



Ralph's Catering - 2024 Wedding Packages

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The History of Rhodes on the Pawtuxet

Rhodes-on-the-Pawtuxet was formerly an even larger complex of social and recreational buildings, located on the northern bank of the Pawtuxet River in the historic Pawtuxet Village, a beautiful coastal area known for its important contributions to the Revolutionary War (site of the capture and burning of the British ship the HMS Gaspee by colonists in 1772), and natural water access through the Pawtuxet River and Pawtuxet Cove.

In 1872, Thomas H. Rhodes recognized Pawtuxet's recreational appeal when he opened a modest one-story frame pavilion for clambakes and flat-bottomed canoe rentals.

"Rhodes-on-the-Pawtuxet," as the operations were soon known, quickly expanded to include facilities for dancing, bowling, rowing, and canoeing.

In 1898, the year of Rhodes' death, various alterations and expansions had been made, and the newly incorporated Rhodes Brothers enlarged the grounds and built a new casino for dancing.

In 1901, a second new, and larger casino was built, as the earlier one had already been outgrown.

Sadly, many of the outbuildings were destroyed by fire in February of 1915, and in August of the same year, the present building, the Rhodes Ballroom, designed in the Classical Revival style by the architect John O'Malley, opened to the public with more than 10,000 guests in attendance.

Rhodes has been the host to many famous bands and entertainers throughout the years, including Nat King Cole, Benny Goodman, Ella Fitzgerald, Artie Shaw, Glenn Miller, Tony Bennett, The McGuire Sisters, Jerry Vale, Tony Abbott, The Beach Boys, Paul Mitchell, Bonnie Raitt, and many more!

Rhodes on the Pawtuxet has recently undergone a restoration, highlighting many of its unique features, including 10,000 square feet of original hardwood floors (considered by many to be one of the finest dance floors in New England), 21' ceilings with unobstructed views, and a beautiful mural of Narragansett Bay, painted by the renowned watercolor artist, Hezekiah A. Dyer. A secret panel, recently discovered, leads to a catwalk and hidden room, and is thought to have been used during Prohibition.

The Rhodes-on-the-Pawtuxet gazebo (also known as the "Trolley Stop", c. 1880), and the statue of Terpsichore (Muse of the Dance) are original to the site.

Rhodes on the Pawtuxet was added to the National Registry of Historic Places in 1978.

Congratulations on your engagement!

It is an exciting time, as you plan the most magical celebration with the one that you love!

Ralph's Catering

Rhodes on the Pawtuxet is pleased to offer Ralph's Catering as their exclusive wedding and special occasion caterer. Boasting over thirty years as a top-rated caterer, Ralph's Catering is fully licensed, and owner-operated, specializing in custom wedding, corporate, and social menus.

The meal is designed by you, with the guidance of a professional and experienced team. We will ensure that all aspects of your dining experience are as you always envisioned them. All menu items are prepared on-site, ensuring that your guests enjoy fresh, hot, delicious food that will exceed your expectations.

Please contact Rhodes on the Pawtuxet directly to select your wedding menus (Rhodes on the Pawtuxet is an authorized representative for Ralph's Catering.). We will be happy to assist you in planning and coordinating your special day, from inception to completion.

Outside Caterers

For parties that wish to supply their own outside licensed caterer, a \$2500.00 outside catering / kitchen fee will be charged, in addition to the full venue fee. Outside caterers will be required to provide a certificate of insurance listing Rhodes on the Pawtuxet, Inc. as additional insured certificate holder, for a minimum of \$1,000,000.00, a copy of their valid food safety certification, a copy of their catering license, and W-9 form. **Prior written approval by Rhodes on the Pawtuxet is required in advance of the event. The Caterer agrees to leave the kitchen and dish room area (if used) cleaned and sanitized at the conclusion of the event. Trash bags must be securely closed and brought to the dumpster (Rhodes on the Pawtuxet, Inc. provides) immediately following event conclusion. A \$500.00 cleaning fee will be charged if the kitchen is not left in the condition that it was found, or if trash and debris are not properly removed.**



