



215 Water Street, Warren, RI 02885

General Information

Thank you for considering The Wharf Tavern for your upcoming special event. The Wharf Tavern is a family owned business. We take pride in our reputation for providing exceptional food and service for parties of all sizes and occasions. Enclosed, please find the current menu you requested.

The Wharf Tavern has a number of different function rooms available ranging from 15 to 150 guests. Our main banquet room is located on our second floor and seats up to 150 guests. This room offers a dance floor, private bar and views of the Warren River and Barrington are truly breath taking. We also have two smaller rooms on our first floor which can accommodate up to 80 or 20 guests respectively. All our rooms can be divided as needed, or can be private depending on your needs. A room minimum is required for each room depending on the date and time. Please inquire what the minimum charge is for the day of your function.

A \$ 100.00 deposit is required in order to Reserve the date. This deposit ensures the date and the time of your function. The deposit is credited to the final bill. All deposits are non-refundable; however, it may be transferred to another date if it is available.

We supply all tablecloths and napkins at no extra charge. All tables are completely set with china, glass, and silverware. Final menu selection is required one month prior to your scheduled event. One week prior to your event we need the final meal counts for all your guests. We will be pleased to assist you in recommending florists, cake, musicians, photographers etc.

Any specialty beverages can be arranged through The Wharf Tavern. The Rhode Island State Liquor Control Board strictly regulates the sale and service of alcoholic beverages. We ask your cooperation in obeying the law by not bringing any alcoholic beverages into the restaurant. We reserve the right to limit and control the amount of alcoholic beverages consumed by guests.

Local fire codes no longer allow any open flame in the building for receptions and banquets, etc. Certain types of covered candles may still be allowed on a case-by-case basis, but the use of most traditional candles is now prohibited. A service fee of 20% will be added to all food and beverage items. All prices quoted are subject to Rhode Island State Sales Tax (7% state tax & 1% local tax). (In Rhode Island the service charge is taxable).

The above contract is binding to secure your date/time and to assure that said signer agrees to all rules and regulations set forth by The Wharf Tavern and state and local agencies.

PRINT _____

SIGN _____

DATE _____

**Before placing your order, please inform your server if a person in your party has a food allergy.*

The consumption of raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Cold Hors D'oeuvres

<i>Assorted Cheese and Crackers</i>	<i>(Per Person)</i>	<i>\$1.75</i>
<i>Fresh cut Vegetables and Dips</i>	<i>(Per Person)</i>	<i>\$1.75</i>
<i>Fresh Fruit Platter</i>	<i>(Per Person)</i>	<i>\$2.50</i>
<i>Brushetta Tomato and Basil</i>	<i>(Per Person)</i>	<i>\$1.95</i>
<i>Smoked Salmon</i>		<i>\$55.00</i>
<i>Raw Bar (25 shrimp 25, Littlenecks, 25 Oysters)</i>		<i>\$160.00</i>

	<u>Half</u>	<u>Full</u>
<i>Jumbo Shrimp Cocktail</i>	<i>\$60.00</i>	<i>\$120.00</i>
<i>Little Necks on the Half Shell</i>	<i>\$40.00</i>	<i>\$75.00</i>
<i>Fresh Shucked Oysters</i>	<i>\$65.00</i>	<i>\$125.00</i>

Hot Hors D'oeuvres

	<u>Half 25pcs</u>	<u>Full 50pcs</u>
<i>Scallops Wrapped in Bacon</i>	<i>\$65.00</i>	<i>\$125.00</i>
<i>Lobster Stuffed Mushroom</i>	<i>\$60.00</i>	<i>\$110.00</i>
<i>Clam Casino</i>	<i>\$55.00</i>	<i>\$100.00</i>
<i>Fried Mozzarella Sticks with Marinara</i>	<i>\$48.00</i>	<i>\$85.00</i>
<i>Chicken Tenders (Plain, Buffalo or BBQ)</i>	<i>\$45.00</i>	<i>\$80.00</i>
<i>Spanakopit spinach and cheese in a puff pastry</i>	<i>\$45.00</i>	<i>\$75.00</i>
<i>Coconut Shrimp (served with a dipping sauce)</i>	<i>\$60.00</i>	<i>\$120.00</i>
<i>Spring Rolls</i>	<i>\$40.00</i>	<i>\$75.00</i>
<i>Mini Crab Cakes with Remoulade Sauce</i>	<i>\$60.00</i>	<i>\$120.00</i>
<i>Potato Skins Bacon & Cheese</i>	<i>\$40.00</i>	<i>\$75.00</i>
<i>Teriyaki Chicken</i>	<i>\$50.00</i>	<i>\$75.00</i>
<i>Teriyaki Beef</i>	<i>\$50.00</i>	<i>\$90.00</i>

Full Service Dinner Menu

All Dinner Entrées include a Mixed Green Salad, Caesar Salad, or Soup, Choice of Potato, Vegetable of the Day, Fresh Rolls, and Dessert.

