



CATERING MENU

WELCOME TO THE RHODE ISLAND CONVENTION CENTER

We understand that your events demand the highest level of excellence and are committed to exceeding your expectations in every aspect of your catering and culinary experience.

Our menu is a testament to our dedication to culinary innovation and our commitment to sourcing the finest ingredients. We offer a wide range of options to cater to diverse tastes and dietary preferences. Whether your event requires a sumptuous buffet, elegant plated dinner, or interactive food stations, our team of talented chefs and culinary experts will craft a menu that not only delights the palate but also complements the theme and style of your event.

Key highlights of our catering services:

Customizable & Flexible: We understand that each event is unique, and we will work closely with you to tailor the menu to meet your specific needs and budget.

Exceptional Service: Our professional and attentive staff will ensure that every guest receives top-notch service, creating a memorable dining experience.

Sustainability: We are committed to environmentally responsible practices and strive to source locally and sustainably whenever possible.

Attention to Detail: From the initial planning stages to the execution of your event, we pay meticulous attention to every detail to ensure a flawless dining experience.

Stunning Presentation: Our dishes are not only delicious but also presented beautifully to enhance the overall visual appeal of your event.

We look forward to the opportunity to collaborate with you and contribute to the success of your events with our exceptional culinary offerings.

The OVG Hospitality Team
Rhode Island Convention Center



CONTENTS

COFFEE	4
BEVERAGES	5-6
PLATED BREAKFAST	7
BREAKFAST BUFFET	8
BREAKFAST ENHANCEMENTS	9
MEETING BREAKS	10
ELEVATED BREAKS	11
A LA CARTE SNACKS	12
GOURMET BOX LUNCHES	13
SANDWICH PLATTERS	14
DELI BOARD BUFFET	15
PLATED MEALS	16
PLATED ENTRÉES	17-18
BUFFETS	19-23
RECEPTION STATION	24
STATIONS & DISPLAYS	25
HORS D'OEUVRE STATIONS	26
DESSERT	27
HOST BAR PACKAGES	28
WINE BY THE BOTTLE	29
CATERING POLICIES	30-32

TASTE THE DIFFERENCE



LOCAL FLAVORS FROM THE RHODE ISLAND COMMUNITY

We are privileged to have wonderful community partners to work alongside and be a part of our culinary program. They are experts in their craft and bring authentic flavors of the city of Providence to our culinary program.

GREEN + SUSTAINABILITY

OVG Hospitality is committed to green business practices that minimize our carbon footprint and reduce greenhouse gas emissions.

- Eco-friendly Packaging
- Waste reduction through portion control and efficient procurement practices.
- Source local & ethical products
- Plant-forward menu items





COFFEE

HOT BEVERAGES

One (1) gallon serves approximately 12 cups.

FRESHLY BREWED LOCALLY ROASTED COFFEE BY DOWNEAST

\$70 PER GALLON

Regular and decaffeinated coffee. Served with half & half, whole milk, almond milk, oat milk, sugar, sugar substitutes

HERBAL TEAS & HOT WATER

\$70 PER GALLON

Selection of herbal teas. Served with lemon, honey, whole milk, sugar, sugar substitutes

FLAVOR ENHANCEMENTS

\$75

Four flavors including: vanilla, caramel, hazelnut, seasonal flavor

SMALL GROUP SERVICE

KEURIG MACHINE

\$125 PER MACHINE

Includes 25 KCups per every 25 guests

Each additional KCup +\$5

BARISTA SERVICES

\$10 PER PERSON PER EVERY ONE STATION

1 station per every 100 guests.

2 hours of service. 50 guest minimum.

Hot & cold gourmet coffee drinks to include lattes, cappuccinos, espresso, mochas, flavored syrups, assorted milk offerings, various toppings, sugars, and whipped cream

Enhance your experience with our local bakery.

ASSORTED BISCOTTI \$8 PP



BEVERAGES

COLD BEVERAGES

One (1) gallon serves approximately 12 cups.

ICED TEA OR LEMONADE (HALF AND HALF)	\$70 PER GALLON
ICED COFFEE	\$75 PER GALLON
FRESH JUICE <i>choose one</i> Fresh orange juice, apple juice, or cranberry juice	\$50 PER GALLON
5 GALLON WATER TOWER	\$45 EACH

See page 6 for infused water options.

SINGLE SERVE

DASANI BOTTLED WATER 16.9oz	\$5 EACH
SPARKLING BOTTLED WATER 12oz	\$5 EACH
COCA COLA BRAND SOFT DRINKS 12oz CANS Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Ginger Ale	\$5 EACH
ASSORTED FRUIT JUICES	\$6 EACH
POWERADE	\$6 EACH
SMART WATER	\$8 EACH
BOTTLED DUNKIN' COLD BREW COFFEE	\$8 EACH
MONSTER ENERGY DRINK	\$9 EACH

BEVERAGE PACKAGES

Beverage packages are based upon 4 consecutive service hours.

THE COMPLETE PACKAGE Regular & decaffeinated coffee, herbal tea, expanded milk selection, soft drinks, bottled water	\$32 PP
HOT BEVERAGE PACKAGE Regular & decaffeinated coffee, herbal tea, expanded milk selection	\$25 PP
SOFT DRINKS BEVERAGE PACKAGE Individual Coca-Cola brand soft drinks, Dasani water	\$28 PP
ICED TEA LEMONADE WATER	\$20 PP

INFUSED WATER

\$90 PER CONTAINER

5 Gallons per container.
Approximately 50-7oz cups per container.

Service includes ice,
disposable cups and napkins.

All infused beverage dispensers will be
garnished with fresh seasonal fruit.

AVAILABLE FLAVORS



Lemon Mint



Strawberry
Basil



Peach
Ginger



Red Raspberry
Pomegranate

Ask about our seasonal chef's creations.





PLATED BREAKFAST

Served with assorted breakfast pastries, butter & preserves, Florida orange juice, freshly brewed coffee, decaffeinated coffee and a selection of hot teas.
Small group fee of \$150 for groups less than 25.

PLATED BREAKFAST

THE GREEK ^{GF}	\$29 PP	CLASSIC BREAKFAST	\$26 PP
Egg white frittata with spinach, tomato, feta cheese, chef's breakfast potatoes		Scrambled eggs, bacon, home fries	
CHICKEN & WAFFLES	\$28 PP	SALMON EGGS BENEDICT	\$24 PP
Crispy southern fried chicken served on a homemade waffle with mild spiced honey maple syrup		Hollandaise sauce on Thomas' english muffin	
SOUTH OF THE BAY ^{GF}	\$27 PP	STUFFED FRENCH TOAST ^V	\$24 PP
Scrambled eggs, crispy pork belly, pico de gallo, black bean corn potato cake, sour cream		Freshly baked French toast casserole with sweet cream cheese and berry compote	
		BELGIAN WAFFLES	\$24 PP
		Served with fresh fruit and maple syrup	

Additional breakfast enhancements in page 9.

FROM THE SKILLET

PRIME RIB HASH AND EGG SKILLET ^{GF}	\$34 PP
Prime rib and roasted potato hash, sunny side-up eggs with fresh chopped chives	
COUNTRY STYLE BREAKFAST SKILLET ^{GF}	\$28 PP
Two pan fried eggs served over country style (sweet) potatoes with peppers, onions, sausage and bacon served in a cast iron skillet	

ADD ONS

BLOODY MARY BAR	\$14 PP
MIMOSA BAR	\$14 PP
SEASONAL FRESH FRUIT CUP ^{VG}	\$6 PP



BREAKFAST BUFFET

Served with freshly brewed coffee, decaffeinated coffee and a selection of hot teas, Florida orange juice, butter & preserves. Small group fee of \$150 for groups less than 25. Customize your buffet with breakfast enhancements on page 9.

