Menus 2018-9

BROWN CATERING
A DIVISION OF
BROWN DINING SERVICES
# Menus 2018-9

## Breaking Packages

<table>
<thead>
<tr>
<th>Options</th>
<th>Page</th>
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<tbody>
<tr>
<td>Packages</td>
<td>3</td>
</tr>
<tr>
<td>Add-ons</td>
<td>3</td>
</tr>
</tbody>
</table>

## Brunch & Meetings Packages

<table>
<thead>
<tr>
<th>Options</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Packages</td>
<td>4</td>
</tr>
<tr>
<td>Platters &amp; Displays</td>
<td>4</td>
</tr>
<tr>
<td>A La Carte</td>
<td>4</td>
</tr>
<tr>
<td>Beverages</td>
<td>4</td>
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</tbody>
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## Platters & Displays Options

<table>
<thead>
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<tbody>
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<td>5</td>
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## Bag Lunches

<table>
<thead>
<tr>
<th>Options</th>
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<tbody>
<tr>
<td>Signature Sandwiches &amp; Wraps</td>
<td>6</td>
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<tr>
<td>Deluxe Sandwiches</td>
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## Lunch Buffet

<table>
<thead>
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<td>Cold Options</td>
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<td>A La Carte</td>
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## Barbecue Packages

<table>
<thead>
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<tr>
<td>Packages</td>
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<td>Buffet Add-Ons</td>
<td>8</td>
</tr>
</tbody>
</table>

## Hors d’Oeuvres

<table>
<thead>
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<tr>
<td>Cold Options</td>
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</tr>
<tr>
<td>Hot Options</td>
<td>10</td>
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</table>

## Starters & Sides

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Starches</td>
<td>11</td>
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<tr>
<td>Vegetables &amp; Grains</td>
<td>11</td>
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<tr>
<td>Salads</td>
<td>11</td>
</tr>
<tr>
<td>Soups</td>
<td>11</td>
</tr>
</tbody>
</table>

## Hot Buffets & Plated Options

- Chicken Entrées .................................. 12
- Beef & Pork Entrées ................................ 12
- Seafood Entrées ..................................... 12
- Pasta Options ....................................... 13
- Vegetarian Options .................................. 13

## Desserts & Breads

- Cookies, Pastries, & Croissants ... 14
- Brownies & Dessert Bars .................. 14
- Muffins, Danish & Scones ................ 14
- Cupcakes ............................................ 14
- Breads & Rolls .................................. 15
- Cakes ............................................... 15
- Bakeshop Packages ............................ 15

## Beverages

- Hot & Cold Beverages ......................... 16
- Bar Beverages .................................. 17
Breakfast

RISE 'N SHINE
MINIMUM ORDER OF 10 GUESTS
$5.25/pp
• Brown Bakeshop pastry of the day
• Organic fair-trade coffees
• Assortment of black & herbal teas
• Fresh squeezed orange juice

CLASSIC SUNRISE
MINIMUM ORDER OF 10 GUESTS
$8.50/pp
• Fresh fruit platter
• Choice of 2: Muffins (CHOOSE FROM REGULAR, GOURMET, OR VEGAN), sliced breakfast breads (12 SLICES), Danish, scones, pastry of the day, butter croissants, filled croissants, biscotti, coffee cake
• Organic fair-trade coffees
• Assortment of black & herbal teas
• Assorted juice

VAN WICKLE
MINIMUM ORDER OF 10 GUESTS
$15.85/pp
• Fresh fruit platter
• Potato pancakes with apple sauce & sour cream
• Choice of pancakes or french toast with maple syrup
• Choice of quiche lorraine, shiitake mushroom & leek, spinach gruyere or tomato feta
• Choice of Canadian bacon OR grilled turkey sausage OR vegetarian breakfast sausage
• Choice of assorted gourmet muffins OR scones
• Organic fair-trade coffees
• Assortment of black & herbal teas
• Assorted juice

BEAR’S FEAST
MINIMUM ORDER OF 10 GUESTS
$12.50/pp
• Fresh fruit platter
• Scrambled cage-free eggs
• Red bliss home fried potatoes
• Choice of bacon OR sausage
• Choice of assorted bagels with cream cheese, butter, & preserves OR pancakes OR French toast, served with maple syrup
• Organic fair-trade coffees
• Assortment of black & herbal teas
• Assorted juice

Hot Breakfast Add-Ons

SELECTIONS PRICED PER PERSON
Pepper chicken breakfast sausage........ $2.75/pp
Vegetarian breakfast sausage........... $3.25/pp
French toast casserole.................... $3.00/pp
Cage-free hard boiled eggs (2 eggs per serving) ... $2.75/per serving
Warm apple raisin compote............... $2.00/pp
Brunch & Meetings

ALL SELECTIONS REQUIRE A MINIMUM ORDER OF 10 GUESTS

STRONG START
- Hand fruit, Greek yogurt, & lean protein bars

MORNING CHEESE & FRUIT DISPLAY
- Boursin, smoked salmon & caper cream cheese, brie, triple berry honey mascarpone spread, & Cabot cheddar
- Served with strawberries, dates, seedless grapes & mini croissants

CYO GRANOLA
- Organic granola, raisins, dried fruits, nuts, & seeds

FRESH BREAK
- Cheese platter with crackers
- Fresh fruit platter with yogurt dip
- Fresh vegetable platter with dip
- Assorted soda & Poland Water sparkling water

ICE CREAM SOCIAL
- Vanilla & chocolate ice cream
- Caramel, hot fudge, rainbow sprinkles, maraschino cherries, Oreo crumbs, mini M&Ms, strawberry topping, & whipped cream

BAKESHOP BITES
- Bite-sized assortment of brownies, blondies, magic bars & raspberry shortbread

FRESH SLICED FRUIT & STRAWBERRY YOGURT DIP
- Narragansett Creamery yogurt dip

ROASTED PORTOBELLO PLATTER
- Balsamic marinated portobellos, fresh sliced tomatoes, basil pesto, roasted red peppers, fresh mozzarella, & grilled focaccia bread

Action Stations
ASK YOUR EVENT COORDINATOR FOR PRICING AND MORE DETAILS.
- Crepes
- Omelets
- Stuffed French toast
Add a “wow” factor to your event with a Chef attended action station with custom elements.

