



2015 Safari Room Special Event Dining – **Menu One**

~Salad~

Please select One (1) salad choice from below:

Spring Vegetable Salad

Baby mixed Field Greens with Garden Vegetables
Sundries Cranberries, Toasted Almonds, and Vermont Chevre

Caesar Salad

Classic Style Salad with Croutons, and Hand Grated Parmesan Reggiano

~Entrée~

Please select three (3) Entrees from below:

Groups of 20 or more must submit **guest's individual entrée selections** two weeks prior to event

12oz NY Sirloin

Herb and Salt Crusted Center-Cut Sirloin with Dauphinos Potatoes
Broccoli Rabe and House made Steak Sauce

Yellow Fin Tuna

Pan Seared, served with a Wasabi-Soy Vinaigrette, Seaweed Salad
And Pickled Ginger on Crispy Bean Thread Nest

Roasted Statler Breast of Chicken

Crispy pan roasted Statler with a Mediterranean inspired
Sauce composed of Sweet Shallots, Capers Berries, Wine, and Whole Butter
Served with Lemon- Thyme Couscous and Roasted Fennel

North Atlantic Salmon

Ponzu Marinated Grilled Skin On, and finished with a refreshing
Citrus Ginger Sauce, Placed on a Spicy Asian Noodle Salad

Dessert

Key Lime Pie or Chocolate Mousse Cake
Coffee Service

\$58.00 per person

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2015 Safari Room Special Event Dining - **Menu Two**

~Appetizers~

Please select One (1) Appetizer from below:

New England Clam Chowder

Beefsteak Tomato and Fresh Mozzarella

Garden fresh basil, Imported Extra Virgin Olive Oil
And Cracked Black Pepper

Spring Vegetable Salad

Baby Mixed Field Greens with Garden Vegetables
Sundries Cranberries, Toasted Almonds, and Vermont Chevre

~Entrée~

Please select three (3) Entrees from below:

Groups of 20 or more must submit **guest's individual entrée selections** two weeks prior to event

8oz. Center-Cut Filet

Grilled Filet topped with a Stilton Compound Butter and served
With a Roasted Cippolini, Potato Mash and Braised Red Endive

Chilean Sea Bass Chiopino

Fresh Pan Seared Sea Bass finished with a Chiopino broth of fresh Littlenecks,
Fennel, Lobster Stock, Diced Tomatoes and Chives
Served with a Citrus Israeli Cous Cous

Sliced NY Sirloin

12oz NY Sirloin grilled, sliced and served with Grilled
Vidalia Onions and a Stilton Cheese Sauce over Dauphinoise Potatoes
and Braised Red Endive

Roasted Statler Breast of Chicken

Crispy pan roasted Statler with a Mediterranean inspired
Sauce composed of Sweet Shallots, Caper Berries, Wine, and Whole Butter
Served with Lemon-Thyme Couscous and Roasted Fennel

Dessert

Chocolate Mouse Cake or Strawberry Cheesecake
Coffee Service

\$70.00 per person

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2015 Safari Room Special Event Dining – **Menu Three**

~Appetizer~

Pan Seared Lump Crab Cakes

Two Generous, succulent Crab Cakes served with a crisp Jicama slaw, and Saffron Aioli

~Salad~

Summertime Affection

Field Greens, bitter greens with Grilled Asparagus
Marinated Artichoke Hearts, Candied Walnuts, and Goat cheese
Finished with a House made Balsamic Vinaigrette

~Entrée~

Please select three (3) Entrees from below:

Groups of 20 or more must submit **guest's individual entrée selections** two weeks prior to event

Pan Seared Center-Cut Medallions of Filet Mignon

Tornados Style, seasoned with Cracked Black Pepper and served atop a
Red Wine Demi Reduction and Béarnaise Sauce with Roasted Shallot
Potato Mash and Sautéed Broccolini

Chilean Sea Bass Chiopino

Fresh Pan Seared Sea Bass finished with a Chiopino broth of fresh Littlenecks,
Fennel, Lobster Stock, Diced Tomatoes and Chives
Served with a Citrus Israeli Couscous

