



BEVERAGE OPTIONS

OPEN BAR PACKAGES

All open bar packages include Soda, Juice, and Water.
All open bar packages exclude shots. Maximum four hours

BASIC REFRESHMENT PACKAGE

Sodas, Juice, and Water
\$8 per person first hour, \$4 per person each additional hour

BEER PACKAGE

Draft Beer and Bottled Beer
\$11 per person first hour, \$9 per person each additional hour

BEER AND WINE PACKAGE

Draft Beer, Bottled Beer, and Wine by the Glass
\$14 per person first hour, \$11 per person each additional hour

PREMIUM BAR PACKAGE

Draft Beer, Bottled Beer, Wine by the Glass, and Well Cocktails
Excludes Red Bull and Shots
\$17 per person first hour, \$13 per person each additional hour

ULTRA PREMIUM BAR PACKAGE

Draft Beer, Bottled Beer, Wine by the Glass, and Premium Cocktails
Excludes Shots
\$20 per person first hour, \$15 per person each additional hour

All bar packages are subject to a 21% service charge and a 6.35% sales tax.



BEVERAGE OPTIONS

***CONSUMPTION BAR**

High Rollers will run a tab during the event and client will pay total due at the close of the event. Consumption bar can be offered for the entire event or for increments of one hour.

DRINK TICKETS

Client can purchase a set amount of drink tickets to be redeemed For a specific beverage at the following rates:

Soda, Juice, and Bottled Water.....	\$4.00 per ticket
Bottled Beer, Draft Beer.....	\$6.00 per ticket
Beer, Wine & Soda.....	\$9.00 per ticket
Beer, Wine, Well Cocktails.....	\$11.00 per ticket
Beer, Wine, Specialty Martinis & Drinks.....	\$12.00 per ticket

All drink tickets are subject to a 21% service charge and a 6.35% sales tax.

Cash bars will be assessed a bartender fee of \$100 for the first three hours, and \$25 for every hour thereafter.

Bars require 1 bartender per every 50 guests

* 21% service charge and a 6.35% sales tax charged additional



NORTH END

CLASSIC CAESAR SALAD

Romaine Hearts, Croutons, Parmigiano, Lemon

STEAK PIZZAIOLA

New York Strip Steak, Red & Yellow Bell Peppers, San Marzano Tomatoes,
Fresh Basil, Mushrooms, Garlic

PENNE VODKA SAUCE

Sun-Dried Tomatoes, House Made Marinara, Cream & Parmigiano Cheeses

CHICKEN PARMESAN

Breaded Chicken Breast, Smoked Provolone, Mozzarella Cheese

BROCCOLI RABE

Slivered Garlic

GARLIC BREAD

Crusty Italian Bread, Garlic Butter

TIRAMISU

Shaved Chocolate, Coffee Soaked Lady Fingers, Mascarpone Cheese

\$52.00 per person

All buffets require a 25-person minimum unless otherwise noted
All pricing subject to change, 6.35% sales tax & 21% service charge charged additional



LYON

RADICCHIO SALAD

Mixed Greens, Radicchio, Apples, Walnuts & Gorgonzola Cheese
House Vinaigrette

CHICKEN FRANCAISE

Garlic, White Wine & Butter

BEEF TENDERLOIN

Mushrooms, Mustard & Wine Sauce

LYONNAISE POTATOES

Russet Potatoes, Garlic, Onion, and Olive Oil

ZUCCHINI & TOMATO

GRATIN

Crushed Tomatoes, Fresh Basil, Bread Crumb, Goat Cheese

CRUSTY FRENCH BREAD

Assorted Dipping Oils

CHOCOLATE MOUSSE TRIFLE

Milk Chocolate Mousse & Whipped Cream

APPLE BEIGNETS

Caramel Dipping Sauce

\$60.00 per person

All buffets require a 25-person minimum unless otherwise noted
All pricing subject to change, 6.35% sales tax & 21% service charge charged additional



SANTE FE

MEXICAN CHIPS & DIP

Guacamole & Salsa with House Cooked Tortillas and Mexican Spice Dust

SOUTHWESTERN TORTILLA SALAD

Mixed Greens, Tomato, Avocado, Black Beans, Black Olives, Tortilla Strips,
Honey Lime Vinaigrette

