



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

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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
Choose five selections
Choose six selections
Choose seven selections

\$24/guest
\$26/guest
\$28/guest
\$32/guest

Pricing listed above is quoted with a 50 guest minimum. Grazing tables can also be accommodated for more intimate groups of 25-49, but will incur a +\$7 up-charge per guest.

Savory Inclusions

PETIT HOUSE-MADE PASTRIES (v)

spiced carrot muffins, savory cheddar popovers, fruit crumble bars (*nut free*)

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 chives

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

pimiento & turkey bites - apple-fennel ham bites - prosciutto & pesto bites - 1-2 bites per slider

HAM SLIDERS

build your own - sliced honey ham with potato rolls, house-made mustard and creamy pesto (*nut free*)

CHICKEN SALAD SLIDERS

house-made traditional chicken salad on freshly baked focaccia bread

CHOPPED FRUIT DUET (vegan, GF)

melon & berries

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

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

COMPOSED BULGUR WHEAT SALAD

cracked bulgur wheat with grilled chicken breast, arugula, shaved brussels sprouts and tossed with winter greens pesto (*nut free*)

COMPOSED FARRO SALAD

farro with roasted cauliflower, sun-dried tomatoes, roasted garlic and feta cheese

COMPOSED QUINOA SALAD (v, GF)

quinoa with roasted squash, baby kale and winter greens pesto (*nut free*)

CAESAR SALAD (v)

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

CRANBERRY-ALMOND SALAD (v, GF, DF)

mesclun greens with fresh apples, dried cranberries, toasted almonds and honey-balsamic vinaigrette

HARVEST SALAD (v, GF)

mesclun greens, baby kale and shaved brussels sprouts with toasted pumpkin seeds, dried cranberries, blue cheese and pumpkin vinaigrette

APPLEWOOD BACON

nitrate free bacon slices

EGG SALAD FINGER SANDWICHES (v)

house-made egg salad in a traditional finger sandwich roll

CHICKEN SALAD FINGER SANDWICHES

house-made chicken salad in a traditional finger sandwich roll

HAM FINGER SANDWICHES

sliced ham and cheddar cheese in a traditional finger sandwich roll

TURKEY FINGER SANDWICHES

sliced turkey and cheddar cheese in a traditional finger sandwich roll

ROAST BEEF FINGER SANDWICHES

roast beef and swiss cheese in a traditional finger sandwich roll

TUNA SALAD FINGER SANDWICHES

house-made tuna salad in a traditional finger sandwich roll

*Included Desserts***PETIT CHOCOLATE CHIP COOKIES**

freshly baked

PETIT MOLASSES COOKIES

freshly baked

PETIT SPICED OATMEAL COOKIES

freshly baked

CHOCOLATE BROWNIE COOKIES (GF, DF)

freshly baked

STICKY TOFFEE PUDDING CAKE BITES

freshly baked date cake with sticky caramel sauce

VANILLA CRANBERRY CAKE BITES

vanilla cake and vanilla buttercream with sugared cranberries

LEMON MERINGUE CAKE BITES

lemon cake with lemon curd and torched meringue

CHOCOLATE CAKE BITES

chocolate cake with dark chocolate buttercream

SPICE CAKE BITES

Autumn spice cake bites with salted caramel buttercream

CHAI BLONDIES

freshly baked

BROWNIES

freshly baked

TURTLE BROWNIES

house-made brownies with a caramel-pecan topper

MOLASSES SANDWICH COOKIES

cream cheese buttercream sandwiched between two molasses cookies

OATMEAL SANDWICH COOKIES

cream cheese buttercream sandwiched between two oatmeal cookies

CRANBERRY-ORANGE CHEESECAKE BARS

white chocolate cheesecake, dark chocolate crust, cranberry-orange glaze

PUMPKIN BUTTERSCOTCH PUDDING SHOOTERS

house-made pudding in a petit disposable shot glass with a petit spoon

BANANA PUDDING SHOOTERS

house-made banana pudding with house-made vanilla cookies and whipped cream - in a disposable shot glass with a petit spoon

CHOCOLATE ORANGE TARTLETS

house-made chocolate-orange cremeux

ALMOND-PRALINE CREAM PUFFS

house-made cream puff with an almond-praline filling

WHITE CHOCOLATE PANNA COTTA SHOOTERS (GF)

white chocolate panna cotta in a disposable shot glass with a petit spoon

CRANBERRY-ORANGE TARTLETS

house-made cranberry orange curd

Grazing Tables

Choose four selections from the included section	\$19/guest
Choose five selections from the included section	\$23/guest
Choose seven selections from the included section	\$31/guest
Choose eight selections from the included section	\$34/guest

Pricing listed above is quoted with a 50 guest minimum. Grazing tables can also be accommodated for more intimate groups of 25-49, but will incur a +\$7 up-charge per 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, honey brittle and crostini

