



# Continental Breakfast Menu

## Meeting Planner Special

\$27.50 per person

### Morning

Seasonal Fruit Bowl

Freshly Baked Bagels & English Muffins

Freshly Baked Muffins

Butter, Cream Cheese, Jellies, Peanut Butter

Orange Juice & Apple Juice

### Mid-Morning

Assorted Granola Bar & Nutria Grain Bars

Bottled Water

### Mid-Afternoon

Assorted Jumbo Cookies & Fudge Brownies

Individual Bags of Classic Potato Chips

Assorted Soft Drinks & Bottled Water

## Continental Breakfast Selections

### The Providence

\$13.50 per person

Freshly Baked Muffins, English Muffins and Bagels

Butter, Cream Cheese, Jellies, Peanut Butter

Orange Juice & Apple Juice

### The Capital

\$15.50 per person

Seasonal Fruit Bowl

Freshly Baked Muffins, English Muffins and Bagels

Butter, Cream Cheese, Jellies, Peanut Butter

Orange Juice & Apple Juice

### The Rhode Island

\$16.75 per person

Seasonal Fruit Bowl

Freshly Baked Muffins, English Muffins and Bagels

Individual Yogurts with Granola and Raisins

Selection of Individual Cereals

Butter, Cream Cheese, Jellies, Peanut Butter

Orange Juice & Apple Juice

Served with Coffee, Decaffeinated Coffee and Herbal Teas

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

All menu prices and service charges are subject to change



# Plated Breakfast

## The Sunlight

**\$15.75 per person**

Scrambled Eggs  
Breakfast Potatoes & Bacon  
Assorted Bagels and Muffins  
Butter, Cream Cheese & Jellies

## Eat Healthy

**\$15.75 per person**

Fat Free Yogurt with Fresh Berries  
Whole Wheat Pancakes  
Chicken Sausage  
Maple Syrup & Margarine

## The Sunrise

**\$16.75 per person**

Fresh Fruit Cup  
Scrambled Eggs  
Breakfast Potatoes & Bacon  
Assorted Bagels and Muffins

## The Early Morning

**\$16.75 per person**

Fresh Fruit Cup  
Buttermilk or Whole Wheat Pancakes  
Breakfast Potatoes & Bacon  
Maple Syrup & Whipped Butter

## The Early Riser

**\$16.75 per person**

Yogurt Parfait with Granola  
Texas Style French Toast  
Maple Syrup & Whipped Butter  
Breakfast Potatoes & Bacon

Served with Orange Juice, Coffee, Decaffeinated Coffee and Herbal Teas

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# Buffet Breakfast

## **Sabin Street**

**\$20.75 per person**

- Seasonal Fruit Bowl**
- Scrambled Eggs**
- Pancakes with 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, Teas**

## **Westminster Street**

**\$24.50 per person**

- 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, Teas**

## **Benefit Street**

**\$26.50 per person**

- 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, Teas**

All buffets require minimum of 50 guests, if you do not meet this minimum a \$50.00 labor charge will be incurred

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## Breakfast Enhancements

Yogurt Parfait	\$4.25 per person
Organic Yogurt	\$4.25 per person
Seasonal Fruit Cup	\$4.25 per person
Seasonal Whole Fruit	\$3.00 per person
Fruit Kabobs	\$4.25 per person
Individual Assorted Cereals	\$4.00 per person
Oatmeal (Brown Sugar, Raisins, Granola)	\$4.00 per person
Boiled Eggs	\$3.00 per person
Breakfast Burrito	\$5.75 per person
Egg & Cheese Wraps	\$5.75 per person
Egg, Cheese & Ham Wrap	\$6.00 per person
Assorted Berries & Cream	\$5.00 per person
Assorted Health Bars	\$3.00 per person
Smoothies (Whipped Cream & Sprinkles)	\$4.00 per person

### Action Stations

<b>Egg Station</b>	<b>\$9.50 per person</b>
2 Eggs any style, Ham, Bacon, Shredded Cheese, Onions, Peppers, Broccoli, Diced Tomatoes, Mushrooms, Bagels and English Muffins	
<b>Eggs Benedict Station</b>	<b>\$10.50 per person</b>
Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce	
<b>Santa Fe Station</b>	<b>\$10.50 per person</b>
Flour Tortilla, Scrambled Eggs, Bacon, Cheddar, Cheese, Sour Cream, Salsa	
<b>Belgian Waffle Station</b>	<b>\$8.50 per person</b>
Waffle, Strawberries, Blueberries, Cinnamon Apple Compote, Mascarpone Warm Maple Syrup, Whipped Cream & Whipped Butter	
<b>Pancake Station</b>	<b>\$8.50 per person</b>
Whole Wheat & Buttermilk, Warm Maple & Strawberry Syrup, Whipped Butter	
<b>French Toast Station</b>	<b>\$8.50 per person</b>
Texas Style, Cinnamon Swirl, Strawberries, Maple Syrup, Whipped Butter	

Above stations require an attendant at \$125.00 per station

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# 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 each individual events. All prices are subject to change due to the fluctuations in the market and can be confirmed by your Catering Sales Manager.

## Water Service

Water service is available for all meetings; please speak with your Catering Sales Manager: Water Pitchers \$3.00 each - Water Pitchers & Mints \$3.75 each

## 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 bar will be applied if bars do not exceed the \$300.00 minimum. 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 25 guests.

## Extra Items

No Food or Beverage of any kind is allowed into the facility by any attendees or any supplier associated with your event, we are the exclusive in house caterers.

## Decorations

Arrangements for floral pieces, linens and special props may be made through your Catering Sales Manager. All decorations must meet with the approval the 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.

## 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.