Wedding Package 1

Buffet & Carving Station

***INCLUDES ARTISANAL CHEESE DISPLAY**

Artisanal Cheeses, Fresh Fruits and Jams ~ Served with Assorted Crackers

***INCLUDES APPETIZERS ~ PLEASE SELECT 2:**

Assorted Bruschetta
Caprese Skewers
Stuffed Mushrooms with Seafood Stuffing
Stuffed Mushrooms with Sausage Stuffing
Toasted Ravioli
Spring Rolls with Dipping Sauce
Miniature Crab Cakes
Miniature Mushroom Risotto Balls
Cocktail Franks in a Blanket
Panko Crusted Chicken Tenders with Assorted Dipping Sauces
Mac & Cheese Shooters
Eggplant Crostini with Gorgonzola
Eggplant Parmesan with Shredded Parmesan

SPECIALTY APPETIZERS

Please add \$3.00 per person, per Appetizer

Scallops Wrapped in Bacon with a Balsamic Glaze
Thinly Sliced Filet of Beef Crostini with Creamy Horseradish Sauce
Asparagus Wrapped with Prosciutto
Shrimp Wrapped with Bacon
Shrimp Wrapped with Prosciutto
Clams Casino
Teriyaki Beef Tenderloin Skewers
Sesame Crusted Shrimp
Sesame Crusted Salmon
Shrimp Cocktail Shooters



***INCLUDES 1 SALAD OFFERING**

Individually plated and served to every Guest

***HOUSE TOSSED SALAD**

*Romaine and Iceberg Lettuces with Tomatoes, Cucumbers, & Olives
House-made Balsamic Vinaigrette Dressing*

***MIXED GREENS SALAD**

*Mixed Field Greens with Tomatoes, Cucumbers, & Olives
House-made Balsamic Vinaigrette Dressing*

***CAESAR SALAD**

*Crisp Romaine with Croutons & Shaved Parmesan
Tossed in a Creamy Caesar Dressing*

SPECIALTY SALAD OFFERINGS

MIXED GREENS SPECIALTY SALAD - Please add \$2.00 per person

*Mixed Field Greens with Craisins, Walnuts, & Gorgonzola
House-made Balsamic Vinaigrette Dressing*

THE WEDGE ~ Please add \$2.00 per person

*Crisp Wedges of Iceberg Lettuce topped with Diced Tomatoes & Bacon
Topped with a Creamy Bleu Cheese Dressing*

***CAPRESE SALAD ~ Please add \$2.00 per person**

*Sliced Tomatoes & Fresh Mozzarella and Basil on a Bed of Mixed Greens
House-made Balsamic Vinaigrette Dressing*

***RALPH'S AUTUMN SALAD ~ Please add \$2.00 per person**

*Baby Spinach with Craisins, Goat Cheese, and your choice of Fresh Apples OR Fresh Pears
House-made Balsamic Vinaigrette Dressing*

***CLASSIC ANTIPASTO SALAD ~ Please add \$3.00 per person**

*Prosciutto, Salami, Cappelletti, Pepperoncini, Roasted Peppers, & Sharp Provolone
Served over Mixed Greens with House-made Balsamic Vinaigrette Dressing*



***INCLUDES CARVING STATION**

**Up to 100 Guests, please select 2 Meats / *Over 100 Guests, please select 3 Meats*

Oven Roasted Turkey served with Gravy & Cranberry Sauce

Maple Glazed Baked Ham with Pineapple

Stuffed Pork Florentine with Spinach, Prosciutto, and Mozzarella Stuffing

Oven Roasted Prime Rib of Beef Au Jus

Roast Beef served with Brown Gravy

*Substitution (Please select 1): Chicken Marsala ~ Chicken Capri ~ Chicken Piccata

