

Ivy Garden

american. sushi. korean
Restaurant & Banquet Facility

Banquet Menu



272 Cowesett Ave. (Int. Rt.2 and Rt.3)
West Warwick, RI 02893
Tel: 401.821.0060 Fax: 401.822.5133
www.ivy-garden.com

Banquet Guidelines

1. All dinners and liquors are subject to 18% service charge plus 7% Rhode Island sales tax and 1% RI Supplemental Food & Beverage Tax. Tax exempted organizations must present a copy of the certificate. (Prices are subject to change without notice)
2. Final payment is due on the day before your banquet. Certified bank check or Cash. No personal checks will be accepted for final payments. (We do accept VISA, MasterCard and Discover at 3% service charge / American Express at 5%)
3. Banquet daytime hours: 10:00 am - 4:00 pm
Band must play no later than 3:30 pm
Guest must depart by 4:00 pm
Evening hours: 6:00 pm - 11:00 pm (weekday)
6:00 pm - 12:30 am (weekend)
Sunday hours: 10:00 am - 4:00 pm
5:30 pm - 11:00 pm
4. We accept personal checks for deposits only. Deposits are non-refundable. Any functions booked one or more years in advance will require a 2nd deposit 6 months after initial deposit.
5. All banquets are set on round tables with seating capacities of 8-10 people per table. White tablecloths and your choice of colored napkins. All white table skirting.
6. If a bar is ordered, there will be a fee of \$75.00 for bar open and \$50.00 for cocktail service.
7. Confetti, glitter, rice, and duct tape are not allowed to be used for your decorations. If they are, there will be a \$100.00 charge added to your bill. Please inform your guests.
8. Specific rooms can be booked, however it is at the discretion of the Management to change the room should it be necessary. Room minimum will be imposed by the Banquet Coordinator or managers.
9. Please call our Banquet Coordinator four weeks before your function to set up a convenient time for your Banquet Contract. Guaranteed count is to be finalized 8 days prior to the function. Seating plans must be returned 48 hours in advance. The client is responsible for the guaranteed number of guests above and beyond the actual count. Clients may not drop the total of the guaranteed count 72 hours prior to the function.
10. Rhode Island law prohibits liquor brought onto or removed from the premises, including liquor nip favors.
11. All items such as favors, centerpieces, glasses, cookies, etc. can be delivered the day before your event. All deliveries for evening functions and receptions may not arrive before 5:00 pm. Please inform bakers, florists, entertainment and other vendors.
12. Ivy Garden will not be responsible for any lost items. For the Safety of our staff please check garments with coat room attendant. We cannot be responsible for garments not checked, accidentally stained, or left in coat room after function.
13. No food is to be taken home from the Buffets. Food & Drug Administration strictly prohibits due to safety concerns.
14. Please inform your band or DJ that the volume level is under the control of Ivy Garden Banquet Manager.

Deposit Requirements

Valencia Room :	\$250.00	Valencia & Seville Rooms:	\$600.00
Seville Room:	\$350.00	Seville & Capri Rooms:	\$800.00
Capri Room:	\$450.00	All Rooms:	\$1000.00

Seating Capacities

Valencia Room :	70	Valencia & Seville Rooms:	230*
Seville Room:	160*	Seville & Capri Rooms:	335*
Capri Room:	175*	All Rooms:	405*

** with some tables set on the dance floor*

Cocktail Party

2 Hour Duration / Not Available on Saturday

\$10.95 per Person

Assorted Puff Hors D' oeuvres
Baked Stuffed Mushrooms
Scallops & Bacon
Cheese, Cracker and Fresh Fruit Tray
Fresh Vegetable Crudite

\$15.95 per Person

Crab Rangoon
Dumplings
Beef Teriyaki Skewer
General Tso's Chicken Skewer
Tray Sushi Rolls (California / Spicy Tuna)

Add Carving Station - Additional Cost per Person per Item (\$50.00 Set-up Fee)

Roast Turkey	\$4.00
Prime Rib	\$6.00
Roast Pork Loin	\$4.00
Baked Ham	\$3.00

Add Pasta Station - Additional \$2.00 per Person per Item (\$50.00 Set-up Fee)

