



fresh eats
BY RUSSELL MORIN

PLACE YOUR ORDER

Tel (508) 226-6600

Toll free (888) 552-7822

Email fresheats@morins.com

2026

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 \$20 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 Made without dairy ingredients* **GF** Made without gluten ingredients* **V** Vegetarian **VG** Vegan

*Please Note: While we accommodate dietary preferences and major allergens, our kitchen is not an allergen-free environment. We handle wheat, dairy, nuts, soy, shellfish, and other common allergens in our commissary and event kitchens. Cross-contact is possible, and we cannot guarantee the complete absence of any allergen. Guests with severe food allergies should exercise caution.

COLD SANDWICH BUFFET 1

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 Milano roll

CLASSIC POTATO SALAD **V**

MIXED GREEN SALAD **V**

COOKIE ASSORTMENT **V**

\$21 inclusive of biodegradable papergoods | \$30 inclusive of china, glassware and flatware

COLD SANDWICH BUFFET 2

VIRGINIA HAM AND CHEESE

Whole grain mustard, mayo, Swiss cheese, green leaf, tomato on a Bulky roll

MAPLE TURKEY SANDWICH

Sliced roasted turkey breast, Vermont sharp cheddar, caramelized red onions, sliced gala apples, leaf lettuce, maple brown sugar aioli, toasted multigrain batard

VEGAN FALAFEL WRAP **VG**

House made falafels, local lettuce, pickled red onion and carrot slaw, diced tomato, sliced cucumber, avocado dill tahini sauce

CLASSIC VEGETABLE AND ROTINI PASTA SALAD **V**

ASIAN WONTON SALAD **V, DF**

COOKIE ASSORTMENT **V**

\$19 inclusive of biodegradable papergoods | \$28 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

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

HOT BISTRO BUFFET 1

MIXED GREENS MELANGE SALAD V

DINNER BREAD WITH WHIPPED BUTTER V

BROWNEB BUTTER HONEY GARLIC CHICKEN GF

BRAISED SHORT RIBS GF

RED BLISS POTATOES WITH HONEY AND THYME GF

ROOM TEMP GRILLED VEGETABLES GF, VG

DESSERT ASSORTMENT V

Magic bars, lemon squares and blueberry cheesecake bars

\$40 inclusive of biodegradable papergoods | \$49 inclusive of china, glassware and flatware

HOT BISTRO BUFFET 2

CHOPPED SALAD **V, GF, DF**

DINNER BREAD WITH WHIPPED BUTTER **V**

CHICKEN PICCATA

MARINATED STEAK TIPS **GF**

LEMON AND GARLIC RICE PILAF **VG, GF**

GREEN BEANS WITH SHALLOT BUTTER **GF**

DESSERT ASSORTMENT **V**

M&M brownies, lemon squares and key lime cheesecake bars

\$40 inclusive of biodegradable papergoods | \$49 inclusive of china, glassware and flatware

BRUNCH BUFFET

HOMEMADE MUFFINS **V**

GARDENER'S SALAD **VG, GF**

Little leaf greens, shaved radish, strawberry, sweet corn, heirloom cherry tomato, grilled cucumber, toasted sunflower seeds, heirloom cherry tomato- white balsamic vinaigrette

FRESH FRUIT SALAD **VG, GF**

QUICHE LORRAINE

Smoked bacon, gruyere cheese, caramelized onions

SUNFLOWER PESTO CHICKEN **GF**

Pesto marinated grilled chicken breast, balsamic drizzle and toasted sunflower seeds

PETITE PASTRY ASSORTMENT **V**

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

ADD-ONS

Tuscan Landscape Platter (serves 25) \$425

Mideastern Mezze Platter V (serves 25) \$210

Shrimp Cocktail Platter DF, GF (serves 25) \$250

Cheese Landscape Platter V (serves 25) \$145

Garden Crudité Platter V (serves 25) \$125

Fresh Fruit Platter V (serves 25) \$100

Smoked Salmon Platter (serves 12) \$225

BEVERAGES

REGULAR & DECAF COFFEE, HOT TEA

\$5.50 per person

ICED WATER

\$1.25 per person

ICED TEA

\$1.75 per person

LEMONADE

\$1.75 per person

ASSORTED SODAS

\$1.75 each

ASSORTED POLAR FLAVORED SELTZERS

\$1.75 each

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

EXTRAS

LINEN

\$20 per table covering

STAFFING

\$245

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

\$375

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