

2017 WEDDING PACKAGES

Thank you for your interest in our wedding services. Our wedding packages include your choice of five hors d'oeuvres, salad, entrée selections and a coffee station. Please feel free to ask for a customized package. We look forward to sharing your special day with you!

MISCELLANEOUS INFORMATION

- Pre-ordering is required for plated meals if a choice of entrees is offered.
- For base package pricing, you may select three entrée options for plated and two entrée options for buffet. You may "mix & match" from any price tier.
- All pricing is for on-site events at The 1661 Inn or the Narragansett Inn and includes use of the furnishings at the respective properties. Additional furniture, decor & ceremony seating require rentals, set up & break down and would need to be arranged separately.
- Events up to 110 guests include standard glassware & place settings. Larger events need to arrange for rentals.

COCKTAIL HOUR

Choice of Five (one each per person)

Hot

- Sausage en Croute mild Italian sausage in puff pastry with Dijon sauce
- ❖ Alsation Onion & Applewood Smoked Bacon Tartlett
- Spinach-Ricotta Souffle in phyllo cup

Cold

- House Smoked Salmon & Cream Cheese Mousse in cucumber cup
- Roasted Artichoke & Crab Compote in phyllo cup with lemon aioli
- ❖ Stuffed Endive with creamy beet, blue cheese & cashew spread
- Curried Chicken Salad with raisins and almonds in a mini bouchee

DINNER

- First Course -

Mixed green salad with cherry tomatoes and cucumbers Dressed with house vinaigrette

Rolls & butter

- Entrée Selections -

All entrees are subject to market price variations
Accompanied with roasted red potatoes & fresh seasonal vegetable

Cod, Chicken, Vegetarian

\$80.00 per person

- Roasted Cod with fresh lemon
- ❖ Bistro-Style Bone-In Chicken Breast with lemon and thyme jus
- ❖ Wild Mushroom, Spinach & Feta Cheese "Spanikopita"

Salmon, Sirloin & Bass

\$85.00 per person

- Striped or Sea Bass with a lobster-tarragon butter
- Grilled Salmon with a basil pesto sauce
- Grilled Black Angus Sirloin topped with wild mushroom demi-glace

Swordfish, Halibut & Petite Filet

\$90.00 per person

- Grilled Swordfish with seasonal fruit salsa
- Roasted Halibut with lemon buerre blanc
- Grilled Petite Filet Mignon topped with wild mushroom demi-glace

Lobster (market price) & Filet Mignon

\$99.00 per person

- Grilled Filet Mignon with wild mushroom demi-glace
- Grilled Petite Filet Mignon & Lobster Tail Plate
- One & One Half Pound Boiled Lobster with drawn butter

Coffee & Tea Station

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