



THE
P R E S E R V E
SPORTING CLUB & RESORT

EVENTS MENU | 2024-2025

EVENT SPACE DESCRIPTIONS

HILLTOP CONFERENCE ROOM [CORPORATE]

Our newest meeting space with panoramic forest views through a wall of windows that welcomes bright, natural light. This room can be separated into three individual spaces for breakout meetings, hospitality setups, or to create a more intimate meeting space for smaller groups.

HILLTOP CONFERENCE ROOM [WEDDING/SOCIAL]

Our newest event space with panoramic forest views through a wall of windows that welcomes bright, natural light into the space. A stunning location for a Rehearsal Dinner or Post-Wedding Brunch – or any smaller-scale celebration. This room can be separated into three individual spaces to create more intimate rooms for smaller groups.

HILLTOP LODGE TERRACE [CORPORATE]

A picturesque space to host a smaller-scale reception or seated dinner. The Terrace itself is breathtaking, overlooking an infinity pool and a stunning landscape. The options for décor are endless which allows us to curate unique and intimate outdoor dining events in this location. Food and beverage minimum applies.

HILLTOP LODGE TERRACE [WEDDING/SOCIAL]

A picturesque space to host immediate family and friends the evening before the wedding for a rehearsal dinner or welcome reception. The Terrace itself is breathtaking, overlooking an infinity pool and a stunning landscape. The options for décor are endless which allows us to curate unique and intimate outdoor dining events in this location. Food and beverage minimum applies.

WHITE BIRCH CAFÉ

The premier restaurant of the Hilltop Lodge, the White Birch Café boasts an airy seating area and features casual dishes, snacks and smoothies on its daily menu. The space can also be privatized for customized, private buffet, plated, or family style dining. Food and beverage minimum applies.

CLUB DINING ROOM

One of the most intimate private event space on property features large windows, a fireplace and an LED TV. The room can be set to accommodate a variety of needs, including both meetings and all styles of dining.

CLUB ROOM

Our private member restaurant space is artfully appointed and features sprawling views of the Waterfall Garden and last hole of our Mountain Course. In warmer weather months, enjoy use of the covered wrap-around porch for cocktails. When it's cold outside – warm up by the cozy fireplace. The ideal space for receptions and dining. Existing furniture set remains; Food and beverage minimum applies.

MEMBER BAR

Adjacent to the Club Dining Room, the Member Bar offers both bar and table seating along with a small lounge grouping. Enjoy cocktails prior to a private event in the Club Room or Club Dining Room, or plan for heavy hors d'oeuvres in this space alone. Food and beverage minimum applies.

MAIN LODGE PATIO

This patio is directly accessed from the porch off of our Main Lodge restaurants (Double Barrel Steak and Club Room). The space features expertly placed stonework, manicured grass, and is bordered by polished garden areas. The ideal location for your outdoor cocktail reception or small seated dinner.

WARMING HUT

A getaway deep in the Preserve's woods featuring a wrap-around deck with ample space for outdoor dining and heated bays for clay shooting in any weather. An outdoor fireplace offers a cozy spot for s'mores – day or night! Inside the hut boasts a full kitchen and a comfortable living space with a fireplace – perfect for low key gatherings or as an unconventional meeting space. Food and beverage minimum applies.

FOX DEN

This unique meeting or activity space is located on the top floor of the Sporting Shoppe and features a boardroom style table and prep kitchenette. An ideal location for small meetings, activity briefings, or a hospitality lounge. **Please note: Alcohol is not permitted in this building.*

FOX DEN GREEN

A sizeable, landscaped lawn adjacent to the Fox Den and can be used for activities, event registration, or even outdoor receptions, dining or meetings.

MAIN LODGE CONFERENCE ROOM [CORPORATE]

A classic meeting space in an existing classroom setup, with some flexibility in the overall set. Smaller LED TVs are mounted on the walls and can be hooked up to a laptop for presentation needs. There is also a small bar space that can be used as such, or as a space to display a continental breakfast display or meeting break.

WATERFALL GARDEN [CORPORATE]

This stunningly-kept lawn area is adjacent to a waterfall spilling into a series of picturesque ponds and overlooks the last hole of our Mountain Course. An ideal location for an open-air dining experience, the Waterfall Garden is also close by to the Main Lodge Patio and Lawn areas which can all be used simultaneously for larger groups.

WATERFALL GARDEN [WEDDING/SOCIAL]

A picturesque space to host immediate family and friends the evening before the wedding for a rehearsal dinner or welcome reception. The Terrace itself is breathtaking, overlooking an infinity pool and a stunning landscape. The options for décor are endless which allows us to curate unique and intimate outdoor dining events in this location. Food and beverage minimum applies.

MAIN LODGE LAWN [CORPORATE]

Our expertly manicured lawn is a stunning, woodland setting for your next large function! For groups over 75 guests, this space can be used either open-air or tented for receptions, dining, dancing, or even outdoor meetings!

MAIN LODGE LAWN [WEDDING/SOCIAL]

Our expertly manicured lawn is a stunning, woodland setting for your large wedding or social gathering! For guest counts exceeding over 75 people, this space can be used either open-air or tented for receptions, dining, and dancing. Make the space your own by working with our talented team who can recommend options for décor and other enhancements.

HOBBIT HOUSES

Nestled into hillside boulders, our Hobbit House getaways are surrounded by lush landscapes with tree trunks incorporated into the architecture. A one-of-a-kind dining experience with an upscale grilled menu and fine bourbon pairings. The magical setting evokes storybook fantasy making a lunch or dinner you will never forget. Subject to availability; set menu pricing or food and beverage minimum will apply based upon customization requests.

LUXURY SAFARI TENT [WEDDING/SOCIAL]

The perfect venue to host a small rehearsal dinner or simply to use as a space for part of the wedding party to get ready in. Our standard offering at this location is a menu of scotch and cigars, but we are able to customize a menu to suit your party's specific needs whether it be light snacks, hors d'oeuvres, or a full sit-down dinner. Food and beverage minimum applies.

