



Dinner Starters

**Dinner Includes Salad or Soup, Entrée, Vegetable, Starch, Bakery Roll, Dessert
Coffee, Decaffeinated Coffee, Tea**

Soup or Salad

Lobster Bisque

Creamy New England Clam Chowder

House Salad

**Green & Red Leaf, Arugula, Baby Greens, Cucumber, Carrots
Diced Apples, Dried Cranberries, Feta Cheese, Champagne Vinaigrette**

Wedge Salad

**Iceberg, Crispy Bacon Cracklings, Grape Tomatoes, Crumbled Blue Cheese
Creamy Blue Cheese Dressing**

Caesar Salad

**Romaine, Grape Tomatoes, Freshly Shaved Parmesan Cheese
House-made Herb Croutons, Traditional Caesar Dressing**

Mediterranean Cucumber Feta Salad

**Green & Red Leaf, Arugula, English Cucumbers, Shaved Fennel, Feta
Grape Tomatoes, Lemon Olive Oil Dressing**

Burrata Salad

**Green Leaf, Arugula, Baby Greens, Creamy Burrata Cheese, Prosciutto di Parma
Shaved Parmigiano Reggiano, House-made Italian Dressing**

Beet Salad

**Arugula, Baby Greens, Red and Yellow Roasted Beets, Goat Cheese
Candied Walnuts, Blood Orange Vinaigrette**

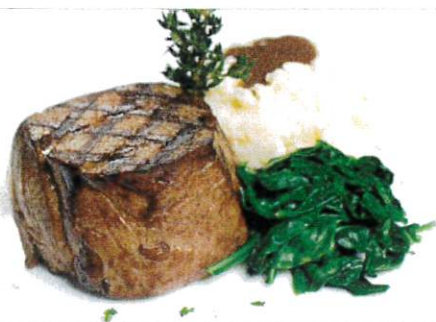
RI Convention Center Salad

**Green & Red Leaf, Arugula, Baby Greens, Cucumber, Carrots
Roasted Pears, Goat Cheese, Toasted Pecans, Lemon Vinaigrette**

Speak with your Catering Sales Managers concerning Vegan, Vegetarian or Gluten Free Options

All Food and Beverage charges are subject to a 22% Administrative Fee. 15% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 7% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Unless tax exempt, there is also a 7% RI Sales Tax, and 1% Meal Tax.

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



Dinner Entrees

All Dinners are served with Salad, Bakery Roll, Butter, Dessert, Coffee, Decaf and Tea

Roasted Statler Chicken with a Lemon Herb Sauce	\$42.00 per person
Half Roasted Chicken with a White Wine Sauce	\$42.00 per person
Sautéed Chicken Breast served with a Tuscan Sauce	\$42.00 per person
Chicken Piccata with a White Wine, Capers and Butter Sauce	\$42.00 per person
Chicken Saltimbocca with a Marsala Demi	\$43.00 per person
Apple Stuffed Chicken Breast with an Apple Butter Sauce	\$43.00 per person
Wild Rice Stuffed Chicken with a Brandy Cream Sauce	\$43.00 per person
Apple Stuffed Pork Loin with a Maple Mustard Sauce	\$44.00 per person
Grilled Pork Chop with Creamy White Wine Sauce	\$44.00 per person
Grilled Filet Mignon served with Béarnaise Sauce	\$54.00 per person
Grilled Ribeye served with a Red Wine Reduction	\$54.00 per person
Sliced Filet Mignon with a Horseradish Cream Sauce	\$54.00 per person
Braised Short Rib with a Burgundy Demi-Glace	\$50.00 per person
Seared Sea Scallops with a Lobster Béarnaise	\$45.00 per person
Grilled Salmon with a Citrus Glaze	\$45.00 per person
Potato Crusted Cod with a Lemon Buerre Blanc	\$46.00 per person
Creamy Risotto with Asparagus, Peas, Peppers, Broccolini	\$42.00 per person
Butternut Squash Ravioli served with a Brown Butter Sauce	\$42.00 per person
Seasonal Roasted Vegetable Cassoulet	\$42.00 per person
Stuffed Zucchini with Quinoa and Diced Vegetable	\$42.00 per person
Filet Mignon & Shrimp topped with a Garlic Cream Sauce	\$70.00 per person
Roasted Chicken Breast & Baked Stuff Shrimp Cream Butter	\$70.00 per person
Filet Mignon & Lobster Tail with a Béarnaise Sauce	\$75.00 per person

