



W B G

Fine Catering and Event Design

889 Boston Neck Road, Narragansett, RI 02882
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Summer Wedding Sample Menu One

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
Bruschetta with Fresh Herb Pesto, Tomato and Fresh Mozzarella
Miniature Lobster Rolls

Seated Dinner

Field Green Salad with Sliced Local Peaches, Toasted Almonds and an Aged Balsamic Vinaigrette

Baskets of Assorted Artisan Breads and Rolls with Butter

Choice of:

Grilled Herb Dusted Filet of Beef with a Caramelized Shallot and Cabernet Demi Glace
Oven Roasted new Potatoes
Grilled Seasonal Vegetables

Or:

Grilled Chicken Breast with a Summer Fruit Salsa
Oven Roasted New Potatoes
Grilled Seasonal Vegetables

Or:

WBG's Veggie “Stack” with Portabella Mushrooms, Eggplant, Zucchini & Pepper with a Balsamic Glaze

Wedding Cake (client to provide)

Coffee and Tea

Cost: \$56.95/pp includes full staff and gratuity. Does not include 8% RI Tax.

Summer Wedding 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 Spinach and Romano
Tuscan Crostini with White Beans, Artichoke Hearts and Kalamata Olives

Seated Salad Course

Field Greens with Local Peaches, Fresh Chèvre and a Honey Thyme Vinaigrette
Baskets of Assorted Artisan Breads and Rolls with Butter

Stations Dinner

Summer Bounty Station offering
Fresh Tomato, Basil and Mozzarella Salad with Balsamic Vinaigrette
Local Cod Filet with Buttered Crumbs and Fresh Lemon
Grilled Chicken Breast a Lemon White Wine Caper Sauce
RI Native Corn with Dill Butter

Mixed Grille Station featuring

Calypso Marinated Flat Iron Steaks with Triple Pepper Relish
Tiny New Potatoes with Olive Oil, Garlic and Caramelized Shallot
Jumbo Eggplant Tortelloni with Fresh Pomodoro Sauce
Grilled Seasonal Vegetables

Wedding Cake (provided by client)

Coffee & Tea

Cost \$58.95/pp includes full staff and gratuity. Does not include 8% RI Tax.

Summer Wedding 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

Jumbo Sea Scallops wrapped in Bacon
Mushroom Caps with Sausage and Béchamel
“Sip” of New England Clam Chowder with Miniature Clam Cake Garnish

Buffet Dinner

Field Green Salad with Local Peaches, Chèvre and Honey Thyme Vinaigrette
Basket of Assorted Breads and Rolls with Butter
Calypso Marinated Flank Steak with Triple Pepper Relish
Grilled Chicken Breast with a Summer Fruit Salsa
Grilled Mahi Mahi with Lemon Butter Sauce
Oven Roasted New Potatoes
Grilled Seasonal Vegetables

Wedding Cake (client to provide)

Coffee and Tea

Cost: \$55.95/pp includes full staff and gratuity. Does not include 8% RI Tax.