



Continental Breakfast Menu

Meeting Planner Special

Morning

Seasonal Fruit Bowl

Freshly Baked Croissants, Muffins, Danish

Butter, Cream Cheese, Jellies, Peanut Butter, Nutella

Coffee, Decaffeinated Coffee, Tea

Orange Juice

Mid-Morning

Assorted Protein Bars

Bottled Water

Mid-Afternoon

Individual Bags of Popcorn

Mini Pretzels

Assorted Soft Drinks & Bottled Water

Continental Breakfast Selections

The Providence

Freshly Baked Croissants, Muffins, Danish

Butter, Cream Cheese, Jellies, Peanut Butter, Nutella

Orange Juice & Apple Juice

Coffee, Decaffeinated Coffee, Tea

The Capital

Seasonal Fruit Bowl

Freshly Baked Croissants, Muffins, Danish

Butter, Cream Cheese, Jellies, Peanut Butter

Coffee, Decaffeinated Coffee, Tea

Orange Juice & Apple Juice

The Rhode Island

Seasonal Fruit Bowl

Freshly Baked Croissants, Muffins, Danish

Individual Yogurts with Granola and Raisins

Selection of Individual Cereals

Butter, Cream Cheese, Jellies, Peanut Butter

Coffee, Decaffeinated Coffee, Tea

Orange Juice & Apple Juice

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



Plated Breakfast

The Sunlight

Scrambled Eggs
Breakfast Potatoes & Bacon
Assorted Muffins, Croissants, Danish
Orange Juice, Coffee, Decaffeinated Coffee, Tea

Eat Healthy

Fat Free Yogurt with Fresh Berries
Whole Wheat French Toast served with Apple Slices
Warm Maple Syrup and Raisins
Chicken Sausage
Orange Juice, Coffee, Decaffeinated Coffee, Tea

The Early Morning

Fresh Fruit Cup or Yogurt Parfait
Pancakes with Warm Maple Syrup
Breakfast Potatoes
Crispy Bacon or Country Sausage
Orange Juice, Coffee, Decaffeinated Coffee, Tea

The Early Riser

Plain, Cheese or Vegetable Omelet
Breakfast Potatoes
Crispy Bacon or Country Sausage
Orange Juice, Coffee, Decaffeinated Coffee, Tea

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Buffet Breakfast

Sabin Street

Seasonal Fruit Bowl
Scrambled Eggs
Pancakes with Maple Syrup
Breakfast Potatoes
Sausage and Crispy Bacon
Assorted Muffins, Danish and Croissants
Butter, Cream Cheese, Jellies, Peanut Butter, Nutella
Orange Juice and Apple Juice
Coffee, Decaffeinated Coffee, Tea

Westminster Street

Seasonal Fruit Bowl
Selection of Assorted Cereals
Scrambled Eggs
Buttermilk Pancakes and Warm Maple Syrup
Breakfast Potatoes
Sausage and Crispy Bacon
Assorted Bagels, English Muffins and Muffins
Butter, Cream Cheese, Jellies, Peanut Butter
Orange Juice and Apple Juice
Coffee, Decaffeinated Coffee, Tea

Benefit Street

Seasonal Fruit Bowl
Individual Yogurt with Granola
Scrambled Eggs
Waffles & Buttermilk Pancakes
Apple Cinnamon Compote & Maple Syrup
Breakfast Potatoes
Sausage and Crispy Bacon
Assorted Bagels, English Muffins and Muffins
Butter, Cream Cheese, Jellies, Peanut Butter
Orange Juice and Apple Juice
Coffee, Decaffeinated Coffee, Tea

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Breakfast Enhancements

Organic/Nonfat/Individual Yogurt
Seasonal Fruit Cup or Fruit Kabobs
Seasonal Whole Fruit
Individual Assorted Cereals
Oatmeal (Brown Sugar, Raisins, Granola)
Boiled Eggs
Breakfast Burrito
Egg & Cheese Wrap or Bagel
Egg, Cheese & Bacon Wrap or Bagel
Assorted Protein Bars

Breakfast Fun Enhancements

Nut Allergy Trail Mix

Dried Fruits, M&M's, Raisins, Swedish Fish, Sunflower Kernels
Banana Chips, Pretzels, Shredded Coconut, Bitter Sweet Chocolate Chips

