



# *The Atrium at Rising Sun Mills*



Easy  
Entertaining  
Preserving Local Flavor Since 2006

## Contact Us

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## Office Hours

Monday - Friday: 9:30a - 4:00p

## Offices

166 Valley St BLD 10

Providence RI, 02909

## What is the Atrium?

The Atrium is a modernly restored event space that boasts exposed brick and a glass enclosure located in Providence's historic Rising Sun Mills. This space is perfect for cocktail style service with passed appetizers, grazing tables and stations.

## How much time is included in the rental?

The Atrium rental rates include 3 hours of active event time, 1 hour prior to your event time for you to come in and set up your decor (if applicable) and 30 minutes after the close of your event for you to pack up your items and take them with you.

## What is included in the rental?

The Atrium includes...

- seating for up to 28 guests at high and low cocktail tables
- seating for up to 20 guests at modern lounge style furniture
  - additional tables with linens can be rented for + \$40/each
  - additional chairs can be added for +\$5/each
  - additional bar stools can be added for +\$10/each
- bud vases for cocktail tables with rotating seasonal florals
- off-street parking
- access to an adjacent outdoor courtyard for us in the warmer months
- a beer & wine cash or consumption bar set up
- a wireless speaker for you to connect your device to so you can play a playlist of your choosing.

## Capacities & minimums

Our grazing table packages have a minimum of 50 guests. Our cocktail offerings have a minimum of 30 guests. The Atrium has a maximum capacity of 80 guests to leave room for food stations and include seating for some, but not all, guests.

## Are there restrictions on what I can bring in for decor?

Yes, please inquire with your sales agent for our current list of rules and regulations.

## Rental Rates

The Atrium is not available for day time rental (8a-5p) Monday - Friday. Please inquire further for weekday, night time rental rates.

Friday (after 6:00p) & Sunday: \$1,600

Saturday: \$1,800

*please inquire regarding non-profit rates for weeknight events, Monday - Thursday*

Rental is for three hours of active event time, one hour for set up and 30 minutes for break down. Additional active event time may be added on for +\$500/hour. Additional set up or break down time may be added on for +\$100/hour. The above prices are for grazing and cocktail style events only. Event styles that require full seating and more staff will incur different rental rates.

## Overage Charges

We understand that sometimes the party is so much fun that you don't want it to end! We include a 15 minute grace period in your rental. However, if your event end time goes beyond this grace period, a surcharge of \$100 for every 15 minutes of overage will be charged to the card on file.

## Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 8% administrative fee. Gratuity is left to the client's discretion for exceptional service. These are added on and will be noted on your itemized invoice.

## How is my event confirmed?

Once you have chosen your menu, a contract and itemized invoice will be e-mailed to you. To confirm your order, we will need an electronic signature on the contract document and a date reservation fee equivalent to 15% of your current invoice or payment in full if you're booking your event within 10 days of it taking place. Please note date reservation fees are non-refundable but are transferrable to another event if booked within a certain timeframe of your original event.

*If you don't have a menu yet but are sure you want to reserve the space, we will take a flat \$500 date reservation fee that will be applied to your total bill once a menu is developed.*

The following offerings are for  
*Grazing Tables at the Atrium*,  
this page has some information on that type of service.

### **What is a Grazing Table?**

A grazing table is an artful display of snacks perfect for hosting social events. Items are served room temperature and are designed for light snacking over the course of a 1.5-2 hour event.

### **What does it include?**

These packages include a styled display on our selection of platters, greenery to dress the table, a linen for the food table and bio-degradable palm leaf plates and cocktail napkins.

### **Are there any additional fees?**

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 8% administrative fee. Gratuity is left to the client's discretion for exceptional service. These are added on and will be noted on your itemized invoice.

### **What if I need to accommodate an allergy/dietary restriction?**

We'd be happy to help steer you in the right direction! Our menu items are labeled as vegan, vegetarian, gluten free or dairy free, but if you have another allergy or restriction, please let your sales agent know so we can relay the ingredients in your menu items to you.

### **Order Minimums**

Our grazing table packages have a 50 guest minimum.

# Brunch Grazing Tables

Choose four selections

\$18/guest

Choose five selections

\$21/guest

Choose six selections

\$25/guest

Choose seven selections

\$29/guest

## HOUSE-MADE PASTRIES (v)

blueberry-lemon muffins, savory cheddar popovers, fruit & nut butter granola bars

## PETIT BUTTER CROISSANTS (v)

freshly baked

## PETIT CHOCOLATE CROISSANTS (v)

freshly baked

## VEGETARIAN QUICHE (v)

3 in. individually baked quiches with cage-free eggs, artisanal cheeses and seasonal vegetables

## MEAT LOVER'S QUICHE

3 in. individually baked quiches with cage-free eggs, artisanal cheeses, caramelized onions and applewood bacon

## BAGELS (v)

assorted NY artisan bagels - plain, sesame and everything - with plain and herb cream cheese