LUXURY SAFARI TENT [CORPORATE]

The perfect venue to host a small dinner gathering or simply as a unique reception location. Our standard offering at this location is a menu of scotch and cigars, but we are able to customize a menu to suit your party's specific needs whether it be light snacks, hors d'oeuvres, or a full sit-down dinner. Food and beverage minimum applies.

EQUESTRIAN CENTER

Our meticulously maintained stables and insulated indoor arena are the perfect unique location for your next event! Whether you are looking to host a casual game night with movies, or a more elegant dining affair, this space can be enhanced with various rentals and décor to make it your own. Food and beverage minimum applies.

DOUBLE BARREL STEAK

Situated within the Main Lodge, the Preserve's signature restaurant offers a rustic, inviting setting with seasonal menus curated by our talented chefs. This space can be privatized for receptions or dinners with the existing furniture set. Food and beverage minimum applies.

EVENT SPACE CAPACITY

Room Name	Dimensions	Square Footage	Ceiling Height	Capacity Reception	Capacity Theater	Capacity Classroom	Capacity Dining
HILLTOP LODGE							
Hilltop Conference Room Full	-	1,029	10'	50	60	40	75
Hilltop Conference Rm. I	24' x 17.5'	422	10'	20	20	13	30
Hilltop Conference Rm. II	15' x 17.5'	298	10'	20	20	13	30
Hilltop Conference Rm. III	15' x 19.5'	309	10'	20	20	13	20
Hilltop Lounge	24' x 19.5'	468	10'	35	x	x	x
White Birch Café	34' x 36'	1366		50	x	x	40
Hilltop Spa Terrace			x	75	x	x	40
MAIN LODGE							
Double Barrel Kitchen	36.5' x 60'	2,440	9'	150	x	x	175
Club Room	37' x 39'	1,770	9'	50	x	x	105
Club Dining Room (War Room)	16' x 29'	476	9'	30	50	30	35
Member Bar	29'x19' + 9'x 9'	668	9'	47	x	x	20
Main Lodge Conference Rm. II			9'	48	50	48	48
Waterfall Garden	x	x	x	300	250	x	150
Main Lodge Lawn	x	x	x	500	500	x	350
SHOPPE BUILDING							
Fox Den	25' x 44'	1,100	10'	50	x	x	40
Fox Den Green	x	x	x	200	250	x	150
PROPERTY LOCATIONS							
Hobbit House - Waterfall				25 (outdoor only)	x	x	8
Hobbit House - Valley				10 (outdoor only)	x	x	6
Hobbit House - Large Group				40 (outdoor only)	x	x	20
Safari Tents							
Equestrian Center Indoor Arena			x				

BREAKFAST

CONTINENTAL BREAKFAST BUFFET | \$39 PER GUEST

Assorted Freshly Baked Breakfast Pastries
Sliced Fruit Platter with Berries
Yogurt Parfaits with Berry Compote
Housemade Granola

EUROPEAN BREAKFAST BUFFET | \$45 PER GUEST

Selection of Sliced Charcuterie and Cheeses
Assorted Freshly Baked Breakfast Pastries
Sliced Fruit Platter with Berries
Swiss Bircher Muesli
Yogurt Parfaits with Berry Compote
Housemade Granola

PRESERVE BREAKFAST BUFFET | \$58 PER GUEST

Assorted Freshly Baked Breakfast Pastries
Sliced Fruit Platter with Berries
Yogurt Parfaits with Preserves
Housemade Granola
Eggs Benedict – North Country Ham, Poached Egg, English Muffin, Hollandaise Sauce
Brioche French Toast – Seasonal Berry Compote, Vanilla Mascarpone
Crispy Applewood Smoked Bacon and Country Sausage Links

BREAKFAST BUFFET ENHANCEMENTS

Add any of the below to your buffet for an additional cost to enhance your dining experience.

Scrambled Eggs | \$8

Rhode Island Johnny Cakes | \$8

Crispy Applewood Bacon | \$8

Country Breakfast Pork Sausage | \$8

Bagels with Cream Cheese, Preserves, Local Honey | \$8

Breakfast Sandwich – Scrambled Egg, Sliced Ham, Vermont Cheddar Cheese, Croissant Roll | \$12

Breakfast Wrap – Scrambled Egg, Vermont Cheddar Cheese, Caramelized Onion, Roasted Bell Pepper, Pico De Gallo, Spinach Tortilla | \$12

Bagel with Lox – Smoked Salmon, Chive Cream Cheese, Sliced Tomato, Capers, Red Onion, Bagels | \$16

Brioche French Toast – Vermont Maple Syrup, Berry Compote, Whipped Cream | \$12



BREAKFAST

All breakfast buffets include freshly squeezed orange, grapefruit, and cranberry juice as well as custom-blend coffee and tea.

PRESERVE BRUNCH BUFFET | \$75 PER GUEST

SALADS (*Select Two*)

Rhode Island Field Greens – Tomato, Cucumber, Radish, White Balsamic

Baby Spinach Salad – Roasted Beets, Goat Cheese, Sherry Shallot Vinaigrette

Greek Chopped Salad – Artisan Romaine, Vine-Ripe Tomatoes, Cucumber,
Sweet Peppers, Kalamata Olives, Feta, Scallions

Quinoa Power Bowl – Roasted Beets, Hard Boiled Egg, Avocado, Baby Spinach,
Herbs, Fresh Lemon and EVOO

