



THE  
**P R E S E R V E**  
SPORTING CLUB & RESORT

SPECIAL EVENTS | CATERING MENU



# BREAKFAST

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## CONTINENTAL BREAKFAST BUFFET | \$39 PER GUEST

Assorted Freshly Baked Breakfast Pastries  
Sliced Fruit Platter with Berries  
Yogurt Parfaits with Berry Compote  
Housemade Granola

## EUROPEAN BREAKFAST BUFFET | \$45 PER GUEST

Selection of Sliced Charcuterie and Cheeses  
Assorted Freshly Baked Breakfast Pastries  
Sliced Fruit Platter with Berries  
Swiss Bircher Muesli  
Yogurt Parfaits with Berry Compote  
Housemade Granola

## PRESERVE BREAKFAST BUFFET | \$58 PER GUEST

Assorted Freshly Baked Breakfast Pastries  
Sliced Fruit Platter with Berries  
Yogurt Parfaits with Preserves  
Housemade Granola  
Eggs Benedict – North Country Ham, Poached Egg, English Muffin, Hollandaise Sauce  
Brioche French Toast – Seasonal Berry Compote, Vanilla Mascarpone  
Crispy Applewood Smoked Bacon and Country Sausage Links

## BREAKFAST BUFFET ENHANCEMENTS

*Add any of the below to your buffet for an additional cost to enhance your dining experience.*

Scrambled Eggs | \$8

Rhode Island Johnny Cakes | \$8

Crispy Applewood Bacon | \$8

Country Breakfast Pork Sausage | \$8

Bagels with Cream Cheese, Preserves, Local Honey | \$8

Breakfast Sandwich – Scrambled Egg, Sliced Ham, Vermont Cheddar Cheese, Croissant Roll | \$12

Breakfast Wrap – Scrambled Egg, Vermont Cheddar Cheese, Caramelized Onion, Roasted Bell Pepper, Pico De Gallo, Spinach Tortilla | \$12

Bagel with Lox – Smoked Salmon, Chive Cream Cheese, Sliced Tomato, Capers, Red Onion, Bagels | \$16

Brioche French Toast – Vermont Maple Syrup, Berry Compote, Whipped Cream | \$12



# BREAKFAST

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All breakfast buffets include freshly squeezed orange, grapefruit, and cranberry juice as well as custom-blend coffee and tea.

## **PRESERVE BRUNCH BUFFET | \$75 PER GUEST**

### *SALADS (Select Two)*

Rhode Island Field Greens – Tomato, Cucumber, Radish, White Balsamic

Baby Spinach Salad – Roasted Beets, Goat Cheese, Sherry Shallot Vinaigrette

Greek Chopped Salad – Artisan Romaine, Vine-Ripe Tomatoes, Cucumber, Sweet Peppers, Kalamata Olives, Feta, Scallions

Quinoa Power Bowl – Roasted Beets, Hard Boiled Egg, Avocado, Baby Spinach, Herbs, Fresh Lemon and EVOO

### **ENTRÉES**

Eggs Benedict

Seasonal Stuffed French Toast

Crispy Bacon & Smoked Maple Sausage Links

Tomato & Mozzarella Frittata

Slow Roasted Beef Short Ribs

Oven Roasted Fingerling Potatoes

Seasonal Vegetables

## **PRESERVE SIGNATURE PLATED BREAKFAST | \$78 PER GUEST**

Individual Table Preset

Individual Fruit Salad

Mini Yogurt Parfait with Granola & Seasonal Fruit

Assorted Breakfast Pastries with Local Butter & Preserves

### *ENTRÉES (Select One)*

Eggs Any Style – Home Fries, Choice of Breakfast Meat, Toast

Scrambled Eggs – Black Truffle Butter, Mozzarella & Caviar, Crispy Potato Cake, Grilled Brioche

Preserve Steak & Eggs – Prime Flat Iron Steak, Poached Egg, Tomato Jam, Bearnaise Sauce

Seasonal Vegetable Hash – Poached Eggs, Hollandaise Sauce

Brioche French Toast – Vermont Maple Syrup, Berry Compote, Whipped Cream

### **DESSERT**

Local Doughnuts

### **DESSERTS**

Chocolate Marquis

Tiramisu

## **BUFFET BRUNCH ENHANCEMENTS**

### **RAW BAR | \$22 PER GUEST**

Matunuck Oysters, Little Neck Clams, Shrimp Cocktail  
Spicy Cocktail Sauce, Champagne Mignonette, Lemon

### **EGG & OMELET STATION | \$20 PER GUEST**

Chef Attended, Made to Order (Chef Attendant Fee of \$150 applies)



# LUNCH

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All lunch buffets include still water, assorted artisanal breads, local sweet cream butter, custom-blend coffee and tea.