## BAGEL ACCOMPANIMENTS

sliced lox, fresh tomatoes, sliced cucumbers, fresh red onion, capers

## ASSORTED SANDWICH BITES

BLT bites, pesto & prosciutto bites, turkey bites - 1-2 bites per slider

## HAM SLIDERS

build your own - sliced honey ham with potato rolls, house-made mustard and herby green goddess sauce

## CHICKEN SALAD SLIDERS

house-made traditional chicken salad on freshly baked focaccia bread

## BREAKFAST FLATBREADS

Choose one style. Choosing more than one style counts as more than one selection

### Vegetarian (v)

house-made pesto, mozzarella cheese, zucchini, mushrooms, bell peppers

### Breakfast Sausage

sweet Italian sausage, caramelized onions, fennel, hot honey, mozzarella cheese, cage-free eggs

### Scrambled Egg

house-made cheese sauce, scrambled eggs, applewood bacon, mozzarella cheese

## BERRY SKEWERS

blueberries, strawberries, blackberries

## SAVORY PATE A CHOUX BITES

savory puffs with pancetta, herbs and artisanal cheeses

## SAVORY PALMIER

puff pastry, pancetta, manchego cheese

## ANTI PASTI SKEWERS (GF)

salami, green olives, artichoke heart, marinated mozzarella

## CAPRESE QUINOA SALAD (v, GF)

quinoa with fresh tomatoes, petit mozzarella, garden basil and balsamic

## COMPOSED FARRO SALAD (DF)

farro with grilled chicken breast, fresh corn and roasted garlic

## CAESAR SALAD (v)

romaine lettuce with house-made croutons, shaved parmesan and classic Caesar dressing

## CITRUS SALAD (v, GF, DF)

mesclun greens with fresh citrus, radishes, pickled onions, quinoa and citrus vinaigrette

## SUMMER SALAD (v, GF)

mesclun greens with asparagus, quinoa, goat cheese, fresh tomatoes and lemon-herb vinaigrette

## BEACH HOUSE SALAD (v, GF)

mesclun greens with fresh tomatoes, cucumbers, corn, crispy onion strings and house-made buttermilk dressing

## ASPARAGUS SALAD (v, GF)

arugula with asparagus, shaved parmesan and house-made lemon vinaigrette

## CHOPPED FRUIT DUET (vegan, GF)

melon & berries

## GREEK ORZO (v)

orzo pasta with tomatoes, cucumbers, kalamata olives, feta cheese and red wine vinaigrette

## COMPOSED VEGETABLE SALAD (v, GF)

grilled asparagus, zucchini, bell peppers, fresh radishes and tomatoes, green goddess dressing, sunflower seeds

# Grazing Tables

Choose four selections from the included section  
Choose five selections from the included section  
Choose seven selections from the included section  
Choose eight selections from the included section

\$19/guest  
\$23/guest  
\$32/guest  
\$34/guest

## Included Offerings

### MEATS + CHEESES

camembert & smoked cheddar with finocchiona sausage, sliced coppa and crackers

### ACCOMPANIMENTS

the perfect addition to any cheese or charcuterie platter - includes grapes, kalamata olives, house-made honey brittle and crostini

### CLASSIC CHEESE PLATTER (v, GF)

cheddar - Monterey Jack - Pepper Jack - fresh grapes

### CRUDITE PLATTER (v, GF)

fresh carrots, celery, cucumbers, tomatoes and radishes with house-made green goddess dip

### HOMEMADE CHIP PLATTER (v, GF)

ranch seasoned potato chips - BBQ seasoned sweet potato chips - caramelized onion dip

### ASSORTED SANDWICH BITES

prosciutto-pesto bites - turkey & tomato jam bites - BLT bites

### BRUSCHETTA

build your own - garlic crostini - tomato jam - burrata cheese - house-made pesto - chicken pate

### PRETZEL BITES (v)

pretzel nuggets with our house-made pimiento cheese dip & peach mustard

### GRILLED FLATBREADS

*Choose one style. Choosing more than one style counts as more than one selection*

#### *Classic (v)*

house-made crushed tomato sauce - artisanal cheeses - garden herbs

#### *White Pesto (v)*

ricotta cheese - arugula - mozzarella cheese - house-made kale pesto

#### *BBQ Chicken*

tangy Carolina BBQ sauce - all-natural chicken - caramelized onions - arugula - artisanal cheese blend

### SNACKING PLATTER (v)

fresh carrots and celery - Monterey Jack cheese - grilled flatbread strips - artisanal crackers - classic hummus and house-made pimiento cheese dip

### BUFFALO CHICKEN DIP

house-made buffalo chicken dip served with fresh carrots, celery and grilled flatbread strips

### MEZZE PLATTER (v)

fresh carrots and cucumber - grilled flatbread strips - kalamata olives - feta cheese - classic hummus - house-made yogurt sauce