Platters & Displays
MINIMUM ORDER OF 10 GUESTS

OATMEAL STATION
- $3.30/pp

HUMMUS TRIO
- $5.50/pp
  - with gourmet roasted vegetables

ASSORTED PETITE QUICHE
- $5.25/pp
  - with garden salad

TORTILLA CHIPS & SALSA
- $3.00/pp
  - with sour cream & guacamole

FRESH SLICED FRUIT & STRAWBERRY YOGURT DIP
- $2.50/pp

ROASTED PORTOBELLO PLATTER
- $4.95/pp

Beverages
Fresh squeezed orange juice.............$11.00/gal.
Grapefruit juice..................$6.50/gal.
Cranberry juice ..................$7.50/gal.
Organic fair-trade coffee..........$13.00/gal.
Black & herbal teas..........$12.00/gal.

A La Carte
Chobani Greek yogurt...$3.45 each
Local yogurt & organic granola parfait ...........$4.25 each
Nutri-Grain bars..............$1.35 each
Odwalla bars ......................$2.60 each
Hand fruit..........................$1.00 each
Fresh fruit salad ..........$2.75/pp
Vegetable & hummus cups..$1.95/pp
Mixed nuts.........................$35.75/2 lb.
Party snack mix..............$9.25/2 lb.
House-fried potato chips with dip...............$1.50/pp
Chocolate dipped strawberries ..........market price
Black & herbal teas...............$12.00/gal.
Fruit kabobs......................$1.50 each
Tortilla chips, sour cream, salsa, & guacamole........$3.00/pp
Platters & Displays

**All Selections Require a Minimum Order of 12 Guests**

**BAKED BRIE EN CROÛTE**  $65.00
- Whole wheel Brie with choice of traditional, wild mushroom, & leek OR orange cranberry nut relish wrapped in flaky pastry
- Served with crusty fresh bread

**CHEESE PLATTER**  $3.50/pp
- An array of cheese & assorted crackers garnished with fresh fruit

**GOURMET CHEESE PLATTER**  $7.25/pp
- Imported & domestic upscale cheeses displayed with a variety of dried fruits & nuts, assorted crackers, & sliced artisan breads

**FRESH FRUIT PLATTER**  $3.00/pp
- Sliced fresh seasonal fruits with berry yogurt dip

**GOURMET FRUIT PLATTER**  $5.00/pp
- Assortment of exotic fruits with triple berry honey mascarpone dip

**SHRIMP COCKTAIL**  $27.75/per dozen
- Served with lemon aioli & cocktail sauce, garnished with lemon wedges

**ASSORTED SUSHI ROLLS**  Market Price
- Assorted maki rolls, sashimi, & gourmet rolls
- Served with pickled ginger, soy sauce, & fresh wasabi, sesame noodle salad, & seaweed salad

**VEGETABLE CRUDITÉS**  $3.00/pp
- Choice of two dips: ranch, dill, balsamic

**GOURMET VEGETABLE CRUDITÉS**  $5.00/pp
- Upscale assortment of vegetables
- Choice of two dips: ranch, dill, balsamic, traditional hummus, red pepper hummus

**ROASTED VEGETABLE PLATTER**  $3.50/pp
- Served with freshly baked breads

**GOURMET ANTIPASTO PLATTER**  $7.75/pp
- Marinated artichoke hearts, mushrooms, assorted olives, roasted red peppers, fire roasted tomatoes, marinated caprese salad, pepperoncini, genoa salami, prosciutto, capicola, aged provolone, & asiago
- Served with sliced Seven Stars breads & homemade focaccia

**ROASTED PORTOBELLO PLATTER**  $5.50/pp
- Balsamic marinated portobellos, fresh sliced tomatoes, basil pesto, roasted red peppers, fresh mozzarella, & grilled focaccia

**SEVEN LAYER TEX-MEX DIP**  $29.95
- Layers of bean dip, guacamole cheese, olives, tomatoes, onions, & sour cream, served with tortilla chips

**SPINACH, ARTICHOKE, & CHILI PEPPER DIP**  $3.50/pp
- Creamy dip served warm with pita chips & fresh artisan sourdough bread

**SLICED DELI PLATTER**  $7.00/pp
- Thin slices of roast turkey, honey ham, roast beef, Swiss, provolone, & muenster cheese
- Served with fresh deli bread & rolls with lettuce, tomato, sliced red onion, pickled ginger, & condiments

**MIDDLE EASTERN DISPLAY**  $7.50/pp
- Mixed gourmet olives, chickpea, cucumber & tomato salad, falafel, tahini & tzatziki, hummus, baba ghanoush, tabbouleh, hand rolled grape leaves
- Served with crispy pita chips & fresh pita bread

**MEDITERRANEAN FLATBREAD DISPLAY**  $9.00/pp
- Aged goat cheese & herb dip, fire roasted tomatoes, white bean dip, crumbled feta cheese, portobello mushroom tapenade, & olive tapenade
- Served with grilled flatbreads
Bag Lunches

- All bag lunches include assorted cold beverages
- For guest counts under 25, please limit your selections to four sandwich varieties or less

**SIGNATURE SANDWICHES**

**MINIMUM ORDER OF 10 GUESTS**

| BAG LUNCH | $10.00/pp |
| BUFFET LUNCH | $12.00/pp |

- Ham, Swiss & honey mustard
- Roast beef, provolone & bistro sauce
- Turkey, cheddar & Parmesan peppercorn spread
- Tuna salad
- Vegan hummus, tabbouleh & cucumber

**WITH SIDES:**

- Pita chips with red pepper hummus OR pretzels with honey mustard dip
- Brown Bakeshop cookie du jour
- Seasonal hand fruit

**BUFFET ENHANCEMENT ADD-ONS:**

- Spring Mix Garden Salad or Signature Local Salad... $3.95/pp
- Pasta Salad du jour .......... $3.50/pp
- House Fried Kettle Chips, $1.25/pp
- Seasonal Cut Fresh Fruit... $1.75/pp

**SIGNATURE WRAPS**

**MINIMUM ORDER OF 10 GUESTS**

| BAG LUNCH | $12.50/pp |
| BUFFET LUNCH | $13.50/pp |

- Pesto chicken
- Roasted vegetable
- Turkey cranberry
- Chicken Caesar
- Buffalo chicken & blue cheese

