



CORPORATE DINNER MENU

COCKTAIL HOUR can be a combination of passed hors d'oeuvres and stationary tables or only on or the other. We find some of each provides your guests with the ideal experience for the beginning of a wonderful and meaningful event.

PASSED HORS D'OEUVRES

Chesapeake Bay Crab Tower

Traditional Maryland Crab Cakes topped with Green Remoulade and Micro Greens

Goat Cheese Rounds

Local Goat Cheese with Caramelized Onions, Wild Mushrooms on a Puff Pastry Coin

Teriyaki Beef Skewer

with Red Thai Dipping Sauce

Boursin Prosciutto Pizza

Thin Crust Pizza with Boursin, Prosciutto, Sharp Provolone, Thin Sliced Red Onion and Olives

Shrimp Shots

Iced Gulf Shrimp served cocktail style in an individual glass with a variety of sauces to include, Chili Mojo Sauce, Herbed Remoulade and a Tangy Traditional Cocktail Sauce

STATIONARY HORS D'OEUVRES

International and Domestic Cheese

Grand Cru Gruyere Reserve, Mezza Luna Fontina, Vintage Van Gogh, Buttermilk Bleu Affine and Red Spruce Four Year Cheddar served with Seasonal Fruits, Bremmer Wafers, Carr's Crackers and European Style Baked Breads

60 RHODES PLACE
CRANSTON, RI 02905

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FAMILY STYLE DINNER MENU

Family Style Dinners are perfect way to offer all the ideals of a traditional buffet, but provide each guest table with the freshest, most personal servings of the menus selection. It also eliminates the pesky meal counts and table seating charts for large event, and accommodates all dietary needs.

~PLATED SALAD~

Newport Salad

Frisee and Mesclun with Dried Cranberries, Candied Walnuts,
Marion Great Hill Bleu Cheese with Lemon Balsamic Vinaigrette

~ SIT DOWN BUFFET~

Boneless Short Ribs of Beef

braised in Cote du Rhone

Scrod Nantua

Fresh Day Boat Scrod with Lobster Crumb Topping
laced with a Lemon Parsley Sauce

Portabella Chicken

Succulent Breast of Chicken filled with grilled Portabella Mushroom
and California Jack Cheese Topped
with a Madeira Reduction and Frizzled Leeks

Lemon Roasted Potatoes with Spinach

Sautéed Vegetable Medley with Fresh Herbs

~DESSERT~

Light and Dark Chocolate Mousse

Swirled artistically in an individual Martini glass
Topped with a dollop of Homemade Whip Cream garnished with a Fresh Mint Sprig

Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Fine Tea Assortment

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Passed Chocolate Truffles as guests depart

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