



With a variety of function spaces and extensive AV capabilities, we can work with you to create an event that works for your needs and your budget. Attached you will find our standard function menus for lunch and dinner. We can also customize a menu to meet your specific needs.

We are ready to take care of every detail so you can sit back and enjoy your guests. Please get in touch for more details or to book your party.

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APPETIZER PLATTERS

HUMMUS

\$20.99

WITH TOMATO, FETA CHEESE, KALAMATA OLIVES, PARSLEY OIL SERVED WITH PITA BREAD AND VEGGIES

CRUDITE PLATTER (SERVERS 20)

\$25.99

SEASONAL MARKET FRESH VEGETABLES WITH HOUSE MADE BUTTERMILK RANCH DRESSING

SPINACH & ARTICHOKE DIP

\$22.99

TOPPED WITH HOUSE-MADE SALSA, SERVED WITH TORTILLA CHIPS & PITA

POINT JUDITH CALAMARI

\$25.99

SLICED CHERRY PEPPERS, BALSAMIC MARINATED SHALLOTS, POMODORO SAUCE, PARMESAN CHEESE AND RED PEPPER FLAKES

CHARCUTERIE PLATTER (SERVERS 15-20)

\$39.99

A PLATTER OF IMPORTED MEATS, CHEESES, AND CRACKERS GARNISHED WITH HOUSE-MARINATED OLIVES

SHRIMP COCKTAIL

MARKET PRICE

MARKET FRESH JUMBO COCKTAIL SHRIMP SERVED WITH HOUSE-MADE COCKTAIL SAUCE AND LEMON WEDGES

CHICKEN TENDERS

\$21.99

TENDER FRIED WHITE MEAT CHICKEN TENDERS SERVED AS A CHOICE OF DRY OR TOSSED IN BBQ OR BUFFALO SAUCE

WINGS

\$17.99

PLAIN OR TOSSED IN BBQ OR BUFFALO, WITH A CHOICE OF RANCH OR BLUE CHEESE DRESSING

PULLED PORK SLIDERS

\$2.39/SLIDER

SMOKED BBQ PULLED PORK SERVED ON A SLIDER BUN

MARGHERITA FAT BREAD PIZZA

\$69.99

HOUSE-MADE POMODORO SAUCE FRESH MOZZARELLA, BASIL, PARMESAN

MEAT LOVERS FAT BREAD PIZZA

\$79.99

HOUSE-MADE POMODORO, PEPPERONI, BACON, HAM, PULLED PORK, CHEDDAR JACK CHEESE

LUNCH OPTION \$19.99

STARTERS

(CHOICE OF ONE PER PERSON)

BABY LETTUCES

TOMATO, SLICED CUCUMBERS, CARROTS, CROUTONS, BALSAMIC VINAIGRETTE

CUP OF NEW ENGLAND CLAM CHOWDER

HOUSE-MADE WITH SMOKED BACON

ENTRÉE SELECTIONS

(CHOOSE THREE ITEMS FOR YOUR CUSTOM MENU)

FISH & CHIPS

BEER-BATTERED WHITE FISH, CREAMY COLESLAW, TARTER SAUCE, SIDE OF FRIES

CHICKEN POT PIE

TENDER WHITE CHICKEN, PEAS, CARROTS, BABY MUSHROOMS IN A BECHAMEL SAUCE UNDER A FLAKY PUFF PASTRY

Union's Classic Burger*

ON A BRIOCHE ROLL WITH LETTUCE, TOMATO, PICKLE, SIDE OF FRIES

MEDITERRANEAN SALAD (GF)

MIXED GREENS, TOMATO, SPICED ARTICHOKE HEARTS, KALAMATA OLIVES, CHERRY PEPPERS, RED ONIONS, CUCUMBERS, FETA CHEESE, HUMMUS, BASIL VINAIGRETTE CHOICE TO ADD CHICKEN

MARGHERITA PIZZA

OUR OWN POMODORO SAUCE FRESH MOZZARELLA, BASIL, AND PARMESAN CHEESE

BUFFALO CHICKEN WRAP

TENDER FRIED CHICKEN, WITH CHOPPED ROMAINE LETTUCE, DICED TOMATO, AND BLUE CHEESE DRESSING IN A WRAP, SIDE OF FRIES

^{*}THIS ITEM IS COOKED MEDIUM WITH A WARM PINK CENTER UNLESS OTHERWISE SPECIFIED

DINNER OPTION 1 \$29.99

STARTERS

(CHOICE OF ONE PER PERSON)

