



SAVOR...Providence

RHODE ISLAND CONVENTION CENTER

CATERING MENU

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CONTINENTAL BREAKFAST



All Breakfasts include Fresh Brewed Coffee, Decaf Coffee, Tea, & Fresh Orange Juice

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 Breakfast Cereals- with Whole Milk, 2%, Soy & Dairy Free Options

BEVERAGE SERVICE SPECIAL

\$20.00

- All Day Beverage Service
- Coffee and Tea Service
- Service is for 8 Hours in 2-hour increments

All Day Beverage Service (8 hours)

\$30.00

- Coffee, Decaf, Tea Service
- Bottled Water, Assorted Soft Drinks
- Service is for 8 Hours in 2-hour increments

PER ATTENDEE

Minimum attendees: 50

\$150.00 surcharge on total cost if below 50

Gluten Free & Dietary Options Available. All prices quoted are subject to a 22% Administrative Fee. A portion (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 7% RI State Sales Tax and 1% Meal Tax, unless tax exempt. All prices and fees are subject to change.

PLATED BREAKFASTS



All plated Breakfasts include Fresh Brewed Coffee, Tea & Orange Juice, Assorted Breakfast Pastries

PER ATTENDEE

THE SUNLIGHT Farm Fresh Eggs Hash Brown Potatoes Crisp Applewood Smoked Bacon	\$18.75
THE EARLY MORNING CHOOSE 1: Buttermilk Pancakes or Brioche French Toast - Warm Maple Syrup Hash Brown Potatoes Country Style Sausage	\$21.00
TRADITIONAL QUICHE LORRAINE Farm Fresh Eggs, Cheese, Ham, Onions Hash Brown Potatoes Crisp Applewood Smoked Bacon	\$21.00
GARDEN OMELET Farm Fresh Eggs, Green Peppers, Onions, Cheese, Red Bliss Potatoes, & Honey Ham	\$21.00
HEALTHY RISER Egg White Omelet, Spinach, Peppers, Diced Tomatoes & Turkey Bacon Variety of Individual Non-Fat Yogurts	\$22.00
THE BREAKFAST FRITATTA Farm Fresh Eggs, Onions, Spinach, Shredded Cheddar, Bacon Breakfast Sweet Potatoes Country Style Sausage	\$22.00

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, Orange Juice, Seasonal Fruit Bowls & Individual Yogurts with Granola, Raisins, and Slivered Almonds, Assorted Breakfast Pastries

SABIN STREET BUFFET

\$28.50

- Steel Cut Irish Oatmeal
 - Brown Sugar & Raisins
- Farm Fresh Scrambled Eggs
- Buttermilk Pancakes with Warm Maple Syrup
- Hash Brown Potatoes
- Country Style Sausage
- Applewood Smoked Bacon

BENEFIT STREET BUFFET

\$29.50

- Steel Cut Irish Oatmeal
 - Raw Sugar & Raisins
- Quiche Lorraine
- Brioche French Toast with 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 with Warm Maple Syrup
- Country Style Sausage
- Applewood Smoked Bacon

WASHINGTON STREET BUFFET

\$29.50

- Steel Cut Irish Oatmeal
 - Raw Sugar & Raisins
- Quiche Lorraine
- Country Style Sausage
- Applewood Smoked Bacon

PER ATTENDEE

Minimum attendees: 50
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BREAKFAST STATIONS



live action

EGG STATION **\$12.00**

Farm Fresh Eggs & Egg Whites *any style*
Ham, Bacon, Cheese, Onion, 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 **\$5.00**

THE BARISTA BAR **\$10.00**

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

AVOCADO LOVERS DISPLAY **\$12.00**

Sliced & Mashed Avocado, Sliced Boiled Eggs, Smoked Salmon, Crispy Bacon,
Prosciutto, Asparagus, Tomatoes, Onions, Cheddar Cheese, Bagels (Cream Cheese)

STEEL CUT OATMEAL BAR **\$12.00**

Brown Sugar, Chopped Walnuts, Raisins, Dried Cranberries, Shredded Coconut,
Seasonal Berries, Sliced Apples, Cinnamon, Sugar, Variety of Milks

THE BAGEL BAR **\$10.00**

Plain, Onion, Everything, Cinnamon Raisin
Smoke 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



