



## *Spring Pre-Fix Menu*

---

*Please choose from the following selections to create a custom menu for your guests*

### **The Providence**

Choice of Salad, Choice of 2 Entrees & Dessert  
38.95 per person

### **The East Sider**

Choice of 2 First Courses, Choice of 3 Entrees & Choice of 2 Desserts  
46.95 per person

### **Chef's Whim**

4 Course Chef's Menu created just for You  
52.95 per person

---



## *Salads*

**Baby Greens** cherry tomato | cucumber | red onion vinaigrette  
**Caesar Salad** traditional caesar dressing & homemade croutons  
**Chop Chop** cucumbers | carrots | cabbage | red peppers | baby watercress | crispy noodles | roasted sesame vinaigrette

## *First Course*

**Tomato Soup** dill creme fraiche  
**New England Clam Chowder** chorizo | corn | clams  
**Mushroom Tart** gruyere | mushroom | bacon | caramelized onion | sherry-honey vinaigrette  
**Artichokes** | garlic aioli | shaved parmesan | garlic candy | baby watercress  
**Ricotta Ravioli** | plum tomato | basil  
**½ Red Stripe Mussels** grilled sourdough bread  
**Shrimp Cocktail** avocado | rose marie sauce  
**Crab Cake** tartar sauce | marinated fennel

---

## *Entrees*

**Grilled Chicken Paillard** confit sugar tomato | olives | fennel | baby watercress | shaved parmesan | garlic aioli  
**Roasted Atlantic Salmon** artichokes | crushed new potatoes | baby watercress | garlic aioli  
**Bistro Steak** creamy white beans | grilled red onion | blue cheese demi-glace  
**Red Stripe Mussels** grilled sourdough bread  
**Roasted Cod** white bean puree | grilled romaine | sauce chermoula  
**Pork Schnitzel** german potato salad | snipped french beans | lemon  
**Ricotta Ravioli** plum tomato | basil  
**Goat Cheese Tortellini** asparagus | spring peas | bacon | lemon-tarragon cream  
**Bolognese** rigatoni | shave parmesan  
**Vegetarian entree upon request**

---

## *Plated Desserts*

**Creme brulee & Madeleine**  
**Trio of Ice Cream or Seasonal Sorbet**  
**Bread Pudding & Chantilly Cream**  
**Chocolate Mousse & Whipped Cream**  
**Seasonal Fruit Topped with Honey Whipped Cream**

## *Stationary Desserts*

**Cookie Plate 5.00 per person**  
**Miniature Cupcakes 5.00 per person**  
**Miniature Dessert Medley 7.00 per person**  
**Custom Cakes available upon request**

Please contact our Event and Sales Manager to start planning your event

Vanessa Brown

W (401) 437-6950

v.brown@redstriperestaurants.com