

SAVOR... Providence

RHODE ISLAND CONVENTION CENTER



CATERING MENU

CONTINENTAL BREAKFASTS
BREAKFAST ADDITIONS
PLATED BREAKFASTS
BREAKFAST BUFFETS

BREAK OPTIONS

BOXED LUNCHES
PLATED LUNCHEONS
LUNCH BUFFETS

HOT & COLD HORS D'OEUVRES
COLD SELECTION BUFFETS
DINNER STARTERS
PLATED DINNERS
DINNER BUFFETS
LIVE ACTION STATIONS

DESSERT ADDITIONS

COCKTAILS & BEVERAGES

CONTINENTAL BREAKFASTS

ALL BREAKFASTS INCLUDE FRESH BREWED COFFEE, DECAF COFFEE, TEA, DECAF TEA & FRESH ORANGE JUICE



PER ATTENDEE

CONTINENTAL BREAKFAST

\$16.75

SEASONAL FRUIT BOWL

CROISSANTS, MUFFINS, DANISH, BREAKFAST BREADS- WITH BUTTER & ASSORTED JAMS

DELUXE CONTINENTAL BREAKFAST

\$21.75

SEASONAL FRUIT BOWL

CROISSANTS, MUFFINS, DANISH, BREAKFAST BREADS- WITH BUTTER & ASSORTED FRUIT JAMS

ASSORTED INDIVIDUAL YOGURTS- WITH GRANOLA, RAISINS, & SHREDDED COCONUT

ASSORTED INDIVIDUAL BREAKFAST CEREALS- WITH WHOLE MILK, 2 %, SOY & DAIRY FREE OPTIONS

SERVED WITH BUTTER, FRUIT JAMS & JELLIES

Minimum attendees: 50
\$150.00 surcharge on total cost if below 50

Gluten Free & Dietary Options Available. All Food and Beverage charges are subject to a 22% Administrative Fee, 15% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 7% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Unless you are tax exempt, there is also a 7% RI Sales Tax and 1% Meal Tax. All menus and prices are subject to change.

PLATED BREAKFASTS

ALL PLATED BREAKFASTS INCLUDE FRESH BREWED COFFEE, DECAF COFFEE, TEA, DECAF TEA & FRESH ORANGE JUICE



PER ATTENDEE

THE SUNLIGHT

\$18.75

FARM FRESH SCRAMBLED EGGS
HASH BROWN POTATOES
CRISP APPLEWOOD SMOKED BACON

THE EARLY MORNING

\$21.00

CHOOSE 1: BUTTERMILK PANCAKES OR BRIOCHE FRENCH TOAST

- WITH WARM MAPLE SYRUP

HASH BROWN POTATOES
COUNTRY STYLE SAUSAGE

TRADITIONAL QUICHE LORRAINE

\$21.00

FARM FRESH EGGS, CHEESE, HAM, ONIONS
HASH BROWN POTATOES
CRISP APPLEWOOD SMOKED BACON

GARDEN OMELET

\$21.00

FARM FRESH EGGS, GREEN PEPPERS, ONIONS, CHEESE
RED BLISS BREAKFAST POTATOES
GRILLED HONEY HAM

HEALTHY RISER

\$22.00

EGG WHITE OMELET, SPINACH, PEPPERS, DICED TOMATOES
TURKEY BACON
VARIETY OF INDIVIDUAL NON-FAT YOGURT PARFAITS

THE BREAKFAST FRITATTA

\$22.00

FARM FRESH EGGS, ONIONS, SPINACH, SHREDDED CHEDDAR, BACON
BREAKFAST SWEET POTATOES
COUNTRY STYLE SAUSAGE

Minimum attendees : 25

\$150.00 surcharge on total cost if below 25

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BREAKFAST BUFFETS



ALL BREAKFAST BUFFETS INCLUDE FRESH BREWED COFFEE, DECAF COFFEE, TEA, DECAF TEA & FRESH FRUIT JUICE
EACH BUFFET COMES WITH SEASONAL FRUIT BOWLS & INDIVIDUAL YOGURTS WITH ADORNMENTS OF GRANOLA, RAISINS, & SLIVERED ALMONDS

PER ATTENDEE

SABIN STREET BUFFET

\$27.50

STEEL CUT IRISH OATMEAL

- BROWN SUGAR & RAISINS

FARM FRESH SCRAMBLED EGGS

BUTTERMILK PANCAKES

- WARM MAPLE SYRUP

HASH BROWN POTATOES

COUNTRY STYLE SAUSAGE, APPLEWOOD SMOKED BACON

BENEFIT STREET BUFFET

\$28.50

STEEL CUT IRISH OATMEAL

- BROWN SUGAR & RAISINS

QUICHE LORRAINE

BRIOCHE FRENCH TOAST

- WARM MAPLE SYRUP

COUNTRY STYLE SAUSAGE, APPLEWOOD SMOKED BACON

WESTMINSTER STREET BUFFET

\$29.50

STEEL CUT IRISH OATMEAL

- BROWN SUGAR & RAISINS

FARM FRESH SCRAMBLED EGGS

SCRAMBLED EGG WHITES

BRIOCHE FRENCH TOAST

- WARM MAPLE SYRUP

HASH BROWN POTATOES

COUNTRY STYLE SAUSAGE, APPLEWOOD SMOKED BACON

WASHINGTON STREET BUFFET

\$29.50

STEEL CUT IRISH OATMEAL

- BROWN SUGAR & RAISINS

QUICHE LORRAINE

BRIOCHE FRENCH TOAST

- WARM MAPLE SYRUP

HASH BROWN POTATOES

COUNTRY STYLE SAUSAGE, APPLEWOOD SMOKED BACON

Minimum attendees: 50

\$150.00 surcharge on total cost if below 50

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BREAKFAST STATIONS

ALL BREAKFASTS INCLUDE FRESH BREWED COFFEE, DECAF COFFEE, TEA, DECAF TEA, FRESH ORANGE JUICE, WATER



live action

EGG STATION **\$12.00**

FARM FRESH EGGS & EGG WHITES, ANY STYLE
HAM, BACON, CHEESE, ONIONS, PEPPERS, TOMATOES, MUSHROOMS

PANCAKE OR FRENCH TOAST STATION **\$14.00**

WARM MAPLE SYRUP, WHIPPED BUTTER, SEASONAL BERRIES
APPLEWOOD SMOKED BACON

WAFFLE STATION **\$14.00**

WHIPPED BUTTER, SLICED STRAWBERRIES, WARM STRAWBERRY COMPOTE,
WARM MAPLE SYRUP, APPLEWOOD SMOKED BACON

FRESH FRUIT SMOOTHIE BAR **\$5.00**

SEASONAL FRUIT OPTIONS

THE BARISTA BAR **\$5.00**

CAPPUCCINO, ESPRESSO, AND LATTE OFFERINGS WITH ASSORTED BISCOTTI

stationary

FRESH FRUIT & YOGURT BAR **\$10.00**

ASSORTED BOWLS OF YOGURT, BLUEBERRIES, BLACKBERRIES, STRAWBERRIES,
DICED APPLES, CANTALOUPE, HONEY, GRANOLA, SHREDDED COCONUT

STEEL CUT OATMEAL BAR **\$10.00**

BROWN SUGAR, CHOPPED WALNUTS, RAISINS, DRIED CRANBERRIES, SHREDDED COCONUT
SEASONAL BERRIES, SLICED APPLES, CINNAMON, SUGAR, VARIETY OF MILKS

