**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, Soppressata, Saucisson.
COCKTAIL RECEPTION DISPLAYS

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

CLAM 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, Pumpernickel Toast
Local Yellow Beet Tartare, Goat Cheese Gelée, 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 Clam 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 CREAMSICLE
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
Tablesider 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