



PRICING UPDATED 12-31-2024



RHODES ON THE PAWTUCKET

Making memories since 1915



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The History of Rhodes on the Pawtuxet

Rhodes-on-the-Pawtuxet was formerly an even larger complex of social and recreational buildings, located on the northern bank of the Pawtuxet River in the historic Pawtuxet Village, a beautiful coastal area known for its important contributions to the Revolutionary War (site of the capture and burning of the British ship the HMS Gaspee by colonists in 1772), and natural water access through the Pawtuxet River and Pawtuxet Cove.

In 1872, Thomas H. Rhodes recognized Pawtuxet's recreational appeal when he opened a modest one-story frame pavilion for clambakes and flat-bottomed canoe rentals. "Rhodes-on-the-Pawtuxet," as the operations were soon known, quickly expanded to include facilities for dancing, bowling, rowing, and canoeing.

In 1898, the year of Rhodes' death, various alterations and expansions had been made, and the newly incorporated Rhodes Brothers enlarged the grounds and built a new casino for dancing.

In 1901, a second new, and larger casino was built, as the earlier one had already been outgrown.

Sadly, many of the outbuildings were destroyed by fire in February of 1915, and in August of the same year, the present building, the Rhodes Ballroom, designed in the Classical Revival style by the architect John O'Malley, opened to the public with more than 10,000 guests in attendance.

Rhodes has been the host to many famous bands and entertainers throughout the years, including Frank Sinatra, Nat King Cole, Benny Goodman, Louis Armstrong, Ella Fitzgerald, Artie Shaw, Glenn Miller, Tony Bennett, The McGuire Sisters, Jerry Vale, Tony Abbott, The Beach Boys, Paul Mitchell, Bonnie Raitt, and many more!

Rhodes on the Pawtuxet has recently undergone a restoration, highlighting many of its unique features, including 10,000 square feet of original hardwood floors (considered by many to be one of the finest dance floors in New England), 21' ceilings with unobstructed views, and a beautiful mural of Narragansett Bay, painted by the renowned watercolor artist, Hezekiah A. Dyer. A secret panel, recently discovered, leads to a catwalk and loft with a hidden room, and is thought to have been used during Prohibition. The Rhodes-on-the-Pawtuxet gazebo (also known as the "Trolley Stop", c. 1880), and the statue of Terpsichore (Muse of the Dance) are original to the site.

Rhodes on the Pawtuxet was added to the National Registry of Historic Places in 1978.

CONTACT INFORMATION: Hillary Williamson, General Manager
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Our Exclusive Caterer

Rhodes on the Pawtuxet is pleased to offer Ralph's Catering as their exclusive wedding and special occasion caterer. Boasting over thirty years as a top-rated caterer, Ralph's Catering is fully licensed, and owner-operated, specializing in custom wedding, corporate, and social menus.

The meal is designed by you, with the guidance of a professional and experienced team. We will ensure that all aspects of your dining experience are as you always envisioned them. All menu items are prepared on-site, ensuring that your guests enjoy fresh, hot, delicious food that will exceed your expectations.

Please contact Rhodes on the Pawtuxet directly to select your banquet menus (Rhodes on the Pawtuxet is an authorized representative for Ralph's Catering.). We will be happy to assist you in planning and coordinating your special day, from inception to completion.

Outside Caterers

For parties that wish to supply their own outside licensed caterer, a \$2500.00 outside catering / kitchen fee will be charged, in addition to the full venue fee. Outside caterers will be required to provide a certificate of insurance listing Rhodes on the Pawtuxet, Inc. as additional insured certificate holder, for a minimum of \$1,000,000.00, a copy of their valid food safety certification, and a copy of their catering license. Outside caterers are required to provide their own kitchen staff and wait staff, china, glassware (for the guest tables) and silverware. Rhodes on the Pawtuxet will provide glassware for all bar services for the event.

Prior written approval by Rhodes on the Pawtuxet is required in advance of the event. The Caterer agrees to leave the kitchen and dish room area (if used) cleaned and sanitized at the conclusion of the event. Trash bags must be securely closed and brought to the dumpster (Rhodes on the Pawtuxet, Inc. provides) immediately following event conclusion. A \$500.00 cleaning fee will be charged if the kitchen is not left in the condition that it was found, or if trash and debris are not properly removed.

