



The Atrium at Rising Sun Mills



Easy
Entertaining
Preserving Local Flavor Since 2006

Contact Us

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Office Hours

Monday - Friday: 9:30a - 4:00p

Offices

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Providence RI, 02909

What is the Atrium?

The Atrium is a modernly restored event space that boasts exposed brick and a glass enclosure located in Providence's historic Rising Sun Mills. This space is perfect for cocktail style service with passed appetizers, grazing tables and stations.

How much time is included in the rental?

The Atrium rental rates include 3 hours of active event time, 1 hour prior to your event time for you to come in and set up your decor (if applicable) and 30 minutes after the close of your event for you to pack up your items and take them with you.

What is included in the rental?

The Atrium includes...

- seating for up to 28 guests at high and low cocktail tables
- seating for up to 20 guests at modern lounge style furniture
 - additional tables with linens can be rented for + \$40/each
 - additional chairs can be added for +\$5/each
 - additional bar stools can be added for +\$10/each
- bud vases for cocktail tables with rotating seasonal florals
- off-street parking
- access to an adjacent outdoor courtyard for us in the warmer months
- a beer & wine cash or consumption bar set up
- a wireless speaker for you to connect your device to so you can play a playlist of your choosing.

Capacities & minimums

Our grazing table packages have a minimum of 50 guests. Our cocktail offerings have a minimum of 30 guests. The Atrium has a maximum capacity of 80 guests to leave room for food stations and include seating for some, but not all, guests.

Are there restrictions on what I can bring in for decor?

Yes, please inquire with your sales agent for our current list of rules and regulations.

Rental Rates

The Atrium is not available for day time rental (8a-5p) Monday - Friday. Please inquire further for weekday, night time rental rates.

Friday (after 6:00p) & Sunday: \$1,600

Saturday: \$1,800

please inquire regarding non-profit rates for weeknight events, Monday - Thursday

Rental is for three hours of active event time, one hour for set up and 30 minutes for break down. Additional active event time may be added on for +\$500/hour. Additional set up or break down time may be added on for +\$100/hour. The above prices are for grazing and cocktail style events only. Event styles that require full seating and more staff will incur different rental rates.

Overage Charges

We understand that sometimes the party is so much fun that you don't want it to end! We include a 15 minute grace period in your rental. However, if your event end time goes beyond this grace period, a surcharge of \$100 for every 15 minutes of overage will be charged to the card on file.

Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 10% administrative fee. Additionally, a 10% minimum gratuity will be added on all serviced events. Additional gratuity is left to the client's discretion for exceptional service. These are added on and will be noted on your itemized invoice.

How is my event confirmed?

Once you have chosen your menu, a contract and itemized invoice will be e-mailed to you. To confirm your order, we will need an electronic signature on the contract document and a date reservation fee equivalent to 15% of your current invoice or payment in full if you're booking your event within 10 days of it taking place. Please note date reservation fees are non-refundable but are transferrable to another event if booked within a certain timeframe of your original event.

If you don't have a menu yet but are sure you want to reserve the space, we will take a flat \$500 date reservation fee that will be applied to your total bill once a menu is developed.

The following offerings are for
Grazing Tables at the Atrium,
this page has some information on that type of service.

What is a Grazing Table?

A grazing table is an artful display of snacks perfect for hosting social events. Items are served room temperature and are designed for light snacking over the course of a 1.5-2 hour event.

What does it include?

These packages include a styled display on our selection of platters, greenery to dress the table, a linen for the food table and bio-degradable palm leaf plates and cocktail napkins.

Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 8% administrative fee. Gratuity is left to the client's discretion for exceptional service. These are added on and will be noted on your itemized invoice.

What if I need to accommodate an allergy/dietary restriction?

We'd be happy to help steer you in the right direction! Our menu items are labeled as vegan, vegetarian, gluten free or dairy free, but if you have another allergy or restriction, please let your sales agent know so we can relay the ingredients in your menu items to you.

Order Minimums

Our grazing table packages have a 50 guest minimum.

Brunch Grazing Tables /

Choose 4 selections
Choose 5 selections
Choose 6 selections
Choose 7 selections

\$22/guest
\$24/guest
\$27/guest
\$33/guest

Pricing listed above is quoted with a 50 guest minimum. Grazing tables can also be accommodated for more intimate groups of 25-49, but will incur a +\$7 up-charge per guest.

Inclusions

BAGELS (v)

assorted NY artisan bagels - plain, sesame and everything - with plain and herb cream cheese

BAGEL ACCOMPANIMENTS

sliced lox, fresh tomatoes, sliced cucumbers, fresh red onion, capers

PETIT HOUSE-MADE

PASTRIES (v)

cinnamon sugar muffins, savory cheddar popovers, fruit crumble bars (nut free, contain sunflower seeds)

ASSORTED SANDWICH

BITES

ham bites with cheddar aioli - butternut-fig (v) - chicken and smoked cheddar bites with tomato aioli - 1-2 bites per slider

HAM SLIDERS

build your own - sliced honey ham with 24 potato rolls, house-made cheddar aioli and honey mustard

PORK TENDERLOIN

SLIDERS

build your own - roasted and thinly sliced pork tenderloin with 24 potato rolls, cilantro-pistachio spread and tomato aioli