BREAKFAST SANDWICHES

\$7.00

PER ATTENDEE

- CHOOSE 1:** Toasted Bagel, Wrap, Toasted English Muffin, Croissant
CHOOSE 2: -Ham, Egg & Cheese or Bacon, Egg & Cheese
-Slices Hardboiled Eggs, Tomatoes, Avocados
-Egg White Sandwich, Spinach & Cheese
-Bacon, Egg, Avocado, Cheese
-Eggs, Onions, Peppers, Black Beans, Cheese, Tomatoes

BAKE SHOP

\$44.00

PER DOZEN

- Assorted Bagels with Spreads
Assorted Muffins
Assorted Scones with Butters & Jams
Bakery Donuts
Breakfast Breads
Freshly Baked Croissants
Assorted Coffee Cakes

ADDITIONS

- Farm Fresh Scrambled Eggs
Quiche Lorraine
Applewood Smoked Bacon
Country Style Sausage Links
Turkey Bacon
Raw Sugar Oatmeal with Raisins & Brown Sugar
Sliced Watermelon, Honeydew, Cantaloupe
Cut Seasonal Fruit
Hard Boiled Eggs
Assorted Cold Cereals, Variety of Milks, Bananas
Assorted Individual Yogurts
Fresh Fruit Skewers
Whole Fruit
Assorted Granola Bars
Individual Trail Mix Bags

\$6.00
\$6.00
\$5.00
\$5.00
\$5.00
\$5.00
\$5.00
\$5.00
\$5.00
\$4.00
\$4.75
\$4.00
\$6.00
\$3.00
\$5.00
\$5.00

PER ATTENDEE

EACH

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DESIGN YOUR ANYTIME BEVERAGE BREAK🕒



Regular / Decaf Coffee	\$58.00	PER GALLON
Hot Tea Service / Variety of Teas	\$58.00	•
Starbucks Coffee Iced/Hot	\$60.00	•
Iced Regular/Iced 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 POT/ PITCHER
Regular / Decaf Coffee	\$40.00	•
Iced Tea	\$32.00	•
Iced Coffee	\$32.00	•
Lemonade	\$32.00	•
Fruit Punch	\$32.00	•
Iced Water	\$4.00	•
		EACH
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)	\$120.00	•
- \$4.00/per additional pod		•
		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	•

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GOOD MORNING
 Seasonal Fruit Bowl
 Croissants, Muffins, Danishes, Breakfast Breads
 Accompanied by Assorted Fruit Jams & Jellies
 Coffee, Tea, Decaf

MID MORNING BREAK
 Assorted Granola Bars
 Assorted Package Snack Selections
 Beverage Refresh

AFTERNOON BREAK
 Assorted Cookies
 Assorted Brownies
 Beverage Refresh

PER ATTENDEE

\$26.50



Minimum attendees: 75
 \$150.00 surcharge on total cost if below 75

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ALL DAY PACKAGES

MEETING PLANNER SPECIAL

PER ATTENDEE

GOOD MORNING

Seasonal Fruit Bowl
Croissants, Muffins, Danishes, Breakfast Breads
with Assorted Fruit Jams & Jellies
Coffee, Decaf, Tea

MID MORNING BREAK

Assorted Granola Bars
Beverage Refresh - Coffee, Tea, Decaf

THE LUNCH BREAK

Mixed Garden Salad with Assorted Dressings
Red Bliss Potato Salad
Roasted Vegetable Quinoa Salad
House Made Potato Chips

CHOOSE 3 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
- Caesar Salad Wrap or French Baguette 
- Tuna Salad, Lettuce/Whole Wheat Wrap
- Mozzarella, Lettuce, Cucumbers, Avocado Spread/Whole Grain Baguette 
- Julienne of Vegetables, Arugula, Goat Cheese, Hummus/Whole Grain Wrap
- Avocado, Apples, Carrots, Cucumbers, Red Peppers, Hummus, Lettuce/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

\$60.00

Minimum attendees: 75

\$150.00 surcharge on total cost if below 75

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DESIGN YOUR BREAK

fun time stations

DONUT WALL

Assortment of 49 Freshly Baked Donuts

\$5.00

CANDY SHOP DISPLAY

M&Ms, Peanut M&Ms, 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 Kat, Reese's Peanut Butter Cups, Snickers, Hershey's Almond Bars

\$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&Ms, 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

