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## CONTINENTAL BREAKFAST

Assorted Muffins, Bagels & Pastries  
*With Jellies, Honey, Cream  
Cheese & Butter*

Seasonal Fresh Cut Fruit & Berries

Yogurt Parfait with Granola

Assorted Quiche

Juice Bar

Coffee & Tea Station

*\$22 Per Person*

## BRUNCH BUFFET

Classic Benedict  
*Poached egg, Canadian bacon, hollandaise  
English muffin, mixed baby greens*

Scrambled Eggs

Buttermilk Pancakes

Home-Fried Potatoes

Bacon & Breakfast Sausage

Baked Mac & Cheese

Caesar Salad

Rigatoni Bolognese

*\$43 Per Person*

## BREAKFAST BUFFET

Continental Breakfast  
*PLUS*

Scrambled Eggs

Traditional Eggs Benedict

Buttermilk Pancakes

Home-Fried Potatoes

Bacon

Breakfast Sausage

*\$32 Per Person*

## ADDITIONS

Carving Station +\$16pp  
*(Select One)*

Roast Beef OR Honey Baked Ham

## BAR ADDITIONS

MIMOSA BAR \$50 Per Bottle  
*Fresh Orange & Grapefruit Juice + Peach & Strawberry Purees  
Served over Ice or in a Champagne Flute*

BLOODY MARY BAR \$12 Per Cocktail  
*House Made Bloody Mary Mix, Olives, Celery, Bacon, Lemon, Lime, Tabasco, Horseradish, Cornichons*

# TRAY PASSED HORS D'OEUVRES

## Sea

Truffle Butter Infused Lobster Salad on Potato Coin (GF)	\$500
Miniature Lobster Rolls	\$600
Lobster Rangoon	\$450
Lobster Fritter	\$500
Miniature Crab Cake <i>Lemon Panko, Avocado, Red Chili Sauce</i>	\$450
Marinated Scallops Wrapped in Bacon (GF)	\$500
Tuna Tartare on a Wonton Crisp	\$400

## Land

Orange-Herb Marinated Grilled Chicken Skewers (GF)	\$250
Bang Bang Chicken Skewers (GF) <i>Fried Chicken with Sweet Sriracha Aioli</i>	\$250
Miniature Cheeseburger <i>American Cheese, Tomato, Onion, Secret Sauce with Pickle Garnish</i>	\$275
Ribeye Crostini <i>Topped with Horseradish Crema &amp; Scallions</i>	\$400
Chicken & Sweet Potato Waffle Bites	\$250
Swedish Meatballs	\$200
Cubed Cantaloupe <i>Cantaloupe wrapped in Prosciutto with Cherry Tomato &amp; Mozzarella</i>	\$200

## Vegetarian

Rhode Island Mushrooms Crostini (VG) <i>Roasted Mushrooms, Whipped Ricotta</i>	\$200
Polenta, Fig & Brie <i>Fried Polenta Topped with fig, Brie Drizzled in Truffle Honey</i>	\$350
Vegetarian Bruschetta (VG) <i>Fresh Tomato, Red Onion, Mozzarella, Basil on Crostini, Balsamic Reduction</i>	\$200
Chilled Pea Soup <i>Dollop of Ricotta with Sundried Tomato</i>	\$200
Spinach & Feta Spanakopita with Chive Cream (VG)	\$200
Carmelize Onion and Parmesan Tartelete (VG)	\$200
Mediterranean Bite (V) <i>Served on Either Cucumber <u>OR</u> Pita, Topped with Hummus &amp; Chickpea</i>	\$200



*Pricing is per fifty pieces. We recommend choosing between three and five options and 2 to 3 pieces per person for a cocktail hour or 5 to 7 pieces for a cocktail style reception.*

