

# TOM'S MARKET CATERING

*FRESH. LOCAL. EXCEPTIONAL.*

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

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## SAMPLE PLATED MENU #1

### Stationary Display

*Presented on a linen draped table with floral accents.*

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

### 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 Selections

*Presented with an edible orchid garnish and a sprinkling of fresh herbs.*

*Mediterranean Stuffed Chicken Breast  
Traditional Rice Pilaf  
Farm Stand Zucchini Saut ed with Garlic and Onions*

*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.*

**\$99.95 per Guest**

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

*\*The above menu selections reflect a per person guest price. We specialize in creating customized menus from around the globe that reflect your personal style, tastes, and budget. We will work with you to identify areas of interest to you as well as address any dietary concerns that you may have. No services fees or taxes are included.*

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

**Market Location**  
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401.816.0862

**Market Location:**  
137 Child Street  
Warren, RI 02885  
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## Plated Dinner #1

### *Available Substitutions and Selections*

#### Select One Salad, Served with a Warm Dinner Roll and Butter Rosette:

- *Fresh Mesclun 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 Entrée:

- *Sausage and Apple Stuffed Chicken Breasts with Sauvignon Blanc Reduction*
  - *Classic Chicken Marsala*
  - *Chicken Francaise with Lemon Butter Caper Sauce*
    - *Sole Francaise with Garlic Parmesan Crème*
- *Traditional Chicken Picatta with Roasted Peppers, Capers, and Lemon*
  - *Wild Rice, Boursin, and Sundried Tomato Stuffed Chicken Breast*
    - *Grilled Chicken Breasts -or- Thighs with Three Citrus Jus*
- *Marinated Loin of Pork with Granny Smith Apples and Crumbled Blue Cheese*
  - *Grilled Breast of Turkey with Stone Fruit Chutney and Goat Cheese*
    - *Baked Cheese Manicotti with Basil Marinara*
- *Penne with Roasted Peppers, Sundried Tomatoes, and Artichoke Hearts*

#### Select Sides- One Vegetable and One Starch:

- *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*

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## SAMPLE PLATED MENU #2

### Passed Hors d' Oeuvres

*Passed on lace doilies with fresh floral accents*

*Tom's Famous Stuffed Mushrooms  
Fontina Infused Risotto Cakes with Sundried Tomato Tapenade  
BLT Bouchees with Herb Mayo  
Indian Pakora with Lemon Scented Yogurt  
Adobo Rubbed Pork Skewers with Mango Salsa  
Chicken Teriyaki Potstickers with Sweet Chili Jus  
Beef Satay with Ginger and Hoisin*

### Plated Salad Course

*Fresh Mesclune Greens topped with Fresh Strawberries and Crumbled Goat Cheese served with Honey Balsamic Dressing and a Dinner Roll with a Butter Rosette.*

### Dinner Selections

*Presente with an edible orchid garnish and a sprinkling of fresh herbs.*

*Wood Grilled Steaktips with Roasted Mushrooms and Onions  
Pan-Seared Peppercorn Salmon with Tri Melon Salsa and Balsamic Glaze*

*Each served with Parmesan Potato Wedges and a Julienne of Summer Vegetables*

*Vegetarian Selection*

*Stationary Coffee Service*

### Rentals

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### Staffing

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### Beverage Service

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**\$110.95 per Guest**

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## Plated Dinner #2

### *Available Substitutions and Selections*

#### Select Seven 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 Salad, Served with a Warm Dinner Roll and Butter Rosette or Grilled Ciabatta:

- *Mesclune Salad with Roasted Butternut, Cranberries, Pepitas, and Goat Cheese*
  - *Classic Caesar Salad with Market Made Croutons and Shaved Parmesan*
    - *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 Two Entrées (Automatically comes with a Vegetarian Option for Guests):

