

Continental Breakfast Menu

Continental Breakfast

\$16.75 per person

Seasonal Fruit Bowl

Freshly Baked Croissants, Muffins, Danish, Butter & Jellies

Orange Juice, Coffee, Decaffeinated Coffee, Tea

Deluxe Continental Breakfast

\$21.75 per person

Seasonal Fruit Bowl

Freshly Baked Croissants, Muffins, Danish, Butter & Jellies

Assorted Individual Yogurts

Bowls of: Granola, Raisins, Shredded Coconut

Orange Juice, Coffee, Decaffeinated Coffee, Tea

Meeting Planner Special

\$29.75 per person

Morning

Seasonal Fruit Bowl

Freshly Baked Croissants, Muffins, Danish, Butter, Jellies

Orange Juice, Coffee, Decaffeinated, Tea

Mid-Morning Service

Coffee, Decaffeinated, Tea, Fruit Infused Water

Assorted Health Bars

Mid-Afternoon Service

Assorted Cookies and Brownies

Assorted Soft Drinks & Bottled Water

Beverage Service Special

All Day Coffee and Tea Service (8 hours)

\$20.00 per person

Services are in a 2 hour increments

All Day Beverage Service (8 hours) \$30.00 per person

Coffee, Decaf, Tea, Bottled Water, Assorted Soft Drinks

Services are in a 2 hour increments

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

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

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Breakfast Enhancements

Freshly Baked Bagels	\$40.00 per dozen
Freshly Baked Muffins & Danish	\$40.00 per dozen
Gluten Free Muffins or Bagels	\$42.00 per dozen
Freshly Baked Cake Doughnuts	\$54.00 per dozen
Freshly Bakery Donut Holes	\$40.00 per dozen
Assortment of Breakfast Breads	\$40.00 per dozen
Coffee Cakes	\$42.00 each
Hard Boiled Eggs	\$ 3.00 each
Steel Cut Oatmeal	\$ 6.00 per person
Assorted Individual Yogurts	\$ 4.75 each

Breakfast Sandwiches

\$7.75 per person

- Egg, Cheese & Bacon on Toasted English Muffin or Bagel
- Egg, Cheese & Ham on Toasted English Muffin or Bagel
- Boiled Egg, Avocado, Tomato on Toasted English Muffin or Bagel
- Egg, Bacon, Guacamole, Pepper Jack Cheese, Croissant
- Egg White, Spinach & Cheese on a Toasted English Muffin Bagel
- Egg White, Spinach on a Toasted English Muffin or Bagel
- Eggs, Bacon, Cheddar Cheese, Avocado, Flour Tortillas
- Eggs, Onion, Red & Yellow Peppers, Black beans, Diced Tomato Flour Tortillas
- Eggs, Bacon, Cheese, Flour Tortillas

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Breakfast Enhancements

**Egg Station \$14.00 per person

Farm Fresh Eggs and Egg Whites any Style Ham, Bacon, Cheese, Onions, Peppers, Broccoli, Tomatoes, Mushrooms Assortment of Bagels, Crisp Maple Bacon

**Pancake or Texas Style French Toast \$14.00 per person Warm Maple Syrup, Whipped Butter, Assorted Berries Crisp Maple Bacon

**Belgium Waffle Station \$14.00 per person

Sweet Butter, Whipped Cream, Sliced Strawberries Warm Strawberry and Maple Syrup Crisp Maple Bacon

**Steel Oatmeal Station \$10.00 per person Brown Sugar, Chopped Walnuts, Raisins, Dried Cranberries, Shredded Coconut Fresh Berries, Sliced Apples, Cinnamon, Sugar, Milk

Bacon Bar \$10.00 per person

Pecan Smoked, Barbeque, Honey Sriracha Bacon, Applewood Bacon

Bagel Bar \$12.00 per person

Plain, Onion, Everything, Cinnamon Raisin, Smoked Salmon, Diced Eggs, Red Onion, Capers, Lemon Plain, Chive, Vegetable Cream Cheese, Butter, Jellies and Jams

Avocado Station \$15.00 per person

Sliced Avocado, Mashed Avocado, Sliced Boiled Eggs, Smoked Salmon Crisp Bacon, Prosciutto, Asparagus, Tomato, Onion, Cheddar Cheese Cream Cheese, Onion Bagels, Plain Bagels, Everything Bagels