CROSTINI PLATTER (v)

build your own - garlic crostini with an assortment of spreads and toppers: burrata cheese, camembert, spinach pesto, sage-marinated butternut squash, fig jam and an herby smashed bean spread

VEGGIE-PASTO PLATTER (v)

green olives, kalamata olives, eggplant caponata, herb marinated petit mozzarella, grana padano

cheese, crostini and house-made focaccia bread

MEATS + CHEESES

camembert, smoked cheddar, sliced coppa and salame with artisanal crackers

CHICKEN SALAD SLIDERS

house-made traditional chicken salad on freshly baked focaccia bread

BREAKFAST CALZONES

Choose one style. Choosing more than one style counts as more than one selection

Vegetarian (v)

house-made pesto, mozzarella cheese, zucchini, mushrooms, bell peppers

Breakfast Sausage

sweet Italian sausage, caramelized onions, fennel infused hot honey, mozzarella cheese, cage-free eggs

FINGER SANDWICHES

Choose one style. Choosing more than one style counts as more than one selection

Egg Salad (v)

Tuna Salad

Chicken Salad

Ham + Cheddar

Turkey + Cheddar

Roast Beef + Swiss

SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic aioli for dipping

APPLE POPOVER (v)

savory apple butter popovers and cheddar aioli for dipping

SPINACH POPOVER (v)

savory popovers with chopped spinach, cheddar cheese and lemon aioli for dipping

SPICY DEVEILED EGGS

deveiled eggs made in-house with hot sauce and a touch of horseradish

CHEDDAR & CHIVE QUICHE (v)

cage-free eggs with cheddar cheese and chives in a house-made pastry crust

MEAT LOVER'S QUICHE

cage-free eggs with cheddar cheese & applewood bacon in a house-made pastry crust

ANTI PASTI SKEWERS (GF)

salami, green olives, artichoke heart, marinated mozzarella

HARVEST SKEWER (v, GF)

butternut squash, sage and manchego cheese, skewered and served with fennel infused hot honey

SHRIMP COCKTAIL PLATTER (GF)

poached shrimp - traditional cocktail sauce - creamy remoulade

Upgrades

+\$2 per person, per item

ARTISANAL CHEESE PLATTER (v)

four styles or gourmet, artisanal cheeses with pickled vegetables, apricot jam, crackers and petit toasts

CHARCUTERIE PLATTER

gouda cheese, grana padano cheese, sliced prosciutto, coppa, salame, house-made pork rilette, pickled vegetables, apricot jam, spinach pesto and crostini

TRI-TIP PLATTER

build your own - roasted and thinly sliced beef with 24 potato rolls, horseradish-blue cheese spread and chipotle aioli

make these GF for +\$2/person

SPANAKOPITA (v)

spinach & feta stuffed phyllo dough with house-made yogurt sauce

Upgrades

+\$5 per person, per item

BEEF TENDERLOIN PLATTER

roasted and thinly sliced beef - 24 house-made slider rolls
- honey mustard - horseradish mayo

Included Desserts

GRAPEFRUIT TARTLETS

house-made grapefruit curd in a petit tart shell with a mirror glaze, poppyseeds and crumbled almond lace cookies

SALTED CARAMEL KAHLUA TARTLETS

Kahlua white chocolate ganache with salted caramel and a chocolate hazelnut crunch in a petit tart shell

CHAI CHEESECAKE BARS

chai spiced cheesecake with a mango swirl over a graham cracker crust

WHITE CHOCOLATE PANNA COTTA (GF)

house-made white chocolate custard with whipped cream and caramelized white chocolate - served in a petit shot glass

PUMPKIN BUTTERSCOTCH SHOOTERS

house-made pumpkin butterscotch pudding with whipped cream and cinnamon - served in a petit shot glass

CHOCOLATE CAKE BITES

chocolate cake with dark chocolate buttercream

VANILLA CRANBERRY CAKE BITES

vanilla cake vanilla buttercream and candied cranberries

LEMON MERINGUE CAKE BITES

lemon cake with lemon buttercream and torched meringue

RED VELVET CAKE BITES

with cream cheese frosting

CANNOLI CHIPS

house-made cannoli chips with a sweetened ricotta-mascarpone dip

TURTLE BROWNIES

freshly baked brownies with caramel-pecan topper

BROWNIES

freshly baked

TOFFEE BLONDIES

freshly baked blondies with a twist

ALMOND PRALINE CREAM PUFFS

topped with torched meringue

STICKY TOFFEE PUDDING BITES

house-made date cake bites with sticky toffee sauce

ASSORTED PETIT COOKIES

2 inch petit cookies - chocolate chip cookies - oatmeal cookies - molasses cookies

ASSORTED COOKIES (Gluten Free and Vegan Friendly)

2 inch petit cookies - chocolate brownie cookies (GF, DF) - snickerdoodles (vegan, GF) - red velvet cookies (vegan, GF)

Grazing Tables

The perfect kick off to your celebration or eye-catching fare for an evening cocktail party!

Choose 3 selections from the included section	\$19/guest
Choose 4 selections from the included section	\$22/guest
Choose 5 selections from the included section	\$24/guest
Choose 6 selections from the included section	\$26/guest
Choose 7 selections from the included section	\$29/guest
Choose 8 selections from the included section	\$32/guest

Pricing listed above is quoted with a 50 guest minimum. Grazing tables can also be accommodated for more intimate groups of 25-49, but will incur a +\$7 up-charge per guest.

