

Wedding & Special Events

SWEET LITTLE RHODY PACKAGE

STARTER

Select One

Clam Cake & New England Clam Chowder Shooter
House Salad
Homemade Chicken Soup
Manhattan Red Chowder
Rhode Island Clear Chowder
New England White Chowder

ENTRÉES

Select Two

Chicken Parmesan
Chicken Marsala
Baked Scrod
*Fish & Chips
Chicken Scarpariello

**Fish & Chips will be served with french fries and coleslaw for a potato and vegetable*

Choice of SIDES

Garlic Mashed Potatoes
Oven Roasted Red Bliss Potatoes
Baked Potato
Corn on the Cob
Green Bean Almondine
Vegetable Medley

OR

Family Style BUFFET

Tuscan Buffet - Penne with House Marinara
Barbecue on the Bay

DESSERT

Mini Doughboy for each guest

80 per guest



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and 8% Rhode Island Sales Tax.*

Wedding & Special Events

SUMMER COASTLINE PACKAGE

All dinners will be served with rolls and butter

STARTER

Select One

Clam Cake & New England Clam Chowder Shooter
House Salad
Homemade Chicken Soup
Manhattan Red Chowder
Rhode Island Clear Chowder
New England White Chowder

ENTRÉES

Select Two

Chicken Parmesan	Eggplant Parmesan
Chicken Marsala	Baked Scallops
Chicken Piccata	Sole Florentine
Chicken Francese	*Fish & Chips
Baked Scrod	Grilled Salmon
Chicken Scarpariello	Prime Rib of Beef

**Fish & Chips will be served with french fries and coleslaw for a potato and vegetable*

Choice of SIDES

Garlic Mashed Potatoes
Oven Roasted Red Bliss Potatoes
Baked Potato
Corn on the Cob
Green Bean Almondine
Vegetable Medley

OR

Family Style BUFFET

Tuscan Buffet
Taste of Iggy's Buffet
A Little Bit of Everything Buffet
Steak Fry

DESSERT

Mini Doughboy for each guest

90 per guest



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Wedding & Special Events

THE OCEAN STATE PACKAGE

All dinners will be served with rolls and butter

STARTER

Select One

Clam Cake & New England Clam Chowder Shooter
House Salad
Homemade Chicken Soup
Manhattan Red Chowder
Rhode Island Clear Chowder
New England White Chowder

PENNE

with House Marinara

ENTRÉES

Select Two

Chicken Parmesan	Eggplant Parmesan
Chicken Marsala	Rib-Eye
Baked Scrod	Grilled Salmon
*Fish & Chips	Baked Stuffed Shrimp
Chicken Scarpariello	Prime Rib of Beef with Au Jus
Chicken Piccata	Filet Mignon Surf & Turf
Chicken Francese	Lobster any style (Broiled, Boiled, Baked Stuffed)* MKT Cost
Baked Scallops	Pasta with choice of sauce
Stuffed Sole Florentine	

*Fish & Chips will be served with french fries and coleslaw for a potato and vegetable

Choice of SIDES

Garlic Mashed Potatoes	Corn on the Cob
Oven Roasted Red Bliss Potatoes	Green Bean Almondine
Baked Potato	Vegetable Medley

OR

Family Style BUFFET

Tuscan Buffet
Taste of Iggy's Buffet
A Little Bit of Everything Buffet
Steak Fry

DESSERT

Mini Doughboy for each guest

100 per guest



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Additional Upcharges

STARTERS

House Salad with Italian vinaigrette	5 per guest
Chicken Soup	5 per guest
Chowder	5 per guest
Lobster Bisque	7 per guest

STATIONARY DISPLAYS

Cheese & Cracker Platter	3.50 per guest
Fruit Platter	3.25 per guest
Vegetable Platter with Ranch	3.25 per guest
Antipasto Platter	5.25 per guest
Tomato & Fresh Mozzarella Caprese ..	3.25 per guest
Fried Calamari	150 per 100 guests
Stuffed Quahogs	4 per guest
Clam Cakes	12 per dozen

PASSED HORS D'OEUVRES

Melon wrapped with Prosciutto	125
Clams Casino	199
Mozzarella Sticks	95
Stuffed Mushrooms	
Seafood Stuffing	199
Non-Seafood Stuffing	125
Chicken Wings	125
Mini Crab Cakes	299
Scallops wrapped in Bacon	225
Chicken Teriyaki Skewer	125
Beef Teriyaki Skewer	125
Bruschetta served hot or cold	125
Clam Chowder Shooter	199

