



Continental Breakfast Menu

Meeting Planner Special **\$28.50 person Morning -**
Orange Juice, Coffee, Decaffeinated, Tea
Seasonal Fruit Bowl - Freshly Baked Croissants, Muffins, Danish
Butter, Cream Cheese, Jellies, Peanut Butter, Nutella

Mid-Morning - Coffee, Decaffeinated, Tea, Fruit Infused Water
Assorted Luna, Kind, Bear Naked Bars

Mid-Afternoon - Assorted Soft Drinks & Bottled Water
Assorted Cookies and Brownies

Continental Breakfast **\$16.75 per person**
Seasonal Fruit Bowl
Freshly Baked Croissants, Muffins, Danish
Selection of Individual Cereals
Butter, Cream Cheese, Jellies, Peanut Butter
Orange Juice, Apple Juice, Coffee, Decaffeinated Coffee, Tea

Breakfast Sandwiches
Breakfast Sandwiches - Choice: Wrap, English Muffin, Bagel **\$6.75 per person**
Scrambled Eggs, Bacon, American Cheese
Scrambled Eggs, Canadian Ham, American Cheese
Scrambled Eggs, Sauteed Spinach, American Cheese
Breakfast Burrito **\$6.75 per person**

Breakfast Enhancements
Hard Boiled Eggs **\$ 4.00 each**
Individual Yogurts **\$ 4.75 per person**
Assorted Protein Bars (Luna, Kind, Bear Naked) **\$ 4.75 each**
Steel Cut Oatmeal (Brown Sugar, Raisins, Granola) **\$ 4.75 per person**
Assorted Individual Yogurts **\$4.75 each**

****Egg Station** **\$10.50 per person**
2 Eggs any style, Ham, Bacon, Shredded Cheese, Onions, Peppers, Broccoli, Diced
Tomatoes, Mushrooms, Bacon, Cheddar, Cheese, Sour Cream, Salsa, Bagels & Tortillas

****Pancake, French Toast, or Waffle Station** **\$ 9.50 per person**
Whole Wheat & Buttermilk, Warm Maple Syrup, Whipped Butter, Assorted Berries

****\$150.00 Attendant Fee Required**

All Food & Beverage charges are subject to a 15% Service Charge, 7% RI Sales Tax, 1% Meal Tax and a 7% Administrative Fee



Plated Breakfast

The Sunlight

\$17.75 per person

Scrambled Eggs

Breakfast Potatoes

Crispy Applewood Smoked Bacon

Assorted Muffins, Croissants, Danish

Jellies, Cream Cheese, Jams

Orange Juice, Coffee, Decaffeinated Coffee, Tea

Traditional Eggs Benedict

\$18.75 per person

Fresh Fruit Cup

Toasted English Muffin, Canadian Bacon, Poached Egg, Hollandaise Sauce

Orange Juice, Coffee, Decaffeinated Coffee, Tea

The Early Morning

\$18.75 per person

Fresh Fruit Cup or Yogurt Parfait

Buttermilk Pancakes or Texas Style French Toast

Warm Maple Syrup

Hash Brown Red Bliss Breakfast Potatoes

Crispy Bacon or Country Sausage

Orange Juice, Coffee, Decaffeinated Coffee, Tea

The Garden Omelet

\$20.75 per person

Fresh Fruit Cup or Yogurt Parfait

Egg Whites, Spinach, Green Peppers, Onions, Mushrooms

Red Bliss Breakfast Potatoes

Chicken Breakfast Sausage

Basket of Assorted Mini Muffins, Croissants

Butter, Jellies, Jams

Orange Juice, Coffee, Decaffeinated Coffee, Tea

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Buffet Breakfast

Sabin Street

Individual Yogurt with Granola **\$26.75 per person**
Seasonal Fruit Bowl
Selection of Assorted Cereals
Farm Fresh Scrambled Eggs
Pancakes and Warm Maple Syrup
Breakfast Potatoes
Sausage and Crispy Applewood Smoked Bacon
Assorted Croissants, Muffins, Danish
Butter, Cream Cheese, Jellies, Peanut Butter
Orange Juice, Apple Juice, Coffee, Decaffeinated Coffee, Tea

