

CATERING MENU

WELCOME TO THE RHODE ISLAND CONVENTION CENTER

We understand that your events demand the highest level of excellence and are committed to exceeding your expectations in every aspect of your catering and culinary experience.

Our menu is a testament to our dedication to culinary innovation and our commitment to sourcing the finest ingredients. We offer a wide range of options to cater to diverse tastes and dietary preferences. Whether your event requires a sumptuous buffet, elegant plated dinner, or interactive food stations, our team of talented chefs and culinary experts will craft a menu that not only delights the palate but also complements the theme and style of your event.

Key highlights of our catering services:

Customizable & Flexible: We understand that each event is unique, and we will work closely with you to tailor the menu to meet your specific needs and budget.

Exceptional Service: Our professional and attentive staff will ensure that every guest receives top-notch service, creating a memorable dining experience.

Sustainability: We are committed to environmentally responsible practices and strive to source locally and sustainably whenever possible.

Attention to Detail: From the initial planning stages to the execution of your event, we pay meticulous attention to every detail to ensure a flawless dining experience.

Stunning Presentation: Our dishes are not only delicious but also presented beautifully to enhance the overall visual appeal of your event.

We look forward to the opportunity to collaborate with you and contribute to the success of your events with our exceptional culinary offerings.

The OVG Hospitality Team
Rhode Island Convention Center



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TASTE THE DIFFERENCE



LOCAL FLAVORS FROM THE RHODE ISLAND COMMUNITY

We are privileged to have wonderful community partners to work alongside and be a part of our culinary program. They are experts in their craft and bring authentic flavors of The City of Rhode Island to our culinary program. Throughout our menu you will see this icon to identify the menu creations by our partners. When you choose these items, you are making an impact and directly supporting the local community.

GREEN + SUSTAINABILITY

OVG Hospitality is committed to green business practices that minimize our carbon footprint and reduce greenhouse gas emissions.

- Eco Friendly Packaging
- Waste Reduction through portion control and efficient procurement practices.
- Source local & ethical products
- Plant-Forward menu items






COFFEE

Pricing is based upon 2-hour service with replenishments as needed
No additional labor charge. Service longer than 2 hours is subject to labor fee of \$50 per hour, per server for each additional hour of service.
(1 server per 1 double sided station).

HOT BEVERAGES

One (1) gallon serves approximately 12 cups.

-  **FRESHLY BREWED LOCALLY ROASTED COFFEE BY DOWNEAST** **\$70 PER GALLON**
regular and decaffeinated coffee. served with half & half, sugar, sugar substitutes
- HERBAL TEAS & HOT WATER** **\$70 PER GALLON**
selection of herbal teas. served with lemon, honey, half & half, soy milk, sugar, sugar substitutes
- ADDITIONAL MILK OPTIONS** **ADD \$5 PER GALLON**
pick two: almond, oat, skim, whole milk
- SYRUP FLAVORS OPTIONS** **ADD \$5 PER GALLON**
vanilla, caramel, hazelnut, seasonal flavor

BARISTA SERVICES



COFFEE STATION BY DOWNEAST

hot & cold gourmet coffee drinks to include lattes, cappuccinos, espresso, mochas, flavored syrups, assorted milk offerings, various toppings, sugars and whipped cream

Enhance your Experience with our Local Roast



ASSORTED BISCOTTI \$10 PP



BEVERAGES

Pricing is based upon 2 hour service with replenishments, no additional labor charge.

Each Beverage Station serves 200 guests.

Service longer than 2 hours is subject to labor fee of \$50 per hour, per server for each additional hour of service. (1 server per 2 Beverage Stations).

COLD BEVERAGES

One (1) gallon serves approximately 12 cups.

ICED TEA OR LEMONADE (HALF AND HALF)	\$70 PER GALLON
FRESH ORANGE JUICE	\$50 PER GALLON
5 GALLON WATER TOWER	\$45 EACH

SINGLE SERVE

STILL BOTTLED WATER 20oz	\$5 EACH
SPARKLING BOTTLED WATER 20oz	\$5 EACH
COCA COLA BRAND SOFT DRINKS 20oz	\$5 EACH
FRUIT JUICES	\$5 EACH
POWERADE	\$6 EACH
SMART WATER	\$7 EACH
ENERGY DRINKS	\$7 EACH
BOTTLED DUNKIN' COLD BREW COFFEE	\$7 EACH

BEVERAGE PACKAGES

Beverage packages are based upon 4 consecutive service hours. Small group fee of \$150 for groups less than 25.

THE COMPLETE PACKAGE regular & decaffeinated coffee, herbal tea, expanded milk selection, soft drinks, bottled water <i>each additional hour +\$4.50 per person per additional hour</i>	\$32 PP
HOT BEVERAGE PACKAGE regular & decaffeinated coffee, herbal tea, expanded milk selection <i>each additional hour +\$3.75 per person per additional hour</i>	\$24 PP
SOFT DRINKS BEVERAGE PACKAGE individual coca-cola brand soft drinks, dasani water <i>each additional hour +\$3 per person per additional hour</i>	\$28 PP
ICED TEA LEMONADE WATER <i>each additional hour +\$2.50 per person per additional hour</i>	\$24 PP

INFUSED WATER

\$175++ PER CONTAINER
3.5 gallons per container
approximately 50-7oz cups per container

Service Includes Ice,
Disposable Cups and Napkins

All Infused Beverage Dispensers will be
Garnished with Fresh Seasonal Fruit

CURRENT FLAVORS OFFERED



Lemon Mint



Strawberry
Basil



Peach
Ginger



Red Raspberry
Pomegranate





PLATED BREAKFAST

Served with Assorted Breakfast Pastries, Butter & Preserves, Florida Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas.
Small group fee of \$150 for groups less than 25.

PLATED BREAKFAST

<p>SEAFOOD FRITATTA ^{GF} \$28 PP shrimp, scallop and crab blended with eggs and cheese, chef's breakfast potatoes</p> <p>THE GREEK ^{GF} \$29 PP egg white frittata with spinach, tomato, feta cheese, chef's breakfast potatoes</p> <p>SOUTH OF THE BAY ^{GF} \$27 PP scrambled eggs, crispy pork belly, pico de gallo, black bean corn potato cake, sour cream</p>	<p>CHICKEN & WAFFLES \$28 PP crispy southern fried chicken served on a homemade waffle with mild spiced honey maple syrup</p> <p>SALMON EGGS BENEDICT \$24 PP smoked salmon and hollandaise sauce on thomas' english muffin</p> <p>STUFFED FRENCH TOAST ^V \$24 PP freshly baked french toast casserole with sweet cream cheese and berry compote</p>
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Additional Breakfast Enhancements in Page 9

FROM THE SKILLET

<p>PRIME RIB HASH AND EGG SKILLET ^{GF} \$33 PP prime rib and roasted potato hash, sunny side-up eggs with fresh chopped chives</p> <p>COUNTRY STYLE BREAKFAST SKILLET ^{GF} \$26 PP two pan fried eggs served over country style (sweet) potatoes with peppers, onions, sausage and bacon served in a cast iron skillet</p>
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ADD ONS

BLOODY MARY	\$12 PP
MIMOSA	\$12 PP
SEASONAL FRESH FRUIT CUP ^{VG}	\$5 PP
STEEL OATMEAL ^V	\$6 PP



BREAKFAST BUFFET

Served with Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas, Florida Orange Juice, Butter & Preserves.

