



## Carving & Action Stations

<b>Peppered Roast Tenderloin of Beef</b>	<b>\$18.00 per person</b>
Tenderloin of Beef, Red Wine Reduction, Yukon Gold Potato, Asparagus	
<b>Roasted Turkey Breast</b>	<b>\$14.00 per person</b>
Sweet Potato Mash, Cranberry Sauce, Peas & Onions	
<b>Roasted NY Sirloin</b>	<b>\$16.00 per person</b>
Roasted Sirloin, Red Wine Reduction, Garlic Mashed Potato, Cream Spinach	
<b>Roasted Breast of Chicken</b>	<b>\$16.00 per person</b>
Marsala Sauce, Piccata Sauce, Potato Au Gratin, Sautéed Spinach	
<b>Salmon en Croute</b>	<b>\$15.00 per person</b>
Baked Salmon in Puff Pastry, Au Gratin Potatoes, Sautéed Spinach	
<b>Risotto Station</b>	<b>\$16.00 per person</b>
Chicken, Shrimp, Scallops, Asparagus, Peas, Asiago, Focaccia	
<b>Grill Cheese Station</b>	<b>\$10.00 per person</b>
Provolone Cheese & Prosciutto, Gruyere Cheese & Pear, Tomato and Swiss	
<b>Clam Cake and Chowder Station</b>	<b>\$12.50 per person</b>
<b>Pasta Stations</b>	<b>\$14.00 per person</b>
Pumpkin Ravioli, Rigatoni, Orecchiette, Alfredo, Marinara, Olio Freshly Grated Parmesan, Red Pepper Flakes, Italian Bread	
<b>Stir Fry Station</b>	<b>\$18.00 per person</b>
Beef, Chicken, Oriental Vegetables, Orange Ginger Sauce, Oriental Rice Spring Rolls, Vegetable Lo Mein	
<b>Jumbo Shrimp Station</b>	<b>\$12.00 per person</b>
Jumbo Shrimp served with a Spicy Horseradish Cocktail Sauce	
<b>Crab or Zucchini Cake Station</b>	<b>\$12.00 per person</b>
<b>Raclette</b>	<b>\$18.00 per person</b>
Potatoes, Cornichons, Asparagus, Prosciutto, Tenderloin, Alpine Cheese	

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

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 intended 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.

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



## Display Station

<b>Vegetable Display</b> Variety of Vegetables, Assorted Dips and Fruit Garnish	<b>\$10.75 per person</b>
<b>Imported and Domestic Cheese Display</b> Garnished with Fresh Fruit, French Breads, Crackers	<b>\$14.75 per person</b>
<b>Cheese and Vegetable Crudit� Display</b> French Breads, Crackers, Assorted Dips and Fruit Garnish	<b>\$14.75 per person</b>
<b>Rising Sun Sushi Display</b> California Rolls & Sashimi, Wasabi, Pickled Ginger, Soy Sauce	<b>\$16.00 per person</b>
<b>Dumpling Display</b> Pork, Chicken and Vegetable Dim Sum with Ginger and a Sweet & Sour Sauce	<b>\$15.00 per person</b>
<b>Baked Brie en Croute</b> Warm wheels of Brie with a Berry Sauce, French Bread and Crackers	<b>\$12.50 per person</b>
<b>Smoked Salmon Display</b> Chopped Eggs, Onions, Capers, Horseradish Cream, Pumpernickel Bread	<b>\$12.50 per person</b>
<b>Antipasto Station</b> Genoa Salami, Prosciutto, Capocollo, Provolone Cheese, Soppressata Fresh Mozzarella, Roasted Red Peppers, Olives, Artichoke Hearts Marinated Mushrooms, Italian Breads with Infused Oils	<b>\$14.75 per person</b>
<b>Mediterranean Display</b> Assortment of Hummus, Tabbouleh, Baba Ghanoush, Variety of Olives Stuffed Grape Leaves, Roasted Peppers, Pita and Flat Breads	<b>\$12.75 per person</b>
<b>Slider Delight - (Choice of Two)</b>	<b>\$12.50 per person</b>
*Grilled Chicken Breast	*Hamburger and Cheeseburger
*BBQ Pulled Pork	*Fried Fish Fillet
<b>Bacon Bar</b> Jalape�o 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	<b>\$14.50 per person</b>

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## Hot & Cold Hors D'oeuvres Reception

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

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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.

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## **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.