**WITH SIDES:**

- Vegetable & hummus OR veggies & balsamic
- Brown Bakeshop brownie
- Seasonal hand fruit

**BREAKFAST BAG**

- Brown Bakeshop's breakfast pastry du jour
- Seasonal hand fruit
- Narragansett Creamery yogurt (plain or strawberry) & organic granola parfait
- Nutri-Grain bar

$8.75/pp

**DELUXE SANDWICHES**

**MINIMUM ORDER OF 10 GUESTS**

| BAG LUNCH w. 2 SIDES | $14.50/pp |
| BUFFET w. 2 SIDES | $16.50/pp |
| BAG LUNCH w. 3 SIDES | $16.25/pp |
| BUFFET w. 3 SIDES | $18.25/pp |

- Italian wrap with rabe pesto
- Grilled portobello
- Smoked duck club wrap
- Grilled vegetable caprese
- Roast beef ciabatta with dijon garlic spread, spinach & roasted peppers
- Greek salad wrap
- Asiago turkey with artichokes & arugula pesto
- California smoky chicken
- Grilled chicken cobb salad wrap

**SIDE CHOICES:**

- Vegetable & hummus
- Veggies & balsamic
- Pita chips with red pepper hummus
- Pretzels with honey mustard dip
- Seasonal hand fruit
- Brown Bakeshop cookie du jour
- Brown Bakeshop brownie
- Brown Bakeshop blondie

**HELP US KEEP BROWN GREEN**

Enjoy your bag lunch, discard or COMPOST any leftover food and soiled paper, and simply RECYCLE the rest!
Lunch Buffets  Cold Options

**COLLEGE HILL**
*MINIMUM ORDER OF 12 GUESTS*
- Mixed baby greens with choice of two dressings
- Gourmet cold salad
- Sliced Boar’s Head deli platter with roasted turkey breast, black forest ham, & roast beef
- Hummus
- Fresh fruit platter
- Solid-white tuna salad with fresh lemon olive oil & fine herbs (does not contain mayonnaise)
- Platter of sliced cheese with swiss, provolone and American
- Assorted sliced breads
- Assortment of cookies & brownies freshly baked by the Brown Bakeshop

**BELLA ITALIANO**
*MINIMUM ORDER OF 12 GUESTS*
- Tossed Caesar salad with grilled ciabatta croutons with shaved parmesan cheese
- Grilled, sliced & chilled beef tenderloin on a garnished platter
- Marinated chicken breast grilled, sliced and chilled on a garnished platter
- Caprese salad with fresh mozzarella & Mello Farm’s cherry tomatoes, seasoned with kosher salt & basil, drizzled with olive oil & balsamic reduction
- Striped spinach ravioli salad in a lemon & olive oil dressing with baby arugula, red bell pepper & summer vegetables
- Mediterranean red quinoa salad
- Chilled asparagus drizzled with lemon basil vinaigrette
- Fresh fruit platter
- Assorted artisan breads & butter
- Assorted fancy mini-pastries, fresh sliced fruit, & cannolis OR tiramisu

**THE EAST SIDE**
*MINIMUM ORDER OF 12 GUESTS*
- Mixed baby greens with croutons, olives, tomatoes, chopped egg, bacon, sliced mushrooms, sliced peppers, red onions, & shredded cheese with choice of two dressings
- Tarragon chicken salad & tuna salad
- Seasonal chilled roasted vegetables
- Gourmet cold salad du jour
- Fresh fruit platter
- Cucumber, chickpea, & tomato salad
- Assorted artisan breads & rolls
- Chef’s choice of assorted mini pastries

**A La Carte Salads & Platter**
- Garden salad .......... $2.50/pp
- Spring mix salad .......... $4.25/pp
- Seasonal chilled roasted vegetables .......... $3.00/pp
- Caprese salad .......... $6.00/pp
- Chicken salad .......... $3.75/pp
- Tuna salad .......... $3.85/pp
- Seafood salad .......... $4.25/pp
- Potato salad .......... $1.65/pp
- Spinach ravioli salad .......... $6.00/pp
- Black forbidden rice .......... $3.65/pp
- Lemony orzo .......... $3.65/pp
- Refectory’s gourmet cold salad du jour .......... $3.50/pp

**THE EAST SIDE**
- All cold lunch buffets include assorted cold beverages

**Protein Additions**
ASK YOUR EVENT COORDINATOR FOR PRICING AND MORE DETAILS
- Sliced, grilled marinated chicken
- Grilled shrimp • Roasted tofu

**VIP COLD SALAD BUFFET**
- Choice of: traditional salad OR grilled marinated chicken breast
- Choice of: grilled cilantro lime shrimp OR herb crusted salmon
- Steamed crudites of petit vegetables with an assortment of dips
- Porcini tortolloni salad with roasted shiitake mushrooms, heirloom tomatoes, & fresh herbs served over a bed of baby arugula
- Basket of assorted artisan breads & herbed butter
- Assorted mini pastries OR fresh fruit tarts
- Assorted cold beverages
Barbecue

**LINCOLN FIELD BBQ**
**MINIMUM ORDER OF 15 GUESTS**
**CHEF FEES ADDITIONAL**
- Mixed baby greens with your choice of 2 salad dressings
- Hot dogs, 1/4 lb. hamburgers & veggie burgers
- Platter of lettuce, tomato, sliced onion & pickle spears
- Platter of sliced Swiss & American cheeses
- Potato salad, macaroni salad & watermelon
- Assorted cookies & brownies
- Assorted soda & iced tea

**PEMBROKE GREEN BBQ**
**MINIMUM ORDER OF 15 GUESTS**
**CHEF FEES ADDITIONAL**
- Hamburgers, hot dogs, veggie burgers & coleslaw
- Lettuce, tomato, onion & pickle tray
- Platter of Swiss & American cheeses
- Assorted cookies
- Lemonade & iced tea
- Watermelon sliced

**U-HAUL BBQ**
**MINIMUM ORDER OF 15 GUESTS**
**CHEF FEES ADDITIONAL**
- Mixed baby greens with your choice of 2 salad dressings
- Caprese salad
- Striped spinach ravioli with Mello’s Farm zucchini & summer squash, baby arugula, mushrooms & lemon vinaigrette
- Marinated grilled chicken
- Grilled sausages, onions & peppers
- Grilled vegetable kabobs
- Corn on the cob
- Torpedo rolls, focaccia bread & ciabatta bread
- Berries, pound cake & cream
- Assorted soda & infused water station

