



2020 Prom Menu

First Course Selections

Please Choose One

Fresh Fruit Cup • Chicken Escarole Soup • Tossed House Salad

Entrée Selections

May provide 2 choices for your guests. Final counts are required 10 days in advance

Boneless Breast of Chicken with Valley Stuffing \$24.95

Chicken Parmigiana \$25.95

Served with pasta, no potato & vegetable

Chicken Francaise \$26.95

Egg Battered and served in a lemon butter, white wine sauce

Baked Scrod \$27.95

Topped with seasoned bread crumbs, white wine, and lemon

Roast Prime Rib Au Jus \$35.95

Baked Stuffed Shrimp with Drawn Butter \$30.95

Vegetarian Eggplant Parmigiana. \$35.95

Choice of Potato:

Please Choose One

**Oven Roasted Potato • Oven Roasted Sweet Potatoes • Garlic Mashed Potato •
Rice Pilaf**

Choice of Vegetable:

Please Choose One

Green Beans Almondine • Medley of Fresh Vegetables • Glazed Baby Carrots • Baby Corn

Dessert Selections:

Please Choose One

Vanilla Ice Cream • Chocolate Chip Cookies & Brownies • Chocolate Mousse with Whipped Cream

Also Includes:

Fresh Bread or Rolls with butter, Coffee & Tea

Beverages:

**Students can buy their own soda or an open soda bar can be provided for \$6.00 per student
Soda pitchers may also be purchased for \$8.00 per pitcher.**

Facility Fee/Décor/ Enhancements:

There is a facility fee of \$500.00 for the rental of the Grand Ballroom if your final count does not exceed 175 people.

Ivory or White Linens and choice of colored napkin are included at no additional cost.

Add our exclusive "Above Lighting" to illuminate the ceiling in your choice of color for \$350.00

Above Prices do not include 20% Service Charge and Rhode Island Sales Tax if applicable