



**WYNDHAM**<sup>®</sup>

Newport Hotel

# Catering Menu 2023/2024



2023 Wyndham Newport Hotel Catering Menu

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## BREAKFAST BUFFETS

*1.5 hours buffet service*

### **RISE + SHINE | \$18 PER PERSON**

*no minimum guest count*

Freshly Baked Pastries  
Breads & Bagels Served with Butter, Jams, & Cream Cheese  
Assortment of Seasonal Fruit  
Orange Juice & Cranberry Juice  
Starbucks Coffee & Assortment of Teas

### **RISE + SHINE DELUXE | \$20 PER PERSON**

*no minimum guest count*

Freshly Baked Pastries  
Breads & Bagels Served with Butter, Jams, & Cream Cheese  
Steel Cut Oatmeal Served with Fresh Berries, Brown Sugar, & Honey  
Yogurt with House Made Granola  
Assortment of Seasonal Fruit  
Orange Juice & Cranberry Juice  
Starbucks Coffee & Assortment of Teas

### **ALL-AMERICAN BREAKFAST BUFFET | \$24 PER PERSON**

*minimum of 30 people*

Scrambled Eggs  
Applewood Smoked Bacon or Sausage Links  
House Made Breakfast Potatoes  
Assortment of Seasonal Fruit  
Freshly Baked Pastries  
Breads & Bagels Served with Butter, Jams, & Cream Cheese  
Orange Juice & Cranberry Juice  
Starbucks Coffee & Assortment of Teas

## **DELUXE ALL-AMERICAN BREAKFAST BUFFET | \$28 PER PERSON**

*minimum of 30 people*

Scrambled Eggs  
Applewood Smoked Bacon  
Sausage Links  
House Made Breakfast Potatoes  
Assortment of Seasonal Fruit  
Freshly Baked Pastries  
Breads & Bagels Served with Butter, Jams, & Cream Cheese  
Orange Juice & Cranberry Juice  
Starbucks Coffee & Assortment of Teas

### CHOOSE ONE OF THE FOLLOWING:

Cinnamon French Toast  
Pancakes (Choose One: Blueberry, Chocolate Chip, or Buttermilk)  
Selection of Cold Cereals  
Steel Cut Oatmeal, Fresh Berries, Brown Sugar, & Honey  
Yogurt with House Made Granola  
Smoked Salmon Platter with Traditional Toppings +\$8 per person  
Eggs Benedict +\$8 per person

## **BREAKFAST A LA CARTE**

Large Breakfast Croissants | \$35 per dozen  
Assorted Bagels with Cream Cheese | \$30 per dozen  
Breakfast Sandwiches on Croissants | \$8 each  
Smoked Salmon with Fixings | \$8 per person  
Eggs Benedict | \$8 per person  
Assorted Cold Cereals | \$4 per person  
Granola Bars | \$3 each  
Oatmeal Station with Fresh Berries, Brown Sugar, Honey, & Dried Fruit | \$6 per person  
Yogurt, Berries, & House Made Granola | \$6 per person  
Made-To-Order Omelet Station | \$12 per person

\*Requires Chef Attendant at \$100 per chef (1 chef required per 50 guests)

## **BEVERAGES**

Starbucks Coffee | \$55 per shuttle  
Hot Water for Selection of Teas | \$45 per shuttle  
Assorted Individual Canned Sodas | \$3 each  
Bottled Water | \$3 each  
Sparkling Water | \$3 each  
Assorted Individual Sport & Energy Drinks | \$5 each



## LUNCH BUFFETS

*1.5 hours buffet service*

*served with Starbucks coffee, assortment of teas, cookies & brownies*

### **EXPRESS LUNCH BUFFET | \$30 PER PERSON**

*minimum of 20 guests \*can be modified for less people\**

Mixed Green Salad with Choice of Two Dressings  
Chicken Salad on Focaccia  
Turkey Club in a Spinach Wrap  
Roast Beef & Swiss Cheese on a Hawaiian Roll  
Caprese Salad in a Sundried Tomato Wrap

