



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 & Banquets

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 a 20% House Fee (The house fee is utilized by the restaurant to cover operating expenses related to your function, and does not represent a tip or service charge for employees) 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 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 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.**

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Initial: _____

Jacky's Galaxie Restaurant & Banquets

General Information – Policies – Terms and Conditions – Con't

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. 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.

Liability

Jacky's and its representatives reserve the right to exercise reasonable control over any and all functions. Jacky's 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. 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 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, it's employees, or agents. Jacky's 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 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: _____



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, Seafoam Green, Light Blue, Cadet Blue, Navy Blue, Purple, Lavender, Peach, Red, Brown, Ivory, Beige, Maize, Dusty Rose, Gray and Black)

Bartender Required on Parties with more than 50 guests

(\$100 Fee will be waived 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

May 2017

Hors d'Oeuvre Menu

Minimum of 35 People

Priced per Person unless noted

Hors D'Oeuvres Displays

| | | |
|---|--------|------------|
| Deluxe International & Domestic Cheese Display | \$4 | per person |
| Assorted Garden Vegetables with Dip | \$3 | per person |
| Seasonal Fresh Fruit & Melon Display | \$3.50 | per person |
| Antipasto Display (Pepperoni, Salami, Prosciutto, Marinated Fresh Mozzarella, Marinated Mushrooms, Roasted Red Peppers, Black Olives & Cherry Tomatoes) | \$6 | per person |
| Jumbo Shrimp Cocktail (3 each) | \$6 | 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 | \$5 | Beef Skewers | \$3 |
| Crab Cakes with Remoulade Sauce | \$5 | Honey Boneless Ribs | \$3 |
| Seafood Stuffed Mushroom Caps | \$4 | Coconut Shrimp | \$4 |
| House Stuffed Mushroom Caps | \$3 | Egg Rolls | \$3 |
| Scallops Wrapped in Bacon | \$5 | Vegetable Spring Rolls | \$3 |
| Grilled Pesto Shrimp in Bacon | \$4 | Gyoza (Japanese Pork Dumplings) | \$3 |
| Franks Wrapped in Puff Pastry | \$3 | Chicken Skewers | \$3 |
| Spanikopita | \$3.50 | Steamed or Fried Dumplings | \$3 |
| Swedish or Sweet & Sour Meatballs | \$3 | Chinese Chicken Fingers | \$3 |
| Miniature Quiche | \$3 | Nime Chow (Vietnamese Spring Roll) | \$3 |
| Bruschetta Tomato & Basil | \$3.50 | Crab Rangoon | \$3 |
| Buffalo Wings | \$3 | Crispy Chicken Wings | \$3.50 |
| Burger Sliders | \$4 | Sticky Sauce Chicken Wings | \$3.50 |
| Sirloin Tips Skewers | \$5 | Plain Chicken Wings | \$3 |

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.....) | \$65 | per Tray |
| California Maki Rolls (avocado, crab, cucumber) | \$65 | per Tray |
| Maki Assortments | \$80 | per Tray |
| Nigiri and Maki Assortments | \$105 | per Tray |
| Cooked Sushi Assortments | \$120 | per Tray |
| Sashimi and Maki Assortments | \$120 | per Tray |
| Nigiri, Sashimi & Maki Assortment | \$130 | per Tray |

Prices are subject to 20% House 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, Baby Octopus, Seaweed Salad,
Chinese Pickle Vegetable, Roasted Beef)

Lobster Fruit Salad

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

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

Whole Barbecue Duck or Golden Fried whole Chicken

Crispy whole fish in Hunan style (spicy)

Or steamed whole fish with ginger & scallion

Seafood Delights with Bird's Nest

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

Steak Tips with Teriyaki Sauce

Or Sirloin Steak in Black Pepper Sauce

Pineapple Fried Rice (No Shrimp)

Or Young Chow Fried Rice

Stir Fried Shitake Mushroom Ye Mein

Or Japanese Udon Noodle with Vegetable

Fresh Seasonal Fruit

Please Call For Pricing

All Dinners are served with Chinese tea.