***INCLUDES PASTA (SERVED ON THE BUFFET)**

**Up to 100 Guests, please select 1 Pasta / *Over 100 Guests, please select 2 Pastas*

Penne

Rigatoni

Farfalle

Shells

Cavatelli

Cheese Tortellini

SPECIALTY PASTA

Please add \$2.00 per person

Cheese Ravioli

Stuffed Shells

Manicotti

***PASTA SAUCES**

**Up to 100 Guests, please select 1 Pasta Sauce / *Over 100 Guests, please select 2 Pasta Sauces*

Marinara

Meat

Pink Vodka

Alfredo

Pesto

Creamy Pesto



***INCLUDES 1 STARCH ACCOMPANIMENT (SERVED ON THE BUFFET)**

Oven Roasted Red Bliss Potatoes
Red Bliss Mashed Potatoes
Mashed Sweet Potatoes
Oven Roasted Sweet Potatoes
Rice Pilaf
Wild Grain Rice
Polenta

***INCLUDES 2 VEGETABLE ACCOMPANIMENTS (SERVED ON THE BUFFET)**

Grilled Seasonal Vegetables
Fresh String Beans
String Beans Almondine
Glazed Carrots
Broccoli with Lemon and Garlic
Peas and Mushrooms

SPECIALTY VEGETABLES

Please add \$2.00 per person

Grilled Asparagus
Sautéed Broccoli Rabe

***We are pleased to cut, plate, and serve your wedding cake at no additional charge.**

Coffee / Tea is included, and may be served to every Guest, or on a Station.

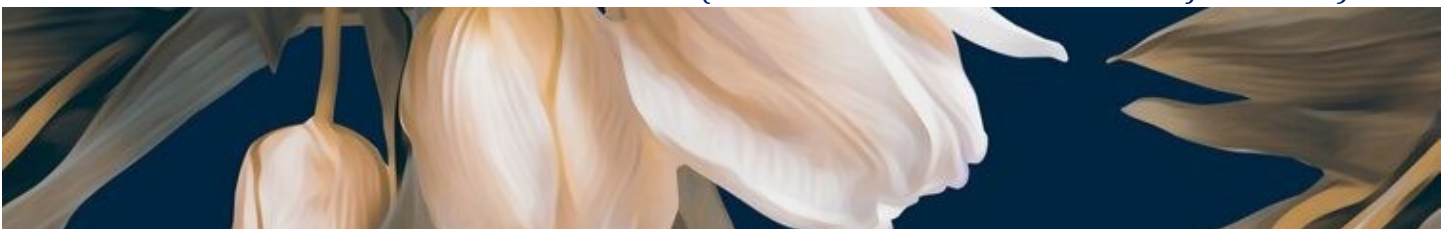
***A House Champagne Toast and Bone China is included in this package.**

\$92.50 per person

***Subject to 21% Administrative Fee & 8% Applicable Taxes**

NOTES

**Special dietary requests (Vegetarian, Vegan, Gluten-free, & Children's Meals) and food allergies will be accommodated with ADVANCE NOTICE (At least three weeks in advance of the event).*





Wedding Package 2

Sit-Down Dinner

***INCLUDES ARTISANAL CHEESE DISPLAY**

Artisanal Cheeses, Fresh Fruits and Jams ~ Served with Assorted Crackers

***INCLUDES APPETIZERS ~ PLEASE SELECT 2:**

Assorted Bruschetta
Caprese Skewers
Stuffed Mushrooms with Seafood Stuffing
Stuffed Mushrooms with Sausage Stuffing
Toasted Ravioli
Spring Rolls with Dipping Sauce
Miniature Crab Cakes
Miniature Mushroom Risotto Balls
Cocktail Franks in a Blanket
Panko Crusted Chicken Tenders with Assorted Dipping Sauces
Mac & Cheese Shooters
Eggplant Crostini with Gorgonzola
Eggplant Parmesan with Shredded Parmesan

SPECIALTY APPETIZERS

Please add \$3.00 per person, per Appetizer

Scallops Wrapped in Bacon with a Balsamic Glaze
Thinly Sliced Filet of Beef Crostini with Creamy Horseradish Sauce
Asparagus Wrapped with Prosciutto
Shrimp Wrapped with Bacon
Shrimp Wrapped with Prosciutto
Clams Casino
Teriyaki Beef Tenderloin Skewers
Sesame Crusted Shrimp
Sesame Crusted Salmon
Shrimp Cocktail Shooters



