

Jacky's Galaxie

Restaurant and Banquets

383 Metacom Avenue, Bristol, RI 02809

Banquets (401) 396-9988 Restaurant (401) 253-8818 Fax. (401) 253-0288

Thank you for considering Jacky's Galaxie for your special event and inquiring about our banquet menus.

Jacky's Galaxie and Sushi Bar is conveniently located on Route 136 in picturesque Bristol, Rhode Island. The restaurant has banquet facilities to accommodate parties from 35 to 200 guests. We are unique in blending two culinary traditions "East meets West" resulting in innovative cuisine and a memorable experience for your guests.

Our wide range of culinary specialties is prepared by classically trained Western and Asian chefs. Our banquet menus offer you the opportunity to choose from selections that can make your event an exciting dining experience. We also offer personalized menu consulting featuring both traditional and innovative cuisine. Our staff is committed to a high standard of excellence in every aspect of planning and delivering a truly special event.

We have several private dining rooms that provide the perfect setting for your wedding, shower, anniversary, birthday, theme party, cocktail reception, reunion, fundraiser, seminar, corporate meeting, or bereavement gathering.

We look forward to assisting you in planning your next successful business, professional, or social event at Jacky's Galaxie in Bristol, Rhode Island.

www.jackysgalaxie.com

Jacky's Galaxie Restaurant

General Information ~ Policies ~ Terms and Conditions

Pricing

Menu prices in effect at time of menu selection will be honored for all the parties. All prices are subject to an 18% service charge and 8% RI State Sales & Meals tax. Entrée selections are limited to **two (2) choices** unless approved by management. An additional charge of \$2.00 per person will be added if more than two entrées are selected, three entrees will be the limited.

Menu

Menu selections must be made three (3) weeks prior to the function. A two (2) days notice is needed for funeral luncheons. Due to licensing and insurance requirements, all food and beverage items must be supplied by Jacky's Galaxie with the exceptions of specialty cakes. In addition, no remaining food or beverage shall be removed from the premises. At the conclusion of the function, such food and beverage becomes the property of restaurant. **All food allergies of anyone attending your function must be brought to our attention at the time of final food selections.** Of course, we will make every effort to accommodate guests with special diets including vegetarians and those with food allergies.

Jacky's Galaxie specializes in authentic Japanese sushi. Our chefs are trained according to traditional methods following the strictest sanitation guidelines associated with the art and craft of sushi. Though not all sushi is made with raw fish, sushi and sashimi may contain raw or undercooked seafood. You should understand that there is a risk of food borne illness associated with consumption of raw or undercooked protein products such as poultry, eggs, seafood, and meat. Raw and undercooked protein products should not be consumed by children, pregnant women, people on certain medications, or the elderly.

Beverage

Rhode Island law prohibits liquor being brought onto or taken from the premises for consumption or distribution. Therefore, all alcoholic beverages must be purchased from Jacky's Galaxie and served by our staff and no alcoholic beverages may be removed from the premises. Rhode Island law requires proper identification (photo ID) for all guests wishing to consume alcohol. The legal drinking age in Rhode Island is 21 years of age. We reserve the right refuse service to any person who, in our judgment is or appears to be intoxicated. **All functions over 50 guests are required to have a bartender. A \$100.00 bartender attending charge will be incurred. If the function generates a minimum of \$300.00 in bar business, the fee will be waived.** Non-alcoholic functions may be subject to an additional room charge on Saturdays.

Function Rooms

Function rooms are assigned according to the minimum guaranteed number of guests given in relation to the size of the room and time of other functions being held that day. Management reserves the right to reassign the function room if the minimum guaranteed number of guests is not met. **A minimum in FOOD SALES must be met to reserve any room on weekdays or weekends; otherwise a room rental charge will be added. Minimums are based on which room is reserved. If Minimums are not met a charge equal to the difference will be added. There is also a minimum of 35 guests required or a \$2.00 per person charge will be added.** Decorations, the assembly of center pieces, floral, wedding or special occasion cake displays, and any other items not part of our standard setup are not the responsibility of the banquet management or staff. The affixing of anything to the walls, floor, or ceilings with nails, staples, tape or any other substance is prohibited. Law prohibits freestanding candles such as candelabra and candlesticks. Any candle must be contained. Votive or floating candles are allowed. **The throwing of rice or confetti is strictly prohibited.**

Hours

Functions during the day and evening are limited to **five (5) hours** unless agreed upon by management. Functions during the day must vacate no later than 4:30 pm. All music must stop by 4:00 P.M. for daytime functions. **Each additional half hour will incur an additional charge of \$150.00 and must be approved by management.**

Guarantees

All clients must provide a final count 7 days prior to the date of the function. (No reduction of the final count is allowed within 72 hours of the date of the function and the client will be responsible to pay the guarantee if fewer guests attend.) Should the amount of guests attending be 5% greater than the guarantee final count, we may or may not be able to supply the required menu item and a reasonable substitution may be necessary, an additional set up fee of \$10.00 per table will also be applied.