### ITALIAN CALZONES

ham - salami - banana peppers - mozzarella cheese

### VEGETARIAN CALZONES (v)

zucchini & arugula with ricotta cheese, cheddar and house-made pesto

### BUFFALO CHICKEN CALZONES

house-made buffalo sauce - shredded chicken - cheddar cheese - served with house-made ranch for dipping

### ANTIPASTI SKEWERS

salami - green olives - artichoke heart - marinated petit mozzarella

### CAPRESE SKEWERS

cherry tomatoes - petit mozzarella - garden basil - balsamic

### ZUCCHINI TARTLETS (v)

petit tart shells with zucchini, tomatoes, ricotta cheese & pesto

### SAVORY TOMATO JAM POPOVERS (v)

savory popovers with tomato jam & cheddar cheese

### SHORT RIB POPOVERS

savory popovers with braised short ribs and garlic aioli

### SAVORY PANNA COTTA (GF)

savory goat cheese & herb panna cotta with dried figs

### SPANAKOPITA

spinach and feta stuffed phyllo dough with house-made yogurt sauce

### SAVORY PATE A CHOUX BITES

savory puffs with pancetta, herbs and artisanal cheeses

### SAVORY PALMIER

puff pastry, pancetta, manchego cheese

## *Upgrades*

+\$8 per person, per item

### **ARTISANAL CHEESE PLATTER (v)**

four styles or gourmet, artisanal cheeses - pickled vegetables - apple-fennel jam - crackers & crostini

### **SHRIMP COCKTAIL PLATTER (GF)**

poached shrimp - traditional cocktail sauce - creamy remoulade

### **BEEF TENDERLOIN PLATTER**

roasted and thinly sliced tenderloin - 24 house-made slider rolls - house mustard - horseradish mayo

### **LAMB TENDERLOIN PLATTER**

roasted and thinly sliced tenderloin - 24 house-made slider rolls - house mustard - horseradish mayo

### **MIXED CHARCUTERIE PLATTER**

Grana Padano cheese - sliced prosciutto, coppa and salame - house-made pork rillette - pickled vegetables - house-made mustard and kale pesto - crostini

The following offerings are for  
*Cocktail Soirees at the Atrium,*  
this page has some information on that type of service.

The following offerings include an assortment of passed hors d'oeuvres and various tasting tables for your guests to enjoy.

#### **What does it include?**

The pricing listed is for food costs only. Passed appetizers and stations may incur additional staffing fees. We find that staffing for stations incurs an additional \$25-\$50 per guest based on the chosen menu. Tray passed appetizers will incur a \$150 labor charge for every 25 guests. Additionally, your venue rental fees are not included.

#### **Are there any additional fees?**

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#### **What if I need to accommodate an allergy/dietary restriction?**

We'd be happy to help steer you in the right direction! Our menu items are labeled as vegan, vegetarian, gluten free or dairy free, but if you have another allergy or restriction, please let your sales agent know so we can relay the ingredients in your menu items to you.

#### **Order Minimums**

Our cocktail offerings have a 30 guest minimum.

# Classic hors d'Oeuvres

SPRING + SUMMER

Choose 3 Styles, One Hour  
Choose 5 Styles, One Hour  
Choose 3 Styles, Two Hours  
Choose 5 Styles, Two Hours