CONTINENTAL BREAKFAST [∨]

\$24 PP

Assorted muffins and croissants, assorted individual yogurts, seasonal fruit platter, jams & butter

“CREATE YOUR OWN BREAKFAST” BUFFET

\$32 PP

Select One

- Scrambled eggs with fresh chopped chives ^{GF}
- Egg white frittata with feta cheese, spinach and tomatoes ^{GF}
- Avocado toast topped with a fried egg (+ \$1.00)
- Traditional eggs benedict (+ \$3.00)
- Crab cake benedict (+ \$3.50)
- Hash brown cup with scrambled eggs (+ \$3.50)
- Quiche Lorraine (+3.50)

Select One

- Red skin potato wedge with caramelized onions ^{GF ∨}
- Yukon breakfast potatoes with onions & roasted peppers ^{GF ∨}
- Biscuit and sausage gravy
- Potato pancakes with scallions & sour cream [∨]
- Sweet potatoes with sautéed peppers & onions ^{GF ∨}
- Cheesy hashbrown casserole ^{GF}

Select One

- Assortment of freshly baked scones [∨]
- Assortment of breakfast breads [∨]
- New York style bagels
- Homemade biscuit [∨]
- Assortment of house baked muffins [∨]
- Assortment of fresh danish [∨]
- House baked flaky croissant [∨]
- Steel-cut oatmeal station ^{GF}
- Assorted cereal with whole & oat milk
- Gluten-free muffins (+ \$1.00) ^{GF}
- Cinnamon rolls [∨]

Select Two

- Applewood bacon ^{GF}
- Canadian bacon ^{GF}
- Corned beef hash
- Country ham
- Pork sausage links ^{GF}
- Turkey sausage ^{GF}
- Vegetarian sausage patty

ADD ONS

- BLOODY MARY BAR** **\$14 PP**
- MIMOSA BAR** **\$14 PP**



BREAKFAST ENHANCEMENTS

Enhancements must be ordered in conjunction with plated or buffet breakfast.
Small group fee of \$150 for groups less than 25.

COLD

INDIVIDUAL OVERNIGHT OATS ^{GF VG} Made with almond milk and assorted toppings	\$7 PP	INDIVIDUAL FRESH SEASONAL FRUIT CUP ^{GF VG}	\$6 PP
INDIVIDUAL GREEK YOGURT PARFAIT ^V Local honey, fresh berries & granola	\$7 PP	SCRAMBLED EGGS ^{GF}	\$6 PP
PASTRIES ^V Baked scones, croissants, muffins, danish	\$6 PP	NY STYLE BAGELS ^V Cream cheese, butter & preserves	\$5 PP
FRESH SLICED SEASONAL FRUIT ^{GF} Honey yogurt dip	\$6 PP	ASSORTED CEREAL ^V With whole and skim milk	\$5 PP
		HOME FRIES	\$5 PP

WARM

OATMEAL STATION ^{GF V} Brown sugar, nuts and cranberries	\$14 PP
BELGIAN WAFFLES ^V Apple & grilled peach compote	\$14 PP
VEGAN PATTY	\$7 PP
APPLE WOOD SMOKED BACON OR HERB LINK SAUSAGE ^{GF}	\$6 PP

WARM SANDWICHES

Choice of croissant or English muffin

EGG, PROSCIUTTO & BLUE CHEESE ON CIABATTA ROLL	\$12 PP
HAM, EGG, & CHEESE	\$9 PP
SAUSAGE, EGG, & CHEESE	\$9 PP
BACON, EGG, & CHEESE	\$9 PP
FRIED CHICKEN BISCUIT Honey butter	\$11 PP

CULINARY ATTENDED ENHANCEMENTS

Culinary fee of \$160 for 2 hours of service required.
50 Guest minimum.

BURRITO STATION **+ \$18 PP**

Chef prepared breakfast burritos, corn and flour tortilla, grilled skirt steak or chicken, egg, potato, cilantro rice, peppers, jalapeño, beans, corn, tomato, avocado, sour cream, cheese, salsa verde, chipotle ranch, pico de gallo, cilantro lime crema

EGG STATION **+ \$16 PP**

Eggs prepared as desired to include omelets with choice of peppers, onions, mushrooms, tomato, spinach, ham, sausage, cheddar, jack & Swiss cheeses

PANCAKE & WAFFLE STATION ^V **+ \$14 PP**

Prepared to order, served with maple syrup, butter, whipped cream, fruit compote, fresh berries, grilled peaches, chopped pecans, shaved chocolate



MEETING BREAKS

Priced for 1 hour service period. 25 Guest minimum service.
Small group fee of \$150 for groups less than 25.

- THE GRAZER** **\$26 PP**
Assortment of cured meats, domestic cheeses, almonds, raisins, apricots, olives, grapes, hard salami, apple chicken sausage, red pepper hummus, sweet peppers and crackers
- ENERGIZED** **\$23 PP** v
Kind bars, assorted nuts, dried fruits, dark chocolate raisins, cranberries, chocolate-covered espresso beans, almonds and cranberries
- LOCAL BALL PARK STARS** **\$21 PP**
Jumbo pig in a blanket, freshly baked soft pretzels, assortment of mustards and house-made beer cheese
- MAKE YOUR OWN TRAIL MIX** **\$21 PP** v
dried cranberries, dried tropical fruits, cumin spiced nuts, pretzels, sunflower seeds, m&ms, granola, Hershey's chocolate chips, yogurt raisins
- MAKE YOUR OWN POPCORN COUTURE CINEMA BREAK** **\$20 PP** v
Freshly popped popcorn, pretzels, peanuts, candy, dried fruit, chocolate covered raisins
- BUILD YOUR OWN PARFAIT BAR** **\$19 PP** v
Greek yogurt, strawberry yogurt, gluten-free granola, fresh berries, apple compote, raspberry jam, shredded coconut, sliced almonds, crushed walnuts, chia seeds, crushed oreo, mini chocolate chips
- THE RHODE ISLAND FAVORITES BREAK** **\$18 PP** v
Doughboys served with powdered sugar and granulated sugar, coffee milk
- BAKE SHOP** **\$17 PP** v
House-baked cookies and fudge brownies (10% gluten-free)

BREAK BEVERAGE PACKAGES

Break beverage packages are based upon 1 hour service period. 1 Location per 200 guests. 25 Guest minimum.

THE EXTRA PUSH	\$10 PP
Regular & decaffeinated coffee, herbal tea, expanded milk selection, soft drinks, and bottled water	
SOFT DRINKS BEVERAGE PACKAGE	\$10 PP
Individual Coca-Cola brand soft drinks and Dasani water	
HOT BEVERAGE PACKAGE	\$7 PP
Regular & decaffeinated coffee, herbal tea expanded milk selection	
ICED TEA TOWER	
 LEMONADE TOWER WATER TOWER	\$7 PP



ELEVATED BREAKS

Priced for 1 hour service period.
Small group fee of \$150 for groups less than 25.

Pizzeria

\$28 PP

- CHEESE PIZZA
- PEPPERONI PIZZA
- VEGETABLE PIZZA
- CAESAR SALAD
- COOKIES & BROWNIES

Taco Bar

\$36 PP

- CARNE ASADA
Grilled marinated flank steak
- CHICKEN TINGA
Shredded chicken in a sauce made from tomatoes, chipotle in adobo, and sliced onions
- CILANTRO LIME RICE
- STEWED BLACK BEANS
- FAJITA VEGETABLES
- PICO DE GALLO
- GUACAMOLE
- MEXICAN SLAW
- CORN & FLOUR TORTILLAS
- SALSA
- SOUR CREAM
- LETTUCE
- JALAPEÑOS
- FLAN



**A LA CARTE
SNACKS**
priced per dozen

SAVORY

KETTLE CHIPS [∨]	\$48
GRANOLA BARS [∨]	\$72
KIND BARS [∨]	\$96
MINI PRETZELS ^{VG}	\$48
TRAIL MIX CUPS ^{VG}	\$108
SOFT PRETZELS WITH CHEESE & MUSTARD [∨]	\$84
GOURMET CHARCUTERIE BOXES	\$312
FRESH POPPED POPCORN [∨]	\$60

