

PASSED HORS D'OEUVRES

(please select four)

\$18.00 per person

Lobster-truffled grilled cheese
House-ground beef slider, truffle aioli
Prosciutto- and basil-wrapped chicken, arugula pesto
Harissa-rubbed grilled lamb rib chops, cucumber-raita dipping sauce
Roasted tomato flatbread, mascarpone, caramelized onion, roasted tomato, arugula
Sirloin, sundried tomato-goat cheese crostini
Vegetable egg roll
Bacon-wrapped gulf shrimp, barbeque glaze
Tuna tartare, phyllo dough, wasabi aioli, micro greens
Roasted Narragansett Bay littleneck clams, chourico-corn butter
Seared scallop, smoked pork belly, roasted corn aioli, crostini, micro cilantro

COCKTAIL RECEPTION DISPLAYS

Grand Shellfish Platter

Chilled New England Shellfish Sampler with lobster, littlenecks,
shrimp and oysters
\$99.95 each

Raw Bar Station

Assortment of local oysters, littlenecks, jumbo shrimp, mignonette, cocktail sauce, horseradish
\$22.00 per person
add Jonah crab claws and lobster tail
\$14.00 per person

Spreads and Breads

Traditional hummus, sun-dried tomato, goat cheese, olive tapenade, rosemary-white bean,
spinach-caramelized onion, breads and crackers
\$7.00 per person

Artisan Cheese and Fruit Display

Assorted local and imported cheeses, toasted nuts, fresh and dried fruit, local honeycomb,
toasted baguette
\$9.00 per person

Tuscan Display

Local and imported sliced meats, sharp provolone, fontina,
fresh mozzarella, roasted red peppers, marinated mushrooms,
balsamic grilled onions, eggplant caponata,
marinated artichokes, roasted garlic, assorted breads
\$12.00 per person



22 BOWENS WINE BAR AND GRILLE
PRIVATE DINING DINNER MENUS

THREE-COURSE DINNER MENU

First Course (Host's choice)

22B Clam Chowder; Potato, Bacon, Light Cream, Dill

Field Greens; Cucumber, Carrot, Grape Tomato, Red Onion, House Vinaigrette

Caesar Salad; Garlic Croutons, Shaved Grana Padano, 22B Caesar Dressing

Entrée Course

Pan-Roasted Statler Chicken; Sweet Corn-Asparagus Risotto, Chicken Jus

22B Filet Mignon 8oz., Grilled, Pommés Purée, Haricot Vert,
Mushroom Bordelaise, Great Hill Blue Cheese

Atlantic Salmon; English Peas, Oyster Mushrooms, Fingerling Potatoes,
Tomato-Tarragon Beurre Blanc

Grilled Swordfish; Asparagus, Carrot, Bell Pepper, Roasted New Potato, Basil Butter

Dessert Course

(Choose 2)

Lemon Curd Tartlet; Blueberry-Mint Compote

Chocolate Chip Cookie Dough Torte; Chocolate Chip Cookie Dough,
Chocolate Cremeux, Vanilla Whipped Cream

Dark Chocolate Budino; Chocolate Sauce, Caramel Corn,
Whipped Cream



FOUR-COURSE DINNER MENU

Soup Course (Host' s choice)

22B Clam Chowder; Potato, Bacon, Light Cream, Dill

Lobster Bisque

Salad Course (Host' s choice)

Field Greens; Cucumber, Carrot, Grape Tomato, Red Onion, House Vinaigrette

Caesar Salad; Garlic Croutons, Shaved Grana Padano, 22B Caesar Dressing

Entrée Course

Pan-Roasted Statler Chicken; Sweet Corn-Asparagus Risotto, Chicken Jus

Surf & Turf; 8 oz. Filet Mignon, 2 Gulf Shrimp, Pommies Puree, Haricot Vert,
Mushroom Bordelaise, Great Hill Bleu Cheese

Atlantic Salmon; English Peas, Oyster Mushrooms, Fingerling Potatoes,
Tomato-Tarragon Beurre Blanc

Grilled Swordfish; Asparagus, Carrot, Bell Pepper, Roasted New Potato, Basil Butter

14 oz. Prime Sirloin; Wild Mushroom & Fingerling Potato Hash, Asparagus, Béarnaise Sauce

Dessert Course

(Choose 2)

Lemon Curd Tartlet; Blueberry-Mint Compote

Chocolate Chip Cookie Dough Torte; Chocolate Chip Cookie Dough,
Chocolate Cremeux, Vanilla Whipped Cream

Dark Chocolate Budino; Chocolate Sauce, Caramel Corn,
Whipped Cream



FIVE-COURSE DINNER MENU

Appetizer Course (Host's choice of 2 - served family-style)

Lobster & Corn Fritters; Roasted Corn Aioli, Romesco Sauce

Artisan Cheese Board; 3 Regional Cheeses, Fig & Balsamic Jam, Pickled Vegetables

Crispy Calamari; Three-Pepper Mint Relish

Soup Course (Host's choice)

22B Clam Chowder, Potato, Bacon, Light Cream, Dill

Lobster Bisque

Salad Course (Host's choice)

Field Greens; Cucumber, Carrot, Grape Tomato, Red Onion, House Vinaigrette

Caesar Salad; Garlic Croutons, Shaved Grana Padano, 22B Caesar Dressing

Entrée Course (Host's choice of 4)

