



THE AGASSIZ EXPERIENCE

*Extraordinary views and memories from our Chalet and Terrace overlooking
Narragansett Bay and the Newport Bridge for five hours*

*Fine China, Crystal Stemware, Flatware
Choice of Elegant Floor Length Table Linens
Round Tables and Fruitwood Chiavari Chairs*

*Artisan Cheese Board
Charcuterie
Selection of Four Hot or Cold Passed Hors d'oeuvre
Champagne Toast*

*Three-Course Plated Dinner
Includes:
Choice of Appetizer, Soup or Salad
Choice of Two Entrees
Custom Designed Wedding Cake
Coffee Service*

*Valet Service
Two-Bedroom Suite for the Bride and Groom on their Wedding Day*



AGASSIZ COCKTAIL RECEPTION DISPLAYS

ARTISAN CHEESE BOARD

Imported & domestic cheeses, seasonal fruit, local honey & jams, artisan breads, crackers

CHARCUTERIE

Italian cured meats & sausages, Pecorino Romano, marinated vegetables, olives, artisan breads

ADDITIONAL SELECTIONS

GOURMET GRILLE

Select three:

*Angus beef sirloin, chimichurri
Block Island swordfish, tomato corn salsa*
Pork tenderloin, sage & grilled peach chutney
Grilled calamari, olives, pepperoncini, capers, lemon
Georges Bank scallops, citrus glaze
Jamaican jerk shrimp or chicken, pineapple glaze
Grilled seasonal vegetables, aged balsamic*

SLIDER BAR

Select three:

*Pulled pork, cole slaw
Confit pork BLT, truffle mayo
Ipswich clam roll, traditional tartar sauce
Crispy chicken parmigiana, pesto aioli
Lobster roll, tarragon crème fraîche
Angus cheeseburger, bacon-red onion relish*

CASTLE HILL RAW BAR

Locally harvested shellfish:

*Littleneck clams, oysters, white shrimp,
mignonette sauce, cocktail sauce, hot sauce, lemons, limes*



AGASSIZ COCKTAIL RECEPTION DISPLAYS

ADDITIONAL SELECTIONS

LOCAL FARM STAND

All produce from within 150 miles

Marinated string bean salad, roasted garlic, grilled cipollini onions, Portobello mushrooms

Watermelon Gazpacho, ginger-cilantro gastrique

House made jardinière

Charred corn, grilled squash, cherry tomato, roasted peppers, aged balsamic & EVOO

(Farmer) Tomato, macerated chiles and basil

Warm creamer potato salad, local bacon lardons, niçoise vinaigrette

Fresh penne salad, seasonal vegetables, seasonal broken pesto, Parmigiano-Reggiano

-Bruschetta Station-

Eggplant caponata, Sweet Berry Farm Honey,

whipped Vermont chevre, tomato-basil relish

Assortment of local artisan breads, crackers and accompaniments

**Seasonal items; subject to availability*



AGASSIZ PASSED HORS D'OEUVRE

Spinach & feta quiche
Hummus, tomato & olive relish, crostini
Tomato bruschetta, roasted garlic, pesto aioli
Narragansett Bay littleneck clam casino
Fava & garbanzo bean falafel, tzatziki sauce
Rhode Island clam cake, chouriço aioli
Heirloom tomato flatbread, feta vinaigrette
'Chouriço & peppers', caraway mustard sauce
Smoked chicken salad, bibb lettuce, roasted garlic crouton
Jonah crab cake, chipotle-chile rémoulade
Oyster ceviche, finger limes, jalapeño gelée
Paella croquettes, saffron aioli
Lobster corn fritters, citrus-sour cream
Duck confit spring roll, apricot wasabi glaze
Lobster-avocado rilette, lime-dusted plantain chip
Bresaola flatbread, red pepper rouille
BBQ lobster mac & cheese tarts

ADDITIONAL SELECTIONS

Matunuck oyster on the half shell, crème pearls, caviar
Chilled poached white shrimp, mango-habañero hot sauce
Lobster slider, tarragon crème fraîche, brioche bun
Angus beef tartare, béarnaise sabayon, pickled tomato, garlic toast
Harissa glazed lamb loin, basil-pignoli nut butter
Foie gras vol au vent, grilled stone fruit chutney
Georges Bank scallops & bacon
Corn madeleines, lime crème fraîche, caviar



SPRING & SUMMER AGASSIZ APPETIZERS

Local baby greens, endive, pickled beets, lavash crisp, whipped Vermont chevre, roasted shallot vinaigrette

*Chilled tomato soup, garden basil, burrata cheese, crostini**

Caesar salad, sourdough crouton, white anchovies, Parmesan

New England clam chowder, clam fritter, chives

Lobster corn chowder, black pepper bread crouton

*Vine ripe tomato - ciliegine mozzarella salad, basil, macerated local chiles, EVOO, aged balsamic, toasted ciabatta**

Grilled flatbread, shaved cucumbers, sweet 100 tomatoes, baby arugula, oregano - feta cheese vinaigrette

Jonah crab cake, roasted corn- Anaheim succotash, basil aioli

ADDITIONAL SELECTIONS

Grilled white shrimp, coconut milk-hominy, nappa cabbage slaw, spicy mango coulis

Pappardelle, braised pork shoulder, sweet and sour onions, English peas

*Petite clambake, littleneck clams, lobster tail, chouriço, fingerling potatoes,
native corn, smoked seaweed broth, scallion cornbread*

**Available in Season*



SPRING & SUMMER AGASSIZ ENTREES

SMOKED MURRAY'S STATLER CHICKEN BREAST

Applewood smoked bacon & Cabot cheddar dressing, caramelized onion mashed potatoes, asparagus, Dijon jus lié

BACON WRAPPED PORK TENDERLOIN

Kenyon's grits, roasted corn succotash, port wine & mustard jus

GRILLED ATLANTIC SALMON

Blackened sweet potatoes, grilled greens, corn and andouille maque-choux

NATIVE FLUKE JALFREZI

Yukon Gold potato-fava bean samosas, wilted pea greens, bell peppers, spicy curry sauce

GRILLED ANGUS BEEF TENDERLOIN

Yukon Gold potato-caramelized onion gratin, baby carrots, tomato confit, Sherry jus

ROASTED VEAL CHOP

Roasted sweet 100 tomatoes, foraged mushroom chard, gnocchi, au poivre sauce

GRILLED VEGETABLE & LOCAL RICOTTA CANNELLONI

Tomato & goat cheese emulsion, Parmigiano-Reggiano

ADDITIONAL SELECTIONS

SURF & TURF

*Grilled Angus beef tenderloin,
Braised leeks, roasted mushrooms, charred corn salad
Madeira jus with choice of: baked, stuffed shrimp or lobster tail*



SPRING & SUMMER AGASSIZ DESSERTS

ADDITIONAL SELECTIONS

VANILLA CHEESECAKE

Seasonal fruit compote, house made graham

SAVARIN AU RHUM

Citrus, dark rum, whipped cream, tropical fruit

STRAWBERRY SHORTCAKE

Local strawberries, buttermilk biscuit, whipped cream

BERRY PAVLOVA

Crispy meringue, lemon curd, lime syrup

UPSIDE DOWN CHOCOLATE SOUFFLÉ

Pistachio ice cream