

M E N U S

W E D D I N G S & E V E N T S



HARBOR LIGHTS

Menus for Weddings & Private Events



At Harbor Lights, every menu has been thoughtfully crafted to reflect any vision and style, and the way you will be celebrating. We offer à la carte menu pricing, allowing you to choose exactly what you would like to have served, and skip what you don't, for a truly personalized dining experience. Our exceptional Food & Beverage team takes pride in making your culinary dreams come true with dishes that are as beautiful and memorable as they are delicious.

Whether you're envisioning a plated dinner, an elegant buffet, or a strolling reception that encourages mingling and movement (a modern favorite among couples), we'll tailor your menu to match your celebration's energy and atmosphere.

We're also proud to accommodate all major allergies and dietary restrictions, customizing entrées, buffets, and hors d'oeuvres to ensure every guest feels cared for. And before making your final selections, you'll enjoy a complimentary tasting for two, where you can sample our chef's creations and finalize your perfect menu with confidence.

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Breakfast and Brunch Buffets

All Breakfast and Brunch Buffets Include Coffee & Tea Station and Assorted Juices

Continental Breakfast

\$15 | PERSON

Seasonal Fruit, Assorted Pastries to include:
Muffins, Croissants, Danish, and Cinnamon Rolls,
Whipped Butter, Assorted Jams and Jellies

Breakfast and Brunch Add-Ons

- Buttermilk Pancakes +\$3 | Person
add chocolate chips or blueberries for +\$1.50
- Assorted Breakfast Sandwiches +\$3 | Person
- Cinnamon Brioche French Toast +\$3 | Person
- Chive and Cheddar Scrambled Eggs +\$3 | Person
- Breakfast Sausage +\$2 | Person
- Vanilla and Strawberry Yogurt Parfaits, Fresh Berries, Granola +\$2 | Person
- Pearl Sugar Waffles, Maple Syrup +\$3 | Person
- Herb-Roasted Sliced Sirloin +\$10 | Person
- Slow Roasted Bone-in Chicken Breast +\$5 | Person
- Herb Encrusted Salmon Fillet +\$6 | Person

Waterfront Breakfast

\$30 | PERSON

Seasonal Fresh Cut Fruit
Glazed Cinnamon Rolls
Chive and Cheddar Scrambled Eggs
Crispy Bacon
Signature Pan Fried Breakfast Potatoes
Sliced Sourdough and Wheat Toast
Whipped Butter and Jams
Cinnamon Brioche French Toast, Maple Syrup

Waterfront Brunch

\$37 | PERSON

Includes All Items in the Waterfront Breakfast,
In Addition To:
Cheese Tortellini with choice of:
Tomato Cream or Basil Pesto Sauce
Field Green Salad, Balsamic Vinaigrette
Sliced Grilled Chicken
Freshly Baked Rolls with Butter

Breakfast and Brunch Beverages

Perfect Pour Mimosa Bar

\$250 | 25 GLASSES

Prosecco or Sparkling Rose
Orange, Cranberry, Pineapple, and Seasonal Juices
Seasonal Fruit Garnishes
**Available as DIY Station OR Served by your Bartender*

Sunrise Sangria

\$325 | 25 GLASSES

Choice of Red or White Sangria
**Served by your Bartender*

Specialty Coffee Bar

\$2 | PERSON

Choice of Hot or Iced Coffee
Syrups: Salted Caramel, French Vanilla, Hazelnut, Seasonal

Hampton Water Spritz Bar

\$325 | 25 GLASSES

Limoncello Spritz - Limoncello, Prosecco, Club Soda
Hugo Spritz - Elderflower, Mint, Prosecco, Club Soda
Aperol Spritz - Aperol, Prosecco, Club Soda
Tropical Spritz - Orange Vodka, Pineapple Juice, Prosecco, Club Soda

Spiked Coffee Bar

\$6 | PERSON

Irish Coffee
Jameson Irish Whiskey, Bailey's Irish Cream
Nutty Irishman
Bailey's Irish Cream, Hazelnut Liqueur
Espresso Martini Coffee
Vanilla Vodka, Coffee Liqueur
Peppermint Patty
Creme de Menthe, Creme de Cacao

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

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

Two Course Plated Dinner

\$55 | PERSON

Includes Bread & Butter Service, Coffee & Tea Service

Salad

CHOOSE ONE

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

Entree

CHOOSE THREE

One Selection must be Vegetarian/Vegan

VEGETABLE

- Wild Mushroom, Tomato, and Baby Spinach Tomato Risotto, Truffle Cream
- Eggplant Parmesan, Tomato Basil Sauce
- Roasted Potato, Bean, Vegetable Cassoulet, Herb Panko Crust

BEEF

Accompanied by Craft Bourbon Brown Butter Sauce

- Grilled Striploin Steak - 8 oz
- Grilled Center Cut Ribeye Steak - 8 oz (+15)
- Grilled Center Cut Filet Mignon - 8 oz (+15)

POULTRY

- Pan Seared Chicken Breast, Francese or Marsala Style
- Slow Roasted Bone-In Chicken Breast, Fine Herbs, Limoncello Demiglace
- Baked Parmesan Herb Crusted Chicken, Heirloom Tomato Basil Relish, Aged Balsamic

SEAFOOD

- Oven Roasted Atlantic Salmon, lemon thyme sherry cream
- Crab Stuffed Yellowtail Sole, Lemon & Butter
- Baked North Atlantic Codfish, Pancetta & Eggplant Caponata
- Scallop and Shrimp En Croute, Cherry Tomato Basil Confit
- Pan Seared Halibut, Citrus Beurre Blanc (+10)

