

*Cask Restaurant + Bar*

EVENTS MENU

# Cask

RESTAURANT & BAR

— EST. 2025 —

We are pleased to offer  
our Events & Catering Menu.

*Thank you for considering us  
for your special event  
We look forward to working with you!*

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# BUFFET, PLATED OR FAMILY STYLE DINNER

**Cask**  
RESTAURANT & BAR  
— EST. 2025 —

## ENTRÉES | CHOOSE TWO

**ROASTED CHICKEN**  
CIDER AU JUS

**GRILLED SIRLOIN TIPS**  
ROSEMARY GARLIC  
MARINADE, SHALLOT BUTTER

**GRILLED PORK LOIN**  
MAPLE DIJON GLAZE

**BRAISED SHORT RIB**  
CARROT PUREE, AU JUS

**GLAZED BABY BACK RIBS**  
BARBEQUE SAUCE

**ROASTED SALMON**  
DILL BEURRE BLANC

**TRADITIONAL BAKED COD**  
RITZ CRACKER, BUTTER

**BAKED STUFFED SOLE**  
BAY SCALLOP & BLUE CRAB  
STUFFING

**VEGETARIAN POT PIE**  
ROOT VEGETABLE, THYME  
GRAVY

## \$40 PER PERSON

Your choice of two entrées & 2 sides  
salad course, caesar or house +5  
additional entrée + \$12 | additional side + \$5