Small group fee of \$150 for groups less than 25. Customize your Buffet with Breakfast Enhancements on page 9.

CONTINENTAL BREAKFAST [∨]

\$24 PP

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

“CREATE YOUR OWN BREAKFAST” BUFFET

\$32 PP

Select One

- assortment of freshly baked scones [∨]
- assortment of breakfast breads [∨]
- new york style bagels
- homemade biscuit [∨]
- assortment of house baked muffins [∨]
- assortment of fresh danish [∨]
- house baked flaky croissant [∨]
- steel oatmeal station ^{GF}
- assorted cereal with whole & oat milk
- gluten free muffins (+ \$1.00) ^{GF}
- cinnamon rolls [∨]

Select One

- red skin potato wedge with caramelized onions ^{GF∨}
- yukon breakfast potatoes with onions & roasted peppers ^{GF∨}
- biscuit and sausage gravy
- potato pancakes with scallions & sour cream [∨]
- sweet potatoes with sautéed peppers & onions ^{GF∨}
- cheesy hashbrown casserole ^{GF}

Select One

- scrambled eggs with fresh chopped chives ^{GF}
- egg white frittata with feta cheese, spinach and tomatoes ^{GF}
- avocado toast topped with a fried egg (+ \$1.00)
- traditional eggs benedict (+ \$3.00)
- crab cake benedict (+ \$3.50)
- hash brown cup with scrambled eggs (+ \$3.50)
- quiche lorraine (+3.50)

Select Two

- applewood bacon ^{GF}
- canadian bacon ^{GF}
- corned beef hash
- country ham
- pork sausage links ^{GF}
- turkey sausage ^{GF}
- vegetarian sausage patty



BREAKFAST ENHANCEMENTS

Enhancements must be ordered in conjunction with Plated or Buffet Breakfast.
Small group fee of \$150 for groups less than 25.

COLD

ASSORTED CEREAL [∨] with whole and oat milk	\$4.75 PP	FRESH SLICED SEASONAL FRUIT ^{GF} honey yogurt dip	\$4.75 PP
INDIVIDUAL OVERNIGHT OATS ^{GF VG} made with almond milk and assorted toppings	\$6 PP	INDIVIDUAL FRESH SEASONAL FRUIT CUP ^{GF VG}	\$5 PP
PASTRIES [∨] baked scones, croissants, muffins, danish	\$5 PP	SCRAMBLED EGGS ^{GF}	\$5 PP
NY STYLE BAGELS [∨] cream cheese, butter & preserves	\$4.75 PP	INDIVIDUAL GREEK YOGURT PARFAIT [∨] local honey, fresh berries & granola	\$6 PP

WARM

APPLE WOOD SMOKED BACON OR HERB LINK SAUSAGE ^{GF}	\$6 PP
VEGAN PATTY	\$7 PP
OATMEAL STATION ^{GF} [∨] brown sugar, nuts and cranberries	\$12 PP
BELGIAN WAFFLES [∨] apple & grilled peach compote	\$14 PP

WARM SANDWICHES

HAM & EGG CROISSANT <i>add cheese +\$1</i>	\$9 PP
SAUSAGE & EGG ENGLISH MUFFIN <i>add cheese +\$1</i>	\$9 PP
BACON & EGG ENGLISH MUFFIN <i>add cheese +\$1</i>	\$9 PP
FRIED CHICKEN BISCUIT <i>add egg +\$1</i>	\$8 PP
EGG, PROSCIUTTO & BLUE CHEESE ON CIABATTA ROLL	\$10 PP

CULINARY ATTENDED ENHANCEMENTS

Culinary fee of \$150 for 2 hours of service required.

EGG STATION eggs prepared to your desire to include omelets with choice of peppers, onions, mushrooms, tomato, spinach, ham, sausage, cheddar, jack & swiss cheeses	+ \$14 PP
PANCAKE & WAFFLE STATION [∨] prepared to order, served with maple syrup, butter, whipped cream, fruit compote, fresh berries, grilled peaches, chopped pecans, shaved chocolate	+ \$14 PP
BURRITO STATION chef prepared breakfast burritos, corn and flour tortilla, grilled skirt steak or chicken, egg, potato, cilantro rice, peppers, jalapeno, beans, corn, tomato, avocado, sour cream, cheese, salsa verde, chipotle ranch, pico de gallo, cilantro lime crema	+ \$16 PP



MEETING BREAKS

Priced for 1 hour service period. Breaks requires attendant at \$80 per attendant.
 1 attendant for every 100 guests.
 25 Guest Minimum Service. Small group fee of \$150 for groups less than 25.

- BUILD YOUR OWN PARFAIT BAR** ^v **\$19 PP**
 low fat vanilla yogurt, granola, seasonal fruit, toasted coconut, m&ms, oreo crumbles, mini peanut butter cups with chocolate, raspberry and caramel sauces
- ENERGIZED** ^v **\$23 PP**
 kind bars, assorted nuts, dried fruits, dark chocolate raisins, cranberries, espresso beans, almonds and cranberries
- LOCAL BALL PARK STARS** **\$21 PP**
 mini pig in a blanket, freshly baked soft pretzels, assortment of mustards and house made beer cheese
- BAKE SHOP** ^v **\$17 PP**
 house baked cookies and fudge brownies (10% gluten free)
- MAKE YOUR OWN TRAIL MIX** ^v **\$21 PP**
 dried cranberries, dried tropical fruits, cumin spiced nuts, pretzels, sunflower seeds, m&ms, granola, hershey's chocolate chips, yogurt raisins
- POPCORN COUTURE CINEMA BREAK** ^v **\$20 PP**
 freshly popped popcorn tossed with gourmet ingredients pretzels, peanuts, candies, dried fruit, chocolate covered raisins
- THE GRAZER** **\$24 PP**
 assortment of cured meats, domestic cheeses, almonds, raisins, apricots, two domestic cheeses, olives, grapes, hard salami, apple chicken sausage, red pepper hummus, sweet peppers and crackers
- THE RHODE ISLAND FAVORITES BREAK** ^v **\$18 PP**
 doughboys served with powdered sugars and granulated sugars, del's lemonade

BREAK BEVERAGE PACKAGES

Break Beverage Packages are based upon 1 hour service period. 1 location per 200 guests. Small group fee of \$150 for groups less than 25.

