

Sweet Berry Farm Menu To Go

Phone or stop in to order.
401-847-3912
Please give us three days' notice.

MORNING STARTERS

Muffin, Scone, and Tea Bread Assortments (boxed)....\$3.00 per person (minimum 10)

Croissants (boxed)

Spinach & Feta.....\$3.99 each

Ham & Swiss cheese.....\$3.99 each

Plain Buttery Croissants.....\$2.50 each

Rich Chocolate Croissants.....\$2.50 each

Fruit Salad (1 lb serves 3-4).....\$5.50 /lb (minimum 3 lbs)

Quiche (serves 6-8).....\$14.00

Cheese, Ham, and Vegetable

Cheese & Vegetable

PLATTERS (ready to serve)

Charcuterie (serves 15-20).....\$75.00

A platter of assorted cured meats & salami, pâté, cheese, olives,
marinated vegetables, and tapenade

Connoisseur's Cheese Platter (serves 20-25).....\$75.00

Five cheeses from our extensive selection
with fruit and nut accompaniments
(Approx. 2.5 lbs of cheese)

Joe Shmoe Cheese Platter (serves 20-25)

Tasty basics with crispy grapes
(Approx. 2.5 lbs of cheese)

Sandwich Platter.....\$7.75 /sandwich

Choose from our Specialty Sandwich Menu
Sandwiches will be cut in half and artfully arranged

BAGGED LUNCHES.....\$12.75 each — 10 or more \$11.50 each

Includes a Specialty Sandwich or salad, chips, cookie, fruit, and water or soda

NIBBLES

Ready for you to heat or serve cold

Calzones (serves 6-10)

Vegetable Medley & Cheese.....\$12.50

Spinach & Cheese.....\$12.50

Sausage & Cheese.....\$18.00

Stromboli (serves 6-10).....\$20.00

Italian meats and cheeses, olive tapenade, roasted
peppers, etc. rolled in dough and baked

Ready to serve

Stuffed Eggs.....\$15.00 /dozen half eggs

Traditional Deviled

Tarragon and Shallot

Curried with Mango Chutney

Baked Brie with Nut & Fruit Chutney (8 oz Brie).....\$12.00

Spinach and Artichoke Dip.....\$6.50 /pint

SOUPS.....\$10.00 /quart

New England Clam Chowder

Chilled Vichyssoise

Chilled Roasted Tomato & Fresh Herb Bisque

SALADS

Chicken Salad.....\$18.00 /quart

Traditional with Celery & Onion

Curried with Mango Chutney & Almonds

Apricot with Roasted Almonds

Tarragon Lemon with Fresh Shallots

Potato Salad with Egg.....\$9.00 /quart

Classic Cole Slaw.....\$9.00 /quart
Zesty Broccoli Slaw.....\$11.00 /quart
Fresh Garden Salad.....\$3.75 per person
 With cheese, dried fruit, and nuts.....\$4.75 per person
 (8 oz balsamic vinaigrette on the side)
Classic Caesar Salad.....\$4.75 per person
 Crisp romaine lettuce, house-made buttery croutons, Parmigiano-Reggiano
 (Dressing on the side for you to toss)
Lenny's Macaroni Salad.....\$7.00 /quart
 (Just like Mom used to make)
Peruvian Quinoa Salad.....\$12.00 /quart
 With black beans, corn, and cilantro in a light vinaigrette
Tomato & Mozzarella.....\$15.00 /quart
 Cherry tomatoes and cherry mozzarella
 tossed in a fresh basil vinaigrette
Edamame & Black Bean Salad.....\$13.00 /quart
 With a zesty orange vinaigrette
Grilled Vegetable Pasta Salad.....\$12.00 /quart (minimum 4 quarts)
 Lots of char-grilled vegetables tossed with pasta
 and a tangy herb & garlic vinaigrette
Add savory chunks of Genoa salami.....\$14.00 /quart (minimum 4 quarts)

ENTRÉE SALADS (plattered and ready to serve chilled—serves 6)

Marinated & Grilled Chicken Breasts
 Sliced and served chilled on our tasty char-grilled
 vegetable & pasta salad, drizzled with a tangy
 garlic and herb vinaigrette
Grilled Chicken Caesar Salad
 Sliced char-grilled chicken breasts on our classic
 Caesar salad. Dressing on the side for you to drizzle
Tender Beef or Chicken Souvlaki Salad
 Thinly sliced marinated and char-grilled hanger steak
 or chicken breasts, drizzled with garlicky tzatziki sauce,
 on a bed of greens tossed in a lemon herb vinaigrette,
 with tomatoes, cucumbers, olives, and red onion
Salad Niçoise
 Tuna, local eggs, roasted tomatoes, anchovies, olives,
 haricot verts with a lovely champagne vinaigrette
Cold Poached Salmon with Cucumber Salsa
 Whole filets or individual portions,
 presented on a lemony rice & parsley salad
Southern Pecan Chicken Salad
 Pecan-encrusted chicken sliced and served
 over baby spinach with peaches and drizzled
 with a creamy raspberry vinaigrette

