

Wedding & Special Events

SWEET LITTLE RHODY PACKAGE

Dinners can be served family style, buffet or plated.

STARTER

Select One

Clam Cake
& New England
Clam Chowder Shooter
House Salad
Homemade Chicken Soup
Pasta Fagioli

Manhattan Red Chowder
Rhode Island
Clear Chowder
New England
White Chowder

ENTRÉES

Select Two

Chicken Parmesan
Chicken Marsala
Baked Scrod
Fried Fish
Chicken Scarpariello

Sausage & Peppers
Meatballs
Eggplant Parmesan
Hot Dogs & Hamburgers
BBQ Ribs
BBQ Chicken

SIDES

Select Two

Garlic Mashed Potatoes
Oven Roasted Red Bliss
Potatoes
Baked Potato
Corn on the Cob

Green Bean Almondine
Vegetable Medley
Penne
with House Marinara
Baked Beans
Watermelon *Seasonal*

DESSERT

Doughboy for each guest

80 per guest



**All prices are for the 2023 calendar year.
Prices are subject to change.
All items are subject to a 20% administrative fee
and 8% Rhode Island Sales Tax.*

Custom packages can be created upon request min 75+ people.

Wedding & Special Events

SUMMER COASTLINE PACKAGE

Dinners can be served family style, buffet or plated.

STARTER

Select One

Clam Cake & New England Clam Chowder Shooter
House Salad
Homemade Chicken Soup
Manhattan Red Chowder
Rhode Island Clear Chowder
New England White Chowder
Pasta Fagioli

ENTRÉES

Select Two

Chicken Parmesan
Chicken Marsala
Chicken Piccata
Chicken Francese
Baked Scrod
Chicken Scarpariello
Hot Dogs & Hamburgers
BBQ Chicken
BBQ Ribs

Eggplant Parmesan
Baked Scallops
Sole Florentine
Fried Fish
Grilled Salmon
Prime Rib of Beef
with au jus
Meatballs
Sausage & Peppers

SIDES

Select Two

Garlic Mashed Potatoes
Oven Roasted Red Bliss
Potatoes
Baked Potato
Corn on the Cob

Green Bean Almondine
Vegetable Medley
Grilled Mushrooms
& Onions
Baked Beans
Watermelon *Seasonal*

DESSERT

Doughboy for each guest

90 per guest



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Wedding & Special Events

THE OCEAN STATE PACKAGE

Dinners can be served family style, buffet or plated.

STARTER

Select One

Clam Cake & New England
Clam Chowder Shooter
House Salad
Homemade Chicken Soup
Manhattan Red Chowder

Rhode Island
Clear Chowder
New England
White Chowder
Pasta Fagioli

PENNE

with House Marinara

ENTRÉES

Select Two

Chicken Parmesan
Chicken Marsala
Fried Fish
Chicken Scarpariello
Chicken Piccata
Chicken Francese
Eggplant Parmesan
BBQ Chicken
BBQ Ribs
Meatballs
Sausage & Peppers
Hot Dogs & Hamburgers

Lobster any style
*(Broiled, Boiled, Baked Stuffed)**
MKT Cost
Grilled Salmon
Baked Scrod
Baked Stuffed Shrimp
Baked Scallops
Stuffed Sole Florentine
Filet Mignon Surf & Turf
Carving Station
(Prime Rib, Ham, or Turkey)
Rib-Eye
Prime Rib of Beef
with Au Jus

SIDES

Select Two

Garlic Mashed Potatoes
Oven Roasted
Red Bliss Potatoes
Baked Potato
Corn on the Cob

Green Bean Almondine
Vegetable Medley
Grilled Mushrooms & Onions
Baked Beans
Watermelon *Seasonal*

DESSERT

Doughboy for each guest

100 per guest



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Additional Upcharges

STARTERS

House Salad with Italian vinaigrette	5 per guest
Chicken Soup	6 per guest
Chowder	5 per guest
Lobster Bisque	8 per guest

STATIONARY DISPLAYS

Cheese & Cracker Platter	4.50 per guest
Fruit Platter	4.25 per guest
Vegetable Platter with Ranch	4.25 per guest
Antipasto Platter	6.25 per guest
Tomato & Fresh Mozzarella Caprese ...	3.25 per guest
Fried Calamari	150 per 100 guests
Stuffed Quahogs	5 per guest
Clam Cakes	14 per dozen

PASSED HORS D'OEUVRES

Prices reflect per 100 pieces.