## SIDES | CHOOSE TWO

**GRILLED LEMONY ASPARAGUS**

**STEAMED BROCCOLINI**  
WITH GARLIC OIL

**HARICOT VERDE**  
WITH SLIVERED ALMONDS

**MAPLE ROASTED**  
ROOT VEGETABLES

**CREAMY POLENTA**  
WITH HERBED BUTTER

**ROASTED SALT POTATOES**  
WITH LEMON & HERBS

**HOMESTYLE MASHED POTATOES**

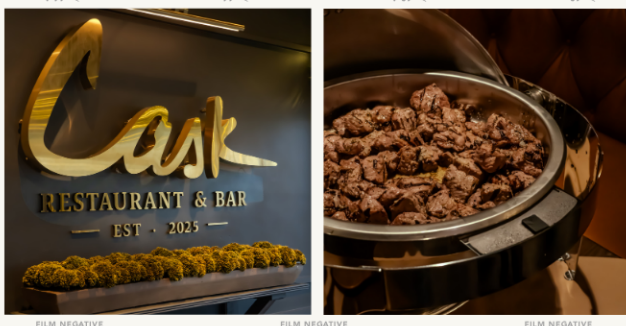
## OPTIONAL ADD ON PASTA COURSE | + \$5

**PENNE ALLA VODKA**  
CREAMY TOMATO SAUCE, BASIL,  
RED PEPPER FLAKES

**BAKED ZITI**  
SUNDAY GRAVY, MEAT SAUCE,  
RICOTTA, MOZZARELLA

**VERMONT CHEDDAR MAC &  
CHEESE**

## MINI DESSERT DISPLAY



# FAMILY STYLE FAVORITES PACKAGE

\$55 Per Person

## FIRST COURSE | CHOOSE 1

**CLASSIC CAESAR**  
SHAVED GRANA PADANO,  
HOUSE CROUTON

**INSALATA DI CASA**  
MIXED GREENS,  
RED ONION,  
OLIVE, TOMATO,  
PEPPERONCINI,  
BALSAMIC VINAIGRETTE



## PASTA COURSE | CHOOSE 1

**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 SAUCE +\$2

## SECOND COURSE ENTRÉE | CHOOSE 2

**CHICKEN PARMESAN**  
HOUSE MARINARA, MOZZARELLA

**SAUSAGE & PEPPERS**  
GRILLED SWEET & HOT SAUSAGE, ONION, PEPPERS

**VEAL SALTIMBOCCA**  
PROSCIUTTO, SAGE, WHITE WINE PAN SAUCE +\$2

**EGGPLANT ROLLATINI**  
RICOTTA FILLING, MARINARA, MOZZARELLA

**CHICKEN MARSALA**  
MUSHROOM, MARSALA DEMI GLAÇÉ

**CHICKEN PICATTA**  
CAPERS, LEMON, WHITE WINE BUTTER SAUCE

## SIDES

**SAUTÉED BROCCOLI RABE**  
GARLIC, OLIVE OIL, CHILI FLAKES

**ROSEMARY ROASTED POTATOES**

## DESSERT

**ASSORTED CANNOLIS AND TIRAMISU STATION**

# PASSED APPETIZERS

\$5 per piece, per person  
Minimum 20 pieces per item

## 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 (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 GRILLED CHEESE BITES**  
TRUFFLE

**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 BREAKFAST



## MAINS | CHOOSE THREE

**SCRAMBLED EGGS**  
WITH VERMONT CHEDDAR

**APPLEWOOD SMOKED BACON**  
& MAPLE SAUSAGE LINKS

**BUTTERMILK PANCAKES**  
SERVED WITH LOCAL MAPLE  
SYRUP

**BANANAS FOSTER BRIOCHE**  
FRENCH TOAST

**ROASTED HOME FRIES**  
WITH HERBS

**CORNERED BEEF HASH &  
POACHED EGGS +\$6**

### **\$30 PER PERSON**

Your choice of 3 mains & 2 sides  
additional selection +\$8

## SIDES & COLD STATION | CHOOSE TWO

**FRESH SEASONAL FRUIT  
PLATTER**  
APPLES, BERRIES, MELON

**YOGURT & GRANOLA PARFAIT**  
SERVED WITH LOCAL HONEY

**STEEL CUT OATMEAL**  
CRANBERRIES, BROWN SUGAR,  
MAPLE

**MINI MUFFINS & BAGELS**  
SERVED WITH CREAM CHEESE

**SMOKED SALMON PLATTER**  
RED ONION, CAPERS, TOMATO  
+\$6

## COFFEE STATION INCLUDED

REGULAR AND DECAF

**ASSORTED FRESH PASTRIES  
PLATTER +\$5/PP**



FILM NEGATIVE

FILM NEGATIVE

FILM NEGATIVE



## SEMI-PRIVATE FUNCTIONS

GROUPS OF 12-20 GUESTS

Minimum food spend \$40 per person.

Parties of 12 - 15 guests may order off the current dinner menu on the day of OR select a pre-fixe menu of offerings from the current dinner menu in advance.

Parties greater than 15 guests are required to select a limited pre-fixe menu.

Pre-fixe menu choices are due 7 days in advance, you may choose up to 3 of each category and 2 desserts, appetizers can be pre-selected.

Personalized pre-fixe menu cards will be set at each place setting on the day of the event for the guest to make their own choice of the selection offered.

All menus are subject to tax and gratuity.

Due to the restaurant remaining open to the public, A/V or excessive decor is not allowed.

Signed contract agreeing to minimum spend and a credit card on file are required to secure the reservation.



## PRIVATE FUNCTIONS

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AVAILABLE FOR GROUPS UP TO 45 GUESTS

Pre-fixe, buffet style, family style and plated menu options available.

### BRUNCH & LUNCHEON

Inquire within - we can accommodate your special event any day of the week! Menus available or choose to create your own.

\$100 room rental fee

### WEEKDAY EVENING EVENTS

\$1250 minimum food spend

\$200 room rental fee

### WEEKEND EVENING EVENTS

Seasonal pricing for Fridays & Saturdays; starting from \$2500

\$250 room rental fee

#### PLEASE NOTE:

All minimums are based on food spend before tax and gratuity.

Room fee is not included in required minimum.

Evening events: 4-hour window of your choice between 3p-11p.

Customized menus and bar packages are available.

Signed contract and non-refundable 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 fee of \$3 per person will be applied for outside dessert