FLANK STEAK

Grilled & Sliced Served with Chimichurri Sauce

CHICKEN ENCHILADAS

Flour Tortilla, Shredded Chicken, Corn, Skewed Tomatoes, Green Chilies,
Cheddar Cheese, Sour Cream

FIESTA RICE

Long Grain Rice, Black Beans, Sweet Corn, Tomato, Onion
Cilantro & Garlic

CAULIFLOWER GRATIN

Roasted Poblano Peppers, Queso & Panko

KEY LIME PIE CUPS

Graham Cracker Crust

\$48.00 per person

All buffets require a 25-person minimum unless otherwise noted
All pricing subject to change, 6.35% sales tax & 21% service charge charged additional



NEW ENGLAND

MIXED GREEN SALAD

Red & Yellow Cherry Tomatoes, Radish, Cucumber, Carrot, Croutons
House Vinaigrette and Creamy Parmesan Peppercorn Dressings

KALE & CABBAGE SLAW

Kale, Savoy Cabbage, Carrots, Red Onion, Toasted Sunflower & Pumpkin
Seed, Apple Cider Vinegar

BUTTER POACHED SEABASS

Lemon Confit

SLOW BRAISED BEEF SHORTRIBS

Pancetta, Red Wine Demi

SEASONAL VEGETABLES

CREAMY HERBED MASHED POTATOES

GRILLED FOCCACIA BREAD

Rosemary Oil

APPLE CRANBERRY RAISIN CRISP

Vanilla Ice Cream

\$58.00 per person

All buffets require a 25-person minimum unless otherwise noted
All pricing subject to change, 6.35% sales tax & 21% service charge charged additional



DOWN SOUTH

MIXED GREEN SALAD

Oven Roasted Tomatoes, Cucumber, Ranch Dressing

CARAWAY APPLE SLAW

Granny Smith Apples, Red Cabbage, Napa Cabbage, Apple Cider Vinaigrette

ROSEMARY & GARLIC STEAK

Grilled & Sliced Sirloin Steak

COUNTRY FRIED CHICKEN

Boneless Fried Chicken & Black Pepper Gravy

BACON & CHIVE MASHED POTATOES

CREAMED SPINACH

Garlic, Heavy Cream & Fresh Grated Nutmeg

FRESH BAKED BUTTERMILK BISCUITS

Honey Butter

SEASONAL FRUIT COBBLER

\$50.00 per person

All buffets require a 25-person minimum unless otherwise noted
All pricing subject to change, 6.35% sales tax & 21% service charge charged additional



THE CAPE COD

GARDEN SALAD

Mixed Greens, Tomatoes, Cucumber, Croutons
Blue Cheese Dressing & House Vinaigrette

ORZO SALAD

Cherry Tomatoes, Cucumber, Feta, Lemon
& Olive Oil

FLANK STEAK

Caramelized Onion Butter

BAKED STUFFED SHRIMP SCAMPI

Panko, Lemon, Garlic Butter Stuffing

ROASTED CHICKEN

Statler Chicken Breast, Rosemary & Thyme

BOILED RED POTATOES

GRILLED FOCCACIA BREAD

Rosemary Oil

CHEF'S SELECTION OF DESSERT

Mini Boston Cream Pies

Chocolate Covered Strawberries

Mini Apple Tarts

\$68.00 per person

All buffets require a 25-person minimum unless otherwise noted
All pricing subject to change, 6.35% sales tax & 21% service charge charged additional



HORS D' OUEVRES

(Passed or Stationed)

Priced per piece, minimum of 50 pieces, per selection

FROM THE GARDEN

- Spanikopita \$2.50
- Vegetable Spring Rolls \$2.50
- Artichoke and Spinach in Herbed Phyllo \$2.75
- Sweet Potato & Zucchini Fritter, Honey Balsamic Drizzle \$2.50
- Fried Ricotta Ravioli, Spicy Marinara \$3.25
- Baked Artichokes, Goat Cheese, Panko Crust \$3.75
- Jalapeño Cheddar Hushpuppies, Avocado Crema \$2.50

