Did You Know We Cater?

Whether you would like to have a casual gathering of family, or host a large corporate dinner, Catering by Cowesett is the smart choice.

Trom budgeting and planning to execution, our gracious and knowledgeable catering staff will assist you in creating a memorable event.

Now is the time to start planning that special event!

Contact our
Event Coordinator.
401-828-4726
catering@cowesettinn.net

"Cowesett Inn Community
Connection"

Ask how we can help you with your next fundraiser!

Sunday Oven Roasted Half Chicken

Marinated overnight with Chef's secret seasoning and slow roasted to perfection. Served with saffron rice and vegetables 13.

Monday Stuffed Peppers

Green & Red peppers stuffed with lean ground beef, onions, celery and rice, then finished with our homemade tomato sauce and parmesan cheese. Served with penne pasta 12.

Tuesday Baked Lasagna

Layers of ground beef and pork, Ricotta, mozzarella cheese and tomato sauce. Served with garlic bread & a side salad 12.

Wednesday Chicken Pot Pie

Cowesett Inn's own recipe, packed with an abundance of celery, carrots, peas, potatoes and tender chicken breast served with a side salad 12.

Thursday Grilled Meatloaf

Made with fresh ground beef and house seasoning. Finished with mushroom gravy. Served with potato and vegetable 13.

Friday Linguini with Clam Sauce

Chopped clams sautéed with fresh garlic, Finished with 4 littlenecks. Served with red or white sauce 14.

Saturday Yankee Pot Roast

Slow roasted with fresh carrots, Served over mashed potatoes 15.

Available Saturday and Sunday Boneless Prime Rib

Over one pound, slow roasted for several hours. Cooked to your liking, served with pan-dripped Au Jus 25.

Home~Style