Make Your Own Yogurt Parfait \$10.00 per person Pineapple, Watermelon, Cantaloupe, Apples, Blueberries, Strawberries Raspberries, Black Berries, Fat Free Yogurt, Granola, Raisins

Donut Wall \$5.00 per person 49 Cake Style Bakery Donuts

**\$150.00 Attendant Fee Required

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Plated Breakfast

Plated Breakfast Include: Muffins, Croissants, Fruit & Cheese Danish Orange Juice, Coffee, Decaffeinated Coffee, Tea, Butter, Jelly & Jams

The Sunlight \$18.75 per person

Farm Fresh Scrambled Eggs Hash Brown Potatoes

Applewood Smoked Bacon or Country Sausage

Traditional Quiche Lorraine \$21.00 per person

Farm Fresh Eggs, Cheeses, Bacon, Onions

Hash Brown Potatoes Italian Pork Sausage

The Early Morning \$20.00 per person

Buttermilk Pancakes with Warm Maple Syrup

Fresh Seasonal Berries Hash Brown Potatoes

Crisp Bacon or Maple Grilled Ham

The Garden Omelet \$21.00 per person

Egg Whites, Spinach, Green Peppers, Onions

Red Bliss Breakfast Potatoes Chicken Breakfast Sausage

Brioche French Toast \$20.00 per person

Egg Dipped Brioche Bread with Warm Maple Syrup

Fresh Seasonal Berries

Hash Brown Potatoes

Crispy Bacon or County Sausage

The Omelet \$21.00 per person

Farm Fresh Eggs, Spinach, Green Peppers, Onions Red Bliss Breakfast Potatoes Crisp Bacon or County Sausage

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Buffet Breakfast

Sabin Street

\$27.50 per person

Individual Yogurt with Granola Seasonal Fruit Bowl

Assorted Cold Cereals

Farm Fresh Scrambled Eggs

Buttermilk Pancakes served with Warm Maple Syrup

Hash Brown Breakfast Potatoes

Country Sausage and Crisp Applewood Smoked Bacon

Almond Croissants, Muffins, Fruit and Cheese Danish

Butter and Jellies

Orange 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 served with Warm Maple Syrup

Hash Brown Breakfast Potatoes

Chicken Apple Sausage and Applewood Smoked Bacon

Almond Croissants, Muffins, Fruit and Cheese Danish

Butter and Jellies

Orange Juice, Coffee, Decaffeinated Coffee, Tea

Westminster Street

\$29.50 per person

Seasonal Sliced Fruit and Berries

Individual Yogurt, Granola, Raisins, Shaved Coconut, Slivered Almonds

Brioche French Toast served with Warm Maple Syrup

Eggs, Potatoes, Spinach, Onion, Cheese Frittata

Eggs, Potatoes, Zucchini, Onion Frittata

Chicken Apple Sausage and Applewood Smoked Bacon

Almond Croissants, Muffins, Fruit and Cheese Danish

Butter and Jellies

Orange Juice, Coffee, Decaffeinated Coffee, Tea

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Design Your Beverage Break

\$58.00 per gallon \$58.00 per gallon \$58.00 per gallon \$60.00 per gallon
\$58.00 per gallon \$58.00 per gallon \$58.00 per gallon
\$43.00 per gallon \$43.00 per gallon \$43.00 per gallon
\$40.00 per pump pot \$40.00 per pump pot \$32.00 per pitcher \$32.00 per pitcher
\$4.50 each \$4.00 each \$4.00 each \$4.50 each \$5.50 each \$5.50 each \$8.00 each
\$ 4.00 per pitcher \$ 4.50 per pitcher
\$43.00 per gallon \$43.00 per gallon
\$5.00 per person
\$5.00 per person
\$8.00 per person
\$95.00 per Set Up \$95.00 per Set Up

^{**\$150.00} Attendant Fee Required



Design Your Break

Biscotti (Plain, Almond & Chocolate)	\$42.00 per dozen
Assorted Jumbo Cookies	\$40.00 per dozen
Fudge Brownies, Blondie, Congo Bars	\$40.00 per dozen
Coffee Cakes	\$42.00 per cake
Lemon & Red Berry Fruit Square	\$44.00 per dozen
Macaroons - Gluten Free	\$42.00 per dozen
Plain and Chocolate Dipped Rice Krispies Treat	\$40.00 per dozen
Gluten Free Brownies & Cookies	\$42.00 per dozen
Assorted Health Bars	\$44.00 per dozen
RI Favorite Del's Lemonade	\$4.75 per person
Individual Ice Cream Bars	\$4.75 per person
Grilled Pizza or Gluten Free Pizza	\$22.00 each
Milk and White Chocolate Dipped Strawberries	\$5.50 per person
Assorted Chocolate Candy Bars	\$4.50 each
Freshly Made Potato Chips	\$4.75 per person
Bags Chips, Pretzels, Popcorn	\$4.00 per person
Mini Soft Pretzels with Spicy Mustard	\$4.75 per person
Freshly Popped Popcorn	\$4.50 per person

