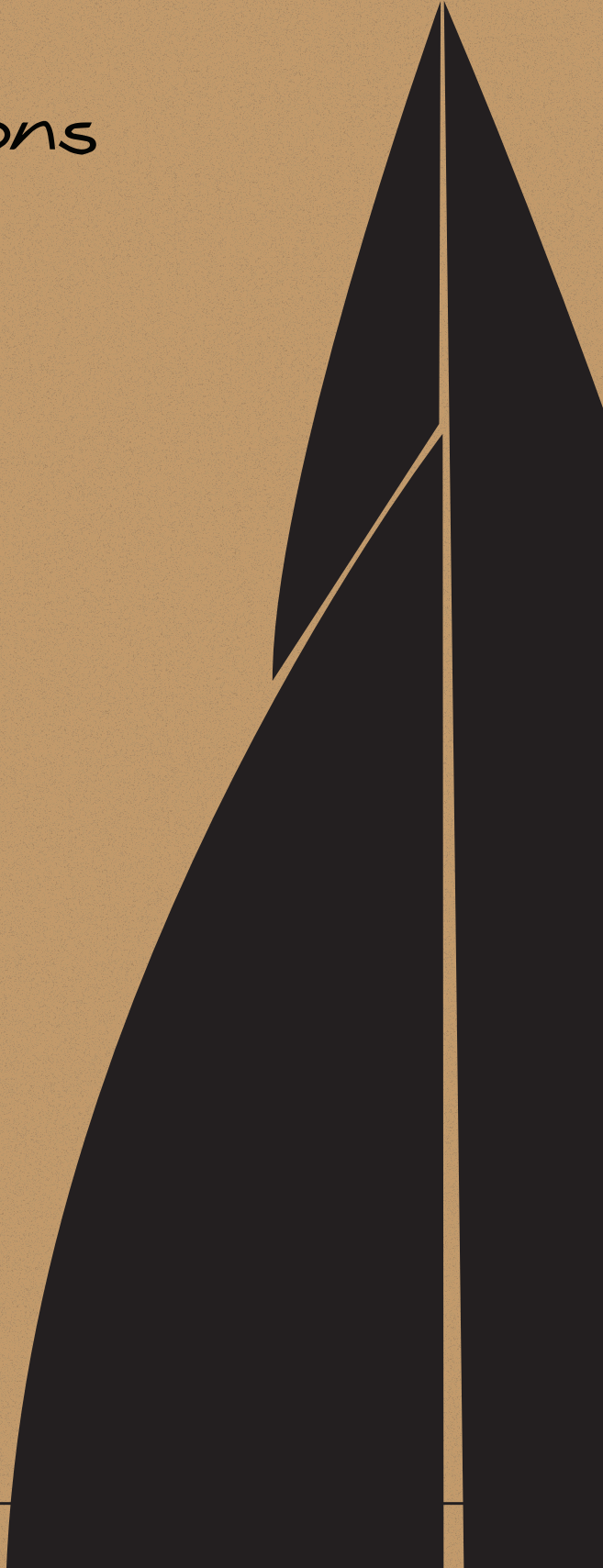


Providence Provisions

KITCHEN & BAR

VIP PRIVATE DINING MENUS



BREAKFAST \$25 PER PERSON (BUFFET)