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**BUFFET ADD-ONS**

**COLD SELECTIONS**
- Watermelon .......... $1.00 per slice
- Caprese salad .......... $6.00/pp
- Tossed garden salad ... $2.25/pp
- Potato salad .......... $1.65/pp
- Coleslaw ................ $1.50/pp
- Macaroni salad .......... $1.75/pp
- House cooked kettle chips .............. $1.25/pp

**HOT SELECTIONS**
- Vegetable kabobs .... $3.60 each
- Chili ........................ $3.65/pp
- Macaroni & cheese .... $3.75/pp
- Corn on the cob .......... $2.25/pp
- Marinated grilled chicken .... $4.25/pp
- BBQ chicken quarters .. $3.50/pp
## Hors d’oeuvres

### Cold Options

**MINIMUM 2 DOZEN PER VARIETY**

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<thead>
<tr>
<th>Item</th>
<th>Price (per doz.)</th>
<th>Description</th>
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<tr>
<td><strong>Brie &amp; Strawberry Canapé</strong></td>
<td>$13.00</td>
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<td>Also available as a wheat-free skewer</td>
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<td><strong>Antipasto Skewers</strong></td>
<td>$15.50</td>
<td>Cherry tomatoes, fresh mozzarella, kalamata olives, &amp; marinated artichoke hearts</td>
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<td><strong>Grilled Vegetable Crostini</strong></td>
<td>$17.50</td>
<td>Served with goat cheese spread, eggplant, peppers, grilled onions, &amp; squash on a crisp crostini</td>
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<td><strong>Shrimp Cocktail Gazpacho Shooters</strong></td>
<td>$48.00</td>
<td>Succulent shrimp paired with light local tomato &amp; cucumber gazpacho</td>
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<tr>
<td><strong>Buffalo Mozzarella &amp; Tomato Canapé (Seasonal)</strong></td>
<td>$15.00</td>
<td>Slices of fresh buffalo mozzarella, local tomato from Mello’s Farm, &amp; basil pesto on a French baguette crostini</td>
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<td>Also available as a skewer</td>
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<td><strong>Beef Tenderloin Canapé</strong></td>
<td>$20.25</td>
<td>Served with whole grain mustard &amp; horseradish crème fraîche</td>
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<tr>
<td><strong>Cucumber &amp; Smoked Salmon Canapé</strong></td>
<td>$19.50</td>
<td>Served with dill crème fraîche</td>
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<td><strong>Vienna Roll Sandwiches</strong></td>
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<td>Freshly baked potato finger rolls</td>
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<td></td>
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<td>Chicken salad...........................................................................$13.50</td>
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<td></td>
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<td>Hummus &amp; roasted vegetable..................................................$17.50</td>
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<td>Tuna salad.............................................................................$17.50</td>
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<td></td>
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<td>Shaved turkey.........................................................................$18.50</td>
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<td>Baked ham...............................................................................$18.50</td>
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<td>Roast beef.............................................................................$23.75</td>
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### Tea Sandwich Selection

**$11.00 (per doz.)**

- Watercress & cream cheese
- Cucumber & cream cheese
- Chicken salad, tuna salad or ham salad

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### Action Stations

Add a “wow” factor to your event with a Chef attended action station with custom elements.

**ASK YOUR EVENT COORDINATOR FOR PRICING AND MORE DETAILS.**

- Tossed salad bars
- Pasta bar
- Savory crepe station
- Create your own trail mix
- Chowder bar
- Gourmet nacho bar
Hors d’oeuvres Hot Options

MINIMUM 2 DOZEN PER VARIETY

POP CORN CHICKEN BITES $10.75/doz.
• Served with honey mustard dip
MAC & CHEESE BITES $10.75/doz.
• Served with tomato dipping sauce
BROCCOLI CHEDDAR POPPERS $10.75/doz.
• Served with ranch dipping sauce
FRIED PICKLES $10.75/doz.
• Served with horseradish bistro sauce
MINI PIGS IN A BLANKET $12.75/doz.
• Served with mustard dip
ASPARAGUS TIPS IN PHYLLO POUCH $20.75/doz.
• Drizzled with a touch of fresh lemon

CHEF’S SELECTION OF HOT APPETIZERS Call for pricing
• Let our expert chefs choose an assortment of appetizers to satisfy every guest

CHICKEN QUESADILLA CORNUCOPIA $20.75/doz.
• Chicken breast with peppers, onions, & cheddar cheese seasoned with chili spices in a tortilla cone
• Served with sour cream & salsa dip

FIG & MASCARPONE $21.25/doz.
• Wrapped in flaky phyllo

BEEF SATAY $25.75/doz.
• Drizzled with a sweet sesame ginger sauce

ROASTED CAULIFLOWER BITES $17.50/doz.
• Tricolor cauliflower served warm with a beet hummus dip

BALSAMIC CHICKEN SKEWERS $16.50/doz.
• Marinated chicken breast with bell pepper & red onions

PETITE QUICHE ASSORTMENT $24.25/doz.
• Lorraine, spinach, Monterey & garden vegetables

CRISPY VEGETABLE SPRING ROLLS (VEGAN) $15.75/doz.
• Filled with shredded vegetables
• Served with a tamari dipping sauce

COCKTAIL VEGETABLE SAMOSA VEGAN $15.75/doz.
• Traditional potato, vegetable & Indian spices
• Served with mango chutney

STUFFED MUSHROOM ASSORTMENT
• Duxelle .................. $14.00/doz.
• Crab ..................... $16.00/doz.
• Spinach & Asiago ........ $15.00/doz.

