



Continental Breakfast Menu

Continental Breakfast

\$16.75 per person

Seasonal Fruit Bowl
Croissants, Muffins, Danish, Breakfast Breads
Butter, Fruit Jams and Jellies
Orange Juice, Coffee, Decaffeinated Coffee, Tea

Deluxe Continental Breakfast

\$21.75 per person

Seasonal Fruit Bowl
Croissants, Muffins, Danish, Breakfast Breads
Assorted Individual Yogurts: Granola, Raisins, Shredded Coconut
Assorted Individual Breakfast Cereal, Whole Milk and 2% Milk
Butter, Fruit Jams and Jellies
Orange Juice, Coffee, Decaffeinated Coffee, Tea

Meeting Planner Special

\$29.75 per person

Morning
Seasonal Fruit Bowl
Croissants, Muffins, Danish, Breakfast Breads
Butter, Fruit Jams and Jellies
Orange Juice, Coffee, Decaffeinated, Tea

Mid-Morning Service

Assorted Health Bars
Coffee, Decaffeinated, Tea, Infused Water

Afternoon Service

Assorted Cookies, Brownies
Assortment of Hersey and Mars Candy Bars
Assorted Soft Drinks, Energy Drinks, Bottled Water

All Day Beverage Service

- **Beverage Service A (8) hours** **\$24.00 per person**
All Day Coffee, Decaf, Tea
Services provided in 2 hour increments
- **Beverage Service C (8 hours)** **\$28.00 per person**
Bottled Water, Sparkling Water, Flavored Water, Assorted Soft Drinks
Services provided in 2 hour increments
- **Beverage Service B (8 hours)** **\$30.00 per person**
Coffee, Decaf, Tea, Flavored, Plain & Sparkling Water, Assorted Soft Drinks
Services provided in 2 hour increments

Beverage Services minimum 75 guests or a \$150.00 surcharge will be applied

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.



Continental Breakfast Menu

Executive Meeting Package

\$58.00 per person

Morning

Seasonal Fruit Bowl

Freshly Baked Croissants, Muffins, Danish, Butter, Jellies

Orange Juice, Coffee, Decaffeinated, Tea

Mid-Morning Break

Assorted Health Bars

Coffee, Decaffeinated, Tea, Infused Water

The Corner Deli

Mixed Garden Salad with Assorted Dressings

Red Skin Potato Salad

Roasted Vegetable Quinoa Salad

House fried Potato Chips

Sandwiches (choice of 3):

- 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
- Grilled Chicken Caesar Salad Wrap
- Salami, Soppressata, Capicola, Provolone, Lettuce, Tomato Onion, Rustic Bread

- Egg Salad, Lettuce, Sour Dough Bread
- Tuna Salad, Lettuce, Whole Wheat Wrap
- Seafood Salad, Lettuce, Buttery Croissant
- Chicken Salad with Apples and Cranberries, Lettuce, Buttery Croissant

- Mozzarella, Lettuce, Cucumber, Avocado Spread, Whole Grain Baguette
- Julienne of Vegetables, Arugula, Goat Cheese, Hummus, Whole Grain Wrap
- Jalapeno Hummus, Lettuce, Tomato, Cucumber, Red Onion, Feta, Baguette
- Avocado, Lettuce, Carrots, Cucumber, Hummus, Whole Grain Bread
- Sliced Tomato, Mozzarella, Lettuce, Baguette
- Avocado, Apple, Carrots, Cucumber, Red Pepper, Hummus, Lettuce, Baguette

Brownies, Blondies, Dessert Bars, Cookies

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

Afternoon Break

Novelty Ice Cream Bars

Assorted Hersey and Mars Candy Bars

Assorted Soft Drinks, Energy Drinks, Bottled Water

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Breakfast Enhancements

Bake Shop

Bagels with Creamy Butter & Cream Cheese	\$40.00 per dozen
Assorted Muffins	\$40.00 per dozen
Scones served with Creamy Butter and Jams	\$40.00 per dozen
Fruit and Cheese filled Danish	\$40.00 per dozen
Freshly Baked Croissants	\$42.00 per dozen
Bakery Donuts	\$40.00 per dozen
Jelly Filled Beignets	\$40.00 per dozen
Freshly Baked Breakfast Breads (Serves 10)	\$40.00 each
Assorted Coffee Cakes (Serves 12)	\$42.00 each

Enhancements

○ Hard Boiled Eggs	\$3.00 each
○ Scrambled Eggs	\$6.00 per person
○ Quiche Lorraine	\$6.00 per person
○ Apple Smoked Bacon	\$5.00 per person
○ Country Sausage Links	\$5.00 per person
○ Turkey Bacon	\$5.00 per person
○ Assorted Cold Cereals & Bananas	\$4.75 each
○ Hot Oatmeal, Raisins, Brown Sugar	\$4.75 per person
○ Assorted Individual Yogurts	\$4.00 each
○ Fresh Fruit Skewers	\$6.00 each
○ Whole Fruit	\$3.00 each
○ Assorted Health Bars	\$5.00 each
○ Individual Bags of Trail Mix	\$5.00 each
○ Plain & Chocolate Dipped Rice Krispies on a Stick	\$4.00 each
○ Individual Yogurt Parfaits	\$5.00 per person
○ Individual Seasonal Fruit Cup	\$5.00 per person
○ Sliced Watermelon, Honey Dew, Cantaloupe	\$5.00 per person
○ Cut Seasonal Fruit	\$5.00 per person

