



W B G

Fine Catering and Event Design

889 Boston Neck Road, Narragansett, RI 02882
401-789-9229 wbgfinecatering.com

Seasonal Spring Menu One

Passed Hors d'oeuvres

Crostini with Caramelized Onions and Gorgonzola
Crispy Thai Chicken and Cashew Spring Rolls
Coconut Shrimp with Fiery Apricot Dipping Sauce
Grilled Corn, Tomato and Red Onion Canapé
Potato Pancake with Beef Tenderloin and Horseradish Crème

Seated Dinner

Field Green Salad with a Honey Thyme Vinaigrette
Baskets of Assorted Artisan Breads and Rolls with Butter

Choice of:

Grilled Chicken Breast with Wild Mushrooms and Rosemary Crème
Yukon Gold Mashed Potato
Grilled Seasonal Vegetables with Asparagus Tips

Or:

Grilled Atlantic Salmon Filet with a Maple Soy Glaze
Wild Rice and Red Quinoa Pilaf
Grilled Seasonal Vegetables with Asparagus Tips

Grilled Veggie "Stack" with balsamic glaze
Wedding Cake (provided by client)
Coffee and Tea

Cost: \$49.50/pp includes full staff. Does not include 8% RI Tax.

Seasonal Spring Menu Two

Stationary Hors d'oeuvres

WBG Signature Landscape Offering Fresh and Aged Cheeses, Vegetables, Fresh Fruit, Olives, Antipasti, Crackers and Toasts, Flowers and Greenery

Passed Hors d'oeuvres

“Sip” of Roasted Tomato Bisque with Miniature Grilled Cheese Bite
Mushroom Cap with Sausage and Béchamel
Bruschetta with Fresh Herb Pesto, Tomato and Chèvre

Seated Salad Course

Field Green Salad with Ripe Strawberries, Toasted Almonds and a Balsamic Vinaigrette
Baskets of assorted artisan breads and rolls with butter

New England Station offering

Local Littlenecks & Mussels in White Wine Herb Broth with Garlic Crostini
New England Clam Chowder with Oyster Crackers
Traditional and Spicy Stuffies
Grape Tomato, Fresh Mozzarella and Basil Salad
Assorted Artisan Breads and Rolls with Butter

Carving Station offering

Grilled Beef Tenderloin with Cracked Peppercorn Sauce
Grilled Chicken Breast with a Lemon Artichoke Pesto
Mahi Mahi with a Lemon Butter Sauce
Oven Roasted Red Potatoes
Asparagus Spears with Cracked Sea Salt

Wedding Cake provided by client
Coffee and Tea

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

Sample Spring Menu Three

Stationary Hors d'oeuvres

WBG's Signature Landscape Offering Fresh and Aged Cheeses, Vegetables, Fruit, Olives, Dips, Cornichons, Antipasti, Crackers and Toasts, Seasonal Greenery

Passed Hors d'oeuvres

Mushroom Caps with Sausage and Béchamel
Miniature Crab Cakes with Creole Remoulade
"Sip" of New England Clam Chowder with Miniature Clam Cake Garnish

Seated Salad Course

Spinach Salad with Mushrooms, Crispy Bacon, Red Onion and a Maple Vinaigrette
Baskets of Assorted Artisan Breads and Rolls with Butter

Buffet Dinner

Carved Beef Tenderloin with a Cracked Peppercorn Sauce
Grilled Chicken Breast with a Lemon Artichoke Pesto
Crab and Scallop stuffed Filet of Sole
Oven Roasted New Potatoes
Grilled Seasonal Vegetables

Wedding Cake (client to provide)
Coffee and Tea

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