STARTERS

SEASONAL FRESH FRUIT, BERRIES & YOGURT

Greek Yogurt, Granola, Honey

ASSORTED BAGELS

Butter, Cream Cheese, Garden Vegetable Cream Cheese, Jam

SMOKED SALMON

Chives, Capers, Egg Whites, Egg Yolks, Sour Cream, Lemon

BLUEBERRY MUFFINS

SCRAMBLED EGGS

Cheddar Cheese, Scallions

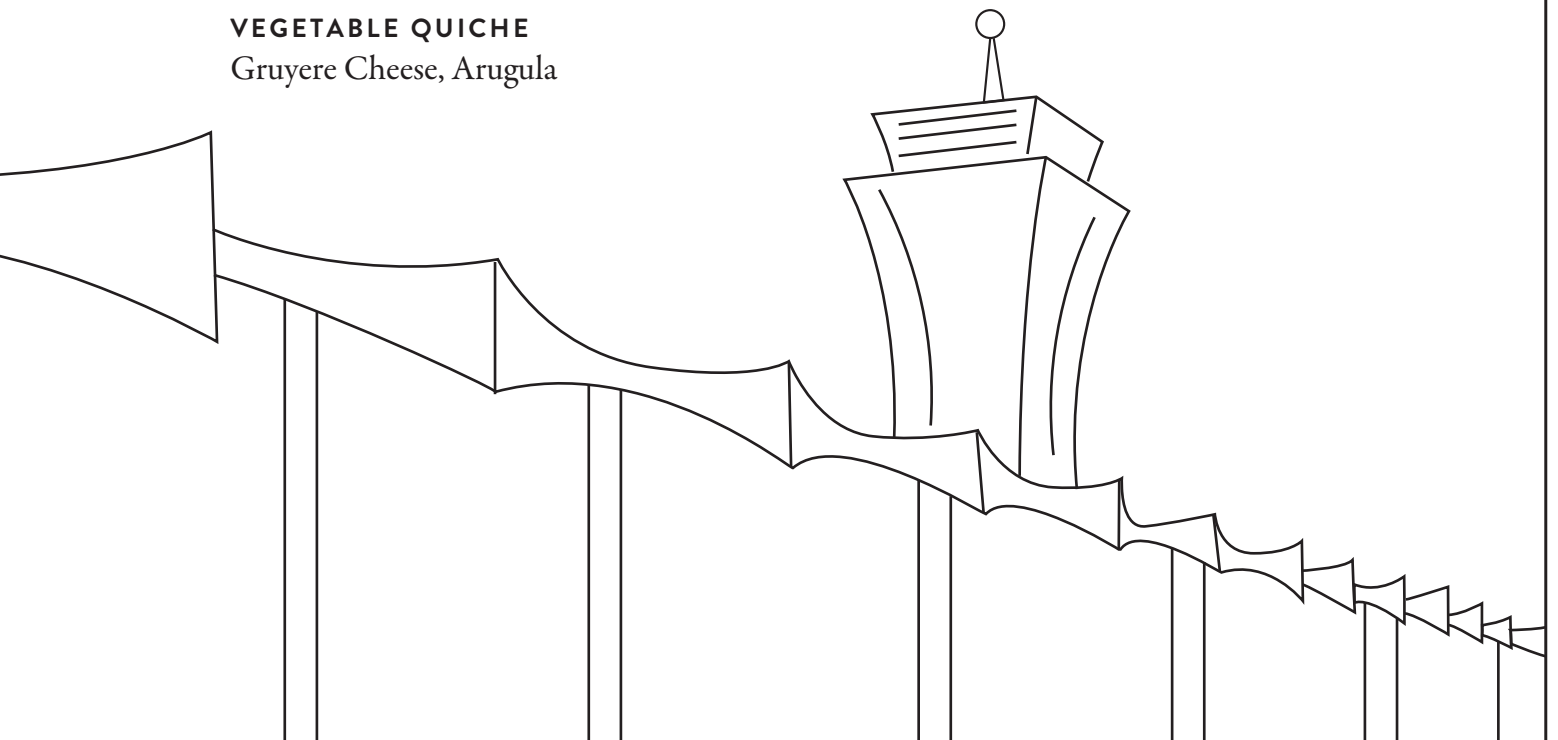
HEIRLOOM FINGERLING POTATOES

Peppers, Onions, Herbs

CHICKEN APPLE SAUSAGE, CHORIZO SAUSAGE, APPLEWOOD SMOKED BACON

VEGETABLE QUICHE

Gruyere Cheese, Arugula



LUNCH \$45 PER PERSON (BUFFET)



STARTERS

SHANGHAI SHRIMP

Sweet Chili Sauce

CAESAR SALAD

Romaine, Parmesan, Croutons, Caesar Dressing

CLAM CHOWDER

Garlic & Old Bay Oyster Crackers

PESTO CHICKEN WRAP

Arugula, Fresh Mozzarella, Vine Ripened Tomato, Basil Pesto, Herb Garlic Tortilla

