



## PRIVATE IN-HOUSE CATERING MENU



[www.ProvidenceOysterBar.com](http://www.ProvidenceOysterBar.com)

Federal Hill 401-272-8866 | East Greenwich 401-715-2526

## Enhancements

### *Raw Bar Displays*

#### **SHRIMP COCKTAIL**

Small: \$130 (feeds 10-15) Large: \$260 (feeds 25-30)

#### **OYSTERS ON THE HALF\***

Small: \$90 (feeds 10-15) Large: \$180 (feeds 25-30)

#### **LITTLENECKS ON THE HALF\***

Small: \$75 (feeds 10-15) Large: \$150 (feeds 25-30)

#### **SPECIALTY SUSHI DISPLAY\***

All the Oyster Bar's specialties in one place!

Chronic Rolls, Godfather Rolls, Baja Rolls, Spicy Tuna Rolls,  
Spicy Salmon Rolls, Veggie Rolls

\$ 153 small (serves 10-20) | \$ 270 large (serves 20-30)

#### **CLASSIC SUSHI DISPLAY\***

California Rolls, Spicy Tuna Rolls,  
Spicy Salmon Rolls, Veggie Rolls

\$ 145 small (serves 10-20) | \$ 205 large (serves 20-30)

### *Mini Pastries & Dessert*

#### **ASSORTED PASTRIES + ILLY COFFEE BAR**

\$12

### *Plated Dessert & Coffee*

#### **Choice Of Two**

\$14 per person to your menu choice

#### **TRIPLE LAYERED CHOCOLATE CAKE**

#### **LIMONCELLO CAKE**

#### **PISTACHIO CAKE**

#### **CHEESECAKE**

#### **TIRAMISU**

#### **SORBET OR GELATO**

# Luncheon Option One

\$36.95 per person

## *First Course*

**Choice Of One**

**HOUSE SALAD**

**CAESAR SALAD**

**RHODE ISLAND OR**

**NEW ENGLAND CHOWDER**

## *Entrees*

**Choice Of One**

**GRILLED CHICKEN BLT**

On ciabatta, with arugula, tomato, red onion, applewood bacon, herb aioli. Served with French fries

**TEMPURA SHRIMP TACOS**

Spicy aioli, shredded lettuce, red onion, guacamole, soft tortillas served with French fries

**BACON & BLEU CHEESE BURGER\***

Bleu cheese, peppered bacon, arugula, tomato, chipotle aioli and served with French fries

**BAKED HADDOCK**

With lemon and wine, topped with a buttery crumb topping. Served with mashed potatoes and chef's vegetables

\*\*Price does not include tax or gratuity." In house dining only...no takeout. Food and beverage minimum may apply.

25 person minimum for private dining.

Available 11:30am - 2pm only

# Luncheon Option Two

\$48.95 per person

## *First Course*

**Choice Of One**

**HOUSE SALAD  
CAESAR SALAD  
RHODE ISLAND OR  
NEW ENGLAND CHOWDER**

## *Entrees*

**Choice Of One**

**NEW ENGLAND LOBSTER ROLL**

Fresh lobster salad tossed with a touch of herb mayo served in a buttery brioche roll.  
Served with French fries

**GRILLED FAROE ISLAND SALMON\***

Topped with caper beurre blanc sauce.  
Served with mashed potatoes and chef's vegetables

**WELLNESS SALAD**

Flavorful blend of greens, beets, peppadew peppers,  
red onion, quinoa, sliced avocado, almonds,  
chickpeas, heirloom tomatoes, citrus vinaigrette  
(add chicken or shrimp)

**MARINATED GRILLED STEAK TIPS\***

With Au Poivre sauce, mashed potatoes and chef's vegetables

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Food and beverage minimum may apply. 25 person minimum for private dining.  
Available 11:30am - 2pm only

# Brunch

\$28.95 per person

## *First Course* Served Family Style **LOBSTER WONTONS**

Lobster and herb cream cheese stuffed wontons with a sweet Thai chili dipping sauce

## **FRUIT SALAD WITH ALMOND CRUNCH**

Fresh strawberries, blueberries, banana and apples topped with toasted almond crunch

## **BRUSSELS & BACON**

Roasted Brussels, bacon, lemon zest

## *Entrees* Choice Of One **AVOCADO TOAST\***

Sliced Italian toast, smashed avocado, sliced tomato, red onion & cilantro. Topped with an over-easy egg.

## **FRENCH TOAST**

Candied pecans, bourbon maple syrup, strawberries, toasted coconut, whipped cream, served with bacon

## **BREAKFAST BURRITO BOWL**

Scrambled eggs, chorizo, peppers, onions, avocado, cheddar, Spanish rice

## **WESTERN OMELETTE\***

Ham, cheddar cheese, peppers and onions, served with homefries

## **SMOKED SALMON BENEDICT\***

Hot smoked salmon, poached eggs, avocado & classic hollandaise, served with homefries

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Food and beverage minimum may apply. 25 person minimum for private dining.  
Available 10:30am - 2pm only

# Dinner Option One

\$42.95 per person

## *First Course*

**Choice Of One**  
**HOUSE SALAD OR**  
**CLASSIC CAESAR SALAD**

## *Entrees*

**Choice Of One**  
**CAJUN SHRIMP PASTA**

Shrimp sautéed with Andouille sausage, red bell pepper, mushroom and spinach in a tomato Cajun cream sauce tossed with Cavatappi pasta

