

Thank You For Considering “Gator’s Waiters”

Let us prepare a delicious home cooked array of food for your next home or office party, making for a hassle free experience! The choices shown in this menu are the most popular items we offer.

If you don’t see exactly what you are looking for, or if you have any questions about our menu, please let us know and we will be more than happy to try to accommodate your wishes.

Our catering service includes all of the items listed below for a set-up and a delivery fee of \$50.

- Serving dishes
- Linen for the buffet table
- Buffet table flowers
- Disposable silverware and plates
- Dismantle and clean up of the food and dishes when your party is over
- Wait staff are available (\$125.00 for six hours—per server)
- Add coffee and/or soda for \$2.00 per person
- For China add \$2.00 per person

We will be more than happy to assist you in planning your next party, whether it takes place at your home or in our private room or banquet facilities.

Please call us with any needs you may have, so that we may be of service to you.

Thank you, and we look forward to your call. 401.769.2220 or 401.641.0133 (Liz)
Custom created menus can be made for any function.

Private Room and Catering Policies

MENU SELECTION To insure the availability of your selections, we request that all menu items be confirmed 14 days prior to your function.

DEPOSITS are due the day the function is booked. All private functions require a deposit of \$100.00. This deposit is non-refundable. Your deposit will be deducted from the final bill.

GUEST COUNTS The guaranteed guest count is required seven days prior to your event. You will be responsible for paying for the guaranteed number of guests called in and confirmed and any guests above and beyond your final count guaranteed.

FINAL PAYMENT is due on or before the day of the function by cash, Certified Bank Check, or credit card. Sorry, we do not accept personal checks.

DAY PARTIES will have the room until 4:00 p.m.

NIGHT PARTIES will have the room from 6:00 p.m. until closing.

LIQUOR All beverages may be purchased on an individual basis, or for your convenience, added to the final bill. Bottles of wine are also available.

GRATUITIES AND TAX Prices do not include the 8% state sales tax, nor the customary 18% gratuity for in-house parties. There is **no extra charge** for the use of the room.

Beginnings – Buffet Style

Serves approximately 20 people

BUFFALO TENDERS OR WINGS Served with Bleu cheese dressing, celery, and carrot sticks. You choose the temperature from wimpy to nuclear!	\$75
FRIED CALAMARI RINGS Tossed with pepper rings, olives and garlic. Served with our own Marinara dipping sauce	\$59
STUFFED MUSHROOMS Fresh mushroom caps stuffed with seafood or veggie stuffing. 25–30 stuffed caps per order.	\$39

MARINADED HOMESTYLE WINGS Cooked in my Dad’s secret Sherry marinade	\$75
CHINESE CHICKEN Boneless chicken tossed in our chef’s ginger sauce, topped with scallions and chow mein noodles	\$75

Passed Hor’ derves (if wait staff is hired)

SCALLOPS WRAPPED IN BACON A dozen Sea scallops wrapped in crispy bacon	\$24
JUMBO SHRIMP COCKTAIL A dozen Shrimp served with our famous cocktail sauce	\$24
PIGS IN A BLANKET All beef franks wrapped in a buttery and flaky puff pastry	\$16 doz
SPANIKOPIA A delicious blend of feta cheese and spinach wrapped in a filo triangle	\$15 doz
COCONUT CHICKEN SKEWERS Breaded coconut crusted chicken strips on a skewer	\$19 doz
PETITE BEEF DUXELLE EN CROUTE “Mini beef Wellington” – tender beef topped with mushroom, onion and seasonings wrapped in an egg washed puff pastry dough “kosher”	\$24 doz
EGGPLANT PARM BITES “Vegetarian” eggplant mixed with cheese, tomato sauce, herbs, spices, onions, garlic	\$16 doz

Salads

Serves approximately 20 people

FRESH GARDEN A traditional mix of lettuce, carrots, cucumber, tomatoes and onions served with your choice of dressing	\$39
ANTIPASTO A garden salad with roasted red peppers, salami, pepperoni, ham, cheese, pepperoncinis and black olives	\$49
CAESAR As simple and tasty as it sounds. Romaine lettuce, croutons, and Parmesan cheese	\$49
PASTA SALAD Tri-colored twist pasta tossed with creamy ranch dressing	\$39
POTATO SALAD	\$39