CARVING STATION

Choice of Prime Rib, Ham or Turkey ... 10 per guest

RAW BAR

Shrimp Cocktail	2.25 per piece
Oysters on the Half Shell	2.50 per piece
Little necks on the Half Shell	1.25 per piece
Snail Salad	3.50 per guest
Complete Bay Platter.....	20 per guest

**Lobster Available Upon Request*

PASTA BAR

In addition to a buffet or plated dinner ... 15 per guest
If main course 24 per guest

Choose 2 Pastas:

Penne • Linguini • Cavatelli • Cheese Tortellini
Gluten Free Penne (3 upcharge)

Choose 2 Sauces:

Aglione e Olio • Pink Vodka • Alfredo
Marinara • Pesto Cream • Clam Sauce

TOPPINGS

Chicken	Broccoli	Onions
Sausage	Spinach	Black Olives
Shrimp	Green Peppers	Tomatoes
Scallops	Mushrooms	Hot Pepper Rings

CHILDREN'S MENU

12 and Under

Mac & Cheese	8 per guest
Chicken Fingers & Fries	8 per guest
Hot Dog with Fries	8 per guest
Hamburger with Fries	8 per guest

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BREAKFAST or BRUNCH

Family Style Buffets

All pricing for buffets will be determined by the number of guests in your party due to the nature of tent & equipment rental fees Iggy's Boardwalk will incur.

These options are only available for a minimum of 30 people and will start of a minimum of **70** per person. Each buffet comes with the choice of one entree; each additional entree requested will be an additional **5** per person. *These are not available options for weddings

BASIC BREAKFAST

Scrambled Eggs Sausage or Bacon
French Toast or Pancakes
White and Wheat Toast
Home Fries
Assorted Fruit Platter
Unlimited Coffee and Tea
Unlimited Orange Juice and Apple Juice

MIGHTY BREAKFAST

Scrambled Eggs
Sausage or Bacon
French Toast or Pancakes
White and Wheat Toast
Home Fries
Assorted Fruit Platter
Omelet Bar
(Eggs, Spinach, Tomatoes, Mushrooms, Onions, Sausage, Bacon, American & Cheddar Cheese)
Assorted Pastry & Bread Platter
(Croissant, Danish, Muffins, Bagels, English Muffins)
Unlimited Coffee and Tea
Unlimited Orange Juice and Apple Juice



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BASIC BRUNCH

All dinners will be served with rolls and butter

Scrambled Eggs

Sausage or Bacon

French Toast or Pancakes

White and Wheat Toast

Home Fries

Assorted Fruit Platter

CHOICE OF MAIN ENTRÉE

Baked Scrod

Chicken Marsala

Chicken Francese

CHOICE OF POTATO & VEGETABLE

Garlic Mashed Potatoes

Oven Roasted Red Bliss Potatoes

Baked Potato

Corn on the Cob

Green Bean Almondine

Vegetable Medley

Unlimited Coffee and Tea

Unlimited Orange Juice and Apple Juice



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ULTIMATE BOARDWALK BRUNCH

All dinners will be served with rolls and butter

Scrambled Eggs

Sausage or Bacon

French Toast or Pancakes

White and Wheat Toast

Home Fries

Assorted Fruit Platter

Omelet Bar

(Eggs, Spinach, Tomatoes, Mushrooms, Onions, Sausage, Bacon, American & Cheddar Cheese)

Assorted Pastry & Bread Platter

(Croissant, Danish, Muffins, Bagels, English Muffins)

CHOICE OF MAIN ENTRÉE

Baked Scrod • Chicken Marsala • Chicken Francese

OR Carving Station *(Prime Rib, Ham of Turkey)*

CHOICE OF POTATO & VEGETABLE

Garlic Mashed Potatoes

Oven Roasted Red Bliss Potatoes

Baked Potato

Corn on the Cob

Green Bean Almondine

Vegetable Medley

Unlimited Coffee and Tea

Unlimited Orange Juice and Apple Juice



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TUSCAN BUFFET

All dinners will be served with rolls and butter

STARTER

Select One

House Salad
Homemade Chicken Soup
Pasta Fagioli

PENNE

with House Marinara

Additional Sauces +2 per guest

Pink Vodka Sauce • Pesto Cream Sauce • Alfredo • Aglio e Olio • Clam Sauce

ENTRÉES

Select One

Chicken Parmesan
Chicken Scarpariello
Eggplant Parmesan
Sausage & Peppers
Meatballs