Dinner Accompaniments

Starch: Roasted Yukon Gold Wedges, Garlic Mashed, Sweet Potato Wedges
Roasted Yukon Gold & Sweet Potato Wedges, Roasted Fingerling
Wild Rice, Rice Pilaf

Vegetables: Butter Green Beans, Grilled Asparagus, Glazed Carrots, Cream Spinach
Cream Sweet Corn, Roasted Brussel Sprouts with Bacon, Vegetable Medley

Desserts: Cream Brulee, Lemon Zest Cake, New York Style Cheese Cake
Chocolate Mousse Cake, Tiramisu, Bread Pudding, Carrot Cake
Trio of Cake: Strawberry Cake, Lemon Zest Cake and Carrot Cake
Assorted Seasonal Berries and Whipped Cream

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Dessert Enhancements

**Cappuccino & Espresso Bar	\$12.00 per person
Chocolate Dipped Biscotti, Almond Biscotti, Cookies	
** White/Dark Chocolate Fondue	\$12.00 per person
White, Dark or Milk Chocolate (select two) Fresh Fruits, Pretzels, Marshmallows, Macaroon Cookies, Biscotti	
**Crepe Station	\$12.00 per person
Warm Crepes served with Sliced Cinnamon Apple or Chocolate Mousse with Vanilla Ice Cream, Caramel Sauce and Whipped Cream	
**Banana Foster	\$12.00 per person
Sliced Bananas sautéed with Brown Sugar, Butter and Rum topped with Vanilla Ice Cream and Whipped Cream	
**Viennese Dessert Display	\$12.00 per person
Assorted French and Italian Tortes, Cakes, Chocolate Covered Strawberries Coffee, Decaffeinated Coffee, Teas, Cappuccino, Latte, Espresso	
**Cannoli Station	\$12.00 per person
Fill to order with Sweet Ricotta, Lemon Ricotta and Chocolate Ricotta Cream Chocolate Chips, Chopped Pistachio's, Sprinkles, Mini M&M's, Crushed Oreo	
**Cappuccino, Espresso, Latte Station	\$5.00 per person
Champagne or Prosecco Bar	
Topped with Candy Cotton or Sugar Pops	
1 Hour:	\$28.00 per person
1 ½ Hours:	\$42.00 per person

1 Chef Attendant per 100 guests (\$150.00 per chef attendant)

****Minimum of a 100 guests per station for the above**

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Dinner Buffets

All buffets include bakery rolls, butter, coffee, decaf, tea

New Englander

\$60.00 per person

Soup (choice of two)

Roasted Corn Chowder

Clam Chowder

Lobster Bisque

Tomato Basil

Lentil

White Bean

Salads (choice of two)

- **House Salad:** Green & Red Leaf, Baby Greens, Cucumber, Carrots, Feta Diced Apples, Dried Cranberries, Champagne Vinaigrette
- **Caesar Salad:** Romaine, Shaved Parmesan Cheese, Herb Croutons, Caesar Dressing
- **Mediterranean Cucumber Feta Salad:** Green & Red Leaf, Arugula, Olives English Cucumbers, Grape Tomato, Feta, Lemon Olive Oil Dressing
- **RI Convention Center Salad:** Green & Red Leaf, Baby Greens, Cucumber Carrots, Roasted Pears, Goat Cheese, Toasted Pecans, Lemon Vinaigrette

Entrees (choice of three)