FROM THE LAND

- Mini Corn Dog Sticks, Honey Dijon \$2.75
- Bacon Cheeseburger Meatball, Lettuce, Grape Tomato, Secret Sauce \$3.50
- Teriyaki Chicken Skewers \$2.75
- Philly Spring Rolls \$2.50
- House Made Pigs in a Blanket, Ketchup & Mustard \$2.75
- Honey Garlic Beef Skewers \$3.50
- Buffalo Chicken Rangoons \$2.75
- Crispy Pork Belly Skewer, Mustard Sauce \$3.75
- Crispy Arancini, Pancetta, Parmesan, Basil, Pomodoro Sauce \$3.50
- Chicken Parmesan Skewers, Jersey Mozzarella & Pomodoro \$3.25
- Waffle Fry, Fried Chicken, Hot Pepper Jam, Vermont Maple Syrup \$3.50

FROM THE SEA

- Jumbo Shrimp Cocktail \$4.50
- Shrimp & Corn Fritters with Jalapeño Dijon BBQ Sauce \$3.50
- Scallops Wrapped in Crispy Bacon \$4.00
- Smoked Salmon Blinis, Crème Fraiche, Chive \$4.00
- Mini Crab Cakes, Chipotle Aioli \$3.50
- Seared Ahi Tuna on Wonton Crisps \$3.75
- Tempura Shrimp, Sweet Chili Sauce \$3.75
- Local Oysters, Bloody Mary Granita \$6.50
- Mini Spicy Salmon Taco, Avocado, Pickled Onion \$3.25
- Tuna Tartare, Wonton Cup \$3.75
- Lobster Salad, Puff Pastry \$4.



RED LANTERN SUSHI BOATS

CLASSIC RED LANTERN BOAT

(9 Total Rolls, 10 Slices Of Each Sashimi Serves 10-18 Guests)

Spicy Tuna Rolls, Shrimp Tempura Rolls, California Rolls

Salmon & Tuna Sashimi

\$190 per boat

SIGNATURE RED LANTERN BOAT

(9 Total Rolls, Servers 10-18 Guests)

Lobster Rolls

Tempura Lobster Tail, Two Tobikkos, Avocado, Wasabi Mayo

Red Dragon Rolls

Spicy Tuna, Red Chili, Miso-Sake, Ginger, Garlic, Daikon Sprouts

Crunchy Rolls

Bana Salmon Toro, Tobikko, Crabstick, Crunchy Bits

\$210.00 per boat

***RED LANTERN SUSHI STATION**

Spicy Tuna Roll, California Roll, Philadelphia Roll, Shrimp Tempura Roll,
Rainbow Rolls, Tuna Tartare Shooters, Salmon Sashimi & Tuna Sashimi

\$32 per person

*Sushi Chef (required)

\$200 for up 2 hours

SCORPION BAR

MEXICAN CHIPS AND SALSA

House-made Salsa, with House Cooked
Tortilla Chips and Mexican Spice Dust

\$5 per person

Add Guacamole for \$4 per person

QUESADILLA PLATTER

(16 pieces)

Chicken Quesadillas, Vegetable Quesadillas & Carne Asada Quesadillas
Served with Sour Cream & Salsa

\$55 per platter

Pricing Subject to Change, Tax & 21% Service Charge Additional



VEGETABLE CRUDITÉ

(Serves 25)

Fresh Vegetables served with Assorted Dips

\$75

FRUIT PLATTER

(Serves 25)

Seasonal Fresh Fruits served
a Yogurt Dipping Sauce

\$100

CHEESE BOARD

(Serves 25)

Selection of Gourmet Cheeses with Assorted Breads and Crackers

\$130

ANTIPASTO PLATTERS

(Serves 25)

Asiago, Parmesan Reggiano & Manchego Cheeses
Prosciutto, Capicola & Soppressata
Kalamata Olives, Marinated Artichokes, Oven Dried Tomatoes
Bread Sticks & Crostinis

\$195



RECEPTION STATIONS

SALAD STATION

Romaine, Field Greens, Cherry Tomatoes, Cucumbers, Red Onions, Garbanzo Beans, Croutons, Bacon, Diced Chicken, Shredded Cheeses, Blue Cheese Crumbles, Walnuts, Bacon
Balsamic Vinaigrette & Ranch Dressings
\$12 per person

