



CATERING MENU

Crêpes

Crêpes served pinwheel style *6-8 pieces* 10.

Choose from: *The Rachel & Monica *spinach, goat cheese, sundried tomato*

*The Charlie *pastrami, gouda, caramel mustard*

*The Wyatt-Reuben *smoked turkey, fresh mozzarella, spinach, and cranberry coulis*

*The Distinguished Lincoln *black forest ham, gruyère, caramel mustard*

The Duck & Bunny Roll *8 pieces* 14.

Smoked Norwegian salmon, herbed cream cheese, cucumber, and scallion, wrapped in a crêpe and served sushi style. Caper and spicy mayo accompaniment.

Crepidillas *8 pieces* 10.

Our four cheese blend, melted between two crispy crêpes, scallion, fresh tomato, sour cream

Caviar Blini *6 pieces* 12.

Mini blini style crêpes topped with Icelandic whole grain caviar, sour cream and scallion

The Angelina *6 pieces* 10.

Mini blini style crêpes topped with chocolate-raspberry jam, Des Nuages cheese, fresh blueberries and lemon zest

The Chubby Ella *6 pieces* 10.

Banana and Nutella wrapped in a crêpe and served in bite sized morsels

Greenery

Salad Platter *serves 4* 15.

Choose from: *Mandarin *mixed greens, mandarins, sliced almonds, scallion, citrus*

vinaigrette *Bunny Blue *spinach, crisp green apples, toasted pecans and bleu cheese, apple cider*

vinaigrette *Grilled Pear & Strawberry *with goat cheese, pecans and balsamic glaze drizzle*



Eclectic Fare

Seasonal Fruit Platter		5. pp
Bacon Wrapped Dates	6 pieces	8.
	<i>Bite sized heaven. With honey-balsamic glaze</i>	
Artisanal Cheese Plate	5 oz	16.
	<i>Selection of five local cheeses. With fruit, clover honey and Olga's crusty Pane Francese</i>	
Charcuterie Plate		14.
	<i>Local. Cured. With mustard, cornichon and Olga's crusty Pane Francese</i>	
Herbed Cheese Toast	4 pieces	8.
	<i>Naragansett Creamery Queso Blanco, fresh tomato, Olga's rosemary focaccia</i>	
Fresh Ricotta with Olive Oil drizzle		6.
	<i>Fresh from Narragansett Creamery. Served with Olga's crusty Pane Francese and olive tapenade</i>	
Tea Sandwiches	1 of each	8.
	<i>Cucumber with herb spread, turkey with dried cranberry, tuna with apple, sundried tomato cream, smoked salmon with dill cream</i>	
Scones with Devonshire Cream and Jam 2 per order		6.
	<i>Fresh baked with imported cream from England and locally made chocolate-raspberry and strawberry preserves</i>	
Brie with Fig Spread and Pecans	4 pieces	7.
	<i>On Olga's multigrain bread</i>	
Truffled Pomme Frites	1 flowerpot	6.
	<i>Handcut Potatoes, crisped, topped with Naragansett creamery's Atwell's Gold and drizzled with white truffle oil, salt & pepper</i>	
Afternoon Tea	<i>five tea sandwiches, scone with accoutrements, two mini cupcakes, tea</i>	18.pp



Cupcakes

Maxis		<i>half dozen</i>	15.
		<i>bakers dozen</i>	30.
Minis		<i>each</i>	1.
Mega	<i>feeds 12-14</i>	<i>un-filled</i>	30.
		<i>filled</i>	35.
6" Cake		<i>feeds 4-6</i>	24.
9" Cake		<i>feeds 10-12</i>	34.

Cupcake Towers Available for Weddings and Parties

CUPCAKE & CAKE FLAVORS

Red Velvet, Banana Nutella, Carrot, Mocha, Brownie Mint Surprise, Chocolate Peanut Butter Truffle, Date Nut Spice, Flourless Chocolate Orange Almond, Double Chocolate Berry, Chocolate Cheesecake, Strawberry Rose, Zesty Lemon Yogurt, Portuguese Sweetbread Pudding, Guinness Cakes, Pumpkin Mascarpone, Cannoli, Buttermilk Honey Lavender, Toasted Almond Pound cake, just to name a few!

Please inquire about our cookies, cheesecakes and tiramisu...

Beverages

Tea Service	<i>hot or iced</i>	2.5 pp
Coffee Service	<i>hot or iced</i>	2.5 pp
Mimosas or Bloody Mary's		7. Ea

Please inquire about our extensive list of wine, beer and specialty drinks.



PRICING & RENTALS

Parties are held between 3:30pm and 6:30pm on Saturdays and Sundays. Other times may be subject to higher minimums. Large parties are served buffet/cocktail style unless otherwise specified.

To Reserve the Tea Room and Lounge (20-25 people)

There is a \$25. per person charge with a 20 person minimum (\$500. minimum) to reserve the tea room and lounge for private parties. All food and beverage is included in that price. There are no additional rental fees. Tax and a 20% gratuity are additional.

To Reserve the Garden (20-25 people)

There is a \$25. per person charge with a 20 person minimum (\$500. minimum) to reserve the garden and outdoor lounge for private parties. All food and beverage is included in that price. There are no additional rental fees. Tax and a 20% gratuity are additional. In the event of inclement weather, the tea room and lounge will be used.

To Reserve the Entire Restaurant

There is a \$30. per person charge with a 40 person minimum for food and \$800 minimum for beverages. (\$2,000. minimum) for private parties. There is an additional rental fee of \$200 for staffing. Tax and a 20% gratuity are additional. In the event of inclement weather, the interior only will be used.

A credit card is required to book a reservation. A 25% cancellation fee will be charged if a booking is cancelled with less than 48 hours notice.