

FUNCTION MENUS

Mediterranean Taverna

Union Station Plaza
23 V Whites Path • South Yarmouth, MA
508.760.1500

on Main

644 Main Street • Hyannis, MA
508.790.1115

Ardeo at Waterplace

1 Waterplace Park
Providence, RI
401.351.1400

Grille at Kings Way

64 Kings Circuit • Yarmouth Port, MA
508.362.7730

Tuscan Tavern

280 Underpass Rd • Brewster, MA
508.896.4200



The Jamiel Family has been hosting private events for over 30 years, making any one of our Ardeo locations a perfect place for your next function. Please feel free to choose from these sample menus or let us custom design a special menu to suit your needs. Call today to set up a personal consultation or to find out how Ardeo can help you plan your next event!



Hors D'Oeuvres

COLD OPTIONS

- Boursin & Prosciutto Stuffed Artichoke Hearts \$78
- Shrimp Cocktail \$100
- Pecan Chicken Salad in Cucumber Rounds \$55
- Smoke Salmon on Pumpernickel \$75
- Assorted Canapés \$120
- Melon & Prosciutto \$65
- Portobello Crustini \$40
- Hoummos \$75
- Cheese, Fruit & Crackers \$60
- Molasses Seared Chicken with Fig Chutney \$68
- Assorted Vegetable & Dip \$45
- Lobster Salad Puffs \$165
- Baba Ghannouj \$80
- Grilled Vegetables \$80
- Candied Grape Sweet Potato \$45
- Ginger Shrimp & Plantain \$110
- Tuna - Wakimi Rice Cakes \$90
- Scallop Seviche with Cucumber \$120

HOT OPTIONS

- Macadamia Crusted Chicken \$59
- Crab Cakes \$95
- Chicken Wings \$40
- Chicken Teriyaki Skewers \$50
- Sesame Beef with Peanut Sauce \$50
- Oyster Rockefeller \$115
- Spinach & Swiss Quiche \$50
- Stuffed Mushrooms \$55
- Spanikopita \$65
- Scallops & Bacon \$140
- Grapeleaves \$50
- Shrimp with Mango Ginger Dipping Sauce \$98
- Broccoli & Cheddar Phylo \$40
- Clams Casino \$100
- Mediterranean Meatballs \$45
- Italian Meatballs \$45
- Lebanese Mini Meat Pies \$45
- Lebanese Mini Spinach Pies \$45

Prices may be subject to change.

Function Breakfast Menu

Pre-Meeting - \$5.00

Fresh Baked Muffins, Danish, Fresh Brewed Coffee, Herbal Teas, & Assorted Juices.

Continental Breakfast - \$7.95

Fresh Baked Muffins, Danish, Coffee Cake, Fresh Fruit, Yogurt, Fresh Brewed Coffee, Herbal Teas & Assorted Juices.

Breakfast Buffet - \$12.95

Fresh Baked Muffins & Danish, Fresh Fruit, Scrambled Eggs, Bacon & Sausage, Homefries Waffles, Fresh Brewed Coffee, Herbal Teas, & Assorted Juices.

Brunch Buffet - \$18.95

Fresh Baked Muffins & Danish, Fresh Fruit, Eggs Benedict, Italian Sausage, Homefries, Baked Seafood, Chicken & Pasta, Rice Pilaf, Rolls & Butter, Carving Station.

Banquet Stations

International Cheese, Fruit & Vegetable Station - \$6.95 per person

A spectacular array of Imported Cheeses, surrounded by Fresh Local Vegetables & Exotic Fruit.

Raw Bar - \$13.95 per person

Shrimp Cocktail, Littlenecks on the Half Shell, Oysters & Mussels.

Middle Eastern Station - \$7.95 per person

Fresh Baked Meat & Spinach Pies, Hoummos, Goat Cheese in Olive Oil, Toubouli, Marinated Olives & Lebanese Bread.

Antipasto Station - \$7.95 per person

Assorted Italian cold cuts, Imported Italian Cheese, Roasted Red Peppers, Grilled Eggplant, Sweet Cherry Peppers, & Imported Dipping Oils with Italian Breads.

Carving Station - \$10.95 per person

Choose one of: Steamship Round of Beef, Black Angus Prime Rib, or Roast Leg of Lamb.

