island Resort and its management staff have the legal right to not serve alcohol to any individual or close any banquet bar at any time, for any reason.
- Guests who look 30 years of age or younger could be asked to produce identification.
- No more than 3 ounces of alcohol will be poured into any one drink.
- We do not serve shots, pitchers, Long Island iced teas, carafes of wine, or doubles.
- Contracted event bar service is limited to a maximum of 5 hours.
- Alcoholic beverages will not be sold before 9:00 AM or after 12:45 AM.
- Newport Harbor Island Resort is governed by the Rhode Island State Liquor Contract Act & Regulations and pursuant to these laws we do not allow alcoholic beverages to be brought into the hotel from outside.
- It is the policy of Newport Harbor Island Resort to provide safe and responsible alcohol services to our guests. Additionally, we strive to always provide our guests with friendly professional service. We ask that you pay particular attention to the following: As your host, we are accepting our share of the responsibility for the safe service of alcohol to your guests, you also share in this responsibility and your cooperation and understanding of our policies and the laws of the state of Rhode Island.

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