Candy Shop \$10.00 per person M&M's, Swedish Fish, Reese Pieces, Gummy Bears, Hot Tamales, M&M Peanuts Tootsie Rolls, Skittles, Mary Janes, Hershey Kisses, Malted Milk Balls, Licorice

Make your Own Ice Cream Cookie Sandwich \$10.00 per person Chocolate Chip Cookies, Sugar Cookies, Peanut Butter Cookies

Candy Bars Display \$8.75 per person Hershey's Milk Chocolate, Kit Kat, Reese Cups, Snicker, Hershey Almond Bar, Hershey's Special Dark Chocolate Bar, Mr. Goodbar

Hot Chocolate Bar \$12.00 per person Whipped Cream, Chocolate Shavings, Marshmallows 2oz Chocolate Chips, Sugar, Oatmeal Raisin Cookies

Donut Wall \$5.00 per person
Assortment of 49 Cake Style Bakery Donuts

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Specialty Break

Quick Snack \$12.00 per person

Individual Bags Homemade Potato Chips Assortment of Baked Cookies Assortment of Brownies and Blondies

The Rhode Island Favorites \$14.75 per person

Doughboys RI Favorite Del's Lemonade Hot Wieners

The Picnic \$14.00 per person

Display of Fresh Vegetables and Assorted Dips Assortment of Cheese, Pepperoni, Soppressata Assorted Hummus with Pita Chips

Chips and Dips \$12.00 per person

House Made Chips seasoned with Salt and Pepper French Onion Dip, Ranch Dip, Blue Cheese Dip

Popcorn Break \$12.00 per person

Assortment of Flavored Popcorn Swedish Fish, M&M's Peanuts and Plain, Reese Pieces Chocolate Covered Raisins, White Milk and Dark Chocolate Chips

House Made Waffle Cone Station \$8.00 per person Vanilla, Chocolate and Coffee Ice Cream served with Whipped Cream Chocolate Fudge, Caramel Sauce, M&M's, Sprinkles, Jimmies, Cherries

Banana Split Bar \$10.00 per person

3 Scoops of Ice Cream: Chocolate, Vanilla, Chocolate Chip, Strawberry Split Banana, Chocolate Fudge Sauce, Crushed Pineapple, Strawberry Sauce Rainbow and Chocolate Sprinkles, Maraschino Cherries, Walnuts, Whipped Cream

Sundae Bar \$10.00 per person

2 Scoops of Ice Cream: Chocolate, Vanilla, Chocolate Chip, Strawberry Toppings: Reese Pieces, Crushed Oreo's, Rainbow Sprinkles Chocolate Sprinkles, M&M's, Crushed Heath Bars, Mini Chocolate Chips Maraschino Cherries, Chocolate Fudge, Caramel Sauce, Strawberry Sauce



Specialty Break

The Pizza Break \$18.75 per person Cheese Pizza, Cheese & Pepperoni, Veggie Pizza Spinach, Cheese, Pepperoni Calzone and Veggie Calzone

Bottled Water and Assorted Soda

Health Break \$16.75 per person
Assorted Health Bars

Bags of Sliced Apples
Individual Bags of Trail Mix
Bottled Water and Assorted Soda

The Rhode Island Favorites \$16.75 per person

Doughboys
RI Favorite Del's Lemonade
Hot Wieners
Bottled Water and Assorted Soda

Nacho Mania \$14.75 per person

Assortment of Tortilla Chips Salsa, Sour Cream, Guacamole, Queso, Jalapeños, Roasted Corn, Chili Meat Bottled Water and Assorted Soda

S'mores Station \$14.00 per person Hershey Milk Chocolate, Graham Crackers, Jumbo Marshmallows Bottled Water and Assorted Soda

