General Information

Welcome to the Brown Faculty Club and thank you for giving us the opportunity to provide for your upcoming event. This guide is provided to assist you in planning your event and we hope that you will find the menus enclosed exceptional. We will work with you on every detail and create additional menus to fit your special event.

The following policies apply to all functions at the Brown Faculty Club, please read them carefully. Your Function Manager will professionally assist in any questions that may ensue in the process.

Member and Member Sponsored Events

The Brown Faculty Club is a private, non-profit club. Tax considerations make it necessary that outside groups or individuals wishing to hold functions be sponsored by a member or be approved by the Club’s Board of Managers or the Club’s General Manager. Individuals who are eligible for membership may not be sponsored by another member but must become members of the club in their own right before any booking can be accepted. A sponsoring member accepts full financial responsibility for any function sponsored, and is required to sign a letter of sponsorship. Members who are in a delinquent status will not be allowed to charge functions to their accounts. In the case of sponsored functions, full payment in cash or certified check must be received by the club at least 72 hours in advance of the function. No function will take place unless such payment has been arranged and/or received.

A reservation confirmation form must be signed and returned within 72 hours of the initial request. This document confirms the date, time, estimated guest count, room assignment and the required food and beverage minimum sales amount.

A Function Specification Sheet will be provided to you, summarizing the details of your event. A signed Function Specification Sheet must be returned and be received by the club within 14 working days of your function. We encourage only one person to conduct all business with the club. The contact person should be available to answer any questions we may have pertaining to your event. The contact person should also have the authority to make decisions on behalf of your group.

The guaranteed number to be served must be provided by 3:00 p.m. at least 3 business days prior to your event. If no guaranteed number has been received by the club as required, the last highest estimate will become the guaranteed count.

Full payment for the guaranteed number must be arranged at least 72 hours prior to the function. Billing will be for the guaranteed number. The club will be prepared to serve no more than 5% above the guaranteed number.

Service Charge and Sales Tax

Sales tax (currently 7%) will be added to all non tax exempt groups. A 1% city sales tax will be added to all food and beverage items and is reflected in the tax total. Any group claiming a tax exemption must provide a State of Rhode Island sales tax exemption certificate at the time of booking. A service charge (currently 18%) will be added to all function billings. State law mandates that service charges are subject to sales tax.

Food and Beverage

Functions utilizing private rooms are required to have a pre-selected menu. Additional entrees may be selected by paying a surcharge of $1.50 per person per additional entree selected. Pricing for all items will be on the basis of the highest priced entree selection. (for example: if you select an entree at $17.00 and a second entree at $18.00, the cost per person including the surcharge would be $19.50).

You are required to inform the club of the number of each meal required when you provide the guaranteed guest count. Entree selection cards must be provided to assist the waitstaff in serving the appropriate meals. This card should indicate the guest name and his/her selection. This does not require that a seating arrangement be used.

No food or beverage items may be brought into the club without the prior approval of the club management. All food and beverage items prepared by the club and not consumed remain on the property of the club and may not be taken after the function. Wedding and Celebratory cakes may be brought into the club. A Cake Plating Charge of $1.50 per person will apply. While every attempt will be made to insure that the price for food and beverage items remains consistent, the volatility of markets makes it impossible to guarantee pricing beyond 30 days. In compliance with Rhode Island State Law, all red meats are prepared medium unless you specify otherwise.

Cancelled Events

Events or menu items cancelled or changed less than 7 business days before the scheduled event will result in a cancellation charge equal to the food and beverage minimum sales requirement for your event. The club must receive written notice of the cancellation.
Room Information

Space for all events must first be reserved through our Function Manager at least 72 hours in advance. Functions requested with less than 72 hours notice will be accepted at the discretion of the Club’s General Manager. Space for functions will be on a first-come, first-serve basis. To reserve a private room for dinners, meetings, receptions or social gatherings, the following minimum food and beverage sales requirements are in effect:

<table>
<thead>
<tr>
<th>Room</th>
<th>Dimensions</th>
<th>Capacity</th>
<th>*Evening Minimum Sales</th>
</tr>
</thead>
<tbody>
<tr>
<td>Huttner Room</td>
<td>29’ x 46’</td>
<td>140</td>
<td>200</td>
</tr>
<tr>
<td>(includes Cornell Courtyard)</td>
<td></td>
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<tr>
<td>Portrait Room (Full)</td>
<td>16’ x 44’</td>
<td>60</td>
<td>80</td>
</tr>
<tr>
<td>Portrait Room (Half)</td>
<td>16’ x 22’</td>
<td>30</td>
<td>(Limited availability)</td>
</tr>
<tr>
<td>Class of ’52 Room</td>
<td>16’ x 24’</td>
<td>30</td>
<td>(Limited availability)</td>
</tr>
<tr>
<td>Picerne Room</td>
<td>16’ x 18’</td>
<td>24</td>
<td>(Limited availability)</td>
</tr>
<tr>
<td>Wriston Terrace</td>
<td>21’ x 53’</td>
<td>30</td>
<td>50</td>
</tr>
<tr>
<td>Kapstein Room</td>
<td>19’ x 15’</td>
<td>24</td>
<td>32</td>
</tr>
<tr>
<td>Carberry Room</td>
<td>8’ x 10’</td>
<td>6</td>
<td></td>
</tr>
<tr>
<td>Conference Room</td>
<td>16’ x 27’</td>
<td>30</td>
<td></td>
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<tr>
<td>(Self service only)</td>
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<tr>
<td>Entire Second Floor</td>
<td></td>
<td>90</td>
<td>112</td>
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<tr>
<td>Entire First Floor (Sat. &amp; Sun. only)</td>
<td>200</td>
<td>275</td>
<td></td>
</tr>
<tr>
<td>Entire Club (Sat. &amp; Sun. only)</td>
<td>300</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Note:** Minimum Food and Beverage sales are defined as any item purchased that can be consumed. Items such as bar set-up charges, use of dance floor or piano, cake plating charge, service charge, tax, etc. do not apply to the minimum.

*Minimum sales above are for evening functions and include food and beverage charges only. Daytime minimums are 1/2 the minimums shown above. The Entire First Floor and Entire Club are not available for Commencement Weekend. Holiday weekends are subject to increased food and beverage minimums.*

The club would be happy to host your Wedding Ceremony in addition to your reception. There will be a fee of $2.00 per person with a minimum charge of $150.00, whichever is greater. There will be an additional charge for rental equipment needed. All ceremony arrangements on premise must be approved by the club prior to booking.

**Management cannot guarantee specific room availability and reserves the right to reassign function rooms if guaranteed counts decline, regardless of deposits paid, to insure efficient utilization of facilities.**

**Deposit Requirements**

All non-university functions require a non-refundable deposit within fourteen days in order to guarantee a booking. Deposits paid will be deducted from the final bill. Deposits will be based on the following:

- Huttner Room - $500.00; All other rooms - $200.00
- Entire Floor or Club - $1700.00

*All social events are required to pay an additional non-refundable 33% of the estimated food and beverage cost, 60 days prior to event date.*

Private rooms are reserved for 2 hours for breakfast and luncheon functions, 3 hours for dinner functions, and 4 hours for weekend social functions. Use of the facilities for additional time or for any time after 10:30 p.m. is subject to an overtime charge not to exceed $100.00 per hour.

*(Please see reverse side for additional information).*
~Hours of Operation~

Private Breakfast functions requested 8:00 a.m. to 11:00 a.m. Monday through Friday, require a minimum guarantee of $100.00 in food and beverage sales.

The club is closed on Monday and Tuesday evenings, but will open for private functions meeting the required minimum food and beverage sales of $350.00. Call the club before making other arrangements. We may already be opening for a group guaranteeing the minimum.

Saturday during the day and all day Sunday, the club is closed, but will gladly open for private functions meeting the required minimum food and beverage sales. Functions requested during the day on Saturdays require a minimum guarantee of $1200.00 in food and beverage sales. Functions requested on Sundays require a minimum guarantee of $1500.00 in food and beverage sales. Holiday weekends are subject to an increased food and beverage minimum. The luncheon menu is not available on Saturdays and Sundays.

~Severe Weather Closing Policy~

The Brown Faculty Club will close due to severe weather conditions when Brown University closes. Brown University announces closings by recording a message at (401) 863-3111.

If Brown University is open and the scheduled function is cancelled, there will be a cancellation charge equal to the minimum food and beverage requirement for your function. In the event weather conditions improve during the day, the club will consider opening for evening functions. A recorded message will be available at (401) 863-3023.

~Parking~

Parking is available to members after 5:00 p.m. A walkway to the well-lighted parking lot on George Street is across the street from the club. City parking meters and time restrictions do not apply after 5:00 p.m. weekdays or on weekends. Parking is now available on Magee Street for Club Patrons. Please inquire within upon arrival to obtain the required parking placard.