ENTRÉES

Eggs Benedict

Seasonal Stuffed French Toast

Crispy Bacon & Smoked Maple Sausage Links

Tomato & Mozzarella Frittata

Slow Roasted Beef Short Ribs

Oven Roasted Fingerling Potatoes

Seasonal Vegetables

PRESERVE SIGNATURE PLATED BREAKFAST | \$78 PER GUEST

Individual Table Preset

Individual Fruit Salad

Mini Yogurt Parfait with Granola & Seasonal Fruit

Assorted Breakfast Pastries with Local Butter & Preserves

ENTRÉES (*Select One*)

Eggs Any Style – Home Fries, Choice of Breakfast Meat, Toast

Scrambled Eggs – Black Truffle Butter, Mozzarella & Caviar, Crispy Potato Cake,
Grilled Brioche

Preserve Steak & Eggs – Prime Flat Iron Steak, Poached Egg, Tomato Jam,
Bearnaise Sauce

Seasonal Vegetable Hash – Poached Eggs, Hollandaise Sauce

Brioche French Toast – Vermont Maple Syrup, Berry Compote, Whipped Cream

DESSERT

Local Doughnuts

DESSERTS

Chocolate Marquis

Tiramisu

BUFFET BRUNCH ENHANCEMENTS

RAW BAR | \$22 PER GUEST

Matunuck Oysters, Little Neck Clams, Shrimp Cocktail

Spicy Cocktail Sauce, Champagne Mignonette, Lemon

EGG & OMELET STATION | \$20 PER GUEST

Chef Attended, Made to Order (Chef Attendant Fee of
\$150 applies)



LUNCH

All lunch buffets include still water, assorted artisanal breads, local sweet cream butter, custom-blend coffee and tea.

ITALIAN LUNCH BUFFET

\$55 PER GUEST (TWO ENTRÉE SELECTIONS)

\$68 PER GUEST (THREE ENTRÉE SELECTIONS)

Served with Warm Garlic Bread

SOUP AND COLD DISPLAY

Minestrone Soup

Antipasti Display – Assorted Salumi, Marinated Vegetables & Olives,
Italian Cheeses

Tuscan White Bean Salad – Roasted Tomatoes, Olive, Red Onion,
Parmesan

Rhode Island Field Greens – Tomato, Cucumber, Radish, White Balsamic
Panzanella Salad – Artichoke, Tomato, Capers

ENTREES

Rigatoni Bolognese

Linguine with White Clam Butter Sauce

Beef Tenderloin – Roasted Garlic, Horseradish Cream

Grilled Sweet Sausage – Orecchiette Pasta, Basil, Parmesan, Broccoli

Chicken Scallopini – Roasted Tomatoes, Capers, Lemon Beurre Blanc

Pan Seared Salmon – Lemon, EVOO, Fresh Herbs

Mediterranean Chicken Breast – Fire Roasted Tomatoes, Kalamata Olives,
Capers

Imported Penne with Pink Vodka Sauce – Parmigiano Reggiano

Burrata Ravioli – Fire Roasted Tomatoes, Goat Cheese, Fresh Herbs

DESSERTS

Tiramisu

Biscotti

Cannolis

EXECUTIVE LUNCH BUFFET | \$70 PER GUEST

SOUPS (*Select One*)

Butternut Squash Bisque

Tomato Basil Soup

New England Clam & Lobster Chowder

Mushroom Lentil Soup

SALADS (*Select Three*)

Rhode Island Field Greens - Tomato, Cucumber, Radish,
White Balsamic

Iceberg Wedge Salad – Great Hill Blue Cheese, Bacon, Tomato,
White Balsamic Vinaigrette

Caesar Salad – Fennel Scented Brioche Croutons, Parmigiano Reggiano

Tortellini Pesto Salad – Roasted Tomatoes, Kalamata Olives,
Pesto Vinaigrette

Greek Chopped Salad - Artisan Romaine, Vine-Ripe Tomatoes,
Cucumber, Sweet Peppers, Kalamata Olives, Feta, Scallions

Panzanella Salad – Artichoke, Tomato, Capers

ENTRÉES (*Select Three*)

Chicken Bruschetta – Parmesan Polenta

Oven Roasted Salmon – Ginger Glaze, Coconut Sticky Rice, Napa Slaw

Espresso Marinated Flank Steak – Chimichurri, Garlic Smashed Potatoes

Tortellini alla Vodka – Sundried Tomatoes, Spinach Florentine

DESSERTS

Tiramisu

Biscotti

Cannolis

LUNCH

All lunch buffets include still water, assorted artisanal breads, local sweet cream butter, custom-blend coffee and tea.

COSMOPOLITAN LUNCH DISPLAY | \$60 PER GUEST

SALADS *(Select Three)*

Arugula Salad – Shaved Fennel, Parmesan, Almonds, Honey & White Balsamic Vinaigrette

Quinoa Power Bowl – Roasted Beets, Hard Boiled Egg, Avocado, Baby Spinach, Herbs, Fresh Lemon and EVOO

Caesar Salad – Fennel Scented Brioche Croutons, Parmigiano Reggiano

Tortellini Pesto Salad – Broccoli, Tomato, Red Onion

Spinach Salad - Pear, Gorgonzola, Candied Walnuts

Rhode Island Field Greens – Tomato, Cucumber, Radish, White Balsamic

SANDWICHES *(Select Three)*

Chicken and Avocado – Grilled Chicken Breast, Lemon-Avocado Spread, Espelette Pepper, Fine Herbs, Brioche

Apple and Brie – Toasted Brioche, Frog Jam

California Club – Roasted Chicken, Horseradish Dijonnaise, Smoked Bacon, Vine-Ripe Tomato, Iceberg Lettuce

Caprese – Heirloom Tomatoes, Fresh Mozzarella, Red Onion, Arugula, Fig Balsamic, Baguette

Italian Deli – Capicola, Provolone, Bibb Lettuce, Tomato, Black Olive Spread

Tarragon Chicken Salad – Shredded Carrot, Celery, Lemon Dressing, Artisan Romaine

Moroccan Vegetables – Grilled Seasonal Vegetables, Hummus, Feta, Spinach Wrap

DESSERTS

Assorted Home Baked Cookies

BOXED LUNCHES | \$48 PER GUEST

Please select up to two sandwich choices per event. All boxed lunches include kettle potato chips, whole fresh fruit, seasonally composed salad, chocolate chip cookies, individually bottled condiments and a bottled spring water in an insulated bag. Boxed Lunches are for to-go only.

