

# Jacky's Galaxie and Sushi Bar

## 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 \$10 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 \_\_\_\_\_      Urgent Requests aaaaaa \_\_\_\_\_

(Napkin color choices: White, Teal, Gold, Pink, Burgundy, dark Green, Light Blue, Cadet Blue, Navy Blue, Purple, Peach, Red 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. \_\_\_\_\_

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

March 2010

# 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	\$2.25 per person
Antipasto Display	\$3.25 per person
(Pepperoni, Salami, Prosciutto, Marinated Fresh Mozzarella, Roasted Red Peppers, Black Olives, Cherry Tomatoes)	
Jumbo Shrimp Cocktail (3 Each)	\$4.95 per person

## Hot Hors D'Oeuvres

**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)	\$3.50	Chicken Satay (2)	\$2.50
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)	\$4.25	Vegetable Spring Rolls (2)	\$1.75
Crispy Asparagus with Asiago Cheese (2)	\$3.00	Egg Rolls (2)	\$1.75
Miniature Quiche (2)	\$2.75	Pan Fried Gyoza	
Spanikopitas (3)	\$3.75	(Japanese Pork Dumplings) (2)	\$2.00
Swedish or Sweet & Sour Meatballs (3)	\$1.50	Steamed or Fried Dumplings (2)	\$2.25
Grilled Pesto Shrimp in Bacon (2)	\$3.00	Steamed or Fried Shumai	
Bruschetta Tomato & Basil (3)	\$1.75	(Shrimp Dumplings)	\$2.00
Clams Casino (2)	\$3.00	Chinese Chicken Fingers (2)	\$2.25
Buffalo Wings (3)	\$2.75	Hae Kainge (2)	\$2.00
Plain Chicken Wings (3)	\$2.50	Nime Chow (Vietnamese Spring Roll) (2)	\$2.50
Franks Wrapped in Puff Pastry (3)	\$2.50	Crab Rangoon (3)	\$2.50
		Honey Boneless Ribs	\$3.00

## Japanese Sushi Displays

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

Vegetarian Maki Rolls (Cucumber, Avocado, Oshinko, Yasai.....) (3)	\$3.00 per person
California Maki Rolls (avocado, crab, cucumber) (3)	\$3.00 per person
Maki Assortments (3)	\$4.00 per person
Nigiri and Maki Assortments (3)	\$5.00 per person
Nigiri, Sashimi & Maki Assortment (3)	\$6.00 per person

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

# Traditional Chinese Banquets

*(Family Style - 10 guests on each table)*

## Cold Appetizer Platter

*(Jumbo Shrimp Cocktail or Salty Shrimp, Sesame Baby Octopus, Seaweed Salad, Chinese Pickle Vegetable, Boneless Honey Spare Rib, Roasted Beef, and Five Spicy Chicken)*

## Lobster Fruit Salad

*(add \$10 for Lobster with Ginger & Scallion)*

Chicken with Corn Soup or Beef with Chinese parsley Soup or Seafood Soup

## Seafood Delights with Bird's Nest

*(Seafood delights include Scallop, Shrimp, Squid, Crab Meat and Vegetable)*

or Clams with Black Bean Sauce

or Salty Shrimp and Squid Platter

Whole Barbecue Duck or Golden Fried whole Chicken

Crispy whole fish in Hunan style (spicy)

Or steamed whole fish with ginger & scallion

Steak Tips with Teriyaki Sauce

Or Beef Loc Lac

Or Sirloin Steak in Black Pepper Sauce

Pineapple Fried Rice Or Young Chow Fried Rice

Or Shrimp with Egg White Fried Rice

Stir Fried Shitake Mushroom with

Japanese Udon Noodle or Yee Mein Noodle

Fresh Seasonal Fruit

(Add \$5 for Chocolate Fountains with Fruit)