#### **CHOOSE TWO OF THE FOLLOWING:**

Tri Colored Pasta Salad  
Mediterranean Potato Salad  
House Made Potato Chips or Waffle Fries  
Individual Bags of Chips  
Assortment of Whole Fruit

### **LUNCHEON SALAD BAR | \$28 PER PERSON**

*minimum of 20 guests*

*served with Starbucks coffee, assortment of teas, rolls & butter, cookies & brownies*

#### **GUESTS WILL SELECT FROM:**

Mixed Greens, Spinach, Arugula, Ham, Turkey, Grilled Chicken, Bacon, Boiled Egg, Cheese, Cucumber, Carrots, Onions, Tomato, Pepperoncini, & Celery

#### **CHOOSE TWO OF THE FOLLOWING:**

Tri Colored Pasta Salad  
Mediterranean Potato Salad  
House Made Potato Chips  
Individual Bags of Chips  
Assortment of Whole Fruit

### **BOXED LUNCH | \$24 PER PERSON**

*no minimum guest count*

#### **GUESTS CHOICE OF:**

Chicken Salad, Tuna Salad, Turkey Club, Ham & Cheese, or Roast Beef Sandwich

#### **SERVED WITH:**

Individual Bag of Chips, Piece of Whole Fruit, Bottled Water, & Chocolate Chip Cookie

## **WYNDHAM LUNCH BUFFET | \$32 PER PERSON**

*minimum of 30 guests, served with rolls & butter, seasonal vegetable, cookies & brownies & Starbucks coffee & assortment of teas*

### **Appetizer | Choose One**

Mixed Green Salad with Balsamic Drizzle  
Tossed Caesar Salad with Croutons  
Caprese Salad with Tomato, Mozzarella, Basil with Balsamic Drizzle

### **Entrée | Choose Two**

Baked Stuffed Scrod with Newburg Sauce  
Grilled Salmon with Triple Citron Sauce  
Grilled Chicken with Tarragon Mustard Cream Sauce  
Chicken Marsala  
Chicken Piccata served with Capers  
Penne with Tomato Basil Sauce  
Pasta Primavera  
Beef Medallions + \$3 per person

### **Side | Choose One**

Whipped Potatoes  
House Seasoned Fingerling Potatoes  
Rice Pilaf  
French Fries (Regular or Sweet Potato)

## **WYNDHAM FIESTA LUNCHEON | \$32 PER PERSON**

*minimum of 30 guests*

*served with cookies & brownies & Starbucks coffee & assortment of teas*

Taco Salad with Chipotle Ranch Dressing

### **GUESTS WILL SELECT FROM:**

Shredded Chicken, Seasoned Ground Beef, Black Beans, Corn Salsa, Cheese, Lettuce, Tomato, Onion, Pickled Jalapeno, Sour Cream, Guacamole

### **SERVED WITH:**

Mexican Rice  
Tortilla Chips  
Partially Grilled Corn on the Cob

### **LUNCH A LA CARTE ADDITIONS**

N.E. Clam Chowder or Lobster Bisque (cup) | \$7 per person  
Soup du Jour | \$6 per person  
Additional Entrée | \$5 per person  
Additional Side | \$3 per person

*\*Alternative options available including gluten free/specialty meal*

## PLATED LUNCHES

*no minimum guest count needed, served with rolls & butter,  
Starbucks coffee & assortment of teas  
pre-count needed 2 weeks prior | \$30 per person*

### Appetizer | Choose One

Mixed Green Salad with Balsamic Drizzle  
Tossed Caesar Salad  
Traditional Greek Salad  
Arugula Salad with Strawberries, Walnuts, & Goat Cheese  
Soup du Jour  
N.E. Clam Chowder (+ \$4 per person)  
Lobster Bisque (+ \$4 per person)