Breakfast Sandwiches

\$7.00 per person

(Choice of 1): Toasted Bagel, Wrap, Toasted English Muffin or Croissant

(Choice of 2):

- Egg, Cheese & Ham or Egg, Cheese & Bacon
- Sliced Boiled Egg, Avocado, Tomato
- Egg White, Spinach & Cheese
- Eggs, Bacon, Cheddar Cheese, Avocado
- Eggs, Onion, Red & Yellow Peppers, Black beans, Diced Tomato

Above minimum of 50 guests or a \$150.00 surcharge will be applied

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Breakfast Enhancements

Fresh Fruit and Yogurt Station **\$10.00 per person**
Bowls of Assorted Yogurt, Honey, Granola, Shredded Coconut
Blueberries, Blackberries, Strawberries, Diced Apples, Cantaloupe

Bagel Bar **\$12.00 per person**
Plain, Onion, Everything, Cinnamon Raisins
Smoked Salmon, Diced Eggs, Red Onion, Capers, Lemon
Variety of Cream Cheese Plain, Chive, Vegetable, Butter, Jellies, Jams

Avocado Station **\$12.00 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

Bacon Bar **\$10.00 per person**
Pecan Smoked, Barbeque, Honey Sriracha Bacon, Applewood Bacon

Salmon Display **\$10.00 per person**
Smoked Salmon, Capers, Sliced Eggs, Diced Red Onion, Tomato
Country Style Sausage Links

Action Breakfast Stations:

****Egg Station** **\$12.00 per person**
Farm Fresh Eggs and Egg Whites
Ham, Bacon, Cheese, Onions, Peppers, Tomatoes, Mushrooms

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

****Waffle Station** **\$14.00 per person**
Sweet Butter, Sliced Strawberries, Warm Strawberry Topping
Warm Maple Syrup and Crispy Bacon

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

****Fresh Fruit Smoothie Bar** **\$5.00 per person**

****Cappuccino, Espresso, Latte Station** **\$5.00 per person**

Above stations require a minimum of 50 guests or a \$150.00 surcharge will be applied
****Attendant/Bartender fee of \$150.00 will be applied per 75 guests**

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Plated Breakfast

**All Plated Breakfast Selections are Served with
Croissants, Danish, Muffins, Butter, Jelly, Jams
Orange Juice, Coffee, Decaffeinated Coffee, Tea**

The Sunlight

\$18.75 per person

**Farm Fresh Scrambled Eggs
Hash Brown Potatoes
Crisp Apple Smoked Bacon**

The Early Morning

\$21.00 per person

**Buttermilk Pancakes or Brioche French Toast
Warm Maple Syrup
Hash Brown Potatoes
Country Sausage**

Traditional Quiche Lorraine

\$21.00 per person

**Farm Fresh Eggs, Cheeses, Ham, Onions
Hash Brown Potatoes
Crisp Apple Smoked Bacon**

The Garden Omelet

\$21.00 per person

**Eggs, Spinach, Green Peppers, Onions, Cheese
Red Bliss Breakfast Potatoes
Grilled Honey Ham**

The Omelet

\$21.00 per person

**Farm Fresh Eggs, Spinach, Green Peppers, Onions
Red Bliss Breakfast Potatoes
County Sausage**

Healthy Riser

\$22.00 per person

**Egg White Omelet, Spinach, Peppers, Diced Tomato
Individual Non Fat Yogurt Parfait
Turkey Bacon**

The Breakfast Frittata

\$22.00 per person

**Eggs, Onions, Bacon, Spinach, Shredded Cheddar
Sweet Potato Breakfast Potatoes
Country Sausage**

Above services require a minimum of 25 guests or a \$150.00 surcharge will be applied

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Buffet Breakfast

**All Buffet Breakfast are Served with
Croissants, Danish, Muffins, Butter, Jelly, Jams
Orange Juice, Coffee, Decaffeinated Coffee, Tea**

Sabin Street

\$27.50 per person

**Seasonal Fruit Bowl
Individual Yogurts
Steel Cut Irish Oatmeal, Brown Sugar & Raisins
Farm Fresh Scrambled Eggs
Buttermilk Pancakes with Warm Maple Syrup
Hash Brown Breakfast Potatoes
Country Sausage and Apple Smoked Bacon**

Benefit Street

\$28.50 per person

**Seasonal Fruit Bowl
Individual Yogurt, Granola, Raisins, Slivered Almonds
Steel Cut Irish Oatmeal, Brown Sugar & Raisins
Quiche Lorraine
Brioche French Toast with Warm Maple Syrup
Hash Brown Breakfast Potatoes
Country Sausage and Apple Smoked Bacon**