Side Dishes

Serves approximately 20 people with entrees

STEAMED MIXED VEGETABLE	\$30
ROASTED RED POTATOES	\$25
PENNE AND MARINARA	\$30
RICE PILAF	\$25
PICKLE TRAY Pickles, olives, carrots, celery and pepperoncinis served with ranch dressing	\$25
POTATO CHIPS	\$5

Main Dishes

Serves approximately 20 people

CHICKEN AND BROCCOLI ALFREDO Boneless sliced chicken tossed with broccoli florets, garlic, Parmesan cheese, Alfredo cream and penne pasta	\$79
BOURBON MARINATED BEEF TIPS Cubed beef marinated in Jack Daniels bourbon and the chef’s secret ingredient	\$129
EGGPLANT PARMESAN Layers of eggplant, marinara sauce and a three-cheese blend	\$60
LASAGNA Layers and layers of our tasty sauce with a mix of cheeses and meat	\$75

CHICKEN PARMESAN Breaded boneless chicken breast topped with marinara sauce and fresh Mozzarella cheese	\$75
CHICKEN MARSALA Boneless sliced chicken tossed with sautéed mushrooms and a Marsala wine sauce	\$79
SAUSAGE PEPPERS AND ONIONS Just like it says, tossed in our Marinara sauce!	\$64
BAKED STUFFED SHRIMP Jumbo shrimp stuffed with our special seafood stuffing. 25 shrimp per order	\$79
SAUSAGE AND MEATBALLS Made Mama’s way! Tossed in our marinara sauce!	\$64

*All of the dishes on this menu are in full size chafing dishes.
Prices of all dishes do not include 8% state sales tax and 18% gratuity for in-house parties.*

Sandwiches

FINGER SANDWICHES — 24 sandwiches per tray Turkey, roast beef, ham slices, Willow Tree chicken salad or tuna.	\$40
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Our Buffets

Buffets are based on 25 people minimum

The Morning Riser

*Scrambled Eggs / French Toast / Bacon / Sausage / Home Fries / Fresh Fruit
Danish / Muffins / Coffee / Orange and Cranberry Juice*

This Buffet is \$250.00 for a minimum of 25 people. There is an additional charge of \$9.50 per additional person. Price does not include 8% sales tax. 18% gratuity will be added for in-house parties.

Jack’s Choice

BOURBON MARINATED BEEF TIPS

Cubed beef marinated in Jack Daniels bourbon and the chef’s secret ingredients

MEATBALLS, PEPPERS & ONIONS

Served tossed in our own Marinara

PENNE PASTA MARINARA

Fully tossed and topped with fresh grated Parmesan cheese.

ANTIPASTO SALAD

RICE PILAF • FRESH VEGETABLE MEDLEY

FRESH ROLLS & BUTTER

ASSORTED DESSERTS

This Buffet is \$375.00 for a minimum of 25 people. There is an additional charge of \$12.50 per additional person. Price does not include 8% sales tax. 18% gratuity will be added for in-house parties.

The Buddy Cianci

CHICKEN PARMESAN

Boneless breaded chicken breast topped with Mozzarella cheese

PENNE PASTA MARINARA

Fully tossed and topped with fresh grated Parmesan cheese

ANTIPASTO SALAD

BUFFALO TENDERS OR BUFFALO WINGS

Spicy Chicken with or without the bones

SAUSAGE, MEATBALLS, ONIONS AND PEPPERS

All Tossed in our own Marinara

FRESH BREAD & BUTTER

ASSORTED DESSERTS

This Buffet is \$350.00 for a minimum of 25 people. There is an additional charge of \$12.00 per additional person. Price does not include 8% sales tax. 18% gratuity will be added for in-house parties.

