



BLACKSTONE

CATERERS

Welcome to the Party



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***PLEASE NOTE:** There is no pricing listed on any menu items.
A sales manager will be able to put together a customized proposal based on your vision.



PASSED HORS D' OEUVRES

FROM THE LAND

BEEF

seared beef crostini with creamy horseradish and fried onions
carpaccio on focaccia toast with parmigiana, caper and truffle oil
braised short rib and potato croquette with red wine demi-glace
prime beef slider with aged cheddar, truffle aioli and arugula
classic beef wellington pastry served with a red wine demi-glace

CHICKEN

buffalo chicken satay with baley hazen blue cheese dip
chicken quesadilla with chipotle sour cream and fresh cilantro
lime chicken tostada with guacamole, queso and pico de gallo
jerk chicken bites with grilled pineapple
country fried chicken and waffles with siracha honey butter

DUCK, PORK, LAMB

seared duck wonton with hoisin aioli and snowpea
foie gras mousse coronet with sweet onion jam
southern pulled pork, sweet corn cake with red cabbage slaw
san danielle prosciutto and melon with aged balsamic and mint
rosemary crusted petite lamb chop with minted chimichurri sauce



PASSED HORS D' OEUVRES

(CONTINUED...)

FROM THE SEA

OYSTERS, CLAMS, SCALLOPS

baked ri oyster “rockefeller”
crispy local oyster with creole tartare sauce
ri clam and chourico “stuffie”
new england clam chowder and petite clam cake
native sea scallop wrapped in applewood smoked bacon

LOBSTER, CRAB, SHRIMP

petite new england lobster salad roll on a buttered potato roll
truffled lobster salad on a sweet corn crème brûlée spoon
chesapeake bay crabcake with a red pepper remoulade
native crab, avocado and mango salad parfait
grilled chimichurri shrimp with saffron aioli

NATIVE FISH

halibut ceviche, coconut, citrus, pineapple, cilantro, plantain crisp
fish and chip boat with tartare sauce, wicked good ketchup
ahi tuna nacho topped with fresh mango salsa
togarashi tuna wonton, edamame, seaweed salad + wasabi aioli
salmon gravlax cucumber canape with boursin and caper

FROM THE FARM

LOCAL DAIRY

classic newport cheese puff toast
truffle macaroni and cheese spoons, buttered breadcrumbs
“arancini” risotto cake with tomato basil marinara
goat cheese, fig and caramelized onion tart, aged balsamic
salty seas feta and watermelon with basil infused olive oil

GARDEN HARVEST

zucchini and ricotta fritter with lemon dill yogurt
gazpacho shooter with native tomato, cucumber and peppers
tomato and cherry mozzarella with fresh basil and aged balsamic
sweet corn cake with goat cheese and roasted tomatillo salsa
“garden cone” herbed farmers cheese, tomatoes, local sprouts

WILD FORAGED

ri mushroom and burrata cheese bruschetta with fresh herbs
spring asparagus and smoked gouda puff pastry parcels
leek, caramelized garlic, arugula, bayley hazen flatbread
artichoke, spinach and fontina stuffed crimini mushroom
wild mushroom and boursin bouchee with truffle aioli

COCKTAIL STATIONS

BLACKSTONE'S SIGNATURE RAW BAR

shucked to order native littlenecks and local oysters presented on crushed ice alongside jumbo shrimp cocktail and local seaweed served with cocktail sauce, horseradish, red wine mignonette, wasabi melon mignonette, tobasco and fresh lemon

SEAFOOD CEVICHE BAR

shrimp and tomato ceviche, tuna poke, scallop and coconut lime ceviche and citrus salmon and jalapeno ceviche served in miniature coupelles presented on crushed ice with local seaweed, fresh lemons and limes, assorted peruvian hot sauces

GRAND SHELLFISH BAR

our signature raw bar is combined with our seafood ceviche bar for the ultimate chilled seafood experience!

EASTERN DIM SUM

shrimp pad thai noodles, kung pao broccoli, chinese chicken wings, crispy pork dumplings, vegetable spring rolls, asian meatballs with hoisin sauce, steamed edamame shumai. served with sweet thai dipping sauce, soy ginger dipping sauce and bamboo chopsticks

MEDITERRANEAN TABLE

chickpea hummus, eggplant baba ganoush, cracked green olives, parsley tabbouleh salad, lemon rice stuffed grape leaves, marinated feta cheese, falafel fritters, roasted red peppers, cucumber yogurt sauce, fresh pita, sesame crisps

FRENCH CHARCUTERIE BOARD

duck liver pate, pate de champignon, fennel saucisson, prosciutto de parma, and soppressata, warm brie en croute with apricot, cheese gougeres served with seasonal pickled vegetables, house mustard, crackers and crostini

ARTISAN CHEESE AND CRUDITE BOARD

vermont goat cheese, aged cheddar, camembert, baley hazen blue, coltswold and fresh seasonal vegetables served with basil aioli, blue cheese dip, fresh fruit, local honey, chutney, crackers sliced breads