Function Set-Up

Floor plans are available for each room, our function coordinator will be happy to provide you with a diagram of table layouts for your function. Each table will serve eight people, except Crystal Ballroom which is set for 10 people. We will base on your guaranteed final count to match number of table; otherwise, we will charge additional \$20 per table for set up.

Cancellations Policy

A client's request to cancel a contracted function must be made in writing to the management of Jacky's Galaxie. In first 14 days of contract signed, the deposit less a \$50 administration fee will be returned to the clients. After 14 days of contract signed, the deposit is forfeited. If the function is cancelled within 14 days of the event date, the client will be responsible for paying 50% of the estimated costs based on the client's minimum guarantee.

Deposits and Payments

All functions require a \$500.00 deposit in cash, certified check, Visa, or Master Card. Wedding receptions require an additional \$500.00 deposit ninety (90) days prior to the event. **Balances must be paid using a guaranteed number three (3) days prior to the event.** Any and all additional charges must be made immediately after the function. Should we overestimate the cost of the function, (sometimes possible with pre arranged beverage consumption); you will be reimbursed at the conclusion of the function. We do not accept personal checks or company checks without express consent of management. An additional 3.5% charge of the total costs will be added to the bill if you pay by American Express Credit Card.

Liability

Jacky's Galaxie and its representatives reserve the right to exercise reasonable control over any and all functions. Jacky's Galaxie reserves the right to cancel, at its discretion, a function at any time, including during the event, that does not act in accordance with its policies and regulations, and Rhode Island law, and/or if activities are not suitable to Jacky's Galaxie. Liability for damage to the property, or any equipment, furniture, or fixtures caused by client(s) or its guests and will be charged accordingly. Jacky's Galaxie does not assume responsibility for any personal property or equipment brought onto these premises due to theft, loss, or damage of any kind unless resulting from the gross negligence, or willful or intentional misconduct of Jacky's Galaxie, it's employees, or agents. Jacky's Galaxie is not responsible for any wedding gifts, cash, or envelopes left in our possession. All personal property and packages must be removed from the premises at the conclusion of the function. Jacky's Galaxie is not responsible for any items left on the premises after the function is complete. We reserve the right to cancel or change policies at any time without notice.

Initial: _____ Date: _____

Jacky's Galaxie

Restaurant and Banquets

383 Metacom Avenue, Bristol, RI 02809

Ph. (401) 396-9988 Fx. (401) 253-0288

CONTRACT

Date of Function _____ (____) Arrival Time _____

Number of Guests _____ Room of Required _____

Type of Function _____ Entertainment _____

Color of Napkin _____ Special Requests _____

(Napkin color choices: White, Gold, Pink, Burgundy, Teal, Forest Green, Light Blue, Cadet Blue, Navy Blue, Purple, Peach, Red, Brown, Ivory, Dusty Rose, Gray and Black)

Bartender Required on Parties with more than 50 guests

(\$100 Fee will be waved if bar sale sales over \$300) Yes No

Cake Cutting and Plating Fee \$40 applied. Yes No

Menu needs to be finished by **Three weeks** before the event. _____

Final Menu Counts must be known **Seven days** before the event. _____

All payments must be received Three days before the event by bank check, cash or credit card.

No Personal Checks Accepted for Final Payment _____

I/We, the undersigned, have read and understand all policies, terms and conditions of this contract and agree to said terms and conditions.

Signed _____ Date: _____

Please Print Name: _____ Telephone #: _____

Address: _____ City: _____ St.: _____ Zip: _____

E-Mail: _____

RECEIPT

Received total amounts \$ _____ (Check # _____ / Credit Card / Cash) as a deposit for the party above by Jacky's Galaxie Restaurant and Banquets.

