



Luncheon Menu

Served with Bakery Rolls, Butter, Coffee, Decaffeinated Coffee, Tea
Enhance Buffet by adding Cold Beverage at \$4.00 per person

Starter Course - (Select One)

Caesar: Romaine, Shaved Parmesan, Herb Croutons, Caesar Dressing

Wedge Salad: Bacon, Blue Cheese, Grape Tomatoes, Blue Cheese Dressing

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

Poultry:

Roasted Statler Breast of Chicken with a Herb Sauce \$30.00 per person

Herb Crusted Chicken Breast with a Piccata Sauce \$30.00 per person

Sautéed Chicken Breast with a Tuscan Sauce \$30.00 per person

Meat:

Roasted Turkey Breast, Stuffing served with Gravy \$28.00 per person

Braised Short Rib in a Burgundy Demi-Glace \$34.00 per person

Sliced Roast Pork Loin with a Fig Glaze \$30.00 per person

6oz Beef Tenderloin with a Red Wine Sauce \$34.00 per person

Fish:

Traditional Boston Baked Scrod \$30.00 per person

Potato Crusted Cod \$30.00 per person

Grilled Salmon with a Lemon Butter Buerre Blanc \$28.00 per person

Casserole of Shrimp, Scallops, Lobster Newburg \$28.00 per person

Vegetarian:

Portabella Stack with a Simply Tomato Sauce \$28.00 per person

Vegetable Lasagna \$28.00 per person

Stuffed Zucchini with Quinoa \$28.00 per person

Butternut Squash Ravioli topped with Butter Sage Sauce \$28.00 per person

Starch: Mashed, Roasted Yukon & Sweet Potato Wedges, Au Gratin

Vegetable: Green Beans, Roasted Butternut Squash, Asparagus, Honey Glazed Carrots

Desserts: Tiramisu, Fudge Cake, Lemon Cake, Carrot Cake, Cheesecake, Ice Cream

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 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.



Luncheon Cold Plates

Served with Bakery Rolls, Coffee, Decaffeinated Coffee, Tea
Enhance Buffet by adding Cold Beverage at \$4.00 per person

Grilled Tenderloin Salad **\$30.00 per person**
Sliced Grilled Tenderloin on a bed of Green & Red Leaf, Arugula, Baby Greens
Creamy Potato Salad, Honey Mustard Dressing

Caesar Salad **\$28.00 per person**
Romaine, Herb Croutons, Shaved Parmesan, Traditional Caesar Dressing
Select One: Grilled Jumbo Shrimp, Blackened Chicken Breast, Grilled Salmon

Land Meets Sea **\$30.00 per person**
Salad of Green & Red Leaf, Arugula, Romaine, Tomatoes, Cucumbers, Carrots
topped with Sliced Tenderloin of Beef, 3 Grilled Jumbo Shrimp, Sliced Blackened
Chicken Breast garnished with Green Beans and Potato Salad and served with a
Creamy Lemon Vinaigrette Dressing

Fish Tacos **\$26.00 per person**
White Fish, Soft Taco Shell, Creamy Chipotle Cabbage Slaw
Fresh Pineapple Salad and House-made Chips

Cobb Salad **\$28.00 per person**
Chopped Romaine, Grilled Chicken, Chopped Bacon, Avocado, Diced Tomatoes
Boiled Eggs, Crumbled Blue Cheese, Blue Cheese Vinaigrette, Bakery Roll, Butter

Tenderloin of Beef Sandwich **\$28.00 per person**
Sliced Tenderloin of Beef on Ciabatta Bread with Lettuce, Tomato, Chipotle Sauce
Cucumber and Tomato Salad and House-made Sweet Potato Chips

Lobster Bisque & Lobster Salad Roll **\$30.00 per person**
Lobster Bisque
Maine Lobster with an Herbed Mayonnaise on a Brioche Rolls
House-made Potato Chips

Roast Beef Sandwich **\$28.00 per person**
Shaved Roast Beef, Blue Cheese, Horseradish Spread and Arugula on Baguette
Red Bliss Potato Salad and House-made Potato Chips

Desserts: Tiramisu, Fudge Cake, Lemon Cake, Carrot Cake, Cheesecake, Ice Cream

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Cold Luncheon Buffets

**All Buffets included Coffee, Decaffeinated Coffee and Teas and Assorted Cakes & Cookies
Enhance Buffet by adding Soda and Water at \$4.00 each**

American Deli Board

\$28.95 per person

**Soup Du Jour
Mixed Garden Salad
Macaroni Salad
Tuna and Chicken Salad
Roast Beef, Turkey and Ham
American, Swiss and Provolone Cheese
Sliced Tomato, Onion, Lettuce and Pickles
Assorted Deli Rolls and Breads
House fried Potato Chips
Selection of Condiments**

Sandwich Shop

\$29.95 per person

**Red Skin Potato Salad
Mixed Garden Salad with Assorted Dressings
Roasted Vegetable Quinoa Salad
House fried Potato Chips**

Choose 3 Sandwiches from the list below:

Hot Sandwiches

- **Shaved Steak, Mushrooms, Peppers, Onions and Cheese on a Hoagie**
- **Grilled Ham, Gruyere Cheese, Tomato on Country Style Bread**
- **Portabella Mushrooms, Bell Peppers, Tomato, Spinach Quesadilla**
- **Grilled Chicken Breast, Lettuce, Tomato on a Sourdough Roll**

Cold Sandwiches

- **Turkey Breast, Spinach, Bacon, Red Pepper Aioli, Whole Grain Baguette**
- **Ham, Swiss Cheese, Lettuce, Honey Mustard Spread, Sourdough Roll**
- **Roast Beef, Arugula and Horseradish Mustard, French Baguette**
- **Tuna Salad, Lettuce, Whole Wheat Wrap**
- **Vegetables, Arugula, Goat Cheese, Lentil Hummus, Whole Grain Wrap**
- **Sliced Tomato, Mozzarella, Lettuce, Baguette**
- **Spinach, Avocado, Red Onion, Red Pepper Aioli in a Spinach Wrap**

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

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Hot Luncheon Buffets

All buffets include Coffee, Decaffeinated Coffee, Teas and Assorted Cakes & Cookies
Enhance Buffet by adding Soda and Water at \$4.00 each

Downtown Buffet

\$32.50 per person

Soup Du Jour

Mixed Garden Salad with Assorted Dressings

Roasted Yukon Gold Wedges

Fresh Seasonal Vegetable

Assorted Bakery Rolls

Entrées - (Choose 3)

- Pan Seared Breast of Chicken in a Tuscan Sauce
- Grilled Chicken Breast in a Lemon Aioli Sauce
- Chicken Saltimbocca
- Poached Filet of Salmon in a Rustic a Sauce
- Grilled Salmon with a Maple Glaze
- Baked Scrod with Buttered Bread Crumbs
- Roasted Sirloin with a Red Wine Sauce
- Marinated Flank Steak with a Marchard de vin
- Vegetable Lasagna
- Traditional Mac & Cheese

Pizza Shop

\$28.50 per person

Traditional Caesar Salad

Chef's Selection of Calzones - (Choose 2)

- Spinach and Cheese
- Meat Lover
- Chicken Parmesan
- Roasted Vegetables

Assorted Grilled Pizza - (Choose 3)

- Grilled Chicken – Grilled Chicken, Roasted Red Peppers, Romano, Gorgonzola Cheese
- Buffalo Chicken – Shredded Buffalo Chicken, Gorgonzola, Blue Cheese Drizzle
- Chicken Bacon Ranch – Bacon, Chicken, Mozzarella, Tomato, Ranch Sauce
- Cheese & Pepperoni
- Margherita –Tomatoes, Mozzarella
- Traditional Cheese
- Veggie Deluxe– Tomatoes, Onions, Mushrooms, Black Olives, Spinach
- Hawaiian - Ham, Pineapple, Bacon Mozzarella

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Brown Bag Lunch

Traditional Box Lunch

\$22.00 per person

Selection of Sandwich on a French Baguette
Shaved Turkey, Ham or Shaved Roast beef
Swiss, Cheddar or Provolone Cheese
Lays Classic Chips
Individual Bag of Sliced Apples - Chocolate Chip Cookie
Soda or Water

RI Convention Center Box Lunch

\$22.00 per person

*Roasted Turkey, Spinach, Lettuce, Red Pepper Aioli on Ciabatta Bread
*Sliced Mozzarella, Tomatoes, Arugula, Focaccia Bread with a side of Italian Dressing
*Black Forest Ham, French Brie Cheese, Lettuce, Grain Mustard Mayo Spread, Croissant
Lays Classic Chips
Individual Bag of Sliced Apples - Sugar Cookie
Soda or Water

Chicken Caesar Salad or Wrap

\$24.75 per person

Romaine, Parmesan Cheese, Caesar Dressing, Sliced Grilled Chicken Breast
Lays Classic Chips
Individual Bag of Sliced Apples - Chocolate Chip Cookie
Soda or Water

Chef Salad

\$24.75 per person

Romaine, Green Leaf, Swiss Cheese, Smoked Turkey, Roast beef, Virginia Ham
Cheese, Sliced Egg, Tomato, Cucumber, Creamy Ranch Dressing
Lays Classic Chips
Individual Bag of Sliced Apples - Brownie
Soda or Water

Cobb Salad

\$24.75 per person

Romaine, Green Leaf, Chicken Breast, Avocado, Bacon, Eggs, Blue Cheese, Blue Cheese Dressing
Lays Classic Chips
Individual Bag of Sliced Apples - Brownie
Soda or Water

Vegetarian Delight Salad or Wrap

\$22.00 per person

Romaine, Green Leaf, Corn, Carrots, Tomatoes, Cucumber, Avocado, Black Beans
Red and Green Peppers, Avocado Dressing
Individual Bag of Sliced Apples - Oatmeal Raisin Cookie
Soda or Water

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

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