



# JWU

## CATERING & EVENTS

# M E N U

CATERING OFFICE  
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## 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.

### Pricing

All menu prices are subject to change. Listed prices do not reflect administrative fees and taxes.

#### **allergen ledger used on our catering menus**

GLUTEN FREE |**GFI**| DAIRY FREE |**DFI**|

VEGETARIAN |**VI**| VEGAN |**VGI**|

NUT FREE |**NFI**|



## 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



## 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| |GFI|

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

## not a sandwich:

### mediterranean plate |V| |VG| |GFI| |DFI|

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 |DFI|

julienne peppers | baby carrots  
shiitake mushroom | edamame  
peanut vinaigrette

### mixed house greens salad |V| |VG| |GFI|

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 |IGF| |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

sauteed onions & peppers

### pesto grilled chicken breast

### creamy tortellini

pink vodka sauce | wilted spinach

### lemon ricotta pancakes

warm vermont maple syrup

brunch \$32.00/PP



## 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





**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

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 |GF|

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.



## WEEKLY ROTATION FIRST & THIRD WEEK OF THE MONTH

All served with artisan dinner roll,  
whipped butter, dessert bar  
& bottled pepsi products  
\$19.00/EA

Macaroni & Cheese

Pulled Pork Macaroni & Cheese

Sweet Chili Chicken  
With Brown Rice

Caribbean Power Bowl

Portuguese Braised Beef

Half Roasted Rotisserie Chicken

Gnocchi With Spinach

Eggplant Parmesan With Penne

Chicken Parmesan With Penne

Lemon Herb Chicken  
With Roasted Potatoes & Green Beans



## WEEKLY ROTATION SECOND & FOURTH WEEK OF THE MONTH

All served with artisan dinner roll,  
whipped butter, dessert bar  
& bottled pepsi products  
\$19.00/EA

Macaroni & Cheese

Smoked Bacon Macaroni & Cheese

Chicken Broccoli Alfredo

JWU Famous Bowl  
Chicken, Whipped Potatoes & Corn

Chicken Tikka Masala

Stir-fry Chicken  
With Rice Noodles

Stuffed Shells With Spinach

Barbecue Ribs with Corn Bread

Roasted Beef Tenderloin  
With Roasted Potatoes & Green Beans