Chicken Salad – Dried Cranberries, Pecans

Caprese – Heirloom Tomatoes, Fresh Mozzarella, Red Onion, Arugula, Fig Balsamic

Smoked Turkey Wrap – Roasted Red Peppers, Smoked Gouda, Garlic Aioli

Marinated Grilled Chicken – Heirloom Tomatoes, Mozzarella

Marinated Grilled Vegetables – Hummus, Sesame Tabbouleh, Spinach Wrap

Antipasti Wrap – Prosciutto Di Parma, Hot Capicola, Genoa Salami, Provolone, Tomato, Roasted Red Peppers, Romaine, Balsamic Vinegar, EVOO

(Counts required per sandwich selection)



LUNCH

Plated Luncheon prices are based on three courses; salad or soup, entrée, and dessert.

All include still water, assorted artisanal breads, sweet cream butter, custom-blend coffee and tea.

PRESERVE 3-COURSE PLATED LUNCH

\$65 PER GUEST (ONE ENTRÉE FOR ENTIRE GROUP)

\$72 PER GUEST (CHOICE OF TWO ENTRÉES)

SOUP OR SALAD *(Select One)*

Rhode Island Field Greens - Tomato, Cucumber, Radish, White Balsamic

Caesar Salad – Fennel Scented Brioche Croutons, Parmigiano Reggiano

Tomato and Mozzarella – Arugula, Aged Balsamic, Olive Oil

Bibb Salad – Pomegranate Vinaigrette, Vermont Goat Cheese,
Marcona Almonds, Strawberries

Lobster Corn Chowder – Confit of Potato and Corn

Butternut Squash Bisque – Mascarpone, Preserve Honey, Fried Sage
(Seasonal)

Tomato & Basil Soup

Mushroom Lentil Soup

ENTREES

Chicken Paillard – Baby Arugula, Fire Roasted Tomatoes, Shaved Parmigiano Reggiano, Mediterranean Olive Tapenade, EVOO, Aged Balsamic Vinegar

Salmon – Mediterranean Olive Tapenade, Wilt of Baby Spinach, Fire Roasted Tomatoes, Kalamata Olives, Roasted Red Peppers, Fresh Lemon and EVOO

Quinoa Power Bowl – Roasted Beets, Hard Boiled Egg, Avocado,
Baby Spinach, Herbs, Fresh Lemon and EVOO

Fettucini Alfredo – Spinach, Lemon Zest

Greek Chopped Salad – Artisan Romaine, Grilled Chicken, Vine-Ripe Tomatoes, Cucumber, Sweet Peppers, Kalamata Olives, Feta, Scallions

Sirloin Steak Frites – Black Angus NY Sirloin, Hand Cut Fries, Sam Adams
Worcestershire Sauce, RI Shiitake Mushrooms

ENTREES *(Select Three)*

Chicken Bruschetta – Parmesan Polenta

Oven Roasted Salmon – Ginger Glaze, Coconut Sticky Rice, Napa Slaw

Espresso Marinated Flank Steak – Chimichurri, Garlic Smashed Potatoes

Tortellini alla Vodka – Sundried Tomatoes, Spinach Florentine

DESSERT

Chef's Selection of Mini Desserts



MEETING BREAK

A.M. BREAK | \$22 PER GUEST

Whole Fresh Fruit Basket
Breakfast Bars and Granola Bars
Individual Fruit Yogurts

MID-MORNING REFRESHER | \$22 PER GUEST

Assorted Fresh Baked Scones
Muffins & Croissants
Local Preserves

SWEET & SALTY BREAK | \$22 PER GUEST

Chocolate Covered Pretzels
Salted Peanut Butter Cookies
Mixed Nuts
Chocolate Bark

GARDEN FRESH | \$22 PER GUEST

Assorted Freshly Cut Vegetables
Fresh Pita Bread
Crostini
Roasted Garlic Hummus
Peppercorn-Herb Ranch
Creamy Bleu Cheese

FRUIT SMOOTHIE BREAK | \$22 PER GUEST

Mango & Pineapple
Kale, Kiwi & Cucumber
Mixed Berry

BARISTA BREAK | \$30 PER GUEST

Biscotti
Macaroons
Shortbread
Scones

BRUSCHETTA & ANTIPASTO DISPLAY | \$32 PER GUEST

Kalamata Olive Tapenade
Meadow Stone Shallot Goat Cheese
Fennel Salami
Marinated Olives
Atwells Gold Cheese
Marinated Artichokes
Pickled Green Beans
Garlic Crostini

WINE TRAIL DISPLAY | \$33 PER GUEST

Charcuterie Display
Assorted Cheeses
Fruits & Mixed Nuts
Assorted Breads & Crackers
Mineral Water

COOKIE DISPLAY | \$16 PER GUEST

Chocolate Chip Cookies
Sugar Cookies
Peanut Butter Cookies



AFTERNOON TEA

PRESERVE HIGH TEA | \$55 PER GUEST

A Selection of Tazo Teas, Classic Scones with Artisanal Preserves, Lemon Curd and Devonshire Cream

SOUPS (*Select One*)

Potato Leek

Tomato Basil

Lobster Bisque

SALADS (*Select One*)

Field Green Salad

Caesar Salad

Arugula Salad with Strawberry

SANDWICHES

Smoked Salmon – Deviled Egg, Rye, Salmon Roe, Avocado, Cucumber

Chicken Club – Bacon Jam, Tomato, Lettuce

Tuna Fish Salad – Day Pickles, Shaved Fennel

Ham Salad – Lemon Hummus, Cucumber

PASTRIES

Assorted Macaron & Petit Four



PASSED HORS D'OEUVRES

All receptions are required to order a minimum of four pieces per person for any event of one hour or more.