BAKED & SWEET

PASTRIES [∨]	\$72
Choice of scones, danish, croissants, muffins	
ASSORTED BAGELS & CREAM CHEESE [∨]	\$60
ASSORTED BREAKFAST BREAD SLICES [∨]	\$48
Chef's choice	
ASSORTED HOUSE BAKED COOKIES [∨]	\$60
BROWNIES & BLONDIES [∨]	\$60
BROWNIES GF [∨]	\$75
ASSORTED CANDY BARS [∨]	\$72
GUMMY BEAR CUPS ^{GF ∨}	\$78
YOGURT COVERED PRETZEL CUPS [∨]	\$78
GLUTEN-FREE COOKIES ^{GF}	\$75

HEALTHY

GREEK YOGURT PARFAIT [∨]	\$88
SEASONAL FRUIT KABOBS ^{GF VG}	\$75
OVERNIGHT OATS ^{GF VG}	\$84
Made with almond milk	
FRESH SEASONAL FRUIT CUPS ^{GF VG}	\$72
ASSORTED GREEK YOGURT ^{GF ∨}	\$88
DAIRY FREE YOGURT ^{GF VG}	\$104
HARD BOILED EGGS ^{GF}	\$48
Shell off	
ASSORTED WHOLE FRUIT ^{GF VG}	\$60



GOURMET BOX LUNCHES

Boxed lunches include: house made chips, whole seasonal fruit, and fresh baked jumbo cookie. Minimum of 25 guests.
 2 Selections for groups of 25 or less. 3 Selections for groups of 25 or more.
 Small group fee of \$150 for groups less than 25. All box lunch items can be served in gluten-free wrap for \$2 additional. Includes bottled water.

THE STEAKHOUSE \$29 PP

House roasted thinly sliced prime New York strip loin, caramelized onion jam, arugula, blue cheese spread on ciabatta

DRUNKEN PIG \$25 PP

Bourbon glazed ham, aged swiss cheese, roasted yellow peppers, spring mix and sweet grain mustard aioli on onion brioche bread

TURKEY HARVEST \$25 PP

Roasted turkey, Swiss cheese, baby greens, cranberry aioli on caraway bread

THE FEDERAL HILL \$29 PP

Prosciutto, capicola, salami, ham, arugula, roasted red peppers, garlic parmesan spread on focaccia

TUNA BLISS \$30 PP

Albacore tuna in a pita pocket, alfalfa sprouts, leaf lettuce, tomato, onion, cheddar cheese, balsamic dressing

VEGETARIAN

SANTORINI ^{GF VG} \$25 PP

Grilled asparagus, artichokes, red peppers, olives, quinoa, with red onion and hummus in a wrap
add gluten-free wrap for +\$2

THE CAPRI ^{GF VG} \$25 PP

Tomato, fresh mozzarella, basil, and balsamic on a focaccia
add gluten-free wrap for +\$2

SALAD

FIELD OF GREENS SALAD ^{GF VG} \$25 PP

Mixed baby greens, sliced cucumbers, shaved carrots, kalamata olives, cherry tomatoes, shaved red onions with choice of balsamic or ranch dressing

NEWPORT SALAD ^{GF V} \$26 PP

Baby spinach, fresh strawberries & blueberries, red onions, artichokes, candied pecans, goat cheese with choice of balsamic or ranch dressing

CAESAR SALAD \$25 PP

Baby romaine, focaccia croutons, shaved romano, creamy Caesar dressing

REFRESHER ENHANCEMENTS

LEMONADE TOWER \$7 PP

| ICED TEA TOWER | WATER TOWER

ASSORTED FRUIT JUICES \$6 PP

SOFT DRINKS 12oz CAN \$5 EACH

PROTEIN ADD ONS

GRILLED CHICKEN \$8

SHRIMP \$10

SEARED STEAK \$12

OVEN ROASTED SALMON \$12



SANDWICH PLATTERS

Beverages & enhancements sold separately.

SANDWICH PLATTERS

Choose selection from gourmet box lunches on page 13.

3 SELECTIONS

12 sandwiches | 3 sandwich options

\$240 PER PLATTER

SANDWICH PLATTER ENHANCEMENTS

Serves 12 guests.

APPLE JICAMA SLAW ^{GF V}	\$40	QUINOA SALAD ^{GF VG}	\$40
Fresh julienne green apples & jicama tossed in a citrus yogurt		ROASTED SWEET POTATO RAISIN SALAD ^{GF VG}	\$40
GARDEN SALAD ^{GF VG}	\$55	Sweet potato, diced apple, pecan, goat cheese, shaved brussel sprouts with vinaigrette	
Served with balsamic and ranch dressing		INDIVIDUAL FRESH SEASONAL FRUIT CUP ^{GF VG}	\$72
VEGETABLE PASTA SALAD ^{VG}	\$38	FRESH FRUIT KEBAB ^{GF VG}	\$75
Fresh garden vegetable and tri-color pasta in Italian dressing		ASSORTMENT OF HOUSE BAKED COOKIES	\$60
WATERMELON FETA SALAD ^{GF}	\$38	GLUTEN-FREE COOKIES ^{GF}	\$75
Diced watermelon tossed with mint, feta, and julienne onion finished with balsamic glaze		GLUTEN-FREE BROWNIES ^{GF}	\$75
COUSCOUS PASTA SALAD ^{VG}	\$38	BROWNIES & BLONDIES ^V	\$60
Israeli cous cous, cucumber, tomatoes, fresh herbs mixed with house vinaigrette			



DELI BOARD BUFFET

Serves minimum of 25 guests. Served with bread, sweet butter, iced water, iced tea, or coffee service. Buffet service includes silverware roll-ups on the buffet. 1 Station per every 100 guests. Staffing rates may apply. Optional full table set may be added for \$3 per person. Small group fee of \$150 for groups less than 25.

LUNCH \$35 PER PERSON DINNER \$45 PER PERSON

DELI BOARD

- Thinly shaved roasted turkey
- Rare roast beef
- Honey glazed ham
- Capicola
- Hard salami ^{GF}
- Swiss
- Cheddar
- Provolone cheeses ^{GF}



SALADS & SIDES SELECT THREE

- RED POTATO SALAD**
Applewood bacon, scallions, grain mustard
- QUINOA SALAD ^{GF VG}**
Quinoa, roasted sweet potatoes, dried cranberries, kale, toasted walnuts, lemon-tahini dressing
- VEGETABLE PASTA SALAD ^{VG}**
Cavatappi with grilled vegetables
- EGG SALAD**
Classic egg salad made with free range farm fresh eggs
- TUNA SALAD ^{GF V}**
Flakey tuna, creamy mayo
- HOUSEMADE CHIPS ^{GF V}**

ACCOMPANIMENTS

- BREADS**
Selection of breads and rolls
(to include 10% gluten-free rolls)
- TOPPINGS**
Lettuce, tomato, sweet onion, pickles
- SPREADS**
Mayonnaise, whole grain mustard, cranberry sauce, horseradish sauce

DESSERT

CHEF'S CHOICE OF DESSERT
(To include 10% gluten-free options)



PLATED MEALS

All plated meals are served with salad, entrée, dessert, basket of assorted rolls and sweet butter, and iced water. Serves 50 guests minimum. Small group fee of \$150 for groups less than 50.

SALADS SELECT ONE

Green and red oak lettuce, shaved fennel, strawberries, oranges, mango-passion fruit vinaigrette ^{GF VG}

Baby romaine, focaccia croutons, shaved romano, creamy Caesar dressing

Mixed greens, carrots, cucumber, onion, cherry tomatoes, raspberry vinaigrette ^{GF VG}

Iceberg wedge, red onion, cucumber, cherry tomato, bacon, gorgonzola crumbles, blue cheese dressing ^{GF}

Baby spinach, mushroom, red onion, walnuts, red wine vinaigrette ^{GF VG}

DESSERTS SELECT ONE

Cheesecake with choice of raspberry or mango sauce ^V

Classic tiramisu ^V

Mango crème brûlée ^{GF}

Lemon cake

Blueberry chocolate chip bread pudding with a bourbon glaze

Key lime pie with raspberry sauce ^V

ADD FLOURLESS CHOCOLATE CAKE ^{GF} +\$3

Served with a vanilla bean sauce

BEVERAGES SELECT ONE

Each additional option +\$5 per person

Iced tea

Lemonade

Coffee service

PLATED ENTRÉES

LUNCH/DINNER

All plated meals are served with salad, entrée, dessert, and basket of assorted rolls and sweet butter. Select up to 2. Each additional option \$5 per person.
Serves 50 guests minimum. Small group fee of \$150 for groups less than 50.

