
2015 BANQUET MENUS



One Bellevue Avenue Newport, RI. 02840
Tel: 401-848-4800 Fax: 401-849-0749

ALL DAY CONFERENCE PACKAGES

Packages Include Regular Coffee, Decaf Coffee and Assorted Hot Teas at Each Meal Period

THE ELM'S PACKAGE

\$67 per person

Morning Continental

Chilled Orange Juice and Cranberry Juice

A Variety of Baked Goods with Fruit Preserves and Butter

*Upgrade your continental breakfast to a full breakfast buffet for \$10 per person

Mid-Morning Coffee Break with Whole Fruit

Deluxe Deli Luncheon

Chicken Noodle Soup *or* Mixed Green Salad

Pasta Salad with Sun-Dried Tomato, Feta, Olives and a Lemon-Oregano Dressing

Sliced Garlic and Peppered Roast Beef, Virginia Ham and Oven-Roasted Turkey

Southwestern Grilled Chicken Salad

Muenster, Provolone and Swiss Cheeses, Lettuce, Tomato and Onion

Croissants, Kaiser Rolls and Whole Grain Rolls

Assorted Brownies and Dessert Squares*

Afternoon Break

Giant Soft Pretzels, Spicy Mustard, Smart Food Popcorn®, Cracker Jacks®, Peanuts

THE BREAKER'S PACKAGE

\$72 per person, maximum of 60 guests please

Morning Continental

Chilled Orange Juice and Cranberry Juice

A Variety of Baked Goods with Fruit Preserves and Butter and a Selection of Sliced Fresh Fruit

*Upgrade your continental breakfast to a full breakfast buffet for \$8 per person

Mid-Morning Coffee Break with Whole Fruit

Panini Luncheon

Mixed Field Greens with White Balsamic Vinaigrette

Grilled Panini's to include:

Turkey, Asiago Cheese and Sun-Dried Tomatoes

Rosemary Chicken with Bermuda Onions, Spinach, Tomato and Olive Tapenade

Portabella and Fresh Mozzarella with Arugula Pesto and Balsamic Reduction*

Roast Beef with Caramelized Onions and Blue Cheese

Assorted Individual Bags of Potato Chips

Chocolate Mocha Torte and Cheesecake*

Afternoon Break

Fresh Baked Cookies,

Nutrition Bars*, Trail Mix* and Individual Assorted Yogurts

BREAKFAST

All Buffets Include Regular Coffee, Decaf Coffee, Assorted Hot Teas,
Chilled Orange Juice and Cranberry Juice

THE NEWPORT CONTINENTAL

\$20 per person

A Variety of Baked Goods with Fruit Preserves and Butter
Sliced Fresh Fruit

THE HEALTHY CHOICE CONTINENTAL

\$25 per person

Hot Oatmeal with Walnuts and Raisins
Sliced Fresh Fruit, Bananas and Seasonal Berries, Sliced Breads with Fruit Preserves, Butter and Peanut Butter

THE AQUIDNECK ISLAND CONTINENTAL

\$23 per person

A Variety of Baked Goods with Fruit Preserves and Butter
Assorted Cereals and Chilled Milk, Individual Yogurts, Granola and Bananas

BELLEVUE AVENUE BUFFET

\$28 per person

A Variety of Baked Goods with Fruit Preserves and Butter
Sliced Fresh Fruit
Fluffy Scrambled Eggs with Cheddar Cheese, Scallion and Tomato
Crispy Bacon and Breakfast Sausage Links
Home Fried Potatoes

THE HEALTHY CHOICE BUFFET

\$30 per person

Hot Oatmeal with Walnuts and Raisins
Sliced Fresh Fruit, Bananas and Yogurt Parfaits
Sliced Breads with Fruit Preserves, Butter and Peanut Butter
Scrambled Eggs with Spinach and Roasted Tomatoes
Turkey Bacon

THE VIKING BUFFET

\$28 per person

A Variety of Baked Goods with Fruit Preserves and Butter,
Sliced Fresh Fruit
Breakfast Burrito with Pepper Jack Cheese, Bell Peppers and Scrambled Eggs,
Hash Browns and Bacon

**Plated breakfast options available upon request

INDIVIDUAL BUFFET ADDITIONS

With the Purchase of any Continental or Breakfast Buffet

HOT

Fluffy Plain <i>or</i> Blueberry Buttermilk Pancakes with Maple Syrup	\$6 per person
Golden Belgian Waffles with Bailey's Irish Cream, Whipped Butter and Syrup	\$7 per person
Cinnamon French Toast with Syrup	\$6 per person
Breakfast Sandwich - Egg, Cheese and Bacon on an English Muffin	\$6 per person
Breakfast Sandwich - Ham and Swiss cheese on a Flaky Croissant	\$6 per person
Breakfast Burrito with Pepper Jack Cheese, Bell Peppers, Chorizo and Scrambled Eggs	\$6 per person
Fluffy Scrambled Eggs with Cheddar Cheese, Scallion and Tomato	\$4 per person
Scrambled Egg Whites with Fresh Herbs	\$5 per person
Seared Honey Ham Slices	\$3 per person
Crispy Bacon <i>or</i> Breakfast Sausage Links	\$3 per person
Hot Oatmeal with Raisins and Brown Sugar	\$4 per person
Eggs and Omelets Prepared to Order	\$9 per person
Toppings include Cheddar and Swiss Cheese, Mushrooms, Onions, Sweet Peppers, Tomato, Ham, Bacon	
Chef Attendant Required at \$100 per 50 Guests	