THE EXTRA PUSH	\$6 PP
regular & decaffeinated coffee, herbal tea expanded milk selection, soft drinks and bottled water	
HOT BEVERAGE PACKAGE	\$5 PP
regular & decaffeinated coffee, herbal tea expanded milk selection	
SOFT DRINKS BEVERAGE PACKAGE	\$5 PP
individual coca-cola brand soft drinks and dasani water	
ICED TEA LEMONADE WATER	\$5 PP



ELEVATED BREAKS

Priced for 1 hour service period. Break requires attendant at \$80.
1 attendant for every 100 guests.
Small group fee of \$150 for groups less than 25.

Flight Around the World by Downeast Coffee Roasters

\$18 PP

a meeting break experience aimed to transport you at every sip and complementing bite. an interactive educational journey highlighting Downeast's locally roasted coffees paired with small bites and tasting notes

DEEP SEA DARK ROAST + CHOCOLATE

smoky, roasted cashew, toffee

MEXICO CHIAPAS + CRÈME BRULÉE

single origin, fuji apple, cocoa hazelnut

SUMATRA MANDHELING + BLUEBERRIES

single origin, earthy, stone fruit, sweet tobacco

KENYA KIAMBU AA + ASSORTED DRY NUTS

volatile aromatics sweet and floral, hints of chocolate, citrus fruit

Plant Strong^{VG}

\$28 PP

creative, beautiful & healthy plant based elevated break

HEARTS OF PALM CAKES^{VG}

hearts of palm, peppers, garlic and onion scented with old bay served with creole aioli

PLANT STRONG GYRO^{GF VG}

greek seasoned impossible grounds carved into a fresh mini pita with lettuce, tomato, onion and vegan tzatziki

CHOCOLATE AVOCADO MOUSSE SPOONS^{VG}

our rich, dairy free plant strong mousse served on a pastry spoon

Rhode Island Latin Festival

\$30 PP

our sophisticated take on street food that will delivers a bold memorable experience

EMPANADAS^V

chicken and beef empanada with chimichurri tomatillo salsa and salsa arbol

ELOTE^{GF V}

chili seasoned corn with cotija cheese and cilantro

STREET TACOS

pork carnitas, chicken pastor, ropa vieja, seasonal vegetables. served with corn and flour tortillas, cilantro lime slaw, avocado and lime crema

CHOCOLATE DIPPED CHURROS AND SWEET CREAM

A LA CARTE SNACKS

priced per dozen

SAVORY

KETTLE CHIPS ^V	\$46
GRANOLA BARS ^V	\$72
KIND BARS ^V	\$72
MINI PRETZELS ^{VG}	\$72
TRAIL MIX CUPS ^{VG}	\$104
SOFT PRETZELS WITH CHEESE & MUSTARD ^V	\$72
GOURMET CHARCUTERIE BOXES	\$230
FRESH POPPED POPCORN ^V	\$60
HOUSEMADE CHIPS	\$60

BAKED & SWEET

PASTRIES ^V	\$60
choice of scones, danish, croissants, muffins	
ASSORTED BAGELS & CREAM CHEESE ^V	\$60
ASSORTED BREAKFAST BREAD SLICES ^V	\$48
ASSORTED HOUSE BAKED COOKIES ^V	\$50
CHOCOLATE CHIP COOKIES ^{GF V}	\$60
BROWNIES & BLONDIES ^V	\$60
BROWNIES ^{GF V}	\$70
ASSORTED CANDY BARS ^V	\$72
GUMMY BEAR CUPS ^{GF V}	\$78
YOGURT COVERED PRETZEL CUPS ^V	\$78

HEALTHY

GREEK YOGURT PARFAIT ^V	\$88
SEASONAL FRUIT KABOBS ^{GF VG}	\$75
OVERNIGHT OATS ^{GF VG} made with almond milk	\$84
FRESH SEASONAL FRUIT CUPS ^{GF VG}	\$72
ASSORTED GREEK YOGURT ^{GF V}	\$88
DAIRY FREE YOGURT ^{GF VG}	\$104
HARD BOILED EGGS ^{GF} shell off	\$36
ASSORTED WHOLE FRUIT ^{GF VG}	\$60



RHODE ISLAND LOCALLY OWNED SMALL BUSINESSES



Minimum order 25 (per flavor). Minimum 14 days in advance order. Not available upon consumption.



EUROPEAN PASTRIES BY LASALLE BAKERY

cannoli, sfogliatella, tiramisu,
chocolate ecalairs



DEL'S LEMONADE

most delicious and thirst-quenching frozen
lemon treat since 1948.
watermelon, lemon, grape, cherry



NARRAGANSETT BAY LOBSTER

located on our waterfront in narragansett,
rhode island.
fresh catch lobsters, clams, oysters, crab,
stuffies



ROCH'S FRESH FOODS

fresh local vegetable and fruits that
compliment any meal display.
corn, tomatoes, summer squash, peppers,
apples, peaches



COLD BREW NITRO ^{GF V VG} BY DOWNEAST COFFEE ROASTERS

super premium cold brew coffee in 12oz cups



WARWICK ICE CREAM

family owned company that was founded in
1930 making our local favorites.
coffee, vanilla, del's lemon ice cream,
strawberry, and many more



GOURMET BOX LUNCHES

Boxed Lunches Include: House Made Chips or Pasta Salad, Whole Seasonal Fruit and Fresh Baked Jumbo Cookie. Minimum of 25 Guests. 2 selections for groups of 25 or less. 3 selections for groups of 25 or more. Small group fee of \$150 for groups less than 25. All box lunch items can be served in Gluten Free Wrap for \$2 additional. Beverages sold separately.

THE NEW ENGLANDER \$29 PP

house roasted thinly sliced prime new york strip loin, caramelized onion jam, arugula, blue cheese spread on ciabatta

DRUNKEN PIG \$25 PP

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

TURKEY HARVEST \$25 PP

roasted turkey, swiss cheese, baby greens, cranberry aioli on caraway bread

THE ITALIAN \$29 PP

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

TUNA BLISS \$30 PP

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

VEGETARIAN

SANTORINI ^{GF VG} \$25 PP

grilled asparagus, artichokes, red peppers, olives, quinoa, with red onion and hummus in a gluten free wrap

THE FEDERAL HILL ^{GF VG} \$25 PP

portobello mushroom, peppers, asparagus, onion, sweet potato hash, avocado pesto in a gluten free wrap

SALAD

FIELD OF GREENS SALAD ^{GF VG} \$25 PP

mixed baby greens, sliced cucumbers, shaved carrots, kalamata olives, cherry tomatoes, shaved red onions with choice of balsamic or ranch dressing

NEWPORT SALAD ^{GF V} \$26 PP

baby spinach, fresh strawberries & blueberries, red onions, artichokes, candied pecans, goat cheese with choice of balsamic or ranch dressing

CAESAR SALAD \$25 PP

baby romaine, focaccia croutons, shaved romano, creamy caesar dressing

REFRESHER

SOFT DRINKS OR BOTTLED WATER 20oz \$5 EACH

PROTEIN ADD ONS

GRILLED CHICKEN	\$8
SHRIMP	\$10
SEARED STEAK	\$12
OVEN ROASTED SALMON	\$12



SANDWICH PLATTERS

Serves 12 guests. Small Group Fee does not apply.
Beverages & Enhancements sold separately.

