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## ~~~On the Bay Breakfast Buffet~~~

~ The following are priced per guest and available 8am-11am ~

Carving Station: Baked Danish Ham

Assorted Danish Pastries, Croissants and Mini Muffins

Scrambled Eggs

Breakfast Sausage

French Toast with Maple Syrup and Butter

Home Fries

Coffee, Decaffeinated Coffee and Tea

Selection of Cranberry or Orange Juice

\$17.00 Per. Person



## ~ On the Bay Brunch Buffet ~

The following are priced per guest and available 10am-2pm

\$23.00 Per. Person

Carving Station: Baked Danish Ham

Assorted Danish Pastries, Croissants and Mini Muffins

Scrambled Eggs

Breakfast Sausage

French Toast with Maple Syrup and Butter

Home Fries

Chicken (Marsala, Piccata, or Francoise)

Baked Boston Scrod with Crumb Topping

Chef's Choice Vegetables

Fresh Tossed Salad

Rolls and Butter

Coffee, Decaffeinated Coffee and Tea

Selection of Cranberry or Orange Juice

**Additional Considerations:** Add Peppers, Onions and Cheese to Scrambled Eggs ~ \$3.00

Fresh Fruit (cantaloupe, melons, honey dew and watermelon) ~ \$4.00

Applewood Bacon ~ \$2.00

Yogurt Parfait with Granola and Fresh Fruit ~ \$5.00

Substitute Sweet Bread French Toast, Waffles or Pancakes ~ \$3.00

Prices are subject to 20% House Fee and 8% RI State Sales and Meal Tax



## ~ Bay Brunch Buffet ~

The following are priced per guest and available 10am-2pm

*Beverage Station Also Available as Table Service*

*Selection of Cranberry, Orange or Grapefruit Juice, Coffee, Decaffeinated Coffee and Tea*

### **BUFFET MENU**

Assorted Danish, Croissants, Bagels, and Mini Muffins

(Cream Cheese, Jams and Butter)

Seasonal Fresh Melon

Scrambled Eggs

Choose One: French Toast, Pancakes or Belgium Waffles

with Maple Syrup & Fresh Berries

Crispy Bacon, Breakfast Sausage and Breakfast Potatoes

Choose One: Chicken Marsala, Piccata, or Vernice

Baked Boston Scrod

Oven Roasted Potatoes

Pasta with Marinara

Chef's Choice Vegetables

Rolls & Butter

### **Carving Station Choice of One:**

Prime Rib of Beef au jus and Horseradish Sauce *(for additional charge)*

Baked Danish Ham Roasted

Turkey Breast with Gravy

\$40.00 Per. Person

\$46.00 when Prime Rib is chosen

Additional Considerations Omelet Station or Waffle Station \$12.00

Omelet and Waffle Station-Culinary Attendant \$50

Prices are subject to 20% House Fee and 8% RI State Sales and Meal Tax



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**~~~ Cold Deli Buffet ~~~**

**Signature Lunch Buffet includes a Coffee Station**

Elegant display of Luncheon Meats and Cheeses:

Baked Ham, Roasted Turkey and Genoa Salami

Assorted Sliced Cheeses & Assorted Breads

Potato Salad or Pasta Salad

Relish and Condiment Tray

Mini Pastries

\$19.00 Per. Person

**~~~Hot Luncheon Buffet~~~**

**Signature Lunch Buffet includes a Coffee Station**

Carving Station (Choice of 1): Baked Ham or Roasted Pork or Roasted Turkey

Mashed Potato, Oven Roasted Potatoes or Rice

Chef's Choice Vegetable

Tossed Garden Salad

Assorted Rolls and Butter

Mini Pastries and Mousse Cups

\$21.00 Per. Person



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### ~~~Bay Lunch Buffet~~~

**Signature Lunch Buffet includes a Coffee Station, Rolls and Butter**

(Choice of 1): Boneless Stuffed Chicken, Françoise, Marsala or Piccata

Pasta Alfredo

Mashed Potato, Oven Roasted Potatoes or Rice

Chef's Choice Vegetable

Tossed Garden Salad

Mini Pastries and Mousse Cups

\$36.00 Per. Person

### ~~~Assorted Wrap Buffet~~~

**Signature Lunch Buffet includes a Coffee Station**

**Selection of Assorted Wraps:**

Chicken Caesar, Vegetarian, Italian, Turkey & Cheddar, Beef, and Ham & Cheese

Pasta Salad, Potato Salad and Tossed Salad

Homemade Chips

Cookies and Brownies

\$21.00 Per Person



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**~~~Ocean View Lunch Buffet~~~**

