



THE KITCHEN TABLE

CRAFT FOOD & COCKTAILS

OPENERS

VEGGIES & HUMMUS ^{GF} \$75

sweet peppers, baby carrots, zucchini, cucumber, cherry tomatoes, radish, marinated olives

CHEESE & FRUIT ^{GF} \$135

4 year aged cheddar, buttermilk blue cheese, aged gouda, fontina, served with seasonal fruits, candied nuts, spreads, olives, crackers

MEAT & CHEESE ^{GF} \$155

4 year aged cheddar, buttermilk blue cheese, black-pepper salami, calabrese, Italian dry-salami, served with seasonal fruits, candied nuts, spreads, olives, crackers

FRUIT & DIP ^{GF} \$85

melon, orange, grapes, apples, strawberries, blueberries, sweet cream cheese dip

WARMUPS

SUSHI ROLL PLATTER* \$210

California roll, vegetable roll, spicy roll, crispy onion roll, spicy california roll, grilled salmon roll served with soy sauce, pickled ginger, & wasabi - 80 pieces -

SUSHI ROLLS PLATTER* \$165

California roll, vegetable roll, spicy roll, rainbow roll, avocado dragon roll served with soy sauce, pickled ginger, & wasabi - 58 pieces -

CHICKEN TENDERS* ^{GF} \$70

choice of house buffalo, BBQ or buffalo lemon-pepper dry rub served with ranch & blue cheese dressing, carrots & celery

CHIPOTLE CHICKEN EGGROLLS* \$65

pulled chicken, cream cheese, corn & sweet pepper mix served with chipotle ranch dressing

SKEWERS* ^{GF} \$30

choice of honey-chili chicken, blackened salmon, grilled vegetable or caprese - 12 skewers per order -

- *can't decide? mix and match!* -

DIP TRIO* ^{GF} \$35

buffalo chicken, roasted street corn & guacamole, served with house-made tortilla chips & celery

ANTIPASTO SALAD ^{GF} \$45

mozzarella, salami, olives, roasted tomatoes, pepperoncinis, artichokes, red wine dressing

HOUSE SALAD ^{GF} \$45

mixed greens, cherry tomato, cucumber, red onion, grana padano, white balsamic dressing

CAESAR SALAD ^{GF} \$45

romaine, croutons, grana padano, caesar dressing

*Rhode Island law requires us to inform you that consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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MAIN MATCH

RIGATONI* \$55

Sunday sauce, grana padano

NPC MEATBALLS* ^{GF} \$75

signature wagyu blend, red sauce, grana padano

GRILLED SALMON* ^{GF} \$55

simply grilled with olive oil, salt & pepper - 12 per order -

HERB MARINATED ROAST CHICKEN* ^{GF} \$75

simply marinated in citrus & herbs grilled with olive oil, salt & pepper - 12 per order -

TUNA TACO* ^{GF} \$90

wonton shells, sesame seaweed salad, sriracha aioli - 12 per order -

PULLED CHICKEN TACO* ^{GF} \$65

pineapple salsa, salsa verde - 12 per order -

CHEESE FLATBREAD ^{GF} \$55

red sauce, pizza cheese blend - 4 flatbreads per order -

PEPPERONI FLATBREAD ^{GF} \$75

red sauce, pizza cheese blend, cup pepperoni - 4 flatbreads per order -

FIG & PROSCIUTTO FLATBREAD ^{GF} \$80

goat cheese, blue cheese, fig jam, prosciutto, arugula - 4 flatbreads per order -

CHEESEBURGER SLIDERS ^{GF} \$90

american cheese, lettuce, tomato, red onion, npc sauce, potato bun - 16 per order -

PULLED PORK SLIDERS ^{GF} \$85

bread & butter coleslaw, Alabama bbq sauce, potato bun - 16 per order -

SWEET FINISH

CINNAMON SUGAR PRETZEL BITES \$55

served with strawberry puree & nutella

FLOURLESS CHOCOLATE CAKE ^{GF} \$65

raspberry puree & whipped cream

CHEDDAR POPCORN ^{GF} \$35

ASSORTED COOKIES \$55

peanut butter | red velvet | triple chocolate chunk

*** EACH COURSE IS PLATED TO SERVE 24 GUESTS ***

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