### **GRILLED FAROE ISLAND SALMON\***

Topped with caper beurre blanc sauce.  
Served with mashed potatoes and chef vegetables

### **BAKED HADDOCK**

With lemon and wine, topped with a buttery crumb topping.  
Served with mashed potatoes and chef's vegetables

### **BERKSHIRE PORK CHOP\***

Marsala mushroom sauce.  
Served with mashed potatoes and chef's vegetables

### **CHICKEN PICCATA**

A tender, pan-seared chicken cutlet served in a bright, savory sauce made from butter, lemon juice, white wine, and capers

\*\*Price does not include tax or gratuity." In house dining only...no takeout.  
Food and beverage minimum may apply. 25 person minimum for private dining

# Dinner Option Two

\$69.95 per person

## *First Course*

Served Family Style

**CLASSIC CALAMARI | CLAMS CASINO | BRUSSELS & BACON**

## *Second Course*

Choice Of One

**HOUSE SALAD OR CAESAR SALAD**

**RHODE ISLAND CLEAR OR NEW ENGLAND CHOWDER**

## *Entrees*

Choice Of One

**GRILLED SWORDFISH**

Plum tomato, olive and caper sauce.

Served with mashed potatoes and chef's vegetables

**SIMPLY GRILLED FAROE SALMON\***

Topped with caper beurre blanc sauce.

Served with mashed potatoes and chef's vegetables

**N.Y. SIRLOIN STEAK FRITES\***

Grilled center cut strip steak, Au poivre sauce, truffle French fries

**CHICKEN MARSALA**

Lightly floured and pan-seared chicken cutlets simmered in a rich, savory Marsala wine sauce with sliced mushrooms

**CAJUN SHRIMP PASTA**

Shrimp sautéed with Andouille sausage, red bell pepper, mushroom and spinach in a tomato Cajun cream sauce tossed with Cavatappi pasta

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# Dinner Option Three

\$95.95 per person

## *First Course*

**Served Family Style**

**OYSTERS ON THE HALF SHELL\*  
ASSORTED HAND ROLLED SUSHI\*  
CLASSIC CALAMARI  
BRUSSELS & BACON**

## *Second Course*

**Choice Of One**

**HOUSE SALAD OR  
CAESAR SALAD  
RHODE ISLAND CLEAR OR  
NEW ENGLAND CHOWDER**

## *Entrees*

**Choice Of One**

**ATLANTIC GRILLED SWORDFISH**

Plum tomato, olive and caper sauce.

Served with mashed potatoes and chef's vegetables

**NATIVE STEAMED LOBSTER**

Steamed 1 1/4lb local lobster, served with drawn butter

**HAND CUT FILET MIGNON\***

Béarnaise sauce. Served with mashed potatoes and chef's vegetables

**CHICKEN SCARPARELLO**

Chicken thighs, oven roasted with Italian sweet sausage  
& potatoes, roasted in a savory, sweet and spicy pan  
sauce with cherry peppers and lemon

**LOBSTER GNOCCHI**

Lobster meat, smoked bacon, shiitake  
mushrooms, roasted tomatoes, spinach, potato gnocchi, pink vodka sauce

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# Cocktail Hour

\$53.95 per person

\*facility fee not included

## *Displays*

**Choose one** (included in price above)

### **RAW BAR DISPLAY \***

(average four pieces per person)

Fresh Shucked Oysters, Littlenecks & Shrimp  
Cocktail

### **SMALL CLASSIC SUSHI DISPLAY \***

(average four pieces per person)

California Rolls, Spicy Tuna Rolls,  
Spicy Salmon Rolls, Veggie Rolls

### **ASSORTED FLAT BREAD DISPLAY**

Mushroom & Spinach | Pepperoni | Tomato  
Mozzarella | Chicken & Artichoke

## *Passed Hors d'Oeuvres*

**Choose Five**

#### **MINI BEEF WELLINGTON**

Wrapped in puff pastry, mushroom duxelle

#### **CHICKEN SATAY**

Spicy Thai peanut sauce, scallion

#### **SCALLOPS WRAPPED IN BACON**

Maple espresso glaze

#### **COCONUT SHRIMP**

Piña colada sauce

#### **MINI CRAB CAKES**

Spicy remoulade

#### **SPANAKOPITA**

Spinach & feta in phyllo dough

#### **STUFFED MUSHROOMS**

Sausage stuffed

#### **VEGETABLE SPRING ROLL**

Sweet Thai chili sauce

#### **SHRIMP & CHORIZO SKEWERS**

Marinated & grilled

#### **CLAMS CASINO**

Seasoned breadcrumbs, casino butter, bacon, bell  
peppers, shallots

#### **CAPRESE SKEWERS**

Cherry tomato, fresh mozzarella, basil, balsamic  
drizzle

#### **AHI TUNA TARTAR WONTON CRISP**

Sweet soy, sriracha aioli, micro wasabi

#### **SMOKED SALMON DEVEILED EGGS**

Pastrami smoked salmon, whipped egg, paprika

#### **BRUSCHETTA**

Heirloom tomatoes, fresh mozzarella, basil, aged  
balsamic

**\*\*Not available in our Federal Hill location**

\* Please inform your server of any Food Allergies that may require special attention. \*Foodborne illness Advisory: Raw or Partially cooked items may increase your risk of illness. Consumers who are especially vulnerable to food-borne illness should only eat seafood and/or animal meats that are thoroughly cooked.