Jacky's Galaxie Restaurant

Hors d'Oeuvre Menu

Hors D'Oeuvres Displays

Minimum of 35 People

Deluxe International Cheese Display	\$2.50 per person
Assorted Garden Vegetables with Dip	\$1.50 per person
Seasonal Fresh Fruit Display	\$2.50 per person
Antipasto Display (Pepperoni, Salami, Prosciutto, Marinated Fresh Mozzarella, Marinated Mushrooms, Roasted Red Peppers, Black Olives & Cherry Tomatoes)	\$4.50 per person
Jumbo Shrimp Cocktail (3 Each)	\$6.50 per person

Hot Hors D'Oeuvres (Passed or Displayed)

Priced per Person unless noted (2-3 Pieces per Person) Min Order 35 persons

Antipasto Skewers (2)	\$3.00	Teriyaki Beef (2)	\$3.00
Crab Cakes with Remolard Sauce (2)	\$3.95	Honey Boneless Ribs	\$3.00
Seafood Stuffed Mushroom Caps (2)	\$2.50	Fried Coconut Shrimp (2)	\$3.25
House Stuffed Mushroom Caps (2)	\$2.00	Crispy Butterfly Shrimp (2)	\$3.00
Scallops Wrapped in Bacon (3)	\$4.50	Vegetable Spring Rolls (2)	\$2.00
Grilled Pesto Shrimp in Bacon (2)	\$3.00	Egg Rolls (2)	\$2.00
Shrimp Mozambique (3)	\$6.50	Pan Fried Gyoza (Japanese Pork Dumplings) (2)	\$2.00
Spanikopita (2)	\$3.00	Steamed or Fried Dumplings (2)	\$2.25
Swedish or Sweet & Sour Meatballs (3)	\$2.00	Steamed or Fried Shumai (Shrimp Dumplings)	\$2.00
Miniature Quiche (2)	\$2.75	Chinese Chicken Fingers (2)	\$2.25
Bruschetta Tomato & Basil (3)	\$2.00	Hae Kainge (2)	\$2.00
Clams Casino (2)	\$3.50	Nime Chow (Vietnamese Spring Roll) (2)	\$2.50
Buffalo Wings (3)	\$2.75	Crab Rangoon (3)	\$2.50
Plain Chicken Wings (3)	\$2.50		
Franks Wrapped in Puff Pastry (3)	\$2.75		

Japanese Sushi Displays

Priced per Tray (50 Pieces per Tray Unless Noted)
(Parties over 50 must order at least 2 Trays)

Vegetarian Maki Rolls (Cucumber, Avocado, Oshinko, Yasai.....)	\$55.00 per Tray
California Maki Rolls (avocado, crab, cucumber)	\$55.00 per Tray
Maki Assortments	\$70.00 per Tray
Nigiri and Maki Assortments (50 Pieces)	\$90.00 per Tray
Nigiri, Sashimi & Maki Assortment (50 Pieces)	\$110.00 per Tray

Prices are subject to 18% service charge and 8% RI State Sales and Meal Tax

Banquet Dinner Menu

If Under 35 Persons, Please Add an Additional \$2.00 per Person

Soup

(Choice of one)

Chicken Escarole Soup ~ Minestrone Soup
Vegetable Beef Soup ~ Portuguese Vegetable Kale Soup

Salad

(Choice of one)

Garden Salad with House Italian Dressing Oriental Salad with Ginger Dressing
*(Add \$2.50 for Antipasto: Mixed greens with tomatoes, black olives,
Pepperoncini, provolone cheese, salami, and prosciutto)*

Entrées

(Choice of two, add \$2 per person for three choice)

(Add \$2.00 per person for Penne Pasta (served family style) or \$2.95 per person served individual)

Boneless Breast of Chicken with House Stuffing and Supreme Sauce	20.95
Boneless Breast of Chicken Marsala with Mushrooms	21.95
Boneless Breast of Chicken Francese with Lemon Butter Sauce	21.95
Boneless Chicken Breast with Teriyaki Sauce	21.95
Boneless Breast of Chicken Cordon Bleu (Layered with Ham and Swiss cheese)	22.95
Baked Scrod, New England Style (Ritz Cracker Seasoned Crumb Topping)	22.95
Baked Scrod Bella Vista (Laced with olive oil & topped with seasoned onions, peppers, tomatoes with Sherry wine)	22.95
Baked Stuffed Shrimp (Four jumbo shrimp)	23.95
Shrimp Mozambique (Five large shrimp with Spicy Garlic Sauce)	23.95
Baked Salmon Fillet with Lemon Dill Butter	23.95
Grilled Salmon with Ginger Teriyaki Sauce	23.95
Stuffed Fillet of Sole with Shrimp & Sherry Wine Cream Sauce (Stuffing of Spinach, Crabmeat, and Scallops)	23.95
Roasted Sirloin of Beef	25.95
Roasted Top Round of Beef with Madeira Mushroom Sauce	23.95
Roasted Prime Rib of Beef au jus	25.95
10 Oz Filet Mignon	31.95
Surf & Turf (8 oz Filet Mignon & Baked Stuffed Shrimp)	35.95
Lobsters 2 lb - Steamed Or Boiled Or Baked Stuffed	Market

