

TOM'S MARKET CATERING

FRESH. LOCAL. EXCEPTIONAL.

NOT JUST A SLOGAN, BUT SOMETHING WE STRIVE TO ACHIEVE AT EVERY EVENT.

SAMPLE BUFFET MENU #1

Stationary Display

Presented on a linen draped table with floral accents.

*Sliced Seasonal Fruit Platter
Vegetable Crudité with Market Made Dip
Imported and Domestic Cheeses with Assorted Crackers*

Dinner Buffet

Presented on a linen draped table with fresh floral and seasonal accents. If space permits, this bountiful buffet will be accessible from both sides to facilitate service to your guests.

*Fresh Mesclune Green Salad with a Honey Balsamic Dressing
Sausage and Apple Stuffed Chicken Breasts with Sauvignon Blanc Reduction
Parmesan Encrusted Tilapia with Fresh Tomato Basil Salsa
Penne with Imported Vodka, Tomato Crème, and Fresh Herbs
Traditional Rice Pilaf
Wood Grilled Seasonal Vegetables
Dinner Rolls and Butter*

Stationary Coffee Service

Rentals

Your rental package includes white china with gold or silver rim, hammered flatware, table glassware, white or ivory linen napkin, and white or ivory standard guest table linen. Other options are available, and we would be delighted to coordinate an appointment with you and our rental partners to review other options.

Staffing

Includes on-site coordinator, production, and service staffing.

**Additional production equipment and staffing may be required due to venue limitations.*

Beverage Service

Beverage service is not included. Please refer to our bar packages in our wedding resource guide.

\$75.95 per Guest

****(Proposed for 100 Guests)***

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**Market Location and
Catering Office:**
821 Tiogue Ave
Coventry, RI 02816
401.826.0050

Market Location
492 Main Road
Tiverton, RI 02878
401.816.0862

Market Location:
137 Child Street
Warren, RI 02885
401.289.2852

Dinner Buffet #1

Available Substitutions and Selections

Select One Salad, Each Come with Warm Dinner Rolls and Butter:

- *Fresh Mesclune Green Salad with a Honey Balsamic Dressing*
- *Tossed Garden Salad with Cucumbers, Grape Tomatoes, Black Olives, Carrots, Hot Pepper Rings, and Italian Seasonings*

Select One Chicken Entrée:

- *Sausage and Apple Stuffed Chicken Breasts with Sauvignon Blanc Reduction*
 - *Classic Chicken Marsala*
- *Traditional Chicken Picatta with Roasted Peppers, Capers, and Lemon*
 - *Wild Rice, Boursin, and Sundried Tomato Stuffed Chicken Breast*
 - *Chicken and Broccoli Aglio e Olio*
 - *Grilled Chicken Breasts -or- Thighs with Three Citrus Jus*

Select One Additional Entrée:

- *Parmesan Encrusted Tilapia with Fresh Tomato Basil Salsa*
 - *Bourbon Steaktips*
 - *Scrod, Shrimp and Scallop Casserole*
 - *Buttery Baked Cod with Herbed Breadcrumbs*
 - *Slow Roasted Beef Burgundy*
- *Tuscan Pork Lion with Sundried Tomatoes, Roasted Peppers, Capers, and Artichokes*

Select Sides- One Vegetable, One Starch, One Pasta:

- *Wood Grilled -or- Seasonal Vegetables*
- *Steamed Broccoli, Cauliflower, and Carrots*
 - *Zucchini Provencal*
 - *Honey Glazed Carrots*
 - *Traditional Rice Pilaf*
- *Roasted Sweet Potato Wedges -or- Red Bliss Potatoes*
 - *Death by Butter Smashed Potatoes*
- *Penne with Imported Vodka, Tomato Crème, and Fresh Herbs*
 - *Cavatappi with Pesto Crema and Toasted Almonds*
 - *Alfredo with Shaved Parmesan*

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SAMPLE BUFFET MENU #2

Passed Hors d' Oeuvres

Passed on lace doilies with fresh floral accents.

*Tom's Famous Stuffed Mushrooms
Classic Pigs n' a Blanket with Trio of Gourmet Mustards
Fontina Infused Risotto Cakes with Sundried Tomato Tapenade
Warm Plum Tomato Crostini with Balsamic Glaze
Scallop and Bacon Fritters with Citrus Aioli
Chicken Teriyaki Potstickers with Sweet Chili Jus*

Plated Salad Course

Fresh Mesclune Greens are tossed with Cucumbers, Sweet Grape Tomatoes, Shredded Carrots, and Black Olives, with a Honey Balsamic Dressing served with a Dinner Roll and Butter Rosette.