MINI BEEF WELLINGTON $27.00/doz.
• Beef tenderloin & mushroom duxelle wrapped in a French puff pastry

CHICKEN WELLINGTON $26.75/doz.
• Savory bite-sized chicken with a duxelle mushroom mousse wrapped in puff pastry

RASPBERRY & BRIE IN PHYLLO $23.00/doz.
• Sweet raspberry & creamy brie cheese wrapped in phyllo dough

SPANAKOPITA $17.75/doz.
• Seasoned spinach & Greek feta cheese wrapped in phyllo dough

RISOTTO ARANCINI $15.75/doz.
• Risotto, shallots, fontina & Parmesan cheese coated in panko bread crumbs
• Served with tomato dipping sauce

PHILLY CHEESE STEAK SPRING ROLL $15.75/doz.
• Shaved steak with gooey cheese in a spring roll wrap
• Served with horseradish bistro sauce

SWEET POTATO BLACK BEAN CAKES $17.50/doz.
• Served with avocado coulis

SIRLOIN & BLUE CHEESE PUFF $26.75/doz.
• Tender beef & rich blue cheese in buttery pastry

CHESAPEAKE CRAB CAKES $27.00/doz.
• Mini crab cakes with Creole aioli

BACON WRAPPED SCALLOPS $27.00/doz.
• Sea scallops & maple glazed bacon

Please note:
Staffing is required throughout all events that have hot food, alcoholic beverages or an event that the catering coordinator determines needs staff to make it a successful event. An estimate of labor for your event can be determined for you by your Events Coordinator.
Starters & Sides

**STARCHES**
- Basil pesto whipped potato
- Roasted red bliss garlic mashed
- Honey & cranberry roasted yams
- Oven roasted red potatoes
- Celery root & yukon mash
- Roasted fingerling potatoes with shallots & fresh herbs

**POTATO:**
- Basil pesto whipped potato
- Roasted red bliss garlic mashed
- Honey & cranberry roasted yams
- Oven roasted red potatoes
- Celery root & yukon mash
- Roasted fingerling potatoes with shallots & fresh herbs

**RICE:**
- Steamed basmati rice
- Black forbidden rice with roasted peppers & sweet potatoes
- Traditional rice pilaf with orzo
- Red rice with white & black lentils

**GRAINS:**
- Italian couscous toscano
- Farro pilaf
- Mediterranean red quinoa
- Spelt with grilled vegetables
- Freekah with pinto, bell pepper & tomato
- Barley with oyster mushroom

**VEGETABLES**
- Seasonal vegetable mélange
- Steamed asparagus with roasted peppers (SEASONAL)
- Broccoli rabe with roasted garlic & extra virgin olive oil
- Seasonal roasted root vegetables
- Green beans amandine
- Buttered sweet baby carrots
- Roasted butternut squash (SEASONAL)
- Roasted tri-color cauliflower
- Herbed petit vegetables
- Roasted brussels
- Mello’s Farm steamed zucchini & summer squash

**TRADITIONAL SALADS**
- Traditional mixed baby greens salad
  With grape tomatoes, cucumber, carrot, & sweet red onion
- Greek salad
  With romaine, sweet red onion, feta, kalamata olives, cucumber, & tomato
- Caesar salad
- Spinach salad
  With sliced egg, sautéed mushrooms, tomatoes, & sweet red onion

**Dressings:**
- Honey dijon
- Raspberry vinaigrette
- Creamy Parmesan peppercorn
- Balsamic vinaigrette
- Fat-free Italian
- Light ranch
- Blue cheese, creamy Caesar
- Avocado ranch
- Lemon vinaigrette

**CONTEMPORARY SALADS**
- Local grilled apple salad
  Sweet-tart cranberries, Narragansett creamery feta, & local honey vinaigrette
- Strawberry spinach salad
  With crumbled gorgonzola & white balsamic reduction
- Tuscan bruschetta salad
  Baby kale, ricotta salata, heirloom tomatoes, & grilled ciabatta
- Arugula, roasted beet & chevre
  White balsamic dressing

**Soups**
- Italian sausage tortellini
- Vegan roasted tomato
- New England clam chowder
- Creamy roasted parsnip
- Roasted vegetable & orzo minestrone
- Home-style chicken noodle
- Refectory’s soup of the day

**Full Service & Buffet Dinners**
Includes choice of:
entrrée, vegetable, starch (NOT INCLUDED WITH PASTA ENTREE), 1 traditional salad choice or soup, 2 dressing choices, bread & butter, soda & water

PLEASE NOTE: THESE SELECTIONS ARE AN ADDITIONAL $2.25/pp

11 | Brown Catering | 401-863-2712 | brown.edu/food
# Hot Buffets & Plated Protein Options