GRILLED PANCETTA & CHEESE

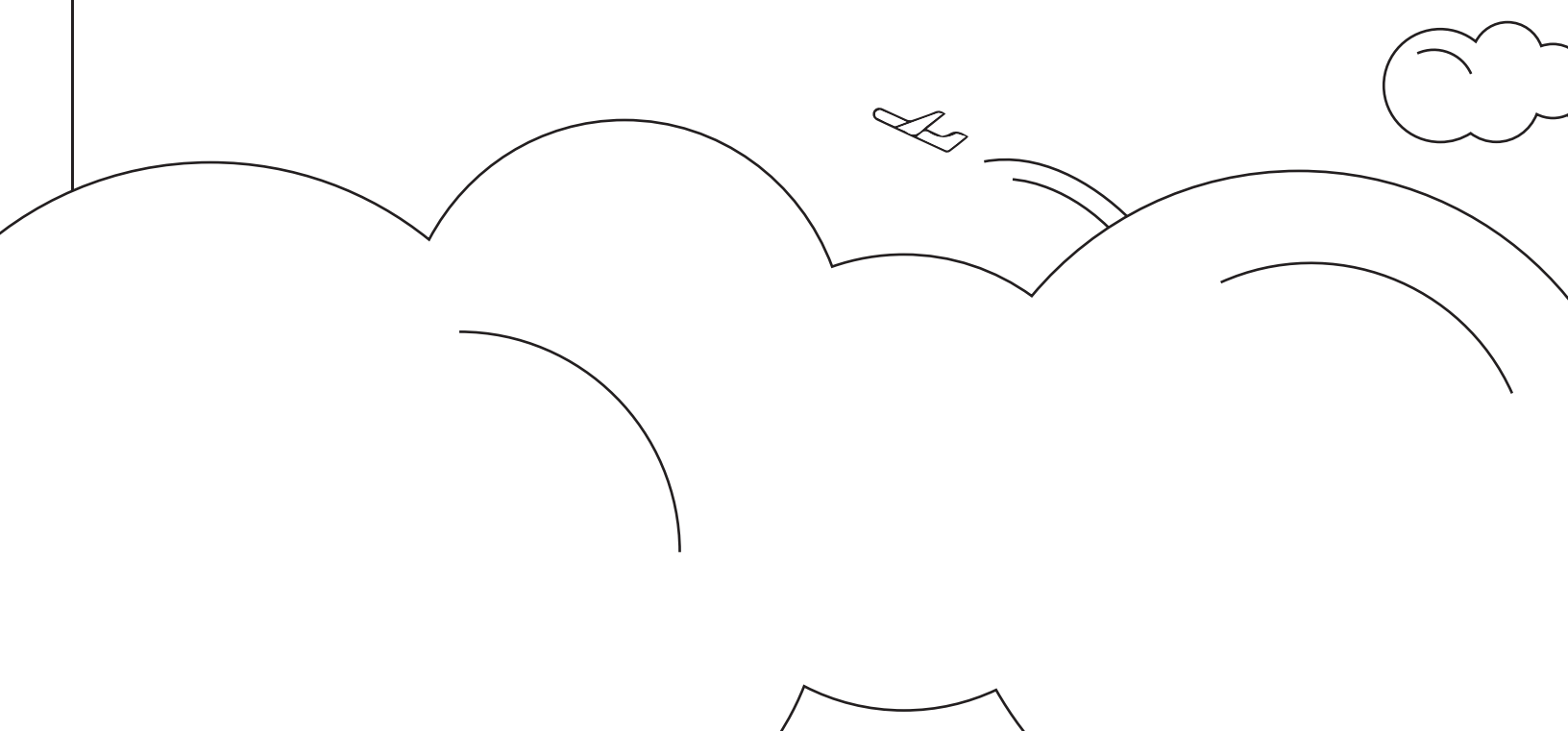
Ciabatta Bun, Pancetta Onion Jam, Provolone Cheese, Oven Dried Tomatoes

LOBSTER ROLL SLIDERS (HOT WITH BUTTER OR LEMON MAYO)

Shredded Lettuce, Buttered Roll

DESSERT

Chocolate Chip, Oatmeal Cranberry and Macadamia White Chocolate Chip Cookies



RECEPTION \$30 PER PERSON

STATION

Cheese & Meat Platter

Parmigiano Reggiano, Gorgonzola, Tetilla, Manchego, Sage Derby

Prosciutto di Parma, Bresaola, Capicola, Salami, Dry Aged Chorizo

Honey, Pickled Vegetables, Red Wine Poached Mission Figs, Grain Mustard, French Baguette

CHICKEN SATAY

Thai Peanut Sauce

SHANGHAI SHRIMP

Sweet Chili Sauce

MINI CRAB CAKES

Springhill Dipping Sauce

SPANAKOPITA

ASSORTED MINI COOKIES

Chocolate Chip, Oatmeal Cranberry and Macadamia White Chocolate Chip Cookies