- *Classic Chicken Francaise with Lemon Butter Sauce*
- *Caprese Chicken with Narragansett Creamy Mozzarella, Tomatoes, and Basil*
  - *Pear, Parmesan, and Risotto Stuffed Chicken Breast*
  - *Chicken Rollatins with Boursin, Spinach, and Artichoke*
    - *Peppercorn Salmon with Cranberry Orange Relish*
- *Rubbed Chicken Breast or Thighs with Pineapple Mango Salsa*
  - *Chorizo and Apple Stuffed Chicken Breast*
- *Wood Grilled Steaktips with Roasted Mushrooms and Onions*
  - *Lobster and Scallop Stuffed Sole with Newburg*
- *Double Thick Pork Chop with Grilled Peaches and Bourbon Glaze*
  - *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*
- *Grilled Chicken Breasts Marsala Cream and Mushrooms Sauté*

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**Select Sides- One Vegetable and One Starch:**

- *Green Bean Almondine*
- *Broccoli Aglio e Olio*
- *Julienne of Vegetables*
- *Steamed Broccoli, Cauliflower, and Carrots*
  - *Sautéed Asparagus*
  - *Yukon Gold and Sweet Potato Swirl*
- *Roasted Fingerling Potatoes with Garlic and Rosemary*
  - *Wood Grilled -or- Seasonal Vegetables*
    - *Zucchini Provencal*
    - *Honey Glazed Carrots*
    - *Traditional Rice Pilaf*
- *Roasted Sweet Potato Wedges -or- Red Bliss Potatoes*
  - *Death by Butter Smashed Potatoes*
  - *Parmesan Potato Wedges*

**Plated Dinner #2 also comes with:**

- *5 Complimentary Vendor Meals*
- *5 Complimentary Children's Meals*  
*(Chicken Fingers and Tater Tots; Mac n' Cheese; or Penne with Red Sauce)*

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## SAMPLE PLATED MENU #3

### Mediterranean Stationary Display

*Presented on a linen draped table with floral accents for your guests.*

*Mediterranean "Meze" Platter with Frittata, Eggplant, Grape Leaves, Feta,  
Artichoke Hearts and Marinated Mushrooms  
Hummus, Tzakiki, Tapenades, and Tabbouleh served with Hard and Soft Pita Chips  
Wood Grilled Zucchini and Summer Squash Salad  
Arugula, Heirloom Grape Tomatoes, Olive Oil and Maldon Sea Salt Salad*

### 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

*Watermelon and Feta rest on a bed of Mesclun Greens and are garnished with a Chiffonade  
of Fresh Mint and Sherry Vinaigrette served in a Martini Glass.*

### Dinner Selections

*Served with an edible orchid garnish and a sprinkling of fresh herbs.*

*Saltimbocca Chicken with Brown Butter Sauce and Fried Sage Leaves  
10- Hour Braised Boneless Short Ribs with Vegetable Mirepoix  
Eggplant Parmesan "Stacks" with Fresh Basil and Balsamic Glaze*

*Death by Butter Smashed Potatoes  
Haricot Vert*

*Stationary or Tableside Coffee Service*

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### Rentals

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### 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.*

***\$139.95 per Guest***

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

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## Plated Dinner #3

### *Available Substitutions and Selections*

#### Stationary Display

- *Substitute an Imported and Domestic Cheese Platter for the Mediterranean Platter*
- *Substitute Savory Cheesecakes with Grilled Ciabatta for the Arugula, Heirloom Grape Tomatoes, Olive Oil and Maldon Sea Salt Salad*
- *Substitute Traditional Antipasto or Shrimp Cocktail for the Wood Grilled Zucchini and Summer Squash Salad*

#### 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.*
  - *Baby Spinach with Roasted Grapes, Slivered Almonds, and Feta Cheese*
- *Roasted Butternut, Cranberries, and Goat Cheese served over Mesclune Greens in a Martini Glass*

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**Select Three Entrées (2 Traditional, 1 Vegetarian)**

- *Grilled Tuscan Chicken with Gremolata*
- *Cashew Crusted Salmon Filet with Raspberry Glaze*
- *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*
    - *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*
  - *Pan-Seared Salmon with Tri Melon Salsa and Balsamic Glaze*
    - *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*
- *Petite Tortellini with Roasted Butternut Cream, Goat Cheese, and Cranberries*
  - *Stuffed Manicotti with Basil Marinara*
  - *Penne with Marsala Cream and Sautéed Truffle Mushrooms*
    - *Seasonal Pasta Primavera with Imported Balsamic Glaze*
  - *Artichoke, Spinach, and Pesto Creamy Cavatappi with Toasted Pine Nuts*
  - *Eggplant Parmesan Stacks with Basil Marinara and Shredded Parmesan*
- *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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**Select Sides- One Vegetable and One Starch**