ENTREES SELECT ONE

Chilled

- PESTO GRILLED CHICKEN SALAD** \$40/50 PP
Served atop crisp romaine hearts, shaved Parmesan cheese, focaccia croutons, classic Caesar dressing
- MUSTARD GLAZED SALMON SALAD** \$46/56 PP
Green oak, frisée and red leaf lettuce, white bean salad, goat cheese

Hot

- BEEF SHORT RIB & LOBSTER TAIL** MARKET PRICE
Beef short rib, 7oz butter poached lobster tail, potato purée, au blanc vegetables, sauce bordelaise
- PETITE FILET MIGNON & LOBSTER WHIPPED POTATOES** \$65/75 PP
Asparagus, lemon-thyme noisette
- SWEET CHILI GLAZED SALMON** GF \$55/65 PP
Stir-fried vegetables & jasmine rice
- CRAB STUFFED SHRIMP & CIDER BRINED CHICKEN** \$53/63 PP
Creamy polenta, smoked tomato vinaigrette, charred lemon, asparagus tips
- NEW ENGLAND POT ROAST STEAK** GF \$53/63 PP
Black garlic, roasted root vegetables, roasted garlic whipped potatoes
- GRILLED PORK CHOP** GF \$52/62 PP
Braised apple cabbage, mashed potatoes, seasonal vegetable, whole grain mustard sauce
- CRAB CRUSTED DIVER SCALLOP** \$52/62 PP
Lemon butter, french beans, roasted potato, brown butter crumb
- SEARED SWORDFISH** \$50/60 PP
Chardonnay-tomato butter, julienne vegetables, basil whipped potatoes
- BRAISED SHORT RIBS** GF \$50/60 PP
Asiago mashed potatoes, roasted broccoli and cauliflower blend, coffee demi

- PESTO SHRIMP** \$48/58 PP
Tomato, parsley, lemon, basil pesto cream sauce over linguine
- MEDITERRANEAN CHICKEN BREAST** GF \$46/56 PP
Seared airline chicken breast, artichoke hearts, black olives, diced tomato, capers, wild rice pilaf, sautéed squash and zucchini
- CHICKEN SALTIMBOCCA** GF \$45/55 PP
Seared chicken breast, crispy prosciutto, sage, wild rice, baby spinach & brown garlic, tomato madeira sauce
- PAN SEARED ORGANIC CHICKEN BREAST** \$44/54 PP
Airline chicken breast, truffle barley risotto, organic vegetables, mushroom jus
- POTATO CRUSTED COD** GF \$44/54 PP
Lemon buerré blanc sauce, herb infused rice, grilled baby zucchini
- CLASSIC CHICKEN PICATTA** \$40/50 PP
Lemon caper sauce, linguine, charred cauliflower & broccoli
- CRACKER CRUMB NEW ENGLAND SCROD** \$48/58 PP
Creamy cheddar orzo, stewed spinach and leeks, spicy bbq butter
- PORTOBELLO MUSHROOM NAPOLEON** GF V \$40/50 PP
Portobello mushroom, grilled squash, carrot, peppers, roasted red bell pepper coulis, goat cheese
- SEASONAL RAVIOLI** \$32/42 PP
Spring (March-May): Spring Pea Ravioli
Filled with fresh pea, mint, ricotta and lemon served with a lemon butter sauce and sautéed garden vegetables
Summer (June-August): Sweet Corn Ravioli
Filled with fresh corn and burrata served with a slow-roasted cherry tomato sauce
Fall (September-November): Butternut Squash Ravioli
Filled with butternut squash and pumpkin served with a brown butter sauce and sautéed kale
Winter (December - February): Mushroom Ravioli
Filled with sautéed wild mushrooms, Parmesan, and mozzarella cheese served with a maderia sauce and roasted shaved Brussels sprouts

ADDITIONAL

PLANT BASED ENTRÉE SELECTIONS

Dietary entree alternatives for plated meals.

PASTA WITH LENTIL BOLOGNESE ^{VG} **\$40/50 PP**

GLUTEN-FREE PASTA UPON REQUEST

Chef's choice pasta tossed with lentil bolognese, sundried tomatoes, capers and olives

BUTTERNUT SQUASH RISOTTO ^{GF VG} **\$40/50 PP**

Roasted butternut squash, saffron risotto, spinach, leeks and roasted pecans

CURRIED COCONUT BASMATI RICE WITH FRIED TOFU ^{GF VG} **\$40/50 PP**

GLUTEN-FREE PASTA UPON REQUEST

Curried basmati rice, toasted coconut flakes, roasted cauliflower, mint, cilantro chutney, peas, carrot, fried tofu

TERIYAKI TOFU NOODLES ^{GF VG} **\$40/50 PP**

Fried tofu, tossed with teriyaki glaze on a bed of stir-fried noodles and asian vegetables

MEATBALLS ^{GF VG} **\$40/50 PP**

GLUTEN-FREE PASTA UPON REQUEST

Vegan Impossible meatballs with basil tomato sauce and pasta

GRILLED VEGETABLES ON TOASTED QUINOA ^{GF VG} **\$40/50 PP**





**CREATE YOUR OWN
BOWL
BUFFET**

Served with rolls and sweet butter. Buffet service includes silverware roll-ups on the buffet.
 Optional full table set may be added for \$3 per person. Serves minimum of 25 guests.
 Small group fee of \$150 for groups less than 25.

LUNCH \$38 PER PERSON DINNER \$51 PER PERSON

BASE ^{VG} SELECT FOUR

- Cold*
- Mixed baby greens ^{GF}
 - Romaine lettuce ^{GF}
 - Iceberg lettuce ^{GF}
 - Baby spinach ^{GF}
 - Kale ^{GF}
 - Quinoa ^{GF}
 - Udon noodles
- Warm*
- Rice ^{GF}
 - Brown rice ^{GF}
 - Couscous
 - Orzo pasta

CHEESE ^{GF} SELECT TWO

- Cold*
- Blue cheese
 - Jack cheese
 - Cheddar cheese
 - Goat cheese
 - Feta cheese
 - Parmesan cheese
 - Mozzarella cheese

PROTEIN ^{GF} SELECT TWO

- Cold*
- Grilled chicken
 - Roast beef sirloin
 - Roast turkey
 - Applewood smoked bacon
 - Shrimp (add \$3 per person)
- Warm*
- Korean bulgogi beef
 - Fried tofu & mushrooms ^{VG}
 - Bbq pulled pork
 - Chicken souvlaki
 - Tofu crumbles ^{VG}

DRESSINGS ^{VG} SELECT TWO

- Blue cheese
- Caesar
- Buttermilk ranch
- Balsamic vinaigrette
- Champagne wine vinaigrette
- Orange ginger dressing
- Italian vinaigrette

TOPPINGS SELECT FIVE

- Shredded carrots ^{GF VG}
- Cucumbers ^{GF VG}
- Kalamata olives ^{GF VG}
- Grape tomatoes ^{GF VG}
- Sweet peppers ^{GF VG}
- Cauliflower ^{GF VG}
- Garbanzo beans ^{GF VG}
- Black olives ^{GF VG}
- Red onions ^{GF VG}
- Black beans ^{GF VG}
- Chopped egg ^{GF}
- Croutons ^V

DESSERT

Chef's selection of dessert
 (to include 10% gluten-free options)

BEVERAGES SELECT ONE

Each additional option +\$5 per person

- Iced tea
- Lemonade
- Coffee service

LUNCH & DINNER BUFFET

Lunch & dinner buffet served with rolls, sweet butter, and iced water. Buffet service includes silverware roll-ups on the buffet. Optional full table set may be added for \$3 PP. Serves minimum of 25 guests. Small group fee of \$150 for groups less than 25.

