



BLACKSTONE

CATERERS

Welcome to the Party



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***PLEASE NOTE:** There is no pricing listed on any menu items.
A sales manager will be able to put together a customized proposal based on your vision.



PASSED HORS D'OEUVRES

FROM THE LAND

BEEF

seared beef crostini, creamy horseradish, crispy fried onions
beef carpaccio on focaccia toast, shaved parmesan, capers, truffle oil
braised short rib and potato croquette, horseradish crème
prime beef slider, farmhouse cheddar, truffle aioli, crisp arugula
classic beef wellington pastry, red wine demi-glace

CHICKEN

buffalo chicken satay, Bayley Hazen blue cheese dip
chicken quesadilla, chipotle sour cream, fresh cilantro
lime chicken tostada, avocado, queso, pico de gallo
country fried chicken and waffles, honey butter, sriracha aioli
Jamaican jerk chicken skewer, grilled pineapple, chimichurri

DUCK, PORK, LAMB

seared duck wonton, hoisin aioli, snow pea
foie gras mousse in a savory cone, sweet onion jam
southern pulled pork on a sweet corn cake, red cabbage slaw
San Daniele prosciutto and melon, aged balsamic, mint
rosemary crusted petite lamb chop, minted chimichurri



PASSED HORS D'OEUVRES

(CONTINUED...)

FROM THE SEA

OYSTERS, CLAMS, SCALLOPS

baked RI oyster rockefeller
crispy local oyster, creole tartar sauce
RI clam and chouriço “stuffie”
New England clam chowder topped with a petite clamcake
native sea scallop wrapped in applewood smoked bacon

LOBSTER, CRAB, SHRIMP

New England lobster salad on a petite buttered bun
truffled lobster salad on a sweet corn crème brûlée spoon
petite Chesapeake Bay crab cake, red pepper remoulade
grilled chimichurri shrimp, saffron aioli
Maine lobster and corn empanada, basil-lime aioli

NATIVE FISH

halibut ceviche, coconut, citrus, pineapple, cilantro, plantain crisp
Narragansett beer battered fish and chips, tartar sauce, ketchup
seared ahi tuna wonton, cilantro mango salsa
togarashi tuna wonton, seaweed salad, wasabi edamame purée
house cured salmon gravlax and cucumber canapé, boursin, capers

FROM THE FARM

LOCAL DAIRY

classic Newport cheese puff toast
truffled macaroni and cheese spoons, buttered breadcrumbs
asiago and fontina arancini, sun-dried tomato pesto, basil-infused olive oil
goat cheese, fig, and caramelized onion tart, aged balsamic
salty seas feta and watermelon skewer, basil-infused olive oil
artisan brie and local apple chutney in a phyllo purse

GARDEN HARVEST

zucchini and Narragansett Creamery ricotta fritter, lemon-dill yogurt
gazpacho shooter, native tomato, cucumber, peppers
tomato and mozzarella skewer, fresh basil, aged balsamic
sweet corn cake, goat cheese, roasted tomatillo salsa
garden cone, herbed farmers cheese, cherry tomato, local sprouts

WILD FORAGED

RI mushroom and burrata cheese bruschetta, fresh herbs
leek, caramelized garlic, arugula, and Bayley Hazen blue cheese flatbread
artichoke, spinach, and fontina stuffed cremini mushroom
wild mushroom and boursin bouchée, truffle aioli
spanakopita, artichoke and spinach, olive tapenade

COCKTAIL STATIONS

BLACKSTONE'S SIGNATURE RAW BAR

shucked to order native littleneck clams, local oysters, and chilled shrimp presented on a bed of crushed ice and seaweed
served with spicy cocktail sauce, horseradish, fresh lemon, wasabi melon and classic mignonette

SEAFOOD CEVICHE BAR

shrimp + tomato ceviche, tuna poke, scallop + coconut lime ceviche
citrus salmon + jalapeño ceviche
presented on a bed of crushed ice and seaweed, fresh lemons, and limes

GRAND SHELLFISH BAR

our signature raw bar combined with our seafood ceviche bar for the ultimate chilled seafood experience!

