

Culinary Stations & Displays

Seaside Harvest Board

\$13 | PERSON

Seasonal Fruits & Vegetables, Artisanal Breads,
Crafted Jams and Spreads

Coastal Cheese & Fruit Board

\$16 | PERSON

Imported Soft, Semi-Soft, and Hard Cheeses,
Fresh Seasonal Fruit, Accoutrements

Waterfront Grazing Display

\$22 | PERSON

Imported Cured Meats, Imported Soft, Semi-Soft,
and Hard Cheeses, Fresh Seasonal Fruit, Accoutrements

A Taste of the Ocean State

\$37 | PERSON

New England Clam Chowder, Savory Clam Cakes,
Pan Fried Calamari, Fish and Chips, Accoutrements

**Over 150 guests will require the rental of additional fryolator*

Raw Bar

*Additional \$150 Chef Attendant Fee as an Interactive
Station

**1 Attendant Per 50 Guests

- Shucked Oysters \$4 | PER PIECE
- Shucked Littlenecks \$3 | PER PIECE
- Shrimp Cocktail \$4 | PER PIECE

Mashed Potato Bar

\$18 | PERSON

Mashed Yukon Gold and Sweet Potato, Bacon Bits,
Cheddar Cheese, Marshmallow, Brown Sugar, Maple Syrup,
Chives, Crispy Onions, Sour Cream, Scallions

Salad Station

\$13 | PERSON

Mixed Field Green Salad, Balsamic Vinaigrette Romaine and
Radicchio Caesar Salad
Tomato, Basil, and Mozzarella, Balsamic Glaze

Pasta Station

\$15 | PERSON

GF Pasta Available +\$2 per person

Choice of Three Pastas:

- Penne, Tomato Basil Cream Sauce
- Cavatappi, Parmesan Cream Sauce
- Cheese Tortellini, Basil Pesto Sauce
- Farfalle Primavera, White Wine Butter Sauce
- Rigatoni, Pomodoro Bolognese Sauce

Elevate the Experience: +\$7 | PERSON

**Additional \$150 Chef Attendant Fee for over 100 Guests*

Guests select their favorite pasta, sauce, and add-ins as our
chef tosses each dish to order in a sizzling pan for a
personalized creation!

- Pasta: Penne, Tortellini, Farfalle
- Sauce: Marinara, Parmesan Cream, Aglio e Olio
- Add-Ins: Grilled Chicken, Italian Sausage, Meatballs,
Mushroom, Onion, Roasted Red Pepper, Black Olives,
Cherry Tomato, Baby Spinach

Carving Station

**Additional \$150 Chef Attendant Fee as an Interactive
Station*

***1 Attendant Per 50 Guests*

Includes chef's sauce pairings and country rolls

- Honey Glazed Baked Ham \$10 | Per Person
- Oven Roasted Turkey Breast \$11 | Per Person
- Herb Encrusted Sirloin \$18 | Per Person
- Black Angus Prime Rib \$21 | Per Person
- Roast Tenderloin \$24 | Per Person

Passed Hors D'oeuvres

Quantity Selections Must be Made in Increments of 25, Items are Priced Per Piece

Vegetarian

- Watermelon, Basil, and Feta Cheese Crostini | \$3
- Spinach and Feta in Phyllo | \$3
- Vegetable Spring Roll, Hoisin Sauce | \$3
- Tomato and Fresh Mozzarella Crostini | \$4
- Tomato Bisque and Miniature Grilled Cheese | \$4
- Baked Brie in Phyllo, Raspberry Coulis | \$4
- Cranberry, Pistachio, and Goat Cheese Pops | \$4
- Wild Mushroom and Truffle Arancini | \$5

Protein

- Steak and Cheddar Egg Roll, Sweet Chili Aioli | \$5
- NY Strip Crostini, Smoked Gouda, Olive Tapenade | \$5
- Miniature Beef Wellington | \$5
- Ribeye Beignet, Crispy Onion & Cheddar, Horseradish Cream | \$6
- Miniature Chicken Taco, Cilantro Cream | \$3
- Korean BBQ Chicken Crisp, White Sesame | \$4
- Hot Honey Chicken Waffle Crisp, Maple Glaze | \$4
- Mediterranean Chicken Pita, Hummus and Tzatziki | \$4
- Lollipop Lamb Chops, Sage Mint Crema | \$7
- Prosciutto, Fig and Fontina Pinwheels | \$5
- Charcuterie Cup | \$6

Seafood

- Miniature Crabcake, Sweet Chili Aioli | \$4
- Shrimp Cocktail Martini | \$4
- Mini Clam Fritter, New England Clam Chowder Dipper | \$5
- Seared Scallop Wonton, Wakame, Ginger Miso | \$5
- Bacon Wrapped Scallop | \$6
- Sirloin & Shrimp Skewer, Bacon, Jalapeno Jam | \$6
- Lobster Rangoon, Citrus Tartar | \$7

Bar Package Selections

**All pricing is dependent on beverage ingredients and preparation*

Platinum Hosted Bar Package

1 HOUR: \$28 | PERSON

4 HOURS: \$60 | PERSON

Two Signature Cocktails, All Available Spirits including Top-Shelf, Imported, Draft, and Domestic Beer, House Wine, Hard Seltzers, Non-Alcoholic Beverages. Champagne Toast Included with four-hour package

Signature Passed Cocktails

Passed Prior to the Ceremony or during Cocktail Hour

- Single-Spirit Cocktails: \$250 | 25 GLASSES
- Multi-Spirit Cocktails: \$350 | 25 GLASSES
- Non-Alcoholic Mocktail: \$125 | 25 GLASSES

Bronze Hosted Bar Package

1 HOUR: \$20 | PERSON

4 HOURS: \$42 | PERSON

Imported, Draft, and Domestic Beer, House Wine, Hard Seltzers, Non-Alcoholic Beverages. Champagne Toast Included with four-hour package

Champagne Toast

HALF GLASS: \$5 | PERSON

FULL GLASS: \$9 | PERSON

Other Bar Options

CASH BAR - *Guests Pay On Their Own Per Drink*

HOSTED CAPPED BAR - *Set Your Own Spend*

HOSTED CONSUMPTION BAR - *Host Pays Per Drink*

Important Menu & Bar Information

Taxes and Fees

All pricing is subject to State Tax, Local Tax, and Service Fees.

Menu Selections & Final Counts

ALL menu selections, as well as final quantities for each choice, are due no later than 14 days prior to the event date. Changes made after this deadline may not be accommodated and/or may result in additional fees.

Bar Pricing

Pricing for open and cash bar formats reflect an average cost per drink, typically between \$10-\$15 per drink. Final pricing may vary based on the specific beverages selected or requested at the time of service.

Outside Alcohol

Absolutely NO outside alcohol is permitted anywhere on the property. Any alcohol brought onto the premises will be confiscated and may result in a fine and/or bar closure for the duration of the event.

Signature & Specialty Cocktails

Any signature or specialty cocktail requests outside of the standard beverage package may result in a price adjustment, depending on the ingredients and preparation required. Any drink signage or specialty cocktail recipes must be disclosed to your sales manager prior to your event. Additional Charge for Specialty Signature Cocktails to a Consumption Bar.

Outside Product Requests

Requests for products not included in the Harbor Lights menus are subject to price revisions.