~Lost and Found~

Items left and found following your event will be stored in the third floor lost and found closet. Items will be stored for a maximum of 45 days. The club will not be responsible for any lost item. Please inquire at the main office at 401-863-3023.

~Meeting Materials~

Packages for meetings will be accepted no more than 2 working days prior to the event. Items must be addressed to the meeting contact with attention to the Club’s Function Manager. Packages must be marked clearly with the name and date of the program and the total number of boxes shipped. The club is not responsible for boxes shipped to the club or for boxes being shipped out of the club, but will assist in this procedure if supplied with the necessary return documents.

The club will not permit the affixing of anything to walls, floors, windows, shades, or ceilings with nails, staples, tape, or other substances. Please consult with Club management for assistance in displaying materials. Liability for damage to the premises will be charged accordingly.

The club does not accept responsibility for items left in the function room during such time as the room is not occupied or after the room is vacated.

~Decorating & Special Items~

Decorations are welcome; however, they must comply with local health and safety laws. Please note that rice, confetti, bird seed, matchbook favors and open flame candles may not be used on club premises. Decorating items resulting in damage to the club or additional clean up by club staff, may result in damage or clean up charges being assessed. All decorations and equipment brought in must be promptly removed within 48 hours after the event.

We request that napkins, wedding accessories and favors be brought in two days before your function. Seating arrangement placecards must be provided in alphabetical order. Club management must be made aware of and approve of all specific items being brought into the club for your event.
Breakfast menus include Cranberry, Grapefruit and Orange Juice, Starbucks Coffee and Brewed Decaf, Tazo Tea Selection. Also accompanied by Whipped Butter, Margarine and Fine Jams.

**The Continental**
House Made Seasonal Muffins
House Made Biscuits
with Seasonal Spread
$5.95 per person

**The Dean's**
House Made Scones
House Made Seasonal Muffins
Fresh Sliced Seasonal Fruits
Jams and Spreads
$6.95 per person

**The Chancellor's**
House Made Coffee Cake
House Made Seasonal Muffins
Individually Flavored Yogurts
with House Made Granola
Seasonal Berries and Cottage Cheese
$7.95 per person

**Our Signature Breakfast**
(served entrée and coffee service)
Basket of Chef’s House Made Breakfast Pastries
Choice of Chef’s Breakfast Rollup
(Scrambled Eggs with Cheddar Cheese and Green Onion)
or Eggs Benedict (add $3.00)
Selection of Fresh Sliced Fruit
Breakfast Potatoes
Bacon, Ham or Sausage
$11.95 per person

**The New Yorker**
Smoked Salmon Displayed with Assorted Bagels, Capers
Cream Cheese and Chopped Hard Boiled Eggs, Cucumber and Tomato Slices
Chef’s Selection of Fresh Sliced Fruit
Lemon Garnish
$12.95 per person

**The Hot Breakfast Buffet**
(Minimum of 25 persons)
Basket of Assorted Muffins
Scrambled Eggs, Buttermilk Pancakes
Or Lemon Berry Tuscan Toast with Maple Syrup
Breakfast Potatoes
Wood Smoked Bacon or Sausage Links
Chef’s Selection of Fresh Sliced Fruit
House Made Granola and Assorted Yogurt
$14.95 per person

Note: We proudly will serve fresh Squeezed Orange and or Grapefruit Juices for $2.00 per person.

(09/07)
Break Menus & Dessert Stations

Break Menus & Dessert Stations require a minimum of 10 persons.

The Magee
House Made Scones with Jam, Whipped Butter and Cinnamon Whipped Cream
Basket of Whole Fruits $5.95 per person

The George
Domestic Cheese Display
Assorted Crackers
Sliced Fruit
Variety of Dessert Bars $6.95 per person

The Benevolent
Terra Chips
Array of Finger Sandwiches
Appropriate Condiments
Basket of Whole Fruits $6.50 per person

The Prosper
House Made Blue and Gold Tortilla Chips
Salsa Fresca, Guacamole and Sour Cream
BFC House Made Cookies
Basket of Whole Fruits $6.00 per person

The Benefit
Variety of Nuts
Potato Chips and Pretzels
Sour Cream and Onion Dip $3.25 per person

Dessert Stations
Finger Brownies and Assorted BFC House Made Cookies $3.25 per person
Assorted Dessert Bars and Petit Fours $4.95 per person
Pastry Shop Special Sampler Platter $5.95 per person
Chocolate Dipped Strawberries (minimum of 2 dozen) $27.00 per dozen
Attended Station ($1.50 per person in addition to dessert station selection)

Fun and Fabulous Ice Cream Bar
Classic Vanilla, Strawberry, and Chocolate Ice Cream
Hot Fudge, Butterscotch, and Strawberry Sauce
M & M’s, Crushed Oreo Cookies, Chopped Walnuts, Marshmallows and Rainbow Sprinkles $4.95 per person

Complement your Break or Dessert Station with a selection of beverages!