## ITALIAN LUNCH BUFFET

**\$55 PER GUEST (TWO ENTRÉE SELECTIONS)**

**\$68 PER GUEST (THREE ENTRÉE SELECTIONS)**

*Served with Warm Garlic Bread*

### SOUP AND COLD DISPLAY

Minestrone Soup

Antipasti Display – Assorted Salumi, Marinated Vegetables & Olives,  
Italian Cheeses

Tuscan White Bean Salad – Roasted Tomatoes, Olive, Red Onion,  
Parmesan

Rhode Island Field Greens – Tomato, Cucumber, Radish, White Balsamic

Panzanella Salad – Artichoke, Tomato, Capers

### ENTREES

Rigatoni Bolognese

Linguine with White Clam Butter Sauce

Beef Tenderloin – Roasted Garlic, Horseradish Cream

Grilled Sweet Sausage – Orecchiette Pasta, Basil, Parmesan, Broccoli

Chicken Scallopini – Roasted Tomatoes, Capers, Lemon Beurre Blanc

Pan Seared Salmon – Lemon, EVOO, Fresh Herbs

Mediterranean Chicken Breast – Fire Roasted Tomatoes, Kalamata Olives,  
Capers

Imported Penne with Pink Vodka Sauce – Parmigiano Reggiano

Burrata Ravioli – Fire Roasted Tomatoes, Goat Cheese, Fresh Herbs

### DESSERTS

Tiramisu

Biscotti

Cannolis

## EXECUTIVE LUNCH BUFFET | \$70 PER GUEST

### SOUPS (*Select One*)

Butternut Squash Bisque

Tomato Basil Soup

New England Clam & Lobster Chowder

Mushroom Lentil Soup

### SALADS (*Select Three*)

Rhode Island Field Greens - Tomato, Cucumber, Radish,  
White Balsamic

Iceberg Wedge Salad – Great Hill Blue Cheese, Bacon, Tomato,  
White Balsamic Vinaigrette

Caesar Salad – Fennel Scented Brioche Croutons, Parmigiano Reggiano

Tortellini Pesto Salad – Roasted Tomatoes, Kalamata Olives,  
Pesto Vinaigrette

Greek Chopped Salad - Artisan Romaine, Vine-Ripe Tomatoes,  
Cucumber, Sweet Peppers, Kalamata Olives, Feta, Scallions

Panzanella Salad – Artichoke, Tomato, Capers

### ENTRÉES (*Select Three*)

Chicken Bruschetta – Parmesan Polenta

Oven Roasted Salmon – Ginger Glaze, Coconut Sticky Rice, Napa Slaw

Espresso Marinated Flank Steak – Chimichurri, Garlic Smashed Potatoes

Tortellini alla Vodka – Sundried Tomatoes, Spinach Florentine

### DESSERTS

Tiramisu

Biscotti

Cannolis

# LUNCH

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All lunch buffets include still water, assorted artisanal breads, local sweet cream butter, custom-blend coffee and tea.

## COSMOPOLITAN LUNCH DISPLAY | \$60 PER GUEST

### SALADS (Select Three)

Arugula Salad – Shaved Fennel, Parmesan, Almonds, Honey & White Balsamic Vinaigrette

Quinoa Power Bowl – Roasted Beets, Hard Boiled Egg, Avocado, Baby Spinach, Herbs, Fresh Lemon and EVOO

Caesar Salad – Fennel Scented Brioche Croutons, Parmigiano Reggiano

Tortellini Pesto Salad – Broccoli, Tomato, Red Onion

Spinach Salad - Pear, Gorgonzola, Candied Walnuts

Rhode Island Field Greens – Tomato, Cucumber, Radish, White Balsamic

### SANDWICHES (Select Three)

Chicken and Avocado – Grilled Chicken Breast, Lemon-Avocado Spread, Espelette Pepper, Fine Herbs, Brioche

Apple and Brie – Toasted Brioche, Frog Jam

California Club – Roasted Chicken, Horseradish Dijonnaise, Smoked Bacon, Vine-Ripe Tomato, Iceberg Lettuce

Caprese – Heirloom Tomatoes, Fresh Mozzarella, Red Onion, Arugula, Fig Balsamic, Baguette

Italian Deli – Capicola, Provolone, Bibb Lettuce, Tomato, Black Olive Spread

Tarragon Chicken Salad – Shredded Carrot, Celery, Lemon Dressing, Artisan Romaine

Moroccan Vegetables – Grilled Seasonal Vegetables, Hummus, Feta, Spinach Wrap

### DESSERTS

Assorted Home Baked Cookies

## BOXED LUNCHES | \$48 PER GUEST

Please select up to two sandwich choices per event. All boxed lunches include kettle potato chips, whole fresh fruit, seasonally composed salad, chocolate chip cookies, individually bottled condiments and a bottled spring water in an insulated bag. Boxed Lunches are for to-go only.