\$10/guest  
\$17/guest  
\$14/guest  
\$23/guest

## Vegetarian

### SPANAKOPITA

spinach + feta stuffed phyllo dough - house-made yogurt sauce

### MAC 'N CHEESE FRITTERS

with garlic aioli

### CLASSIC CAPRESE SKEWERS (GF)

fresh mozzarella - tomato - basil

### DEEP DISH PIZZA BITES (GF)

gluten free biscuit dough - crushed tomato - artisanal cheeses

### EGGPLANT PARMESAN BITES (GF)

shaved eggplant - crushed tomato - artisanal cheeses - layered and baked

### GENERAL TSO'S CAULIFLOWER (GF/DF)

fried cauliflower florets - house-made sauce

### VEGETABLE EGG ROLL (GF/DF)

with mango duck sauce



### VEGETABLE PAKORA (vegan)

with mango duck sauce

### BUFFALO CAULIFLOWER (vegan)

with house-made vegan ranch

### BBQ CHICKPEA MEATBALLS (vegan)

made in-house

### ROASTED TOMATO BRUSCHETTA

garlic crostini, caramelized onions, blue cheese + roasted tomatoes

### POLENTA BITE (GF)

with blue cheese, roasted grapes and fried basil

### CORN FRITTERS (GF/DF)

with southwest aioli

### CHICKPEA SOCCA (GF)

with romesco and crispy chickpeas







## *from the Sea*

**SCALLOP WRAPPED IN BACON**  
skewered

**SHRIMP TOSTADA (GF)**  
chili-lime shrimp

**SMOKED SALMON PUFF**  
house-made pate a choux with whipped chive cream cheese  
and smoked salmon

**CEVICHE**  
white fish with citrus, bell pepper and red onion

## *Poultry*

**CHICKEN EMPANADAS**  
with house-made chimichurri

**BUFFALO CHICKEN BITES**  
crispy chicken - blue cheese or house-made buttermilk ranch

**CHICKEN PARMESAN LOLLIPOPS**  
crispy chicken - crushed tomato - parmesan cheese - basil

## *Beef & Pork*

**BEEF EMPANADAS (DF)**  
with house-made chimichurri

**FRANKS IN A BLANKET**  
everything bagel seasoning + mustard glaze

**ARANCINI (GF)**  
with pepperoni, mozzarella and basil

**SAVORY PALMIER**  
puff pastry dough with bacon & house-made fruit preserves

**STUFFED DATES (GF)**  
chorizo stuffed dates wrapped in bacon

**PROSCIUTTO WRAPPED FRUIT (GF)**  
seasonal fruit wrapped in prosciutto with balsamic reduction

# Premium hors d'Oeuvres

SPRING + SUMMER

Choose 3 Styles, One Hour  
Choose 5 Styles, One Hour  
Choose 3 Styles, Two Hours  
Choose 5 Styles, Two Hours

\$14/guest  
\$22/guest  
\$20/guest  
\$30/guest

## Vegetarian

### TOMATO SOUP + GRILLED CHEESE

house-made tomato soup with a petit grilled cheese

### BURRATA TOAST POINT

burrata with fresh tomatoes and basil

### SAVORY POPOVER

savory popovers with Summer corn and tomatoes

### SAVORY CHEESECAKE (GF)

savory blue cheese cheesecake with honeycomb brittle

### SAVORY LEMON ARTICHOKE CHEESECAKE (GF)

crispy artichoke leaf



## Poultry

### COCONUT CHICKEN SKEWERS (GF)

house-made mango sauce

### DUCK CHIP (GF/DF)

house-made potato chip - smoked duck - maple aioli

### NASHVILLE HOT FRIED CHICKEN BITE

crispy chicken - spicy bacon fat mop - pickles

### CHICKEN 'N WAFFLES

with hot maple butter

### GENERAL TSO'S CHICKEN BITE (GF/DF)

crispy chicken - house-made sauce

### THAI POPCORN CHICKEN (GF/DF)

crispy chicken - house-made sauce - fried basil

### JERK CHICKEN (GF)

charred plantain chip

## *from the Sea*

### LEMON PANKO CRAB CAKE

with lemon aioli

### SEARED TUNA CRISP

wonton chip - pepper seared tuna - charred onion aioli

### SHRIMP GRIT CAKE (GF)

crispy grit cake with spicy chipotle shrimp

### LOBSTER SALAD BITES

lemon zest lobster salad in an edible cucumber cup (GF) or a savory pate a choux bun

### LOBSTER SKEWER (GF)

butter poached lobster tail with lemon-herb drizzle

### SHRIMP SPRING ROLLS (GF/DF)

fresh shrimp spring rolls with house-made peanut sauce

### CRAB SALAD BITE (GF/DF)

house-made crab salad in an edible cucumber cup

### SALMON MOUSSE

served on a house-made chip with fresh dill

### CAKES 'N CHOWDER

house-made NE style clam chowder with a petit clam cake

### LOBSTER BISQUE

served with a house-made lobster fritter



## *Beef & Pork*

### SHORT RIB POPOVER

savory popover stuffed with pulled short ribs - garlic aioli

### MEAT 'N TATERS (GF/DF)

house-made potato chip - shaved beef - garlic aioli

### HOUSE-MADE PETIT BURGER SLIDER

grass-fed beef - applewood bacon - tomato jam - house bun

### BEEF TERIYAKI SKEWER (GF/DF)

Japanese aioli

### PANCETTA + MANCHEGO PALMIER

puff pastry with pancetta and manchego cheese

### PANCETTA + FONTINA CHEESE PUFF

savory cheese puff

### BEEF TARTARE (DF)

grass-fed beef - house-made potato chip

### PETIT PULLED PORK POTATO SKINS (GF)

fingerling potatoes - cheddar - scallions - sour cream - pulled pork

### ANTIPASTI SKEWER (GF)

olive - artichoke - salami - petit mozzarella



# Tasting Tables

**PETIT VEGETABLE TABLE** \$8.50/guest  
petit carrots, Persian cucumbers, French breakfast radishes, broccollette, fresh tomatoes and haricot verte with house-made green goddess dip and classic hummus

**REGIONAL CHEESE TABLE** \$9.50/guest  
four styles of regionally sourced artisanal cheeses - red onion jam - spicy brown mustard - pickled - crackers & crostini

**CRISP BAR** \$6/guest  
salted potato and sweet potato chips - BBQ seasoned sweet potato chips - ranch seasoned potato chips - caramelized onion dip and creamy pesto