TASTE OF IGGY'S

STARTER

Select One

Clam Cake & Clam Chowder
Choose: Red Chowder • Clear Chowder • White Chowder

ENTRÉES

Select One

Baked Scrod
Fried Cod
Chicken Marsala
Chicken Francese
Stuffed Sole Florentine
Grilled Salmon
Carving Station
Prime Rib, Ham, or Turkey

SIDES

Select One

Garden Salad
Coleslaw
French Fries
Oven Roasted Potatoes

DESSERT

Doughboys



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A LITTLE BIT OF EVERYTHING

All dinners will be served with rolls and butter

STARTER

Clam Cake & Clam Chowder

Choose: Red Chowder • Clear Chowder • White Chowder

Baked Ziti

ENTRÉES

Select One

Baked Scrod

Stuffed Sole Florentine

Fried Cod

Grilled Salmon

Chicken Marsala

Carving Station

Prime Rib, Ham, or Turkey

Chicken Francese

Accompanied by

Oven Roasted Potatoes

Vegetable Medley

DESSERT

Doughboys

BARBECUE ON THE BAY

INCLUDED

Hot Dogs

Corn on the cob

Hamburgers

Coleslaw

Garnish Tray

Cornbread

Baked Beans

Watermelon

ENTRÉES

Select One

BBQ Ribs

BBQ Chicken

Chicken Wings



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STEAK FRY

All dinners will be served with rolls and butter

Rib Eye

Grilled Mushrooms & Onions

Garden Salad

Corn on the Cob

Oven Roasted Red Bliss Potatoes or French Fries

Dinner Rolls

Watermelon

Upgrade to Sirloin for an additional **5**

SHORE DINNER

All dinners will be served with rolls and butter

Market Price per guest

1.25 lb lobster
or 2.5 lb lobster

Steamers

Mussels

Corn on the Cob

Potatoes

Coleslaw

Cornbread

Watermelon



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Drink Packages

BEVERAGE SELECTIONS

Mimosa (Serves 40) **150**

Bloody Mary (Serves 40) **150**

Red or White Sangria (Serves 40) **200**

SIGNATURE DRINKS

Single Liquor (Serves 40) **250**

Two Liquors (Serves 40) **300**

Multiple Liquors (Serves 40) **400**

Pitcher of Beer (Domestic) **16** • Pitcher of Beer (Imported) **20**

Bottles of Red, White & Blush Wine Ranges **25 and up**

Soft Drinks **3** per guest

Pitchers **10**

Coffee & Tea **3** per guest

DEL'S LEMONADE CART

10 gallons of lemonade **600**

*Cart will only be available for 2.5 hours,
please schedule with event coordinator accordingly*

TOASTS

Champagne **4**

White Wine **4**

Sparkling Non-Alcoholic **2**

**All guests will be required to get drinks at our bars in the restaurants.*

*If a bartender is required outside of normal restaurant hours a **250** bartender fee will be applied.*

*If cocktail waitresses are preferred a **125** fee will be applied per cocktail waitress. 1 cocktail waitress per every 40 guests – this fee is non-negotiable.*



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Desserts Packages

DESSERTS

Priced per guest and prices may vary

Assorted Cookies
and Brownies **4**
Ice Cream **4**
Doughboy Bread Pudding **7**

Apple Crisp **7**
Carrot Cake **7**
Cheesecake **7**

Chocolate Layer Cake **7**
Tiramisu **7**
Doughboys **12** per dozen

SUNDAE BAR **10** per guest

FLAVORS *Select Two*

Vanilla • Chocolate • Coffee • Strawberry
Hot Fudge • Caramel • Whipped Cream • Cherries

ADDITIONAL TOPPINGS *Select Four*

Oreos
Heath Bar Crunch
Marshmallow
Strawberry Sauce
Mini M&M's
Peanut Butter Cups
Walnuts
Chocolate Sprinkles
Rainbow Sprinkles

Add fresh baked cookies or brownies *additional 2 per guest*

S'MORES FIREPIT STATION **7** per guest

Smore's sticks, Jumbo Marshmallows, Chocolate, Graham Crackers

SWEET TREATS BAR **6** per guest

Flavored Milk (Chocolate, Coffee, Strawberry) or Hot Chocolate,
Assorted Cookies & Brownies, Assorted Fun-Size Candy Bars

LIQUID DESSERT BAR **5** per guest + alcohol consumed*

CORDIALS *Select Two*

Coffee (Regular and Decaf)
Frangelico • Bailey's • Amaretto • Grand Manier
Sambuca • Jameson's Irish Whiskey • Kahlua

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Menu Item Descriptions

Cheese & Cracker Platter – Cheddar, Monterey Jack, Colby, sharp Provolone.