# STATIONARY

## Raw Bar

*Serving 50*

Jumbo Shrimp Cocktail - \$200

Little Neck Clams - \$175

Locally Sourced Oyster - \$250

## Mediterranean Platter

*Serving 25 - \$150*

*Serving 50- \$300*

Hummus, Olives, Pita, Tzatziki, Oven Roasted Tomato,

Olives, Burrata with Honey

## Charcuterie Board

*Serving 25- \$250*

*Serving 50- \$450*

Italian Meats, Cheeses, Olives, Tomatoes & Fruit

## Focaccia Bread

*Serving 25- \$275*

*(Choose 2-3 Toppings)*

Mozzarella, Pecorino Ramona, Tomato, Arugula, Prosciutto,

Pesto, Mushrooms, Basil

*Add Truffle Oil +\$10*

## Chicken Wings Station

*Serving 50- \$250*

*(Choose One)*

Buffalo, BBQ, Sesame Garlic, Garlic Parmesan

## Salad Station

*Serving 50*

Caprese Salad, Heirloom Tomato, Mozzarella & Basil - \$350

Traditional Caesar - \$275

Seasonal Salad- \$300

## Pasta Station

*Serving 50- \$450*

*(Make your own Combination)*

Bowtie, Gnocchi, Cheese Tortellini

Pesto, Alfredo, Marinara

Shrimp, Chicken, Italian Sausage

Tomatoes, Mushrooms, Spinach, Broccoli, Sundried Tomatoes,

Basil, Garlic, Shaved Parmesan Cheese

## Slider Station

*Serving 50*

BBQ Pulled Pork - \$200

Cheeseburger Sliders, Lettuce, Tomato & Signature Sauce- \$250

Fried Chicken Sliders, Pickles and Signature Cluck Sauce- \$300

## Assorted Dessert Display

*Serving 25- \$200*

*Serving 50- \$300*

Three Tiered Miniature Cheesecakes, Macaroons, Fruit

Tarts, Home-made Cookies & Brownies

## Cake Display

Serving 25- \$200

Chocolate Cake, Seasonal Cheesecake OR Pie

# LIGHT RECEPTION MENU



Seasonal Fresh Cut Fruit & Berries

Caesar Salad

*Romaine Lettuce, Croutons, Caesar dressing*

Assorted Finger Sandwiches

Baked Macaroni & Cheese

OR

Chicken Parmesan with Cavatappi

Homemade Cookies & Brownies

OR

Miniature Desserts

Non-Alcoholic Beverages

*\$38 Per Person*

# BUFFET SELECTIONS

## OPTION #1: \$52 per person

Selection of 1 Starter  
 Selection of 2 Entrees  
 Selection of 2 Sides  
 Selection of 1 Dessert

## OPTION #2: \$68 per person

Selection of 2 Starters  
 Selection of 3 Entrees  
 Selection of 2 Sides  
 Selection of 1 Dessert

## OPTION #3: \$90 per person

Selection of 2 Starters  
 Selection of 4 Entrees  
 Selection of 3 Sides  
 Selection of 2 Desserts

### STARTER

Creamy New England Clam Chowder

Gazpacho

Chilled Pea Soup

*Dollop of Ricotta with Sundried Tomato*

Mixed Green Salad

*Fresh Vegetables, Mixed Greens with  
 Balsamic Vinaigrette*

Seasonal Salad

### ENTREES

Pan Seared Salmon

*Lemon Buerre Blanc*

New England Style Baked Cod

*Chourico, Clams, Potatoes*

Sliced Chicken Breast

*Beet Infused Mashed Potatoes, Wok Sauteed Bok  
 Choy Topped with Coconut Tandoori Sauce*

Boneless Beef Short Ribs

*Root Vegetable Burgundy Demiglace*

Rigatoni Bolognese

Lobster Pasta (+\$10pp)

