

Revolution 2024 Catering Menu

This Catering Menu is a guide.

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

Catering and General Event Information

Thank you for considering Revolution American Bistro for your event.



All dinners priced per person.

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

We accept Visa, Mastercard, Discover and American Express.

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 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 to service requiring manned station)

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

Add Charcuterie or Kendall Brook smoked Salmon (+8 pp)



This Antipasto is elegantly presented on a 3x5 custom made butcher block garnished with whole vegetables, fresh herbs, 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, hummus, white and red 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

Jumbo Shrimp Cocktail,

Large Shrimp Cocktail,

Oysters on the ½ shell,

Littlenecks on the ½ shell,

\$40 per hour

\$4

\$3

\$3

\$2.50

HORS D'OEUVRES

Premium hors d'Ouevres

per 50 pieces

Crispy Prosciutto Cheese Toasts	\$80
with Goat Cheese, Thyme, and 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
Buffalo Wings	\$100
Teriyaki Wings	\$100
BBQ Chicken Wings	\$100
Sweet and Spicy Plum 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

Pizza "Bites" pieces

Cheese Pizza	\$25
Pepperoni	\$30
Margarita	\$30
Veggie	\$25
Chicken Pesto	\$30
Meatball and Ricotta	\$30

Hot appetizer Buffet trays

Boneless Spareribs	\$70
Pulled Pork with Slider Rolls	\$60
Pull Chicken with Slider Rolls	\$60
Italian Meatballs with Slider Rolls	\$50
Swedish Meatballs with Sour Cream	\$50
Spinach Artichoke dip with crisp chips	\$60
Taco Salad	\$40

Crostini

per 25 pieces

Filet Mignon Crostini-roasted red peppers, horseradish sauce	\$75
White Bean Pesto w/ Baby Spinach	\$50
Olive Tapenade w/ Shaved Grana	\$50
Caprese	\$50

RECEPTION TRAYS- 25 ppl min

Crudite 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
Charcuterie Trays-	\$10 pp

Traditional Cookouts

Minimum 50 ppl

"OLD FASHIONED" \$30 pp

Hamburgers, Cheeseburgers, Hot Dogs
Bags of Chips • Assorted Cookie Trays
Add Garden Salad: \$2 pp

"BACKYARD BBQ" \$45

Marinated Grilled Chicken Breast, Hamburgers, Cheeseburgers, Hot Dogs, Buns, Condiments
Potato Salad • Tossed Salad • Coleslaw
Cookies and Brownies

"GOURMET BBQ" \$60

Rolls with Butter • Tossed Salad with Two Dressings
Grilled Salmon • NY Strip Steaks • Marinated Chicken
Corn on the Cob • Potato Salad
Watermelon • Cookies & Brownies

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
Min. 40 guests

REVOLUTIONARY BUFFET:

Your choice of two hot entrées \$40 pp

GASPEE DAYS BUFFET:

Your choice of three hot entrées \$46 pp

Hot Buffet Entrée Options

Eggplant Parmesan
Broccoli & Olive Aglio Y Olio (vegan)
Chicken Cacciatore
Herb Roasted Chicken
Chicken & Broccoli Alfredo
Pork Belly & Mushroom Risotto
Teriyaki Chicken Stir-Fry
Southern Style Chicken
Swedish Meatballs
Shepard's Pie
Chicken & Broccoli Alfredo
Roast Beef au Jus
Chicken Marsala
Sausage, Peppers & Potatoes
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

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	
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
Prosciutto Cured Salmon	\$30
Baked Stuffed Shrimp	\$36
"Surf And Turf" Filet Mignon/Baked Stuffed Shrimp	\$45
Pan Seared Dayboat Scallops	\$45
Duck Confit / Mushroom Risotto	\$40
Baked Rigatoni, Ham, Lemon, Thyme & Cream	\$30
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