EASTERN DIM SUM

chicken lemongrass potstickers, steamed barbecue pork buns, shrimp shumai
vegetarian maki rolls, vegetable spring rolls, salted edamame
served with spicy mayo, wasabi, ginger, sweet Thai dipping sauce
soy ginger dipping sauce, and bamboo chopsticks

MEDITERRANEAN TABLE

hummus, eggplant baba ganoush, cracked green olives
parsley tabbouleh salad, lemon rice stuffed grape leaves, marinated feta
falafel, roasted red peppers, tzatziki sauce, served with fresh pita

SEASIDE RHODE ISLAND

Narragansett beer battered fish and chips, tartar sauce, ketchup
New England lobster salad on a petite buttered bun
RI clam and chouriço "stuffies"
New England clam chowder topped with a petite clamcake



COCKTAIL STATIONS

(CONTINUED...)

FRENCH CHARCUTERIE BOARD

duck liver truffle mousse, pâté de champignon, smoked salmon rilette
fennel saucisson, jambon de Bayonne, gruyère de Comté
warm brie en croûte with apricot, niçoise olives, cornichon pickles
served with Dijon mustard, crackers, and crostini

ARTISAN CHEESE AND CRUDITE BOARD

New England goat cheese, Vermont cheddar, artisan brie, cave-aged blue
smoked gruyère, fresh seasonal vegetables, basil aioli, hummus
fresh seasonal fruit, local honey and chutneys
served with water crackers and sliced breads

MEDITERRANEAN TABLE

hummus, eggplant baba ganoush, cracked green olives
parsley tabbouleh salad, lemon rice stuffed grape leaves, marinated feta
falafel, roasted red peppers, tzatziki sauce, served with fresh pita

TUSCAN TABLE

marinated mixed olives, peppers agrodolce, white bean and sage spread
stuffed cherry peppers, grilled long-stem artichokes
cherry tomato and cilegine salad, marinated mushrooms, prosciutto di parma
aged salami, soppressata, provolone, gorgonzola dolce
served with fresh focaccia and grissini

GRILLED PIZZA

Please Select Three of the Following Options:

classic margherita, tomato sauce, mozzarella, basil
Neapolitan, artichokes, olives, capers, tomatoes, basil
prosciutto di parma, tomato, fresh arugula
sarda, pepperoni, sweet sausage, crispy prosciutto
fig and goat cheese, caramelized onion, balsamic
bianca, spinach, garlic, ricotta, feta
summer vegetable, eggplant, zucchini, red peppers
wild mushroom, fontina, truffle oil, scallions
quattro formaggi, mozzarella, fontina, gorgonzola, parmesan

CATALONIAN SPANISH TAPAS

Platters of Traditional Pinchos to Include:

traditional beef empanadas
salt cod and potato croquettes
shrimp al ajillio
manchego cheese and quince paste
manzanilla olive and white anchovy with roasted red pepper
sliced chorizo with Spanish mustard
Spanish omelette and tomato, romesco sauce

PLATED FIRST COURSE

SPRING SALADS

wedge salad

iceberg lettuce, crisp pancetta, scallions, Great Hill blue cheese dressing

bouquet of farmers greens

wrapped in sliced English cucumber, carrot curls, vine ripened tomatoes

champagne vinaigrette

the Newporter

grilled pineapple, blackberries, macadamia nuts, goat cheese

mixed farmers greens, vanilla peppercorn vinaigrette

strawberry salad

strawberries, shaved red onion, crumbled chèvre, candied almonds

spinach and arugula, vanilla honey vinaigrette

SUMMER SALADS

heirloom tomato and mozzarella caprese

basil, extra virgin olive oil, aged balsamic

heirloom tomato and burrata

arugula, torn focaccia croutons, basil-infused olive oil, aged balsamic

sweet native corn and cherry tomato

basil, red onion, garlic croutons, bibb lettuce, white balsamic vinaigrette

watermelon and feta

local watermelon, crumbled feta, arugula

sunflower seeds, mint-infused olive oil, aged balsamic

farmers market salad

mixed farmers greens, grilled asparagus, shaved radish

cherry tomato, farmhouse cheddar, dijon vinaigrette

mâche and arugula greens

heirloom tomatoes, sliced watermelon radishes, blackberries

edible flower petals, blood orange vinaigrette



PLATED FIRST COURSE

(CONTINUED...)