Included Offerings

CLASSIC CHEESE PLATTER (v)

cheddar, colby jack and gouda cheese with fresh grapes and artisanal crackers

MEATS + CHEESES

camembert, smoked cheddar, sliced coppa and salame with artisanal crackers

ACCOMPANIMENTS

the perfect addition to any cheese or charcuterie platter - includes marinated olives, house-made cornichon relish, grapes, dried apricots and assorted bagel chips
(Get it with GF toast points +\$10)

CLASSIC CRUDITE PLATTER (v, GF)

cucumbers, celery, carrots, cherry tomatoes, radishes and broccoli with house-made dill ranch and vegan pumpkin hummus

PORK TENDERLOIN SLIDERS

build your own - roasted and thinly sliced pork tenderloin with 24 potato rolls, cilantro-pistachio spread and tomato aioli

HAM SLIDERS

build your own - sliced honey ham with 24 potato rolls, house-made cheddar aioli and honey mustard

HOMEMADE CHIP PLATTER (v, GF)

celery salt + dill seasoned potato chips - everything salted sweet potato chips - creamy tomato dip

ASSORTED SANDWICH BITES

ham bites with cheddar aioli - butternut-fig (v) - chicken and smoked cheddar bites with tomato aioli - 1-2 bites per slider
(make this GF for +\$25)

CROSTINI PLATTER (v)

build your own - garlic crostini with an assortment of spreads and toppers: burrata cheese, camembert, spinach pesto, sage-marinated butternut squash, fig jam and an herby smashed bean spread

MEZZE PLATTER (v)

cucumbers, carrots, grilled flatbread strips, marinated feta cheese, kalamata olives, beet hummus, yogurt sauce and house-made eggplant jam

VEGGIE-PASTO PLATTER (v)

green olives, kalamata olives, eggplant caponata, herb marinated petit mozzarella, grana padano cheese, crostini and house-made focaccia bread

BREAKFAST CALZONES

bite size squares - 45-50 slices per platter - served room temperature - choose 1 style per platter

Vegetarian (v)

house-made pesto, mozzarella cheese, zucchini, mushrooms, bell peppers

Breakfast Sausage

sweet Italian sausage, caramelized onions, fennel infused hot honey, mozzarella cheese, cage-free eggs

VEGETARIAN CALZONE PLATTER (v)

roasted butternut squash - arugula - ricotta cheese - mozzarella cheese

ITALIAN CALZONE PLATTER

ham - salami - banana peppers - mozzarella cheese

BUFFALO CHICKEN CALZONE PLATTER

house-made buffalo sauce - shredded chicken - cheddar cheese - served with house-made ranch for dipping - 45-50 slices per platter

MEATBALL CALZONE PLATTER

all-beef meatballs with crushed tomato sauce and mozzarella cheese - 45-50 slices per platter

SNACKING PLATTER (v)

carrots and celery with Monterey Jack cheese, grilled flatbread strips, artisanal crackers, beet hummus and house-made cheese dip

BUFFALO CHICKEN DIP

house-made buffalo chicken dip with celery, carrots & grilled for dipping

GRILLED FLATBREADS

served room temperature - 1 style is 1 selection

Classic (v)

burst tomatoes - artisanal cheeses - garden herbs

Spinach Pesto (v)

house-made spinach pesto - ricotta cheese - mozzarella cheese

contains: soy

Spinach + Tomato (v)

ricotta cheese - chopped spinach - cherry tomatoes - mozzarella cheese - pesto (nut free)

Savory Squash (v)

roasted butternut squash - arugula - ricotta cheese - mozzarella cheese - herby balsamic reduction

BBQ Chicken

tangy Carolina BBQ sauce - all-natural chicken - caramelized onions - arugula - artisanal cheese blend

Buffalo Chicken

chopped chicken - buffalo sauce - Great Hill blue cheese crumbles - grilled onions - mozzarella cheese - green goddess drizzle

Chicken + Mushroom

chopped chicken - roasted mushrooms - sun-dried tomatoes - chopped spinach - house-made cheese sauce

PRETZEL BITES (v)

salted pretzel nuggets with house-made cheese dip and apple mostarda

SWEET POTATO POPOVERS (v)

savory popovers with sweet potato jam and cheddar cheese with garlic aioli for dipping

SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic aioli for dipping

APPLE POPOVER (v)

savory apple butter popovers and cheddar aioli for dipping

SPINACH POPOVER (v)

savory popovers with chopped spinach, cheddar cheese and lemon aioli for dipping

ANTI PASTI SKEWER (GF)

salami, green olives, marinated artichokes and petit mozzarella

HARVEST SKEWER (v, GF)

butternut squash, sage and manchego cheese, skewered and served with fennel infused hot honey

SAVORY PÂTE Á CHOUX

savory pate a choux pastry bite with sage, asiago and parmesan cheese

Upgrades

+\$8 per person, per item

SHRIMP COCKTAIL PLATTER (GF)

poached shrimp - traditional cocktail sauce - creamy remoulade

ARTISANAL CHEESE PLATTER (v)

four styles or gourmet, artisanal cheeses with pickled vegetables, apricot jam, crackers and petit toasts

