



JWU

CATERING & EVENTS

M E N U

CATERING OFFICE
401-632-3407

EMAIL: CATERING@JWU.EDU

WEBSITE: WWW.DINING.JWU.EDU



LET'S START PLANNING

To ensure a successful experience, our Catering & Events Department is pleased to assist you along the way in planning a memorable event from express services to full-serviced events.

For larger events such as weddings, galas & fundraisers, we recommend starting the planning process no less than six months prior to your event.

Smaller scaled events are recommended to start the planning process no less than four weeks prior to your event.

No less than fourteen (14) business days notice for express service and deliveries with the exceptions of funeral coalitions.

Our menus reflect the most frequently requested & seasonal selections; however, we are pleased to customize menus for your event should you wish.

Our Catering & Events team will assist you with the planning process to include the logistics of your event, offering creative menus, elegant presentations and attentive service to provide both you & your guests with a pleasant experience.

Express Delivery and Set-up for Non-Staffed Events

Food & Beverage orders will be delivered 15 minutes prior to the start of your event. All non-disposable items will be set up. Additional fee may be required if a caterer is requested to assist in returning to breakdown of your event.

Cancellation Policy

In the event you must cancel a planned event, please contact your Catering & Events Manager as soon as possible. Further cancellation policy information is located on your catering contract.

Allergen Awareness

Please inform your catering personnel if your event requires any allergen accommodations or dietary needs.

allergen ledger used on our catering menus

GLUTEN FREE |**GF**| DAIRY FREE |**DF**|

VEGETARIAN |**V**| VEGAN |**VG**|

NUT FREE |**NF**|



SERVICE STYLES

Express Drop Off

High quality disposable platters
High quality disposable utensils, plates, napkins & serving utensils
Dressings & condiments in disposable bowls
Linen not Included
Catering to drop off & set up. Client responsible for breakdown
Delivery charge \$50.00

Express Drop Off & Pick Up

Reusable platters and/or china and serving utensils
High quality disposable plates, napkins and utensils
Dressings and condiments in reusable vessels
Buffet linen Included
Catering set up & breakdown
Delivery & pickup package charge \$75.00

Express Buffet/Station With Service

Reusable platters and/or china & serving utensils
High quality disposable plates, napkins & utensils
Dressings & condiments in reusable vessels
Buffet linen included
Catering setup, service & breakdown
Labor charge of \$30.00 per hour with a minimum of three hours

Buffet/Station With Full Service

Reusable platters and/or china
Reusable serving utensils
Dressings & condiments in reusable vessels
China/glassware & flatware for additional charge
Buffet linen Included
Catering setup, service & breakdown
Linen for guest tables are a separate charge
Labor charge of \$30.00 per hour with a minimum of three hours

Plated With Full Service

White china
Glass stemware
Stainless steel flatware
White linen napkins
White floor length linen tablecloths
Catering setup, service & breakdown
Labor charge of \$30.00 per hour with a minimum of three hours



BREAKFAST

PRICING IS BASED ON TWO HOURS
OF SERVICE

HOT COFFEE STATION

regular coffee | decaffeinated coffee
tea & honey | accompaniments
assorted flavored syrups

\$6.00/PP

*15 person minimum

MORNING SUNRISE

freshly baked morning pastries
fruit preserves & butter

regular coffee
decaffeinated coffee
tea & honey | accompaniments
assorted flavored syrups

\$10.00/PP

*15 person minimum

THE PPAC BREAKFAST

freshly baked morning pastries
fruit preserves & butter

yogurt parfaits

miniature egg frittatas
roasted red pepper |V|
broccoli & cheddar |V|
jambon & swiss
sundried tomato | spinach | feta

morning juices

regular coffee | decaffeinated coffee
tea & honey | accompaniments
assorted flavored syrups