Westminster Street

\$29.50 per person

**Seasonal Fruit Bowl
Individual Yogurt, Granola, Raisins, Slivered Almonds
Steel Cut Irish Oatmeal, Brown Sugar & Raisins
Scramble Eggs with Diced Ham and Cheese
Scramble Egg White
Brioche French Toast with Warm Maple Syrup
Breakfast Potatoes
Country Sausage and Apple Smoked Bacon**

Washington Street

\$29.50 per person

**Seasonal Fruit Bowl
Individual Yogurt, Granola, Raisins, Slivered Almonds
Steel Cut Irish Oatmeal, Brown Sugar & Raisins
Sliced Salmon, Cream Cheese, Diced Eggs, Red Onion, Avocado, Bagels
Scrambled Eggs
Brioche French Toast with Warm Maple Syrup
Breakfast Potatoes
Country Sausage and Apple Smoked Bacon**

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Design Your Beverage Break

Regular Coffee/Decaffeinated Coffee	\$58.00 per gallon
Tea Service	\$58.00 per gallon
Starbucks Coffee/Iced or Hot	\$60.00 per gallon
Iced Regular Coffee/Iced Decaf Coffee	\$58.00 per gallon
Iced Tea	\$58.00 per gallon
Hot Chocolate with Marshmallows	\$54.00 per gallon
Lemonade	\$43.00 per gallon
Fruit Punch	\$43.00 per gallon
Hot or Cold Cider	\$43.00 per gallon
Regular Coffee	\$40.00 per pump pot
Decaffeinated Coffee	\$40.00 per pump pot
Ice Tea & Ice Coffee	\$32.00 per pitcher
Lemonade & Fruit Punch	\$32.00 per pitcher
Starbucks Frappuccino	\$6.00 each
Assorted Bottled Juice	\$4.50 each
Assorted Bottled Soda	\$4.00 each
Bottled Ice Tea	\$4.00 each
Bottled Lemonade	\$4.00 each
Bottled Water	\$4.00 each
Sparkling Water	\$4.00 each
Red Bull (Regular or Sugar Free)	\$5.50 each
Fully Rooted Raw Cold Pressed Juice	\$8.00 each
Fruit Infused Water	\$43.00 per gallon
Water Bullet	\$40.00 per gallon
Pitcher of Iced Water	\$ 4.00 per pitcher
Enhance by Adding & Mini Hershey Chocolates	\$ 4.50 per pitcher
Self-Serve	
Keurig Coffee Service – 24 servings	\$96.00 per day
Additional Pods \$4.00 each	
Frappe Bar	\$5.00 per person
Ice Cream, Milk and Flavored Syrup	
Root Beer Float Bar	
Root Beer Soda topped with Vanilla Ice Cream	\$5.00 per person

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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
- Macaroons - Gluten Free \$42.00 per dozen
- Brownies & Cookies- Gluten Free \$42.00 per dozen
- Assorted Chocolate Candy Bars \$4.50 each
- RI Favorite Del's Lemonade (minimum 100) \$4.75 each
- Assorted Premium Ice Cream Bars \$4.75 each
- Pizza or Gluten Free Pizza \$22.00 each
- Assorted Calzones \$22.00 each
- Bags Chips, Pretzels, Popcorn \$4.00 each
- Warm Soft Pretzels with Spicy Mustard \$4.00 each
- Bag of House Fried Potato Chips (minimum 50) \$4.75 each
- Bag of Freshly Popped Popcorn (minimum 50) \$4.50 each
- Chocolate Dipped Strawberries (minimum 50) \$5.00 each
- Warm Dough Boys (minimum 100) \$5.00 each
- Pretzels Twists or House fried Potato Chips \$28.00 per pound
- Assorted Nuts \$48.00 per pound
- Snack Mix \$28.00 per pound

***** Fun Stations Breaks*****

Donut Wall \$5.00 per person

Assortment of 49 Freshly Baked Donuts

Candy Shop \$10.00 per person

M&M's, Swedish Fish, Reese Pieces, Gummy Bears, Hot Tamales, M&M Peanuts

Tootsie Rolls, Skittles, Hershey Kisses, Malted Milk Balls, Licorice

Candy Bars Display \$9.00 per person

Hershey's Chocolate Bars, Kit Kat, Reese Cups, Snicker, Hershey Almond Bar

S'mores Station \$12.00 per person

Hershey Milk Chocolate, Graham Crackers, Jumbo Marshmallows

House-made Waffle Cone Station \$8.00 per person

Crispy Sugar Cones, M&M's, Sprinkles, Crushed Oreo, Heath Bar

Reese Pieces your choice of Ice Cream or Gelato

Fun Service Breaks require a minimum of 75 guests or a \$150.00 surcharge will be applied