Call For Pricing

**All Dinners are served with Chinese tea.**

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

**The Prices are included all china setting, linen, silverwares and glass**

# Banquet Dinner Menu

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

## Soup

*(Choice of one)*

Chicken Escarole Soup    Minestrone    Vegetable Beef Soup  
Wonton Soup with Vegetable    Portuguese Kale Soup  
*(Add \$1.95 for New England Clam Chowder or Seafood Bisque)*

## 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)*

Roasted Boneless Breast of Chicken with House Stuffing and Supreme Sauce	19.95
Boneless Breast of Chicken Marsala with Mushrooms	20.95
Boneless Breast of Chicken Francais with Lemon Butter Sauce	20.95
Boneless Breast of Chicken with Lemon Sauce	20.95
Boneless Chicken Breast with Teriyaki Sauce	20.95
Boneless Breast of Chicken Cordon Bleu (Layered w. Imported Ham and Swiss cheese)	21.95
Baked Scrod, New England Style (Lightly Seasoned Crumb Topping)	20.95
Baked Stuffed Shrimp (Four jumbo shrimp)	21.95
Baked Salmon Fillet with Lemon Dill Butter	21.95
Grilled Salmon with Ginger Teriyaki Sauce	21.95
Stuffed Fillet of Sole with Lemon Butter Sauce (Stuffing of Spinach, Crabmeat, and Scallops)	21.95
Roasted Sirloin of Beef	24.95
Roasted Prime Rib of Beef au jus	24.95
8 Oz Filet Mignon	29.95
Surf & Turf (Filet Mignon & Baked Stuffed Shrimp)	30.95

## Potatoes, Rice, and Vegetables

*(Choice of two)*

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

## Desserts

*(Choice of one)*

Vanilla Ice Cream with Chocolate or Strawberry Sauce or Mango Sauce

**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**

March 2010

# 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 Satay with Peanut Sauce ~ Coconut Shrimp ~
- ~ House Stuffed Mushroom ~ Scallop Wrapped in Bacon ~ Bruschetta ~
- ~ Spanikopitas ~ Mini Quiche ~ Franks Wrapped with Puff Pastry ~

## Salad

Garden Salad with House Vinaigrette Dressing or Asian Ginger Dressing

## Entrees

Select One from Each Category

### Chicken

- Chicken Marsala with Mushroom ~ Chicken Breast Cordon Bleu
- Boneless Breast of 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
- 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) ~ Rice Pilaf ~ Roasted Red Bliss Potatoes with Rosemary ~
- ~ Chicken Lo Mein ~ Vegetable Lo Mein ~ Chicken Pad Thai ~
- ~ Penne Pasta with Tomato Sauce ~ Glazed Carrots ~ 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

# Signature Buffets

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

## Italian Buffet

Garden Salad with House Vinaigrette Dressing  
Penne with Tomato Sauce or Alfredo Sauce  
Sausage, Meatballs and Peppers  
Baked Scrod with Seasoned Crumb Topping  
Sautéed Chicken, Mushrooms and Onion in Wine Sauce  
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  
\$18.95

## 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  
\$18.95

## International Buffet

Garden Salad with House Vinaigrette Dressing  
Tortellini with Pesto Cream Sauce  
Boneless Breast of Chicken Marsala with Mushrooms or Chicken Cordon Bleu  
Seafood Newburg or Stuffed Filet of Sole  
House Marinated Grilled Steak Tips  
Baby Carrots in Herb Butter Sauce 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**

# Food & Desserts Stations

*All Station have a two-hour maximum  
(Minimum 50 guests)*

## **Sushi Station**

Seaweed Salad, Kani (Crab Meat) Salad,  
California Roll, Cucumber Roll, Philadelphia Roll, Boston Roll,  
Spicy Tuna Roll, Shrimp Tempura Roll,  
Sake(Salmon), Tekka(Tuna), Saba (Mackerel), Mutzu (White Tuna)  
Hamachi(Yellowtail), Ebi(Shrimp), Kanikama(Crab Stick),  
Unagi(Eel), Hirame(Fluke)