The Office Party

THREE KINDS OF FINGER SANDWICHES

Your choice of: Willow Tree Chicken Salad / All White Tuna Salad / Sliced Roast Beef
Sliced Smoked Turkey / Sliced Pit Ham – *Seafood Salad add \$15.00*

MACARONI SALAD

PICKLE TRAY

Dill Pickles, Olives, Carrots, Celery and pepperoncinis served with ranch dressing

BUFFALO WINGS OR MARINATED WINGS

Your choice, Spicy or Sherry Wine Marinated – *boneless add \$15.00*

CROCK OF SOUP

OR CHOWDER *Add \$20.00*

POTATO CHIPS

ASSORTED DESSERTS

This Buffet is \$225.00 for a minimum of 25 people. There is an additional charge of \$8.50 per additional person. Price does not include 8% sales tax. 18% gratuity will be added for in-house parties.

Volleyball Bash at Gators

This buffet is available only on-site at Gator's. It is served on our deck (in the summer) and includes the use of the Deck and the Volleyball Courts, or the back room here at the pub (if it rains on the big day). All items are served unlimited for 2 hours. Your choice on the beginning and the ending times.

ALL BEEF HOT DOGS

¼ POUND CHEESEBURGERS or ¼ POUND HAMBURGERS

PIZZA

BUFFALO WINGS

MACARONI SALAD

POTATO CHIPS

ASSORTED DESSERTS

This Buffet is \$250.00 for a minimum of 25 people. There is an additional charge of \$9.00 per additional person. Price does not include 8% sales tax and 18% gratuity.

The Wedding Spectacular

A delightful display table of assorted crackers, cheese, pepperoni, chopped fresh fruit, and an array of fresh vegetables. Also assorted freshly made calzones – broccoli and cheese, meatballs and cheese and pepperoni and cheese – will be ready when your guests arrive.

ANTIPASTO SALAD

CHICKEN PARMESAN

Boneless breaded chicken breast topped with Mozzarella cheese

BOURBON BEEF TIPS

Cubed beef marinated in Jack Daniels bourbon and the chef's secret ingredients

PENNE PASTA MARINARA

Fully tossed and topped with fresh grated Parmesan cheese

RICE PILAF

FRESH VEGETABLE MEDLEY

FRESH ROLLS & BUTTER

FRESH BREWED COFFEE

This Wedding Spectacular includes all food setup, linen for up to 15 tables, China and 1 or 2 servers, depending on the size of your party. We will also serve your cake for dessert. This Buffet is \$35.00 per person based on a minimum of 50 people and the price does include sales tax and gratuity.

New England Pot Roast

POT ROAST, POTATOES, CARROTS

SALAD

GRAVY

FRESH ROLLS & BUTTER

ASSORTED DESSERTS

This Buffet is \$350.00 for a minimum of 25 people. There is an additional charge of \$14.00 per additional person. Price does not include 8% sales tax. 18% gratuity will be added for in-house parties.

Land and sea

BAKED HADDOK

RICE

VEGETABLES

BOURBON BEEF TIPS

SALAD

FRESH ROLLS & BUTTER

ASSORTED DESSERTS

This Buffet is \$375.00 for a minimum of 25 people. There is an additional charge of \$18.00 per additional person. Price does not include 8% sales tax. 18% gratuity will be added for in-house parties.

Plated Dinners

Your choice of up to 2 meals. All entrees include house salad.

Family Style Dinners:

ROAST CHICKEN	\$14
ROAST TURKEY	\$15
BAKED HAM	\$14
POT ROAST	\$16
ROAST BEEF	\$18

MASHED POTATOES, OVEN ROASTED RED BLISS POTATOES, RICE OR PASTA

FRESH VEGETABLES

BEEF, CHICKEN OR TURKEY GRAVY

FAMILY STYLE TOSSED SALAD

WARM ROLLS AND BUTTER

COFFEE

ASSORTED DESSERTS

All dinners are served family style with platters of plenty of food at every table. In-house minimum 25 people, outgoing 75 people minimum plus hired wait staff.



GATOR'S PUB

1402 Victory Highway • PO Box 625 • Slatersville, RI 02876
(401) 769.2220 / FAX (401) 766.5616 • www.gatorspub.com

Gator's Waiters



Banquet & Catering Menu

For Your Next Private Party

Phone: 401.769.2220

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