

R|EVOLUTION

AMERICAN BISTRO

2019 Catering Menu

This Catering Menu is a guide.

Every buffet and option can be changed to suit your needs.

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

Catering and General Event Information

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

- All dinners priced per person. Buffets or suggested buffets can be altered and quoted. All Food and Beverage is subject to a 20% gratuity and Rhode Island 8% Sales Tax.
- We accept cash, checks, Visa, Mastercard, Discover and American Express. An additional 3% will be added to credit card payments
- A 30% deposit is required at the time of your booking to reserve the date. Balance due prior to event start time.
- Final Food, Beverage & set-up details required (7) days prior to event.
- The “guaranteed” number of guests in attendance is also required (7) business days prior to your function in order to purchase and staff appropriately. In the event that the final guaranteed count is not met on the day of your function, full payment is required based on the original

guarantee. If unexpected guests arrive, you will be charged for the actual number of guests.

- Chef/Attendant Fees applied to service requiring manned stations.

Grilled Vegetable



Antipasto Display

This 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, \$10.99pp (40 minimum)

Raw Bar

All served with appropriate condiments. Minimum 50 pieces per item

Jumbo Shrimp Cocktail, \$3.50 ea

Large Shrimp Cocktail, \$2.50 ea

Oysters on the ½ shell, \$2.75 ea

Little necks on the ½ shell, \$1.50

HORS D'OEUVRES

PRICES ARE PER 25 PIECES

Bacon Wrapped Sea Scallops \$50

Silver-Dollar Crab Cakes \$50

Teriyaki Beef Sate \$45

Smoked Salmon Canapés I \$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 pieces

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

About 25 slices per

Choices include but are not limited to:

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 Portobello-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
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 SELECTIONS

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 mush-
rooms, bacon, Raspberry
Vinaigrette

Greek Salad
Iceberg lettuce, diced to-
mato, feta, cucumber, red
onion, black olives,
and Greek Goddess
Dressing

POTATO / RICE / PASTA

***ADD \$2 PP**

Garlic Mashed Potatoes
Oven Roasted Potato
Baked Potato
Rice Pilaf
**Buttered/Parslied New Po-
tato**
**Buttered & Parslied Riga-
toni**
***Potato au Gratin**
***Scalloped Potato**
***Wild & Long Grain Rice**

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

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 Al-
fredo**

**Pork & Mushroom Risotto
Teriyaki Stir-Fry**

**Southern Style Chicken
Swedish Meatballs
Shepard's Pie**

**Chicken & Broccoli Al-
fredo**

**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

Traditional Cookouts

All cookouts complete with two soft drinks, water, and watermelon

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, Cheeseburgers, Hot Dogs

Potato Salad & Coleslaw • Tossed Salad with Two Dressings • 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