CHILLED

Individual Fresh Fruit Smoothies	\$4 per person
Bowl of Original House Recipe Granola* with Dried Fruits	\$3 per person
Layered Breakfast Parfait of Granola*, Fresh Fruit and Yogurt	\$5 per person
Individual Fruit Yogurts	\$3 consumption
Sliced Fresh Fruit	\$4.50 per person
Assortment of Fruit to include Bananas, Oranges & Apples	\$4 consumption
An Assortment of Cereals and Chilled Milk	\$3 per person
Hard Boiled Eggs	\$2 per person
Smoked Salmon with Traditional Accompaniments	\$10 per person
Accompaniments include: Assorted Bagels, Red Onion, Capers, Diced Tomato, Boiled Eggs and Garnished with Lemon	

GRAB AND GO A LA CARTE

BY THE DOZEN

Assorted Fresh Baked Jumbo Cookies*	\$38 per dozen
Fudge Brownies and Blondie's*	\$38 per dozen
Low Fat Muffins with Fruit Preserves and Butter	\$38 per dozen
Fresh Bagels and Cream Cheese	\$38 per dozen

ADD ON SNACKS

Assorted Nutri-Grain® Cereal Bars*	\$3 each
Power Bars® and KIND Bars ®	\$4 each
Individual Peanuts* or Individual Bags of Pretzels	\$2 each
Individual Trail Mix*	\$3 each
Individual Bags of Potato Chips	\$3 each
Haagen Dazs® or Dove® Ice Cream Bars*	\$6 each
Assorted Candy Bars	\$4 each
Bowl of Mixed Nuts	\$5 per person
Homemade Potato Chips with Dip	\$6 per person

SPECIALTY BEVERAGES

Red Bull® Energy Drink	\$6 each
Assorted Snapple® Beverages	\$5 each
Gatorade® Beverages	\$5 each
Bottled Milk, V8 Juice, Tomato Juice	\$4 each
Hot Chocolate or Warm Apple Cider with Cinnamon Sticks	\$4 per person
Unsweetened Iced Tea and Lemonade	\$9 per pitcher

"SUGGESTED" ALL DAY BEVERAGE STATION

The below suggested beverage station will be set up inside your meeting room, refreshed throughout the day and charged on consumption

Assorted Soft Drinks, Still and Sparkling Water	\$4 each
Freshly Brewed Coffee, Decaf Coffee	\$54 per gallon
Selection of Mighty Leaf Teas	\$54 per gallon

VIP MEETING ROOM UPGRADE

25 guests and under / \$10 per person

Upgrade your meeting room with our VIP set. This includes bottled water at each place setting, an assortment of candy and nuts for the table, plus blotters, pads, and pens at each place setting.

BRUNCH

VIKING BRUNCH BUFFET

\$45 per person

Minimum 30 guests please

Attendant fee of \$100 applies to the omelet station, one attendant per 50 guests required

Orange and Cranberry Juices

Seasonal Fresh Fruits and Berries

Mascarpone Strawberry-Stuffed French Toast Dipped in Sweet Egg and Cinnamon Batter

Crispy Bacon and Sausage

Omelet Station* Including Cheddar and Swiss Cheeses, Mushrooms, Onions, Sweet Peppers,

Tomato, Ham and Bacon

Muffins, Bagels and Danish Pastries

Butter, Preserves and Cream Cheeses

Arugula, Frissee, Endive with Strawberries, White Cheddar and Champagne Vinaigrette

Broccolini, Roasted Tomato, Cavatelli Pasta Salad with a Grain Mustard Emulsion

Grilled Asparagus with Citrus Glaze

Oven-Roasted Breast of Chicken with Lemon, Artichokes, Pinot Grigio and Garlic Sauce

Roasted Red Bliss Potatoes with Fresh Rosemary

Parmesan, Dijon, Panko Encrusted Cod

Selection of Mini French Pastries

Regular Coffee, Decaf Coffee and Assorted Hot Teas

Add Bloody Mary & Mimosas / \$9 each

Make your own Bloody Mary Bar/ \$12 per person

Celery Salt, Celery Stalks, Worchester Sauce, Tomato Juice, Horseradish,

Assorted Hot Sauces, Olives and Black Pepper

CREATE YOUR OWN LUNCH BUFFET

All Buffets Include Regular Coffee, Decaf Coffee and Assorted Hot Teas
\$38 per person

