

Breakfast Enhancements

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

Breakfast Enhancements

Make your Own Trail Mix \$6.75 per person
Dried Fruits, M&M's, Raisins, Swedish Fish, Sunflower Seeds, Roasted Almonds,
Banana Chips, Pretzels, Shredded Coconut, Chocolate Chips

Make Your Own Yogurt Parfait \$6.75 per person Pineapple, Watermelon, Cantaloupe, Apples, Blueberries, Strawberries Raspberries, Black Berries, Fat Free Yogurt, Granola, Raisins

Locally Grown and Market Fresh Whole Fruit \$4.00 per person
The best of the Season! Locally Grown Apples, Pears
Market Fresh: Bananas, Peaches, Plum, Nectarines, Oranges

Smoked Salmon Display \$10.00 per person

Gluten Free Muffins\$42.00 per dozenGluten Free Bagels\$42.00 per dozenGluten Free Doughnuts\$42.00 per dozen



Design Your Beverage Break

\$4.50 each

Regular/Decaffeinated Coffee/Iced or Hot	\$48.00 per gallon
Tea Service/Iced or Hot	\$48.00 per gallon
Starbucks Coffee/Iced or Hot	\$50.00 per gallon
Enhancement: Flavored Syrups	\$20.00 per Bottle
**Cappuccino, Latté, Machine – 24 servings	\$85.00 per Set Up

**Keurig Coffee Service - 24 servings

Fruit Infused Water	\$42.00 per gallon
Water Bullet	\$40.00 per gallon
Lemonade & Fruit Punch	\$42.00 per gallon
Apple Cider	\$42.00 per gallon
Fully Rooted Raw Cold Pressed Juice	\$8.00 per person
**Smoothie Bar	\$6.75 per person
**Hot Chocolate Bar	\$6.75 each
**RI Favorite Del's Lemonade	\$4.50 each
Assorted Bottled Juice	\$4.00 each
Assorted Bottled Soda	\$4.00 each
Bottled Water	\$4.00 each
Sparkling Water	\$4.00 each
Red Bull	\$5.50 each

Coffee, Decaf or Tea \$24.00 Pump Pot/Pitcher Ice Tea or Lemonade \$24.00 per pitcher Pitcher of Iced Water \$4.00 per pitcher \$4.00 per pitcher \$4.50 per pitcher

PowerAde (Assorted Flavors)

^{**\$150.00} Attendant Fee Required



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**

\$18.75 per person

Roasted Turkey Sandwich

\$18.75 per person

Roasted Turkey, Spinach, Red Pepper Aioli on a Whole Grain Baguette **Individual Bag of Classic Chips**

Green Apple

Chocolate Chip Cookie

Water

Water

Chicken Caesar Salad or Wrap

\$24.75 per person

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

Sun Chips

Green Apple

Chocolate Chip Cookie

Water

Greek Salad or Wrap

\$22.00 per person

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

Sun Chips

Green Apple

Chocolate Chip Cookie

Water

Chopped Salad or Wrap

\$24.75 per person

Romaine, Radicchio, Grape Tomatoes, Shredded Carrots, Cucumbers, Blue Cheese, Bacon

Boiled Eggs and Sliced Grilled Chicken Breast

Sun Chips

Green Apple

Chocolate Chip Cookie

Water

Speak to your Catering Sales Managers concerning Vegan, Vegetarian or Gluten Free Options

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

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

General Information

Banquet Menu and Arrangements

The enclosed menus are guidelines designed to assist you in selecting a menu to fit your event. The Rhode Island Convention Center Catering Staff will be more than happy to design unique menus for your individual events All prices are subject to a change due to the fluctuations in the market and can be confirmed by your Catering Sales Manager.

Guarantees/Pricing

Guarantees are due (4) business days prior to your event by 10:00am, this number is not subject to reduction, if no guarantee is received your estimated attendance will become your final guarantee, not subject to reduction. All prices quoted are subject to a 15% service charge, 7% state sales tax, 1% meal tax, 7% administrative fee.

Menu Selection

In order to assure the availability of all your chosen menu selections and to avoid additional fees associated with extra charges, we request your menu selections be submitted to your Catering Sales Manager (14) days before your event.

Labor Charges

A fee of \$150.00 per bartender will be applied if bars do not exceed the \$400.00 minimum. Carvers and Chef fees of \$150.00 will apply to all action stations.

A \$50.00 labor charge will be applied to any breakfast, lunch, dinner or buffet with fewer than 25 guests.

Extra Items

No Food or Beverage of any kind may be brought into the center by your attendees or any supplier associated with your event.

Decorations

Arrangements for floral pieces, linens and special props may be made through your Catering Sales Manager. All decorations must meet with the approval of the Rhode Island Convention Center. The center will not permit the affixing of anything to the walls or ceiling and when helium balloons are being used a balloon waiver must be signed.

Electrical/Audio Visual

A complete line of modern Audio Visual equipment and services are available through our In-House Audio Visual Team, your Catering Sales Manager can assist you with these needs.

Cancellation

Once a contract is executed it is understood that if the group should cancel, the group will be subject to a cancellation fee of up to 100% of the estimated expenses. All deposits are non-refundable.