Specialty Mixed Grill Buffet
Sample Menu

Signature Cocktail
Passed upon Guest Arrival
Blueberry Vodka and Lemonade served in a Mason Jar
and garnished with Fresh Blueberries

Cheese Station
International and Domestic Cheeses
Atwell’s Gold, Narragansett Creamery, RI
Five Year Aged Gouda, Holland
Double Gloucester Chive and Onion, England
St. Andre’s Triple Cream Brie, France
Great Hill Blue Cheese, Massachusetts
Assorted Crackers and Fresh Fruit

Passed Hors D’oeuvres
Peppercorn Crusted Tenderloin on Sliced Baguettes with a Horseradish Cream Sauce
Mozzarella Roulade with Prosciutto and Basil
Ahi Tuna Poke in Mini Wonton Taco with Micro Cilantro

Dinner Buffet
Salad of Mixed Greens with Fresh Roma Tomatoes and Balsamic Vinaigrette
Medley of Sautéed Seasonal Vegetables
Rhode Island Little Neck Clams steamed with
Garlic, Butter, Leeks, Crushed Red Pepper and White Wine
Grilled Petite Filets of Beef Tenderloin served
with a Creamy Port and Green Peppercorn Sauce
Grilled Swordfish served with a Lemon, Dill and Parsley Compound Butter

Dessert
Ice Cream Sundae Station with Assorted Toppings
Fresh Brewed Coffee and Tea