



Continental Breakfast Menu

Continental Breakfast **\$16.75 per person**

Seasonal Fruit Bowl

Freshly Baked Croissants, Muffins, Danish, Butter & Jellies

Orange Juice, Coffee, Decaffeinated Coffee, Tea

Deluxe Continental Breakfast **\$21.75 per person**

Seasonal Fruit Bowl

Freshly Baked Croissants, Muffins, Danish, Butter & Jellies

Assorted Individual Yogurts

Bowls of: Granola, Raisins, Shredded Coconut

Orange Juice, Coffee, Decaffeinated Coffee, Tea

Meeting Planner Special **\$29.75 per person**

Morning

Seasonal Fruit Bowl

Freshly Baked Croissants, Muffins, Danish, Butter, Jellies

Orange Juice, Coffee, Decaffeinated, Tea

Mid-Morning Service

Coffee, Decaffeinated, Tea, Fruit Infused Water

Assorted Health Bars

Mid-Afternoon Service

Assorted Cookies and Brownies

Assorted Soft Drinks & Bottled Water

Beverage Service Special

All Day Coffee and Tea Service (8 hours)

\$20.00 per person

Services are in a 2 hour increments

All Day Beverage Service (8 hours)

\$30.00 per person

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

Services are in a 2 hour increments

All services require a minimum of 50 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.

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Breakfast Enhancements

Freshly Baked Bagels **\$40.00 per dozen**

Freshly Baked Muffins & Danish **\$40.00 per dozen**

Gluten Free Muffins or Bagels **\$42.00 per dozen**

Freshly Baked Cake Doughnuts **\$54.00 per dozen**

Freshly Bakery Donut Holes **\$40.00 per dozen**

Assortment of Breakfast Breads **\$40.00 per dozen**

Coffee Cakes **\$42.00 each**

Hard Boiled Eggs **\$ 3.00 each**

Steel Cut Oatmeal **\$ 6.00 per person**

Assorted Individual Yogurts **\$ 4.75 each**

Breakfast Sandwiches **\$7.75 per person**

- **Egg, Cheese & Bacon on Toasted English Muffin or Bagel**
- **Egg, Cheese & Ham on Toasted English Muffin or Bagel**
- **Boiled Egg, Avocado, Tomato on Toasted English Muffin or Bagel**

- **Egg, Bacon, Guacamole, Pepper Jack Cheese, Croissant**
- **Egg White, Spinach & Cheese on a Toasted English Muffin Bagel**
- **Egg White, Spinach on a Toasted English Muffin or Bagel**

- **Eggs, Bacon, Cheddar Cheese, Avocado, Flour Tortillas**
- **Eggs, Onion, Red & Yellow Peppers, Black Beans, Diced Tomato Flour Tortillas**
- **Eggs, Bacon, Cheese, Flour Tortillas**

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Breakfast Enhancements

****Egg Station** **\$14.00 per person**

Farm Fresh Eggs and Egg Whites any Style
Ham, Bacon, Cheese, Onions, Peppers, Broccoli, Tomatoes, Mushrooms
Assortment of Bagels, Crisp Maple Bacon

****Pancake or Texas Style French Toast** **\$14.00 per person**

Warm Maple Syrup, Whipped Butter, Assorted Berries
Crisp Maple Bacon

****Belgium Waffle Station** **\$14.00 per person**

Sweet Butter, Whipped Cream, Sliced Strawberries
Warm Strawberry and Maple Syrup
Crisp Maple Bacon

****Steel Oatmeal Station** **\$10.00 per person**

Brown Sugar, Chopped Walnuts, Raisins, Dried Cranberries, Shredded Coconut
Fresh Berries, Sliced Apples, Cinnamon, Sugar, Milk

Bacon Bar **\$10.00 per person**

Pecan Smoked, Barbeque, Honey Sriracha Bacon, Applewood Bacon

Bagel Bar **\$12.00 per person**

Plain, Onion, Everything, Cinnamon Raisin,
Smoked Salmon, Diced Eggs, Red Onion, Capers, Lemon
Plain, Chive, Vegetable Cream Cheese, Butter, Jellies and Jams