\$18.00/PP

THE PARISIAN

freshly baked croissants
fruit preserves & butter

vegetable egg frittata
seasonal vegetables

croissant sandwiches
prosciutto & cheese

seasonal breakfast galettes

fresh seasonal fruit salad

morning juices

regular coffee | decaffeinated coffee
tea & honey | accompaniments

\$18.00/PP

*15 person minimum

THE WESTMINSTER

freshly baked morning pastries
fruit preserves & butter

fresh seasonal fruit salad

fluffy scrambled eggs

breakfast potatoes

fluffy pancakes

or

brioche french toast

hickory smoked bacon

or

breakfast sausage

turkey sausage

additional \$1.00/PP

morning juices

regular coffee | decaffeinated coffee
tea & honey | accompaniments

\$26.00/PP

*15 person minimum





BREAKFAST

PRICING IS BASED ON TWO HOURS
OF SERVICE

THE JULIA CHILD

seasonal fresh fruit

yogurt parfaits | granola

fluffy scrambled eggs

crab cake eggs benedict

housemade crab cake | poached egg
creole hollandaise

croque monsieur

breakfast casserole | jambon
gruyere bechamel sauce
brioche bread

lemon ricotta pancakes

warm vermont maple syrup

breakfast potatoes

sweet potato | red bliss potatoes
sautéed peppers | onions | fresh herbs

hickory smoked bacon & breakfast sausage

morning juices

regular coffee | decaffeinated coffee
tea & honey | accompaniments

\$32.00/PP

*20 person minimum



BREAKFAST TIME ADD ONS

Add any of these to your chosen
breakfast package on the first page.
not served individually.

breakfast pastries

assorted full size bakery items
\$4.50/PP

gourmet doughnuts

assorted flavors
\$38.00/DZ

freshly baked bagels

cream cheese spread
preserves & whipped butter
served fresh
\$40.00/DZ

miniature frittatas

assorted flavors
\$5.00/PP

seasonal fruit salad cups

\$6.00/PP

breakfast bagel sandwich

fried egg | bacon | cheese
\$6.00/PP

signature yogurt parfaits

\$6.00/PP

iced coffee display

syrups & flavor pumps
\$6.50/PP

morning juices

\$4.50/PP





MID-MORNING & AFTERNOON ADD-ONS

PRICING IS BASED ON ONE HOUR
OF SERVICE

COOKIES & BROWNIES

\$28.00/DZ

GOURMET MARSHMALLOW BARS

\$18.00/DZ

MINI DESSERT CAKES

\$42.00/DZ

GOURMET DESSERT BARS

\$38.00/DZ

ASSORTED DESSERT VERRINES

\$38.00/DZ

KIND ENERGY BARS

\$38.00/DZ

PETITE SANDWICH TRAY

VARIETY OF 24 MINIATURE SANDWICHES

\$75.00/TRAY OF 24

BEAUTIFUL DAY GRANOLA BARS

\$38.00/DZ

HOUSE MADE PACKAGED CHIPS

20Z | PLAIN OR VARIETY OF FLAVORS

\$3.50/EA

HOUSE MADE PROTEIN BALLS |V| |GF|

package of three

\$3.50/EA

AQUAFINA BOTTLED WATER

\$2.50/EA

ASSORTED PEPSI PRODUCTS

\$2.00/EA

PURE LEAF BOTTLED ICED TEA

\$3.50/EA

INFUSED WATER DISPLAY

\$3.50/PP

SEASONAL BEVERAGE DISPLAY

\$4.50/PP





MID - MORNING BREAKS

PRICE IS FOR ONE HOUR
OF SERVICE

ENERGIZER

house-made protein balls |GF| |V|
fruit energy smoothie shooters

\$7.50/PP

COOKIES & MILK

house baked cookies
chilled assorted milk shooters

\$6.00/PP

AFTERNOON TEA

cucumber | dill havarti | herb mayo
smoked salmon | herb cheese
black forest ham | grain mustard
roast beef | horseradish crema
assorted cake tassies
two seasonal chilled teas

\$14.00/PP

***not available from 11:00AM - 1:00PM**



THE FENWAY

pretzel bites
sea salt | dusted cinnamon sugar
spreads & dips
beer cheese dip | honeycup mustard
cinnamon cream cheese

\$6.00/PP

ICE CREAM SOCIAL

vanilla | cookies & cream | chocolate
assorted toppings
whipped cream | chocolate & caramel