Shake & Float Station \$12.00 per person

Ice Cream Shakes made with Local Ice CreamChocolate, Vanilla, Coffee Ice Cream

Root Beer Floats

Topped with Vanilla Ice Cream
 Assortment of Jumbo Cookies

Frappé and Otis Spunkmeyer Cookies Bar \$12.00 per person 2 Scoops: Vanilla, Chocolate, Strawberry, Coffee Ice Cream

2 Scoops: Vanilla, Chocolate, Strawberry, Coffee Ice Cream Freshly Baked Otis Spunkmeyer Cookies

Donut Sundae Bar: \$12.00 per person
Assortment of Donuts
Vanilla Ice Cream – Mint Chocolate Chip – Coffee
Strawberry, Chocolate and Caramel Sauce
Sprinkles, Oreo, Health Bar, Reese Pieces, M&M's, Whip Cream and Cherries

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Luncheon Menu

Served with Bakery Rolls, Butter, Coffee, Decaffeinated Coffee, Tea Enhance Buffet by adding Soda and Water at \$4.00 each

Starter Course - (Choice of One)

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

House Salad: Romaine, Mixed Greens, Tomatoes, Cucumber, Carrots Dried Cranberries, Lemon Citrus Vinaigrette

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

Vegetarian:

- Cyclaniani	
Orecchiette, Broccoli Rabe, Olio Sauce	\$28.00 per person
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
Creamy Risotto, Asparagus and Grilled Shrimp	\$28.00 per person
Poultry:	
Roasted Statler Breast of Chicken with a Lemon Sauce	\$30.00 per person
Sautéed Chicken Breast with a Lemon Caper Sauce	\$30.00 per person
Sautéed Chicken Breast with a Marsala 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
Sliced Filet of Beef in a Port Wine Demi-Glace	\$34.00 per person
Fish:	
Traditional Boston Baked Scrod Casserole	\$30.00 per person
Potato Crusted Cod	\$30.00 per person
Grilled Salmon with a Spiced Maple Glaze	\$28.00 per person
Baked Shrimp, Scallops, Lobster Newburg	\$28.00 per person

Starch

Mash Potatoes, Roasted Yukon & Sweet Potato Wedges, Roasted Baby Yukon Gold Vegetable

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

Desserts

Boston Cream Pie, Fudge Cake, Lemon Cake, Carrot Cake, Apple Crisp, Cheesecake

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Luncheon Cold Plates

Served with Coffee, Decaffeinated Coffee, Tea Enhance Buffet by adding Soda and Water at \$4.00 each

Roasted Tenderloin Salad

\$30.00 per person

Sliced Roasted Tenderloin of Beef on a bed of Mixed Greens, Roasted Peppers Mushroom, Crumbled Blue Cheese, Chopped Egg with a Spicy Ranch Dressing Bakery Roll, Butter

Caesar Salad \$28.00 per person Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing, Focaccia Bread, Butter Topped with Grilled Jumbo Shrimp or Blackened Chicken Breast

Land Meets Sea \$30.00 per person Sliced Tenderloin of Beef, 3 Grilled Jumbo Shrimp, Sliced Chicken Breast on top of Romaine, Grape Tomatoes, Cucumbers, Carrots, Asparagus New England Potato Salad, Bakery Roll, Butter

Fish Tacos \$26.00 per person Lean White Fish in a Soft Taco, Diced Tomato, Lettuce, Grilled Corn, Jalapeños Mango Salsa served with Homemade 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

Garden Salad & Tenderloin of Beef Sandwich \$28.00 per person Garden Salad served with Sliced Tenderloin of Beef, Lettuce, Tomato Chipotle Sauce, Ciabatta Bread, Homemade Potato Chips

Lobster Bisque & Lobster Salad Roll \$30.00 per person
Lobster Bisque served with a Lobster Salad Roll, Homemade Potato Chips

Desserts

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



Cold Luncheon Buffets

Buffets included Coffee, Decaffeinated Coffee and Teas 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
Selection of Condiments
Individual Bags of Chips
Cookies, Fudge Brownies and Ice Cream Bars

Sandwich Shop

\$29.95 per person

Red Skin Potato Salad Mixed Garden Salad with Assorted Dressings Roasted Vegetable Quinoa Salad Choose 3 Sandwiches from the list below:

Hot Sandwiches - Require an Attendant at \$150.00 each

- Shaved Steak, Mushrooms, Peppers, Onions and Cheese on a Hoagie
 - o Grilled Ham, Gruyère 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