Bar Services

Rhodes on the Pawtuxet offers a full-service bar on premise, with all of your favorite selections.

To stay in compliance with state and local liquor laws, and to ensure the safety of our Guests and Employees, ALL BEVERAGES MUST BE PROVIDED BY RHODES ON THE PAWTUXET. Outside beverages are not permitted on our premises at any time.

Guests must be 21 years of age to purchase and consume alcoholic beverages. Proper ID is required.

Rhodes on the Pawtuxet includes the use of the bartenders for the event. We accept cash, credit / debit, and Apple pay. All open (or "host") bars (consumption or beverage packages) are subject to a 21% Administrative Fee, 7% Rhode Island State Sales Tax, & 1% Local Food & Beverage Sales Tax.

Hosted Beverage Packages

Subject to 21% Administrative Fee & Applicable Taxes

***PER VENUE POLICY: All liquors must be served over ice or with a mixer.**

NON-ALCOHOLIC BEVERAGES

Sodas, Juices, Bottled Water, Flavored Seltzers, Shirley Temples, Lemonade

\$10.00 per person (entire event)

BEER, WINE, & SODA

Domestic & Imported Beers, Red & White House Wines, & Non-alcoholic Beverages

\$14.00 per person for the 1st hour or \$27.00 per person for 5 hours

CALL BRANDS

A SELECTION OF OUR MOST POPULAR CALL BRAND LIQUORS

Domestic & Imported Beers, Red & White House Wines, & Non-alcoholic Beverages

\$17.00 per person for the 1st hour or \$31.00 per person for 5 hours

TOP SHELF BRANDS

A SELECTION OF OUR MOST POPULAR TOP SHELF LIQUORS

Cordials, Domestic & Imported Beers, Red & White House & Premium Wines, & Non-alcoholic Beverages

\$20.00 per person for the 1st hour or \$37.00 per person for 5 hours

PREMIUM BRANDS

A SELECTION OF OUR MOST POPULAR PREMIUM LIQUORS

Cordials, Domestic & Imported Beers, Red & White House & Premium Wines, & Non-alcoholic Beverages

\$24.00 per person for the 1st hour or \$43.00 per person for 5 hours

Welcome Beverages

*Offered to Guests upon arrival

Subject to 21% Administrative Fee & Applicable Taxes

***Special Orders Available - Please ask your Sales Representative for details & pricing**

House Champagne (Served in Flutes) - \$3.00 per Adult

House Prosecco (Served in Flutes) - \$4.00 per Adult

Pink Lemonade (Served by the Gallon) - \$35.00

Iced Tea (Served by the Gallon) - \$35.00

Signature Beverages by the Gallon

SERVES 32 GUESTS PER GALLON

**Subject to 21% Administrative Fee & Applicable Taxes*

****Special Orders Available – Please ask your Sales Representative for details & pricing***

Champagne Punch – \$100.00 per Gallon

Mimosas – \$125.00 per Gallon

**Seasonal - Apple Cider Mimosas - \$150.00 per Gallon*

Bellinis – \$150.00 per Gallon

Red or White Sangria – \$175.00 per Gallon

Call Margaritas (Jose Cuervo) – \$150.00 per Gallon

Top Shelf Margaritas (Patron) - \$200.00 per Gallon

Premium Margaritas (Casamigos) - \$225.00 per Gallon

Cape Codders (Tito's) - \$175.00 per Gallon

Cape Codders (Grey Goose or Ketel 1) - \$200.00 per Gallon

Whiskey Sour Punch (Makers Mark) - \$175.00 per Gallon

**Seasonal - Spiked Apple Cider (Jameson) - \$200.00 per Gallon*

Toasting Beverages

***Your Choice of Toasting Beverage is included in all Wedding Packages**
House Champagne Toast – House Wine Toast – Non-alcoholic Sparkling Cider

Wine & Champagne Selections

**Subject to 21% Administrative Fee & Applicable Taxes*

****Special Orders Available – Please ask your Sales Representative for details & pricing***

House Wine Varietals (Canyon Road Vineyards) - \$25.00 per Bottle

Chardonnay – Sauvignon Blanc – Pinot Grigio

Moscato – White Zinfandel

Cabernet Sauvignon – Merlot – Pinot Noir

J. Roget Champagne - \$25.00 per Bottle

LaMarca Prosecco - \$30.00 per Bottle

Continental Breakfast

Fresh Seasonal Fruit Salad

Orange Juice

Coffee, Decaffeinated Coffee, & Tea

PLEASE SELECT 2:

Assorted Muffins

Assorted Danish

Croissants

Cinnamon Buns

\$18.95 per person

**Includes China, Silverware, & Glassware*

**Subject to 21% Administrative Fee & Applicable Taxes*



Special Additions

Assorted Fruit Juices (Cranberry, Orange, Apple)

Please add 2.00 per person

Additional Pastry Selection

Please add \$2.25 per person

Waffle with Fruit & Whipped Cream

Please add \$2.25 per person

Cheese Omelets

Please add \$2.00 per person

Ham & Cheese Omelets

Please add \$2.75 per person

Plated Breakfast

Fresh Seasonal Fruit Cup

Scrambled Eggs

Home Fries

Bacon

Ham

Sausage

PLEASE SELECT 1:

French Toast ~ Pancakes

Miniature Muffins

Orange Juice

Coffee & Tea

\$26.95 per person

**Includes China, Silverware, & Glassware*

**Subject to 21% Administrative Fee & Applicable Taxes*

Breakfast Buffet

Fresh Seasonal Fruit Salad

Scrambled Eggs

Home Fries

Bacon

Ham

Sausage

PLEASE SELECT 1:

French Toast ~ Pancakes

Miniature Muffins

Orange Juice

Coffee & Tea

\$27.95 per person

**Includes China, Silverware, & Glassware*

**Subject to 21% Administrative Fee & Applicable Taxes*

Special Additions

Assorted Fruit Juices (Cranberry, Orange, Apple)

Please add 2.00 per person

Waffle with Fruit & Whipped Cream

Please add \$2.25 per person

Cheese Omelets

Please add \$2.00 per person

Ham & Cheese Omelets

Please add \$2.75 per person

Special Additions

Assorted Fruit Juices (Cranberry, Orange, Apple)

Please add 2.00 per person

Waffle with Fruit & Whipped Cream

Please add \$2.25 per person

Cheese Omelets

Please add \$2.00 per person

Ham & Cheese Omelets

Please add \$2.75 per person

Brunch Buffet

Fresh Seasonal Fruit Salad
Scrambled Eggs
Home Fries
Bacon
Ham
Sausage

PLEASE SELECT 1:

Tossed Salad ~ Caesar Salad ~ Mesculin **With Walnuts, Feta, & Craisins*

PLEASE SELECT 1:

Chicken Marsala ~ Chicken Francaise ~ Baked Scrod

PLEASE SELECT 1:

Penne ~ Bow-ties ~ Shells

Ravioli, Cavatelli, Gnocchi, or Cheese Tortellini

Please add .75 per person

PLEASE SELECT 1:

Marinara ~ Alfredo ~ Pink Vodka ~ House Sauce

PLEASE SELECT 1:

Miniature Muffins ~ Bagels

Coffee & Tea

\$30.95 per person

**Includes China, Silverware, & Glassware*

**Subject to 21% Administrative Fee & Applicable Taxes*



Special Additions

Assorted Fruit Juices (Cranberry, Orange, Apple)

Please add 2.00 per person

Waffle with Fruit & Whipped Cream

Please add \$2.25 per person

Cheese Omelets

Please add \$2.00 per person

Ham & Cheese Omelets

Please add \$2.75 per person

Hot & Cold Buffet ~ No. 1

Available 11:00 am – 4:00 pm only

****Includes Chopped Antipasta Platter***

PLEASE SELECT 1:

Traditional Tossed Salad
Classic Caesar Salad

SANDWICHES (CHOICE OF WRAPS OR ROLLS)

****Parties of 50 or less Guests:*** Please select 2 Fillings

****Parties of 50 or more Guests:*** Please select 3 Fillings

Tuna Salad
Egg Salad
Crab Salad
Chicken Salad
Ham Salad
Italian Tuna Salad
Roast Beef & Cheese
Grilled Seasonal Vegetables