Prices are subject to 20% House 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
Chinese Chicken Egg Drop 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 choices)

(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 | 25 |
| Boneless Breast of Chicken Marsala with Mushrooms | 25 |
| Boneless Breast of Chicken Française with Lemon Butter Sauce | 25 |
| Boneless Chicken Breast with Teriyaki Sauce | 25 |
| Boneless Breast of Chicken Cordon Bleu (Layered with Ham and Swiss cheese) | 27 |
| Baked Scrod, New England Style (Ritz Cracker Seasoned Crumb Topping) | 26 |
| Baked Stuffed Shrimp (Four jumbo shrimp) | 25 |
| Baked Salmon Fillet with Lemon Dill Butter | 27 |
| Grilled Salmon with Ginger Teriyaki Sauce | 27 |
| Stuffed Fillet of Sole with Shrimp & Sherry Wine Cream Sauce (Stuffing of Spinach, Crabmeat, and Scallops) | 28 |
| Roasted Sirloin of Beef with Mushroom Sauce | 28 |
| Roasted Prime Rib of Beef au jus | 28 |
| 8 Oz Filet Mignon | 32 |
| Surf & Turf (6 oz Filet Mignon & General Tao's Shrimp) | 35 |
| Surf & Turf (6 oz Filet Mignon & Baked Stuffed Shrimp) | 38 |

Potatoes, Rice, and Vegetables

(Choice of two: 1 Starch & 1 Vegetable)

Roasted Red Bliss Potatoes ~ Baked Potato with Sour Cream ~ Garlic Red Bliss Mashed 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, Raspberry or Mango Sauce

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

Prices are subject to 20% House 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 Raspberry. Strawberry, Chocolate, or Mango Sauce
\$26.95

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 Raspberry. Strawberry, Chocolate, or Mango Sauce
\$26.95

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 or Chicken Française
Seafood Newburg or Stuffed Filet of Sole or Baked Scrod
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 Raspberry. Strawberry, Chocolate, or Mango Sauce
\$30.95

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 Raspberry. Strawberry, Chocolate, or Mango Sauce
\$30.95

All Buffets are served with fresh rolls and butter, coffee and tea.

Prices are subject to 20% House Service Charge and 8% RI State Sales and Meal Tax

Galaxie Buffet

Display

Select any One

International Cheese Display with Crackers
Assorted Garden Vegetable Display with Dip

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
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 (Choose One)

Chicken Marsala with Mushrooms ~ Chicken Cordon Bleu
Chicken Franese ~ General Tao's Chicken
Orange Flavored Chicken ~ Lemon Chicken

Beef (Choose One)

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

Seafood (Choose One)

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 Three ~ One Starch, One Noodle & One Vegetable)

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

Desserts

Select one

Vanilla Ice Cream with Strawberry, Raspberry, Mango or Chocolate Sauce

\$45.95

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

Prices are subject to 20% House 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 ~
Beef Teriyaki ~ Chicken Wings ~ Grilled Pesto Shrimp ~ House Stuffed Mushrooms
Scallop Wrapped in Bacon ~ Spanikopitas ~ Mini Quiche ~ Cocktail Franks

Salad

Garden Salad with House Vinaigrette Dressing or Asian Ginger Dressing

Entrees

Select One From Each Category

Chicken (Choose One)

Boneless Chicken Marsala with Mushrooms ~ Chicken Cacciatore
Chicken Française ~ General Tao's Chicken
Orange Flavored Chicken ~ Lemon Chicken

Beef (Choose One)

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

Seafood (Choose One)

Salmon with Lemon Butter and Dill ~ Stuffed Filet Of Sole
Walnut Shrimp ~ General Tao's Shrimp ~ Seafood Primavera
Seafood Newburg ~ Baked Scrod ~ Steamed Cod with Ginger and Scallions
Three Delights (Shrimp, Chicken, Pork & Vegetables)