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Specialty Break

Quick Snack **\$12.00 per person**
 Individual Bags House Fried Potato Chips
 Individual Bags Freshly Made Popcorn
 Assortment of Cookies

Snack Break **12.00 per person**
 Assorted Hershey & Mars Bars
 Individual Bags of Peanut and Plain M&M's
 Novelty Ice Cream Bars

The Ball Park **\$12.00 per person**
 Beef Franks in Phyllo on a Stick
 Warm Mini Pretzels with Mustard
 Freshly Popped Popcorn

Spa Delight **\$12.00 per person**
 Seasonal Fruit Skewers
 Individual Bags Banana, Terra, Sweet Potato Chips
 Assorted Health Bars

The Picnic **\$14.00 per person**
 Fresh Cut Vegetables and Assortment of Cheese
 Clusters of Red & Green Grapes, Sliced Apples
 Assorted Hummus & Dips

Health Break **\$14.00 per person**
 Sliced Apples, Clusters Green & Red Grapes
 Fresh Fruit Kabobs
 Cold Pressed Juice

The Rhode Island Favorites **\$14.00 per person**
 Doughboys served with Powdered Sugar & Granulated Sugar
 Clam Cakes
 RI Favorite Del's Lemonade

Chips and Dips **\$10.00 per person**
 House Fried Potato Chips
 Tortilla Chips
 French Onion Dip, Blue Cheese Dip, Salsa

Popcorn Break **\$12.00 per person**
 Popcorn, Swedish Fish, M&M's Peanuts and Plain, Reese Pieces
 Chocolate Covered Raisins, White Milk and Dark Chocolate Chips

Nacho Mania **\$10.00 per person**
 Assorted of Tortilla Chips
 Salsa, Sour Cream, Guacamole, Queso, Jalapeños, Black Olives, Chili Meat

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Specialty Break

The Pizza Break		\$12.00 per person
Margarita, BBQ Chicken, Veggie Pizza Spinach & Cheese Calzone and Veggie Calzone		
Ice Cream Cookie Sandwich		\$10.00 per person
Chocolate, Vanilla, Chocolate Chip, Strawberry Chocolate Chip Cookies, Sugar Cookies, Oatmeal Raisin Cookies Chocolate & Rainbow Sprinkles, Crushed Heath Bars, Crushed Oreo		
Sundae Bar		\$10.00 per person
Chocolate, Vanilla, Chocolate Chip, Strawberry Toppings: Reese Pieces, Crushed Oreo, Rainbow Sprinkles, M&M's Chocolate Sprinkles, Crushed Heath Bars, Mini Chocolate Chips Maraschino Cherries, Hot Fudge, Caramel Sauce, Strawberry Sauce		
Donut Sundae Bar		\$12.00 per person
Assortment of Donuts, Vanilla Ice Cream, Mint Chocolate Chip, Coffee Toppings: Reese Pieces, Crushed Oreo's, Rainbow Sprinkles, M&M's Chocolate Sprinkles, Crushed Heath Bars, Mini Chocolate Chips Maraschino Cherries, Hot Fudge, Caramel Sauce, Strawberry Sauce		
Hot Chocolate Bar		\$8.00 per person
Whipped Cream, Chocolate Shavings, Marshmallows Enhance by Adding Donuts or Assorted Cookies		\$12.00 per person
Frappe Bar and Cookies		\$10.00 per person
Vanilla, Chocolate, Coffee Ice Cream blended with Milk and Syrup Chocolate Chip, Sugar, Oatmeal Raisin Cookies		
Root Beer Float Bar		\$6.00 per person
Root Beer Soda and 1 Scoop Vanilla Ice Cream		
Local & Domestic Beer, Wine, Soft Drinks		
1 Hour:	\$21.00 per person	1 1/2 Hours: \$28.00 per person
Champagne or Prosecco Bar		
Topped with Candy Cotton or Sugar Pops		
1 Hour:	\$28.00 per person	1 1/2 Hours: \$42.00 per person
**Bloody Mary & Mimosa Station		\$21.00 per person
Sparkling Wine, Tito Vodka, Orange & Tomato Juices		

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Luncheon Menu

Served with Bakery Rolls, Butter, Coffee, Decaffeinated Coffee, Tea
Enhance Buffet by adding Cold Beverage at \$4.00 per person

Starter Course - (Select One)

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

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

House Salad: Green & Red Leaf, Arugula, Baby Greens, Cucumber, Carrots
Diced Apples, Dried Cranberries, Feta Cheese, Champagne Vinaigrette

Poultry:

Roasted Statler Breast of Chicken with a Herb Sauce \$30.00 per person

Herb Crusted Chicken Breast with a Piccata Sauce \$30.00 per person

Sautéed Chicken Breast with a Tuscan 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

6oz Beef Tenderloin with a Red Wine Sauce \$34.00 per person

Fish:

Traditional Boston Baked Scrod \$30.00 per person

Potato Crusted Cod \$30.00 per person

Grilled Salmon with a Lemon Butter Buerre Blanc \$28.00 per person

Casserole of Shrimp, Scallops, Lobster Newburg \$28.00 per person

Vegetarian:

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

Butternut Squash Ravioli topped with Butter Sage Sauce \$28.00 per person

Starch: Mashed, Roasted Yukon & Sweet Potato Wedges, Au Gratin

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

Desserts: Tiramisu, Fudge Cake, Lemon Cake, Carrot Cake, Cheesecake, Ice Cream

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Luncheon Cold Plates

Served with Bakery Rolls, Coffee, Decaffeinated Coffee, Tea
Enhance Buffet by adding Cold Beverage at \$4.00 per person

Grilled Tenderloin Salad **\$30.00 per person**
Sliced Grilled Tenderloin on a bed of Green & Red Leaf, Arugula, Baby Greens
Creamy Potato Salad, Honey Mustard Dressing

Caesar Salad **\$28.00 per person**
Romaine, Herb Croutons, Shaved Parmesan, Traditional Caesar Dressing
Select One: Grilled Jumbo Shrimp, Blackened Chicken Breast, Grilled Salmon

Land Meets Sea **\$30.00 per person**
Salad of Green & Red Leaf, Arugula, Romaine, Tomatoes, Cucumbers, Carrots
topped with Sliced Tenderloin of Beef, 3 Grilled Jumbo Shrimp, Sliced Blackened
Chicken Breast garnished with Green Beans and Potato Salad and served with a
Creamy Lemon Vinaigrette Dressing

Fish Tacos **\$26.00 per person**
White Fish, Soft Taco Shell, Creamy Chipotle Cabbage Slaw
Fresh Pineapple Salad and House-made 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

Tenderloin of Beef Sandwich **\$28.00 per person**
Sliced Tenderloin of Beef on Ciabatta Bread with Lettuce, Tomato, Chipotle Sauce
Cucumber and Tomato Salad and House-made Sweet Potato Chips

Lobster Bisque & Lobster Salad Roll **\$30.00 per person**
Lobster Bisque
Maine Lobster with an Herbed Mayonnaise on a Brioche Rolls
House-made Potato Chips

Roast Beef Sandwich **\$28.00 per person**
Shaved Roast Beef, Blue Cheese, Horseradish Spread and Arugula on Baguette
Red Bliss Potato Salad and House-made Potato Chips

Desserts: Tiramisu, Fudge Cake, Lemon Cake, Carrot Cake, Cheesecake, Ice Cream

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Cold Luncheon Buffets

**All Buffets included Coffee, Decaffeinated Coffee and Teas and Assorted Cakes & Cookies
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

House fried Potato Chips

Selection of Condiments

Sandwich Shop

\$29.95 per person

Red Skin Potato Salad

Mixed Garden Salad with Assorted Dressings

Roasted Vegetable Quinoa Salad

House fried Potato Chips

Choose 3 Sandwiches from the list below:

Hot Sandwiches

- **Shaved Steak, Mushrooms, Peppers, Onions and Cheese on a Hoagie**
- **Grilled Ham, Gruyere 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**

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

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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**
- **Cheese & Pepperoni**
- **Margherita –Tomatoes, Mozzarella**
- **Traditional Cheese**
- **Veggie Deluxe– Tomatoes, Onions, Mushrooms, Black Olives, Spinach**
- **Hawaiian - Ham, Pineapple, Bacon Mozzarella**

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

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Brown Bag Lunch

Traditional Box Lunch

\$22.00 per person

Selection of Sandwich on a French Baguette

Shaved Turkey, Ham or Shaved Roast beef

Swiss, Cheddar or Provolone Cheese

Lays Classic Chips

Individual Bag of Sliced Apples - Chocolate Chip Cookie

Soda or Water

RI Convention Center Box Lunch

\$22.00 per person

***Roasted Turkey, Spinach, Lettuce, Red Pepper Aioli on Ciabatta Bread**

***Sliced Mozzarella, Tomatoes, Arugula, Focaccia Bread with a side of Italian Dressing**

***Black Forest Ham, French Brie Cheese, Lettuce, Grain Mustard Mayo Spread, Croissant**

Lays Classic Chips

Individual Bag of Sliced Apples – Sugar Cookie

Soda or Water

Chicken Caesar Salad or Wrap

\$24.75 per person

Romaine, Parmesan Cheese, Caesar Dressing, Sliced Grilled Chicken Breast

Lays Classic Chips

Individual Bag of Sliced Apples - Chocolate Chip Cookie

Soda or Water

Chef Salad

\$24.75 per person

Romaine, Green Leaf, Swiss Cheese, Smoked Turkey, Roast beef, Virginia Ham

Cheese, Sliced Egg, Tomato, Cucumber, Creamy Ranch Dressing

Lays Classic Chips

Individual Bag of Sliced Apples - Brownie

Soda or Water

Cobb Salad

\$24.75 per person

Romaine, Green Leaf, Chicken Breast, Avocado, Bacon, Eggs, Blue Cheese, Blue Cheese Dressing