(09/07)
Meeting Aids and Miscellaneous

- Public Address System $50.00
- LCD Projector $250.00
- TV/VCR $50.00
- Slide or Overhead Projector and Screen $50.00
- Overhead or Slide Projector $40.00
- Screen $15.00
- Blackboard or Flipchart $18.00
- Notepads and Pencils $1.25 per person
- Copies $.20 each

*Affixing visual aids to the Club walls is prohibited.*

Other Niceties
Little things to make your event extra special

- Choice of Linen Color $2.00 per cloth
  - (Beige, Dusty Rose, Burgundy ~ to name a few...)
- Specialty Linens are available for rental upon request
- Centerpieces or Table Arrangements Prices Quoted
- Votive Candles (one per table included with Dinner) $1.75 per table
- Use of Piano $95.00
- Use of Dance Floor $125.00
- Ice Carvings, one block $275.00++
- Placecards $1.50 per person
- Personalized Menus $2.50 per person
- Coat Check Service (minimum of 4 hours required) $25.00 per hour
- White Glove Service $1.50 per person

(09/07)
Luncheon Fare

Hot Luncheon entrees include Salad, Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine, Chef’s selection of fresh, locally grown Seasonal Vegetables, Starch and Dessert, Served Starbucks Coffee and Brewed Decaf, Tazo Tea Selection

Enjoy a Starter:
Cup of Soup du Jour or New England Clam Chowder Served with Oyster Crackers $2.75 per person

Salad: Choice of one: Mixed Field Greens Salad with Seasonal Vegetables or Traditional Caesar Salad
Choice of Two Dressings: Raspberry Vinaigrette, Vermont Maple Walnut Vinaigrette, Balsamic Vinaigrette, Ginger Sesame Vinaigrette, Bleu Cheese Dressing, or Citrus and Herb Vinaigrette

Dessert: Choice of one: Risotto Pudding with Local Apples, Raisins and Cinnamon, Pastry Shop Special Sampler Platter (per table), Dark Chocolate Cup filled with Chocolate, Cappuccino or Raspberry Mousse, Classic Vanilla or Chocolate Ice Cream, Wild Berry Sorbet with Fresh Berries

Entrees: Choice of one: Please refer to the General Information page ‘Food and Beverage’ section regarding additional entrée requirements.
- Parmesan Encrusted Boneless Breast of Chicken with a Smoked Tomato Ragout $15.95
- Pan Seared Tilapia topped with a Fresh Melon and Mint Salsa $15.95
- Pan Roasted Salmon with a Fresh Basil Sauce and marinated Cherry Tomatoes $16.95
- Grilled London Broil with a Wild Mushroom Demi Glace $17.25
- Petit Filet Mignon with a Cabernet Sauce $19.25

Vegetarian
- Seasonal Risotto Prepared with the Finest Seasonal Vegetables $14.50
- Vegetable Sheppard Pie with Tofu, Mushrooms, Sweet Corn and Mashed Potatoes $13.95
- Grilled Zucchini, Summer Squash, Eggplant & Oven Roasted Tomatoes Served on Toasted Couscous $13.95

Cold Plated Entrees
Sandwiches are served with Chips and a Pickle Spear; Salads are served with Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine. All Cold Plated entrees include Dessert, Coffee, Tea and Brewed Decaf.

