



fresh eats
BY RUSSELL MORIN

PLACE YOUR ORDER

Tel (508) 226-6600

Toll free (888) 552-7822

Email fresheats@morins.com

Fresh Eats by Russell Morin at Swan Point Cemetery

INFORMATION

This menu is available Monday – Friday, 8am – 5pm and is subject to availability. Please call to speak with one of our planning managers who will be happy to assist in confirming our availability.

All events must meet a \$750 food and beverage minimum.

Weekend availability is limited and may require a higher food and beverage minimum.

All pricing in this menu is based on a guest count of 20 or more.

ARE THERE ANY ADDITIONAL FEES?

A minimum of one service personnel is required onsite for the duration of your event. The cost of service personnel begins at \$175 and varies based on the length of your event, your choice of dinnerware and your guest count.

Linens are required for the guest tables and buffet tables. Linens are \$15 per table covering.

Catering total is subject to 15% admin fee and RI state sales tax.

CANCELLATION

Within 72 business hours – full charge

I HAVE GUESTS WITH DIETARY RESTRICTIONS!

As you are reading through our menu you will notice we have conveniently labeled items for the most common dietary restrictions. If you have a guest with additional allergies, please email us. We are happy to assist!

Our Dietary Key Appears Throughout the Menu: **DF** Dairy Free **GF** Gluten Free **V** Vegetarian **VG** Vegan

COLD SANDWICH BUFFET

FEDERAL HILL

Genoa salami, capicola, ham, provolone, green leaf lettuce, pepperoncini, tomato, red onion, red wine vinaigrette on a crispy baguette

BALSAMIC CHICKEN

Chicken breast, tomato jam, arugula, mozzarella, red onion, balsamic on a baguette

GRILLED VEGETABLE CAPRESE V

Grilled zucchini and eggplant, fresh mozzarella, tomato, basil, balsamic drizzle on a French roll

CLASSIC POTATO SALAD V

MIXED GREEN SALAD V

COOKIE ASSORTMENT V

\$17 inclusive of biodegradable papergoods | \$26 inclusive of china, glassware and flatware

LITTLE ITALY BUFFET

RICOTTA STUFFED CHICKEN PARMESAN

BAKED ZITI V

NONNA'S MEATBALLS

RATATOUILLE V

PARKER HOUSE ROLLS V

CAESAR SALAD

PETITE PASTRY ASSORTMENT V

\$19 inclusive of biodegradable papergoods | \$28 inclusive of china, glassware and flatware

ROOM TEMPERATURE PICNIC

SHAVED PROVENCAL CHICKEN GF

grilled corn salsa

TRICOLOR TOMATO CAPRESE VG

basil balsamic vinaigrette

SLICED SIRLOIN GF

arugula pesto

SHRIMP AND AVOCADO POTATO SALAD GF

HERB BISCUITS WITH WHIPPED BUTTER V

STUFFED COOKIES V

\$27 inclusive of biodegradable papergoods | \$36 inclusive of china, glassware and flatware

HOT BISTRO BUFFET

MIXED GREENS MELANGE SALAD

DINNER BREAD WITH WHIPPED BUTTER

SUNFLOWER PESTO CHICKEN GF

BRAISED SHORT RIBS

RED BLISS POTATOES WITH HONEY AND THYME GF

ROOM TEMP GRILLED VEGETABLES GF, VG

DESSERT ASSORTMENT V

Magic bars, lemon squares and blueberry amaretto cheesecake bars

\$30 inclusive of biodegradable papergoods | \$39 inclusive of china, glassware and flatware

BRUNCH BUFFET 1

HOMEMADE MUFFINS V

CAPRESE SALAD V

arugula, heirloom tomatoes, fresh mozzarella, basil

QUICHE LORRAINE

smoked bacon, gruyere cheese, caramelized onions

CLASSIC BRIOCHE FRENCH TOAST V

real maple syrup, seasonal berries

CHICKEN APPLE SAUSAGE

COFFEE CAKE V

\$24 inclusive of biodegradable papergoods | \$33 inclusive of china, glassware and flatware

BRUNCH BUFFET 2

HOUSEMADE SCONES V

ARUGULA AND STRAWBERRY SALAD V, GF

marinated red onion, feta

FRESH FRUIT SALAD V, GF

MUSHROOM, LEEK AND FONTINA FRITTATA V

GRILLED SALMON

Red miso butter

PETITE PASTRY ASSORTMENT V

\$26 inclusive of biodegradable papergoods | \$35 inclusive of china, glassware and flatware

ADD-ONS

Tuscan Landscape Platter (serves 25) \$400
Mideastern Mezze Platter V (serves 25) \$195
Shrimp Cocktail Platter DF, GF (serves 25) \$200
Cheese Landscape Platter V (serves 25) \$125
Garden Crudité Platter V (serves 25) \$115
Fresh fruit Platter V (serves 25) \$75

BEVERAGES

REGULAR & DECAF COFFEE
\$4.25

HOT TEA
\$2.50

ICED WATER
\$1.25

ICED TEA
\$1.75

LEMONADE
\$1.75

Please ask your Planning Specialist about pricing to add a beer and wine bar.

EXTRAS

LINEN
\$15 per table covering

STAFFING
\$175

**This is the minimum staffing cost based on a 2 hour event, all disposables, and 20-30 guests.*

\$350

**This is the minimum staffing cost based on a 2 hour event, china, glassware, flatware and 20-30 guests.*