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HOTEL MANISSES

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A Boutique Hotel & Restaurant

Whether you picture an intimate chef prepared tasting menu served with hand select boutique wines in our elegant rotunda dining room, or al fresco affair in our beautiful rustic gardens or sprawling veranda lawn, our chef and hospitality manager are happy to work with you on every detail to make the day unmistakably your own. Charmed with a few old fashioned favorites ~ a firepit, a classic lawn game and a tree swing. An island reception ~ naturally elegant yet stunning in its simplicity.

We look forward to working with you to customize your signature HM celebration.



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### ~ Sample Celebration Menus ~

#### *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 5 per piece*

**Caprese Bite**, bocconcini, roasted tomato, basil oil  
**Grilled Artichoke Bruschetta**, whipped feta, olive tapenade  
**Eggplant Caponata**, balsamic reduction  
**Ricotta Crostini**, orange basil ricotta, grilled peach  
**Mini Lobster Roll**, citrus aioli, celery hearts  
**Tuna Tartar**, wonton chip, pickled cucumber, sesame ginger  
**Seasonal Ceviche**, coconut, chili, potato crisp  
**BBQ Gulf Shrimp**, bourbon bbq sauce, golden pineapple  
**Spicy Chicken Lettuce Wrap**, hoisin ginger sauce

#### *Passed ~ Hot 5 per piece*

**Zucchini Basil Fritter**, smoked tomato aioli  
**Chinese Vegetable Spring Rolls**, sweet chili sauce  
**Pancetta Wrapped Sea Scallop**, lemon, rosemary  
**Crispy Crab Cake**, chipotle lime aioli  
**Jerk Chicken Kabob**, avocado cilantro crema  
**Korean Style Beef Skewer**, kimchi  
**Carne Asada**, skewered skirt steak, pepperonata  
**Lamb Meatball**, Vermont Creamery feta, pickled red onion  
**Berkshire Pork Belly**, Chipote ginger glaze  
**Beef Polpettini**, San Marzano sauce, Grana Padano  
**Crispy Mac and Cheese**, fontina, white truffle oil  
**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.*



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## *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 18**

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

### **Antipasto 20**

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

### **Caprese 18**

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 4 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 30**

**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



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## *Seated Dinner*

*Please pre select one salad, two entrées, final counts are due 14 days prior to the event. Pricing is based on market price, please email your menu selections with a request for proposal to [ChefMike@hotelmanisses.com](mailto:ChefMike@hotelmanisses.com).*

### **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***

*\*Ask about our seasonally inspired housemade desserts*

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

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

### **Grilled Filet Mignon**

*Horseradish potatoes, baby spinach, tomato rosemary conserve*

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

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

### **Grilled Block Island Swordfish**

*White beans, kale, roasted garlic, olive tapenade*

### **Faroe Island Salmon**

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

### **Bomster Scallops**

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

### **Fisherman’s Catch**

*Sweet pepper caldereta, roasted tomato, smoked paprika, pickled red onion, potato croquette*

### **Herb Roasted Half Chicken**

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

### **Grilled Vegetable Scamorza**

*Seasonally inspired, San Marzano tomato, smoked mozzarella, fresh herbs, aged balsamic*



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## *Manisses Glambake Menu 75*

Rhode Island Clear Broth Clam Chowder  
Panzanella Salad, grilled summer vegetables  
Steamed Native Clams & Mussels, chourico, local ale  
Roasted Red Bliss Potatoes, caramelized onions, dill  
Sweet Corn Succotash, Heirloom Tomatoes, Watermelon  
Radish

## *Glambake Additions Priced Per Person*

Old Bay Seasoned 1 ¼ lb Lobsters with Drawn Butter **20**  
Barbeque Rubbed Chicken **14**  
Grilled Herb Crusted Sirloin **18**

## *Dessert 12 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

## *Craft Cocktails 14*

Bee’s Knees  
*Barr Hill gin, local honey, lemon, thyme*

Garden Gimlet  
*Crop cucumber vodka, limoncello, local honey, top w/ prosecco, mint*

Island Greyhound  
*Grapefruit infused vodka, Cocchi Americano Pamplemousse liqueur, rosemary*

Prosecco Sangria  
*Lemon infused vodka, seasonal berries, elderflower liqueur, prosecco*

Lady Love  
*Cognac, Canton, prosecco, lemon, candied ginger*

1776 Manhattan  
*Vanilla infused 1776 rye, Cocchi vermouth, cherry bark bitters*

Smoky Negroni  
*Vida mezcal, Cocchi vermouth, Campari, orange peel*

HM Daiquiri  
*Don Q white rum, Luxardo, grapefruit, lime, blackberry*

Espresso-Tini  
*Vanilla infused vodka, Galliano Ristretto, Illy espresso*

Fowlers Coffee  
*Illy coffee, Jameson, Baileys*



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All station pricing is based on 2 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**, butter, fruit preserves  
**Individual Greek Yogurt**  
**House Made GF Granola**,  
**Scrambled Cage Free Eggs**, scallions  
**Apple Wood Smoked Bacon**  
**Home Fried Potatoes**, caramelized onions, herbs  
**Fresh Orange and Cranberry Juices**  
**Coffee and Herbal Tea Station**, milk, half & half, sugars, honey

*\*Greet your guests with a sparkling craft cocktail or enhance your brunch with our Bubbles Bar or Bloody Mary Bar.*

## *Brunch Add Ons Priced Per Person*

**Artisan Greens**, garden vegetable, champagne vinaigrette **6**  
**Chilled Asparagus**, crispy prosciutto, chevre, honey dijon vinaigrette **12**  
**ACME Smoked Salmon**, tomato, pickled red onion, capers **18**  
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**  
**Brioche French Toast**, bananas foster, sugared almonds, rum syrup **10**  
**Avocado Toast**, ciabatta, heirloom tomato, cilantro **10**