Potatoes, Rice, and Vegetables

(Choice of two)

Roasted Red Bliss Potatoes ~ Baked Potato with Sour Cream ~ Delmonico Potatoes ~
Rice Pilaf ~ Oriental Pork Fried Rice ~ Vegetable Lo Mein ~ Vegetable Pad Thai Noodles
Green Beans with Almonds ~ Green Beans with Basil and Garlic ~ Baby Carrots & Peas in Herb Butter
Broccoli with Lemon Butter ~ Mixed Chinese Vegetables

Desserts

(Choice of one)

Vanilla Ice Cream with Choice of Either Chocolate, Strawberry or Mango Sauce
Or Lemon Cake

Dinners are served with fresh rolls and butter, coffee and tea.

Prices are subject to 18% service charge and 8% RI State Sales and Meal Tax

Signature Buffets

If Under 35 Persons, Please Add an Additional \$2.00 per Person

Italian Buffet

Garden Salad with House Vinaigrette Dressing
Penne Pasta with Tomato Sauce or Farfalle Pasta in Garlic Wine Sauce
Sausage, Meatballs and Peppers
Baked Scrod with Seasoned Crumb Topping
Chicken Cacciatore or Stir Fry Chicken With Vegetables
Rice Pilaf or Roasted Red Bliss Potatoes
Green Beans with either Basil and Garlic or Almonds
Vanilla Ice Cream with Strawberry Sauce or Chocolate Sauce or Mango Sauce
\$20.95

The Asian Buffet

Garden Salad with House Vinaigrette Dressing or Asian Ginger Dressing
General Tao's Chicken
Walnut Shrimp or Steamed Cod Fillets with Ginger & Scallion Sauce
Beef with Broccoli or Beef with Thai Basil
Chicken Lo Mein or Chicken Pad Thai Noodles
Mixed Chinese Vegetable or String Bean in Spicy Garlic Sauce
Pork Fried Rice or Steamed White Rice
Vanilla Ice Cream with Choice of Strawberry, Chocolate, or Mango Sauce
\$20.95

International Buffet

Garden Salad with House Vinaigrette Dressing
Tortellini or Penne Pasta with Pesto Cream Sauce or Tomato Sauce
Chicken Marsala with Mushrooms or Chicken Cordon Bleu
Seafood Newburg or Stuffed Filet of Sole
House Marinated Grilled Steak Tips
Baby Carrots & Peas in Herb Butter or Green Beans with Basil and Garlic
Rice Pilaf or Roasted Red Bliss Potatoes
Vanilla Ice Cream with Strawberry, Chocolate, or Mango Sauce
\$24.95

The Deluxe Asian Buffet

Garden Salad w. House Vinaigrette Dressing or Asian Ginger Dressing
Orange Flavor Chicken or Lemon Chicken
Walnut Shrimp or Steamed Salmon with Ginger & Scallion
Sirloin Steak Tips with Teriyaki Sauce
Chinese Egg Plant with Garlic Sauce or Chinese Broccoli with Oyster Sauce
Singapore Noodle or Chicken with Japanese Udon Noodle
Pineapple Fried Rice or Young Chow Fried Rice
Vanilla Ice Cream with Strawberry, Chocolate, or Mango Sauce
\$24.95

All Buffets are served with fresh rolls and butter, coffee and tea.
Prices are subject to 18% service charge and 8% RI State Sales and Meal Tax

East Meets West Buffet

Display

Select any One

- ~ International Cheese Display with Crackers ~
- ~ Assorted Garden Vegetable Display ~

Appetizers

Select any Three

- ~ Crab Rangoon ~ Vegetable Spring Roll ~ Chinese Chicken Fingers ~
- ~ Beef Teriyaki ~ Chicken Wings ~ Coconut Shrimp ~
- ~ House Stuffed Mushroom ~ Scallop Wrapped in Bacon ~ Bruschetta ~
- ~ Spanikopita ~ Mini Quiche ~ Franks Wrapped with Puff Pastry ~