*Fresh Pappardelle, Lobster Meat & Lobster Sauce*

Mushroom Risotto

*Risotto, Parmesan, Sauteed Mushrooms*

### SIDES

Seasonal Vegetables

Whipped Potatoes

Lemon Herb Rice

Baked Mac n' Cheese

### DESSERT

Strawberry Shortcake Biscuits

Cheesecake with Fresh Berries  
*Seasonal Cheesecake Available*

Sliced Chocolate Cake

Homemade Tiramisu

# PLATED MENU SELECTIONS

*OPTION #1 : \$45 per person*

*Choice of 1 Starter*

*Choice of 2 Entrees*

*Choice of 1 Dessert*

*OPTION #2: \$51 per person*

*Choice of 1 Starter*

*Choice of 3 Entrees*

*Choice of 1 Desserts*

*OPTION #3 : \$63 per person*

*Choice of 2 Starter*

*Choice of 3 Entrees*

*Choice of 1 Desserts*

*OPTION #4 : \$75 per person*

*Choice of 2 Starters*

*Choice of 4 Entrees*

*Choice of 1 Desserts*

## STARTER

Creamy New England Clam Chowder

Gazpacho

Chilled Pea Soup

*Dollop of Ricotta with Sundried Tomato*

Mixed Green Salad

*Fresh Vegetables, Mixed Greens with  
Balsamic Vinaigrette*

Seasonal Salad

## ENTREES

New England Style Baked Cod

*Chourico, Clams, Potatoes*

Pan Seared Salmon

*Lemon Buerre Blanc*

Breast of Chicken Florentine

*Garlic, Spinach, White Wine Cream Sauce with Chef's  
Vegetable & Whipped Potatoes*

Sliced Chicken Breast

*Beet Infused Mashed Potatoes, Wok Sauteed Bok Choy  
Topped with Coconut Tandoori Sauce*

Rigatoni Bolognese

Chicken Parmesan Cavatappi

Lobster Pasta (+\$10pp)

*Fresh Pappardelle, Lobster Meat & Lobster Sauce*

Boneless Beef Short Ribs

*Root Vegetable Burgundy Demiglace*

Fire Grilled Filet Mignon (+\$10pp)

*8 oz. Tenderloin, finished with a Bearnaise Sauce*

Mushroom Risotto

*Risotto, Parmesan, Sauteed Mushrooms*

Caramelized Eggplant

*Mizo & Sesame Drizzle Topped with Micro Greens*

## DESSERT

Strawberry Shortcake Biscuits

Chocolate Mousse

Cheesecake with Fresh Berries

*Seasonal Cheesecake Available*

Sliced Chocolate Cake

Warm Brownie Sundae

Homemade Tiramisu



# BEVERAGES

## WINE BY THE GLASS

*\$10-\$18 PER GLASS*

### *White:*

Chardonnay  
Pinot Gris  
Sauvignon Blanc  
Riesling

### *Red:*

Pinot Noir  
Red Blend  
Cabernet Sauvignon  
Merlot

### *Rosé & Sparkling:*

Sparkling Rose  
Rosé  
Prosecco  
Brut

## STANDARD TIER

*\$12-\$14 PER COCKTAIL*

Vodka  
Gin  
Silver Tequila  
Reposado  
Rum  
Bourbon  
Whiskey  
Scotch

## PREMIUM TIER

*\$15-\$17 PER COCKTAIL*

Vodka  
Gin  
Silver Tequila  
Reposado  
Rum  
Bourbon  
Whiskey  
Scotch

## SELTZERS/BEER BY THE BOTTLE/CAN

*\$8-\$12 PER CAN*

Beer:	Seltzers & Ciders:
Domestic	Vodka Seltzer
Imported	Tequila Seltzer
Craft	Original Cider
Non-Alcoholic	Seasonal Cider

## MIMOSA BAR

*\$50 PER BOTTLE*

*Fresh Orange, Pineapple, Cranberry & Strawberry Juice,  
Freshly Cut Orange, Pineapple or Strawberries, Served  
over Ice or in a Champagne Flute*

## BLOODY MARY BAR

*\$12 PER COCKTAIL*

*House Made Bloody Mary Mix, Olives, Celery, Bacon,  
Lemon, Lime, Tabasco, Horseradish, Cornichons*

## SPECIALTY COCKTAIL

*\$12-\$15 PER COCKTAIL*

*Subject to Change Based on Drink Specifics*

# EVENT FEES

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## LA FORGE SITE FEES

Entire Porch \$3,500

*Includes: Bar, Brick Walkway, Event Space*

*Capacity: 100 Guest*

Left Porch \$2,000

*Includes: Bar, Event Space, Brick Walkway*

*Capacity: 60 Guest*

Right Porch \$1,000

*Capacity: 30-40 Guest*

## OFFSITE RENTAL FEES

*Price to be Determined by Client Needs*

Under 50 Guests \$500-\$1,000

*Includes: Linens, Additional Tables,*

*Chairs, Server Ware & Mobile Kitchen*

Over 50 Guests \$1,500+

*Includes: Linens, Additional Tables,*

*Chairs, Serve Ware & Mobile Kitchen*

Server/ Bartender Fees \$25 an Hour

Per Server

Culinary Fee \$30 an Hour Per Chef