\$5.00

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

House 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

		PER ATTENDEE
QUICK SNACK BREAK	\$12.00	
Individual Bags of House Made Potato Chips, Fresh Popcorn, Assorted Cookies		
SWEET SNACK BREAK	\$12.00	
Assorted Hershey's Bars & Mars Bars, Assorted Bags of M&Ms, Novelty Ice Cream Bars		
BALL PARK BREAK	\$12.00	
Beef Franks in Phyllo Dough, Warm Mini Pretzels with Mustard, Fresh Popcorn		
ALL NATURAL BREAK	\$12.00	
Seasonal Fruit Skewers, Individual Bags of Banana Chips, Terra Chips, Sweet Potato Chips, Assorted Granola Bars		
THE PICNIC BREAK	\$14.00	
Fresh Cut Vegetables, Cheese Assortment, Grapes, Sliced Apples, Hummus & Assorted Dips		
HEALTH BREAK	\$14.00	
Sliced Apples, Clusters of Grapes, Fresh Fruit Kabobs, & Assorted Cold Press Juices		
THE RHODE ISLAND FAVORITES BREAK	\$12.00	
Doughboys served with Powdered Sugars & Granulated Sugars, Del's Lemonade Slush		
CHIPS & DIPS BREAK	\$10.00	
House Made Potato Chips, Tortilla Chips, French Onion Dip, Blue Cheese Dip, Salsa		
MOVIE TIME BREAK	\$12.00	
Popcorn, Swedish Fish, Assorted M&Ms, Reese's Pieces, Chocolate Covered Raisins, White & Milk Chocolate Chips		
NACHO MANIA	\$10.00	
Assorted Tortilla Chips, Salsa, Sour Cream, Guacamole, Queso, Jalapenos, Black Olives, Chili Meat (Vegetarian Available)		

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

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BOXED LUNCHES



All Boxed Lunches Include: Chips, Bottled Water

THE TRADITIONAL

\$22.00

CHOOSE: Shaved Turkey or Shaved Roast Beef/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/Ciabatta

-Sliced Mozzarella, Tomato, Arugula/Foccacia with Side of Italian Dressing

-Black Forest Ham, French Brie Cheese, Lettuce, Grain Mustard and/or Mayo/Croissant

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, 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, 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, Corn, Carrots, Tomatoes, Cucumbers, Avocado, Black Beans, Red & Green Peppers with Avocado Dressing

-Individual Sliced Apples in a Bag & Oatmeal Raisin Cookie

PLATED LUNCHEONS-COLD



All Plated Lunches Include: Bakery Rolls, Coffee, Decaf, Tea

Ask your Catering Manager about Soft Drink Options

PER ATTENDEE

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, Crumbled 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 & a Side of 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 & a Side of Green Beans & Potato Salad

TENDERLOIN OF BEEF SANDWICH

\$28.00

Sliced Tenderloin of Beef with Lettuce, Tomato, Chipotle Sauce/Ciabatta Bread & a 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 Mayonnaise/Brioche Roll

ROAST BEEF SANDWICH

\$28.00

Shaved Roast Beef, Blue Cheese, Horseradish Spread, and Arugula/French Baguette & a Side of Red Bliss Potato Salad and House Made Potato Chips

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 Lunches are accompanied by Bakery Rolls, Coffee, Decaf, 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**

Sautéed 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 Blanch 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

CHOOSE 1: Starches: Mashed Potatoes, Roasted Yukon Gold Potato & Sweet Potato Wedges, Au Gratin Vegetable

CHOOSE 1: Vegetables: Green Beans, Roasted Butternut Squash, Asparagus, Honey Glazed Carrots

CHOOSE 1: Lunch Desserts: Tiramisu, Fudge Cake, Lemon Cake, Carrot Cake, Cheesecake, Ice Cream Scoop

PER ATTENDEE

LUNCH BUFFETS- COLD



All Lunches are accompanied by Bakery Rolls, Coffee, Decaf, Tea, Chef Selection of Dessert
Ask your Catering Manager about Soft Drink Options

THE AMERICAN DELI BOARD

\$28.95

PER ATTENDEE

Soup du Jour	American, Swiss, Provolone Cheeses
Mixed Green Salad	Sliced Tomatoes, Onions, Lettuce, Pickles
Macaroni Salad	Assorted Deli Rolls & Breads
Tuna Salad & Chicken Salad	House Made Potato Chips
Roast Beef, Turkey, Ham	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