AVOCADO AND SALSA BAR

create your own delicious guacamole by choosing your own ingredients, our staff will prepare your creation in front of you. ingredients include fresh cilantro, spanish onion, crumbled bacon, sweet mango, smoked corn, black beans, red and green peppers, tomato, queso fresco, roasted poblano and fresh lime served with fresh corn chips, roasted tomatillo salsa, pico de gallo and pineapple salsa

TUSCAN TABLE

marinated mixed olives, peppers agro dolce, white bean and sage spread, stuffed cherry peppers, marinated artichokes, cherry tomato and ciligene salad, marinated mushrooms, san danielle's prosciutto de parma, salami, gorgonzola dolce, fresh focaccia bread, grissini

PLATED FIRST COURSE

SPRING SALADS

iceberg wedge salad
crisp pancetta, scallions, great hill blue cheese dressing

bouquet of farmers greens
wrapped in english cucumber, carrot curls, vine ripened tomato, champagne vinaigrette

grilled pineapple and macadamia crusted goat cheese
mixed farmers greens, vanilla peppercorn vinaigrette

strawberries, candied almonds, crumbled chevre
spinach and arugula, shaved red onion, vanilla honey vinaigrette

SUMMER SALADS

heirloom tomato and mozzarella caprese
basil, extra virgin olive oil, aged balsamic

heirloom tomato and burrata
arugula, basil, garlic crostini, extra virgin olive oil, aged balsamic

sweet native corn and cherry tomato
basil, red onion, garlic croutons, bibb lettuce, white balsamic vinaigrette

red wine roasted plums, candied almonds, chevre
mixed farmers greens, orange balsamic vinaigrette

local watermelon, crumbled feta, fresh mint
arugula, sunflower seeds, extra virgin olive oil, aged balsamic

farmer's market salad
mixed farmers greens, asparagus, cherry tomato
summer snap beans, manchego cheese, dijon vinaigrette



PLATED FIRST COURSE

(CONTINUED...)

FALL AND WINTER SALADS

poached baby pear, berkshire blue cheese, cranberries
mixed farmers greens, spiced pecans, champagne vinaigrette

burrata, baby kale, butternut squash
golden raisins, pumpkin seeds, pomegranate vinaigrette

orange, feta, kalamata olive, toasted almonds
spinach and arugula, red onion, orange balsamic vinaigrette

yellow and red beets, herbed chevre, hazelnut crumble
arugula, aged balsamic vinaigrette

baby romaine caesar
shaved parmigiana reggiano, creamy garlic dressing,
focaccia croutons, white anchovy

SPRING SOUP

wild mushroom bisque
asparagus panna cotta

asparagus and spring pea nage
bacon, truffle cream

lobster bisque
shallot panna cotta

SUMMER SOUP

tomato basil
zucchini timbale, garlic crouton

summer sweet corn bisque
basil oil

chilled cucumber and avocado soup
watercress puree

FALL AND WINTER SOUP

vermont cheddar apple
apple chive timbale, cheddar crisp

butternut bisque
cinnamon crème fraiche, crispy sage

INTERMEZZO

lemon sorbet with mint

raspberry sorbet with champagne

CHEESE COURSE

local artisan cheese plate
sourced from our local farms, three types of cheese, honey comb,
fig jam, candied nuts, fresh fruit and crostini

PLATED ENTRÉE COURSE

SPRING ENTREES

spring vegetable tasting
spinach, polenta, herb goat cheese, potato, asparagus, watercress pesto

spring pea ravioli
morel mushroom sauce, asparagus, crispy leeks

pan seared atlantic salmon
spring pea risotto, asparagus, carrot ginger broth, pea shoot salad

seared george's bank sea scallops
celery root puree, haricot vert bundle, leeks, champagne butter sauce crispy shallots

herb crusted native cod
green garlic risotto, swiss chard, heirloom carrot, citrus dill
buerre blanc

