

WEDDINGS & EVENTS

THE DORRANCE
kitchen & cocktails

Thank you for considering The Dorrance, Providence's Premier Celebration Destination!

As part of The Dorrance experience, we offer a passionate group of experts to ensure a seamless event from start to finish. Our talented team includes your own personal planner and coordinator, the very best of traditional as well as cutting edge cuisine, and a polished bar and wait-staff who are dedicated to the fine art of service and hospitality.

You have already chosen this majestic space, now it's time to design your Menu - from the elegant ease of a carving station to a multi-course fine dining degustation, we will assist you in creating a menu guaranteed to fill your heart's desire.

In addition to our various menu selections, we will be delighted to create a menu that is within your budget and will also honor any and all special requests.

We're looking forward to making your event a truly memorable experience.

Thank you,

The Lester Family

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HORS D'OEUVRES MENU

PASSED HORS D'OEUVRES

The Dorrance Classics

- Tenderloin on Crostini, Horseradish Cream
- Szechuan Spiced Beef Skewers, Coconut, Lime
- Baby Beef Burger, Aged Cheddar, Crispy Bacon, Tomato
- Beef Tartare, Cornichon, Dijon, Brioche
- Tikka Masala Chicken Satay, Tamarind Sauce
- Sweet and Spicy Fried Chicken
- Frenched Chicken Lollipops, Tangy Buffalo Sauce, Blue Cheese, Scallion Strings
- Ginger Seared Duck, Scallion, Carrot, Bean Sprout, Hoisin
- Muscovy Duck Breast, Sweet Potato Puree, Brioche, Fig Gastrique
- Hudson Valley Foie Gras, Rosemary Waffle Crisp, Quince Jam
- House Smoked Brisket, Bacon Jam, Pickled Mustard Seeds, Cornbread Crostini
- New Zealand Lamb Lollipops

Ocean Delicacies

- Lobster in Endive, Mango, Jalapeño, Red Onion, Cilantro, Lime
- Pt. Judith Lobster and Native Corn Fritters
- Lobster Potato Pancake, Seared Ahi Tuna, Blueberry Pineapple Gastrique
- New England Harvested Oysters, Cocktail Sauce, Melon Mignonette
- Grilled Marinated Shrimp, Horseradish Cocktail Sauce
- Prosciutto and Sage Wrapped Shrimp, Tomato Jam
- New Orleans Style Cajun-Spiced Shrimp, Creamy Grits
- Baby Crab Cake, Siracha Chive Remoulade
- Crab and Mango Salad, Avocado Aioli, Phyllo Cup
- Sesame Seed Seared Tuna, Daikon Radish, Wasabi, Carrot, Ginger Vinaigrette
- Scottish Smoked Salmon, Pumpernickel Crostini, Dill Crème Fraiche
- Creamy New England Clam Chowder Shooter, Baby Clam Cake
- The Dorrance Scallop with Lemon, Pancetta and Herbs
- Citrus Scallop Ceviche Spoon, Sweet Potato Chip, Chili Threads

Vegetarian

- Truffled Goat Cheese & Potato Fritter, Pinot Noir Syrup
- Spanakopita
- Classic Stuffed Mushrooms, Gruyere, Brioche Bread Crumbs
- Baby Heirloom Tomato Caprese, Olive Oil, Aged Balsamic
- Grilled Pineapple & Mint Skewers
- Baby Baked Potato, Sour Cream, Chive
- Gazpacho Brunoise, Cucumber Cup
- Curried Cauliflower Floret, Tamarind Yogurt, Lime Jam
- Tomato Soup Shooter, Mini Grilled Cheese Triangle

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HORS D'OEUVRES MENU

STATIONARY DISPLAYS

New England Harvest Table

- Local Artisan Cheeses with Traditional Accompaniments
- (House Made Fruit Jams, Spiced Nuts, Honeycomb, Crostini)
- Fresh Seasonal Fruit
- Vegetable Crudite with a Selection of Dips

Antipasti Table

- Locally Cured Meats (Salame, Soppressata, Capocollo)
- Nodini Mozzarella, Heirloom Tomatoes, Micro Basil, Aged Balsamic
- Grilled Seasonal Vegetables
- Marinated Mushrooms & Artichoke Hearts, Spiced Italian Olives, Pepperoncini
- Grilled Romaine & Citrus, Shaved Pecorino
- Fresh Bread Sticks, Crostini
- Classic Bruschetta

Mediterranean Tasting Display

- House Made Pita Chips, Hummus, Tabouleh, Baba Ghanoush
- Marinated Tomatoes and Feta
- Spiced Italian Olives, Grilled Seasonal Vegetables
- Fattoush Salad with Romaine, Cucumber, Tomato, Mint, Pita Chips & Sumac