Salad

Garden Salad with House Vinaigrette Dressing or Asian Ginger Dressing

Entrees

Select Two from The Following Categories

Chicken

- Chicken Marsala with Mushrooms ~ Chicken Cordon Bleu
- Boneless Chicken Francese ~ General Tao's Chicken
- Orange Flavored Chicken ~ Lemon Chicken

Beef

- Marinated Sirloin Tips ~ Beef with Spicy Thai Basil ~ Beef with Broccoli

Seafood

- Baked Scrod ~ Scrod Bella Vista
- Salmon with Lemon Butter and Dill ~ Steamed Cod with Ginger and Scallions
- Walnut Shrimp ~ General Tao's Shrimp ~ Seafood Newburg
- Three Delights (Shrimp, Chicken, Pork & Vegetables)

Accompaniments

Select any Three

- ~ Fried Rice (Any Kind) ~ Delmonico Potatoes ~ Roasted Red Bliss Potatoes ~
- ~ Chicken Lo Mein ~ Vegetable Lo Mein ~ Chicken Pad Thai ~
- ~ Penne Pasta with Tomato Sauce ~ Baby Carrots & Peas in Herbed Butter ~
- ~ Sautéed Green Beans with Basil & Garlic ~ Stir Fried Asian Mixed Vegetables ~

Desserts

Select one

- Vanilla Ice Cream with Strawberry or Chocolate Sauce or Lemon Cake

\$35.95

Dinners are served with fresh rolls and butter, coffee and tea.
Prices are subject to 18% service charge and 8% RI State Sales and Meal Tax

Deluxe East Meets West Buffet

Toast

Champagne Toast or Wine Toast

Display

Select any Two

~ International Cheese Display with Crackers ~
~ Assorted Garden Vegetable Display ~ Antipasto Display ~ Maki Display ~

Appetizers

Select any Four

~ Crab Rangoon ~ Vegetable Spring Roll ~ Baby Grilled Marinated Chops
~ Beef Teriyaki ~ Chicken Wings ~ Grilled Pesto Shrimp ~ House Stuffed Mushroom
~ Scallop Wrapped in Bacon ~ Tapenade ~ Spanikopita ~ Mini Quiche ~ Rumaki

Salad

Garden Salad with House Vinaigrette Dressing or Asian Ginger Dressing

Entrees

Select two from Entrees Category

Chicken

Boneless Chicken Marsala with Mushrooms ~ Chicken Sorrentino
Boneless Chicken Francese ~ General Tao's Chicken
Orange Flavored Chicken ~ Lemon Chicken

Beef

Marinated Sirloin Tips ~ Beef with Spicy Thai Basil ~ Beef with Broccoli
Prime Rib Au Jus ~ Roast Top Sirloin

Seafood

Salmon with Lemon Butter and Dill ~ Stuffed Filet Of Sole
Walnut Shrimp ~ General Tao's Shrimp ~ Seafood Scampi ~
Seafood Newburg ~ Baked Scrod ~ Scrod Bella Vista
Three Delights (Shrimp, Chicken, Pork & Vegetables)

Accompaniments

Select any Three

~ Fried Rice (Any Kind) ~ Delmonico Potatoes ~ Roasted Red Bliss Potatoes ~
~ Chicken Lo Mein ~ Vegetable Lo Mein ~ Chicken Pad Thai ~
~ Penne Pasta with Tomato Sauce ~ Baby Carrots & Peas in Herbed Butter ~
~ Sautéed Green Beans with Basil & Garlic ~ Stir Fried Asian Mixed Vegetables ~

Desserts

Select one

Vanilla Ice Cream with Strawberry or Chocolate Sauce or Lemon Cake or Mud Pie

\$45.95

Dinners are served with fresh rolls and butter, coffee and tea.
Prices are subject to 18% service charge and 8% RI State Sales and Meal Tax

Food & Desserts Stations

*All Station Have A Two-Hour Maximum And
Must Be Part Of Either a Dinner Or Buffet
(Minimum 50 guests)*

Sushi Station

Maki Assortment
Nigiri Assortment
Maki Special Rolls

\$11.95 per person

(Chef Attendant add \$3 per person additional)

Pasta Table

(Select any two pastas and sauces)