HOT DISHES

****Parties of 50 or less Guests:*** Please select 2

****Parties of 50 or more Guests:*** Please select 3

****Parties of 100 or more guests may select up to 6 options for \$2.00 per dish, per person***

Macaroni & Meat Sauce
Meatballs, Sausage, & Peppers
Baked Macaroni & Cheese
BBQ Chicken Wings
Eggplant Parmesan
Roast Beef with Brown Gravy & Mushrooms
Baked Ham with Pineapple
Mashed Potatoes
Oven Roasted Potatoes

\$27.95 per person

****Includes Bread & Butter, China, Silverware, & Glassware***

****Subject to 21% Administrative Fee & Applicable Taxes***

Hot & Cold Buffet ~ No. 2

****Includes Chopped Antipasta Platter***

CHOICE OF SALAD:

**** For parties of 50 pp, please select 1 choice.***

****For parties of 50-100 pp, please select 2 choices.***

****For parties over 100 pp, please select 3 choices.***

Traditional Tossed Salad ~ Classic Caesar Salad ~ Coleslaw
Three Bean Salad ~ Italian Potato Salad ~ Potato Salad
Italian Macaroni Salad ~ Macaroni Salad ~ Tomato & Cucumber Salad

CHOICE OF VEGETABLE ACCOMPANIMENT:

**** For parties of 100 pp or less, please select 1 choice. Parties over 100 pp, please select 2 choices.***

Sweet Peas / Sweet Corn / String Beans / Vegetable Medley / Glazed Carrots

CHOICE OF HOT DISHES:

**** For parties of 50 pp, please select 3 choices.***

****For parties of 50-100 pp, please select 4 choices.***

****Parties over 100 pp, please select 6 choices.***

POULTRY SELECTIONS

Chicken Marsala / Chicken Piccata / Baked Chicken Pieces / Chicken Capri / BBQ Chicken Wings
Sliced Turkey with Gravy & Mushrooms

VEAL SELECTIONS

Veal Marsala / Veal & Peas / Veal, Mushrooms, & Peppers / Veal, Peas, & Mushrooms

PASTA SELECTIONS

Macaroni with Sauce / Macaroni with Meat Sauce / Shells with Sauce / Shells with Meat Sauce
PLEASE ADD .75 PP FOR: Stuffed Manicotti / Jumbo Stuffed Shells / Cheese Tortellini / Cavatelli

MEAT SELECTIONS

Meatballs, Sausage, & Peppers / Sausage & Peppers / Baked Ham with Pineapple / Meatballs & Sausage
Sliced Roast Beef with Brown Gravy & Mushrooms / Eggplant

****Includes Oven Roasted Potatoes***

****Includes Coffee & Tea***

\$34.00 per person

****Includes Bread & Butter, China, Silverware, & Glassware***

****Subject to 21% Administrative Fee & Applicable Taxes***

Stationary Hors d'oeuvres

Domestic Cheese Display ~ \$5.50 per person

*Chef's Choice of Domestic Cubed Cheeses, Pepperoni, Crackers, & Fresh Fruit

Gourmet Cheese Display ~ \$9.00 per person

*Chef's Choice of Gourmet Cheeses, Pepperoni, Crackers, & Fresh Fruit

Antipasta Special Display ~ \$9.50 per person

Roasted Peppers, Pepperoncini, Assorted Olives, Marinated Eggplant, Artichoke Hearts, Marinated Mushrooms, Genoa Salami, Capicola, & Provolone

