Weddings at Salve Regina University
# Table of Contents

- Wedding Packages .............................................. 4-6
- Stationary Displays ........................................... 7
- Hors d’ oeuvres ............................................... 8
- Salads ............................................................. 9
- Plated Entrees .................................................. 10-11
- Plated Sides ...................................................... 12
- Dinner Stations ................................................ 14-15
- Carving Station ............................................... 16
- Buffet Dinner Options ....................................... 17-19
- Beverage Service ............................................. 20-21
- Policies ............................................................ 22
The Sodexo Wedding Guide is designed to give you a sense of our style and pricing. Please keep in mind that we can do a lot more. Don’t hesitate to tell us what you want. As a true custom caterer, Sodexo is always ready to start with your ideas.

Three different reception styles are presented in this wedding guide: Plated Served, Buffet and Station Reception. For Stations we offer a base price that includes one hour open bar, hors d’oeuvres, coffee service, staff and equipment. The remainder of your menu is built on an “a la carte” basis.

We do offer a complementary tasting for the Bride and Groom and 2 additional guests of their choice (additional costs may apply to accommodate more than 4 guests) A tasting schedule will be sent out with available dates, times and guidelines. Reservations will be made on a first come first serve basis. These dates are based on the availability of Ochre Court, the flagship building of Salve Regina University which hosts many events throughout the year. Menu tastings are a courtesy, not mandatory. Your flexibility is greatly appreciated.

There are absolutely no hidden costs in the prices quoted in this guide. For example, we build all labor costs into the first price you receive. Our prices cover Event Manager, menu, wait staff, house linen, china, flatware, glassware, buffet decorations and bar set-up. While a little extra for the staff is always welcome, Sodexo does not require gratuity. The only addition to Sodexo package pricing is the 8% Rhode Island state sales tax.
Wedding Packages

Package 1

Plated Served Dinner ~ $87.59 per guest
One Hour Open Bar
Choice of One Stationary Display
Three Passed Hors d’oeuvres
Choice of Salad
Choice of Two Entrees
Choice of One Vegetable & One Starch
Client to Provide Dessert ~ Complimentary Service Provided
Coffee Service

Package 2

Plated Served Dinner ~ $110.59 per guest
Two Hour Open Bar
Choice of One Stationary Display
Four Passed Hors d’oeuvres
Choice of Salad
Choice of Two Entrees
Choice of One Vegetable & One Starch
Client to Provide Dessert ~ Complimentary Service Provided
Coffee Service
Wedding Packages

Package 3

Plated Served Dinner ~ $142.59 per guest

Four and Half Hour Open Bar
Choice of One Stationary Display
Five Passed hors d’oeuvres
Choice of Salad
Choice of Two Entrees
Featuring a Surf & Turf Duet,
Your Choice of Filet Mignon or Prime Rib au jus
Served with Jumbo Stuffed Shrimp
Choice of One Vegetable & One Starch
Client to Provide Dessert ~ Complimentary Service Provided
Coffee Service

Package 4

Dinner Stations ~ $65.99 per guest plus a la Carte Station Choices

Please Select Your Choice of Stations to Add to Your Base Price of $65.99 per Person which Includes the Following:

One Hour Open Bar
International Cheese Display with Seasonal Fruits
Fresh Crudité Display and dipping sauces
Six Passed Hors d’oeuvres
Client to Provide Dessert ~ Complimentary Service Provided
Coffee Service
Wedding Packages

Package 5

Two Entrée Buffet ~ $82.59 per guest

One Hour Open Bar
Choice of One Stationary Display
Three Passed Hors d’oeuvres
Choice of Salad
Choice of Chicken, Beef or Fish Entrée
Choice of Vegetarian Entree
Choice of One Vegetable & One Starch
Fresh Dinner Rolls and Salve Sweet Whipped Butter
Client to Provide Dessert ~ Complimentary Service Provided
Coffee Service

Package 6

Three Entrée Buffet ~ $94.99 per guest

One Hour Open Bar
Choice of One Stationary Display
Five Passed Hors d’oeuvres
Choice of Salad
Choice of Two ~ Chicken, Beef or Fish Entrées
Choice of Vegetarian Entree
Choice of One Vegetable & One Starch
Fresh Dinner Rolls and Salve Sweet Whipped Butter
Client to Provide Dessert ~ Complimentary Service Provided
Coffee Service
Stationary Displays

International Cheese Display
Swiss, Great Hill Bleu Cheese, Cheddar, Boursin, Smoked Gouda and Dill Havarti
Accompanied by Gourmet Crackers, Toasted Pita and Crostini.

