



## *Collation*

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Thank you for considering Finn's Harborside for your collation. Finn's is a family owned business which offers beautiful banquet facilities for a variety of functions. Our spacious upstairs features large bay windows, overlooking beautiful Greenwich Cove whether it is for breakfast, lunch or dinner functions. We can accommodate parties of up to 125 guests. We have an extensive menu that services a vast variety of banquet needs. We take pride in our reputation for exceptional service, quality food and beverages for gatherings of all sizes and varieties.

Any further questions or requests regarding our facility can be answered by arranging an appointment. At that time we will gladly show you our facility and help you plan your collation. We look forward to hearing from you.

Thank you,

*Finn's Harborside*

## *Breakfast Buffet Menu*

*Please note that the following prices are based on parties of 30 or more.*

*The prices will vary for parties of less than 30 guests.*

*There will be no additional fee added to the bill if a check or cash is used for final payment.*

*3% will be added to the bill if a credit/debit card is used for final payment.*

Fruit Salad

Scrambled Eggs

Home Fries

Bacon

Waffles

Assorted Mini Pastries

Coffee or Tea

*\$17 per person before tax & gratuity*

## *Brunch Buffet Menu*

Fruit Salad

Scrambled Eggs

Home Fries

Bacon

Baked Scrod

Pasta & Meatballs

Assorted Mini Pastries

Coffee or Tea

*\$22 Per Person before tax & gratuity*

***Non-refundable Deposit Required for Confirmation***

*On All Banquets - One check, 8% Tax plus 20% Gratuity*

*Minimum guaranteed attendance and entree counts must be received 10 days prior to the event.*

*If attendance falls below the guaranteed number the customer will be charged.*

## *Cold Buffet*

*Choice of Two Sandwiches:*

Chicken Salad Finger Sandwiches

Tuna Salad Finger Sandwiches

Turkey & Cheese Finger Sandwiches

*Choice of Two Salads:*

Pasta Salad

Potato Salad

Creamy Cole Slaw

Assorted Mini Pastries

Coffee or Tea

*\$16 per person before tax and gratuity*

*Lobster Salad Finger Sandwiches • Market Price*

## *Lunch Buffet*

Tossed Salad

Baked Scrod

Chicken Marsala

Starch & Vegetable of the Day

Dinner Rolls

Assorted Mini Pastries

Coffee or Tea

*\$20 per person before tax & gratuity*

***Non-refundable Deposit Required for Confirmation***

*On All Banquets - One check, 8% Tax plus 20% Gratuity*

*Minimum guaranteed attendance and entree counts must be received 10 days prior to the event.*

*If attendance falls below the guaranteed number the customer will be charged.*

## *Hot & Cold Buffet*

Tossed Salad  
Chicken Salad Finger Sandwiches  
Tuna Salad Finger Sandwiches  
Pasta Salad  
Pasta with Meatballs  
Dinner Rolls  
Assorted Mini Pastries  
Coffee or Tea

*\$18 per person before tax & gratuity*

## *Family Style Chicken Buffet*

Tossed Salad  
Roasted Chicken  
Penne Marinara  
Oven-Roasted Potatoes  
Choice of Vegetable  
Dinner Rolls  
Assorted Mini Pastries  
Coffee or Tea

*\$20 per person before tax & gratuity*

***Non-refundable Deposit Required for Confirmation***

*On All Banquets - One check, 8% Tax plus 20% Gratuity*

*Minimum guaranteed attendance and entree counts must be received 10 days prior to the event.*

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## *Drink Menu*

Champagne Toast .....	3.00 per person
Pitcher of Soda .....	10
Carafes of Juice .....	10
Mimosa Bar .....	6.00 per glass
<i>With orange, cranberry &amp; pineapple juice</i>	
Carafe of House Wine .....	24
Pitcher of Red or White Sangria .....	25 each
Soda WITH FREE refills .....	3.00 per person

*Advisory: Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.  
Please advise your server of any allergies or dietary restrictions.*