Melon wrapped with Prosciutto	125
Clams Casino	199
Mozzarella Sticks	95
Stuffed Mushrooms	
Seafood Stuffing	199
Non-Seafood Stuffing	125
Chicken Wings	125
Mini Crab Cakes	299
Scallops wrapped in Bacon	225
Chicken Teriyaki Skewer	125
Beef Teriyaki Skewer	125
Bruschetta served hot or cold	125
Clam Chowder Shooter	350

CARVING STATION

Choice of Prime Rib, Ham or Turkey 10 per guest

RAW BAR

Shrimp Cocktail	4.25 per piece
Oysters on the Half Shell	4.00 per piece
Littlenecks on the Half Shell	3.00 per piece
Snail Salad	6.00 per guest
Complete Bay Platter.....	26 per guest

**Cold Lobster & Crab Cocktail Available Upon Request*

PASTA BAR

In addition to a buffet or plated dinner 15 per guest
If main course

Choose 2 Pastas:

Penne • Linguini • Cavatelli • Cheese Tortellini
Gluten Free Penne (3 upcharge per guest)

+ Choose 2 Sauces:

Aglio e Olio • Pink Vodka • Alfredo
Marinara • Pesto Cream • Clam Sauce

TOPPINGS

Chicken	Broccoli	Onions
Sausage	Spinach	Black Olives
Shrimp	Green Peppers	Tomatoes
Scallops	Mushrooms	Hot Pepper Rings

OMELET BAR

CHILDREN'S MENU

12 and Under

Mac & Cheese	10 per guest
Chicken Fingers & Fries	10 per guest
Hot Dog with Fries	10 per guest
Hamburger with Fries	10 per guest

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BREAKFAST or BRUNCH
Family Style Buffets
ULTIMATE BOARDWALK BRUNCH

Scrambled Eggs
Sausage or Bacon
French Toast or Pancakes
White and Wheat Toast
Home Fries
Assorted Fruit Platter
Omelet Bar
Assorted Pastry & Bread Platter
(Croissant, Danish, Muffins, Bagels, English Muffins)

CHOICE OF MAIN ENTRÉE

Baked Scrod	Chicken Parmesan
Fried Fish	Chicken Picatta
Chicken Marsala	Chicken Scarpariello
Chicken Francese	Eggplant Parmesan
Sole Florentine	Carving Station <i>Prime Rib, Ham, or Turkey</i>

CHOICE OF POTATO & VEGETABLE

Garlic Mashed Potatoes
Oven Roasted Red Bliss Potatoes
Baked Potato
Corn on the Cob
Green Bean Almondine
Vegetable Medley

70 per guest



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Drink Packages

BEVERAGE SELECTIONS

Mimosa (Serves 40) **200**

Bloody Mary (Serves 40) **200**

Red or White Sangria (Serves 40) **300**

SIGNATURE DRINKS

Single Liquor (Serves 40) **300**

Two Liquors (Serves 40) **350**

Multiple Liquors (Serves 40) **450**

Pitcher of Beer (Domestic) **16 and up** • Pitcher of Beer (Imported) **20 and up**

Bottles of Red, White & Blush Wine Ranges **32 and up**

Soft Drinks **4 per guest**

Pitchers **10 and up**

Coffee & Tea **3 per guest**

DEL'S LEMONADE CART

5 per guest

*Cart will only be available for one hour,
please schedule with event coordinator accordingly*

TOASTS

Champagne **4**

White Wine **4**

Sparkling Non-Alcoholic **2**

**All guests will be required to get drinks at our bars in the restaurants.*

*If a bartender is required outside of normal restaurant hours a **250** bartender fee will be applied.*

*If cocktail waitresses are preferred a **125** fee will be applied per cocktail waitress. 1 cocktail waitress per every 40 guests – this fee is non-negotiable.*

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Desserts Packages

DESSERTS

Priced per guest and prices may vary, any outside desserts with the exception of wedding cake will be \$1 per guest outside caterers fee.

Ice Cream 6	Cheesecake 12
Doughboy Bread Pudding 12	Chocolate Layer Cake 7
Apple Crisp 10	Doughboys 13 per dozen

SUNDAE BAR **12** per guest

FLAVORS *Select Two*

Vanilla • Chocolate • Coffee • Strawberry
Hot Fudge • Caramel • Whipped Cream • Cherries

ADDITIONAL TOPPINGS *Select Four*

Oreos	Mini M&M's	Chocolate Sprinkles
Heath Bar Crunch	Peanut Butter Cups	Rainbow Sprinkles
Marshmallow	Walnuts	
Strawberry Sauce		

Add fresh baked cookies or brownies *additional 2 per guest*

S'MORES FIREPIT STATION **8** per guest

Smore's sticks, Jumbo Marshmallows, Chocolate, Graham Crackers

SWEET TREATS BAR **8** per guest

Flavored Milk (Chocolate, Coffee, Strawberry) or Hot Chocolate,
Assorted Cookies & Brownies, Assorted Fun-Size Candy Bars

LIQUID DESSERT BAR **6** per guest + alcohol consumed*

CORDIALS *Select Two*

Coffee (Regular and Decaf)
Frangelico • Bailey's • Amaretto • Grand Manier
Sambuca • Jameson's Irish Whiskey • Kahlua



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Menu Item Descriptions

Cheese & Cracker Platter – Cheddar, Monterey Jack, Colby, sharp Provolone.