Lays Classic Chips

Individual Bag of Sliced Apples - Brownie

Soda or Water

Vegetarian Delight Salad or Wrap

\$22.00 per person

Romaine, Green Leaf, Corn, Carrots, Tomatoes, Cucumber, Avocado, Black Beans

Red and Green Peppers, Avocado Dressing

Individual Bag of Sliced Apples – Oatmeal Raisin Cookie

Soda or 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

Lobster Bisque

Creamy New England Clam Chowder

House Salad

**Green & Red Leaf, Arugula, Baby Greens, Cucumber, Carrots
Diced Apples, Dried Cranberries, Feta Cheese, Champagne Vinaigrette**

Wedge Salad

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

Caesar Salad

**Romaine, Grape Tomatoes, Freshly Shaved Parmesan Cheese
House-made Herb Croutons, Traditional Caesar Dressing**

Mediterranean Cucumber Feta Salad

**Green & Red Leaf, Arugula, English Cucumbers, Shaved Fennel, Feta
Grape Tomatoes, Lemon Olive Oil Dressing**

Burrata Salad

**Green Leaf, Arugula, Baby Greens, Creamy Burrata Cheese, Prosciutto di Parma
Shaved Parmigiano Reggiano, House-made Italian Dressing**

Beet Salad

**Arugula, Baby Greens, Red and Yellow Roasted Beets, Goat Cheese
Candied Walnuts, Blood Orange Vinaigrette**

RI Convention Center Salad

**Green & Red Leaf, Arugula, Baby Greens, Cucumber, Carrots
Roasted Pears, Goat Cheese, Toasted Pecans, Lemon Vinaigrette**

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Dinner Entrees

All Dinners are served with Salad, Bakery Roll, Butter, Dessert, Coffee, Decaf and Tea

Roasted Statler Chicken with a Lemon Herb Sauce	\$42.00 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 with a White Wine, Capers and Butter Sauce	\$42.00 per person
Chicken Saltimbocca with a Marsala Demi	\$43.00 per person
Apple Stuffed Chicken Breast with an Apple Butter Sauce	\$43.00 per person
Wild Rice Stuffed Chicken with a Brandy Cream Sauce	\$43.00 per person
Apple Stuffed Pork Loin with a Maple Mustard Sauce	\$44.00 per person
Grilled Pork Chop with Creamy White Wine Sauce	\$44.00 per person
Grilled Filet Mignon served with Béarnaise Sauce	\$54.00 per person
Grilled Ribeye served with a Red Wine Reduction	\$54.00 per person
Sliced Filet Mignon with a Horseradish Cream Sauce	\$54.00 per person
Braised Short Rib with a Burgundy Demi-Glace	\$50.00 per person
Seared 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, Peas, Peppers, Broccolini	\$42.00 per person
Butternut Squash Ravioli served with a Brown Butter Sauce	\$42.00 per person
Seasonal Roasted Vegetable Cassoulet	\$42.00 per person
Stuffed Zucchini with Quinoa and Diced Vegetable	\$42.00 per person
Filet Mignon & Shrimp topped with a Garlic Cream Sauce	\$70.00 per person
Roasted Chicken Breast & Baked Stuff Shrimp Cream Butter	\$70.00 per person
Filet Mignon & Lobster Tail with a Béarnaise Sauce	\$75.00 per person

Dinner Accompaniments

**Starch: Roasted Yukon Gold Wedges, Garlic Mashed, Sweet Potato Wedges
Roasted Yukon Gold & Sweet Potato Wedges, Roasted Fingerling
Wild Rice, Rice Pilaf**

**Vegetables: Butter Green Beans, Grilled Asparagus, Glazed Carrots, Cream Spinach
Cream Sweet Corn, Roasted Brussel Sprouts with Bacon, Vegetable Medley**

**Desserts: Cream Brulee, Lemon Zest Cake, New York Style Cheese Cake
Chocolate Mousse Cake, Tiramisu, Bread Pudding, Carrot Cake
Trio of Cake: Strawberry Cake, Lemon Zest Cake and Carrot Cake
Assorted Seasonal Berries and Whipped Cream**

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Dessert Enhancements

- **Cappuccino & Espresso Bar** **\$12.00 per person**
 Chocolate Dipped Biscotti, Almond Biscotti, Cookies
- ** White/Dark Chocolate Fondue** **\$12.00 per person**
 White, Dark or Milk Chocolate (select two)
 Fresh Fruits, Pretzels, Marshmallows, Macaroon Cookies, Biscotti
- **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
- **Banana Foster** **\$12.00 per person**
 Sliced Bananas sautéed with Brown Sugar, Butter and Rum topped with
 Vanilla Ice Cream and Whipped Cream
- **Viennese Dessert Display** **\$12.00 per person**
 Assorted French and Italian Tortes, Cakes, Chocolate Covered Strawberries
 Coffee, Decaffeinated Coffee, Teas, Cappuccino, Latte, Espresso
- **Cannoli Station** **\$12.00 per person**
 Fill to order with Sweet Ricotta, Lemon Ricotta and Chocolate Ricotta Cream
 Chocolate Chips, Chopped Pistachio's, Sprinkles, Mini M&M's, Crushed Oreo
- **Cappuccino, Espresso, Latte Station** **\$5.00 per person**
- Champagne or Prosecco Bar**
 Topped with Candy Cotton or Sugar Pops
 1 Hour: **\$28.00 per person** 1 ½ Hours: **\$42.00 per person**