Penne Carbonara
Farfalle & Broccoli Aglio
Penne with Meat Sauce
Tortellini with Pink Vodka Sauce

Add Chocolate Fountain - Additional Cost per Person per Item (\$50.00 Set-up Fee)

Fruit	\$3.00
Candy	\$1.50

Hors D'oeuvres

Served by our banquet staff / Orders are priced per 100

+ Passed by the Staff

Assorted Pastry Puff Hors d'oeuvres	\$85.00
Baked Stuffed Mushrooms Caps	\$90.00
Fried / Steamed Dumplings (Shrimp, Beef, Vegetable)	\$85.00
California Roll	\$70.00
Spicy Tuna Roll	\$85.00
Tuna Maki (Tekka)	\$85.00
Sake Maki	\$85.00
Sea Scallops Wrapped in Bacon	\$135.00
Fried Calamari (serves 50) with Sliced Pepper Rings	\$105.00
Chicken Tenders with Honey Dijon Sauce	\$90.00
Buffalo Chicken Tenders with Bleu Cheese	\$90.00
Chicken and Cheese Quesadillas	\$85.00
Cocktail Franks in Blankets	\$75.00
Fried Mozzarella Sticks	\$70.00
Beef Tenderloin Teriyaki Skewers	\$120.00

+ Set up on a Table

Assorted Bruschetta	\$90.00
Gourmet Pizza Slices	\$85.00
Fresh Vegetable Crudite Display	
Small (serves 50)	\$75.00
Large (serves 100)	\$135.00
Cheese, Cracker and Fresh Fruit Display	
Small (serves 50)	\$100.00
Large (serves 100)	\$185.00
Marinated Mushroom Tray - per table	\$2.50 pp
<i>With cottage cheese and crackers</i>	
Antipasto Display (serves 100)	\$185.00
<i>Includes marinated mushrooms, kalamata olives, prosciutto ham, stuffed cherry peppers, pepperoncini, sliced pepperoni, red roasted peppers, fresh mozzarella and provolone cheese, Genoa salami and hot capicola</i>	

Banquet Dinner Selection

-All Entrees are served with: *Tossed Garden Salad / Choice of Italian Chicken Escarole Soup or Macaroni / Choice of Potato and Vegetable / Sliced Italian Bread and Butter / Coffee or tea and Choice of Ice Cream*

-A Maximum of Two Entree Choices and One Vegetarian Entree per Event.

Roasted Half Chicken	\$16.50
Roasted Chicken - Family Style	\$16.95
<i>With Yankee Style Pot Roast</i>	\$18.95
Roast Turkey	\$18.50
<i>Sliced White and Dark Melt with Gravy, Our Own Sausage and Bread Stuffing and Cranberry Sauce</i>	
Baked Stuffed Boneless Breast of Chicken	\$17.95
<i>Stuffed with Seasoned Meat and Bread Stuffing or Wild Rice Served with Chicken Gravy and Cranberry Sauce</i>	
Chicken Cordon Bleu	\$18.50
<i>Stuffed with Imported Swiss Cheese and Virginia Ham</i>	
Bonless Breast of Chicken Marsala	\$17.50
<i>Served with a Mushroom Wine Sauce</i>	
Chicken Parmigiana	\$16.50
<i>Served with Choice of Pasta or Potato and Vegetable</i>	
Oven Roasted Salmon Filet	\$17.50
Veal Parmigiana	\$17.50
<i>Choice of Pasta or Potato and Vegetable</i>	
Roast Prime Rib Au jus	
<i>King Cut 16 oz</i>	\$24.95
<i>Queen Cut 12 oz</i>	\$20.95
New York Sirloin 12 oz	\$19.00
Yankee Style Pot Roast	\$18.50
Surf & Turf	\$25.95
<i>Queen Cut Prime Rib with 2 Baked Stuffed Jumbo Shrimp</i>	
Baked Stuffed Jumbo Shrimp (4)	\$20.95
<i>with Our Delicious Ritz Crabmeat Stuffing and Drawn Butter</i>	
Fresh Baked Boston Scrod	\$17.50
Baked Stuffed Sole	\$17.95
<i>with Shrimp Stuffing</i>	
Kids Chicken Tenders & Fries (under 10 only)	\$12.95
Pasta Prima Vera (For the Vegetarian)	\$16.95