STARTERS

Choose two

Red Bliss Potato Salad and Traditional Cole Slaw
Tossed Garden Salad with Ranch and Italian dressing
Caesar Salad with Herbed Croutons, Grated Parmesan and Traditional Dressing
Classic Greek Salad with Fresh Tomato, Kalamata Olives, Feta, Red Onion and Lemon Vinaigrette
Tomato and Mozzarella Salad with Vine-Ripe Tomatoes, Fresh Mozzarella,
Balsamic Aged Vinegar & Extra Virgin Olive Oil
New England Clam Chowder
Minestrone Soup

ENTREES

Choose two

Sausage & Peppers
Herb-Roasted Chicken
Crispy Chicken Parmesan with Mozzarella
Honey Roasted Turkey with Gravy
Pan-Seared Salmon with a Soy Glaze
Tortellini with Roasted Vegetables in a Garlic Cream Sauce
Sliced Marinated Flank Steak with a Wild Mushroom Ragout (add \$3pp)

SIDES

Choose two

Steamed Seasonal Vegetables
Traditional Stuffing
Rice Pilaf
Homemade Potato Chips with Dip
Grilled Chilled Vegetable Platter with Balsamic Syrup and Basil-Infused Olive Oil
Roasted Tomato and Spinach Risotto
Garlic Roasted Potatoes

DESSERT

Choose two

Black Forest Cake
Carrot Torte
Apple Strudel
Caramel Apple Pie
Sliced Seasonal Fruit with Fresh Berries

LUNCH

All Buffets Include Regular Coffee, Decaf Coffee and Assorted Hot Teas

THE "SPA TERRE" LUNCH

\$34 per person

Miso Soup with Tofu and Scallions *or* Mixed Green Salad
Fresh Avocado and Cucumber Salad
Grilled Chilled Vegetable Platter with Balsamic Syrup
Pan-Seared Salmon with a Soy Glaze
Grilled Chicken with Fresh Herbs
Baked Sweet Potatoes
Skewered Fresh Fruit

THE NORTH END

\$35 per person

Fire-Roasted Tomato Florentine Soup
Vine-Ripe Tomatoes, Fresh Mozzarella, Aged Balsamic Vinegar and Extra Virgin Olive Oil
Classic Caesar Salad with Herbed Croutons, Grated Parmesan and Traditional Dressing
Crispy Chicken Parmigiana
Braised Italian Sausage with Peppers and Onions
Penne Pasta Primavera with Roasted Garlic Sauce
Warm Garlic Bread
Classic Tiramisu

NEWPORT FIESTA

\$33 per person

Chorizo and Black Bean Soup
Crispy Tortilla Salad with Iceberg Lettuce, Fresh Tomato, Roasted Poblano Peppers and Chipotle Ranch Dressing
Seasoned Ground Beef, Fajita Chicken, Fried Red Snapper
Refried Beans, Paprika Rice, Assortment of Hard and Soft Taco Shells, Crispy Tortillas, Shredded Lettuce, Salsa, Cheddar Cheese, Sour Cream and Guacamole
Fruit Flan and Chocolate Mocha Torte

THE NEW ENGLANDER

\$38 per person

New England Clam Chowder
Freshly Tossed Garden Greens with Pear Tomatoes and White Balsamic Vinaigrette
Traditional Lobster Rolls
Grilled Chicken with Fresh Herbs
Roasted Scallops with Fingerling Potatoes in a Citrus Beurre Blanc
Caramel Apple Pie *

HOTEL VIKING
Newport

THE NEW ENGLAND DELI

\$35 per person

New England Clam Chowder

Potato Salad

Garden Salad Station to Include:

Lettuce, Tomato, Carrots, Cucumbers, Shredded Cheese, Diced Bell Peppers and Croutons

Classic Tuna Sandwich with Sliced Tomato on a Croissant

Turkey and Swiss with Cranberry Mayonnaise on a Wheat Bulkie Roll

Italian Grinder: Genoa Salami, Hot Cappicola, Mortadella, Provolone Cheese, Lettuce, Tomato,

Banana Peppers, Aged Balsamic Vinegar and Extra Virgin Olive Oil on Italian Bread

Cape Cod Potato Chips

Fresh Baked Chocolate Chip Cookies

SOUP, SALAD AND SANDWICH

\$33 per person

Classic Minestrone Soup *or* Pasta Salad

Classic Caesar Salad with Herbed Croutons, Grated Parmesan and Traditional Dressing

Frisée and Radicchio Salad with Strawberries and White Cheddar, Champagne Dijon Vinaigrette

Assorted Sandwiches to Include:

Grilled Chilled Vegetables and Fresh Mozzarella Balsamic Glaze and Extra Virgin Olive Oil in a Spinach Wrap

Turkey Club Sandwich with Bacon, Tomato, Lettuce and Mayonnaise on a Bulkie Roll

Peppered Roast Beef, Sprouts, Dijon and Boursin Cheese in a Whole Wheat Pita

Assorted Brownies and Cookies* and Classic NY Style Cheesecake

IT'S A WRAP!

