

## **2009 PRIVATE DINING PACKAGE**

Thank you for choosing Paragon Restaurant located at 234 Thayer St., in the heart of the East Side for your private function needs. We have a variety of private menus to choose from to make your occasion and business function a memorable one. For groups up to 40 people the private dining room is available to entertain your guests.

On Sundays our gourmet brunch runs from 10am – 2 pm. After 2pm the restaurant is available for private buffet or sit – down functions.

Paragon can modify its menus to accommodate any special event whether it is for a bridal or baby shower, rehearsal dinner, cocktail parties, anniversary, birthday, holiday party, graduation dinner, retirement party or any other special event. Whatever the occasion, you'll be sure to have a memorable one! Our dedicated and talented staff can handle all the details so you and your guests can sit back, relax and enjoy!

For help booking your next dining experience, please contact:

Theo Spiridis, Restaurant general Manager

[paragonviva@yahoo.com](mailto:paragonviva@yahoo.com)

Cell Phone 401-658-6008

Restaurant 1-401-331-6200

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## Banquet Appetizers

<b>Hot Appetizers</b>	<b>20 pcs</b>	<b>40 pcs</b>	<b>60 pcs</b>
* Empanadas with Chorizo	\$ 25.00	\$ 60.00	\$ 80.00
* Wild Mushroom in Phyllo	\$ 30.00	\$ 60.00	\$ 89.00
* Kalamata and Artichoke Tart	\$ 25.00	\$ 50.00	\$ 80.00
* Vegetable Quesadillas	\$ 30.00	\$ 60.00	\$ 89.00
* Asian Chicken Skewers	\$ 30.00	\$ 60.00	\$ 89.00
* Bacon Wrapped Scallops	\$ 30.00	\$ 60.00	\$ 89.00
* Beef Skewers with Teriyaki glaze	\$ 25.00	\$ 50.00	\$ 75.00
* Mini Crab Cakes	\$ 35.00	\$ 70.00	\$ 100.00
* Calamari Plate for	\$ 30.00	\$ 60.00	\$ 89.00
<b>Cold Appetizers</b>	<b>20 pcs</b>	<b>40 pcs</b>	<b>60 pcs</b>
* Bruschetta on Crostinis	\$ 25.00	\$ 50.00	\$ 75.00
* Antipasto Skewers	\$ 35.00	\$ 65.00	\$ 95.00
* Vegetable Crudités	\$ 25.00	\$ 50.00	\$ 75.00
* Sushi Tuna and Cucumber Rounds	\$ 30.00	\$ 60.00	\$ 89.00
* Domestic Cheese and Crackers	\$ 30.00	\$ 60.00	\$ 89.00
* Sundried Salmon Canapé	\$ 30.00	\$ 60.00	\$ 89.00
* Shrimp Cocktail	\$ 55.00	\$ 110.00	\$ 160.00

# **Sit down Meal, Package # 1**

(2 course meal)  
\$18.95 per person

## **Salad Course**

Choice Of:

### **House Salad**

Baby Greens Tossed With Tomatoes, Cucumbers,  
Bermuda Onions and Balsamic Vinaigrette.

### **Classic Caesar**

Romaine Leaves Tossed With Our Caesar Dressing,  
Pecorino Romano Cheese and Seasoned Croutons.

## **Entrée Course**

Choice Of:

### **Half Roasted Chicken**

Herb and Lemon Roasted Half Chicken, Accompanied With Garlic Mashed Potatoes

### **Salmon**

Charcoal Grilled Fresh Atlantic salmon, Served over Rice Pilaf, Topped  
With A Lemon Beurre Blanc

### **Sirloin Steak**

Charcoal Grilled USDA choice Sirloin Steak, Topped with sautéed Mushrooms and Accompanied With Paragon  
Fries and Vegetable of the Day

### **Filet of Sole**

Panko Bread Crumb encrusted Filet of Sole Baked in the Oven with White Wine, Lemon and Extra Virgin Olive  
Oil, Accompanied with Rice Pilaf

### **Rigatoni Al Forno**

Hand Made Fresh Rigatoni Pasta Tossed With a Tomato and Vodka Cream Sauce, Topped With Mozzarella  
Cheese and Basil Then Baked In the Oven

### **Penne Pasta A La Pesto**

Penne Pasta Tossed In a Basil Cream Sauce with Pear Tomatoes and Grilled Chicken

## **Package # 2**

(3 Course Meal)

\$22.95 per Person

### **Salad Course**

Choice Of:

#### **House Salad**

Baby Greens Tossed With Tomatoes, Cucumbers, Bermuda Onions, And Balsamic Vinaigrette.