International Dinner

Italian Dinner \$19.95

*Antipasto, Chicken Escarole Soup,
Macaroni, Roasted Half Chicken,
Potato and Vegetable*

Portuguese Dinner \$20.95

*Salad, Portuguese Kale Soup,
Marinated Beef with Chourico
and Roasted Potato - Baked Fish over Rice,
Red Roast Potato, Vegetable*

Spanish Dinner

Choose 2: Chicken Soup or Portuguese Kale Soup
Salad
Pasta or Paella Valencia

Main Course

Seafood

Bonito with Onion \$18.00
Bacalao con Tomate \$18.00

Chicken

Pollo en Salsa \$17.00
Pollo en Naranja \$18.00

Beef

Beef Roast with Chorizo & Potato \$20.00
Beef Tenderloin Asturlas \$25.00

Pork

Lomo con Chorizo \$20.00

Sides - (Choose One of Each)

Potato: Red Roast Potato / Mashed Potato /
Spanish Rice / Paella

Vegetable: Alubias con Arroz (Beans with Rice) /
Corn with Red Pepper & Scallions

Desserts - (Choose One)

Pineapple Sheet Cake
Churros with Ice Cream
Ice Cream

Premium Dinner

Entree Choices:

Boiled or Stuffed Lobster (1 1/4 lb - 1 1/2 lb)	Market Price
Filet Mignon with Gorgonzola	\$29.95
Duck Breast A L' Orange	\$29.95
Leg of Lamb with Mint Jelly	\$34.95
Sirloin with Lobster-Crab Ravioli	\$29.95
Broiled Mako Shark	Market Price
Monkfish	Market Price
Suckling Pig	\$39.95
Cornish Game Hen	\$29.95

Includes:

Cesar, House, or Antipasto Salad
Soup Choice
Chicken Escarole
Clam Chowder
Lobster Bisque
Pasta Choice
Penne with House Sauce
Fettucine Alfredo
Pasta Primavera
Tomato Basil Cheese Tortellini
Cheese Ravioli with Marinara Sauce
Desserts Choice
Signature Cakes & Pies (see Dessert Menu)
Ice Cream Slices

Accompaniments

Salads

Family Style Caesar Salad - \$2.50 pp

Individual Antipasto - \$3.00 pp

Soups

Family Style Chicken Escarole - \$2.00

Pasta

Family Style Macaroni - \$2.00

Vegetable Choices

Buttered Green Beans

Green Beans Almondine

Italian Style Green Beans (Olive Oil, Garlic & Red Peppers)

Buttered Corn

Butternut Squash

Pineapple Glazed Carrots

Buttered Baby Carrots

Riviera Mix (Green & Yellow Beans and Baby Carrots)

Dessert Selections

Nut Roll Ice Cream, Coffee Fudge Roll or Vanilla Ice Cream Slice

-with Your Choice of: Chocolate or Strawberry Sauce

-included with all Entrees at no additional cost

Italian Spumoni Ice Cream Pie - \$2.00

Chocolate Mousse - \$2.25

Gourmet Miniature Pastries - \$3.25

Assorted Cookie Tray - \$2.00

Potato Choices

Roasted Garlic Red Mashed

Oven Roasted Small White

Baked

Whipped

Red Roasted

Rice Pilaf

Butter & Garlic Rice

Sports / School Banquets

*This menu is offered for Children's Functions only
Paper Napkins and Cups / Includes ONE pitcher of soda per table*