- *Haricot Vert*
- *Julienne of Vegetables*
- *Oven Roasted Brussel Sprouts with Sea Salt*
  - *Sautéed Asparagus*
  - *Eggplant Caponata*
- *Cauliflower and Broccoli Bake with Garlic Cream*
  - *Yukon Gold and Sweet Potato Swirl*
  - *Death by Butter Smashed Potatoes*
- *Roasted Fingerling Potatoes with Chimichurri*
- *Oven Roasted Sweet Potato Wedges -or Red Bliss Potatoes*
  - *Green Bean Almondine*
  - *Steamed Broccoli, Cauliflower, and Carrots*
    - *Yukon Gold and Sweet Potato Swirl*
- *Roasted Fingerling Potatoes with Garlic and Rosemary*
  - *Wood Grilled -or- Seasonal Vegetables*
    - *Zucchini Provencal*
    - *Honey Glazed Carrots*
    - *Traditional Rice Pilaf*
    - *Parmesan Potato Wedges*

**Plated Dinner #3 also comes with:**

- *5 Complimentary Vendor Meals*
- *5 Complimentary Children's Meals*  
*(Chicken Fingers and Tater Tots; Mac n' Cheese; or Penne with Red Sauce)*
- *Complimentary Miniature Warmed Chocolate Chip Cookies*
- *Complimentary Infused Water Station available throughout the night*

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## **SAMPLE PLATED MENU #4**

### **Deluxe Rhode Island Inspired Stationary and Raw Bar**

*Presented on one linen draped table and our raw bar, with floral and seaside accents.*

*White Clam Chowder  
Petite Clam Cakes with Tartar Sauce  
Rhode Island's Own Stuffies with Trio of Hot Sauces and Lemons*

*Matunuck Oysters and Littlenecks on the Half Shell  
Jumbo Shrimp Cocktail  
Snail Salad  
Mignonettes, Cocktail Sauces, Fresh Lemon*

### **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 is paired with Bitter Arugula, Ripe Plum Tomatoes, and Balsamic Glaze served with Grilled Ciabatta*

### **Dinner Selections**

*Served with an edible orchid garnish and a sprinkling of fresh herbs.*

*Grass Fed Filet of Beef with a Pinot Noir Demi Glaze served with Yukon Gold and Sweet Potato Swirl and Asparagus*

*Peas and Porcini Mushroom Risotto topped with Jumbo Sea Scallops and Crispy Pancetta*

*Stationary or Tableside Coffee Service*

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### Staffing

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### Beverage Service

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***\$199.95 per Guest***

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## Plated Dinner #4

# *Available Substitutions and Selections*

### Stationary Display

*Substitute the Rhode Island Station for....*

- *Mashed Potato Martini Station Death by Butter Smashed Potatoes, Yukon Gold and Savory Sweet Potatoes will be served in mini martini glasses. Your guests will have the opportunity to enjoy the following toppings. Classic Brown Gravy, Sour Cream, Chives, Monterey Jack and Cheddar Cheese, Chopped Bacon, Pesto, Assorted Tapenades, Crumbled Blue Cheese, Shredded Parmesan, Fresh Pico d' Gallo, Chopped Grilled Vegetable and Many More!!!!*

### OR

- *Tavola alla Toscana This beautifully set "Tuscan Table" will be the centerpiece of the afternoon'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 Cite Di Castello, Assisi, Arezzo, Citterna, Perugia, Gubbio, Fiorenza, and Rome, these classic antipasti will delight both the novice and the seasoned traveler. Your selections include Imported and Domestic Italian Antipasto, Mediterranean "Meze" with Frittata, Eggplant, Hummus, Tzatziki, Pita, and Stuffed Grape Leaves, Fresh Mozzarella and Grape Tomato Salad, Wood Grilled Seasonal Vegetables, Lemon Orzo Pasta Salad with Fresh Spinach and Feta, Gourmet Flatbread Pizzas, Savory Sundried Tomato and Pesto Cheesecakes with Grilled Ciabatta, Classic Panzanella Salad, Prosciutto d' Parma wrapped Melon, Seared Chicken with Sweet Gherkins and Crushed Red Pepper, Tuscan Bruschetta, Roasted Pork and Ceci with Radicchio, and an Artisan Bread Basket with Assorted Dipping Oils.*