\$6.00/PP

CHIPS 'N DIPS

fried in-house potato
& tortilla chips

select three dips

housemade guacamole
mild pico de gallo
classic french onion dip
warm queso dip

\$8.00/PP

NOT A POP SECRET

freshly popped popcorn

toppings

truffle | cinnamon sugar | sea salt
salt & vinegar | chocolate candies
raisins | shredded coconut | dried fruits
assorted nuts

\$7.00/PP

TRAIL MIX

myo trail mix!

assorted mixed nuts | dried fruits
chocolate candies | shredded coconut
granola | raisins | assorted toppings

\$7.00/PP

THE GUAC BAR

fresh guacamole spreads
assorted seasonings | diced tomatoes
jalapenos | grilled pineapple
pickled onions | cilantro | black beans
grilled corn | diced peppers
cotija cheese | shredded cheese
plantain chips | tortilla chips | lime

\$14.00/PP



COLD LUNCH BUFFETS

PRICING IS BASED ON TWO HOURS
OF SERVICE

THE SANDWICH HUT

housemade potato chips & pickle
spears

select two salads

select three sandwiches

gourmet dessert bars

fruit infused water

\$22.00/PP

salad selections

mixed field greens

roasted red peppers | cucumbers
red onion | roasted chickpeas | tomato
honey balsamic dressing

florentine farro salad

spinach | sun-dried tomatoes
artichokes | mushrooms | olive oil

watermelon & feta

multi colored watermelon
narragansett sea salty feta
fresh mint and oregano | arugula
roasted pepitas | honey white balsamic

arugula & caprese salad

mozzarella pearls
grape heirloom
tomatoes & basil pesto vinaigrette

lemon garlic pasta salad

bowtie pasta | shredded parmesan
heirloom tomatoes
lemon garlic dressing

kale & white bean salad

white beans | artichokes
roasted red peppers
blush wine vinaigrette



sandwich menu

turkey bacon gouda

bacon | herb aioli | gouda cheese
green leaf lettuce
served on brioche roll

chipotle turkey

smoked cheddar | green leaf lettuce
red onion | chipotle aioli
served on french baguette

ham & brie

black forest ham | brie cheese
sliced green apple | fig spread
served on a croissant

parma

parma prosciutto | sundried tomato
pesto aioli | arugula | shaved parmesan
served on herb focaccia

beef eater

roast beef | boursin spread
roasted red peppers | green leaf lettuce
served on french baguette

green goddess |V|

sliced english cucumbers | sprouts
avocado spread | herb cheese spread
green leaf lettuce
served on multigrain bread

white bean & artichoke |V| |VG| |GFI

white bean spread | tomato
marinated artichoke carrot
purple cabbage | sprouts
served on gluten free vegan roll



COLD LUNCH BUFFETS

PRICING IS BASED ON TWO HOURS
OF SERVICE

BOXED LUNCH

housemade potato chips
or fruit salad

select three sandwiches
gourmet cookies



select one or assorted
triple chocolate | classic sugar
harvest | peanut butter
classic chocolate chip
lemon cookie | vegan cookie
gluten free snickerdoodle

bottled water served on the side.
\$19.00/PP



sandwich menu

turkey bacon gouda

bacon | herb aioli | gouda cheese
green leaf lettuce
served on brioche roll

chipotle turkey

smoked cheddar | green leaf lettuce
red onion | chipotle aioli
served on french baguette

ham & brie

black forest ham | brie cheese
sliced green apple | fig spread
served on a croissant

parma

parma prosciutto | sundried tomato
pesto aioli | arugula | shaved parmesan
served on herb focaccia

beef eater

roast beef | boursin spread
roasted red peppers | green leaf lettuce
served on a french baguette

green goddess |V|

sliced english cucumbers | sprouts
avocado spread | herb cheese spread
green leaf lettuce
served on multigrain bread

white bean & artichoke |V| |VG| |GF|

white bean spread | carrot | tomato
marinated artichoke | purple cabbage
sprouts served on gluten free vegan roll

not a sandwich:

mediterranean plate |V| |VG| |GF| |DF|

chopped romaine | quinoa tabbouleh
hummus | cucumber | tomato |
pepperoncini | kalamata olives
roasted red peppers
stuffed grape leaves
dairy free greek dressing

chilled lo mein salad with tofu |DF|

julienne peppers | baby carrots
shiitake mushroom | edamame
peanut vinaigrette

mixed house greens salad |V| |VG| |GF|

roasted red peppers | tomatoes
cucumbers | carrots
chickpeas with house vinaigrette