Dinner Buffet

Presented on a linen draped table with fresh floral and seasonal accents. If space permits, this bountiful buffet will be accessible from both sides to facilitate service to your guests.

*Sundried Tomato Penne with Artichoke Hearts, Roasted Red Peppers, and Fresh Mozzarella
Wood Grilled Steaktips with Roasted Mushrooms and Onions
Chicken Francaise with Lemon Butter Sauce
Roasted Fingerling Potatoes
Julienne Vegetable*

Stationary Coffee Service

Rentals

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Staffing

Includes on-site coordinator, production, and service staffing.

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Beverage Service

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\$95.95 per Guest

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Dinner Buffet #2

Available Substitutions and Selections

Select Six Hors d' Oeuvres:

Please refer to our Passed Hors d' Oeuvre Flight One Menu Online for a full list of selections. Examples from our menu include:

- *Traditional Clam Cakes and White Chowder Dip*
- *Beet Hummus and Avocado Bruschetta with Crunchy Sea Salt*
 - *Classic Coconut Shrimp with Horseradish Marmalade*
 - *Pulled Pork Bouchees with Shredded Manchego*
 - *Classic -or- Gourmet Deviled Eggs*
 - *Crunchy Beef Tostadas with Fresh Pico d' Gallo*
 - *New Orleans Style Hush Puppies with Creole Mayo*

Select One Chicken Entrée:

- *Classic Chicken Francaise with Lemon Butter Sauce*
- *Caprese Chicken with Narragansett Creamy Mozzarella, Tomatoes, and Basil*
 - *Pear, Parmesan, and Risotto Stuffed Chicken Breast*
 - *Chicken Rollatini with Boursin, Spinach, and Artichoke*
- *Rubbed Chicken Breast or Thighs with Pineapple Mango Salsa*
 - *Chorizo and Apple Stuffed Chicken Breast*

Select One Additional Entrée:

- *Wood Grilled Steaktips with Roasted Mushrooms and Onions*
 - *Lobster and Scallop Stuffed Sole with Newburg*
- *Roasted Pork with Creamy Blue Cheese and Sautéed Local Apples*
 - *Parmesan Encrusted Tilapia with Fresh Tomato Basil Salsa*
 - *10-Hour Braised Short Ribs with Vegetable Mirepoix*
- *Pan-Seared Salmon with Tri Melon Salsa and Balsamic Glaze*

Select Sides- One Vegetable, One Starch, One Pasta:

- *Green Bean Almondine*
- *Julienne of Vegetables*
- *Sautéed Asparagus*
- *Yukon Gold and Sweet Potato Swirl*
- *Roasted Fingerling Potatoes with Garlic and Rosemary*
- *Sundried Tomato Penne with Artichoke Hearts, Roasted Red Peppers, and Fresh Mozzarella*
- *Cavatappi Aglio e Olio with Sliced Olives, Roasted Garlic, and Crushed Red Pepper*
 - *Orchetti with Spring Peas, Wild Mushrooms, and Shaved Parmesan*
 - *Penne Arrbiatta and Ricotta*

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SAMPLE BUFFET MENU #3

Stationary Display

Presented on a linen draped table with floral accents.

*Savory Cheesecakes with Market-Made Tapenades and Grilled Ciabatta
Vegetable Crudit  with Market Made Dip
Chilled Shrimp Cocktail with Lemons and Traditional Sauces
Mediterranean "Meze" Platter with Frittata, Fried Eggplant, Grape Leaves, Feta, Hummus,
Tzakiki, Pita, Artichoke Hearts and Marinated Mushrooms*

Passed Hors d' Oeuvres

Passed on lace doilies with fresh floral accents.

*Seared Ahi Tuna with Wakami and Asian Aioli on a Rice Cracker
Petite Phili Cheese Steak Eggrolls with Spicy Marinara
Assorted Miniature Gourmet Grilled Cheeses
Lobster and Herbed Cheese Canapes with Spring Onion
Chicken Saltimbocca Crostini with Brown Butter Sage
Wild Mushroom Bouchees with Artisan Cheeses and Truffle Oil*

Plated Salad Course

*Roasted Corn, Fresh Mozzarella, Sweet Grape Tomatoes, and Shaved Red Onions presented in
Martini Glasses with Hand-torn Romaine and Grilled Ciabatta.*

Dinner Buffet

*Presented on a linen draped table with fresh floral and seasonal accents. If space permits, this
bountiful buffet will be accessible from two sides to facilitate service to your guests.*

*10-Hour Braised Boneless Short Ribs with Vegetable Mirepoix
Pan-Seared Salmon with Dill, Imported Capers, and Shallot Relish
Grilled Tuscan Chicken Thigh with Gremolata
Three Cheese Stuffed Shells with Fresh Basil Marinara and Grated Parmesan
Death by Butter Smashed Potatoes
Green Bean Almandine*

Stationary Coffee Service

Complimentary Warmed Passed Miniature Chocolate Chip Cookies

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Rentals

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Staffing

Includes on-site coordinator, production, and service staffing.

