



## Sample Wedding Menu

This menu was from a wonderful wedding recently held here in which the bride and groom needed to accommodate a wide variety of tastes, but also added their unique twists and pleasures to the menu. Whimsical passed hors d'oeuvres with a traditional yet elegant dinner menu, and passed desserts to cap the evening off made for an evening to remember.

### PASSED HORS D'OEUVRES

#### **Gorgonzola Basil Purses**

Rich, creamy Gorgonzola combined with fresh Basil in a Phyllo Purse with chopped Walnuts

#### **Crab Bruschetta**

A toasted triangle of Asiago Bread topped with a Crab Mousse with Asparagus Vinaigrette and a Homemade Tartar Sauce

#### **Fried Chicken and Creamy Grits**

Buttermilk Fried Chicken with Creamy White Cheddar Grits and Honey-Tabasco Sauce

#### **Short Rib Sliders**

Boneless Short Ribs Braised in Cote du Rhone on a Sesame Bun with Grilled Onions and Tomato Jam

#### **Fresh Mediterranean Figs**

Fresh Figs and Ash Dusted Goat Cheese, Wrapped in Prosciutto and drizzled with reduced Balsamic Vinegar

### STATIONARY HORS D'OEUVRES

#### **Appetizer Landscape**

A Selection of Domestic and Imported Cheeses;  
Grafton Cheddar, Great Hill Bleu Cheese, Cave Aged Jarlesburg with Fresh Herbs and Dill Havarti

#### **Crisp Vegetable Crudités**

Crispy Carrot and Celery Sticks, Button Mushrooms, Broccoli and Cauliflower Florets, Red & Yellow Peppers with Roasted Red Pepper and Artichoke Parmesan Dip

Cheddar Chutney Savory Cheesecake, Wafers and European Style Breads

60 RHODES PLACE  
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## PLATED DINNER MENU

### ~SALAD~

#### **Summer Tomato Salad**

Sliced Vine Ripened Red & Yellow Tomatoes over Arugula and Basil with Red & Yellow Cherry Tomatoes, seasoned Mozzarella Ciligene drizzled with reduced Balsamic dressing and Virgin Olive Oil

### ~PASTA~

#### **Wild Mushroom Ravioli**

with Reduced Madeira Cram and Sautéed Spinach

### ~ CHOICE OF ENTRÉES~

#### **Roasted Aged Tenderloin of Beef**

Crusted with Reggiano Parmigiano, Caramelized Garlic and Lemon Zest  
laced with a Barolo Wine Demi Glace

Accompanied By

Whipped Yukon Gold Potatoes with Asiago Cheese  
Broccoli with Red Peppers, Pine Nuts and Garlic Butter

#### **Seafood Grille**

Lemon Herb Marinated Shrimp, Scallop and Swordfish Kabob  
laced with White Wine Vinaigrette

Accompanied by

Risotto style Rice with Grilled Vegetables, Parmesan and Basil  
Zucchini and Tri-Pepper Confetti

#### **Chicken Côte d'Azur**

Chicken Breast filled with Thinly Sliced Prosciutto, Fontina and Basil Pesto  
encrusted in Light Buttery Crumbs, served with a Chunky Tomato Balsamic Sauce

Accompanied by

Oven Roasted Red Bliss Potatoes with Fresh Herbs  
Grilled Asparagus bundle with a Zucchini wrap

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~CUSTOM WEDDING CAKE~

First Tier:

White Cake with Raspberry Filling

Second Tier:

Red Velvet with White Chocolate Cream Cheese Filling

Third Tier:

Chocolate with a Chocolate Ganache Filling

Covered in a Traditional Italian Buttercream

~Freshly Brewed Columbian Coffee, Decaffeinated Coffee and Fine Tea Assortment~

~PASSED DESSERTS~

**Red Velvet Whoopie Pies**

Light and Fluffy Red Velvet Cakes with a Whipped Vanilla Cream filling

**RI Autocrat Coffee Frappes**

Mini Coffee Shakes in a shooter glass

**Cheesecake Lollipops**

Mini Cheesecakes dipped in Chocolate and rolled in Candy Crumbles

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Passed Chocolate Truffles as guests depart

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