

PASTA, POTATO , RICE

** add \$2 per person*

- Garlic Mashed Potatoes
- Oven Roasted Potato
- Baked Potato
- Rice Pilaf
- Buttered and parslid New Potato
- Buttered and Parslied Rigatoni
- *Potato au Gratin
- * Scalloped Potato
- * Wild and long grain Potato

VEGETABLE

- Zucchini and Summer Squash
- Cauliflower au Gratin (Parmesan)
- Green Beans Almondine
- Honey Glazed Baby Carrots
- Asparagus add \$1.50 pp
- Peas & Mushrooms
- Roasted Broccoli
- Seasonal Vegetable Medley
- French Baby Beans

DESSERT

- Assorted Cheesecakes
- Assorted House Selections
- Lemoncello Mascarpone Cake
- Cookies and Brownies
- Red Velvet Cake
- Flourless Chocolate Torte
- Carrot Cake
- Ice Cream Sundae Bar add \$5 pp

TRADITIONAL COOKOUTS

All cookouts complete with two soft drinks, water, and water-melon Minimum 50 people

- "OLD FASHIONED" \$17 - Gourmet Hamburgers, Cheeseburgers, Hot Dogs Bag of Chips, Assorted Small Cookie Trays Add Garden Salad: \$2 pp
- "Backyard BBQ" \$20 - Grilled Marinated Chicken Breast, Hamburgers, Cheese-burgers, Hot Dogs, Potato Salad & Coleslaw, Tossed Salad with Two Dress-ings, Cookies and Brownies
- "GOURMET BBQ EVENT" \$26 - Rolls with Butter, Tossed Salad with Two Dressings, Grilled Fresh Salmon, NY Strip Steaks & Marinated Chicken Breasts, Corn on the Cob, Potato Salad, Cookies & Brownies OR Ice Cream Sandwiches

BUFFET DINNERS

All buffet dinners come complete with warmed rolls & butter, garden tossed salad, potato, rice or pasta, vegetable, choice of dessert and freshly brewed coffee & tea. • Min. 35 guests

REVOLUTIONARY BUFFET:

Your choice of two hot entrées \$22.99 pp

GASPEE DAYS BUFFET:

Your choice of three hot entrées •\$25.99 pp

HOT BUFFET ENTRÉE OPTIONS

- Vegetarian Lasagna
- Mushroom Risotto
- Cheese Manicotti
- Eggplant Parmesan
- Broccoli & Olive Aglio Y Olio (vegan)
- Chicken Cacciatore
- Chicken Coq au Vin
- Chicken & Broccoli Alfredo
- Pork & Mushroom Risotto
- Teriyaki Stir-Fry
- Southern Style Chicken
- Swedish Meatballs
- Shepard's Pie
- Chicken & Broccoli Alfredo
- Roast Beef au Jus
- Chicken Marsala
- Sausage, Peppers & Po-tatoes
- Meatloaf
- Sweet & Sour Chicken
- Country Braised Chicken
- Roast Pork Loin
- Lemon Chicken with Mushrooms
- Baked Scrod
- Herb Roasted Chicken
- Lasagna
- Pasta with Meatballs
- Pasta with Sausage
- Veal and Peas



R|EVOLUTION

AMERICAN BISTRO

2019 Catering Menu

**This catering menu is a guide.
Every buffet and option can be changed to
suit your needs.**

- All dinners are all priced per person. All buffets or suggested can be altered and quoted.
- All Food and Beverage is subject to a 20% gratuity and Rhode Island 8% Sales Tax.
- We accept Visa, Mastercard, Discover and American Express. An additional 3% will be added to credit cards
- A 30% deposit is required at the time of your booking to reserve the date. Balance is due prior to event start time
- Final Food and Beverage details, and set-up details, are required at least seven (7) days before your event.
 - The guaranteed number of guests in attendance is required one week prior to your functions. In the event that the final guaranteed count is not met on the day of your function, full payment will still be required based on the original guarantee. If unexpected guests arrive, they will be accommodated and you will be charged for the extra guests.
- Chef or Attendant Fees applied to service requiring manned stations.

**LOCATED IN THE HEART OF
HISTORIC PAWTUXET VILLAGE
2190 BROAD STREET, CRANSTON, RI
401-780-8700
WWW.REVOLUTIONRI.NET
INFO@REVOLUTIONRI.NET**

**Thank you for considering Revolution
American Bistro for your catering needs**

GRILLED VEGETABLE ANTIPASTO DISPLAY

Antipasto is elegantly presented on a 3x5 custom made butcher block garnished with whole uncut vegetables, fresh herbs, whole baguettes, bottles of wine, and more. Includes: marinated grilled asparagus, grilled zucchini, summer squash, Bermuda onion, marinated plum tomatoes, marinated grilled button mushrooms, marinated feta cheese, assorted cubed cheeses, pasta salad, country olives, white and red grapes, assorted breads and crackers, mixed young organic lettuces, mixed fresh berries and assorted toasted nuts, \$10.99 pp (40 minimum)

RAW BAR

All served with appropriate condiments. Min 50 pcs. per item

- Jumbo Shrimp Cocktail, \$3.50 ea
- Large Shrimp Cocktail, \$2.50 ea
- Oyster on the 1/2 shell, \$2.75 ea
- Littlenecks on the 1/2 shell, \$1.50 ea

