

Prom Menu | \$22 per person

Minimum of 100 guests

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*

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.

Buffet Menu| \$25 per person

Minimum of 100 guests

Tossed Garden Salad with Balsamic Vinaigrette
Rolls & Butter
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
Vanilla Ice Cream with Chocolate Sauce

Upgrade to Make Your Own Sundae Bar | \$8 per person

Two Flavors of Ice Cream
Hot Fudge, Caramel and Strawberry Sauce
Chopped Nuts, Crushed Oreos, M+M's and Jimmies
Freshly Whipped Cream and Cherries

Cocktail Reception Enhancements

Add one of these displays to really wow

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

Unlimited Soda Bar| \$8 per person

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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
- Room Rental fee for proms is \$1500.00
- 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. Tax will be waived for proms as long as a copy of the schools tax exempt form is on file before the day of the event
- 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
- Buffets are designed to remain open for one hour.
- A final guest guarantee is required as contracted 1 week prior to the event

Policy to insure the safe enjoyment of your event

- No students are allowed to leave and re-enter event.

Laws we must comply with

- Law prohibits the sale and/or delivery of alcohol to a minor
- No alcohol will be served at proms
- All proms will be held 6pm-10pm
- 2 Police Details will be required at door
- Adequate chaperon coverage is required

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.

Liability

- Harbor Lights reserves the rights to inspect and control all private functions.
- Liability for damage to the premises, caused by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods, will be charged accordingly.

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