SANDWICH PLATTERS

Choose selection from Gourmet Box Lunches on page 10.

1 SELECTION \$210 PER PLATTER

2 SELECTION \$225 PER PLATTER

3 SELECTION \$240 PER PLATTER

SANDWICH PLATTER ENHANCEMENTS

APPLE JICAMA SLAW ^{GF V}	\$40
fresh julienne green apples & kicama tossed in a citrus yogurt	
GARDEN SALAD ^{GF VG}	\$55
served with balsamic and ranch dressing	
VEGETABLE PASTA SALAD ^{VG}	\$38
fresh garden vegetable and tri color pasta in italain dressing	
WATERMELON FETA SALAD ^{GF}	\$38
diced watermelon tossed with mint, feta, and julienne onion finished with balsamic glaze	
COUSCOUS PASTA SALAD ^{VG}	\$38
isreali cous cous, cucumber, tomatoes, fresh herbs mixed with house vinaigrette	
QUINOA SALAD ^{GF VG}	\$40
ROASTED SWEET POTATO RAISIN SALAD ^{GF VG}	\$40
sweet potato, diced apple, pecan, goat cheese, shaved brussel sprouts with vinaigrette	

PRICED PER DOZEN

HOUSEMADE CHIPS ^{VG}	\$60
INDIVIDUAL FRESH SEASONAL FRUIT CUP ^{GF VG}	\$70
FRESH FRUIT KEBAB ^{GF VG}	\$75
ASSORTMENT OF HOUSE BAKED COOKIES	\$46
GLUTEN FREE COOKIES ^{GF}	\$60
GLUTEN FREE BROWNIES ^{GF}	\$70
DOUBLE FUDGE BROWNIES ^V	\$58



DELI BOARD BUFFET

Serves minimum of 25 guests. Served with Bread, Sweet Butter, Iced Water, Iced Tea, and Coffee Service.
Buffet service includes silverware roll-ups on the buffet.
Optional full table set may be added for \$3 per person. Small group fee of \$150 for groups less than 25.

LUNCH \$31 PER PERSON

DINNER \$40 PER PERSON

SALADS & SIDES SELECT THREE

RED POTATO SALAD

applewood bacon, scallions, grain mustard

QUINOA SALAD ^{GF V}

quinoa, roasted sweet potatoes, dried cranberries, kale, toasted walnuts, lemon-tahini dressing

VEGETABLE PASTA SALAD ^{VG}

cavatappi with grilled vegetables

EGG SALAD

classic egg salad made with free range farm fresh eggs

TUNA SALAD ^{GF V}

flakey tuna, creamy mayo

HOUSEMADE CHIPS ^{GF V}

ACCOMPANIMENTS

BREADS

selection of breads and rolls
(to include 10% gluten free rolls)

TOPPINGS

lettuce, tomato, sweet onion, pickles

SPREADS

mayonnaise, whole grain mustard, cranberry sauce, horseradish sauce

DESSERT SELECT ONE

CHEF'S CHOICE OF DESSERT

(to include 10% gluten free options)

DELI BOARD

thinly shaved roasted turkey
rare roast beef
honey glazed ham
capicola
hard salami ^{GF}
swiss
cheddar
provolone cheeses ^{GF}





PLATED MEALS

All Plated Meals are served with Salad, Entrée, Dessert, Basket of Assorted Rolls and Sweet Butter, Iced Water, Iced Tea, and Coffee Service.
Serves 50 guests minimum. Small group fee of \$150 for groups less than 50.

SALADS SELECT ONE

green and red oak lettuce, shaved fennel,
strawberries, oranges, mango-passion fruit
vinaigrette ^{GF VG}

baby romaine, focaccia croutons, shaved romano,
creamy caesar dressing

mixed greens, carrots, cucumber, onion, cherry
tomatoes, raspberry vinaigrette ^{GF VG}

iceberg wedge, red onion, cucumber, cherry tomato,
bacon, gorgonzola crumbles, blue cheese dressing ^{GF}

baby spinach, mushroom, red onion, walnuts,
red wine vinaigrette ^{GF VG}

DESSERTS SELECT ONE

cheesecake with choice of raspberry or mango sauce ^V

classic tiramisu ^V

mango crème brûlée ^{GF}

lemon cake

blueberry chocolate chip bread pudding with a
bourbon glaze

key lime pie with raspberry sauce ^V

ADD FLOURLESS CHOCOLATE SPOON CAKE \$2
served with a vanilla bean sauce



PLATED
ENTRÉES
LUNCH/DINNER

All Plated Meals are served with Salad, Entrée, Dessert, Basket of Assorted Rolls and Sweet Butter, Iced Water, Iced Tea, and Coffee Service.
Serves 50 guests minimum. Small group fee of \$150 for groups less than 50.

ENTREES SELECT ONE

Chilled

- PESTO GRILLED CHICKEN SALAD** \$40/50 PP
served atop crisp romaine hearts, shaved parmesan cheese, focaccia croutons, classic caesar dressing
- MUSTARD GLAZED SALMON SALAD** \$46/56 PP
green oak, frisée and red leaf lettuce, white bean salad, goat cheese

Hot

- SEARED SWORDFISH** \$50/60 PP
chardonnay-tomato butter, julienne vegetables, basil whipped potatoes
- MEDITERRANEAN CHICKEN BREAST** ^{GF} \$46/56 PP
seared airline chicken breast, artichoke hearts, black olives, diced tomato, capers, wild rice pilaf, sautéed squash and zucchini
- CLASSIC CHICKEN PICATTA** \$40/50 PP
lemon caper sauce, linguine, charred cauliflower & broccoli
- PETITE FILET MIGNON & LOBSTER WHIPPED POTATOES** \$55/65 PP
asparagus, lemon-thyme noisette
- PAN SEARED ORGANIC CHICKEN BREAST** \$44/54 PP
airline chicken breast, truffle barley risotto, organic vegetables, mushroom jus
- CHICKEN SALTIMBOCCA** ^{GF} \$45/55 PP
seared chicken breast, crispy prosciutto, sage, wild rice, baby spinach & brown garlic, tomato madeira sauce
- GRILLED PORK CHOP** ^{GF} \$52/62 PP
braised apple cabbage, mashed potatoes, seasonal vegetable, whole grain mustard sauce

