



THE
BOHLIN

WEDDINGS & EVENTS



COCKTAIL RECEPTION DISPLAYS

ARTISAN CHEESE BOARD

Imported & Local Artisan Cheeses, Fresh Berries, Local Honey, Market Vegetables, Seasonal Spreads,
(Included in Wedding Packages I, II and III)

ADD ON

Lemon Scented Hummus, Spinach Hummus, Minted Tabouleh, Baba Ganoush,
Marinated Olives, Pita Chips

NATIVE SHELLFISH RAWBAR

Littleneck Clams, Local Oysters, Cocktail Shrimp
Accompanied by Spicy Cocktail Sauce, Horseradish, Fresh Lemon, Classic Mignonette

THRILL OF THE GRILL

Please Select Three

Lemon Herb Chicken Breast
Honey Barbecued Chicken Breast
Citrus Grilled Mahi Mahi
Atlantic Salmon, Basil Pesto
Balsamic Grilled Portobello Mushrooms
Sweet Italian Sausage
Soy Glazed Flank Steak

FARMSTAND TUSCAN TABLE

Seasonal Roasted Vegetables & Tapenades, Imported Italian Cheeses, Marinated Tomato & Mozzarella,
Marinated Italian Three Beans, Crisp Crostini

Add Prosciutto, Soppresata, Saucisson.



COCKTAIL RECEPTION DISPLAYS

CHARCUTERIE

Imported & Local Artisan Cured Meats, Pâtés, Terrines, Pickled Vegetables, Mustards,
Assorted Crackers, Artisan Breads
(Included in Wedding Package III)

GLAM CHOWDER BAR WITH LOBSTER CORN FRITTER

Please Select Two

Classic New England Chowder: Creamy Broth, Native Clams, Celery, Potatoes, Fresh
Dill Manhattan Clam Chowder: Spicy Tomato, Native Clams, Herbs
Rhode Island Clam Chowder: Clear Broth, Native Clams, Potatoes, Oyster Crackers
Classic Creamy Corn Chowder, Basil Chiffonade

PIZZA STATION

Crispy Pizza Shells, Garlic Oil, Fresh Herbs

Please Select Three

Fresh Mozzarella, Plum Tomato, Fresh Basil
Caramelized Onion, Fig, Blue Cheese, Sweet Balsamic Drizzle
Sweet Italian Sausage, Spinach, Roasted Red Peppers
Feta, Ricotta, Spinach, Roasted Garlic
Prosciutto, Smoked Mozzarella, Tomato
Forest Mushrooms, Truffle Ricotta, Arugula

PASTA STATION

Please Select Three

Penne Bolognese: Veal, Pork, Beef, Parmigiano, Rich Tomato Sauce
Penne Puttanesca: Capers, Kalamata Olives, Tomatoes, Artichokes
Farfalle, Sausage, Roasted Peppers, Asiago Cheese, Basil, Pesto Cream
Penne, Fresh Black Pepper, Pecorino Cheese, Vodka Sauce
Penne Carbonara: Peas, Pancetta, Parmigiano Cream Sauce
Potato Gnocchi, Fresh Mozzarella, Sweet Marinara



BUTLERED HORS D'OEUVRES

Fresh Spinach, Feta Cheese, Herb Filled Phyllo Cups
Narragansett Creamery Mozzarella Stuffed Cherry Tomato, Basil, Balsamic
Fresh Melon, Cracked Pepper, Mint Skewer
Profiteroles, Smoked Tomato Mousse
Ricotta Crostini, Roasted Rhode Island Mushrooms
Rhode Island Littleneck Stuffies
Chorizo Empanada, Cilantro Sour Cream
Skewers of Watermelon, Salt, Lime
Hand-made Meatballs, Whipped Fresh Ricotta Cheese

(Included in Wedding Packages I, II and III)