THE EXCHANGE

\$47/57 PER PERSON

SOUPS CHOOSE ONE

RHODE ISLAND CLEAR CLAM CHOWDER

Oyster crackers

NEW ENGLAND CLAM CHOWDER

Oyster crackers

ROASTED CORN & POTATO CHOWDER

Chive oil

LOBSTER BISQUE

WILD MUSHROOM & BARLEY SOUP ^v

SALADS CHOOSE ONE

MIXED GREENS SALAD BAR

Wild field greens, heirloom tomato, pickled red onion, crispy pancetta, cucumber, white balsamic vinaigrette

SPINACH & BEETS SALAD BAR

Local beets, salty sea feta, spiced walnuts, baby spinach, basil vinaigrette

ENTRÉES

GRILLED PRIME FLANK STEAK

Cabernet demi glace

SEAFOOD NEWBURG

Aged sherry butter

SIDES CHOOSE ONE

ALMOND RICE PILAF

BUTTERED ASPARAGUS

DESSERTS

CHEF'S CHOICE OF DESSERT

To include 10% gluten-free options

BEVERAGES SELECT ONE

Each additional option +\$5 per person

ICED TEA

LEMONADE

COFFEE SERVICE

THE BAKE

\$43/53 PER PERSON

NEW ENGLAND CLAM CHOWDER

Oyster crackers

CHEFS MIXED GREENS SALAD ^{GF}

Cherry tomato, cucumber, black olives, blue cheese crumbles, croutons, balsamic vinaigrette

CHOPPED SLAW ^{GF V}

STUFFED QUAHOG

Chourico, clams, old bay, seasoned breadcrumbs

STEAMED MUSSELS & STEAMERS ^{GF}

Lager, chourico and onion

GRILLED CHICKEN ^{GF V}

BBQ sauce

SEASONAL VEGETABLE MEDLEY ^{GF V}

WATERMELON DISPLAY ^{GF V}

CHEF'S CHOICE OF DESSERT

THE SABIN

\$38/48 PER PERSON

WILD MUSHROOM RISOTTO ^{GF}

BACON & BLUE CHEESE SALAD ^{GF}

Baby iceberg, applewood bacon, shaved shallots, cherry tomato, blue cheese, blue cheese dressing

TOMATO & MOZZARELLA PASTA SALAD

Cherry tomatoes, tri-color tortellini, cucumber, red onion, roasted red pepper, Italian dressing, fresh basil

"FRENCH ONION" CHICKEN ^{GF}

Sherry butter, caramelized onions, gruyere cheese

ROASTED COD ^{GF}

Citrus beurre blanc, fresh herbs

SEASONAL VEGETABLE MEDLEY ^{GF V}

Garlic butter

CHEF'S CHOICE OF DESSERT

TASTE OF NEW ENGLAND BUFFET

Serves minimum of 25 guests. Served with rolls, sweet butter, and iced water. Each additional option is +\$5.
Buffet service includes silverware roll-ups on the buffet.
Optional full table set may be added for \$3 per person.
Small group fee of \$150 for groups less than 25.

LUNCH 58 PER PERSON DINNER 68 PER PERSON

SOUPS SELECT ONE

ROASTED CORN CHOWDER ^V
LOBSTER BISQUE
LENTIL SOUP
CLAM CHOWDER
TOMATO BASIL SOUP ^{GF V}
WHITE BEAN SOUP ^{GF V}

SALADS SELECT TWO

HOUSE SALAD ^{GF V}
Green and red leaf, arugula, baby greens, cucumbers, diced apples, cranberries, feta cheese, champagne vinaigrette
CAESAR SALAD ^V
Romaine lettuce, freshly shaven Parmesan cheese, house made herb croutons, traditional Caesar dressing
MEDITERRANEAN SALAD ^{GF V}
Green and red leaf, arugula, olives, english cucumbers, shaved fennel, feta cheese, lemon and olive oil dressing
RI CONVENTION CENTER SALAD ^{GF V}
Green and red leaf, arugula, baby greens, cucumbers, carrots, roasted pears, goat cheese, candied pecans, lemon vinaigrette

SIDES SELECT TWO

ROASTED YUKON GOLD POTATO WEDGES ^{V GF}
GARLIC MASHED POTATOES ^{V GF}
SWEET POTATO WEDGES ^{V GF}
ROASTED FINGERLING POTATOES ^{V GF}
MEDLEY OF SEASONAL VEGETABLES ^{V GF}
BUTTERED GREEN BEANS ^{V GF}
HONEY GLAZED CARROTS ^{V GF}

ENTREES SELECT TWO

SAUTÉED CHICKEN BREAST ^{GF}
With creamy sauce
CHICKEN PICCATA
With white wine, capers, and butter sauce
CHICKEN SALTIMBOCCA
With marsala demi glaze sauce
ROASTED PORK LOIN ^{GF}
In a creamy white wine sauce
SLICED RIBEYE ^{GF}
In a red wine sauce
SLICED TENDERLOIN ^{GF}
With madeira sauce
BRAISED SHORT RIB ^{GF}
With burgundy demi glaze
GRILLED SALMON ^{GF}
Lemon butter cream sauce
BAKED COD PROVENÇALE
CHICKEN PARMIGIANA
In a marinara sauce
BUTTERNUT SQUASH ^{GF V}
In a brown butter sauce
TRI COLOR TORTELLINI ^V
In a cream sauce

DESSERTS SELECT ONE

CHEF'S CHOICE OF DESSERTS
To include 10% gluten-free options

BEVERAGES SELECT ONE

Each additional option +\$5 per person

ICED TEA
LEMONADE
COFFEE SERVICE

TASTE OF RHODE ISLAND CLAM BOIL

Serves minimum of 25 guests. Served with rolls, sweet butter, and iced water. Each additional option is +\$5. Buffet service includes silverware roll-ups on the buffet. Optional full table set may be added for \$3 per person. Small group fee of \$150 for groups less than 25.

LUNCH 66 PER PERSON DINNER 76 PER PERSON

SOUPS SELECT ONE

- ROASTED CORN CHOWDER ^V
- LOBSTER BISQUE
- LENTIL SOUP
- NEW ENGLAND CLAM CHOWDER
- TOMATO BASIL SOUP ^V
- WHITE BEAN SOUP ^{GF V}

THE BOIL

- STEAMERS & MUSSELS ^{GF}
With drawn butter and broth
- GRILLED CHICKEN BREAST ^{GF}
In a herb sauce
- CORN ON THE COB ^{GF V}
- NEW ENGLAND BOILED POTATOES ^{GF VG}

BEVERAGES SELECT ONE

Each additional option +\$5 per person

- ICED TEA
- LEMONADE
- COFFEE SERVICE

ENHANCEMENTS

LOBSTER	MRKT PRICE
SAUSAGE, PEPPERS, & ONIONS	18
CRAB CAKES	14

SALADS SELECT TWO

- HOUSE SALAD ^{GF V}
Green and red leaf, arugula, baby greens, cucumbers, diced apples, cranberries, feta cheese, champagne vinaigrette
- MEDITERRANEAN SALAD ^{GF V}
Green and red leaf, arugula, olives, english cucumbers, shaved fennel, feta cheese, lemon and olive oil dressing
- RI CONVENTION CENTER SALAD ^{GF V}
Green and red leaf, arugula, baby greens, cucumbers, carrots, roasted pears, goat cheese, candied pecans, lemon vinaigrette

DESSERTS

- CHEF'S SELECTION OF DESSERTS
To include 10% gluten-free options



TASTE OF AMERICA BUFFET

Serves minimum of 25 guests. Served with rolls, sweet butter, and iced water. Each additional option is +\$5.
Buffet service includes silverware roll-ups on the buffet.
Optional full table set may be added for \$3 per person.
Small group fee of \$150 for groups less than 25.