Vegetable Crudités
A Variety of Fresh Garden Vegetables
Served with Roasted Red Pepper Dip and Hummus

Seasonal Fresh Fruit Display
A selection of Sliced Seasonal Fresh Fruit with Honey Lemon Yogurt

Antipasto Display
Hard Salami, Roasted Red Pepper, Prosciutto, Artichokes, Olives, Hummus,
Tabouleh, Marinated Mushrooms and Fresh Mozzarella
Served with Crostini, Pita Chips and Soft Pita

Clam Cake & Chowder Station
New England Clam Chowder served Mini Clam Cakes

Baked Brie en Croute
With a Seasonal Fruit Chutney
Hors d’Oeuvres

Mini Beef Wellington
Spanakopita with Caramelized Onion Dipping Sauce
Risotto Arancini with a Roasted Red Pepper Sauce
Tenderloin, Caramelized Onions, Boursin Cheese Crostini
Maryland Mini Crab Cakes with Remoulade
Marinated Goat Cheese & Asparagus Tartlets
Endive Spears with Great Hill Blue Cheese & Candied Walnuts
Beef Tenderloin Bruschetta with Tomato & Boursin
Brochettes of Melon, Prosciutto & Fresh Mozzarella
Heirloom Tomato, Basil & Mozzarella Crostini
Hibachi Teriyaki Chicken Satay
Thai Chicken Spring Roll with Spicy Asian Sauce
Barbacoa Beef Crispy Roll
Chicken Lemongrass Potsticker
Balsamic Fig & Goat Cheese on Flatbread
Blue Cheese & Pear Chutney Filo Star
Mini Lobster Roll with Micro Greens
Shredded BBQ Pork on Sweet Potato Crisp
Samosa of Chicken or Vegetables with Cilantro Chutney
Asparagus Tips Wrapped in Prosciutto with Herbed Cheese
Shrimp Cocktail Shooter with Micro Greens
Applewood Smoked Bacon Wrapped Scallops with Maple & Bourbon Glaze
Gluten Free Smoked Candied Bacon Jam Tart
Gluten Free Artisan Corn & Jalapeno Jack Cake
Salads

Please Choose One:

The Seaside Salad
Romaine Strips, Bacon, Confetti Tomatoes and Croutons Gently Tossed in Lemon Dressing and Topped with Shredded Parmesan

The Steakhouse Wedge Salad
With Bacon, Tomato and Bleu Cheese Dressing

Mesclun Greens with Dried Cranberries
Served with Crumbled Goat Cheese, Tear Drop Tomatoes, English Cucumber and Shaved Onions in a Lemon Champagne Vinaigrette

Baby Arugula with Julienne Pears
Topped Wensleydale Cranberry Cheese, House-made Croutons and Yellow Tomatoes with Raspberry Vinaigrette

Caprese Salad
Vine Ripen Heirloom Tomato and Mozzarella Cheese with Aged Balsamic Drizzle and Fresh Basil
Plated Entrées

Chicken

Stuffed Statler Chicken Breast
Stuffed with Herbed Goat Cheese and Topped with a Fresh Herb Chicken Demi-Glace

Chicken Saltimbocca Roulade
Pan Seared Chicken Breast Seasoned with Sage, Topped with Prosciutto and Fresh Mozzarella Cheese Served with a Vin Blanc Reduction

Chicken Francaise
Served with a Lemon Caper Sauce

Seafood

Baked Cod
Topped with Herbed Crumbs and a Sherry Manchego Cream Sauce

Pan Seared Atlantic Salmon
Herb Rubbed and Served with a Lemon and Dill Wine Sauce

