

Sample Reception Menu.

Bistro 9, at the East Greenwich Golf Club

5:00 PM

80 Guests Patio Reserved

Antipasto Table

Classic Antipasto

Ciabatta, focaccia, baguettes, infused olive oil, European whipped butter, and eggplant tapenade
Cured, imported meats
Imported cheeses- goat, gorgonzola, Parmesan, pecorino, fresh mozzarella
Roasted red peppers, imported olives, grilled artichokes, mushrooms, frittata

Raw Bar

Lobster tails
Littlenecks on the half shell
Oysters
Shrimp cocktail
Lemon, horseradish, cocktail sauce, mignonette, capers

Seated, Formal Dinner

Wine service with dinner-

Coppola Black Diamond Reserve Claret, Kendall Jackson Chardonnay

Course 1

Candied walnut pumpkin bisque- served in hollowed pumpkins

Course 2

Limoncello Sorbet with fresh mint

Course 3

Capellini with string beans, cherry tomatoes, red onion, and spinach in white wine, lemon, and butter

Course 4 (Choice of one)

- a. Roasted Statler, bone-in chicken stuffed with cranberries and gingersnap cookies topped with lemon cream
- b. Herb-encrusted beef tenderloin served with garlic smashed potatoes and lightly grilled asparagus
- c. Potato-wrapped Chilean sea bass with tomato cream and fresh vegetables

Course 5

Homemade basil gelato
Designer five-tiered wedding cake