### 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*

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**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*
- *Heirloom Tomatoes and Narragansett Creamery Mozzarella Caprese Salad with Basil*
  - *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*
    - *Deconstructed Cesar Salad*
- *Roasted Corn, Fresh Mozzarella, Sweet Grape Tomatoes, and Shaved Red Onions presented in Martini Glasses with Hand-torn Romaine and Grilled Ciabatta.*
  - *Baby Spinach with Roasted Grapes, Slivered Almonds, and Feta Cheese*
- *Roasted Butternut, Cranberries, and Goat Cheese served over Mesclune Greens in a Martini Glass*

**Select Three Entrées (2 Traditional, 1 Vegetarian)**

- *Filet of Beef Tenderloin with Blue Cheese Demi glaze and Fried Shallots*
  - *Seafood Diablo served over Saffron Rice*
  - *Cashew Crusted Salmon Filet with Raspberry Glaze*
  - *Sole Francaise over Garlic Parmesan Angel Hair*
  - *Chicken Saltimbocca with Brown Butter Sage Sauce*
- *Stone Fruit Chutney and Goat Cheese Chicken Breast -or- Thigh*
- *Roasted Chicken with Caramelized Onions, Fig, and Bacon Jam*
  - *Lobster and Scallop Stuffed Sole with Newburg*
- *Parmesan Encrusted Tilapia with Fresh Tomato Basil Salsa*
- *Salmon with Dill, Imported Capers, and Shallot Relish*
- *10-Hour Braised Short Ribs with Vegetable Mirepoix*
- *Lobster Mac n' Cheese with Buttery Breadcrumbs*
- *Demi-Glazed Sirloin with Truffle Mushrooms and Red Wine*
- *Butternut Stuffed Raviolis with Pumpkin Cream, Goat Cheese, and Cranberries*
  - *Eggplant Parmesan Stacks with Basil Marinara and Shredded Parmesan*
- *Sundried Tomato Penne with Artichoke Hearts, Roasted Red Peppers, and Fresh Mozzarella*
  - *Orchetti with Spring Peas, Wild Mushrooms, and Shaved Parmesan*
  - *Any entrée selections from any of the previous sample menus*

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**Select Sides- One Vegetable and One Starch**

- *Haricot Vert*
- *Julienne of Vegetables*
- *Sautéed Asparagus*
- *Eggplant Caponata*
- *Cauliflower and Broccoli Bake with Garlic Cream*
  - *Yukon Gold and Sweet Potato Swirl*
  - *Death by Butter Smashed Potatoes*
- *Roasted Fingerling Potatoes with Chimichurri*
- *Oven Roasted Sweet Potato Wedges -or Red Bliss Potatoes*
  - *Green Bean Almondine*
  - *Broccoli Aglio e Olio*
  - *Yukon Gold and Sweet Potato Swirl*
  - *Wild Rice Pancakes*
- *Roasted Fingerling Potatoes with Garlic and Rosemary*
  - *Wood Grilled -or- Seasonal Vegetables*
    - *Zucchini Provencal*
    - *Traditional Rice Pilaf*
  - *Fontina Infused Risotto Cakes*
- *Roasted Sweet Potato Wedges -or- Red Bliss Potatoes*
  - *Parmesan Potato Wedges*

**Plated Dinner #4 also comes with:**

- *5 Complimentary Vendor Meals*
- *5 Complimentary Children's Meals*  
*(Chicken Fingers and Tater Tots; Mac n' Cheese; or Penne with Red Sauce)*
- *5 Dietary Restrictive Meals (Determined after Final Guest Count and Meal Totals)*
  - *Complimentary Champagne Toast*
  - *Complimentary Miniature Warmed Chocolate Chip Cookies*
- *Complimentary Infused Water Station available throughout the night*

**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