



2019 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 100 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

\$85.00 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

\$90.00 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

\$95.00 per person

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

Lobster (market price) & Filet Mignon

\$105.00 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

PO Box 1, Block Island, RI 02807

401-466-2421 or 800-626-4773

www.blockislandresorts.com