\$33 per person

Chicken Noodle Soup *or* Traditional Cole Slaw

Potato Salad

Mixed Green Salad with White Balsamic Vinaigrette

Assorted Wraps to Include:

Virginia Ham with Swiss Cheese and Dijon on a Garlic Wrap

Southwestern Grilled Chicken Salad with Guacamole, Lettuce and Salsa on a Tomato Wrap

Hummus, Roasted Bell Peppers, Grilled Eggplant, Romaine, Feta Cheese

and Balsamic Reduction in a Spinach Wrap

Black Forest Cake*

**Selected lunch buffets have a 25 person minimum. Additional fees may apply.

BOXED LUNCHES

\$24 per person

All Boxed Lunches will Include an Individual Bag of Potato Chips, a Gourmet Cookie*,
Whole Fresh Fruit, Plastic-Ware

SANDWICH OPTIONS

Choice of three:

Turkey Breast, Smoked Gouda and Bacon, Lettuce, Tomato, Roasted Garlic Mayo on a White Bulkie Roll
Roast Beef, Swiss Cheese with Shaved Bermuda Onions on Marble Rye with Chipotle Mayo
Balinese Chicken Salad with Green Grapes and Mangos on Pita Bread
Sliced Honey-Roasted Ham with Dijon Mustard and Swiss Cheese on a Croissant
Grilled Chilled Vegetables and Fresh Mozzarella Balsamic Glaze and Extra Virgin Olive Oil in a Spinach Wrap
Classic Tuna Salad with Tomatoes and Mixed Greens on a Croissant
Caprese Sandwich with Sliced Tomato, Mozzarella and Basil on Focaccia Bread
Lobster Roll with Fresh Lobster, Crisp Lettuce, Mayonnaise and Tomato on Brioche Bread / add \$9 per person

PLATED LUNCH

\$33 per person

Each 3-Course Lunch Comes Complete with Regular Coffee, Decaf Coffee and Assorted Hot Teas,
Assorted Rolls with Butter for the Table
Soup or Salad Choice, Entrée Choice, and Dessert Choice*

SOUP OR SALAD

Tomato Florentine Soup
New England Clam Chowder
Frisée and Radicchio Salad with Strawberries and White Cheddar, Champagne Dijon Vinaigrette
Mixed Greens with Pear Tomatoes and Cucumbers, White Balsamic Vinaigrette
Caesar Salad with Herbed Croutons and Grated Parmesan with Traditional Dressing
Baby Spinach Leaves with Golden Beets and Walnuts*, Creamy Roquefort Dressing

ENTRÉE

Portabella Mushroom and Roasted Squash Napoleon with Asparagus and Sweet Basil Pesto
Seared Statler Chicken Breast, Garlic Whipped Potatoes, Asparagus and Balsamic Butter
Sliced Sirloin of Beef with Potato Onion Gratin, Asparagus and a Roasted Garlic Demi Sauce (add \$3 pp)
Crispy Chicken Parmigiana with Mozzarella, Wilted Spinach, Sun-Dried Tomato Polenta
Soy Glazed Salmon with Mushroom Risotto and Steamed Baby Bok Choy
Tortellini with Roasted Vegetables in a Garlic Cream Sauce

DESSERT

Strawberry Grand Marnier
Chocolate Mocha Torte
Black Forest Cake
Classic New York Style Cheesecake
Apple Strudel

SPECIALTY THEMED BREAKS

HEALTHY TREATS

Fruit Festival - Skewered Fresh Fruit, Seasonal Whole Fresh Fruit and Chocolate-Covered Strawberries (white/dark) \$12 per person

Mediterranean Market - Vegetable Crudités, Baked Pita Chips with Hummus and Baba Ghanoush \$14 per person

The Green Theme - Celery, Broccoli, Green Peppers, Cucumbers with Herb Dip, Tortilla Chips with Fresh Guacamole \$12 per person

The Health Break - Assortment of Nutri-Grain® Bars and Granola Bars, Whole Fruit and Assorted Fruit Yogurts \$12 per person

Make Your Own Parfait Bar - Plain Yogurt and Strawberry Yogurt with Sliced Strawberries, Blueberries, Pineapple, Granola, Chocolate Chips and Almonds \$12 per person

Make Your Own Trail Mix Bar - Granola, Raisins, Mixed Nuts, Dried Fruit, Coconut, Chocolate Chips, Served in Bowls with Scoops and Clear Plastic Bags \$10 per person

SWEET & SAVORY TREATS

Chocolate Lovers - Mini Assorted Candy Bars, Double Fudge Brownies, Chocolate Chip Cookies and Chocolate Covered Strawberries \$13 per person

The Game Break - Giant Soft Pretzels with Spicy Mustard, Smart Food Popcorn®, Cracker Jacks® and Peanuts \$13 per person

Build Your Own Ice Cream Sundae - Vanilla and Chocolate Ice Cream, Chocolate, Caramel and Strawberry Sauce, M&M's®, Crumbled Oreo® Cookies, Chocolate Sprinkles, Crushed Heath® Bars, Fresh Bananas and Pineapple, Whipped Cream (25 person minimum please) \$17 per person

