

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

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

\$70 PER GALLON

HERBAL TEAS & HOT WATER

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

\$70 PER GALLON

FLAVOR ENHANCEMENTS

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

\$75

SMALL GROUP SERVICE

KEURIG MACHINE

Includes 25 KCups per every 25 guests

Each additional KCup +\$5

\$125 PER MACHINE

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 choose one	\$50 PER GALLON
Fresh orange juice, apple juice, or cranberry juice	
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	\$5 EACH
Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Ginger Ale	
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	\$32 PP
Regular & decaffeinated coffee, herbal tea, expanded milk selection, soft drinks, bottled water	
HOT BEVERAGE PACKAGE	\$25 PP
Regular & decaffeinated coffee, herbal tea, expanded milk selection	
SOFT DRINKS BEVERAGE PACKAGE	\$28 PP
Individual Coca-Cola brand soft drinks, Dasani water	
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.

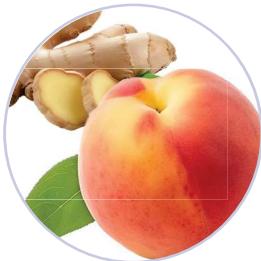
AVAILABLE FLAVORS



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

Egg white frittata with spinach, tomato, feta cheese, chef's breakfast potatoes

\$29 PP

CHICKEN & WAFFLES

Crispy southern fried chicken served on a homemade waffle with mild spiced honey maple syrup

\$28 PP

SOUTH OF THE BAY GF

Scrambled eggs, crispy pork belly, pico de gallo, black bean corn potato cake, sour cream

\$27 PP

CLASSIC BREAKFAST

Scrambled eggs, bacon, home fries

\$26 PP

SALMON EGGS BENEDICT

Hollandaise sauce on Thomas' english muffin

\$24 PP

STUFFED FRENCH TOAST V

Freshly baked French toast casserole with sweet cream cheese and berry compote

\$24 PP

BELGIAN WAFFLES

Served with fresh fruit and maple syrup

\$24 PP

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 ^V

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

\$24 PP

“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 ^{GFV}
Yukon breakfast potatoes with onions & roasted peppers ^{GFV}
Biscuit and sausage gravy
Potato pancakes with scallions & sour cream ^V
Sweet potatoes with sautéed peppers & onions ^{GFV}
Cheesy hashbrown casserole ^{GF}

Select One

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

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 <small>GF VG</small>	\$7 PP
Made with almond milk and assorted toppings	
INDIVIDUAL GREEK YOGURT PARFAIT <small>V</small>	\$7 PP
Local honey, fresh berries & granola	
PASTRIES <small>V</small>	\$6 PP
Baked scones, croissants, muffins, danish	
FRESH SLICED SEASONAL FRUIT <small>GF</small>	\$6 PP
Honey yogurt dip	

WARM

OATMEAL STATION <small>GF V</small>	\$14 PP
Brown sugar, nuts and cranberries	
BELGIAN WAFFLES <small>V</small>	\$14 PP
Apple & grilled peach compote	
VEGAN PATTY	\$7 PP
APPLE WOOD SMOKED BACON OR HERB LINK SAUSAGE <small>GF</small>	\$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	\$11 PP
Honey butter	

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 <small>V</small>	+ \$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

Assortment of cured meats, domestic cheeses, almonds, raisins, apricots, olives, grapes, hard salami, apple chicken sausage, red pepper hummus, sweet peppers and crackers

\$26 PP

ENERGIZED ^V

Kind bars, assorted nuts, dried fruits, dark chocolate raisins, cranberries, chocolate-covered espresso beans, almonds and cranberries

\$23 PP

LOCAL BALL PARK STARS

Jumbo pig in a blanket, freshly baked soft pretzels, assortment of mustards and house-made beer cheese

\$21 PP

MAKE YOUR OWN TRAIL MIX ^V

dried cranberries, dried tropical fruits, cumin spiced nuts, pretzels, sunflower seeds, m&ms, granola, Hershey's chocolate chips, yogurt raisins

\$21 PP

MAKE YOUR OWN

POPCORN COUTURE CINEMA BREAK ^V

\$20 PP

Freshly popped popcorn, pretzels, peanuts, candy, dried fruit, chocolate covered raisins