AVOCADO LOVERS DISPLAY **\$12.00**

SLICED & MASHED AVOCADO, SLICED BOILED EGGS, SMOKED SALMON, CRISPY BACON,
PROSCIUTTO, ASPARAGUS, TOMATOES, ONIONS, CHEDDAR CHEESE, CREAM CHEESE, BAGELS

THE BAGEL BAR **\$12.00**

PLAIN, ONION, EVERYTHING, CINNAMON RAISIN
SMOKED SALMON, DICED EGGS, RED ONION, CAPERS, LEMON
VARIETY OF WHIPS & SPREADS

THE BACON BAR **\$10.00**

PECAN SMOKED BACON, BARBEQUE BACON, HONEY SRIRACHA BACON, APPLEWOOD SMOKED BACON

PER ATTENDEE

Minimum attendees: 50
\$150.00 surcharge on total cost if below 50
\$100.00 Chef Fee for Live Action Stations

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BREAKFAST ADDITIONS

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BREAKFAST SANDWICHES	\$7.00
CHOOSE 1: TOASTED BAGEL, WRAP, TOASTED ENGLISH MUFFIN, CROISSANT	
CHOOSE 2: -HAM, EGG & CHEESE OR BACON, EGG & CHEESE	
-SLICED HARDBOILED EGGS, TOMATOES, AVOCADOS	
-EGG WHITE, SPINACH, & CHEESE	
-BACON, EGG, AVOCADO, & CHEESE	
-EGGS, ONION, PEPPERS, BLACK BEANS, CHEESE, TOMATOES	

BAKE SHOP	\$40.00
ASSORTED BAGELS WITH WHIPPED BUTTERS & CREAM CHEESE	
ASSORTED MUFFINS	
ASSORTED SCONES WITH BUTTER & JAMS	
BAKERY DONUTS	
BEIGNETS FILLED WITH JAM	
BREAKFAST BREAD BASKET	
FRESHLY BAKED CROISSANTS	
ASSORTED COFFEE CAKES	

ADDITIONS	
FARM FRESH SCRAMBLED EGGS	\$6.00
QUICHE LORRAINE	\$6.00
APPLEWOOD SMOKED BACON	\$5.00
COUNTRY STYLE SAUSAGE LINKS	\$5.00
TURKEY BACON	\$5.00
STEEL CUT OATMEAL WITH RAISINS & BROWN SUGAR	\$4.75
INDIVIDUAL YOGURT PARFAITS	\$5.00
SLICED WATERMELON, HONEYDEW, CANTALOUPE	\$5.00
CUT SEASONAL FRUIT	\$5.00
HARD BOILED EGGS	\$3.00
ASSORTED COLD CEREALS, VARIETY OF MILKS, BANANAS	\$4.75
ASSORTED INDIVIDUAL YOGURTS	\$4.00
FRESH FRUIT SKEWERS	\$6.00
WHOLE FRUIT	\$3.00
ASSORTED GRANOLA BARS	\$5.00
INDIVIDUAL TRAIL MIX BAGS	\$5.00

PER ATTENDEE

PER DOZEN

PER ATTENDEE

EACH

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DESIGN YOUR ANYTIME BEVERAGE BREAK



REGULAR COFFEE / DECAF COFFEE	\$58.00
HOT TEA SERVICE, VARIETY OF TEAS	\$58.00
STARBUCKS COFFEE / ICED OR HOT	\$60.00
ICED REGULAR OR DECAF COFFEE	\$58.00
ICED TEA	\$58.00
HOT CHOCOLATE WITH MARSHMALLOWS	\$54.00
LEMONADE	\$43.00
FRUIT PUNCH	\$43.00
HOT / COLD APPLE CIDER	\$43.00
FRUIT INFUSED WATER	\$43.00
WATER BULLET	\$40.00

PER GALLON

REGULAR / DECAF COFFEE	\$40.00
ICED TEA	\$32.00
ICED COFFEE	\$32.00
LEMONADE	\$32.00
FRUIT PUNCH	\$32.00
ICED WATER	\$4.00

PER POT/PITCHER

ASSORTED BOTTLED JUICE	\$4.50
ASSORTED BOTTLED SODA	\$4.00
BOTTLED ICED TEA	\$4.00
BOTTLED LEMONADE	\$4.00
BOTTLED WATER	\$4.00
SPARKLING WATER	\$4.00
SELF-SERVE KEURIG COFFEE SERVICE (24 PODS) - \$4.00/ PER ADDITIONAL POD	\$96.00

EACH

PER DAY

PER ATTENDEE

FRAPPE BAR : ICE CREAM, MILK, & FLAVORED SYRUPS	\$5.00
ROOT BEER FLOAT BAR: ROOT BEER SODA TOPPED WITH VANILLA ICE CREAM	\$5.00

ALL DAY PACKAGES

1

ALL DAY PACKAGES INCLUDE FRESH BREWED COFFEE, DECAF COFFEE, TEA, DECAF TEA & ICED WATER AT EACH REFRESH

GOOD MORNING

SEASONAL FRUIT BOWL

CROISSANTS, MUFFINS, DANISHES, BREAKFAST BREADS

ACCOMPANIED BY ASSORTED FRUIT JAMS AND JELLIES

MID MORNING BREAK

ASSORTED GRANOLA BARS

ASSORTED PACKAGED SNACK SELECTIONS

BEVERAGE REFRESH

AFTERNOON BREAK

ASSORTED COOKIES

ASSORTED BROWNIES

BEVERAGE REFRESH

PER ATTENDEE

\$24.50



Minimum attendees: 75

\$150.00 surcharge on total cost if below 75

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ALL DAY PACKAGES

2

ALL DAY PACKAGES INCLUDE FRESH BREWED COFFEE, DECAF COFFEE, TEA, DECAF TEA & ICED WATER AT EACH REFRESH

GOOD MORNING

SEASONAL FRUIT BOWL
CROISSANTS, MUFFINS, DANISHES, BREAKFAST BREADS
ACCOMPANIED BY ASSORTED FRUIT JAMS AND JELLIES

MID MORNING BREAK

ASSORTED GRANOLA BARS

THE LUNCH BREAK

MIXED GARDEN SALAD, ASSORTED DRESSINGS
RED BLISS POTATO SALAD
ROASTED VEGETABLE QUINOA SALAD
HOUSE MADE POTATO CHIPS

CHOOSE 3 SANDWICHES:

- TURKEY BREAST, SPINACH, BACON, RED PEPPER AIOLI ON WHOLE GRAIN BAGUETTE
- HAM, SWISS CHEESE, LETTUCE, HONEY MUSTARD SPREAD ON SOURDOUGH ROLL
- ROAST BEEF, ARUGULA, HORSERADISH MUSTARD ON FRENCH BAGUETTE

- CAESAR SALAD WRAP OR ON FRENCH BAGUETTE
- TUNA SALAD, LETTUCE ON WHOLE WHEAT WRAP



- MOZZARELLA, LETTUCE, CUCUMBERS, AVOCADO SPREAD ON A WHOLE GRAIN BAGUETTE
- JULIENNE OF VEGETABLES, ARUGULA, GOAT CHEESE, HUMMUS ON A WHOLE GRAIN WRAP
- AVOCADO, APPLES, CARROTS, CUCUMBERS, RED PEPPERS, HUMMUS, LETTUCE ON A FRENCH BAGUETTE



