

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 tomatoes, cucumbers, black olives & balsamic vinaigrette
- *Heirloom Tomato & Mozzarella Salad with fresh basil
- *Classic 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 mushroom 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)

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8% RI Sales Tax & 20% Gratuity are in addition to all listed menu prices
To book a function contact Tara Anne at 401-218-7626 Havcaters@gmail.com