FALL AND WINTER SALADS

harvest salad
poached baby pear, Berkshire blue cheese, cranberries
mixed farmers greens, spiced pecans, champagne vinaigrette

autumn burrata
burrata, baby kale, butternut squash
golden raisins, pumpkin seeds, pomegranate vinaigrette

orange and feta
orange, feta, kalamata olive, candied almonds
spinach and arugula, shaved red onion, orange balsamic vinaigrette

beet salad
yellow and red beets, herbed chèvre, hazelnuts
arugula, aged balsamic vinaigrette

roasted plum
red wine roasted plums, candied almonds, chèvre
mixed farmers greens, orange balsamic vinaigrette

baby romaine caesar
shaved parmesan, focaccia croutons, creamy garlic dressing
white anchovy

SPRING SOUP

wild mushroom bisque

asparagus and spring pea nage, crispy bacon, truffle cream

lobster bisque

SUMMER SOUP

tomato basil, garlic croutons

summer sweet corn bisque, basil oil

chilled cucumber and avocado soup, watercress purée

FALL AND WINTER SOUP

Vermont cheddar apple, cheddar crisp

butternut bisque, cinnamon crème fraîche, crispy sage

INTERMEZZO

lemon sorbet with mint

raspberry sorbet with champagne

CHEESE COURSE

local artisan cheese plate

brie, blue, goat, candied nuts, honeycomb, fig jam, fresh fruit, and crostini

PLATED ENTRÉE COURSE

SPRING ENTREES

spring vegetable tasting
spinach, truffled mushroom polenta, farmers cheese, peas, asparagus
watercress pesto

spring pea ravioli
morel mushroom sauce, asparagus, crispy leeks

pan-seared Atlantic salmon
spring pea risotto, asparagus, carrot ginger broth, pea shoot salad

pan-seared Georges Bank sea scallops
celery root purée, haricot vert bundle, leeks
champagne butter sauce, crispy shallots

herb crusted native cod
green garlic risotto, Swiss chard, heirloom carrots, citrus beurre blanc

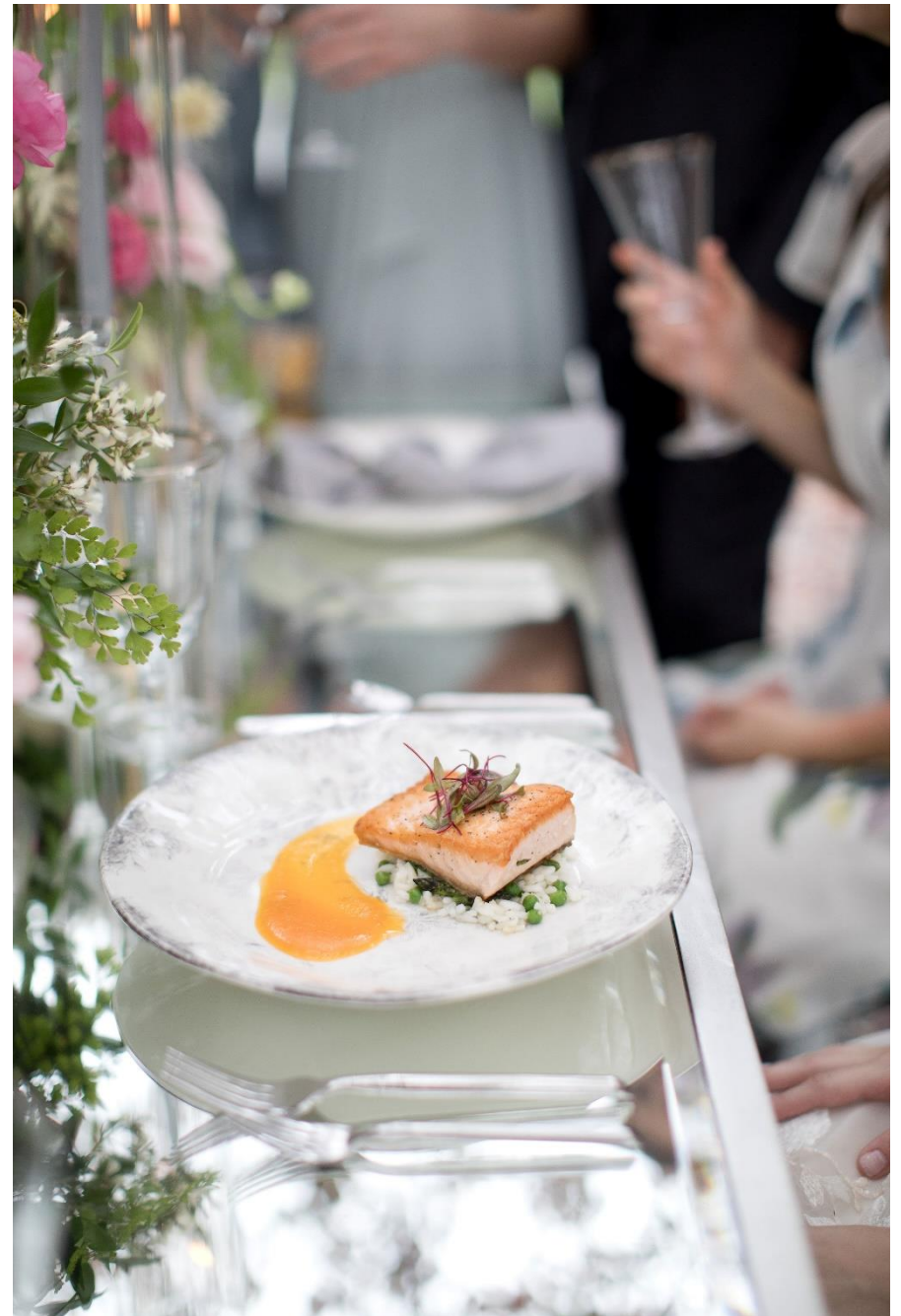
artichoke and parmesan crusted halibut
crispy polenta cake, heirloom carrots, sweet fennel broth

