

Lynn's Way, Block Island

Lynn's Way
Catering by
Block Island Gourmet

Dear Bride and Groom-to-be,

We are delighted that you are considering having your wedding at Lynn's Way.

As Event Manager for Block Island Gourmet, I will work with you to make sure that your special day is sensational. From catering and cake design to tent and equipment rentals, Block Island Gourmet is an on-island, full service special events company. Included in our service package and at no additional charge, you will have access to your very own Event Manager, who is committed to perfecting your event. You will also have access to our custom designed Online Event Planning Tool.

*Block Island Gourmet is recognized for its five star catering and excellent service. I have enclosed a range of menus that reflect some of our most popular selections. My team is well versed in a variety of culinary traditions, and my staff is always happy to tailor menus to suit your tastes. We offer formal and informal catering service ranging from fine dining to buffet, BBQ's and traditional New England Lobster Bakes. Please visit our catering website for more detailed information: **www.BlockIslandGourmet.com** – **Tel: (401) 466-5672***

Block Island Gourmet also offers a full range of top of the line party equipment rentals. I have included an estimate of the cost of equipment that your party may require, such as a tent, tables, chairs, etc. Please bear in mind that these selections and prices vary, depending on the size and requirements of your party. Our professional party designers will identify all tent and equipment requirements, and coordinate installation and design layout. We will design your party tent diagram using our PartyCAD software so you can get a bird's eye view of your tent layout before the big day (see enclosed sample).

*We look forward to putting our expertise to work for you.
Congratulations on your engagement!*