- Asian Poached Salmon Salad (Chilled Sesame-Ginger Poached Salmon on a bed of Wild Field Greens with a Cucumber Noodle Slaw, Served with an Asian Vinaigrette) $13.50
- Grilled Chicken Breast Served on a Nest of Angel Hair with a Toasted Cheese Point and Sliced Tomatoes Served with a side of Creamy Ranch and Balsamic Dressings $13.25
- California Cobb Salad (Mixed Field Greens with Roasted Turkey, Avocado, Crisp Bacon, Artichoke Hearts, Sliced Egg and Tomato) $12.50
- Sliced Roast Turkey Breast with Baby Spinach, Bermuda Onion and a Cranberry Mayo Served on a Roll–Up $11.50
- House Made Chicken Salad with Tarragon and Red Grapes served on a bed of Crisp Romaine with Sliced Melon and Tomato $11.95
- Shaved Roast Beef and Swiss Cheese with Horseradish Mayonnaise, Romaine Lettuce and Tomato in a Soft Sub Roll $11.95
- Veggie Wrap (A Four Tortilla with a Splash of Mustard Seed Vinaigrette Dressing, Beet Strings, Shaved Carrots, Tomatoes, Romaine, Artichoke Hearts, Avocado and Sprouts) $8.95

Please see reverse side for Luncheon Buffets and The Chef’s Caesar Salad Buffet.

(09/07)
Luncheon Buffets
(Minimum of 12 persons required)

Cold Luncheon Buffet
A Variety of Wraps including Turkey and Spinach with Cranberry Mayonnaise, Ham and Swiss with Dijon Mustard, Roast Beef with Romaine Lettuce and Tomato, Grilled Vegetables with Hummus in a Garlic and Herb Wrap, Selection of Condiments
Sliced Melon with Cottage Cheese, Dill Potato Salad
Mixed Field Greens Salad with Seasonal Vegetables and a Choice of Two Dressings
Home Baked Focaccia Croutons
Assorted Dessert Bars and Assorted BFC House Made Cookies
Starbucks Coffee and Brewed Decaf, Tazo Tea Selection
$15.75 per person

Hot Luncheon Buffet
(Choice of Two): Slow Roasted Pork Loin with Local Apples and Caramelized Onions, New England Style Baked Scrod,
Grilled Breast of Chicken with Mustard Dill Sauce or Bowtie Pasta with Grilled Vegetables, Fresh Tomatoes and Basil
Vegetable Du Jour, Garden Rice Pilaf
Sliced Fresh Fruit, Mixed Field Greens Salad with Seasonal Vegetables and a Choice of Two Dressings
Home Baked Focaccia Croutons, Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine
Assorted Desserts
Served Starbucks Coffee and Brewed Decaf, Tazo Tea Selection
$18.25 per person

The Faculty Club Buffet Brunch
(Served 10:00 a.m. - 2:00 p.m., Available on Weekends)
Fresh Squeezed Orange Juice and Grapefruit Juice
Chef’s Home Baked Biscuits with Seasonal Spread, Flavorful Jams, Whipped Butter and Margarine, Basket of Fresh Breads and Signature Rolls, Sliced Fresh Fruits, Marinated Mozzarella and Tomato with Chiffonade of Fresh Basil and Olive Oil
Mixed Field Greens Salad with Seasonal Vegetables and a Choice of Two Dressings, Home Baked Focaccia Croutons
Fluffy Scrambled Eggs, Crisp Bacon, Sausage Links, Lemon Berry Tuscan Toast with Maple Syrup
Parmesan Encrusted Boneless Breast of Chicken with a Smoked Tomato Ragout,
Baked Scrod New England Style (Fresh Baked Scrod with a Savory BFC Lemon Herb Crumb Topping)
Chef’s choice of Fresh Vegetable, Garden Rice Pilaf, Assorted Desserts, Starbucks Coffee and Brewed Decaf, Tazo Tea Selection
Make Your Own Waffle Station – Malted Waffle Batter, Whipped Cream and Assorted Berry Toppings
$26.50 per person

The Chef’s Caesar Salad Buffet
Crisp Romaine Lettuce, Focaccia Croutons, House Made Caesar Dressing, Grated Parmesan Cheese,
Grilled Chicken Breast, Sliced London Broil, Grilled Vegetables and Baby Shrimp,
Basket of Fresh Breads and Signature Rolls, Whipped Butter, Margarine
Sliced Fresh Fruits
Assorted BFC House Made Cookies
Starbucks Coffee and Brewed Decaf, Tazo Tea Selection
$13.50 per person

(09/07)
Faculty Club dinners include white linen, the Club’s fresh flowers in bud vases, and votive candles. All dinner entrees include one choice of Soup or Salad, Chef’s selection of Fresh Vegetable and Starch Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine, one choice of Dessert, Starbucks Coffee and Brewed Decaf, Tazo Tea Selection.