BABY LETTUCES

TOMATO, SLICED CUCUMBERS, CARROTS, CROUTONS, BALSAMIC VINAIGRETTE

CUP OF NEW ENGLAND CLAM CHOWDER

HOUSE-MADE WITH SMOKED BACON

ENTRÉE SELECTIONS

(CHOOSE THREE ITEMS FOR YOUR CUSTOM MENU)

BOURBON & ALE SALMON (GF)

FRENCH GREEN BEANS, ROASTED RED PEPPERS, BABY SPINACH IN A CHILI GLAZE

GRILLED MEATLOAF

BEEF AND PORK MEATLOAF, CHIVE-WHIPPED MASHED POTATOES, BROCCOLI, CRISP ONION RING, CABERNET JUS OR USB BBQ SAUCE

MEDITERRANEAN SALAD (GF)

MIXED GREENS, TOMATO, SPICED ARTICHOKE HEARTS, KALAMATA OLIVES, CHERRY PEPPERS, RED ONIONS, CUCUMBERS, FETA CHEESE, HUMMUS, BASIL VINAIGRETTE CHOICE TO ADD CHICKEN

BUTTERNUT SQUASH RAVIOLI

FRESH SPINACH, APPLE SLICES, SUNDRIED TOMATOES, CANDIED WALNUTS, PARMESAN CHEESE, IN A SAGE BROWN BUTTER SAUCE

CHICKEN PARMESAN

BONELESS BREADED CHICKEN CUTLET TOPPED WITH FRESH MOZZARELLA AND OUR OWN POMODORO SAUCE, SERVED OVER PASTA

SHEPARD'S PIE

SEASONED ALL-NATURAL GROUND BEEF AND VEGETABLES, WHIPPED POTATOES AND A PARMESAN CRUST

DESSERTS

(CHOOSE ONE)

TRIPLE CHOCOLATE BROWNIE SUNDAE

WITH VANILLA ICE CREAM, CHOCOLATE GANACHE, CARAMEL AND WHIPPED CREAM

APPLE CRISP

WITH VANILLA ICE CREAM AND CARAMEL SAUCE

SEASONAL FRUIT CUP

DINNER OPTION 2 \$34.99

STARTERS

(CHOICE OF ONE PER PERSON)

BABY LETTUCES

TOMATO, SLICED CUCUMBERS, CARROTS, CROUTONS, BALSAMIC VINAIGRETTE

CUP OF NEW ENGLAND CLAM CHOWDER

HOUSE-MADE WITH SMOKED BACON

ENTRÉE SELECTIONS

(CHOOSE THREE ITEMS FOR YOUR CUSTOM MENU)

PESTO BAKED HADDOCK (GF)

HERB-ROASTED POTATOES, ARTICHOKE HEARTS, GRAPE TOMATOES, SAUTÉED SPINACH, LEMON PESTO BEURRE BLANC

CHICKEN MARSALA

BONELESS CHICKEN BREASTS SAUTÉED WITH FRESH MUSHROOMS FINISHED WITH A MARSALA WINE SAUCE SERVED OVER FETTUCCINE PASTA

NY STRIP*

CERTIFIED ANGUS BEEF TOPPED WITH BLUE CHEESE CRUMBLES AND CRISPY ONION STRINGS, MASHED POTATOES AND BROCCOLI

LOBSTER MAC & CHEESE

CAVATAPPI IN A SMOKED GOUDA, CHEDDAR CHEESE AND CREAM SAUCE TOPPED WITH TOMATOES AND SCALLIONS

MEDITERRANEAN SALAD (GF)

MIXED GREENS, TOMATO, SPICED ARTICHOKE HEARTS, KALAMATA OLIVES, CHERRY PEPPERS, RED ONIONS, CUCUMBERS, FETA CHEESE, HUMMUS, BASIL VINAIGRETTE CHOICE TO ADD CHICKEN, SALMON OR STEAK

DESSERTS

(CHOOSE ONE)

TRIPLE CHOCOLATE BROWNIE SUNDAE

WITH VANILLA ICE CREAM, CHOCOLATE GANACHE, CARAMEL AND WHIPPED CREAM

APPLE CRISP

WITH VANILLA ICE CREAM AND CARAMEL SAUCE

SEASONAL FRUIT CUP

^{*} THIS ITEM IS COOKED MEDIUM WITH A WARM PINK CENTER UNLESS OTHERWISE SPECIFIED