

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

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.