Bone-In Ribeye

*Grilled "Cowboy" Ribeye painted with a Spicy Worcestershire glaze
Served with Rosemary Garlic Roasted Fingerling Potatoes and Sautéed Broccolini*

North Atlantic Halibut

Potato Crusted and Pan Seared Served with a Roasted Tomato Risotto
Baby Bok Choy and Finished with a Lemon Buerre Blanc

~Dessert~

Fresh Berries in a Chocolate Tuile or Chocolate Molton Lava Cake
Coffee Service

\$80.00 per person

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2015 Safari Room Special Event Dining

Newport Shore Plated Dinner

New England Clam Chowder

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The Following items are served in Wooden Bowl:

Boiled 1 ¼ lb. Maine Lobster (one per person)

Soft Shell Maine Steamer Clams with Broth and Drawn Butter

Corn on the Cob

Roasted Red Bliss Potatoes

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Corn Bread & Butter served at the tables

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Deep Dish Apple Pie

Coffee, Tea and Decaf Service

(Iced Tea/Lemonade in Season)

\$65.00 per person

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*(See below for the non-seafood alternatives that go with the above Menu Only, not stand alone menus.

Plated Chicken Entrée Menu (\$45.00pp) or the Steak Entrée Menu (\$50.00pp)

Newport Shore Plated Dinner's Chicken Option *

Mixed Field Green Salad with Garden Vegetables, Balsamic Vinaigrette

Grilled Statler Breast of Chicken, Sautéed Greens, Rosemary Sweet Corn Polenta and

Roasted Garlic Jus

Corn Bread & Butter served at the tables

Deep Dish Apple Pie

Coffee, Tea and Decaf Service

\$48.00 per person *

Newport Shore Plated Dinner's Steak Option *

Mixed Field Green Salad with Garden Vegetables, Balsamic Vinaigrette

Flame Roasted Marinated Steak, Parsnip-Potato Puree, Garlic Sautéed Broccolini, Wild

Mushroom – Red Wine Demi

Corn Bread & Butter served at the tables

Deep Dish Apple Pie

Coffee Service

\$53.00 per person *

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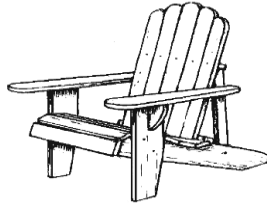
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PATIO Dinner Buffets

Deluxe Oceanfront Cookout Buffet

Mixed Baby Field Greens with Ripe, Local Tomatoes, Sliced Cucumbers with Champagne Vinaigrette
Roasted Red Bliss Potatoes
Grilled Vegetables
Grilled Salmon
Barbecue Breast of Chicken
Grilled 8 oz. Sirloin Steaks (one per person)
Assorted Rolls and Butter
Watermelon and Deep Dish Apple Pie
Jumbo Cookies and Brownies
Coffee, Tea and Decaffeinated Coffee Service
(Iced Tea/Lemonade in Season)
\$52.50 per person
(Minimum of thirty-five people)



Deluxe New England Lobster Boil Buffet

New England Clam Chowder
Boiled 1 ¼ lb. Maine Lobster (One per Guest)
Mixed Baby Field Greens with Ripe Local Tomatoes, Sliced Cucumbers and a Champagne Vinaigrette
Roasted Corn & Red Onion Salad W/ Cilantro Lime Vinaigrette
Rosemary Grilled Breast of Chicken with a Citrus Champagne Sauce served on a Bed of Boston Lettuce garnished with Cornmeal Fried Slices of Lemon and Oranges
Soft Shell Maine Steamer Clams with Broth and Drawn Butter
Portuguese Sausage & Grilled Onions
Roasted New Potatoes tossed with Sea Salt & Fresh Dill
Corn Bread & Fresh Baked Rustic Artisan Bread
Coffee, Tea and Decaf Service (Iced Tea/Lemonade in Season)
\$82.00 per person
(\$35.00 for Children Under 12, Not Including Lobsters)