Avocado Station **\$15.00 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

Make Your Own Yogurt Parfait **\$10.00 per person**

Pineapple, Watermelon, Cantaloupe, Apples, Blueberries, Strawberries
Raspberries, Black Berries, Fat Free Yogurt, Granola, Raisins

Donut Wall **\$5.00 per person**

49 Cake Style Bakery Donuts

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

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Plated Breakfast

**Plated Breakfast Include: Muffins, Croissants, Fruit & Cheese Danish
Orange Juice, Coffee, Decaffeinated Coffee, Tea, Butter, Jelly & Jams**

The Sunlight **\$18.75 per person**

**Farm Fresh Scrambled Eggs
Hash Brown Potatoes
Applewood Smoked Bacon or Country Sausage**

Traditional Quiche Lorraine **\$21.00 per person**

**Farm Fresh Eggs, Cheeses, Bacon, Onions
Hash Brown Potatoes
Italian Pork Sausage**

The Early Morning **\$20.00 per person**

**Buttermilk Pancakes with Warm Maple Syrup
Fresh Seasonal Berries
Hash Brown Potatoes
Crisp Bacon or Maple Grilled Ham**

The Garden Omelet **\$21.00 per person**

**Egg Whites, Spinach, Green Peppers, Onions
Red Bliss Breakfast Potatoes
Chicken Breakfast Sausage**

Brioche French Toast **\$20.00 per person**

**Egg Dipped Brioche Bread with Warm Maple Syrup
Fresh Seasonal Berries
Hash Brown Potatoes
Crispy Bacon or County Sausage**

The Omelet **\$21.00 per person**

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

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

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Buffet Breakfast

Sabin Street

\$27.50 per person

Individual Yogurt with Granola
Seasonal Fruit Bowl
Assorted Cold Cereals
Farm Fresh Scrambled Eggs
Buttermilk Pancakes served with Warm Maple Syrup
Hash Brown Breakfast Potatoes
Country Sausage and Crisp Applewood Smoked Bacon
Almond Croissants, Muffins, Fruit and Cheese Danish
Butter and Jellies
Orange 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 served with Warm Maple Syrup
Hash Brown Breakfast Potatoes
Chicken Apple Sausage and Applewood Smoked Bacon
Almond Croissants, Muffins, Fruit and Cheese Danish
Butter and Jellies
Orange Juice, Coffee, Decaffeinated Coffee, Tea

Westminster Street

\$29.50 per person

Seasonal Sliced Fruit and Berries
Individual Yogurt, Granola, Raisins, Shaved Coconut, Slivered Almonds
Brioche French Toast served with Warm Maple Syrup
Eggs, Potatoes, Spinach, Onion, Cheese Frittata
Eggs, Potatoes, Zucchini, Onion Frittata
Chicken Apple Sausage and Applewood Smoked Bacon
Almond Croissants, Muffins, Fruit and Cheese Danish
Butter and Jellies
Orange Juice, Coffee, Decaffeinated Coffee, Tea

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Design Your Beverage Break

Regular Coffee	\$58.00 per gallon
Decaffeinated Coffee	\$58.00 per gallon
Tea Service	\$58.00 per gallon
Starbucks Coffee/Iced or Hot	\$60.00 per gallon
Iced Regular Coffee	\$58.00 per gallon
Iced Decaffeinated Coffee	\$58.00 per gallon
Iced Tea	\$58.00 per gallon
Lemonade	\$43.00 per gallon
Fruit Punch	\$43.00 per gallon
Apple Cider	\$43.00 per gallon
Regular Coffee	\$40.00 per pump pot
Decaffeinated Coffee	\$40.00 per pump pot
Ice Tea	\$32.00 per pitcher
Lemonade	\$32.00 per pitcher
Assorted Bottled Juice	\$4.50 each
Assorted Bottled Soda	\$4.00 each
Bottled Water	\$4.00 each
Sparkling Water	\$4.50 each
Red Bull	\$5.50 each
PowerAde (Assorted Flavors)	\$5.50 each
Fully Rooted Raw Cold Pressed Juice	\$8.00 each
Pitcher of Iced Water	\$ 4.00 per pitcher
Enhance by Adding Mini Hershey Chocolates	\$ 4.50 per pitcher
Fruit Infused Water	\$43.00 per gallon
Water Bullet	\$43.00 per gallon
Frappé Bar	\$5.00 per person
Vanilla, Chocolate, Strawberry, Coffee	
Ice Cream blended with Milk and Syrup	
Root Beer Float Bar	\$5.00 per person
Root Beer Soda and 1 Scoop Vanilla Ice Cream	
**Smoothie Bar	\$8.00 per person
**Cappuccino, Latte, Machine – 24 servings	\$95.00 per Set Up
**Keurig Coffee Service – 24 servings	\$95.00 per Set Up