Number One Family Style \$9.95

Tossed Garden Salad

Family Style Macaroni and Meatballs

Sliced Italian Bread and Butter

Coffee Station and Ice Cream

Number Two Buffet \$12.95

Tossed Garden Salad

Macaroni

Roast Chicken

Mashed Potatoes

Hot Vegetable

Sliced Italian Bread and Butter

Coffee Station and Ice Cream

'Sit Down' Breakfast

\$12.95

Fruit Cup with Orange Slices

Scrambled Eggs

Home Fries

Choice of 2: Bacon, Ham or Sausage

Choice of 2: Assorted Fresh Baked Muffins, Danish or Croissants

Coffee or Tea and Fruit Juice

Grande Buffet Selections

Served to guests for first round only

Our Standard \$15.95

Tossed Garden Salad

Meatballs in Italian Sauce

Roast Chicken

Penne Rigated with Meat Sauce

Red Roasted Potatoes

Choice of Hot Vegetable

Relish Tray & Pickles

Sliced Italian Bread and Butter

Coffee or Tea

Ice Cream

Korean Selection \$18.95

Salad

Beef Teriyaki

Garlic Chicken

Gim Bob

White Rice

Cucumber Kimchi

Miso Soup

Sushi Roll Buffet \$17.95

Served with Miso Soup and Edamame

Kappa (cucumber) Roll

California Roll

Spicy Tuna Roll

Tuna Maki

Sake Maki

Spider Roll or Dynamite Roll

Prime Rib Buffet \$23.95

Antipasto

Sliced Prime Rib Au Jus

Baked Virginia Ham

Chicken Marsala

Cheese Tortellini

Cheddar Cheese Stuffed Potatoes

Garlic Butter Rice Pilaf

Choice of Hot Vegetable

Relish Tray & Pickles

Sliced Italian Bread and Butter

Coffee or Tea

Ice Cream

Italian Selection \$19.95

Antipasto

Roast Chicken

Meatballs in Italian Sauce

Cheese Tortellini

Sausage & Peppers

Baked Lasagna

Choice of Hot Vegetable

Relish Tray & Pickles

Sliced Italian Bread and Butter

Coffee or Tea

Ice Cream

Combination of Three Cuisines

Select from 'Build Your Own' Buffet

(See page 9)

Premium Buffet Selections

\$49.95

Choose 3 Meat

Seafood Newburg

Lobster Tails

Petite Filet Mignon's with Gorgonzola Blue Cheese

Roast Duck Breast A L' Orange

Lamb Chops with Mint Jelly

Veal Scallopini

Choose 3 Sides

Red Garlic Mashed Potato

Whipped Potato

Twiced Baked Potato

Tomato Basil Rice

Pasta with House Sauce

Feltucine Alfredo

Tomato Basil Totelini

Lobster-Crab Ravioli with Lobster Sauce
(add \$2.00/person)

Green Beans Almondine

Carrots with Pineapple Sauce

California Blend Vegetable

Butternut Squash (add \$1.00/person)

Includes

Salads - Ceasar or House

Bread & Butter

Dessert - Ice Cream & Cakes

(Chocolate Fountain with Server for \$3.00)

Antipasto Tray

Italian Meats with Calamato Olives, Fresh Mozzarella,

Stuffed Cherry Peppers

or

Raw Bar

Shrimp Cocktail, Raw Littlenecks & Oysters on half shell, Sushi Rolls

Sushi Buffet Selections

\$44.95

Served with Miso Soup and Edamame

Choose 4 Sushi Rolls

Kappa, Avocado, California Roll, Dancing Eel

Spicy Tuna, Tuna Maki, Sake Maki

Cooked Nigiri Sushi

Ebi (Cooked Shrimp), Kanikam (Crab Stick),

Unagi (Eel), Smoked Sake, Tako (Octopus),

Tamago (Baked Egg)

Caviar Sushi

Masago (Smelt Roe), Wasabi Tobiko

Fresh Raw Sushi

Tuna, Sake (Fresh Salmon), Hamachi (Yellowtail),

Hirame (Fluke), Izumi Dai (Tilapia)

Hokkigai (Surf Clam), Ika (Cuttle Fish),

Albacore Tuna (White Tuna)

'Build Your Own' Buffet

Minimum \$12.95 per Person / 40 people minimum

Breakfast Menu

Scrambled Eggs	\$2.00	Fresh Crepes (SAT/SUN only)	\$2.75
Bacon, Ham or Sausage	\$2.25	Fruit Cup with Orange Slices	\$1.75
Corned Beef Hash	\$2.25	Fruit Bowl	\$2.25
Home Fries	\$1.50	Belgian Waffles	\$1.95
Assorted Danish and Muffins	\$1.75	Fruit Toppings	\$0.75
English Muffins	\$1.00	Fruit Juice	\$1.25
Bagels - Plain or Raisin <i>with Cream Cheese</i>	\$1.50	Coffee or Tea	\$1.50