Sides

STARCHES • CHOOSE ONE

- Roasted Garlic Whipped Potato
- Mashed Sweet Potato
- Steamed Saffron Jasmine Rice
- Oven Roasted Yukon Gold Potato
- Potatoes Au Gratin
- Parmesan Risotto (+\$2)

VEGETABLE • CHOOSE ONE

- French Style String Beans
- Tri-Color Baby Carrots
- Oven Roasted Asparagus
- Vegetable-Stuffed Zucchini

Additional Course Offering

\$6 | PERSON

Cavatappi with Choice of Tomato Basil Cream Sauce or Parmesan Cream Sauce

Children's Offerings

\$30 | CHILD (Age 12 and Under)

Includes a Salad or Fresh Cut Fruit as First Course

CHOOSE ONE

Crispy Chicken Tenders, French Fries, Ketchup
Cavatappi Pasta, Butter or Tomato Sauce

Important Note:

Total vendors present during service will require a chef's choice entree - \$30

*Required separate of the total guest count

Dinner Buffets

\$65 | PERSON

Includes Bread & Butter, Coffee & Tea Station

Salad

CHOOSE ONE

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

Entree

CHOOSE THREE

One Selection must be Vegetarian/Vegan

VEGETABLE

- Wild Mushroom, Tomato, and Baby Spinach Tomato Risotto, Truffle Cream
- Eggplant Parmesan, Tomato Basil Sauce

BEEF

*Served Under Heated Board Display
Accompanied by Craft Bourbon Brown Butter Sauce*

- Grilled Striploin Steak
- Grilled Center Cut Ribeye Steak (+10)
- Grilled Center Cut Filet Mignon (+10)

POULTRY

- Pan Seared Chicken Breast, Francese or Marsala Style
- Slow Roasted Bone-In Chicken Breast, Fine Herbs, Limoncello Demiglace
- Baked Parmesan Herb Crusted Chicken, Heirloom Tomato Basil Relish, Aged Balsamic

SEAFOOD

- Oven Roasted Atlantic Salmon, lemon thyme sherry cream
- Crab Stuffed Yellowtail Sole, Lemon & Butter
- Baked North Atlantic Codfish, Pancetta & Eggplant Caponata
- Scallop and Shrimp En Crouete, Cherry Tomato Basil Confit
- Pan Seared Halibut, Citrus Beurre Blanc (+6)

Sides

STARCHES • CHOOSE ONE

Roasted Garlic Whipped Potato
Mashed Sweet Potato
Steamed Saffron Jasmine Rice
Oven Roasted Yukon Gold Potato
Potatoes Au Gratin

VEGETABLE • CHOOSE ONE

French Style String Beans
Tri-Color Baby Carrots
Oven Roasted Asparagus
Vegetable-Stuffed Zucchini

Dessert

CHOOSE ONE

Miniature Dessert Display
Cupcake Tower
Chocolate Marquis Cake
Tiramisu
Sundae Bar
Cookies and Brownies

Children's Offerings

\$30 | CHILD (Age 12 and Under)

Includes a Salad or Fresh Cut Fruit as First Course

CHOOSE ONE

Crispy Chicken Tenders, French Fries, Ketchup
Cavatappi Pasta, Butter or Tomato Sauce

Important Note:

Total vendors present during service will require a chef's choice entree - \$30

*Required separate of the total guest count

Dessert Stations

Oven-Fresh Cookies

\$5 | PERSON

Chef's Choice of Assorted House Baked Cookies

S'more Fun by The Fire

\$7 | PERSON

Hershey's Chocolate, Marshmallow, Graham Cracker

*\$250 Fire Pit Rental Fee Applies

Signature Cupcake Display

\$11 | PERSON

Chef's Selection of Assorted Fresh Cupcakes

Chocolate Toffee Mousse Cake

\$8 | PERSON

*Served or Displayed

Sundae Bar

\$12 | PERSON

Scooped by Our Team

Assorted Gelato Flavors, Maraschino Cherries, Chocolate Sauce, Caramel Sauce, Whipped Cream, Fresh Fruit, M&Ms, Oreo Crumbles, Sprinkles, Chocolate Chip Cookies

Chef's Selected Mini Desserts

\$16 | PERSON

Signature Assortment of Mini Desserts to Include: Mousse Cups, Petit Fours, Macaroons, and Miniature Cheesecakes

*Served or Displayed

Assorted Cake Pops

\$8 | PERSON

Your choice of:

Carrot Cake, Vanilla, Red Velvet, Chocolate, Coconut

*Served or Displayed

Late Night Delights

Recommended to be Set for a Minimum of 50% of Your Final Guest Count.

Pizza Party

\$14 | PERSON

Tomato and Mozzarella, Pepperoni and Parmesan, Chef's Signature Choice

Slider Station

\$13 | PERSON

Cheeseburger Sliders, Hot Honey Crispy Chicken Sliders, French Fries, Condiments

Also Available Passed

All The Way

\$12 | PERSON

Miniature Hot Dogs, Chili, Diced White Onion, Celery Salt, French Fries

Crispy Combo

\$14 | PERSON

Breaded Chicken Tenders, French Fries Ketchup, BBQ Sauce, Honey Mustard

*Also Available Passed

Newport Creamery

Awful Awful Truck

\$1250 | Up to 100 Guests

\$12.50 | Each Additional Person

Cup, Cone, Sundae, or Awful Awful

Choice of three ice creams and four Awful Awful flavors, hot fudge or caramel, two toppings*, whipped cream, cherries, custom signage, and a 15-minute photo op in the truck for the couple

*Toppings: Rainbow Sprinkles, Chocolate Sprinkles, Chocolate Chips Gummy Worms, Marshmallow Sauce, Bourbon Caramel, Oreo Crumbles

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.