

# 2021 Celebration Menu



## APPETIZER COURSE

CHOOSE 2, FAMILY STYLE

### MUSSELS IN GARLIC

Prince Edward Island mussels, garlic, white wine sauce

### BRUSCHETTA WITH TOMATO & MOZZARELLA

grape tomatoes, fresh 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 SALAD

romaine lettuce, house-made dressing, focaccia croutons

### ARUGULA SALAD

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

### NEW ENGLAND CLAM CHOWDER INSALATE MISTA

Mixed greens, carrots, cherry tomatoes, fresh mozzarella

RED WINE OR BALSAMIC VINAIGRETTE ADD CHICKEN (6 OZ) \$5, 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 ALLA 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

tenderloin, roasted fingerling potatoes, asparagus, red wine demi glaze

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(oz) tenderloin, roasted fingerling potatoes, asparagus, red wine demi glaze  
PLUS \$11 PER GUEST

### RIGATONI BOLOGNESE

ground beef, prosciutto, fresh vegetables, Marsala

## DESSERT COURSE

CHOOSE 2

### HOUSE-MADE GELATO

### TIRAMISU

PLUS \$2.50 PER GUEST

### PEACH CROSTATA

### 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**

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CHOOSE 3

**ARANCINI**

**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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