Chicken Salad – Dried Cranberries, Pecans

Caprese – Heirloom Tomatoes, Fresh Mozzarella, Red Onion, Arugula, Fig Balsamic

Smoked Turkey Wrap – Roasted Red Peppers, Smoked Gouda, Garlic Aioli

Marinated Grilled Chicken – Heirloom Tomatoes, Mozzarella

Marinated Grilled Vegetables – Hummus, Sesame Tabbouleh, Spinach Wrap

Antipasti Wrap – Prosciutto Di Parma, Hot Capicola, Genoa Salami, Provolone, Tomato, Roasted Red Peppers, Romaine, Balsamic Vinegar, EVOO

*(Counts required per sandwich selection)*





# LUNCH

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*Plated Luncheon prices are based on three courses; salad or soup, entrée, and dessert.*

*All include still water, assorted artisanal breads, sweet cream butter, custom-blend coffee and tea.*

## **PRESERVE 3-COURSE PLATED LUNCH**

**\$65 PER GUEST (ONE ENTRÉE FOR ENTIRE GROUP)**

**\$72 PER GUEST (CHOICE OF TWO ENTRÉES)**

### SOUP OR SALAD *(Select One)*

Rhode Island Field Greens - Tomato, Cucumber, Radish, White Balsamic

Caesar Salad – Fennel Scented Brioche Croutons, Parmigiano Reggiano

Tomato and Mozzarella – Arugula, Aged Balsamic, Olive Oil

Bibb Salad – Pomegranate Vinaigrette, Vermont Goat Cheese,  
Marcona Almonds, Strawberries

Lobster Corn Chowder – Confit of Potato and Corn

Butternut Squash Bisque – Mascarpone, Preserve Honey, Fried Sage  
(Seasonal)

Tomato & Basil Soup

Mushroom Lentil Soup

### ENTREES

Chicken Paillard – Baby Arugula, Fire Roasted Tomatoes, Shaved Parmigiano Reggiano, Mediterranean Olive Tapenade, EVOO, Aged Balsamic Vinegar

Salmon – Mediterranean Olive Tapenade, Wilt of Baby Spinach, Fire Roasted Tomatoes, Kalamata Olives, Roasted Red Peppers, Fresh Lemon and EVOO

Quinoa Power Bowl – Roasted Beets, Hard Boiled Egg, Avocado,  
Baby Spinach, Herbs, Fresh Lemon and EVOO

Fettucini Alfredo – Spinach, Lemon Zest

Greek Chopped Salad – Artisan Romaine, Grilled Chicken, Vine-Ripe Tomatoes, Cucumber, Sweet Peppers, Kalamata Olives, Feta, Scallions

Sirloin Steak Frites – Black Angus NY Sirloin, Hand Cut Fries, Sam Adams  
Worcestershire Sauce, RI Shiitake Mushrooms

### ENTREES *(Select Three)*

Chicken Bruschetta – Parmesan Polenta

Oven Roasted Salmon – Ginger Glaze, Coconut Sticky Rice, Napa Slaw

Espresso Marinated Flank Steak – Chimichurri, Garlic Smashed Potatoes

Tortellini alla Vodka – Sundried Tomatoes, Spinach Florentine

### DESSERT

Chef's Selection of Mini Desserts



# MEETING BREAK

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## A.M. BREAK | \$22 PER GUEST

Whole Fresh Fruit Basket  
Breakfast Bars and Granola Bars  
Individual Fruit Yogurts

## MID-MORNING REFRESHER | \$22 PER GUEST

Assorted Fresh Baked Scones  
Muffins & Croissants  
Local Preserves

## SWEET & SALTY BREAK | \$22 PER GUEST

Chocolate Covered Pretzels  
Salted Peanut Butter Cookies  
Mixed Nuts  
Chocolate Bark

## GARDEN FRESH | \$22 PER GUEST

Assorted Freshly Cut Vegetables  
Fresh Pita Bread  
Crostini  
Roasted Garlic Hummus  
Peppercorn-Herb Ranch  
Creamy Bleu Cheese

## FRUIT SMOOTHIE BREAK | \$22 PER GUEST

Mango & Pineapple  
Kale, Kiwi & Cucumber  
Mixed Berry

## BARISTA BREAK | \$30 PER GUEST

Biscotti  
Macaroons  
Shortbread  
Scones

## BRUSCHETTA & ANTIPASTO DISPLAY | \$32 PER GUEST

Kalamata Olive Tapenade  
Meadow Stone Shallot Goat Cheese  
Fennel Salami  
Marinated Olives  
Atwells Gold Cheese  
Marinated Artichokes  
Pickled Green Beans  
Garlic Crostini

## WINE TRAIL DISPLAY | \$33 PER GUEST

Charcuterie Display  
Assorted Cheeses  
Fruits & Mixed Nuts  
Assorted Breads & Crackers  
Mineral Water

## COOKIE DISPLAY | \$16 PER GUEST

Chocolate Chip Cookies  
Sugar Cookies  
Peanut Butter Cookies



# AFTERNOON TEA

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## **PRESERVE HIGH TEA | \$55 PER GUEST**