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Beverage Service

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\$115.95 per Guest

****(Proposed for 100 Guests)***

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Dinner Buffet #3

Available Substitutions and Selections

Stationary Display

- *Substitute an Imported and Domestic Cheese Platter for the Mediterranean Platter*
 - *Substitute Shrimp Cocktail for Traditional Antipasto*

Select Six Hors d' Oeuvres:

Please refer to our Passed Hors d' Oeuvre Flight Two Menu Online for a full list of selections. Examples from our menu include:

- *Bacon Wrapped Sirloin with Gorgonzola and Horseradish*
- *Smoked Salmon Bouchees with Capers and Red Onion*
 - *Short Rib Sliders with Cave Aged Cheddar*
 - *Broccoli Rabe Eggroll with Basil Marinara*
 - *Lobster Infused Risotto Cakes*
 - *Quinoa and Kale Ceasar Bites*
- *Bacon Wrapped Dates stuffed with Imported Parmesan*
- *Roasted Eggplant Crostini with Herbed Shrimp and Garlic Crème*

Select One for Plated Salad Course:

- *Classic: Mesclune with English Cucumbers, Carrots, Grape Tomatoes, and Ripe Black Olives, served with a Warm Dinner Roll and Butter Rosette*
- *Roasted Corn, Fresh Mozzarella, Sweet Grape Tomatoes, and Shaved Red Onions presented in Martini Glasses with Hand-torn Romaine and Grilled Ciabatta.*
- *Mesclune Salad with Roasted Butternut, Cranberries, Pepitas, and Goat Cheese*
 - *Baby Spinach with Roasted Grapes, Slivered Almonds, and Feta Cheese*

Select One Chicken Entrée:

- *Grilled Tuscan Chicken with Gremolata*
- *Creamy Herb and Wild Mushroom Chicken Breast -or- Thigh*
- *Stone Fruit Chutney and Goat Cheese Chicken Breast -or- Thigh*
- *Roasted Chicken with Caramelized Onions, Fig, and Bacon Jam*
- *Mediterranean Chicken with Quinoa, Kalamata Olives, Roasted Peppers, and Feta*
 - *Italian Stuffed Chicken Cutlets with Tomato Basil Marinara*

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Select One Seafood Entrée:

- *Peppered Salmon with Cranberry Orange Marmalade*
 - *Lobster and Scallop Stuffed Sole with Newburg*
- *Parmesan Encrusted Tilapia with Fresh Tomato Basil Salsa*
- *Salmon with Dill, Imported Capers, and Shallot Relish*
 - *Sole Francaise with Lemon Butter Caper Sauce*
 - *Herb Buttered Local Cod with Fried Garlic*
- *10-Hour Braised Short Ribs with Vegetable Mirepoix*
- *Pan-Seared Salmon with Tri Melon Salsa and Balsamic Glaze*
 - *Lobster Mac n' Cheese with Buttery Breadcrumbs*

Select One Additional Entrée:

- *10-Hour Braised Short Ribs with Vegetable Mirepoix*
 - *Veal Marsala with Mushrooms and Cream*
- *Wood Grilled Steaktips with Roasted Mushrooms and Onions*
- *Roasted Pork with Creamy Blue Cheese and Sautéed Local Apples*
- *Demi-Glazed Sirloin with Truffle Mushrooms and Red Wine*
- *Adobo Rubbed Pork or Steak with Pineapple Mango Salsa*
 - *Brown Sugar Bourbon Ham -or- Honey Dijon Ham*

Select Sides- One Vegetable, One Starch, One Pasta:

