

-BEREAVEMENTS-

Thank you for considering Harbor Lights for hosting your bereavement meal. Harbor Lights is prepared to offer a menu that is available within a few days, and our staff is here to help you in your time of need.

We take great pride in our gracious environment and the exceptional, personalized service that you will receive when you allow us the privilege of serving your family and friends during this difficult time.

We can accommodate from as little as 25, to as many as 250 people in our function hall. Harbor Lights prides itself on its beautiful settings for all functions. Our menu items are elegantly prepared and presented by Harbor Lights own experienced chefs. All of our staff will strive to ensure that your event will be a day of ease and for remembrance.

Harbor Lights Lunch Selections

Minimum of 25 guests

Buffets are designed for 1 hour of Service Time

Please add \$3 per person for Buffets under 25 guests

Deli Lunch Buffet | \$18 per person

Salad of Mixed Seasonal Greens, Fresh Condiments and Choice of Dressings
Pesto Pasta Salad and Cider Slaw
All Natural Roasted Turkey, Black Angus Beef and Honey Cured Ham with
Condiments of Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard and Mayo
Assorted Artisan and Pullman Style Sandwich Breads including Sourdough,
Whole-Grain, Rye and Soft Egg Roll
Assorted Deli Cheeses of Sliced Cheddar, Pepper Jack, Swiss and Provolone
Assorted Individual Bags of Assorted Chips
Selection of Fresh Baked Fruit Squares and Brownies
Lemonade and Iced Tea

Warwick Neck Lunch Buffet | \$23 per person

White Bean and Kale Soup with Chorizo and Grilled Croutons
Farfalle with Roasted Vegetables, Grilled Onions and Lemon Vinaigrette
Pan Seared Boneless Breast of Chicken with Lemon, Capers and Garlic
Oven Roasted Potatoes
Roasted Green Beans with Reduced Balsamic Drizzle
Freshly Baked Tea Cookies and Biscotti
Freshly Brewed Regular, Decaffeinated Coffee and Assorted Teas

Down the Shore Lunch Buffet | \$28 per person

New England Clam Chowder with Parsley Soup Toasts
Grilled Corn and Tomato Salad with Cider-Maple Vinaigrette
My Mother's Potato Salad
Grilled Chicken Breast with Lemon and Herbs
House-smoked Pulled Pork with Rum BBQ
Truly Baked Beans
Farm Fresh Vegetables, Lightly Sauteed
Warm Seasonal Fruit Crisp with Vanilla Bean Ice Cream
Freshly Brewed Regular, Decaffeinated Coffee and Assorted Tea

It is the customer's obligation to inform the server about any food allergies

All functions are subject to a twenty-one percent administrative fee and sales tax of eight percent.
Items and prices are subject to change without notice until written guarantee is confirmed.

Lunch Served Selections | \$22 per person

Minimum of 25 guests

Dinner selections served with rolls, butter, coffee, tea and decaf

Starters

Please select one starter

Garden Salad

Mixed greens, cucumber, tomato, red onion, shredded carrot, balsamic vinaigrette

Grilled Chicken and Orzo Soup

BLT Salad *add \$1pp*

Mixed greens, tomato, onion, shredded carrot, hickory smoked bacon, green goddess

Add a Pasta Course for \$2pp

Penne with house made Marinara

Add a Fresh Fruit Cup for \$2pp

Entrees

Please select an Entree – a second choice can be added for an additional \$5pp

Chicken Marsala

Pan seared Chicken with a mushroom Marsala demi-glace

Chicken Picatta

Pan seared Chicken with a lemon white wine and caper veloute

Eggplant Parmesan

Local fried eggplant, topped with mozzarella over Penne and Marinara

Baked Georges Bank Cod *add \$2pp*

Traditional baked cod with seasoned cracker topping

Worcestershire Glazed Tenderloin of Beef *add \$9pp*

Roasted medium rare and topped with demi-glace

Choose your sides - one starch and one vegetable

Roasted Red Bliss Potato

Ginger Jasmine Rice

Garlic Mashed Potato

Smashed Potato with Butter and Spinach *add \$1pp*

Roasted Green Beans

Sautéed Corn with Garlic and Roast Peppers

Roasted Asparagus with Lemon Zest *add \$1pp*

Dessert

Vanilla Ice Cream with Chocolate Sauce

Housemade Bread Pudding with Real Whipped Cream *add \$2pp*

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Passed Hors d'Oeuvres Package | \$19 per person

