



Luncheon Menu

Served with Bakery Breads, Butter, Coffee, Decaffeinated Coffee, Teas

Starter Course

(Choice of One)

Mixed Green Garden Salad

Traditional Caesar Salad

Roasted Vegetable Ravioli in an Olio Sauce	\$26.00 per person
Portabella Stack with a Simply Tomato Sauce	\$26.00 per person
Eggplant, Zucchini, Tempura, Tofu, Beans Casserole	\$26.00 per person
Rigatoni and Lobster in an Alfredo Sauce	\$28.00 per person
Traditional Baked Mac & Cheese	\$26.00 per person
Sautéed Chicken Breast with a Basil Cream Sauce	\$26.00 per person
Sauteed Chicken Breast with a Marsala Sauce	\$26.00 per person
Fresh Herb Crusted Chicken	\$26.00 per person
Sliced Roast Pork Loin with a Fig Glaze	\$26.00 per person
Marinated Flank Steak with a Marchands de Vin Sauce	\$28.00 per person
Traditional Boston Baked Scrod Casserole	\$28.00 per person
Sole Française with a Fresh Lemon Sauce	\$28.00 per person
Grilled Salmon with a Spiced Maple Glaze	\$28.00 per person
Baked Shrimp, Scallops, Lobster Newburg	\$30.00 per person

Starch

Mash Potatoes, Roasted Yukon & Sweet Potato Wedges, Basmati Rice

Vegetable

Green Beans, Roasted Butternut Squash, Seasonal Vegetable

Desserts

**Boston Cream Pie, Chocolate Fudge Cake, Lemon Cake, Carrot Cake, Apple Crisp
Blueberry Cobbler, Cheese Cake**

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



Luncheon Cold Plates

Salad Entrées served with Bakery Sliced Breads, Butter, Coffee, Decaffeinated Coffee, Tea

Roasted Tenderloin Salad **\$26.75 per person**
Sliced Roasted Tenderloin on a bed of Mixed Greens, Roasted Peppers
Mushroom, Crumbled Blue Cheese, Chopped Egg with a Spicy Ranch Dressing

Caesar Salad
Romaine, Kalamata Olives, Croutons, Shredded Parmesan, Caesar Dressing
Sliced Grilled Chicken Breast **\$26.00 per person**
4 Grilled Jumbo Shrimp **\$28.00 per person**

Land Meets Sea **\$28.75 per person**
Sliced Tenderloin of Beef, 3 Grilled Jumbo Shrimp, Sliced Chicken Breast
on top of Mixed Garden Salad, Julienne of Cucumbers and Green Beans

Cold Poached Salmon Salad **\$26.00 per person**
Poached Salmon Filet on top of Spinach and Arugula, Julienne Vegetables served
with a Horseradish Dijon Mustard

Fish Tacos **\$21.75 per person**
Lean White Fish in a Soft Taco, Diced Tomato, Lettuce, Grilled Corn, Jalapenos
Mango Salsa served with Spiced Kettle Chips

Cobb Salad **\$25.75 per person**
Chopped Romaine, Grilled Chicken, Chopped Bacon, Avocado, Diced Tomatoes, Bacon,
Chopped Boiled Eggs, Crumbled Blue Cheese with and a Blue Cheese Vinaigrette

Soup & Tenderloin of Beef Sandwich **\$26.75 per person**
Basil Tomato Soup served with Sliced Tenderloin of Beef, Lettuce, Tomato with a
Chipotle Sauce on Caibata Bread

Soup & Lobster Salad Roll **\$26.75 per person**
New England Clam Chowder served with a Lobster Salad on a Roll and Homemade
Potato Chips

Desserts
Chocolate Fudge Cake, Lemon Cake, Apple Cobbler, Carrot Cake, Boston Cream Pie
Cheese Cake, Ice Cream

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Cold Luncheon Buffets

**Buffets included Coffee, Decaffeinated Coffee and Teas
Enhance Buffet by adding Soda and Water at \$4.00 each**

American Deli Board \$25.95 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
Selection of Condiments
Individual Bags of Chips
Cookies, Fudge Brownies and Ice Cream Bars**

