



Continental Breakfast Menu

Meeting Planner Special - Morning **\$28.50 per person**
Orange Juice, Coffee, Decaffeinated, Tea
Seasonal Fruit Bowl - Freshly Baked Croissants, Muffins, Danish
Butter, Cream Cheese, Jellies, Peanut Butter, Nutella

Mid-Morning
Coffee, Decaffeinated, Tea, Fruit Infused Water
Assorted Luna, Kind, Bear Naked Bars

Mid-Afternoon
Assorted Soft Drinks & Bottled Water
Assorted Cookies and Brownies

Continental Breakfast **\$16.75 per person**
Seasonal Fruit Bowl
Freshly Baked Croissants, Muffins, Danish
Selection of Individual Cereals
Butter, Cream Cheese, Jellies, Peanut Butter
Orange Juice, Apple Juice, Coffee, Decaffeinated Coffee, Tea

Breakfast Sandwiches
Breakfast Sandwiches - Choice: Wrap, English Muffin, Bagel **\$6.75 per person**
Scrambled Eggs, Bacon, American Cheese
Scrambled Eggs, Canadian Ham, American Cheese
Scrambled Eggs, Sauteed Spinach, American Cheese
Breakfast Burrito **\$6.75 per person**

Breakfast Enhancements
Hard Boiled Eggs **\$ 4.00 each**
Assorted Individual Yogurts **\$ 4.75 per person**
Assorted Protein Bars (Luna, Kind, Bear Naked) **\$ 4.75 each**
Steel Cut Oatmeal (Brown Sugar, Raisins, Granola) **\$ 4.75 per person**

****Egg Station** **\$10.50 per person**
2 Eggs any style, Ham, Bacon, Shredded Cheese, Onions, Peppers, Broccoli, Diced
Tomatoes, Mushrooms, Bacon, Cheddar, Cheese, Sour Cream, Salsa, Bagels & Tortillas

****Pancake, French Toast, or Waffle Station** **\$ 9.50 per person**
Whole Wheat & Buttermilk, Warm Maple Syrup, Whipped Butter, Assorted Berries

****\$150.00 Attendant Fee Required**

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



Plated Breakfast

The Sunlight

\$17.75 per person

Scrambled Eggs
Breakfast Potatoes
Crispy Applewood Smoked Bacon
Assorted Muffins, Croissants, Danish
Jellies, Cream Cheese, Jams
Orange Juice, Coffee, Decaffeinated Coffee, Tea

Traditional Eggs Benedict

\$18.75 per person

Fresh Fruit Cup
Toasted English Muffin, Canadian Bacon, Poached Egg, Hollandaise Sauce
Orange Juice, Coffee, Decaffeinated Coffee, Tea

The Early Morning

\$18.75 per person

Fresh Fruit Cup or Yogurt Parfait
Buttermilk Pancakes or Texas Style French Toast
Warm Maple Syrup
Hash Brown Red Bliss Breakfast Potatoes
Crispy Bacon or Country Sausage
Orange Juice, Coffee, Decaffeinated Coffee, Tea

The Garden Omelet

\$20.75 per person

Fresh Fruit Cup or Yogurt Parfait
Egg Whites, Spinach, Green Peppers, Onions, Mushrooms
Red Bliss Breakfast Potatoes
Chicken Breakfast Sausage
Basket of Assorted Mini Muffins, Croissants
Butter, Jellies, Jams
Orange Juice, Coffee, Decaffeinated Coffee, Tea

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Buffet Breakfast

Sabin Street

Individual Yogurt with Granola **\$26.75 per person**
Seasonal Fruit Bowl
Selection of Assorted Cereals
Farm Fresh Scrambled Eggs
Pancakes and Warm Maple Syrup
Breakfast Potatoes
Sausage and Crispy Applewood Smoked Bacon
Assorted Croissants, Muffins, Danish
Butter, Cream Cheese, Jellies, Peanut Butter
Orange Juice, Apple 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 with Warm Maple Syrup
Breakfast Potatoes
Chicken Sausage and Crispy Turkey Bacon
Assorted Mini Croissants, Muffins, Danish
Butter, Cream Cheese, Jellies, Peanut Butter
Orange Juice, Apple Juice, Coffee, Decaffeinated Coffee, Tea

