



Carving & Action Stations

Peppered Roast Tenderloin of Beef Roasted Potatoes, Brandy Cream Sauce and Rolls	\$12.00 per person
Roasted Turkey Breast Cranberry Stuffing, Cranberry Sauce, Spicy Mayonnaise and Rolls	\$10.00 per person
Whole Roasted Tenderloin of Pork Warm Apple Compote and Rolls	\$10.00 per person
Mustard & Ginger Leg of Lamb Apple Mint Relish and Garlic Flat Breads	\$10.00 per person
Maple Glazed Virginia Ham Mini Mac & Cheese, Bourbon Pecan Sauce and Rolls	\$9.75 per person
Grilled Roasted Sirloin of Beef Roasted Potatoes, Spicy Mustard, Horseradish and Rolls	\$10.75 per person

Action Stations

Grill Station Grilled Cheese and Grilled Proscuitto, Pear and Cheese Sandwiches	\$10.00 per person
Pasta Stations Cheese Ravioli, Penne, Basil Cream Sauce, Marinara, Assorted Breads and Parmesan	\$12.00 per person
Stir Fry Station Beef, Chicken, Oriental Vegetables, Orange Ginger Sauce, Rice and Spring Rolls	\$18.00 per person
Dumpling Station Pork, Chicken and Vegetable Dim Dum with Ginger and a Sweet & Sour Sauce	\$12.00 per person
Rising Sun Sushi Station California Rolls, Wasabi, Pickled Ginger, Soy Sauce, Noodle Salad & Miso Soup	\$15.00 per person
Jumbo Shrimp Station Jumbo Shrimp served with a Spicy Horseradish Cocktail Sauce	\$12.00 per person
Crab Cake Station Lump Crab Cakes Sautéed and served with a Remoulade & Spicy Cream Sauce	\$14.00 per person

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

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



Display Station

Vegetable Display Variety of vegetables, Assorted Dips and Fruit Garnish	\$7.00 per person
Imported and Domestic Cheese Display Garnished with Fresh Fruit, French Breads, Crackers	\$7.00 per person
Cheese and Vegetable Crudit� Display French Breads, Crackers, Assorted Dips and Fruit Garnish	\$13.50 per person
Baked Brie en Croute Warm wheels of Brie with a Berry Sauce, French Bread and Crackers	\$6.00 per person
Smoked Salmon Display Chopped Eggs, Onions, Capers, Horseradish Cream, Pumpernickel Bread	\$6.50 per person
Antipasto Station Genoa Salami, Prosciutto, Capicola, Provolone Cheese, Sopresetta Fresh Mozzarella, Roasted Red Peppers, Olives, Artichoke Hearts Marinated Mushrooms, Italian Breads with Infused Oils	\$10.00 per person
Mediterranean Display Assortment of Hummus, Tabbouleh, Baba Ghanoush, Variety of Olives Stuffed Grape Leaves, Roasted Peppers, Pita and Flat Breads	\$9.50 per person
Pates and Terrine House Made Pates and Terrines served with Country Breads	\$9.50 per person
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	\$10.50 per person
Fancy Chips & Dips (Select 2 Chips & 2 Dips) Kettle, Vegetable, Tortilla or Pita Points Guacamole, Salsa, Dill, Ranch, Red Pepper Hummus, Vegetable Hummus	\$8.00 per person
Assorted Dry Snacks Potato Chips, Pretzels, Peanuts, Spicy Bar Mix	\$7.50 per person
Fancy Mixed Nuts	\$8.00 per person

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



Hot & Cold Hors D'oeuvres Reception

Thai Chicken Satay with a Thai Peanut Dip	\$3.00 each
Assorted Crostini	\$3.25 each
Mushroom Tartlet	\$3.00 each
Grilled Tenderloin on Crostini	\$3.00 each
Asparagus Wrapped in Prosciutto	\$3.00 each
Caramelized Onion in Filo Triangle	\$3.00 each
Crab Cakes served with a Chipotle Aioli	\$3.75 each
Coconut Shrimp with a Sweet Strawberry Dip	\$3.75 each
Scallops wrapped in Bacon	\$3.75 each
Seared Scallops with a Ginger & Scallion Sauce	\$3.75 each
Jumbo Shrimp with Cocktail Sauce	\$3.75 each
Seared Ahi Tuna with Wasabi on Wonton	\$4.00 each
Smoked Salmon Pinwheel	\$3.75 each
Smoked Salmon with Cornichons and Dill	\$3.75 each
Lobster and Béchamel Sauce in Filo Triangle	\$3.75 each
Clams Casino	\$3.75 each
Herb Roasted Lamb Chops with a Mint Jelly	\$4.00 each
Assorted California Rolls	\$4.00 each
Baby Eggplant Toast	\$3.00 each
Brie and Raspberry in Filo	\$3.00 each
Cocktail Franks in Puff Pastry	\$3.00 each
Spanakopita	\$3.00 each
Saffron Shrimp Risotto Cakes	\$3.25 each
Brie, Almond and Pear Filo	\$3.00 each
Melon Wrapped with Prosciutto	\$3.00 each
Figs wrapped In Prosciutto	\$4.00 each
Pork Dumplings with Szechuan Sauce	\$3.25 each
Asparagus Tartlet	\$3.00 each
Goat Cheese Flatbread Pizza	\$3.00 each
Tuscan White Bean Crisp	\$3.00 each
Strawberries Stuffed with Mascarpone	\$3.00 each
Wild Mushroom Phyllo Cups	\$3.00 each

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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.