Individual Bags of Chips

Cookies, Fudge Brownies and Ice Cream Bars

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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
- Three Cheese Fresh Herbs, Marinara, Mozzarella, Romano, Gorgonzola
- Margherita –Tomatoes, Mozzarella
- Traditional Cheese or Cheese & Pepperoni
- Veggie Deluxe Tomatoes, Onions, Mushrooms, Black Olives, Spinach
- Hawaiian Ham, Pineapple, Bacon Mozzarella

Above service is for 25 guests or more less than 25 guests a surcharge of \$150.00 will be applied

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Brown Bag Lunch

The Basic \$18.75 per person

Choice of Roast Beef, Turkey or Ham on a Baguette Bags of Classic Chips Individual Bags of Sliced Apples Chocolate Chip Cookie Water

Roasted Turkey Sandwich

\$18.75 per person

Roasted Turkey, Spinach, Red Pepper Aioli on a Whole Grain Baguette Bag of Classic Chips Individual Bags of Sliced Apples Chocolate Chip Cookie Water

Chicken Caesar Salad or Wrap

\$24.75 per person

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

Greek Salad or Wrap

\$22.00 per person

Tomatoes, Cucumber, Artichokes, Olives, Banana Peppers Rings, Feta, Chickpeas Bag of Classic Chips Individual Bags of Sliced Apples Chocolate Chip Cookie Water

Chef Salad

\$24.75 per person

Romaine, Tomatoes, Cucumbers, Blue Cheese, Bacon, Boiled Eggs, Grilled Chicken Bags of Classic Chips Individual Bags of Sliced Apples Chocolate Chip Cookie Water

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

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Dinner Starters

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

Soup or Salad - (Choose 1)

Lobster Bisque

New England Clam Chowder

Panzanella Salad

Arugula, Vine Ripened Tomatoes, Sliced Cucumbers
Red Onion, Seasonal Croutons, Shaved Parmigiano, Red Wine Vinaigrette

Caprese Salad

Buffalo Mozzarella, Roma Tomatoes with Olive Oil and Aged Balsamic Vinaigrette

House Salad

Mixed Greens, Caramelized Pecans, Grape Tomatoes, Carrots Crumbled Blue Cheese served with a Balsamic Vinaigrette

Traditional Wedge Salad

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

RI Convention Center Salad

Romaine, Citrus Segments, Sunflower Seeds, Blue Cheese, served with a Port Wine Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Grape Tomatoes, Freshly Shaved Parmesan Cheese Toasted Herb Croutons, Traditional Caesar Dressing



Dinner Entrees

Roasted Statler Chicken with a Lemon Pepper Sauce	\$42.00 per person
Apple Stuffed Chicken Breast with an Apple Glaze	\$43.00 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 White Wine, Capers and Butter	\$42.00 per person
Chicken Marsala Marsala Wine and Mushroom Reduction	\$42.00 per person
Slow Roasted Pork Loin with Apple Stuffing	\$44.00 per person
Grilled Filet Mignon with a Red Wine Demi-Glace	\$54.00 per person
Grilled Sirloin served with a Shallot Butter	\$52.00 per person
Sliced Filet Mignon with Cipollini Onions Wild Mushrooms with Fig Essence	\$54.00 per person
Braised Short Rib with a Burgundy Demi-Glace	\$50.00 per person
Seared Jumbo 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 and Pea	\$42.00 per person
Seasonal Roasted Vegetable Cassoulet	\$42.00 per person
Stuffed Zucchini with Quinoa and Diced Vegetable	\$42.00 per person

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Dinner Combo Plates

Filet of Beef with Sautéed Shrimp Grilled Filet Mignon, Red Wine Demi and Three Baked Jumbo Shrimp with Warm Butter \$70.00 per person

Filet of Beef and Sautéed Chicken Grilled Filet Mignon, Cabernet Reduction and Sautéed Chicken Breast with a Lemon Buerre Blanc \$70.00 per person

Filet of Beef and Lobster Tail Grilled Filet Mignon, Red Wine Demi and Lobster Tail with a Lobster Cream Sauce \$75.00 per person

Dinner Accompaniments

Starches
Traditional Mac & Cheese
Au Gratin Potato
Baby Roasted Yukon Potato
Smashed Red Bliss Potatoes with a Sweet Butter Sauce
Seasoned Roasted Yukon Gold & Sweet Potato Wedges
Garlic Mashed Potatoes
Seasonal Wild Rice