*A Selection of Tazo Teas, Classic Scones with Artisanal Preserves, Lemon Curd and Devonshire Cream*

### **SOUPS (Select One)**

Potato Leek  
Tomato Basil  
Lobster Bisque

### **SALADS (Select One)**

Field Green Salad  
Caesar Salad  
Arugula Salad with Strawberry

### **SANDWICHES**

Smoked Salmon – Deviled Egg, Rye, Salmon Roe, Avocado, Cucumber  
Chicken Club – Bacon Jam, Tomato, Lettuce  
Tuna Fish Salad – Day Pickles, Shaved Fennel  
Ham Salad – Lemon Hummus, Cucumber

### **PASTRIES**

Assorted Macaron & Petit Four





# PASSED HORS D'OEUVRES

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*All receptions are required to order a minimum of four pieces per person for any event of one hour or more.*

## COLD SELECTIONS | \$7 PER PIECE

### VEGETABLE

Hummus, Zucchini, Garden Vegetables  
Tomato Caprese Skewers, Mozzarella, Basil, Balsamic  
Compressed Melon & Midori Lollipops  
Gazpacho Cucumber Cup, Micro Cilantro, Lime

### SEAFOOD

Seared Tuna, Cucumber, Avocado, Spicy Mayo, Sesame  
Smoked Salmon, Crostini, Tzatziki Sauce, Capers  
Mini Lobster Roll  
Shrimp Cocktail, Sriracha Cocktail Sauce, Lemon

### MEAT & POULTRY

Beef Tartare, Celery & Garlic Crostini  
Seared Beef Tenderloin, Pickled Cucumber, Crisp Wonton  
Chicken Salad Crostini, Red Grapes, Spicy Walnut  
White Truffle Deviled Eggs, Celery Leaves, Parmigiano Reggiano

## DEMITASSE SOUPS | \$7 PER PIECE

Chilled Tomato Gazpacho  
Creamy Tomato, Parmesan Crisp  
Lobster Bisque, Marsala Float  
Butternut Squash, Honey Mascarpone

## WARM SELECTIONS | \$7 PER PIECE

### VEGETABLE

Mini Grilled Cheese, Goat Cheese, Ale Cheddar, Strawberry Balsamic Jam  
Vegetable Spring Roll, Spicy Orange Marmalade  
Raspberry & Brie Phyllo, Grain Mustard Cream  
Spinach Feta Strudel, Tzatziki Sauce

### SEAFOOD

Seared Scallop, Maple Glaze, Bacon Jam  
Mini Crabcake, Creole Remoulade  
Grilled Shrimp Taco, Avocado, Pico de Gallo  
Lobster Fritter, Spicy Tartar Sauce

### MEAT & POULTRY

Mini Beef Wellington, Bearnaise Sauce  
Braised Beef Short Rib, Mushroom Cap, Asiago Cheese  
Gourmet Pigs in a Blanket, Whole Grain Mustard  
Buffalo Chicken Spring Roll, Blue Cheese Dipping Sauce  
Szechuan Sirloin Skewer, Grilled Pineapple



# RECEPTION DISPLAYS

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## ORGANIC VEGETABLE CRUDITÉ | \$18 PER GUEST

Assorted Dipping Sauces

## AMERICAN FARM HOUSE AND ARTISANAL CHEESES | \$28 PER GUEST

Dried Fruits and Nuts, Honeycomb

## ANTIPASTO AND CHARCUTERIE | \$31 PER GUEST

Hand Carved Prosciutto, Soppressata, Salami, Bresaola, Marinated Artichokes, Mushrooms, Olives & Italian Cheeses

## SUSHI | \$43 PER GUEST

California Roll, Spicy Tuna Roll, Spicy Salmon, Shrimp Tempura, Tuna and Eel, Tuna Tataki,  
Served with Fresh Wasabi, Pickled Ginger, and Soy Sauce

## SHRIMP COCKTAIL BAR | \$42 PER GUEST

Citrus Poached Shrimp

Flight of Cocktail Sauces – Classic, Gin, Passion, Jalapeno, Garlic, Chili

4 pieces per person

## RAW BAR | \$63 PER GUEST

Shrimp Cocktail, Local Oysters, Little Necks

With – Horseradish, Cocktail Sauce, Lemon, Shallot Mignonette

4 pieces per person

5 pieces per person

## GRILLED FLATBREAD DISPLAY | \$35 PER GUEST

Rabe, Sausage, Caramelized Onion, Parmesan, Rosemary

Arugula, Fig Jam, Duck Prosciutto, Toasted Goat Cheese

Margherita, Roasted Tomato, Mozzarella, Basil

Garlic and Herb

5 pieces per person



# FOOD STATIONS

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## SEASONAL SALAD SELECTIONS | \$22 PER GUEST