- CRAB STUFFED SHRIMP & CIDER BRINED CHICKEN** \$53/63 PP
creamy polenta, smoked tomato vinaigrette, charred lemon, asparagus tips
- CRAB CRUSTED DIVER SCALLOP** \$52/62 PP
lemon butter, french beans, roasted potato, brown butter crumb
- NEW ENGLAND POT ROAST STEAK** ^{GF} \$51/61 PP
black garlic, roasted root vegetables, roasted garlic whipped potatoes
- BEEF SHORT RIB & LOBSTER TAIL** \$70/80 PP
beef short rib, 7oz butter poached lobster tail, potato puree, au blanc vegetables, sauce bordelaise
- BRAISED SHORT RIBS** ^{GF} \$49/59 PP
asiago mashed potatoes, roasted broccoli and cauliflower blend, coffee demi
- PESTO SHRIMP** \$48/58 PP
tomato, parsley, lemon, basil pesto cream sauce over linguine
- POTATO CRUSTED COD** ^{GF} \$44/54 PP
lemon beurre blanc sauce, herb infused rice, grilled baby zucchini
- CRACKER CRUMB NEW ENGLAND SCROD** \$48/58 PP
creamy cheddar orzo, stewed spinach and leeks, spicy bbq butter
- SWEET CHILI GLAZED SALMON** ^{GF} \$55/65 PP
stir fried vegetables & jasmine rice
- PORTOBELLO MUSHROOM NAPOLEON** ^{GF V} \$40/50 PP
portobello mushroom, grilled squash, carrot, peppers, roasted red bell pepper coulis, goat cheese

ADDITIONAL

PLANT BASED ENTRÉE SELECTIONS

Dietary entree alternatives for Plated meals.

**PASTA WITH LENTIL
BOLOGNESE** ^{VG} **\$40/50 PP**

GLUTEN FREE PASTA UPON REQUEST

chef's choice pasta tossed with lentil bolognese, sundried tomatoes, capers and olives

**BUTTERNUT SQUASH
RISOTTO** ^{GF VG} **\$40/50 PP**

roasted butternut squash, saffron risotto, spinach, leeks and roasted pecans

**CURRIED COCONUT BASMATI
RICE WITH FRIED TOFU** ^{GF VG} **\$40/50 PP**

GLUTEN FREE PASTA UPON REQUEST

curried basmati rice, toasted coconut flakes, roasted cauliflower, mint, cilantro chutney, peas, carrot, fried tofu

TERIYAKI TOFU NOODLES ^{GF VG} **\$40/50 PP**

fried tofu, tossed with teriyaki glaze on a bed of stir-fried noodles and asian vegetables

MUSHROOM SHEPHERDS PIE ^{GF VG} **\$40/50 PP**

roasted root vegetables, mushrooms topped with purple mashed potatoes

MEATBALLS ^{GF VG} **\$40/50 PP**

GLUTEN FREE PASTA UPON REQUEST

vegan Impossible meatballs with basil tomato sauce and pasta

**GRILLED VEGETABLES
ON TOASTED QUINOA** ^{GF VG} **\$40/50 PP**





**CREATE YOUR OWN
BOWL
BUFFET**

Served with Rolls, Sweet Butter, Iced Water, Iced Tea, and Coffee Service.

Buffet service includes silverware roll-ups on the buffet.

Optional full table set may be added for \$3 per person. Serves minimum of 25 guests. Small group fee of \$150 for groups less than 25.

LUNCH \$38 PER PERSON

DINNER \$51 PER PERSON

ICED TEA ADDITION \$5 PER PERSON

BASE ^{VG} SELECT FOUR

Cold

- mixed baby greens ^{GF}
- romaine lettuce ^{GF}
- iceberg lettuce ^{GF}
- baby spinach ^{GF}
- kale ^{GF}
- quinoa ^{GF}
- udon noodles

Warm

- rice ^{GF}
- brown rice ^{GF}
- couscous
- orzo pasta

CHEESE ^{GF} SELECT TWO

Cold

- blue cheese
- jack cheese
- cheddar cheese
- goat cheese
- feta cheese
- parmesan cheese
- mozzarella cheese

PROTEIN ^{GF} SELECT TWO

Cold

- grilled chicken
- roast beef sirloin
- roast turkey
- applewood smoked bacon
- shrimp (add \$3 per person)

Warm

- korean bulgogi beef
- fried tofu & mushrooms ^{VG}
- bbq pulled pork
- chicken souvlaki
- tofu crumbles ^{VG}

DRESSINGS ^{VG} SELECT TWO

- blue cheese
- caesar
- buttermilk ranch
- balsamic vinaigrette
- champagne wine vinaigrette
- orange ginger dressing
- italian vinaigrette

TOPPINGS SELECT FIVE

- shredded carrots ^{GF VG}
- cucumbers ^{GF VG}
- kalamata olives ^{GF VG}
- grape tomatoes ^{GF VG}
- sweet peppers ^{GF VG}
- cauliflower ^{GF VG}
- garbanzo beans ^{GF VG}
- black olives ^{GF VG}
- red onions ^{GF VG}
- black beans ^{GF VG}
- chopped egg ^{GF}
- croutons ^V

DESSERT SELECT ONE

chef's selection of dessert
(to include 10% gluten free options)



Lunch & Dinner Buffet Served with Rolls, Sweet Butter, Iced Water, and Coffee Service. Buffet Service includes silverware roll-ups on the buffet. Optional full table set may be added for \$3 PP. Serves minimum of 25 guests. Small group fee of \$150 for groups less than 25.

ICED TEA ADDITION \$5 PER PERSON

THE EXCHANGE

\$39/49 PER PERSON

SOUPS

CHOOSE ONE

RHODE ISLAND CLEAR CLAM CHOWDER

oyster crackers

NEW ENGLAND CLAM CHOWDER

oyster crackers

ROASTED CORN & POTATO CHOWDER

chive oil

LOBSTER BISQUE

WILD MUSHROOM & BARLEY SOUP ^V

BUTTERED ASPARAGUS

MIXED GREENS SALAD BAR

wild field greens, heirloom tomato, pickled red onion, crispy pancetta, cucumber, white balsamic vinaigrette

SPINACH & BEETS SALAD BAR

local beets, salty sea feta, spiced walnuts, baby spinach, basil vinaigrette

GRILLED PRIME FLANK STEAK

cabernet demi glace

SEAFOOD NEWBURG

aged sherry butter

ALMOND RICE PILAF

CHEF'S CHOICE OF DESSERT

THE BAKE

\$43/53 PER PERSON

STUFFED QUAHOG

chourico, clams, old bay, seasoned breadcrumbs

STEAMED MUSSELS & STEAMERS ^{GF}

lager, chourico and onion

GRILLED CHICKEN ^{GF V}

bbq sauce

SEASONAL VEGETABLE MEDLEY ^{GF V}

NEW ENGLAND CLAM CHOWDER

oyster crackers

CHEFS MIXED GREENS SALAD ^{GF}

cherry tomato, cucumber, black olives, blue cheese crumbles, croutons, balsamic vinaigrette

CHOPPED SLAW ^{GF V}

WATERMELON DISPLAY ^{GF V}

THE SABIN

\$38/48 PER PERSON

"FRENCH ONION" CHICKEN ^{GF}

sherry butter, caramelized onions, gruyere cheese

ROASTED COD ^{GF}

citrus beurre blanc, fresh herbs

WILD MUSHROOM RISOTTO ^{GF}

SEASONAL VEGETABLE MEDLEY ^{GF V}

garlic butter

BACON & BLUE CHEESE SALAD ^{GF}

baby iceberg, applewood bacon, shaved shallots, cherry tomato, blue cheese, blue cheese dressing

HEIRLOOM TOMATO DISPLAY ^{GF V}

balsamic glaze

CHEF'S CHOICE OF DESSERT

TASTE OF NEW ENGLAND BUFFET

LUNCH 48 PER PERSON

DINNER 68 PER PERSON

Serves minimum of 25 guests.