Vegetables
Sautéed Green Beans
French Green Beans with Roasted Heirloom Tomatoes
Grilled Asparagus Drizzled with Lemon Sauce
Maple Braised Julienne of Carrots
Fresh Vegetables Julienne
Glazed Brussel Sprouts with Bacon
Cream Spinach
Cream Sweet Corn with Smoked Bacon



Dessert

Crème Brulee

Baked Vanilla Custard topped with Fresh Berries

Chocolate Cheese Cake

Served with Whipped Cream and Strawberries

Lemon Zest Cake

Two layers of Lemon Cake with a Lemon Zest Filling

Bread Pudding

Served with a Crème Anglaise

Traditional Fudge Cake

Served on a Chocolate Painted Plate with a Dab of Whipped Cream

Red Velvet Cake

Served with a Dab of Whipped Cream

Trio of Cake

Strawberry Cake, Lemon Zest Cake and Fresh Berries

Homemade Apple Crisp

Served with a Caramel Sauce and Vanilla Ice Cream

Carrot Cake

Served on a Caramel Painted Plate with a Dab of Whipped Cream

Berries and Whipped Cream

Assorted Berries with Fresh Whipped Cream

Raspberry Cheese Cake

Served with Whipped Cream and Fresh Raspberries

Dessert Sampler

Pot-au-crème, Chocolate Fudge Cake & Assorted Fresh Berries



Dessert Enhancements

Viennese Dessert Display \$18.00 per person
Assorted French and Italian Tortes, Cakes, Chocolate Covered Strawberries
Coffee, Decaffeinated Coffee, Teas, Cappuccino, Latte, Espresso

** White/Dark Chocolate Fondue \$14.00 per person White, Dark or Milk Chocolate (select two)
Fresh Fruits, Pretzels, Marshmallows, Macaroon Cookies, Biscotti

**Cappuccino & Espresso Bar Chocolate Dipped Biscotti, Almond Biscotti \$10.00 per person

Candy Favor Table \$12.00 per person
Hershey Kisses, M&M's, Hershey Miniatures, Peanut M&M's, Skittles
Mike & Ike's, Hot Tamales, Malted Milk Balls, Candy Bags, Licorice
Mini Reese Cups, Gummy Bears

**Crepe Station \$14.00 per person
Warm Crepes served with Sliced Cinnamon Apple or Chocolate Mousse
with Vanilla Ice Cream, Caramel Sauce and Whipped Cream

Ice Cream Sundae Station \$14.00 per person Vanilla, Chocolate and Coffee Ice Cream served with Whipped Cream Chocolate Fudge, Caramel Sauce, M&M's, Sprinkles, Jimmies, Cherries

**Banana Foster \$14.00 per person Sliced Bananas sautéed with Brown Sugar, Butter, Rum topped with Vanilla Ice Cream and Whipped Cream

**Cannoli Station \$14.00 per person
Cannoli Shells filled to Order with Sweetened Ricotta Cream
Chocolate Ricotta Cream, Vanilla Ricotta Cream, Chocolate Chips
Chopped Pistachios, Chocolate Sprinkles

**Attendant is required at \$150.00 per attendant
All services 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 7% Administrative Fee



Dinner Buffets

New Englander

\$54.00 per person

Soup Du Jour Mixed Garden Salad with a Cranberry Vinaigrette

Stuffed Roasted Pork Tenderloin
Boneless Breast of Chicken with a Cranberry Glace
Traditional New England Baked Scrod
Risotto with Fresh Asparagus and Peas
Roasted Red Bliss Potatoes
Butternut Squash
Grilled Seasonal Vegetables
Brown Bread
Bakery Rolls

Warm Apple Crisp, Traditional Bread Pudding, Vanilla Ice Cream Coffee, Decaffeinated and Tea

Taste of Italy

\$54.00 per person

Tuscan White Soup Traditional Caesar Salad

Sliced Tenderloin of Beef with a Demi-Glace Chicken Piccata Baked Scrod Marinara Rigatoni in a Tomato Basil Sauce Roasted Potatoes Grilled Italian Seasoned Seasonal Vegetable Bakery Rolls

Tiramisu, Italian Miniature Pastries, Milk Chocolate and Almond Biscotti Coffee, Decaffeinated Coffee, Tea, Cappuccino, Latte and Espresso

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



Dinner Buffets

Rhode Island Clam Bake

\$64.00 per person

Rhode Island Clam Chowder with Oyster Crackers Garden Salad served with Assorted Dressings Clam Cakes Steamers with Drawn Butter and Broth Mussels and Broth