***INCLUDES 1 SALAD OFFERING**

Individually plated and served to every Guest

***HOUSE TOSSED SALAD**

*Romaine and Iceberg Lettuces with Tomatoes, Cucumbers, & Olives
House-made Balsamic Vinaigrette Dressing*

***MIXED GREENS SALAD**

*Mixed Field Greens with Tomatoes, Cucumbers, & Olives
House-made Balsamic Vinaigrette Dressing*

***CAESAR SALAD**

*Crisp Romaine with Croutons & Shaved Parmesan
Tossed in a Creamy Caesar Dressing*

SPECIALTY SALAD OFFERINGS

MIXED GREENS SPECIALTY SALAD - Please add \$2.00 per person

*Mixed Field Greens with Craisins, Walnuts, & Gorgonzola
House-made Balsamic Vinaigrette Dressing*

THE WEDGE ~ Please add \$2.00 per person

*Crisp Wedges of Iceberg Lettuce topped with Diced Tomatoes & Bacon
Topped with a Creamy Bleu Cheese Dressing*

***CAPRESE SALAD ~ Please add \$2.00 per person**

*Sliced Tomatoes & Fresh Mozzarella and Basil on a Bed of Mixed Greens
House-made Balsamic Vinaigrette Dressing*

***RALPH'S AUTUMN SALAD ~ Please add \$2.00 per person**

*Baby Spinach with Craisins, Goat Cheese, and your choice of Fresh Apples OR Fresh Pears
House-made Balsamic Vinaigrette Dressing*

***CLASSIC ANTIPASTO SALAD ~ Please add \$3.00 per person**

*Prosciutto, Salami, Cappelletti, Pepperoncini, Roasted Peppers, & Sharp Provolone
Served over Mixed Greens with House-made Balsamic Vinaigrette Dressing*



***INCLUDES PASTA**

Penne
Rigatoni
Farfalle
Shells
Cavatelli
Cheese Tortellini

SPECIALTY PASTA

Please add \$2.00 per person

Cheese Ravioli
Stuffed Shells
Manicotti

***PASTA SAUCES**

Marinara
Meat
Pink Vodka
Alfredo
Pesto
Creamy Pesto





***INCLUDES ENTRÉE SELECTIONS (PLEASE SELECT 2):**

BONELESS STUFFED BREAST OF CHICKEN

Choice of Stuffing: Apple Bread ~ Wild Rice ~ Rabe ~ Prosciutto Di Parma & Mozzarella ~ Cordon Bleu

CHICKEN MARSALA

Boneless Breast of Chicken in a Marsala Wine and Mushroom Sauce

CHICKEN PICATTA

Boneless Breast of Chicken in a Light Lemon, Wine, and Caper Sauce

CHICKEN CAPRI

*Boneless Chicken Breast topped with Artichoke Hearts, Roasted Red Peppers, and Mushrooms
In a Light Garlic, Wine, and Butter Reduction*

CHICKEN FRANCAISE

Boneless Breast of Chicken Egg-battered in a Light Lemon and Wine Reduction

CHICKEN PARMIGIANA

Lightly Breaded Breast of Chicken in a House-made Tomato Sauce ~ Topped with Mozzarella Cheese

STUFFED VEAL ROLLATINI

Stuffed with Ground Sausage, Mascarpone Cheese, and Spinach ~ Topped with a Light Marinara Sauce

VEAL PARMIGIANA

Thinly Sliced Veal in a House-made Tomato Sauce ~ Topped with Mozzarella Cheese

BONELESS PORK LOIN CHOP

Topped with a Sweet and Savory Apple Chutney

BAKED SCROD

Topped with Crab Meat and Ritz Cracker Crumble





***INCLUDES 1 STARCH ACCOMPANIMENT:**

Oven Roasted Red Bliss Potatoes
Red Bliss Mashed Potatoes
Mashed Sweet Potatoes
Oven Roasted Sweet Potatoes
Rice Pilaf
Wild Grain Rice
Polenta

***INCLUDES 1 VEGETABLE ACCOMPANIMENT:**

Grilled Seasonal Vegetables
Fresh String Beans
String Beans Almondine
Glazed Carrots
Broccoli with Lemon and Garlic
Peas and Mushrooms

SPECIALTY VEGETABLES

Please add \$2.00 per person

Grilled Asparagus
Sautéed Broccoli Rabe

***We are pleased to cut, plate, and serve your wedding cake at no additional charge.**

Coffee / Tea is included, and may be served to every Guest, or on a Station.

