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# HOTEL MANISSES

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A Boutique Hotel & Restaurant

## *Cocktail Hour*

*All hors d'oeuvres are priced per piece. To ensure ample quantities, hors d'oeuvres must be ordered for the full number of guests.*

### *Passed ~ Cold 4 per piece*

**Caprese Bite**, burrata, slow roasted tomato, basil oil  
**Mini Lobster Roll**, citrus aioli, celery hearts  
**Buffalo Chicken Salad**, bleu cheese dressing, micro celery  
**Ricotta Crostini**, orange basil ricotta, grilled peaches  
**Ahi Tuna Tartar**, wonton chip, pickled cucumber, sesame ginger  
**BBQ Gulf Shrimp**, chipotle glaze, golden pineapple  
**Spicy Chicken Lettuce Wrap**, hoisin ginger sauce  
**Jerk Chicken Salad**, plantain chip, avocado cilantro crema  
**Chilled Jumbo Shrimp**, cocktail sauce, lemon  
**Seasonal Ceviche**, coconut, chili, yucca chip  
**Cranberry-Pecan Crostini**, VC goat cheese, hot pepper relish  
**Grilled Artichoke Bruschetta**, whipped feta, olive tapenade

### *Passed ~ Hot 4 per piece*

**Zucchini Basil Fritter**, smoked tomato aioli  
**Pancetta Wrapped Sea Scallop**, lemon, rosemary  
**Crispy Crab Cake**, chipotle lime aioli  
**Korean Style Beef Skewer**, kimchi  
**Tuscan Chicken Kabob**, fennel pollen rub, lemon-rosemary aioli  
**Carne Asada**, skewered skirt steak, pepperonata  
**Lamb Meatball**, Vermont Creamery feta, pickled red onion  
**Crispy Mac and Cheese**, fontina, white truffle oil  
**Chinese Vegetable Spring Rolls**, sweet chili sauce  
**Beef Polpettini**, San Marzano sauce, Grana Padano  
**Crispy Chicken Milanese**, gremolata  
**Coconut Shrimp**, spicy mango chili sauce

*\*Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood. If you have any allergies, please bring them to your server's attention.*

### *Cocktail Hour Displays*

*All display pricing is based on a 1 hour reception. To ensure ample quantities displays must be ordered for the full number of guests.*

#### **Farmhouse Cheese 15**

Artisan style cheeses, fig jam, local honey, marcona almonds, crusty breads, assorted crackers  
Add Fresh Seasonal Fruit 4

#### **Antipasto 18**

Italian cured meats, aged provolone, Narragansett Creamery mozzarella and native tomato salad, Tuscan grilled vegetables, marinated olives, crostini, focaccia

#### **Caprese 16**

Heirloom tomatoes, Narragansett Creamery mozzarella, sweet basil, aged balsamic, extra virgin olive oil, sea salt, herb focaccia

*\*All prices are subject to a 20% Administrative Fee and 8% State & Local Taxes.*

#### **Raw Bar**

*For a spectacular raw bar experience, we recommend 5 pieces per person.*

#### **Jumbo Chilled Shrimp 4 each**

Recommend 3 pieces per person

#### **\*Local Oysters on Ice 3 each**

Recommend 2 pieces per person

#### **\*Littleneck Clams on Ice, 2 each**

Recommend 1 pieces per person

Accompanied with cocktail sauce, horseradish, mignonette, lemon

#### **Classic New Englander 28**

**R.I. Clear Broth Chowder**, native clams, applewood bacon, potato

**Mini Lobster Roll**, citrus aioli, celery hearts

**Crispy Crab Cakes**, lemon caper dressing

**Mini Fish & Chip**, local fish, shoestring fries  
malt vinegar, tartar sauce, lemon, ketchup

## *Dinner*

*Please pre select one salad, two entrées, final counts are due 14 days prior to the event.*

### **Hearts of Romaine**

*Parmesan crisp, garlic croutons, sun dried tomato, Caesar vinaigrette*

### **Kale “Wedge”**

*Slow roasted tomato, pickled red onion, crispy pancetta, Great Hill Bleu cheese, buttermilk tarragon dressing*