Murray's Farm herb statler chicken
chive and boursin potato croquette, heirloom carrots and asparagus
roasted shallot pan sauce

grilled top sirloin
caramelized shallot mashed potatoes, garlic green beans
roasted garlic demi-glace

herb grilled filet mignon
wild mushroom and new potato hash, heirloom carrots and asparagus
spring onion demi-glace

pan-seared maple leaf duck breast
candied fennel, fava and pea purée, honey glazed carrots
apricot orange gastrique



PLATED ENTRÉE COURSE

(CONTINUED...)

SUMMER ENTREES

summer vegetable tasting
layered zucchini, yellow squash, eggplant, roasted peppers, farmers cheese
native sweet corn polenta, tomato vinaigrette

roasted eggplant ravioli
basil pesto cream sauce, native corn and tomato salad, shaved parmesan

grilled Atlantic salmon
native sweet corn risotto, roasted cherry tomatoes, basil pesto cream sauce

grilled Georges Bank sea scallops
roasted fingerling potatoes, native corn and pancetta succotash
avocado cream

oven roasted native cod
herbed rice pilaf, grilled summer vegetable kebab, chimichurri sauce

grilled local striped bass or halibut
lobster mashed potatoes, sugar snap beans, citrus beurre blanc

Murray's Farm lemon herb statler chicken
goat cheese potato croquette, native corn and tomato salad
basil pesto cream sauce

grilled top sirloin
grilled local zucchini and summer squash with sweet corn
roasted fingerling potatoes, chimichurri sauce

herb grilled filet mignon
heirloom tomato and gorgonzola tart, sugar snap beans, red wine demi-glace

grilled Colorado lamb chops
potato and goat cheese soufflé, haricot vert bundle, arugula salad
blackberry gastrique

FALL AND WINTER ENTREES

fall vegetable tasting
butternut squash, kale, beets, brussels sprouts
gorgonzola cream

pumpkin ravioli
sage brown butter cream, roasted wild mushrooms, shaved parmesan

blackened Atlantic salmon
butternut squash purée, roasted brussels sprouts, crispy kale
lime beurre blanc

pan-seared Georges Bank sea scallops
crab and sweet potato hash, watercress pesto, microgreen salad

native cod with buttered breadcrumbs
lobster and leek risotto, roasted cauliflower and broccoli, lobster sauce

pan-seared halibut
butternut squash risotto, heirloom beet salad, citrus beurre blanc

stuffed Murray's Farm statler chicken
fontina, spinach, and portabella stuffing, whipped maple sweet potatoes
heirloom carrots and pearl onions, rich pan sauce

grilled top sirloin
potato parsnip purée, roasted autumn vegetables, red wine demi-glace

shallot and rosemary crusted filet mignon
wild mushroom risotto, roasted autumn vegetables, red wine demi-glace

braised short ribs
parmesan mashed potatoes, sautéed winter greens, crispy onions
red wine jus

DINNER STATIONS

SLIDER BAR

Please Select Three of the Following Options:

prime beef, farmhouse cheddar, truffle aioli, crisp arugula
angus beef, gorgonzola, red onion bacon jam, fried onions
Korean pulled pork, kimchi slaw, sriracha aioli
bbq pulled pork, creamy southern-style slaw
ahi tuna, Asian slaw, wasabi aioli
Atlantic salmon, pea shoots, roasted tomato, basil aioli
crab cake, corn salsa, remoulade sauce
black bean burger, green leaf lettuce, avocado aioli