COLD SELECTIONS | \$7 PER PIECE

VEGETABLE

Hummus, Zucchini, Garden Vegetables
Tomato Caprese Skewers, Mozzarella, Basil, Balsamic
Compressed Melon & Midori Lollipops
Gazpacho Cucumber Cup, Micro Cilantro, Lime

SEAFOOD

Seared Tuna, Cucumber, Avocado, Spicy Mayo, Sesame
Smoked Salmon, Crostini, Tzatziki Sauce, Capers
Mini Lobster Roll
Shrimp Cocktail, Sriracha Cocktail Sauce, Lemon

MEAT & POULTRY

Beef Tartare, Celery & Garlic Crostini
Seared Beef Tenderloin, Pickled Cucumber, Crisp Wonton
Chicken Salad Crostini, Red Grapes, Spicy Walnut
White Truffle Deviled Eggs, Celery Leaves, Parmigiano Reggiano

DEMITASSE SOUPS | \$7 PER PIECE

Chilled Tomato Gazpacho
Creamy Tomato, Parmesan Crisp
Lobster Bisque, Marsala Float
Butternut Squash, Honey Mascarpone

WARM SELECTIONS | \$7 PER PIECE

VEGETABLE

Mini Grilled Cheese, Goat Cheese, Ale Cheddar, Strawberry Balsamic Jam
Vegetable Spring Roll, Spicy Orange Marmalade
Raspberry & Brie Phyllo, Grain Mustard Cream
Spinach Feta Strudel, Tzatziki Sauce

SEAFOOD

Seared Scallop, Maple Glaze, Bacon Jam
Mini Crabcake, Creole Remoulade
Grilled Shrimp Taco, Avocado, Pico de Gallo
Lobster Fritter, Spicy Tartar Sauce

MEAT & POULTRY

Mini Beef Wellington, Bearnaise Sauce
Braised Beef Short Rib, Mushroom Cap, Asiago Cheese
Gourmet Pigs in a Blanket, Whole Grain Mustard
Buffalo Chicken Spring Roll, Blue Cheese Dipping Sauce
Szechuan Sirloin Skewer, Grilled Pineapple



RECEPTION DISPLAYS

ORGANIC VEGETABLE CRUDITÉ | \$18 PER GUEST

Assorted Dipping Sauces

AMERICAN FARM HOUSE AND ARTISANAL CHEESES | \$28 PER GUEST

Dried Fruits and Nuts, Honeycomb

ANTIPASTO AND CHARCUTERIE | \$31 PER GUEST

Hand Carved Prosciutto, Soppressata, Salami, Bresaola, Marinated Artichokes, Mushrooms, Olives & Italian Cheeses

SUSHI | \$43 PER GUEST

California Roll, Spicy Tuna Roll, Spicy Salmon, Shrimp Tempura, Tuna and Eel, Tuna Tataki,
Served with Fresh Wasabi, Pickled Ginger, and Soy Sauce

SHRIMP COCKTAIL BAR | \$42 PER GUEST

Citrus Poached Shrimp

Flight of Cocktail Sauces – Classic, Gin, Passion, Jalapeno, Garlic, Chili

4 pieces per person

RAW BAR | \$63 PER GUEST

Shrimp Cocktail, Local Oysters, Little Necks

With – Horseradish, Cocktail Sauce, Lemon, Shallot Mignonette

4 pieces per person

5 pieces per person

GRILLED FLATBREAD DISPLAY | \$35 PER GUEST

Rabe, Sausage, Caramelized Onion, Parmesan, Rosemary

Arugula, Fig Jam, Duck Prosciutto, Toasted Goat Cheese

Margherita, Roasted Tomato, Mozzarella, Basil

Garlic and Herb

5 pieces per person



FOOD STATIONS

SEASONAL SALAD SELECTIONS | \$22 PER GUEST

Rhode Island Field Greens - Tomato, Cucumber, Radish, White Balsamic
Caesar Salad – Fennel Scented Brioche Croutons, Parmigiano Reggiano
Greek Chopped Salad – Artisan Romaine, Vine-Ripe Tomatoes, Cucumber,
Sweet Peppers, Kalamata Olives, Feta, Scallions
Quinoa Power Bowl – Roasted Beets, Hard Boiled Egg, Avocado,
Baby Spinach, Herbs, Fresh Lemon and EVOO

PASTA STATION | \$32 PER GUEST

Penne, Farfalle, Cheese Tortellini, Gluten Free Gemelli
Vodka Sauce, Marinara, Alfredo, Alio Olio, Pesto (no nuts)
Chicken Breast, Shrimp, Italian Sausage
Mushrooms, Broccoli, Spinach, Roasted Red Peppers, Artichoke Hearts,
Olives, Basil, Parsley
Freshly Grated Parmesan and Assorted Breads
(\$150 fee per Chef Attendant is required.)