Soups and Salads
Cup of Soup du Jour or New England Clam Chowder served with Oyster Crackers
Mixed Field Greens Salad with Seasonal Vegetables or Traditional Caesar Salad
Choice of Two Dressings: Raspberry Vinaigrette, Vermont Maple Walnut Vinaigrette, Balsamic Vinaigrette, Ginger Sesame Vinaigrette, Bleu Cheese Dressing, or Citrus and Herb Vinaigrette

Desserts: Choice of one:
Vanilla Crème Brulee, Cinnamon Apple Strudel, Cheesecake with Chocolate Drizzle or Strawberry Sauce
Deluxe Chocolate Cup Filled with Cappuccino, Chocolate or Raspberry Mousse
Classic Vanilla or Strawberry Ice Cream, Wild Berry Sorbet Topped with Seasonal Berries

Entrees: Choice of one:
Please refer to the General Information page ‘Food and Beverage’ section regarding additional entrée requirements.

~Beef and Pork ~
Grilled Filet Mignon with Roasted Garlic and our Special Cabernet Sauce $31.50
Roast Prime Rib of Beef Au Jus (minimum 15 persons) $28.50
London Broil with a Wild Mushroom Demi Glace $25.00
Slow Roasted Pork Loin with Local Apples, Caramelized Onions and Apple Brandy $23.00

~Seafood~
Chesapeake Bay Crab Cakes with Creole Remoulade and Green Onions $29.00
Oven Roasted Cod with a Veracruzana Sauce (Tomatoes, Garlic, Onion, Capers, Green Olives and Fresh Herbs) $22.00
Pan Roasted Salmon with a fresh Basil Sauce and marinated Cherry Tomatoes $26.00
Grilled Swordfish with Lemon, fresh Herbs and Extra Virgin Olive Oil $27.00
Pan Seared Tilapia topped with a Fresh Melon and Mint Salsa $27.00
Shrimp Fettuccini Five Jumbo Shrimp sautéed with White Wine, Garlic, Tomato and Fresh Basil, tossed with Fresh Fettuccini $25.00

~Poultry~
Parmesan Encrusted Boneless Breast of Chicken with a Smoked Tomato Ragout $24.95
Roasted Statler Breast of Chicken with Sauvignon Blanc Pan Sauce and Herb Salad $22.00
Grilled Chicken Breast with Mustard Dill Sauce $23.00
Roasted Half Duckling with a Port Wine and dried Cherry Glaze $28.50

~Vegetarian~
Grilled Portobello Mushroom and Zucchini with Fresh Mozzarella Cheese wrapped in Puff Pastry and topped with our House Marinara Sauce $17.50
Vegetable Sheppard Pie with Tofu, Mushrooms, Sweet Corn and Mashed Potatoes $14.25
Seasonal Risotto prepared with only the finest Seasonal Vegetables $16.95

Please see reverse page for Dinner Buffet Selections.
Dinner Buffet Selections
(Minimum of 30 persons required)

The Faculty Club Buffet
Includes all of the following Salads:
Marinated Vegetable and Hummus Platter
Mixed Field Greens Salad with locally grown Vegetables and Choice of Two Dressings
Home Baked Foccacia Croutons – Herb Chickpea Salad

Buffet with Choice of Two Entrees from below $25.95 per person
Buffet with Choice of Three Entrees from below $28.95 per person

Parmesan Encrusted Boneless Breast of Chicken with a Smoked Tomato Ragout
Grilled Chicken Breast with Mustard Dill Sauce
Baked Scrod New England Style (Fresh Baked Scrod with a Savory BFC Lemon Herb Crumb Topping)
London Broil with a Wild Mushroom Demi Glace

Penne Pasta Tossed with Asparagus, Mushrooms, Spinach, Carrots and Cherry Tomatoes, seasoned in a Ginger Tamari Sauce
The Faculty Club Buffet also includes Chef's Selection of fresh locally grown Vegetables, choice of Potato or Garden Rice Pilaf, Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine, Sliced Fresh Fruits, Assorted Dessert Buffet, Served Starbucks Coffee and Brewed Decaf, Tazo Tea Selection

*Enhance your Dinner Buffet with a Chef Carved Specialty Station.