TRI-TIP SLIDERS

build your own - roasted and thinly sliced beef with 24 potato rolls, horseradish-blue cheese spread and chipotle aioli

make these GF for +\$2/person

CHARCUTERIE PLATTER

gouda cheese, grana padano cheese, sliced prosciutto, coppa, salame, house-made pork rilette, pickled vegetables, apricot jam, spinach pesto and crostini

SPANAKOPITA (v)

spinach & feta stuffed phyllo dough with house-made yogurt sauce

Included Desserts

GRAPEFRUIT TARTLETS

house-made grapefruit curd in a petit tart shell with a mirror glaze, poppyseeds and crumbled almond lace cookies

SALTED CARAMEL KAHLUA TARTLETS

Kahlua white chocolate ganache with salted caramel and a chocolate hazelnut crunch in a petit tart shell

CHAI CHEESECAKE BARS

chai spiced cheesecake with a mango swirl over a graham cracker crust

WHITE CHOCOLATE PANNA COTTA (GF)

house-made white chocolate custard with whipped cream and caramelized white chocolate - served in a petit shot glass

PUMPKIN BUTTERSCOTCH SHOOTERS

house-made pumpkin butterscotch pudding with whipped cream and cinnamon - served in a petit shot glass

CHOCOLATE CAKE BITES

chocolate cake with dark chocolate buttercream

VANILLA CRANBERRY CAKE BITES

vanilla cake vanilla buttercream and candied cranberries

LEMON MERINGUE CAKE BITES

lemon cake with lemon buttercream and torched meringue

RED VELVET CAKE BITES

with cream cheese frosting

CANNOLI CHIPS

house-made cannoli chips with a sweetened ricotta-mascarpone dip

SALTED CARAMEL SPICE CAKE BITES

spice cake with salted caramel buttercream

TURTLE BROWNIES

freshly baked brownies with caramel-pecan topper

BROWNIES

freshly baked

TOFFEE BLONDIES

freshly baked blondies with a twist

ALMOND PRALINE CREAM PUFFS

topped with torched meringue

HIBISCUS-GINGER BITES

ginger shortbread cookies topped with hibiscus curd

STICKY TOFFEE PUDDING BITES

house-made date cake bites with sticky toffee sauce

ASSORTED PETIT COOKIES

2 inch petit cookies - chocolate chip cookies - oatmeal cookies - molasses cookies

ASSORTED COOKIES (*Gluten Free and Vegan Friendly*)

2 inch petit cookies - chocolate brownie cookies (GF, DF) - snickerdoodles (vegan, GF) - red velvet cookies (vegan, GF)

The following offerings are for
Cocktail Soirees at the Atrium,
this page has some information on that type of service.

The following offerings include an assortment of passed hors d'oeuvres and various tasting tables for your guests to enjoy.

What does it include?

The pricing listed is for food costs only. Passed appetizers and stations may incur additional staffing fees. We find that staffing for stations incurs an additional \$25-\$50 per guest based on the chosen menu. Tray passed appetizers will incur a \$150 labor charge for every 25 guests. Additionally, your venue rental fees are not included.

Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 8% administrative fee. Gratuity is left to the client's discretion for exceptional service. These are added on and will be noted on your itemized invoice.

What if I need to accommodate an allergy/dietary restriction?

We'd be happy to help steer you in the right direction! Our menu items are labeled as vegan, vegetarian, gluten free or dairy free, but if you have another allergy or restriction, please let your sales agent know so we can relay the ingredients in your menu items to you.

Order Minimums

Our cocktail offerings have a 30 guest minimum.

Classic hors d'Oeuvres

Choose 3 Styles, One Hour
Choose 5 Styles, One Hour
Choose 3 Styles, Two Hours
Choose 5 Styles, Two Hours

\$10/guest
\$17/guest
\$14/guest
\$23/guest

Vegetarian

SPANAKOPITA

spinach + feta stuffed phyllo dough - house-made yogurt sauce

MAC 'N CHEESE FRITTER

with house-made cheese sauce

CLASSIC CAPRESE SKEWER (GF)

fresh mozzarella - tomato - basil

DEEP DISH PIZZA BITE (GF)

gluten free biscuit dough - crushed tomato - artisanal cheeses

EGGPLANT PARMESAN BITE (GF)

breaded eggplant - house tomato sauce - artisanal cheeses - baked

GENERAL TSO'S CAULIFLOWER (GF/DF)

fried cauliflower florets - house-made sauce

VEGETABLE EGG ROLL (DF)

with mango duck sauce



VEGETABLE PAKORA (vegan, GF)
with mango duck sauce

BUFFALO CAULIFLOWER (vegan, GF, contains nuts)
with house-made vegan ranch

MOLASSES BBQ CHICKPEA MEATBALL (vegan, GF)
topped with White Alabama BBQ sauce

ROASTED TOMATO BRUSCHETTA
crostini, caramelized onions, blue cheese + roasted tomatoes