House Smoked Salmon Mousse, Cucumber, Pickled Local Beet
Petite Crab Cakes, Classic Remoulade
Bacon Potato Croquettes, Sour Cream, Chives
Tempura Sesame Chicken, Spicy Hoisin Plum Sauce
Shrimp Flautas, Roasted Poblano-Avocado Cream
Sundried Tomato Arancini Risotto Bites, Basil Aioli
House Made Beef Pastrami, Braised Red Cabbage, Whole Grain Mustard, Pumppernickel Toast
Local Yellow Beet Tartare, Goat Cheese Gélée, Lemon Black Pepper Cracker
Chicken & Lemongrass Dumpling
Fried Chicken Sandwich, Pickles, Sriracha Aioli

(Included in Wedding Packages II and III)

Lobster Slider, Micro Greens, Classic Aioli
Tuna Poke, Wonton Crisp
Baffoni's Chicken Terrine Crostini, Red-Onion Chutney
Crispy Peking Duck Bites, Hoisin, Grilled Scallion
Red Cooked Pork Belly, Steam Bun, Cucumber Kimchi
Lemon Thyme Sea Scallop, Applewood Smoked Bacon
Chilled Jumbo Shrimp, Classic Cocktail Sauce

(Included in Wedding Package III)



FIRST COURSE SELECTIONS

CLASSIC NEW ENGLAND GLAM CHOWDER
Chive Biscuit

MIXED FIELD GREENS
Vine Ripened Tomatoes, Cucumbers, Champagne Vinaigrette

KALE CAESAR
Shaved Parmigiano-Reggiano, Garlic Croutons

GRILLED BABY ROMAINE
Local Tomato, Herb-Parmesan Tuile, Creamy Parmesan Dressing

BABY SPINACH & ARUGULA
Strawberries, Goat Cheese, Sunflower Seeds, Poppy Seed Vinaigrette

ROASTED PEAR & APPLE
Baby Greens, Cranberry Gel, Spiced Pecan Tuile, Champagne Vinaigrette

LOCAL TOMATOES & NARRAGANSETT CREAMERY MOZZARELLA
Basil, Extra Virgin Olive Oil, Balsamic Vinegar

CRAB CAKE
Roasted Corn Relish, Spicy Remoulade

FIRST COURSE ENHANCEMENTS
(Included in Wedding Package III)

SEASONAL PANNA COTTA
Maine Lobster, Radish, Greens, Citrus Emulsion

FRISÉE LETTUCE, PORK BELLY LARDON
Radish, Warm Egg Yolk, Mustard Vinaigrette



ENTRÉE COURSE SELECTIONS

VEGETABLE TERRINE

Native Tomato, Eggplant, Zucchini, Summer Squash, Sweet Red Onion, Wilted Local Greens,
Roasted Red Peppers, Sweet Potato, Herb Brown Rice, Smoked Tomato Sauce

PROSCIUTTO FONTINA CHICKEN ROULADE

Foraged Mushroom Risotto, Wilted Local Greens, Marsala Wine Sauce

STATLER BREAST OF CHICKEN

Corn Salad, Herb Farro, Fresh Herb Pistou

*PAN-SEARED LOCAL BASS

Summer Succotash, Red Bliss Potatoes, Lobster Tarragon Butter

GLAZED BRAISED BEEF SHORT RIBS

Vermont Cheddar Polenta, Roasted Autumn Vegetables, Crispy Shallots, Pan Jus

SHALLOT ROSEMARY ENCRUSTED SLICED BEEF TENDERLOIN

Caramelized Shallot Mashed Potatoes, Asparagus, Red Wine Demi-Glace

GRILLED WHITE SHRIMP

Seared Polenta Cake, Pancetta Braised Greens, Saffron-Tomato Nage, Crispy Capers & Shallots