Fresh Fruit Smoothie Bar

Strawberries, Blueberries, Banana, Raspberries

Make your own Fresh Fruit Cup or Yogurt Parfait

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

Action Stations

***Egg Station**

2 Eggs any style, Ham, Bacon, Shredded Cheese, Onions, Peppers, Broccoli, Diced Tomatoes, Mushrooms, Bacon, Cheddar, Cheese, Sour Cream, Salsa, Bagels & Flour Tortillas

***Pancake or French Toast Station**

Whole Wheat & Buttermilk, Warm Maple & Strawberry Syrup, Whipped Butter
Texas Style, Cinnamon Swirl, Strawberries, Maple Syrup, Whipped Butter

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Design Your Beverage Break

Regular Coffee/Iced or Hot
Decaffeinated Coffee/Iced or Hot
Tea Service/Iced or Hot
Starbucks Coffee/Iced or Hot
Starbucks Decaffeinated Coffee/Iced or Hot
Hot Chocolate
Cappuccino, Latté or Espresso
Infused Water/Purified Water
Lemonade & Fruit Punch
Mulled Apple Cider

Fully Rooted Raw Cold Pressed Juice
Apple, Beet, Carrot, Celery, Ginger, Kale, Lemon, Spinach, Wheatgrass
(Select 3 Choices)

Del's Lemonade
***Root Beer Float**
***Smoothie Station with the Works**
***Cabinets (Vanilla, Chocolate, Coffee)**

Assorted Bottled Juice
Assorted Bottled Soda
Bottled Water
Sparkling Water
Red Bull
PowerAde (Assorted Flavors)

Pitcher of Coffee, Decaf or Tea
Pitcher of Iced Tea or Lemonade
Pitcher of Iced Water

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Design Your Break

Assorted Muffins or Bagels
Assorted Danish or Scones
Croissants (Plain, Chocolate, Fruit)
Biscotti (Plain, Almond & Chocolate)
Assorted Jumbo Cookies
Fudge Brownies or Blondie
Lemon or Fruit Squares
Coffee Cakes

Fun Dessert Stations

Mini Assorted Homemade Pies
Blueberry, Cherry, Apple, Lemon

Assorted Cupcakes
Chocolate, Vanilla, Red Velvet

Top Your Own Mini Cheesecake
Blueberry, Cherry, Apple, Lemon

Make your Own Ice Cream Cookie Sandwich
Chocolate Chip Cookies, Sugar Cookies, Peanut Butter Cookies, Ice Cream

Dipped Strawberries (Milk, White & Dark Chocolate)
Dove Bars, Haagen Daz, Dibs
Theater Style & Assorted Candy Bars
Mini Cotton Candy on a Stick
Bags Chips, Pretzels, Popcorn
Mini Soft Pretzels with Mustard
Freshly Popped Popcorn

Assorted Finger Sandwiches
Assorted Wraps or Deli Sandwiches
Flatbreads - Margherita, Cheese, Pepperoni, Veggie
Grilled Pizza - Margherita, Cheese, Pepperoni, Veggie

