

The Haversham House

Dinner & Cocktail Parties

Cocktail Party *(\$23 per guest)*

Stationary Appetizers *Your Choice of Two*

- *Platter of Domestic Cheeses & Gourmet Crackers garnished with Seasonal Fruit
- *Baked Brie with Fruit Chutney
- *Seasonal Vegetable Crudité
- *Hot Crab Dip with Crostini
- *Tomato Basil Bruschetta
- *Gourmet Pizza Station

Choose from

- BBQ Chicken, Tomato & Mozzarella, Buffalo Chicken, Pesto, Spinach and Artichoke
(one pizza per 10 guests)

Butlered hors d'oeuvres *Your Choice of Four*

-includes two pieces per item per guest

- *Chicken Satay with peanut sauce
- *Southwest Chicken Egg Rolls
- *Chicken Teriyaki Potsticker
- *Beef Satay with peanut sauce
- *Sausage Stuffed Mushrooms
- *Coconut Shrimp
- *Spanakopita
- *Vegetarian Spring Rolls with sweet chili sauce
- *Quiche in Phyllo

Suggested Menu Additions

- *Crab Cakes with Remoulade
(+\$2 per guest)
- *Scallops wrapped in Bacon
(+\$2 per guest)

** See our Enhancements Menu for a complete list of menu add-ons*

Plated Dinner *(\$29 per guest)*

First Course *Your Choice of One*

- *Garden Salad with tomato, cucumbers, black olives & balsamic vinaigrette
- *Heirloom Tomato & Mozzarella Salad with fresh basil
- *Caesar Salad with garlic croutons

Second Course *Your Choice of Two*

- *Grilled 10oz Flat Iron Steak
- *Beef Sirloin Tips with peppers, onions, & mushrooms in a hearty bourbon glaze
- *Red Wine Braised Short Ribs
- *Grilled or Blackened Swordfish
- *Baked Haddock Fillets with cracker crumb crust in a lemon butter sauce
- *Grilled or Fire Roasted Salmon
- *Statler Breast of Chicken with herb beurre blanc
- *Chicken Marsala with portabella mushrooms
- *Chicken Francaise in a lemon white wine
- *Tuscan Chicken with a sun dried tomato basil portabella sherry cream sauce
- *Oven Roasted Breast of Turkey with home style gravy
- *Roasted Loin of Pork with fuji apple chutney
- *10oz Prime Rib of Beef au jus
(+\$5 per guest)
- *8oz Fillet of Beef
(+\$5 per guest)

Includes

Warm Rolls & Butter, Chefs' Choice Potato, & Seasonal Vegetable

Buffet Dinner *(\$29 per guest)*

First Course

- *Garden Salad Buffet with assorted toppings & dressings

Main Course *Your Choice of Two*

- *Beef Sirloin Tips with peppers, onions, & mushrooms in a hearty bourbon glaze
- *Red Wine Braised Short Ribs
- *Statler Breast of Chicken with Herb Beurre blanc
- *Chicken Marsala with mushrooms
- *Chicken Francaise in a lemon white wine
- *Tuscan Chicken with a sun dried tomato, basil & portabella sherry cream sauce
- *Seafood Penne Ala Vodka with crab, shrimp & clams
- *Baked Haddock Fillets with cracker crumb crust in a lemon butter sauce
- *Oven Roasted Breast of Turkey with home style gravy
- *Stuffed Loin of Pork with fuji apple chutney
- *Chef Attended Carving Station
(+\$5 per guest)

Includes

Warm Rolls & Butter, Chefs' Choice Potato, & Seasonal Vegetable

Suggested Menu Additions

- *Fresh brewed Coffee & Tea Station
(+\$1.50 per guest)
- *Assorted Mini-Cakes & Cookies
(+\$3 per guest)

8% RI Sales Tax & 20% Gratuity are in addition to all listed menu prices

To book a function contact our Event Coordinator Jack Siravo, 401.622.2995, Havcaters@gmail.com

The Haversham House, 336 Post Road, Westerly, RI 02891