



Thank you for choosing Cask Restaurant & Bar for your special event. We offer both semi-private and private functions depending on the size of your party and specific needs.

Any questions and inquiries can be sent to events@caskrestaurantri.com

SEMI PRIVATE FUNCTIONS
AVAILABLE FOR GROUPS OF 8-20 GUESTS

- \$65 per person food minimum
- Parties of 8-10 can order off full menu day of
- Parties of 11-20 must do a limited prix-fixe menu. Prix-fixe menu choices are due 3 days in advance with guests individual course selections from the prix-fixe menu at least 24 hours in advance.
- No A/V or excessive decor is allowed, as the restaurant remains open to the public
- Signed confirmation form due agreeing to minimum spend required to secure the reservation.

PRIVATE FUNCTIONS
AVAILABLE FOR GROUPS OF 21-50 GUESTS

- All parties over 20 guests must buy out the restaurant for a private event. Please see below minimums for private events based on date and time frame.
- Signed contract and deposit are required to secure booking.
- A/V and decor are allowed with approval from the venue. Access to space is available for setup 1 hour prior to event start time.
- No outside food or beverages are allowed without prior approval.
- Cake cutting and outside dessert fee of \$3 per person will be applied if we are plating and serving.
- Non-refundable deposit of \$250 and 50% deposit is required upon booking.
- Function spaces are reserved for 3 hours. Additional hours are available to add on when available



FOOD & BEVERAGE MINIMUMS FOR PRIVATE EVENTS

WEEKDAY EVENTS (MONDAY-THURSDAY)

LUNCH (11AM- 3PM)

- Full buyout: \$45 minimum per person food spend, 20 guests minimum, \$250 room rental fee

DINNER (5PM= 10PM)

- Full Buyout: \$75 minimum per person food spend, \$4000 minimum spend, \$250 room rental fee

WEEKEND EVENTS (FRIDAY-SATURDAY)

LUNCH (11AM- 3PM)

- Full buyout: \$45 minimum per person food spend, 20 guests minimum, \$250 room rental fee

DINNER (5PM= 11PM)

- Full Buyout: \$75 minimum per person food spend, \$5000 minimum spend, \$250 room rental fee

SUNDAY EVENTS

LUNCH (11AM- 3PM)

- Full buyout: \$45 minimum per person food spend, 20 guests minimum, \$250 room rental fee

DINNER (5PM= 11PM)

- Full Buyout: \$2500 minimum spend, \$250 room rental fee

NOTES:

- All minimums are based on food and beverage spend before tax and gratuity.
- A deposit is required to secure your date and space.
- Customized menus and bar packages are available to help meet the minimum.
- Minimums may vary for holidays or peak seasons.



PASSED APPETIZERS

All Priced Per Piece. Minimum Order of 20 Per Item

Choose Any 5 From Below- \$25 Per Person

SEAFOOD

MINI CRAB CAKES- lemon aioli

AHI TUNA TARTARE- wonton crisps, avocado, wasabi aioli

SPICY TUNA- crispy rice cake

SHRIMP COCKTAIL SHOOTERS- spicy horseradish tomato sauce

LOBSTER SALAD SLIDERS- lemon, dill, mayo, celery, brioche bun +\$MKT

BACON WRAPPED SCALLOPS - espresso maple glaze

MEAT & POULTRY

BEEF TENDERLOIN CROSTINI- horseradish cream, microgreens

MINI CHICKEN & WAFFLES- hot honey drizzle

LAMB LOLLIPOPS- mint chimichurri

MINI EMPANADAS- chimichurri (choose beef or chicken)

DUCK CONFIT SPRING ROLLS- apricot dipping sauce

THAI CHICKEN SATAY SKEWERS- peanut sauce

STEAM BUNS- crispy pork belly, pickled cucumber

BEEF SLIDERS- cheese, lettuce, tomato, onion

NASHVILLE CHICKEN SLIDERS- bread & butter pickles

PROSCIUTTO WRAPPED ASPARAGUS

KOREAN BBQ BEEF SKEWERS

VEGETARIAN

CAPRESE SKEWERS- mozzarella, cherry tomato, basil, balsamic glaze

MINI TRUFFLE GRILLED CHEESE BITES

STUFFED MUSHROOMS- herbed cream cheese, breadcrumbs

GOAT CHEESE & CARAMELIZED ONION TARTLETS

ZUCCHINI FRITTERS- dill yogurt sauce

VEGAN FRIENDLY

ROASTED BEET & DILL HUMMUS- phyllo shells

SWEET POTATO ROUNDS- avocado mash, pickled red onion

MINI BLACK BEAN BURGER SLIDERS- lettuce, tomato, onion

CUCUMBER ROUNDS- herbed cashew cheese



BUFFET STYLE DINNER

\$40 Per Person

Your choice of two entrées and two sides
additional entrée + \$12
additional side + \$5