Fruit Platter – Honeydew, cantaloupe, pineapple, red grapes, and strawberries.

Vegetable Platter with Ranch Dip – Celery, carrot, red & green peppers, broccoli, zucchini, summer squash.

Antipasto Platter – Prosciutto, Salami, Sweet Capicola, roasted red peppers, artichoke hearts, Kalamata olives, Pepperoncini, Fresh Mozzarella and sharp Provolone.

Tomato & Fresh Mozzarella Caprese – Sliced hot house tomatoes, fresh mozzarella, garlic, basil, olive oil and balsamic glaze.

Fried Calamari – Lightly battered calamari rings tossed with sliced hot peppers in a oil and garlic sauce.

Stuffed Quahogs – Jumbo quahogs stuffed with famous Boardwalk stuffing.

Melon wrapped with Prosciutto – Honeydew melon and thin sliced prosciutto.

Clams Casino – Littleneck clams baked on the half shell with a buttery Ritz cracker filling with bacon red peppers and seasoning

Mozzarella Sticks – Fried breaded cheese sticks served with marinara sauce.

Stuffed Mushrooms – Filled with a seasoned Ritz cracker stuffing with crab meat.

Non-Seafood Stuffing – Buttery seasoned Ritz cracker stuffing with mozzarella and parmesan cheese.

Chicken Wings – Crispy, plain or tossed in a sauce of your choice: barbeque, buffalo, ala mama, or sticky-teriyaki.

Mini Crab Cakes – House specialty made with jumbo lump crab meat and pan fried. Served with our remoulade sauce.

Scallops wrapped in Bacon – Fresh scallops wrapped in applewood smoked bacon.

Chicken Teriyaki Skewer – Chicken strips marinated in a sweet teriyaki glaze.

Beef Teriyaki Skewer – Tender beef strips marinated in a sweet teriyaki glaze.

Bruschetta – Tomato mozzarella & basil served hot or cold on a garlic crostini.

Clam Chowder Shooter – One clam cake atop a shooter of red, white or clear chowder.

Chicken Parmesan – Lightly breaded boneless chicken breast with melted mozzarella cheese. Served with our house marinara sauce.

Chicken Marsala – Sautéed boneless chicken breast and mushrooms served in a sweet Marsala wine sauce.

Baked Scrod – Fresh Atlantic cod fish baked in a lemon butter and sherry wine sauce dusted with buttery Ritz cracker crumbs.

Fish & Chips – Fresh cod lightly battered and fried. Served with French fries.

Chicken Scarpariello – Bone-in chicken parts seasoned and roasted with Italian sausage, peppers, garlic, and onion finished with white wine and a hint of lemon.

Eggplant Parmesan – Lightly breaded and fried finished with melted mozzarella cheese. Served with our house marinara sauce.

Chicken Piccata – Sautéed chicken breast finished with capers, white wine and lemon butter sauce.

Chicken Francese – Egg battered and pan fried finished with white wine and lemon butter sauce.

Baked Scallops – Fresh sea scallops baked in a lemon butter and sherry wine sauce dusted with buttery Ritz cracker crumbs.

Sole Florentine – Fresh sole stuffed with a crabmeat stuffing over wilted spinach in a lemon beurre blanc sauce.

Rib-Eye – 14oz. center cut choice rib eye steak grilled to perfection.

Grilled Salmon – Seasoned and flame grilled finished with a lemon Dijon sauce with a touch of garlic and tarragon.

Baked Stuffed Shrimp – Jumbo shrimp stuffed with buttery Ritz cracker filling with crabmeat.

Prime Rib of Beef with Au Jus – Seasoned and slow roasted, served with natural pan drippings.

Filet Mignon – 10oz. Center cut beef tenderloin served with demi glacé.

Surf & Turf – 10oz. Rib eye and 2 Baked Stuffed Shrimp served with drawn butter and lemon.

Lobster – any style (Broiled, Boiled, Baked Stuffed) Served with drawn butter and lemon. *MKT Cost.

