

Harbor Lights Luncheon

Classic Luncheon

\$40 | PERSON FOR BUFFET

\$45 | PERSON FOR PLATED MEAL*

*Advance Meal Choices Required

Rolls and Butter

Mixed Field Green Salad, Balsamic Vinaigrette

Mashed Yukon Gold Potatoes

French Style Green Beans, Garlic Butter

Chocolate Cake

Coffee and Tea

CHOOSE TWO ENTREES:

- Farfalle, Basil Pesto Sauce, Cherry Tomato Confit
- Baked Parmesan and Herb Encrusted Chicken, Heirloom Tomato Relish, Aged Balsamic
- Pan-Seared Chicken, Marsala or Francese Style
- Oven Roasted Atlantic Salmon, Citrus, Dill
- Crab-Stuffed Sole, Lemon, Butter

Seaside Sandwich Board

\$21 | PERSON

Available Prepared or "Create-Your-Own"

Artisanal Breads, Rolls, and Wraps

Sliced Deli and Imported Cured Meats, Accoutrements

Fresh Baked Cookies and Brownies

Soup and Salad Duo

\$24 | PERSON

Rolls and Butter, Soup Crackers

Mixed Field Green Salad, Balsamic

Romaine and Radicchio Caesar Salad

CHOOSE TWO SOUPS:

- New England Clam Chowder
- Tomato Bisque
- Homestyle Chicken Soup
- Broccoli & Cheddar Cheese

Specialty Buffets

Italian Buffet

\$45 | PERSON

Antipasti Board, Romaine & Radicchio Caesar Salad, Penne Marinara, Chicken Parmigiana, Eggplant Parmigiana, Meatballs and Ricotta, Sausage and Peppers, Oven-Roasted Potatoes, Tiramisu

La Fiesta

\$45 | PERSON

Warm Tortillas, Cilantro-Marinaded Chicken, Tequila-Braised Shrimp, Lime-Infused Black Beans, Spanish Yellow Rice, Queso, Pico de Gallo, Tortilla Chips, Cinnamon Churros with Spicy Chocolate Sauce

*Add Carne Asada (+\$5)

Rhode Island Barbeque

\$45 | PERSON

Slow Cooked Barbeque Ribs and Chicken, Cheeseburgers and Hot Dogs, Potato Salad, Macaroni and Cheese, Corn on the Cob, House-Made Potato Chips, Coleslaw, Sliced Watermelon

New England Clambake

\$55 | PERSON

New England Clam Chowder and Clam Cakes, Littleneck Clams, Steamers, and Chorizo, Barbeque Chicken and Shrimp, Corn on the Cob, Potato Salad, Grilled Corn and Tomato Salad, House-Made Potato Chips, Sliced Watermelon

*Add One Boiled Lobster Per Person (\$MKT)

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