Sweet Butter, Iced Water, Iced Tea, and Coffee Service

Buffet service includes silverware roll-ups on the buffet.

Optional full table set may be added for \$3 per person.

Small group fee of \$150 for groups less than 25.

SOUPS SELECT TWO

ROASTED CORN CHOWDER ^V

LOBSTER BISQUE

LENTIL SOUP

CLAM CHOWDER

TOMATO BASIL SOUP ^{GF V}

WHITE BEAN SOUP ^{GF V}

SALADS SELECT TWO

HOUSE SALAD ^{GF V}

green and red leaf, arugula, baby greens, cucumbers, diced apples, cranberries, feta cheese, champagne vinaigrette

CAESAR SALAD ^V

romaine lettuce, freshly shaven parmesan cheese, house made herb croutons, traditional caesar dressing

MEDITERRANEAN SALAD ^{GF V}

green and red leaf, arugula, olives, english cucumbers, shaved fennel, feta cheese, lemon and olive oil dressing

RI CONVENTION CENTER SALAD ^{GF V}

green and red leaf, arugula, baby greens, cucumbers, carrots, roasted pears, goat cheese, candied pecans, lemon vinaigrette

SIDES SELECT TWO

ROASTED YUKON GOLD POTATO WEDGES ^{V GF}

GARLIC MASHED POTATOES ^{V GF}

SWEET POTATO WEDGES ^{V GF}

ROASTED FINGERLING POTATOES ^{V GF}

MEDLEY OF SEASONAL VEGETABLES ^{V GF}

BUTTERED GREEN BEANS ^{V GF}

HONEY GLAZED CARROTS ^{V GF}

ENTREES SELECT TWO

SAUTÉED CHICKEN BREAST ^{GF}

with creamy sauce

CHICKEN PICCATA

with white wine, capers, and butter sauce

CHICKEN SALTIMBOCCA

with marsala demi glaze sauce

ROASTED PORK LOIN ^{GF}

in a creamy white wine sauce

SLICED RIBEYE ^{GF}

in a red wine sauce

SLICED TENDERLOIN ^{GF}

with madeira sauce

BRAISED SHORT RIB ^{GF}

with burgundy demi glaze

GRILLED SALMON ^{GF}

lemon butter cream sauce

BAKED COD PROVENÇALE

CHICKEN PARMIGIANA

in a marinara sauce

BUTTERNUT SQUASH ^{GF V}

in a brown butter sauce

TRI COLOR TORTELLINI ^V

in a cream sauce

DESSERTS SELECT ONE

CHEF'S CHOICE OF DESSERTS

TASTE OF RHODE ISLAND CLAM BOIL

LUNCH 56 PER PERSON

DINNER 76 PER PERSON

Serves minimum of 25 guests.

Sweet Butter, Iced Water, Iced Tea, and Coffee Service.

Buffet service includes silverware roll-ups on the buffet.

Optional full table set may be added for \$3 per person.

Small group fee of \$150 for groups less than 25.

SOUPS SELECT TWO

ROASTED CORN CHOWDER ^V

LOBSTER BISQUE

LENTIL SOUP

NEW ENGLAND CLAM CHOWDER

TOMATO BASIL SOUP ^V

WHITE BEAN SOUP ^{GF V}

THE BOIL

STEAMERS & MUSSELS ^{GF}

with drawn butter and broth

GRILLED CHICKEN BREAST ^{GF}

in a herb sauce

CORN ON THE COB ^{GF V}

NEW ENGLAND BOILED POTATOES ^{GF VG}

ENHANCEMENTS

SAUSAGE, PEPPERS, & ONIONS	18
LOBSTER	MRKT PRICE
CRAB CAKES	14

SALADS SELECT TWO

HOUSE SALAD ^{GF V}

green and red leaf, arugula, baby greens, cucumbers, diced apples, cranberries, feta cheese, champagne vinaigrette

MEDITERRANEAN SALAD ^{GF V}

green and red leaf, arugula, olives, english cucumbers, shaved fennel, feta cheese, lemon and olive oil dressing

RI CONVENTION CENTER SALAD ^{GF V}

green and red leaf, arugula, baby greens, cucumbers, carrots, roasted pears, goat cheese, candied pecans, lemon vinaigrette

DESSERTS

CHEF'S SELECTION OF DESSERTS



TASTE OF AMERICA BUFFET

Serves minimum of 25 guests. Served with Bread, Sweet Butter, Iced Water, Iced Tea, and Coffee Service. Buffet service includes silverware roll-ups on the buffet. Optional full table set may be added for \$3 per person. Small group fee of \$150 for groups less than 25.

LUNCH \$45 PER PERSON DINNER \$60 PER PERSON

STARTERS SELECT ONE

CHEESY JALAPENO CORNBREAD ^V

served with whipped sweet butter

DEVEILED EGGS ^{GF}

filled with creamy seasoned yolk mixture

CAPRESE SKEWERS ^{GF V}

cherry tomatoes, fresh mozzarella and basil drizzled with balsamic glaze

GARDEN SALAD ^{GF V}

mixed greens, tomatoes, cucumbers, carrots house made vinaigrette

SIDES SELECT TWO

SOUTHERN GREEN BEANS ^{GF}

sautéed with bacon & onion

COLESLAW ^{GF V}

creamy coleslaw

MACARONI & CHEESE ^V

creamy three cheese blend

MASHED POTATOES WITH GRAVY ^V

smashed yukon potatoes with brown gravy

BAKED BEANS ^{GF}

slow cooked, southern style baked beans with pork

DESSERTS ^V SELECT ONE

HOMEMADE APPLE CRISP

traditional cinnamon laced sweet apples cooked in a buttery crisp topping

BREAD PUDDING

blueberry chocolate chip with a bourbon glaze

ASSORTED HOUSE BAKED COOKIE & CHOCOLATE BROWNIES

10% of selections will be gluten free

ENTREES SELECT TWO

GRILLED HAMBURGERS

served with assorted toppings to include: cheddar cheese, lettuce, tomatoes, onions, pickles and condiments

ALL BEEF HOT DOGS

served with chopped onions, sauerkraut, condiments

BEANLIEVABLE BURGER ^V

GLUTEN FREE BUN UPON REQUEST

black bean burger, avocado, tomatoes, green leaf, pickled onions, roasted red pepper aioli on a bun

ST. LOUIS RIBS ^{GF}

slow cooked, tender meaty ribs in bbq sauce

BBQ PORK ^{GF}

slow roasted hand pulled pork in our savory bbq sauce

GRILLED BBQ CHICKEN ^{GF}

seasoned grilled chicken breast with savory bbq sauce

TEXAS BEEF BRISKET ^{GF}

hand rubbed with a blend of spices and slow cooked to perfection

GRILLED PORTOBELLO MUSHROOM ^{GF VG}

served with chimichurri sauce





RECEPTION STATIONS

Culinary attendant for \$150.00 (2 Hours)
Serves minimum of 25 guests. Small group fee of \$150 for groups less than 25.