Fresh Raw Veggie Tray served with Ranch Dip ~ \$3.00 per person

Chicken Wings ~ \$150.00 / 100 PIECES

CHOICE OF 1: Plain ~ Teriyaki ~ BBQ ~ Dry Rub ~ Buffalo

Fried Squid ~ \$175.00 / *Serves 50 pp

Standard Passed Hors d'oeuvres Options

Sausage Stuffed Mushrooms - 100 PIECES / \$195.00

Seafood Stuffed Mushrooms - 100 PIECES / \$200.00

Spinach & Feta Stuffed Mushrooms - 100 PIECES / \$195.00

Assorted Grilled Pizzas - 100 PIECES / \$170.00

Assorted Bruschetta - 100 PIECES / \$170.00

Scallops & Bacon - 100 PIECES / \$225.00

Clams Casino - 100 PIECES / \$225.00

Panko Crusted Chicken Tenders with Dipping Sauce - 100 PIECES / \$195.00

Miniature Crab Cakes - 100 PIECES / \$250.00

Miniature Mushroom Risotto Balls - 100 PIECES / \$195.00

Eggplant Crostini with Gorgonzola - 100 PIECES / \$195.00

Caprese Skewers - 100 PIECES / \$170.00

Vegetarian Spring Rolls - 100 PIECES / \$195.00

Cocktail Franks in a Blanket - 100 PIECES / \$195.00

Mac & Cheese Shooters - 100 PIECES / \$200.00

Upgraded Passed Hors d'oeuvres Options

Please add \$3.25 per person, per selection

Scallops Wrapped in Bacon with a Balsamic Glaze

Thinly Sliced Filet of Beef Crostini with Creamy Horseradish Sauce

Asparagus Wrapped with Prosciutto

Shrimp Wrapped with Bacon

Shrimp Wrapped with Prosciutto

Teriyaki Beef Tenderloin Skewers

Sesame Crusted Shrimp

Sesame Crusted Salmon

Shrimp Cocktail Shooters

**All pricing is subject to 21% Administrative Fee & 8% Applicable Taxes.*

Plated Dinner Menus

***Choice of 1 Soup OR Salad Option included in all Plated Dinners**

***Includes Bread & Butter**

***For Soup AND Salad, please add \$2.50 per person**

ITALIAN WEDDING SOUP

MINISTRONE SOUP

TRADITIONAL TOSSED SALAD

Romaine & Iceberg Lettuces, Tomatoes, Cucumbers, & Olives
Dressed with our House-made Balsamic Vinaigrette Dressing

MIXED GREENS SALAD

Mixed Field Greens, Tomatoes, Cucumbers, & Olives
Dressed with our House-made Balsamic Vinaigrette Dressing

CLASSIC CAESAR SALAD

Crisp Romaine with Croutons and Shaved Parmesan
Tossed in a Creamy Caesar Dressing



***NEWPORT SALAD**

Mixed Field Greens with Craisins, Walnuts, & Gorgonzola
Dressed with our House-made Balsamic Vinaigrette Dressing

***Please add \$2.50 per person**

***THE WEDGE SALAD**

Crisp Wedge of Iceberg Lettuce topped with Diced Tomatoes and Bacon
Dressed with a Creamy Bleu Cheese Dressing

***Please add \$2.50 per person**

***CAPRESE SALAD**

Sliced Tomatoes and Fresh Mozzarella and Basil presented on a Bed of Mixed Greens
Dressed with our House-made Balsamic Vinaigrette Dressing

***Please add \$2.50 per person**

***RALPH'S AUTUMN SALAD**

Baby Spinach with Craisins, Goat Cheese, and your choice of Fresh Pears or Apples
Dressed with our House-made Balsamic Vinaigrette Dressing

***Please add \$2.50 per person**

***CLASSIC ANTIPASTO SALAD**

Prosciutto, Salami, Cappicola, Pepperoncini, Roasted Peppers, and Sharp Provolone
Presented over Mixed Greens

Dressed with our House-made Balsamic Vinaigrette Dressing

***Please add \$3.25 per person**

Pasta Course Options

***Choice of 1 Pasta Course Option included in all Plated Dinner Menus**

Penne - Rigatoni - Shells

Specialty Pasta

*Please add \$1.00 per person

Cheese Ravioli - Stuffed Shells - Manicotti - Cheese Tortellini

Pasta Sauce Options

Marinara - Meat - Pink Vodka - House

Starch Accompaniments

***Choice of 1 Starch Accompaniment included in all Plated Dinner Menus**

Oven Roasted Red Bliss Potatoes - Red Bliss Mashed Potatoes
Mashed Sweet Potatoes - Oven Roasted Fingerling Potatoes

Vegetable Accompaniments

***Choice of 1 Vegetable Accompaniment included in all Plated Dinner Menus**

Seasonal Vegetable Medley - Fresh String Beans - String Beans Almondine
Glazed Carrots with Maple Honey Glaze - Peas and Mushrooms