COLD LUNCH BUFFETS

PRICING IS BASED ON TWO HOURS
OF SERVICE

IT'S A WRAP

housemade potato chips
housemade pickle spears

choice of two salads

select three wraps

gourmet dessert bars
fruit infused water

\$22.00/PP

salad selections

mixed field greens

roasted red peppers | cucumbers
red onion | roasted chickpeas
tomato | honey balsamic dressing

florentine farro salad

spinach | sun-dried tomatoes
artichokes | mushrooms | olive oil

watermelon & feta

multi colored watermelon |
narragansett sea salty feta
fresh mint and oregano | arugula
roasted pepitas
honey white balsamic

arugula & caprese salad

mozzarella pearls
grape heirloom tomatoes & basil
pesto vinaigrette

lemon garlic pasta salad

bowtie pasta | shredded parmesan
heirloom tomatoes
lemon garlic dressing

kale & white bean salad

white beans | artichokes
roasted red peppers
blush wine vinaigrette

wrap selection

mediterranean |V|

falafel | roasted red pepper hummus
tzatziki sauce | cucumber | feta cheese mixed
greens | served in a spinach wrap

lemon garlic chicken

grilled chicken breast | shaved parmesan
romaine lettuce | croutons
lemon garlic dressing
served on a plain wrap

"Cali" BLT

oven roasted turkey | guacamole spread
cheddar cheese | bacon | mixed green lettuce
chipotle aioli | served on a tomato wrap

charred curry cauliflower pakora |V| |VG| |DF|

quinoa tabouli | hummus | banana peppers
green leaf lettuce | red onion
served on a white wrap

gorgonzola & pear |V|

grilled pears | gorgonzola cheese
mixed field greens | roasted red peppers
house vinaigrette dressing

the friedman

oven roasted turkey | cranberry aioli
green leaf lettuce | cornbread stuffing
pickled red onions | served on a plain wrap

italian stallion

black forest ham | salami | pepperoni
provolone | banana peppers
oregano italian dressing
served on a sundried tomato wrap

syrian chicken

grilled chicken | hummus | parsley
banana peppers | red onion | tahini dressing
served on a plain wrap





COLD LUNCH BUFFETS

PRICING IS BASED ON TWO HOURS
OF SERVICE

CHILLED ASIAN NOODLE BAR noodles

chilled egg lo mein noodles
chilled rice noodles

proteins choice of two:

asian flavor inspired

grilled chicken
seared salmon
grilled beef
served chilled

toppings

shredded carrots
shredded purple cabbage
julienne peppers
bean sprouts
water chestnuts
baby corn
charred bok choy
bamboo shoots
diced red onion
cilantro

saucers

pad thai peanut sauce
charred lime cilantro dressing
ginger soy sauce

seasonal inspired dessert

lunch \$22.00/PP



FRESH & LOCAL GREENS

fresh local ingredients sourced
from around our region!

fresh romaine | new england crunch |
winter blend greens and spring mix

bacon chicken ranch

avocado | tomato | red onion | cucumber
cheddar cheese | bacon | basil ranch
dressing

super green goddess

avocado | broccoli | watermelon radish
sweet potato | asparagus
green goddess dressing

mediterranean hummus

hummus | cucumber | tomato | olives
chickpeas | red onions | tahini sauce

proteins

grilled chicken
grilled flank steak
grilled tofu

seasonal dessert bars

lunch \$22.00/PP

*minimum of 15 guests

modified menu for guests count of 14 or less.