BUILD YOUR OWN PARFAIT BAR ^V

\$19 PP

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 ^V

\$18 PP

Doughboys served with powdered sugar and granulated sugar, Del's lemonade, coffee milk

BAKE SHOP ^V

House-baked cookies and fudge brownies (10% gluten-free)

\$17 PP

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

\$7 PP

I LEMONADE TOWER | WATER TOWER

\$7 PP

ENHANCEMENTS

DEL'S CART

\$14 PP

Includes Del's frozen lemonade & attendant



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

BAKED & SWEET

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

HEALTHY

GREEK YOGURT PARFAIT ^V	\$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} ^V	\$88
DAIRY FREE YOGURT ^{GF} ^{VG}	\$104
HARD BOILED EGGS ^{GF}	\$48
Shell off	
ASSORTED WHOLE FRUIT ^{GF} ^{VG}	\$60



GOURET 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

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

DRUNKEN PIG

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

TURKEY HARVEST

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

THE FEDERAL HILL

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

TUNA BLISS

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

VEGETARIAN

SANTORINI GF VG

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

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

\$29 PP

\$25 PP

\$25 PP

\$29 PP

\$30 PP

\$25 PP

\$25 PP

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

Fresh julienne green apples & jicama tossed in a citrus yogurt

\$40

GARDEN SALAD GF VG

Served with balsamic and ranch dressing

\$55

VEGETABLE PASTA SALAD VG

Fresh garden vegetable and tri-color pasta in Italian dressing

\$38

WATERMELON FETA SALAD GF

Diced watermelon tossed with mint, feta, and julienne onion finished with balsamic glaze

\$38

COUSCOUS PASTA SALAD VG

Israeli cous cous, cucumber, tomatoes, fresh herbs mixed with house vinaigrette

\$38

QUINOA SALAD GF VG

\$40

ROASTED SWEET POTATO RAISIN SALAD GF VG

\$40

Sweet potato, diced apple, pecan, goat cheese, shaved brussel sprouts with vinaigrette

INDIVIDUAL FRESH SEASONAL FRUIT CUP GF VG

\$72

FRESH FRUIT KEBAB GF VG

\$75

ASSORTMENT OF HOUSE BAKED COOKIES

\$60

GLUTEN-FREE COOKIES GF

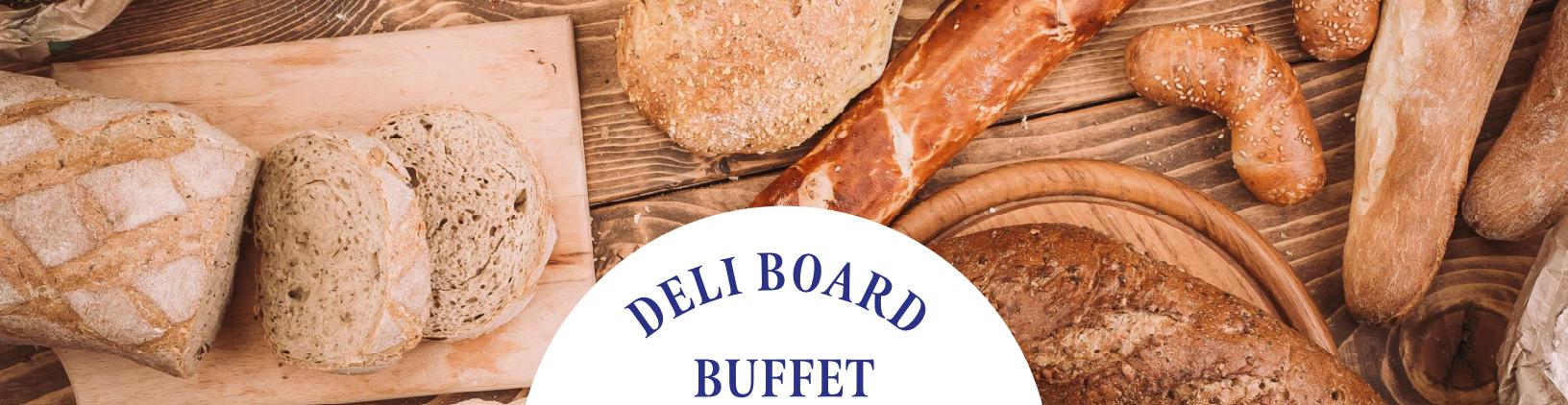
\$75

GLUTEN-FREE BROWNIES GF

\$75

BROWNIES & BLONDIES V

\$60



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 glace

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 GFV \$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 silverwear 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 ^{VG} 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