Rhode Island Field Greens - Tomato, Cucumber, Radish, White Balsamic  
Caesar Salad – Fennel Scented Brioche Croutons, Parmigiano Reggiano  
Greek Chopped Salad – Artisan Romaine, Vine-Ripe Tomatoes, Cucumber,  
Sweet Peppers, Kalamata Olives, Feta, Scallions  
Quinoa Power Bowl – Roasted Beets, Hard Boiled Egg, Avocado,  
Baby Spinach, Herbs, Fresh Lemon and EVOO

## PASTA STATION | \$32 PER GUEST

Penne, Farfalle, Cheese Tortellini, Gluten Free Gemelli  
Vodka Sauce, Marinara, Alfredo, Alio Olio, Pesto (no nuts)  
Chicken Breast, Shrimp, Italian Sausage  
Mushrooms, Broccoli, Spinach, Roasted Red Peppers, Artichoke Hearts,  
Olives, Basil, Parsley  
Freshly Grated Parmesan and Assorted Breads  
*(\$150 fee per Chef Attendant is required.)*

## ARTISANAL GRILLED CHEESE BAR | \$26 PER GUEST

Classic White Bread and American Cheese  
Braised Short Rib – Caramelized Onion, Vermont Farmstead  
Cheddar Ale Cheese  
Spinach, Artichoke, Boursin Cheese  
Tomato Bisque  
*Based on 2 pieces per person*

## MINI SLIDER STATION | \$33 PER GUEST

Mini Cuban – Bread and Butter Pickle, Ham, Pork Belly, Dijonnaise  
Italian – Olive Tapenade, Focaccia  
Grass Fed Beef Slider – Bibb Lettuce, Tomato, Bacon Jam  
Mini Reuben – Thousand Island Dressing, Rye  
*Based on 2 pieces per person*

## TACO STATION | \$65 PER GUEST

Pork Carnitas  
Peruvian Style Pulled Chicken  
Warm Corn and Flour Tortillas  
Assorted Salsas and Toppings – Mojo Onions, Salsa Fresca, Avocado  
Sauce, Queso Fresco, Aji Amarillo and Jalapeno, Mango & Jicama  
Slaw, Local Radishes, Kimchi, Grilled Corn and Piquillo, Tomatillo  
and Cilantro

## CLAM SHACK | \$38 PER GUEST

Lobster Roll, Clam Chowder, Fish & Chips, Coleslaw, French Fries,  
Tartar Sauce, House-Made Pickle

## CHEF ATTENDANT CARVING STATION

*Each serves 20 guests; \$150 fee per Chef Attendant is required*

## ROAST BREAST OF TURKEY | \$385

Sausage Stuffing, Gravy

## MAPLE BOURBON GLAZED PORK LOIN | \$385

Apricot Mostarda

## PRIME RIB OF BEEF | \$475

Mashed Potatoes, Au Jus, Creamy Horseradish



# DINNER MENUS

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*All dinner buffets include still water, assorted artisanal breads, sweet cream butter, custom-blend coffee and tea.*

## PRESERVE LOBSTER BOIL BUFFET | \$188 PER GUEST

### STARTERS

Napa Cabbage Slaw

Tomato, Cucumber and Red Onion Salad – Herb Vinaigrette

Farfalle Pasta – Artichoke Hearts, Black Olives, Heirloom Tomatoes,  
Broccoli, Oregano Dressing

Rhode Island Field Greens – Tomato, Cucumber, Radish, White Balsamic

Steamed Clams and Mussels – White Wine, Parsley and Garlic Sauce

House Baked Cornbread

### CHOWDER STATION

Clam Chowder (New England or Rhode Island Style)

Served with Oyster Crackers

### ENTRÉES AND SIDES

Herb Roasted Chicken

Whole Boiled Lobster, drawn Butter

Grilled Summer Vegetables with Pesto Vinaigrette

Vermont Cheddar Mac n' Cheese

Oven Roasted Red Bliss Potatoes

Sweet Butter Corn on Cob

### DESSERTS

S'mores Tart

## PRESERVE ITALIAN BUFFET | \$110 PER GUEST

### STARTERS

Antipasti - Assorted Salumi, Marinated Vegetables & Olives,  
Italian Cheeses

Fresh Mozzarella – Heirloom Tomatoes, Basil, Aged Balsamic, EVOO

Greek Chopped Salad – Artisan Romaine, Vine-Ripe Tomatoes,  
Cucumber, Sweet Peppers, Kalamata Olives, Feta, Scallions

### ENTRÉES AND SIDES

Roasted Beef Tenderloin, Barolo Wine Sauce

Mediterranean Chicken Breast

Rosemary Roasted Shrimp

Potato Gnocchi – Roasted Tomato Sauce, Confit Garlic, Mozzarella  
Garlic Roasted Fingerling Potatoes

Focaccia with Olive Oil and Olive Tapenade

### DESSERTS

Tiramisu

Chocolate Chip Cannoli

Assorted Biscotti



# DINNER MENUS

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All dinner buffets include still water, assorted artisanal breads, sweet cream butter, custom-blend coffee and tea.