THE WILDCAT BOWL

cilantro jasmine rice
brown rice

proteins choice of two

third choice add \$3.00/PP
carne asada
charred lime grilled chicken
spicy shredded chicken
citrus shrimp
vegan carnitas

toppings includes:

black beans
shredded cheese
shredded lettuce
pickled onions
pico de gallo
roasted corn
pickled jalapenos
grilled pineapple chutney
lime wedges
house crema
cilantro aioli

house made tortilla chips

dessert

polvorones cookie
contains nuts

lunch \$22.00/PP



HOT LUNCH BUFFETS

PRICING IS BASED ON TWO HOURS
OF SERVICE

THE ATHENS BOWL

greens select one:

romaine | super greens | baby spinach

grains select one:

brown rice | black lentils
saffron basmati rice

dips & spreads:

tzatziki | traditional hummus
spicy feta spread
roasted eggplant spread

mains select two:

grilled steak | lemon honey chicken
falafel | roasted mixed vegetables
mini lamb meatballs

toppings includes:

fiery broccoli | fire roasted corn
pickled onions | tomato & red onion salad
kalamata olives | crumbled feta
persian cucumbers | pita bread

dressing:

lemon herb tahini sauce
yogurt dill sauce
dairy free greek dressing |GFI| |DFI|

dessert:

assorted baklava

blueberry lavender lemonade

lunch \$24.00/PP

HAND PIES

warm savory hand pies

refreshing & light **arugula salad** with
tomatoes, lemon, salt & freshly cracked
black pepper

seasonal fruit salad

variety of three hand pies

chicken “pot pie”

braised beef & mixed vegetables

vegetarian - seasonal ingredients

fruit infused water

assorted freshly baked cookies

\$20.00/PP

lunch only



HOT LUNCH BUFFETS

PRICING IS BASED ON TWO HOURS
OF SERVICE

PASTA!