**GRILLED CHEESE BAR** \$8.75/guest  
three styles of petit grilled cheese on house-made focaccia bread

**Four Cheese** with cheddar, Swiss, goat cheese and mozzarella

**Grown Up Grilled Cheese** with cheddar, Swiss, onion ja and roasted mushrooms

**Bacon Grilled Cheese** with cheddar, tomato jam + applewood bacon

*add house-made tomato soup +\$1.00/guest*

**PRETZEL BAR** \$10/guest  
salted pretzels, garlic and herb pretzels and everything seasoned pretzels with salted pretzel nuggets, honey mustard, pimiento cheese, everything bagel dip and caramelized onion dip



# Dinner Stations

## RAW BAR

\$3/guest

includes mignonette, cocktail sauce & lemons - shellfish must be added on by the piece

oysters (\$3.25/each)

littlenecks (\$2.25/each)

shrimp cocktail (\$3/each)

### *make it gourmet*

add calamari salad shooters (\$3.25/each)

add mini stuffies (\$3.50/each)

add split lobster tails (MKT)

add lobster salad sliders (MKT)

## CAKES 'N CHOWDER

\$10.50/guest

our signature New England clam chowder (GF) made with native clams, homemade clam cakes and signature tartar sauce

### *make it gourmet*

add mini stuffies (\$3.50/each)

split lobster tails (MKT)

add cones of fish 'n chips (\$6.50/each)

## MEZZE BAR

\$8/guest

fresh carrots and cucumbers, grilled flatbread, feta, marinated olives, roasted garlic hummus and house-made yogurt sauce

### *make it gourmet*

add house-made tabouli (vegan) (\$2/guest)

add pakora (vegan, GF) (\$1.50/guest)

add grilled vegetables kebabs (\$4/guest)

add yogurt marinated grilled chicken kebabs (\$5/guest)

add yogurt marinated grilled beef kebabs (\$7/guest)

## A TASTE OF NASHVILLE

\$16/guest

a taste of the south to include house-made fried chicken and Nashville hot fruit chicken, house-made slider rolls, mac 'n cheese, sweet potato salad, pickles and house-made hot sauce





## CARVING STATION

assorted proteins carved to order - includes house-made buns and (2) seasonal sauces

*Choose One Classic Protein | \$18/guest*

*Choose One Premium Protein (or one of each tier) | \$29/guest*

*Choose Two Premium Proteins | \$36/guest*

### *Classic Proteins*

Herb Roasted Turkey Breast  
 Chipotle-Orange Glazed Turkey Breast  
 Mediterranean Braised Pork  
 House Smoked Pulled Pork  
 Duxelle Stuffed Pork Loin  
 Brown Sugar Salmon  
 Seasonal Side of fish with Pesto

### *Premium Proteins*

Garlic + Herb Pork Tenderloin  
 Sun-dried Tomato Pork Loin  
 Grilled Pork Loin with Chermoula  
 Brown Sugar & Mustard Ham  
 Herb Brisket  
 Ginger-Molasses Brisket  
 Miso Glazed Salmon  
 Grass-fed Flat Iron  
 Grass-fed Sirloin

### *Platinum Proteins*

Grass-fed Beef Tenderloin  
 Lamb Tenderloin

## TRADITIONAL ANTI PASTI

\$13/guest

two gourmet, artisanal cheeses - Finocchiona sausage - Soppresata - Prosciutto la Quercia - house-made chicken pate - two styles of marinated vegetables - house-made jam - pickles - olives - grilled toast points with pesto - crispy polenta cakes - cheddar and cracked pepper pastry straws - focaccia bread

*add hand-carved prosciutto +\$10/guest*

*\*will incur additional service charges\**

## MAC 'N CHEESE BAR

\$9.50/guest

our signature creamy mac 'n cheese with the following toppers: bacon, scallions, hot sauce, crushed red pepper, breadcrumbs, roasted vegetables, pesto and pimiento cheese

*add pulled pork or crispy chicken +\$3/guest*

## GERMAN BEER HALL

\$14.25/guest

traditional New York made bratwurst, chicken & apple sausage and NYC style all-beef hot dogs with sauerkraut, brown mustard, dijon mustard, red pepper relish, pretzel logs and pain de mie buns

## SLIDER BAR

\$3/guest

includes fixings: garlic aioli, (2) styles of pickles, Carolina BBQ sauce and one seasonal sauce. Sliders are assembled and presented on small palm leaf plates for guests to top as they see fit

*choose from...*

Grass-fed Beef Slider (\$5.25/each)

Fried Chicken Sliders (\$4/each)

Hot Fried Chicken Slider (\$4/each)

Pulled Pork (\$4/each)

Blueberry BBQ Chopped Chicken (\$4.25/each)

Lobster Salad (MKT)

## TAPAS STYLE SMALL PLATES

assorted small plates plated on disposable palm leaf plates.