ASSORTED BROWNIES, DESSERT BARS, COOKIES

BEVERAGE REFRESH- SOFT DRINKS, BOTTLED WATER

AFTERNOON BREAK

NOVELTY ICE CREAM BARS
ASSORTED HERSHEY'S & MARS CANDY BARS
BEVERAGE REFRESH- SOFT DRINKS, ENERGY DRINKS

PER ATTENDEE

\$58.00



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DESIGN YOUR BREAK

ASK YOUR CATERING MANAGER ABOUT MINIMUMS

Fun time stations

DONUT WALL

ASSORTMENT OF 49 FRESHLY BAKED DONUTS

\$5.00

CANDY SHOP DISPLAY

M&M'S, PEANUT M&M'S SWEDISH FISH, REESE'S PIECES, GUMMY BEARS, HOT TAMALES, SKITTLES
TOOTSIE ROLLS, HERSHEY KISSES, MALTED MILK BALLS, LICORICE

\$10.00

CANDY BAR DISPLAY

ASSORTED HERSHEY'S CANDY BARS: KIT KATS, REESE'S CUPS, SNICKERS, HERSHEY'S ALMOND BAR

\$9.00

MAKE YOUR OWN S'MORES STATION

HERSHEY'S MILK CHOCOLATE BARS, GRAHAM CRACKERS, JUMBO MARSHMALLOWS

\$12.00

HOMEMADE WAFFLE CONE STATION

CRISPY WAFFLE CONES, M&M'S, SPRINKLES, CRUSHED OREOS, HEATH BAR,
REESE'S PIECES, & GUEST'S CHOICE OF ICE CREAM OR GELATO

\$8.00

BISCOTTI ASSORTMENT

\$42.00

ASSORTED JUMBO COOKIES

\$40.00

FUDGE BROWNIES, BLONDIES, CONGO BARS

\$40.00

GLUTEN FREE MACAROONS

\$42.00

GLUTEN FREE ASSORTED COOKIES & BROWNIES

\$42.00

COFFEE CAKE

\$42.00

ASSORTED HERSHEY'S CHOCOLATE BARS

\$4.50

ASSORTED PREMIUM ICE CREAM BARS

\$4.75

CHOCOLATE DIPPED STRAWBERRIES (50 P/ MINIMUM)

\$5.00

RI'S FAVORITE - WARM DOUGH BOYS (100 P/ MINIMUM)

\$5.00

RI'S FAVORITE - DEL'S LEMONADE (100 P/ MINIMUM)

\$4.75

ASSORTED CALZONES

\$22.00

ASSORTED BAGS OF CHIPS, PRETZELS, POPCORN

\$4.00

WARM SOFT PRETZELS WITH SPICY MUSTARD

\$4.00

ASSORTED NUTS

\$48.00

ASSORTED SNACK & TRAIL MIX

\$28.00

PRETZEL TWISTS

\$28.00

HOME MADE POTATO CHIPS

\$28.00

PER ATTENDEE

PER DOZEN

PER CAKE

EACH

PER LB.

75 guest minimum for fun time stations or \$150.00/ charge unless otherwise noted.