LUNCH 45 PER PERSON DINNER 60 PER PERSON

STARTERS SELECT ONE

CHEESY JALAPENO CORNBREAD [∨]

Served with whipped sweet butter

DEVEILED EGGS ^{GF}

Filled with creamy filling

GARDEN SALAD ^{GF ∨}

Mixed greens, tomatoes, cucumbers, carrots, house-made vinaigrette

SIDES SELECT TWO

SOUTHERN GREEN BEANS ^{GF}

Sautéed with bacon and onion

COLESLAW ^{GF ∨}

Creamy coleslaw

MACARONI & CHEESE [∨]

Creamy three cheese blend

MASHED POTATOES WITH GRAVY [∨]

Smashed Yukon potatoes with brown gravy

BAKED BEANS ^{GF}

Slow-cooked, southern style baked beans with pork

DESSERTS [∨] SELECT ONE

HOMEMADE APPLE CRISP

Traditional cinnamon laced sweet apples cooked in a buttery crisp topping

BREAD PUDDING

Blueberry chocolate chip with a bourbon glaze

ASSORTED HOUSE BAKED COOKIE & CHOCOLATE BROWNIES

To include 10% gluten-free options

ENTREES SELECT TWO

GRILLED HAMBURGERS

Served with assorted toppings to include: cheddar cheese, lettuce, tomatoes, onions, pickles and condiments

ALL BEEF HOT DOGS

Served with chopped onions, sauerkraut, condiments

BEANLIEVABLE BURGER [∨]

GLUTEN-FREE BUN UPON REQUEST

Black bean burger, avocado, tomatoes, green leaf, pickled onions, roasted red pepper aioli on a bun

ST. LOUIS RIBS ^{GF}

Slow cooked, tender meaty ribs in bbq sauce

BBQ PORK ^{GF}

Slow roasted hand pulled pork in our savory BBQ sauce

GRILLED BBQ CHICKEN ^{GF}

Seasoned grilled chicken breast with savory BBQ sauce

TEXAS BEEF BRISKET ^{GF}

Hand-rubbed with a blend of spices and slow-cooked to perfection

GRILLED PORTOBELLO MUSHROOM ^{GF VG}

Served with chimichurri sauce

BEVERAGES SELECT ONE

Each additional option +\$5 per person

ICED TEA

LEMONADE

COFFEE SERVICE



RECEPTION STATIONS

Serves minimum of 25 guests. Small group fee of \$150 for groups less than 25.

CARVED ROCK CRAB Foie gras and spinach "streudel", dijon-lemon beurré blanc	\$18 PP	RHODE ISLAND DELUXE RAW BAR EXPERIENCE ^{GF} Cherry stone and razor clams, local cold water oysters classic mignonette, champagne-strawberry mignonette, charred lemons and grilled crostini	MARKET PRICE PP
CARVED BACON WRAPPED MONK FISH Buerre blanc sauce, watercress salad	\$22 PP	SEARED ROCK CRAB CAKES Celery root remoulade, frisee salad	\$18 PP
DAY BOAT SCALLOPS "CRUDO" Herb vinaigrette, smoked sea salt, presented in scallop shells	\$19 PP	STRIPED BASS GOUJONS ^{GF} Cornichon aioli, Italian parsley	\$17 PP
PEI MUSSELS Chorizo, fennel, local beer, garlic butter presented with torn baguette	MARKET PRICE PP		

A TASTE OF ITALY

PASTA STATIONS

\$30 PER PERSON

Gluten-free pasta +\$5 per person

Cheese wheel pasta enhancement +\$5 per person

Make it an action station +160 attendant fee per 2 hours per station

1 station per every 100 guests. Select 2 pasta options:

PAPPADELLE PASTA

Braised short rib bolognese, carrot, onion, pork tomato sugo, Pecorino Romano cheese

CAMPANELLE PASTA

Bellflower shaped pasta, roasted mushrooms, peas, Parmesan cream, white truffle

PIPETTE PASTA

Pipe shaped pasta, fontina cheese fonduta, braised chicken, roasted broccoli florets

GARGANELLI PASTA AL LA NORMA ^v

Folded tube-shaped pasta, eggplant, capers, oregano, shaved ricotta salata, tomato basil sauce

PENNE AMATRICIANA

Quill shaped pasta, pancetta, shallots, tomato, chiles, cheese

TROFIE A LA GENOVESE ^v

GNOCCHI

CARVING STATIONS & DISPLAYS

Carving station require culinary attendant. \$160 Per attendant.
1 Culinary attendant per station. All carving stations served with assorted rustic rolls.

DISPLAY STATIONS

SHRIMP COCKTAIL DISPLAY ^{GF}	\$20 PP
Lemon wedges, bloody mary sauce, remoulade and horseradish (4 pieces per person)	
SUSHI DISPLAY	\$18 PP
<i>Optional action station</i>	
Assortment of sushi rolls, sashimi, and nigiri served with wasabi, soy, and pickled ginger	
ARTISANAL CHEESE & CHARCUTERIE DISPLAY	\$16 PP
Artisanal cheeses, imported prosciutto, salami, soppressata and capicola, pickled vegetables assorted breads, flavored olive oil	
GARDEN FRESH CRUDITÉ ^{GF VG}	\$15 PP
With onion and ranch dips	
INTERNATIONAL CHEESE BOARD	\$15 PP
Chef's selection of cheeses served with wild flower honey, fresh seasonal berries, dried fruit garnish, sliced breads, crackers and flat breads	
ASSORTED FRESH FRUIT PLATTER ^V	\$13 PP
Honey yogurt dip	
HUMMUS TRIO ^{VG}	\$13 PP
Roasted red pepper, garlic, traditional served with fresh cut vegetables and pita chips	
HERB MARINATED AND GRILLED VEGETABLE DISPLAY ^{GF V}	\$12 PP
Zucchini, yellow squash, maple glazed brussel sprouts, roasted red peppers, grilled red onions, asparagus and sweet balsamic reduction	

CARVING STATIONS

ROASTED PRIME RIB ^{GF}	\$32 PP
Herb-crusted prime rib, au jus	
HERB-CRUSTED SIRLOIN	\$29 PP
Sautéed shishito peppers	
OVEN-ROASTED TURKEY BREAST ^{GF}	\$26 PP
Served with gravy	
BEEF TENDERLOIN	\$30 PP
Horseradish sauce	
JERK SPICED PORK LOIN ^{GF}	\$27 PP
Mango salsa	
STEAMSHIP ROUND	\$30 PP
<i>100 guest minimum</i>	

ADD ANY OF THE FOLLOWING TO ANY CARVING STATION ^{GF V}

\$10 PP

Choose 2. +\$5 per person for each additional selection.

Seasonal roasted vegetable medley ^{GF V VG}

Lemon garlic roasted brussels sprouts ^{GF V VG}

Whipped sweet potatoes with butter and brown sugar ^{GF V}

Rice pilaf ^{GF V VG}

Garlic herb roasted potatoes ^{GF V}

Sautéed mushrooms ^{GF V VG}

Green beans with lemon essence ^{GF V VG}

Asiago mashed potatoes

120 pieces minimum per order.
 Priced per dozen.
 2 dozen minimum per selection.

HORS D'OEUVRE STATIONS

May be passed for an
 additional fee of \$160.
 1 passer per 50 guests.