POLENTA BITE (GF)
with ricotta cheese and house-made grape compote

CORN FRITTER (GF/DF)
with southwest aioli

CHICKPEA SOCCA (vegan, GF)
with romesco and crispy chickpeas





from the Sea

SCALLOP WRAPPED IN BACON (GF, DF)

balsamic & bourbon reduction

CRISPY SHRIMP TACO (GF)

chili-lime shrimp with pico de gallo + avocado

SMOKED SALMON PUFF

house-made pate a choux with whipped chive cream
cheese and smoked salmon

CEVICHE (GF, DF)

white fish with citrus, bell pepper and red onion

Poultry

CHICKEN EMPANADA

with house-made chimichurri

BUFFALO CHICKEN BITE

crispy chicken - blue cheese or house-made buttermilk ranch

CHICKEN PARMESAN BITE

crispy chicken - crushed tomato - parmesan cheese - basil

Beef & Pork

BEEF EMPANADA (DF)

with house-made chimichurri

FRANKS IN A BLANKET

everything bagel seasoning - creamy dijon sauce

ARANCINI (GF)

with pepperoni served over a roasted red pepper
& tomato sauce

STUFFED DATE (GF, DF)

chorizo stuffed dates wrapped in bacon

PROSCIUTTO WRAPPED FRUIT (GF)

seasonal fruit wrapped in prosciutto with balsamic reduction

Premium hors d'Oeuvres

Choose 3 Styles, One Hour
Choose 5 Styles, One Hour
Choose 3 Styles, Two Hours
Choose 5 Styles, Two Hours

\$16/guest
\$23/guest
\$20/guest
\$30/guest

Vegetarian

SWEET POTATO COIN (vegan)

with avocado mousse and house made dukkah spice
contains nuts & seeds

TOMATO SOUP + GRILLED CHEESE

house-made tomato soup with a petit grilled cheese

BURRATA TOAST POINT

burrata with fresh tomatoes and basil

PETIT GRILLED CHEESE

with house-made tomato aioli

SAVORY POPOVER

with sweet potato jam

SAVORY BLUE CHEESE CHEESECAKE (GF)

honeycomb brittle + pickled grape

SAVORY LEMON ARTICHOKE CHEESECAKE (GF)

honeycomb brittle + crispy artichoke leaf



Poultry

COCONUT CHICKEN SKEWER (GF, DF)

house-made mango sauce

DUCK CHIP (GF/DF)

house-made potato chip - smoked duck - maple aioli

NASHVILLE HOT FRIED CHICKEN BITE

crispy chicken - spicy bacon fat mop - pickles

CHICKEN 'N WAFFLE

with hot maple butter

GENERAL TSO'S CHICKEN BITE (GF/DF)

crispy chicken - house-made sauce

THAI POPCORN CHICKEN (GF/DF)

crispy chicken - house-made sauce - fried basil

JERK CHICKEN (GF, DF)

charred plantain chip



from the Sea

LEMON PANKO CRAB CAKE

with lemon aioli

SEARED TUNA CRISP (DF)

wonton chip - pepper seared tuna - charred onion aioli

SHRIMP GRIT CAKE

crispy grit cake with spicy chipotle shrimp

LOBSTER SALAD BITE

lemon zest lobster salad in an edible cucumber cup (GF) or a savory pate a choux bun

SHRIMP SPRING ROLL (DF)

fresh shrimp spring rolls with house-made peanut sauce

CRAB SALAD CROSTINI (DF)

house-made crab salad

SALMON MOUSSE (GF)

served on a house-made chip with fresh dill

CAKES 'N CHOWDER

house-made NE style clam chowder with a petit clam cake
chowder itself is made GF, can be served without clam cake for a GF offering.

LOBSTER BISQUE

served with a house-made lobster fritter



Beef & Pork

SHORT RIB POPOVER

savory popover stuffed with pulled short ribs - garlic aioli

MEAT 'N TATERS (GF/DF)

house-made potato chip - shaved beef - garlic aioli

HOUSE-MADE PETIT BURGER SLIDER

grass-fed beef - applewood bacon - tomato jam - petit sesame bun

BEEF TERIYAKI SKEWER (GF/DF)

Japanese aioli

PANCETTA + MANCHEGO PALMIER

puff pastry with pancetta and manchego cheese

PANCETTA + FONTINA CHEESE PUFF

savory cheese puff

BEEF TARTARE (GF, DF)

grass-fed beef - house-made potato chip

PETIT PULLED PORK POTATO SKIN (GF)

cheddar - scallions - sour cream - pulled pork

ANTIPASTI SKEWER (GF)

olive - artichoke - salami - petit mozzarella



Tasting Tables

pricing based on a minimum of 30 guests

PETIT VEGETABLE TABLE

assortment may include petit carrots, Persian cucumbers, French breakfast radishes, broccollette, fresh tomatoes and haricot verte with house-made green goddess dip and classic hummus

REGIONAL CHEESE TABLE

four styles of regionally sourced artisanal cheeses - red onion jam - house mustard - pickled vegetables - crackers & crostini

CRISP BAR

salted potato and sweet potato chips - BBQ seasoned sweet potato chips - ranch seasoned potato chips - caramelized onion dip and creamy pesto

PRETZEL BAR

salted pretzels, everything seasoned pretzels + salted pretzel nuggets with honey mustard, pimiento cheese, creamy "everything but the bagel" dip and caramelized onion dip



