

TRAF FORD

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

DINNER 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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Dinner Package One

(40 per person)

FIRST COURSE

(Choose one item)

Cup of New England clam chowder

- Or -

Garden Salad

SECOND COURSE

(Guests' choice of)

Fresh Fettuccini Jambalaya

Chorizo - Chicken - Shrimp - Pepper & onion - Cajun cream - Fresh fettuccini

Chicken Marsala

Garlic mashed - Marsala reduction - Apple chutney - Roasted mushrooms

Baked Cod

Lemon Brioche Crusted - Green Bean - Roasted Fingerling Potato - Clarified Butter

New Orleans Style Beef Tips *

Bourbon Glaze - Grilled Asparagus - Garlic mashed

DESSERT COURSE

Flourless Chocolate Cake with Raspberry Coulis

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Dinner Package Two

(50 per person)

FIRST COURSE

(Choose one item)

New England clam chowder - Garden Salad - Caesar Salad

SECOND COURSE

(Guests' choice of)

Herb Crusted Salmon *

Lemon Caper Risotto - Broccoli - Creamy Citrus Sauce

Wood Grilled Blue Cheese Ribeye *

Chive truffle mashed - Prosciutto wrapped asparagus - Red wine demi

Seared Scallops *

Shrimp Truffle Vegetable Couscous - Maple Glaze - Cherry Peppers

Chicken Marsala

Garlic mashed - Marsala reduction - Apple chutney - Roasted mushrooms

DESSERT COURSE

Crème Brulee

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Dinner Package Three

(60 per person)

FIRST COURSE

(Choose one item)

New England clam chowder - Garden Salad - Caesar Salad

SECOND COURSE

(Choose one item)

Trafford Crab Cakes

Roasted corn salsa - Chipotle aioli - Micro cilantro

- Or -

Scallops and Bacon

Arugula - Apple Carrot Slaw - Honey Dijon

THIRD COURSE

(Guests' choice of)

Surf & Turf *

Sirloin Medallions – Grilled Shrimp – Fingerling Hash – Beef Demi

Trafford's Cod Pan Roast

Spicy Tomato & Seafood Broth - Cod - Mussels - Calamari - Shrimp - Chorizo

Potatoes - Saffron Oil - Grilled Sourdough Bread

Wood Grilled Swordfish *

Asiago Mushroom Ravioli – Garlic Sauté Spinach – Shaved Asiago

Lobster Bolo

Bolo - Lemon Chive Aioli - Baby Greens - Sliced Tomato - Hand cut fries

DESSERT COURSE

Crème Brulee

- Or -

Flourless Chocolate Tort

Raspberry coulis - Whipped cream

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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

Carafes of Mimosa

(30 each)

Up to four glasses each carafe

Trafford House Wines - Two Vines

(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.