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Specialty Break

Quick Snack

Candy Bars

Individual Bags of Assorted Chips

Seasonal Whole Fruit

Soft Drinks and Bottled Water

Health Break

Make your own Nut Free Trail Mix

Make your own Fruit Cup

Fully Rooted Raw Cold Pressed Juice

The Ball Park

Freshly Popped Popcorn

Mini Pretzels with Mustard

Pita Chips with Hummus

Soft Drinks and Bottled Water

Carnival Break

Dough Boys

Cotton Candy on a Stick

Caramel Popcorn

Soft Drinks and Bottled Water

Snack Break

Mini Cookies

Assorted Warm Donut Holes

Assortment Ice Cream Bars

Soft Drinks and Bottled Water

The Pizza Break

Assortment of Bakery Pizza Strips

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

Main Course

Seasonal Roasted Vegetable Cassolette

Portabella Stack with a Simply Tomato Sauce

Rigatoni and Lobster in an Alfredo Sauce

Traditional Baked Mac & Cheese

Sautéed Chicken Breast with a Basil Cream Sauce

Sautéed Chicken Breast with a Marsala Sauce

Fresh Herb Crusted Chicken

Braised Short Rib Pot Pie

Sliced Roast Pork Loin with a Fig Glaze

Marinated Flank Steak with a Marchands de Vin Sauce

Traditional Boston Baked Scrod Casserole

Sole Française with a Fresh Lemon Sauce

Grilled Salmon with a Spiced Maple Glaze

Baked Shrimp, Scallops, Lobster Newburg

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, Cheesecake

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Luncheon Cold Plates

Luncheon Cold plates served with Bakery Sliced Breads, Butter, Coffee, Decaffeinated Coffee, Teas and Choice of Dessert*

Roasted Tenderloin Salad

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
4 Grilled Jumbo Shrimp

Land Meets Sea

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

Poached Salmon Filet on top of Spinach and Arugula, Julienne Vegetables served with
a Horseradish Dijon Mustard

Fish Tacos

Lean White Fish in a Soft Taco, Tomato, Lettuce, Grilled Corn, Jalapenos, Mango and Salsa
Served with Spiced Kettle Chips

Cobb Salad

Chopped Romaine, Grilled Chicken, Chopped Bacon, Avocado, Diced Tomatoes, Bacon,
Chopped Boiled Eggs, Crumbled Blue Cheese with a Blue Cheese Vinaigrette

Soup & Tenderloin of Beef Sandwich

Basil Tomato Soup served with Sliced Tenderloin of Beef, Lettuce, Tomato with a
Chipotle Sauce on Caibata Bread

Soup & Lobster Salad Roll

New England Clam Chowder served with a Lobster Roll with Homemade Potato Chips

***Desserts Choices**

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

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Cold Luncheon Buffets

Buffets included Coffee, Decaffeinated Coffee and Teas

American Deli Board

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

Red Skin Potato Salad

Mixed Garden Salad with Assorted Dressings

Assorted Sandwiches: (Choice of 3)

***Turkey Breast, Spinach, Bacon, Red Pepper Aioli on a Whole Grain Baguette**

***Roast Beef, Arugula and Horseradish Mustard on a French Baguette**

***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**

***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**

***Grilled Ham choice of American or Swiss Cheese on White or Wheat Bakery Bread**

Individual Bags of Chips

Cookies, Fudge Brownies and Ice Cream Bars

***Attendant is needed at \$125.00 per selection**

Buffets require minimum of 50 guests

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Hot Luncheon Buffets

All buffets included Coffee, Decaffeinated Coffee, Teas and Assorted Cakes & Cookies

Downtown Buffet

Soup Du Jour

Mixed Garden Salad with Assorted Dressings

Roasted Garlic Mashed Potatoes

Melange of Fresh Seasonal Vegetables

(Select Three Entrées Below)

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

Soup Du Jour

Caesar Salad with Traditional Caesar Dressing

Chef's Selection of Calzones

Assorted Pan 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**

***Margherita –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

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

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

Grilled Chicken Caesar Salad

Sun Chips

Green Apple

Chocolate Chip Cookie

Water

RI Convention Center Delight

Turkey, Ham, Bacon with Lettuce on a Rustic Baguette

Individual Bags of Classic Chips

Green Apple

Chocolate Chip Cookie

Water

Vegetable Wrap

Vegetables, Arugula, Goat Cheese, Lentil Hummus on a Whole Grain Wrap

Sun Chips

Green Apple

Chocolate Chip Cookie

Water

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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 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