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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
Lemon & Red Berry Fruit Square	\$44.00 per dozen
Macaroons - Gluten Free	\$42.00 per dozen
Plain and Chocolate Dipped Rice Krispies Treat	\$40.00 per dozen
Gluten Free Brownies & Cookies	\$42.00 per dozen

Assorted Health Bars	\$44.00 per dozen
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RI Favorite Del's Lemonade (Minimum 50 guests or more)	\$4.75 per person
Individual Ice Cream Bars	\$4.75 per person

Grilled Pizza or Gluten Free Pizza	\$22.00 each
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Milk and White Chocolate Dipped Strawberries	\$5.50 per person
Assorted Chocolate Candy Bars	\$4.50 each

Freshly Made Potato Chips	\$4.75 per person
Bags Chips, Pretzels, Popcorn	\$4.00 per person
Mini Soft Pretzels with Spicy Mustard	\$4.75 per person
Freshly Popped Popcorn	\$4.50 per person

***** Fun Stations *****

Candy Shop	\$10.00 per person
M&M's, Swedish Fish, Reese Pieces, Gummy Bears, Hot Tamales, M&M Peanuts	
Tootsie Rolls, Skittles, Mary Janes, Hershey Kisses, Malted Milk Balls, Licorice	

Make your Own Ice Cream Cookie Sandwich	\$10.00 per person
Chocolate Chip Cookies, Sugar Cookies, Peanut Butter Cookies	

Candy Bars Display	\$8.75 per person
Hershey's Milk Chocolate, Kit Kat, Reese Cups, Snicker, Hershey Almond Bar,	
Hershey's Special Dark Chocolate Bar, Mr. Goodbar	

Hot Chocolate Bar	\$12.00 per person
Whipped Cream, Chocolate Shavings, Marshmallows	
2oz Chocolate Chips, Sugar, Oatmeal Raisin Cookies	

Donut Wall	\$5.00 per person
Assortment of 49 Cake Style Bakery Donuts	

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Specialty Break

Quick Snack **\$12.00 per person**
Individual Bags Homemade Potato Chips
Assortment of Baked Cookies
Assortment of Brownies and Blondies

The Rhode Island Favorites **\$14.75 per person**
Doughboys
RI Favorite Del's Lemonade
Hot Wieners

The Picnic **\$14.00 per person**
Display of Fresh Vegetables and Assorted Dips
Assortment of Cheese, Pepperoni, Soppressata
Assorted Hummus with Pita Chips

Chips and Dips **\$12.00 per person**
House Made Chips seasoned with Salt and Pepper
French Onion Dip, Ranch Dip, Blue Cheese Dip

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

House Made Waffle Cone Station **\$8.00 per person**
Vanilla, Chocolate and Coffee Ice Cream served with Whipped Cream
Chocolate Fudge, Caramel Sauce, M&M's, Sprinkles, Jimmies, Cherries

Banana Split Bar **\$10.00 per person**
3 Scoops of Ice Cream: Chocolate, Vanilla, Chocolate Chip, Strawberry
Split Banana, Chocolate Fudge Sauce, Crushed Pineapple, Strawberry Sauce
Rainbow and Chocolate Sprinkles, Maraschino Cherries, Walnuts, Whipped Cream