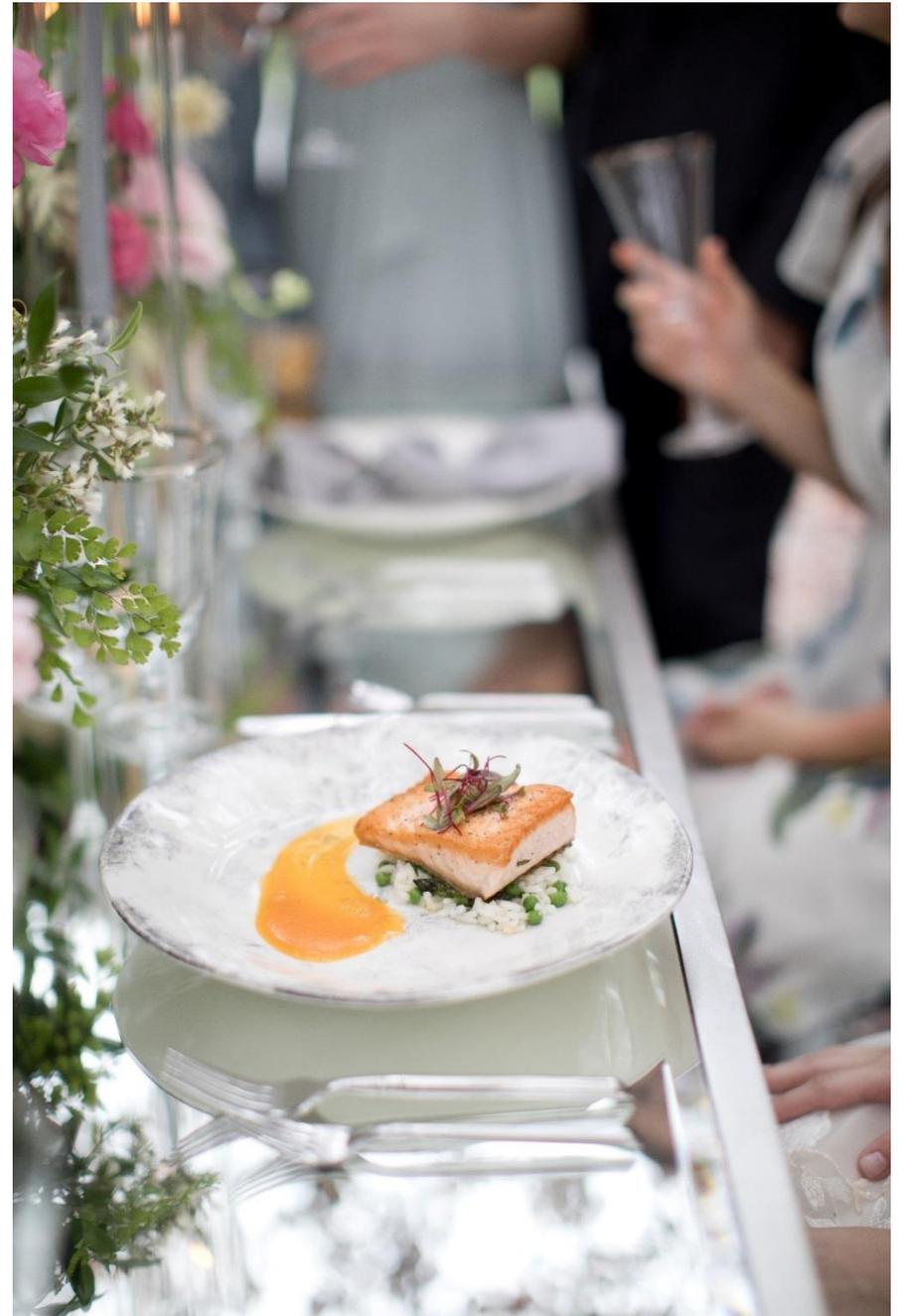
artichoke and parmesan crusted halibut
crispy polenta cake, heirloom carrot, sweet fennel broth

murray farm's herb statler chicken breast
chive and boursin potato cake, heirloom carrot and asparagus,
roasted shallot pan sauce

pan seared top sirloin steak
caramelized shallot mashed potatoes, garlic green beans,
greenvale vineyards mertiage demi-glace

herb grilled filet mignon
wild mushroom new potato hash, heirloom carrot and asparagus
spring onion demi-glace

pan seared maple leaf duck breast
candied fennel, fava and pea puree, honey glazed carrots
apricot orange gastrique



PLATED ENTRÉE COURSE

(CONTINUED...)

SUMMER ENTREES

summer vegetable tasting
layered zucchini, yellow squash, eggplant, roasted peppers, herb goat cheese,
roasted potatoes, cherry tomatoes, tomato vinaigrette

roasted eggplant ravioli
corn and tomato salad, basil pesto cream, shaved parmesan

grilled atlantic salmon
native sweet corn risotto, roasted cherry tomatoes, basil pesto cream

grilled george's bank sea scallops
native corn and pancetta succotash, roasted fingerlings, avocado cream

oven roasted native cod
herbed rice pilaf, grilled summer vegetable kebobs, chimichurri sauce

grilled local striped bass
lobster mashed potatoes, sugar snap beans, grilled lemon, tomato coulis

murray farm's lemon herb statler chicken
simmon's farm goat cheese potato croquette, fresh corn salad,
basil pesto cream

grilled top sirloin steak
roasted local potatoes, grilled local zucchini and summer squash with sweet
corn, greenvale vineyards meritage demi-glace

herb grilled filet mignon
heirloom tomato and berkshire blue cheese tart, sugar snap beans,
greenvale vineyards meritage demi-glace

grilled colorado lamb chops
potato and goat cheese soufflé, haricot vert bundle,
arugula salad, blackberry demi