Grilled Chicken Breast in an Herb Sauce Boiled Lobster Sausage, Peppers and Onions Corn on the Cob New England Boiled Potatoes Corn Bread

Sliced Watermelon, Vanilla Ice Cream, Strawberry Cake, Lemon Cake Coffee, Decaffeinated Coffee, Tea

All American Buffet

\$54.00 per person

Vegetable Soup Mixed Garden Salad with Assorted Dressings Roasted Vegetable Quinoa Salad

Herb Roasted Tenderloin in a Demi-Glace Cranberry Apple Stuffed Chicken Breast Cheese Tortellini and Peas in a Vodka Cream Sauce Grilled Seasonal Vegetables Oven Roasted Yukon Gold Potatoes Bakery Rolls

Lemon Cake, Fudge Chocolate Cake, Jumbo Cookies and Brownies Coffee, Decaffeinated Coffee, Tea

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



Carving & Action Stations

Peppered Roast Tenderloin of Beef \$18.00 per person Tenderloin of Beef, Red Wine Reduction, Yukon Gold Potato, Asparagus

Roasted Turkey Breast \$14.00 per person Sweet Potato Mash, Cranberry Sauce, Peas & Onions

Roasted NY Sirloin \$16.00 per person
Roasted Sirloin, Red Wine Reduction, Garlic Mashed Potato, Cream Spinach

Roasted Breast of Chicken \$16.00 per person Marsala Sauce, Piccata Sauce, Potato Au Gratin, Sautéed Spinach

Salmon en Croute \$15.00 per person Baked Salmon in Puff Pastry, Au Gratin Potatoes, Sautéed Spinach

Risotto Station \$16.00 per person Chicken, Shrimp, Scallops, Asparagus, Peas, Asiago, Focaccia

Grill Cheese Station \$10.00 per person
Provolone Cheese & Prosciutto, Gruyère Cheese & Pear, Tomato and Swiss

Clam Cake and Chowder Station \$12.50 per person

Pasta Stations \$14.00 per person Pumpkin Ravioli, Rigatoni, Orecchiette, Alfredo, Marinara, Olio Freshly Grated Parmesan, Red Pepper Flakes, Italian Bread

Stir Fry Station \$18.00 per person
Beef, Chicken, Oriental Vegetables, Orange Ginger Sauce, Oriental Rice
Spring Rolls, Vegetable Lo Mein

Jumbo Shrimp Station \$12.00 per person Jumbo Shrimp served with a Spicy Horseradish Cocktail Sauce

Crab or Zucchini Cake Station \$12.00 per person

Raclette \$18.00 per person Potatoes, Cornichons, Asparagus, Prosciutto, Tenderloin, Alpine Cheese

All Action Stations require a Chef at \$150.00 per station

Food and Beverage charges are subject to a 15% Service Charge, 7% RI Sales Tax, 1% Meal Tax and a 7% Administrative Fee Rhode Island Convention Center | one sabin street | providence, RI 02903 | 401.458.6005



Display Station

Vegetable Display \$10.75 per person

Varity of Vegetables, Assorted Dips and Fruit Garnish

Imported and Domestic Cheese Display \$14.75 per person

Garnished with Fresh Fruit, French Breads, Crackers

Cheese and Vegetable Crudité Display \$14.75 per person

French Breads, Crackers, Assorted Dips and Fruit Garnish

Rising Sun Sushi Display \$16.00 per person

California Rolls & Sashimi, Wasabi, Pickled Ginger, Soy Sauce

Dumpling Display \$15.00 per person

Pork, Chicken and Vegetable Dim Sum with Ginger and a Sweet & Sour Sauce

Baked Brie en Croute \$12.50 per person

Warm wheels of Brie with a Berry Sauce, French Bread and Crackers

Smoked Salmon Display \$12.50 per person

Chopped Eggs, Onions, Capers, Horseradish Cream, Pumpernickel Bread

Antipasto Station \$14.75 per person

Genoa Salami, Prosciutto, Capocollo, Provolone Cheese, Soppresatta Fresh Mozzarella, Roasted Red Peppers, Olives, Artichoke Hearts **Marinated Mushrooms, Italian Breads with Infused Oils**

Mediterranean Display

\$12.75 per person

Assortment of Hummus, Tabbouleh, Baba Ghanoush, Variety of Olives **Stuffed Grape Leaves, Roasted Peppers, Pita and Flat Breads**