Pan-Roasted Statler Chicken; Sweet Corn-Asparagus Risotto, Chicken Jus

Surf & Turf; 8 oz. Filet Mignon, 2 Gulf Shrimp, Pommes Puree, Haricot Vert,
Mushroom Bordelaise, Great Hill Blue Cheese

Atlantic Salmon; English Peas, Oyster Mushrooms, Fingerling Potatoes,
Tomato-Tarragon Beurre Blanc

Grilled Swordfish; Asparagus, Carrot, Bell Pepper, Roasted New Potato, Basil Butter

14 oz. Prime Sirloin; Wild Mushroom & Fingerling Potato Hash, Asparagus, Béarnaise Sauce

Dessert Course (Choose 2)

Lemon Curd Tartlet; Blueberry-Mint Compote

Chocolate Chip Cookie Dough Torte; Chocolate Chip Cookie Dough,
Chocolate Cremeux, Vanilla Whipped Cream

Dark Chocolate Budino; Chocolate Sauce, Caramel Corn,
Whipped Cream



TWO-COURSE LUNCH MENU

First Course (choose 2)

22B Clam Chowder; Potato, Bacon, Light Cream, Dill

Caesar Salad; Garlic Croutons, Shaved Grana Padano, 22B Caesar Dressing

Field Greens; Cucumber, Carrot, Grape Tomato, Red Onion, House Vinaigrette

Second Course (choose 4)

Grilled Sirloin Steak; Lyonnaise Potatoes, Asparagus, Sauce Bordelaise,
Great Hill Blue Cheese

Seared Salmon; English Peas, Oyster Mushrooms, Fingerling Potatoes,
Tomato-Tarragon Butter Sauce

Statler Chicken Breast; Sweet Corn-Asparagus Risotto, Chicken Jus

Pulled Pork; Carolina Barbeque Sauce, Sharp Cheddar, Coleslaw, Crispy Onion, Soft Roll

Pesto-Rubbed Grilled Chicken; Roasted Red Pepper, Arugula, Goat Cheese, Focaccia Bread

Crab Cake Sandwich; Avocado Aioli, Greens, Vine-Ripened Tomatoes,
Cucumber, Potato Roll

Roasted Tomato Flatbread; Mascarpone Cheese, Roasted Tomatoes,
Caramelized Onions, Arugula, Aged Balsamic

All sandwiches served with host's choice of house-made potato chips or garden vegetable slaw



THREE-COURSE LUNCH MENU

First Course (choose 2)

22B Clam Chowder; Potato, Bacon, Light Cream, Dill

Caesar Salad; Garlic Croutons, Shaved Grana Padano, 22B Caesar Dressing

Field Greens; Cucumber, Carrot, Grape Tomato, Red Onion, House Vinaigrette

Second Course (choose 4)

Grilled Sirloin Steak; Lyonnaise Potatoes, Asparagus, Sauce Bordelaise,
Great Hill Blue Cheese

Seared Salmon; English Peas, Oyster Mushrooms, Fingerling Potatoes,
Tomato-Tarragon Butter Sauce

Statler Chicken Breast; Sweet Corn-Asparagus Risotto, Chicken Jus

Pulled Pork; Carolina Barbeque Sauce, Sharp Cheddar, Cole Slaw, Crispy Onion, Soft Roll

Lobster Roll; Melon, Lemon Aioli, Lettuce, Grilled Buttered Brioche Roll

Roasted Tomato Flatbread; Mascarpone Cheese, Roasted Tomatoes,
Caramelized Onions, Arugula, Aged Balsamic

All sandwiches served with host's choice of house made potato chips or garden vegetable slaw

Dessert Course (choose 2)

Lemon Curd Tartlet; Blueberry-Mint Compote

Chocolate Chip Cookie Dough Torte; Chocolate Chip Cookie Dough,
Chocolate Cremeux, Vanilla Whipped Cream

Dark Chocolate Budino; Chocolate Sauce, Caramel Corn,
Whipped Cream



BRUNCH BUFFET

Assorted Freshly Baked Muffins

Granola, Fresh Fruit, Yogurt

Lobster, Peas, Cheddar Frittata

Poached Eggs, Braised Short Rib, Chive Biscuit, Sauce Choron

Brioche French Toast Bread Pudding, Blueberry-Almond Compote, Maple Butter

Roasted Statler Chicken Breast, Seasonal Vegetable Risotto, Basil Sauce Supreme

Parmesan-Garlic Crusted Salmon, Ratatouille, Roasted Fingerling Potato,
Aged Balsamic Reduction

Artisan Lettuces, Grilled Peach, Goat Cheese, Shaved Onion, Toasted Pecans,
Fine Herb Vinaigrette

Assorted Juice, Coffee and Tea

\$34 per person

LUNCH BUFFET

Choice of:

Caesar Salad

Field Greens; Cucumber, Carrot, Grape Tomato, Red Onion, House Vinaigrette

Also includes:

22B Clam Chowder; Potato, Bacon, Light Cream, Dill

Spice-Rubbed Grilled Flank Steak; Chimichurri Sauce, Roasted Sweet Potato Hash

Sweet Corn & Pea Risotto; Wild Mushrooms, Roasted Tomato, Arugula Pesto

Roasted Statler Chicken Breast; Seasonal Vegetable Risotto, Basil Sauce Supreme

Grilled Herb-Rubbed Swordfish Brochettes; Almond Rice Pilaf,
Grilled Asparagus, Lemon-Mint Vinaigrette

22B Panzanella Salad