***A House Champagne Toast and Bone China is included in this package.**

\$99.00 per person

***Subject to 21% Administrative Fee & 8% Applicable Taxes**

NOTES

**Special dietary requests (Vegetarian, Vegan, Gluten-free, & Children's Meals) and food allergies will be accommodated with ADVANCE NOTICE (At least three weeks in advance of the event).*





Wedding Package 3

Special Sit-Down Dinner

***INCLUDES ARTISANAL CHEESE DISPLAY**

Artisanal Cheeses, Fresh Fruits and Jams ~ Served with Assorted Crackers

***INCLUDES APPETIZERS ~ PLEASE SELECT 3:**

Assorted Bruschetta
Caprese Skewers
Stuffed Mushrooms with Seafood Stuffing
Stuffed Mushrooms with Sausage Stuffing
Toasted Ravioli
Spring Rolls with Dipping Sauce
Miniature Crab Cakes
Miniature Mushroom Risotto Balls
Cocktail Franks in a Blanket
Panko Crusted Chicken Tenders with Assorted Dipping Sauces
Mac & Cheese Shooters
Eggplant Crostini with Gorgonzola
Eggplant Parmesan with Shredded Parmesan

SPECIALTY APPETIZERS

Please add \$3.00 per person, per Appetizer

Scallops Wrapped in Bacon with a Balsamic Glaze
Thinly Sliced Filet of Beef Crostini with Creamy Horseradish Sauce
Asparagus Wrapped with Prosciutto
Shrimp Wrapped with Bacon
Shrimp Wrapped with Prosciutto
Clams Casino
Teriyaki Beef Tenderloin Skewers
Sesame Crusted Shrimp
Sesame Crusted Salmon
Shrimp Cocktail Shooters



***INCLUDES 1 SALAD OFFERING**

Individually plated and served to every Guest

***HOUSE TOSSED SALAD**

*Romaine and Iceberg Lettuces with Tomatoes, Cucumbers, & Olives
House-made Balsamic Vinaigrette Dressing*

***MIXED GREENS SALAD**

*Mixed Field Greens with Tomatoes, Cucumbers, & Olives
House-made Balsamic Vinaigrette Dressing*

***CAESAR SALAD**

*Crisp Romaine with Croutons & Shaved Parmesan
Tossed in a Creamy Caesar Dressing*

SPECIALTY SALAD OFFERINGS

MIXED GREENS SPECIALTY SALAD - Please add \$2.00 per person

*Mixed Field Greens with Craisins, Walnuts, & Gorgonzola
House-made Balsamic Vinaigrette Dressing*

THE WEDGE ~ Please add \$2.00 per person

*Crisp Wedges of Iceberg Lettuce topped with Diced Tomatoes & Bacon
Topped with a Creamy Bleu Cheese Dressing*

***CAPRESE SALAD ~ Please add \$2.00 per person**

*Sliced Tomatoes & Fresh Mozzarella and Basil on a Bed of Mixed Greens
House-made Balsamic Vinaigrette Dressing*

***RALPH'S AUTUMN SALAD ~ Please add \$2.00 per person**

*Baby Spinach with Craisins, Goat Cheese, and your choice of Fresh Apples OR Fresh Pears
House-made Balsamic Vinaigrette Dressing*

***CLASSIC ANTIPASTO SALAD ~ Please add \$3.00 per person**

*Prosciutto, Salami, Cappelletti, Pepperoncini, Roasted Peppers, & Sharp Provolone
Served over Mixed Greens with House-made Balsamic Vinaigrette Dressing*