BFC Best Bets

New England Seafood Dinner
Perfect for treating out of town guests to a true taste of New England!
Featuring the Faculty Club's Famous New England Style Clam Chowder
Broiled Sea Scallops with Garlic Butter, Mussels Aioli, Broiled Crab Cakes with Tartar Sauce,
Roasted Cod with a Lemon and Butter Bread Crumb Topping, Grilled Chorizo Sausage,
Dill Steamed New Potatoes and Corn on the Cob, Coleslaw,
Mixed Field Greens Salad with locally grown Vegetables and Choice of Two Dressings, Home Baked Foccacia Croutons
Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine, Sliced Watermelon, Brownies and
Served Starbucks Coffee and Brewed Decaf, Tazo Tea Selection
Market Price

BIG Texas Barbeque
Includes 8 oz. Charbroiled New York Sirloin Strip Steak (1 per guest), Grilled Alaskan Salmon,
Barbecued Pork Baby Back Ribs, Mesquite Grilled Chicken, Mixed Field Greens Salad with Seasonal Vegetables and Choice of Two Dressings, Vegetarian Baked Beans, Southwestern Coleslaw, Oven Roasted Red Bliss Potatoes, Jalapeno and Yankee Cornbread, Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine,
Assorted Desserts and Served Starbucks Coffee and Brewed Decaf, Tazo Tea Selection
$33.00 per person ($31.00 per person without Salmon)

*Let us know your thoughts and we can plan a SPECTACULAR event together!

The Prix Fixe Dinner
Available to parties of 15 or less
Designed for smaller party-givers who would prefer to allow their guests to make their own selections.
The Prix-Fixe Menu changes regularly and includes Mixed Field Greens Salad with Seasonal Vegetables, Executive Chef’s nightly selection of Appetizer, Choice of Entree, Chef’s selection of fresh locally grown vegetables and starch, Basket of Fresh Breads and Signature Rolls, Whipped Butter and Margarine, Selection from Chef’s three dessert offerings, Starbucks Coffee and Brewed Decaf, Tazo Tea Selection
$36.00 per person

(09/07)
Hors d’oeuvres & Specialty Reception Stations

Baby Red Bliss Potato Skins with Sour Cream and Green Onion
Tempura Vegetables with Spicy Peanut Dipping Sauce
Breaded Chicken Fingers with Maple Syrup and Grain Mustard Dipping Sauce

$14.25 per dozen

Tomato, Mushroom and Beef Kabobs
Mini Chicken Empanada with Sour Cream
Rhode Island Clam Cakes with a Red Hot Dipping Sauce
Mushroom Caps filled with Artichoke and Roasted Red Pepper Stuffing

$14.25 per dozen

Mini Mozzarella with Tomato and Fresh Basil
Grilled Tequila Lime Shrimp
Duck Confit with Pomegranate Molasses on Crispy Rice Paper
Thai Chicken Salad on French Endive
Vietnamese Spring Rolls with Baby Shrimp and a Coconut-Pineapple Red Curry Sauce

$18.95 per dozen

Scallops wrapped in Apple Smoked Bacon
Potato Pancake with Apple Pear Compote and Crème Fraiche
Chicken Sate with Sesame Peanut Sauce
Baked Crostini with Bleu Cheese and Bacon
House Cured Salmon Canapés

$18.95 per dozen

Spinach and Feta Cheese in Phyllo

Honey Crusted Almond Brie
Belgian Endive filled with Eastern Shore Crab Imperial Prosciutto, Seasonal Fruit and Arugula Wraps
Mini Vegetable Quiche with Goat Cheese and Herbs

$23.95 per dozen

To insure enough hors d’oeuvres for your guests, may we suggest you order 8 – 10 pieces per person per hour for a reception followed by a meal, and please allow for 10 – 12 pieces per person per hour for a stand-up reception.
Select a maximum of 6 separate items, minimum of 2 dozen per item, in addition to a vegetable, cheese display and specialty item.
Additional items may be selected at a surcharge of $1.75 per dozen for each additional item.

Vegetable, Fruit & Cheese Trays, Specialty Items

BFC Gourmet Display of Cheeses, Crudités, Fruits, Pates and Dips $450.00
Exquisite International Cheese Board with Fruit Garnish $9.95 per person
Classic Display of Assorted Cheeses with Fruit Garnish $3.75 per person
House Made Tortillas with Salsa Fresca and Guacamole $2.25 per person
Fresh Fruit Tray with Fruit Marscapone $3.85 per person
Marinated Assorted Vegetable Platter $3.25 per person
Specialty Tray of Crudités with Dip $2.65 per person
Middle East Hummus Tray with Grilled Pita Points $5.25 per person
Jumbo (12 per pound) Fantail Shrimp on Ice with Cocktail Sauce $13.95 per dozen
Smoked Salmon Board with All the Accompaniments $49.00 per pound
Corn Meal Crusted Calamari with a Hot Cherry Pepper Aioli $6.95 per person
Festive Dips with Bread Sticks and Water Crackers $3.85 per person
Fancy Mixed Nuts (Almonds, Cashews, Hazelnuts and Brazil Nuts) $16.50 per pound
Spicy Barbeque Wings with Bleu Cheese Dip $13.95 per dozen

Please see reverse for Specialty Reception Stations.