FRENCH FRY STATION

(Must be ordered with a minimum of 1 other food station or a full buffet, excludes dessert stations)

Presented in Cast Iron Pots

Waffle Fries, Sweet Potato Fries & Hand Cut French Fries
Beef Chili, Cheese Sauce, Gravy, Pickled Red Onion, Chives
Ranch Dressings, Malt Vinegar,
Mustard, Sriracha Mayo, Truffle Salt
\$11 per person

*requires server attendant fee of \$75 per station, 1 hour maximum

FAJITA STATION

(Must be ordered with a minimum of 1 other food station or a full buffet, excludes dessert stations)

Marinated, Grilled Flank Steak & Grilled Chicken
Flour Tortillas, Lettuce, Tomato, Shredded Cheese, Sour Cream, Guacamole,
Black Olives, Grilled Peppers and Onions
\$17 per person

BRICK OVEN PIZZA STATION

(Must be ordered with a minimum of 2 other food stations or a full buffet, Excludes dessert stations)

CLASSIC TOMATO MOZZARELLA

Jersey Mozzarella, House Cheese Blend, Marinara

CLASSIC ZESTY PEPPERONI

GRILLED VEGETABLE

Goat Cheese, Roasted Peppers, Zucchini, Smokey Onions

BUFFALO CHICKEN PIZZA

House Made Hot Sauce, Blue Cheese, BBQ Chicken, Celery Salad

CHEESEBURGER PIZZA

Secret Sauce, Bacon, Onion, Chopped Lettuce, Burger Meat

Choose (2) \$10 per person

Choose (3) \$12 per person

Pricing Subject to Change, Tax & 21% Service Charge Additional



ACTION STATIONS

***GUACAMOLE STATION**

Fresh Guacamole Made to Order
Avocado, Jalapeño, Tomato, Onion, Sun-dried Tomato & Cilantro
House Made Tortilla Chips
\$12.00 per person
*requires server attendant fee of \$75 per station, 1 hour maximum

***CAPRESE STATION**

Baby Green, Arugula, Assorted Sliced Heirloom Tomatoes, Fresh Basil, Narragansett Creamery Mozzarella, Prosciutto de Parma, Olive Tapenade, Extra Virgin Olive Oil, Balsamic Vinegar
PTM
*requires server attendant fee of \$75 per station, 1 hour maximum

***PASTA STATION**

(1 chef attendant per 50 guests required)
(Must be ordered with a minimum of 1 other food station or a full buffet, excludes dessert stations)
(Choice of 2 pastas)
Penne, Orechiette, 3 Cheese Tortellini, Farfalle, Mushroom Ravioli
(Choice of 3 sauces)
Pomodoro, Arugula Pesto, Traditional Bolognese, Vodka Cream Sauce, Creamy Alfredo, Garlic Herb Butter
Includes: Julienne Vegetable, Mushrooms, Roasted Garlic, Spinach, Sausage and Chicken
Sliced Italian Bread and Garlic Butter
\$19 per person
ADD: Meatballs \$3 per person
ADD: Caesar Salad \$5 per person



***TOMATO SOUP & GRILLED CHEESE BAR**

(1 chef attendant per 40 guests required, Must be ordered with a minimum of 1 other food station or a full buffet, excludes dessert stations)

Homemade Tomato Bisque Served with the Following Gourmet Grilled Cheeses

Tuscany with Rustic Bread, Jersey Mozzarella, Sliced Tomato,

Arugula Pesto & Prosciutto

Braised Short Rib, Caramelized Onion & Cheddar Cheese

on Sourdough

Eggplant Parmesan Melt, Pomodoro, Fresh Mozzarella,

Fresh Basil, Focaccia Bread

\$18 per person

MACARONI & CHEESE STATION

(1 chef attendant per 40 guests required, Must be ordered with a minimum of 1 other food station or a full buffet, excludes dessert stations)

Chef's Decadent Cheese Sauce

Guest Choice of:

Grilled Chicken, Country Baked Ham, Cajun Grilled Shrimp, Sweet Corn, Petite

Peas, Chopped Red Onion, Spinach, Blistered Tomatoes

\$14 per person

RISOTTO STATION

(1 chef attendant per 40 guests required, Must be ordered with a minimum of 1 other food station or a full buffet, excludes dessert stations)