### Entrée | Choose Two (all served with chef's choice of starch & vegetable)

Baked Stuffed Scrod with Newburg Sauce  
Grilled Salmon with Triple Citron Sauce  
Chicken Piccata with Capers  
Champagne Battered Fried Fish and Chips  
Teriyaki Marinated Chicken with Citrus Sauce  
Beef Medallions with Demi-Glace + \$4 per person  
Chicken Parmesan  
Eggplant Parmesan  
Grilled Chicken with Tarragon Mustard Cream Sauce  
Lobster Roll (+ \$12 per person)

### Dessert | Choose One

New York Cheesecake with Strawberries  
Chocolate Cake  
Carrot Cake  
Chocolate Chip Ice-cream Cookie Sandwiches  
Dessert Table  
Cookies and Brownies

## MEETING BREAKS

### Movie Night | \$10 per person

Fresh Popcorn  
Hot Pretzel Bites served with Cheese Sauce  
Assorted Candy Bars  
Assorted Canned Sodas

### Mix and Match Munchies | \$10 per person

Make-Your-Own Snack Mix to include sweet & salty options such as:  
Variety of Nuts, Chex Cereal, M&Ms, Candy Morsels,  
Marshmallows, Pretzels and Much More

### Mediterranean Medley | \$8 per person

House Made Hummus & Tabbouleh  
Served with Pita, Crostini, and an Assortment of Vegetables

### Off to a Healthy Start | \$8 per person

Fresh Sliced Fruit  
Selection of Domestic and Imported Cheeses  
Served with Assortment of Crackers

### Scream for Ice Cream

Ben and Jerrys Ice Cream Sundae Bar  
\*Ask your Sales Manager for Details

## AFTERNOON SNACKS

Fudge Brownies | \$32 per dozen  
Peanut Butter Cookies | \$32 per dozen  
Chocolate Chip Cookies | \$32 per dozen  
Oatmeal Raisin Cookies | \$32 per dozen  
Assorted Individual Bags of Chips | \$3 each  
Assorted Granola Bars | \$3 each  
Assorted Candy Bars | \$4 each  
Assorted Individual Yogurts | \$3 each  
Assorted Whole Fruit | \$3 each



## RECEPTION BITES

*Passed or Stationed | Minimum of 25 Pieces of Each*

### CHILLED SELECTIONS

- \*Mini Lobster Rolls | \$4.50 each
- \*Shrimp Cocktail | \$4.00 each
- Caprese Skewers | \$3.00 each

### WARM SELECTIONS

- Scallops Wrapped in Bacon | \$3.50 each
- Coconut Encrusted Chicken | \$3.00 each
- Chorizo & Cheese Stuffed Mushrooms | \$3.00 each
- Fish & Chips | \$3.00
- Miniature Crab Cakes | \$3.50 each
- Mini BLT | \$3 each
- Tomato Soup with Mini Grilled Cheese | \$3.00 each
- ARN Sliders with House Sauce | \$3.00 each
- N.E. Chowder & Clam Cake | \$3.00 each
- Beef Tenderloin Skewers with Teriyaki Glaze | \$3.50 each
- Tomato and Mozzarella Bruschetta | \$3 each
- Spinach Pies | \$2.50 each
- Coconut Shrimp | \$4.00 each
- Potato Skin topped with Bacon & Chive Sour Cream | \$2.75 each
- Mini Corn Dogs with Brown Ale Mustard | \$2.75 each
- Lobster Mac & Cheese | \$4.00 each
- Arancini with Smoked Gouda, Ham & Onion | \$3.00 each
- Chicken Quesadilla | \$3 each
- \*Grilled Baby Lamb Chops | \$5.00 each

### RECEPTION BITES - STATIONED

- Fruit & Cheese Display | \$7 per person
- Deluxe Fruit & Cheese Display with Cured Meats, Marinated Vegetables, Baked Brie, & Artichokes, Served with Homemade Focaccia | \$12 per person
- \*Add Crudité Display to any stationed reception bites for \$5 per person