- **Sautéed Chicken Breast** served with a Tuscan Sauce
- **Chicken Piccata** with a White Wine, Capers and Butter Sauce
- **Chicken Saltimbocca** with a Marsala Demi
- **Roasted Pork Loin** in a Creamy White Wine Sauce
- **Sliced Ribeye** in a Red Wine Sauce
- **Sliced Tenderloin** with a Madeira Sauce
- **Braised Short Rib** with a Burgundy Demi-Glace
- **Grilled Salmon** with a Lemon Butter Cream Sauce
- **Baked Cod Provençale**
- **Chicken Parmigiana** in a Marinara Sauce
- **Cheese Tortellini** in a Cream Sauce
- **Butternut Squash Ravioli** with a Brown Butter Sauce
- **Tri Color Tortellini** in a Cream Sauce

Sides (choice of 2)

Garlic Mashed Potatoes, Roasted Sweet Potato and Yukon Gold Wedges, Roasted Fingerlings Medley of Seasonal Vegetables, Buttered Green Beans, Honey Glazed Carrots

Assortment of Tortes, Tarts, Cakes, Bakery Pastries

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

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Dinner Buffets

All buffets include bakery rolls, butter, coffee, decaf, tea

Rhode Island Clam Bake

\$68.00 per person

Soup (choice of two)

Roasted Corn Chowder

Clam Chowder

Lobster Bisque

Tomato Basil

Seafood Chowder

Vegetable

Salads (choice of two)

- **House Salad:** Green & Red Leaf, Baby Greens, Cucumber, Carrots, Feta Diced Apples, Dried Cranberries, Champagne Vinaigrette
- **Mediterranean Cucumber Feta Salad:** Green & Red Leaf, Arugula, Olives English Cucumbers, Grape Tomato, Feta, Lemon Olive Oil Dressing
- **RI Convention Center Salad:** Green & Red Leaf, Baby Greens, Cucumber Carrots, Roasted Pears, Goat Cheese, Toasted Pecans, Lemon Vinaigrette

Entrees

Clam Cakes

Steamers & Mussels with Drawn Butter & Broth

Grilled Chicken Breast in an Herb Sauce

Boiled Lobster

Sausage, Peppers and Onions

Corn on the Cob

New England Boiled Potatoes

Sliced Watermelon

Assortment of Tortes, Tarts, Cakes, Bakery Pastries

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Dinner Buffets

All buffets include bakery rolls, butter, coffee, decaf, tea

All American Buffet

\$54.00 per person

Soup (choice of two)

Roasted Corn Chowder

Clam Chowder

Chicken Noodle

Lentil

White Bean

Minestrone

Salads (choice of two)

- House Salad: Green & Red Leaf, Baby Greens, Cucumber, Carrots, Feta Diced Apples, Dried Cranberries, Champagne Vinaigrette
- Caesar Salad: Romaine, Shaved Parmesan Cheese, Herb Croutons, Caesar Dressing
- Mediterranean Cucumber Feta Salad: Green & Red Leaf, Arugula, Olives English Cucumbers, Grape Tomato, Feta, Lemon Olive Oil Dressing
- RI Convention Center Salad: Green & Red Leaf, Baby Greens, Cucumber Carrots, Roasted Pears, Goat Cheese, Toasted Pecans, Lemon Vinaigrette

Entrees (choice of three)

- Breaded Chicken Parmigianino
- Sautéed Chicken with a Lemon Pepper Sauce
- Chicken Saltimbocca with a Marsala Demi
- Roasted Pork Loin in a Creamy White Wine Sauce
- Marinated Flank Steak with a Red Wine Reduction
- Meat Loaf with a Maple Glaze
- Grilled Salmon in a Garlic Lemon Butter Sauce
- New England Baked Scrod
- Oven Roasted Turkey with Pan Gravy
- Chicken Parmigiana in a Marinara Sauce
- Traditional Mac & Cheese
- Vegetarian Lasagna served with a simply Tomato Sauce
- Penne in a Pink Vodka Sauce

Sides (choice of 2)

Garlic Mashed Potatoes, Roasted Sweet Potato and Yukon Gold Wedges, Roasted Fingerlings Medley of Seasonal Vegetables, Buttered Green Beans, Honey Glazed Carrots

Assortment of Cakes, Fruit Pies, Bakery Pastries

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