Served with House-Made Kettle Chips and Pickles

SHORT PLATE

Please Select Two of the Following Options:

beef tenderloin, caramelized shallot mashed potatoes, roasted broccoli
red wine demi-glace
braised short ribs, parmesan mashed potatoes, sautéed greens, crispy onions
statler chicken, goat cheese mashed potatoes, native corn and tomato salad
basil pesto cream sauce
chicken roulade of spinach, mushroom and fontina, parmesan risotto
rich pan sauce
rosemary crusted lamb chop, roasted fingerling potatoes, haricot vert
blackberry gastrique
local striped bass, lobster pea risotto, chimichurri sauce
grilled Atlantic salmon, corn risotto, roasted cherry tomatoes
basil pesto cream sauce
grilled Georges Bank sea scallop, summer succotash
chimichurri sauce
pan-seared crab cake, corn and tomato salsa, cilantro-lime aioli

TRADITIONAL CHEF ATTENDED CARVING

Please Select Two of the Following Options:

roasted filet of beef tenderloin, classic demi-glace
grilled flat iron steak, chimichurri sauce
Colorado rosemary leg of lamb, blackberry demi-glace
honey baked Virginia ham, cognac whole grain mustard
spice roasted pork loin, apple chutney
herb roasted turkey breast, tarragon aioli
herb encrusted prime rib of beef, horseradish crème

Served with Artisan Rolls and Sea Salt Butter

SEASONAL GRILL

Please Select Two of the Following Options:

herb marinated flat iron steak
spice rubbed sirloin steak
chimichurri statler chicken
Jamaican jerk chicken
herb crusted Atlantic salmon
local striped bass
citrus grilled swordfish

*Served with Roasted Fingerling Potatoes, Grilled Seasonal Vegetables
Caesar Salad and Artisan Rolls*

DINNER STATION ENHANCEMENTS

SUMMER FARM TO TABLE

A Delicious Array of Summer Favorites:

farmers market salad, mixed field greens, native corn, grilled asparagus
shaved radish, cherry tomato, farmhouse cheddar, Dijon vinaigrette
tomato and burrata salad, basil, olive oil, aged balsamic
grilled vegetable farro salad, summer squash, zucchini, olives, feta
summer bean salad, honey red wine vinaigrette
native fingerling potato salad, fresh dill, whole grain mustard

GOURMET MASHED POTATO BAR

Build Your Own Delicious Bowl of Gourmet Mashed Potatoes:

garlic red-skin mashed potatoes and whipped sweet potatoes
Toppings to Include: spicy chorizo, crumbled smoked bacon
crumbled blue cheese, shredded jack cheese, sautéed mushrooms
caramelized onion, roasted broccoli, sour cream, chopped chives
truffle butter

GOURMET MACARONI + CHEESE BAR

Build Your Own Delicious Bowl of Gourmet Macaroni + Cheese:

truffled parmesan macaroni + cheese and classic cheddar macaroni + cheese
Toppings to Include: caramelized onions, herbed panko breadcrumbs
crumbled smoked bacon, diced tomatoes, pickled jalapeños
grated parmesan, scallions, crumbled gorgonzola, sautéed mushrooms



DINNER STATION ENHANCEMENTS

(CONTINUED...)

PASTA + RISOTTO

Please Select Two of the Following Options:

penne bolognese, classic three meat sauce
penne vodka, vodka tomato cream sauce, fresh parsley
farfalle primavera, spring vegetables, white wine sauce
farfalle wild mushroom, parmesan cream sauce, garlic, parsley
gemelli vongole, native clams, garlic, parsley, white wine sauce
gemelli shrimp scampi, garlic, parsley, white wine sauce
gnocchi pesto, pesto cream sauce, cherry tomatoes
gnocchi pomodoro, marinara, basil, fresh mozzarella
spring pea and asparagus risotto
wild mushroom and truffle risotto
butternut squash and sage risotto
saffron lobster risotto
chicken and spinach risotto

Served with Toasted Garlic Bread and Fresh Parmesan

BYO RAMEN NOODLE BOWL

Guest's Selection of miso chicken broth and coconut red curry broth

Toppings to Include: swiss chard, bean sprouts, matchstick carrots
Napa cabbage, shredded nori, oyster mushrooms, grilled corn
red and green peppers, scallions, cilantro, Thai basil, fresh lime
sesame seeds, sriracha