Served Warm

Served Chilled

Chicken

BUFFALO CHICKEN WINGS WITH BLUE CHEESE ^{GF}	\$60
THAI CHICKEN SKEWERS WITH COCONUT CURRY SAUCE ^{GF}	\$60
CHICKEN CORNUCOPIA WITH SOUR CREAM AND CHEESE	\$60
CARIBBEAN JERK CHICKEN SKEWER ^{GF}	\$60
BUFFALO CHICKEN SPRING ROLLS WITH BLUE CHEESE SAUCE	\$60

Pork

PORK CARNITA TOSTONES WITH CILANTRO AIOLI	\$84
BOUDIN BALL WITH SMOKED TASSO	\$84
MINI PRESSED CUBANS	\$84
SAUSAGE STUFFED MUSHROOMS	\$84
JALAPENO POPPERS WRAPPED IN BACON ^{GF}	\$84
PIGS IN A BLANKET	\$60
MINI SAUSAGE OR PEPPERONI PIZZAS	\$60

Beef

BEEF WELLINGTON	\$84
ITALIAN MEATBALLS	\$84
MINI REUBEN	\$84

Seafood

OYSTER ON THE HALF SHELL, APPLE MIGNONETTE, MICRO BASIL ^{GF}	MARKET PRICE
CRAB CAKE WITH REMOULADE SAUCE	\$108
MINI LOBSTER ROLL IN A BUTTERED TOASTED ROLL	\$96
ORANGE GLAZED JUMBO SHRIMP SKEWER WITH SCALLION ^{GF}	\$84
BLACK PEPPER BACON WRAPPED SCALLOPS WITH BLUE CHEESE CREMA ^{GF}	\$72
MINI CLAMS CASINO, LEMON-GARLIC AIOLI	\$72

Vegetarian ^V

SPANAKOPITA WITH TZATZIKI SAUCE	\$84
BUTTERNUT SQUASH FRIED RAVIOLI WITH MARINARA	\$84
VEGETARIAN JALAPENO POPPERS	\$84

Vegan ^{VG}

VEGETABLE SPRING ROLL WITH SWEET THAI CHILI SAUCE	\$84
STEAMED EDAMAME	\$60

Chicken/Duck

CHICKEN YAKITORI WITH SCALLION AND PINEAPPLE SWEET SOY GLAZE	\$96
SMOKED DUCK WITH HERB CHEESE ON TOASTED RICE BUN	\$96
SMOKED CHICKEN BRUSCHETTA WITH LEMON THYME AIOLI	\$60

Pork

CRISPY PROSCIUTTO WRAPPED MELON ^{GF}	\$72
---	------

Beef

BEEF PISTACHIO ON GRILLED FOCACCIA	\$96
SLICED BEEF WITH GARLIC & BASIL ON FOCACCIA BRUSCHETTA	\$60

Seafood

TUNA POKE ON FRIED WONTON	\$108
SPICY SEARED TUNA WITH WASABI MAYO AND SEAWEED	\$108
SMOKED SALMON WITH ACCOMPANIMENTS ON PANCAKE TOAST	\$108
CITRUS MARINATED LUMP CRAB WITH OLD BAY AIOLI ON A MISO SPOON	\$84
WEST INDIES CROSTINI WITH A HOUSE MADE VINAIGRETTE	\$84
BLOODY MARY SHRIMP COCKTAIL	\$84
TUNA OR SALMON CEVICHE ^{GF}	\$84
CUCUMBER SALMON PINWHEEL ^{GF}	\$84

Vegetarian ^V

KALAMATA OLIVES, ARTICHOKE, GOAT CHEESE, BASIL CRÈME FRAICHE, PITA POINT	\$84
FRESH MOZZARELLA SKEWER WITH BASIL, CHERRY TOMATO, ARTICHOKE	\$84
STRAWBERRY WITH BRIE AND WALNUT	\$84
ROMA TOMATO BRUSCHETTA WITH PARMESAN & BALSAMIC GLAZE	\$60

Vegan ^{VG}

FRESH FRUIT SKEWER	\$84
CHARRED CAULIFLOWER WITH PEA PUREE SHOOTER	\$60
GRILLED TOMATO GAZPACHO	\$60



DESSERT

RECEPTION DESSERT DISPLAYS

Serves 25.

ASSORTED ITALIAN COOKIES & MINI DESSERTS	\$350 EACH	CUPCAKE TOWER ^v Chef's selection	\$350 EACH
CANDY SHOP ^v Chocolates, assorted loose candy	\$325 EACH	SWEET AND SWEETER ^v Our combination of house-baked cookies and brownies	\$325 EACH

A LA CARTE

DESSERT STATIONS

Priced per dozen.

RICH CHOCOLATE MOUSSE SHOOTERS	\$60	FRENCH MACARONS	\$60
BANANA PUDDING SHOOTERS	\$60	MINI ASSORTED CUPCAKES	\$66
CARAMEL APPLE SHOOTERS	\$60	ASSORTMENT OF DESSERT BARS	\$60
KEY LIME TARLET	\$60	HOUSE BAKED BROWNIES	\$60
ASSORTMENT OF MINI TARTS	\$60	ASSORTED MINI CHEESECAKES	\$60
HOUSE MADE COOKIES	\$60		

HOST BAR PACKAGES

Bartender fee of
\$160 per bar (4 hours).

Each bar is designed
to serve 100 guests.

Hosted Consumption & Retail Bar Services

PREMIUM COCKTAILS	\$16
DELUXE COCKTAILS	\$14
CRAFT IMPORTED BEER	STARTING AT \$10
DOMESTIC BEER SELTZER	STARTING AT \$9
PREMIUM WINE BY THE GLASS	\$16
DELUXE WINE BY THE GLASS	\$12
SPARKLING WINE BY THE GLASS	\$15
SPARKLING WATER	\$5
BOTTLED WATER	\$5
COCA-COLA SODAS AND JUICES	\$5



SPECIALITY BAR SERVICES

Artisanal beverages with premium spirits, unique ingredients, house made syrups, creative garnishes, including a smoke bubble gun that tops drinks with a flavor infused bubble of smoke. Due to the unique nature of the craft beverage creations, each specialty bar is designed to serve approximately 30-40 drinks per hour.

RECEPTION PACKAGE

Price includes 50 drinks. Additional drinks over package \$20 each

\$1,250

Choose From:

OLD FASHIONED BAR

Selection of premium bourbons, infused syrups and bitters to craft the perfect old fashioned

MARTINI BAR

Selection of classic & creative martinis

MARGARITA BAR

Selection of premium tequila and mezcal, assorted margarita flavors, rimming salts & fruit garnish

WHISKEY & BOURBON BAR

Selection of fine whiskeys & bourbons

RUM BAR

Bringing a tropical vibe with tiki-inspired cocktails, exotic fruit juices and an array of rums

BLOODY MARY BAR

Create your ultimate bloody mary with choice of vodka, tequila or bourbon, dressed with candied bacon, celery stalks, stuffed olives, celery salt, lemons, limes and assorted hot sauces

CHAMPAGNE BAR

Featuring sparkling wines, champagne and prosecco with variety of liquor, mixers and garnishes for your favorite bubbly creations

MIMOSA BAR

Bubbly prosecco, fresh juices, purees, and garnishes to craft your perfect mimosa

COFFEE AND CORDIAL STATION

Selection of cordials, dessert style and coffee infused cocktails

ZERO PROOF BAR

A selection of hand crafted, alcohol-free mocktails and virgin classic cocktails

Adjusted price for zero proof bar \$750 | \$10 each additional drink

WINE BY THE BOTTLE

Requires advanced order.

WHITE WINE

WHITE HEAVEN SAUVIGNON BLANC	\$90
HERMANN J. WIEMER VINEYARD RIESLING	\$85
LA CREMA CHARDONNAY	\$75
CHLOE PINOT GRIGIO	\$65
LINDEMAN'S CHARDONNAY	\$50

SPARKLING WINE

KIRKLAND SIGNATURE PROSECCO	\$64
FREIXENET CAVA BRUT CARTA NEVADA	\$50

RED WINE

MURPHYGOOD SAUVIGNON	\$80
LA CREMA PINOT NOIR	\$75
1865 MALBEC	\$72
LINDEMAN'S CABERNET SAUVIGNON	\$50
MURPHY GOODE MERLOT	\$66



CATERING POLICIES

Exclusive Caterer

OVG Hospitality maintains the exclusive right to provide all food and beverage, and concession services at the Rhode Island Convention Center. All food and beverage, including items for staff and security offices, must be purchased from OVG Hospitality.

Outside Food and Beverages

No food or beverage of any kind will be permitted to be brought into the facility by the patron, patron's guests or invitees without the prior written approval of the food & Beverage general manager and/or director of catering sales. There will be a \$1500 fee for each occurrence of outside food and beverage brought in. Food items may not be taken off the premises. Excess prepared food is donated under, regulated conditions, to agencies feeding the underprivileged at the sole discretion of OVG Hospitality.

