



Newport Hotel

Catering Menu 2024/2025



240 Aquidneck Avenue Middletown, RI

(401)236-2020

www.WyndhamNewportRI.com

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
Seasonal Fruit Salad
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
Seasonal Fruit Salad
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
Seasonal Fruit Salad
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
Seasonal Fruit Salad
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
Mini Pastries | \$25 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 or Energy Drinks | \$5 each
Soda, Ice Tea or Lemonade | \$15 per pitcher

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
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 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

A LA CARTE

Mediterranean Potato Salad | \$3 per person
Tri Colored Pasta Salad | \$3 per person

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
- Cheeseburger Sliders with House Sauce | \$3.00 each
- Chic Filet Sliders | \$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 and an assortment of crackers | \$12 per person
- Tuscan Fruit and Cheese Display | \$15 per person
- *Add Crudit  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
- Upcharge to Tuscan Fruit and Cheese Display + \$3 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
Choice of Cheese, Mushroom or Butternut Squash 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

WYNDHAM FIESTA DINNER BUFFET | \$40 PER PERSON

minimum of 30 guests

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

GUESTS WILL SELECT FROM:

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

SERVED WITH:

Mexican Rice
Corn Bread
Partially Grilled Corn on the Cob

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

CARVING STATION OPTIONS | \$17 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)

*PASTA STATION | \$8 per person

Choose Two Pastas: Choose Two Sauces:

Farfalle	Traditional Marinara
Tortellini	A la Vodka
Seasonal Ravioli	Alfredo
Penne	Pesto

*Gluten Free Pasta available for additional \$2 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

Additions:

Chicken...\$3

Steak.....\$4

Salmon...\$5

TACO STATION | \$10 per person

Guest Choice of Soft and Hard Shell

Choice of meat, tomatoes, shredded lettuce, onion, sour cream, beans, and shredded cheese

Protein Additions:

Chicken...\$3

Fish.....\$3

Pork.....\$3

OPTION TWO | \$45 per person

Deluxe Fruit & Cheese Display
Pasta Station with Two Pastas, Served with Bread
Carving Station - Choose Two from Options Below
Salad Station
Mashed Potato Bar with Regular and Sweet Potato Bar
Dessert & Coffee Station

MAC AND CHEESE STATION | \$10 per person

Three Cheese Mac and Cheese with Assorted Toppings to include:

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

MASHED POTATO BAR | \$8 per person

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

Bacon	Gravy
Sour Cream	Cheddar Cheese
Chives	Butter & Brown Sugar

CHICKEN WING STATION | \$10 per person

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

East West	Buffalo
BBQ	Lemon Pepper
Sweet Chili	Garlic Parmesan

PIZZA STATION | \$8 per person

CHOOSE TWO OF THE FOLLOWING:

Pepperoni	Sausage and Pesto
Margherita	Buffalo Chicken

BBQ Chicken *Shrimp & Feta (+\$2)
Veggie

*Request Chef attendant at \$75 per chef

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
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

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
Dessert Table
Tiramisu
Served or Station with Starbucks Coffee & Assortment of Teas

STANDARD CASH BAR

WINES BY THE GLASS | \$10

Lagaria Pinot Grigio
BV Coastal Pinot Noir
BV Century Cellars Chardonnay
Moscato

BV Century Cellars Cabernet
BV Century Cellars Merlot
Wycliff 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
Baileys
Kahlua
Amaretto
Peach Schnapps
Triple Sec

BOTTLED BEER | \$7

Bud Light

BOTTLED BEER | \$8

Harpoon IPA
Corona
Heineken 00
Spindrift Seltzer

***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."