### **Beet & Goat Cheese**

*Baby beets, Vermont Creamery goat cheese, asparagus, watercress, candied pecans, citrus champagne vinaigrette*

### **Summer Panzanella**

*Heirloom tomato, grilled peaches, marcona almonds, watercress, goat cheese, honey thyme vinaigrette*

### **Native Tomato & Burrata**

*Sweet basil, balsamic reduction, EVOO*

*Our seasonal menus consists of elegant dishes with a rustic influence that showcases our restaurants relationships with local farms and purveyors, served in our seasonal indoor bar, dining room and outdoor gardens.*

~

*Chef Michael Hervieux*

### **Petit Filet Mignon & Butter Poached Local Lobster 75**

*Scallion potato cake, grilled asparagus, tarragon beurre blanc*

### **Grilled Filet Mignon 62**

*Horseradish potatoes, baby spinach, tomato rosemary conserve*

### **10oz Grilled New York Strip Steak 62**

*Herb roasted potato, french beans, shallot watercress salad, vincotto*

### **Grilled Block Island Swordfish 55**

*Sweet pea risotto, basil cured tomato, olive tapenade*

### **Faroe Island Salmon 55**

*Crispy brussel sprouts, roasted potato, fennel, capers, golden raisins, citrus*

### **Bomster Scallops 55**

*Basil risotto, shaved asparagus & radish, lemon vinaigrette*

### **Crab Crusted Native Cod 55**

*Toasted orzo pilaf, heirloom carrots, lemon parsley butter*

### **Herb Roasted Half Chicken 55**

*Cipollini onions, mushrooms, potato puree, capers, lemon pan jus*

## *Manisses Glambake Menu 95*

Rhode Island Clear Broth Clam Chowder  
Panzanella Salad, grilled summer vegetables  
Steamed Native Clams & Mussels, chourico, local ale  
Old Bay Seasoned 1 ¼ lb Lobsters with Drawn Butter  
Roasted Red Bliss Potatoes, caramelized onions, dill  
Sweet Corn Succotash, Heirloom Tomatoes, Watermelon  
Radish

### *Glambake Additions Priced Per Person*

Barbeque Rubbed Chicken **10**  
Grilled Herb Crusted Sirloin **15**

### *Dessert Please Choose One Option*

“Strawberry Shortcake”  
Lemon lavender pound cake, fresh seasonal berries, local honey

“Fireside S’mores”  
S’more skewer, toasted marshmallow, chocolate, graham cracker crust

### *Brew*

Bud / Bud Lite 5	Blue Moon 6
Corona / Corona Lite 6	Heineken 6
Sam Adams Boston Lager 6	Yuengling 6
Foolproof Ocean State Lager 6	
Narragansett Fresh Catch / About Time IPA 6	
Revival Night Swim’ah 7	Stella Artois 6
Fishers Island Lemonade 9	
Babe Rose 9	

All station pricing is based on 1 ½ hour service. To ensure ample quantities stations must be ordered for the full number of guests.

*A Classic Brunch 42*

**Seasonal Fruit and Berries**, fresh mint  
**Assorted Breakfast Pastries**, sweet butter, fruit preserves  
**Individual Greek Yogurt**  
**House Made GF Granola**, golden raisins, dried cranberries  
**Scrambled Cage Free Eggs**, scallions  
**Apple Wood Smoked Bacon**  
**Home Fried Potatoes**, caramelized onions, herbs  
**Fresh Orange, Grapefruit and Cranberry Juices**  
**Coffee and Herbal Tea Station**, milk, half & half, sugars, honey

*Greet your guests with a sparkling custom cocktail or pair your brunch with our Bubbles Bar or Bloody Mary Bar to enhance your event.*