1 Chef Attendant per 100 guests (\$150.00 per chef attendant)
****Minimum of a 100 guests per station for the above**

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Dinner Buffets

All buffets include bakery rolls, butter, coffee, decaf, tea

New Englander

\$60.00 per person

Soup (choice of two)

Roasted Corn Chowder

Clam Chowder

Lobster Bisque

Tomato Basil

Lentil

White Bean

Salads (choice of two)

- **House Salad:** Green & Red Leaf, Baby Greens, Cucumber, Carrots, Feta Diced Apples, Dried Cranberries, Champagne Vinaigrette
- **Caesar Salad:** Romaine, Shaved Parmesan Cheese, Herb Croutons, Caesar Dressing
- **Mediterranean Cucumber Feta Salad:** Green & Red Leaf, Arugula, Olives English Cucumbers, Grape Tomato, Feta, Lemon Olive Oil Dressing
- **RI Convention Center Salad:** Green & Red Leaf, Baby Greens, Cucumber Carrots, Roasted Pears, Goat Cheese, Toasted Pecans, Lemon Vinaigrette

Entrees (choice of three)

- **Sautéed Chicken Breast served with a Tuscan Sauce**
- **Chicken Piccata with a White Wine, Capers and Butter Sauce**
- **Chicken Saltimbocca with a Marsala Demi**
- **Roasted Pork Loin in a Creamy White Wine Sauce**
- **Sliced Ribeye in a Red Wine Sauce**
- **Sliced Tenderloin with a Madeira Sauce**
- **Braised Short Rib with a Burgundy Demi-Glace**
- **Grilled Salmon with a Lemon Butter Cream Sauce**
- **Baked Cod Provençale**
- **Chicken Parmigiana in a Marinara Sauce**
- **Cheese Tortellini in a Cream Sauce**
- **Butternut Squash Ravioli with a Brown Butter Sauce**
- **Tri Color Tortellini in a Cream Sauce**

Sides (choice of 2)

Garlic Mashed Potatoes, Roasted Sweet Potato and Yukon Gold Wedges, Roasted Fingerlings Medley of Seasonal Vegetables, Buttered Green Beans, Honey Glazed Carrots

Assortment of Tortes, Tarts, Cakes, Bakery Pastries

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

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Dinner Buffets

All buffets include bakery rolls, butter, coffee, decaf, tea

Rhode Island Clam Bake

\$68.00 per person

Soup (choice of two)

Roasted Corn Chowder

Clam Chowder

Lobster Bisque

Tomato Basil

Seafood Chowder

Vegetable

Salads (choice of two)

- **House Salad:** Green & Red Leaf, Baby Greens, Cucumber, Carrots, Feta Diced Apples, Dried Cranberries, Champagne Vinaigrette
- **Mediterranean Cucumber Feta Salad:** Green & Red Leaf, Arugula, Olives English Cucumbers, Grape Tomato, Feta, Lemon Olive Oil Dressing
- **RI Convention Center Salad:** Green & Red Leaf, Baby Greens, Cucumber Carrots, Roasted Pears, Goat Cheese, Toasted Pecans, Lemon Vinaigrette

Entrees

Clam Cakes

Steamers & Mussels with Drawn Butter & Broth

Grilled Chicken Breast in an Herb Sauce

Boiled Lobster

Sausage, Peppers and Onions

Corn on the Cob

New England Boiled Potatoes

Sliced Watermelon

Assortment of Tortes, Tarts, Cakes, Bakery Pastries

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Dinner Buffets

All buffets include bakery rolls, butter, coffee, decaf, tea

All American Buffet

\$54.00 per person

Soup (choice of two)

Roasted Corn Chowder

Clam Chowder

Chicken Noodle

Lentil

White Bean

Minestrone

Salads (choice of two)

- **House Salad:** Green & Red Leaf, Baby Greens, Cucumber, Carrots, Feta Diced Apples, Dried Cranberries, Champagne Vinaigrette
- **Caesar Salad:** Romaine, Shaved Parmesan Cheese, Herb Croutons, Caesar Dressing
- **Mediterranean Cucumber Feta Salad:** Green & Red Leaf, Arugula, Olives English Cucumbers, Grape Tomato, Feta, Lemon Olive Oil Dressing
- **RI Convention Center Salad:** Green & Red Leaf, Baby Greens, Cucumber Carrots, Roasted Pears, Goat Cheese, Toasted Pecans, Lemon Vinaigrette

Entrees (choice of three)