Choose one of: Roast Turkey, Baked Ham, or Roast Pork Loin.

Includes Rolls & Accompanied Sauces. Choose 3 or more Stations & reduce total cost by 10% (minimum of 50 people).
Prices may be subject to change.

Please add 25% for tax & gratuity.

Buffet Menu

Sports Buffet - \$16.95

Garden Salad • Cole Slaw • Penne Pasta • Homemade Meatballs
Roasted Potato • House Vegetable • Fire Roasted Chicken • Rolls & Butter

Italian Buffet - \$22.95

Caesar Salad • Antipasto Platter • Italian Red Cabbage Salad • Tomato & Mozzarella Salad
Cheese Tortellini • Homemade Meatballs • Chicken Piccata • Seafood Primavera
Angus Tips Pizziola • Italian Bread & Butter • Coffee or Tea

Dinner Buffet - \$25.95

Garden Salad • Relish Tray • Marinated Tomato Salad • Pasta Salad
Italian Meatballs, Cheese Tortellini • Hot Vegetable Du Jour • Rice Pilaf
Chicken Ardeo • Baked Scrod • Carving Station • Rolls & Butter • Coffee & Tea

Cruise Style Buffet - \$29.95

Garden Salad • Relish Tray • Grilled Vegetable Salad
Rainbow Cole Slaw • Pasta Salad with Shrimp • Hot Vegetable Du Jour
Rice Pilaf • Lobster & Seafood Supreme • Cheese Tortellini Veloute
Chicken Marsala • Steamship Round • Rolls & Butter • Coffee & Tea

Cape Cod Lobster Boil - Market Price

Award Winning Clam Chowder (served)

1 1/2 Pound Boiled Lobster (pre-cracked & cut open for easy eating)

1/4 Roasted Chicken

Sausage • Boiled Red Bliss Potato • Corn On The Cob • Corn Bread • Coffee or Tea

All Buffet selections served with chef's dessert.

Prices may be subject to change.

Function Dinner Menu

Rosemary & Fire Roasted Rack of Lamb - \$31.95

Tender domestic rack of lamb served with wild mushrooms & a minted demi.

Lobster & Shrimp Saute - \$31.95

Fresh lobster meat & large shrimp sauteed with garlic, sun-dried tomatoes and kalamata olives in a Pinot Grigio herb butter sauce with Feta cheese.

Filet Bordelaise - \$31.95

9 oz. filet mignon grilled to your liking topped with Gorgonzola bordelaise.

Grilled Sirloin - \$28.95

Black Angus N.Y. Sirloin char grilled with red wine braised Portobella mushrooms.

Char Grilled Salmon - \$28.95

Char grilled salmon filet with gorgonzola, grape salad and candied walnuts.

Prime Rib - \$27.95

Black Angus Rib Eye slow roasted and served with a hot au jus.

Chicken Sorrentino - \$25.95

Fresh pan seared boneless chicken & sliced eggplant topped with Fontina cheese finished with a plum tomato herb sauce.

Haddock Oreganata - 25.95

Fresh Haddock filet brushed with an oregano olive oil topped with sliced tomato & parmesan seasoned crumbs, then fire roasted.

Fire Roasted Chicken Ardeo - \$22.95

Boneless chicken breast stuffed with broccoli, mushrooms, almonds & mozzarella cheese, fire roasted laced with a supreme sauce.

Baked Stuffed Sole - \$22.95

Fresh sole stuffed with a crab meat stuffing topped with a lobster cream sauce.

Yankee Pot Roast Jardinere - 19.95

Tender pot roast simmered in natural juices and laced with a jardinere sauce.

Roast Turkey Dinner - \$19.95

Traditional roast turkey dinner with all the fixings.

Italian Platter - \$19.95

Penne pasta, meatball, Italian sausage, chicken parmigiana and garlic bread.

Surf and Turf Menu

Choose one from each column - \$27.95

8 oz. Sirloin

Prime Rib

Angus Tips

Lamb Kabob

Chicken Kabob

Baked Stuffed Shrimp

Baked Scallops

Tarragon Swordfish

Grilled Salmon

Shrimp & Scallop Kabob

All dinners served with cheese station, soup or salad, chef's potato, chef's vegetable and dessert with coffee or tea.

Please add 25% for tax and gratuities to all prices.