



95 Upper College Road
Kingston, RI 02881
Phone: 401-874-2911

Dinner Menu

Formal Dinner Buffets

Our dinner buffets are designed for elegant settings for groups of twenty or more. Tables are set with linen table cloths, glassware, cloth napkins and a formal dinnerware service. A selection of breads and whipped creamy butter are included. Dessert and freshly brewed regular & decaffeinated coffee or teas are served by our staff.

Priced per person \$19.50 with one entrée, one salad & one Pasta/Vegetarian
Priced per person \$23.50 with two entrées, one salad & one Pasta/Vegetarian

Salad choices:

Caesar salad station
Mesclun salad station
Spinach salad station

Potato choices:

Oven Roasted Red Potato
Rice Pilaf
Roasted Garlic Mashed

Vegetable choices:

Seasonal Vegetable Medley
Broccoli Au Gratin
Carrots with dill butter

Entrée Choices:

Seafood:

Raspberry Glazed Atlantic Salmon grilled & topped with a sweet raspberry glaze.
Athenian Sole stuffed with spinach & Feta cheese and drizzled with a sherry wine sauce.

Icelandic Haddock topped with a crab, asparagus, & béarnaise sauce.

Chicken & Turkey:

Chicken Creole simmered in Louisiana style sauce of tomato, onion, & bell peppers.

Garlic & Honey Roast Chicken

Chicken Piccata boneless sautéed chicken breast served with a light lemon caper sauce.

Herb Roasted Chicken

Roast Turkey breast with savory bread stuffing and gravy.

Beef, Pork, or Lamb:

Roast New York Sirloin, slow roasted with a pepper crust and thinly sliced.

Roasted Pork Loin, center cut, with a port wine raspberry glaze and au jus.

Beef Tips Bourguignonne tender braised beef with mushrooms & red wine.

Hawaiian Style Smoked Ham roasted & dressed with pineapple chutney.

Pasta and Vegetarian:

Mushroom & olive penne with marinara sauce.

Roasted Vegetable penne with pink vodka sauce.

Ricotta Stuffed Shells with marinara sauce.

Tortellini with a Basil Pesto Cream Sauce.

Vegetable Couscous

Asian Vegetable fried rice with baby corn, peas & carrots.

The Carving Board selections are priced per person, are hand carved for your guests by our staff, and are available as an addition to your dinner buffet.

Carving Board Selections

Roast Cajun Pork Loin

Sauce Creole

Priced per person \$5.25

Whole Roast Turkey Breast

Mandarin orange and cranberry chutney with Dijon

Priced per person \$4.95

Herb Crusted Leg of Lamb

Rosemary jus served with Minted Jam

Priced per person \$5.95

Roast New York Sirloin

Horseradish sauce

Priced per person \$6.25

Tenderloin of Beef

Horseradish sauce

Priced per person \$9.95

Roast Prime Rib of Beef

Horseradish sauce & Au Jus

Priced per person \$6.95

Brown Sugar and Honey Glazed Ham

Sweet Mustard Sauce

Priced per person \$4.25



Plated Dinner Menu

Choices from the plated dinner menu are served in an elegant style. A maximum number of three different choices will apply based on the number of guests being served. For plated dinners tables are set with cloth napkins, silverware, & glassware. Each meal includes your choice of either a house salad or cup of soup du jour, chef's choice of vegetable and a potato, rice or pasta depending on the dish, bread and creamy whipped butter.

Entrée Selections

Parmesan Crusted Chicken

House blended herb and parmesan seasoned breading encrust tender boneless chicken breast, layered with aged Provolone, topped with our House-made spicy marinara sauce.

Priced per person \$17.50

Lemon-Herb Pan Seared Chicken

Lemon herb marinade flavors and tenderizes this juicy boneless skinless breast of chicken which is pan seared, drenched with artichoke, olive & caper ragout and drizzled with rosemary chicken jus.

Priced per person \$17.50

Florentine Chicken

A gently seasoned blend of spinach and cheese fill a slow roasted boneless skinless breast of chicken which is crowned with a creamy Mornay sauce.

Priced per person \$17.50

Cranberry Orange Glazed Chicken

A glaze of mandarin orange and dried cranberries add a delightful flavor to this grilled boneless skinless breast of chicken.

Priced per person \$17.50

Baked Haddock Stuffed with Seafood

An crab, scallop herb & cracker crumb, stuffing is wrapped with a filet of haddock and baked in a sherry wine sauce.

Priced per person \$18.00

Athenian Sole

Fresh filet of sole stuffed with spinach & Feta cheese and drizzled with a sherry wine sauce.

Priced per person \$19.00

Blackened Salmon

Grilled Atlantic Salmon topped with a cucumber yogurt relish.

Priced per person \$18.50

Raspberry Glazed Salmon Filet

Grilled Atlantic Salmon topped with a sweet raspberry glaze.

Priced per person \$18.50

Eggplant Parmesan

Freshly sliced eggplant rounds lightly battered, topped provolone cheese, sprinkled with Parmesan and served over pasta.

Priced per person \$14.50

Lobster Ravioli

Tender pasta pillows are stuffed with a lobster & cheese filling and served with a delicate pink vodka sauce.

Priced per person \$20.00

Stuffed Manicotti

Ricotta House stuffed manicotti baked with our chef's herb and tomato rich Marinara Sauce.

Priced per person \$13.50

Prime Rib of Beef Au Jus (10 person Minimum)

Tender juicy prime rib is slow roasted for tenderness and served its natural juice sauce.

English Cut: **Priced per person \$21.75**

Full Cut: **Priced per person \$24.75**

Roast Tenderloin of Beef (10 person Minimum)

Tenderloin of beef is roasted and served with a Portobello mushroom demi-glace.

Priced per person \$27.95

Choice New York Sirloin

A choice 12oz cut of New York Sirloin hand cut and served with a red wine demi-glaze.

Priced per person \$19.75

Coffee and Tea Service

Freshly brewed regular & decaffeinated coffee, along with a selection of teas, including herbal teas will be served if ordered in advance for your guests.

Priced per person \$1.75

Dessert service with Coffee or Tea

A daily chef's choice of dessert will be served to your guests with an offering of freshly brewed regular & decaffeinated coffee, along with a selection of teas, including herbal teas will be served if ordered in advance for your guests.

Priced per person \$4.25

