



THE
BOHLIN

WEDDINGS & EVENTS



COCKTAIL RECEPTION DISPLAYS

ARTISAN CHEESE BOARD

Cabot Cheddar, Vermont chèvre, Great Hill blue cheese, imported Brie, Aquidneck honeycomb, market vegetables, fresh berries, green goddess dressing, white bean hummus, seasonal fruit mostarda, Narragansett Creamery Angelito, artisanal breads and crackers

ADDITIONAL ENHANCEMENT

Prosciutto, soppressata, saucisson

RAW BAR

Native littlenecks, local oysters, shrimp cocktail
Traditional cocktail sauce, local hot sauce, mignonette, lemons, limes

Lobster Tail Addition

Chef Attendant

TOSTATA BAR

Crispy corn and flour tortilla, queso, guacamole, crème fraîche,
beans, pico de gallo, jalapeño, shredded chicken and beef

ANTIPASTI STATION

Prosciutto, soppressata, saucisson, Genoa salami, Pecorino cheese, assorted pickled vegetables,
three bean salad, cherry tomato panzanella, artisanal breads and crackers



COCKTAIL RECEPTION DISPLAYS

SALTED AND CHEDDAR DUSTED PRETZELS

Dijon, whole grain, honey mustards, pimento cheese, beer cheese

FRITES STATION

Shoestring, sweet potato, tater tots, and waffle fries

Ketchup, garlic aioli, "mac sauce", honey mustard, malt vinegar, sweet and sour sauce

SLIDERS

Cheeseburger sliders, fontina, arugula, truffle aioli

Pulled pork, bbq sauce, cabbage slaw

Meatball, marinara sauce, Pecorino, garlic bread

BRUSCHETTA STATION

Rustic breads, goat cheese, ricotta, mozzarella, season fruit spreads, roasted and fresh vegetables

FOODLOVE'S SIGNATURE FOCACCIA STYLE PIZZA

Select Three.

Classic cheese

Pepperoni

RI Mushroom white pizza

Buffalo chicken and blue cheese

Greek with spinach, olives, feta



PASSED HORS D'OEUVRES

Rhode Island stuffies, banana pepper aioli
Sun-dried tomato arancini, basil aioli
Korean-fried cauliflower, soy garlic glaze
Fresh summer roll, pork, nuoc cham
Butter chicken croquettes, mint-yogurt
Handmade meatballs, marinara sauce, Pecorino cheese
Black bean and corn falafel, lime yogurt
Petite avocado toast, tomato salsa
Polenta elote, roasted corn, cotija cheese

Chorizo empanada, cilantro crema
Roasted corn and crab beignet, spicy rémoulade
Char sui pork bun, soy caramel
Kettle chip fried fish and chips, vinegar powder, tartar sauce, crispy fries
Kenyon's corn and pulled pork muffin, chipotle BBQ sauce
Harissa chicken flatbread, green olives, dates, garlic-tahini sauce
Vol au vent, goat cheese, pear
Tuna, crispy rice, pickled tomato, miso

Lobster salad sliders, crispy fried shallots
Chermoula rubbed lamb lollipop, pomegranate molasses
Fried-chicken sandwich, bread and butter pickles, sriracha aioli
Maple glazed scallops wrapped with bacon
Lobster rangoon, pineapple hoisin sauce
Burrata knot, truffle, roasted tomato sauce
Oyster on the half shell, Mignonette, grapefruit
Steak and cheese egg roll, horseradish cream



SPRING AND SUMMER APPETIZER SELECTIONS

NEW ENGLAND CLAM CHOWDER

Applewood bacon and clam fritter

MIXED FIELD GREENS

Cucumber, tomato, stone fruit, pickled strawberries, goat cheese, roasted shallot vinaigrette