****Attendant is required at \$150.00 per attendant**

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

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Breakfast Enhancements

Assortment of Doughnuts	\$42.00 per dozen
Assortment of Donut Holes	\$42.00 per dozen
Assorted Breakfast Breads	\$42.00 per dozen
Freshly Baked Muffins	\$40.00 per dozen
Assortment of Breakfast Scones	\$42.00 per dozen
Bakery Danish	\$42.00 per dozen
Fruit Filled, Plain, Almond Croissants	\$42.00 per dozen
Assorted Bagels	\$42.00 per dozen

Breakfast Enhancements

Make your Own Trail Mix	\$6.75 per person
Dried Fruits, M&M's, Raisins, Swedish Fish, Sunflower Seeds, Roasted Almonds, Banana Chips, Pretzels, Shredded Coconut, Chocolate Chips	
Make Your Own Yogurt Parfait	\$6.75 per person
Pineapple, Watermelon, Cantaloupe, Apples, Blueberries, Strawberries, Raspberries, Black Berries, Fat Free Yogurt, Granola, Raisins	
Locally Grown and Market Fresh Whole Fruit	\$4.00 per person
The best of the Season! Locally Grown Apples, Pears	
Market Fresh: Bananas, Peaches, Plum, Nectarines, Oranges	
Smoked Salmon Display	\$10.00 per person
Gluten Free Muffins	\$42.00 per dozen
Gluten Free Bagels	\$42.00 per dozen
Gluten Free Doughnuts	\$42.00 per dozen



Design Your Beverage Break

Regular/Decaffeinated Coffee/Iced or Hot	\$48.00 per gallon
Tea Service/Iced or Hot	\$48.00 per gallon
Starbucks Coffee/Iced or Hot	\$50.00 per gallon
Enhancement: Flavored Syrups	\$20.00 per Bottle
**Cappuccino, Latté, Machine - 24 servings	\$85.00 per Set Up
**Keurig Coffee Service - 24 servings	
Fruit Infused Water	\$42.00 per gallon
Water Bullet	\$40.00 per gallon
Lemonade & Fruit Punch	\$42.00 per gallon
Apple Cider	\$42.00 per gallon
Fully Rooted Raw Cold Pressed Juice	\$8.00 per person
**Smoothie Bar	\$6.75 per person
**Hot Chocolate Bar	\$6.75 each
**RI Favorite Del's Lemonade	\$4.50 each
Assorted Bottled Juice	\$4.00 each
Assorted Bottled Soda	\$4.00 each
Bottled Water	\$4.00 each
Sparkling Water	\$4.00 each
Red Bull	\$5.50 each
PowerAde (Assorted Flavors)	\$4.50 each
Coffee, Decaf or Tea	\$24.00 Pump Pot/Pitcher
Ice Tea or Lemonade	\$24.00 per pitcher
Pitcher of Iced Water	\$ 4.00 per pitcher
Enhance Service by Adding Mini Chocolates	\$ 4.50 per pitcher

****\$150.00 Attendant Fee Required**

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Design Your Break

Biscotti (Plain, Almond & Chocolate)	\$44.00 per dozen
Assorted Jumbo Cookies	\$40.00 per dozen
Fudge Brownies or Blondie	\$42.00 per dozen
Coffee Cakes	\$42.00 each
Macaroons - Gluten Free	\$42.00 per dozen
Rice Krispie Treats	\$38.00 per dozen
Gluten Free Brownies & Cookies	\$42.00 per dozen
RI Favorite Del's Lemonade	\$4.50 per person
Popcorn Station	\$8.50 per person
Assorted Popped Popcorn, Chocolate Chips, Peanuts, M&M's, Swedish Fish Reese Pieces, Gummy Bears, Pretzels, M&M Peanuts	
Candy Station	\$8.70 per dozen
M&M's, Swedish Fish, Reese Pieces, Gummy Bears, Hot Tamales, M&M Peanuts Tootsie Rolls, Skittles, Fireballs, Hershey Kisses, Malted Milk Balls, Squirrels	
S'more Station	\$10.00 per person
Jumbo Marshmallows, Milk Chocolate, Graham Crackers Roasted Over an Open Fire *An attendant is required for this service- \$150.00	
Make your Own Ice Cream Cookie Sandwich	\$ 6.75 per person
Chocolate Chip Cookies, Sugar Cookies, Peanut Butter Cookies	
Chocolate Dipped Strawberries	\$4.50 each
Dove Bars, Haagen Daz, Dibs	\$4.50 each
Theater Style & Assorted Candy Bars	\$4.50 each
Bags Chips, Pretzels, Popcorn	\$4.00 each
Mini Soft Pretzels with Mustard	\$4.75 each
Freshly Popped Popcorn	\$4.50 each
Assorted Finger Sandwiches	\$52.00 per dozen
Assorted Wraps or Deli Sandwiches	\$81.00 per dozen
Grilled Pizza/Gluten Free	\$22.00 each