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DESIGN YOUR SPECIALTY BREAK

ASK YOUR CATERING MANAGER ABOUT MINIMUMS

PER ATTENDEE

QUICK SNACK BREAK

INDIVIDUAL BAGS OF HOUSE MADE POTATO CHIPS, FRESH POPCORN,
ASSORTED COOKIES

\$12.00

SWEET SNACK BREAK

ASSORTED HERSHEY'S BARS & MARS BARS, ASSORTED BAGS OF M&M'S,
NOVELTY ICE CREAM BARS

\$12.00

BALL PARK BREAK

BEEF FRANKS IN PHYLLO DOUGH, WARM MINI PRETZELS WITH MUSTARD, FRESH POPCORN

\$12.00

ALL NATURAL BREAK

SEASONAL FRUIT SKEWERS, INDIVIDUAL BAGS OF BANANA CHIPS, TERRA CHIPS,
SWEET POTATO CHIPS, ASSORTED GRANOLA BARS

\$12.00

THE PICNIC BREAK

FRESH CUT VEGETABLES, CHEESE ASSORTMENT, GRAPES, SLICED APPLES,
HUMMUS & ASSORTMENT OF DIPS

\$14.00

HEALTH BREAK

SLICED APPLES, CLUSTERS OF GRAPES, FRESH FRUIT KABOBS
ASSORTED COLD PRESS JUICES

\$14.00

THE RHODE ISLAND FAVORITES BREAK

DOUGHBOYS SERVED WITH POWDERED SUGAR & GRANULATED SUGAR
DEL'S LEMONADE SLUSH

\$12.00

CHIPS & DIPS BREAK

HOUSE MADE POTATO CHIPS, TORTILLA CHIPS
FRENCH ONION DIP, BLUE CHEESE DIP, SALSA

\$10.00

MOVIE TIME BREAK

POPCORN, SWEDISH FISH, ASSORTED M&M'S, REESE'S PIECES, CHOCOLATE COVERED RAISINS,
WHITE & MILK CHOCOLATE CHIPS

\$12.00

\$10.00

NACHO MANIA

ASSORTED TORTILLA CHIPS, SALSA, SOUR CREAM, GUACAMOLE, QUESO,
JALAPENOS, BLACK OLIVES, CHILI MEAT

*AVAILABLE VEGETARIAN

BOXED LUNCHES

ALL BOXED LUNCHES INCLUDE CHIPS, A CHOICE OF BOTTLED WATER OR SODA, & CHOICE OF DESSERT

PRICES ARE PER BOX, PER ATTENDEE



THE TRADITIONAL

\$22.00

CHOOSE: SHAVED TURKEY OR SHAVED ROAST BEEF ON A FRENCH BAGUETTE

CHOOSE: CHEDDAR OR PROVOLONE CHEESE

-INDIVIDUAL SLICED APPLES IN A BAG & CHOCOLATE CHIP COOKIE

THE R.I.C.C SPECIAL

\$22.00

CHOOSE: ROASTED TURKEY, SPINACH, LETTUCE, RED PEPPER AIOLI ON CIABATTA

SLICED MOZZARELLA, TOMATO, ARUGULA ON FOCACCIA WITH A SIDE OF ITALIAN DRESSING

BLACK FOREST HAM, FRENCH BRIE CHEESE, LETTUCE, GRAIN MUSTARD OR MAYO SPREAD ON A CROISSANT

-INDIVIDUAL SLICED APPLES IN A BAG & CHOCOLATE CHIP COOKIE

THE CAESAR'S CHOICE

\$24.75

CHOOSE: CHICKEN CAESAR SALAD OR WRAP

ROMAINE, PARMESAN CHEESE, CAESAR DRESSING, SLICED GRILLED CHICKEN BREAST

-INDIVIDUAL SLICED APPLES IN A BAG & CHOCOLATE CHIP COOKIE

CHEF SALAD

\$24.75

ROMAINE & GREEN LEAF LETTUCE, SWISS CHEESE, SMOKED TURKEY, ROAST BEEF, VIRGINIA HAM,

CHEESE, SLICED EGGS, TOMATOES, CUCUMBERS WITH CREAMY RANCH DRESSING

-INDIVIDUAL SLICED APPLES IN A BAG & CHOCOLATE CHIP COOKIE

COBB SALAD

\$24.75

ROMAINE & GREEN LEAF LETTUCE, GRILLED CHICKEN BREAST, AVOCADO, BACON, SLICED EGGS,

BLUE CHEESE, BLUE CHEESE DRESSING

- INDIVIDUAL SLICED APPLES IN A BAG & BROWNIE

VEGETARIAN DELIGHT

\$22.00

CHOOSE: WRAP OR SALAD

ROMAINE & GREEN LEAF LETTUCE, CORN, CARROTS, TOMATOES, CUCUMBERS, AVOCADOS,

BLACK BEANS, RED & GREEN PEPPERS WITH AVOCADO DRESSING

-INDIVIDUAL SLICED APPLES IN A BAG & OATMEAL RAISIN COOKIE

PLATED LUNCHEONS-COLD

ALL PLATED LUNCHEONS INCLUDE BAKERY ROLLS, COFFEE, DECAF COFFEE, TEA

ASK YOUR CATERING MANAGER ABOUT SOFT DRINK OPTIONS



PER ATTENDEE

CAESAR SALAD

ROMAINE, HOUSE MADE CROUTONS, FRESHLY SHAVEN PARMESAN, WITH TRADITIONAL CAESAR DRESSING

CHOOSE 1: GRILLED JUMBO SHRIMP, BLACKENED CHICKEN BREAST, GRILLED SALMON

\$28.00

COBB SALAD

CHOPPED ROMAINE, GRILLED CHICKEN, CHOPPED BACON, AVOCADO, DICED TOMATOES, SLICED EGGS, CRUMBLER BLUE CHEESE, WITH BLUE CHEESE VINAIGRETTE

\$28.00

GRILLED TENDERLOIN SALAD

SLICED GRILLED TENDERLOIN ON A BED OF GREEN & RED LEAF, ARUGULA, BABY GREENS WITH HONEY MUSTARD DRESSING & A SIDE OF POTATO SALAD

\$30.00

FISH TACOS

WHITE FISH, CREAMY CHIPOTLE CABBAGE SLAW, FRESH PINEAPPLE SALAD IN A SOFT TACO SHELL AND HOUSE MADE CHIPS

\$26.00

LAND "MEATS" SEA

SALAD OF RED & GREEN LEAF, ARUGULA, ROMAINE, TOMATOES, CUCUMBERS, CARROTS TOPPED WITH SLICED TENDERLOIN, 3 JUMBO GRILLED SHRIMP, SLICED BLACKENED CHICKEN BREAST, DRESSED WITH CREAMY LEMON VINAIGRETTE

SIDE OF GREEN BEANS AND POTATO SALAD

\$30.00

TENDERLOIN OF BEEF SANDWICH

SLICED TENDERLOIN OF BEEF WITH LETTUCE, TOMATO, CHIPOTLE SAUCE ON CIABATTA BREAD

SIDE OF CUCUMBER-TOMATO SALAD AND HOUSE MADE SWEET POTATO CHIPS

\$28.00

LOBSTER BISQUE & LOBSTER ROLL

BOWL OF LOBSTER BISQUE

MAINE LOBSTER WITH HERBED MAYONNAISE ON A BRIOCHE ROLL

HOUSE MADE POTATO CHIPS

\$30.00

ROAST BEEF SANDWICH

SHAVED ROAST BEEF, BLUE CHEESE, HORSE RADISH SPREAD AND ARUGULA ON A FRENCH BAGUETTE

SIDE OF RED BLISS POTATO SALAD

HOUSE MADE POTATO CHIPS

\$28.00

CHOOSE 1: LUNCH DESSERT

TIRAMISU, FUDGE CAKE, LEMON CAKE, CARROT CAKE, CHEESECAKE, ICE CREAM SCOOP

Minimum attendees: 25

\$150.00 surcharge on total cost if below 25

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PLATED LUNCHEONS - HOT

ALL PLATED LUNCHEONS ARE ACCOMPANIED BY BAKERY ROLLS, COFFEE, DECAF COFFEE, TEA
ASK YOUR CATERING MANAGER ABOUT SOFT DRINK OPTIONS



STARTERS - CHOOSE 1

- CAESAR SALAD: ROMAINE, HOUSE MADE CROUTONS, FRESHLY SHAVEN PARMESAN, WITH TRADITIONAL CAESAR DRESSING
- WEDGE SALAD: ICEBERG LETTUCE, CRISPY BACON, CRUMBLED BLUE CHEESE, GRAPE TOMATOES WITH CREAMY BLUE CHEESE DRESSING
- HOUSE SALAD: GREEN & RED LEAF, ARUGULA, BABY GREENS, CUCUMBERS, CARROTS, DICED APPLES, DRIED CRANBERRIES, FETA CHEESE WITH CHAMPAGNE VINAIGRETTE

MEAT

- ROASTED STATLER BREAST OF CHICKEN WITH HERB SAUCE \$30.00
- HERB CRUSTED CHICKEN BREAST WITH PICCATA SAUCE \$30.00
- SAUTEED CHICKEN BREAST WITH A TUSCAN SAUCE \$30.00
- ROASTED TURKEY BREAST, STUFFING, WITH GRAVY \$28.00
- BRAISED SHORT RIB IN A BURGUNDY DEMI-GLAZE \$34.00
- SLICED ROASTED PORK LOIN WITH A FIG GLAZE \$30.00
- 6 OZ. BEEF TENDERLOIN WITH A RED WINE SAUCE \$34.00

FISH

- TRADITIONAL BOSTON BAKED SCROD \$30.00
- POTATO CRUSTED COD \$30.00
- GRILLED SALMON WITH LEMON BUTTER BUERRE BLANC SAUCE \$28.00
- CASSEROLE OF SHRIMP, SCALLOPS, LOBSTER NEWBURG \$28.00

VEGETARIAN

- PORTABELLA MUSHROOM STACK WITH A 'SIMPLY' FRESH TOMATO SAUCE \$28.00
- VEGETABLE LASAGNA \$28.00
- STUFFED ZUCCHINI WITH QUINOA \$28.00
- BUTTERNUT SQUASH RAVIOLI WITH SAGE BUTTER SAUCE \$28.00

SIDES, DESSERTS - CHOOSE 1

STARCHES

- MASHED POTATOES, ROASTED YUKON & SWEET POTATO WEDGES, AU GRATIN

VEGETABLES

- GREEN BEANS, ROASTED BUTTERNUT SQUASH, ASPARAGUS, HONEY GLAZED CARROTS

LUNCH DESSERTS

- TIRAMISU, FUDGE CAKE, LEMON CAKE, CARROT CAKE, CHEESECAKE, ICE CREAM SCOOP

PER ATTENDEE

Gluten Free & Dietary Options Available. All Food and Beverage charges are subject to a 22% Administrative Fee, 15% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 7% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Unless you are tax exempt, there is also a 7% RI Sales Tax and 1% Meal Tax. All menus and prices are subject to change

LUNCH BUFFETS- COLD

ALL LUNCHES ARE ACCOMPANIED BY BAKERY ROLLS, COFFEE, DECAF COFFEE, TEA
ASK YOUR CATERING MANAGER ABOUT SOFT DRINK OPTIONS



THE AMERICAN DELI BOARD

SOUP DU JOUR
MIXED GARDEN SALAD
MACARONI SALAD

\$28.95

TUNA SALAD AND CHICKEN SALAD
ROAST BEEF, TURKEY, HAM
AMERICAN, SWISS, PROVOLONE CHEESES
SLICED TOMATOES, ONIONS, LETTUCE, AND PICKLES
ASSORTED DELI ROLLS AND BREADS

HOUSE MADE POTATO CHIPS

ASSORTED CONDIMENTS

THE SANDWICH SHOP

\$29.95

POTATO SALAD
MIXED GARDEN SALAD- ASSORTED DRESSINGS
ROASTED VEGETABLE QUINOA SALAD
HOUSE MADE POTATO CHIPS

CHOOSE 3:

HOT SANDWICHES

- SHAVED STEAK, PEPPERS, ONIONS & CHEESE- HOAGIE
- GRILLED HAM, GRUYERE CHEESE, TOMATOES - COUNTRY STYLE BREAD
- PORTOBELLA MUSHROOMS, BELL PEPPERS, TOMATOES - SPINACH QUESADILLA
- GRILLED CHICKEN BREAST, LETTUCE, TOMATOES - SOURDOUGH ROLL

COLD SANDWICHES

- TURKEY BREAST, SPINACH, BACON, RED PEPPER AIOLI- WHOLE GRAIN BAGUETTE
- HAM, SWISS, CHEESE, LETTUCE, HONEY MUSTARD SPREAD- SOURDOUGH ROLL
- ROAST BEEF, ARUGULA, HORSERADISH MUSTARD- FRENCH BAGUETTE
- TUNA SALAD, LETTUCE - WHOLE WHEAT WRAP
- ASSORTED VEGETABLES, ARUGULA, GOAT CHEESE, LENTIL HUMMUS- WHOLE GRAIN WRAP
- SLICED TOMATO, MOZZARELLA, LETTUCE- FRENCH BAGUETTE
- SPINACH, AVOCADO, RED ONION, RED PEPPER AIOLI - SPINACH WRAP

PER ATTENDEE

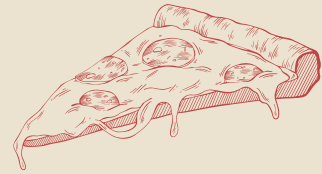
Minimum attendees for above service: 50

\$150.00 surcharge on total cost if below 50

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LUNCH BUFFETS- HOT

ALL LUNCHES ARE ACCOMPANIED BY BAKERY ROLLS, COFFEE, DECAF COFFEE, TEA
ASK YOUR CATERING MANAGER ABOUT SOFT DRINK OPTIONS



PER ATTENDEE

THE DOWNTOWN BUFFET

\$32.50

SOUP DU JOUR
MIXED GARDEN SALAD
ROASTED YUKON GOLD POTATO WEDGES
FRESH SEASONAL VEGETABLES

CHOOSE 3:

- PAN SEARED CHICKEN BREAST IN A TUSCAN SAUCE
- CHICKEN SALTIMBOCCA WITH A MARSALA WINE SAUCE
- POACHED FILET OF SALMON IN A RUSTIC SAUCE
- GRILLED SALMON WITH MAPLE GLAZE
- BAKED BOSTON SCROD WITH BUTTERED BREAD CRUMBS
- ROASTED SIRLOIN WITH A RED WINE SAUCE
- MARINATED FLANK STEAK WITH RED WINE REDUCTION
- VEGETABLE LASAGNA
- TRADITIONAL MAC & CHEESE

THE PIZZERIA SHOP

\$28.50

TRADITIONAL CAESAR SALAD

CHOOSE 2:

CHEF'S CALZONE

- SPINACH AND CHEESE
- MEAT LOVERS
- CHICKEN PARMESAN
- ROASTED VEGETABLE

CHOOSE 3:

GRILLED PIZZA

- BUFFALO CHICKEN PIZZA - BUFFALO CHICKEN, GORGONZOLA WITH BLUE CHEESE DRIZZLE
- CHICKEN BACON RANCH PIZZA - CHICKEN, BACON, MOZZARELLA, TOMATOES WITH RANCH DRIZZLE
- PEPPERONI PIZZA - CHEESE, PEPPERONI
- MARGHERITA PIZZA - FRESH TOMATOES, MOZZARELLA
- TRADITIONAL CHEESE PIZZA - MOZZARELLA, TOMATO SAUCE
- VEGGIE DELUXE PIZZA- TOMATOES, ONIONS, BLACK OLIVES, SPINACH
- HAWAIIAN PIZZA- HAM, PINEAPPLE, BACON, MOZZARELLA

Minimum attendees for above service: 50

\$150.00 surcharge on total cost if below 50

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PASSED HORS D'OEUVRES

RECEPTION STYLE

ASK YOUR CATERING MANAGER ABOUT MAIN MEAL PAIRINGS



PER PIECE

JUMBO SHRIMP COCKTAIL WITH COCKTAIL SAUCE

\$5.00

CRAB CAKES WITH A CHIPOTLE AIOLI

COCONUT SHRIMP WITH A SWEET STRAWBERRY SAUCE

CALIFORNIA ROLLS

SEARED LAMB CHOPS WITH SPEARMINT DEMI GLAZE

BEEF TENDERLOIN ON CROSTINI

SCALLOPS WRAPPED IN HICKORY SMOKED BACON

\$4.00

SEARED AHI TUNA ON A WONTON

SHRIMP RISOTTO CAKES

SESAME CHICKEN WITH APRICOT SAUCE

QUICHE LORRAINE

BEEF WELLINGTON WITH SPICY MUSTARD

PORK DUMPLINGS WITH PLUM SAUCE

VEGETARIAN SPRING ROLL

FRESH FIGS STUFFED WITH GOAT CHEESE

SPANAKOPITA

MINI QUICHE

APRICOT BRIE ALMOND CROSTINI

CHEF'S DISPLAY STATIONS

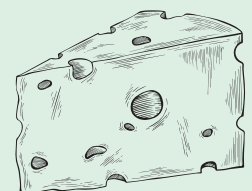


PER ATTENDEE

VEGETABLE DISPLAY	\$10.75
VARIETY OF VEGETABLES, ASSORTED DIPS AND FRUIT GARNISH	
IMPORTED & DOMESTIC CHEESE DISPLAY	\$14.75
GARNISHED WITH FRESH FRUIT, FRENCH BREADS, CRACKERS	
CHEESE & VEGETABLE CRUDITE DISPLAY	\$14.75
FRENCH BREADS, CRACKERS, ASSORTED DIPS, AND FRUIT GARNISH	
RISING SUN SUSHI DISPLAY	\$16.00
CALIFORNIA ROLLS & SASHIMI, WASABI, PICKLED GINGER, SOY SAUCE	
DUMPLING DISPLAY	\$15.00
PORK, CHICKEN, AND VEGETABLE DIM SUM WITH GINGER & SWEET & SOUR SAUCE	
BAKED BRIE EN CROUTE	\$12.50
WARM WHEELS OF BRIE WITH A BERRY SAUCE, FRENCH BREAD, AND CRACKERS	
SMOKED SALMON DISPLAY	\$12.50
CHOPPED EGGS, ONIONS, CAPERS, HORSERADISH CREAM, PUMPERNICKEL BREAD	
ANTIPASTO STATION	\$14.75
GENOA SALAMI, PROSCIUTTO, CAPICOLA, PROVOLONE CHEESE, SOPPRESSATA, FRESH MOZZARELLA, ROASTED RED PEPPERS, OLIVES, ARTICHOKE HEARTS, MARINATED ASSORTED MUSHROOMS, ITALIAN BREADS WITH INFUSED OILS	
MEDITERRANEAN DISPLAY	\$12.75
ASSORTMENT OF HUMMUS, MUSHROOMS, TABBOULEH, BABA GHANOUSH, VARIETY OF OLIVES, STUFFED GRAPE LEAVES, ROASTED RED PEPPERS, PITA AND FLAT BREADS	
SLIDER DELIGHT	\$12.50
CHOOSE TWO: GRILLED CHICKEN BREAST, BBQ PULLED PORK, HAMBURGER / CHEESEBURGER, FRIED FISH FILET	
BACON BAR	\$14.50
JALAPENO BACON WRAPPED SCALLOPS, GRILLED SHRIMP WITH PECAN SMOKED BACON, APPLEWOOD SMOKED PORK IN LETTUCE WRAP, TOMATO & BACON, DRIZZLED WITH BASIL AIOLI, MINI HOT DOG WRAPPED IN SMOKED BACON	