ARTISANAL GRILLED CHEESE BAR | \$26 PER GUEST

Classic White Bread and American Cheese
Braised Short Rib – Caramelized Onion, Vermont Farmstead
Cheddar Ale Cheese
Spinach, Artichoke, Boursin Cheese
Tomato Bisque
Based on 2 pieces per person

MINI SLIDER STATION | \$33 PER GUEST

Mini Cuban – Bread and Butter Pickle, Ham, Pork Belly, Dijonnaise
Italian – Olive Tapenade, Focaccia
Grass Fed Beef Slider – Bibb Lettuce, Tomato, Bacon Jam
Mini Reuben – Thousand Island Dressing, Rye
Based on 2 pieces per person

TACO STATION | \$65 PER GUEST

Pork Carnitas
Peruvian Style Pulled Chicken
Warm Corn and Flour Tortillas
Assorted Salsas and Toppings – Mojo Onions, Salsa Fresca, Avocado
Sauce, Queso Fresco, Aji Amarillo and Jalapeno, Mango & Jicama
Slaw, Local Radishes, Kimchi, Grilled Corn and Piquillo, Tomatillo
and Cilantro

CLAM SHACK | \$38 PER GUEST

Lobster Roll, Clam Chowder, Fish & Chips, Coleslaw, French Fries,
Tartar Sauce, House-Made Pickle

CHEF ATTENDANT CARVING STATION

Each serves 20 guests; \$150 fee per Chef Attendant is required

ROAST BREAST OF TURKEY | \$385

Sausage Stuffing, Gravy

MAPLE BOURBON GLAZED PORK LOIN | \$385

Apricot Mostarda

PRIME RIB OF BEEF | \$475

Mashed Potatoes, Au Jus, Creamy Horseradish

DINNER MENUS

All dinner buffets include still water, assorted artisanal breads, sweet cream butter, custom-blend coffee and tea.

PRESERVE LOBSTER BOIL BUFFET | \$188 PER GUEST

STARTERS

Napa Cabbage Slaw

Tomato, Cucumber and Red Onion Salad – Herb Vinaigrette

Farfalle Pasta – Artichoke Hearts, Black Olives, Heirloom Tomatoes,
Broccoli, Oregano Dressing

Rhode Island Field Greens – Tomato, Cucumber, Radish, White Balsamic

Steamed Clams and Mussels – White Wine, Parsley and Garlic Sauce

House Baked Cornbread

CHOWDER STATION

Clam Chowder (New England or Rhode Island Style)

Served with Oyster Crackers

ENTRÉES AND SIDES

Herb Roasted Chicken

Whole Boiled Lobster, drawn Butter

Grilled Summer Vegetables with Pesto Vinaigrette

Vermont Cheddar Mac n' Cheese

Oven Roasted Red Bliss Potatoes

Sweet Butter Corn on Cob

DESSERTS

S'mores Tart

PRESERVE ITALIAN BUFFET | \$110 PER GUEST

STARTERS

Antipasti - Assorted Salumi, Marinated Vegetables & Olives,
Italian Cheeses

Fresh Mozzarella – Heirloom Tomatoes, Basil, Aged Balsamic, EVOO

Greek Chopped Salad – Artisan Romaine, Vine-Ripe Tomatoes,
Cucumber, Sweet Peppers, Kalamata Olives, Feta, Scallions

ENTRÉES AND SIDES

Roasted Beef Tenderloin, Barolo Wine Sauce

Mediterranean Chicken Breast

Rosemary Roasted Shrimp

Potato Gnocchi – Roasted Tomato Sauce, Confit Garlic, Mozzarella
Garlic Roasted Fingerling Potatoes

Focaccia with Olive Oil and Olive Tapenade

DESSERTS

Tiramisu

Chocolate Chip Cannoli

Assorted Biscotti



DINNER MENUS

All dinner buffets include still water, assorted artisanal breads, sweet cream butter, custom-blend coffee and tea.

PRESERVE BBQ BUFFET | \$110 PER GUEST

COLD BUFFET

Tomato, Cucumber, Red Onion, Feta
Rhode Island Field Greens
Home-Style Red Bliss Potato Salad

GRILLED ITEMS

Hickory Molasses BBQ Chicken
Local Block Island Swordfish, Soy Ginger Glaze
BBQ Beef Brisket

HOT ITEMS

Assorted Marinated Grilled Vegetables
Sweet Corn on the Cobb
Baked Beans with Pork Belly
Mashed Potato and Mashed Sweet Potato – Applewood Bacon,
Sour Cream, Fresh Chive,
Shredded Cheddar, Sweet Cream Butter, Caramelized Onions,
Sliced Jalapenos

ITEMS BELOW MAY BE ADDED FOR AN EXTRA CHARGE:

New York Steak | \$18 per guest
Filet Mignon | \$22 per guest
Yellow Fin Tuna | \$18 per guest
Lobster Tails | \$28 per guest

DESSERT TABLE

Tiramisu
Chocolate Marquis
Assorted Cookies

BUILD YOUR OWN DINNER BUFFET | \$140 PER GUEST

SALADS *(Select Two)*

Rhode Island Field Greens
Traditional Caesar
Chopped Kale Salad
Caprese Salad

SOUPS *(Select One)*

Minestrone
Lobster Bisque
Clam Chowder
Heirloom Tomato Gazpacho

ENTRÉES *(Select Three)*

Short Rib, Red Wine Jus
Chicken Picatta, Lemon Caper Sauce
Sliced Tenderloin, Bordelaise Sauce
Grilled Salmon, Olive Tapenade
White Sea Bass, Saffron Beurre Blanc
Swordfish, Lemon Caper Beurre Blanc
Cauliflower Steak, Chili Breadcrumbs, White Truffle Vinaigrette

SIDES *(Select Two)*

Fried Brussels Sprouts with Bacon and Maple Cream
Fingerling Potato Salad with Red Pepper and Capers
Roasted Parsnips and Carrots with Jalapeno Honey
Creamed Spinach with Onion and Garlic
Yukon Gold Smashed Potatoes with Garlic Butter
Wild Rice and Dried Fruit Pilaf

DESSERTS *(Select Three)*

Assorted Cookies and Brownies
Seasonal Cheesecake
Mini Seasonal Tarts
Baileys Chocolate Mousse
Berries and Crème Anglaise
Assorted Cookies

DINNER MENUS

Each dinner includes still water, assorted artisanal breads, local sweet cream butter, custom-blend coffee and tea.

Please note that Family Style Dinners are only available for parties under 30 guests and additional set up parameters will apply.