#### **Classic Caesar**

Romaine Leaves Tossed with Our Caesar Dressing, Pecorino Romano cheese And Seasoned Croutons.

### **Entrée Course**

Choice Of:

#### **Half Roasted Chicken**

Herb and Lemon Roasted Half Chicken, Accompanied With Garlic Mashed Potatoes

#### **Salmon**

Charcoal Grilled Fresh Atlantic salmon, Served over Rice Pilaf, Topped  
With A Lemon Beurre Blanc

#### **Sirloin Steak**

Charcoal Grilled USDA choice Sirloin Steak, Topped with sautéed Mushrooms and Accompanied With Paragon  
Fries and Vegetable of the Day

#### **Filet of Sole**

Panko Bread Crumb encrusted Filet of Sole Baked in the Oven with White Wine, Lemon and Extra Virgin Olive  
Oil, Accompanied with Rice Pilaf

#### **Rigatoni Al Forno**

Hand Made Fresh Rigatoni Pasta Tossed With a Tomato and Vodka Cream Sauce, Topped With Mozzarella  
Cheese and Basil Then Baked In the Oven

#### **Penne Pasta A La Pesto**

Penne Pasta Tossed In a Basil Cream Sauce with Pear Tomatoes and Grilled Chicken

### **Dessert Course**

Choice Of:

#### **Tiramisu**

Layers of Sponge Ladyfingers Soaked In Espresso, Topped With Mascarpone Cream,  
Dusted With Cocoa Powder.

#### **Crème Brulee**

Sweet Egg Custard Topped With Caramelized Sugar, Garnished  
With Strawberries and Whip Cream.

## **Package # 3**

(4 Course Meal)  
\$28.95 per Person

### **Salad Course**

Choice Of:

#### **House Salad**

Baby Greens Tossed With Tomatoes, Cucumbers, Bermuda Onions, And Balsamic Vinaigrette.

#### **Classic Caesar**

Romaine Leaves Tossed with Our Caesar Dressing, Pecorino Romano cheese and Seasoned Croutons.

### **Pasta Course**

#### **Penne Pomodoro**

Penne Pasta Tossed With Our House Marinara With Fresh Basil.

Or

#### **Penne Pesto**

Penne Pasta Tossed In a Basil Cream Sauce with Pear Tomatoes

### **Entrée Course**

Choice Of:

#### **Half Roasted Chicken**

Herb and Lemon Roasted Half Chicken, Accompanied With Garlic Mashed Potatoes

#### **Salmon**

Charcoal Grilled Soy and Ginger Marinated Fresh Atlantic Salmon, Served over Jasmine Rice

#### **Rib Eye Steak**

Charcoal Grilled Aged Rib Eye Steak, Topped with Jack Daniels Butter and Crispy Cajun Onion Strings, Served with Sweet Mashed Potatoes

#### **Pork Tenderloin**

Charcoal Grilled Marinated Pork Tenderloin, Accompanied with Sweet Mashed Potatoes

#### **Swordfish**

Grilled Fresh Atlantic Swordfish Filet, Accompanied with Jasmine Rice

#### **Veal Saltimbocca**

Veal cutlets pan seared then baked in the oven with Prosciutto Ham, Mozzarella Cheese and a Madeira Mushroom Sauce, Accompanied with Garlic Mashed Potatoes

### **Dessert Course**

Choice Of:

#### **Tiramisu**

Layers of Sponge Ladyfingers Soaked In Espresso, Topped With Mascarpone Cream, Dusted With Cocoa Powder.

#### **Crème Brulee**

Sweet Egg Custard Topped With Caramelized Sugar, Garnished With Strawberries And Whip Cream.

