



CATERING

Menu

STARTERS—half dozen / dozen

TRAFFORD CRAB CAKES

Maryland Blue Crab, Roasted Corn Salsa, Chipotle Aioli,
Panko Crusted—40 / 75

TRAFFORD STUFFED QUAHOGS

Minced Quahog, Linguica, Red & Green Bell Pepper,
Cubed French Baguette, House Hot Sauce—40 / 75

SCALLOPS & BACON

Applewood Smoked Bacon, Nantucket Sea Scallops,
Maple Dijon—36 / 68

SHRIMP COCKTAIL

Cocktail Sauce—30 / 55

SALADS—half pan/full pan

GARDEN SALAD

English Cucumber, Cherry Tomato, Julienne Red Onion,
Shredded Carrots, House Dressing—50 / 95

CAESAR SALAD

Romaine Lettuce, Shaved Parmesan, Croutons,
Caesar Dressing—60 / 110

SOUP—pint/quart

LOBSTER BISQUE —20 / 37

CLAM CHOWDER —15 / 28

Half Pan feeds 8-10

Full Pan feeds 18-20

Submit general catering needs

7 days in advance

Specify refrigerated and ready to
warm up or hot and ready to eat.

Submit holiday orders

10 days prior to holiday

Pick up the day prior to holiday within
normal business hours.

401.289.2265





ENTREES—half pan / full pan

BOLOGNESE

Egg Pappardelle, Marinara Meat & Cream Sauce, Shaved Parmesan, Balsamic Glaze—180 / 350

BOURBON MARINATED STEAK TIPS

Wild Turkey Bourbon, Brown Sugar, Gluten-Free Soy Sauce, Teres Major Tips—200 / 390

CHICKEN MARSALA

Marinated Chicken Breast, Wild Mushroom, Marsala Wine Sauce—140 / 270

PECAN SALMON

Faroe Island Salmon, Pecan Crust, Maple Dijon Glaze—150 / 290

SIDES—half pan / full pan

ASPARAGUS

Olive Oil, Salt & Pepper 75 / 140

BROCCOLI

Olive Oil, Roasted Garlic, Salt & Pepper—40 / 75

DINNER ROLLS

with Cinnamon Butter or Butter Chips—22 / 40

GARLIC THYME MASHED POTATO

Heavy Cream, Butter, Salt & Pepper, Garlic, Thyme, Red Bliss Potatoes—45 / 85

PARMESAN RISOTTO

Heavy Cream, Grated Parmesan, Arborio Rice, Chicken Stock, White Onion, White Wine—40 / 75

DRESSINGS, SAUCES —cup / pint / quart

Blue Cheese Dressing—4 / 8 / 16

Bolognese Sauce—9 / 18 / 36

Buffalo Sauce—4 / 8 / 16

Caesar Dressing—5 / 10 / 20

Chipotle Remoulade—5 / 10 / 20

Cilantro Yogurt—5 / 10 / 20

Cinnamon Butter—14 / 28 / 56

Cocktail Sauce—3 / 6 / 12

Coleslaw—4 / 8 / 16

Corn Salsa—5 / 10 / 20

Fire Roasted Salsa—3 / 6 / 12

Garlic Aioli—5 / 10 / 20

Honey Mustard—3 / 6 / 12

House Dressing—3 / 6 / 12

House Hot Sauce—4 / 8 / 16

Pink Peppercorn Mignonette—4 / 8 / 16

Ranch Dressing—3 / 6 / 12

Sweet Chili Sauce—4 / 8 / 16

Tartar Sauce—4 / 8 / 16

