



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

- \$50 per person food minimum
- Parties up to 15 people may order off full menu on the day of or select a pre-fixe selection from the menu in advance
- Parties 15-20 people 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 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 UP TO 45 GUESTS

- 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 4 hours. Additional hours are available to add on when available.



FOOD & BEVERAGE REQUIREMENTS FOR PRIVATE EVENTS

WEEKDAY EVENTS (MONDAY-THURSDAY)

LUNCH (11AM-3PM)

- Full Buyout: \$30 minimum per person food spend
- \$100 room rental fee

DINNER (5PM-10PM)

- Full Buyout: Minimum 20 people or \$1500
- \$200 room rental fee

WEEKEND EVENTS (FRIDAY-SATURDAY)

LUNCH (11AM-3PM)

- Full Buyout: \$40 minimum per person food spend, minimum 20 people
- \$100 room rental fee

DINNER (5PM-10PM)

- Full Buyout: \$65 minimum per person food spend, minimum 20 people or \$2500
- \$250 room rental fee

SUNDAY EVENTS

LUNCH (11AM-3PM)

- Full Buyout: \$40 minimum per person food spend, minimum 20 people
- \$100 room rental fee

DINNER (4PM-9PM)

- Full Buyout: \$1500 minimum spend, \$200 room rental fee

NOTES:

- All minimums are based on food and beverage spend before tax and gratuity. Room fee is not included in required minimum.
- 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, coleslaw
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

\$42 Per Person

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

APPETIZERS - CHOOSE TWO

CLASSIC CAESAR- shaved grana padano, house crouton

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

ANTIPASTO STATION - chefs variety of cheeses, meats, accouterments

HUMMUS & CRUDITE - chickpea and artichoke or beet hummus, fresh veggies, grilled pita

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

VERMONT CHEDDAR MAC & CHEESE

ROASTED POTATOES WITH LEMON & HERBS

CREAMY POLENTA WITH HERBED BUTTER

STEAMED BROCCOLINI WITH GARLIC OIL

MAPLE ROASTED MEDLY OF ROOT VEGETABLES

NEW ENGLAND BAKED BEAN SOUP WITH BROWN BREAD



FAMILY STYLE OR PLATED DINNER

\$45 Per Person

Your choice of one first course, two second course entrée & two sides.

Additional courses:

First Course +\$5pp Entrée +\$12pp Side +\$5pp

FIRST COURSE - CHOOSE ONE

CLASSIC CAESAR - shaved grana padano, house crouton

HOUSE SALAD - mixed greens, red onion, cucumber, tomato, pepperoncini, balsamic vinaigrette

SPRING GREENS - radish, fine herbs, Narragansett Creamery goat cheese, rhubarb vinaigrette

HEIRLOOM TOMATO & CUCUMBER SALAD - basil oil, local goat cheese

LOCAL LITTLENECKS ON THE HALFSHELL - lemon, mignonette + MKT

STUFFIES- stuffed quahog, linguica & Ritz cracker crumb

CREAMY DELICATA SQUASH SOUP - maple syrup, bacon

SWEET CORN BISQUE - roasted poblano, swirl of farm cream

POINT JUDITH CALAMARI - cherry peppers, marinara

OPTIONAL ADD ON PASTA COURSE + \$10

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

BASIL PESTO RIGATONI - pesto cream sauce, parmesan

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

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



SECOND COURSE ENTRÉE - CHOOSE TWO

WOOD GRILLED CHICKEN - fresh herb marinade, sea salt

PAN ROASTED CHICKEN THIGHS - wild ramp chimmichurri

GRILLED CHICKEN BREAST - Narragansett Creamery fromage cream sauce, lemon zest, herbs

HERB CRUSTED GRASS FED RACK OF LAMB - mint yogurt sauce

LAMB MEATBALLS - creamy white beans, mint pesto

BRAISED SHORT RIB - crispy onion strings, guajillo demi

PAN SEARED SOLE - lemon thyme butter

GRILLED FAROE ISLAND SALMON - dill beurre blanc

BAKED COD - fresh breadcrumb, butter, lemon

FORAGED MUSHROOM FARRO RISOTTO - fine herb

SUMMER VEGETABLE RATATOUILLE - eggplant, squash, zucchini, tomato

ASPARAGUS TARTLETS - puff pastry, herbed cheese

SIDES - CHOOSE TWO

CHARRED BROCCOLINI - garlic, chili flake

HARICOT VERDE - slivered almonds

ROASTED ROOT VEGETABLE - turnip, carrot, parsnip, thyme

MAPLE GLAZED CARROTS

SAUTÉED SPRING GREENS - spinach, swiss chard, garlic

SPRING PEA RISOTTO - lemon zest, pea shoots + \$2

ROASTED FINGERLING POTATO - rosemary, sea salt

ROASTED MUSHROOM & BARLEY PILAF - herbs, roasted garlic +\$2



Simply Italian

\$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 - Both included

SAUTÉED BROCCOLI RABE - garlic, olive oil, chili flakes

ROSEMARY ROASTED POTATOES

Assorted Cookies, Brownies & Cheesecakes \$9/pp

Coffee Service upon request



— EST. 2025 —

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
ROASTED HOME FRIES WITH HERBS
CORNERED BEEF HASH & POACHED EGGS + \$6

SIDES & COLD STATION- CHOOSE TWO

FRESH SEASONAL FRUIT PLATTER- apples, berries, melon
YOGURT & GRANOLA PARFAIT- local honey
STEEL CUT OATMEAL- cranberries, brown sugar, maple
MINI MUFFINS & BAGELS - cream cheese
SMOKED SALMON PLATTER- red onion, capers, tomato + \$6

COFFEE STATION INCLUDED - regular and decaf

Assorted fresh pastries platter \$5/pp