Sundae Bar **\$10.00 per person**
2 Scoops of Ice Cream: Chocolate, Vanilla, Chocolate Chip, Strawberry
Toppings: Reese Pieces, Crushed Oreo's, Rainbow Sprinkles
Chocolate Sprinkles, M&M's, Crushed Heath Bars, Mini Chocolate Chips
Maraschino Cherries, Chocolate Fudge, Caramel Sauce, Strawberry Sauce

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Specialty Break

The Pizza Break **\$18.75 per person**

**Cheese Pizza, Cheese & Pepperoni, Veggie Pizza
Spinach, Cheese, Pepperoni Calzone and Veggie Calzone
Bottled Water and Assorted Soda**

Health Break **\$16.75 per person**

**Assorted Health Bars
Bags of Sliced Apples
Individual Bags of Trail Mix
Bottled Water and Assorted Soda**

The Rhode Island Favorites **\$16.75 per person**

**Doughboys
RI Favorite Del's Lemonade
Hot Wieners
Bottled Water and Assorted Soda**

Nacho Mania **\$14.75 per person**

**Assortment of Tortilla Chips
Salsa, Sour Cream, Guacamole, Queso, Jalapeños, Roasted Corn, Chili Meat
Bottled Water and Assorted Soda**

S'mores Station **\$14.00 per person**

**Hershey Milk Chocolate, Graham Crackers, Jumbo Marshmallows
Bottled Water and Assorted Soda**

Shake & Float Station **\$12.00 per person**

Ice Cream Shakes made with Local Ice Cream

- **Chocolate, Vanilla, Coffee Ice Cream**

Root Beer Floats

- **Topped with Vanilla Ice Cream**

Assortment of Jumbo Cookies

Frappé and Otis Spunkmeyer Cookies Bar **\$12.00 per person**

**2 Scoops: Vanilla, Chocolate, Strawberry, Coffee Ice Cream
Freshly Baked Otis Spunkmeyer Cookies**

Donut Sundae Bar: **\$12.00 per person**

Assortment of Donuts

Vanilla Ice Cream – Mint Chocolate Chip – Coffee

Strawberry, Chocolate and Caramel Sauce

Sprinkles, Oreo, Health Bar, Reese Pieces, M&M's, Whip Cream and Cherries

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Luncheon Menu

Served with Bakery Rolls, Butter, Coffee, Decaffeinated Coffee, Tea
Enhance Buffet by adding Soda and Water at \$4.00 each

Starter Course - (Choice of One)

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

**House Salad: Romaine, Mixed Greens, Tomatoes, Cucumber, Carrots
Dried Cranberries, Lemon Citrus Vinaigrette**

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

Vegetarian:

Orecchiette, Broccoli Rabe, Olio Sauce \$28.00 per person

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

Creamy Risotto, Asparagus and Grilled Shrimp \$28.00 per person

Poultry:

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

Sautéed Chicken Breast with a Lemon Caper Sauce \$30.00 per person

Sautéed Chicken Breast with a Marsala 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

Sliced Filet of Beef in a Port Wine Demi-Glace \$34.00 per person

Fish:

Traditional Boston Baked Scrod Casserole \$30.00 per person

Potato Crusted Cod \$30.00 per person

Grilled Salmon with a Spiced Maple Glaze \$28.00 per person

Baked Shrimp, Scallops, Lobster Newburg \$28.00 per person

Starch

Mash Potatoes, Roasted Yukon & Sweet Potato Wedges, Roasted Baby Yukon Gold

Vegetable

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

Desserts

Boston Cream Pie, Fudge Cake, Lemon Cake, Carrot Cake, Apple Crisp, Cheesecake

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Luncheon Cold Plates

Served with Coffee, Decaffeinated Coffee, Tea
Enhance Buffet by adding Soda and Water at \$4.00 each

Roasted Tenderloin Salad **\$30.00 per person**

Sliced Roasted Tenderloin of Beef on a bed of Mixed Greens, Roasted Peppers
Mushroom, Crumbled Blue Cheese, Chopped Egg with a Spicy Ranch Dressing
Bakery Roll, Butter

Caesar Salad **\$28.00 per person**

Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing, Focaccia Bread,
Butter Topped with Grilled Jumbo Shrimp or Blackened Chicken Breast