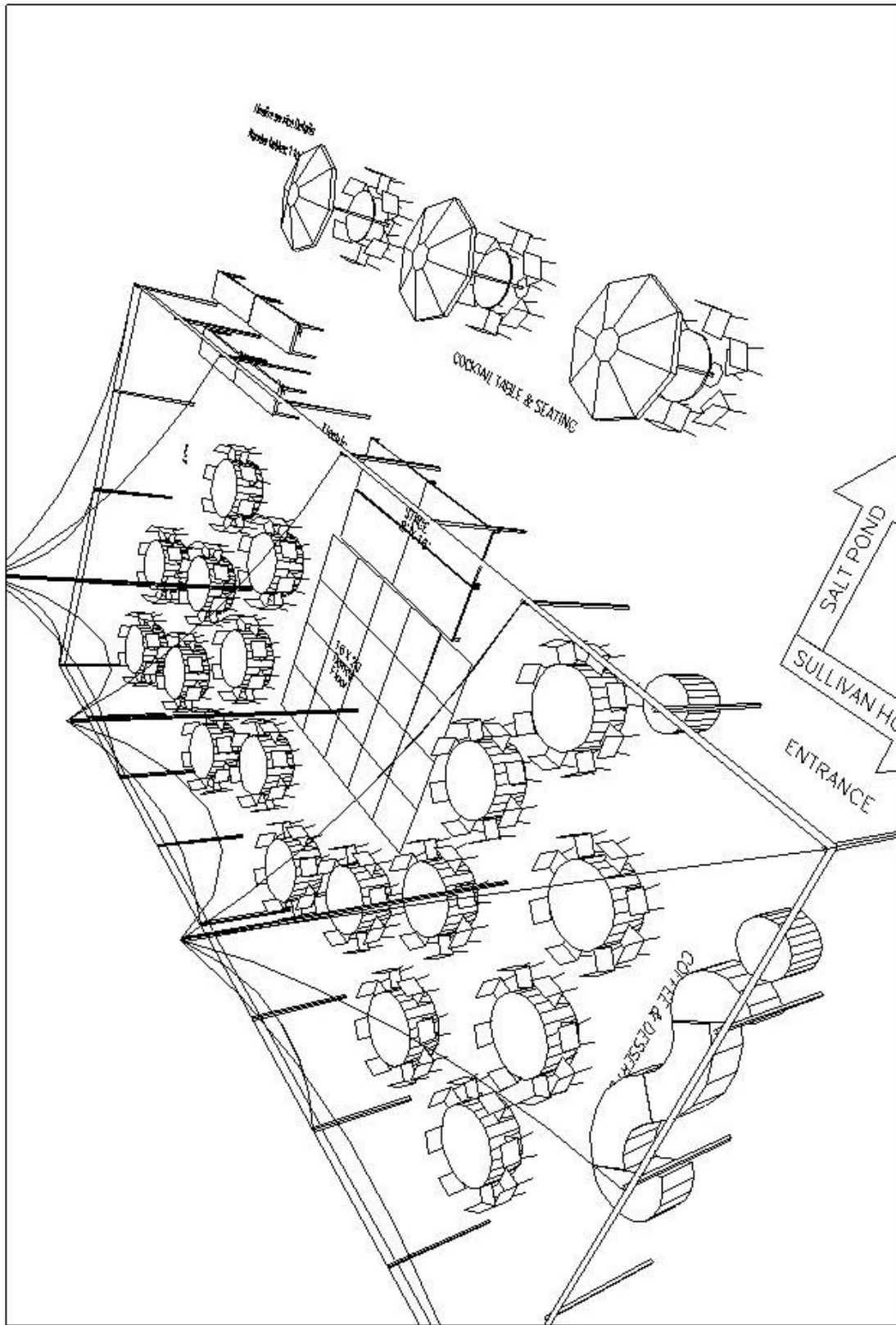
Sample Equipment List

➤ QUOTE FOR 100 GUESTS

On Island PARTY RENTAL SERVICE – No Delivery Fee

Description	RFQ-Qty	Price	Ext-Price
CHINA - GLASSWARE - FLATWARE		Included with catering	
CHAFFERS - TRAYS		Included with catering	
LINENS - CLASSIC WHITE (formal Menu)		Included with catering	
CHAIRS			
Dinner White Wood Padded	100	\$ 3.95	\$ 395.00
TABLES			
Round 60"	10	\$ 8.55	\$ 85.50
Half Round 60"	2	\$ 9.00	\$ 18.00
Serpentine 30" X 60"	2	\$ 12.50	\$ 25.00
Banquet 30" X 96"	10	\$ 8.50	\$ 85.00
Catering Tent			
20' X 30'	1	\$ 400.00	\$ 400.00
Century Pole - Cathedral			
40' X 60' Two Pole	1	\$ 1,350.00	\$ 1,350.00
Dance Floor			
4' X 4' Hard Wood	9	\$ 24.00	\$ 216.00
Fire Code			
Extinguisher	3	\$12.50	\$ 37.50
Exit Signs	2	\$13.50	\$ 27.00
Lighting Items			
String Lighting (ft)	100	\$ 1.20	\$ 120.00
Caterer Light	1	\$ 53.00	\$ 53.00
Dimmer	1	\$ 24.00	\$ 24.00
Elite Lavatory (optional)			
Air Conditioned - Double Unit	1	\$ 650.00	\$ 650.00
Sub Total:			\$ 3,486.00
Tax 7%			\$ 244.02
Labor			\$ 700.00
Total:			\$ 4,430.02

For a complete list of available rental equipment please contact our rental department at 401-466-5672



Wedding Menus

- Our chefs are creative and flexible; please feel free to make special requests.
- Hors D'oeuvre selections and dinner menus are priced together.
- Choice of five hors d'oeuvres - one of each choice per guest.
- For each entrée menu you may select up to *two entrées*. (one recommended)
- Additional entrées are available at an additional cost.
- Custom designed menus are priced on request. *Call for an appointment: (401) 466-5672*
- All menu selections are accompanied by starch and seasonal vegetables.
- All menu selections are subject to market availability and price change.
- Buffet/seated service is available. (Pre-ordering is required for seated service)
- Optional stations, platters and mirrors are available (*see enclosed menu for details*).

Cocktail Hour

Hors D'oeuvres

(Choice of five - one of each per guest)

Hot

Grilled Chicken Satay - with spicy peanut coconut dip

Maine Lobster Brochette - rolled in coconut and baked (add \$1.60 per guest)

Petite Quiche Lorraine - classic quiche lorraine topped with cheese

Spanicopita - classic Greek

Artichoke & Parmesan Filo Bundle - sweet Asian plum dip

Bacon Wrapped Chicken & Blue Cheese Brochette - oven roasted

Chorizo Sausage Encroute - infused with saffron

Grilled Baby New Zealand Lamb Cutlets - garden mint dip (add \$1.90 per guest)

Chicken & Mozzarella Quesadillas - with a hint of lime and Brazilian spices

Bell Pepper & Wild Mushroom Quiche - topped with freshly cracked black pepper

Glazed Lemon Marinated Sea Scallops - wrapped in home smoked bacon

Beef Teriyaki Satay - glazed in Teriyaki

Thai Crab Cakes - served with sweet lemon ginger chutney

Traditional Beef Wellington - beef and mushroom duxelle encrusted in golden pastry

Oriental Spring Rolls - vegetable spring rolls with soy dip

Thai Curry Samosa - traditional style

Artichoke Hearts - grilled artichoke hearts stuffed with blue cheese

Baked Brie Pesto Parcels - brie and pesto wrapped in Filo

Cold

Red Pimento, Pesto & Fresh Parmesan Quesadillas - served cold

Smoked Salmon Canapés - smoked salmon served on brioche with dill crème fraîche

Prosciutto Ham Cocktail - cantaloupe melon wrapped in prosciutto ham

Italian Crostini - with roasted pine-nut pesto, mozzarella, plum tomato and cracked black pepper