Brunch Menu

Salad Rolls	\$3.25 pp	Choice of Potato	\$1.75
<i>choice of 2: Tuna, Chicken, Seafood or Ham</i>		Rotini Pasta Salad	\$1.95
Cold Cut Sandwiches	\$2.75 pp	Tossed Garden Salad	\$1.95
<i>choice of 2: Roast Beef, Turkey, Ham & Cheese</i>		Hot Vegetable	\$1.75
Roast Chicken	\$3.95	Sliced Italian Bread & Butter	\$0.95
Sliced Prime Rib Au Jus	\$7.95	Bulgogi	\$4.50
Chicken Marsala	\$3.75	Beef Teriyaki	\$6.50
Sausage, Peppers & Potatoes	\$2.75	Chicken Teriyaki	\$4.50
Lasagna	\$3.00	Garlic Chicken	\$5.00
Penne wih Broccoli	\$2.25	Sweet & Sour Pork	\$5.00
Tomato Basil Penne wih Creme	\$2.75	Sweet & Sour Beef	\$6.00
Macaroni	\$2.00	Seafood Fried Rice	\$3.95
Cheese Tortellini	\$2.50	California Roll (4 pcs)	\$2.25
Baked Stuffed Jumbo Shells	\$2.25	Spicy Tuna (4 pcs)	\$2.75
Jumbo Cheese Ravioli	\$2.25	Tuna Maki (4 pcs)	\$2.50
Meatballs	\$2.25	Sake Maki (4 pcs)	\$2.50
Baked Boston Scrod	* Market Price	Kimchi	\$1.50
Baked Stuffed Sole	\$3.75	White Rice	\$1.50
Butter & Garlic Rice	\$1.75	Cucumber Kimchi	\$1.25
Rice Pilaf	\$1.75	Ice Cream	\$1.75
Assorted Miniature Pastries	\$3.25		

Luncheon Menu

Available Monday through Friday 11:00 am to 4:00 pm

All Luncheons Include:

Choice of Tossed Salad or Italian Chicken Escarole Soup

Choice of Potato and Vegetable or Pasta

Served with Rolls and Butter

Coffee, Tea, Decaf

Baked Stuffed Chicken	\$13.95
Fresh Baked Scrod	\$13.95
Jr. Baked Stuffed Shrimp (3)	\$14.95
Roast Turkey	\$12.95
Chicken Parmigiana	\$12.95
Veal Parmigiana	\$13.95
Jr. Prime Rib Au Jus (9 oz.)	\$14.95

Liquor Price List

Toasts

Chablis / Blush / Burgundy	\$2.00
Domestic Champagne	\$2.25
Asti Spumante	\$2.50
White Zinfandel	\$2.25
Sparkling White Grape Juice	\$1.75

Champagne & Wine (500 ml)

House Domestic	\$14.95
Ballatore Asti Spumante	\$17.95
Martini & Rossi Asti Spumante	\$25.95

*Other Brands of Wine and Champagnes
available upon request*

Beverages & Beers

Domestic Beer	\$3.50
Imported Beer	\$4.50
Soda (pitcher)	\$8.00
Orange Juice (500 ml)	\$8.00
Milk (500 ml)	\$6.00

Cocktails \$70.00

*Gallon Quantities
(approx. 30-35 servings)*

Spiked Punch

Margarita

Screwdriver

Bloody Mary

Cape Codder

Plain Punch \$45.00

Mimosa \$55.00

Sangria (red / white) \$65.00



Directions to Ivy Garden

From Points South:

95N to Exit 8B, to Route 2N

After passing Cardi's Furniture proceed one (1) mile

Take a left onto Route 3 (Pep Boys will be on the corner)

We are 1/4 mile on the right

From Points North:

95S to Exit 8, to Route 2 (Quaker Lane)

Take a left onto Route 2N (Cardi's Furniture is on your left)

Proceed one (1) mile

Take a left onto Route 3 (Pep Boys will be on the corner)

We are 1/4 mile on the right