Baked Stuffed Fillet of Sole
Fillet of Sole Rolled and Stuffed with Scallops & Crabmeat Served with Lobster Sauce
**Plated Entrées**

**Beef**

*Filet Mignon*

Served with a Cabernet Reduction

*Braised Short Rib of Beef*

Served with a Chianti Reduction

*Slow Roasted Prime Rib of Beef Au Jus*

Served with a Horseradish Cream Sauce

**Vegetarian**

*Portobello Stacker with Mozzarella and Aged Balsamic Drizzle*

Portobello Mushroom Layered with Zucchini, Spinach, Roasted Red & Yellow Peppers and Mozzarella

*Roasted Vegetable Cous Cous Stuffed Eggplant*

Served with a Red Pepper Sauce

*Zucchini, Summer Squash and Tomato Casserole*

Served with a Gruyere Cheese Sauce

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Children’s Plate ~ $10.99 per person (12 & under)

Chicken Tenders with Mac and Cheese
Plated Sides

Vegetables

Lemon Zest Asparagus
Garlic Haricot Vert
Julienne Vegetables
Honey Glazed Carrots
Green and Yellow Beans with Carrots

Starches

Rice Pilaf
Gratin Dauphinois
Pesto Roasted New Potatoes
Bleu Cheese Mashed Potatoes
Thyme Roasted Fingerlings
Country Smashed Potatoes
Wild Mushroom Risotto Cakes
Roasted Potato Medley ~ Sweet, Russet & Purple
The Station Reception Package is a popular approach for brides and grooms who prefer a more casual, congenial atmosphere. With this style of service, stations or “mini buffets” are set up throughout the venue. Ochre Court is a non-traditional reception space with multiple rooms and is well suited for this style reception.

We recommend stations when you want to offer guests more opportunity to mingle with each other and catch up with old friends and relatives from out of town. Stations are a great way to give your guests a wider variety of dining choices than a traditional plated served meal. Multiple stations also breaks up the congestion and longer lines from a traditional full service buffet.

The base station price includes event manager, wait staff, house linen for stations, bars and seating, house china, flatware and glassware. Each station will be decorated with linen accents, votive candles and limited seasonal décor to tie into your color scheme.
**Dinner Stations**

Build Your Own Menu from the following List of Suggestions. Please Choose a minimum of Three Stations:

**Seaside Station ~ Market Price**

Crab Cakes, Scallop Cakes & Lobster Cakes

Served with Sauces of Lemon Caper, Traditional Cocktail Sauce and Remoulade

**Rhode Island Seafood Station ~ $15.59 per person**

New England Clam Chowder served with Mini Clam Cakes and Stuffed Quahogs

Accompanied by Oyster Crackers, Hot Sauce, Lemons and Remoulade

**Pasta Station ~ $14.59 per person**

Cheese Tortellini and Penne with your Choice of Alfredo, Pesto or Marinara

**Accompaniments to Include your Choice of Two of the Following:**

Grilled Balsamic Chicken, Mediterranean Vegetables, Grilled Italian Sausage or Shrimp

Served with Shaved Parmesan Cheese and Peasant Breads

(*Gluten free pasta will be available upon request*)

**Mixed Grill ~ $18.59 per person**

Chimichurri Beef Kebobs

Chicken Lollipops with Chipotle Apricot Glaze

Accompanied by a Charred Tomato Rice Pilaf
Dinner Stations

Mashed Potato Station ~ $6.59 per person
Creamy Russet Mashed Potatoes and Sweet Mashed Potatoes with Toppings to Include:
   Pancetta, Cheddar, Chives, Sour Cream, Bleu Cheese & Herbed Butter

Risotto Station ~ $8.99 per person
Creamy Risotto with Toppings to Include Wild Mushroom Mélange, Walnut Pesto,
   Caramelized Onions, Baby Shrimp, Gorgonzola & Asiago Cheeses,
   Asparagus Tips and Shaved Prosciutto