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Specialty Break

Quick Snack

\$16.75 per person

Homemade Potato Chips
Assorted Jumbo Cookies
Assortment of Candy
Soft Drinks and Bottled Water

Health Break

\$18.75 per person

Make your own Nut Free Trail Mix
Make your Own Fruit Cup
Fully Rooted Raw Cold Pressed Juice

The Rhode Island Favorites

\$16.75 per person

Dough Boys
Tomato Pizza Strips
RI Favorite Del's Lemonade
Soft Drinks and Bottled Water

Snack Break

\$16.75 per person

Whoopie Pies
Assorted Warm Donut Holes
Assortment Ice Cream Bars
Soft Drinks and Bottled Water

The Ball Park

\$16.75 per person

Freshly Popped Popcorn
Mini Pretzels with Mustard
Kosher All Beef Hot Dogs
Soft Drinks and Bottled Water

The Pizza Break

\$16.75 per person

Assortment of Pizza
Assorted Calzones
Soft Drinks and Bottled Water

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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**

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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 \$3.50 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 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 a Sour Dough Roll

Grilled 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, Fudge Brownies and Ice Cream Bars

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

Buffets require minimum of 50 guests

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Hot Luncheon Buffets

All buffets included Coffee, Decaffeinated Coffee, Teas and Assorted Cakes & Cookies
Enhance Buffet by adding Soda and Water at \$3.50 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**

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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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Dinner Starters

Served with Sliced Bakery Bread, Coffee, Decaffeinated Coffee, Herbal Teas

Starter Course

(Select One)

New England Clam Chowder

Penne Pasta in a Pink Vodka Sauce

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

Mixed Greens, Cucumbers, Tomatoes, Carrots, Olives with a Citrus Vinaigrette

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

Dinner Enhancements

Pan Seared Ahi Tuna \$8.50 per person
Seared Tuna topped with a Rustic Sauce on Bitter Greens

Antipasto \$8.50 per person
Assorted cured Meats, Cheese and Marinated Vegetables

Shrimp Cocktail \$12.00 per person
Three Jumbo Shrimp with Horseradish Cocktail Sauce and Lemon Wedge

Sautéed Crab Cake \$12.00 per person
Crab Meat Cake on a Bed of Greens served with a Chipotle Mayonnaise

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Dinner Entrees

Baked Stuffed Breast of Chicken \$39.00 per person
Fontina Cheese, Proscuitto with a Sun dried Tomato Beurre Blanc

Half Roasted Chicken \$36.00 per person
Slow Roasted Chicken rubbed with Sea Salt and Cracked Pepper

Sautéed Chicken Breast served with a Tuscan Sauce \$38.00 per person
Sautéed Tomatoes, White Wine, Roasted Garlic Artichoke Hearts

Roasted Statler Chicken \$39.00 per person
Stuffed with Cranberry, Goat Cheese, Pear with a Spicy Honey Glaze

Sautéed Chicken Breast \$38.00 per person
Select One: *Marsala *Lemon Piccata *Supreme

Slow Roasted Pork Loin \$38.00 per person
Fig Glaze with a Medley of Dried Fruit

10 oz. Grilled Filet Mignon \$52.00 per person
Select One: *Béarnaise *Red Pepper Chili *Roasted Garlic Boursin Cheese

12 oz Sirloin \$48.00 per person
Served with Roasted Vegetables and Topped with Fresh Thyme

12 oz Slow Roasted Prime Rib \$40.00 per person
Prime Rib of Beef topped with a Blue Cheese Salsa

Braised Short Ribs \$42.00 per person
Pearl Onions, Carrots with a Red Wine Reduction

Salmon En Croute \$42.00 per person
Served with a Tomato Basil Beurre Blanc

Potato Encrusted Grilled Chilean Sea Bass \$48.00 per person

Seasonal Roasted Vegetable Cassolette \$36.00 per person

Stuffed Zucchini with Quinoa and Diced Vegetable \$36.00 per person

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Dinner Combo Plates

Land and Sea **\$68.00 per person**
Grilled Filet Mignon with Three Sautéed Jumbo Shrimp