FALL AND WINTER ENTREES

fall vegetable tasting
butternut squash, kale, beets, potato, brussels sprouts, gorgonzola cream

pumpkin ravioli
roasted wild mushrooms, sage brown butter cream, parmesan

blackened atlantic salmon
butternut squash puree, roasted brussels sprouts, sautéed kale,
citrus lime beurre blanc

pan seared george's bank sea scallops
crab and sweet potato hash, watercress pesto, micro green salad

native cod with buttered bread crumbs
lobster and leek risotto, buttered cauliflower and broccoli, lobster sauce

pan seared halibut
butternut squash risotto, heirloom beet salad, citrus beurre blanc

stuffed murray farm's chicken statler
fontina, spinach and portabella stuffing, whipped maple sweet potatoes,
roasted heirloom carrots and pearl onions, rich pan sauce

grilled top sirloin steak
potato parsnip puree, roasted broccoli, greenvale vineyards meritage demi

shallot and rosemary crusted filet mignon
wild mushroom risotto, roasted autumn vegetables,
greenvale vineyards meritage demi-glace

braised short ribs
kenyon's white corn polenta, sautéed winter greens, crispy onions

DINNER STATIONS

PRIME STEAKHOUSE

peppercorn crusted new york sirloin steaks cooked medium rare sliced and served with the following:

roasted garlic mashed potatoes,
truffle macaroni and cheese, grilled asparagus,
roasted broccoli with cherry tomatoes,
iceberg wedges with bacon and gorgonzola,
cognac demi-glace and creamy horseradish sauce
served with artisan rolls and herb butter

SLIDER BAR

please select two of following proteins:

prime beef with farmhouse cheddar, truffle aioli and arugula
beef with gorgonzola, red onion bacon jam and fried onions
korean pulled pork with kimchi slaw
bbq pulled pork with creamy southern style slaw
ahi tuna with wasabi aioli and asian slaw
atlantic salmon with basil aioli, green leaf and roasted tomato
crab cake with corn salsa and remoulade sauce
black bean burger with avocado aioli and sprouts

served with house made kettle chips and pickles

AMERICAN BBQ

sure to be a crowd pleaser bbq with all the fixings to include
bbq chicken, pulled pork and smoked brisket served with
macaroni and cheese, baked beans, corn on the cobb, coleslaw, sweet and
smoky kansas city bbq sauce and carolina red bbq sauce, cornbread and
biscuits

TRADITIONAL CHEF ATTENDED CARVING

please select two of the follow protein:

prime rib of beef, creamy horseradish sauce
whole beef tenderloin, creamy horseradish sauce
flat iron steak, chimichurri sauce
maple glazed ham, whole grain apricot mostarda
herb roasted turkey breast, tarragon aioli
rack of lamb, minted chimichurri
bourbon brined pork loin, apple chutney

served with artisan rolls and herb butter

SHORT PLATE

please select two of following protein:

beef tenderloin, caramelized onion mashed potato, roast broccoli, red wine
demi
braised short ribs, cheddar polenta, garlicky greens, crispy onions
organic murray's chicken statler, goat cheese mashed potato, corn and
tomato salad, pesto cream
rosemary crusted lamb chop, roasted fingerling potatoes, haricot vert,
blackberry gastrique
native seabass, citrus risotto, sugar snap peas, chimichurri sauce
grilled atlantic salmon, corn risotto, roasted cherry tomato, basil pesto
grilled native sea scallop, summer succotash, tomato buerre blanc
pan seared crab cake, corn and tomato salsa, remoulade sauce

DINNER STATIONS

(CONTINUED...)

SEASONAL GRILL

please select two of following protein:

herb marinated flat iron steak

spice rubbed sirloin steak

chimichurri chicken statler

jamaican jerk chicken

herb crusted atlantic salmon

native seabass

citrus grilled atlantic swordfish

locally made assorted sausage

served with local grilled seasonal vegetables,
chimichurri sauce and pineapple salsa

SEASIDE RHODE ISLAND

a seaside display of our favorite rhode island dishes to include, narragansett beer battered “fish and chip” boats served with tartare sauce, wicked good ketchup and fresh lemon, lobster salad rolls with old bay spiced kettle chips, portuguese quahog stuffies, new england clam chowder and clam cakes, fried calamari with pepperoncini and garlic aioli

BACKYARD GRILL

let us bring the cookout to you with our classic grill station to include grilled grass fed beef burgers, all beef hot dogs and organic chicken served with fresh potato rolls, wicked good ketchup, mustard, relish, aioli, lettuce, tomato and onion, house made potato salad, pasta salad and garden salad

COMFORT

a comforting display of chicken pot pie, braised short rib shepherd’s pie with mashed potato crust, creamy macaroni and cheese, miniature meatloaf, braised bacon brussel sprouts, roasted broccoli with cherry tomatoes, caesar salad and artisan rolls



DINNER STATION

ENHANCEMENTS

CHEFS PASTA + RISOTTO

please select two dishes below:

penne bolognese, classic three meat sauce
penne vodka, vodka tomato cream sauce, fresh parsley
farfalle primavera, spring vegetables, white wine cream sauce
farfalle wild mushroom, parmesan cream sauce, garlic parsley
gemelli clam vongole, native clams, garlic, parsley, white wine
gemelli shrimp scampi, garlic, parsley, white wine sauce
gnocchi pesto, pesto cream sauce, cherry tomatoes
gnocchi pomodoro, marinara, basil, fresh mozzarella
spring pea and asparagus risotto
wild mushroom and truffle risotto
butternut squash and sage risotto
saffron lobster risotto
chicken and spinach risotto

served with warm garlic bread and fresh parmigiano reggiano

MASHED POTATO MARTINI BAR

build your own martini rocks glass of gourmet mashed potatoes.
garlic red skinned smashed potatoes and whipped sweet potatoes,
can be topped with local spicy chorizo sausage, crumbled applewood smoked
bacon, crumbled gorgonzola cheese, shredded jack cheese, sautéed
mushrooms, roasted broccoli, caramelized onion, sour cream, chopped chives
and truffle butter