CLASSIC CHEESE PLATTER (v, GF)

cheddar - Monterey Jack - Pepper Jack - fresh grapes - artisanal crackers

CRUDITE PLATTER (v, GF)

fresh carrots, celery, cucumbers, tomatoes and radishes with house-made creamy pesto (*nut free*)

HOMEMADE CHIP PLATTER (v, GF)

ranch seasoned potato chips - salt 'n vinegar seasoned sweet potato chips - caramelized onion dip

ASSORTED SANDWICH BITES

pimiento & turkey bites - apple-fennel ham bites - prosciutto & pesto bites

BRUSCHETTA

build your own - garlic crostini - apple-fennel jam - fig jam - eggplant caponata - herby smashed beans

PRETZEL BITES (v)

salted pretzel nuggets with house-made pimiento cheese dip and cranberry mustard

GRILLED FLATBREADS

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

Classic (v)

burst tomatoes - artisanal cheeses - garden herbs

White Pesto (v)

ricotta cheese - arugula - mozzarella cheese - house-made 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 - stuffed grape leaves - classic hummus - house-made yogurt sauce

ITALIAN CALZONES

ham - salami - banana peppers - mozzarella cheese

VEGETARIAN CALZONES (v)

butternut squash & arugula with ricotta cheese, cheddar and house-made pesto (*nut free*)

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

APPLE & CHEDDAR TARTLETS (v)

savory tartlets with apple butter and cheddar cheese

SWEET POTATO POPOVERS (v)

savory popovers with sweet potato jam and cheddar cheese

SHORT RIB POPOVERS

savory popovers with braised short ribs

SPANAKOPITA

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

ANTI PASTI SKEWER

salami, green olives, marinated artichokes and petit mozzarella

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

Included Desserts

PETIT CHOCOLATE CHIP COOKIES

freshly baked

PETIT MOLASSES COOKIES

freshly baked

PETIT SPICED OATMEAL COOKIES

freshly baked

CHOCOLATE BROWNIE COOKIES (GF, DF)

freshly baked

STICKY TOFFEE PUDDING CAKE BITES

freshly baked date cake with sticky caramel sauce

VANILLA CRANBERRY CAKE BITES

vanilla cake and vanilla buttercream with sugared cranberries

LEMON MERINGUE CAKE BITES

lemon cake with lemon curd and torched meringue

CHOCOLATE CAKE BITES

chocolate cake with dark chocolate buttercream

SPICE CAKE BITES

Autumn spice cake bites with salted caramel buttercream

CHAI BLONDIES

freshly baked

BROWNIES

freshly baked

TURTLE BROWNIES

house-made brownies with a caramel-pecan topper

MOLASSES SANDWICH COOKIES

cream cheese buttercream sandwiched between two molasses cookies

OATMEAL SANDWICH COOKIES

cream cheese buttercream sandwiched between two oatmeal cookies

CRANBERRY-ORANGE CHEESECAKE BARS

cranberry-orange cheesecake over dark chocolate crust

PUMPKIN BUTTERSCOTCH PUDDING SHOOTERS

house-made pudding in a petit disposable shot glass with a petit spoon

BANANA PUDDING SHOOTERS

house-made banana pudding with house-made vanilla cookies and whipped cream - in a disposable shot glass with a petit spoon

CHOCOLATE ORANGE TARTLETS

house-made chocolate-orange cremeux

ALMOND-PRALINE CREAM PUFFS

house-made cream puff with an almond-praline filling

WHITE CHOCOLATE PANNA COTTA SHOOTERS (GF)

white chocolate panna cotta in a disposable shot glass with a petit spoon

CRANBERRY-ORANGE TARTLETS

house-made cranberry orange curd

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?

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 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)