Filet and Chicken **\$54.00 per person**
Roasted Tenderloin of Beef and Sautéed Chicken Breast

Dinner Accompaniments

Starches

Traditional Mac & Cheese
Sweet Potato with Pecan Crust
Au Gratin Potato
Baby Roasted Yukon Potato
Seasoned Roasted Yukon Gold & Sweet Potato Wedges
Garlic Mashed Potatoes
Seasonal Wild Rice

Vegetables

Green Beans
Maple Braised Julienne of Carrots
Fresh Vegetables Julienne

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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

Triangle of Chocolate Fudge Cake with a Dab of Whipped Cream

Dessert Sampler

Strawberry Cake, Lemon Zest Cake and Chocolate Fudge Cake

Homemade Apple Crisp

Served with a Caramel Sauce and Vanilla Ice Cream

Trifle

Layers of Fresh Berries, Chocolate Cake and Rum

Cookies and Ice Cream

Three Chocolate Chip Cookies with Vanilla Ice 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 Table **\$16.50 per person**
Assorted French and Italian Tortes, Cakes, Chocolate Covered Strawberries
Coffee, Decaffeinated Coffee, Teas with assorted Flavored Syrups

**** Fountain Indulgence** **\$16.00 per person**
Fountain of White, Dark or Milk Chocolate (select two) with assorted
Fresh Fruits, Pretzels, Marshmallows, Macaroon Cookies, Biscotti

Cupcake Station **\$12.00 per person**
Assorted cupcakes in your selection of colors and flavors

Cappuccino & Espresso Bar **\$9.00 per person**
Served with Chocolate Dipped Biscotti and Dipped Espresso Beans

Candy Favor Table **\$10.50 per person**
Hershey Kisses, M&M's, Jelly Beans, Peanut M&M's, Skittles, Mike & Ike's
Hot Tamales, Malted Milk Balls, Candy Bags

****Crepe Station** **\$12.00 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** **\$12.00 per person**
Vanilla, Chocolate and Coffee Ice Cream served with Whipped Cream
Chocolate Fudge, Caramel Sauce, Sprinkles, Jimmies, Cherries

Chocolate Dream **\$14.50 per person**
Truffles, Dark Chocolate Cakes, Pot de crème, Chocolate Dipped Macaroons
Milk, Dark and White Chocolate Dipped Strawberries,

****\$150.00 Attendant Fee is required at all Action Stations**

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Dinner Buffets

New Englander

\$48.00 per person

Mixed Garden Salad with a Cranberry Vinaigrette
Roasted Pork Tenderloin served with an Apple Compote
Boneless Breast of Chicken topped with a Cranberry Glace
Traditional New England Baked Scrod
Roasted Red Bliss Potatoes
Roasted Butternut Squash
Sautéed Fresh Seasonal Vegetables
Brown Bread
Cranberry Bread
Warm Apple Crisp with Vanilla Ice Cream
Traditional Bread Pudding with Whipped Cream
Coffee, Decaffeinated and Tea

Taste of Italy

\$46.00 per person

Tuscan White Soup
Traditional Caesar Salad
Sliced Tomato & Fresh Mozzarella
Stuffed Pork Loin served with a Madeira Sauce
Boneless Breast of Chicken Di Parma
Baked Scrod Marinara
Baked Rigatoni in a Tomato Basil Sauce
Italian Seasoned Roasted Potatoes
Roasted Italian Vegetables with Rosemary Dressing
Assorted Sliced Bakery Bread
Tiramisu
Assorted Italian Mini Pastries and Cookies
Coffee, Decaffeinated Coffee and Tea
Cappuccino, Latté and Espresso

All of the above service is for 50 guests or more

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Rhode Island Clam Bake **\$64.00 person**

Rhode Island Clam Chowder with Oyster Crackers
Garden Salad served with Assorted Dressings
Clam Cakes
Steamers and Mussels with Drawn Butter and Broth
Grilled Chicken Breast in a Herb Sauce
Boiled Lobster
Sausage, Peppers and Onions
Corn on the Cob
New England Boiled Potatoes
Corn Bread
Sliced Watermelon
Vanilla Ice Cream and Chocolate Ice Cream

Western Style **\$49.00 per person**

Trail Masters Spicy Hot Western Soup
Trail Blazer Baked Beans
Bountiful Garden Salad with Western Style Dressing
B.B.Q Chicken
Smothered Spicy Pork Spare Ribs
Grilled Salmon with a Fresh Tomato Tequila Salsa
Traditional Mac & Cheese
Roasted Potato Salad
Cole Slaw
Corn on the Cob
Corn Bread
Brown Bread
Sliced Watermelon
Fudge Chocolate Cake
Assorted Jumbo Cookies and Brownies