<table>
<thead>
<tr>
<th>Protein Options</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CLASSIC CHICKEN HELENE</strong></td>
<td>$14.25/pp</td>
<td>Chicken breast sautéed with fresh mushrooms, artichoke hearts, &amp; scallions. Simmered in a white wine velouté sauce</td>
</tr>
<tr>
<td><strong>PESTO CHICKEN</strong></td>
<td>$18.00/pp</td>
<td>Pesto brushed chicken breast layered with Mello’s Farm tomatoes &amp; fresh Narragansett Creamery mozzarella</td>
</tr>
<tr>
<td><strong>HUNTER’S CHICKEN MARSALA</strong></td>
<td>$16.50/pp</td>
<td>Braised statler chicken breast with sautéed wild mushrooms, leeks, &amp; shallots in an herbed marsala wine sauce</td>
</tr>
<tr>
<td><strong>CHICKEN PICATTA</strong></td>
<td>$14.25/pp</td>
<td>Chicken breast with a shallots in a lemon, caper, &amp; white wine sauce</td>
</tr>
<tr>
<td><strong>LEMON SESAME CHICKEN</strong></td>
<td>$17.75/pp</td>
<td>Chicken tenders with a light coating of sesame &amp; a lemon-tamari sauce</td>
</tr>
<tr>
<td><strong>HONEY &amp; YOGURT MARINATED CHICKEN</strong></td>
<td>$17.75/pp</td>
<td>Statler chicken breast, honey Greek yogurt, garlic, &amp; herbs</td>
</tr>
<tr>
<td><strong>RED CURRY BEEF &amp; BROCCOLI</strong></td>
<td>$18.50/pp</td>
<td>Mild coconut curry &amp; tender flank steak</td>
</tr>
<tr>
<td><strong>NIMAN RANCH BAKED POLPETTE PARMESAN</strong></td>
<td>$16.50/pp</td>
<td>Braised with burgundy &amp; crushed San Marzano tomatoes over Venda’s ricotta cavatelli</td>
</tr>
<tr>
<td><strong>SMOKED PORK TENDERLOIN</strong></td>
<td>$17.95/pp</td>
<td>Pecanwood smoked pork tenderloin brushed with honey &amp; herbs.</td>
</tr>
<tr>
<td><strong>TENDERLOIN TIPS BOURGUIGNON</strong></td>
<td>$20.50/pp</td>
<td>with burgundy wine, baby bellas, &amp; aromatics</td>
</tr>
<tr>
<td><strong>TROPICAL RED SNAPPER</strong></td>
<td>$25.75/pp</td>
<td>Served with pineapple mango salsa</td>
</tr>
<tr>
<td><strong>HERB &amp; PARMESAN BAKED COD</strong></td>
<td>$26.25/pp</td>
<td>Sourced from New England Fisheries</td>
</tr>
<tr>
<td><strong>PAN SEARED SALMON</strong></td>
<td>$23.25/pp</td>
<td>with lemon-dill beurre blanc</td>
</tr>
<tr>
<td><strong>MEDITERRANEAN TILAPIA PUTTANESCA</strong></td>
<td>$20.50/pp</td>
<td>Flaky white fish baked with a rich tomato, caper, olive, &amp; garlic sauce</td>
</tr>
<tr>
<td><strong>HERB CRUSTED SOLE</strong></td>
<td>$20.85/pp</td>
<td>Light panko crumb coating</td>
</tr>
<tr>
<td><strong>Lemon &amp; Yogurt Marinated Chicken</strong></td>
<td></td>
<td>Statler chicken breast, honey Greek yogurt, garlic, &amp; herbs</td>
</tr>
<tr>
<td><strong>Red Curry Beef &amp; Broccoli</strong></td>
<td></td>
<td>Mild coconut curry &amp; tender flank steak</td>
</tr>
<tr>
<td><strong>Niman Ranch Baked Polpette Parmesan</strong></td>
<td></td>
<td>Braised with burgundy &amp; crushed San Marzano tomatoes over Venda’s ricotta cavatelli</td>
</tr>
<tr>
<td><strong>Smoked Pork Tenderloin</strong></td>
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<td>Pecanwood smoked pork tenderloin brushed with honey &amp; herbs.</td>
</tr>
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**OPTIONS REQUIRE MINIMUM ORDER OF 12 GUESTS**

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**Hot Buffets & Plated Protein Options**

- **CLASSIC CHICKEN HELENE**: Chicken breast sautéed with fresh mushrooms, artichoke hearts, & scallions. Simmered in a white wine velouté sauce.
- **PESTO CHICKEN**: Pesto brushed chicken breast layered with Mello’s Farm tomatoes & fresh Narragansett Creamery mozzarella.
- **HUNTER’S CHICKEN MARSALA**: Braised statler chicken breast with sautéed wild mushrooms, leeks, & shallots in an herbed marsala wine sauce.
- **CHICKEN PICATTA**: Chicken breast with a shallots in a lemon, caper, & white wine sauce.
- **LEMON SESAME CHICKEN**: Chicken tenders with a light coating of sesame & a lemon-tamari sauce.
- **HONEY & YOGURT MARINATED CHICKEN**: Statler chicken breast, honey Greek yogurt, garlic, & herbs.
- **RED CURRY BEEF & BROCCOLI**: Mild coconut curry & tender flank steak.
- **NIMAN RANCH BAKED POLPETTE PARMESAN**: Braised with burgundy & crushed San Marzano tomatoes over Venda’s ricotta cavatelli.
- **SMOKED PORK TENDERLOIN**: Pecanwood smoked pork tenderloin brushed with honey & herbs.
- **TENDERLOIN TIPS BOURGUIGNON**: with burgundy wine, baby bellas, & aromatics.
- **TROPICAL RED SNAPPER**: Served with pineapple mango salsa.
- **HERB & PARMESAN BAKED COD**: Sourced from New England Fisheries.
- **PAN SEARED SALMON**: with lemon-dill beurre blanc.
- **MEDITERRANEAN TILAPIA PUTTANESCA**: Flaky white fish baked with a rich tomato, caper, olive, & garlic sauce.
- **HERB CRUSTED SOLE**: Light panko crumb coating.

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**Full Service & Buffet Dinners**

- Includes choice of:
  - **Entrée**
  - **Vegetable**
  - **Starch**
  - Not included with pasta entrée
  - 1 traditional salad choice or soup, 2 dressing choices
  - **Bread & butter**
  - **Soda & water**

**Please Note:** Additional entrées, appetizers, desserts & coffee are priced separately.

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**Please note:** Staffing is required throughout all events that have hot food, alcoholic beverages or an event that the catering coordinator determines needs staff to make it a successful event. An estimate of labor for your event can be determined for you by your Events Coordinator.

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**OPTIONS REQUIRE MINIMUM ORDER OF 12 GUESTS**

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[12] Brown Catering  | 401-863-2712  | brown.edu/food
Hot Buffets & Plated Pasta Options

- Add a vegetarian option to a buffet dinner or lunch for $6.95/pp

TORTELLINI PRIMAVERA $14.75/pp
- Seasonal veggies in an asiago cream sauce

BAKED CAVATELLI $14.25/pp
- Eggplant, broccoli rabe pesto, ricotta & Italian sausage

ROASTED VEGETABLE LASAGNA $14.25/pp
- Pasta layered with a medley of three Italian cheeses & fresh vegetables
- Topped with a traditional tomato sauce

GNOCCHI CABERNET $15.85/pp
- Potato dumplings tossed in a cabernet marinara sauce
- Finished with mascarpone & shaved parmesan cheese

REFECTORY’S PASTA DU JOUR $10.50/pp

BUILD YOUR OWN $14.75/pp
- Pasta choices: White or whole wheat penne, cheese ravioli, vegan tofu ravioli
- Sauce choices: Alfredo, tomato basic cream, marinara, provencal, gorgonzola cream, bolognese, red pepper marsala cream

Vegetarian Options

JUNGLE CURRY $14.25/pp
- Seasonal squash, eggplant, green peas & fried tofu
- Served with jasmine or brown rice

PORTOBELLO MUSHROOM $15.25/pp
- Marinated & stacked with roasted vegetable & fire-roasted pepper
- Topped with goat cheese

EGGPLANT PARMESAN $15.00/pp
- Breaded eggplant with plum tomato, ricotta & a cabernet red sauce
- Topped with melted mozzarella blend cheese

CRISPY SWEET CHILI TOFU $14.00/pp
- Stir fried with veggies & lo mein noodles

CRISPY THAI TOFU $14.00/pp
- Rich thai curry & coconut milk with stir fried vegetables & crispy tofu, served with Jasmine rice

GARDENER’S PIE $13.50/pp
- Roasted root vegetables & chickpeas in a savory sauce
- Topped with whipped potato

Menu of the Day Buffet

LUNCH $13.40/pp • DINNER $15.75/pp
Host your event with the same delicious menu items being enjoyed that day at the main dining room of the Sharpe Refectory.