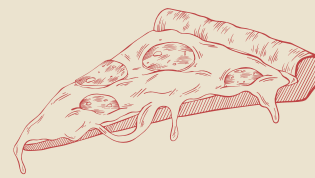
- Turkey Breast, Spinach, Bacon, Red Pepper Aioli/Whole Wheat Baguette
- Ham, Swiss, Cheese, Lettuce, Honey Mustard Spread/Sourdough Roll
- Roast Beef, Arugula, Horseradish Mustard/French Baguette
- Tuna Salad, Lettuce/Whole Wheat Wrap
- Assorted Vegetables, Arugula, Goat Cheese, Lentil Hummus/Whole Grain Wrap
- Sliced Tomato, Mozzarella, Lettuce/French Baguette
- Spinach, Avocado, Red Onion, Red Pepper Aioli/Spinach Wrap

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, Chef Selection of Dessert
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
- 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, Blue Cheese Drizzle
- Chicken Bacon Ranch Pizza: Chicken, Bacon, Mozzarella, Tomatoes with Ranch Drizzle
- Pepperoni: Pepperoni, Cheese
- Margherita: Fresh Tomatoes, Mozzarella
- Traditional: Mozzarella, Tomato Sauce
- Veggie Deluxe: Tomatoes, Onions, Black Olives, Spinach
- Hawaiian: Ham, Pineapple, Bacon, Mozzarella

Minimum attendees for above service: 50

\$150.00 surcharge on total cost if below 50

Gluten Free & Dietary Options Available. All prices quoted are subject to a 22% Administrative Fee. A portion (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 7% RI State Sales Tax and 1% Meal Tax, unless tax exempt. All prices and fees are subject to change.

PASSED HORS D'OEUVRES



Reception Style

Ask your Catering Manager about main meal pairings

PER PIECE

- Jumbo Shrimp Cocktail with Cocktail Sauce
- 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
- Seared Ahi Tuna on a Wonton
- Shrimp Risotto Cakes
- Cocktail Franks Wrapped in Phyllo Dough
- Italian Meatball Topped with Ricotta Served in a Martini Glass
- Classic Beef Slider with American Cheese
- Gourmet Waffles with Honey Bourbon Chicken
- Dates Filled with Gorgonzola Wrapped in Bacon
- Crab Rangoon with Sweet & Sour Sauce
- New England Clam Chowder with Mini Clam 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
- Oriental Containers of House Made Potato Chips

\$5.00

APPETIZER DISPLAY STATIONS



PER ATTENDEE

Vegetable Display

Array of Fresh Garden Vegetables, Sliced Seasonal Fruit, Assorted Dips, Hummus, and Pita Bread

\$12.75

Imported Cheese & Vegetable Display

Assortment of Imported Cheeses with an Array of Fresh Garden Vegetables, Assorted Dips with Seasonal Fruit Garnish, Crackers and Pita Bread

\$14.75

Rising Sun Sushi Display

California Rolls, Sashimi, Wasabi, Pickled Ginger, Soy Sauce

\$16.00

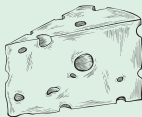
Tuscan Display

Array of Gourmet Cured Meats, Cheeses, Roasted Red Peppers, Assorted Olives Long Stemmed Artichoke Hearts, Stuffed Cherry Tomatoes, Marinated Eggplant Sweet Peppadews, Olive Spread, Roasted Garlic Spread, White Bean Spread with Sliced Italian Breads

\$12.00

Grilled Vegetable Antipasto

Grilled Zucchini, Summer Squash, Eggplant, Asparagus, Red and Yellow Peppers Beef Steak Tomatoes, Red Onions, Drizzled with Balsamic Glaze

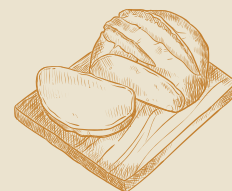


Minimum attendees for above service: 50

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APPETIZER DISPLAY STATIONS



PER ATTENDEE

Salads Choice of (3)