Gourmet Grilled Pizzas

- Chef's Selection of Classic and Modern Grilled Pizzas with Fresh, Local Ingredients

Bourbon Street Classics

- French Quarter Oysters, Pernod, Parmesan, Brioche Bread Crumbs
- Louisiana-Style Cajun Shrimp, Creamy Grits
- Local Fried Oysters and Fries "On the Go" (Served in a Brown Paper Bag with Cajun Spices)
- Mini Muffulettas with Salame, Olive Salad, Lettuce, Tomato, Swiss & Provolone Cheese, Malt Aioli
- Calamari and Crawfish Jambalaya, Andouille Sausage

Little Rhody

- Walrus and Carpenter Oysters, Siracha Cocktail Sauce, Narragansett Mignonette
- Creamy New England Clam Chowder, Baby Clam Cakes
- Rhody Calamari with Fresh Squeezed Lemon, Roasted Garlic Butter, Parsley, Pepperoncini Rings
- Pt. Judith Lobster Roll Sliders

Late Night Treats

- Beef Sliders, Aged Cheddar
- Hand-Cut Fries, Ketchup, Malt Aioli
- Gourmet Grilled Pizzas Featuring Chef's Selection of Fresh, Local Ingredients
- Popcorn Chicken, Roasted Shallot and Honey Mustard Sauce

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DINNER MENU

Soups

- ☞ New England Lobster Bisque with Maine Lobster, Mascarpone Cream
- ☞ Chilled Sweet Pea Soup, Lump Crab Meat, Tarragon, Crème Fraîche
- ☞ Mussel Chowder with Blue Mussels, Potato, Crispy Leeks, House Made Bacon
- ☞ Wild Mushroom Bisque, Grilled Sourdough, Sherry Cream
- ☞ Butternut Squash Bisque, Gorgonzola Piccante, Brown Butter Croutons
- ☞ Carrot Bisque, Fennel, Meyer Lemon Oil
- ☞ Native Corn Bisque, Truffled Popcorn

Salads

- ☞ Caesar Salad - Romaine, Shaved Parmesan, House Made Croutons, Creamy Dressing
- ☞ Meadow Salad - Rainbow Lettuces, Shaved Vegetables, Crispy Shallots, White Balsamic
- ☞ The Dorrance Wedge - Baby Iceberg, Crispy Bacon, Tomato, Radish, Gorgonzola Dressing
- ☞ Baby Kale, Hazelnuts, Candied Cranberries, Golden Raisins, Sherry Vinaigrette, Shaved Reggiano
- ☞ Frisée and Watercress, Green Apple, Celery Root, White Cheddar, Honey & Apple Cider Dressing
- ☞ Boston Bibb, Candied Pomegranates, Honeyed Chevre, Cashews, Valencia Orange Vinaigrette
- ☞ Seven Green Salad, Blueberries, Native Corn, Sunflower Seeds, Basil Vinaigrette
- ☞ Caprese Salad with Tomato & Mozzarella, Aged Balsamic, Micro Greens
- ☞ Asparagus Salad, Sherry Vinegar, Crispy Tasso, Pickled Shallot
- ☞ Roasted Beet Salad, Vermont Goat Cheese, Meyer Lemon Vinaigrette

Poultry Entrées

- ☞ Chicken and Dumplings
Free Bird Farms Oven Roasted Breast, Semolina Dumplings, Baby Kale, Orange Cauliflower, Sage Brandy Pan Jus
- ☞ Chicken Dorrance
Murray's Chicken Breast, Pea Tendrils, Marble Potatoes, Petite Carrots, Preserved Lemon Jus
- ☞ Autumn Cornish Hen
Honey Lavender Glaze, Cinderella Pumpkin Puree, Charred Brussels Sprout, Cipollini Onions
- ☞ Duck Duet
Muscovy Duck Breast, Leg Confit, Local Bok Choy, Fingerling Potatoes, Cranberry Gastrique, Walnut Dust
- ☞ Long Island Duck
Crescent Farm Duck Breast, Jasmine Scented Wild Rice, Kumquat Jam, Brussels Sprout Petals

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DINNER MENU

Meat Entrées

- ✦ Grilled Filet Mignon
10 oz. Filet Mignon, Brandy Dijon Sauce, Harvest Mushrooms, Chive Mashed Potatoes, Petite Vegetables
- ✦ Forest and Ocean
Petite Filet Mignon, · Pt. Judith Lobster Tail, Olive Oil Mashed Potatoes, Asparagus, Lobster Hollandaise
- ✦ Braised Short Rib
Boneless Short Rib, Cabernet Demi-Glace, Celery Root Puree, Brussels Sprout, Baby Carrots
- ✦ New York Sirloin
Chimichurri Sauce, Roasted Red Pepper and Rosemary Mashed Potatoes, Haricots Verts
- ✦ Ribeye
14 oz. Grilled Bone-in Ribeye, Pommes Fondant, Garlicky Broccolini, Mushroom Bordelaise
- ✦ Australian Rack of Lamb
Manchego Mashed Potatoes, Local Root Vegetables, Olive Tapenade
- ✦ Pork Chop
Grilled Bone-in Northeast Family Farms Pork Chop, Melted Gorgonzola, Sherry Wine, Forest Mushrooms, Rainbow Potatoes, Garden Vegetables

