



BLACKSTONE

CATERERS

Welcome to the Party



TABLE OF CONTENTS

PASSED HORS D'OEUVRES.....	3-4
COCKTAIL STATIONS.....	5-6
PLATED FIRST COURSE.....	7-8
PLATED ENTRÉE COURSE.....	9-10
DINNER STATIONS.....	11
DINNER STATION ENHANCEMENTS.....	12-13
LATE NIGHT SNACKS.....	14
DESSERT STATIONS.....	15-16
PLATED DESSERT.....	17
BAR PACKAGES (FULL & BEER/WINE).....	18-19
MEET OUR SALES TEAM.....	20
MEET OUR CHEFS.....	21
OUR STORY.....	22

***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 sirloin crostini, horseradish cream, crispy shallots

beef tenderloin carpaccio, focaccia toast, parmesan, crispy caper, truffle

Korean bbq short rib croquette, gochujang aioli **GF**

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

classic beef wellington, mushroom duxelle, red wine demi-glace

CHICKEN

buffalo chicken satay, buttermilk blue cheese dip

chicken quesadilla, chipotle sour cream, fresh cilantro

chicken tostadas, lime aioli, cotija cheese, pickled jalapeno

country fried chicken and waffles, hot honey, butter pickle

peri peri chicken skewer, grilled pineapple, cilantro lime salsa verde **GF**

DUCK, PORK, LAMB

spiced orange duck, wonton crisp, ginger hoisin aioli, snow pea slaw

foie gras truffle mousse, black sesame cone, cherry jam

Carolina bbq pulled pork, griddled corn cake, pickled red cabbage slaw

prosciutto and melon, whipped chevre, aged balsamic, mint coulis **GF**

rosemary crusted petite lamb chop, orange mint gremoulata **GF**



PASSED HORS D'OEUVRES

(CONTINUED...)

FROM THE SEA

OYSTERS, CLAMS, SCALLOPS

classic oyster rockefeller, parmesan spinach cream **GF**
cornmeal crusted oyster po boy, creole remoulade, pickle slaw
Rhode Island quahog "stuffie", calabrian chili, chourico
New England clam chowder topped with a petite clamcake
native sea scallop in smoked bacon, citrus, thyme **GF**

LOBSTER, CRAB, SHRIMP

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

NATIVE FISH

sea bass ceviche spoons, citrus, pineapple aji, cilantro **GF**
Narragansett beer battered fish and chips, tartar sauce, ketchup
seared ahi tuna, wonton crisp, cilantro mango salsa
tuna poke, black sesame cone, seaweed, wasabi edamame puree
smoked salmon, cucumber cup, boursin cheese, caper, dill **GF**

FROM THE FARM

LOCAL DAIRY

classic Newport cheese "puffs", country toast
truffled macaroni and cheese spoons, buttered breadcrumbs
fontina arancini, sun-dried tomato aioli, asiago, fresh basil
fig and goat cheese tartlet, caramelized onion, aged balsamic
salty seas feta and watermelon skewer, basil-infused olive oil **GF**
onion soup grilled cheese, truffle fontina, sourdough toast

GARDEN HARVEST

zucchini and ricotta fritter, green goddess crema
avocado toast, pickled red onion, radish, everything bagel, sourdough
caprese skewer, cherry tomato, ciliegine, olive, basil, aged balsamic **GF**
"blt" johnny cake, cheddar, maple pork belly, green tomato relish **GF**
garden cone, vegetable farmers cheese, lavender, tomato, local sprouts

WILD FORAGED

Rhode Island mushroom bruschetta, creamy burrata, fresh herbs
leek and caramelized garlic flatbread, fresh arugula
spinach and artichoke stuffed cremini mushroom, aged balsamic **GF**
wild mushroom bouchée, boursin, truffle aioli
spinach and feta spanakopita, cucumber dill lemon yogurt

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 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, pork and cabbage dumpling, 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 MEZZE TABLE

chickpea hummus, beet hummus, eggplant baba ganoush, cracked green olives, parsley tabbouleh salad, lemon rice stuffed grape leaves, fresh crudites, marinated feta falafel, tzatziki sauce served with fresh figs, pita chips, and garlic naan

SEASIDE RHODE ISLAND

Narragansett beer battered fish and chips, tartar sauce, lemon New England lobster salad on a petite buttered bun Rhode Island quahog and chourico "stuffies" New England clam chowder topped with a petite clamcake



COCKTAIL STATIONS

(CONTINUED...)