Minimum attendees for above service: 50
\$150.00 surcharge on total cost if below 50

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PLATED DINNER STARTERS

ALL PLATED DINNERS INCLUDE CHOICE OF SOUP OR SALAD, ENTREE, VEGETABLE, CHOICE OF STARCH AND DESSERT, AND COFFEE/ TEA SELECTIONS

ASK YOUR CATERING MANAGER ABOUT SOFT DRINK OPTIONS



CHOOSE 1:

LOBSTER BISQUE

NEW ENGLAND WHITE CLAM CHOWDER

HOUSE SALAD

GREEN & RED LEAF, ARUGULA, BABY GREENS, CUCUMBERS, CARROTS, DICED APPLES, CRANBERRIES, FETA CHEESE WITH CHAMPAGNE VINAIGRETTE

WEDGE SALAD

ICEBERG LETTUCE, CRISPY BACON, GRAPE TOMATOES, CRUMBLLED BLUE CHEESE WITH CREAMY BLUE CHEESE DRESSING

CAESAR SALAD

ROMAINE LETTUCE, FRESHLY SHAVEN PARMESAN CHEESE, HOUSE MADE HERB CROUTONS WITH TRADITIONAL CAESAR DRESSING

MEDITERRANEAN SALAD

GREEN & RED LEAF, ARUGULA, OLIVES, ENGLISH CUCUMBERS, SHAVED FENNEL, FETA CHEESE WITH LEMON & OLIVE OIL DRESSING

BURRATA SALAD

GREEN LEAF, ARUGULA, BABY GREENS, CREAMY BURRATA CHEESE, PROSCIUTTO DI PARMA, FRESHLY SHAVEN PARMESAN WITH HOUSE MADE ITALIAN DRESSING

BEET SALAD

ARUGULA, BABY GREENS, RED AND YELLOW ROASTED BEETS, GOAT CHEESE, CANDIED WALNUTS WITH BLOOD ORANGE VINAIGRETTE

RI CONVENTION CENTER SALAD

GREEN & RED LEAF, ARUGULA, BABY GREENS, CUCUMBERS, CARROTS, ROASTED PEARS, GOAT CHEESE, TOASTED PECANS WITH LEMON VINAIGRETTE

PLATED DINNER ENTREES

ALL PLATED DINNERS INCLUDE CHOICE OF SOUP OR SALAD, ENTREE, VEGETABLE, CHOICE OF STARCH AND DESSERT,
AND COFFEE/ TEA SELECTIONS

ASK YOUR CATERING MANAGER ABOUT SOFT DRINK OPTIONS

ROASTED STATLER CHICKEN BREAST WITH LEMON HERB SAUCE	\$42.00
SAUTEED CHICKEN BREAST WITH TUSCAN SAUCE	\$42.00
CHICKEN PICCATA WITH WHITE WINE, CAPERS, AND BUTTER SAUCE	\$42.00
CHICKEN SALTIMBOCCA WITH A MARSALA DEMI GLAZE	\$43.00
.....	
APPLE STUFFED PORK LOIN WITH MAPLE MUSTARD SAUCE	\$44.00
GRILLED PORK CHOP WITH CREAMY WHITE WINE SAUCE	\$44.00
.....	
GRILLED FILET MIGNON WITH BEARNAISE SAUCE	\$54.00
SLICED FILET MIGNON WITH HORSERADISH CREAM SAUCE	\$54.00
BRAISED SHORT RIB WITH BURGUNDY DEMI GLAZE	\$50.00
.....	
SEARED SEA SCALLOPS WITH LOBSTER BEARNAISE	\$45.00
GRILLED SALMON WITH CITRUS GLAZE	\$45.00
POTATO CRUSTED COD WITH LEMON BUERRE BLANC SAUCE	\$46.00
.....	
CREAMY RISOTTO WITH ASPARAGUS, PEAS, PEPPERS, BROCCOLINI	\$42.00
BUTTERNUT SQUASH RAVIOLI WITH BROWN BUTTER SAUCE	\$42.00
SEASONAL ROASTED VEGETABLE CASSOULET	\$42.00
STUFFED ZUCCHINI WITH QUINOA AND DICED VEGETABLES	\$42.00
.....	
FILET MIGNON & SAUTEED SHRIMP WITH GARLIC CREAM SAUCE	\$70.00
ROASTED CHICKEN BREAST & BAKED STUFFED SHRIMP WITH BUTTER CREAM SAUCE	\$70.00
FILET MIGNON & LOBSTER TAIL WITH BEARNAISE SAUCE	\$75.00

PER ATTENDEE

SIDES: CHOOSE 1

STARCH

GARLIC MASHED POTATOES, ROASTED FINGERLING POTATOES, WILD RICE, RICE PILAF

VEGETABLES

BUTTERED GREEN BEANS, GRILLED ASPARAGUS, GLAZED CARROTS, CREAMED SPINACH,
CREAMED SWEET CORN, ROASTED BRUSSEL SPROUTS WITH BACON, VEGGIE MEDLEY

DINNER DESSERTS: CHOOSE 1

CREME BRULEE, LEMON ZEST CAKE, NY STYLE CHEESECAKE, CHOCOLATE MOUSSE, TIRAMISU,
BREAD PUDDING, SEASONAL BERRIES WITH WHIPPED CREAM

Minimum attendees for above service: 50

\$150.00 surcharge on total cost if below 50

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DINNER BUFFETS

ALL DINNER BUFFETS INCLUDE BAKERY ROLLS, COFFEE, DECAF COFFEE, TEA.
ASK YOUR CATERING MANAGER ABOUT SOFT DRINK OPTIONS



THE ALL AMERICAN BUFFET

SOUP - CHOOSE 2

ROASTED CORN CHOWDER, NEW ENGLAND CLAM CHOWDER, CHICKEN NOODLE, LENTIL, MINESTRONE, WHITE BEAN

SALAD- CHOOSE 2

HOUSE SALAD

GREEN & RED LEAF, ARUGULA, BABY GREENS, CUCUMBERS, CARROTS, DICED APPLES, CRANBERRIES,
FETA CHEESE WITH CHAMPAGNE VINAIGRETTE

CAESAR SALAD

ROMAINE LETTUCE,, FRESHLY SHAVEN PARMESAN CHEESE, HOUSE MADE HERB CROUTONS,
WITH TRADITIONAL CAESAR DRESSING

MEDITERRANEAN SALAD

GREEN & RED LEAF, ARUGULA, OLIVES, ENGLISH CUCUMBERS, SHAVED FENNEL, FETA CHEESE,
WITH LEMON & OLIVE OIL DRESSING

RI CONVENTION CENTER SALAD

GREEN & RED LEAF, ARUGULA, BABY GREENS, CUCUMBERS, CARROTS, ROASTED PEARS, GOAT CHEESE,
TOASTED PECANS WITH LEMON VINAIGRETTE