Specialty Vegetable Accompaniments

*Please add \$3.00 per person

Grilled Asparagus - Sautéed Broccoli Rabe

Plated Entrée Selections

***MAXIMUM OF 2 SELECTIONS AT NO ADDITIONAL FEE.**

***For 3 selections, please ADD \$5.00 per person.**

***Split entrée counts MUST be received at least 2 weeks in advance.**

***Special dietary restrictions will be accommodated with ADVANCE notice.**

***All Plated Dinners include Vanilla Ice Cream and Coffee & Tea.**

***Our Caterer is happy to cut, plate, and serve your Bakery Dessert at no additional charge.**

***All pricing is subject to 21% Administrative Fee & 8% Applicable Taxes.**

Poultry Selections

Chicken Parmigiana ~ 34.00 per entrée
Mozzarella with House Sauce

Half-Roasted Chicken ~ 34.00 per entrée

Stuffed Chicken Breast (Wild Rice Stuffing) ~ 35.00 per entrée

Stuffed Chicken Breast (With Apple Bread Stuffing) ~ 35.00 per entrée

Chicken Ala Ralph ~ 35.00 per entrée
With Prosciutto, Roasted Peppers, & Mozzarella

Chicken Cordon Bleu ~ 35.00 per entrée
Stuffed with Ham & Swiss Cheese

Chicken Marsala ~ 35.00 per entrée
Marsala Wine Sauce with Mushrooms

Chicken Capri ~ 35.00 per entrée
Roasted Red Peppers, Mushrooms, & Artichokes in a Garlic Butter Sauce

Chicken Picatta ~ 35.00 per entrée
Lemon Sauce with Capers

Chicken Saltimboca ~ 35.00 per entrée
Prosciutto, Mozzarella, Marsala Wine Sauce

Chicken Francaise ~ 35.00 per entrée
Lightly Egg-battered with a Lemon Wine Sauce

Chicken Romano ~ 35.00 per entrée
Eggplant, Ricotta, Mozzarella, & House Sauce

Veal Selections

Veal Romano ~ 38.00 per entrée
Eggplant, Ricotta, Mozzarella, & House Sauce

Veal Parmigiana ~ 35.00 per entrée
Mozzarella with House Sauce

Fish & Shellfish Selections

Baked Scrod ~ 35.00 per entrée

Baked Stuffed Scrod ~ 38.00 per entrée

With Crab Dressing

Baked Stuffed Shrimp (4) ~ 39.00 per entrée

Panko Crusted Salmon ~ 39.00 per entrée

With Honey Mustard Drizzle

Cajun Swordfish ~ 48.00 per entrée

Topped with Fresh Mango Salsa

Beef & Pork Selections

NY Sirloin Steak ~ 41.00 per entrée

8 oz. Filet Mignon ~ 48.00 per entrée

Gorgonzola Cream Sauce - Served on the side

10 oz. Prime Rib (Regular Cut) ~ 43.00 per entrée

16 oz. Prime Rib (King Cut) ~ 48.00 per entrée

Braised Short Rib ~ 48.00 per entrée

Topped with Tomato Ragu

Stuffed Boneless Pork Chop ~ \$43.00 per entrée

Stuffed with Broccoli Rabe and a Balsamic Glaze

Surf 'n Turf Selections

2 Shrimp served with 10 oz. NY Sirloin ~ 52.00 per entrée

2 Shrimp served with 10 oz. Prime Rib ~ 52.00 per entrée

2 Shrimp served with 8 oz. Filet Mignon ~ 54.00 per entrée

2 Shrimp served with Chicken Francaise ~ 43.00 per entrée

2 Shrimp served with Chicken Marsala ~ 43.00 per entrée

Vegetarian Selections

Portabella Mushroom Stack ~ 34.00 per entrée

Grilled Seasonal Vegetables served over a Bed of Brown Rice ~ 34.00 per entrée

Eggplant Parmesan ~ 34.00 per entrée

Family Style Menu

\$34.00 per person

CHOICE OF 1:

Italian Wedding Soup
Minestrone
Traditional Tossed Salad
Classic Caesar Salad

**For Soup AND Salad, please add \$2.50 per person*

**Includes Bread & Butter, & Pasta Course*

CHOICE OF 1:

House Sauce
Marinara Sauce
Pink Vodka Sauce

CHOICE OF 2:

Lemon & Wine Baked Chicken
Roast Beef Au Jus with Mushrooms
Chicken Marsala (Mushroom & Marsala Wine Sauce)
Roasted Pork with Onions & Mushroom Gravy
Chicken Francaise (Lightly Egg-battered with Lemon Wine Sauce)
Stuffed Pork Florentine