Slider Delight - (Choice of Two) \$12.50 per person

*Grilled Chicken Breast *Hamburger and Cheeseburger

*BBQ Pulled Pork *Fried Fish Fillet

Bacon Bar \$14.50 per person

Jalapeño Bacon Wrapped Scallops, Grilled Shrimp with Pecan Smoked Bacon Applewood Smoked Pork with Lettuce, Tomato drizzled with a Basil Aioli Mini Hot Dog wrapped in Cobb Smoked Bacon



Hot & Cold Hors D'oeuvres Reception

Sesame Chicken with Sweet & Sour Sauce	\$3.75 each
Quiche Florentine	\$3.75 each
Grilled Tenderloin on Crostini	\$3.75 each
Asparagus Wrapped in Prosciutto	\$3.75 each
Crab cakes served with a Chipotle Aioli	\$3.75 each
Coconut Shrimp with a Sweet Strawberry Dip	\$3.75 each
Scallops wrapped in Bacon	\$3.75 each
Seared Scallops with a Ginger & Scallion Sauce	\$3.75 each
Jumbo Shrimp with Cocktail Sauce	\$4.00 each
Seared Ahi Tuna with Wasabi on Wonton	\$4.00 each
Smoked Salmon Pinwheel	\$3.75 each
Rice Paper Spring Rolls	\$4.00 each
Clams Casino	\$3.75 each
Herb Roasted Lamb Chops with a Mint Jelly	\$4.00 each
Assorted California Rolls	\$4.00 each
Baby Eggplant Toast	\$3.50 each
Stuffed Mushrooms	\$3.75 each
Cocktail Franks in Puff Pastry	\$3.75 each
Spanakopita	\$3.50 each
Saffron Shrimp Risotto Cakes	\$3.75 each
Melon Wrapped with Prosciutto	\$3.75 each
Assorted Crostini	\$3.75 each
Tex Mex Crisp	\$3.50 each
Pork Dumplings with Szechuan Sauce	\$3.75 each
Thai Cozy Shrimp with Sweet Sour Sauce	\$3.75 each
Goat Cheese Flatbread Pizza	\$3.75 each
Tuscan White Bean Crisp	\$3.75 each



Cocktail Menu

Cocktails	Hosted Bar	Cash Bar
Premium Brand Cocktails Martinis	\$ 9.00 \$11.00	\$ 9.00 \$11.00
Beer Domestic Premium	\$6.00 \$7.00	\$6.00 \$7.00
Wine by the Glass	\$8.00	\$8.00
Non-Alcoholic Soda Juice Bottled Water Sparkling Water	\$4.00 \$4.00 \$4.00 \$4.00	\$4.00 \$4.00 \$4.00 \$4.00

Hourly Package Services

Premium Brand, Beer, Wines, Soda and Waters

1 Hour 2 Hours Each Additional Hour \$22.00 per person \$31.00 per person \$9.00 per person

Beer, Wine and Soft Drink Package

Imported & Domestic Beer, Fine Wines, Soda

1 Hour1 1/2 HoursEach Additional Hour\$21.00 per person\$28.00 per person\$7.00 per person

Wines:

House Wines: \$40.00 per Bottle Premium Wines: \$50.00 per Bottle

Please speak to your Catering Sales Manager to discuss wine selection

Keg Prices	Price	Approximate Servings
Domestic	\$500.00	160 servings - 12 ounces
Premium Domestic	\$500.00	160 servings - 12 ounces
Micro Brews	\$575.00	135 servings - 12 ounces
Heineken	\$575.00	135 servings - 12 ounces

RI Convention Center Catering Managers will *determine amount of Bars per event, if client request more bars than deemed necessary there will be a \$500.00 minimum per bar over the *determined amount

General Information

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

Menu Selection

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

Guarantees/Pricing

All prices are subject to a change due to the fluctuations in the market

Guarantees are due (4) business days prior to your event by 10:00am, if no guarantee is received your estimated guarantee 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.

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.

Labor Charges

- A bartender fee of \$150.00 will be applied if bars do not exceed the \$600.00 minimum.
- Carvers and Chef Attendant fees of \$150.00 will apply to all action stations.
- A \$150.00 labor charge will be applied to any breakfast, lunch, dinner or buffet with fewer than 50 guests.

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 RI Convention Center. The center will not permit the affixing of anything to the walls or ceiling. When helium balloons are being used a balloon waiver must be signed. No open flames are allowed in the facility.

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.