FRENCH CHARCUTERIE BOARD

camembert cheese, Roquefort blue cheese, gruyère de Comté
chevre boucheron Log, foie gras truffle mousse, pâté de champignon
fennel saucisson, niçoise olives, cornichon pickles
served with truffle honey and fig jam, seeded crackers, and fresh bread croutes

ARTISAN CHEESE AND CRUDITE BOARD

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

TUSCAN TABLE

prosciutto di parma, spicy 'nduja, sweet soppressata, truffled pecorino
gorgonzola dolce, rosemary orange marinated tuscan olives, peppers agrodolce
white bean and sage spread, grilled long-stem artichokes
cherry tomato and ciliegine salad, marinated mushrooms
cherry tomatoes on the vine, spicy olive oil and heads of roasted garlic
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 Tapas of

beef empanadas
salt cod and potato croquettes with romesco
shrimp al ajillio
crostinis of manchego cheese and quince paste
chourizo, manzanilla olive, and white anchovy with roasted red
pepper Spanish omelette with tomato

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, honey red wine vinaigrette

SUMMER SALADS

heirloom tomato and mozzarella caprese

basil, extra virgin olive oil, aged balsamic

burrata and heirloom tomato salad

arugula, basil-infused olive oil, aged balsamic

sweet native corn and cherry tomato panzanella

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

watermelon and feta

local watermelon, crumbled feta, arugula, cucumber
sunflower seeds, mint-infused olive oil, aged balsamic

farmers market salad

mixed farmers greens, grilled asparagus, shaved radish
cherry tomato, farmhouse cheddar, dijon 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, fall greens, roasted fall squash
dried cranberries, pumpkin seeds, pomegranate vinaigrette

orange and feta

orange, feta, shaved carrot, toasted walnuts
mixed farmers greens, citrus vinaigrette

beet salad

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

roasted plum

red wine roasted plums, candied walnuts, chèvre
mixed farmers greens, blood orange balsamic vinaigrette

baby romaine caesar

shaved parmesan, focaccia croutons, creamy garlic dressing
white anchovy

SPRING SOUP

wild mushroom bisque, crispy goat cheese wonton

asparagus and spring pea, crispy bacon, truffle cream

lobster bisque, dill oil, crème fraîche

SUMMER SOUP

chilled garden tomato basil, garlic croutons

summer sweet corn bisque, basil oil

chilled cucumber and avocado soup, watercress purée

FALL AND WINTER SOUP

cheddar and apple bisque, cheddar crisp

butternut bisque, cinnamon crème fraîche, crispy sage

INTERMEZZO

lemon sorbet with mint and raspberries

blood orange sorbet with champagne

green apple sorbet with fresh pineapple

CHEESE AND OTHER

local artisan cheese plate

jasper hill moses sleeper, grey barn bluebird, Vermont bonne bouche

local honeycomb, house jam, fig seeded cracker, fennel cheese straw

PLATED ENTRÉE COURSE

SPRING ENTREES

spring vegetable tasting GF

spinach, truffled mushroom polenta, farmers cheese, peas, asparagus
watercress pesto

spring pea ravioli

lemon cream, spring peas, wild mushrooms, shaved parmesan
pea tendrils

pan-seared Atlantic salmon

spring pea risotto, asparagus, carrot ginger broth, pea shoot salad

lobster stuffed yellow tail sole

roasted fingerlings, spring vegetables, lemon sabayon

herb crusted native cod

green garlic risotto, swiss chard, roasted heirloom cherry tomatoes
citrus beurre blanc

artichoke crusted halibut

farro and spring vegetable risotto
sweet red pepper coulis

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

local summer vegetable tart VEGAN

zucchini, squash, eggplant, peppers, white bean puree, summer greens
roasted heirloom cherry tomatoe

roasted vegetable 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 (seasonal) or halibut

summer vegetable orzo salad, baby corn, sweet corn crema, basil oil

lemon herb statler chicken

goat cheese potato croquette, native corn and tomato salad
basil pesto cream sauce

grilled top sirloin

grilled local zucchini, summer squash, red bell pepper, corn souffle
chimichurri sauce

char grilled filet

summer tomato and caramelized onion gorgonzola tart
charred asparagus, sweet balsamic glaze

grilled Colorado lamb chops

corn souffle, haricot vert bundle, arugula salad
blackberry gastrique

FALL AND WINTER ENTREES

fall vegetable tart

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, garlic broccolini, watercress pesto
microgreen salad