### RECEPTION PACKAGES

- Fruit & Cheese Display with Choice of Three Passed Hors D'oeuvres
- \*Hors D'oeuvres are excluded from this package
- \$17 per person
  
- Deluxe Fruit & Cheese with choice of 4 Passed Hors D'oeuvres
- \$24 per person



# DINNER BUFFETS

*1.5 hours buffet service, minimum of 30 people  
served with Starbucks coffee & assortment of teas*

## **CREATE-YOUR-OWN DINNER BUFFET | \$45 PER PERSON**

*Includes rolls & butter*

### SELECT ONE SALAD:

Mixed Greens with Choice of Dressing  
Classic Tossed Caesar Salad  
Greek Salad with Black Olives, Pepperoncini, Tomatoes, Cucumbers & Feta Cheese  
Tuscan Salad with Dried Cranberries, Buffalo Mozzarella, Diced Tomatoes, & Fried Polenta  
Arugula Greens with Tomato, Onion, Walnuts, Crumbled Gorgonzola, Dried Cranberries & Mandarin Oranges

### SELECT TWO ENTREES:

*(or pick three entrees for an additional \$5 per person)*

Baked Stuffed Scrod with Newberg Sauce  
Grilled Salmon with Triple Citron Sauce  
Pasta Primavera  
House Made Mac & Cheese (add Lobster for an additional \$5 per person)  
Beef Medallions with Demi-Glace  
Atlantic Chicken with Tarragon Mustard Cream Sauce  
Carved Top Round of Beef (Requires Chef Attendant at \$50 per buffet line)  
Chicken Piccata with Capers  
Breast of Chicken with Mushroom & Bread Stuffing  
Teriyaki Marinated Grilled Chicken with Citrus Sauce  
Penne a la Vodka  
Tortellini with Tomato Basil Sauce  
Sundried Tomato Ravioli with Seasonal Sauce

### SELECT ONE STARCH:

Whipped Potatoes  
Fingerling Potatoes  
Rice Pilaf  
Israeli Couscous  
Scalloped Potatoes  
Pasta Dish

### SELECT ONE VEGETABLE:

Green Beans  
Broccoli  
Mini Carrots  
Asparagus  
Mixed Vegetable Medley

### SELECT ONE DESSERT:

Stationed or Family Style Assorted Mini Desserts  
Chocolate Cake  
Cheesecake  
Chocolate Chip Ice-cream Cookie Sandwiches  
Carrot Cake

**ITALIAN DINNER BUFFET | \$42 PER PERSON**

*1.5 hours buffet service*

*served with Starbucks coffee & assortment of teas*

*includes rolls & butter*

Antipasto Salad – Mixed Greens topped with Cured Meats,  
Artichokes & Provolone Cheese  
Caprese Salad – Sliced Tomato, Buffalo Mozzarella, Fresh Basil,  
Drizzled with a Balsamic Reduction

**SELECT TWO ENTREES:**

Chicken Marsala  
Chicken Parmesan  
Beef Medallions  
Filet of Sole  
Eggplant Parmesan  
Shrimp Scampi  
Three Cheese Baked Ziti

**SERVED WITH:**

Italian Seasoned Fingerling Potatoes  
Seasonal Vegetable Medley

*Served with House Made Tiramisu*

**BBQ DINNER BUFFET | \$45 PER PERSON**

*1.5 hours buffet service*

*served with Starbucks coffee & assortment of teas*

*Minimum of 30 guests*

Mixed Green Salad with Choice of Two Dressings  
Mesquite Seasoned Chicken Thighs  
Corn on the Cob  
Baked Beans  
House Made Mac & Cheese  
Mediterranean Potato Salad  
Collard Greens  
Corn Bread