3-COURSE FAMILY STYLE DINNER | \$115 PER GUEST

STARTERS *(Select Three)*

Farm Greens and Seasonal Vegetables, Mustard Vinaigrette
Greek Chopped Salad
Caprese Salad – Vine Ripe Tomatoes, Fresh Mozzarella, Fig Balsamic
Arugula Salad – Strawberry, Goat Cheese, Marcona Almonds, White Balsamic
Pork Belly with Corn and Chorizo
New England Artisanal Cheese and Charcuterie
Seared Crab Cakes – Creole Remoulade
Lobster and Corn Fritters – Red Pepper Rouille, Spicy Tartar Sauce
Oysters Rockefeller
Caesar Salad

ENTRÉES *(Select Three)*

Sliced Beef Tenderloin, Mushroom Bordelaise (+\$15 supplement)
Herb Roasted Chicken, Lemon Beurre Blanc
Grilled Salmon, Bearnaise Sauce, Olive Tapenade
Cider Brined Pork Tenderloin, Apple, Maple-Mustard Bordelaise
Grilled Swordfish, Sweet Soy Glaze
Espresso Marinated Flank Steak, Chimichurri

SIDES *(Select Two)*

Roasted Cauliflower
Creamed Spinach Gratinée
Red Bliss Mashed Potatoes
Grilled Asparagus
Truffle Fries
Mac and Cheese
Red Bliss Potato Salad
Roasted Brussels Sprouts
Cheese Tortellini – Spinach, Feta, Prosciutto

DESSERTS *(Select Two)*

Triple Chocolate Mousse
Berries & Crème Anglaise
Assorted Petit Fours
Warm Chocolate Chip Cookies & Milk

MINI SEASONAL PIE STATION | \$28 PER GUEST

Apple, Pumpkin, Pecan Flavors
Additional Seasonal Flavors Available Upon Request



DINNER MENUS *(Plated Dinner)*

*Plated selections are priced as three, four or five course menus and include: still water, assorted artisanal breads, local sweet cream butter, custom-blend coffee and tea.
Please allow a minimum of thirty minutes per course.*

THREE COURSE | \$125 PER GUEST | SOUP OR SALAD, MAIN COURSE, DESSERT

FOUR COURSE | \$150 PER GUEST | SOUP OR SALAD, APPETIZER, MAIN COURSE, DESSERT

FIVE COURSE | \$170 PER GUEST | SOUP, SALAD, APPETIZER, MAIN COURSE, DESSERT

SOUPS

Butternut Squash Bisque – Mascarpone, Preserve Honey,
Fried Sage

Traditional Heirloom Tomato Gazpacho – Focaccia Crouton,
Marinated Tomatoes

New England Clam and Lobster Chowder

Wild Mushroom and Beluga Lentil Soup

SALADS

Rhode Island Field Greens – Tomato, Cucumber,
White Balsamic

Caesar Salad – Parmesan Crisp, Brioche Croutons,
Meyer Lemon Dressing

Bibb Salad – Vermont Goat Cheese, Marcona Almonds,
Strawberry, Pomegranate Vinaigrette

Baby Arugula Salad – Mozzarella Pearls, Heirloom Cherry
Tomatoes, Balsamic Vinaigrette

APPETIZERS

Seasonal Risotto – Chef's Choice of Accompaniments

Elk Meatball – Cinnamon Bordelaise, Buttered Fettuccini

Jumbo Lump Crab Cake – Creole Remoulade, Vegetable Slaw

Tuna Tartare – Sesame Crostini, Fresh Avocado

Penne with Pink Vodka Sauce

INTERMEZZO

Available for additional \$10 per guest

Meyer Lemon Granita, Mint, Limoncello

MAIN COURSE

It is possible for guests to be given a choice of multiple main courses in advance for an additional fee, please discuss with your Catering contact. If more than one entrée course is selected, please provide the total number of each entrée to your Catering contact ten (10) business days prior to the event.

Crispy Pan Salmon – Mediterranean Olive Tapenade, Wilt of Baby Spinach,
Fire Roasted Tomatoes, Kalamata Olives, Roasted Red Peppers, Fresh Lemon
and Extra Virgin Olive Oil

Giant Nantucket Steamship Scallops – Lemon Risotto, English Peas, Pinot Noir Syrup
Pan Roasted Halibut – Cauliflower Puree, Crispy Cauliflower Florets, Golden Raisins,
Black Truffle Vinaigrette

Grilled Swordfish – Arancini, Peppernade, Meyer Lemon, Caper Butter Sauce

Pan Roasted Chicken Breast – Smashed Potatoes, Maple Glazed Carrots, Rosemary
Pan Sauce

Grilled Bone-In Pork Chop – Maple Dijon Sauce, Asparagus, Sweet Potato

Filet Mignon Barolo – 9oz Beef Tenderloin, Mushroom Barolo Wine Sauce, Roasted
Garlic Potato Cake, Frizzled Onions, Garlicky Spinach

4oz Filet of Beef & Seared Scallops – Horseradish Potato Puree, Grilled Asparagus,
Crispy Onion Rings, Dijon Mustard Sauce +\$15 Supplement

6oz Filet Mignon & Butter Poached Lobster Tail – Butter Whipped Potatoes, Seasonal
Vegetable, White Wine Reduction +\$30 Supplement

DESSERT COURSE

Double Chocolate Tart – Peanut Crunch, Vanilla Ice Cream

Seasonal Shortcake – Scoop of Ice Cream

Tiramisu

Seasonal Fruit Tart

Bailey's Chocolate Mousse – Espresso Ice Cream

**Additional Dessert Offerings Available Upon Request; Please ask your Catering Manager for more information.*

DINNER MENUS

VEGETARIAN AND GLUTEN FREE

FIRST COURSE

Vegetarian Spring Roll – Fried Kale, Cafir Lime, Peanut Dipping Sauce

Tomato Carpaccio

Forager's Risotto – Spinach, Mushroom, Mascarpone Cheese

Exotic Mushroom Ragu – Almond Creamed Spinach

Root Vegetable Hash – Tofu, Pine Nuts, Golden Raisin, Brown Butter, Micro Greens

MAIN COURSE

Cauliflower Steak – Herb Roasted, Garlic Oil, Balsamic Reduction, Braised Lentils, Truffle Vinaigrette