ENTRÉES- CHOOSE TWO

ROASTED CHICKEN- cider au jus
GRILLED SIRLOIN TIPS- rosemary garlic marinade, shallot butter
GRILLED PORK LOIN- maple dijon glaze
YANKEE POT ROAST- braised beef, carrot, turnip, onion, rutabega
BRAISED SHORT RIB- carrot puree, au jus
GLAZED BABY BACK RIBS- barbeque sauce
BAKED HAM- maple mustard glaze
ROASTED SALMON- dill beurre blanc
BAKED STUFFED SOLE- bay scallop & blue crab stuffing
VEGETARIAN POT PIE- root vegetable, thyme gravy

SIDES- CHOOSE TWO

MAPLE ROASTED ROOT VEGETABLES
VERMONT CHEDDAR MAC & CHEESE
CREAMY POLENTA WITH HERBED BUTTER
STEAMED BROCCOLINI WITH GARLIC OIL
ROASTED SALT POTATOES WITH LEMON & HERBS
NEW ENGLAND BAKED BEAN SOUP WITH BROWN BREAD



BUFFET STYLE BREAKFAST

\$30 Per Person

Your choice of three mains and two sides
additional selection + \$8

MAINS- CHOOSE THREE

SCRAMBLED EGGS WITH VERMONT CHEDDAR
APPLEWOOD SMOKED BACON & MAPLE SAUSAGE LINKS
BUTTERMILK PANCAKES & LOCAL MAPLE SYRUP
BANANAS FOSTERS BRIOCHE FRENCH TOAST
CORNED BEEF HASH & POACHED EGGS + \$6

SIDES & COLD STATION- CHOOSE TWO

ROASTED HOME FRIES WITH HERBS
FRESH SEASONAL FRUIT PLATTER- apples, berries, melon
YOGURT & GRANOLA PARFAIT- local honey
STEEL CUT OATMEAL- cranberries, brown sugar, maple
SMOKED SALMON PLATTER- red onion, capers, tomato + \$6



FAMILY STYLE PLATED DINNER

\$45 Per Person

Your choice of one first, course, two second course entrée & two sides.
Menus are seasonal as availability and quality change with the seasons.

SPRING MENU AVAILABLE MARCH-JUNE

FIRST COURSE- CHOOSE ONE

MIXED BABY GREENS- shaved radish, goats milk feta, lemon vinaigrette
SPRING GREENS- radish, fine herbs, Narragansett Creamery goat cheese, rhubarb vinaigrette

SECOND COURSE ENTRÉE- CHOOSE TWO

PAN ROASTED CHICKEN THIGHS- wild ramp chimmichurri
RHODE ISLAND PAN SEARED FLUKE- pea shoots, lemon beurre blanc
HERB CRUSTED GRASS FED RACK OF LAMB- mint yogurt sauce
GRILLED PASTURE RAISED CHICKEN BREAST- Narragansett Creamery fromage cream sauce, lemon zest, herbs
LAMB MEATBALLS- creamy white beans, mint pesto
ASPARAGUS TARTLETS- puff pastry, herbed cheese
BONE IN STATLER BRAISED CHICKEN- linguica, sweet peppers, onion, garlic, paprika
FORAGED MUSHROOM FARRO RISOTTO- fine herbs

SIDES- CHOOSE TWO

CHARRED BROCCOLINI- garlic, chili flake
SPRING PEA RISOTTO- lemon zest, pea shoots + \$2
SAUTÉED SPRING GREENS- spinach, swiss chard, garlic
ROASTED CREAMER POTATO- paprika tomato broth

OPTIONAL ADD ON PASTA COURSE + \$10

PENNE ALLA VODKA- creamy tomato sauce, basil, red pepper flake
BAKED ZITI- sunday gravy, meat sauce, ricotta, mozzarella
LINGUINE & CLAMS- local littlenecks, white wine garlic broth +\$2