Served with the Following Proteins:

roast chicken, pork belly, crispy tofu, poached shrimp

CHOWDER STATION

Please Select Up to Three of the Following Options:

New England Clam Chowder, creamy broth, native clams, celery, potatoes
Manhattan Clam Chowder, mildly spicy broth, native clams, tomatoes, herbs
RI Clam Chowder, local chorizo, clear broth, native clams, potatoes
Maine Lobster Bisque, creamy lobster broth, sherry, black pepper
Georges Bank Scallop Chowder, fresh scallops, cream, red potatoes, parsley
Corn and Potato Chowder

FALL HARVEST TABLE

A Bountiful Harvest Display of:

butternut squash bisque
farro salad, dried cranberries, pumpkin seeds, toasted walnuts
brussels sprout and beet salad, crispy kale, goat cheese, pomegranate
vinaigrette
sweet potato gnocchi, wild mushrooms, sage brown butter sauce, gorgonzola
roasted fingerling potatoes, sea salt and herbs

LATE NIGHT SNACKS

SAVORY BITES

prime beef slider, aged cheddar, truffle aioli, crisp arugula

All-American beef slider, American cheese, ketchup, pickle

loaded hotdog, ketchup, relish, mustard, onion

Chinese takeout lo mein noodles, bamboo chopsticks

pepperoni pizza

rich tomato soup shooter topped with a miniature grilled cheese

french fry boats, ketchup

sausage and pepper grinders

sausage, egg, and cheese on a miniature bolo

soft pretzel bites, honey mustard

country fried chicken and waffles, honey butter, sriracha aioli

truffle butter popcorn

SWEET TOOTH

sweet peppered candied bacon

miniature “cabinet” milkshakes

ice cream sandwiches

miniature ice cream cones

churros, warm chocolate sauce

fireside s’mores

ice-cold milk shooter topped with a chocolate chip cookie

caramel corn



DESSERT STATIONS

MINIATURE DESSERTS

Please Select Any Three of our Delicious House-made Desserts from Below to be Beautifully Displayed or Passed:

tartlets

fresh fruit, chocolate s'mores, chocolate peanut butter
cherry cheesecake, key lime, lemon meringue

pies

Dutch caramel apple, blueberry, strawberry rhubarb
cherry, pecan, pumpkin

cookies

snickerdoodle, chocolate chip, oatmeal raisin
peanut butter, French macarons

demitasse

classic crème brûlée, espresso crème brûlée,
chocolate pot de crème, vanilla panna cotta
tiramisu parfait, strawberry shortcake parfait

Italian pastries

cannoli, cream puffs, éclairs

Rhode Island classics

“Del’s lemonade” inspired cupcakes
“coffee and donuts” – coffee pot de crème topped with a miniature donut
coffee “cabinet” milkshakes

CANNOLI BAR

Decorate Your Own Cannoli:

traditional ricotta cannoli and chocolate mascarpone filled cannoli

Toppings to Include:

chopped pistachios, chopped hazelnuts, sprinkles, crushed Oreos
Fruity Pebbles, peanut butter chips, chocolate chips, whipped cream
cherries, chocolate sauce

BELGIAN WAFFLE BAR

Build Your Own Warm Belgian Waffle:

Toppings to Include:

macerated strawberries, fresh blueberries, raspberries, peaches, bananas
candied bacon, chocolate chips, chopped peanuts, maple syrup
wild Maine blueberry syrup, honey butter, whipped cream, sprinkles
chocolate sauce

SHORTCAKE BAR

Build Your Own Shortcake:

vanilla and chocolate pound cake, angel food cake and biscuits

Toppings to Include:

strawberries, peaches, mixed berries, toasted coconut, chocolate crunch
lemon curd, vanilla pastry cream, blueberry syrup, strawberry syrup
chocolate sauce, whipped cream

SUMMER PIE TABLE

A Beautiful Rustic Display of Summer Pies to Include:

sour cherry, strawberry rhubarb, wild Maine blueberry, and peach

Toppings to Include:

whipped cream, chocolate sauce, bourbon salted caramel sauce
candied nut praline

FALL PIE TABLE

A Beautiful Rustic Display of Fall Pies to Include:

Dutch caramel apple, cherry, pecan, and pumpkin

Toppings to Include:

whipped cream, chocolate sauce, bourbon salted caramel sauce
candied nut praline

DESSERT STATIONS

(CONTINUED...)