PAN-SEARED ORGANIC SALMON

Farm Fresh RI Seasonal Vegetables & Greens, Pinot Noir Vinaigrette

SHRIMP CRUSTED NATIVE COD

Sautéed Local Green Beans, Salt Roasted Potatoes, Shrimp Nage

**Indicates seasonal availability, Mid-June through August*



ENTRÉE COURSE ENHANCEMENTS

(Included in Wedding Package III)

HERB CRUSTED ROASTED HALIBUT

Roasted Creamer Potatoes, Summer Vegetable Succotash, Lemon Beurre Blanc

SLICED GRILLED NEW YORK STRIP STEAK

Goat Cheese Potato Cake, Sautéed Farm Fresh RI Vegetables, Red Wine Sauce

SEARED GEORGES BANK SEA SCALLOPS

Crab & Corn Hash, Watercress Pesto, Corn Purée

HERB GRILLED FILET MIGNON

Local Potatoes, Asparagus, Rosemary Bordelaise

SLICED USDA PRIME OR SNAKE RIVER STRIP STEAK

Pommes Purées, Asparagus, Truffle Jus

HALF MAINE LOBSTER TAIL & SEARED PETITE FILET MIGNON

Pommes Purées, Asparagus, Béarnaise Sauce



PLATED DESSERTS

FLOURLESS DARK CHOCOLATE CAKE

Grand Marnier Cream, Cocoa Dusted, Berry Coulis

LEMON GREAMSICLE

Vanilla Bean Cake, Lemon Mousse, Berry Coulis

VENETIAN ESPRESSO CAKE

Espresso Mousse, Milk Chocolate Mousse, White Chocolate Latte Mousse, Dusted with Cinnamon

RASPBERRY LIME RICKEY

Vanilla Bean Cake, Lime & Raspberry Mousse, Fresh Raspberry

APPLE STRUDEL

Spiced Chantilly Cream



DESSERT STATIONS

DOUGHNUT STATION

Cinnamon Sugar Dusted Ricotta Doughnuts
Served with Coffee Mousse, Nutella Mousse, & Raspberry Mousse

OLD-FASHIONED BERRY SHORTCAKE STATION

Fresh Local Strawberries, Blueberries, Raspberries, Sugar Glazed Biscuits,
Freshly Whipped Cream

COOKIE BAR

Chocolate Chip, Oatmeal, Chocolate Chunk White Macadamia, M&M Cookies
White, Chocolate, & Coffee Milk

BEN & JERRY'S ICE CREAM SUNDAE BAR

Selection of Five Ice Cream or Frozen Yogurt Flavors
Selection of Six Dry Toppings
Hot Fudge, Hot Caramel, Whipped Cream

COFFEE & TEA

Tablesides Service or Station
Regular & Decaffeinated Coffee, Hot Tea



BOHLIN PATISSERIE

Please Select Three

CHEESECAKE

Vanilla Cake Crumb Crust, Blueberry or Cherry Topping

CHOCOLATE MOUSSE CUP

Dark Chocolate Cups, Chocolate Mousse, Dark Chocolate

CREAM PUFF

Vanilla Custard, Butter Cream Rosebud

ÉCLAIR

Vanilla Custard, Chocolate Ganache Frosting

FRESH FRUIT TARTLET

Vanilla Custard, Fresh Seasonal Fruit

PEANUT BUTTER BONBONS

Roasted Peanuts, Peanut Butter, Dark Chocolate

PEANUT BUTTER CUP

Dark Chocolate Cup, Peanut Butter Mousse, Chocolate Ganache, Peanut Butter Sauce



LATE NIGHT SNACKS

Beef Slider, Fontina, Crisp Arugula, Truffle Aioli

Parmesan Truffle Popcorn

Sriracha Butter Popcorn

Grilled Cheese, Kettle Chips

Pommes Frites, Classic Garlic Aioli

Meatball Slider, Fontina Cheese

Miniature Ice Cream Sandwiches

Bohlin Chocolate Chip Cookies, Shots of Milk

Whoopie Pies