ENTRÉES

Breast of Chicken Parmesan.....\$35.00 (serves 6)
 Breaded and baked with mozzarella & Parmesan,
 drizzled with our own marinara sauce
With Pasta and Sauce.....add \$14.00
Southern Fried Boneless Chicken Thighs.....\$35.00 (serves 6)
 Marinated and dipped in a tasty buttermilk batter
 and fried until crisp and golden
Chicken Marbella.....\$35.00 (serves 6)
 Juicy boneless chicken thighs, marinated and braised
 in a sweet and savory sauce with prunes, green olives, and capers
Chicken Pot Pie (half hotel pan).....\$25.00 (serves 8–10)
 Tender chunks of chicken in a flavorful sauce with peas, carrots,
 and potatoes, topped with a buttery pastry crust
Beef Stroganoff.....\$49.00 (serves 4–6)
 Tender strips of beef bathed in a rich & flavorful sour cream
 & herb sauce, served over egg noodles
Blackened & Bleu.....\$49.00 (serves 4–6)
 Our amazing beef stroganoff with Gorgonzola, served over egg noodles
Homestyle Meatloaf.....\$29.00 (6 hearty servings)
Lasagne (half hotel pan serves 10)

Meat and Cheese Lasagne.....\$48.00
Vegetable and Cheese Lasagne.....\$48.00
Cheese Lasagne.....\$40.00
Creamy Macaroni & Cheese.....\$25.00 (half hotel pan serves 10–12)

SMOKY SMORGASBORD (ready to heat)

House-Smoked Baby Back Ribs.....\$26.00 (full rack)

Includes a side of our own house-made BBQ sauce

Pulled Pork.....\$9.00 lb (serves 3)

Tender, flavorful, and delectable BBQ pork

SIDES (serves 4)

(Each ready to heat in a microwavable container)

White and Wild Rice Amandine.....\$10.00

Creamy Cheesy Risotto with Seasonal Vegetables.....\$10.00

Brown Rice with Roasted Peppers and Corn.....\$10.00

Potatoes: Garlic Mashies.....\$9.00

Traditional Mashed.....\$8.00

Truffled and Mashed.....\$10.00

Sautéed Potatoes Provencal.....\$10.00

With garlic, lemon, and fresh herbs

Rosemary Roasted Red Bliss.....\$9.00

Santa Fe Roasted Sweet Potatoes.....\$9.00

Cheesy Polenta Drizzled with Marinara Sauce.....\$12.00

Seasonal Vegetables: Grilled, Roasted, or Steamed.....\$10.00

Sautéed Seasonal Vegetables with Ginger and Dill.....\$10.00

Boston Baked Beans.....\$10.00

Braised Greens.....\$10.00

Seasonal greens simmered with smoked ham hocks

Stuffed Broiled Tomatoes

With garlic, olives, cheese, and breadcrumbs

Broccoli-Cheddar Gratin with Sweet Mild Poblano Chilies.....\$10.00

DESSERTS & SWEETS

Mini Cupcakes.....\$10.00 /dozen

Homemade Cookies.....\$10.00 /dozen

Gourmet Brownies.....\$18.00 /dozen

Fruit Pies.....\$18.95–\$19.95 each (9" pie serves 6)

Apple, Apple Cranberry, Peach, Peach Praline, Blueberry, Cherry,
Blackberry, Strawberry, Strawberry Rhubarb, Mixed Berry, Raspberry

Key Lime Pie.....\$16.95 (9" pie serves 6–8)

Pecan Pie.....\$16.95 (9" pie serves 6–8)

Pecan Chocolate Pie.....\$16.95 (9" pie serves 6–8)

**Rich Chocolate Layer Cake.....\$12.00 (6" cake serves 6–8)
\$20.00 (10" cake serves 12–16)**

Filling choice of raspberry jam, chocolate ganache,
chocolate or vanilla buttercream

Mini Chocolate Éclairs.....\$10.00 /dozen

Birthday or Special Event Cakes.....Call for price

ICE CREAM

Susanna's Ice Cream & Sorbets.....Seasonal Flavors

Call for flavors and prices (average price \$9.99 /pint)

Named BEST Ice Cream in Rhode Island

Sweet Berry Farm Vanilla Ice Cream.....\$8.00 / ½ gallon

Made with RI milk and Madagascar Bourbon Vanilla

Don't Forget the FLOWERS.....