- *Haricot Vert*
- *Julienne of Vegetables*
- *Sautéed Asparagus*
- *Eggplant Caponata*
- *Cauliflower and Broccoli Bake with Garlic Cream*
- *Yukon Gold and Sweet Potato Swirl -or- Death by Butter Smashed Potatoes*
 - *Roasted Fingerling Potatoes with Chimichurri*
 - *Oven Roasted Sweet Potato Wedges -or Red Bliss Potatoes*
 - *Creamy Risotto and Buttered Peas with Shaved Parmesan*
 - *Petite Tortellini with Roasted Butternut Cream*
 - *Stuffed Manicotti with Basil Marinara*
 - *Penne with Marsala Cream and Sautéed Truffle Mushrooms*
 - *Seasonal Pasta Primavera with Imported Balsamic Glaze*
 - *Broccoli and Romano Shells with Shredded Parmesan*
- *Artichoke, Spinach, and Pesto Creamy Cavatappi with Toasted Pine Nuts*

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BUFFET MENU #4- EXAMPLE

Tavola alla Toscana

This beautifully set "Tuscan Table" will be the centerpiece of the day's events. Your guests will have an opportunity to enjoy the flavors of Italian antipasto "Trattoria" style, selecting from items typically served on the grand piazzas of Italy. Prepared in the traditional style with recipes from the ancient towns of Citta Di Castello, Assisi, Arezzo, Citterna, Perugia, Gubbio, Fiorenza, and Rome, these classic antipasti will delight both the novice and the seasoned traveler. This dramatic display will be presented at varying levels and heights with fern/fica trees and a fresh floral landscape reminiscent of the Tuscan hills in the spring time. Accenting the table will be votive candles, remindful of the fireflies seen over the freshly plowed fields on a warm summer's night.

Traditional Antipasti Imported and Domestic Cheeses with Assorted Crackers, Roasted Pork and Ceci with Radicchio, Seared Chicken with Sweet Gherkins and Crushed Red Pepper, Boiled Beef and Potato Bagnat, Wood Grilled Seasonal Vegetables, Lemon Orzo Pasta Salad with Fresh Spinach and Feta, and Tuscan Bruschetta with Assorted Market-Made Tapenades.

Passed Hors d' Oeuvres

Passed on lace doilies with fresh floral accents.

*Clam Cakes and Chowder Demitasse
Petite Native Lobster Rolls on a Toasted Buttery Bun
New Zealand Lamb Crostini with Fig Compote and Crumbled Goat Cheese
Traditional Beef Wellingtons with Horseradish Jus
Seared Duck Breast on Market Made Potato Chips with Red Onion Jam
Brie and Raspberry Phyllo Dough*

Plated Salad Course

Narragansett Creamery Burrata served on top of a bed of Bitter Arugula with Balsamic Roasted Grapes, Crispy Pancetta Round, and a Honey Vinaigrette with Grilled Ciabatta.

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Dinner Buffet

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*Chef Carved Tenderloin with a Quartet of Sauces
Local Seafood Paella with Fall River Chorizo
Traditional Chicken Picatta with Fried Capers and Roasted Red Peppers
Tender Asparagus with Lemon Zest
Yukon Gold and Sweet Potato Mash
Knotted Rolls and Butter Rosettes*

*Stationary or Tableside Coffee Service
Complimentary Warmed Passed Miniature Chocolate Chip Cookies*

Rentals

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Staffing

*Includes on-site coordinator, production, and service staffing.
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Beverage Service

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***\$145.95 per Guest
*(Proposed for 100 Guests)***

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Dinner Buffet #4

Available Substitutions and Selections

Stationary Display

- *Substitute an Imported and Domestic Cheese Platter for the Mediterranean Platter*
 - *Substitute Traditional Antipasto for Classic Shrimp Cocktail*
Select or Substitute Five Offerings from below:
 - *Grape Tomato and Mozzarella Salad with Balsamic Glaze*
 - *Lemon Orzo with Fresh Spinach and Feta*
 - *Savory Sundried Tomato and Pesto Cheesecakes with Grilled Ciabatta*
 - *Classic Panzanella Salad -or- Assorted Tapenades and Breads*
 - *Sliced Flat Iron Steak Aglio e Olio*
 - *Seared Chicken n' Gherkins*
 - *Roasted Pork Ceci with Radicchio*
 - *Andy Boy Rabe with Roasted Garlic -or- Roasted Pepper Salad*
 - *Tuscan Style Eggplant Salad -or- Tuscan White Bean Salad*

Select Six Hors d' Oeuvres:

Please refer to our Passed Hors d' Oeuvre Flight Three Menu Online for a full list of selections.