Roasted Butternut Squash Risotto – Sauteed Swiss Chard, Fried Sage, Cherry Tomatoes

Quinoa Power Bowl – Roasted Beets, Hard Boiled Egg, Avocado,

Baby Spinach, Herbs, Fresh Lemon and EVOO

Gluten Free Gemelli – Seasonal Vegetables, Alio Olio Herb Sauce

DESSERT COURSE

Flourless Chocolate Cake

Seasonal Fruit Sorbet

Seasonal Fruit Tart



DINNER MENUS

LATE NIGHT SNACKS

GOURMET FRENCH FRY BAR | \$28 PER GUEST

Pomme Frites

Sweet Potato Frites

Toppings (Select Three) Truffle Parmesan, Roasted Garlic Aioli, BBQ Sauce, Ranch Dressing, Cheddar Mornay, Blue Cheese Mornay, Chili, Malt Vinegar & Chive, Old Bay, Sweet Chili Aioli, Spicy Aioli

LATE NIGHT BREAKFAST BITES | \$34 PER GUEST

French Toast Sticks – New England Maple Syrup

Chicken & Waffles

Breakfast Sandwich – Bacon, Egg, Cheese, Mini English Muffin

POPCORN BAR | \$18 PER GUEST

Freshly popped popcorn with paper to-go bags served with assorted toppings.
Toppings (*Select Two*)

Truffle Oil, Parmesan Cheese, Chocolate Chips, Garlic Salt,
Taco Seasoning, Cinnamon Sugar

PRETZEL STATION | \$20 PER GUEST

Traditional Salted Pretzels with assorted savory dipping sauces.

Dipping Sauces (Select Three)

Cheddar Cheese Sauce, Whole Grain Mustard, Butter, Dulce de Leche,
Hot Sauce, Cream Cheese Icing, Nutella, Mustard Guinness Dip

DRIVE IN | \$28 PER GUEST

Beef Sliders, Corn Dogs, Chili Dogs, Cheese Fries

Salt & Vinegar Chips, House Pickles

Milkshakes and Assorted Toppings

SLUMBER PARTY | \$28 PER GUEST

Mini Pepperoni, Cheese, and Vegetable Pizzas

White Cheddar, Caramel, and Buttered Popcorn

Milk & Cookies

Ice Cream Cups and Assorted Toppings



BAR OPTIONS

HOUSE WINE BY THE GLASS | \$10 PER GLASS

HOUSE SPARKLING WINE BY THE GLASS | \$11 PER GLASS

DOMESTIC BEER | \$7 PER BOTTLE

IMPORTED BEER | \$8 PER BOTTLE

Please speak to your Catering Manager for beer selections and Craft Beer upgrade options and pricing.

DELUXE BRAND COCKTAILS | \$11 PER DRINK

Wheatly Vodka, Beefeater Gin, Bulleit Bourbon, Ballantine's Scotch, Jose Cuervo "Traditional" Blanco Tequila, Cane Run Silver Rum

PREMIUM BRAND COCKTAILS | \$12 PER DRINK

Tito's Vodka, Tanqueray Gin, Buffalo Trace Bourbon, Johnnie Walker Red Label Scotch, El Tesoro Blanco Tequila, Mount Gay "Eclipse" Dark Rum

ULTRA-PREMIUM BRAND COCKTAILS | \$14 PER DRINK

Belvedere Vodka, Hendricks Gin, Johnnie Walker Black Label Scotch, Maker's Mark Bourbon, Don Julio Blanco Tequila, Mount Gay X.O. Rum

SPECIALTY COCKTAILS | STARTING AT \$15 PER DRINK

Customized specialty cocktail and dessert cocktail options are available upon request. Pricing is assigned based on the selection, please speak with your Catering Manager for more details.

LIQUEURS | \$12 PER GLASS

Disaronno, Frangelico, Bailey's Irish Cream, Chambord, Sambuca Romana, Grand Marnier

Port Liqueurs are not included in open bar packages

Coca Cola Products, Fever Tree Products, Juices

BAR PACKAGES

Prices shown are per person

MIMOSA BAR | \$22 PER GUEST, PER HOUR

Sparkling Wine with an array of garnishes.

Mixers to include: Orange Juice, Peach Purée,

Seasonal Fruit Purée, Cranberry Juice, Grapefruit Juice

**Bartender Fee of \$125 applies.*

BLOODY MARY BAR | \$30 PER GUEST, PER HOUR

Mixers to include: Tomato Juice, Bloody Mary Mix,

Worcestershire Sauce

Liquors: Belvedere Traditional & Assorted Flavors, Loyal

9 Vodka, Johnny Walker Red Scotch, Tanqueray Gin, Don

Julio Silver Tequila, Bacon Vodka

Rims: Sea Salt, Celery Salt, Spice Blend, Old Bay

Garnishes: Bacon, Olives, Shrimp, Lemons & Limes,

Cheddar Cheese Cubes, Jalapenos, Gerkins, Pepperoni,

Celery, Cocktail Onions

**Bartender Fee of \$125 applies.*



BAR PACKAGES BY THE HOUR

HOURS	DELUXE	PREMIUM	ULTRA-PREMIUM
2	\$48	\$52	\$60
3	\$60	\$65	\$70
4	\$70	\$75	\$85



THE
P R E S E R V E
SPORTING CLUB & RESORT

1 Preserve Boulevard, Richmond | Rhode Island | 02898

ThePreserveRI.com

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