native cod with buttered breadcrumbs

lobster and leek risotto, roasted cauliflower and broccoli, lobster sauce

pan-roasted Atlantic halibut

white bean and fall vegetable cassoulet, braised fall greens
garlic tomato broth

portabella and spinach statler chicken

whipped maple sweet potatoes, heirloom carrots and pearl onions
rich pan sauce

grilled top sirloin

garlic mashed potato, roasted autumn vegetables, red wine demi-glace

rosemary grilled filet mignon

potato gratin, roasted broccoli, whipped gorgonzola butter

braised short ribs

parmesan mashed potatoes, sauteed 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, micro herb salad, 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

heirloom tomato and fresh mozzarella salad, basil, olive oil, aged balsamic

grilled vegetable farro salad, summer squash, zucchini, olives, feta

roasted heirloom carrots, tahini sauce, mint

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
giant tator tot, bacon cheddar cheese
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 biscuit
soft pretzel bites, honey mustard
country fried chicken and waffles, honey 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 up to five of your favorite Ben and Jerry's euphoric ice cream flavors and enjoy with an assortment of toppings

LOCAL DONUTS

DOUGHNUT OPTIONS

full-sized doughnuts

donut holes

malassadas, Portuguese fried dough

DONUT PRESENTATION OPTIONS

tiered tower

the stand is yours to keep after the wedding!

blank miniature brown baggies



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, Milagro Tequila

Wine

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

Wine

Featuring the Following Elite Level Wines:
Joel Gott Unoaked Chardonnay, Oyster Bay Sauvignon Blanc
Murphy-Goode Pinot Noir, and Josh Cabernet Sauvignon

Beer

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

ELITE FULL BAR

Liquor

Ketel One Vodka, Bombay Sapphire Gin, Mount Gay Rum, Bacardi Rum
Johnnie Walker Black Label Scotch, Maker's Mark Bourbon
Crown Royal Whiskey, Casamigos 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 Sauvignon, J. Lohr Cabernet Sauvignon
Murphy-Goode Pinot Noir, Louis Latour Domaine de Valmoissine Pinot Noir
Oyster Bay Sauvignon Blanc, Villa Marchesi Pinot Grigio
Joel Gott Unoaked Chardonnay, La Crema Chardonnay

Beer

Featuring the Following Imported & Domestic Beers:
Coors Light, Whalers, Harpoon IPA, Corona, and 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

Featuring the Following House Wines (Silver Gate):

Chardonnay, Pinot Grigio, Pinot Noir, and 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 Carpena Malvolti Prosecco

Elite Wine Choices:

Josh Cabernet Sauvignon, J. Lohr Cabernet Sauvignon

Murphy-Goode Pinot Noir, Louis Latour Domaine de Valmoissine Pinot Noir

Oyster Bay Sauvignon Blanc, Villa Marchesi Pinot Grigio

Joel Gott Unoaked Chardonnay, La Crema Chardonnay

Beer

Featuring the Following Imported & Domestic Beers:

Coors Light, Whalers, Harpoon IPA, Corona, Press Hard Seltzer



the Day.

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.

GINA CALCAGNI

Sales Manager

Gina is a native of Rhode Island, specifically Greenville, where her family still resides. In 2018, Gina became a graduate from Sacred Heart University earning a Bachelor of Science Degree in Business Management.

Gina has worked in the hospitality industry for over five years with experience in food service, hotel operations, and events. Gina has been apart of the Blackstone family since April 2021, but it feels like she has always been a part of the team! Before Blackstone, she worked at two luxury event venues in Newport: Newport Beach House and Belle Mer. When Gina is not working, you can find her in the kitchen baking, and experimenting new recipes. You also find her spending time with family, traveling and hanging out with her dogs!



OUR STORY

Blackstone Caterers, founded in 1945, has a rich history in Southern New England, carefully blending an attention to the past with the most cutting-edge trends in the culinary industry. It is our mission to prepare with honesty, execute with integrity, and deliver beyond expectations.

At Blackstone, our food philosophy is simple. Food is one of the fundamental joys of the human experience and certain to be one of the elements your guests remember for years to come. Our seasonal menus reflect our efforts to support local purveyors, purchasing from local farmers and fisherman whenever possible. Our team of Chefs, Expert Planners, and Event Managers are hand-picked as the very best in their fields, ensuring that every aspect of your event will be handled with passion, grace, and capability.