Beef Slider (\$5.75/plate)

Dan Dan Noodles (\$4.75/plate)

Braised Short Ribs (GF) (\$7.75/plate)

Calamari Salad (GF/DF) (\$3/plate)

Petit Stuffies (\$3.50/plate)

Fish + Chips (\$6.50/plate)

Shrimp + Grits (GF) (\$5.25/plate)

Burst Tomato Risotto (v) (\$3/plate)

Lobster Ravioli (\$6.75/plate)

Steak Frites (GF) (\$6.50/plate)

## TACO BAR

\$3.50/guest

set up includes house-made hot sauce, sour cream, fresh limes and cilantro. choose an assortment of tacos from the options listed below to be added on based on your headcount.

*Carnitas Taco (\$5.50/each)*

pickled radish, peach salsa, cilantro

*Tinga Chicken Taco (\$4.50/each)*

pickled hot chili + lime crema

*Chipotle Short Rib Taco (\$8/each)*

cilantro-lime slaw

*Ground Beef Taco (\$5.25/each)*

chipotle beef, cilantro lime slaw

*Fish Taco (\$4.75/each)*

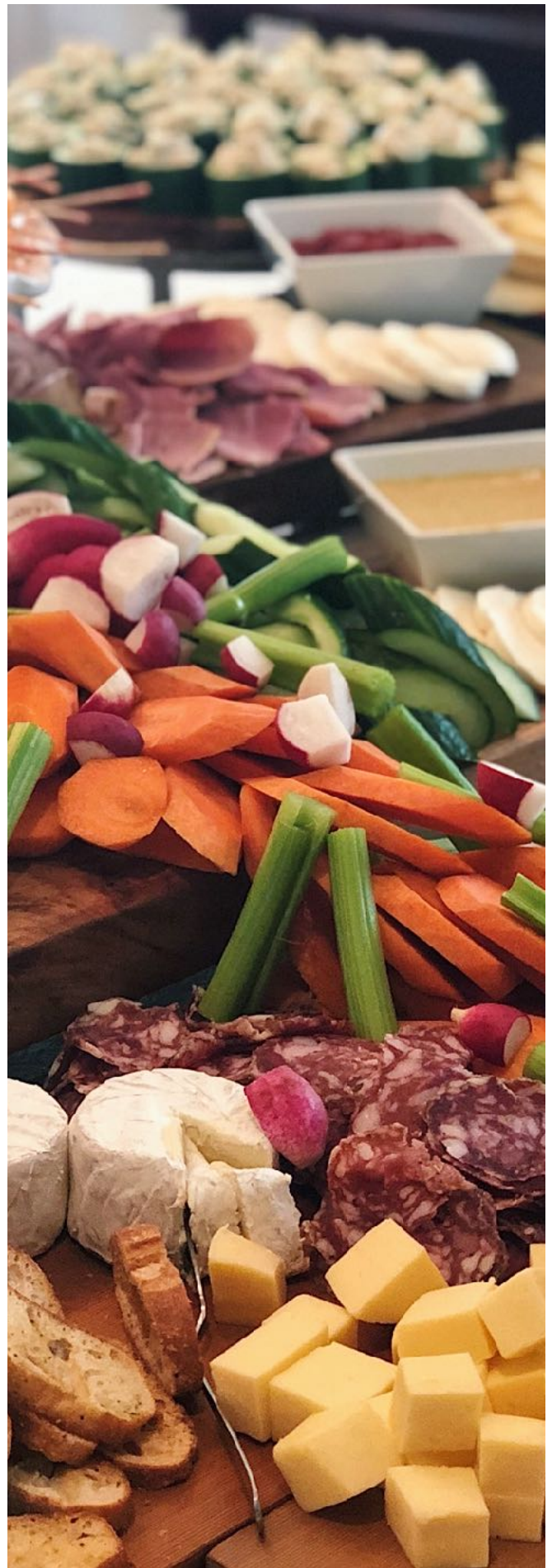
chile-lime fish, watercress, chives, cilantro, pickled radishes

*Veggie Taco (\$5/each)*

grilled zucchini + poblano, lime cabbage, lime crema

*Cauliflower Taco (vegan) (\$4/each)*

spiced cauliflower with vegan crema





## TAKE OUT BAR

a display of take out boxes with chopsticks and/or forks

*choose from...*

- Sesame Soba Noodle Salad (v) (\$4/box)
- Mac 'n Cheese (v) (\$4/box)
- Mac 'n Cheese with Fried Chicken (\$6/box)
- Spicy Dan Dan Noodles (\$5/box)
- Mushroom Lo Mein (v) (\$6/box)
- General Tso's Chicken (GF) (\$6/box)
- General Tso's Cauliflower (v, GF) (\$5/box)
- Kung Pao Chicken (GF/DF) (\$5/box)
- Edamame (vegan) (\$4/box)
- Classic Salmon Poke (GF/DF) (\$6/box)
- Spicy Tuna Poke (GF) (\$5/box)
- Chicken Poke (GF) (\$4/box)
- Shrimp Nime Chow Salad (DF) (\$6/box)
- Spicy Eggplant (vegan, GF) (\$5/box)
- Veggie Fried Rice (v) (\$5/box)
- Ham Fried Rice (\$6/box)

## DEEP SOUTH STATION

\$9.50/guest

includes the following accompaniments: house-made biscuits, assorted pickled vegetables, Carolina BBQ sauce, hot sauce, roasted garlic aioli, mac 'n cheese and coleslaw.

