

TRAF FORD

285 Water Street Warren, RI
401.289.2265 info@traffordrestaurant.com

BRUNCH EVENT MENU

Appetizer Selections

Pricing Based on 25 pieces/portions

Stationary

Vegetable Crudit  (60)

Vegetable Antipasto (60)

Cheese and Fruit Display (85)

Ahi Tuna Served on fried wonton shells with Creamy Ginger Vinaigrette (85)

Passed

Crab Cakes (65)

Coconut Crusted Shrimp served with mango salsa (75)

Wood Grilled Shrimp & Chorizo Skewers (75)

Scallops wrapped in Bacon (80)

Beef and Vegetable Kabobs (75)

Stuffed Mushrooms -Vegetarian or Sausage- (45)

Mini Quahogs (40)

Vegetable egg Rolls (60)

Wood Grilled Pizza

Margherita (45)

Prosciutto, Chorizo and Caramelized Onion (60)

Lobster, Heirloom Tomato & Truffle Oiled Arugula (75)

Sliders

Cheese Burger Sliders (75)

Tenderloin, Caramelized Onion and White Cheddar (85)

Pulled pork sliders (75)

Raw Bar

Shrimp Cocktail (75)

Littlenecks (50)

Oysters (75)

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Brunch Package One (15 per person)

FIRST COURSE

(Choose one item)

Garden Salad

- Or -

Fresh Fruit

SECOND COURSE

(Guests' choice of)

Breakfast Burrito

Scrambled eggs – Pepper Jack Cheese – Black Bean Ragu – Pico De Gallo
Cilantro Yogurt

Classic Breakfast

Scrambled Eggs – Home Fries – Bacon – Toast

Hash & Eggs

Three Sausage Hash – Pepper & Onions – Scrambled Eggs - Toast

Breakfast BLT

Bolo Bread – Home Fries – Scrambled Eggs – Lettuce – Tomato – Bacon

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Brunch Package Two

(18 per person)

FIRST COURSE

(Choose one item)

Garden Salad

- Or -

Fresh Fruit

SECOND COURSE

(Guests' choice of)

Sesame Ahi Tuna

Sesame Crusted Tuna – Baby Greens – Creamy Sesame Vinaigrette

Fish Sandwich

Panko Breaded Cod – Lettuce – Tomato – Lemon Caper Aioli – Brioche Bun

Choice of Fries OR Greens

Portabella Wrap

Hummus – Arugula – Marinated Portabella – Truffle Oil – Asparagus – Swiss cheese

Choice of Fries OR Greens

Bistro Burger

(Served Medium)

Brioche Bun – Melted Brie – Roasted Mushrooms – Baby Arugula

Choice of Fries OR Greens

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Brunch Package Three

(20 per person)

FIRST COURSE

(Choose one item)

Garden Salad

- Or -

Fresh Fruit

SECOND COURSE

(Choose one item)

Salmon Burger

Baby Greens – Tomato – Pineapple Salsa – Cilantro Yogurt
Choice of Fries OR Greens

Fried Fish Tacos

Shredded Cabbage – Fire Roasted Salsa – Cilantro Yogurt
Choice of Fries OR Greens

Tuna Bowl

Jasmine Rice – Mango Salsa – Avocado – Wontons – Sweet Chili

Fried Calms

Tartar Sauce - Hand Cut Fries – Coleslaw

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Beverage Selection

Without Juices

(3.50 Per person)

Non-alcoholic Beverages

Coffee & tea station - Sodas - Iced tea

With Juices

(4.50 Per person)

Cranberry - Orange - Apple - Tomato - Pineapple - White grape - Ruby red grapefruit

Open Bar

All beverage purchases, non-alcoholic and alcoholic, paid for by part host.

Host may choose to put a time cap or cost cap on the open bar.

Cash Bar

All beverage purchases, non-alcoholic and alcoholic, paid for by party guest.

Host may choose to provide non-alcoholic beverages and/or certain alcoholic beverages.

Carafes of White or Red Sangria

(25 each)

Up to four glasses each carafe

Trafford House Wines

(25 per bottle)

Cabernet - Merlot - Chardonnay

For all specialty wine choices, please refer to our beverage menu on www.traffordrestaurant.com

TRAF FORD

CUSTOM CAKES

\$5 PER PERSON

You may choose one cake flavor, one filling, and one icing. All cake designs are 100% custom. Please let your Event Coordinator know what you have in mind for décor so this may be communicated in the booking of the cake for your event. Please find cupcake pricing and flavors on the next page.

CAKE FLAVORS

White, Chocolate, Marble, Vanilla, French Vanilla, Red Velvet, Banana, Carrot, Lemon

ICING FLAVORS

Chocolate, Espresso, Vanilla, Peanut Butter, Lemon,
Strawberry (or any Seasonal Fruit) Cream Cheese

FILLINGS

Lemon, Peach, Raspberry, Strawberry, Pineapple, Chocolate Bavarian, Bavarian Blueberry, Chocolate, Creamy Peanut
Butter, Cannoli Cream

PLATED DESSERTS

\$7 PER PERSON

Classic Strawberry Shortcake
Macerated Strawberries – Warm Biscuit – Homemade Whipped cream

Flourless Chocolate Cake
Raspberry coulis - Whipped cream

Vanilla Crème Brulee

Warm Apple Crisp
Vanilla ice cream

CUPCAKES

\$4 EACH

Confetti: Confetti cake with pink or blue Vanilla frosting

Chocolate PB: Chocolate cake with Peanut butter frosting & Peanut butter cup topping

Oreo: Chocolate cake with Vanilla Oreo Frosting

Carrot: Carrot Cake with Cream Cheese Frosting

Mocha: Chocolate Cake with Espresso Frosting

Red Velvet: Red Velvet cake with cream cheese Frosting

Lemon Blueberry: Lemon cake with Blueberry Frosting, topped with blueberries

Lemon Raspberry: Lemon cake with Raspberry Frosting, topped with raspberries

Banana: Banana Cake with spiced Vanilla Frosting

Mint Chocolate Chip: Chocolate cake with Mint Chocolate Chip frosting

Please let your Event Coordinator know if you have any special cupcake requests. You are welcome to refer to the Cake, Icing, and Filling Flavors on the previous page. Any cupcakes requests that include fillings are \$5 each.

TABLE LINENS AND FLOWER CENTERPIECES

Guests may bring in their own centerpieces and decorations at no charge. Trafford Restaurant provides complimentary white linen napkins for all events. For your convenience, we offer floral centerpieces and colored linen rentals, to be set up before your event by Trafford Staff. See below for prices and details.

TABLE LINEN RENTALS

Linen Table Cloths: \$100.00 - \$300

Colored Linen Napkins: \$50.00

See your Event Coordinator for color chart

CENTERPIECES

Floral Centerpieces: \$25.00 SMALL \$45.00 LARGE

Two centerpieces recommended per table

See your Event Coordinator for pictures

GENERAL MENU DISCLAIMERS

Before placing your order, please inform your server if a person in your party has a food allergy. Additionally, if a person in your party has a special dietary need (e.g., gluten intolerance), please inform your server at the beginning of your visit.

We will do our best to accommodate your needs. Please be aware that our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy and wheat).

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.