



TROPHY ROOM

PRIVATE EVENT
PACKAGES

2020

PRIVATE EVENT PACKAGES

BRIDAL BABY SHOWER

starting at 58.00 per person

Reception

45 Minutes Premium Open Bar

45 Minutes Selection of Four Passed Hors d'oeuvres

Luncheon

Three Course Luncheon

CORPORATE LUNCH

starting at 32.00 per person

Three Course Luncheon

DINNERS | ANNIVERSARY, REHEARSAL & CORPORATE

starting at 120.00 per person

Reception

60 Minutes Premium Open Bar

60 Minutes Selection of Six Passed Hors d'oeuvres

Dinner

Three Course Dinner

BIRTHDAY CELEBRATION

starting at 100.00 per person

Reception

60 Minutes Premium Open Bar

60 Minutes Selection of Six Passed Hors d'oeuvres

Dinner

Three Course Dinner

Celebration Cake

Please contact our catering department for further information. We would be happy to create a customized menu including seasonal offerings, nut free, and gluten free options also available upon request.

RECEPTION Hors d'oeuvres

per person | per hour

pick two 15.00 | pick three 20.00 | pick four 25.00

COLD

Jalapeño Biscuits with Pimento Cheese,
Bacon, and Pickled Watermelon

Lobster Rolls with Taragon Aioli

Marinated Tomatoes, Bocconcini
and Basil

Tuna Tartare in a Cucumber Cup

Rock Shrimp Cocktail

Waldorf Chicken Salad, Pumpernickel
Crostoni

Smoked Rillettes, Brioche

Seasonal Chilled Soup Shooter

HOT

Wild Mushroom and Gruyère Quiche

Spinach Arancini with Fonduta Center

Prosciutto Flatbread with Arugula
and Balsamic

Crab Hushpuppies, Old Bay Aioli

Crispy Asparagus with Béarnaise

Mini Crab Cakes with Sauce Gribiche

Meatballs with Calabrese Tomato Sauce

Beef Brochette "au Poivre" with
Tarragon Aioli

LUNCH ONE Three Course Luncheon

25.00 per person

First Course select one

Gazpacho

watermelon, cucumber, sherry, olive oil

Caesar Salad

parmesan, garlic croutons, anchovy

Entrée select two

Gnocchi

wild mushrooms, black truffle, parmesan breadcrumbs

Salmon

cauliflower, capers, tomato, beurre blanc

Trophy Burger

American cheese, lettuce, tomato, onion, pickles, fancy sauce

Dessert select one

Key Lime Pie

meringue

Chocolate Covered Pretzel

*Rob's salted caramel, peanut butter mousse,
vanilla ice cream*

LUNCH TWO Three Course Luncheon

35.00 per person

First Course select one

Gazpacho

watermelon, cucumber, sherry, olive oil

Caesar Salad

parmesan, garlic croutons, anchovy

Beet Salad

pistachio, goat cheese, arugula

Entrée select two

Gnocchi

wild mushrooms, black truffle, parmesan breadcrumbs

Salmon

cauliflower, capers, tomato, beurre blanc

Roasted Chicken

potato purée, sautéed spinach, natural jus

Trophy Burger

American cheese, lettuce, tomato, onion, pickles, fancy sauce

Dessert select one

Key Lime Pie

meringue

Chocolate Covered Pretzel

*Rob's salted caramel, peanut butter mousse,
vanilla ice cream*

LUNCH THREE Three Course Luncheon

45.00 per person

First Course select one

Gazpacho

watermelon, cucumber, sherry, olive oil

Caesar Salad

parmesan, garlic croutons, anchovy

Beet Salad

pistachio, goat cheese, arugula

Entrée select two

Gnocchi

wild mushrooms, black truffle, parmesan breadcrumbs

Salmon

cauliflower, capers, tomato, beurre blanc

Roasted Chicken

potato purée, sautéed spinach, natural jus

Trophy Burger

American cheese, lettuce, tomato, onion, pickles, fancy sauce

Steak Wedge Salad

skirt steak, tomato, blue cheese, avocado

Dessert select one

Key Lime Pie

meringue

Chocolate Covered Pretzel

*Rob's salted caramel, peanut butter mousse,
vanilla ice cream*

Seasonal Fruit Salad

whipped cream

DINNER ONE Three Course Dinner

55.00 per person

First Course *select one*

Gazpacho *watermelon, cucumber, sherry, olive oil*
Wedge Salad *tomato, blue cheese, avocado, warm bacon*
Caesar Salad *parmesan, garlic croutons, anchovy*
Beet Salad *pistachio, goat cheese, arugula*
Rhode Island Style Cauliflower *cherry peppers, fried capers*

Entrée *select two*

Gnocchi *wild mushrooms, black truffle, parmesan breadcrumbs*
Salmon *cauliflower, capers, tomato, beurre blanc*
Roasted Chicken *potato purée, sautéed spinach, natural jus*
Short Rib Pot Roast *carrots, pearl onions, polenta*

Dessert *select one*

Key Lime Pie *meringue*
Crème Brulee *whipped cream, berries*
NY Cheesecake *graham cracker, strawberry sauce*