- Hot entrées
- Vegetable entrée
- Vegetable of the day
- Starch of the day
- Choice of traditional salad & two dressings
- Rolls & butter
- Dessert of the day from the Brown Bakeshop

VIEW THE DAILY MENU WITH INGREDIENT INFORMATION AT MYMEAL.BROWN.EDU

Action Stations

- Crepes • Omelets • Stuffed French toast

Add a “wow” factor to your event with a Chef attended station with custom elements.
Desserts & Pastries

UNLESS NOTED ALL SELECTIONS REQUIRE A MINIMUM 2 DOZEN PER VARIETY

GOURMET MINI BREAKFAST PASTRIES $19.25/dozen
  • Apple, cream cheese, maple, raspberry

MINI PASTRIES $15.50/dozen
  • Mini crème horns, mini cheesecakes, mini éclairs, mini chocolate mousse cups, mini fruit tarts, & mini carrot cakes

FANCY MINI PASTRIES $23.25/dozen
  • Mini crème horns, mini cheesecakes, mini éclairs, mini fruit tarts, mini chocolate mousse cups, baklava, lemon crème in phyllo, mini carrot cakes, mini seasonal tart, pecan tarts, & assorted petite fours

CROISSANTS $18.00/dozen
  • Butter & multi-grain

FILLED CROISSANTS $25.25/dozen
  • Chocolate, cheese, blueberry cheese, & strawberry cheese

MUFFINS $10.00/dozen
  • Blueberry, cranberry, lemon poppy, apple & corn

VEGAN MUFFINS $9.50/dozen
  • Carrot & zucchini

GOURMET MUFFINS $14.50/dozen
  • Raisin bran, peach praline pecan, glorious morning, strawberry lemon, blueberry lemon, raspberry lemon, orange cranberry, apple cream cheese, three berry, pineapple coconut, maple apple walnut, chocolate chip with chocolate streusel, banana nut with praline

SCONES $13.25/dozen
  • Apricot, raisin, cranberry, ginger, cinnamon chocolate chip, Irish oatmeal maple

DANISH $12.00/dozen
  • Lemon, cheese, strawberry, raspberry, & blueberry

ASSORTED FRESHLY BAKED COOKIES $6.25/dozen

GOURMET COOKIES $10.95/dozen
  MINIMUM 1 DOZEN PER VARIETY
  • Freshly baked: coconut, cranberry walnut chocolate, maple walnut, linzer, fair-trade chocolate, mezza luna (contains nuts), almond crescent, chocolate-dipped espresso shortbread, thumbprint cookie

ASSORTED BROWNIES $10.95/dozen
  • Plain, chocolate frosted, cream cheese, & blondies

VEGAN COOKIES & BROWNIES $9.25/dozen
  • Cookies: Linzer, oatmeal cranberry with carob chips, oatmeal raisin; Chocolate brownie

SPECIALTY DESSERT BARS $19.75/dozen
  • Raspberry crumble, magic bars, fudge bars, lemon bars, & cappuccino brownies

GOURMET CUPCAKES $32.00/doz.
MINI-GOURMET CUPCAKES $19.50/doz.
  MINIMUM ORDER OF ONE DOZEN PER VARIETY
  • S’mores
  • Piña colada
  • Red velvet
  • 24 karat cake
  • Chocolate, chocolate, chocolate!
  • Peanut butter cup
  • Chai spice
  • Caramel apple with candied bacon
  • Luscious lemon
  • Summer strawberry
  • Pumpkin
  • Peach bellini
  • Oh my goodness
Sweets & Breads

ASSORTED BATTER BREADS $10.50/loaf
  • Chocolate chip, banana, strawberry, cranberry, banana chocolate, blueberry, pumpkin raisin, carrot, zucchini, lemon poppy

COFFEE CAKES $11.75/12-slice round
  • Cinnamon, apple, cranberry, blueberry

PASTRY OF THE DAY $9.75/dozen
  AVAILABLE FOR BREAKFAST, LUNCH, & DINNER
  • Baker’s choice of freshly baked pastry

TRUFFLES $21.25/dozen
  MINIMUM 2 DOZEN
  • Milk chocolate almond, dark chocolate raspberry, white chocolate Grand Marnier

CHOCOLATE COVERED STRAWBERRIES Market Price
  MINIMUM 2 DOZEN

ASSORTED PETITE FOURS $23.25/dozen
  MINIMUM 2 DOZEN

CANNOLI $23.25/dozen
  MINIMUM 2 DOZEN

ÉCLAIRS $11.50/dozen
  MINIMUM 2 DOZEN

Sweets & Breads

Cakes

SHEET CAKE, Yellow, chocolate, marble
  $22.00/9” round • $42.00/half • $56.00/full

SHEET CARROT CAKE
  $32.00/9” round • $42.00/half • $57.00/full

POUND CAKE
  $13.75/loaf
  • Served with berries & whipped cream

Breads & Rolls

DAILY BREADS $4.50/dozen rolls or one loaf
  • Breads: French baguettes, crusty Italian loaf, multi-grain loaf, African honey bread
  • Rolls: Squash, onion dill, Italian, multi-grain

GOURMET ARTISAN BREADS $6.75/loaf
  • Rustic kalamata olive loaf, blue cheese artisan loaf, polenta loaf, honey bran flax seed round, rustic cranberry walnut round, pain au levain round

Plated Desserts

TIER 1 DESSERTS $5.25/pp
  • Pies: blueberry, apple, peach, pecan chocolate, pumpkin, lemon meringue & pecan
  • Includes coffee service