AFTERNOON TEA

"There are Few Hours in Life More Agreeable than the Hour Dedicated to the Ceremony Known as Afternoon Tea." Henry James

Maximum of 80 guests please

ROYAL TEA

\$26.95 per person

An Assortment of Freshly Prepared Tea Sandwiches
Assorted Scones Served with Lemon Curd
Assorted Tea Breads
Truffles and Petit Fours
House Champagne with Kir Royale
Selection of Mighty Leaf Teas

CLASSIC AFTERNOON TEA

\$17.95 per person

An Assortment of Freshly Prepared Tea Sandwiches
Assorted Scones Served with Lemon Curd
Assorted Tea Breads
Truffles and Petit Fours
Selection of Mighty Leaf Teas

Freshly Prepared Tea Sandwiches to Include:

Chicken Salad

Mayonnaise, Grapes and Coriander Served on Rye Bread

Avocado and Cucumber

Freshly Prepared Guacamole and Sliced Cucumber Served on Wheat Bread

Tomato and Mozzarella

Basil Pesto Served on White Bread

HORS D'OEUVRES RECEPTION

Our Hors D'Oeuvres and Canapés Package Includes White Glove Butler Passed Service.

3 Pieces \$15 per person

4 Pieces \$19 per person

5 Pieces \$24 per person

Chilled

Crab Salad on a Crispy Tortilla with Truffled Herbs

Pulled Pork on a Toasted Baguette with Mango Salsa

Tarragon Chicken Salad on Crostini

Hummus and Olive Tapenade on Crispy Pita Bread

Sesame Crusted Tuna with Seaweed Salad on a Crispy Wonton

“BLT” with Sweet Brioche Crostini, Tomatillo, Crispy Pancetta and Dill Emulsion

Assorted Nori Rolls with Wasabi and Pickled Ginger

Seared Chili Spiced Sirloin on Watermelon with Citrus Vinaigrette (seasonal)

Chilled Balsamic Marinated Shrimp Wrapped in Prosciutto

Hot

Miniature Warm Caprese Salad on Focaccia with Aged Balsamic Vinegar

Coconut Shrimp with Horseradish-Marmalade

Lollipop Lamb Chops with Raspberry-Balsamic

Mini Crab Cakes with Chipotle Remoulade

Brie in Phyllo Pastry with Raspberry and Almonds*

Smoked Chicken Quesadillas with Monterey Jack Cheese

Vegetable Spring Rolls with Sweet Chili Sauce

Spanakopita Wrapped in Phyllo with Spinach and Feta Cheese

Grilled Scallops Wrapped in Bacon

Sesame Chicken with Honey-Mustard Dipping Sauce

Crispy Asparagus with Asiago Wrapped in Flaky Phyllo

DISPLAYS

Assorted Domestic and Imported Cheeses with French Bread and Gourmet Crackers	\$8 per person
Seasonal Vegetable Crudités with Blue Cheese, Yellow Curry and Ranch Dips	\$7 per person
Baked Brie en Croute with a Raspberry Chutney and Sliced French Bread (35 guests)	\$75 per wheel
Classic Antipasto Display with a Selection of Cured Meats including Genoa Salami, Prosciutto, Mortadella and Sweet Capicola, Imported Cheeses and Cured Olives	\$12 per person
Assorted Maki Rolls and Nigiri Sushi	\$48 per dozen
Assorted Sashimi	\$72 per dozen

STATIONS

BRUSCHETTA STATION

\$13 per person

Grilled Rustic Country Breads* with Assorted Toppings to Include:

Eggplant Caponata, Tuscan White Bean Puree and Balsamic Marinated Tomato-Basil Mozzarella

SALAD STATION

\$11 per person

Mixed Greens with Pear Tomatoes and Cucumbers, White Balsamic Vinaigrette

Caesar Salad with Herbed Croutons and Grated Parmesan with Traditional Dressing

Frisée and Radicchio Salad with Strawberries, White Cheddar, Champagne Dijon Vinaigrette

Rolls and Butter

THE PRUDENCE ISLAND RAW BAR

By the Dozen

Iced Jumbo Shrimp Cocktail \$48/dozen

Local Oysters on the Half Shell \$48/dozen

Littleneck Clams \$36/dozen

Served with Cocktail Sauce, Horseradish, Tabasco® and Fresh Cut Lemons

ITALIAN PASTA STATION

\$17 per person

chef attendant required at \$100 per 50 guests

Penne, Farfalle, and Cheese Tortellini Pastas Cooked to Order, Served with Alfredo, Marinara and Pesto

Additional Accompaniments Include: Italian Sausage, Sun-Dried Tomatoes, Black Olives, Artichokes,

Mushrooms, Roasted Red Peppers, Asparagus and Fresh Basil

Garlic Bread and Parmesan Cheese

Deluxe Additions:

Shrimp / \$5 per person

Grilled Chicken Breast / \$3 per person

GUACAMOLE STATION

\$14 per person, chef attendant required at \$100 per 50 guests
Guacamole Made to Order with your Choice of Jack Cheese, Pico de Gallo, Roasted Corn and
Tri-Colored Tortilla Chips
Add Grilled Shrimp \$4 per person

MASHED POTATO BAR

\$8 per person
Creamy Whipped Yukon Gold and Sweet Potatoes Accompanied by Caramelized Onions, Crumbled
Bacon, Sour Cream, Sautéed Mushrooms, Oven Roasted Grape Tomatoes, Shredded Cheddar Cheese,
Fresh Chives

PULLED PORK TACO STATION

\$14 per person
chef attendant optional at \$100 per 50 guests
Slow Roasted BBQ Pulled Pork Accompanied by Chopped Lettuce, Tomato, Onion,
Pickled Jalapenos, Guacamole, Hot Cheese Sauce, Salsa,
Hard and Soft Taco Shells

CARVING STATIONS

Each Station is Accompanied by Freshly Baked Rolls. Chef Attendant Required at \$100 per 50 Guests

OVEN-ROASTED TURKEY BREAST

Brandy-Cranberry Sauce
\$195 each serves 20 guests

PRIME BEEF TENDERLOIN

Béarnaise Sauce and Demi-Glaze
\$400 each serves 25 guests

SALMON

Brie and Sautéed Spinach Wrapped in Puff Pastry
\$99 each serves 10 guests

GLAZED VIRGINIA HAM

Whole Grain Mustard
\$325 each serves 40 guests

ROASTED PRIME RIB OF BEEF

Horseradish Cream
\$415 each serves 30 guests

EVENING DESSERT STATIONS

VIKING DESSERT TABLE

\$12 per person

Choose Four

A Multi-Level Display of Your Favorite Desserts to Include:
Lemon Citron Torte, Chocolate Raspberry Chambord Torte,
Strawberry Grand Marnier, Chocolate Mocha Torte, Black Forest Cake,
Carrot Torte, Fruit Flan, Chocolate Torte,
Apple Strudel, Classic NY Style Cheesecake with Seasonal Berry Compote,
Assorted Brownies and Cookies,
Mixed Berry Tart, Caramel Apple Pie,
Regular Coffee, Decaf Coffee and Assorted Hot Teas

BELLEVUE AVENUE PASTRY TABLE

\$14 per person

Chef's Selection of Viennese, French Mini Pastries and Chocolate Truffles
Regular Coffee, Decaf Coffee and Assorted Hot Teas

BUILD YOUR OWN ICE CREAM SUNDAE

\$17 per person, 25 person minimum

Vanilla and Chocolate Ice Cream, Chocolate, Caramel and Strawberry Sauce,
M&M's®, Crumbled Oreo® Cookies, Chocolate Sprinkles, Crushed Heath® Bars,
Fresh Bananas and Pineapple, Whipped Cream

BUFFET DINNER

Includes Regular Coffee, Decaf Coffee and Assorted Hot Teas
Assorted Rolls with Butter

LITTLE ITALY

\$54 per person

Italian Wedding Soup

Classic Caesar Salad with Herbed Croutons, Grated Parmesan and Traditional Dressing

Wild mushroom and Spinach Ravioli with Roasted Fennel, Fried Leeks, Oven Roasted Tomato Cream

Penne Pasta with Marinara and Shaved Parmesan Cheese

Roasted Chicken in a Lemon-Caper Butter Sauce

Asiago and Artichoke-Stuffed Sole Over Fennel and Leeks

Braised Italian Sausage with Peppers and Onions

Tiramisu and Carrot Torte

ALL AMERICAN

\$68 per person

Mixed Green Salad with Pear Tomatoes, Cucumbers and White Balsamic Vinaigrette

Grilled Vegetables with Balsamic Syrup and Basil Oil

Herb-Roasted Chicken with New Potatoes

Grilled Swordfish with Lemon Cream, Leeks and Tarragon

Vegetable Rice Pilaf

Sliced Sirloin of Beef with Caramelized Onions and Roasted Garlic Whipped Potatoes

Asparagus, Baby Carrots and Broccolini

Apple Strudel, Black Forest Torte and Fruit Flan

THE "CLASSIC" NEW ENGLAND CLAM BOIL

\$89 per person, 20 guest minimum

Steamed 1 ¼ lb. Whole Maine Lobsters (*1 per person*)

Littleneck Clams & Mussels in Garlic White Wine Broth

New England Clam Chowder

Mixed Greens with Pear Tomatoes, Cucumbers and White Balsamic Vinaigrette

Penne Pasta Salad with Grain Mustard Cream

Freshly Baked Cornbread

Grilled Chicken with Rosemary Red Bliss Potatoes

Corn on the Cob

Drawn Butter, Lemons

Sliced Watermelon and Apple Cobbler with Vanilla Ice Cream

THE VIKING PLATED DINNER

Includes Regular Coffee, Decaf Coffee and Assorted Hot Teas, Assorted Rolls with Butter for the Table
Fresh Soup or Salad Choice, Entrée Choice and Dessert Choice