SUMMER MENU

AVAILABLE JULY-SEPTEMBER

FIRST COURSE- CHOOSE ONE

HEIRLOOM TOMATO & CUCUMBER SALAD- basil oil, local goat cheese
SWEET CORN BISQUE- roasted poblano, swirl of farm cream
LOCAL LITTLENECKS ON THE HALFSHELL- lemon, mignonette + MKT
JOHNNY CAKE CROUTON CAESAR- Narragansett Creamery cheese, local romaine
SWEET CORN & QUAHOG CHOWDER- RI style, touch of cream
STUFFIES- stuffed quahog, linguica & Ritz cracker crumb

SECOND COURSE ENTRÉE- CHOOSE TWO

GRILLED PASTURE RAISED CHICKEN- peach bourbon glaze
PAN SEARED SOLE- lemon thyme butter
GRILLED POINT JUDITH SWORDFISH- lemon herb butter +\$5
WOOD GRILLED CHICKEN- fresh herb marinade, sea salt
SUMMER VEGETABLE RATATOUILLE- eggplant, squash, zucchini, tomato

SIDES- CHOOSE TWO

SALT POTATOES- chive butter
NATIVE CORN ON THE COB- smoked pepper butter, lime, cotija cheese
ROASTED FINGERLING POTATO- rosemary, sea salt

OPTIONAL ADD ON PASTA COURSE + \$10

PENNE ALLA VODKA- creamy tomato sauce, basil, red pepper flake
BAKED ZITI- sunday gravy, meat sauce, ricotta, mozzarella
LINGUINE & CLAMS- local littlenecks, white wine garlic broth +\$2



FALL / WINTER MENU
AVAILABLE OCTOBER-FEBRUARY

FIRST COURSE- CHOOSE ONE

ROASTED BEET & APPLE SALAD- arugula, spiced pecans
BUTTERNUT SQUASH SOUP- crème fraîche, pumpkin seed oil
ORCHARD SALAD- apple, local greens, Narragansett Creamery blue cheese, spiced walnut, balsamic vinaigrette
CREAMY DELICATA SQUASH SOUP- maple syrup, bacon

SECOND COURSE ENTRÉE- CHOOSE TWO

BRAISED HERITAGE PORK SHOULDER- apple cider jus
CIDER BRINED ROAST CHICKEN- roasted garlic pan sauce
BUTTERNUT SQUASH PASTA- local fresh pasta, sage brown butter sauce

SIDES- CHOOSE TWO

ROASTED MUSHROOM & BARLEY PILAF- herbs, roasted garlic +\$2
CHARRED BROCCOLI RABE- garlic, chili flakes
MAPLE GLAZED CARROTS & PARSNIPS
BRAISED COLLARD GREENS- smoked onion +\$2
ROASTED ROOT VEGETABLE- turnip, carrot, parsnip, thyme +\$2

OPTIONAL ADD ON PASTA COURSE + \$10

PENNE ALLA VODKA- creamy tomato sauce, basil, red pepper flake
BAKED ZITI- sunday gravy, meat sauce, ricotta, mozzarella
LINGUINE & CLAMS- local littlenecks, white wine garlic broth +\$2



FAMILY FAVORITES MENY

AVAILABLE YEAR ROUND

\$55 per person

FIRST COURSE- CHOOSE ONE

CLASSIC CAESAR- shaved grana padano, house crouton

INSALATA DI CASA- mixed greens, red onion, olive, tomato, pepperoncini, balsamic vinaigrette

PASTA COURSE- CHOOSE ONE

PENNE ALLA VODKA- creamy tomato sauce, basil, red pepper flake

BAKED ZITI- sunday gravy, meat sauce, ricotta, mozzarella

PENNE WITH MARINARA- house tomato sauce

LINGUINE & CLAMS- local littlenecks, white wine garlic broth +\$2

SECOND COURSE ENTRÉE- CHOOSE TWO

CHICKEN PARMESAN- house marinara, mozzarella

SAUSAGE & PEPPERS- grilled sweet & hot sausage, roasted onion, cherry peppers

VEAL SALTIMBOCCA- prosciutto, sage, white wine pan sauce + \$2

EGGPLANT ROLLATINI- ricotta filling, marinara, mozzarella

CHICKEN MARSALA- mushroom, marsala demi glace

CHICKEN PICATTA- capers, lemon, white wine butter sauce

SIDES

SAUTÉED BROCCOLI RABE- garlic, olive oil, chili flakes

ROSEMARY ROASTED POTATOES