CHOICE OF 1:

Oven Roasted Red Bliss Potatoes
Red Bliss Mashed Potatoes
Oven Roasted Fingerling Potatoes
Lyonnais Potatoes (Thinly sliced, with Onions & Parmesan)
Baked Potato – Please add \$1.25 per person

CHOICE OF 1:

Peas & Mushrooms
String Beans
String Beans Almondine
Glazed Carrots with Maple Honey Glaze
Steamed Carrots
Seasonal Vegetable Medley

**Includes Ice Cream, Coffee & Tea*

**Includes China, Silverware, & Glassware*

****All pricing is subject to 21% Administrative Fee & 8% Applicable Taxes.***

Station Buffet Menu

\$38.50 PER PERSON

CHOICE OF 2 SALADS:

Traditional Tossed Salad ~ Classic Caesar Salad ~ Italian Potato Salad ~ American Potato Salad
Coleslaw ~ Italian Pasta Salad ~ Macaroni Salad (With Mayonnaise) ~ Potato Salad
Orzo Pasta Salad ~ Tomato & Cucumber Salad ~ Fresh Fruit Salad ~ Caprese Salad

CARVING STATION

****For parties of 50-100 pp, please select 2 choices.***

****For parties over 100 pp, please select 3 choices.***

Turkey ~ Roast Beef ~ Ham ~ Roast Pork
Prime Rib ~ ****Please add \$5.00 per person***
Stuffed Pork Florentine ~ ****Please add \$2.50 per person***

PASTA STATION

****For parties of 50-100 pp, please select 2 choices.***

****For parties over 100 pp, please select 3 choices.***

Ziti ~ Rigatoni ~ Shells ~ Bow-tie
Sauces: Meat ~ Marinara ~ Pink Vodka ~ Alfredo

Upgraded Pasta Selections ~ **Please add 1.00 per person, per selection*

Ravioli ~ Cavatelli ~ Tortellini ~ Gnocchi

CHOICE OF 1 STARCH ACCOMPANIMENT:

Oven Roasted Red Bliss Potatoes
Red Bliss Mashed Potatoes
Traditional Mashed Potatoes
Lyonnais Potatoes (Pan-fried Potatoes and thinly Sliced Onions in Butter)
Potatoes O'Brien (Pan-fried Potatoes with Bell Peppers & Onion)
Oven Roasted Fingerling Potatoes

CHOICE OF 1 VEGETABLE ACCOMPANIMENT:

Corn ~ Peas ~ Green Beans ~ Seasonal Vegetable Medley
Glazed Carrots ~ Peas & Carrots ~ Peas & Mushrooms

****Includes Bread & Butter, China, Silverware, & Glassware***

****Subject to 21% Administrative Fee & Applicable Taxes***

In-house Dessert Options

*Subject to 21% Administrative Fee & Applicable Taxes

***Special Orders Available – Please ask your Sales Representative for details & pricing**

Vanilla Ice Cream – 3.95 per person

Vanilla Ice Cream topped with Chocolate Sauce – 4.25 per person

Assorted Cookies & Brownies – 5.25 per person

Miniature Dessert Pastries – 6.95 per person

Apple Pie a la Mode - 6.95 per person

Blueberry Pie a la Mode - 6.95 per person

Chocolate Mousse Cake - 7.75 per person

Limoncello Cake - 7.75 per person

Sundae Bar - 7.75 per person

New York Cheesecake - 7.75 per person

Wild Strawberry Cheesecake - 7.75 per person

Tiramisu - 7.75 per person

Molten Lava Cake - 8.00 per person

Crème Brulee - 8.00 per person



Food & Beverage Allergen Information

PLEASE NOTE:

Special dietary requests (Gluten-free / Vegetarian, / Children's Meals) will be accommodated with advance notice. Please be aware that all food and beverage products served at Rhodes on the Pawtuxet may contain nuts and other common food allergens. Our exclusive caterer, Ralph's Catering, makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies, and every effort is made to instruct our food and beverage preparation staff on the severity of food allergies, but please be aware that there is always a risk of contamination, as all food items are prepared onsite in a common kitchen area. Please also note that there is also a possibility that manufacturers of the commercial foods and beverage mixers we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk.

