



Private Dining Menu

Providence, Rhode Island &
Plymouth, Massachusetts

STATIONED APPETIZERS

(PRICED PER PERSON)

Minimum of 20 people

Shrimp Cocktail

grilled lemon, sriracha cocktail sauce
(2-U12 shrimp each) \$9

Chips & Dip

corn tortilla chips, French onion dip \$3

Mediterranean Platter

Marinated Artichokes, Roasted Red Peppers,
Moroccan Roasted Vegetables, Feta,
Hummus, Tzatziki & Pita \$10

Vegetable Crudit 

Chef's selection of vegetables with
ranch and onion dip \$5

Charcuterie & Cheese

Chef's selection of cured meats/sausages, New England
cheeses, High Limb Cider mustard, fig jam,
artisan crackers \$12

Spinach & Artichoke Dip

house tortilla chips, celery, baby carrots \$7

Pretzels

everything bagel spice, house queso dip \$4

Flatbreads

assortment of margarita, buffalo chicken, roasted
mushroom, short rib & caramelized onion
\$12 per flatbread (minimum order of 10)

Nachos

house tortilla chips, queso sauce, avocado,
pico de gallo \$6

Wings or Boneless Tenders

High Limb Cider brined wings. choice of buffalo, Kore-
an BBQ, or plain. served with celery, baby carrots, blue
cheese dressing (2 wings each) \$4

HORS D'OEUVRES & SLIDERS

(PRICED PER PIECE)

Minimum of 20 pieces

Bacon Wrapped Scallop

rosemary maple glaze \$4

Mini Crab Cakes

chipotle-lime aioli \$3.5

Steak and Cheese Eggroll

horseradish dijon \$6

Stuffed Mushrooms

herb stuffing \$3

Vegetable Spring Rolls

sweet chili sauce \$3

Pulled Pork Slider

pulled pork, cole slaw, BBQ \$5

Smoke House Sliders

BBQ, aged cheddar, bacon \$7

G Burger Sliders

lettuce, pickle, American cheese, special sauce \$6

Moroccan Roasted Vegetable Wraps

seasonal vegetables, chickpeas, tzatziki sauce \$6

SALADS

(BY THE TRAY-FEEDS APPROX. 20 PEOPLE)

House Salad

mixed lettuce, tomato, cucumber, red onion, carrot, house dressing \$45

COBB Salad

romaine, applewood bacon, avocado, cherry tomato, boiled egg, blue cheese \$65

ENTREES

(BY THE PAN-FEEDS APPROX. 20 PEOPLE)

Braised Short Ribs

whipped potatoes, baby carrots, red wine demi \$250

Statler Chicken

mashed potatoes, green beans, herb gravy \$175

Roasted Beef Tenderloin

herb rubbed tenderloin, salted roasted fingerling potato, haricot verts, red wine demi \$285

Thai Glazed Salmon

sushi rice, sweet chili glaze, pickled purple cabbage, sesame seeds \$220

Mac & Cheese

cavatappi pasta, house cheese sauce, breadcrumbs \$130

Buffalo Chicken Mac & Cheese

cavatappi pasta, fried chicken, house made buffalo sauce \$175

Chicken Tenders & Fries

choice of plain, BBQ, or buffalo \$110

DESSERTS

(PER PERSON)

Cheesecake

macerated strawberries, whipped cream \$7

Key Lime Pie

raspberry coulis, whipped cream, graham cracker crumble \$6

Assorted Cookies & Brownies \$5



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