

# *Welcome to Greenwich Bay Oyster Bar*

*Congratulations on your special upcoming event...*

We at Greenwich Bay Oyster Bar put our heart and soul into every dish we serve. Serving all of Rhode Island and Southeastern Mass as a full-service off-site caterer. Specializing in creating and serving eclectic dishes to discriminating taste. Our goal is to elevate your taste buds with impeccable food, while paying attention to all the details, and building a special relationship with each one of our clients. Our services include Catering, Servers, Event Planner, Bartenders, Rentals, Set Up, Breakdown, and any other service you need for a picture-perfect off-site event.

## Event Coordination

Our Event Coordinator will help you navigate through the whole planning process of your event. She will be with you every step of the way from the initial phone conversation through the day of your event. She will make sure every detail is carried out to its fullest.

## Rental Services Offered

Servers & Bartenders

Event Coordinator

Dishware, Flatware, Glassware

Table Linens White or Ivory

Napkins (color of your choice)

Tables & Chairs

Ovens, grills, fryolators

Tents

Photo Booths

DJ

Or anything else you dream up for a picture-perfect off-site event.



# *“An Appetizing Beginning”*

## *Cocktail Hour Hors d'oeuvres*

**Note: Small serves 12-16 and Large serves 25-30**

### *Passed Hors d'oeuvres selections include:*

Stuffies - \$70/140

Mini Crab Cakes - \$30/60

Scallops Wrapped in Bacon - \$70/140

Lamb Lollipops - \$100/200

Stuffed Mushrooms - \$40/ 80

Beef Bruschetta (caramelized onions, crumbled gorgonzola) - \$40/80

Teriyaki Chicken Skewers with Thai Peanut Sauce - \$40/80

Grilled Pizza (Shrimp & Scallop Alfredo, Calamari, BBQ Chicken, Veggie, White Garlic & Parmigiana)  
\$15.00 = 10-12 pcs

### *Station Hors d'oeuvres stations include:*

Cheese Tray with Swiss, Cheddar, Blue, Brie with Assorted Crackers and Seasonal Fruit - \$50/100

Crudités Tray with Celery, Peppers, Carrots, Broccoli, Cherry Tomatoes includes Dip - \$35/70

Antipasto with Prosciutto, Sopressata, Reggiano Cheese, Piave Cheese, Artichoke Hearts, Roasted Red Peppers, Assorted Olives, Sun Dried Tomatoes, Toasted Points - \$75/150

Raw Bar Set Up includes 1 Shucker with display (4hrs) 25 Oysters, 25 Clams, Cocktail Sauce, Mignonette Horseradish, and Lemons- \$375

Oysters \$2

Jonah Crab Claws Chilled \$1.50

King Crab chilled or steamed \$MRT

Clams \$1.50

Snow Crab Chilled or Steamed \$MRT

Jumbo Shrimp \$1.75

Colossal Shrimp \$3.50



Other Hors d'oeuvre options can be arranged upon request

# *“Bountiful Buffet Option”*

## *Cocktail Hour*

### **Cheese & Cracker Table**

An Elegant Table Display of Cheeses (Swiss, Cheddar, Blue, & Brie),

Assorted Crackers, and Seasonal Fresh Fruit

## *Buffet Choices*

### *Salad Offerings (choice of one)*

Field Green Salad

Caesar Salad

Cucumbers, Tomatoes, Onions, Carrots

Croutons and Shredded Reggiano Cheese



### *Choice of Entrée Sections (choice of two)*

Roast Beef

Bourbon Glazed Salmon

Chicken Cordon Bleu

Stuffed Sole

### *Accompaniments (choice of one)*

Wild Rice

Oven Roasted Potatoes

Mashed Potatoes

Pasta (Penne, Bowtie, Gnocchi, Linguine) Sauce (Marinara, Pink Vodka, Alfredo, Primavera, Gorgonzola Cream)

### *Vegetable (choice of one)*

Grilled Asparagus

Green Beans

Glazed Carrots

Grilled Vegetable Medley

Comes with Artisan Rolls & Butter

**\$ 45.00 per person**

*Price includes (2 Forks, Knife, Dinner/Salad /Bread Plate, Table Linen, Napkin, Servers)*