Salad Station ~ $9.99 per person
Cascades of Crispy Romaine with Homemade Croutons, Parmesan Cheese and Classic Dressing,
   Mesclun Salad with Pear Tomatoes, Goat Cheese Medallions & Balsamic Vinaigrette,
   Grilled Asparagus with Fresh Raspberries, Sliced Tomato, Basil and Mozzarella Salad

Mediterranean Garden Station ~ $8.99 per person
Classic Greek Salad with Feta and Black Olives, Grilled Pesto Vegetables, Tuscan White Bean
   Salad, Hummus with Toasted Pita Triangles, Assorted Slow Cured Olives
**Carving Stations**

Hand Carved by Our Skilled Culinarians and Served with Artisan Rolls

**Beef Tenderloin ~ $19.59 per person**

Espresso Rubbed, Herb Crusted or Tri-Colored Peppercorn
Served with Dijon Grain Mustard and Creamy Horseradish Sauce

**Prime Rib of Beef Au Jus ~ $18.59 per person**

Accompanied by Creamy Horseradish Sauce

**Herb Roasted Loin of Pork ~ $16.59 per person**

Carved with Choice of:
Roasted Shallot Jus or Orange Balsamic Glaze

**Turkey ~ $17.59 per person**

Blackened, Herb Crusted, or Maple Glazed

Served with Cranberry Mayonnaise, Peppercorn Mayonnaise, Sage Aioli, Sundried Cranberry & Apple Relish
Buffet Dinner Options

Salads

Mesclun Greens Garden Salad
Served with a Champagne Lemon Vinaigrette

Caesar Salad
Crisp Romaine Lettuce Tossed with Shaved Parmesan Cheese, Herbed Croutons and Caesar Dressing

Chicken

Chicken Marsala
Sautéed Breast of Chicken with Portobello Mushrooms Served in a Marsala Wine Sauce

Lemon Parmesan Chicken with White Wine Chive Sauce
Crispy Chicken Cutlets Pan-seared and Served with a Light White Wine Chive Sauce

Roasted Chicken Florentine
Crispy Sautéed Breast of Chicken Topped with a Creamy Spinach Mixture and Mozzarella

Beef

Garlic and Herb Rubbed Grilled Flank Steak
Served with a Demi-Glace

Sirloin Tips with Onions & Peppers
Pan Roasted Sirloin Sautéed with Onions and Peppers, Olive Oil & Garlic

Braised Beef Sicilian
Tender Beef in a Siciliano-Style Tomato Basil Sauce
Buffet Dinner Options

Seafood

Broiled Salmon with Dill Butter
Broiled Salmon Fillet Served with Dill Butter

Citrus Crusted Baked Tilapia
Tilapia Fillet Baked with a Bread Crumb Topping Flavored with Lemon and Orange Zest

Garlic Shrimp Skewers
Succulent Shrimp Seasoned with Fresh Garlic Butter and Parsley

Vegetarian

Wild Mushroom Stuffed Ravioli
Served with a White Wine Garlic Sauce, Spinach and Parmesan Cheese

Smoked Gouda Farfalle
Butterfly Pasta Casserole Baked with Fresh Spinach and Savory Smoked Gouda Cheese

Balsamic Marinated Portobello Mushrooms
Grilled Jumbo Portobello Mushroom Caps Marinated in Balsamic Vinegar, Olive Oil and Rosemary
Buffet Dinner Options

**Vegetables**
- Balsamic Glazed Vegetables
- Roasted Root Vegetable Medley
- Garlic Scented Broccoli
- Honey Glazed Carrots
- Green and Yellow Beans

**Starches**
- Rice Pilaf
- Yukon Mashed Potatoes
- Roasted Red Bliss Potatoes
- Thyme Roasted Fingerlings
- Country Smashed Potatoes

Fresh Dinner Rolls and Salve Sweet Whipped Butter
Beverage Service

All of our Plated and Buffet Stations Selections include a standard coffee service which includes: Freshly brewed Asprettō® regular and decaffeinated coffee, and a gourmet assortment of teas.