Select Three Items from Selection One and Three from Selection Two

Cocktail Receptions are based on One Hour of Service

Six pieces per person, total

Each Additional Hour - \$9.95 per person

Selection One

Mini BLT Cup, Basil Aioli
Buffalo Chicken Shot
Local Sausage Stuffed Mushrooms
Roasted Mushrooms "Escargot"
Pork + Cheese Quesadilla – Sweet + Spicy Onion
Gourmet Grilled Cheese with Pear, Ham + Gruyere
Sticky Chicken Skewer
Mini Pulled Pork Sliders, Kale Slaw
Tomato, Olive + Mozzarella Skewer
Chicken Shawarma Skewer, Tzatziki
Grilled Polenta with Wild Mushroom
Asian Spring Rolls with Ginger Dipping Sauce
Mini Fried Chicken Slider, Buttermilk Ranch Mayo
Curried Chicken Salad, Grapes + Almonds in Endive Spear
Steak + Cheese Eggroll
Mini Beef Tenderloin, Horseradish Dijon
Bite Size Tacos, You Pick
Hawaiian Beef Skewer, Roast Pepper Sauce
Grilled Watermelon + Feta Skewers
Asparagus + Asiago in Phyllo
Tomato Bisque Shooter, Grilled Cheese Soldier

Selection Two

Stout Braised Short Rib, Mini Biscuit
Chicken + Waffles, Tabasco Honey
Roasted Pork Belly, Smoky-Scallion Vinaigrette
Crab + Corn Fritters, Smokey Remoulade
Mini Crab Cakes with Chipotle Mayo
Passed NE Clam Chowder + Cakes
Mini Fish 'n' Chips – House-made Remoulade
Lollipop Lamb Chops, Honey-Mint
Tuna Tartar, Cucumber + Sesame-garlic Sauce
Lobster + Dill on Homemade Potato Chip
Seared Ahi Tuna with Wasabi on Wonton
Shrimp Cocktail Shots, Cocktail + Sweet Chili Sauce
Tuna Tartar, Cucumber + Sesame-Garlic Sauce
Deep Fried Mussels, Basil-Curry Aioli
Beef Carpaccio Crostini, Chimichurri
Lobster Mac + Cheese Bites
BBQ-Bacon Wrapped Shrimp, Pepper Jack
Mini BLT Lobster Rolls on Buttered Brioche
Oven Roasted Clams, Garlic Butter, Chorizo + Bread Crumbs
Smoked Salmon on Johnnycake, Capered Cream Cheese
Blackened Beef + Watermelon Skewer
Scallops Wrapped in Bacon

Cocktail Reception Enhancements

Add one of these displays to your reception to really wow your guests

Market Stand Display | \$4 per person

Seasonal Farm Fresh Vegetables served with Traditional Dips

Spreads, Dips + Veggies | \$6 per person

Artichoke-Parmesan Spread, Buffalo Chicken-Blue Cheese Dip, Garlic-White Bean Dip, House-made Hummus and Mom's Secret Clam Dip with Fresh Seasonal Veggies, Grilled Bread and Fried Tortillas

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Farmstead Cheese Display | \$7 per person

Imported and Domestic Cheeses to include Imported Swiss, Brie, New England Cheddar, Great Hill Blue and Peppered Goat Cheese served with French Bread and Traditional Crackers

Baked Brie en Croute | \$225 each

French Brie Baked in Pastry with Raspberry Sauce, French Bread and Assorted Crackers
(serves 40 people)

Smoked Salmon Display | \$ 195 each

Norwegian Smoked Salmon, Thinly Sliced and Served with Chopped Eggs, Bermuda Onion, Capers, Horseradish Cream, Lemon Wedge and Pumpernickel Bread
(serves 30 people)

Tuscan Antipasto Display | \$15 per person

Selection of Tuscan-style Charcuterie and Cheeses, paired with Marinated and Roasted Vegetables, Garlic-White Bean Dip, Olives, Pepperoncini, House-made Focaccia and Artisan Crackers with Infused Olive Oil

