

SALADS

• Spinach Salad

Baby Spinach, Roasted Sweet Peppers, Grilled Portbella Mushrooms, Goat Cheese & Raspberry Vinaigrette

• Tortellini Caesar Salad

Cheese Tortellini, Romaine Lettuce, Bacon Bits, Parmesan Cheese, Caesar Salad Dressing

• Greek Pasta Salad

Rotini Pasta, Red Peppers, Green Onions, Black Olives, Cucumbers, Tomatoes, Feta and Greek Goddess Dressing

• Caesar

Hearts Of Romaine Lettuce, Parmesan Cheese, Croutons, and Classic Caesar Dressing

• BLTT Salad

Bacon, Lettuce, Tomato, Turkey with croutons & basil aioli

• Pasta Salad

with crisp veggies

• Tortellini Salad

with crisp veggies

• Primavera Pasta Salad

• Classic Tossed Salad

• Mesclun Greens Salad

• Assorted Fresh Cut Fruit Salad

CROSTINI

per 25 pcs

• White Bean Pesto with Baby Spinach - \$35

• Olive Tapenade with Shaved Grana - \$35

• Roma Tomato, Mozzarella, and Basil - \$35

• Beef Tenderloin-Horseradish Sauce & Roasted Red Pepper - \$45

RAW BAR

All raw bar selections come with appropriate condiments. *Minimum of 50 pieces.*

• Jumbo Shrimp Cocktail - \$3.50 ea

• Large Shrimp Cocktail - \$2.50 ea

• Oysters on the 1/2 shell - \$2.25 ea

• Littlenecks on the 1/2 shell - \$1.50

SMOKED FISH PLATTERS

1/2 platters available, Served with toast points, aioli, capers and red onion

• Kendall Brook Smoked Salmon Platter - \$85

• Duck Trap River Smoked Trout Platter - \$65

GRILLED VEGETABLE ANTIPASTO DISPLAY

Antipasto is elegantly presented on a 3x5 custom made butcher block garnished with whole uncut vegetables, fresh herbs, whole baguettes, bottles of wine, and more. It will be replenished when necessary for parties of 50 or more

Includes: marinated grilled asparagus, grilled zucchini, summer squash, Bermuda onion, marinated plum tomatoes, marinated grilled button mushrooms, marinated feta cheese, assorted cubed cheeses, pasta salad, country olives, white and red grapes, assorted breads and crackers, mixed young organic lettuces, mixed fresh berries and assorted toasted nuts, \$10.99 pp (35 minimum)

Additional Antipasto items may include: Prosciutto, Genoa Salami, Virginia baked ham, Kendall Brook smoked salmon, and/or smoked trout, \$2.50 each pp

HORS D'OEUVRES

per 25 pcs

• Bacon Wrapped Sea Scallops - \$50

• Silver-Dollar Crab Cakes - \$50

• Teriyaki Beef Sate - \$40

• Smoked Salmon Canapés, Bermuda Onion, Capers, Lemon Aioli and Dill - \$40

• Crispy Prosciutto Cheese Toasts with Goat Cheese and Thyme - \$35

• Roasted Garlic & Rosemary Mushrooms - \$30

• Tomato Basil Bruschetta - \$30

• Crab & Brie in Phyllo Cups - \$45

• Chicken & Tarragon in Phyllo Cups - \$30

• Chicken Quesadillas - \$30

• Shrimp Quesadillas - \$35

• Chicken Satay - \$35

• Vegetarian Canapés - \$25

• Teriyaki Wings - \$20

• Buffalo Wings - \$20

• BBQ Chicken Wings - \$20

• Sweet and Spicy Plum Wings - \$20

• Pork Potstickers - \$25

• Vegetable Spring Rolls - \$20

• Mini Spanakopita Triangles - \$25

RIEVOLUTION

AMERICAN BISTRO

2017 Catering Menu

This catering menu is a guide.

Every buffet and option can be changed to suit your needs.

• All luncheons and dinners are all priced per person. All buffets can be altered and customized. Brunch and breakfast menus available upon request.