Proteins to be added on per guest based on your guest count.

- House-made Pulled Pork (+\$5/guest)
- Pulled Brisket (+\$10/guest)
- Chopped Molasses BBQ Chicken (+\$6/guest)
- Fried Chicken (+\$7/guest)
- Nashville Hot Fried Chicken (+\$7/guest)

## LIVE-ACTION PASTA BAR

\$15/guest

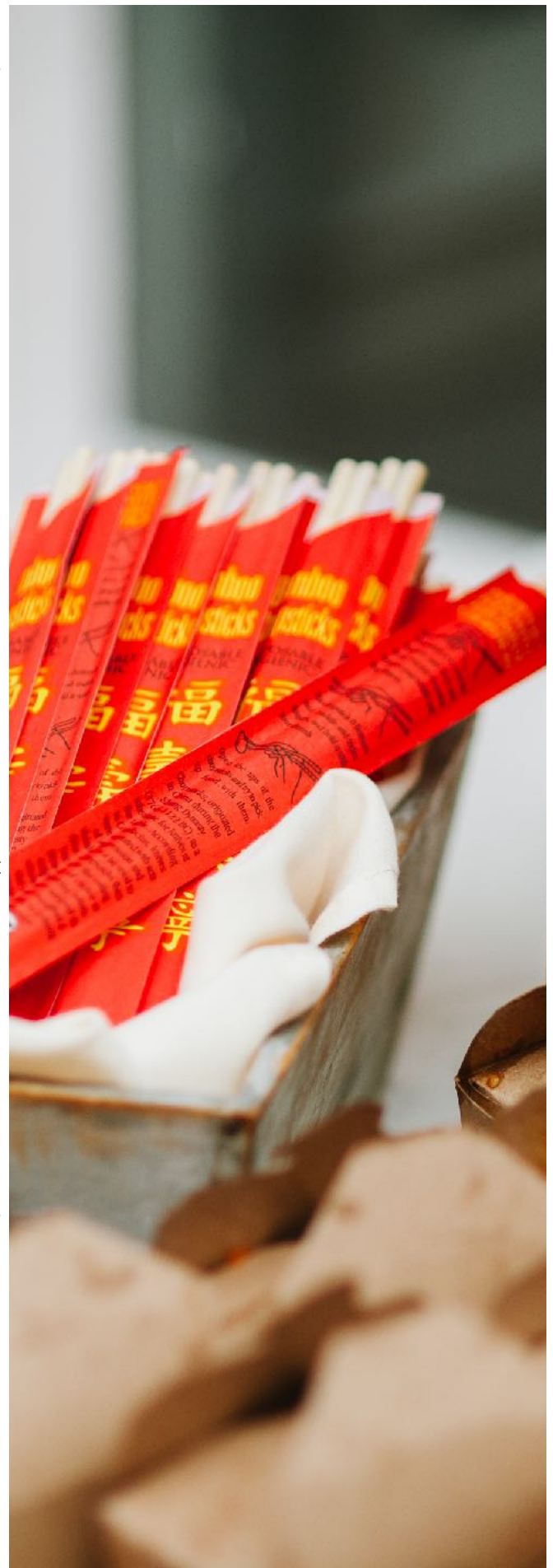
pasta finished to order with guests choice of sauces and fixings

*Sauces*

crushed tomato sauce, cheese sauce, seasonal pesto, lemon-artichoke sauce

*Fixings*

crushed red pepper, shaved parmesan, mushrooms, artichokes, grilled chicken, sweet Italian sausage, sun-dried tomatoes





## PASTA BAR

\$13/guest

a taste of Italy featuring your choice of three styles of pasta alongside house baked focaccia bread and garlic butter

*choose from...*

- Burst Tomato Pasta (vegan)
- Burst Tomato Pasta with Chicken
- Baked Ziti (v)
- Baked Ziti with Meatballs
- Artichoke and Lemon Pasta
- Pesto Pasta (v)
- Mac 'n Cheese (v)
- Burst Tomato Mac 'n Cheese (v)
- Eggplant Pasta (v)
- Grilled Vegetable Ziti (v)

## PAELLA BAR

\$5/guest

includes accompaniments: roasted red peppers, red wine vinegar aioli, caper and olive relish and preserved lemon & parsley compote. Paella added on based on guest count