Pastas

Penne Tortellini Farfalle Gemelli Tri Color Rotini

Sauces

Plum Tomato Butter and Sage Alfredo Roasted Vegetables and Garlic
Pesto Cream Caramelized Onion Black Olive and Garlic
Roasted Pepper Alfredo Seafood Scampi

\$6.95 per person

Carved Meat Station

(Select any two)

Honey Baked Ham, Roasted Turkey Breast
Roasted Prime Rib of Beef, Assorted Rolls and Condiments

\$9.95 per person

Cake Table

*An Exquisite Assortment of Our Most Popular Assorted Cakes
And Miniature Pastries,
Served with freshly brewed
Regular and decaffeinated coffee and Tea*

\$6.95 per person

Food Tables or Stations May Be Added To Any Buffet or Meal

Prices are subject to 18% service charge and 8% RI State Sales and Meal Tax

Bar and Liquor Information

Bartender fee: \$100.00
(Waived with Minimum Sales of \$300.00)

Open Bar

*All prices are charged on a per drink basis
and subjected to 18% service charge and 8% RI State Sales and Meal Tax*

Soda

Soda \$ 8.00 **per pitcher**
Soda – Open Bar (Fountain Soda Only) \$ 3.00 **per person**

Pre Mixed*

***(Available when There is No Bartender Only)**

20 to 25 approximate servings per gallon

Fruit Punch \$35.00 per gallon
Mimosa \$45.00 per gallon
Sangria \$55.00 per gallon

Pre Mixed Cocktails*

***(Available when There is No Bartender)**

\$80.00 per gallon

20 to 25 approximate servings per gallon

Mai Thai Zombies Pineapple Passion Suffering Bastards
Screwdrivers Margaritas Champagne Punch
Fog Cutters Suffering Bastards Bacardi Cocktails

Toasts

Sparkling White Grape Juice (non-alcohol) \$2.75 per glass
House White Zinfandel, Chardonnay, or Merlot \$3.00 per glass
House Sparkling Champagne \$3.25 per glass
Martini & Rossi Asti Spumante \$4.50 per glass
Korbel Brut \$4.25 per glass
House Sparkling Champagne \$19.95 per bottle
Martini & Rossi Asti Spumante \$24.95 per bottle
Korbel Brut Imported Champagne \$23.95 per bottle

Wines

Copperidge (California) \$18.95 per bottle
Chardonnay, Cabernet Sauvignon, or Merlot
Yellow Tail (Australia) \$20.95 per bottle
*Chardonnay, Pinot Grigio, White Zinfandel,
Cabernet Sauvignon or Merlot*
Beringer *White Zinfandel* (California) \$20.95 per bottle
Mirassou *Pinot Noir* (California) \$20.95 per bottle
Geyser Peak *Sauvignon Blanc* (California) \$21.95 per bottle
Ecco Domani *Pinot Grigio* (Italy) \$22.95 per bottle
Clos Du Bois *Chardonnay, Merlot* (California) \$29.95 per bottle
Kendall Jackson (California) \$26.95 per bottle
Chardonnay or Merlot or Syrah

Prices are subject to 18% service charge and 8% RI State Sales and Meal Tax

Breakfast & Brunch Menu

Serve before 1 pm only

The following prices are based on minimum 35 guests
(Add \$2.00 per person for parties less than 35 guests)

East Bay Breakfast Buffet

Chilled Juices
Assorted Muffins and Danish
Croissants
Scrambled Eggs
Smoked Bacon
Breakfast Sausage
Home Fried Potatoes
French Toast with Syrup
Coffee & Tea
\$12.95

Hot Brunch Buffet

Chilled Juices
Scrambled Eggs
Smoked Bacon
Breakfast Sausage
Home Fried Potatoes
French Toast with Syrup
Penne Pasta with Tomato Sauce
Chicken Stir-Fry with Vegetables
Sliced Melon Tray
Coffee Tea
\$15.95

Add: Baked Scrod with Seasoned Crumb Topping \$3.00 per Person

Mid Day Buffet

Chilled Juices
Penne Pasta with Tomato Sauce
Sausage, Meatballs and Peppers
Baked Scrod with Seasoned Crumb Topping
Chicken Stir-Fry with Vegetables
Roasted Red Bliss Potatoes
Green Beans with Basil and Garlic
Sliced Melon Tray
Coffee Tea
\$18.95

Prices are subject to 18% service charge and 8% RI State Sales and Meal Tax