Land Meets Sea **\$30.00 per person**

Sliced Tenderloin of Beef, 3 Grilled Jumbo Shrimp, Sliced Chicken Breast
on top of Romaine, Grape Tomatoes, Cucumbers, Carrots, Asparagus
New England Potato Salad, Bakery Roll, Butter

Fish Tacos **\$26.00 per person**

Lean White Fish in a Soft Taco, Diced Tomato, Lettuce, Grilled Corn, Jalapeños
Mango Salsa served with Homemade 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

Garden Salad & Tenderloin of Beef Sandwich **\$28.00 per person**

Garden Salad served with Sliced Tenderloin of Beef, Lettuce, Tomato
Chipotle Sauce, Ciabatta Bread, Homemade Potato Chips

Lobster Bisque & Lobster Salad Roll **\$30.00 per person**

Lobster Bisque served with a Lobster Salad Roll, Homemade Potato Chips

Desserts

Chocolate Fudge Cake, Lemon Cake, Apple Cobbler, Carrot Cake
Boston Cream Pie, Cheese Cake, Ice Cream, Sorbet, Sherbet

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Cold Luncheon Buffets

Buffets included Coffee, Decaffeinated Coffee and Teas
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

Selection of Condiments

Individual Bags of Chips

Cookies, Fudge Brownies and Ice Cream Bars

Sandwich Shop

\$29.95 per person

Red Skin Potato Salad

Mixed Garden Salad with Assorted Dressings

Roasted Vegetable Quinoa Salad

Choose 3 Sandwiches from the list below:

Hot Sandwiches - Require an Attendant at \$150.00 each

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

Individual Bags of Chips

Cookies, Fudge Brownies and Ice Cream Bars

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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**

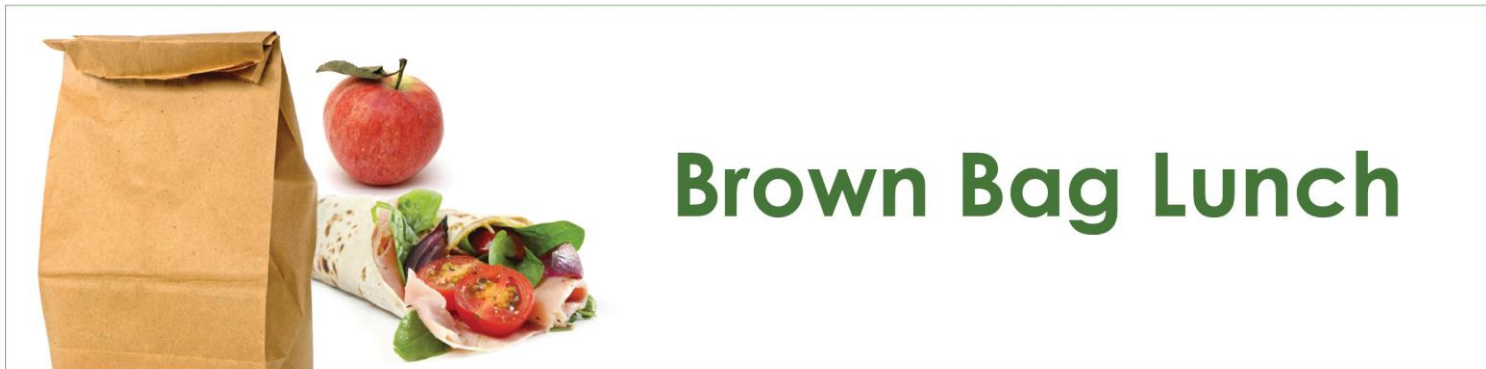
Assorted Grilled Pizza - (Choose 3)

- **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**
- **Three Cheese – Fresh Herbs, Marinara, Mozzarella, Romano, Gorgonzola**
- **Margherita –Tomatoes, Mozzarella**
- **Traditional Cheese or Cheese & Pepperoni**
- **Veggie Deluxe– Tomatoes, Onions, Mushrooms, Black Olives, Spinach**
- **Hawaiian - Ham, Pineapple, Bacon Mozzarella**