***INCLUDES PASTA**

Penne
Rigatoni
Farfalle
Shells
Cavatelli
Cheese Tortellini

SPECIALTY PASTA

Please add \$2.00 per person

Cheese Ravioli
Stuffed Shells
Manicotti

***PASTA SAUCES**

Marinara
Meat
Pink Vodka
Alfredo
Pesto
Creamy Pesto





***INCLUDES ENTRÉE SELECTIONS (PLEASE SELECT 2):**

CHICKEN SALTIMBOCA

Chicken Breast topped with Prosciutto Di Parma, Mozzarella Cheese, and Sliced Portobello Mushrooms in a Light Marsala Reduction

(4) BAKED STUFFED SHRIMP

Fresh Jumbo Shrimp with a Crabmeat and Ritz Cracker Topping

BAKED STUFFED SCROD

Shrimp, Scallops, and Crabmeat with a Lightly Seasoned Ritz Cracker Topping

SURF & TURF

2 Baked Stuffed Shrimp accompanied by an 8 oz. Sirloin Steak

12 OZ. GRILLED SIRLOIN STEAK

12 OZ. ROASTED PRIME RIB OF BEEF AU JUS





***INCLUDES 1 STARCH ACCOMPANIMENT:**

Oven Roasted Red Bliss Potatoes
Red Bliss Mashed Potatoes
Mashed Sweet Potatoes
Oven Roasted Sweet Potatoes
Rice Pilaf
Wild Grain Rice
Polenta

***INCLUDES 1 VEGETABLE ACCOMPANIMENT:**

Grilled Seasonal Vegetables
Fresh String Beans
String Beans Almondine
Glazed Carrots
Broccoli with Lemon and Garlic
Peas and Mushrooms

SPECIALTY VEGETABLES

Please add \$2.00 per person

Grilled Asparagus
Sautéed Broccoli Rabe

***We are pleased to cut, plate, and serve your wedding cake at no additional charge.**

Coffee / Tea is included, and may be served to every Guest, or on a Station.

***A House Champagne Toast and Bone China is included in this package.**

\$112.00 per person

***Subject to 21% Administrative Fee & 8% Applicable Taxes**

NOTES

**Special dietary requests (Vegetarian, Vegan, Gluten-free, & Children's Meals) and food allergies will be accommodated with ADVANCE NOTICE (At least three weeks in advance of the event).*





Wedding Package 4

Elite Sit-Down Dinner

***INCLUDES ARTISANAL CHEESE DISPLAY**

Artisanal Cheeses, Fresh Fruits and Jams ~ Served with Assorted Crackers

***INCLUDES APPETIZERS ~ PLEASE SELECT 4:**

Assorted Bruschetta
Caprese Skewers
Stuffed Mushrooms with Seafood Stuffing
Stuffed Mushrooms with Sausage Stuffing
Toasted Ravioli
Spring Rolls with Dipping Sauce
Miniature Crab Cakes
Miniature Mushroom Risotto Balls
Cocktail Franks in a Blanket
Panko Crusted Chicken Tenders with Assorted Dipping Sauces
Mac & Cheese Shooters
Eggplant Crostini with Gorgonzola
Eggplant Parmesan with Shredded Parmesan

SPECIALTY APPETIZERS

Please add \$3.00 per person, per Appetizer

Scallops Wrapped in Bacon with a Balsamic Glaze
Thinly Sliced Filet of Beef Crostini with Creamy Horseradish Sauce
Asparagus Wrapped with Prosciutto
Shrimp Wrapped with Bacon
Shrimp Wrapped with Prosciutto
Clams Casino
Teriyaki Beef Tenderloin Skewers
Sesame Crusted Shrimp
Sesame Crusted Salmon
Shrimp Cocktail Shooters



***INCLUDES 1 SALAD OFFERING**

Individually plated and served to every Guest

***HOUSE TOSSED SALAD**

*Romaine and Iceberg Lettuces with Tomatoes, Cucumbers, & Olives
House-made Balsamic Vinaigrette Dressing*