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Dinner Buffets

Taste of the Mediterranean

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Tuscan Style Minestrone Soup
Warmed Artichoke and Roasted Garlic "Fondue"
with Assorted Breads and Crackers for Dipping
Classic Caesar Salad
Mediterranean Antipasto
A Cornucopia of Assorted Sliced Italian Meats, Cheeses, Olives and Select Seasonal Grilled Vegetables
Sautéed Chicken Picatta
white Wine Citrus Reduction with Capers and Fresh Herbs
Roasted Cod Provencal
Mediterranean Vegetables in a Delicate Tomato Fume
Rosemary Roasted Bliss Potatoes
Tiramisu and Baklava
Coffee, Tea and Decaffeinated Coffee Service
(Iced Tea/Lemonade in Season)
\$48.00 per person
(Minimum of 35 People)

Taste of the Caribbean

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Black Bean Soup
With Sour Cream, Red Onion and Cilantro Garnish
Caribbean Flared Cobb Salad
Avocado, Hearts of Palm and Red Onion Salad over Bib Lettuce with Citrus Garlic Vinaigrette
Barbecued Skirt Steak
with Cebollas Fritas & Chimichurri Rojo
Honey and Soy Glazed Fillet of Salmon
Garnished with Grilled Pineapple and Cilantro Salsa
Cinnamon Infused Whipped Sweet Potatoes
Toasted Almond and Raisin Basmati Rice
Tropical Fruit Kabobs
Dipping Sauce of Grand Mariner, Brown Sugar & Sour Cream
Traditional Cuban Flan with Crème Carmel
Coffee, Tea and Decaffeinated Coffee Service
(Iced Tea/Lemonade in Season)
\$48.00 per Person
(Minimum of 35 People)

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Stationary Appetizers

Priced per 25 guests for approximately one hour

Newport Experience Cheese Display

Artisan Cheese and Fresh Fruit Display
With Lavender Honey, Assorted Tree Nuts and Crackers
\$137.50 per Order

Fresh Seasonal Vegetable Crudités

A Cornucopia of the Freshest Hand Cut Seasonal Vegetables
Accompanied with Assorted Dipping Sauces
\$70.00 per Order

Artisan Cheese and Vegetable Crudités Display

Local and Imported Cheeses, Fresh Seasonal Fruits, Assorted Crackers and Breads & Fresh Seasonal Vegetables Hand Cut and Presented with Assorted Dipping Sauces
\$142.50 per Order

French Double Crème Baked Brie

Garnished With Caramelized Walnuts
\$92.50



Classic Antipasto Display

Prosciutto, Genoa Salami, Sweet Sopressata, Parmesan-Reggiano, Assorted Olives, Tomato and Fresh Mozzarella Salad with Basil, White Bean Salad, Grilled Marinated Artichokes and Select Seasonal Grilled Vegetables.
\$157.50

Japanese Sushi Display

Oriental Display of Salmon, Tuna and Vegetable Hand Rolls
Garnished with Wasabi, Pickled Ginger and Soy Dipping Sauce.
\$17.50 per person

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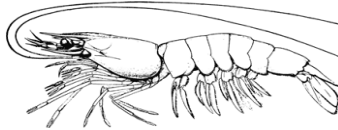
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Safari Fruits of the Sea

Raw Bar Display

(Priced Per 25 Pieces)



Fresh Iced Oysters **\$102.50**

Fresh Iced Littlenecks **\$85.00**

Jumbo Shrimp Cocktail **\$117.50**

Displayed Over Ice and Garnished with Cocktail Sauce, Horseradish, Tabasco and Lemon Wedges

Assorted Smoked Fish Charcuterie

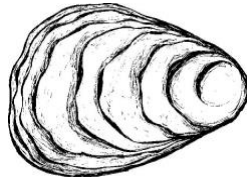
Assortment of Smoked North Atlantic Salmon, Tri-colored Peppered Mackerel Fillet,

Smoked Lake Michigan White Fish, Smoked Rainbow Trout.

Garnished with Diced Bermuda Onion, Capers, Dijon Mustard, Dill Crème Fraiche, Horseradish and Assorted Toast Points

\$26.50 per person

(Minimum of 50 people)



Imported Caviar and Russian Vodka Display

(Choice of two. Minimum of 35 people)

Sevruga, Osetra and Beluga Caviar

&

Chilled Stolichnaya Vodka

Caviar Tins displayed in Decorative Ice Mold, Served with "Mother of Pearl" Spoon Garnished with Crème Fraiche, Bermuda Onions, Capers, Chopped Eggs, Accompanied with Assorted Bilinis, Toast Points, and French Baguettes.

