



# 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**

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



# Dinner Entrees

<b>Roasted Statler Chicken with a Lemon Pepper Sauce</b>	<b>\$42.00 per person</b>
<b>Apple Stuffed Chicken Breast with an Apple Glaze</b>	<b>\$43.00 per person</b>
<b>Half Roasted Chicken with a White Wine Sauce</b>	<b>\$42.00 per person</b>
<b>Sautéed Chicken Breast served with a Tuscan Sauce</b>	<b>\$42.00 per person</b>
<b>Chicken Piccata White Wine, Capers and Butter</b>	<b>\$42.00 per person</b>
<b>Chicken Marsala Marsala Wine and Mushroom Reduction</b>	<b>\$42.00 per person</b>
<b>Slow Roasted Pork Loin with Apple Stuffing</b>	<b>\$44.00 per person</b>
<b>Grilled Filet Mignon with a Red Wine Demi-Glace</b>	<b>\$54.00 per person</b>
<b>Grilled Sirloin served with a Shallot Butter</b>	<b>\$52.00 per person</b>
<b>Sliced Filet Mignon with Cipollini Onions Wild Mushrooms with Fig Essence</b>	<b>\$54.00 per person</b>
<b>Braised Short Rib with a Burgundy Demi-Glace</b>	<b>\$50.00 per person</b>
<b>Seared Jumbo Sea Scallops with a Lobster Béarnaise</b>	<b>\$45.00 per person</b>
<b>Grilled Salmon with a Citrus Glaze</b>	<b>\$45.00 per person</b>
<b>Potato Crusted Cod with a Lemon Buerre Blanc</b>	<b>\$46.00 per person</b>
<b>Creamy Risotto with Asparagus and Pea</b>	<b>\$42.00 per person</b>
<b>Seasonal Roasted Vegetable Cassoulet</b>	<b>\$42.00 per person</b>
<b>Stuffed Zucchini with Quinoa and Diced Vegetable</b>	<b>\$42.00 per person</b>

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

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## Dinner Combo Plates

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

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

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

### 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

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# 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**

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## 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** **\$10.00 per person**  
Chocolate Dipped Biscotti, Almond Biscotti

**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**

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# 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**

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# 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**

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## **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.