HORS D'OEUVRES

per 25 pcs

- Bacon Wrapped Sea Scallops \$50
- Silver-Dollar Crab Cakes \$50
- Teriyaki Beef Sate \$45
- Smoked Salmon Canapés \$40
- Crispy Prosciutto Cheese Toasts with Goat Cheese and Thyme \$35
- Garlic - Rosemary Stuffed Mushrooms \$30
- Tomato Basil Bruschetta \$30
- Sweet and Sour Pork Satay \$35
- Crab & Brie in Phyllo \$45
- Chicken & Tarragon Phyllo \$30
- Chicken Quesadillas \$30
- Shrimp Quesadillas \$35
- Chicken Satay \$35
- Vegetarian Canapés \$30
- Teriyaki Wings \$25
- Buffalo Wings \$25
- BBQ Chicken Wings \$25
- Sweet and Spicy Plum Wings \$25
- Pork Potstickers \$30
- Vegetable Spring Rolls \$30
- Mini Spanakopita Triangles \$25

CROSTINI

per 25 pcs

- White Bean Pesto with Baby Spinach \$25.00
- Olive Tapenade with Shaved Grana \$32.00
- Roma Tomato, Mozzarella, and Basil \$28.00
- Beef Tenderloin with Horseradish Sour Cream and Roasted Red Pepper \$37.50

STROMBOLI

Approximately 25 pcs per

- Assorted grilled vegetable stromboli with cream cheese, sun-dried tomatoes and portobello mushrooms \$15.00
- Grilled Andouille sausage stromboli with black beans, scallion, cheddar cheese, salsa, and sour cream \$17.50
- Grilled Chicken pesto stromboli with mozzarella cheese, portobello mushrooms and oven-dried tomatoes \$17.50

RECEPTION TRAYS

- Raw Vegetable (crudité) Trays served with our savory dips
Small (serves 10) \$30 | Large (serves 25) \$55
- Domestic Cheese Trays
Small (serves 10) \$40 | Large (serves 25) \$80
- Imported Cheese Trays
Small (serves 10) \$60 | Large (serves 25) \$125
- Deli Meat Trays
Small (serves 10) \$60 | Large (serves 25) \$135

SERVED DINNER OPTIONS

All served dinners come complete with warmed rolls & butter, salad, choice of pasta, or potato and vegetable; and dessert. Vegetarian, vegan, gluten free & children's meals are available upon request.

- Roast Prime Rib served with Natural Jus \$30
- Beef Tenderloin Napoleon Beef Tenderloin stacked with Porto-bello-Mushrooms, Roasted Peppers & Goat Cheese \$27
- Tequila-Lime Chicken Breast with Pineapple Mango Salsa \$20
- Herb Crusted Roast Pork Tenderloin w Dean's Tomato Chutney \$23
- Boneless Chicken Breast stuffed with Spinach and Rice \$21
- Herb Roasted Chicken with Rosemary, Thyme and Basil \$20
- Chicken Marsala with Fresh Mushrooms \$21

SERVED DINNER OPTIONS

- Sautéed Chicken with Mushrooms, White Wine and Lemon \$21
- Thick Cut Pork Chop w Goat Cheese, Sundried Tomato, Basil \$22
- N.Y. Strip Steak with Caramelized Sweet Onion \$26
- 9 oz Filet Mignon With Garlic Butter or Béarnaise Sauce \$28
- Cajun Ribeye w Horseradish Sauce, Caramelized Sweet Onion \$26
- English Cut Prime Rib with Natural Jus \$26
- Center-Cut Swordfish with Lemon Beurre Blanc \$23
- Baked Scrod with Cracker Crumbs, White Wine and Butter \$20
- Prosciutto Cured Salmon with Strawberry-Balsamic Syrup \$22
- 5pc. Baked Stuffed Shrimp with Lemon Beurre Blanc \$27
- "Surf And Turf" Filet Mignon and Two Baked Stuffed Shrimp \$30
- Pan Roasted Grouper, Lime Risotto with Mascarpone \$28
- Seared Dry Scallops Soy Beurre Blanc, Tomato-Crab Risotto \$28
- Leg of Duck Confit atop Potato Gnocchi with Fresh Mozzarella \$21
- Baked Rigatoni, Black Forest Ham, Lemon, Thyme and Cream \$21
- Grilled Veal Chop, Wild Mushroom Risotto, Southern Greens \$38
- Grilled Tenderloin of Beef with Hedgehogs, Garlic and Parsley \$34
- Wild Mushroom-Peppercorn Meatloaf, Wild Mushroom Gravy \$21

SALAD OPTIONS

- Caesar Salad - Romaine, croutons, par-mesan and Caesar dressing
- Tossed Salad - Iceberg lettuce, diced to-mato & cucumber, parme-san cheese and red wine vinaigrette
- Mesclun Salad - Field Greens with fresh mozzarella, Roma tomato, balsamic vinaigrette
- Spinach Salad - Baby spinach, wild mushrooms, bacon, Raspberry Vinaigrette
- Greek Salad - Iceberg lettuce, diced to-mato, feta, cucumber, red onion, black olives, and Greek Goddess Dress-ing