**Signature Lunch Buffet includes a Coffee Station**

Carving Station (Choice of 1): Baked Ham, Roasted Pork or Roasted Turkey

Baked Scrod with Crumb Topping

Pasta, Mashed Potato, Oven Roasted Potato, or Rice

Chef's Choice Vegetable

Tossed Garden Salad

Rolls and Butter

Mini Pastries and Mousse Cups

\$25.00 Per. Person

**Additional Considerations:**

Chicken Escarole Soup Station \$3.00

New England Clam Chowder Station \$4.00

Fresh Fruit (cantaloupe, honey dew and pineapple) \$4.00



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## Plated Lunch Ala Cart Entrées

Coffee & Tea Service Included

### ~~~ Salad Entrees ~~~

**Caesar Salad**- Grilled chicken fresh romaine lettuce with shaved parmesan and herbed croutons served with our own Creamy Caesar dressing \$14.00

Add Thai Grilled Shrimp \$2.00

**Bistro Greek Salad**- House Blend of Field Greens and Lettuce with Kalamata Olives, Cucumber, Diced Tomato, Roasted Red peppers, Shaved Onions and Feta Cheese in our own lemon herb Greek Dressing \$14.00

Add Grilled Chicken or Grilled Shrimp \$2.00

### ~~~ Poultry Entrees ~~~

Includes: Garden Tossed Salad, your choice of Starch and Vegetable

Oven Roasted Stuffed Turkey - classic sausage stuffing and cranberry sauce \$17.00

Stuffed Chicken Breast - wild rice stuffing served with cranberry sauce and gravy \$16.00

Chicken Picactta - with lemon butter sauce topped with capers \$16.00

Chicken Parmesan - topped with marinara sauce and mozzarella \$16.00

Chicken Français - sautéed in butter with lemon wine sauce \$16.00

ADD (2) SHRIMP TO ANY ENTRÉE (\$7.00)



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### ~~~ Beef and Pork ~~~

Includes: Garden Tossed Salad, your choice of Starch and Vegetable

Herb Crusted Roasted Pork Loin sliced - port wine demi glaze \$15.00

Roast Sirloin Sliced - a generous cut of Roasted Top Sirloin of beef  
choice of au jus or mushroom gravy \$21.00

Junior Cut Roast Prime Rib of Beef - a generous cut of our aged Prime Rib  
choice of au jus or mushroom gravy \$23.00

Oven Broiled Junior 10oz Sirloin Steak  
choice of sautéed mushroom caps or au poivre sauce \$23.00

Broiled 8oz Filet Mignon  
choice of one of our gourmet sauces: port demi-glace, mushroom or béarnaise sauce \$25.00

### ~~~ Seafood ~~~

Includes: Garden Tossed Salad, your choice of Starch and Vegetable

Baked Fresh Boston Scrod Filet topped with cracker crumbs and baked with lemon butter \$20.00

Mustard Crusted Grilled Fresh Atlantic Salmon \$22.00

Baked Jumbo Shrimp (4) - traditional cracker dressing or with scallop stuffing \$22.00

Classic Baked Stuffed Filet of Sole - Crabmeat Stuffing finished with Newburg Sauce \$22.00





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## ~~~ Plated Lunch Side Dish Options ~~~

### Potato | Rice | Pasta

**Potato:** Baked with Sour Cream, Mashed Yukon, Garlic Roasted Red Bliss

**Rice:** Rice Pilaf or Spanish Rice

**Pasta:** Penne, Bowtie, Rotini or Fettuccini finished with Marinara

**Additional Sauces:** Alfredo, Pomodoro, or Meat Sauce \$2.00

### Vegetables:

Grilled Mixed Seasonal Vegetables, Steamed Broccoli, Buttered Corn,  
Mixed California Vegetables, Buttered Baby Carrots, Green Bean Almandine

## ~~~Upgrade Your Menu~~~

### Family Style Soup

Chicken Escarole Soup \$4.00

New England Clam Chowder \$5.00

Lobster Bisque \$6.00

### Specialty Salads

Served Family Style \$2.00 or Individual \$1.00

House Caesar Salad with Herb Croutons

Baby Greens with Strawberries, Candied Pecans, Feta Cheese and Red Onion

Tortellini Salad with Vinaigrette

Caprese Salad



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**~~~Desserts~~~**

Vanilla Ice Cream with Strawberry or Chocolate Sauce \$3.00

Chocolate Mousse Cup, Cheesecake, or Carrot Cake \$3.00

Chocolate Cake or Platter of Assorted Mini Pastries \$4.00