Vegetarian Entrées

- ✦ The Dorrance Vegetable Napoleon
Vegetable Terrine with Eggplant, Roasted Red Pepper, Spinach, Zucchini, Portobello Mushroom, Balsamic Glaze, Roasted Fingerling Potatoes
- ✦ Penne alla Norma
Fresh Pasta, Spicy Pomodoro, Roasted Eggplant, Sweet Vidalia Onions, Basil, Shaved Pecorino
- ✦ Farm Stand Vegetable Risotto
Featuring Chef's Seasonal Vegetable and Herb Selection
- ✦ Porcini Tortolloni
Truffle Butter, Shaved Parmigiano Reggiano, Sweet English Peas
- ✦ Beet Agnolotti
Half Moon Shaped Pasta filled with Roasted Beets and Vermont Goat Cheese, Tarragon Vegetable Velouté, Shaved Zucchini, Argentinian Reggianito
- ✦ Pumpkin Ravioli
Sage and Brown Butter Cream Sauce, Mascarpone Cheese, Amaretto Cooke Crumble

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DINNER MENU

Seafood Entrées

- ✦ Salmon and Forbidden Rice
Pan Roasted Atlantic Salmon, Black Tuscan Rice, Pea Greens, Blood Orange Gastrique
- ✦ Swordfish and Cous Cous
Atlantic Swordfish, Golden Beet Cous Cous, Rhubarb and Meyer Lemon Gastrique, Pole Beans
- ✦ Scallops and Succotash
RI Scallops, Romano and Yellow Wax Beans, Native Corn, Poblano Pepper, Fingerling Potatoes, Chorizo
- ✦ Scallops and Pork Belly
Seared Scallops, Applewood Smoked Pork Belly, Pumpkin Risotto, Apple Compote, Sprout Petals
- ✦ Halibut in Potato Crust
Champagne Risotto with Lemon Zest, English Peas, Brut Sabayon
- ✦ Classic New England Baked Stuffed Shrimp
Seafood and Cracker Crumb Stuffing, Sweet Corn Mashed Potatoes, Petite Vegetables

DESSERTS

- ✦ Mascarpone Cheesecake - Graham Cracker Crust, Seasonal Topping, Chantilly
- ✦ Vanilla Bean Crème Brûlée - Fresh Berries, Chocolate Mint
- ✦ Key Lime Pie - Key Lime Curd, Shortbread Crust, Marshmallow, Raspberry Coulis
- ✦ Seasonal Fruit Cobbler - Apple, Peach or Blueberry served with House Made Vanilla Ice Cream
- ✦ Strawberries and Cream - Vanilla Pound Cake, Macerated Strawberries, Diplomat Cream
- ✦ Profiterole Trio - Vanilla, Chocolate and Strawberry Ice Cream, Chocolate Sauce
- ✦ Deconstructed S'mores - Flourless Chocolate Cake, Toasted Marshmallow, Graham Cracker Crumble, Cinnamon Crème Anglaise

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BRUNCH MENU

First Course

- ☛ Parfait of Yogurt, Seasonal Berries, Lavender Granola, Wild Flower Honey
- ☛ Winter Citrus Brulée with Pink Grapefruit, Blood Orange, Tangerine, Raw Sugar
- ☛ Petite Salad of Mixed Greens, Apple Matchsticks, Walnuts, Blue Cheese, Champagne Vinaigrette
- ☛ Classic Shrimp Cocktail, Lemon, Horseradish
- ☛ Basket of Mini Pastries (Assorted Muffins, Scones, Sugar Cookies)

BRUNCH ENTREES

- ☛ Three Cheese and Mushroom Frittata
Farm Fresh Eggs, Aged Provolone, Swiss and Harvarti, Crispy Harvest Mushrooms, Baby Wild Arugula, Sorrel, Basil Vinaigrette
- ☛ Red Flannel Hash
Roasted Beets, Corned Beef and Potato Hash, Poached Egg, Baby Frisée, Warm Biscuit
- ☛ Croque-Mama
Grilled Ham, Heirloom Tomato, Country Mustard and Havarti Cheese on Brioche, Fried Egg, The Dorrance Frites
- ☛ Chicken and Waffles
Chicken Confit, Rosemary Waffle, Applewood Smoked Bacon, Maple Espresso Glaze
- ☛ Steak and Eggs
4 oz. Filet Mignon, Garlicky Spinach, Buttery Toast, Poached Rhody Egg, Dijon Hollandaise, Lyonnaise Potatoes
- ☛ Crab Cakes Benedict
Lump Crab Meat, Poached Rhody Egg, Hollandaise, Sweet Potato and Yukon Gold Homefries
- ☛ Salmon Frittata
Scottish Smoked Salmon, Vermont Goat Cheese, Capers, Poached Fingerling Potatoes
- ☛ Belgian Waffles
Macerated Strawberries, Chantilly
- ☛ French Toast Bananas Foster
Portuguese Sweet Bread, Caramelized Bananas, Cinnamon Chantilly, Maple Syrup

