



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	\$18.75
Farm Fresh Eggs	
Hash Brown Potatoes	
Crisp Applewood Smoked Bacon	
THE EARLY MORNING	\$21.00
CHOOSE 1: Buttermilk Pancakes or Brioche French Toast - 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 Potatoes, & Honey Ham	
HEALTHY RISER	\$22.00
Egg White Omelet, Spinach, Peppers, Diced Tomatoes & Turkey Bacon	
Variety of Individual Non-Fat Yogurts	
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, Orange Juice, Seasonal Fruit Bowls & Individual Yogurts with Granola, Raisins, and Slivered Almonds, Assorted Breakfast Pastries

SABIN STREET BUFFET
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

\$28.50

BENEFIT STREET BUFFET
Steel Cut Irish Oatmeal

- Raw Sugar & Raisins

Quiche Lorraine
Brioche French Toast with Warm Maple Syrup
Country Style Sausage
Applewood Smoked Bacon

\$29.50

WESTMINSTER STREET BUFFET
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

\$29.50

WASHINGTON STREET BUFFET
Steel Cut Irish Oatmeal

- Raw Sugar & Raisins

Quiche Lorraine
Country Style Sausage
Applewood Smoked Bacon

\$29.50

PER ATTENDEE

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

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\$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

\$6.00

PER ATTENDEE

Quiche Lorraine

\$6.00

Applewood Smoked Bacon

\$5.00

Country Style Sausage Links

\$5.00

Turkey Bacon

\$5.00

Raw Sugar Oatmeal with Raisins & Brown Sugar

\$5.00

Sliced Watermelon, Honeydew, Cantaloupe

\$5.00

Cut Seasonal Fruit

\$5.00

Hard Boiled Eggs

\$5.00

EACH

Assorted Cold Cereals, Variety of Milks, Bananas

\$4.00

Assorted Individual Yogurts

\$4.75

Fresh Fruit Skewers

\$4.00

Whole Fruit

\$6.00

Assorted Granola Bars

\$3.00

Individual Trail Mix Bags

\$5.00

\$5.00

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		
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&Ms, 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 & Assorted 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 Sugars & Granulated Sugars, 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&Ms, Reese's Pieces, Chocolate Covered Raisins, White & Milk Chocolate Chips	\$12.00	
NACHO MANIA		
Assorted Tortilla Chips, Salsa, Sour Cream, Guacamole, Queso, Jalapenos, Black Olives, Chili Meat (Vegetarian Available)	\$10.00	

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

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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

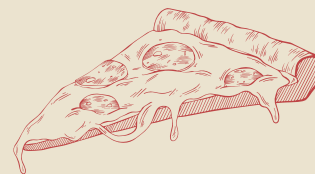
- Turkey Breast, Spinach, Bacon, Red Pepper Aioli/Whole Wheat Baguette
- Ham, Swiss, Cheese, Lettuce, Honey Mustard Spread/Sourdough Roll
- Roast Beef, Arugula, Horseradish Mustard/French Baguette
- Tuna Salad, Lettuce/Whole Wheat Wrap
- Assorted Vegetables, Arugula, Goat Cheese, Lentil Hummus/Whole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