*Brunch Add Ons Priced Per Person*

**Artisan Greens**, garden vegetable, aged red wine dressing **6**  
**Chilled Asparagus**, crispy prosciutto, chevre, honey dijon vinaigrette **12**  
**ACME Smoked Salmon**, tomato, pickled red onion, capers **15**  
assorted bagels, plain & herbed cream cheese  
**Vegetable Frittata**, tomato, zucchini, basil, parmesan **8**  
**Quiche Lorraine**, caramelized onion, bacon, gruyere **10**  
**Traditional Benedict**, poached egg, Canadian bacon, english muffin, Hollandaise **10**  
**Crab Cake Benedict**, poached egg, roasted corn salsa, smoked tomato Hollandaise **14**  
**House Made Hash**, slow braised pork, potato, sweet and spicy peppers, **10**  
**Smoked Pork Sausage**, sun dried tomato, herbs **6**  
**House Breakfast Chicken Sausage**, apple, sage **6**  
**Egg Panini**, fried egg, sage sausage, cheddar **10**  
**Breakfast Burrito**, egg, black beans, jack cheese, salsa **8**  
**Belgium Waffle**, seasonal berries, orange blossom syrup, vanilla cream **10**  
**Brioche French Toast**, bananas foster, sugared almonds, rum syrup **10**  
**Avocado Toast**, ciabatta, heirloom tomato, cilantro **10**

## *Wine by the Bottle*

*Cost is based on consumption.*

### *Sparkling/Rose*

Palms by Whispering Angel Provence, France 38  
Côtes des Rose Languedoc-Roussillon, France 46  
Gruet Blanc de Noir Engle, New Mexico 38  
Roederer Estate Brut Anderson Valley, California 57  
Roederer Estate Brut Rose Anderson Valley, California 66  
Nino Franco Rustico Prosecco Valdobbiadene, Italy 46  
Veuve Clicquot Brut Yellow Label Champagne, France 150  
Moët & Chandon Imperial Champagne, France 140

### *Chardonnay*

Noble Vines Monterey, California 34  
Louis Latour Ardeche Rhône, France 38  
Landmark Sonoma County, California 46  
Poseidon Carneros, California 59  
Jordan Russian River, Sonoma County 75  
Olivier Leflaive Les Setilles Burgundy, France 57

### *Pinot Grigio*

Purato Sicily, Italy 34  
Ca Montini Trentino, Italy 42  
Livio Felluga Friuli-Venezia Giulia, Italy 60

### *Sauvignon Blanc*

Chasing Venus Marlborough, New Zealand 38  
Oyster Bay Marlborough, New Zealand 36  
Hanna Russian River, California 50  
Jolivet Sancerre Loire, France 60  
Cloudy Bay Marlborough, New Zealand 84  
Merry Edwards Russian River, Sonoma County 90

### *Riesling*

Hugel Gewurztraminer Alsace, France 57  
Trimbach Riesling Alsace, France 58  
Blue Fish Sweet Riesling Pfalz, Germany 27

*Pinot Noir*

David Bruce Russian River Valley, Sonoma 78  
Patton Valley Willamette Valley, Oregon 45  
Elk Cove Willamette Willamette Valley, Oregon 66  
G rard Bertrand Narbonne, France 42  
Cooper Hill Willamette Valley, Oregon 50

*Cabernet Sauvignon*

Fleur du Cap South Africa 34  
Wolffer Estate Blend Sagaponack, New York 46  
Black Stallion Napa Valley, California 54  
Daou Paso Robles, California 60  
Jordan Alexander Valley, California 126  
Justin Paso Robles, California 63  
Justin Isosceles Paso Robles, California 192

*Merlot*

Napa Cellars Napa Valley, California 60  
Oyster Bay Hawkes Bay, New Zealand 35

*Shiraz*

Beelgara Riverina, Australia 34

*Malbec*

Catena Mendoza, Argentina 55  
Luigi Bosca DOC Lujan de Cuyo, Argentina 51

*Chianti*

Monsanto Classico Tuscany, Italy 58  
Gabbiano Classico Tuscany, Italy 52

*Interesting Reds*

Zaccagnini Montepulciano Abruzzo, Italy 42  
Marchesi di Barolo Ruvei Piedmont, Italy 39  
Colosi Nero d'Avola Sicily, Italy 34  
Dona Maria Grande Reserva Alentejo, Portugal 84  
Museum Reserva Red Cigales, Spain 55  
Klinker Brick Old Ghost Zinfandel Lodi, California 89  
Browne Family Tribute Columbia Valley, Washington 66