## **Buffet Menu #1 \* minimum of 20 people**

\$15.95 per Person  
Includes fresh baked French Baguette and Butter

### **Salad Choice**

Choose One Item Listed Below:

#### **House Salad**

Baby Greens Tossed With Tomatoes, Cucumbers, Bermuda Onions and Balsamic Vinaigrette.

#### **Classic Caesar**

Romaine Leaves Tossed With Our Caesar Dressing, Pecorino Romano Cheese and Seasoned Croutons.

### **Entrée Choice**

Choose Two Items Listed Below:

#### **Chicken Madeira**

Pan Sautéed Chicken Breast with Mushrooms and Fresh Herbs in a Madeira Wine Sauce

#### **Penne Pasta Telephono**

Penne Pasta Tossed In a Basil Cream Sauce with Pear Tomatoes, Topped With Grilled Chicken

#### **Macaroni and Cheese**

Baked Cavatelli Pasta with Three Cheeses, Fresh Sliced Tomato and Bread Crumbs

#### **Pork Tenderloin**

Sliced Roasted Pork Loin, Topped with a Pear and Apple Chutney

#### **Baked Tilapia**

Panko and Artichoke Encrusted Tilapia filet Baked in the Oven

#### **Haddock**

Baked Boston Haddock Filet Topped With Ritz Cracker and Sweet Butter

#### **Rigatoni Al Forno**

Hand Made Fresh Rigatoni Pasta Tossed With A Tomato And Vodka Cream Sauce, Topped With Mozzarella Cheese And Basil Then Baked In The Oven

### **Side Choice**

Choose One Item Listed Below

Rice Pilaf

Roasted Red Bliss Potatoes

Garlic Mashed Red Bliss Potatoes

Vegetable of Day

## **Buffet Menu #2\* minimum of 20 people**

\$25.95 per Person

Includes fresh baked French Baguette and Butter

### **Salad Choice**

Choose One Item Listed Below:

#### **House Salad**

Baby Greens Tossed With Tomatoes, Cucumbers, Bermuda Onions, And Balsamic Vinaigrette.

#### **Classic Caesar**

Romaine Leaves Tossed With Our Caesar Dressing, Pecorino Romano cheese And Seasoned Croutons.

### **Entrée Choice**

Choose Three Items Listed Below:

#### **Chicken Picatta**

Pan Sautéed Chicken Breast with Artichoke Hearts, Roasted Red Peppers, Rosemary, Lemon and a Light Butter Sauce

#### **Penne Pasta Telephono**

Penne Pasta Tossed In a Basil Cream Sauce with Pear Tomatoes, Topped With Grilled Chicken

#### **Rigatoni Al Forno**

Hand Made Fresh Rigatoni Pasta Tossed With A Tomato And Vodka Cream Sauce, Topped With Mozzarella Cheese And Basil Then Baked In The Oven

#### **Chicken Parmesan**

Pan Sautéed Chicken Breast Baked in the Oven with Mozzarella Cheese and a Homemade Pomodoro Sauce

#### **Atlantic Salmon**

Grilled Salmon Topped With Fresh Dill, Lemon and White Wine

#### **Roast Beef**

Sliced Roast Beef with Sautéed Mushrooms and Herbed Butter

#### **Haddock**

Baked Boston Haddock filet topped with Ritz cracker, sweet Orange butter and Rock crab

### **Side Choice**

Choose Two Items Listed Below:

Rice Pilaf

Roasted Red Bliss Potatoes

Garlic Mashed Red Bliss Potatoes

Vegetable of Day

Grilled Asparagus

### **Dessert and Coffee**

Assorted Selection of Homemade Seasonal Desserts and Fresh Brewed Coffee

## **Final Count**

Two weeks prior to an event, a final count will be required. This is the Minimum number of guests for which you will be billed. No decrease In guest count will be taken after this point. You may increase your Count up to four days prior to the event.

Gratuity of 20% will be added to all private parties  
As of August 1, 2003, RI sales tax billed consists of 7% state tax  
And 1% local tax

## **Payment**

To secure a date, a signed contract must accompany a \$100.00 Non-refundable deposit. All deposits are applied to the final invoice.

Remittance of final balance is required at the end of event.  
We accept cash and credit card payments only.

Paragon Restaurant retains the right to modify or change any information in this brochure at any time without notice, including prices, requirements and menu descriptions.