Accompaniments

(Select Three ~ One Starch, One Noodle & One Vegetable)

Fried Rice (Any Kind) ~ 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, Raspberry, Mango or Chocolate Sauce

\$55.95

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

Prices are subject to 20% House 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

\$15 per person

Pasta Table

(Select any two pastas and sauces)

Pastas

Penne ~ Tortellini ~ Farfalle ~ Cavatelli

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 per person

Carved Meat Station

(Select any two)

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

\$15 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*

\$8 per person

Prices are subject to 20% House Service Charge and 8% RI State Sales and Meal Tax

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 16

Boneless Breast of Chicken Francese 16

Sautéed with a light egg batter and lemon butter sauce

Roasted Breast of Turkey with Stuffing and Gravy 16

Baked Scrod, New England Style 17

Lightly seasoned crumb topping and lemon butter

Baked Salmon Fillet 17

With lemon dill butter

Steamed Scrod or Salmon with Ginger and Scallions 16

Stuffed Fillet of Sole with Lemon Butter Sauce 16

A delicious stuffing of spinach, crabmeat, and scallops

Baked Stuffed Shrimp 20

Three jumbo shrimp

Roasted Prime Rib of Beef au jus 20

Potatoes, Rice, and Vegetables

(Choice of two: 1 Starch, 1 Vegetable)

Roasted Red Bliss Potatoes or Baked Potatoes or Garlic Red Bliss Mashed Potatoes

Rice Pilaf or Fried Rice (Any Style)

Green Beans with Almonds or Green Beans with Basil & Garlic

Baby Carrots & Peas in Herb Butter or Broccoli with Lemon Butter Sauce

Desserts

Vanilla Ice Cream

(Choose One)

With Choice of Strawberry Sauce, Raspberry Sauce or Chocolate Sauce

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

Prices are subject to 20% House Service Charge and 8% RI State Sales and Meal Tax

Bar and Liquor Information

Bartender fee: \$100
(Waived with Minimum Sales of \$300)

Open Bar

*All prices are charged on a per drink basis
& subject to a 20% House Service Charge and 8% RI State Sales and Meal Tax*

Soda

Soda \$ 8 per pitcher
Soda – Open Bar (Fountain Soda Only) \$ 3 per person

Pre Mixed*

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

20 to 25 approximate servings per gallon

| | | |
|-------------|------|------------|
| Fruit Punch | \$40 | per gallon |
| Mimosa | \$50 | per gallon |
| Sangria | \$70 | per gallon |

Pre Mixed Cocktails*

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

\$90.00 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) | \$3 | per glass |
| House White Zinfandel, Chardonnay, or Merlot | \$3.50 | per glass |
| House Sparkling Champagne | \$3.75 | per glass |
| Martini & Rossi Asti Spumante | \$4.75 | per glass |
| Korbel Brut | \$4.75 | per glass |
| House Sparkling Champagne | \$22 | per bottle |
| Martini & Rossi Asti Spumante | \$27 | per bottle |
| Korbel Brut Imported Champagne | \$26 | per bottle |

Wines

| | | |
|---|------|------------|
| House Wine (California) <i>Chardonnay, Cabernet Sauvignon, Merlot & Pinot Grigio</i> | \$24 | per bottle |
| Beringer's White Zin | \$25 | per bottle |
| Other Brands Available per request | | |

Prices are subject to 20% House 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 Juice Station

Assorted Muffins, Assorted Danish

Apple Turnovers

Scrambled Eggs

Smoked Bacon, Breakfast Sausage

Home Fried Potatoes

French Toast with Syrup

Coffee & Tea

\$15 Per Person

Hot Brunch Buffet

Chilled Juice Station

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

\$18 Per Person

Mid Day Buffet

Chilled Juice Station

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

\$22 Per Person

Prices are subject to 20% service charge and 8% RI State Sales and Meal Tax