**CHOOSE ONE OF THE FOLLOWING:**

St. Louis Slow Cooked Pork Ribs  
BBQ Pulled Pork on Brioche Bun

*Served with Mini Dessert*

# DINNER STATIONS

1.5 hours buffet service  
Minimum of 40 guests

## OPTION ONE | \$45 per person

Standard Fruit & Cheese Display  
Three Passed Hors D'oeuvres  
Pasta Station with Two Pastas, Served with Bread  
\*Carving Station - Choose One from Options Below  
Mashed Potato Bar  
Coffee Station

## OPTION TWO | \$60 per person

Deluxe Fruit & Cheese Display  
Chef Attended Pasta Station - Choice of Two Pastas & Two Sauces  
Carving Station - Choose Two from Options Below  
Salad Station  
Mashed Potato Bar with Regular and Sweet Potatoes  
Dessert & Coffee Station

### \*PASTA STATION | \$8 per person

Choose Two Pastas:

Farfalle  
Tortellini  
Sun-dried Tomato Ravioli  
Penne

Choose Two Sauces:

Traditional Marinara  
A la Vodka  
Alfredo  
Pesto

\*Gluten Free Pasta available for additional \$2 per person

### \*CARVING STATION OPTIONS | \$15 per person

Minimum of 50 guests

CHOOSE TWO OF THE FOLLOWING:

Top Round of Beef served with Au Jus & Horseradish Cream Sauce  
Roasted Turkey with House Made Gravy & Cranberry Sauce  
Honey Ham with Bourbon Brown Sugar Glaze  
Pork Tenderloin with Apple Chutney  
Beef Tenderloin with Au Jus (+\$5 per person)

### SOUP STATION | \$8 per person

CHOOSE ONE OF THE FOLLOWING:

New England Clam Chowder with Clam Cakes  
Tomato Soup with Mini Grilled Cheese  
Portuguese Kale Soup with Herbed Focaccia  
Lobster Bisque with Parmesan Crostini (+\$5 per person)

### SALAD STATION | \$12 per person

Mixed Greens & Arugula with Chef Choice of Assorted Salad Toppings

\*Requires Chef attendant at \$75 per chef

### \*MAC AND CHEESE STATION | \$10 per person

Three Cheese Mac and Cheese with Assorted Toppings to include:

Peas  
Grilled Chicken  
Broccoli

Buffalo Chicken  
Applewood Smoked Bacon  
Lobster (+\$5 per person)

### MASHED POTATO BAR | \$8 per person

Whipped Potatoes & Mashed Sweet Potatoes with Assorted Toppings to include:

Bacon  
Sour Cream  
Chives

Gravy  
Cheddar Cheese  
Butter & Brown Sugar

### CHICKEN WING STATION | \$10 per person

Guest Choice of Bone-In or Boneless Wings with Choice of Following Flavors:

East West  
BBQ  
Sweet Chili

Buffalo  
Lemon Pepper  
Garlic Parmesan

### PIZZA STATION | \$8 per person

CHOOSE TWO OF THE FOLLOWING:

Pepperoni  
Margherita  
Veggie  
BBQ Chicken

Sausage and Pesto  
Buffalo Chicken  
Chorizo & Peppers  
\*Shrimp & Feta (+\$2)

## PLATED DINNER OPTIONS

*includes coffee service  
minimum of 20 people*

### **Family Style Dinner | \$45 PER PERSON**

*served with rolls & butter*

*Choose One Salad:*

Antipasto Salad  
Fajita Salad

*Choose One Pasta:*

Pasta Bolognese  
Chicken Portabella Pasta  
Lobster Mac and Cheese

*Choose Two Entrées:*

Grilled Salmon with Citron Sauce  
Chicken Piccata  
Sliced Tenderloin of Beef

Served with *Roasted Fingerling Potatoes & Grilled Bi-Colored Carrots*

*Choose One Dessert:*

Tiramisu  
Gelato or Ice Cream  
Platters of Mini desserts

### **CLAM BOIL | \$60 PER PERSON**

*includes rolls and butter*

FIRST COURSE:

N.E. Clam Chowder & Mini Clam Cakes

SECOND COURSE:

Steamers, Mussels, Chorizo, Italian Sausage, Hot Dog, Corn on the Cob, Onion & Potato

THIRD COURSE:

Strawberry Shortcake

### **LOBSTER BAKE | \$80 PER PERSON**

*includes rolls and butter*

FIRST COURSE:

N.E. Clam Chowder & Mini Clam Cakes

SECOND COURSE:

Steamers, Mussels, Chorizo, Italian Sausage, Hot Dog, Corn on the Cob, Onion & Potato Topped with a Pound and a Half Lobster (Pound and Quarter Lobster is \$75 per person)

THIRD COURSE:

Strawberry Shortcake

\*8oz Filet Mignon and Vegetarian Tower will be offered for guests that do not eat bake.



## PLATED DINNER

*minimum of 20 people*

*pre-count needed 2 weeks prior | \$45 per person*

### Appetizer | Choose One

Mixed Green Salad with Balsamic Drizzle  
Tossed Caesar Salad  
Traditional Greek Salad  
Arugula Salad with Strawberry, Pecans, & Goat Cheese  
Soup du Jour  
N.E. Clam Chowder (+ \$4 per person)  
Lobster Bisque (+ \$4 per person)

*Served with Rolls & Butter*

### Entrée | Choose Two (all served with chef's choice of starch & vegetable)

12 oz. New York Sirloin Steak with Demi-Glace  
Baked Stuffed Scrod with Newburg Sauce  
Grilled Salmon with Triple Citron Sauce  
Seafood Stuffed Sole  
Chicken Piccata with Capers  
Atlantic Chicken with Tarragon Mustard Cream Sauce  
Teriyaki Marinated Chicken with Citrus Sauce Topped with Mandarin Oranges  
Stuffed Eggplant with a variety of Vegetables & Mozzarella Cheese  
Pasta Primavera  
Vegetarian Tower  
6 oz Filet Mignon with Demi-Glace (+ \$10 per person)  
8 oz Filet Mignon with Demi-Glace (+ \$14 per person)  
6 oz Filet Mignon with Baked Stuffed Shrimp (+ \$18 per person)  
6 oz Filet Mignon with Lobster Tail (+ \$28 per person)

### Dessert | Choose One

New York Cheesecake with Raspberry  
Chocolate Cake  
Carrot Cake  
Chocolate Chip Ice-cream Cookie Sandwiches  
Dessert Table  
Tiramisu

*Served with Starbucks Coffee & Assortment of Teas*

## STANDARD CASH BAR

### WINES BY THE GLASS | \$10

Lagaria Pinot Grigio  
BV Century Cellars Chardonnay  
BV Century Cellars Merlot  
BV Century Cellars Cabernet  
Seaglass Sauvignon Blanc  
J. Roget Champagne

### LIQUORS | \$10

3 Olives Vodka	Bacardi White Rum
Tito's Vodka	Jameson Irish Whiskey
3 Olives Citrus Vodka	Jack Daniels Whiskey
3 Olives Raspberry Vodka	Jim Beam Bourbon
Tanqueray Gin	Seagram's 7 Blended Whiskey
Cuervo Silver Tequila	Dewar's Scotch
Malibu Rum	Johnny Walker Red
Captain Morgan Rum	Melon Liqueur
Peach Schnapps	Amaretto
Triple Sec	

### BOTTLED BEER | \$7 DOMESTIC \$8 PREMIUM

Bud Light  
Corona  
Harpoon IPA  
White Claw Black Cherry  
Heineken 00

\*\*\*Please inquire about additional bar options that are available

- All prices are subject to a 23% taxable service charge and 8% state tax.
- All guaranteed guest counts due two weeks prior to event, counts can increase but cannot decrease within two weeks prior.
- John Clarke, Sunset Room, Event Patio (on occasion other spaces) require a Private Bar Setup which is \$75 per bar with \$250 Sales Minimum, before service charge and tax.
- Plated meals are subject to "highest price prevails."