Dinner Stations

pricing based on a minimum of 30 guests

RAW BAR

includes mignonette, cocktail sauce & lemons - shellfish must be added on by the piece

oysters (\$3.25/each)

littlenecks (\$2.25/each)

shrimp cocktail (\$3/each)

make it gourmet

add calamari salad shooters (GF, DF)

add mini stuffies

add split lobster tails (GF, DF) (MKT)

add lobster salad sliders (MKT)

add ceviches, crudos + more!

add scallop-blood orange ceviche (GF, DF)

add tuna crudo (GF, DF)

add spicy tuna poke shooters (GF)

add citrus salmon poke shooters (GF, DF)

add smoked salmon puffs

add caviar topped deviled eggs (GF)

add soy-ginger cucumber salad (vegan, GF)

**This station will require the addition of a kitchen hand to your service fees*

A TASTE OF NEW ENGLAND

our signature New England clam chowder (GF) alongside homemade clam cakes, signature tartar sauce, petit stuffed quahogs and fish 'n chip cones

MEZZE BAR

fresh carrots and cucumbers, grilled flatbread, feta, marinated olives, stuffed grape leaves, roasted garlic hummus and house-made yogurt sauce

make it gourmet

add house-made tabouli (vegan)

add pakora (vegan, GF)

add grilled vegetables kebabs (vegan, GF)

add yogurt marinated grilled chicken kebabs (GF)

add yogurt marinated grilled beef kebabs (GF)

A TASTE OF NASHVILLE

a taste of the South to include house-made fried chicken and Nashville hot fried chicken, house-made slider rolls, mac 'n cheese, sweet potato salad, pickles and house-made hot sauce





CARVING STATION*

assorted proteins carved to order - includes house-made buns, garlic aioli, horseradish mayo and spicy brown mustard

Choose One or Two Proteins

Inclusions

- Herb Roasted Turkey Breast (GF)
- Garlic and Herb Pork Tenderloin (GF)
- Duxelle Stuffed Pork Loin (GF)
- Tri-Tip Beef with Salsa Verde (GF)
- Herb Beef Tenderloin (GF)
- Cocoa Espresso Lamb Tenderloin (GF)

**This station will require the addition of a kitchen hand to your service fees*

CHARCUTERIE TABLE

two gourmet, artisanal cheeses - two types of cured meat - house-made chicken pate - two styles of marinated vegetables - two house-made jams - pickles - olives - grilled toast points with pesto - crispy polenta cakes - cheddar and cracked pepper pastry straws - focaccia bread

add hand-carved prosciutto +\$11/guest

will incur additional service charges

TAPAS STYLE SMALL PLATES*

assorted small plates plated on disposable palm leaf plates.

Seared Scallops (GF)

seared sea scallops with creamy house-made lobster sauce

Lamb Lollipop

with house-made labneh + fresh pita

Patatas Bravas (v, GF)

crispy roasted potatoes with spicy tomato sauce, aioli + cured egg yolk

Deviled Eggs with Fried Chicken

a classic house-made deviled egg alongside crispy fried chicken

Risotto with Chicken (GF)

cheesy risotto with grilled peach & goat cheese chicken

Chicken Piccata

seared chicken breast over short cut pasta with a lemon-caper pan sauce

House-made Meatballs

jumbo all-beef meatballs with house tomato sauce + shaved parmesan

Ginger-Molasses Brisket

pulled brisket with a crispy mac 'n cheese fritter

Cassoulette (DF)

hearty duck + white bean stew

**This station will require the addition of a kitchen hand to your service fees*

SLIDER BAR

includes fixings: garlic aioli, (2) styles of pickles, Carolina BBQ sauce and one seasonal sauce. Sliders are assembled and presented on small palm leaf plates for guests to top as they see fit

choose from...

BBQ Burger Slider

all-beef slider, BBQ sauce, crispy onion strings + smoked cheddar
the Better Big Mac

all-beef slider, lettuce, tomato, comeback sauce, pickles + American cheese

Mushroom Burger

all-beef slider, roasted mushrooms, caramelized onions, smoked cheddar + pickles

Classic Burger

all-beef slider, add your preferred toppings

Roast Beef Slider

sliced beef, pickled onion, horseradish cream, brown mustard and shaved romaine

Grilled Chicken Slider

grilled chicken breast with pesto, arugula + fresh tomato

Lobster Slider

house-made lobster salad on a fresh potato bun

Katie Fried Chicken Slider

crispy chicken on a fresh slider bun

Nashville Hot Fried Chicken Slider

crispy chicken mopped in spiced bacon fat on a fresh bun

Pulled Pork Slider

house-smoked pulled pork on a fresh bun, add your preferred toppings

BBQ Chicken Slider

chopped molasses BBQ chicken on a fresh bun, add your preferred toppings

**This station will require the addition of a kitchen hand to your service fees*

LETTUCE CUPS

a display of assembled lettuce cups for a fresh bite!

Elote Chicken Lettuce Cups (GF)

chopped grilled chicken breast with an elote style corn salad topper

Sesame Ground Pork Lettuce Cups (GF, DF)

savory sesame ground pork with pickled carrots, pickled radishes and a tamari vinaigrette

Tri-Tip Steak Lettuce Cups (GF, DF)

herb grilled steak with a roasted tomato salad topper



TAKE OUT BAR

a display of take out boxes with chopsticks and/or forks

choose from...