Fruit Platter – Honeydew, cantaloupe, pineapple, red grapes, and strawberries.

Vegetable Platter with Ranch Dip – Celery, carrot, red & green peppers, broccoli, zucchini, summer squash.

Antipasto Platter – Prosciutto, Salami, Sweet Capicola, roasted red peppers, artichoke hearts, Kalamata olives, Pepperoncini, Fresh Mozzarella and sharp Provolone.

Tomato & Fresh Mozzarella Caprese – Sliced hot house tomatoes, fresh mozzarella, garlic, basil, olive oil and balsamic glaze.

Fried Calamari – Lightly battered calamari rings tossed with sliced hot peppers in a oil and garlic sauce.

Stuffed Quahogs – Jumbo quahogs stuffed with famous Boardwalk stuffing.

Melon wrapped with Prosciutto – Honeydew melon and thin sliced prosciutto.

Clams Casino – Littleneck clams baked on the half shell with a buttery Ritz cracker filling with bacon red peppers and seasoning

Mozzarella Sticks – Fried breaded cheese sticks served with marinara sauce.

Stuffed Mushrooms – Filled with a seasoned Ritz cracker stuffing with crab meat.

Non-Seafood Stuffing – Buttery seasoned Ritz cracker stuffing with mozzarella and parmesan cheese.

Chicken Wings – Crispy, plain or tossed in a sauce of your choice: barbeque, buffalo, ala mama, or sticky-teriyaki.

Mini Crab Cakes – House specialty made with jumbo lump crab meat and pan fried. Served with our remoulade sauce.

Scallops wrapped in Bacon – Fresh scallops wrapped in applewood smoked bacon.

Chicken Teriyaki Skewer – Chicken strips marinated in a sweet teriyaki glaze.

Beef Teriyaki Skewer – Tender beef strips marinated in a sweet teriyaki glaze.

Bruschetta – Tomato mozzarella & basil served hot or cold on a garlic crostini.

Clam Chowder Shooter – One clam cake atop a shooter of red, white or clear chowder.

Chicken Parmesan – Lightly breaded boneless chicken breast with melted mozzarella cheese. Served with our house marinara sauce.

Chicken Marsala – Sautéed boneless chicken breast and mushrooms served in a sweet Marsala wine sauce.

Baked Scrod – Fresh Atlantic cod fish baked in a lemon butter and sherry wine sauce dusted with buttery Ritz cracker crumbs.

Fish & Chips – Fresh cod lightly battered and fried. Served with French fries.

Chicken Scarpariello – Bone-in chicken parts seasoned and roasted with Italian sausage, peppers, garlic, and onion finished with white wine and a hint of lemon.

Eggplant Parmesan – Lightly breaded and fried finished with melted mozzarella cheese. Served with our house marinara sauce.

Chicken Piccata – Sautéed chicken breast finished with capers, white wine and lemon butter sauce.

Chicken Francese – Egg battered and pan fried finished with white wine and lemon butter sauce.

Baked Scallops – Fresh sea scallops baked in a lemon butter and sherry wine sauce dusted with buttery Ritz cracker crumbs.

Sole Florentine – Fresh sole stuffed with a crabmeat stuffing over wilted spinach in a lemon beurre blanc sauce.

Rib-Eye – 14oz. center cut choice rib eye steak grilled to perfection.

Grilled Salmon – Seasoned and flame grilled finished with a lemon Dijon sauce with a touch of garlic and tarragon.

Baked Stuffed Shrimp – Jumbo shrimp stuffed with buttery Ritz cracker filling with crabmeat.

Prime Rib of Beef with Au Jus – Seasoned and slow roasted, served with natural pan drippings.

Filet Mignon – 10oz. Center cut beef tenderloin served with demi glacé.

Surf & Turf – 10oz. Rib eye and 2 Baked Stuffed Shrimp served with drawn butter and lemon.

Lobster – any style (Broiled, Boiled, Baked Stuffed) Served with drawn butter and lemon. *MKT Cost.