BYO RAMEN NOODLE BOWL

please select two of the following broths:

Rich Chicken Broth
Coconut Red Curry Broth
Vegan Miso Broth
Thai Peanut Broth

guests will help themselves to a bowl filled with traditional wheat ramen
noodles, they can then top there noodles with any of the following
ingredients.

roasted chicken, pork belly, poached shrimp, crispy tofu, swiss chard, oyster
mushrooms, shredded carrot, grilled corn, napa cabbage, bean sprouts,
shredded nori, red and green peppers, scallion, cilantro, thai basil, fresh lime,
sesame seeds, locally made siracha

GRILLED PIZZA

please select three of the following options:

classic margarita, tomato sauce, mozzarella, basil
neapolitan, artichoke, olive, caper, tomato, basil
prosciutto de parma, tomato, fresh arugula
sarda, pepperoni, sweet sausage, crispy prosciutto
fig and goat cheese, caramelized onion, balsamic
spinach, spinach, garlic, ricotta, feta
summer vegetable, eggplant, zucchini, red pepper
wild mushroom, fontina, truffle oil, scallion
quatro fromaggio, mozzarella, fontina, gorgonzola, parmigiana

DINNER STATION ENHANCEMENTS

(CONTINUED...)

FALL HARVEST TAPAS

a seasonal display of appetizers showcasing the fall harvest.
butternut bisque and tomato soup shooters,
brie and pear bruschetta,
wild mushroom and burrata bruschetta,
autumn quesadilla with roasted acorn squash, swiss chard and camembert
topped with cranberry compote,
root vegetable chips with carrot hummus,
bacon wrapped brussel sprouts

MACARONI AND CHEESE BAR

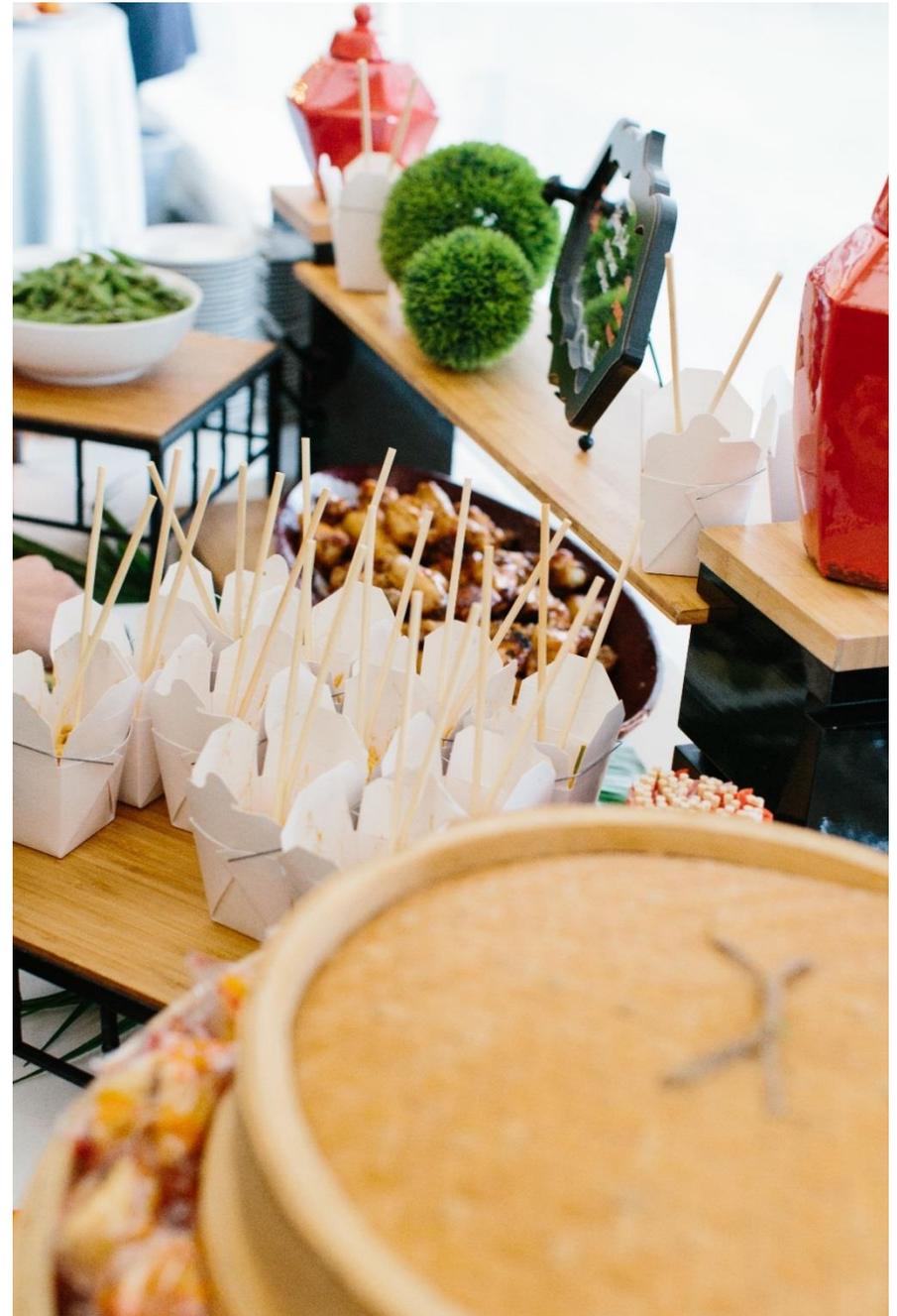
build your own crock of gourmet macaroni and cheese.
parmesan truffle shells and classic cheddar mac and cheese
can be topped with caramelized onion, sautéed mushrooms, crumbled
applewood smoked bacon, diced tomato, scallions, crumbled gorgonzola,
grated parmesan, herbed buttered breadcrumbs and pickled jalapenos