*choose from...*

- Traditional Paella (\$5/guest)  
with chicken, sausage, calamari and shrimp
- Seafood Paella (\$7/guest)  
with white fish, calamari and littleneck clams
- Vegetarian Paella (\$5/guest)  
with grilled seasonal vegetables
- Meat Lover's Paella (\$6/guest)  
with chicken and sausage

## PETIT SALAD BAR

choose an assortment of petit salads displayed tapas style

*Choose Three Styles | \$11/guest*

*Choose Five Styles | \$16/guest*

- Traditional Caesar Salad (v)
- Citrus Salad (v, GF)
- Composed Farro Salad
- Caprese Quinoa Salad (v, GF)
- Greek Salad
- Composed Quinoa Salad (vegan, GF)
- Composed Vegetable Salad
- Asparagus Salad (v, GF)
- Beach House Salad (v, GF)
- Early Summer Salad (v, GF)
- Cobb Salad (GF)
- Composed Bulgur Wheat Salad (v)
- Berry Balsamic Salad (v, GF)

# Dessert Stations

## ICE CREAM BAR

\$6.50/guest

build your own sundae with the following: chocolate sauce, maraschino cherries, house-made caramel, whipped cream, cookie crumbles and sprinkles

## HOT COCOA BAR

\$6/guest

decadent house-made hot chocolate with assorted mix-ins: mini marshmallows, cinnamon sticks, chocolate chips and whipped cream

## SWEET PRETZEL BAR

\$12/guest

salted + cinnamon sugar pretzels alongside cinnamon sugar pretzel nuggets with chocolate sauce, cream cheese dip, house-made caramel and sprinkles

## SWEET WAFFLE STATION

\$8/guest

warm waffles with assorted toppers: vanilla glaze, seasonal fruit glaze, chocolate chips, toasted almonds, maple syrup and whipped cream

## S'MORES BAR

\$12/guest

three styles of s'mores: dark chocolate, milk chocolate and white chocolate on house-made graham cracker with house-made marshmallow.

## BUILD YOUR OWN TRIFLE BAR

\$9.50/guest

three styles of freshly baked cake (vanilla, chocolate and chamomile), diced and served alongside brown sugar crumble and house-made pastry cream for guests to assemble their own trifles

## STRAWBERRY SHORTCAKE BAR

\$9.50/guest

fresh strawberries with vanilla whipped cream, chocolate whipped cream, lemon whipped cream and house-made shortcake biscuits - build your own

## GOURMET STRAWBERRY SHORTCAKE BAR

\$12/guest

three styles of strawberries (macerated, fresh and jammed) with three styles of whipped cream (vanilla, lemon and chocolate), alongside honey brittle, toasted almonds, balsamic reduction, fresh basil and house-made shortcake biscuits - build your own

## CANNOLI CHIP BAR

\$9/guest

house-made cannoli chips served with sweetened ricotta-mascarpone dip, chocolate chips, pistachios and sprinkles



# *Build Your Own Petit Dessert Bar*

Choose three selections  
Choose four selections

\$9/guest  
\$11/guest

## **ASSORTED COOKIES**

2 inch petit cookies - chocolate chip cookies - lemon sugar cookies - chocolate mint cookies

## **BROWNIE COOKIES (GF/DF)**

freshly baked

## **LEMON SANDWICH COOKIES**

cream cheese buttercream sandwiched between two lemon sugar cookies

## **BROWNIES**

fresh baked

## **TAHINI BLONDIES**

classic blondies with a savory twist

## **DOUBLE CHOCOLATE CAKE BITES**

chocolate cake with dark chocolate buttercream

## **LEMON MERINGUE CAKE BITES**

lemon cake with lemon buttercream and torched meringue

## **HONEY CHAMOMILE CAKE BITES**

chamomile-vanilla cake with honey buttercream

## **VANILLA BERRY CAKE BITES**

a classic vanilla cake with a berry jam filling and seasonal berry buttercream

## **ALMOND-PRALINE CREAM PUFFS**

house-made cream puff with an almond-praline filling  
\$79 per 24 petit cream puffs

## **YOGURT PANNA COTTA SHOOTERS (GF)**

house-made custard with seasonal fruit topper

## **COFFEE PANNA COTTA SHOOTERS (GF)**

house-made coffee custard

## **RICOTTA CHEESECAKE SHOOTERS (GF)**

house-made ricotta cheesecake over a cornmeal crumb

## **RASPBERRY CHEESECAKE BARS**

raspberry white chocolate cheesecake bars with a dark chocolate crust

## **PETIT LEMON MERINGUE TARTS**

house lemon curd in a sweet pastry shell with torched meringue

## **PETIT COCONUT CREAM TARTS**

house-made coconut custard in a sweet pastry shell with rum-spiked whipped cream

## **PETIT S'MORES TARTS**

graham cracker tart shell with dark chocolate cremieux and torched meringue