ENTREES - CHOOSE 3

SAUTEED CHICKEN WITH LEMON PEPPER SAUCE

CHICKEN SALTIMBOCCA WITH MARSALA DEMI GLACE

ROASTED PORK LOIN IN A CREAMY WHITE WINE SAUCE

MARINATED FLANK STEAK WITH A RED WINE REDUCTION

MEATLOAF WITH MAPLE GLAZE

GRILLED SALMON IN GARLIC LEMON BUTTER SAUCE

NEW ENGLAND BAKED SCROD

OVEN ROASTED TURKEY WITH PAN GRAVY

CHICKEN PARMIGIANA IN MARINARA SAUCE

TRADITIONAL MAC & CHEESE

VEGETARIAN LASAGNA WITH FRESH TOMATO SAUCE

PENNE IN A PINK VODKA SAUCE

SIDES: CHOOSE 2

ROASTED YUKON GOLD WEDGE POTATOES, GARLIC MASHED POTATOES, SWEET POTATO WEDGES,

ROASTED FINGERLING POTATOES, MEDLEY OF SEASONAL VEGETABLES, BUTTERED GREEN BEANS,

HONEY GLAZED CARROTS

DESSERT ASSORTMENT:

CAKES, FRUIT PIES, PASTRIES

Minimum attendees for above service: 50

\$150.00 surcharge on total cost if below 50

PER ATTENDEE

\$58.00

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DINNER BUFFETS

ALL DINNER BUFFETS INCLUDE BAKERY ROLLS, COFFEE, DECAF COFFEE, TEA
ASK YOUR CATERING MANAGER ABOUT SOFT DRINK OPTIONS



THE NEW ENGLANDER

SOUP - CHOOSE 2

ROASTED CORN CHOWDER, LOBSTER BISQUE, LENTIL, CLAM CHOWDER, TOMATO BASIL, WHITE BEAN

SALAD - CHOOSE 2

HOUSE SALAD

GREEN & RED LEAF, ARUGULA, BABY GREENS, CUCUMBERS, CARROTS, DICED APPLES, CRANBERRIES, FETA CHEESE
WITH CHAMPAGNE VINAIGRETTE

CAESAR SALAD

ROMAINE LETTUCE, FRESHLY SHAVEN PARMESAN CHEESE, HOUSE MADE HERB CROUTONS
WITH TRADITIONAL CAESAR DRESSING

MEDITERRANEAN SALAD

GREEN & RED LEAF, ARUGULA, OLIVES, ENGLISH CUCUMBERS, SHAVED FENNEL, FETA CHEESE
WITH LEMON & OLIVE OIL DRESSING

RI CONVENTION CENTER SALAD

GREEN & RED LEAF, ARUGULA, BABY GREENS, CUCUMBERS, CARROTS, ROASTED PEARS, GOAT CHEESE,
TOASTED PECANS WITH LEMON VINAIGRETTE

ENTREES - CHOOSE 3

SAUTEED CHICKEN BREAST WITH TUSCAN SAUCE
CHICKEN PICCATA WITH WHITE WINE, CAPERS, AND BUTTER SAUCE
CHICKEN SALTIMBOCCA WITH MARSALA DEMI GLACE SAUCE
ROASTED PORK LOIN IN A CREAMY WHITE WINE SAUCE
SLICED RIBEYE IN RED WINE SAUCE
SLICED TENDERLOIN WITH MADEIRA SAUCE
BRAISED SHORT RIB WITH A BURGUNDY DEMI GLAZE
GRILLED SALMON WITH LEMON BUTTER CREAM SAUCE
BAKED COD PROVENCALE
CHICKEN PARMIGIANA IN A MARINARA SAUCE
CHEESE TORTELLINI IN A CREAM SAUCE
BUTTERNUT SQUASH RAVIOLI IN A BROWN BUTTER SAUCE
TRI COLOR TORTELLINI IN A CREAM SAUCE

SIDES - CHOOSE 2

ROASTED YUKON GOLD POTATO WEDGES, GARLIC MASHED POTATOES, SWEET POTATO WEDGES,
ROASTED FINGERLING POTATOES, MEDLEY OF SEASONAL VEGETABLES, BUTTERED GREEN BEANS,
HONEY GLAZED CARROTS

DESSERT ASSORTMENT

TORTES, TARTS, PASTRIES.

PER ATTENDEE

\$60.00

Minimum attendees for above service: 50

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DINNER BUFFETS

ALL DINNER BUFFETS INCLUDE BAKERY ROLLS, COFFEE, DECAF COFFEE, TEA
ASK YOUR CATERING MANAGER ABOUT SOFT DRINK OPTIONS



PER ATTENDEE

\$68.00



RHODE ISLAND CLAM BAKE

SOUP - CHOOSE 2

NEW ENGLAND CLAM CHOWDER, ROASTED CORN CHOWDER, LOBSTER BISQUE,
SEAFOOD CHOWDER, TOMATO BASIL, VEGETABLE

SALAD - CHOOSE 2

HOUSE SALAD

GREEN & RED LEAF, ARUGULA, BABY GREENS, CUCUMBERS, CARROTS, DICED APPLES, CRANBERRIES, FETA CHEESE
WITH CHAMPAGNE VINAIGRETTE

MEDITERRANEAN SALAD

GREEN & RED LEAF, ARUGULA, OLIVES, ENGLISH CUCUMBERS, SHAVED FENNEL, FETA CHEESE
WITH LEMON & OLIVE OIL DRESSING

RI CONVENTION CENTER SALAD

GREEN & RED LEAF, ARUGULA, BABY GREENS, CUCUMBERS, CARROTS, ROASTED PEARS, GOAT CHEESE,
TOASTED PECANS WITH LEMON VINAIGRETTE