BEN & JERRYS ICE CREAM BAR

choose three of your favorite Ben and Jerry's euphoric ice cream flavors and enjoy with an assortment of toppings

KNEAD DOUGHNUTS

DOUGHNUT OPTIONS

full-sized doughnuts

mini doughnuts (brioche or old-fashioned)

doughnut holes (brioche only)

DOUGHNUT PRESENTATION OPTIONS

tiered tower

the stand is yours to keep after the wedding!

blank miniature brown baggies

or

personalized baggies

doughnut wall rental



PLATED DESSERT

SPRING DESSERT

strawberry rhubarb cheesecake tart

spring berry Bavarian cream tart, blueberries, raspberries, blackberries
strawberries over vanilla pastry cream

SUMMER DESSERT

strawberry shortcake, Grand Marnier strawberries
basil-infused whipped cream, sugar biscuit, mint

peach and blueberry crumble tart

summer melon, lemon ice, fresh mint syrup

FALL AND WINTER DESSERT

chocolate ganache and salted caramel tart

warm maple bourbon bread pudding, pecan praline
vanilla ice cream

pistachio honey crème brûlée



FULL BAR PACKAGES

STANDARD FULL BAR

Liquor

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum
Jim Beam Bourbon

Wine

Select Two of the Following House Wines (Silver Gate):
Chardonnay, Pinot Grigio, Pinot Noir or Cabernet Sauvignon

Beer

Select Three of the Following Imported & Domestic Beers:
Coors Light, Whalers, Harpoon IPA, Corona, or Press Hard Seltzer

PREMIUM FULL BAR

Liquor

Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum
Johnnie Walker Red Label Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey

Wine

Featuring the Following House Wines (Silver Gate):
Chardonnay, Pinot Grigio, Pinot Noir, and Cabernet Sauvignon

Beer

Featuring the Following Imported & Domestic Beers:
Coors Light, Whalers, Harpoon IPA, Corona, or Press Hard Seltzer

ELITE FULL BAR

Passed Specialty Cocktail

Select One, Based on Use of Liquor from the Elite Package

Liquor

Ketel One Vodka, Bombay Sapphire Gin, Mount Gay Rum, Bacardi Rum
Johnnie Walker Black Label Scotch, Maker's Mark Bourbon
Crown Royal Whiskey, Milagro Tequila

Wine

Featuring Four of the Following Elite Level Selected Wines, in addition to:
MIMI en Provence Rosé and Carpena Malvolti Prosecco

Elite Wine Choices:

Josh Cabernet, J. Lohr Cabernet, Murphy-Goode Pinot Noir
Shepherd's Run Syrah, Louis Latour Domaine de Valmoissine Pinot Noir
Oyster Bay Sauvignon Blanc, Shepherd's Run Riesling
Joel Gott Unoaked Chardonnay, Louis Jadot Mâcon-Villages Chardonnay
Villa Marchesi Pinot Grigio

Beer

Featuring the Following Imported & Domestic Beers:
Coors Light, Whalers, Harpoon IPA, Corona, Press Hard Seltzer

All Packages Include:

Assorted Coca-Cola Products, Poland Spring Sparkling, Juices
Ice, Bar Garnishes, and Cocktail Napkins

BEER & WINE BAR PACKAGES

STANDARD BEER & WINE BAR

Wine

Select Two of the Following House Wines (Silver Gate):
Chardonnay, Pinot Grigio, Pinot Noir or Cabernet Sauvignon

Beer

Select Three of the Following Imported & Domestic Beers:
Coors Light, Whalers, Harpoon IPA, Corona, or Press Hard Seltzer

ELITE BEER & WINE BAR

Wine

Featuring Four of the Following Elite Level Selected Wines, in addition to:
MIMI en Provence Rosé and Carpane Malvolti Prosecco

Elite Wine Choices:

Josh Cabernet, J. Lohr Cabernet, Murphy-Goode Pinot Noir
Shepherd's Run Syrah, Louis Latour Domaine de Valmoissine Pinot Noir
Oyster Bay Sauvignon Blanc, Shepherd's Run Riesling
Joel Gott Unoaked Chardonnay, Louis Jadot Mâcon-Villages Chardonnay
Villa Marchesi Pinot Grigio

Beer

Featuring the Following Imported & Domestic Beers:
Coors Light, Whalers, Harpoon IPA, Corona, Press Hard Seltzer



MEET OUR SALES TEAM

DANIELLE COSTA

Senior Sales Manager

Danielle's warm personality and efficient style have made her a valuable member of the Blackstone team since 2007. Danielle is a lifelong resident of Aquidneck Island, and grew up in Middletown, RI.