Above price subject to taxes and gratuities

# *“Tantalizing Taste Plated Option #1”*

## *Cocktail Hour*

### **Cheese & Cracker Table**

An Elegant Table Display of Cheeses (Swiss, Cheddar, Blue, & Brie),

Assorted Crackers, and Seasonal Fresh Fruit

### *Salad Offerings (choice of one)*

Field Green Salad

Caesar Salad

Cucumbers, Tomatoes, Onions, Carrots

Croutons and Shredded Reggiano Cheese

### *Choice of Entrée Sections (choice of two)*

Roast Beef with Asparagus & Oven Roasted Potatoes

Chicken Cordon Bleu with Grilled Vegetable Medley & Wild Rice

Stuffed Filet of Sole (crab & cracker stuffing) with Green Beans & Wild Rice

Comes with Artisanal Bread & Butter

***\$ 45.00 per person***

*Price includes (2 Forks, Knife, Dinner/Salad /Bread Plate, Table Linen, Napkin, servers)*

Above price subject to taxes and gratuities

# *“Tantalizing Taste Plated Option #2”*

## *Cocktail Hour*

### **Cheese & Cracker Table**

An Elegant Table Display of Cheeses (Swiss, Cheddar, Blue, & Brie),

Assorted Crackers, and Seasonal Fresh Fruit

### *Salad Offerings (choice of one)*

Field Green Salad

Caesar Salad

Cucumbers, Tomatoes, Onions, Carrots

Croutons and Shredded Reggiano Cheese

### *Choice of Entrée Sections (choice of two)*

Bourbon Glazed Salmon with Asparagus & Oven Roasted Potatoes

Filet Mignon with Green Beans & Mashed Potatoes

Baked Stuffed Shrimp with Asparagus & Roasted Potatoes

Chicken Cordon Bleu with Glazed Carrots & Wild Rice



Comes with Artisanal Bread & Butter

***\$ 50.00 per person***

*Price includes (2 Forks, Knife, Dinner/Salad/Bread Plate, Table Linen, Napkin, Servers)*

Above price subject to taxes and gratuities

# *“Tantalizing Taste Plated Option #3”*

## *Cocktail Hour*

### **Cheese & Cracker Table**

An Elegant Table Display of Cheeses (Swiss, Cheddar, Blue, & Brie),

Assorted Crackers, and Seasonal Fresh Fruit

## *Salad Offerings (choice of one)*

Field Green Salad

Caesar Salad

Cucumbers, Tomatoes, Onions, Carrots

Croutons and Shredded Reggiano Cheese

## *Choice of Entrée Sections (choice of two)*

Grilled Seared Sea Scallops with Cognac Cream, Green Beans, & Wild Rice

Surf & Turf (8oz Filet Mignon & 2 Baked Shrimp), Asparagus, Mashed Potatoes

Chicken Piccata, Glazed Carrots, Roasted Potatoes

Comes with Artisanal Bread & Butter



**\$60.00 per person MKT Average**

*Price includes (2 Forks, Knife, Dinner/Salad/Bread Plate, Table Linen, Napkin, Servers)*

Above price subject to taxes and gratuities

# *“Tantalizing Taste Option #4”*

## *Cocktail Hour*

### **Cheese & Cracker Table**

An Elegant Table Display of Cheeses (Swiss, Cheddar, Blue, & Brie),

Assorted Crackers, and Seasonal Fresh Fruit

## *Salad Offerings (choice of one)*

Field Green Salad

Caesar Salad

Cucumbers, Tomatoes, Onions, Carrots

Croutons and Shredded Reggiano Cheese

## *Entrée Section*

### **Traditional Back Yard New England Clambake**

1 ¼ lbs. Lobster

Soft Shell Clams

Mussels

Chorizo

Corn on the Cob

Boiled Potatoes

Artisanal Bread & Butter

**\$60.00 per person MKT Average**

*Price includes (2 Forks, Knife, Dinner/Salad /Bread Plate, Table Linen, Napkin,  
Servers)*

Above price subject to taxes and gratuities

## Other Options Available Upon Request

### Hors d'oeuvres:

*(Note Small Serves 12-16 & Large Serves 25-30)*

Oyster Rockefeller \$65/130

Snail Salad \$20.00 per lb

Fish & Chips Snack Size \$70/140

Clam Cakes & Chowder Snack Size \$70/140

Clams Casino \$60/120

Tuna Tartar Canape \$75/150

Shrimp and Scallop Ceviche \$70/140

Mozzarella & Cherry Tomato Skewers (basil & balsamic drizzle) \$65/130

Steamed Pork Dumplings with Ponzo Dipping Sauce \$40/80

Fried Gnocchi with Pesto & Parmigiana Sauce \$50/100

Calzones- choose from Veggie, Pepperoni & Cheese, Muffuletta \$23 each

### Seafood:

*(Note Small Serves 12-16 & Large Serves 25-30)*

Grilled Swordfish 10 oz \$MKT

Tuna Steak 8oz (seared sesame encrusted) served with Wasabi & Soy \$MKT

Seared Sea Scallops with Cognac Cream Sauce \$75/140

Baked Stuffed Lobster with Jumbo Shrimp & Diver Sea Scallops \$MKT + \$10.95 extra

