



Restaurant Lounge & Patio

Banquet Menu

Choice Dinner Menu (min 30 people)

Choice Menu (min 30 people)

Family Style Menu (min 30 people)

Buffet Menu (min 50 people)

Tel: (401) 783 - 9770

Fax: (401) 782 - 2838

1144 Ocean Road, Narragansett, RI 02882

Choice Dinner Menu

(minimum of 30)

Price: \$21 Plus 8% RI Tax and 18% Gratuity

Optional: Beer, Wine, & Sangria served throughout dinner - \$10 per person

Appetizers

Garden Salad with House Dressing

Dinner Selections

14oz Costillo de Lomo

Charbroiled Sirloin Steak with our chef's roasted garlic sauce

Pechuga de Pollo Al Marsala

Boneless Chicken Medallions sautéed with Marsala wine and mushrooms

North Atlantic Salmon

Broiled and finished with a saffron citrus glaze

Dessert

Chocolate Truffle Mousse

Caramel Pudding Flan

Coffee or Tea

Choice Menu

(minimum of 30)

Price: \$27.95 Plus 8% RI Tax and 18% Gratuity

Optional: Beer, Wine, & Sangria served throughout dinner - \$10 per person

Appetizers

Garden Salad with House Dressing

Clams Casino

Stuffed Mushrooms

Mussels Marinara

Grilled Spanish Sausages

Shrimp and Salmon Croquettes

Vegetable Empanadillas

Dinner Selections

(2 or 3 Choices Only)

Fresh Native Swordfish

broiled in a lemon and white wine sauce

Fresh Fillet of Atlantic Salmon

broiled and topped with a light saffron and sherry sauce

Fresh Fillet of Sole

baked-stuffed with crabmeat, shrimp and deep sea scallops, in a lemon and white wine sauce

Camarones Enchilados

Shrimp in a fresh and spicy tomato, pepper and onion sauce

Boneless Breast of Chicken

sautéed in Marsala wine and mushrooms

Chicken Andaluza

Boneless breast of chicken, baked-stuffed with spinach, pine nuts and served over saffron rice with a fresh tomato basil & cognac sauce

Filet Mignon

12oz of select choice cut of tenderloin

Veal Coruñesa

Cutlets of Provini veal sautéed in Madeira wine and mushrooms

Dessert

Coffee or Tea

Family Style Menu

(minimum of 30)

Price: \$21.95 Plus 8% RI Tax and 18% Gratuity

Optional: Beer, Wine, & Sangria served throughout dinner - \$10 per person

Appetizer

Choice of:

Soup of the Day

or

Garden Salad with house dressing

Dinner Selections

Paella Valenciana

Shellfish combination with chicken and chorizo with saffron rice and mild spices

Pollo al Ajillo

Chicken pieces (bone-in) roasted in a light lemon garlic and wine sauce

Choice of:

Roast Pork Loin

Boneless loin in cognac and garlic sauce

or

Roast Prime Rib Served "Au Jus"

Dinner is served with saffron rice, fresh vegetables and roasted potatoes

Dessert

Coffee or Tea

Buffet Menu

(minimum of 50)

Price: \$25 Plus 8% RI Tax and 18% Gratuity

Optional: Beer, Wine, & Sangria served throughout dinner - \$10 per person

Grilled Flat-Bread with Three Toppings

Salmon Croquettes

Spanish Empanadillas

Croquettes stuffed shrimp and vegetables

Tortilla Española

Spanish-style omelet with peppers, onions and sausage

Chicken Diablo

Pieces of boneless breast of chicken in a tomato, pepper and onion sauce

Tenderloin of Beef Tips in Chef's Sauce

Calamari

pan fried rings served with a blend of mild and hot peppers

Stuffed Mushroom Caps

with shrimp, scallops and crabmeat

Clams Casino

clams stuffed casino style (chef's stuffing)

Shrimp Garlic

sautéed in garlic, olive oil and spices

Mussels Marinara

cooked in our own marinara sauce

Grilled Smoked Spanish Sausage (Chorizo)

Pasta Pobre

Penne pasta, artichoke hearts, mushrooms, fresh roasted tomato, garlic and extra virgin olive oil

Roasted Garlic Potatoes

Grilled Seasonal Vegetables

Roast Prime Rib

served "au jus"

Seafood Paella

Shrimp, scallops, clams, mussels, and calamari in saffron rice

North Atlantic Salmon Filet and served whole

Linguini with Sea Scallops

Sun-Dried Tomatoes, Fresh Basil and Garlic

Lamb Chops

Grilled and served over peppercorn sauce

Dessert

Coffee or Tea