FARM TO TABLE

a bountiful display of fresh garden harvest salads displayed on
wooden bowls and platters.

based on the season the options may include:

beet and goat cheese salad with arugula, red onion and hazelnuts, tomato and
mozzarella salad with basil, olive oil and aged balsamic, vegetable orzo salad
with summer squash, zucchini and feta, grilled asparagus salad with lemon
vinaigrette and parmesan, native fingerling potato salad with fresh dill and
whole grain mustard



LATE NIGHT SNACKS

SAVORY BITES

prime beef slider with aged cheddar, truffle aioli and arugula
american beef sliders with ketchup, pickle and american cheese
loaded hotdogs, ketchup, relish, mustard and onion
ny system wieners
warm nachos and roasted poblano nacho cheese sauce
chinese take out lomein noodles with bamboo chopsticks
pepperoni pizza
cheeselover's grilled cheese
french fry boats with wicked good ketchup
sausage and pepper grinders
sausage breakfast biscuits
soft pretzel bites with honey mustard
country fried chicken and waffles with siracha honey butter
truffle butter popcorn

SWEET TOOTH

chocolate covered bacon strips
awful awfuls
root beer floats
ice cream sandwiches
miniature ice cream cones
churros with warm chocolate sauce
doughnut holes
fireside s'mores
miniature lattes with bite size donut
warm chocolate chip cookie and ice cold milk shots
caramel corn



DESSERT STATIONS

BYO MINIATURE DESSERT STATION

please select any five of our delicious house made desserts from below to be beautifully displayed or passed:

tartlets

fresh fruit, chocolate s'mores, chocolate peanut butter
cherry cheesecake, key lime, lemon meringue

mini pies

dutch caramel apple, blueberry, strawberry
rhubarb, pecan, pumpkin

cookies

snickerdoodle, chocolate chip, oatmeal raisin
peanut butter, french macarons

demi tasse cups

classic crème brûlée, espresso crème brûlée, chocolate
pot de crème, vanilla pana cotta tiramisu, strawberry

shortcake

italian pastries
cannoli, cream puffs, eclairs

BYO CANNOLI BAR

guests can choose from assorted shells and fill and decorate their own cannoli. accompanied by traditional ricotta filling, chocolate mascarpone filling, crushed pistachios, chopped hazelnuts, sprinkles, crushed oreos, fruity pebbles, peanut butter chips, chocolate chips, whipped cream, cherries and chocolate sauce

FRENCH CREPE BAR

build your own warm french crepe! tres bien!
accompanied by macerated strawberries, mandarin oranges, sautéed apples, caramelized bananas, dark cherries in sauce, dulce de leche, sweetened ricotta, lemon curd, chocolate sauce, chopped hazelnuts, shaved chocolate and whipped cream

BELGIAN WAFFLE BAR

build you own warm belgian waffles! heel goed!
accompanied by macerated strawberries, fresh blueberries, bananas, raspberries, peaches, candied bacon, chocolate chips, chopped peanuts, maple syrup, wild maine blueberry syrup, honey butter, whipped cream, sprinkles, chocolate sauce

BEN & JERRYS ICE CREAM BAR

choose three of your favorite of ben and jerry's 27 euphoric ice cream flavors and enjoy with lots of assorted toppings to choose from

DESSERT STATIONS

(CONTINUED...)