Lobster Risotto with Sea Scallops \$75/140

Paella with Saffron Rice, Shrimp, Scallops, Clams, Mussels, Calamari, Chicken Chorizo, Asparagus \$75/140

Bourbon Glazed Salmon 8oz. \$MKT



## Beef:

*(Note Small Serves 12-16 / Large Serves 25-30)*

Roast Beef 10oz \$160/320

Filet Mignon 8oz \$230/460

Prime Rib Queen Cut 10oz \$200/400

Prime Rib King Cut 14oz \$250/500

## Chicken:

*(Note Small Serves 12-16 / Large Serves 25-30)*

Cordon Bleu \$70/140

Marsala \$70/140

Piccata \$70/140

Saltimbocca \$70/140

Parmigiana \$70/140

½ Roasted Bone In, BBQ, or Herb Garlic Rub \$70/140

Chicken Legs (BBQ, Garlic Herb Rub, Buffalo) \$75/150

Fried Chicken \$100/200

## Pork:

*(Note Small Serves 12-16 / Large Serves 25-30)*

BBQ Pulled Pork \$90/180

BBQ Baby Back Ribs \$\$90/180

Louisiana Style Ribs (BBQ or Smoked Dry Rub) \$100/200

## Italian Dishes:

*(Note Small Serves 12-16 / Large Serves 25-30)*

Sausage & Peppers \$40/80

Eggplant Parmigiana \$45/90

Meatballs in Marinara \$45/90

Penne in Marinara \$35/70

## Accompaniments:

*(Note Small Serves 12-16 / Large Serves 25-30)*

Creamed Spinach \$45/90

Orzo Pasta Salad \$35/70

Broccoli Casserole \$45/90

Potato Salad \$35/70

Corn Salsa \$40/80

Macaroni Salad \$35/70

Mashed Potatoes \$40/80

Baked Potatoes \$\$40/80

Loaded Mashed Potatoes (Shredded Cheddar Cheese, Bacon, Minced Onion & Chives) \$45/90

Loaded Baked Potatoes (Sour Cream, Butter, Shredded Cheddar Cheese, Bacon) \$45/90

Coleslaw \$40/80

Boston Baked Beans \$35/70

Mixed Field Green Salad \$35/70

Cob Salad (Tomato, Onion, Egg, Bacon, Blue Cheese) \$40/80

Corn Bread \$35/70

Biscuits & Gravy \$35/70

Rolls & Butter \$20/40

Artisanal Bread & Butter \$40/80

## Soups:

Lobster Bisque \$6 per cup

Clam Chowder (New England, Rhode Island, Manhattan) \$4 per cup

Chicken Escarole \$3 per cup

### *Homemade Desserts:*

Crème Brulee; Vanilla, Chocolate, Pumpkin, Egg Nog \$5 per piece

Key Lime Pie (12 slices) \$40 per pie

Cheese Cake; Plain, Chocolate, Egg Nog, Blueberry (12 slices) \$40 per pie

Snickers Pie (12 slices) \$40 per pie

Fruit Salad (feeds 30) \$50 per bowl

Coffee & Tea Available Upon Request \$1.50

## Rentals & Services

American White Ceramic Dinner Plate \$ .50

American White Ceramic Salad Plate \$ .50

American White Ceramic Bread Plate \$ .50

Fork \$ .40

Knife \$ .40

Spoons Soup or Teaspoon \$ .40

Table Linens White or Ivory \$20.00 for 60" round floor length

Napkins \$ .70

Chairs \$2.25 & up

72 "Round Tables seats 10-12 \$15.00

Water Glasses \$ .50

Wine Glass \$ .80

Champagne Flute \$ .80

Coffee Cup & Saucer \$1 .00

Servers (plated dinners will require 1 server per 20 guests) 6hrs \$300.00 \$50.00 per additional hrs.

Bartenders & Bar Rental (6ft table dressed with Linen, Ice, 1 Bartender) 6hrs \$300.00 \$50.00 per additional hrs.

Beautiful Custom Oak Bar \$300.00

Event Coordinator \$35.00 per hr.

Champagne Toast 1.50

Cake Cutting Fee \$1.50

Oven \$300.00

Grills/ Fryolators \$150.00

Roll Top Chaffing Dishes \$75.00