## PRESERVE BBQ BUFFET | \$110 PER GUEST

### COLD BUFFET

Tomato, Cucumber, Red Onion, Feta  
Rhode Island Field Greens  
Home-Style Red Bliss Potato Salad

### GRILLED ITEMS

Hickory Molasses BBQ Chicken  
Local Block Island Swordfish, Soy Ginger Glaze  
BBQ Beef Brisket

### HOT ITEMS

Assorted Marinated Grilled Vegetables  
Sweet Corn on the Cobb  
Baked Beans with Pork Belly  
Mashed Potato and Mashed Sweet Potato – Applewood Bacon,  
Sour Cream, Fresh Chive,  
Shredded Cheddar, Sweet Cream Butter, Caramelized Onions,  
Sliced Jalapenos

### ITEMS BELOW MAY BE ADDED FOR AN EXTRA CHARGE:

New York Steak | \$18 per guest  
Filet Mignon | \$22 per guest  
Yellow Fin Tuna | \$18 per guest  
Lobster Tails | \$28 per guest

### DESSERT TABLE

Tiramisu  
Chocolate Marquis  
Assorted Cookies

## BUILD YOUR OWN DINNER BUFFET | \$140 PER GUEST

### SALADS (*Select Two*)

Rhode Island Field Greens  
Traditional Caesar  
Chopped Kale Salad  
Caprese Salad

### SOUPS (*Select One*)

Minestrone  
Lobster Bisque  
Clam Chowder  
Heirloom Tomato Gazpacho

### ENTRÉES (*Select Three*)

Short Rib, Red Wine Jus  
Chicken Picatta, Lemon Caper Sauce  
Sliced Tenderloin, Bordelaise Sauce  
Grilled Salmon, Olive Tapenade  
White Sea Bass, Saffron Beurre Blanc  
Swordfish, Lemon Caper Beurre Blanc  
Cauliflower Steak, Chili Breadcrumbs, White Truffle Vinaigrette

### SIDES (*Select Two*)

Fried Brussels Sprouts with Bacon and Maple Cream  
Fingerling Potato Salad with Red Pepper and Capers  
Roasted Parsnips and Carrots with Jalapeno Honey  
Creamed Spinach with Onion and Garlic  
Yukon Gold Smashed Potatoes with Garlic Butter  
Wild Rice and Dried Fruit Pilaf

### DESSERTS (*Select Three*)

Assorted Cookies and Brownies  
Seasonal Cheesecake  
Mini Seasonal Tarts  
Baileys Chocolate Mousse  
Berries and Crème Anglaise  
Assorted Cookies

# DINNER MENUS

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*Each dinner includes still water, assorted artisanal breads, local sweet cream butter, custom-blend coffee and tea.*

*Please note that Family Style Dinners are only available for parties under 30 guests and additional set up parameters will apply.*

## 3-COURSE FAMILY STYLE DINNER | \$115 PER GUEST

### STARTERS *(Select Three)*

Farm Greens and Seasonal Vegetables, Mustard Vinaigrette  
Greek Chopped Salad  
Caprese Salad – Vine Ripe Tomatoes, Fresh Mozzarella, Fig Balsamic  
Arugula Salad – Strawberry, Goat Cheese, Marcona Almonds, White Balsamic  
Pork Belly with Corn and Chorizo  
New England Artisanal Cheese and Charcuterie  
Seared Crab Cakes – Creole Remoulade  
Lobster and Corn Fritters – Red Pepper Rouille, Spicy Tartar Sauce  
Oysters Rockefeller  
Caesar Salad

### ENTRÉES *(Select Three)*

Sliced Beef Tenderloin, Mushroom Bordelaise (+\$15 supplement)  
Herb Roasted Chicken, Lemon Beurre Blanc  
Grilled Salmon, Bearnaise Sauce, Olive Tapenade  
Cider Brined Pork Tenderloin, Apple, Maple-Mustard Bordelaise  
Grilled Swordfish, Sweet Soy Glaze  
Espresso Marinated Flank Steak, Chimichurri

### SIDES *(Select Two)*

Roasted Cauliflower  
Creamed Spinach Gratiné  
Red Bliss Mashed Potatoes  
Grilled Asparagus  
Truffle Fries  
Mac and Cheese  
Red Bliss Potato Salad  
Roasted Brussels Sprouts  
Cheese Tortellini – Spinach, Feta, Prosciutto

### DESSERTS *(Select Two)*

Triple Chocolate Mousse  
Berries & Crème Anglaise  
Assorted Petit Fours  
Warm Chocolate Chip Cookies & Milk

### MINI SEASONAL PIE STATION | \$28 PER GUEST

Apple, Pumpkin, Pecan Flavors  
*Additional Seasonal Flavors Available Upon Request*





# DINNER MENUS *(Plated Dinner)*

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*Plated selections are priced as three, four or five course menus and include: still water, assorted artisanal breads, local sweet cream butter, custom-blend coffee and tea. Please allow a minimum of thirty minutes per course.*