Benefit Street

\$28.50 per person

Seasonal Fruit Bowl
Steel Cut Irish Oatmeal, Brown Sugar & Raisins
Individual Yogurt, Granola, Raisins, Shaved Coconut, Slivered Almonds
****Egg Station: Ask the Chef to prepare your favorite style eggs**
French Toast with Warm Maple Syrup
Breakfast Potatoes
Chicken Sausage and Crispy Turkey Bacon
Assorted Mini Croissants, Muffins, Danish
Butter, Cream Cheese, Jellies, Peanut Butter
Orange Juice, Apple Juice, Coffee, Decaffeinated Coffee, Tea

****Attendant is required at \$150.00 per attendant**

All Buffets require a minimum of 50 guests or a \$150.00 surcharge will be applied

All Food and Beverage charges are subject to a 15% Service Charge, 7% RI Sales Tax, 1% Meal Tax and a 7% Administrative Fee



Breakfast Enhancements

Assortment of Freshly Baked Doughnuts	\$22.00 per dozen
Assortment of Freshly Baked Donut Holes	\$22.00 per dozen
Assorted Breakfast Breads	\$42.00 per dozen
Freshly Baked Muffins	\$40.00 per dozen
Assortment of Breakfast Scones	\$42.00 per dozen
Bakery Danish	\$42.00 per dozen
Fruit Filled, Plain, Almond Croissants	\$42.00 per dozen
Bakery Fresh Bagels	\$42.00 per dozen

Breakfast Enhancements

Make your Own Trail Mix Dried Fruits, M&M's, Raisins, Swedish Fish, Sunflower Seeds, Roasted Almonds, Banana Chips, Pretzels, Shredded Coconut, Chocolate Chips	\$6.75 per person
Make Your Own Yogurt Parfait Pineapple, Watermelon, Cantaloupe, Apples, Blueberries, Strawberries Raspberries, Black Berries, Fat Free Yogurt, Granola, Raisins	\$6.75 per person
Locally Grown and Market Fresh Whole Fruit The best of the Season! Locally Grown Apples, Pears Market Fresh: Bananas, Peaches, Plum, Nectarines, Oranges	\$4.00 per person
Smoked Salmon Display	\$10.00 per person
S'more Station Jumbo Marshmallows, Milk Chocolate, Graham Crackers Roasted Over an Open Fire *An attendant is required for this service- \$150.00	\$10.00 per person
Gluten Free Muffins	\$42.00 per dozen
Gluten Free Bagels	\$42.00 per dozen

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Rhode Island Convention Center | one sabin street | providence, RI 02903 | 401.458.6005

General Information

Banquet Menu and Arrangements

The enclosed menus are guidelines designed to assist you in selecting a menu to fit your event. The Rhode Island Convention Center Catering Staff will be more than happy to design unique menus for your individual events. All prices are subject to a change due to the fluctuations in the market and can be confirmed by your Catering Sales Manager.

Guarantees/Pricing

Guarantees are due (4) business days prior to your event by 10:00am, this number is not subject to reduction, if no guarantee is received your estimated attendance will become your final guarantee, not subject to reduction. All prices quoted are subject to a 15% service charge, 7% state sales tax, 1% meal tax, 7% administrative fee.

Menu Selection

In order to assure the availability of all your chosen menu selections and to avoid additional fees associated with extra charges, we request your menu selections be submitted to your Catering Sales Manager (14) days before your event.

Labor Charges

A fee of \$150.00 per bartender will be applied if bars do not exceed the \$400.00 minimum. Carvers and Chef fees of \$150.00 will apply to all action stations. A \$50.00 labor charge will be applied to any breakfast, lunch, dinner or buffet with fewer than 25 guests.

Extra Items

No Food or Beverage of any kind may be brought into the center by your attendees or any supplier associated with your event.

Decorations

Arrangements for floral pieces, linens and special props may be made through your Catering Sales Manager. All decorations must meet with the approval of the Rhode Island Convention Center. The center will not permit the affixing of anything to the walls or ceiling and when helium balloons are being used a balloon waiver must be signed.

Electrical/Audio Visual

A complete line of modern Audio Visual equipment and services are available through our In-House Audio Visual Team, your Catering Sales Manager can assist you with these needs.

Cancellation

Once a contract is executed it is understood that if the group should cancel, the group will be subject to a cancellation fee of up to 100% of the estimated expenses. All deposits are non-refundable.