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LUNCH ENTREES

- ✦ Westminster Cobb Salad
Chopped Lettuce, Roma Tomato, Avocado, Red Onion, Applewood Smoked Bacon, Grilled Chicken, Farm Fresh Egg, Gorgonzola Dressing
- ✦ Crespelle Gratine
House Made Crepes, Goat Ricotta, Spicy Greens, Mornay Sauce
- ✦ Chicken Marsala
Cremini Mushrooms, Sweet Marsala Wine Sauce, Potato Puree, Thumbelina Carrots
- ✦ Salmon Oscar
Atlantic Salmon, Blue Crab Hollandaise, Olive Oil Mashed Potatoes, Local Asparagus
- ✦ Steak Frites
10 oz . Flatiron Steak, Garlic Herb Butter, Hand Cut Fries, Malt Aioli
- ✦ Lobster Pappardelle
Fresh Pasta Ribbons, Main Lobster, Zucchini and Corn, Mushrooms, Lobster Emulsion
- ✦ Grilled Australian Lamb Loin Chops
Vermont Goat Cheese, Pistachio Dust, Mint Coulis, Cabernet Au Jus, Creamsicle Potatoes, Asparagus

DESSERT

- ✦ Fresh Warm Donuts, House Made Fruit Jams, Whipped Butter, Powdered Sugar
- ✦ Malted Semifreddo, Bittersweet Chocolate Brownie, Chocolate Sauce, Toasted Almonds
- ✦ Petite Lemon Tart, Raspberry Coulis, Powdered Sugar
- ✦ Dark Chocolate Pot de Crème, Local Chantilly Cream, Fresh Mint
- ✦ New England Apple Crisp, Oat Streusel, Vanilla Ice Cream, Caramel

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BUFFET OPTIONS

Made-to-Order Pasta Station*

- ☞ Mezzi Rigatoni
- ☞ Marinara, Alfredo, Pesto, Pink Vodka Sauce
- ☞ Asiago, Mozzarella, Parmigiano Reggiano
- ☞ Fresh Tomatoes, Olives, Onions, Mushrooms, Broccoli
- ☞ Sicilian Garlic Bread

- ☞ Woodsman Style Chicken
Chicken Scallopini, White Wine, Mushrooms, Sundried Tomatoes
- ☞ Pan Seared Salmon
Citrus Fennel Buerre Blanc
- ☞ New Bedford Style Cod
Lemon, White Wine, Topped with Sliced Baguette
- ☞ Sliced Sirloin
Pizzaiola Sauce with Tomato, Garlic and Oregano
- ☞ Prime Rib Carving Station*
Tenderloin, Sirloin or Ribeye, Horseradish Cream, Chimichurri, Béarnaise, Red Wine Demi-Glace

*Attendants Required at \$100 Each (One Attendant per 100 People, per Station)
Chef's Selection of Artisan Breads will accompany the Buffet

RECEPTION ENHANCEMENTS

Salad Options

- ☞ Caesar Salad, Hearts of Romaine, Parmesan Cheese, Croutons, Traditional Dressing
- ☞ Mixed Greens Salad, Cherry Tomatoes, English Cucumbers, Shaved Carrots, Dijon Vinaigrette
- ☞ Frisée and Mesclun, Walnuts, Candied Cranberries, Great Hill Blue Cheese, Lemon Balsamic
- ☞ Mini Wedge Salads with Iceberg Lettuce, Tomato, Bacon, Radish, Crumbled Blue Cheese

Starch & Vegetable Accompaniments

Please Select Two of the Following:

- ☞ Roasted Fingerling Potatoes
- ☞ Olive Oil Mashed Potatoes
- ☞ Marble Potatoes, Pancetta, Onion, Local Herbs
- ☞ Honey Glazed Baby French Carrots
- ☞ Haricot Vert Salad with Country Mustard and Marcona Almonds
- ☞ New England Summer Succotash with Romano and Yellow Wax Beans, Corn, Poblano Pepper
- ☞ Green Beans Amandine with Almonds, Tomato, Onion, Dry Vermouth
- ☞ Broccoli Fennel Gratin