Potato Options

Baked Potato
Oven Roasted
Garlic Mashed
Seasoned Rice

Vegetable Options

Green Beans Almondine
Glazed Carrots
Vegetable of the day

Dessert Options

Chocolate Cake
Coffee Mud Pie
New York Cheesecake
Assorted Dessert Table

Add family style pasta to any meal for \$2.50 a person

Chicken

Chicken Francase 25.99
Sautéed Chicken in a Lemon Butter Sauce

Baked Stuffed Chicken 25.99
Stuffed with Bread Crumb Stuffing and Topped with Supreme Sauce

Chicken Cordon Bleu 27.99
Stuffed with Ham and Cheese, Topped with Supreme Sauce

Chicken Marsala 27.99
Sautéed Mushrooms in a Marsala Wine Sauce

Chicken Florentine 27.99
Grilled Chicken Topped with Spinach and Our Three Cheese Blend

Seafood

Baked Scrod 25.99
Topped with Seafood Crumbs

Sole Newberg 27.99
Seafood Stuffed and Topped with Newberg Sauce

Pan Seared Salmon 29.99
Served with a Dijon Cream Sauce

Baked Stuffed Shrimp 29.99
Jumbo Shrimp with Seafood Stuffing

Pan Seared Scallops 31.99
Fresh Sea Scallops Lightly Seasoned and Seared

Steaks

<u>8 oz. Prime Rib</u>	25.99
<i>Served with Au Jus</i>	
<u>10 oz. Prime Rib</u>	27.99
<i>Served with Au Jus</i>	
<u>10 oz. New York Sirloin</u>	27.99
<i>Cooked to Order</i>	
<u>7 oz. Filet Mignon</u>	29.99
<i>Cooked to Order</i>	
<u>14 oz. Prime Rib</u>	29.99
<i>Served with Au Jus</i>	
<u>16 oz. Prime Rib</u>	32.99
<i>Served with Au Jus</i>	
<u>9 oz. Filet Mignon</u>	32.99
<i>Cooked to Order</i>	
<u>Gourmet Filet</u>	38.99
<i>Topped with Asparagus and Hollandaise Sauce</i>	

Land and Sea

<u>10oz. Prime Rib and Lobster Sauté</u>	36.99
<i>Lobster Sautéed with sweet cream butter</i>	
<u>10 oz. Prime Rib and Baked Stuffed Shrimp</u>	37.99
<i>Served with Au Jus and Three Stuffed Shrimp</i>	
<u>7 oz. Filet Mignon and Grilled Salmon</u>	39.99
<i>Served with a Dijon Sauce</i>	

BUFFET MENU

Italian Buffet

Mixed Green Salad
Chicken Parmagian
Pasta Marinara Sauce, Garlic & Oil or Alfredo
Sauce
Meatballs
Lasagna
Garlic Bread
Dessert
Coffee and Tea
\$24.99

Ensign's Buffet

Mixed Green Salad
Chicken Francese
Baked Scrod
Rice Pilaf
Pasta Marinara, Garlic & Oil or
Alfredo Sauce
Green Beans Almandine
Fresh Rolls and Butter
Dessert
Coffee and Tea
\$27.99

Officer's Buffet

Mixed Green Salad
Chicken Marsala
Carved Honey Baked Ham
Baked Stuffed Filet of Sole
Pasta Marinara, Garlic & Oil, or Alfredo Sauce
Garlic Mashed Red Bliss
Green Beans Almandine
Fresh Rolls and Butter
Dessert
Coffee and Tea
\$29.99

Captain's Buffet

Mixed Green Salad
Chicken Marsala
Beef Tips in Red Wine
Baked Scrod
Pasta Marinara, Garlic & Oil or Alfredo sauce
Garlic Mashed Red Bliss
Green Beans Almandine
Fresh Rolls and Butter
Dessert
Coffee and Tea
\$32.99

Admiral's Buffet

Mixed Green Salad
Seafood Newburg
Chicken Cordon Bleu
*Carved Prime Rib
Pasta Marinara, Garlic & Oil or Alfredo Sauce
Oven Roasted Red Bliss Potatoes
Green Beans Almandine
Fresh Rolls and Butter
Dessert
Coffee and Tea
\$37.99

Dessert Choices

Mud Pie
Vanilla Ice Cream
Cheese Cake
Chocolate Cake
Asst. Dessert Table