Multiple beverage service options are available to offer your guests variety and flexibility. All necessary bar items will be provided including glasses, drink mixers, ice, nonalcoholic beverages, and napkins. Shots and shooters are not permitted.

**Beverage Bar**

$3.45 per person (unlimited)

- Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Ginger Ale
- Sparkling Water, Bottled Fruit Juices

**Open Bar ~ Beer and Wine Only (no hard liquor)**

- First Hour $9.30
- Second Hour $8.25
- Third Hour $6.25
- Fourth Hour $5.25
- Half Hour $3.25

**Open Full Bar ~(includes hard liquor, beer & wine)**

- First Hour $12.40
- Second Hour $10.40
- Third Hour $8.25
- Fourth Hour $6.25
- Half Hour $3.75

Champagne Toast is available for an additional charge.
Beverage Service

Cash Bar
One Hour $122.00 per bartender
Two Hours $148.50 per bartender
Three Hours $180.35 per bartender
Four Hours $206.90 per bartender
Four and a Half Hours $222.80 per bartender
(One Bartender per Fifty Guests)

House Selections

Wine: William Hill Chardonnay, Sauvignon Blanc, Pinot Noir & Cabernet Sauvignon, Pinot Grigio, Chateau Montaud Rose

Beer: Sam Adams, Bud Light, Corona, Stella Artois

Liquors: Tito’s & Absolut Vodkas, Captain Morgan Spiced Rum, Bacardi Rum, Tanqueray Gin, Maker’s Mark, Johnny Walker Black, Dewar’s

Soft Drinks Etc: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Perrier, Schweppes Tonic & Club Soda, Tropicana Orange & Cranberry Juice

*Bar Selections can be customized to suit your needs
Policies

Alcoholic Beverage Policy:

Sodexo, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Rhode Island Alcoholic Beverage Control’s policies, procedures and statutes and will strictly enforce all Rhode Island beverage laws. Sodexo reserves the right to substitute items if necessary due to availability. The management of Sodexo and its beverage employees reserve the right to refuse service of alcohol to any guest who appears or exhibits characteristics of being intoxicated. In addition, any disturbances, underage drinking or consumption of alcohol not purchased at Ochre Court can result in immediate event termination. All personnel have completed the ServSafe Training Program for Service. Alcohol is not permitted to be brought on property and alcohol purchased at Ochre Court may not be removed from the premises.

All beverages are to remain within the facility. Beverages not consumed will remain the property of Sodexo, in accordance with the laws of the state of Rhode Island.

Food Removal Policy:

Due to health regulations excess food items cannot be removed from the event site.

Consumer Advisory:

Consumption of raw or partially cooked foods of animal origin may increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat food from animals thoroughly cooked. Please inform us prior to your reception if any guests have any food allergies.

Payment and Contract Guidelines:

One month prior to your wedding, you will be asked to forward your estimated numbers. Based on this estimate we will require a 75% deposit along with a signed contract. We require a final count one week before your wedding. Your invoice and contract will be updated if necessary and payment in full will be required before your wedding day.
Ochre Court  completed in 1892, this Newport summer ‘cottage’ was built for the Goelet family from New York. Mr. Goelet, his wife and two children lived in the house for eight weeks a year. The 58-room Ochre Court was designed by Richard Morris Hunt, who became known as the Dean of American Architecture. Described as French Gothic, Ochre Court was modeled after the medieval chateaux of France’s Loire Valley. It is almost a perfect replica of Edward VII’s castle in Paris. In 1947, Ogden’s son, Robert, gifted the mansion to establish a permanent home for Salve Regina College, chartered by the Sisters of Mercy in 1934. During this time, the mansion was also one of several locations under consideration to become the home of The United Nations. If you stroll around the grounds, you will notice many exterior features reminiscent of the late French Gothic period – sandstone carvings of gargoyles, griffins, floral design, high roofs, turrets, tall chimneys, and elaborate dormers. One interesting feature to note is the sundial on the South-facing side of Ochre Court…it works.
Wedding Photos Generously shared by Ashley & Jonathan Turrisi

Cover Photo by Sabrina Scolari Photography

Desserts By Newport Sweet Shoppe