- (1) Caesar Salad with Traditional Creamy Caesar
- (2) Chopped Wedge Salad with Blue Cheese Dressing
- (3) Chopped Romaine, Strawberries, Diced Cucumber, Diced Tomatoes, Carrot Curls,
- (4) Crumbled Chevre, Champagne Vinaigrette
- (5) Bibb Lettuce, Roasted Sweet Corn, Sliced Cherry Tomatoes, Red Onion, Garlic
- (6) Croutons, White Balsamic Vinaigrette
- (7) Chopped Romaine, Watermelon, Crumbled Feta, Sunflower Seeds, Balsamic Vinaigrette
- (8) Mixed Greens, Diced Apples, Blueberries, Sliced Tomatoes, English Cucumbers
Crumbled Blue Cheese, Champagne Vinaigrette

Gourmet Mac & Cheese Bar

Truffle Parmesan Mac & Cheese & Creamy White Cheddar Macaroni
Toppings to Include: Caramelized Onions, Herbed Panko Breadcrumbs, Crumbled Bacon, Peas, Buttery Corn Kernels, Steamed Broccoli, Pulled BBQ Pork, Buffalo Chicken Tots, Sautéed Shrimp

Mashed Potato Bar

Garlic Mashed Yukon Gold Potatoes, Whipped Sweet Potatoes, Cauliflower Mash

Toppings to Include: Crumbled Bacon, Roasted Broccoli, Sour Cream, Chopped Chives, Golden Raisins, Avocado Pieces, Black Beans, Truffle Butter, Whipped Butter, Crumbled Blue Cheese, Shredded Jack Cheese, Shredded Cheddar Cheese, Chili, Shredded BBQ Chicken

Risotto Bar:

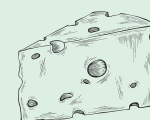
Creamy Arborio Risotto and Creamy Parmesan Arborio Risotto

Toppings to Include: Diced Ham, Seared Scallops, Roasted Shrimp, Chicken Sausage Bell Peppers, Bacon, Shredded Fontina, Shredded Cheddar, Red Onion, Broccoli, Braised Short Rib, Shrimp, Scallops

\$6.00

\$22.00

\$20.00



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DISPLAY STATIONS (CONT.)

Ramen Noodle Bowl Bar:

Miso Chicken Broth and Coconut Red Curry Broth
Toppings to Include: Swiss Chard, Bean Sprouts, Matchstick Carrots, Napa Cabbage
Shredded Nori, Grilled Corn, Red and Green Peppers, Scallions, Cilantro, Thai Basil
Fresh Lime Sesame Seeds, Sriracha, Roasted Chicken, Julienne Roasted Pork
Crispy Tofu, Poached Shrimp

Bacon Bar: CHOOSE 5:

- Jalapeno Bacon Wrapped Scallops
- Pecan Smoked Bacon Wrapped Shrimp
- Apple Bacon Wrapped Dates
- Smoked Bacon Wrapped Mini Dogs
- Bacon Wrapped Mac & Cheese
- Bacon Wrapped Candied Figs
- Maple Bacon Wrapped Chicken Bites
- Bacon Wrapped Tater Tots
- Bacon Wrapped Jalapeno Poppers

Sauces: Honey Dijon Sauce, Ranch Dressing, Sriracha Honey Glaze, Pineapple Glaze

Taco Bar:

Toppings: Sliced Black Olives, Diced Tomatoes, Sliced Avocado, Diced Red Onions
Refried Beans, Seasoned Black Beans, Roasted Corn, Shredded Lettuce, Salsa
Cilantro, Sour Cream, Shredded Mexican Cheese, Hard Taco Shells, Flour Taco Shells
Seasoned Ground Beef, Grilled Shrimp, BBQ Pulled Chicken

Fajita Station:

Toppings: Shredded White Cheddar Cheese, Shredded Yellow Cheddar Cheese
Diced Tomato, Sautéed Onions & Peppers, Sliced Black Olives, Shredded Lettuce
Sliced Avocado, Black Beans, Roasted Corn, Spinach Rice, Sour Cream, Salsa
Marinated Chicken Breast, Marinated Flank Steak, Grilled Shrimp
Hard Taco Shells, Flour Taco Shells

PER ATTENDEE

\$20.00

\$18.00

\$18.00

\$20.00

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DISPLAY STATIONS (CONT.)