Seared Tuna topped with a Rustic Sauce on Bitter Greens

Antipasto

Assorted cured Meats, Cheese and Marinated Vegetables

Shrimp Cocktail and Crabmeat

Served with Cocktail Sauce, Horseradish, Lemon Wedge

Sautéed Crab Cake

Served on a Bed of Greens with a Chipotle Mayonnaise

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Dinner Entrees

Baked Stuffed Breast of Chicken

Fontina Cheese, Spinach, Leeks, Roasted Garlic with a Fresh Herb Sauce

Half Roasted Chicken

Slow Roasted Chicken rubbed with Sea Salt and Cracked Pepper

Sautéed Chicken Breast served with a Tuscan Sauce

Sautéed Tomatoes, White Wine, Roasted Garlic Artichoke Hearts, White Wine

Roasted Statler Chicken

Stuffed with Cranberry, Goat Cheese Pear with a Spicy Honey Glaze

Sautéed Chicken Breast

Select One: *Marsala *Lemon Piccata *Supreme

Slow Roasted Pork Loin

Fig Glaze with a Medley of Dried Fruit

10 oz. Grilled Filet Mignon

Select One: *Béarnaise *Red Pepper Chili *Port Wine Demi Glaze

12 oz Sirloin served with Roasted Vegetables and Topped with a Fresh Thyme

12 oz Slow Roasted Prime Rib of Beef Au Jus

Braised Short Ribs

Pearl Onions, Carrots with a Red Wine Reduction

Salmon En Croute

Served with a Tomato Basil Beurre Blanc

Seasonal Roasted Vegetable Cassolette

Potato Encrusted Grilled Chilean Sea Bass

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Dinner Combo Plates

Land and Sea

Grilled Filet Mignon with Three Sautéed Jumbo Shrimp

Filet and Chicken

Roasted Tenderloin of Beef and Sautéed Chicken Breast

Dinner Accompaniments

Starches

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 Cheesecake

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

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Dessert Enhancements

Viennese Dessert Table

Assorted French and Italian Tortes, Cakes, Chocolate Covered Strawberries
Coffee, Decaffeinated Coffee, Teas with assorted Flavored Syrups

Chocolate Fountain Indulgence

Fountain of White, Dark or Milk Chocolate (select two) with assorted
Fresh Fruits, Pretzels, Marshmallows, Macaroon Cookies, Biscotti

Cupcake Station

Assorted cupcakes in your selection of colors and flavors

Cappuccino & Espresso Bar

Served with Chocolate Dipped Biscotti and Dipped Espresso Beans

Candy Favor Table

Hershey Kisses, M&M's, Jelly Beans, Peanut M&M's, Skittles, Mike & Ike's,
Hot Tamales, Malted Milk Balls, Candy Bags

Crepe Station

Warm Crepes served with Sliced Cinnamon Apple or Chocolate Mousse
with Vanilla Ice Cream, Caramel Sauce and Whipped Cream

Ice Cream Sundae Station

Vanilla, Chocolate and Coffee Ice Cream served with Whipped Cream,
Chocolate Fudge, Caramel Sauce, Sprinkles, Jimmies, Cherries

Chocolate Dream

Truffles, Dark Chocolate Cakes, Pot de crème, Chocolate Dipped Macaroons,
Milk, Dark and White Chocolate Dipped Strawberries

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Dinner Buffets

New Englander

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

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

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Rhode Island Clam Bake

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
Steamed Vegetables
New England Boiled Potatoes
Corn Bread
Sliced Watermelon
Vanilla Ice Cream and Chocolate Ice Cream

Western Style

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

Roasted Turkey Breast

Sweet Potato Mash, Cranberry Sauce and Rolls

Whole Roasted Tenderloin of Pork

Warm Apple Compote and Rolls

Mustard & Ginger Leg of Lamb

Apple Mint Relish and Garlic Flat Breads

Maple Glazed Virginia Ham

Mini Mac & Cheese, Bourbon Pecan Sauce and Rolls

Grilled Roasted Sirloin of Beef

Roasted Potatoes, Spicy Mustard, Horseradish and Rolls

Action Stations

Grill Station

Grilled Cheese and Grilled Proscuitto, Pear and Cheese Sandwiches

Clam Cake and Chowder Station

Pasta Stations

Cheese Ravioli, Tortellini, Basil Cream Sauce, Marinara, Assorted Breads and Parmesan