Beverage Service

OVG Hospitality offers a complete selection of beverages to compliment your function. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto, nor removed from, the premises. In compliance with alcohol Serving regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service and we reserve the right to refuse alcohol service to intoxicated or underage persons.

China & Glassware Service

China & glassware service is standard for catering services with the exception of the exhibit hall, exhibit hall pre-function areas, and outdoors unless they have been fully carpeted. High-grade disposable products will be used in uncarpeted areas of the venue and in events with theatre style seating. There is a +\$5 per person china fee for china used in the exhibit hall.

Linens

All banquet prices include napkins and 85x85-inch table linens in black, white, or ivory. Floor length table linens and additional colors are available for both table linens and napkins for an additional fee. Ask your sales associate for further information and colors. If a client opts to rent linens through another source, any returns and charges associated with the rental are the sole responsibility of the client; in addition, the client is responsible for the receiving and returning of the linen.

Additional Labor

Bartender - \$160 (up to 4 hours);

Culinary attendant - \$160 (up to 4 hours);

Passers - \$160 (up to 4 hours).

A small group fee of \$150 will be charged for functions of less than 25 guests.

At the client's request, culinary room or set up changes made the day of the event may incur a change fee of \$75 per 50 guests in room; \$150 per 50 guests to move rooms. Orders less than \$75 per delivery, may be subject to a delivery fee of \$25.

Additional labor fees will be charged for food & beverage preparation and service for events on the following holidays: New Year's Eve, New Year's Day, Martin Luther King Day, President's Day, Memorial Day, Juneteenth, Independence Day, Labor Day, Thanksgiving Day, Day after Thanksgiving, Christmas Eve, Christmas Day. OVG Hospitality will notify clients of the estimated labor fees based upon information supplied by the client.

Extended or Delayed Service

Standard service times for meals & receptions is up to 4 hours; breaks up to 1 hour. For the health & safety of our guests, buffet and food displays are limited to 2 service hours.

Events requiring additional time for service will incur overtime charges of \$50 per hour, per server/passers/attendants; \$60 per hour per bartender; \$65 per hour per craft bartender; \$65 per hour per culinary attendant.

On the day of your event, if the agreed upon beginning or ending service time changes by 30 minutes or more, additional labor charges may apply.

Menu Selections

Select a menu from the catering menu listings or have us custom design a menu for your particular needs. Menu selections are due at least 60 days prior to the event. Menus must be finalized at least 30 days prior to the event. There will be an additional fee for late menu selections. Final counts are due 3 weeks prior to the event.

Prices

A good faith estimate of prices will be provided six (6) months in advance of the event start date. Due to fluctuating market prices and product availability, prices are confirmed at the signing of the banquet event order(s), up to three (3) months in advance of the start date.

CATERING POLICIES

Substitutions

OVG Hospitality reserves the right to substitute menu items due to market availability and will always make every effort to inform our clients of these substitutions.

Room Set

Rooms will be set for guarantee provided. Client may request a dry overset for the room, without beverages or food for up to 5% of the guarantee. Tables will be set with linen, silverware and condiments.

Dry overset above the 5%, will be charged \$100 per table to cover the expense of linen and service labor.

A "reserved" sign will be placed on all overset tables.

Guarantees

A final guarantee of attendance is required ten (10) business days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify OVG Hospitality of the exact count of each item ten (10) business days prior to the event. Split menus, which are not included in a package, will be charged at the higher entrée price. Billing will be based on either the final guarantee attendance (even if fewer guests are served) or the actual guest count served, whichever is greater. OVG Hospitality will prepare 5% above the final guarantee, up to a maximum of thirty (30) meals. If utilized, meals served within the 5% will be charged at menu price. any meals consumed over 5% are billed with an additional 20% surcharge.

Dietary Considerations

If your group expects to need vegetarian/gluten-free meals, please discuss with your catering sales manager for proper meal planning.

With a written fourteen (14) business day advance notice, OVG Hospitality will make every attempt to accommodate individuals with dietary requests. An additional fee may be applied.

Our facility is not certified gluten-free, nut-free, kosher, vegetarian, vegan, or meals addressing allergy sensitivities. We cannot guarantee that cross contact with items that may cause allergic reactions in some individuals may occur, nor can we assume any responsibility or liability for a person's sensitivity to any food or beverage due to an allergy.

A 5% overage/up to 30 meals will be prepared to accommodate for gluten-free/vegan/vegetarians.

Retail Concession Service

Concession services during non event hours (load in-load out) will require a \$2,000 minimum per 4 hour guarantee in sales.

Appropriate operation of concession outlets will occur during show hours, starting hour before doors open for the event. OVG Hospitality reserves the right to determine which carts/food outlets are open for business and the hours of operation pending the flow of business. For the requested opening of concessions, a \$2,000 per 4 hour minimum guarantee in sales is required per cart/food outlet. Client will be responsible for the variance in sales per cart/food outlet location.

Portable carts and retail bars will be assessed a set fee of \$300 per location/per day.

Exhibitor Booth Orders

Exhibitor booth orders are designed and packaged to be placed on your counters or booth tables pre-arranged by exhibitor with the show decorator. OVG Hospitality does not provide tables for display of food & beverages.

Food & beverages are served on high quality disposable service ware with appropriate condiments.

Booth orders must be received thirty (30) days prior to the start date of the event to ensure we have the items you want and staff appropriately. Orders received less than 30 days in advance may be limited to what we have on hand.

Final menus and full pre-payment is due fourteen (14) days out from the start date of the event.

Booth orders less than \$75 per delivery, are subject to a delivery fee of \$25. Client must be present in booth to receive order. Redelivery fee of \$25 will apply.

Replenishments

Due to size of venue, please allow a minimum of 45 minutes to 1 hour for all onsite orders and additional replenishment requests.

CATERING POLICIES

Food & Beverage Sampling

Exhibitors may distribute food & non alcoholic beverage samples in authorized spaces, but must not compete with products or services offered by OVG.

Samples must be representative of products manufactured or sold by the exhibiting company.

Alcoholic beverage samples are prohibited for distribution.

Free samples are limited to 2 oz. Non alcoholic beverages and 2 oz. Of food. Exact descriptions of sample and portion size must be submitted to the catering sales manager via the tasting authorization request form 14 days prior to the opening of the event. If an exhibitor's request for sampling exceeds the predetermined portion size or quantities within the sampling guidelines, it may be deemed appropriate by OVG Hospitality to assess a \$500 buy out fee for the privilege of bringing their product into the Rhode Island Convention Center.

Event Logo Water

Exhibitor may bring personalized logo bottled water. A corkage fee of \$2 per bottled water will apply. OVG reserves the right to control the quantity of logo bottle water brought into the venue. Product must be shipped to OVG Hospitality prior to the start of the event. Delivery fee of \$25 per delivery, per location will apply.

Cancellation of Services

In the event of a cancellation, no deposit refund shall be processed. Cancellation of food functions must be submitted in writing to your OVG Hospitality Sales Manager. Any cancellation received more than thirty (30) days of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the license agreement. Any cancellation received less than thirty (30) days of the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in the license agreement. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected banquet event order(s) or signed license agreement, whichever is greater of the two.

Billing

A non-refundable deposit, as outlined in the license agreement, is due with the return of the signed catering service agreement. The final balance must be paid in full thirty (30) business days prior to move-in. Final payment is due five (5) full business days prior to move-in. Final payment by check must be made at least 14 days in advance of event date.

Concessions and Bar Payment

Invoices may be paid via ACH transfer, credit card or check. Payment by check must be made at least 14 days in advance of event date. Concessions stands and bars are cash-free and accept credit cards, debit cards, Apple Pay, and Google Pay.

Service Charge

All prices quoted are subject to a 24% administrative fee. A portion (15.8%) of the total amount of the administrative fee is distributed to the employees providing the service as a gratuity. The remaining 8.2% of the administrative fee is retained to defray administrative costs. This percentage (8.2%) is not intended to be a gratuity or service charge and will not be distributed to employees. In addition, prices quoted are subject to 7% RI state sales tax and 1% meal tax, unless tax exempt. All prices and fees are subject to change.