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
events@caskrestaurantri.com
401.786.2496

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

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

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

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, PLATED OR FAMILY STYLE DINNER

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$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 | additonal side + $5pp

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

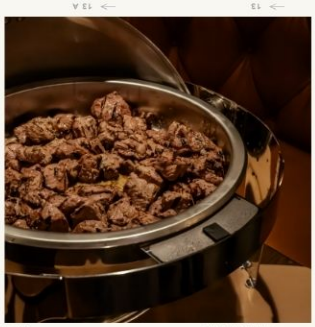
ROASTED SALMON
DILL BEURRE BLANC

TRADITIONAL BAKED COD
RITZ CRACKER, BUTTER

BAKED STUFFED SOLE
BAY SCALLOP & BLUE CRAB STUFFING

VEGETARIAN POT PIE
ROOT VEGETABLE, THYME GRAVY





SIDES | CHOOSE TWO

GRILLED LEMONY ASPARAGUS

STEAMED BROCCOLINI WITH GARLIC OIL

HARICOT VERDE WITH SLIVERED ALMONDS

MAPLE ROASTED ROOT VEGTABLES

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 GLAĆE

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

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

CORNED BEEF HASH & POACHED EGGS +$6

$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

BUFFET STYLE BRUNCH

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$40 PER PERSON
Your choice of 3 mains & 2 sides
additional selection + $8
menu available until 4pm

MAINS | CHOOSE THREE

SCRAMBLED EGGS
WITH VERMONT CHEDDAR

BUTTERMILK PANCAKES
SERVED WITH LOCAL MAPLE SYRUP

FRENCH TOAST
SERVED WITH LOCAL MAPLE SYRUP & FRESH BERRIES

BANANAS FOSTER FRENCH TOAST
SERVED WITH WHIPPED CREAM

CORNED BEEF HASH & POACHED EGGS +$6

HERB-ROASTED CHICKEN

ROASTED SALMON
LEMON BUTTER

SHORT RIB RISOTTO
GARLIC & PEAS

PROTEINS | CHOOSE ONE

CARVED HAM

APPLEWOOD SMOKED BACON & MAPLE SAUSAGE LINKS

SMOKED SALMON PLATTER
RED ONION, CAPERS, TOMATO +6

SIDES & COLD STATION | CHOOSE TWO

ROASTED HOME FRIES
WITH HERBS

ROASTED VEGETABLES

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

HOUSE OR CAESAR SALAD

PASTA WITH MARINARA OR ALLA VODKA

COFFEE STATION INCLUDED

REGULAR AND DECAF

ASSORTED FRESH PASTRIES PLATTER +$5/PP

Cask
CATERING & EVENTS
EST. 2025

PRIVATE HOLIDAY FUNCTIONS

AVAILABLE FOR GROUPS UP TO 40 GUESTS

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

BRUNCH & LUNCHEON

$1500 MINIMUM FOOD SPEND

$250 room rental fee

SUNDAY-WEDNESDAY EVENINGS

$2000 MINIMUM FOOD SPEND

$350 room rental fee

THURSDAY-SATURDAY EVENINGS

$3500 MINIMUM FOOD SPEND

$500 room rental fee

PLEASE NOTE:

Minimums are based on food spend before taxes, fees, and gratuity.
*Hosted Bar applies toward the required minimum.
Room rental fees do not apply toward the required minimum.
Evening events are 4 hours scheduled between 4-11pm.
One additional hour may be purchased for $100, based on availability.
Customized menus and bar packages available.
A children's menu is available for guests 10 years old and under.

A signed contract and deposit are required to secure your booking.
Room rental fee serves as the deposit and is non-refundable
for cancellations made within 20 days of the event date.
A/V and decòr are permitted with approval from the venue.
Access to the space is available for setup 30 minutes prior to event start time.
Additional time may be granted with advance approval by management.
Outside food or beverages are not permitted without prior approval.
A cake cutting fee of $3 per person applies to outside desserts.
Final payment may be divided into a maximum of four payments.

Holiday pricing applies to December 2026 events booked on or after November 1, 2026.

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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.

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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.