TIER 2 DESSERTS $5.50/pp
  • Carrot cake with cream cheese icing, chocolate cake, peanut butter mousse cake, apple streusel tart, pear frangipane tart, seasonal fruit tarts, chocolate espresso torte, deep dish apple pie, caramel apple cheesecake, fresh strawberry topped cheesecake, New York cheesecake, pumpkin cheesecake, raspberry white chocolate cheesecake, fresh berries & zabaglione with shortbread cookie, lemon shortcake with macerated berries & cream
  • Includes coffee service

TIER 3 DESSERTS $6.50/pp
  • Tiramisu, lemon roulade with raspberry & cream, dark & white chocolate mousse cake
  • Includes coffee service
Cold Beverages

WATER STATIONS
IF YOUR GUEST COUNT IS 100 OR MORE, WE SUGGEST, AN ORDER OF 2 STATIONS

- Choice of Plain Water or Infused Station Flavors: Lemon, Lime, Orange, Pineapple, Cucumber Mint or Lemon/Lime mix

3 Containers, 75 Cups .......... $42.00
(FULL STATION)
2 Containers, 50 Cups .......... $28.00
1 Container, 25 Cups .......... $14.00

ADDITIONAL CUPS 25¢ EACH.
DELIVERY AND SETUP ADDITIONAL.

CARAFES OF ICED WATER
SERVES 50 OR FEWER GUESTS

With Food Service & Cups .......... 25¢/pp
Without Food & Cups .......... 35¢/pp

ASSORTED SODA
- Coke, Diet Coke, Sprite, Diet Ginger Ale, Ginger Ale, Diet Dr Pepper & Dr Pepper

Case of 24 ................. $14.00/each
Can .................. $1.25/each

ASSORTED POLAND SPRING SPARKLING WATER

Case of 24 ................. $20.50/each
Bottle .................. $1.50/each

VITAMIN WATER 16.9 OZ

Case of 24 ................. $38.00/each
Bottle .................. $2.50/each

LEMONADE & ICED TEA

Gallon .................. $8.50/each

Hot Beverages

FRESHLY BREWED REGULAR COFFEE ....... $13.00/gal.
FRESHLY BREWED DECAF COFFEE ........ $13.00/gal.

HOT WATER WITH ASSORTED TEA . $12.00/gal.

APPLE CIDER ........................ $12.75/gal.
SEASONAL • AVAILABLE HOT OR COLD

HOT CHOCOLATE ............... $14.50/gal.

BROWN CATERING
A DIVISION OF

BROWN UNIVERSITY DINING SERVICES

Catering Team

Box 1936
Tel: (401) 863-2712
Fax: (401) 863-9566
brown.edu/catering
## Bar Beverages

### Tier One Wines

**WHITES**
- R H Phillips Chardonnay...$7.19...$86.29
- Backhouse Chardonnay...$7.19...$86.29
- Monkey Bay Sauvignon Blanc...$8.99...$107.89
- Riff Pinot Grigio...$8.99...$107.89
- La Vieille Ferme Blanc...$7.19...$86.29

**REDS**
- La Vieille Ferme Rose...$7.19...$86.29
- Backhouse Cabernet...$7.19...$86.29
- Ravenswood Merlot...$8.99...$107.89
- Trapiche Oak Cast Malbec...$8.33...$100.00
- Ravenswood Zin...$8.99...$107.89
- Line 39 Pinot Noir...$10.79...$129.49

### Tier Two Wines

**WHITES**
- DeLoach Chardonnay...$10.79...$129.49
- Kris Pinot Grigio...$12.59...$151.09
- Tohu Sauvignon Blanc...$13.49...$161.89
- Greenvale Chardonnay...$13.49...$161.89

**REDS**
- La Vieille Ferme Red...$7.19...$86.29
- Main Street Cabernet...$11.69...$140.29
- Traipiche Broquel Malbec...$14.39...$172.69
- Chalk Hill Wit’s End Shiraz...$17.09...$205.10

### Tier Three Wines

**WHITES**
- Inama Soave Classico...$14.39...$172.69
- La Crema Chardonnay...$17.99...$215.89
- Bortoluzzi Pinot Grigio...$17.99...$215.89
- Henri Perrusset Macon-Village...$17.99...$215.89

**REDS**
- Ch. Ste Michelle Indian Wells Cabernet...$17.99...$215.89
- La Crema Pinot Noir...$19.79...$237.49

**CHAMPAGNE**
- M and R Asti...$13.39...$161.89
- Domaine Ste Michele Brut...$14.39...$172.69
- Roederer Estate...$24.29...$291.49

### Beer

<table>
<thead>
<tr>
<th>BOTTLE</th>
<th>CASE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser</td>
<td>$1.00...$23.99 USA</td>
</tr>
<tr>
<td>Newcastle</td>
<td>$1.08...$25.99 ENGLAND</td>
</tr>
<tr>
<td>Heineken</td>
<td>$1.21...$28.99 HOLLAND</td>
</tr>
<tr>
<td>Amstel Light</td>
<td>$1.21...$28.99 HOLLAND</td>
</tr>
<tr>
<td>Sam Adams</td>
<td>$1.25...$29.99 BOSTON, MA</td>
</tr>
<tr>
<td>Lagunitas IPA</td>
<td>$1.25...$29.99 CHICAGO</td>
</tr>
<tr>
<td>Newport Storm</td>
<td>$1.33...$31.99 NEWPORT, RI</td>
</tr>
<tr>
<td>Gray Sail Flagship</td>
<td>$1.33...$31.99 WESTERLY, RI • 24 OZ. CANS</td>
</tr>
</tbody>
</table>

### Full Bar Liquor

**TOP SHELF**
- Grey Goose, Bombay Sapphire, Makers Mark, Johnny Walker Black, Patron Sliver, Jack Daniels, Mt Gay, Captain Morgan

**STANDARD BAR**
- Absolut, Tanqueray, Jack Daniels, Dewars, Jose Cuervo, Bacardi, Captain Morgan

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- **ALL STANDARD LIQUOR IS CHARGED BY CONSUMPTION AT EVENT**
- **SPECIAL LIQUOR REQUESTS WILL INCUR CHARGES FOR THE AMOUNT REQUESTED, REGARDLESS OF CONSUMPTION.**
- **NO STANDARD LIQUOR OR SPECIAL ORDER MAY BE REMOVED FROM THE EVENT EXCEPT BY CATERING STAFF.**