



Dinner Starters

Served with Bakery Bread, Coffee, Decaffeinated Coffee, Herbal Teas

Starter Course

(Select One)

New England Clam Chowder

Tuscan White Bean Soup

Four Cheese Ravioli with Fresh Chive Vinaigrette

Penne Marinara with Grated Cheese

Penne Alla Vodka

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

Lobster Bisque \$6.50 per person

Pan Seared Ahi Tuna \$6.50 per person
Seared Tuna topped with a Rustic Sauce on Bitter Greens and Toast Points

Antipasto \$7.50 per person
Assorted cured Meats, Assortment of Cheese, Olives and Marinated Vegetables

Shrimp Cocktail \$9.00 per person
Three Jumbo Shrimp with Horseradish Cocktail Sauce and Lemon Wedge

Sautéed Crab Cake \$7.50 per person
Crab Meat Cake on a Bed of Greens served with a Chipotle Mayonnaise

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

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



Dinner Entrees

Baked Stuffed Breast of Chicken Fontina Cheese, Proscuitto with a Sun dried Tomato Beurre Blanc	\$39.00 per person
Half Roasted Chicken Slow Roasted Chicken rubbed with Sea Salt and Cracked Pepper	\$34.00 per person
Sautéed Chicken Breast Sautéed Tomatoes, White Wine, Roasted Garlic Artichoke Hearts	\$38.00 per person
Roasted Statler Chicken Stuffed with Grilled Leeks, Wild Mushrooms and Spinach	\$39.00 per person
Sautéed Chicken Breast Select One: *Marsala *Lemon Piccata *Supreme	\$36.00 per person
Slow Roasted Pork Loin Pearl Onion and Peas with a Balsamic Spiced Reduction	\$36.00 per person
8 oz. Grilled Filet Mignon Select One: *Béarnaise *Red Pepper Chili *Roasted Garlic Boursin Cheese	\$48.00 per person
Sliced Beef Tenderloin On a Bed of Roasted Chestnuts and White Mushroom Dressing	\$48.00 per person
12 oz Slow Roasted Prime Rib Prime Rib of Beef topped with a Blue Cheese Salsa	\$38.00 per person
Braised Short Ribs Pearl Onions, Carrots with a Red Wine Reduction	\$39.00 per person
Salmon En Croute Served with a Tomato Basil Beurre Blanc	\$40.00 per person
Stuffed Pepper Rice, Tempeh, Mozzarella with a Marinara Sauce	\$36.00 per person
Potato Encrusted Grilled Chilean Sea Bass	\$48.00 per person

Dinner accompaniments on the next page

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Dinner Combo Plates

Land and Sea **\$68.00 per person**
Grilled Filet Mignon with Three Sautéed Jumbo Shrimp

Filet and Chicken **\$54.00 per person**
Roasted Tenderloin of Beef and Sautéed Chicken Breast

Dinner Accompaniments

Starches

Mac & Cheese
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

Sautéed Tender Broccoli Rabe
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 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

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** **\$16.50 per person**
Assorted French and Italian Tortes, Cakes, Chocolate Covered Strawberries
Coffee, Decaffeinated Coffee, Teas with assorted Flavored Syrups
- Chocolate Fountain Indulgence** **\$16.00 per person**
Fountain of White, Dark or Milk Chocolate (select two) with assorted
Fresh Fruits, Pretzels, Marshmallows, Macaroon Cookies, Biscotti
- Cordial Station** **\$18.00 per person**
Freshly Brewed Coffee, Decaffeinated Coffee and Teas served with
Assorted Biscotti's and Assorted Dipped Chocolate Strawberries
- Cappuccino & Espresso Bar** **\$9.00 per person**
Served with Chocolate Dipped Biscotti and Dipped Espresso Beans
- Candy Favor Table** **\$8.50 per person**
Hershey Kisses, M&M's, Jelly Beans, Peanut M&M's, Skittles, Mike & Ike's
Hot Tamales, Malted Milk Balls
- Crepe Station** **\$12.00 per person**
Warm Crepes served with Sliced Cinnamon Apple or Chocolate Mousse
with Vanilla Ice Cream, Caramel Sauce and Whipped Cream
- Sundae Station** **\$10.00 per person**
Chocolate Fudge Brownies, Pound Cake, Chocolate Chip Cookies
Vanilla Chocolate and Coffee Ice Cream served with Whipped Cream
Chocolate Fudge, Caramel Sauce, Walnuts and Jimmies
- Chocolate Dream** **\$14.50 per person**
Truffles, Dark Chocolate Cakes, Pot de crème, Chocolate Dipped Macaroons
Milk, Dark and White Chocolate Dipped Strawberries,
- Bananas Foster with Vanilla Ice Cream** **\$10.00 per person**
Bananas Fosters served with Vanilla Ice Cream

A \$125.00 Chef fee is required at all Action Stations

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Dinner Buffets

New Englander

\$48.00 per person

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

\$46.00 per person

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

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

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Dinner Buffets

Rhode Island Clam Bake

\$64.00 person

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

\$49.00 per person

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

Fudge Chocolate Cake, Assorted Jumbo Cookies and Brownies

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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.