ENTREES

CLAM CAKES

STEAMERS & MUSSELS WITH DRAWN BUTTER & BROTH

GRILLED CHICKEN BREAST IN A HERB SAUCE

BOILED LOBSTER MP*

SAUSAGE, PEPPERS, & ONIONS

CORN ON THE COB

NEW ENGLAND BOILED POTATOES

DESSERT ASSORTMENT

SLICED WATERMELON, TORTES, TARTS, CAKES, PASTRIES

Minimum attendees for above service: 50

\$150.00 surcharge on total cost if below 50

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CARVING & ACTION STATIONS

ASK YOUR CATERING MANAGER ABOUT QUANTITIES & MEAL PAIRINGS



PER ATTENDEE

ROASTED TENDERLOIN OF BEEF

\$18.00

HORSERADISH CREAM, BEARNAISE SAUCE AND ROLLS

ROASTED TURKEY BREAST

\$14.00

CRANBERRY CHUTNEY, HERB MAYONNAISE AND ROLLS

ROASTED CHICKEN BREAST

\$15.00

CRANBERRY MAYONNAISE AND ROLLS

VIRGINIA HAM

\$14.00

SPICY BROWN MUSTARD, HERB MAYONNAISE AND ROLLS

SALMON EN CROUTE

\$15.00

LEMON CAPER BEURRE BLANC SAUCE AND ROLLS

DESSERT ADDITIONS



PER ATTENDEE

CAPPUCCINO & ESPRESSO BAR

CHOCOLATE DIPPED BISCOTTI, ALMOND BISCOTTI, ASSORTED COOKIES

\$12.00

CHOCOLATE FONDUE DISPLAY

CHOOSE 2: WHITE, DARK, OR MILK CHOCOLATE

FRESH FRUITS, PRETZELS, MARSHMALLOWS, MACARON COOKIES, BISCOTTI

CREPE STATION

WARM CREPES MADE TO ORDER WITH

SLICED CINNAMON APPLES OR CHOCOLATE MOUSSE WITH VANILLA ICE CREAM

BANANAS FOSTER

SLICED BANANAS SAUTEED WITH BROWN SUGAR, BUTTER AND RUM, DOLLOPED WITH VANILLA ICE CREAM AND WHIPPED CREAM

VIENNESE DESSERT DISPLAY

ASSORTED FRENCH & ITALIAN TORTES, CAKES, CHOCOLATE DIPPED STRAWBERRIES

BEVERAGE DISPLAY: COFFEE, DECAF COFFEE, TEA, CAPPUCCINO, LATTES, ESPRESSO

CANNOLI STATION

FRESH & FILLED TO ORDER WITH CHOICE OF TRADITIONAL OR CHOCOLATE RICOTTA

ASSORTED TOPPINGS OF CHOCOLATE CHIPS, CHOPPED PISTACHIOS, SPRINKLES,

MINI M&M'S, CRUSHED OREOS

CAPPUCCINO, ESPRESSO, & LATTE STATION

ASSORTED BISCOTTI & AMARETTO FLAVORED COOKIES

\$5.00

BUBBLY BAR

TOPPED WITH COTTON CANDY OR SUGAR POPS

*HOURLY RATES MAY APPLY

\$28.00

Please speak with your Catering Manager about minimums.
Additional surcharge may apply if station attendant is needed.

Gluten Free & Dietary Options Available. All Food and Beverage charges are subject to a 22% Administrative Fee, 15% of the total amount of this Administrative Fee is distributed to the employees providing the service as a gratuity. 7% is retained to defray administrative costs, it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. Unless you are tax exempt, there is also a 7% RI Sales Tax and 1% Meal Tax. All menus and prices are subject to change

COCKTAIL & BEVERAGE MENU



BAR SERVICE

PREMIUM BRAND COCKTAILS	\$10.00
MARTINIS	\$12.00
DOMESTIC BEER	8.00
PREMIUM BEER	\$10.00
WINE BY THE GLASS	
SODA	
JUICE	\$4.00
BOTTLED WATER	
SPARKLING WATER	

FULL BAR PACKAGES

	1 HOUR	+HOURS
IMPORTED & DOMESTIC BEER, WINE, SODA	\$22.00	\$8.00
PREMIUM BRAND BEER, WINE, SODA, WATER	\$23.00	\$10.00

PER BOTTLE

WINE VARIETALS	\$45.00
*PREMIUM SELECTIONS AVAILABLE UPON REQUEST.	

KEG SELECTIONS

DOMESTIC: 160 SERVINGS - 12 OZS.	\$500.00
MICRO BREWS: 135 SERVINGS - 12 OZS.	\$575.00
HEINEKEN : 135 SERVINGS - 12 OZS.	\$575.00

1 Bartender per 100 guests. Please discuss extra bar needs with your Catering Manager.

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GENERAL INFORMATION



OUR CATERING MENU IS A GUIDELINE TO ASSIST YOU IN SELECTING A MENU TO FIT YOUR EVENT. THE RHODE ISLAND CONVENTION CENTER'S CATERING STAFF WILL BE MORE THAN HAPPY TO DESIGN A UNIQUE MENU FOR YOUR EVENT. THE RHODE ISLAND CONVENTION CENTER HAS EXCLUSIVE RIGHTS TO ALL CATERING NEEDS. OUTSIDE FOOD & BEVERAGE OF ANY KIND IS NOT PERMITTED.

MENU SELECTION

IN ORDER TO ENSURE THE AVAILABILITY OF ALL YOUR CHOSEN MENU SELECTIONS AND TO AVOID ADDITIONAL FEES, WE REQUEST YOUR MENU SELECTIONS BE SUBMITTED TO YOUR CATERING SALES MANAGER AT LEAST FOURTEEN (14) DAYS PRIOR TO YOUR EVENT.

SPECIAL DIETARY SELECTIONS

WE CAN ACCOMMODATE MOST DIETARY NEEDS AND RESTRICTIONS WITH ADVANCE NOTICE. PLEASE NOTIFY YOUR CATERING SALES MANAGER IN ADVANCE OF ANY DIETARY NEEDS OR FOOD RESTRICTIONS AS IT PERTAINS TO ALLERGIES, RELIGION, OR PREFERENCES.

GUARANTEES/PRICING

ALL PRICES ARE SUBJECT TO A CHANGE DUE TO FLUCTUATIONS IN THE MARKET.

GUARANTEES ARE DUE FIVE (5) BUSINESS DAYS PRIOR TO YOUR EVENT BY 10:00 AM. IF A GUARANTEE IS NOT RECEIVED, YOUR ESTIMATED GUARANTEE WILL BECOME YOUR FINAL GUARANTEE AND WILL NOT BE SUBJECT TO REDUCTION.

ALL PRICES QUOTED ARE SUBJECT TO A **22%** ADMINISTRATIVE FEE. **15%** OF THE TOTAL AMOUNT OF THE ADMINISTRATIVE FEE IS DISTRIBUTED TO THE EMPLOYEES PROVIDING THE SERVICE AS A GRATUITY. THE REMAINING **7%** OF THE ADMINISTRATIVE FEE IS RETAINED TO DEFRAY ADMINISTRATIVE COSTS. THIS PERCENTAGE (7%) IS NOT INTENDED TO BE A GRATUITY OR SERVICE CHARGE AND WILL NOT BE DISTRIBUTED TO EMPLOYEES. IN ADDITION, PRICES QUOTED ARE SUBJECT TO A **7% R.I. STATE SALES TAX** AND **1% MEAL TAX**, UNLESS YOU ARE TAX EXEMPT. ALL PRICES AND FEES ARE SUBJECT TO CHANGE.

CANCELLATION

ONCE A CONTRACT IS EXECUTED, IT IS UNDERSTOOD THAT IF THE GROUP SHOULD CANCEL, THE GROUP WILL BE SUBJECT TO A CANCELLATION FEE OF UP TO 100% OF THE ESTIMATED EXPENSES. ALL DEPOSITS ARE NON-REFUNDABLE.

LABOR CHARGES

- A BARTENDER FEE OF \$150.00 WILL BE APPLIED IF BARS DO NOT EXCEED THE \$600.00 MINIMUM.
- CARVERS AND CHEF ATTENDANT FEES OF \$150.00 WILL APPLY TO ALL ACTION STATIONS.
- A \$150.00 LABOR CHARGE WILL BE APPLIED TO ANY MEAL SERVICES THAT DO NOT MEET MINIMUMS.

DECORATIONS

ARRANGEMENTS FOR FLORAL PIECES, LINENS AND SPECIAL PROPS MAY BE MADE THROUGH YOUR CATERING SALES MANAGER. ALL DECORATIONS MUST MEET WITH THE APPROVAL OF YOUR EVENT AND CATERING MANAGER. PLEASE COMMUNICATE YOUR DECOR NEEDS PRIOR TO YOUR EVENT.

THE CENTER WILL NOT PERMIT THE AFFIXING OF ANYTHING TO THE WALLS OR CEILING. WHEN HELIUM BALLOONS ARE BEING USED, A BALLOON WAIVER MUST BE SIGNED. NO OPEN FLAMES ARE ALLOWED IN THE FACILITY.

ELECTRICAL/AUDIO VISUAL

A COMPLETE LINE OF MODERN AUDIO VISUAL EQUIPMENT AND SERVICES ARE AVAILABLE THROUGH OUR IN-HOUSE AUDIO VISUAL TEAM, YOUR CATERING SALES MANAGER CAN ASSIST YOU WITH THESE NEEDS.