Italian Arborio Rice, Prepared to Order

Shrimp, Chicken, Asparagus, Shiitake Mushrooms, Petite Peas and Chives

Finished with Fresh Grated Parmesan Cheese

\$17.00 per person

RED LANTERN TEPPANYAKI STATION

(1 chef attendant per 40 guests required, Must be ordered with a minimum of 1 other food station or a full buffet, excludes dessert stations)

Chicken, Shrimp & Steak Prepared with Guest Choice of Vegetable to Include:

Garlic, Onions, Bean Sprouts, Snow Peas, Yellow Squash, Zucchini

Chili Garlic Sauce, Hoisin Sauce, Soy Sauce

\$22.00 per person



CARVE STATIONS

***TURKEY**

(Serves 25 Guest, 4 oz. portions)

Slow Roasted, Served with Cranberry Chutney
Traditional Herb Stuffing

House Made Cheddar Biscuits & Honey Butter
\$375

***TENDERLOIN OF BEEF**

(Serves 20 Guest, 4 oz. portions)

Herb Roasted, Served with a Port Wine Demi Glace and Horseradish Cream
Red Smashed Potatoes

Silver Dollar Rolls & Whipped Butter
\$525

***ROASTED PORK LOIN**

(Serves 20 Guest, 4 oz. portions)

Maple Soy Glaze

Sweet Potato & Bacon Hash

Silver Dollar Rolls & Whipped Butter
\$225

***STEAMSHIP ROUND**

(Serves 150 Guest, 3 oz. portions)

Slow Roasted Steamship Round of Beef with a Fresh Herb Au Jus
Chive Mashed Potatoes

Silver Dollar Rolls & Whipped Butter
\$925

***PRIME RIB**

(Serves 30 Guest, 4 oz. portions)

Encrusted with Horseradish, Salt & Pepper with a Fresh Au Jus
Garlic Mashed Potatoes

Silver Dollar Rolls & Whipped Butter
\$525

ADD: Seasonal Vegetable \$5 per person

ADD: Caesar Salad \$5 per person

***CHEF ATTENDANT**

(Required for all actions stations, \$120 for up to 2 hours)

Pricing Subject to Change, Tax & 21% Service Charge Additional



DESSERT STATIONS

WHOPPIE PIE STATION

Build your own
Chocolate & Vanilla Whoppie Pies
Fillings to include: Whipped Cream, Cinnamon Pumpkin Cream,
Salted Caramel Cream, Raspberry Cream
Sliced Strawberries, Sliced Almond, Candied Walnuts & Chocolate Chips
\$12 per person

CANDY STATION

House made Truffle Pops, Assorted Hard Candies, Chocolate Bars, Reece Peanut
Butter Cups, Lollipops and other Candy Favorites
\$14 per person

SUNDAE STATION

Vanilla Ice Cream, Chocolate Ice Cream, Pineapple Chunks, Sprinkles, Brownie
Chunks, Whipped Cream, Chocolate Fudge, Caramel Sauce, Maraschino
Cherries, M&Ms, Heath
Bar Pieces, Peanut Butter Cups and Sugar Cones
\$12 per person

*requires server attendant fee of \$75 per station, 1 hour maximum

SWEET TOOTH

Bittersweet Chocolate Mousse Berry Trifle, Assorted Macarons, Chocolate
Dipped Oreos and Chocolate Covered Strawberries and Chocolate Covered
Cherries
\$15.00 per person

DESSERT ENHANCEMENTS

(Minimum order of 4 dozen per item)
Coconut Macarons- \$30 per dozen
House made Chocolate Chip Cookies- \$24 per dozen
Chocolate Covered Strawberries- \$32 per dozen
Mini Bittersweet Chocolate Mousse Berry Trifles-\$32 per dozen
Pumpkin Cheesecake Spring Rolls- \$28 per dozen Raspberry
Lemon Bars- \$28 per dozen
Salted Caramel Brownies-\$24 per dozen Chocolate
Covered Cookie Dough Pops- \$32 per dozen Cinnamon
Sugar Apple Strudel- \$50 each
Caramel Bread Pudding- \$95 per pan
Cobbler- Fruit of the Season- \$110 per pan