Sandwich Shop \$28.95 per person

**Red Skin Potato Salad
Mixed Garden Salad with Assorted Dressings
Assorted Sandwiches: (Choice of 3)
Hot Sandwiches
**3 Cheese Grilled Sandwich on White or Wheat Bakery Bread
**Shaved Steak, Mushrooms, Peppers, Onions and Cheese on a Hoagie Roll
**Portabella Mushrooms, Bell Peppers, Tomato, Spinach, Refried Beans Quesadillas
Grilled Ham choice of American or Swiss Cheese on White or Wheat Bakery Bread

Cold Sandwiches

**Turkey Breast, Spinach, Bacon, Red Pepper Aioli on a Whole Grain Baguette
Roast Beef, Arugula and Horseradish Mustard on a French Baguette
Sliced Ham, Swiss Cheese, Lettuce, Honey Mustard Spread on Sour Dough Roll
Julienne of Vegetables, Arugula, Goat Cheese, Lentil Hummus on a Whole Grain Wrap
Grilled Chicken Breast, Lettuce and Tomato on a Deli Roll
Individual Bags of Chips
Cookies, Brownies and Ice Cream Bars**

****Above stations require an Attendant at \$150.00 per station**

Buffets require minimum of 50 guests

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



Hot Luncheon Buffets

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

Downtown Buffet

\$29.50 per person

Soup Du Jour

Mixed Garden Salad with Assorted Dressings

Roasted Garlic Mashed Potatoes

Melange of Fresh Seasonal Vegetables

(Select Three Entrées)

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

Marinated Flank Steak

Vegetable Lasagna

Penne with Fresh Vegetable in a Cream Sauce

Traditional Mac & Cheese

Assorted Breads

Pizza Shop

\$26.95 per person

Soup Du Jour

Caesar Salad with Traditional Caesar Dressing

Chef's Selection of Calzones

Assorted Grilled Pizza (Select 3)

***Grilled Chicken – Grilled Chicken, Roasted Red Peppers, Garlic, Olive Oil, Parmesan, Romano, Gorgonzola Cheese**

***BBQ Chicken – Barbeque Chicken, Parmesan, Romano Cheese, Garlic Olive Oil, Shredded Mozzarella**

***Spinach and Fresh Tomato – Freshly Sautéed Spinach, Garlic, Olive Oil Parmesan, Romano and Shredded Mozzarella**

***Four Cheese – Gorgonzola, Shredded Mozzarella, Parmesan, Romano Cheese**

***Margarita –Tomatoes, Fresh Mozzarella, Shredded Mozzarella, Garlic, Olive Oil**

***Traditional Cheese or Cheese & Pepperoni**

***Veggie – Sliced Tomatoes, Sliced Onions, Sautéed Mushrooms, Black Olives Sliced Red and Green Peppers, Shredded Mozzarella, Garlic, Olive Oil**

All of the above service is for 50 guests or more

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Brown Bag Lunch

The Basic

\$18.75 per person

Choice of Roast Beef, Turkey or Ham

Choice of: French Roll or Wrap

Individual Bags of Classic Chips

Green Apple

Chocolate Chip Cookie

Water

Roasted Turkey Sandwich

\$18.75 per person

Roasted Turkey, Spinach, Red Pepper Aioli on a Whole Grain Baguette

Individual Bag of Classic Chips

Green Apple

Chocolate Chip Cookie

Water

Chicken Caesar Salad or Wrap

\$24.75 per person

Romaine, Parmesan Cheese, Caesar Dressing, Sliced Grilled Chicken Breast

Sun Chips

Green Apple

Chocolate Chip Cookie

Water

Greek Salad or Wrap

\$22.00 per person

Tomatoes, Cucumber, Artichokes, Olives, Banana Peppers Rings, Feta, Chickpeas

Sun Chips

Green Apple

Chocolate Chip Cookie

Water

Chopped Salad or Wrap

\$24.75 per person

Romaine, Radicchio, Grape Tomatoes, Shredded Carrots, Cucumbers, Blue Cheese, Bacon

Boiled Eggs and Sliced Grilled Chicken Breast

Sun Chips

Green Apple

Chocolate Chip Cookie

Water

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

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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.