\$150.00 per person

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Passed Hors D'oeuvres

Priced per 50 pieces

Recommended Five to Seven Pieces per Guest per First Hour

Three Pieces per Guest Each Additional Half Hour

Collection A

Chicken Marsala	\$120.00 Per 50 Pieces
Pork Shomai with Karashi Mustard & Sweet Ginger Soy Sauce	\$120.00 Per 50 Pieces
Shrimp Wrapped in Thinly Sliced Potato	\$120.00 Per 50 Pieces
Crispy Truffle "Mac and Cheese" Risotto Cake	\$120.00 Per 50 Pieces
Thai Chicken Spring Rolls with Peanut Dipping Sauce	\$120.00 Per 50 Pieces
Shrimp and Black Bean Cornucopia	\$120.00 Per 50 Pieces
Plum Tomato and Mozzarella Crostini with Basil Oil & Balsamic Glaze	\$120.00 Per 50 Pieces
Spinach and Artichoke in Crisp Phyllo	\$120.00 Per 50 Pieces

Collection B

Almond Stuffed Dates Wrapped in Bacon	\$150.00 Per 50 Pieces
Fig and Mascarpone Purse	\$150.00 Per 50 Pieces
Roasted Eggplant & Oven-dried Tomato in Phyllo Cup	\$150.00 Per 50 Pieces
Croque Monsieur topped with Cornichon Pickle	\$150.00 Per 50 Pieces
Blue Cheese and Pear Chutney Diamonds	\$150.00 Per 50 Pieces
Chicken Satay with Cucumber Mint Relish	\$150.00 Per 50 Pieces
Bourbon Marinated Scallops Wrapped in Bacon	\$150.00 Per 50 Pieces

Collection C

Micro Beef Wellington	\$187.50 Per 50 Pieces
Miniature Crab Cake with Remoulade Sauce	\$187.50 Per 50 Pieces
"Kobe Beef" Hot Dog in Puff Pastry with Whole Grain Mustard	\$187.50 Per 50 Pieces
Smoked Salmon & Potato Pancake Canape with Dill Crème Fraiche	\$187.50 Per 50 Pieces
Mini Wild Mushroom Strudel with Goat Cheese	\$187.50 Per 50 Pieces
Rare Beef Tenderloin on Brioche with Red Pepper Coulis & Garlic Aioli	\$187.50 Per 50 Pieces

Collection D

White Truffle Infused Lobster Salad in Fingerling Potato Boats	\$207.50 Per 50 Pieces
Rosemary-Dijon Crusted Lollipop Lamb Chops with Port Wine Reduction	\$207.50 Per 50 Pieces
Sesame Tuna Sashimi on Crispy Wonton Chip with Wasabi Vinaigrette	\$207.50 Per 50 Pieces
Plantain Shrimp Skewer with Guava-Mango Glaze	\$237.50 Per 50 Pieces
Coconut Battered Lobster Tail Skewers with Guava-Mango Glaze	\$237.50 Per 50 Pieces

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Revised Date: 8/13

Safari Restaurant Menu Only



Basic Information:

Upper Deck Tent @ OceanCliff

Upper Deck Tent Menus are either a buffet or station style. The only plated meal option for the Upper Deck Tent is the Newport Shore Dinner Menu.

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OceanCliff's Upper Deck Tent can handle between 35 to 120 people

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There is soft background music provided on the Upper Deck, no other form of entertainment is allowed. Please feel free to ask the Sale or Catering Department Managers if further information is needed.

Safari Room

(Inside)

The Safari Room has a capacity for the following:

Plated Dinner Presentation with Sofas - capacity 50pp max.

Buffet Style Presentation without sofas – capacity 50 max.

Note: The Safari Bar Area is open the general public as a walkway.

And

Soft Background Music is provided. CD or iPod capabilities available upon request, no other form of entertainment is allowed.

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Safari Restaurant Menu Only