

Prix-Fixe Menu

Extraordinary views and memories from our Chalet and Terrace
Overlooking Narragansett Bay and Newport Bridge for Four Hours

Fine China, Stemware and Flatware
Elegant Floor Length Table Linens
Round Tables and Gold Ballroom Chairs

Summer Menu

Display of Imported and Domestic Cheese served with Rustic Country Breads

Display of Fresh Seasonal Fruits and Vegetables

Three Course Sit Down Dinner

Includes:

Choice of Appetizer

Choice of Two Entrées

Your Choice of Dessert

Complete Coffee Service

Reception Displays

CRACKERS & CHEESE

Our display hosts a fine selection of handpicked and elegantly prepared imported and domestic cheeses with fresh baked artisan style breads and gourmet crackers.

FRUITS & VEGGIES

Our Chef chooses from the finest local farms and markets to create an organic experience!

A crisp display of fresh fruits and vegetables naturally prepared and served with Great Hill Dairy bleu cheese dip, garlic and herb spread, olives and mixed toasted nuts

Three-Course Dinner

APPETIZER

Please choose one selection

New England clam chowder

Lobster bisque, scented with tarragon crème fraîche and cognac

Soup of native tomatoes with chipotle chile and basil crème fraîche

Tomato and mozzarella salad with fresh basil, extra virgin olive oil,
balsamic vinegar and toasted baguette

Spinach and artichoke ravioli with slow roasted tomato sauce, pesto butter and
Asiago crostini

Salad of large leaf greens, vine ripe tomatoes, cucumber wedges
and strawberry-lime vinaigrette

Jonah crab cake with baby spinach salad,
sweet red pepper and jalapeno aioli

Lightly smoked Long Island duck breast, foie gras and dried fig boudain and
Grand Marnier demi

Spicy seared shrimp with Farmland pork tenderloin fried rice
and pineapple-white balsamic sauce

Georges Bank scallops with fried green tomato, baby arugula salad
and lemon-shallot vinaigrette

ENTRÉE

Please choose two selections

Orange-basil glazed Atlantic salmon with sweet corn polenta,
fried eggplant and tomato-saffron gravy

Rosemary skewered Georges Bank scallops with artichoke, olive
and sweet pepper salad, tomato bacon demi

Seared halibut with roasted corn and chive mashed potatoes, tomato vinegar and
sautéed spinach

Roulade of chicken filled with Italian ham, roasted peppers, spinach and bleu
cheese; garlic mashed potatoes,
Madeira shallot sauce and potato strings

Grilled Ridgefield Farm's beef tenderloin with Vidalia onion ring; mashed
potatoes, summer bean salad, horseradish cream
and Beaujolais demi glace

Grilled, coriander spiced pork tenderloin with pulled pork and cheddar taco,
tomato-corn salsa and chive sour cream

DESSERT

Please choose one selection

Tahitian vanilla crème brûlée

Passion Fruit mousse in a white chocolate shell
with Mandarin sauce

Miniature fruit tart with vanilla sauce
and fresh berry coulis

Apple strudel with cinnamon cream
and vanilla ice cream

Milk and white chocolate mousses in a chocolate cup

Maine blueberry crisp with lemon crème Chantilly

Flourless chocolate terrine with almond sauce and port cherries