**Located in the heart of
Historic Pawtuxet Village
2190 Broad St, Cranston 02905
401.780.8700
www.revolutionri.com
info@revolutionri.com**

We accept cash, check, Visa, Mastercard,
Discover and American Express

PRE-SET BUFFETS

30 person minimum

add 20% Service Fee and 8% RI Sales Tax

"THE EXECUTIVE"

HOT AND COLD BUFFET

- Soup of the day
 - Marinated Grilled Chicken
 - Grilled Norwegian Salmon with Tomato Basil Relish
 - Finger Sandwich Selection
 - Caesar or Field Greens Salad
 - Fresh Fruit and Desserts
- \$20.99 per person

"BUILD YOUR OWN" SANDWICH BUFFET

- Garden salad w/ 2 dressings
 - Turkey, roast beef, black forest ham & chicken salad
 - Assorted breads and buns
 - Lettuce, tomato, and pickles Cookies, brownies & fresh fruit
- \$15.99 per person

"CLASSIC RI BUFFET"

- Garden salad w/ 2 dressings
 - Chicken Marsala
 - Baked Scrod
 - Pasta Marinara
 - Heb Roasted Potatoes
 - Green Beans
 - Cookies, brownies & fresh fruit
- \$18.99 per person

THE ITALIAN PASTA BUFFET

- Caesar salad
 - Garlic bread sticks
 - Sausage & Meatballs w/ penne & marinara
 - Penne ala vodka with chicken
 - Cheese tortellini w/pesto cream or marinara
 - Cookies, Brownies & fresh fruit
- \$17.99 per person

PIZZA AND LASAGNA BUFFET

- Caesar Salad
 - Veggie Lover's Pizza
 - Pepperoni Pizza
 - Cheese Pizza
 - Vegetarian and Meat Lasagna
 - Cookies, brownies & fresh fruit
- \$16.99 per person

GLUTEN FREE BUFFET

- Garden salad w/ 2 dressings
 - GF Pasta Marinara
 - Marinated Steak Tips
 - Grilled Norwegian Salmon with Tomato Basil Relish
 - Roasted Seasonal Vegetables
 - GF Choc Torte & Fresh fruit
- \$22.99 per person

Assorted Finger Sandwich Choices:

- Tuna Salad
- Seafood Salad
- Chicken Salad,
- Cranberry Walnut Chicken salad
- Turkey
- Ham
- Roast Beef

BUILD YOUR OWN BUFFET

Gourmet Sandwich Platters

Choices include:

- Sliced Beef Short rib with Arugula, Cheddar & Horseradish Grilled
- Chicken Breast with Basil Aioli
- Roast Beef with Onion & Swiss Cheese
- Roast Turkey & Brie
- Bacon, Lettuce, Tomato & Mayo
- Ham or Turkey with Havarti
- Cranberry Walnut Chicken Salad
- Chunky Chicken Salad & Bacon with Cheese
- Grilled Vegetables & Brie
- Roasted and Grilled Seasonal Vegetables with Goat Cheese

HOT ENTREE OPTIONS

- Roast Beef au Jus
- Roast Beef Tenderloin
- Braised Beef Short Ribs
- Shrimp Jambalaya
- Shrimp Pasta with Plum Tomato, Goat cheese and Basil Classic Baked Cod with Cracker Crumb Topping
- Grilled Norwegian Salmon with Tomato Basil Relish
- Marinated Steak Tips
- Marinated Grilled Chicken
- Chicken Marsala
- Chicken with mushrooms, lemon and thyme
- Chicken Parmesan
- Chicken Milanese
- Chicken Francaise
- Center Cut Roast Pork Loin
- BBQ Baby Back Ribs
- Boneless BBQ Pulled Pork Penne ala vodka with chicken
- Cheese tortellini w/pesto cream or marinara
- Vegetarian Lasagna
- Meat Lasagna
- Meatballs and Pasta
- Sausage and Peppers
- Pesto Linguine
- Mac and Cheese
- Lobster Mac and Cheese
- Assorted Gourmet Pizzas

PASTA, POTATO, RICE

- Garlic Mashed Potatoes
- Oven Roasted Potato
- Crispy Fried Potatoes
- Rice Pilaf
- Basmati Rice
- Wild & Long Grain Rice
- Buttered & Parslied Rigatoni
- Mushroom Risotto

VEGETABLE CHOICES

- Zucchini and Summer Squash
- Cauliflower au Gratin (Parmesan)
- Green Beans Almondine
- Honey Glazed Baby Carrots
- Asparagus add \$1.00pp
- Peas & Mushrooms
- Creamed Corn
- Steamed Broccoli
- Seasonal Vegetable Medley
- French Baby Beans