CAESAR SALAD

Parmigiano dressing, garlic croutons

MAPLEBROOK BURRATA

Heirloom tomatoes, pickled anaheim peppers, basil pesto

TRUFFLED-RICOTTA RAVIOLO

Roasted garlic cream, tomato confit, persillade

PROSCIUTTO WRAPPED SHRIMP

Tomato butter, frisée

COASTAL SPOONBREAD

Shrimp, scallops, shellfish nage

BEEF RILLETTE EN CROUTE

Strawberry barbeque, pickled mustard seed, frisée



SPRING AND SUMMER ENTREE SELECTIONS

STUFFED STATLER CHICKEN BREAST

Portuguese sweetbread, fontina, Yukon potato purée, haricots verts, jus lié

SEARED NATIVE FLUKE

Corn Soubise, roasted vegetable hash, tomato butter

SHALLOT AND ROSEMARY ENCRUSTED FILET MIGNON

Caramelized shallot mashed potatoes, green asparagus, red wine demi-glace

PAN SEARED SALMON

Farm fresh vegetables, orzo, spinach, lemon beurre blanc

MISO MARINATED COD LOIN

Bok choy, fried rice cake, pickled mushroom

HERB ROASTED RACK OF LAMB

Orzo salad, feta cream, wilted greens, preserved lemon dressing

BONE IN N.Y STEAK STRIP

Potato gratin, roasted carrots, port wine jus

SURF AND TURF

Grilled petite filet mignon, butter-poached lobster, truffled potato purée, baby carrots, Béarnaise sauce

EGGPLANT CAPONATA

Roasted vegetables, goat cheese, toasted breadcrumbs, herb pistou



AUTUMN FIRST COURSE SELECTIONS

NEW ENGLAND CLAM CHOWDER

Applewood bacon and clam fritter

ROASTED CORN BISQUE

Roasted corn, poblano pepper relish

MIXED FIELD GREENS

Pear relish, shaved apple, Vermont goat cheese, poached cranberries, roasted shallot vinaigrette

CAESAR SALAD

Garlic-Parmigiano dressing, garlic croutons

LOBSTER RAVIOLO

Roasted garlic cream, persillade

PROSCIUTTO WRAPPED SHRIMP

Tomato butter, frisée

COASTAL SPOONBREAD

Shrimp, scallops, shellfish nage

CASSOULET

Confit duck, white beans, pancetta



AUTUMN ENTREE SELECTIONS

STUFFED STATLER CHICKEN BREAST

Portuguese sweetbread, fontina, Yukon potato purée, haricots verts, jus lié

SEARED SWORDFISH

Corn Soubise, roasted vegetable hash, tomato butter

MISO MARINATED COD LOIN

Bok choy, fried rice cake, pickled mushroom

BONE IN N.Y. STRIP STEAK

Potato Gratin, roasted carrots, port wine jus

SHALLOT AND ROSEMARY ENCRUSTED FILET MIGNON

Caramelized shallot mashed potatoes, green asparagus, red wine demi-glace

PAN SEARED SALMON

Blackened sweet potatoes, wilted kale, andouille and roasted corn maque-choux

BRAISED BEEF SHORT RIB

Vermont cheddar polenta, roasted autumn vegetables, crispy shallots, braising jus

SURF AND TURF

Grilled petite filet mignon, butter-poached lobster tail, truffled potato purée, baby carrots, Béarnaise sauce

EGGPLANT CAPONATA

Roasted vegetables, goat cheese, toasted breadcrumbs, herb pistou



PLATED DESSERTS

BERRY CRUMBLE

Lime syrup

SALTED CARAMEL CHEESECAKE

Mocha sauce

KEY LIME PIE

Salted caramel

FLOURLESS CHOCOLATE CAKE

Crème anglaise

FRUIT TART

Bourbon caramel



DESSERT STATIONS

DOUGHNUT STATION

Coffee milk

STRAWBERRY SHORTCAKE STATION

Fresh marinated berries, sponge cake, vanilla scones, Grand Marnier anglaise, Chantilly cream

COOKIE JAR

Chocolate chip, M&M, snickerdoodle, oatmeal raisin, salted caramel
Vanilla, chocolate, and coffee milk

CEREAL BAR

Fruit Loops, Lucky Charms, Frosted Flakes, Cookie Crisp, Cocoa Puffs, and Golden Grahams
Fresh cut strawberries, mangos, caramelized bananas
Chocolate chips, shredded coconut
Vanilla, chocolate, strawberry milk

BEN AND JERRYS ICE CREAM BAR

Selection of 5 ice cream or frozen yogurt flavor
Selection of 6 dry toppings
Hot fudge, hot caramel, whipped cream

WOODEN PIN BAKING CO. PATISSERIE

Select Five.

