

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!*

The Events Team at Cask
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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

\$45 PER PERSON

Your choice of 2 entrées & 2 sides

add-on bread service: +\$2pp

add-on salad course: caesar or house + \$5pp

additional entrée + \$12pp | additional side + \$5pp

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 | + \$5pp

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 | + \$5pp

Coffee Station available upon request



ITALIAN 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 GLACÉ

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

APPETIZERS

Priced per piece. Minimum 20 pieces per selection.

Passed or Buffet Style

Recommended: 2-4 pieces per guest

SEAFOOD | \$5

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 | \$4

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 | \$3

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 | \$3

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

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MAINS | CHOOSE THREE

SCRAMBLED EGGS
WITH VERMONT CHEDDAR

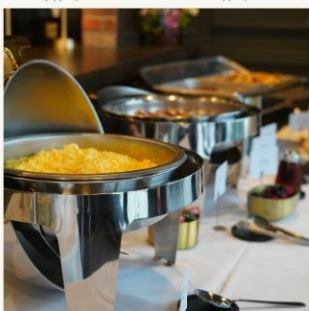
APPLEWOOD SMOKED BACON
& MAPLE SAUSAGE LINKS

BUTTERMILK PANCAKES
SERVED WITH LOCAL MAPLE
SYRUP

BANANAS FOSTER BRIOCHE
FRENCH TOAST

ROASTED HOME FRIES
WITH HERBS

CORNERED BEEF HASH &
POACHED EGGS +\$6



FILM NEGATIVE



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\$30 PER PERSON

Your choice of 3 mains & 2 sides
additional selection + \$8
menu available until 1pm

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



SEMI-PRIVATE FUNCTIONS

For groups up to 12 guests, please call to make a reservation.

GROUPS OF 12-20 GUESTS

Minimum food spend \$45 per person.

Semi-private events are limited to 3 hours.

Parties of 12 - 15 guests may order off the current dinner menu on the day of the event OR select a pre-fixe menu 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 selections from each category and 2 desserts. Appetizers can be pre-selected.

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

All menus are subject to applicable taxes and gratuity.

Due to the restaurant remaining open to the public, A/V and excessive décor are not allowed.

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

Final payment may be divided into a maximum of four payments.



PRIVATE FUNCTIONS

AVAILABLE FOR GROUPS UP TO 40 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 rental fees do not apply toward the required minimum.

Evening events are limited to 4 hours, scheduled between 3-11pm.

One additional hour may be purchased for \$100, based on availability.

Customized menus and bar packages are available.

A kids' menu is available for children 10 and under.

A signed contract and non-refundable deposit are required to secure your booking.

A/V and decòr are permitted with approval from the venue.

Access to space is available for setup 30 minutes prior to event start time.

Additional time may be granted with advance approval by management.

No outside food or beverages are allowed without prior approval.

Cake cutting fee of \$3 per person applies to outside desserts.

Final payment may be divided into a maximum of four payments.