Mezze Display | \$14 per person

Selection of House-made Hummus, Baba Ghanoush, Tzatziki and Tapanades, paired with Marinated and Roasted Vegetables, Fried Artichokes, Olives, House-made Focaccia and Artisan Crackers with Infused Olive Oil

Taste of Rhode Island | \$17 per person

New England Clam Chowder and Clam Cakes, House-made Fish and Chips, Federal Hill-Style Calamari, garlic and hot peppers, Stuffed Littlenecks with Chourico and Secret Seasoning

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Attended Enhancement Stations

Attendant Fee of \$100 per station will be applied

New England Raw Bar | Market Price

3 Iced Jumbo Shrimp, 1 Local Oyster on the Half Shell
and 1 Littleneck Clam per person

Traditional Cocktail Sauce, Tabasco Sauce, Mignonette Sauce,
Worcestershire Sauce, Horseradish, Fresh Lemons and Natural Oyster Crackers

Pasta Station | \$18.00 per person

*Choose **two** pastas*

Penne •Farfalle •Cheese Tortellini

Prepared to order with choice of Alfredo, Marinara and Pesto

Create your own custom mix with the following additions:

Italian Sausage, Sundried Tomatoes, Black Olives, Artichokes,
Mushrooms, Roasted Red Peppers, Asparagus and Fresh Basil
served with Freshly Grated Parmesan, Crushed Red Pepper Flakes,
Italian Breads and Grissini

Deluxe Additions: Shrimp or Smoked Salmon - *\$5 each per person*

Additions: Grilled Chicken Breast, Sliced Beef Tips - *\$3 each per person*

Shrimp Scampi | \$19.00 per person

Sautéed to Order Jumbo Gulf Shrimp with
Garlic finished with White Wine over Rice

Maple Glazed Virginia Ham | \$250.00

With Spiced Bourbon Sauce
(serves 35 Individual cocktail portions)

Peppered Roast Tenderloin of Beef | \$225.00

With Port Wine-Thyme Reduction and Horseradish
Cream
(serves 25 individual cocktail portions)

Boneless Turkey Breast | \$200.00

Cranberry Sauce and Green Peppercorn
Mayonnaise
(serves 35 Individual cocktail portions)

Grilled Roast Sirloin of Beef | \$225.00

With Stone Ground Mustard Sauce and
Horseradish Cream
(serves 30 individual cocktail portions)

Whole Roasted Pork Loin | \$195.00

(serves 35 Individual cocktail portions)

Rosemary and Garlic Leg of Lamb | \$200.00

With Roasted Garlic and Merlot Reduction
(serves 25 individual cocktail portions)

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Carving and Other Stations

Create a Salad | \$8 per person

Two kinds of lettuce blends, countless combinations of toppings, Balsamic Vinaigrette, Green Goddess, Bleu Cheese Vinaigrette and Ranch

Carving Stations

Attendant Fee of \$100 per station will be applied

All carving stations include Rosemary Roasted Potatoes, Seasonal Vegetable and Rolls with Butter

Peppered Roast Tenderloin of Beef | \$35 per person

With Port Wine-Thyme Reduction and Horseradish Cream

Grilled Roast Sirloin of Beef | \$25 per person

With Stone Ground Mustard Sauce and Horseradish Cream

Roast Prime Rib of Beef | \$28 per person

With Pan Dripping Au Jus and Horseradish Cream

Rosemary and Garlic Leg of Lamb | \$31 per person

With Roasted Garlic and Merlot Reduction

Maple Glazed Virginia Ham | \$16 per person

With Spiced Bourbon Sauce

Boneless Turkey Breast | \$16 per person

Cranberry Sauce and Green Peppercorn Mayonnaise

Whole Roasted Pork Loin | \$15 per person

With Apple Cider Gravy

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Grilled Pizza | \$10 per person

House grilled perfect Pizza Dough, build 3 pizzas

*Marinara, Olive Oil, Pesto, BBQ, Buffalo Sauce | Mozzarella, Cheddar, Pepper Jack, Blue Cheese
Chicken, Chourico, Shrimp, Pepperoni, Bacon | Tomato, Onion, Basil, Spinach, Roasted Peppers
Don't limit yourself to this list. If you have a signature Pizza, we would love to recreate it for you!*