DEVILED EGGS GF

Filled with creamy filling

GARDEN SALAD GF V

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

SIDES SELECT TWO

SOUTHERN GREEN BEANS GF

Sautéed with bacon and onion

COLESLAW GF V

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

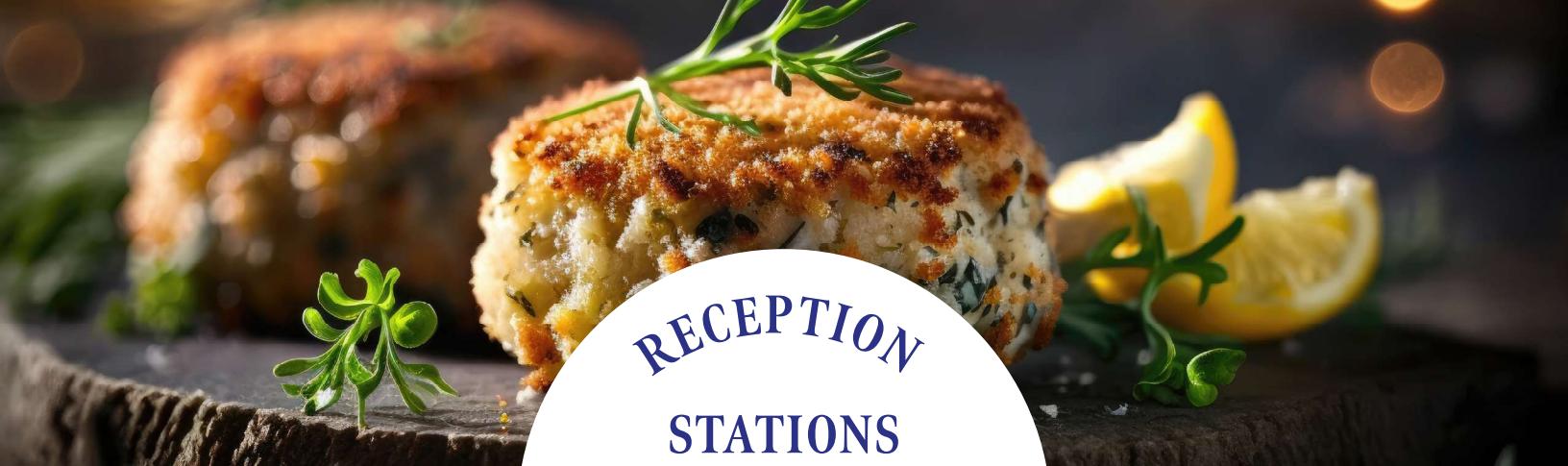
BEVERAGES SELECT ONE

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 beurre blanc

\$18 PP

CARVED BACON WRAPPED MONK FISH

Buerre blanc sauce, watercress salad

\$22 PP

DAY BOAT SCALLOPS "CRUDO"

Herb vinaigrette, smoked sea salt, presented in scallop shells

\$19 PP

PEI MUSSELS

Chorizo, fennel, local beer, garlic butter presented with torn baguette

MARKET PRICE 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

SEARED ROCK CRAB CAKES

Celery root remoulade, frisee salad

\$18 PP

STRIPED BASS GOJONS GF

Cornichon aioli, Italian parsley

\$17 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 +\$60 attendant fee per 2 hours per station

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

PAPPARDELLE 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
100 guest minimum	

ADD ANY OF THE FOLLOWING TO ANY CARVING STATION GF V

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

Seasonal roasted vegetable medley GF V VG
Whipped sweet potatoes with butter and brown sugar GF V
Garlic herb roasted potatoes GF V
Green beans with lemon essence GF V VG

Lemon garlic roasted brussels sprouts GF V VG
Rice pilaf GF V VG
Sautéed mushrooms GF V VG
Asiago mashed potatoes