**THREE COURSE | \$125 PER GUEST | SOUP OR SALAD, MAIN COURSE, DESSERT**

**FOUR COURSE | \$150 PER GUEST | SOUP OR SALAD, APPETIZER, MAIN COURSE, DESSERT**

**FIVE COURSE | \$170 PER GUEST | SOUP, SALAD, APPETIZER, MAIN COURSE, DESSERT**

## SOUPS

- Butternut Squash Bisque – Mascarpone, Preserve Honey, Fried Sage
- Traditional Heirloom Tomato Gazpacho – Focaccia Crouton, Marinated Tomatoes
- New England Clam and Lobster Chowder
- Wild Mushroom and Beluga Lentil Soup

## SALADS

- Rhode Island Field Greens – Tomato, Cucumber, White Balsamic
- Caesar Salad – Parmesan Crisp, Brioche Croutons, Meyer Lemon Dressing
- Bibb Salad – Vermont Goat Cheese, Marcona Almonds, Strawberry, Pomegranate Vinaigrette
- Baby Arugula Salad – Mozzarella Pearls, Heirloom Cherry Tomatoes, Balsamic Vinaigrette

## APPETIZERS

- Seasonal Risotto – Chef's Choice of Accompaniments
- Elk Meatball – Cinnamon Bordelaise, Buttered Fettuccini
- Jumbo Lump Crab Cake – Creole Remoulade, Vegetable Slaw
- Tuna Tartare – Sesame Crostini, Fresh Avocado
- Penne with Pink Vodka Sauce

## INTERMEZZO

*Available for additional \$10 per guest*

Meyer Lemon Granita, Mint, Limoncello

## MAIN COURSE

*It is possible for guests to be given a choice of multiple main courses in advance for an additional fee, please discuss with your Catering contact. If more than one entrée course is selected, please provide the total number of each entrée to your Catering contact ten (10) business days prior to the event.*

- Crispy Pan Salmon – Mediterranean Olive Tapenade, Wilt of Baby Spinach, Fire Roasted Tomatoes, Kalamata Olives, Roasted Red Peppers, Fresh Lemon and Extra Virgin Olive Oil
- Giant Nantucket Steamship Scallops – Lemon Risotto, English Peas, Pinot Noir Syrup
- Pan Roasted Halibut – Cauliflower Puree, Crispy Cauliflower Florets, Golden Raisins, Black Truffle Vinaigrette
- Grilled Swordfish – Arancini, Peppernade, Meyer Lemon, Capers Butter Sauce
- Pan Roasted Chicken Breast – Smashed Potatoes, Maple Glazed Carrots, Rosemary Pan Sauce
- Grilled Bone-In Pork Chop – Maple Dijon Sauce, Asparagus, Sweet Potato
- Filet Mignon Barolo – 9oz Beef Tenderloin, Mushroom Barolo Wine Sauce, Roasted Garlic Potato Cake, Frizzled Onions, Garlicky Spinach
- 4oz Filet of Beef & Seared Scallops – Horseradish Potato Puree, Grilled Asparagus, Crispy Onion Rings, Dijon Mustard Sauce +\$15 Supplement
- 6oz Filet Mignon & Butter Poached Lobster Tail – Butter Whipped Potatoes, Seasonal Vegetable, White Wine Reduction +\$30 Supplement

## DESSERT COURSE

- Double Chocolate Tart – Peanut Crunch, Vanilla Ice Cream
- Seasonal Shortcake – Scoop of Ice Cream
- Tiramisu
- Seasonal Fruit Tart
- Bailey's Chocolate Mousse – Espresso Ice Cream

*\*Additional Dessert Offerings Available Upon Request; Please ask your Catering Manager for more information.*

# DINNER MENUS

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## VEGETARIAN AND GLUTEN FREE

### FIRST COURSE

Vegetarian Spring Roll – Fried Kale, Cafir Lime, Peanut Dipping Sauce

Tomato Carpaccio

Forager's Risotto – Spinach, Mushroom, Mascarpone Cheese

Exotic Mushroom Ragu – Almond Creamed Spinach

Root Vegetable Hash – Tofu, Pine Nuts, Golden Raisin, Brown Butter, Micro Greens

### MAIN COURSE

Cauliflower Steak – Herb Roasted, Garlic Oil, Balsamic Reduction, Braised Lentils, Truffle Vinaigrette

Roasted Butternut Squash Risotto – Sauteed Swiss Chard, Fried Sage, Cherry Tomatoes

Quinoa Power Bowl – Roasted Beets, Hard Boiled Egg, Avocado,

Baby Spinach, Herbs, Fresh Lemon and EVOO

Gluten Free Gemelli – Seasonal Vegetables, Alio Olio Herb Sauce

### DESSERT COURSE

Flourless Chocolate Cake

Seasonal Fruit Sorbet

Seasonal Fruit Tart



# DINNER MENUS

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## LATE NIGHT SNACKS

### GOURMET FRENCH FRY BAR | \$28 PER GUEST

Pomme Frites

Sweet Potato Frites

Toppings (Select Three) Truffle Parmesan, Roasted Garlic Aioli, BBQ Sauce, Ranch Dressing, Cheddar Mornay, Blue Cheese Mornay, Chili, Malt Vinegar & Chive, Old Bay, Sweet Chili Aioli, Spicy Aioli

