
TRIO

LUNCHEON BUFFET

BUFFET

IMPORTED + DOMESTIC CHEESE BOARD

imported + domestic cheeses, assorted crackers, crostini,
grilled artisan bread, assorted seasonal fruit

NEW ENGLAND CLAM CHOWDER

native clams, bacon, fresh dill, potatoes

MIXED GREENS

grape tomatoes, radish, rainbow carrots, white balsamic vinaigrette

ASSORTED FINGER SANDWICHES

all served on finger rolls
chicken salad
turkey sandwich
tomato, mozzarella, pesto
egg salad

DESSERT STATION

ASSORTED COOKIES + BROWNIES

chocolate chip + shortbread cookies + brownies

SUPPLEMENTAL ENTREE OPTIONS

CHICKEN PICATTA

lemon caper sauce
\$6 per person

RIGATONI

braised veal, beef and pork, tomato, red wine, cream, ricotta salata, basil
\$7 per person

*Minimum 30 guests required for buffet style menu.
\$28 per person, plus beverages, 2% administration fee, and 8% RI tax.
