# **BANQUET MENUS**

## Plated Breakfast \$14.95

Choice of Fresh Scrambled Eggs or Ham and Cheese Omelet
Choice of Bacon or Sausage Links
Breakfast Potatoes and Fresh Fruit
Choice of Toast or Bagel with Cream Cheese, Butter and Jelly
Orange Juice and Fresh Brewed Coffee

## **Breakfast Buffets**

All buffets require a minimum guarantee of 15 ppl

#### Continental Breakfast \$12.95

Assorted Breakfast Breads, Cream Cheese and Jellies
Assorted Fruits, Yogurt, and Granola
Orange Juice and Fresh Brewed Coffee
Hot Teas

#### Classic Breakfast with a Touch of Sweet \$16.95

Farm Fresh Scrambled Eggs Choice of Bacon or Country Sausage Links Choice of French Toast or Waffles Breakfast Potatoes, Assorted Breakfast Breads Assorted Juices, Coffee and Specialty Teas

## Lee's Signature Breakfast \$24.95

Farm Fresh Scrambled Eggs, Biscuits with Sausage Gravy
Choice of Tilapia, Chorizo, Chicken, or Ham
French Toast or Pancakes
Bacon and Country Sausage Links
Breakfast Potatoes or Tater Tots
Assorted Breakfast Breads with Cream Cheese, Butter and Jelly
Assorted Juices, Coffee and Specialty Teas

# **Breaks and Beverages**

All Breaks and Beverage choices are priced per guest.

AM Break Includes Coffee, Decaf & Hot Tea plus your choice of the following: Any Two (2) Options for \$9 / Any Three (3) for \$10.50 / Any Four (4) for \$12.00

Whole or Slice Fruit Cereal or Granola Bars Individual Yogurts Yogurt Parfaits with Granola Cookies or Brownies

PM Break Includes Coffee, Iced Tea, plus your choice of the following: Any Two (2) options for \$9 / Any Three (3) for \$10.50 / Any Four (4) for \$12.00

> Tortilla Chips & Salsa House-made Brownies or Cookies Popcorn, Mixed Nuts, Potato Chips, or Chex Mix Fresh Fruit or Vegetable Display – add \$2 pp

# A La Carte Items AM Options

Whole Fruit Breakfast Burrito Croissant Breakfast Sandwich	\$2.50 each \$32 per dozen \$36 per dozen
Assorted Danish, Muffin & Croissants	\$32 per dozen
PM Options	
Assorted Cookies or Brownies	\$30 per dozen
Dessert Bars	\$32 per dozen
Brownies	\$32 per dozen
Non-Alcoholic Beverages	
Gallon Freshly Brewed Coffee & Decaf	\$30.00 per
Gallon Iced Tea or Gallon Hot Herbal Tea	\$30.00 per
Assorted Soft Drinks	\$2.50 each
Assorted Fruit Juices by the Pitcher	\$30.00 per
Gallon Lemonade or Fruit Punch	\$30.00 per
Bottled Water	\$2.50 each

3009 Tower Hill Road, South Kingstown, RI | 401-789-1051

## Lunch

Each Buffet is accompanied by Coffee, Iced Tea, Lemonade, Water, and Assorted Desserts

# **Buffet Options**

## Taste of Tuscany \$16.95

Fresh Garden Salad with Choice of 2 Dressings
Garlic Bread Sticks or Rolls with Butter
Pasta with Choice of 2 Sauces: Bolognaise, Alfredo, or Vodka Sauce\*
Fresh Italian Vegetables
\*Add Meatballs @ \$2 pp

#### Build Your Own Sandwich Buffet \$17.95

Assortment of Breads
Hand Carved Deli Meats and Cheeses
Sliced Tomatoes, Pickles, Lettuce, and Onion
Potato Salad or Pasta Salad
Kettle Chips

## Executive Bistro Sandwich Buffet \$19.95

A Platter of Hand-Crafted Sandwiches
Signature Wraps
Includes Pasta Salad and Potato Salad
Potato Chips

#### Mexican Fiesta \$22.95

Chicken or Beef Fajitas with Flour Tortillas Spanish Rice and Refried Beans Tortilla Chips with Spicy Mexican Chili Pico de Gallo Salsa, Sour Cream Shredded Lettuce and Assorted Cheeses

## Asian Fusion \$22.95

Sweet and Sour Chicken
Vegetable Stir Fry
Pork and Vegetable Spring Rolls
Fresh Garden Salad with Choice of 2 Dressings
White Rice
Rolls and Butter

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# **Plated Options**

All Include: Coffee, Iced Tea, Lemonade, Water, and Assorted Desserts

#### The Pre-Game \$14.95

Chicken Fingers, French Fries, and Fresh Garden Salad

#### Pasta Primavera \$16.95

Fettuccine and Fresh Vegetables Tossed in a Garlic & Herb Sauce Warm Rolls and Butter

## Classic Lasagna \$18.95

Classic Lasagna with Marinara Sauce, served with Green Beans, Fresh Garden Salad Warm Rolls and Butter \*Add Meatballs for \$2

## Open Faced Sandwich \$18.95

Choice of Thinly Sliced Beef or Oven Roasted Turkey on Bread with Gravy
Mashed Potatoes and Chef's Choice of Vegetable

#### Herb Encrusted Chicken Breast \$27.95

Lightly Seasoned Boneless Breast of Chicken drizzled with a House Cream Sauce Choice of Baked Potato or Garlic Mashed

# **Salads**

Includes Chefs Choice of Dessert, Iced Tea, Coffee, and Water Service

#### Grilled Chicken\* Salad \$18.95

Blend of Romaine Lettuce and Spring Mix, Diced Bell Pepper, Shaved Red Onion, Tomatoes and Croutons. Topped with Grilled Chicken

Served with Zinfandel Vinaigrette

\*Substitute Sirloin Steak@ \$2pp

#### Chef Salad \$14.95

Romaine and Spring Greens Topped with Ham, Turkey, Fresh Roasted Vegetables, Tomatoes, Cheddar Cheese, Cucumbers, Croutons, Choice of Dressing

# Hors d'oeuvres Displays

Choose From the Following Options: \$125 for 50 Pieces of any One (1) item Chips, Queso Dip, and Assorted Salsas Spinach & Artichoke Dip with Pita Chips Traditional Bruschetta

Choose From the Following Options: \$175 for 50 Pieces of any One (1) item Antipasto Platter Domestic and Import Cheese Board Fruit & Berry Platter Vegetable Crudités Falafel, Hummus, and Pita Chips

Market Price (call for pricing)
Shrimp Cocktail
Scallops Wrapped in Bacon

# Hot Hors d'oeuvres

Choose From the Following Options: \$100 for 50 Pieces of any One (1) item Chicken strips with Barbecue Sauce and Honey Mustard Buffalo Chicken Wings with Blue Cheese Dressing, Celery and Carrots

Choose From the Following Options: \$125 for 50 Pieces of any One (1) item Teriyaki Chicken Skewers with Grilled Pineapple and Scallions Spring Rolls (chicken, pork or vegetarian, ONE style per 50 ordered), served with Hoisin Mini Grilled Cheese Sandwiches with Asiago and Tomato Jam Bite-sized Sausage Pizzas with Mozzarella & Basil

## Alcoholic Beverages

Budweiser and Corona \$4/bottle Moscato \$6.95/glass House Red Wine \$6.95/glass