***\$9.95 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

***\$4.95 per person***

## **Carved Meat Station**

*(Select any two)*

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

***\$8.95 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*

***\$5.95 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*

## Pre Mixed\*

**\*(Available when There is No Bartender)**  
*20 to 25 approximate servings per gallon*

Soda	\$6.50 per pitcher
Fruit Punch	\$30.00 per gallon
Mimosa	\$40.00 per gallon
Sangria	\$50.00 per gallon

## Pre Mixed Cocktails\*

**\*(Available when There is No Bartender)**  
**\$75.00 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)	\$2.50 per glass
House White Zinfandel, Chardonnay, or Merlot	\$2.75 per glass
House Sparkling Champagne	\$2.75 per glass
Martini & Rossi Asti Spumante	\$3.50 per glass
Korbel Brut	\$3.75 per glass

## Wines

*Wine bottles can be placed on the guest's tables  
or be poured by our servers during the meal*

Copperidge (California) <i>Chardonnay, Cabernet Sauvignon, or Merlot</i>	\$15.95 per bottle
Stone Cellars by Berringer (California) <i>Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Cabernet Sauvignon or Merlot</i>	\$17.95 per bottle
Mirassou <i>Pinot Noir</i> (California)	\$19.95 per bottle
Geyser Peak <i>Sauvignon Blanc</i> (California)	\$19.95 per bottle
Ecco Domani <i>Pinot Grigio</i> (Italy)	\$19.95 per bottle
Clos Du Bois <i>Chardonnay, Merlot</i> (California)	\$22.25 per bottle
Kendall Jackson (California) <i>Chardonnay or Merlot</i>	\$24.25 per bottle

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

March 2010

# Luncheon Menu

*Minimum 50 people*

*Add \$2.00 per person for parties less than 50 guests*

***Available from 11:00 am till 1:00 pm ONLY***

*Luncheons are not available for wedding receptions or on Saturdays and Sunday*

## Salads

*(Choice of one)*

Fresh Fruit Cup

Garden Salad with House Dressing

## Entrees

Boneless Breast of Chicken Marsala with Mushrooms	14.95
Boneless Breast of Chicken Francese	14.95
<i>Sautéed with a light egg batter and lemon butter sauce</i>	
Roasted Breast of Turkey with Stuffing and Gravy	14.95
Baked Scrod, New England Style	14.95
<i>Lightly seasoned crumb topping and lemon butter</i>	
Baked Salmon Fillet	14.95
<i>With lemon dill butter</i>	
Steamed Scrod of Salmon with Ginger and Scallions	14.95
Stuffed Fillet of Sole with Lemon Butter Sauce	15.95
<i>A delicious stuffing of spinach, crabmeat, and scallops</i>	
Baked Stuffed Shrimp	15.95
<i>Three jumbo shrimp</i>	
Roasted Sliced Sirloin of Beef	18.95
<i>With either a Dijon mustard herb crust or sauce forestière</i>	

## Potatoes, Rice, and Vegetables

*(Choice of two)*

Roasted Red Bliss Potatoes with Rosemary or Garlic Mashed Potatoes
Rice Pilaf or Pork Fried Rice
Green Beans with Almandine    Green Beans with Basil & Garlic
Glazed Baby Carrots    Broccoli with Lemon Butter Sauce

## Desserts

Vanilla Ice Cream  
With Strawberry Sauce or Chocolate Sauce

**Luncheons 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**

# Breakfast & Brunch Menu

Serve before 1 pm only

The following prices are based on minimum 35 guests  
(Add \$2.00 per person for Parties Under 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 with Tomato Sauce  
Sautéed Chicken with Vegetables  
Sliced Melon Tray  
Coffee Tea  
\$15.95

**Add: Baked Scrod with Seasoned Crumb Topping \$2.50 per Person**

## Mid Day Buffet

Chilled Juices  
Penne with Tomato Sauce  
Sausage, Meatballs and Peppers  
Baked Scrod with Seasoned Crumb Topping  
Sautéed Chicken with Vegetables  
Roasted Red Bliss Potatoes with Rosemary  
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**