Stir Fry Station

Beef, Chicken, Oriental Vegetables, Orange Ginger Sauce, Rice and Spring Rolls

Jumbo Shrimp Station

Jumbo Shrimp served with a Spicy Horseradish Cocktail Sauce

Crab Cake Station

Lump Crab Cakes Sautéed and served with a Remoulade & Spicy Cream Sauce

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Display Station

Vegetable Display

Variety of vegetables, Assorted Dips and Fruit Garnish

Imported and Domestic Cheese Display

Garnished with Fresh Fruit, French Breads, Crackers

Cheese and Vegetable Crudit  Display

French Breads, Crackers, Assorted Dips and Fruit Garnish

Rising Sun Sushi Display

California Rolls & Sashimi, Wasabi, Pickled Ginger, Soy Sauce

Dumpling Display

Pork, Chicken and Vegetable Dim Dum with Ginger and a Sweet & Sour Sauce

Baked Brie en Croute

Warm wheels of Brie with a Berry Sauce, French Bread and Crackers

Smoked Salmon Display

Chopped Eggs, Onions, Capers, Horseradish Cream, Pumpernickel Bread

Antipasto Station

Genoa Salami, Prosciutto, Capicola, Provolone Cheese, Sopresetta, Fresh Mozzarella, Roasted Red Peppers, Olives, Artichoke Hearts, Marinated Mushrooms, Italian Breads with Infused Oils

Mediterranean Display

Assortment of Hummus, Tabbouleh, Baba Ghanoush, Variety of Olives, Stuffed Grape Leaves, Roasted Peppers, Pita and Flat Breads

Pates and Terrine

House Made Pates and Terrines served with Country Breads

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

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Hot & Cold Hors D'oeuvres Reception

Thai Chicken Satay with a Thai Peanut Dip
Sesame Chicken with Sweet & Sour Sauce
Mushroom Tartlet
Grilled Tenderloin on Crostini
Asparagus Wrapped in Prosciutto
Caramelized Onion in Filo Triangle
Crabcakes served with a Chipotle Aioli
Coconut Shrimp with a Sweet Strawberry Dip
Scallops wrapped in Bacon
Seared Scallops with a Ginger & Scallion Sauce
Jumbo Shrimp with Cocktail Sauce
Seared Ahi Tuna with Wasabi on Wonton
Smoked Salmon Pinwheel
Smoked Salmon with Cornichons and Dill
Lobster and Béchamel Sauce in Filo Triangle
Clams Casino
Herb Roasted Lamb Chops with a Mint Jelly
Assorted California Rolls
Baby Eggplant Toast
Brie and Raspberry in Filo
Cocktail Franks in Puff Pastry
Spanakopita
Saffron Shrimp Risotto Cakes
Brie, Almond and Pear Filo
Melon Wrapped with Prosciutto
Assorted Crostini
Tex Mex Crisp
Pork Dumplings with Szechuan Sauce
Thai Cozy Shrimp with Sweet Sour Sauce
Asparagus Tartlet
Goat Cheese Flatbread Pizza
Tuscan White Bean Crisp
Strawberries Stuffed with Mascarpone
Wild Mushroom Phyllo Cups

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Cocktail Menu

Cocktails

Premium Brand

Two Liquor Drinks

Martinis

Cognacs and Cordials

Domestic Beer

Imported Beer

Wine by the Glass

House Wine

Premium Wine

Non-Alcoholic

Soda

Juice

Bottled Water

Sparkling Water

Hourly Package Services

Unlimited consumption option for any number of guests for up to 3 hours of service

Premium Brand, Imported & Domestic Beer, Fine Wines, Soda and Waters

Beer, Wine and Soft Drink Package

Imported & Domestic Beer, Fine Wines, Soda

Cordial Service Available

Kegs

Domestic

Premium/Domestic

Micro Brews

Heineken

Approximate Servings

160 servings – 12 ounces

160 servings – 12 ounces

135 servings – 12 ounces

135 servings – 12 ounces

Bartender Fee of \$125.00 per bar will be applicable for all Hosted, Cash and Package Bars

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Wine Selection

Bollini Pinot Grigio, Trentino, Italy

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

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

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

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

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

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

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

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

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

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

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

All selections are subject to a taxable 22% Service Charge and 8% RI State Tax

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 day before your event by 10:00 am, 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 22% service charge and a 7% state sales tax and a 1% meal tax.

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 \$125.00 per bartender will be applicable to all Hosted, Cash and Package Bars. Carvers and Chef fees of \$125.00 will apply to all action stations. A \$50.00 labor charge will be applied to any breakfast, lunch, dinner or buffet with fewer than 50 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.