basket of artisan bread | whipped butter

salad selections

mixed field greens

roasted red peppers | cucumbers | red onion

roasted chickpeas | tomato

honey balsamic dressing

watermelon & feta

multi colored watermelon

narragansett sea salty feta

fresh mint and oregano | arugula

roasted pepitas | honey white balsamic

arugula & caprese salad

mozzarella pearls | grape heirloom tomatoes

basil pesto vinaigrette

newport salad

mixed greens | strawberries | candied walnuts

crumbled goat cheese | house vinaigrette

kale & white bean salad

white beans | artichokes | roasted red peppers

blush wine vinaigrette

select three pasta entrees

fresh shaved parmesan cheese

classic penne | basil marinara

cavatappi pesto

lemon garlic | braised artichokes

roasted peppers

creamy tortellini

pink vodka sauce | wilted spinach

garlic & spinach ravioli

wilted spinach | button mushrooms

madeira wine cream sauce

bowtie & parmesan cream

charred broccoli | sundried tomatoes

parmesan cream sauce

cavatappi aglio ole

grilled zucchini | red pepper flakes | artichokes

grilled lemon | crispy eggplant topping

select one protein

traditional house made meatballs

braised lemon & herb chicken

braised beef short ribs | vegetable ragout

dessert | tiramisu verrines

fruit infused water & seasonal mocktail

lunch \$22.00/PP dinner \$28.00/PP

Select additional protein for \$4.00/PP

THE JWU PRESS

warm panini pressed sandwiches

housemade potato chips

choice of two salads

mixed field greens

roasted red peppers | cucumbers | red onion

roasted chickpeas | tomato

honey balsamic dressing

florentine farro salad

spinach, sun-dried tomatoes | artichokes

mushrooms | olive oil

watermelon & feta

multi colored watermelon | arugula

narragansett sea salty feta

fresh mint and oregano | roasted pepitas

honey white balsamic

arugula & caprese salad

mozzarella pearls | grape heirloom tomatoes

basil pesto vinaigrette

lemon garlic pasta salad

bowtie pasta | shredded parmesan

heirloom tomatoes | lemon garlic dressing

kale & white bean salad

white beans | artichokes | roasted red peppers

blush wine vinaigrette

select three sandwiches

suggestion: one is vegetarian

caprese |V|

heirloom tomatoes | mozzarella | pesto spread

steak fajita

sliced steak | grilled peppers & onions

pepper jack cheese | smoked aioli

little italy

prosciutto | fresh tomato | pesto | creamy mozzarella

cubano

black forest ham | braised pork | swiss cheese

pickle-mustard spread

mediterranean chicken

pesto aioli | feta | arugula | roasted red peppers

vegan fungi |VG|

smoked vegan cheese | mushroom

roasted red peppers | vegan aioli

vegan panini bread

dessert | gourmet dessert bars

lunch | dinner \$22.00/PP



HOT LUNCH BUFFETS

PRICING IS BASED ON TWO HOURS
OF SERVICE

the PVD

arugula salad

heirloom tomato salad

lemon sea salt

& freshly cracked black pepper

pesto grilled chicken breast

lemon garlic poached fish

whipped purple yam & cauliflower puree

seasonal soup

dessert | espresso chocolate verrine

lunch \$26.00/PP dinner \$32.00/PP

the newport

newport salad

mixed greens | strawberries

candied walnuts | crumbled goat cheese

house vinaigrette

new england clam chowder

miniature lobster rolls

grilled sausage onions & peppers

clam cakes

dessert | strawberry shortcake verrine

lunch \$32.00/PP dinner \$38.00/PP

the barcelona

zesty latin quinoa salad

red bell peppers | red onion | corn

black beans | cilantro & lime vinaigrette

cilantro rice

grilled flank steak with chimichurri

pollo guisado | a latin braised chicken

grilled seasonal vegetables

fried yuca | pickled red onion

tres leches verrines

lunch \$28.00/PP dinner \$32.00/PP

harbor brunch

seasonal fruit salad

newport salad

mixed greens | strawberries

candied walnuts | crumbled goat cheese

house vinaigrette

fresh baked pasties | preserves & butter

garden vegetable frittata

breakfast potatoes

sautéed onions & peppers

pesto grilled chicken breast

creamy tortellini

pink vodka sauce | wilted spinach

lemon ricotta pancakes

warm vermont maple syrup

brunch \$32.00/PP





COCKTAIL RECEPTIONS

PRICING IS BASED ON ONE HOUR OF SERVICE

SUSHI & CRUDO

assorted maki rolls
sliced crudo
wakimi salad
wasabi dusted wontons
pickled ginger & soy
\$22.00/PP

THE FARMERS MARKET

grilled vegetables
crudite vegetable dip
gourmet cheese display
crackers | crostinis
artisan breads | preserves
\$16.00/PP

THE FEDERAL HILL

gourmet cheese display
cured italian meats
salami | capicola
Prosciutto | Pepperoni
pickled vegetables
olives | roasted nuts
marinated mushrooms
crackers | crostinis
artisan breads | preserves
\$18.00/PP

FRUIT VERRINE DISPLAY

verrines of sliced seasonal
fruit | berries | honey yogurt dip
mexican street fruit cups
sliced melons with tajin seasoning
\$8.00/PP



TAPAS TABLE

marinated chilled chicken skewers
marinated chilled beef skewers
marinated olives | tomato salad
charcuterie cups | marinated vegetables
seasonal salad cups | breads & wafers
\$22.00/PP

SAVORY CHEESECAKE

variety of housemade cheesecakes
topped with sundried tomato tapenade
basil pesto | bacon & onion jam
served with grilled ciabatta & pita chips
\$9.00/PP



MEDITERRANEAN MEZZE

housemade vegetable frittata | artichokes
roasted red pepper hummus | tzatziki
marinated olives | marinated cucumbers
chilled potatoes | quinoa tabbouleh
crostini | fried eggplant | marinated mushrooms
fire roasted peppers | feta cheese
dolmas | soft & hard pita
\$18.00/PP



COCKTAIL RECEPTIONS

PRICING IS BASED ON ONE HOUR
OF SERVICE

SMALL PLATES

micro composed entrees
served on a station or passed
select two small plates

citrus grilled salmon |GF|
cilantro rice | mango chutney

preserved lemon chicken
herb couscous | caramelized onions
raisins | pine nuts | lemon sauce

piri piri pork tenderloin |GF|
roasted red potatoes
garlic sauce micro basil

beef bulgogi
scallion sticky rice | fried scallions

mushroom ravioli |V|
wilted spinach
madeira cream sauce

beef tenderloin
whipped potatoes
blueberry & wine reduction

\$18.00/PP

MICRO SALADS

variety of composed salads
served in a small vessels

select three for your station
watermelon & feta
multi colored watermelon |
narragansett sea salty feta
fresh mint and oregano | arugula
roasted pepitas
honey white balsamic

arugula & caprese salad
mozzarella pearls
grape heirloom tomatoes
basil pesto vinaigrette

newport salad
mixed greens | strawberries
candied walnuts | goat cheese
house vinaigrette

kale & white bean salad
white beans | artichokes
roasted red peppers
blush wine vinaigrette