Chilled Shrimp - served with classic remoulade sauce

Crostini, Prosciutto & Mozzarella Cheese

Dinner Menu

Salad

(choice of one)

Simple Green

(Champagne Vinaigrette)

Classic Caesar

(Herb Garlic Toast, Parmesan, Caesar Dressing)

Arugula (add \$5.00 per guest)

(Gorgonzola Cheese, Toasted Pine Nuts, Balsamic Reduction)

Baby Spinach (add \$5.00 per guest)

(Oven Roasted Walnuts, Raisins, Goat Cheese, Simple Lemon Dressing)

Optional Appetizer *(additional charge)*

Classic Lobster Bisque \$11

New England Clam Chowder \$8

Butternut Squash Soup \$8
(coconut – lemon grass)

Entrée Selection

\$75.00 per guest (Choice of two)
(includes hors d'oeuvres, salad, sides, tea/coffee)

Oven Roasted Chicken with Pearl Onions, Bacon Lardons, & Sauce Chasseur.

Herb Crusted Pan Seared Sea Bream, Root Légume Compote, Grilled Lemon.

Whole Roasted Pork Loin, Red Onion Marmalade, Au Poivre.

Almond Crusted Salmon, Parsnip Purée, Braised Pimento, Lemon Virgin Olive Oil.

Consumption of raw or uncooked meat, poultry, eggs, and seafood may result in food borne illness.

Entrée Selection

\$85.00 per guest (Choice of two)
(includes hors d'oeuvres, salad, sides, tea/coffee)

Grilled Black Angus Sirloin, Sautéed Wild Forest Mushrooms, Watercress and Creamy Horseradish and Chive Purée.

Grilled Swordfish, Montpellier Butter, Lime.

Roasted and Glazed Duck, Prune Purée, Pommes Boulangère and Merlot Jus

Whole Roasted Poussin with Sage, Caramelized Beets, Jus Rôti.

Baked Halibut, Celery Root Purée, Portabella Mushrooms, Garden Basil Emulsion.

Entrée Selection

\$95.00 per guest (Choice of two)
(includes hors d'oeuvres, salad, sides, tea/coffee)

Surf & Turf – Black Angus Filet Mignon, Grilled Garlic Shrimp with Roasted Shallot Merlot Jus
**Our Surf & Turf can be combined with Sea Bass, Swordfish, Tuna, Salmon and Scallop*

Roasted Monkfish Tournedo Wrapped in Bacon, Cream Mustard Seed Sauce.

Grilled Certified Black Angus Filet Mignon, Caramelized Shallot and Fennel, Maître D'Hôtel Butter.

Grilled Yellow Fin Tuna, Teriyaki Glaze, Wasabi, Oriental Ginger.

Oven Roasted Rack of Lamb, Red Onion Marmalade with Rosemary Infused Bourguignon.

Pan Seared Sea Bass, Shitake Mushroom, Ricotta Cheese, Tomato Butter.

Entrée Selection

\$100.00 per guest
(includes hors d'oeuvres, salad, sides, tea/coffee)

Royal Land & Sea - Certified Black Angus Filet Mignon, Lobster Tail and Truffle Scented Portobello Mushroom served on Pinot Noir Jus Reduction

Foie Gras/Filet Mignon - Prime Certified Black Angus Fillet Mignon topped with Seared Foie Gras, Sweet Baby Shallots & Muscat Wine Sauce

Main course will be accompanied by a selection of seasonal vegetables and starch

Coffee/Tea

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Vegetarian

\$75.00 per guest

(includes hors d'oeuvres, salad, sides, tea/coffee)

Baked and Glazed Garden Pea and Leek Tart with Green Salad.

Italian Style Risotto of Roasted Artichoke, Mushrooms and Trio Cheese.

Portabella Mushroom and Goats Cheese Strudel, Tomato Couli.

Classic Penne Pasta Tossed in Garden Basil Pesto, Parmesan Cheese.