SOUP OR SALAD

Choose one, to include both soup and salad add \$5 additional

New England Clam Chowder

Lobster Bisque with Cognac Crème Fraiche

Roasted Tomato Bisque

Mixed Greens with Pear Tomatoes, Cucumber and a White Balsamic Vinaigrette

Classic Caesar Salad with Herbed Croutons, Grated Parmesan and Traditional Dressing

Arugula Salad with Candy Cane Beets, Almonds*, Goat Cheese and a Citrus Vinaigrette

Baby Spinach Leaves with Caramelized Onions, Cranberries and Pancetta Vinaigrette

INTERMEZZO

\$5 per person

Lemon, Raspberry, Apricot or Granny Smith Apple Sorbet

ENTRÉES

Choose up to Three

Petit Filet and Lobster Tail, Roasted Corn, Buttered Fingerling Potatoes and Asparagus \$72 per person

Petit Filet with Crab Stuffed Shrimp with Roasted Corn, Whipped Potatoes, Asparagus, Tarragon Butter \$60 per person

Cider Glazed Chicken with Seared Salmon, Pancetta Mashed Potatoes, Roasted Asparagus \$48 per person

Roasted Halibut with Lyonnaise Potatoes, Wilted Spinach and an Olive Tapenade with Herb Butter \$47 per person

Pan Seared Salmon over Shiitake Mushroom Risotto, Baby Bok Choy and a Ponzu Glaze \$43 per person

Four Seared Jumbo Scallops, Bacon and Mushroom Barley, Baby Carrots and an Herb Butter \$57 per person

Seared Duck Breast with a Cranberry-Cabernet Glacé, Baby Carrots and a Roasted Walnut* Rice Pilaf \$47 per person

Statler Chicken Breast with Boursin Mashed Potatoes, Grilled Asparagus and Truffle Jus \$41 per person

Grilled Beef Tenderloin with Cippolini Mashed Potatoes, Broccolini and a Port Demi \$56 per person

NY Strip Steak with an Aged Cheddar Potato Gratin, Glazed Carrots and a Balsamic Demi-Glace \$55 per person

Portabella Mushroom and Roasted Squash Napoleon with Asparagus and Sweet Basil Pesto \$38 per person

Tortellini with Roasted Vegetables in a Garlic and Pecan Cream Sauce* \$38 per person

DESSERTS

Choose One

Chocolate Raspberry Chambord Torte

Strawberry Grand Marnier

Chocolate Mocha Torte

Classic NY Style Cheesecake with Seasonal Berry Compote

Lemon Citron Torte

Carrot Torte

IRON CHEF

\$125 per person

This includes the Iron Chef Competition, Reception, A Hotel Viking Apron Keepsake,
Chef Hat and 3-Course Plated Dinner.

Maximum 80 guests

EVENT

Our Food and Beverage Manager will MC your entire event as follows:

As your group enters the room, each setting is decorated with a Hotel Viking apron and chef's hat.

Groups are broken into 2 to 8 teams.

(You can choose the teams in advance or have our hotel staff do this at random)

All teams will take part in socializing during your reception and strengthen team bonding skills with a cooking competition

HORS D'OEUVRES & CHEESE RECEPTION

Welcome your guests with our Cheese and Cracker Display and your choice of Three Hors D'oeuvres per person

TEAM DISH

With the supervision of a Hotel Viking chef, each team will work together to create an entrée with the secret ingredient being announced at the time of competition.

The hotel will provide judges to proclaim a winner.

Teams will be judged on **Presentation, Creativity, Taste** and **Teamwork**.

At the end of the activity the group will then sit down for a 3-course plated dinner.

PLATED DINNER

Please choose your 3 Course dinner from our Viking Plated Menu on Page 18.

If you wish to select petit filet and lobster, add \$12 per person.

If you wish to select petit filet and crab stuffed shrimp, add \$7 per person



TEAM BUILDING

A fun and interactive experience for you and your guests.
Add any team building to enhance your lunch, dinner, or break.



SCAVENGER HUNT

This fun, competitive and interactive team building will take you and your guests crisscrossing around scenic Newport. Your group will be broken out into small teams and compete against each other to find clues set up throughout the city. There are many variations and options to customize a scavenger hunt that will be ideal for your group.

GAME NIGHT

Kick back and relax with your colleagues after a long day of meetings. Your private room will be set up with classic board games, an air hockey table, ping pong table and Wii gaming system complete with a “mini bowling alley” and dance floor.

