

**SAVOR...** Providence

# **RHODE ISLAND CONVENTION CENTER**



## **CATERING MENU**

CONTINENTAL BREAKFASTS  
BREAKFAST ADDITIONS  
PLATED BREAKFASTS  
BREAKFAST BUFFETS

BREAK OPTIONS

BOXED LUNCHESES  
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

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



<b>BREAKFAST SANDWICHES</b>	<b>\$7.00</b>
<b>CHOOSE 1:</b> TOASTED BAGEL, WRAP, TOASTED ENGLISH MUFFIN, CROISSANT	
<b>CHOOSE 2:</b> -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	

<b>BAKE SHOP</b>	<b>\$40.00</b>
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	

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

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**



Minimum attendees: 75

\$150.00 surcharge on total cost if below 75

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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



**CAESAR SALAD** **\$28.00**

ROMAINE, HOUSE MADE CROUTONS, FRESHLY SHAVEN PARMESAN, WITH TRADITIONAL CAESAR DRESSING  
CHOOSE 1: GRILLED JUMBO SHRIMP, BLACKENED CHICKEN BREAST, GRILLED SALMON

**COBB SALAD** **\$28.00**

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

**GRILLED TENDERLOIN SALAD** **\$30.00**

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

**FISH TACOS** **\$26.00**

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

**LAND "MEATS" SEA** **\$30.00**

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

**TENDERLOIN OF BEEF SANDWICH** **\$28.00**

SLICED TENDERLOIN OF BEEF WITH LETTUCE, TOMATO, CHIPOTLE SAUCE ON CIABATTA BREAD  
SIDE OF CUCUMBER-TOMATO SALAD AND HOUSE MADE SWEET POTATO CHIPS

**LOBSTER BISQUE & LOBSTER ROLL** **\$30.00**

BOWL OF LOBSTER BISQUE  
MAINE LOBSTER WITH HERBED MAYONAISE ON A BRIOCHE ROLL  
HOUSE MADE POTATO CHIPS

**ROAST BEEF SANDWICH** **\$28.00**

SHAVED ROAST BEEF, BLUE CHEESE, HORSERADISH SPREAD AND ARUGULA ON A FRENCH BAGUETTE  
SIDE OF RED BLISS POTATO SALAD  
HOUSE MADE POTATO CHIPS

**CHOOSE 1: LUNCH DESSERT**

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

PER ATTENDEE

Minimum attendees: 25

\$150.00 surcharge on total cost if below 25

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 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

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# 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

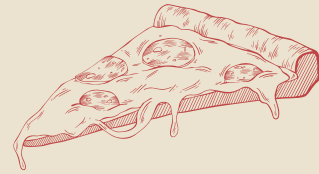
Minimum attendees for above service: 50

\$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

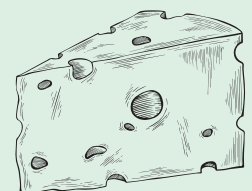


## PER ATTENDEE

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

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\$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

\$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



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

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



# 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.

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# COCKTAIL & BEVERAGE MENU



## BAR SERVICE

PREMIUM BRAND COCKTAILS	<b>\$9.00</b>
MARTINIS	<b>\$11.00</b>
DOMESTIC BEER	<b>\$7.00</b>
PREMIUM BEER	<b>\$9.00</b>
WINE BY THE GLASS	<b>\$9.00</b>
SODA	
JUICE	<b>\$4.00</b>
BOTTLED WATER	
SPARKLING WATER	

## FULL BAR PACKAGES

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

## PER BOTTLE

WINE VARIETALS	<b>\$45.00</b>
*PREMIUM SELECTIONS AVAILABLE UPON REQUEST.	

## KEG SELECTIONS

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

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

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

# 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.