(09/07)
Specialty Reception Stations

Chef Carved Selections
(Serves 50 Guests)

- Fresh Herb Roasted Leg of Lamb and Minted Jelly  $260.00
- Tenderloin of Beef Encrusted in Black and Green Crushed Peppercorns  $485.00
- Roast Breast of Whole Turkey  $260.00
- Slow Roasted Steamship Pork with Home Made Apple Sauce  $275.00
- Marinated Ginger Pork Loin  $255.00
- Prime Rib of Beef with Horseradish Crème and Caramelized Shallot Au Jus  $400.00

Accompaniments include: Signature Rolls and Breads, Whipped Butter, Caramelized Onion Relish, Spiced Apples, Whole Berry Cranberries, Spicy Mustards, Baby Gerkins and Appropriate Sauces and Garnish

We strongly recommend a minimum of 4 stations to offer variety to your guests.

Rhode Island Fresh Salad Selections
Choice of Two:
- Traditional Caesar Salad with Freshly Grated Parmesan
- Marinated Mozzarella and Tomato with Fresh Chiffonade of Basil and Olive Oil
- Baby Spinach with Red Raspberries and Toasted Goat Cheese served with a Red Raspberry Vinaigrette
- Mesclun Greens with Aged Balsamic Vinaigrette Dressing and Grape Tomato Garnish, Home Baked Foccacia Croutons  $8.25 per person

Middle Eastern Station
- Hummus, Tabouleh, Assorted Toasted Pita Chips
- Crudités, Mediterranean Olives, Grilled Red Onion, Baba Ghanouj, Falafel, Sesame Sauce
- Israeli-style Salad (Seasoned Julienne Cucumber, Tomato and Green Pepper)
- Warm Couscous with Raisins and Greek Feta  $8.50 per person

Gourmet Pasta Station
Select Two of Each:
- Served with Garlic Toast, Grated Parmesan Cheese
- Black Pepper & Crushed Red Pepper
- Tri Colored Cheese Tortellini, Penne, Bowtie Pasta
- House Marinara, Pesto Cream Sauce, Wild Mushroom Cream Sauce or Extra Virgin Olive Oil, Roasted Garlic and Kalamata Olives.  $7.25 per person

BFC Potatini Bar
- Red Bliss or Yukon Gold Mashed Potatoes
- Whole Garlic Cloves, Chopped Sautéed Mushrooms
- Whipped Butter, Margarine, Freshly Grated Cheddar Cheese, Roasted Corn, Crème Fraiche, Crispy Chopped Bacon and Finely Chopped Scallions  $6.00 per person
- Served in an Elegant Martini Glass $2.00 additional per person.

Brown Faculty Club Tea
(minimum of 25 persons required)
Select Two Varieties:
- Cucumber-Mint with Boursin Cheese
- Chicken Salad with Watercress
- Smoked Salmon with Cream Cheese and Dill or Baby Shrimp Salad, Balsamic Marinated Asparagus Spears
- Chocolate Dipped Strawberries, Balsamic Marinated Asparagus Spears
- Starbucks Coffee and Brewed Decaf, Tazo Tea Selection Station  $14.95 per person

Bruschetta Station
- Grilled Bruschetta, Fresh Tomato, Roasted Red Peppers, Basil, Garden Hummus, Black Olive Salsa, Grated Parmesan, Red Pepper Flakes, Extra Virgin Olive Oil and Fresh Mozzarella Cheese  $6.95 per person

Right from the Sea Raw Bar
- Clams, Oysters, Crab Claws, Chili Poached Mussels, Peel & Eat Shrimp
- Served with Cocktail Sauce, Horseradish Sauce Basil and Tomato Dips, Mignonette Sauce and Fresh Lemon
- Market Price

*Enhance your Raw Bar by displaying it on a customized Ice Sculpture!

Sushi Station
(minimum of 50 persons required)
- Niguri (Ahi Tuna, Shrimp and Vegetable)
- Maki (Salmon and Vegetable)
- California Rolls, Fruit Rolls
- Served with Pickled Ginger, Wasabi and Tamari
- Seasonal Vegetable Crudités  $8.95 per person

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