Please contact your Sales/Conference Services Manager for additional team building options:

- Charitable Activities
 - Sailing Regatta
 - Olympic Games
 - Ice Breakers

BEVERAGE ARRANGEMENTS

For all bars, the bartender fee is \$100 per 75 guests

AVAILABLE ON ALL BARS

House Wine, Soft Drinks, Juices and Mineral Waters

BEER SELECTIONS

Domestic:

Coors Light, Bud Light, Bud, Michelob Ultra

Boutique / Import:

O'Doul's, Sam Adams, Sam Adams Light, Corona, Heineken, Amstel Light, New Castle, Newport Storm, Stella Artois, Bass, Guinness

LIQUOR CHOICES

Call Brand Bar

Premium Brand Bar

Ultra-Premium Brand Bar

HOSTED/CASH COCKTAILS

Call Brands	\$7.50-\$8 each
Premium Brands	\$8.50-\$9 each
Ultra-Premium Brands	\$9-\$9.50 each
Martinis	\$10.50 each
Premium House Wines	\$9-\$9.50 each
Domestic Beer	\$6.50 - \$7 each
Boutique or Imported Beer	\$7-\$7.50 each
Assorted Sodas and Bottled Waters	\$4 each
Cordials	\$10 each

TOP OF NEWPORT / ONE BELLEVUE BAR PRICING

For special events taking place on our seasonal roof top bar, The Top of Newport or in our restaurant, One Bellevue.

Call Brands	\$8-\$10 each
Premium Brands	\$10-\$12 each
Ultra-Premium Brands	\$12-14 each
Top Shelf Drinks	\$14 +
Selection of Wines	\$9-\$15 each
Domestic & Imported Beer	\$4 - \$8 each

DIETARY SPECIFICS MENU

Please choose from the following items as our culinary team will accommodate any dietary need. If you do not see something that suits your needs please feel free to ask and the Chef can personally speak to you about other options.

GLUTEN/TREE NUTS/DAIRY OPTIONS

Breakfast

Dairy Free Scrambled Eggs with Bacon and Potatoes

Dairy Free Fruit Smoothie

Lunch/Dinner

Mixed Green Salad with Grilled Chicken, Cherry Tomatoes, Cucumbers, Carrots,
Oil and Vinegar on the Side

Grilled Chicken with Rice, Asparagus, and Tomato Salsa

Seared Salmon with Dairy Free Vegetable Risotto, Sautéed Spinach

VEGETARIAN/VEGAN OPTIONS

Breakfast

Grilled Tomatoes and Fresh Herbs with Crispy Potato Hash

Dairy Free Fruit Smoothie

Lunch/Dinner

Vegetarian and Dairy Free Risotto with Seasonal Vegetables

Grilled Vegetable Napoleon with Rice and Balsamic Reduction

Sliced Tomato Salad with Fresh Basil and Balsamic Reduction

EVENT INFORMATION

FOOD AND BEVERAGE

Event details must be provided four weeks prior to your event.

A service charge of 14 % of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 10% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

All taxes and gratuities are subject to change.

Items that are followed by this, *, symbol do or could contain nuts or nut oils.

The Hotel Viking must provide all food and beverage product. Menu pricing will be guaranteed 45 days prior to your arrival.

Buffets are designed to remain open for one and a half hours and a minimum buffet guarantee of 25 guests will apply.

The Hotel Viking does not allow any "to-go" containers from any banquet function.

LAWS WE MUST COMPLY WITH

Law prohibits the sale and/or delivery of alcohol to a minor.

Law prohibits serving alcohol to an intoxicated person.

The Hotel Viking and its Management Staff have the legal right to not serve alcohol to any individual or close any banquet bar at any time for any reason.

The Hotel Viking Newport is governed by the Rhode Island State Liquor Control Act & Regulations and pursuant to these laws we do not allow alcoholic beverages to be brought into the hotel from the outside.

POLICIES TO INSURE THE SAFE ENJOYMENT OF YOUR EVENT

Guests who look thirty years of age or younger could be asked to produce identification.

No more than 3 ounces of alcohol will be poured into any one specialty drink. We do not serve shots, pitchers, Long Island Iced Teas, carafes of wine or doubles.

Beer is served by bottle only – no kegs or cans. Alcoholic beverages will not be sold after 12:45 AM.

Alcoholic beverages will not be sold before 9:00 AM.

AUDIO VISUAL

PSAV is our in-house AV Company, and are happy to provide you with all of your AV needs. They will be in contact 30 days prior to review all audio visual needs for your event. 401-848-4876

SHIPPING AND RECEIVING

All conference materials should arrive no earlier than three (3) business days prior to the start of your event. To ensure a timely delivery, please have the name of the organization, group contact and Conference Services Manager's name on the materials. A standard package charge will apply over 5 items at \$35 per package. Please note that hotel staff will not move palettes and/or crates.

SECURITY

Although the hotel provides security 24 hours a day, any special security must be arranged two weeks prior to the start of your event. A \$50 charge per officer, per hour will be charged for any police officer hired.

POLICY FOR RESPONSIBLE ALCOHOL SERVICE

It is the policy of the Hotel Viking to provide safe and responsible alcohol service to our guests. Additionally, we strive to provide our guests with friendly, professional service at all times. We ask that you pay particular attention to the following: as your host, we are accepting our share of the responsibility for the safe service of alcohol to your guests, you also share in this responsibility and your cooperation and understanding of our policies and the laws of the State of Rhode Island will ensure that you and your guests enjoy your event.