\$8.00/PP

add chicken or grilled shrimp
\$3.00/PP

SLIDER BAR

select three sliders

great bleu
angus burger | caramelized onions
crumbled bleu cheese | brioche roll

baconator
angus burger | smoked gouda
bacon onion jam

mac 'o tack
angus burger | shredded lettuce | onions
little mac sauce

greek turkey
turkey slider | feta cheese
garlic sautéed spinach | tzatziki

hot honey fried chicken
crispy brined chicken | pepper jack cheese

brie-anna |V|
brie cheese | sliced apple
raspberry preserves

crab cake
Maryland style crab cake | spicy remoulade
shredded lettuce

powerhouse vegan |V| |VG| |DF|
black bean | roasted corn |
sweet potato burger | vegan chipotle aioli
house gluten free roll

\$14.00/PP





PASSED HORS D'OEUVRES

PRICING IS BASED ON ONE HOUR
OF SERVICE

select three passed items

\$24.00/PP

minimum 20 guests

CHILLED HORS D'OEUVRES

mexican street corn bruschetta |V|

Individual antipasto salad

seared ahi tuna

rice cracker | wikimi | wasabi aioli

roasted tenderloin canape

horseradish crema

grilled citrus shrimp

mango chutney

gazpacho shooter |V|

avocado crème & chili oil

mini falafel |V| |VG|

house tzatziki | hummus

roasted acorn squash crostini |V|

goat cheese, toasted pepitas

watermelon & feta |V|

torn basil & white balsamic glaze

lobster salad

served on a charleston chip

mediterranean potato lollipop |V| |VG|

HOT HORS D'OEUVRES

crab cake

spicy remoulade

mini clam cake & chowder cups

served in demitasse cups

hot honey chicken

miniature corn muffin

hot honey sauce

chicken satay skewer

peanut sauce

spinach & cheese stuffed mushroom |V|

arancini

pomodoro sauce

harvest soup & grilled cheese |V|

crème fraîche served in shooter glass

pan fried chicken dumplings

sweet chili sauce

thick cut candied bacon

assorted grilled flatbreads

seasonal flavors and ingredients

boursin cheese & prosciutto cup

phyllo cup | fried prosciutto | herbs

pomegranate molasse beef skewer

charred indian butter chicken

mini grilled lamb chops

fig reduction & balsamic glaze

additional \$2.00/PP





HOT DINNER STATIONS

PRICING IS BASED ON ONE HOUR OF SERVICE

CARVING STATION

seasonal mixed greens salad
artisan rolls & whipped butter

carving selection

select one protein

roasted beef tenderloin
honey glazed ham
herb turkey breast
charred flat iron steak

sides

whipped herb potatoes
seasonal vegetables
dinner \$35.00/PP

attendant fee: \$150.00 per 30 guests

LIVE PASTA STATION

create your own pasta

variety of pasta
fresh vegetables | meats & sauces
dinner \$25.00/PP
attendant fee \$150.00 per 30 guests

THE YENA

kale caesar salad

house made sourdough croutons
& shaved parmesan cheese

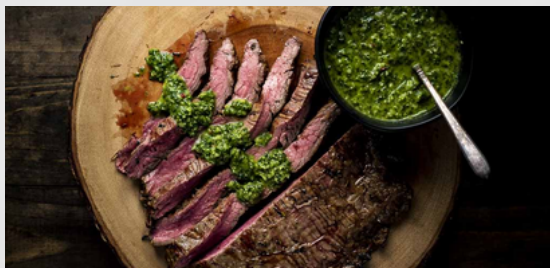
worcestershire glazed flank steak
crispy rosemary chicken thighs

cavatappi aglio ole

grilled zucchini | red pepper flakes
artichokes grilled lemon
crispy eggplant topping