\$10 PP

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		Chicken/Duck	
BUFFALO CHICKEN WINGS WITH BLUE CHEESE <small>GF</small>	\$60	CHICKEN YAKITORI WITH SCALLION AND PINEAPPLE SWEET SOY GLAZE	\$96
THAI CHICKEN SKEWERS WITH COCONUT CURRY SAUCE <small>GF</small>	\$60	SMOKED DUCK WITH HERB CHEESE ON TOASTED RICE BUN	\$96
CHICKEN CORNUCOPIA WITH SOUR CREAM AND CHEESE	\$60	SMOKED CHICKEN BRUSCHETTA WITH LEMON THYME AIOLI	\$60
CARIBBEAN JERK CHICKEN SKEWER <small>GF</small>	\$60		
BUFFALO CHICKEN SPRING ROLLS WITH BLUE CHEESE SAUCE	\$60		
Pork		Pork	
PORK CARNITA TOSTONES WITH CILANTRO AIOLI	\$84	CRISPY PROSCIUTTO WRAPPED MELON <small>GF</small>	\$72
BOUDIN BALL WITH SMOKED TASSO	\$84		
MINI PRESSED CUBANS	\$84		
SAUSAGE STUFFED MUSHROOMS	\$84		
JALAPENO POPPERS WRAPPED IN BACON <small>GF</small>	\$84		
PIGS IN A BLANKET	\$60		
MINI SAUSAGE OR PEPPERONI PIZZAS	\$60		
Beef		Seafood	
BEEF WELLINGTON	\$84	TUNA POKE ON FRIED WONTON	\$108
ITALIAN MEATBALLS	\$84	SPICY SEARED TUNA WITH WASABI MAYO AND SEAWEED	\$108
MINI REUBEN	\$84	SMOKED SALMON WITH ACCOMPANIMENTS ON PANCAKE TOAST	\$108
Seafood		CITRUS MARINATED LUMP CRAB WITH OLD BAY AIOLI ON A MISO SPOON	\$84
OYSTER ON THE HALF SHELL, APPLE MIGNONETTE, MICRO BASIL <small>GF</small>	MARKET PRICE	WEST INDIES CROSTINI WITH A HOUSE MADE VINAIGRETTE	\$84
CRAB CAKE WITH REMOULADE SAUCE	\$108	BLOODY MARY SHRIMP COCKTAIL	\$84
MINI LOBSTER ROLL IN A BUTTERED TOASTED ROLL	\$96	TUNA OR SALMON CEVICHE <small>GF</small>	\$84
ORANGE GLAZED JUMBO SHRIMP SKEWER WITH SCALLION <small>GF</small>	\$84	CUCUMBER SALMON PINWHEEL <small>GF</small>	\$84
BLACK PEPPER BACON WRAPPED SCALLOPS WITH BLUE CHEESE CREMA <small>GF</small>	\$72		
MINI CLAMS CASINO, LEMON-GARLIC AIOLI	\$72		
Vegetarian <small>V</small>		Vegetarian <small>V</small>	
SPANAKOPITA WITH TZATZIKI SAUCE	\$84	KALAMATA OLIVES, ARTICHOKE, GOAT CHEESE, BASIL CRÈME FRAICHE, PITA POINT	\$84
BUTTERNUT SQUASH FRIED RAVIOLI WITH MARINARA	\$84	FRESH MOZZARELLA SKEWER WITH BASIL, CHERRY TOMATO, ARTICHOKE	\$84
VEGETARIAN JALAPENO POPPERS	\$84	STRAWBERRY WITH BRIE AND WALNUT	\$84
Vegan <small>VG</small>		ROMA TOMATO BRUSCHETTA WITH PARMESAN & BALSAMIC GLAZE	\$60
VEGETABLE SPRING ROLL WITH SWEET THAI CHILI SAUCE	\$84		
STEAMED EDAMAME	\$60		



DESSERT

RECEPTION DESSERT DISPLAYS

Serves 25.

ASSORTED ITALIAN COOKIES & MINI DESSERTS

CANDY SHOP ^V

Chocolates, assorted loose candy

\$350 EACH

CUPCAKE TOWER ^V

Chef's selection

\$350 EACH

\$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

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

PACKAGES

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

\$1,250

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

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/fixed 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/fixed outlet. Client will be responsible for the variance in sales per cart/fixed 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.