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Carving & Action Stations



Peppered Roast Tenderloin of Beef Potato Puree, Horseradish Mustard and Rolls	\$14.00 per person
Roasted Turkey Breast Sweet Potato Mash, Cranberry Sauce and Rolls	\$12.00 per person
Whole Roasted Tenderloin of Pork Warm Apple Compote and Rolls	\$12.00 per person
Mustard & Ginger Leg of Lamb Apple Mint Relish and Garlic Flat Breads	\$12.00 per person
Maple Glazed Virginia Ham Mini Mac & Cheese, Bourbon Pecan Sauce and Rolls	\$10.75 per person
Grilled Roasted Sirloin of Beef Roasted Potatoes, Spicy Mustard, Horseradish and Rolls	\$12.75 per person

Action Stations

Grill Station Grilled Cheese and Grilled Proscuitto, Pear and Cheese Sandwiches	\$12.00 per person
Clam Cake and Chowder Station:	\$12.50 per person
Pasta Stations Cheese Ravioli, Tortellini, Basil Cream Sauce, Marinara, Assorted Breads and Parmesan	\$15.00 per person
Stir Fry Station Beef, Chicken, Oriental Vegetables, Orange Ginger Sauce, Rice and Spring Rolls	\$18.00 per person
Jumbo Shrimp Station Jumbo Shrimp served with a Spicy Horseradish Cocktail Sauce	\$12.00 per person
Crab Cake Station Lump Crab Cakes Sautéed and served with a Remoulade & Spicy Cream Sauce	\$14.00 per person

\$150.00 Attendant Fee is required at all Action Stations

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Display Station

Vegetable Display Variety of vegetables, Assorted Dips and Fruit Garnish	\$8.00 per person
Imported and Domestic Cheese Display Garnished with Fresh Fruit, French Breads, Crackers	\$10.00 per person
Cheese and Vegetable Crudité Display French Breads, Crackers, Assorted Dips and Fruit Garnish	\$13.50 per person
Rising Sun Sushi Display California Rolls & Sashimi, Wasabi, Pickled Ginger, Soy Sauce	\$15.00 per person
Dumpling Display Pork, Chicken and Vegetable Dim Dum with Ginger and a Sweet & Sour Sauce	\$14.00 per person
Baked Brie en Croute Warm wheels of Brie with a Berry Sauce, French Bread and Crackers	\$10.00 per person
Smoked Salmon Display Chopped Eggs, Onions, Capers, Horseradish Cream, Pumpernickel Bread	\$10.50 per person
Antipasto Station Genoa Salami, Prosciutto, Capicola, Provolone Cheese, Sopresetta Fresh Mozzarella, Roasted Red Peppers, Olives, Artichoke Hearts Marinated Mushrooms, Italian Breads with Infused Oils	\$12.00 per person
Mediterranean Display Assortment of Hummus, Tabbouleh, Baba Ghanoush, Variety of Olives Stuffed Grape Leaves, Roasted Peppers, Pita and Flat Breads	\$12.00 per person
Pates and Terrine House Made Pates and Terrines served with Country Breads	\$10.50 per person
Slider Delight (Choice of Two) *Meatball, Grated Romano Cheese on a Small Soft Rolls *Hamburger and Cheeseburger Sliders *Seafood Salad in a Sweet Mayonnaise Mix on a Small Soft Roll *BBQ Pulled Pork on a Small Soft Roll	\$12.50 per person

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Hot & Cold Hors D'oeuvres Reception