Street Tacos | \$12 per person

Authentic Tacos made to order right in front of your guests

Choose a protein, an additional protein can be added for \$4 pp

*Real Texas BBQ Pulled Pork (smoked on site, Carne Asada, House Seasoned Cod,
Baby Shrimp, Grilled Chicken*

Then let our Chef make their tacos with these ingredients

*Corn + Flour Tortillas, Pico De Gallo, Sour Cream, Kale Slaw, Avocado, Tomato, Lettuce,
Red onion, Black Beans, Jalapenos, Cheddar, Pepper Jack, Rice*

Create Your Own Mac and Cheese | \$12 per person

We'll make the pasta and cheese sauce, you pick what else goes in there. Let us make a specialty mac and cheese for each guest!

*Ham, Bacon, Hot Dogs | Peas, Tomato, Caramelized Onion, Scallions, Mushrooms, Spinach | Blue Cheese, Gruyere
add \$1 for shrimp, add \$4 for lobster*

Mashed Potato Bar | \$10 per person

choose two types of mashed options

Roasted Garlic Whipped Potato, Buttery Red Bliss Mash,
Mashed Sweet Potato, Mash Them Yourself Baby Potatoes

Complimentary Toppings

Sour Cream, Whipped Butter, Scallions, Cheddar Cheese

Additional Toppings - \$1.00 each

Bacon, Demi-Glace, Blue Cheese, Wild Mushrooms, Grilled Corn,
Caramelized Onion, Candied Pecans, Grain Mustard Cream Sauce

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Cocktail Menu

Premium Brands	\$9.00 and up
Call Brands	\$8.00
Well Brands	\$7.00
Cognacs/Cordials/Whiskeys	\$9.00 and up
House Wine	\$7.00
Domestic Beer	\$5.00
Imported Beer	\$6.00
Soft Drinks	\$3.00

Hosted Premium Bar Package

Gold

Premium Brand Liquors, Imported and Domestic Beer, Selection of House Wines, Soft Drinks, Juice and Bottled Water

\$22 per person, for the first hour and a half

\$11 per person for each additional hour

Hosted Bar Package

Silver

Call Brand Liquors, Domestic Beer, Selection of House Wines, Soft Drinks, Juice and Bottled Water

\$19 per person, for the first hour and a half

\$9 per person for each additional hour

Hosted Beer, Wine and Non-Alcoholic Package

Bronze

Imported and Domestic Beer, Selection of House Wines, Soft Drinks, Juice and Bottled Water

\$15 per person, for the first hour and a half

\$7 per person for each additional hour

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EVENT INFORMATION

Guarantees/Pricing

- Our catering and conference service managers would be delighted to help customize a specific menu for your event
- Event details must be provided four (4) weeks prior to your event
- Prices listed are subject to a taxable 21% administrative fee, a 7% Rhode Island State Sales Tax and a 1% State-wide Food and Beverage Tax
- Harbor Lights does not permit the bringing in of outside Food and Beverage into any of our public spaces
- Menu pricing will be guaranteed 45 days prior to your arrival
- A final guest guarantee is required as contracted one week prior to the event start time.

Cancellation

- Once a contract is executed it is understood that if the guest should cancel, the group would be subject to a cancellation fee of up to 100% of the estimated expenses. All deposits are non-refundable.

Audio/Visual

- Audio/Visual aids are available for rental. We require advance notice for the quotation of pricing and guarantee of availability.

Laws we must comply with

- Law prohibits the sale and/or delivery of alcohol to a minor
- Law prohibits serving alcohol to an intoxicated person
- Harbor Lights is governed by the Rhode Island State Liquor Control Act + Regulations and pursuant to these laws we do not allow alcoholic beverages to be brought into the club from the outside

Policy to insure the safe enjoyment of your event

- Guests who look thirty (30) years of age or younger could be asked to produce proper identification
- Alcoholic beverage service will end 30 minutes prior to the end of the event.
- The service of non-alcoholic beverages will be encouraged

Liability

- Harbor Lights reserves the rights to inspect and control all private functions.
- Liability for damage to the premises, caused by any of the customers guests or contracted services will be charged accordingly.
- Harbor Lights will not be responsible for damage to any or loss of any personal property or equipment brought onto the premises by any guest or vendor.

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