<p>CARVED ROCK CRAB foie gras and spinach “streudel”, dijon-lemon beurre blanc</p> <p>CARVED BACON WRAPPED MONK FISH buerre blanc sauce, watercress salad</p> <p>DAY BOAT SCALLOPS “CRUDO” herb vinaigrette, smoked sea salt, presented in scallop shells</p> <p>PEI MUSSELS chorizo, fennel, local beer, garlic butter presented with torn baguette</p>	<p>\$18 PP</p> <p>\$22 PP</p> <p>\$19 PP</p> <p>MARKET PRICE PP</p>	<p>RHODE ISLAND DELUXE RAW BAR EXPERIENCE ^{GF} cherry stone and razor clams, local cold water oysters classic mignonette, champagne-strawberry mignonette, charred lemons and grilled crostini</p> <p>SEARED ROCK CRAB CAKES celery root remoulade, frisee salad</p> <p>STRIPED BASS GOUJONS ^{GF} cornichon aioli, Italian parsley</p>	<p>MARKET PRICE PP</p> <p>\$18 PP</p> <p>\$17 PP</p>
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A TASTE OF ITALY PASTA STATIONS

\$22 PER PERSON

Substitute gluten free pasta (chef’s choice of shape)
Select (2) Pasta Options:

- PAPPADELLE PASTA**
braised short rib bolognese, carrot, onion, pork tomato sugo, pecorino romano cheese
- CAMPANELLE PASTA**
bellflower shaped pasta, roasted mushrooms, peas, parmesan cream, white truffle
- PIPETTE PASTA**
pipe shaped pasta, fontina cheese fonduta, braised chicken, roasted broccoli florets
- GARGANELLI PASTA AL LA NORMA ^v**
folded tube-shaped pasta, eggplant, capers, oregano, shaved ricotta salata, tomato basil sauce
- PENNE AMATRICIANA**
quill shaped pasta, pancetta, shallots, tomato, chiles, cheese
- TROFIE A LA GENOVESE ^v**
hand twisted pasta, cut green beans, potato, basil pesto, pine nuts, parmesan cheese



CARVING STATIONS & DISPLAYS

Unless otherwise noted, serves 25. Carving Station require Culinary Attendant. \$180 per attendant. 1 Culinary Attendant per station, per 50 guests.
All Carving Stations served with Assorted Rustic Rolls.

BRINED TURKEY BREAST ^{GF}	\$720 EACH	ARTISANAL CHEESE & CHARCUTERIE DISPLAY	\$16 PP
herb mayonnaise, cranberry compote	SERVES 40 GUESTS	artisanal cheeses, imported prosciutto, salami, soppressata and capicola, pickled vegetables	
JERK SPICED PORK LOIN ^{GF}	\$600 EACH	assorted breads, flavored olive oil	
sweet tomato compote, pineapple chutney	SERVES 40 GUESTS	INTERNATIONAL CHEESE BOARD	\$14.75 PP
CRISPY PORK BELLY ^{GF}	\$600 EACH	chef's selection of cheeses served with wild flower honey, fresh seasonal berries, dried fruit garnish, sliced breads, crackers and flat breads	
steamed buns, pinot lichen sauce	SERVES 40 GUESTS	ASSORTED FRESH FRUIT PLATTER ^V	\$12.75 PP
BOURBON HONEY GLAZED VIRGINIA HAM ^{GF}	\$600 EACH	honey yogurt dip	
mayonnaise, imported stone ground mustard	SERVES 40 GUESTS	SHRIMP COCKTAIL DISPLAY ^{GF}	\$20 PP
THREE PEPPERCORN TENDERLOIN OF BEEF ^{GF}	\$700 EACH	lemon wedges, bloody mary sauce, remoulade and horseradish (4 pieces per person)	
horseradish cream, herb aioli, tarragon demi	SERVES 30 GUESTS	HERB MARINATED AND GRILLED VEGETABLE DISPLAY ^{GF V}	\$12 EACH
COFFEE RUBBED ROASTED PRIME RIB ^{GF}	\$775 EACH	zucchini, yellow squash, maple glazed brussel sprouts, roasted red peppers, grilled red onions, asparagus and sweet balsamic reduction	
horseradish cream, pommery mustard, herb mayonnaise, coffee demi	SERVES 40 GUESTS	SUSHI DISPLAY	\$18 PP
HERB CRUSTED NEW YORK STRIP LOIN ^{GF V}	\$750 EACH	assortment of sushi rolls, sashimi, nigiri, served with wasabi, soy, pickled ginger	
creamy horseradish, mustard demi asiago mashed potatoes	SERVES 40 GUESTS		
GARDEN FRESH CRUDITÉ ^{GF VG}	\$14.75 PP		
with onion and ranch dips	SERVES 40 GUESTS		
HUMMUS TRIO ^{VG}	\$12.75 PP		
roasted red pepper, garlic, traditional served with fresh cut vegetables and pita chips	SERVES 40 GUESTS		

ADD ANY OF THE FOLLOWING TO ANY STATION

- ^{GF V VG} seasonal roasted vegetable medley
- ^{GF V} whipped sweet potatoes with butter and brown sugar
- ^{GF V} garlic herb roasted potatoes
- ^{GF V VG} green beans with lemon essence
- ^{GF V VG} lemon garlic roasted brussels sprouts
- ^{GF V VG} rice pilaf
- ^{GF V VG} sautéed mushrooms

HORS D'OEUVRE STATIONS

100 Pieces Minimum per order
25 Pieces Minimum per choice

May be passed for additional charge
of \$160 per passer.
1 passer per 50 guests

Served Warm

Served Chilled

Chicken

BUFFALO CHICKEN WINGS WITH BLUE CHEESE ^{GF}	\$5
THAI CHICKEN SKEWERS WITH COCONUT CURRY SAUCE ^{GF}	\$5
CHICKEN CORNUCOPIA WITH SOUR CREAM AND CHEESE	\$5
CARIBBEAN JERK CHICKEN SKEWER ^{GF}	\$5
BUFFALO CHICKEN SPRING ROLLS WITH BLUE CHEESE SAUCE	\$5

Pork

PORK CARNITA TOSTONES WITH CILANTRO AIOLI	\$7
BOUDIN BALL WITH SMOKED TASSO	\$7
MINI PRESSED CUBANS	\$7
SAUSAGE STUFFED MUSHROOMS	\$7
PIGS IN A BLANKET	\$5
MINI SAUSAGE OR PEPPERONI PIZZAS	\$5
JALAPENO POPPERS WRAPPED IN BACON ^{GF}	\$7