seasonal dessert display

dinner \$35.00/PP



THE BOWEN

seasonal mixed greens salad
artisan rolls & whipped butter

braised short ribs

vegetable ragout | red wine reduction

brined lemon-garlic chicken

cranberry citrus relish

whipped herb potatoes

shaved brussels sprouts | dried cherries

dessert

seasonal dessert verrines
dinner \$35.00/PP

THE XAVIER

arugula heirloom tomato salad
artisan rolls & whipped butter

honey mustard salmon

honey grain mustard sauce | apple slaw
brined lemon-garlic chicken
citrus chutney

citrus rice

charred lemon asparagus

dessert

seasonal dessert verrines
dinner \$35.00/PP

DINNER STATION ADD-ONS

add any of the following to your dinner station for additional price below.

worcestershire glazed flank steak
\$8.00/PP

cavatappi aglio ole

grilled zucchini | red pepper flakes
artichokes grilled lemon
crispy eggplant
\$6.00/PP

garlic & spinach ravioli

wilted spinach | button mushrooms
madeira wine cream sauce
\$6.00/PP

lemon garlic poached fish

\$8.00/PP



PLATED DINNER

all plated dinners are served with
artisan bread & whipped butter

three courses include

first course | entree & dessert
coffee service upon request
\$65.00/PP

first course

arugula

arugula salad with heirloom tomato | lemon
sea salt & freshly cracked black pepper

burrata

creamy burrata | heirloom tomatoes
cantaloupe | arugula | prosciutto
olive oil vinaigrette

kale caesar salad

house made sourdough croutons
& shaved parmesan cheese

mixed greens

spring greens | red peppers | chickpeas
cucumbers | tomatoes | carrots
honey balsamic dressing



signature composed entrees

crispy moroccan spiced chicken

fattoush salad | zaatar spiced rainbow carrots
pickled turnip | garlic naan

mediterranean lamb chops

vegetable & herb farro | pomegranate reduction

herb crusted filet mignon

polenta fries | white bean ragout | demi

yellow curry |V|

tofu | potato | carrot | mushroom | onion
thai basil | jasmine rice | kale shallot oyster salad

roasted chicken

herb roasted statler chicken
whipped purple cauliflower | honey thyme carrots

honey mustard salmon

whipped potatoes | wilted spinach
topped with apple slaw
honey grain mustard sauce

dessert

flourless chocolate torte |GFI|

seasonal cheesecake

seasonal trifle



BEVERAGES

HOSTED BEER & WINE BAR

beer & seltzer selection

little sister ipa
narragansett
coors light
truly

\$6.00/EA

wine selection

silver gate pinot noir
silver gate cabernet
silver gate sauvignon blanc
silver gate pinot grigio

\$10.00/EA

soft beverages

assorted pepsi products

\$3.50/EA

HOSTED FULL BAR

beer & seltzer selection

little sister ipa
narragansett
coors light
truly

\$6.00/EA

wine selection

silver gate pinot noir
silver gate cabernet
silver gate sauvignon blanc
silver gate pinot grigio

\$8.00/EA

spirits

rhodium vodka
rhodium gin
bacardi rum
captain morgan rum
jack daniel's whiskey
jose cuervo tequila
bailey's

\$10.00/EA

soft beverages

assorted pepsi products

\$3.50/EA

CREDIT CARD "CASH" BAR

beer & seltzer selection

little sister ipa
narragansett
coors light
truly

\$7.00/EA

wine selection

silver gate pinot noir
silver gate cabernet
silver gate sauvignon blanc
silver gate pinot grigio

\$9.00/EA

spirits

rhodium vodka
rhodium gin
bacardi rum
captain morgan rum
jack daniel's whiskey
jose cuervo tequila
bailey's

\$11.00/EA

soft beverages

assorted pepsi products

\$3.00/EA

FREE-SPIRITED BAR

seasonally crafted mocktails

selection of four crafted mocktails
& soft beverages

on consumption pricing
\$6.00/EA mocktail
\$3.50/EA pepsi beverage

Bartender fee of \$150.00 will be incurred
for all alcoholic bar services.

All alcohol packages are limited to
4.5 hours of service

All alcoholic bars must conclude
service 30 minutes prior to event ending.