### LATE NIGHT BREAKFAST BITES | \$34 PER GUEST

French Toast Sticks – New England Maple Syrup

Chicken & Waffles

Breakfast Sandwich – Bacon, Egg, Cheese, Mini English Muffin

### POPCORN BAR | \$18 PER GUEST

Freshly popped popcorn with paper to-go bags served with assorted toppings.  
Toppings (*Select Two*)

Truffle Oil, Parmesan Cheese, Chocolate Chips, Garlic Salt,  
Taco Seasoning, Cinnamon Sugar

### PRETZEL STATION | \$20 PER GUEST

Traditional Salted Pretzels with assorted savory dipping sauces.  
Dipping Sauces (*Select Three*)

Cheddar Cheese Sauce, Whole Grain Mustard, Butter, Dulce de Leche,  
Hot Sauce, Cream Cheese Icing, Nutella, Mustard Guinness Dip

### DRIVE IN | \$28 PER GUEST

Beef Sliders, Corn Dogs, Chili Dogs, Cheese Fries

Salt & Vinegar Chips, House Pickles

Milkshakes and Assorted Toppings

### SLUMBER PARTY | \$28 PER GUEST

Mini Pepperoni, Cheese, and Vegetable Pizzas

White Cheddar, Caramel, and Buttered Popcorn

Milk & Cookies

Ice Cream Cups and Assorted Toppings





# BAR OPTIONS

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## HOUSE WINE BY THE GLASS | \$10 PER GLASS

## HOUSE SPARKLING WINE BY THE GLASS | \$11 PER GLASS

## DOMESTIC BEER | \$7 PER BOTTLE

## IMPORTED BEER | \$8 PER BOTTLE

*Please speak to your Catering Manager for beer selections and Craft Beer upgrade options and pricing.*

## DELUXE BRAND COCKTAILS | \$11 PER DRINK

Wheatly Vodka, Beefeater Gin, Bulleit Bourbon, Ballantine's Scotch, Jose Cuervo "Traditional" Blanco Tequila, Cane Run Silver Rum

## PREMIUM BRAND COCKTAILS | \$12 PER DRINK

Tito's Vodka, Tanqueray Gin, Buffalo Trace Bourbon, Johnnie Walker Red Label Scotch, El Tesoro Blanco Tequila, Mount Gay "Eclipse" Dark Rum

## ULTRA-PREMIUM BRAND COCKTAILS | \$14 PER DRINK

Belvedere Vodka, Hendricks Gin, Johnnie Walker Black Label Scotch, Maker's Mark Bourbon, Don Julio Blanco Tequila, Mount Gay X.O. Rum

## SPECIALTY COCKTAILS | STARTING AT \$15 PER DRINK

Customized specialty cocktail and dessert cocktail options are available upon request. Pricing is assigned based on the selection, please speak with your Catering Manager for more details.

## LIQUEURS | \$12 PER GLASS

Disaronno, Frangelico, Bailey's Irish Cream, Chambord, Sambuca Romana, Grand Marnier

*Port Liqueurs are not included in open bar packages*

Coca Cola Products, Fever Tree Products, Juices

## BAR PACKAGES

*Prices shown are per person*

### MIMOSA BAR | \$22 PER GUEST, PER HOUR

Sparkling Wine with an array of garnishes.

Mixers to include: Orange Juice, Peach Purée,

Seasonal Fruit Purée, Cranberry Juice, Grapefruit Juice

*\*Bartender Fee of \$125 applies.*

### BLOODY MARY BAR | \$30 PER GUEST, PER HOUR

Mixers to include: Tomato Juice, Bloody Mary Mix,

Worcestershire Sauce

Liquors: Belvedere Traditional & Assorted Flavors, Loyal 9 Vodka, Johnny Walker Red Scotch, Tanqueray Gin, Don Julio Silver Tequila, Bacon Vodka

Rims: Sea Salt, Celery Salt, Spice Blend, Old Bay

Garnishes: Bacon, Olives, Shrimp, Lemons & Limes, Cheddar Cheese Cubes, Jalapenos, Gerkins, Pepperoni, Celery, Cocktail Onions

*\*Bartender Fee of \$125 applies.*



## **BAR PACKAGES BY THE HOUR**

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<b>HOURS</b>	<b>DELUXE</b>	<b>PREMIUM</b>	<b>ULTRA-PREMIUM</b>
2	\$48	\$52	\$60
3	\$60	\$65	\$70
4	\$70	\$75	\$85



THE  
**P R E S E R V E**  
SPORTING CLUB & RESORT

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