Thai Chicken Satay with a Thai Peanut Dip	\$3.25 each
Sesame Chicken with Sweet & Sour Sauce	\$3.25 each
Mushroom Tartlet	\$3.25 each
Grilled Tenderloin on Crostini	\$3.25 each
Asparagus Wrapped in Prosciutto	\$3.25 each
Caramelized Onion in Filo Triangle	\$3.25 each
Crabcakes 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	\$3.75 each
Seared Ahi Tuna with Wasabi on Wonton	\$4.00 each
Smoked Salmon Pinwheel	\$3.75 each
Smoked Salmon with Cornichons and Dill	\$3.75 each
Lobster and Béchamel Sauce in Filo Triangle	\$3.75 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	\$3.25 each
Brie and Raspberry in Filo	\$3.25 each
Cocktail Franks in Puff Pastry	\$3.25 each
Spanakopita	\$3.25 each
Saffron Shrimp Risotto Cakes	\$3.25 each
Brie, Almond and Pear Filo	\$3.25 each
Melon Wrapped with Prosciutto	\$3.25 each
Assorted Crostini	\$3.25 each
Tex Mex Crisp	\$3.25 each
Pork Dumplings with Szechuan Sauce	\$3.25 each
Thai Cozy Shrimp with Sweet Sour Sauce	\$3.25 each
Asparagus Tartlet	\$3.25 each
Goat Cheese Flatbread Pizza	\$3.25 each
Tuscan White Bean Crisp	\$3.25 each
Strawberries Stuffed with Mascarpone	\$3.25 each
Wild Mushroom Phyllo Cups	\$3.25 each

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Cocktail Menu

Cocktails	Hosted Bar	Cash Bar
Premium Brand	\$ 9.00	\$ 9.00
Martinis	\$11.00	\$11.00
Cognacs and Cordials	\$9.00	\$9.00
Domestic	\$6.00	\$6.00
Premium	\$7.00	\$7.00
Wine by the Glass	\$8.00	\$8.00
Non-Alcoholic		
Soda	\$4.00	\$4.00
Juice	\$4.00	\$4.00
Bottled Water	\$4.00	\$4.00
Sparkling Water	\$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 Hour	1 1/2 Hours	Each Additional Hour
\$21.00 per person	\$28.00 per person	\$7.00 per person

Cordial Service:

\$14.00 per person add Chocolate Dipped Strawberries \$18.00 per person

Keg Prices	Price	Approximate Servings
Domestic	\$450.00	160 servings – 12 ounces
Premium/Domestic	\$450.00	160 servings – 12 ounces
Micro Brews	\$475.00	135 servings – 12 ounces
Heineken	\$475.00	135 servings – 12 ounces

On all Hosted, Cash and Package Bars there is a \$500.00 minimum per bar if you do not meet or exceed that amount you will be required to pay the difference

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Wine Selection

Bollini Pinot Grigio, Trentino, Italy

\$30.00

A golden wine dripping with ripe apple, honeyed pear and marzipan notes, yet edgy on the palate, great as an aperitif or served with light fare, especially seafood dishes.

Lauquita Sauvignon Blanc, Maule Valley, Chile

\$30.00

Very fruit forward with touches of pineapple and melon with a tangy, cool palate, pairs well with fish and lighter chicken dishes

Meridian Chardonnay, Santa Barbara County, California

\$30.00

On the nose is nice fruit—green apple, a bit of pineapple and tangerine, full bodied nice oakiness, pairs well with grilled chicken, pork and Mediterranean cuisine.

Woodbridge Chardonnay by Robert Mondavi, California

\$30.00

Sturdy white with delicious fresh citrus, apple, ripe tropical fruit character and hints of orange blossom and spice, works well with rich foods and creamy sauces.

Beringer White Zinfandel, California

\$30.00

Flavors of fresh red berry, citrus and melon aromas are rounded out with subtle hints of nutmeg and clove, wonderful with all foods

Shelalara Private Reserve White Zinfandel

\$30.00

A crisp, fruity aroma opens up to fresh berries with a hint of apple and citrus on the tongue, a great sipping wine or pair it with fruits, poultry, appetizers, and cheeses.

Meridian Merlot, California

\$30.00

Deep plum and ripe cherry aroma, with generous fruit in the mouth, and a little tannin in the finish works perfectly to pair with lighter foods.

Robert Mondavi Woodbridge Merlot, California

\$30.00

This Merlot has velvety smooth layers of black cherry, blackberry and chocolate character with just a hint of oak, pairs well with poultry, red meat, pork, and pastas.

Don Baltazar Reserva Malbec, San Juan, Argentina

\$30.00

Deep purple color, tasting of plums, cherries, sweet spice, vanilla and caramel flavors, best served with red meat or hearty pasta dishes.

Shelalara Sangiovese Merlot

\$30.00

Dark ruby gem, full-bodied limited release, complex wine with soft overtones of cherry chocolate, cinnamon with a touch of oak, great with red sauce pasta and grilled meats.

Robert Mondavi Woodbridge Cabernet Sauvignon, California

\$30.00

This wine boasts rich dark fruit, cocoa and spice character, a hint of oak for complexity, pairs well with lamb, beef and strong cheese

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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.