Above service is for 25 guests or more less than 25 guests a surcharge of \$150.00 will be applied

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Brown Bag Lunch

The Basic

\$18.75 per person

Choice of Roast Beef, Turkey or Ham on a Baguette

Bags of Classic Chips

Individual Bags of Sliced Apples

Chocolate Chip Cookie

Water

Roasted Turkey Sandwich

\$18.75 per person

Roasted Turkey, Spinach, Red Pepper Aioli on a Whole Grain Baguette

Bag of Classic Chips

Individual Bags of Sliced Apples

Chocolate Chip Cookie

Water

Chicken Caesar Salad or Wrap

\$24.75 per person

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

Bag of Classic Chips

Individual Bags of Sliced Apples

Chocolate Chip Cookie

Water

Greek Salad or Wrap

\$22.00 per person

Tomatoes, Cucumber, Artichokes, Olives, Banana Peppers Rings, Feta, Chickpeas

Bag of Classic Chips

Individual Bags of Sliced Apples

Chocolate Chip Cookie

Water

Chef Salad

\$24.75 per person

Romaine, Tomatoes, Cucumbers, Blue Cheese, Bacon, Boiled Eggs, Grilled Chicken

Bags of Classic Chips

Individual Bags of Sliced Apples

Chocolate Chip Cookie

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 - (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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Dinner Entrees

Roasted Statler Chicken with a Lemon Pepper Sauce	\$42.00 per person
Apple Stuffed Chicken Breast with an Apple Glaze	\$43.00 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 Win, Capers and Butter	\$42.00 per person
Chicken Marsala Marsala Wine and Mushroom Reduction	\$42.00 per person
Slow Roasted Pork Loin with Apple Stuffing	\$44.00 per person
Grilled Filet Mignon with a Red Wine Demi-Glace	\$54.00 per person
Grilled Sirloin served with a Shallot Butter	\$52.00 per person
Sliced Filet Mignon with Cipollini Onions Wild Mushrooms with Fig Essence	\$54.00 per person
Braised Short Rib with a Burgundy Demi-Glace	\$50.00 per person
Seared Jumbo 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 and Pea	\$42.00 per person
Seasonal Roasted Vegetable Cassoulet	\$42.00 per person
Stuffed Zucchini with Quinoa and Diced Vegetable	\$42.00 per person

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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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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, Gruyere 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

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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, Capocollo, 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

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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

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Cocktail Menu

Cocktails

Hosted Bar

Cash Bar

**Premium Brand Cocktails
Martinis**

**\$ 9.00
\$11.00**

**\$ 9.00
\$11.00**

**Beer
Domestic
Premium**

**\$6.00
\$7.00**

**\$6.00
\$7.00**

Wine by the Glass

\$8.00

\$8.00

Non-Alcoholic

**Soda
Juice
Bottled Water
Sparkling Water**

**\$4.00
\$4.00
\$4.00
\$4.00**

**\$4.00
\$4.00
\$4.00
\$4.00**

Hourly Package Services

Premium Brand, Beer, Wines, Soda and Waters

**1 Hour
\$22.00 per person**

**2 Hours
\$31.00 per person**

**Each Additional Hour
\$9.00 per person**

**Beer, Wine and Soft Drink Package
Imported & Domestic Beer, Fine Wines, Soda**

**1 Hour
\$21.00 per person**

**1 1/2 Hours
\$28.00 per person**

**Each Additional Hour
\$7.00 per person**

Wines:

House Wines: \$40.00 per Bottle

Premium Wines: \$50.00 per Bottle

Please speak to your Catering Sales Manager to discuss wine selection

Keg Prices

Price

Approximate Servings

**Domestic
Premium Domestic
Micro Brews
Heineken**

**\$500.00
\$500.00
\$575.00
\$575.00**

**160 servings – 12 ounces
160 servings – 12 ounces
135 servings – 12 ounces
135 servings – 12 ounces**

RI Convention Center Catering Managers will *determine amount of Bars per event, if client request more bars than deemed necessary there will be a \$500.00 minimum per bar over the *determined amount

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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.

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