- **Breaded Chicken Parmigianino**
- **Sautéed Chicken with a Lemon Pepper Sauce**
- **Chicken Saltimbocca with a Marsala Demi**
- **Roasted Pork Loin in a Creamy White Wine Sauce**
- **Marinated Flank Steak with a Red Wine Reduction**
- **Meat Loaf with a Maple Glaze**
- **Grilled Salmon in a Garlic Lemon Butter Sauce**
- **New England Baked Scrod**
- **Oven Roasted Turkey with Pan Gravy**
- **Chicken Parmigiana in a Marinara Sauce**
- **Traditional Mac & Cheese**
- **Vegetarian Lasagna served with a simply Tomato Sauce**
- **Penne in a Pink Vodka Sauce**

Sides (choice of 2)

Garlic Mashed Potatoes, Roasted Sweet Potato and Yukon Gold Wedges, Roasted Fingerlings Medley of Seasonal Vegetables, Buttered Green Beans, Honey Glazed Carrots

Assortment of Cakes, Fruit Pies, Bakery Pastries

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

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Carving & Action Stations

Tenderloin of Beef Tenderloin of Beef, Red Wine Reduction, Yukon Gold Potato, Asparagus	\$18.00 per person
Roasted Turkey Breast Sweet Potato Mash, Cranberry Sauce, Peas & Onions	\$14.00 per person
Roasted NY Sirloin Roasted Sirloin, Red Wine Reduction, Garlic Mashed Potato, Cream Spinach	\$16.00 per person
Roasted Breast of Chicken Marsala Sauce, Piccata Sauce, Potato Au Gratin, Sautéed Spinach	\$16.00 per person
Salmon en Croute Baked Salmon in Puff Pastry, Sweet Potato Au Gratin, Sautéed Spinach	15.00 per person
Risotto Station Chicken, Shrimp, Scallops, Asparagus, Peas, Asiago, Focaccia	\$16.00 per person
Grill Cheese Station Provolone Cheese & Prosciutto, Gruyere Cheese & Pear, Tomato and Swiss	\$10.00 per person
Clam Cake and Chowder Station	\$14.00 per person
Mac & Cheese Station Shells with Creamy Gruyere, Cheddar, Fontina, Asiago Sauce Elbow Macaroni with a Creamy Cheddar Cheese Sauce Toppings: Bacon, Ham, Chicken, Broccoli, Green Onion, Peas, Toasted Breadcrumbs	\$14.00 per person
Pasta Stations Pumpkin Ravioli, Rigatoni, Orecchiette Alfredo, Marinara, Brown Butter Sauce, Grated Parmesan, Pepper Flakes Focaccia and Bakery Rolls	\$14.00 per person
Stir Fry Station Beef, Chicken, Oriental Vegetables, Orange Ginger Sauce, Oriental Rice Spring Rolls, Vegetable Lo Mein	\$18.00 per person
Jumbo Shrimp Station Jumbo Shrimp served with a Spicy Horseradish Cocktail Sauce	\$12.00 per person
Raclette Potatoes, Cornichons, Asparagus, Prosciutto, Tenderloin, Alpine Cheese	\$14.00 per person

****1 Chef Attendant per 100 guests (\$150.00 per chef attendant)**

****Minimum of a 100 guests per station**

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Display Station

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

****Minimum of a 50 guests per display station**

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Hot & Cold Hors D'oeuvres Reception

Pass or Station Hors d'oeuvres

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	\$4.00 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

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Cocktail Menu

Cocktails	Hosted Bar	Cash Bar
Premium Brand Cocktails	\$ 9.00	\$ 9.00
Martinis	\$11.00	\$11.00
Beer		
Domestic	\$6.00	\$6.00
Premium	\$7.00	\$7.00
Local	\$7.00	\$7.00
Wine by the Glass	\$9.00	\$9.00
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

Beer, Wine and Soft Drink Package

Imported & Domestic Beer, Wine, Soda

1 Hour	Each Additional Hour
\$21.00 per person	\$7.00 per person

Premium Brand, Beer, Wine, Soda and Water

1 Hour	Each Additional Hour
\$22.00 per person	\$9.00 per person

Wine:

House Wine: \$40.00 per Bottle

Premium Wine: \$50.00 per Bottle

Please speak to your Catering Sales Manager to discuss wine selection

Keg	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

1 Bartender per 125 guests, if client request more bars than deemed necessary there will be a \$150.00 bartender fee per bar

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General Information:

The enclosed menus are guidelines designed to help you in selecting menus for your event. Please allow our Catering Managers to assist you in customizing selections that work specifically for your needs.

Special Dietary Information: We can accommodate most dietary needs and restrictions with advance notice. Any advanced information pertaining to dietary needs of your attendees, please share with your Catering Manager to ensure a safe and enjoyable time for all attendees.

Menu Selection: To ensure the best execution of your event, we kindly request that all menu selections be made (14) business days prior to the scheduled functions.

****All Food, Beverages and Alcoholic Beverages consumed on the property must be purchased through the Rhode Island Convention Center.**

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.

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.