

2021 Celebration Menu



APPETIZER COURSE

CHOOSE 2, FAMILY STYLE

MUSSELS IN GARLIC

Prince Edward Island mussels, garlic, white wine sauce

BRUSCHETTA WITH TOMATO & MOZZARELLA

CALAMARI FRITTI

cherry peppers, marinara

CLAMS CASINO

bacon, peppers, garlic, onion, breadcrumbs, white wine sauce

SOUP OR SALAD COURSE

CHOOSE 1

RHODE ISLAND CLAM CHOWDER

CLASSIC CAESAR

romaine lettuce, house-made dressing, focaccia croutons

ADD CHICKEN (6 OZ) \$6, SHRIMP \$5 EACH, SCALLOPS \$5 EACH

ARUGULA

baby arugula, pear, endive, radicchio, golden balsamic vinaigrette, goat cheese, goat cheese crostini, balsamic glaze

ADD CHICKEN (6 OZ) \$6, SHRIMP \$5 EACH, SCALLOPS \$5 EACH

NEW ENGLAND CLAM CHOWDER

MISTA

Mixed greens, carrots, cherry tomatoes, fresh mozzarella with red wine or balsamic vinaigrette

ADD CHICKEN (6 OZ) \$6, SHRIMP \$5 EACH, SCALLOPS \$5 EACH

MARIA'S SALAD

endive, radicchio, romaine, iceberg, tomato, cucumber, Granny Smith apples, feta cheese, balsamic vinaigrette

ADD \$1.50 PER GUEST

MAIN COURSE

CHOOSE 3

RIGATONI VODKA

vodka plum tomato sauce

PENNE ALLA FIORENTINA

chicken, mushrooms, spinach, sun-dried tomatoes, parmigiana Reggiano, lemon basil broth

POLLO OR VITELLO PARMIGIANA

linguine, tomato marinara

SEARED STONINGTON SEA SCALLOPS

Italian lobster couscous, asparagus, sun dried tomatoes, black truffle essence

ADD \$8 PER GUEST

RIGATONI BOLOGNESE

ground beef, prosciutto, fresh vegetables, Marsala wine, tomato sauce

BEEF TENDERLOIN

(8 oz) tenderloin, roasted fingerling potatoes, asparagus, red wine demi glaze

PLUS \$11 PER GUEST

GRILLED SWORDFISH

roasted vegetable potato, asparagus, lobster, corn, carrots, asparagus, lobster hash, fresh plum tomato basil sauce

DESSERT COURSE

CHOOSE 2

HOMEMADE GELATO

TIRAMISU

PEACH CROSTATATA

SEASONAL FRUIT SALAD

BANANA NAPOLEON

PLUS \$2.50 PER GUEST

3 COURSES STARTING AT \$42

4 COURSES STARTING AT \$54

SUBJECT TO TAX AND GRATUITY. CUSTOMIZED MENU AND CHILDREN'S MENU AVAILABLE. MINIMUMS TO INCLUDE FOOD AND ROOM RENTAL FEE IF APPLICABLE. BEVERAGES ARE ADDITIONAL. PLATED PRICING SHOWN. PRICES AND MENU SUBJECT TO CHANGE.

..... **COCKTAIL PARTY**

CHEESE BOARD

\$6 PER GUEST PER HOUR

VEGETABLE CRUDITES

\$5 PER GUEST PER HOUR

RAW BAR

An assortment of local oyster, clams and shrimp cocktail.
\$15 PER PERSON PER HOUR. SHUCKING ATTENDANT FEE: \$100

PASSED HORS D'OEUVRES

CHOOSE 3

ARANCINI DI RISO

SMOKED SALMON ON CUCUMBER TOPPED WITH CREME FRAÎCHE

PROSCIUTTO, GORGONZOLA WRAPPED DATES

COLD LOBSTER SALAD CROSTINI

TUNA OLE CROSTINI

SPINACH & MOZZARELLA STUFFED MUSHROOMS

FRIED FRESH MOZZARELLA, MARINARA DIPPING SAUCE

MINI NY STRIP TOAST POINTS, GORGONZOLA SAUCE, BALSAMIC GLAZE

\$14 PER PERSON PER HOUR

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