Examples from our menu include:

- *Petite Chicken and Waffles with Country Gravy*
- *Surf and Turf Canapes with Market Made Chimichurri*
- *Potato Latkes with Herb Sour Cream, Smoked Salmon Lox, and Caviar*
 - *Fried Calamari Verrines with Spicy Pepper Relish*
 - *Chicken Wellington with Black Pepper Aioli*
 - *Maryland Crab Cakes with Chesapeake Remoulade*
- *Endive with Shredded Duckling, Goat Cheese, and Roasted Peppers*
 - *Tuna Poke Tasting Spoons with Wasabi, Snow Peas, and Sesame*
- *Miniature Clam Rolls with Chiffonade Lettuce and Classic Tartar Sauce*

Selected One for Plated Salad Course:

- *Classic: Mesclune with English Cucumbers, Carrots, Grape Tomatoes, and Ripe Black Olives, served with a Warm Dinner Roll and Butter Rosette*
- *Heirloom Tomatoes and Narragansett Creamery Mozzarella Caprese Salad with Basil*
- *Roasted Sweet Potato, Feta, and Hot Pepper Ring Salad served in a Martini Glass with Grilled Ciabatta Points*

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- *Personal Antipasto with Mesclune Greens, Sharp Provolone, Cheddar, Prosciutto, Salami, Pepperoni, Stuffed Cherry Peppers, Pepperoncini, Roasted Peppers, and Imported Olives, with a Dinner Roll and Butter Rosette*

Select One Entrée to be Carved:

- *Beef Tenderloin*
- *Sliced Steakhouse Sirloin*
- *Thanksgiving Style Turkey*
- *Brown Sugar Bourbon Ham -or- Honey Dijon Ham*
 - *Prime Rib with Au Jus*

Select One Chicken Entrée:

- *Caprese Chicken with Narragansett Creamy Mozzarella, Tomatoes, and Basil*
 - *Classic Chicken Marsala*
 - *Pear, Parmesan, and Risotto Stuffed Chicken Breast*
 - *Creamy Herb and Wild Mushroom Chicken Breast -or- Thigh*
 - *Roasted Chicken with Caramelized Onions, Fig, and Bacon Jam*
- *Mediterranean Chicken with Quinoa, Kalamata Olives, Roasted Peppers, and Feta*
 - *Italian Stuffed Chicken Cutlets with Tomato Basil Marinara*
 - *Grilled Tuscan Chicken with Gremolata*
 - *Stone Fruit Chutney and Goat Cheese Chicken Breast -or- Thigh*
 - *Chicken Rollatini with Boursin, Spinach, and Artichoke*
 - *Rubbed Chicken Breast or Thighs with Pineapple Mango Salsa*

Select One Seafood Entrée:

- *Cashew Encrusted Salmon Filets with Stone Fruit Chutney*
 - *Lobster and Scallop Stuffed Sole with Newburg*
- *Japanese Black Cod with Miso Glaze, Fresh Ginger, and Sesame Seeds*
 - *Grilled Swordfish with Tuscan Sauté -or- Lemon Dill Aioli*
 - *Oysters Rockefeller Bake with Herbed Italian Crumbs*
 - *Clams and Mussels Zuppa with Toasted Ciabatta Points*
 - *Salmon with Dill, Imported Capers, and Shallot Relish*
 - *Sole Francaise with Lemon Butter Caper Sauce*
 - *Herb Buttered Local Cod with Fried Garlic*
- *Pan-Seared Salmon with Tri Melon Salsa and Balsamic Glaze*
 - *Shrimp Scampi or Fra Diabolo*
 - *Lobster Mac n' Cheese with Buttery Breadcrumbs*

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Select Sides- One Vegetable and One Starch:

- *Haricot Vert*
- *Roasted Brussel Sprouts with Maple Syrup and Bacon*
 - *Julienne of Vegetables*
 - *Sautéed Asparagus*
 - *Sautéed Truffle Mushrooms in Marsala Cream*
 - *Spring Peas and Pancetta with Sautéed Shallots*
 - *Cauliflower and Broccoli Bake with Garlic Cream*
- *Yukon Gold and Sweet Potato Swirl -or- Death by Butter Smashed Potatoes*
- *Roasted Fingerling Potatoes with Chimichurri -or- Rosemary and Garlic*
 - *Oven Roasted Sweet Potato Wedges -or Red Bliss Potatoes*
 - *Creamy Risotto with Shaved Parmesan*

Complimentary Dessert- Your Choice of One:

- *Warmed Miniature Passed Chocolate Chip Cookies*
- or-
- *Petite Passed Peanut Butter and Chocolate Chip Brownies*

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