She received a Bachelor of Science Degree from the University of RI. Her roots in the community along with her attention to detail make her a client favorite. Danielle has worked in the hospitality industry for over 15 years with experience in food service, hotel front desk, event management and sales.

Danielle received the 2009 "Stars of the Industry Award" for Caterer Employee of the Year from RI Hospitality Association. If Danielle is not at the office or at an event, chances are she is home with her two sons, Grayson and Cameron.



SHANNON DRISCOLL

Senior Sales Manager

Shannon is a lifelong Aquidneck Island resident and grew up in Middletown, RI before graduating Magna Cum Laude from Providence College with a Bachelor of Science Degree in Marketing.

She has been working in the hospitality industry since 2007 and also has prior experience in Cruise Sales & Marketing and International Sales within the airline industry. Shannon joined the Blackstone team in September 2011 and has been handling corporate sales along with social events and weddings. She has coordinated numerous events for corporate clients including Corinthian Events, Bank of America, Diageo, Barclays Bank, UNO Chicago Grill, Hilton Grand Vacations, Best of Boston, Western Industries, KVH Industries, OTIS Elevator and many others, along with many beautiful weddings and parties.

Shannon's experience, along with passion and creative personality have made for a seamless transition into the world of off-premise catering at Blackstone.



MEET OUR CHEFS

JAMES CAMPAGNA

Executive Chef

James was first introduced to culinary arts at his family's local Italian restaurant at 12 years old. From there his passion for cooking brought him home to Johnson & Wales after studying at Duquesne University.

Upon graduation James attended the Italian Culinary Institute outside of Milan for training in traditional Italian cuisine. Since then James has settled at home in Rhode Island working with various styles of cuisines ranging from casual to fine dining. His farm to table approach using locally grown ingredients has been a backbone of his style for years. Today he resides in Tiverton with his wife Rebecca and twin daughters Liliana and Cecilia.

JENNIFER HOURIGAN

Executive Sous Chef

Growing up with a family that loves to travel and dine out, Chef de Cuisine Jennifer Hourigan, learned an appreciation for food and different cultures at an early age. Jennifer began her culinary career as a teenager working in a local Italian family run restaurant in her hometown preparing salads and cold appetizers.

Her love for cooking eventually brought her to Johnson and Wales University in Providence, RI, where she received a Bachelor's Degree in Culinary Nutrition. During her schooling Jennifer worked at the prestigious Al Forno Restaurant and it is where Jennifer developed a passion for local seasonal products. Jennifer also spent time in Scottsdale, AZ in the Tonto Forest where she learned about Southwest Cuisine at the Dessert Mountain Resort and in Miami, FL where she worked at the Pritikin Longevity Center a healthcare weight-loss center with industry leading weight-loss techniques.

Jennifer's love for Newport brought her here to Blackstone Caterers where she has worked and lived for 16 years while also teaching Culinary Arts to Newport High-school Students for the past eight years.

One of Jennifer's greatest joys is seeing a student of hers have her same love and passion for cooking and become successful in the industry.



OUR INGREDIENTS



At Blackstone Caterers, we locally source all of our ingredients from Farm Fresh Rhode Island. The mission of Farm Fresh RI is to continue to grow a local food system that values the environment, health, and quality of life of farmers and eaters in our region. We, at Blackstone Caterers, take pride in knowing where every ingredient is coming from and want to keep everything we can locally so we can help strengthen community based businesses.

Q & A

1. How long has Blackstone Caterers partnered with Farm Fresh RI?
We starting using Farm Fresh when Newport Harbor bought us 16 years ago.
2. How did Blackstone Caterers become involved with Farm Fresh RI?
We followed their lead with that and castle hill we use to do the farm fresh Rhode Island event at castle hill every year.
3. Which farms do Blackstone Caterers typically use through Farm Fresh RI?
Our most common ingredients are produced from farms. Confederate, four town farms rainbow carrots, eggs from Baffoni farms.
4. What makes Farm Fresh RI stand out from any other distributor?
Farm fresh stands out because it allows us unique access to local seasonal ingredients that we could not have without them. We can see what is available each week and order directly to the farmer which helps them as well