



889 Boston Neck Road, Narragansett, RI 02882
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Seasonal Autumn Sample Menu One

WBG Signature Artisan Cheese and Crudités Landscape featuring Fresh and Aged Cheeses, Crisp Vegetables, Fresh Fruit, Antipasti, Olives, Cornichons, Crackers and Toasts with Seasonal Décor and Greenery

Passed Hors d'oeuvres

*Ginger Peanut Glazed Thai Chicken Satay Skewer
"Sip" of Roasted Butternut Bisque with Zucchini Fritter
Crostoni with Caramelized Apple, Melted Brie and Honey Mustard*

Seated Dinner

*Field Green Salad with Local Apple, Chèvre and Honey Thyme Vinaigrette
Baskets of Assorted Artisan Breads and Rolls with Butter*

Choice of:

*Herb Dusted Filet of Beef with a Caramelized Shallot and Cabernet Demi-Glace
Yukon Gold Herb Mashed Potatoes
Green Beans with Cracked Sea Salt*

Or:

*Grilled Chicken Breast with a Lemon White Wine Caper Sauce
Yukon Gold Herb Mashed Potatoes
Green Beans with Cracked Sea Salt*

Or:

Jumbo Pumpkin Tortelloni with a Sage Nutmeg Crème

Wedding Cake (client to provide)

Coffee and Tea

Cost:\$ 57.95/pp includes full staff and gratuity. Does not include 8% RI Tax.

Seasonal Autumn Sample Menu Two

Stationary Hors d'oeuvres

WBG Signature Artisan Cheese and Crudités Landscape featuring Fresh and Aged Cheeses, Crisp Vegetables, Fresh Fruit, Antipasti, Olives, Cornichons, Crackers and Toasts with Seasonal Décor and Greenery

Passed Hors d'oeuvres

*“Sip” of New England Clam Chowder with Miniature Clam Cake Garnish
Mushroom Caps with Sausage and Béchamel
Crostoni with Caramelized Onions and Ginger Fig Stilton*

Seated Salad Course

*Field Green Salad with Local Apple, Gorgonzola and Honey Thyme Vinaigrette
Baskets of Assorted Artisan Breads and Rolls with Butter*

Stations Dinner

*Mixed Grille Station offering
Beef Tenderloin with Cracked Peppercorn Sauce
Grilled Chicken Breast with Wild Mushrooms & Rosemary Crème
Grilled Mahi Mahi with a Citrus Butter Sauce
Yukon Gold Mashed Potatoes*

*New England Bounty Station featuring
Local Mussels & Littlenecks in a White Wine Herb Broth with Garlic Crostoni
Jumbo Mushroom Tortelloni with a Sage Nutmeg Sauce
Butternut Bisque
Oven Roasted Root Vegetables with Fresh Thyme*

Wedding Cake (provided by client)

Coffee and Tea

Cost:\$62.95/pp includes full staff. Does not include 8% RI Tax.

Seasonal Autumn Sample Menu Three

Stationary Hors d'oeuvres

WBG Signature Artisan Cheese and Crudités Landscape featuring Fresh and Aged Cheeses, Crisp Vegetables, Fresh Fruit, Antipasti, Olives, Cornichons, Crackers and Toasts with Seasonal Décor and Greenery

Passed Hors d'oeuvres

Crostini with Caramelized Apples, Brie and Honey Mustard
Miniature Crab Cakes with Creole Remoulade
Mushroom Caps with Spinach and Romano

Buffet Dinner

Field Green Salad with Local Pear, Gorgonzola with a Honey Thyme Vinaigrette
Baskets of Assorted Artisan Breads and Rolls with Butter
Cabernet Braised Short Ribs with Caramelized Shallot
Grilled Chicken Breast with Wild Mushrooms and Rosemary Crème
Roasted Native Cod with Buttered Crumbs and Fresh Lemon
Penne with Pink Vodka Sauce with Sun Dried Tomatoes and Fresh Basil
Yukon Gold Garlic Herb Mashed Potato
Grilled Seasonal Vegetables

Wedding Cake (client to provide)

Coffee and Tea

Cost: \$53.95/pp includes full staff and gratuity. Does not include 8% RI Tax.