



# Continental Breakfast Menu

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

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

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

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

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

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

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

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

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

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



# Plated Breakfast

## **The Sunlight**

**\$17.75 per person**

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

## **Traditional Eggs Benedict**

**\$18.75 per person**

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

## **The Early Morning**

**\$18.75 per person**

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

## **The Garden Omelet**

**\$20.75 per person**

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

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



# Buffet Breakfast

## Sabin Street

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

## Benefit Street

**\$28.50 per person**

**Seasonal Fruit Bowl**  
**Steel Cut Irish Oatmeal, Brown Sugar & Raisins**  
**Individual Yogurt, Granola, Raisins, Shaved Coconut, Slivered Almonds**  
**\*\*Egg Station: Ask the Chef to prepare your favorite style eggs**  
**French Toast with Warm Maple Syrup**  
**Breakfast Potatoes**  
**Chicken Sausage and Crispy Turkey Bacon**  
**Assorted Mini Croissants, Muffins, Danish**  
**Butter, Cream Cheese, Jellies, Peanut Butter**  
**Orange Juice, Apple Juice, Coffee, Decaffeinated Coffee, Tea**

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

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

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



## Breakfast Enhancements

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

### Breakfast Enhancements

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

## **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.