DINNER TWO Three Course Dinner

65.00 per person

First Course *select one*

Gazpacho *watermelon, cucumber, sherry, olive oil*
French Onion Soup *aged Gruyère, crostini*
Wedge Salad *tomato, blue cheese, avocado, warm bacon*
Caesar Salad *parmesan, garlic croutons, anchovy*
Beet Salad *pistachio, goat cheese, arugula*
Tuna Tartare *mango, cucumber, sesame, soy*
Rhode Island Style Cauliflower *cherry peppers, fried capers*

Entrée *select two*

Gnocchi *wild mushrooms, black truffle, parmesan breadcrumbs*
Spaghetti *ricotta stuffed meatball, calabrese tomato sauce*
Salmon *cauliflower, capers, tomato, beurre blanc*
Roasted Chicken *potato purée, sautéed spinach, natural jus*
Short Rib Pot Roast *carrots, pearl onions, polenta*
Rack of Lamb *couscous, almonds, mint*

Dessert *select one*

Key Lime Pie *meringue*
Crème Brulee *whipped cream, berries*
NY Cheesecake *graham cracker, strawberry sauce*
Chocolate Covered Pretzel
Rob's salted caramel, peanut butter mousse, vanilla ice cream

DINNER THREE Three Course Dinner

75.00 per person

First Course *select one*

Gazpacho *watermelon, cucumber, sherry, olive oil*
French Onion Soup *aged Gruyère, crostini*
Wedge Salad *tomato, blue cheese, avocado, warm bacon*
Caesar Salad *parmesan, garlic croutons, anchovy*
Beet Salad *pistachio, goat cheese, arugula*
Tuna Tartare *mango, cucumber, sesame, soy*
Rhode Island Style Cauliflower *cherry peppers, fried capers*
Maine Lobster Salad *green goddess dressing*
Selection of Fine Charcuterie *terrines, pâté, cured meats*

Entrée *select two*

Gnocchi *wild mushrooms, black truffle, parmesan breadcrumbs*
Spaghetti *ricotta stuffed meatball, calabrese tomato sauce*
Salmon *cauliflower, capers, tomato, beurre blanc*
Local Swordfish *olive oil, crushed butternut squash, kale, bacon*
Roasted Chicken *potato purée, sautéed spinach, natural jus*
Short Rib Pot Roast *carrots, pearl onions, polenta*
Rack of Lamb *couscous, almonds, mint*
Filet Mignon *8oz black angus tenderloin, parmesan fries*

Dessert *select one*

Key Lime Pie *meringue*
Crème Brulee *whipped cream, berries*
NY Cheesecake *graham cracker, strawberry sauce*
Chocolate Covered Pretzel
Rob's salted caramel, peanut butter mousse, vanilla ice cream
Seasonal Fruit Salad *lemon sorbet*

**SIGNATURE
TROPHY ROOM EXPERIENCE**
Four Course Dinner

150.00 per person

First Course *select one*

Maine Lobster Cocktail
garlic butter, horseradish

Steak Tartare
black truffle, poached egg, toast

Frissee Salad
lardon, poached egg, sherry vinaigrette

Supplement

Caviar Service
blinis, red onion, egg, chives

Freshly Shaved Truffles
choice of risotto, spaghetti or scrambled eggs

Entrée *select two*

Sole Meuniere
super green spinach, rice pilaf

Beef Wellington
foie gras, potatoe purée

Honey Laquered Duck
parsnip purée, roasted root vegetables

Dessert *served one per 4 people*

Trophy Sundae
vanilla ice cream, hot fudge, candied nuts, gold leaf

OPEN BAR

per person | per hour

premium 20.00 | deluxe 25.00 | luxury 30.00

Includes sommelier's selection wines, champagnes, juices, soft drinks, mineral water, garnishes, and one (1) bartender per 75 guests. Consumption bars available during meal service only and will be billed at the same per drink charges as charged in our dining room.

Premium

Sobieski Vodka
Sobieski Citron Vodka
Absolute Vodka
Bombay Gin
Tanqueray Gin
Bacardi Silver Rum
Captain Morgan Spiced Rum
Dewars White Label Scotch
Canadian Club Whiskey
Seagram's VO Whiskey
Jim Beam Bourbon
Arandas Tequila
Heineken Beer
Michelob Ultra Beer

Deluxe

Ketel One Vodka
Ketel One Citron Vodka
Stoli Orange Vodka
Bombay Sapphire Gin
Bacardi Silver Rum
Captain Morgan Spiced Rum
Dewars 12 Years Scotch
Jack Daniel's Whiskey
Bulleit Bourbon
Patron Silver Tequila
Courvoisier VS Brandy
Heineken Beer
Michelob Ultra Beer
Corona Beer

Luxury

Grey Goose Vodka
Belvedere Vodka
Ketel One Citron Vodka
Grey Goose Citron Vodka
Tanqueray 10
Hendricks's Gin
Ron Zacapa Aged Rum
Johnny Walker Black Scotch
Glenmorangie 10yr Scotch
Chivas Royal Scotch
Crown Royal Whiskey
Marker's Mark Bourbon
Patron Silver Tequila
Patron Anejo Tequila
Courvoisier VSOP Brandy
Heineken Beer
Michelob Ultra Beer
Stella Beer



TROPHY ROOM

For more information contact xxxxxxxx at xxxxxxxx
trophyroomrestaurant.com