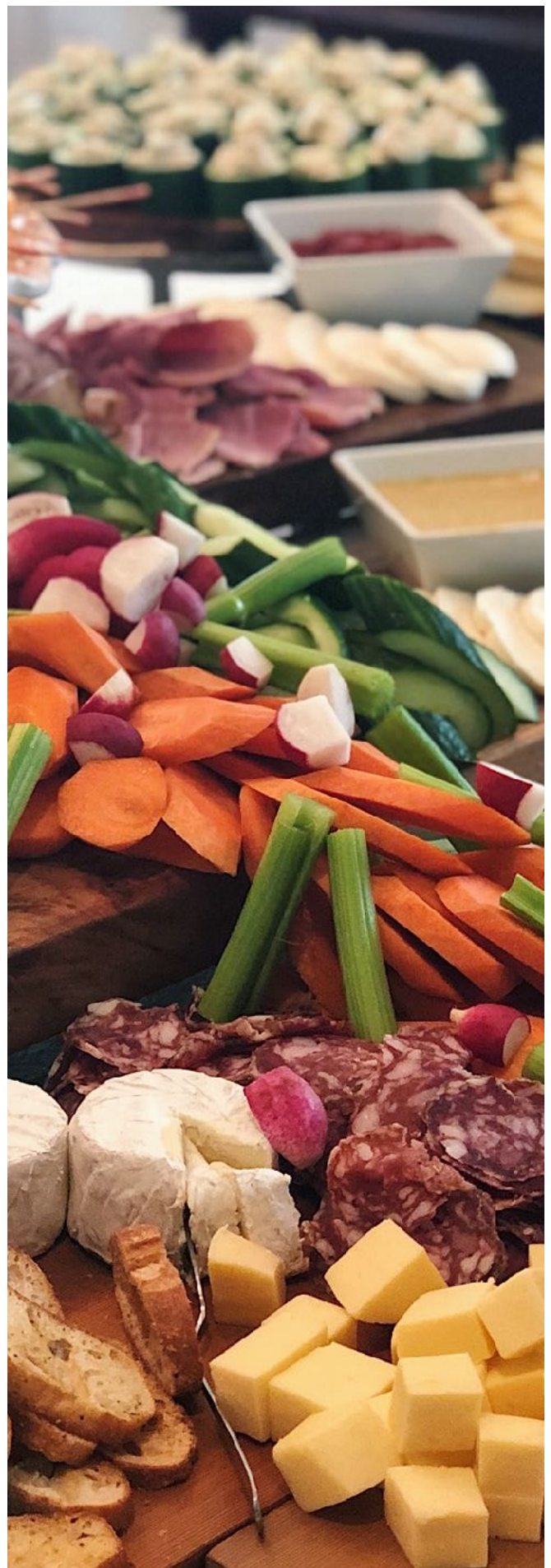
chile-lime fish, watercress, chives, cilantro, pickled radishes

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

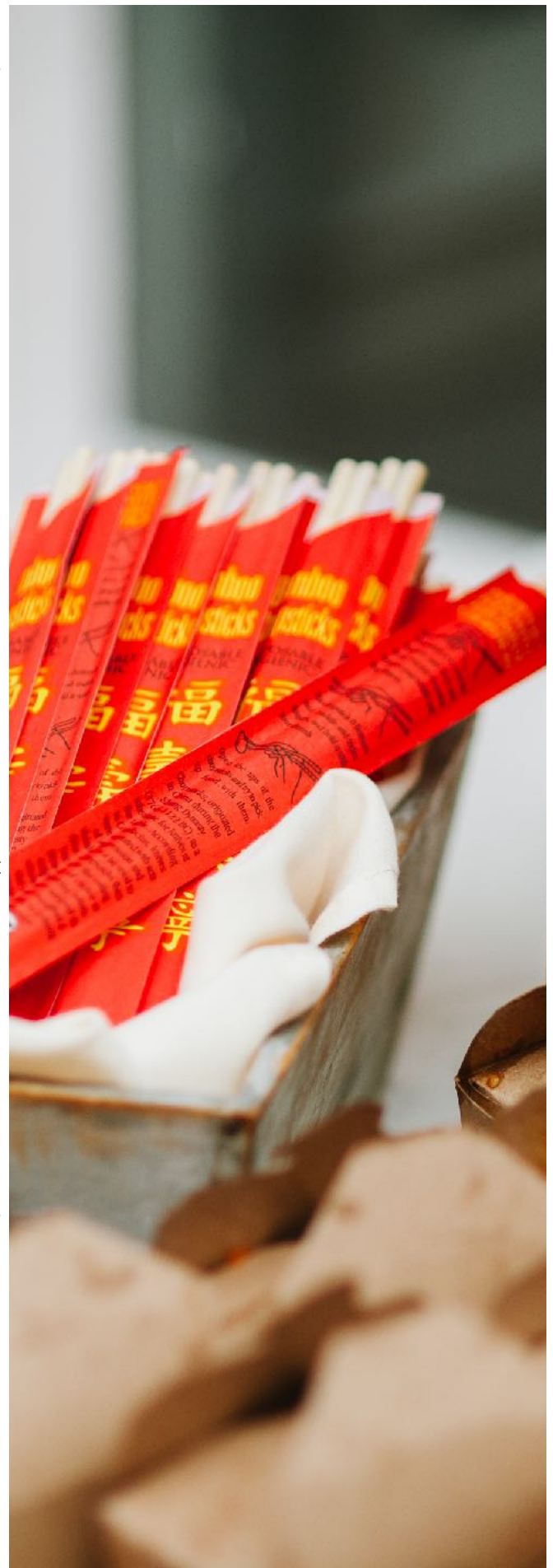
pasta finished to order with guests choice of sauces and fixings

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 \$7.50/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