Mini fruit tarts
Mini key lime pies
Tiramisu parfait cups
Yogurt panna cotta

Assorted Creampuffs: ricotta and chocolate filling
Assorted Cupcakes: red velvet, limoncello, chocolate

Mini Bar Assortment: chocolate chunk brownie, magic bars, raspberry white chocolate bars



LATE NIGHT SNACKS

Select One Item. Priced per person, per selection.

SLIDERS

Cheeseburger sliders, fontina, arugula, truffle aioli

Pulled pork, bbq sauce, cabbage slaw

Meatball, marinara sauce, Parmigiano, garlic bread

FROM THE GRIDDLE

Sourdough grilled cheese, Vermont cheddar, kettle chips

Pastrami reuben, Swiss cheese, sauerkraut, thousand island, pickles

Braised short rib panini, onion jam, boursin spread

FRIES

Shoestring fries, "mac sauce"

Sweet potato fries, chipotle maple aioli

JoJo potatoes, ranch

LOADED TOTS

Baja sauce, cotija, corn salsa

Rosemary, truffle, Parmigiano

Beer cheese, applewood bacon, shaved scallions



LATE NIGHT SNACKS

Select One Item. Priced per person, per selection.

SOUTHWESTERN

Chicken quesadilla, pepperjack cheese, guacamole, cilantro-lime crema

Veggie nachos, queso, salsa, guacamole, cotija, black bean-corn relish

Jalapeño poppers, bacon-cheddar stuffing, cilantro lime crema

FOR THE SWEET TOOTH

Chocolate chip cookies, vanilla milk shot

Warm cinnamon buns, coffee milk

Churros, spiced chocolate ganache

FOODLOVE'S SIGNATURE FOCACCIA STYLE PIZZA

Classic cheese

Pepperoni

RI Mushroom white pizza

Buffalo chicken and blue cheese

Greek with spinach, olives, feta



SPECIAL EVENTS BEVERAGE PACKAGE

Selections are subject to change to similar producers and regions

SILVER BEVERAGE PACKAGE

Four hours

Four and a half hours

Five hours

Soft Drinks and Mineral Water

House Sparkling Wine

Bohlin House Red and White Wine Selections

Imported Beer

Domestic Beer

Non-Alcoholic Beer

Coffee and Tea

GOLD BEVERAGE PACKAGE

Four hours

Four and a half hours

Five hours

(includes Silver Beverage Package)

Sobieski Vodka, New Amsterdam Gin, Captain Morgan Rum, Don Q Rum, Johnnie Walker Red, Jim Beam Bourbon, Seagram's 7 Whiskey, Lunazul Tequila, Baileys Irish Cream, Kahlua Coffee Liqueur

PLATINUM BEVERAGE PACKAGE

Four hours

Four and a half hours

Five hours

(includes Gold Beverage Package)

Tito's Vodka, Grey Goose Vodka, Tanqueray Gin, Hendrick's Gin, Johnnie Walker Black, Bulleit Rye, Jack Daniels Whiskey, Maker's Mark Bourbon, Patrón Tequila, Casamigos Tequila, Gosling's Rum, Bacardi Rum, Aperol

SIGNATURE COCKTAIL

May add one signature cocktail to the Gold or Platinum Packages at 5. per guest

St. Germaine Champagne

Garnished with a Sprig of Violet

Watermelon Mojito

White Rum, Fresh Watermelon, Mint

Sangria

Assorted Citrus and Raspberry

ESPRESSO

Pricing available upon request