DIY SHORTCAKE BAR

build your own shortcake! so good!
vanilla and chocolate pound cake, angel food cake and biscuits.
accompanied by macerated strawberries, peaches, mixed berries, lemon curd,
vanilla pastry cream, blueberry syrup, strawberry syrup, chocolate sauce,
whipped cream toasted coconut, chocolate crunch

SUMMER PIE TABLE

a beautiful rustic display of summer pies to include sour cherry, strawberry
rhubarb, maine blueberry and peach guests can finish their pie with whipped
cream, chocolate sauce, bourbon salted caramel sauce and candied nut
praline

FALL PIE TABLE

a beautiful rustic display of fall pies to include; dutch caramel apple, cherry,
pecan and pumpkin. guests can finish their pie with whipped cream,
chocolate sauce, bourbon salted caramel sauce and candied nut praline



PLATED DESSERT

SPRING DESSERT

strawberry rhubarb cheesecake tart

spring berry bavarian cream tart, blueberries, raspberries, blackberries and strawberries over vanilla pastry cream

SUMMER DESSERT

strawberry shortcake, grand marnier strawberries, basil scented whipped cream, sugar biscuit and mint

peach and blueberry crumble tart

summer melon with lemon ice and fresh mint syrup

FALL- WINTER DESSERT

chocolate ganache and salted caramel tart

warm maple bourbon bread pudding, pecan praline, vanilla ice cream

pistachio honey crème brûlée



FULL BAR PACKAGES

STANDARD FULL BAR

Liquor

Titos Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Jim Beam Bourbon

Wine

Featuring Two Select House Wines to include Chardonnay, Pinot Grigio, Pinot Noir or Cabernet Sauvignon

Beer

Three of the following Imported & Domestic Beers: Coors Light, Sam Adams Seasonal, Newport Storm, Harpoon IPA or Corona

PREMIUM FULL BAR

Liquor

Titos Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Johnnie Walker Red Label Scotch, Jim Beam Bourbon, Seagrams 7 Whiskey

Wine

Featuring Four Premium Selected Wines to include Chardonnay, Pinot Grigio, Pinot Noir and Cabernet Sauvignon

Beer

Imported & Domestic Beers to include Coors Light, Harpoon IPA, Sam Adams Seasonal, Newport Storm, Corona

ELITE FULL BAR

Passed Specialty Cocktail

Select one, based on use of liquor from the Elite Package

Liquor

Elite Brands, Kettle One Vodka, Bombay Sapphire, Mount Gay Rum, Bacardi Rum, Johnnie Walker Black Label Scotch, Maker's Mark Bourbon, Crown Royal Whiskey, Milagro Tequila

Wine

Featuring Four of the following Elite Level Selected Wines, Mi Mi En Provence Rosé and Carpeno Mavolti Prosecco

Beer

Imported & Domestic Beers to include Coors Light, Harpoon IPA, Sam Adams Seasonal, Newport Storm, and Corona

All Packages Include

Assorted Coca-Cola Products, Poland Spring Sparkling, Juices, Ice, Bar Garnishes and Cocktail Napkins

BEER & WINE BAR PACKAGES

STANDARD BEER & WINE BAR

Wine

Select Two House Wines Varietals of Chardonnay, Pinot Grigio, Pinot Noir or Cabernet Sauvignon

Beer

Three of the following Imported & Domestic Beers: Coors Light, Sam Adams Seasonal, Newport Storm, Harpoon IPA or Corona

ELITE BEER & WINE BAR

Wine

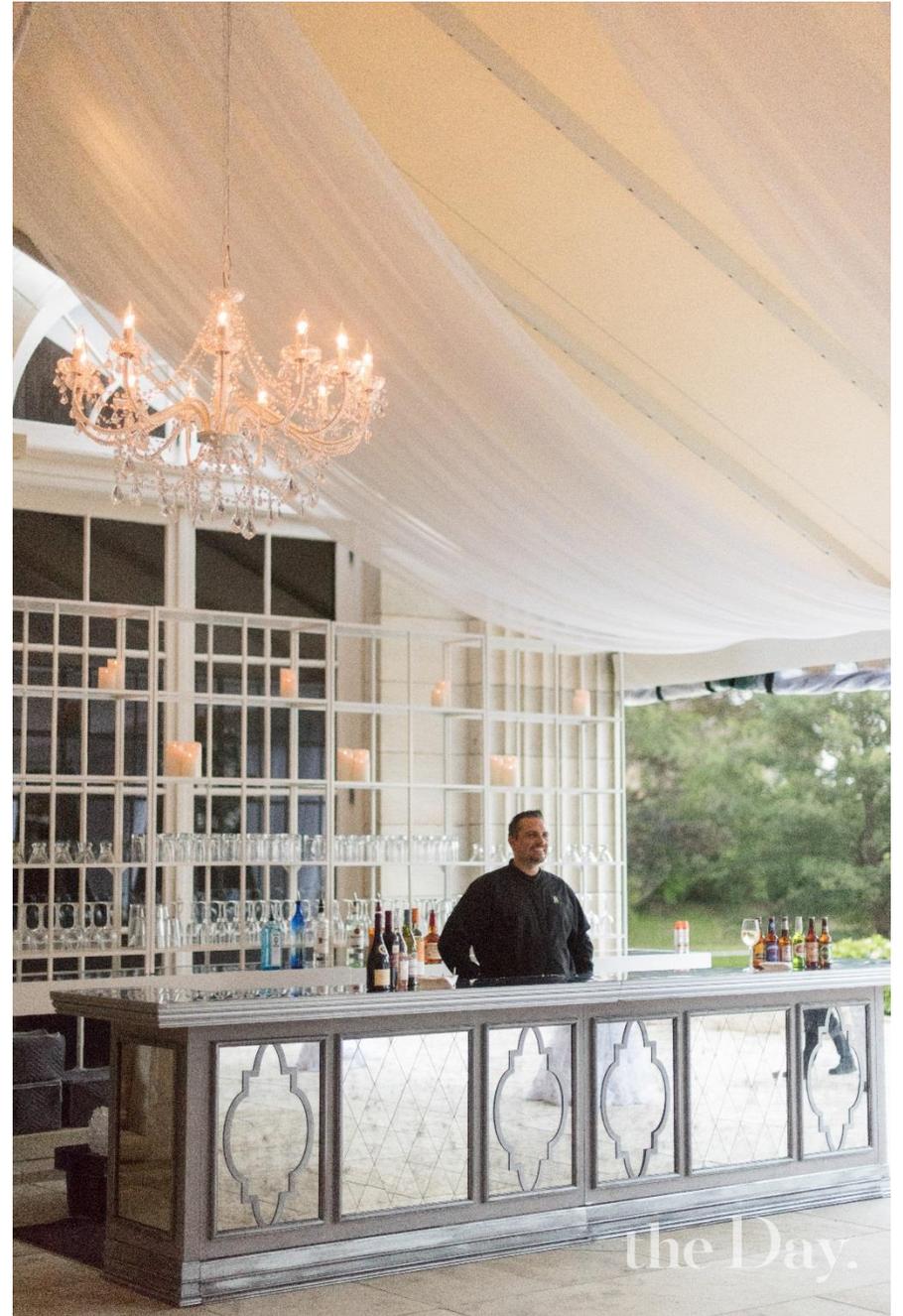
Featuring Four of the following Elite Level Selected Wines, Mi Mi En Provence Rosé and Carpenne Mavolti Prosecco