Deluxe Sweet Table Menu

(Choice of three - \$5.50 per guest)

Selection of Petit Fours - hand crafted petite Italian and American pastries
Assortment of Cookies - crafted from couverture chocolate and roasted nuts
Rich Chocolate and Toffee Fudge Cake - accompanied by sauce anglaise
Lemon Cheese Cake - served with sauce anglaise (other flavors available)
Italian Tiramisu - created with a traditional recipe
Vanilla Bean Crème Caramel Custard - Seasonal Fruit
Orange Citron Mousse - served with Vanilla sauce anglaise
Baked Maritime Apple Crisp

Optional Stations, Platters and Mirrors

Raw Bar Station

(Priced per piece)

Subject to market price

Shrimp 16-20 - grilled and chilled, served with compote of lemon and horseradish	(Guide \$2.15)
Oysters - fresh oysters served with champagne mignonette	(Guide \$2.00)
Little necks 16 -20 - braised in white wine and chilled	(Guide \$1.95)
Mussels - braised on the half shell and chilled, served simple and delicious	(Guide \$1.90)
Smoked Fish - (smoked Salmon & Blue Fish)	(Guide \$1.90)

Sushi Mirror

(\$4.00 per guest)

California Maki - crabmeat, avocado, cucumber and tobikko
Tekka Maki - tuna, cucumber, sesame, cilantro
Sake Maki - salmon, cucumber, sesame, cilantro

Pasta Station

(\$8.00 per guest)

Penne & Tortellini - a choice of tortellini and penne pasta tossed in marinara sauce with four cheese, black cracked pepper and garden basil.

Antipasto Platter

(\$3.90 per guest)

Selection of fine Italian Meats, Aged Cheese, Marinated Vegetables and Fresh Garden Herbs

International Cheese Board

(\$3.70 per guest)

Chef's Selection of Farm House Cheese and served with a selection of crackers

Fruit Display

(\$2.95 per guest)

Selection of Freshly Sliced Fruit - Melons, Berries and other seasonal fruits, served with Yogurt Dressing

Vegetable Crudités Platter

(\$2.20 per guest)

Selection of Fresh in Season Vegetables Served with a Selection of Dips

Buffet Brunch

*Selection comes with all service amenities
Not available off site - Minimum of 40 guests
Plus 20% service charge & tax - \$25 per hour per server
This menu can be tailored to your needs*

Carved Baked Ham
Scrambled Eggs
Bacon
Quiche Lorraine
Assorted Danish Pasties and Breads
Roast Potatoes
Selection of Fresh Fruits
Bagel & Cream Cheese
Tomato Juice
Orange Juice
Freshly Brewed Coffee

\$28.00 per guest

Additional Extras:

Corned Beef Hash: \$2.80 per guest
Sausages: \$2.70 per guest
Baked Beans: \$2.70 per guest
Crepe Station: \$4.80 per guest
Cheese Platter: \$4.00 per guest
Omelet Station: \$4.00 per guest
Baked Catch of the Day: \$5.00 per guest

Consumption of raw or uncooked meat, poultry, eggs, and seafood may result in food borne illness.

Policies and Procedures

Booking Schedule

Thank you for your interest in Block Island Gourmet. Please review the following schedule and policies, which are in place to make sure that your event is a success.

Beverages

All alcoholic beverages must be consumed at the reception site. We reserve the right to control and limit the amount of alcohol consumed by guests.

Payment Schedule for Booking Events/Weddings

A deposit, as specified in your Block Island Gourmet event contract, is required. Full payment is due 10 business days in advance of your function with a certified check, money order, or cash. Deposits are non-refundable.

Multiple Entrée

We are happy to serve two entrée for your event. In the event that three or more entrée are selected Block Island Gourmet will assess \$2.00 surcharge to the price of each entrée selected by each guest. The final count for seated service will include the exact number of each entrée and the corresponding table number.

Menu/Cake Selection & Attendance Guarantees

Menu and cake selections must be submitted to us 2 weeks in advance of your function date, unless otherwise stated in your contract. The number of guests in your party must be determined 12 business days in advance of your function. We will do our best to accommodate any changes after these deadlines. However, logistical and other constraints may preclude such changes. Charges will be determined on the guarantee or actual attendance served, whichever is greater. Please note that the listed prices on the enclosed menus are for this year, and are subject to change. Our menus reflect our most popular selections, but our catering department is happy to tailor menus to meet your party's needs.

Service Charges & Tax

A 20% service charge will be added to all food and beverage items. Quoted prices are also subject to Rhode Island taxes. Rhode Island sales tax is currently at the rate of 7% and Rhode Island food and beverage tax is currently at the rate of 1%. According to Rhode Island law, all gratuities are taxed 7%.

Liability

Block Island Gourmet and Lynn's Way cannot assume responsibility for personal property and/or equipment brought into the reception area. Lynn's Way and its representatives reserve the right to control the volume of amplified music, public address systems and general entertainment. Lynn's Way reserves

the right to manage and control all private functions on the Lynn's Way grounds.