



Rhode Island Yacht Club  
Commodore Room  
Catered Brunch Options

**R|EVOLUTION**  
AMERICAN BISTRO

Our exclusive caterer, R|evolution American Bistro, will provide your guests with an amazing menu that will be as impressive as the views from our Commodore Room. Below are just a few samples from past events to provide you with an idea of options and pricing – R|evolution can put together any menu you'd like.

All catering menus are coordinated directly with R|evolution and based on your preferences. Catering prices quoted below are before an 8% Rhode Island tax and a typical 20% gratuity. Please note that a 3% charge may be added to balances paid by credit card. Checks are gladly accepted.

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**Brunch for 50 guests**

**Buffet Style Service**

Price per Person: \$22.50 (Tax and gratuity extra)

Menu:

- Creamy, Classic Scrambled Eggs
- Crisp Bacon
- Hearty Pancakes
- Crispy Potato Wedges
- Assorted Freshly Cut Fruit
- Assorted Breakfast Breads and muffins
- Mixed Green Salad with choice of dressing
- Classic Vegetable Lasagna
- Coffee and Tea Service

**Brunch for 30 guests**

**Sitdown/Banquet Style**

*(Guests select from 3 entrée options **prior** to event)*

Price Per Person: \$20.00 (Tax and gratuity extra)

- Bacon, Potato, and Five-Cheese Quiche with Chives and Crème Fraiche
- Country-Style Pancakes topped with Fruits, Berries, and Candied Pecans with Pure Maple Syrup and Vanilla Whipped Cream
- Steak and Eggs: Sliced NY Strip Steak, Poached farm eggs, English muffin and Hollandaise (add \$5 per person)
- All options include: Assorted Freshly Cut Fruit, Assorted Breakfast Breads and Muffins, Mixed Green Salad with Vinaigrette (all served family style)
- Coffee and Tea Service

**Brunch for 75 guests**

**Buffet Style Service**

Price Per Person \$30.00 (tax and gratuity extra)

Menu:

- Egg, Gruyere, and Applewood Smoked Bacon Frittata with Tomatoes and Onions
- Creamy Chive and Aged White Cheddar Cheese Enhanced Scrambled Eggs
- Cranberry Orange Almond-Crusted French Toast with Vanilla Scented Maple Syrup
- Avocado Toast Eggs Benedict on a Brioche Roll with Lump Crab Meat, Sliced Garden Tomatoes, Seasoned Avocado, and a Poached Egg with Classic Hollandaise Sauce
- Crispy Smoked Bacon and Pork Sausage Links
- Crispy Potato Wedges and Seasoned Tater-Tots
- Assorted Breakfast Breads, Muffins, & Rolls with Jams and Spreads
- Mixed Robust Garden "Big Salad" with Assorted Dressings
- Assorted Freshly Cut Mixed Fruits and Berries
- Coffee and Tea Service