Chicken Poke (GF, DF)

chicken, scallions, carrots, garlic crisp + ginger-soy sauce over white rice

Salmon Poke (GF, DF)

salmon, edamame, avocado, scallion + citrus ponzu sauce over white rice

Spicy Tuna Poke (GF)

tuna, scallions, cucumber, avocado, furikake seasoning + spicy mayo over white rice

Sesame Soba Noodles (v, DF)

soba noodles with zucchini noodles, cabbage and sesame seeds in ginger dressing, chilled

Edamame (vegan, GF)

steamed soy beans in their pod

Mac 'n Cheese (v)

short cut pasta in our signature cream sauce

Mac 'n Cheese w/ Fried Chicken

short cut pasta in our signature cream sauce with fried chicken bites

Spicy Dan Dan Noodles (DF)

udon noodles with ground pork dan dan sauce

General Tso's Chicken (GF, DF)

crispy chicken bites in house-made sauce

General Tso's Cauliflower (v, GF, DF)

crispy cauliflower bites in house-made sauce

Mushroom Lo Mein (v, DF)

noodles with shiitake mushrooms, cabbage, fresh ginger and house-made sauce

Nime Chow Salad (GF, DF)

rice noodles with Napa cabbage, carrots, sprouts, basil, furikake, poached shrimp and carrot-ginger dressing

Veggie Fried Rice (v, GF, DF)

house-made fried rice

Spicy Eggplant (vegan, GF)

eggplant stir fried with house-made gouchujang sauce

Kung Pao Chicken (GF, DF)

crispy chicken bites in house-made sauce

Ham Fried Rice (GF, DF)

house-made fried rice with ham

LIVE-ACTION PASTA BAR

pasta finished to order with guests choice of sauces and fixings

Sauces

house tomato sauce, cheese sauce, seasonal pesto (nut free), lemon-artichoke sauce (vegan)

Fixings

crushed red pepper, shaved parmesan, mushrooms, artichokes, grilled chicken, sweet Italian sausage, sun-dried tomatoes

**This station will require the addition of a kitchen hand to your service fees*





PASTA BAR

a taste of Italy featuring your choice of three styles of pasta alongside house baked focaccia bread and garlic butter

choose three types...

Burst Tomato Pasta (vegan)

short cut pasta with a burst tomato and garlic pan sauce

Burst Tomato Pasta with Chicken (DF)

short cut pasta with a burst tomato and garlic pan sauce and diced grilled chicken

Baked Ziti (v)

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheese

Baked Ziti with Meatballs

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheeses and all-beef meatballs

Artichoke and Lemon Pasta (vegan)

spaghetti in a grilled artichoke and roasted garlic sauce with fresh lemon juice

Pesto Pasta (v)

short-cut pasta with house-made pesto (nut free), corn and arugula

Mac 'n Cheese (v)

short cut pasta in our signature cream sauce

Burst Tomato Mac 'n Cheese (v)

short cut pasta in our signature cream sauce with burst cherry tomatoes

Pasta "alla Norma" (v)

short cut pasta with roasted eggplant and crushed tomato sauce, ricotta salata and herbs

Grilled Vegetable Ziti (v)

ziti with grilled zucchini, crushed tomato sauce and pesto

PAELLA BAR

includes accompaniments: roasted red peppers, red wine vinegar aioli, caper and olive relish and preserved lemon & parsley compote. Paella added on based on guest count

choose from...

Traditional Paella (GF, DF)

with chicken, sausage, calamari and shrimp

Seafood Paella (GF, DF)

with white fish, calamari, shrimp and littleneck clams

Vegetarian Paella (vegan, GF)

with grilled seasonal vegetables

Meat Lover's Paella (GF, DF)

with chicken and sausage

PETIT SALAD BAR

choose an assortment of petit salads displayed tapas style

Choose Three or Five Styles

Summer Corn Salad

little gem lettuces, pickled peaches, cornbread croutons, manchego cheese, pork belly lardons and charred corn vinaigrette

Caesar Salad (v)

romaine lettuce with shaved parmesan, house-made croutons and classic Caesar dressing

Greek Salad (v, GF)

chopped romaine, mesclun greens, kalamata olives, banana peppers, red onion, feta, chickpeas and red wine vinaigrette

Citrus Salad (v, GF, DF)

mesclun greens, fresh orange segments, quinoa, radishes, pickled onion and citrus vinaigrette

Summer Salad (v, GF)

mesclun greens, asparagus, quinoa, goat cheese, fresh tomatoes and lemon-herb vinaigrette

Antipasto Salad (v, GF)

mesclun greens with marinated artichokes, fresh tomatoes, pickled onions, shaved parmesan and honey-balsamic vinaigrette

Composed Vegetable Salad (v, GF)

grilled asparagus, zucchini and bell peppers, fresh radishes and tomatoes, green goddess dressing, sunflower seeds

Beach House Salad (v, GF)

mesclun greens, tomatoes, cucumbers, corn, crispy GF onion strings and house-made green goddess dressing

Peach + Halloumi Salad (v, GF)

mesclun greens and arugula with fresh peaches, grilled halloumi cheese, pickled onions and white wine vinaigrette

Mediterranean Salad (v, GF)

mesclun greens and arugula with pickled figs, crispy artichokes, preserved lemons, shaved parmesan and citrus vinaigrette

Cobb Salad (GF)

mesclun greens with blue cheese, fresh tomatoes, chopped hard boiled eggs, chopped all-natural bacon and green goddess dressing