Beer

Imported & Domestic Beers to include Coors Light, Harpoon IPA, Sam Adams Seasonal, Newport Storm, Corona

NON-ALCOHOLIC BEVERAGE PACKAGE

Assorted Coca-Cola Products, Poland Spring Sparkling, Juices, Ice, Bar Garnishes and Cocktail Napkins



MEET OUR CHEFS

JAMES CAMPAGNA

Executive Chef

James was first introduced to culinary arts at his family's local Italian restaurant at 12 years old. From there his passion for cooking brought him home to Johnson & Wales after studying at Duquesne University.

Upon graduation James attended the Italian Culinary Institute outside of Milan for training in traditional Italian cuisine. Since then James has settled at home in Rhode Island working with various styles of cuisines ranging from casual to fine dining. His farm to table approach using locally grown ingredients has been a backbone of his style for years. Today he resides in Tiverton with his wife Rebecca and twin daughters Liliana and Cecilia.

JENNIFER HOURIGAN

Executive Sous Chef

Growing up with a family that loves to travel and dine out, Chef de Cuisine Jennifer Hourigan, learned an appreciation for food and different cultures at an early age. Jennifer began her culinary career as a teenager working in a local Italian family run restaurant in her hometown preparing salads and cold appetizers.

Her love for cooking eventually brought her to Johnson and Wales University in Providence, RI, where she received a Bachelor's Degree in Culinary Nutrition. During her schooling Jennifer worked at the prestigious Al Forno Restaurant and it is where Jennifer developed a passion for local seasonal products. Jennifer also spent time in Scottsdale, AZ in the Tonto Forest where she learned about Southwest Cuisine at the Dessert Mountain Resort and in Miami, FL where she worked at the Pritikin Longevity Center a healthcare weight-loss center with industry leading weight-loss techniques.

Jennifer's love for Newport brought her here to Blackstone Caterers where she has worked and lived for 16 years while also teaching Culinary Arts to Newport High-school Students for the past eight years.

One of Jennifer's greatest joys is seeing a student of hers have her same love and passion for cooking and become successful in the industry.



OUR INGREDIENTS



At Blackstone Caterers, we locally source all of our ingredients from Farm Fresh Rhode Island. The mission of Farm Fresh RI is to continue to grow a local food system that values the environment, health, and quality of life of farmers and eaters in our region. We, at Blackstone Caterers, take pride in knowing where every ingredient is coming from and want to keep everything we can locally so we can help strengthen community based businesses.

Q & A

1. How long has Blackstone Caterers partnered with Farm Fresh RI?
We starting using Farm Fresh when Newport Harbor bought us 16 years ago.
2. How did Blackstone Caterers become involved with Farm Fresh RI?
We followed their lead with that and castle hill we use to do the farm fresh Rhode Island event at castle hill every year.
3. Which farms do Blackstone Caterers typically use through Farm Fresh RI?
Our most common ingredients are produced from farms. Confederate, four town farms rainbow carrots, eggs from Baffoni farms.
4. What makes Farm Fresh RI stand out from any other distributor?
Farm fresh stands out because it allows us unique access to local seasonal ingredients that we could not have without them. We can see what is available each week and order directly to the farmer which helps them as well