

Revolution 2024 Catering Menu

Thank you for considering Revolution American Bistro for your event.

This Catering Menu is a guide.

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

Catering and General Event Information

All Food and Beverage subject to a 20% gratuity and Rhode Island 8% Sales Tax.

We accept Cash, Check, Visa, Mastercard, Discover and American Express.

A 30% deposit is required 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 is also required (7) business days prior to your function to purchase and staff appropriately. If the guaranteed count is not met on the day of your function, full payment is required based on the original guarantee. If unexpected guests arrive, we will accommodate to the best of our ability, and you will be charged for the actual number of guests.

Chef/Attendant Fees applied where applicable



Grilled Vegetable Antipasto Display \$15 pp (40 min)

Add Charcuterie or Kendall Brook smoked Salmon (+10 pp)

This Antipasto is elegantly presented on a 3x5 custom made butcher block, garnished with whole vegetables, fresh herbs, baguettes, bottles of wine, & more.

Includes: marinated grilled asparagus, grilled zucchini, summer squash, Bermuda onion, marinated tomatoes, grilled button mushrooms, marinated feta cheese, assorted cubed cheeses, pasta salad, country olives, hummus, grapes, assorted breads and crackers, mixed young lettuces, mixed fresh berries.

Raw Bar-served with appropriate condiments.

Minimum 50 pieces per item

Shucker/ attendant/upon request/\$40 per hour

Jumbo Shrimp Cocktail, \$4

Large Shrimp Cocktail, \$3

Oysters on the ½ shell, \$3

Little necks on the ½ shell, \$2.50

Chowder and Clam cake Shooters, \$5 pp

Premium hors d'Oeuvres

per 50 pieces

Crispy Prosciutto Cheese Toasts \$80
with Goat Cheese, Thyme, & Lemon Zest
Garlic-Herb & Cracker Stuffed Mushrooms \$80
Tomato Basil Bruschetta \$80
Sweet and Sour Pork Satay \$80
Scallops wrapped in Bacon \$100
Mini Chicken Quesadillas, \$80
Mini Shrimp Quesadillas \$90
Sweet and Spicy Chicken Skewers \$90
Vegetable Goat Cheese Canapés \$80

Our Famous Wings \$100
Pork Potstickers \$80
Vegetable Spring Rolls \$80
Mini Spanakopita Triangles \$80
Teriyaki Beef Skewers \$100
Bacon-Wrapped Day boat Scallops \$150
Silver-Dollar Crab Cakes \$125
Smoked Salmon Canapés \$150
Crab Stuffed Jumbo Mushrooms \$125

Crostini
per 25 pieces

Beef Tenderloin Crostini-roasted red peppers,
horseradish sauce \$75
Grilled Vegetable/Goat Cheese \$50

White Bean Pesto w/ Baby Spinach \$50
Olive Tapenade w/ Shaved Grana \$50
Caprese \$50

Reception Trays- 25 ppl min

Crudit  trays-served with bleu cheese and chive sour cream dips \$5 pp
Domestic Cheese Trays- Cheddar, Smoked Gouda, Pepper-jack, \$8 pp
Imported Cheese Trays- Reggiano, Havarti, Gorgonzola \$10 pp
Add Charcuterie - \$10 pp

HOT BUFFET DINNER OPTIONS

All buffet dinners come complete with warmed rolls & butter, garden tossed salad,
potato, rice, or pasta, & vegetable, choice of dessert and freshly brewed coffee
Min. 40 guests

REVOLUTIONARY BUFFET:

Your choice of two hot entr es \$28 pp

Chicken Marsala
Sausage, Peppers & Potatoes
Meatloaf
Country Braised Chicken
Roast Pork Loin
Lemon Chicken with Mushrooms
Baked Scrod
Pan Roasted Salmon
Herb Roasted Chicken
Lasagna
Pasta with Meatballs

GASPEE DAYS BUFFET:

Your choice of three hot entr es \$35 pp

Pasta with Sausage
Eggplant Parmesan
Broccoli & Olive Aglio Y Olio (vegan)
Chicken Cacciatore
Herb Roasted Chicken
Chicken & Broccoli Alfredo
Teriyaki Chicken Stir-Fry
Shepard's Pie
Chicken & Broccoli Alfredo
Roast Beef au Jus
Veal and Peas add \$4 pp

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.
Min 30 guests

Beef Tenderloin Napoleon \$45
KING-CUT Prime Rib \$50 (min12 pc)
English Cut Prime Rib with Natural Jus \$42
Tequila-Lime Chicken w/ Pineapple Mango Salsa \$30
Herb Crusted Roast Pork Tenderloin \$30
Herb Roasted Chicken \$30
Chicken Marsala \$30
Chicken Picatta \$30
Thick Cut Pork Chop \$35
N.Y. Strip Steak \$38
9 oz Filet Mignon \$42
Cajun Ribeye \$45
Center-Cut Swordfish \$38
Blackened Salmon \$34
Classic Baked Scrod \$30

"Surf And Turf" 6oz. Filet /Baked Stuffed Shrimp \$45
Prosciutto Cured Salmon \$30
Baked Stuffed Shrimp \$36
Pan Seared Dayboat Scallops \$45
Duck Confit / Mushroom Risotto \$40
Baked Rigatoni, Ham, Lemon, Thyme & Cream \$30
French Rack Veal Chop \$60
French Onion Meatloaf, Wild Mushroom Gravy \$32
Braised Beef Bavette \$38
Chicken and Shrimp Jambalaya \$32
Vegetable Lasagna \$26
Vegetable Risotto \$28
Wild Mushroom Risotto \$30
Burrata Ravioli with Spinach and Flank Steak \$35