



## APPETIZERS



### STATIONARY DISPLAY TABLES

- Locally grown vegetable Crudit  with assorted aioli's and dips
  - Seasonal Fruit and Artisanal Cheese display
  - House made Tortilla Chips with a variety of scratch made salsas, guacamole, and queso dips
- 



### HORS D'OEUVRES (PASSED OR STATIONARY)

- Buffalo Chicken puff pastry twists
- Goat Cheese stuffed dates wrapped in house cured bacon
- Beef Tenderloin Crostini topped with blue cheese and pickled red onion
- Venison Wellington with a mushroom duxelle



- Caprese skewer with fresh Narragansett Mozzarella locally grown basil and heirloom tomatoes topped with a balsamic reduction and sea salt
- Mini Gruyere grilled cheese with tomato soup
- Fried Dill Pickles with Chipotle Ranch
- Baked Brie with bacon jam phyllo cups
- Cranberry Goat cheese canape with duck bacon
- Mini Italian Grinders with a parmesan pesto spread
- Mini Elk Sausage “elks in a blanket” with stone ground mustard

## SLIDERS



### TURDUCKEN SLIDER

Ground Turkey and Chicken Risotto Burgers with Cranberry Aioli and Duck Bacon

---



### ALL AMERICAN SLIDER

House Ground Sirloin topped with American cheese, lettuce, tomato, onion and Thousand Island dressing

---



#### WILD BOAR PULLED PORK SLIDER

10 hr smoked wild pork shoulder, Bourbon BBQ sauce, pineapple coleslaw.

---



#### LOCALLY RAISED CHICKEN AND WAFFLE SLIDERS WITH RI MAPLE BUTTER

---

### **BUFFET OPTIONS**



#### SOUTHERN INSPIRED BBQ BUFFET

- Pulled Wild Boar
- Bourbon BBQ Chicken
- Jack Daniels Barrel Smoked Ribs
- Slow Cooked Smokey Brisket



- Jalapeno Cheddar Corn Bread
- Oven roasted Cajun Potatoes
- Pineapple Coleslaw
- Tri Color Tortellini Salad
- Smokey Sweet Bourbon Baked Beans with House Cured Bacon
- Corn on the cob
- Cucumber Dill Salad
- Mojito Watermelon
- Grilled Seasonal Veggies

Or Make it an event everyone will be talking about by having us roast a whole pig!!! Pair with a Bourbon, Beer and creative moonshine cocktail bar!

---

## **NEW ENGLAND CLAMBOIL**



ALL ITEMS COOKED GENTLY IN A NARRAGANSETT LAGER BASED COURT BOUILLON

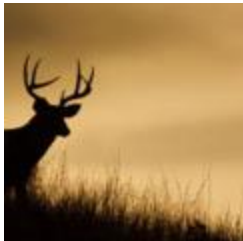
- RI lobster
- Little necks
- Steamers



- House cured Linguica
- Local Carrots
- Sweet Potatoes
- RI Red Potatoes
- Corn on the cob
- Add on to make it a New England feast!!!!
- Award winning New England Clam Chowder
- Clam Cakes
- Poached Haddock with lemon caper dill beurre blanc
- Pair with Summer fun Bar; Local brews and Spiked lemonade, and infused sweet tea cocktails!

---

## **ELEVATED GAME DINNER**



SERVED FAMILY STYLE OR AS A BUFFET

- Field Green Salad with Bacon Honey Vinaigrette
- Locally Baked Rolls with butter
- Wild Boar Bolognese over Penne Pasta
- Kona coffee crusted Roast Venison Loin
- Smoked Duck Breast with wild berry gastrique
- Oven roasted potatoes with garden fresh herbs
- Steere Orchard Apple Crisp with Bourbon Praline Caramel and Whipped Cream



## FEDERAL HILL ITALIAN BUFFET



CHOOSE ANY OR ALL OF THE FOLLOWING

- Classic Caesar salad with fresh shaved grana padano cheese and house baked croutons
- Crusty Italian Bread
- Penne Arrabbiata
- Farfalle Primavera with locally grown veggies and our scratch made marinara
- Rabbit Ragu with fresh made pappardelle pasta
- Classic Meatballs made with house ground beef, pork, and veal served in scratch made cabernet marinara
- House made Italian Sausage, peppers and onions
- RI Chicken Parmesan with Narragansett Creamery fresh Mozzarella and scratch made marinara
- Wild Boar Bolognese with house cured pancetta
- Eggplant Rollatini with RI made Ricotta
- RI Chicken Marsala with locally grown mushrooms



## **SOUTHWEST INSPIRED BUFFET**



CHOOSE ANY OR ALL OF THE FOLLOWING

- Hand rolled crispy chicken taquitos with chipotle ranch dip
  - Bacon wrapped queso fresco stuffed jalapenos
  - Nacho Bar with Queso, fresh made guacamole, garden fresh pico de gallo, and all the toppings
  - Pork Carnitas Tacos with Queso fresco, cilantro crema, garden fresh pico de gallo
  - Wild boar and Pepperjack Quesadilla with scratch made guacamole and pico de gallo
  - RI Chicken enchiladas with tomatillo sauce
  - Mexican Street corn with ancho chili butter, Oaxaca cheese, and chopped cilantro
  - Red Beans and Rice
  - Tilapia quesadilla with Cajun spices and cheddar cheese with scratch made guacamole and pico de gallo
  - Crispy red cabbage and jalapeno coleslaw
  - Mini Churros with dark chocolate chili sauce
- Pair with custom Margarita bar!!!



## RED WHITE AND BREW BUFFETT



CHOOSE ANY OR ALL OF THE FOLLOWING

- Bacon Cheeseburger slider bar
- On site grilled ribeye steaks
- Soft Baked Pretzels with Yuengling Cheese Sauce
- Grilled Wild Boar sausage with stone ground mustard
- Cheddar Garlic Smashed Potatoes
- Herb crusted Roast Beef Tenderloin
- Venison Chili with Jalapeno Cheddar Cornbread
- Buffaque Chicken wings
- Grilled Seasonal vegetables marinated in balsamic vinaigrette
- Fresh Garden salad with house made lemon honey vinaigrette
- Rosemary and Sage Roasted  $\frac{1}{4}$  chicken
- Baked Haddock with Sherry Cracker Crumbs
- All American Assorted scratch made pies
- Ice Cream Bar with assorted candies and sauces

Pair it with our Domestic Brew and infused Vodka Bar or get a keg of your favorite Beer!





## EXECUTIVE LUNCHEON



CHOOSE ANY OR ALL OF THE FOLLOWING

- Mini Artisan Sandwiches
- Assorted Wrap Platter featuring Chicken Caesar, Buffalo Chicken, Tuna Salad, Roast Beef with horseradish aioli wraps.
- Tri color tortellini Pasta Salad
- Red Potato and dill salad
- Antipasto Salad with Fresh Greens, House Cured Sliced Meats, and locally crafted cheeses
- Orzo Salad with feta, tomato, and cucumber
- Assorted Chips
- Assorted scratch made cookies and Brownies