



# CATERING MENU

Let's Plan Together! 401.245.8000

15 Child Street, Warren Rhode Island, 02885 | [www.RichardsonsKitchenAndBar.com](http://www.RichardsonsKitchenAndBar.com)



# STARTERS

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## **Cheese and Cracker Display**

### **Crab Cake**

Made with Lump Crab Meat and Served with Remoulade

### **Ahi Tuna Appetizer**

Served On a Fried Wonton, Topped with Asian Slaw

### **Raw Bar**

Choice of: Jumbo Tiger Shrimp, Large Mexican White Shrimp, Straight 8 Panamanian White Shrimp(Huge), Maine Lobster Tails and Claws, Alaskan King Crab, Lump Crab Meat, Florida Stone Crab\$\$\$\$, Blue Point Oysters, Matunuck's, Narragansett Bay's, Ninigret's, Cherry Stones, Little Necks, Snail Salad, Raw Ahi Tuna in Endive Cups

### **Belgian Endive Cups**

Served with Feta and Roasted Red and Yellow Peppers

### **Lobster Spring Rolls**

Served with Sweet Apricot and Ginger Sauce

# SALADS

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### **Red Bliss Potato Salad**

Made with Fresh Tarragon and a Dijon Vinaigrette

### **Baby Spinach, Herbal Goat Cheese, and Red Onions**

Topped with Candied (Sugar Coated) Pecans and Served with a Freshly Squeezed Orange Juice Vinaigrette

### **Mescaline Greens**

Served with a Citrus Vinaigrette

### **Caesar Salad**

Served with Seasoned Croutons and Home-Made Dressing

### **Chicken Skewers**

Marinated in Extra Virgin Olive Oil and Fresh Rosemary

### **Mini Skirt Steak Fajitas**

Served with Poblano Peppers, Sour Cream, and Fresh Salsa

### **Sliders**

Choice Of: Sirloin Cheese Burgers, Beef Short Rib, U 10 Sea Scallops and Bacon, Pulled Pork and Slaw

### **Olive Bar**

Served with Cured Italian Meats

### **Petite Lobster Salad Sandwiches**

### **Calamari**

Made to Order Served with a Smoke Infused Marinara

### **Asian Noodles**

Served in Small Rice Cartons with Chop Sticks

### **Baby Arugula**

Tossed with Red Onion, Walnuts, and a Vermont Maple Syrup Vinaigrette

### **Antipasto**

Crisp Lettuce, Olives, Cured Meats, Provolone Cheese, Artichokes, Pepperoncini Peppers, Cherry Peppers, and Italian Dressing



# MAIN DISHES

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## **Grilled Chicken Breast**

With Rosemary Infused Olive Oil

## **Grilled Filet Mignon**

Seasoned with White Pepper and Sea Salt and Served with Horseradish Sauce

## **Grilled Wild Salmon**

Rubbed with Dried Herbs and Poblano Pepper and Served with a Citrus Remoulade Sauce

## **Grilled, Fall Off The Bone, Baby Back Ribs**

Served with an Espresso Barbecue Sauce

## **Braised Beef Short Rib**

*(Finished on the Grill)* In a Molasses Demi-Glaze

## **Oven Roasted Prime Rib**

Encrusted with Fennel, and Cracked Pepper Corns

## **Roasted Top Sirloin**

## **Dry Aged NY Strip Roast**

## **Pumpkin Ravioli**

Served with a Nutmeg Cream Sauce

## **Bow Tie Pasta**

Made with House-Made Pesto Sauce

# SIDES

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## STARCH

### **Baby Red Bliss Potatoes**

### **Wild Grain Rice**

### **Pappardelle (Bow Tie) Summer Pasta Salad**

Tossed with Capers, Native Tomatoes, Artichoke Hearts all in a light Dijon and Olive Oil Sauce

### **Penne Riggate**

Served with a Pink Vodka Sauce

### **Baked Root Vegetables**

### **Penne Rigate (Gluten Free)**

Your Choice of Sauce

## VEGETABLES

### **Summer Squash and Zucchini**

Grilled with Extra Virgin Olive Oil

### **Seared Broccoli Rabe**

With Crispy Garlic and Parmesan Cheese

### **Blanched Four Town Farm Asparagus**

Served with a Béarnaise Sauce (Seasonal)

### **Haricot Verts**

### **Baked Root Vegetables**