Cous Cous + Halloumi Salad (v, GF)

cous cous with grilled asparagus and zucchini, arugula, kalamata olives, halloumi cheese, pesto (nut free) and fresh lemon

Berry-Balsamic Salad (v, GF)

mesclun greens with strawberries, goat cheese, almonds, pickled onions and honey-balsamic vinaigrette

Composed Farro Salad (DF)

farro with grilled chicken breast, fresh corn and roasted garlic

Composed Quinoa Salad (v, GF)

quinoa with tomatoes, corn, cucumbers, pesto (nut free) and arugula





MAC 'N CHEESE BAR

our signature creamy mac 'n cheese with the following
toppers + mix-ins: bacon, scallions, hot sauce, crushed red
pepper, breadcrumbs, roasted vegetables, pesto and
pimiento cheese

add pulled pork

add crispy chicken

RAMEN BAR

an interactive experience for your guests to build their own
bowl of hot ramen

Fresh Ramen Noodles

Two Styles of Broth

Vegetarian Curry Broth

Slow Simmered Pork Broth

Toppers

Hoisin Pulled Pork

Tamari Marinated Eggs (GF)

Shiitake Mushrooms

Shaved Radishes

Bok Choy

Shredded Carrots

Chili Crunch

Furikake Seasoning

Late Night Offerings

pricing based on a minimum of 30 guests

FRENCH FRY CONES (v, GF)

crispy French fries passed in a bamboo cone with a pipette of house-made secret sauce

TATER TOT CONES (v, GF)

crispy tater totes passed in a bamboo cone with a pipette of house-made garlic aioli

ANTI PASTI SKEWERS (GF)

salami, green olives, marinated artichoke heart and petit mozzarella

FRIED CHICKEN SLIDER

crispy chicken with black pepper coleslaw on a house-made bun

PETIT STEAK 'N CHEESE

shaved beef with onion, mushrooms, cheddar + american cheese in a savory pate a choux bun

HOUSE-MADE CHIPS (vegan, GF)

salted potato chips passed in petit brown bags

PERSONAL PIZZA (v)

personal sized grilled pizzas with ricotta cheese, house-made pesto (nut free), arugula and mozzarella - passed in petit pizza boxes



Dessert Stations

ICE CREAM BAR

build your own sundae with the following: chocolate sauce, maraschino cherries, house-made caramel, whipped cream, cookie crumbles and sprinkles. Includes vanilla ice cream from Wright's Dairy Farm.

SWEET PRETZEL BAR

salted + cinnamon sugar pretzels alongside cinnamon sugar pretzel nuggets with chocolate sauce, cream cheese dip, house-made caramel and sprinkles

SWEET WAFFLE STATION

warm waffles with assorted toppers: chocolate chips, whipped cream, lemon curd, a seasonal fruit jam and maple syrup

S'MORES BAR

three styles of s'mores: dark chocolate, milk chocolate and white chocolate on house-made graham cracker with house-made marshmallow.

BUILD YOUR OWN TRIFLE BAR

vanilla and chocolate cake, diced and served alongside brown sugar crumble and house-made pastry cream for guests to assemble their own trifles

CANNOLI CHIP BAR

house-made cannoli chips served with sweetened ricotta-mascarpone dip, chocolate chips, pistachios and sprinkles

PETIT CANNOLI BAR

petit cannolis with sweetened ricotta-mascarpone filling
- some with chocolate chips, some with pistachios and some with sprinkles



Build Your Own Petit Dessert Bar

Choose three selections

Choose four selections

ASSORTED COOKIES

2 inch petit cookies - chocolate chip cookies - lemon sugar cookies - chocolate mint cookies

BROWNIE COOKIES (GF/DF)

freshly baked

TAHINI BLONDIES

freshly baked blondies with a twist

TURTLE BROWNIES

our classic brownies with a pecan-caramel topping

DOUBLE CHOCOLATE CAKE BITES

chocolate cake with dark chocolate buttercream

VANILLA BERRY CAKE BITES

vanilla cake with seasonal berry jam and vanilla Swiss meringue buttercream

CARROT CAKE BITES

house-made carrot cake with classic cream cheese frosting

LEMON MERINGUE CAKE BITES

freshly baked lemon cake with Swiss meringue buttercream and torched meringue

HONEY CHAMOMILE CAKE BITES

chamomile infused tea cake honey Swiss meringue buttercream

RED VELVET CAKE BITES

freshly baked red velvet cake with house-made cream cheese frosting

COCONUT CAKE BITES

house-made coconut cake with cinnamon-anise Swiss meringue buttercream

ALMOND-PRALINE CREAM PUFFS

house-made cream puff with an almond-praline filling

YOGURT PANNA COTTA (GF)

house-made custard with macerated strawberries on top

COFFEE PANNA COTTA (GF)

house-made coffee custard

RICOTTA CHEESECAKE (GF)

house-made ricotta cheesecake over a cornmeal crumb

PETIT LEMON MERINGUE TARTS

house-made lemon curd and torched meringue in a petit tart shell

PETIT S'MORES TARTS

dark chocolate and torched meringue in graham cracker tart shells

HIBISCUS-GINGER BITES

ginger shortbread cookies topped with hibiscus curd