Decorating & Vendor Information

- **RHODES ON THE PAWTUXET is a beloved Rhode Island landmark, and is over one hundred years old. This beautiful building is listed on the National Register of Historic Places. We strive to ensure that this building, and its property, continue to be treated with the utmost care and respect. We respectfully request that you, your guests, invitees, and any third party vendors you hire do the same.**
- **ACCESS TO THE FACILITY WILL BE ALLOWED THREE (3) HOURS PRIOR TO THE EVENT FOR DECORATING / VENDOR DELIVERIES. ALL DECORATIONS, SPECIALTY RENTALS, FURNISHINGS, ETC. MUST BE REMOVED IMMEDIATELY FOLLOWING THE CONCLUSION OF THE EVENT. DECORATORS AND VENDORS WILL HAVE A MAXIMUM OF TWO (2) HOURS TO BREAKDOWN / REMOVE ALL ITEMS AND EQUIPMENT FROM THE FACILITY. ADDITIONAL HOURS MAY BE PURCHASED (IN ADVANCE – SUBJECT TO AVAILABILITY) FOR \$250.00 FOR EACH ADDITIONAL HOUR. REFUNDS WILL NOT BE GIVEN IF THE ADDITIONAL HOURS ARE NOT UTILIZED.**
- **TRANSPORTING DECORATIONS AND EQUIPMENT IN OUR VENUE:** Carts / dollies that are used for the set-up / breakdown portions of the event must have soft rubber wheels to prevent scratches.
- **CANDLES:** Candles **MUST** be enclosed in glass candleholders or other approved containers. Candles that are not enclosed will not be permitted.
- **GLITTER AND CONFETTI (OF ANY SIZE):** May **NOT** be used under any circumstances.
- **ROSE PETALS:** May be used for Wedding Ceremonies only.
- **HELIUM BALLOONS:** May **NOT** be used under any circumstances, due to very sensitive sprinkler and alarm systems.
- **BALLOON ARCHES:** Are acceptable. **HOWEVER, GLITTER SPRAYS / SHELLAC SPRAYS MAY NOT BE USED.**
- **SMOKE / FOG / DRY ICE MACHINES:** May **NOT** be used under any circumstances, due to very sensitive sprinkler and alarm systems.
- **PUSH PINS, NAILS, GLUE, VELCRO (With the exception of Scotch Hooks):** May **NOT** be used under any circumstances.
- **TAPE:** Gaffers Tape is the only approved tape that may be used on the floors, walls, or doors.
- **DRAPERY / PIPE & DRAPE:** Must be professionally installed and marked “NON-FLAMMABLE”.
- **FLOATING DANCE FLOORS:** May **NOT** be used under any circumstances.
- **VINYL FLOOR WRAPS OR STICKERS:** May **NOT** be used under any circumstances.
- **SPARKLERS (INCLUDING “COLD” SPARKLERS):** May **NOT** be used under any circumstances.



THE CITY OF CRANSTON



Police & Fire Detail

The City of Cranston requires Rhodes on the Pawtuxet to have special duty police and fire officers on duty for events that meet certain criteria.

The number of officers assigned is determined by a client's estimated count, and the Chiefs of each department will have the final decision on the number of officers assigned.

Rhodes on the Pawtuxet is required by the City of Cranston to secure special detail officers on the client's behalf. The client will be responsible for these charges (applied to the final invoice, and due three days in advance of the event.)

POLICE DETAIL REQUIREMENTS & CHARGES

250+ people = 1 Police Officer

400+ people = 2 Police Officers

700+ people = 3 Police Officers + 1 Officer in Charge

1,000+ people = 4 Police Officers + 1 Officer in Charge

Police Rates (As of 9/2024 *Subject to Change)

Weekdays: \$65.00 - \$70.00 per hour, per Officer

Weekends (Friday / Saturday / Sunday): \$75.00 - \$80.00 per hour, per Officer

Police Memorial Holiday (May 15th): Time and a Half

Holidays: Time and a Half / Double Rate

FIRE DETAIL REQUIREMENTS & CHARGES

300+ people = 1 Fire Officer

1,000+ people = 2 Fire Officers

Fire Rates (As of 9/2024 *Subject to Change): \$71.00 - \$76.00 per hour, per Officer

Holidays: Double Rate