



CATERING TO-GO MENU

Hot Appetizers

served by half pan (8-10 servings) or full pan (14-16 servings)

Chicken Wings 45/85
choice of up to two flavors: buffalo, garlic
parmesan, thai chili, sriracha dry rub

Buffalo Chicken Dip 42/65
served with fried pita chips
add fresh veggies +8/15

Crispy Brussels Sprouts 39/59
bacon, balsamic glaze

served 24 pieces to an order

Duck Confit Spring Rolls 55
apricot dipping sauce

Zucchini Fritters 55
dill yogurt sauce

Mini Crab Cakes 75
lemon aioli

Mini Empanadas 60
chimichurri (specify beef or chicken)

Bacon Wrapped Scallops MKT
espresso maple glaze

Stuffed Mushrooms 55
herbed cream cheese, breadcrumbs

Lamb Lollipops 160
mint chimichurri

Goat Cheese & Onion Tartlet 55

Sticky Teriyaki Chicken Skewers 55

Cajun Shrimp Skewers 95

Salads

served by half pan (8-10 servings) or full pan (14-16 servings)

House Salad 25/45
mixed greens, cucumber, red onion,
cherry tomato, balsamic dressing

Classic Caesar 35/60
romaine, grana padano, parmesan, house
brioche crutons, house caesar

Arugula Salad 35/60
arugula, cherry tomato, shaved red onion,
grana padano, lemon vinaigrette

add (6) 3 oz grilled chicken medallions +20
add (6) 3 oz grilled salmon filet +36

Cold Appetizers

platters serve 14-16

House Made Hummus Platter 59
served with fresh veggies and grilled pita

Vegetable Crudit  45
served with ranch dressing

served 24 pieces to an order

Chilled Jumbo U-10 Shrimp 95
served with cocktail sauce

Deviled Eggs 40
bacon, balsamic glaze, paprika, chives

Caprese Skewers 40
mozzarella, cherry tomato, basil, balsamic

Sliders

served 24 pieces to an order

Finger Salad Sandwiches 69
choice of chicken salad, egg salad, tuna salad

Pulled Pork Sliders 74
house bbq pulled pork, cheddar, slider bun

Mini Black Bean Burgers 65
lettuce, tomato, onion

Mini Lobster Rolls MKT
lemon, dill, mayo, celery, brioche

Crab Cake Sliders 96
mini crab cakes, lemon aioli, arugula

* Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk
of food-borne illness, especially if you have
certain medical conditions.

Please inform us if you have any allergies at the
start of booking.

ORDER NOW

Ready to book? Call us at
401.921.8324 or email us
events@caskrestaurantri.com

Poultry

served by half pan (8-10 servings) or full pan (14-16 servings)

Chicken Parmesan	70/120
breaded cutlet, marinara, mozzarella	
Chicken Marsala	70/120
mushroom wine sauce	
Chicken Picatta	70/120
lemon caper wine sauce	
Caprese Chicken	70/120
grilled chicken, tomato, basil, mozzarella, balsamic glaze	
Roasted Chicken	80/150
bone in, cider au jus	

Beef & Pork

served by half pan (8-10 servings) or full pan (14-16 servings)

Sausage & Peppers	60/110
grilled sweet & hot sausage, onions, peppers	
Grilled Pork Loin	80/150
maple dijon glaze	
Glazed Baby Back Ribs	80/150
barbeque sauce	
Grilled Sirloin Tips	90/165
rosemary garlic marinade, shallot butter	
Braised Short Rib	122/195
carrot puree, au jus	

Seafood & Vegetarian

served by half pan (8-10 servings) or full pan (14-16 servings)

Roasted Salmon	100/190
dill beurre blanc	
Traditional Baked Cod	80/150
ritz cracker, butter	
Baked Stuffed Sole	135/250
bay scallop & blue crab stuffing	
Eggplant Parmesan	60/110
breaded eggplant, marinara, mozzarella	

Pasta

served by half pan (8-10 servings) or full pan (14-16 servings)

Penne with Marinara	40/70
Penne alla Vodka	40/70
penne, house tomato cream sauce	
Homestyle Mac and Cheese	50/80
penne, vermont cheddar, panko breadcrumb	
Truffle Mushroom Mac	60/110
penne, creamy truffle cheese sauce, mushroom	
Chicken & Broccoli Alfredo	70/120
penne, alfredo, broccoli, grilled chicken	

Sides

served by half pan (8-10 servings) or full pan (14-16 servings)

Grilled Lemony Asparagus	35/60
Steamed Broccolini with Garlic	35/60
Haricot Verde with Almonds	35/60
Maple Roasted Root Vegetables	35/60
Homestyle Mashed Potato	35/60
House Made Potato Chips	20/35
Coleslaw (per quart)	20
Roasted Potatoes with Lemon & Herbs	35/60

Dessert

2 Dozen Chocolate Chip Cookies	36
2 Dozen Brownies	42
Flourless Chocolate Torte Cake	55
raspberry sauce, macerated berries	

ORDERS MUST BE PLACED WITH A
MINIMUM OF 48 HOURS NOTICE
AT RESTAURANT'S DISCRETION.
MINIMUM ORDER 2 ITEMS.

PRICES DO NOT INCLUDE
3% CREDIT CARD FEE
AND 8% TAX.
ALL ORDERS MUST BE PAID
FOR WITHIN 48 HOURS.

DELIVERY AVAILABLE WITHIN 5 MI
RADIUS FOR ORDERS GREATER
THAN \$300 FOR \$30. PLATES,
SILVERWARE AND STERNO'S
AVAILABLE FOR PURCHASE.