***MIXED GREENS SALAD**

*Mixed Field Greens with Tomatoes, Cucumbers, & Olives
House-made Balsamic Vinaigrette Dressing*

***CAESAR SALAD**

*Crisp Romaine with Croutons & Shaved Parmesan
Tossed in a Creamy Caesar Dressing*

SPECIALTY SALAD OFFERINGS

MIXED GREENS SPECIALTY SALAD - Please add \$2.00 per person

*Mixed Field Greens with Craisins, Walnuts, & Gorgonzola
House-made Balsamic Vinaigrette Dressing*

THE WEDGE ~ Please add \$2.00 per person

*Crisp Wedges of Iceberg Lettuce topped with Diced Tomatoes & Bacon
Topped with a Creamy Bleu Cheese Dressing*

***CAPRESE SALAD ~ Please add \$2.00 per person**

*Sliced Tomatoes & Fresh Mozzarella and Basil on a Bed of Mixed Greens
House-made Balsamic Vinaigrette Dressing*

***RALPH'S AUTUMN SALAD ~ Please add \$2.00 per person**

*Baby Spinach with Craisins, Goat Cheese, and your choice of Fresh Apples OR Fresh Pears
House-made Balsamic Vinaigrette Dressing*

***CLASSIC ANTIPASTO SALAD ~ Please add \$3.00 per person**

*Prosciutto, Salami, Cappelletti, Pepperoncini, Roasted Peppers, & Sharp Provolone
Served over Mixed Greens with House-made Balsamic Vinaigrette Dressing*



***INCLUDES PASTA**

Penne
Rigatoni
Farfalle
Shells
Cavatelli
Cheese Tortellini

SPECIALTY PASTA

Please add \$2.00 per person

Cheese Ravioli
Stuffed Shells
Manicotti

***PASTA SAUCES**

Marinara
Meat
Pink Vodka
Alfredo
Pesto
Creamy Pesto





***INCLUDES ENTRÉE SELECTIONS (PLEASE SELECT 2):**

FILET MIGNON

Accompanied by a Creamy Béarnaise Sauce

BAKED STUFFED SHRIMP

Fresh Jumbo Shrimp with a Crabmeat and Ritz Cracker Stuffing

TWO BAKED STUFFED SHRIMP WITH FILET MIGNON

CAJUN SWORDFISH

Topped with Choice of Fresh Mango Salsa OR Lemon Butter

PANKO CRUSTED SALMON

Drizzled with Honey Mustard

BONELESS PORK CHOP

Stuffed with Broccoli Rabe and glazed with a Balsamic Reduction

PORK TENDERLOIN

Stuffed with Prosciutto Di Parma, Spinach, and Mozzarella Cheese

BRAISED SHORT RIB

Topped with a Tomato Ragu

14 OZ. GRILLED SIRLOIN

Complimented by a Gorgonzola Cream Sauce





***INCLUDES 1 STARCH ACCOMPANIMENT:**

Oven Roasted Red Bliss Potatoes
Red Bliss Mashed Potatoes
Mashed Sweet Potatoes
Oven Roasted Sweet Potatoes
Rice Pilaf
Wild Grain Rice
Polenta

***INCLUDES 1 VEGETABLE ACCOMPANIMENT:**

Grilled Seasonal Vegetables
Fresh String Beans
String Beans Almondine
Glazed Carrots
Broccoli with Lemon and Garlic
Peas and Mushrooms

SPECIALTY VEGETABLES

Please add \$2.00 per person

Grilled Asparagus
Sautéed Broccoli Rabe

***We are pleased to cut, plate, and serve your wedding cake at no additional charge.**

Coffee / Tea is included, and may be served to every Guest, or on a Station.

***A House Champagne Toast and Bone China is included in this package.**

\$125.00 per person

***Subject to 21% Administrative Fee & 8% Applicable Taxes**

NOTES

**Special dietary requests (Vegetarian, Vegan, Gluten-free, & Children's Meals) and food allergies will be accommodated with ADVANCE NOTICE (At least three weeks in advance of the event).*