Tuscan Pasta Station:

Choice of (2): Cavatappi, Penne, Rigatoni, Mezze, Tortellini, Farfalle, Ziti, Spaghetti
Choice of (2): Pomodoro, Bolognese, Creamy Alfredo, Cacio e Pepe, Aioli
Toppings: Sliced Black Olives, Roasted Garlic, Steamed Broccoli, Artichoke Hearts
Eggplant, Sautéed Spinach, Peas, Shaved Parmesan, Shaved Pecorino Romano,
Italian Sausage, Grilled Chicken, Sautéed Shrimp

PER ATTENDEE

\$22.00

Chowder Station: Choice of (3)

·New England Clam Chowder - Creamy Broth, Native Clams
·Manhattan Clam Chowder - Mildly Spicy Broth, Native Clams, Tomatoes
·RI Clam Chowder - Local Chorizo, Clear Broth, Native Clams
·Corn and Potato Chowder - Creamy Broth, Native Corn, Diced Potatoes
·Lobster Bisque - Creamy Lobster Broth, Sherry
Served With: Oyster Crackers, Clam Cakes, Portuguese Stuffies

\$18.00

Slider Bar: Choice of (3)

·Tenderloin of Beef, Gorgonzola, Arugula, Horseradish Dressing
·Pulled Pork, Kimchi Slaw, Sriracha Aioli
·BBQ Pulled Pork, Creamy Southern-Style Slaw
·Ahi Tuna, Asian Slaw, Wasabi Aioli
·Crab Cake, Corn Salsa, Remoulade Sauce
Served with Fried Onion Strings, Parmesan Fries and Pickles

Small Plates: Choice of (3)

·Ahi Tuna, Crispy Sesame Green Beans
·Seared Sea Scallops, Chopped Brussels Sprouts with a Creamy Lemon Sauce
·Pan Seared Crab Cake, Succotash, Spicy Remoulade
·Braised Short Ribs, Mashed Potatoes, Crispy Onions
·Beef Tenderloin, Blue Cheese Mashed Potatoes, Horseradish Dressing
·Chicken Roulade, Creamy Risotto
·Sautéed Scallop Topped with Crispy Bacon Pieces in an Avocado Dressing
·Crab Cake Topped with Fresh Crab, Spicy Remoulade, Creamy Cauliflower Mash

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, Entrée, Vegetable, Choice of Starch and Dessert and Coffee/Tea selections

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, Crumbled 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 and 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, Entrée, Vegetable, Choice of Starch and Dessert, and Coffee/Tea Selections

Roasted Statler Chicken Breast with Lemon Herb Sauce	\$44.00
Sautéed Chicken Breast with Tuscan Sauce	\$44.00
Chicken Piccata with White Wine, Capers, and Butter Sauce	\$44.00
Chicken Saltimbocca with a Marsala Demi Glaze	\$44.00
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	\$54.00
Seared Sea Scallops with Lobster Bearnaise	\$48.00
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 & Sautéed 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	MP

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 - Crème Brûlée, 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



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 and 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

Sautéed Chicken with Lemon Pepper Sauce

Chicken Saltimbocca with Marsala Demi Glaze

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 Potato Wedges, Garlic Mashed Potatoes, Sweet Potato Wedges,

Roasted Fingerling Potatoes, Medley of Seasonal Vegetables, Buttered Green Beans

DESSERT ASSORTMENT: Cakes, Fruit Pies, Pastries

PER ATTENDEE

\$58.00

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

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 and 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

- Sautéed Chicken Breast with Creamy Sauce
- Chicken Piccata with White Wine, Capers, and Butter Sauce
- Chicken Saltimbocca with Marsala Demi Glaze Sauce
- Roasted Pork Loin in a Creamy White Wine Sauce
- Sliced Ribeye in a 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 Provençale
- 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

RHODE ISLAND CLAM BAKE

PER ATTENDEE

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 and 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 and 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

\$68.00

Minimum attendees for above service: 50

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CARVING & ACTION STATIONS

Ask your Catering Manager about Quantities & Meal Pairings



PER ATTENDEE

ROASTED TENDERLOIN OF BEEF

\$22.00

Horseradish Cream Sauce, Bearnaise Sauce, Homemade Crispy Onion Ring

ROASTED TURKEY BREAST

\$18.00

Cranberry Chutney, Herb Mayonnaise on a Pretzel Roll, House Made Chips

ROASTED CHICKEN BREAST

\$18.00

Cranberry Mayonnaise on a Hawaiian Roll, House Made Sweet Potato Chips

SALMON EN CROÛTE

\$18.00

Baked Salmon Wrapped in Pastry, Dill Sauce, Apple Cabbage Slaw

DESSERT STATIONS



PER ATTENDEE

Summertime Pie Table:

Cherry, Blueberry, Peach

Toppings: Vanilla Ice Cream, Whipped Cream

Fall Pie Table:

Apple, Pumpkin, Pecan,

Toppings: Caramel Salted Ice Cream, Whipped Cream

Shortcake Station:

Biscuit, Buttery Pound Cake, Sponge Cake

Toppings: Strawberries, Blueberries, Peaches

Vanilla Ice Cream, Whipped Cream, Strawberry Whipped Cream

Cannoli Bar:

Traditional Ricotta, Chocolate Ricotta

Toppings: Chocolate Chips, Chopped Pistachios, Sprinkles, Mini M&Ms

Crushed Oreo Cookies

Candy Station:

Individual Wrapped Mini Candy: M&Ms, Swedish Fish, Hershey Mini Candy Bars, Twix, Starburst, Snickers, Milky Way, Jolly Ranchers, Chewy Caramel, Reese's Peanut Butter Cups, Hershey Kisses

White/Dark Chocolate Fondue:

White, Dark or Milk Chocolate (**Select Two**)

Fresh Fruits, Pretzels, Marshmallows, Macaroons, Biscottis, Chocolate Chip Cookies, Oatmeal Cookies

Crepe Station:

Warm Crepes served with Sliced Cinnamon Apples or Chocolate Mousse

Vanilla Ice Cream, Caramel Sauce, and Whipped Cream

\$14.00

\$12.00

Please speak with your Catering Manager about minimums.

Additional surcharge may apply if station attendant is needed.

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DESSERT STATIONS



PER ATTENDEE

Bananas Foster

Sliced Bananas Sautéed with Brown Sugar, Butter and Rum
Dolloped with Vanilla Ice Cream

\$12.00

Patisserie Station:

Classic Crème Brûlée, Chocolate Pot de Crème, Macarons, Crème Puff, Éclairs,
Apple Tarte Tatin, Lemon Thyme Pot de Crème

Forno Station:

Vanilla Panna Cotta, Chocolate Panna Cotta, Tiramisu, Cannolis, Sfogliatellas,
Lemon Ricotta Cheesecake, Assorted Biscottis, Zeppoles

Barista Bar #1

Cappuccino, Espresso & Latte Station

\$5.00

Barista Bar #2

Chocolate Dipped Biscotti, Almond Biscotti, Chocolate Fudge Cake, Lemon
Squares, Carrot Cake

\$10.00

Bubbly Bar*

Topped with Cotton Candy or Sugar Pops

*Hourly rates may apply: One (1) Hour: \$28/pp

One and One Half (1.5) Hours: \$42/pp

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COCKTAIL & BEVERAGE MENU



BAR SERVICE

Premium Brand Cocktails	\$10.00
Martinis	\$12.00
Domestic Beer	\$8.00
Premium Beer	\$8.00
Wine by the Glass	\$10.00
Bubbly Bar	\$10.00
Soda	\$4.00
Juice	\$4.00
Bottled Water	\$4.00
Sparkling Water	\$4.00

FULL BAR PACKAGES

	1 HOUR	+HOURS
Imported & Domestic Beer, Wine, Soda	\$23.00	\$9.00
Premium Brand Beer, Wine, Soda, Water	\$24.00	\$11.00

PER BOTTLE

Wine Varietals	\$50.00
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*Premium selections available upon request

KEG SELECTIONS

Domestic: 160 servings - 12 oz.	\$500.00
Micro brews: 135 servings - 12 oz	\$575.00
Heineken : 135 servings - 12 oz	\$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 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 chosen menu selections and to avoid additional fees, we request that 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 by 10:00 a.m. five (5) business days prior to Event. **If a guarantee is NOT received, the estimated guarantee will become the final guarantee and will NOT be subject to reduction.**

All prices quoted are subject to a **22%** Administrative Fee. A portion (**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 **7%** RI State Sales Tax and **1%** Meal Tax, unless 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 Sales 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. Please contact your Catering Sales Manager to assist with these needs.