Beef

BEEF WELLINGTON	\$7
ITALIAN MEATBALLS	\$7
MINI REUBEN	\$7

Seafood

ORANGE GLAZED JUMBO SHRIMP SKEWER WITH SCALLION ^{GF}	\$7
CRAB CAKE WITH REMOULADE SAUCE	\$9
BLACK PEPPER BACON WRAPPED SCALLOPS WITH BLUE CHEESE CREMA ^{GF}	\$6
MINI LOBSTER ROLL IN A BUTTERED TOASTED ROLL	\$8
MINI CLAMS CASINO, LEMON-GARLIC AIOLI	\$6
OYSTER ON THE HALF SHELL, APPLE MIGNONETTE, MICRO BASIL ^{GF}	MARKET PRICE

Vegetarian ^V

SPANAKOPITA WITH TZATZIKI SAUCE	\$7
BUTTERNUT SQUASH FRIED RAVIOLI WITH MARINARA	\$7
VEGETARIAN JALAPENO POPPERS	\$7

Vegan ^{VG}

VEGETABLE SPRING ROLL WITH SWEET THAI CHILI SAUCE	\$7
STEAMED EDAMAME	\$5

Chicken/Duck

SMOKED CHICKEN BRUSCHETTA WITH LEMON THYME AIOLI	\$5
CHICKEN YAKITORI WITH SCALLION AND PINEAPPLE SWEET SOY GLAZE	\$8
SMOKED DUCK WITH HERB CHEESE ON TOASTED RICE BUN	\$8

Pork

CRISPY PROSCIUTTO WRAPPED MELON ^{GF}	\$6
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Beef

SLICED BEEF WITH GARLIC & BASIL ON FOCACCIA BRUSCHETTA	\$5
BEEF PISTACHIO ON GRILLED FOCACCIA	\$8

Seafood

CITRUS MARINATED LUMP CRAB WITH OLD BAY AIOLI ON A MISO SPOON	\$7
WEST INDIES CROSTINI WITH A HOUSE MADE VINAIGRETTE	\$7
BLOODY MARY SHRIMP COCKTAIL	\$7
TUNA OR SALMON CEVICHE ^{GF}	\$7
TUNA POKE ON FRIED WONTON	\$9
SPICY SEARED TUNA WITH WASABI MAYO AND SEAWEED	\$9
SMOKED SALMON WITH ACCOMPANIMENTS ON PANCAKE TOAST	\$9
CUCUMBER SALMON PINWHEEL ^{GF}	\$7

Vegetarian ^V

ROMA TOMATO BRUSCHETTA WITH PARMESAN & BALSAMIC GLAZE	\$5
KALAMATA OLIVES, ARTICHOKE, GOAT CHEESE, BASIL CRÈME FRAICHE, PITA POINT	\$7
FRESH MOZZARELLA SKEWER WITH BASIL, CHERRY TOMATO, ARTICHOKE	\$7
STRAWBERRY WITH BRIE AND WALNUT	\$7

Vegan ^{VG}

CHARRED CAULIFLOWER WITH PEA PUREE SHOOTER	\$5
GRILLED TOMATO GAZPACHO	\$5
FRESH FRUIT SKEWER	\$7



DESSERT

RECEPTION DESSERT DISPLAYS

PRICED TO SERVE 25.

ASSORTED ITALIAN COOKIES & MINI DESSERTS	\$350 EACH
CANDY SHOP ^v	\$325 EACH
chocolates, assorted candy in candy jars	
CUPCAKE TOWER ^v	\$350 EACH
chef's choice	
SWEET AND SWEETER ^v	\$325 EACH
our combination of house bake cookies and brownies	

A LA CARTE

DESSERTS

1 dozen minimum, per selection.

RICH CHOCOLATE MOUSSE SHOOTERS	\$5 EACH	FRENCH MACARONS	\$5 EACH
BANANA PUDDING SHOOTERS	\$5 EACH	MINI ASSORTED CUPCAKES	\$5.5 EACH
CARAMEL APPLE SHOOTERS	\$5 EACH	ASSORTMENT OF DESSERT BARS	\$5 EACH
KEY LIME TARLET	\$5 EACH	HOUSE BAKED BROWNIES	\$5 EACH
ASSORTMENT OF MINI TARTS	\$5 EACH	ASSORTED MINI CHEESECAKES	\$5 EACH
HOUSE MADE COOKIES	\$5 EACH		

HOST BAR PACKAGES

All bars subject to \$1,000 minimum consumption. The request for cash bars require the bartender fee to be charged to client.

Bartender fee of \$160 per bar (4 hours). Each bar is designed to serve 100 guests.

	DELUXE	PREMIUM	BEER & DELUXE WINE ONLY
ONE HOURS	\$19	\$28	\$17
TWO HOURS	\$29	\$47	\$27
THREE HOURS	\$35	\$59	\$33
FOUR HOURS	\$44	\$70	\$41



Hosted Consumption & Retail Bar Services

PREMIUM COCKTAILS	\$16
DELUXE COCKTAILS	\$14
CRAFT IMPORTED BEER	\$10
DOMESTIC BEER SELTZER	\$9
PREMIUM WINE BY THE GLASS	\$16
DELUXE WINE BY THE GLASS	\$12
SPARKLING WINE BY THE GLASS	\$15
SPARKLING WATER	\$5
BOTTLED WATER	\$5
COCA-COLA SODAS AND JUICES	\$5

SPECIALITY BAR SERVICES

Artisanal beverages with premium spirits, unique ingredients, house made syrups, creative garnishes, including a smoke bubble gun that tops drinks with a flavor infused bubble of smoke. Due to the unique nature of the craft beverage creations, each Specialty Bar is designed to serve approximately 30-40 drinks per hour.

RECEPTION PACKAGE

\$1,250

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

Choose From:

OLD FASHIONED BAR

selection of premium bourbons, infused syrups and bitters to craft the perfect old fashioned

MARTINI BAR

selection of classic & creative martinis

MARGARITA BAR

selection of premium tequila and mezcal, assorted margarita flavors, rimming salts & fruit garnish

SWEET SIPS BAR

selection of cordials, dessert style and coffee infused cocktails

GIN & TONIC BAR

selection of artisanal gins paired with variety of tonic water & botanical garnish

WHISKEY & BOURBON BAR

selection of fine whiskeys & bourbons

RUM BAR

bringing a tropical vibe with tiki-inspired cocktails, exotic fruit juices and an array of rums

BLOODY MARY BAR

create your ultimate bloody mary with choice of vodka, tequila or bourbon, dressed with candied bacon, celery stalks, stuffed olives, celery salt, lemons, limes and assorted hot sauces

CHAMPAGNE BAR

featuring sparkling wines, champagne and prosecco with variety of liquor, mixers and garnishes for your favorite bubbly creations

MIMOSA BAR

bubbly prosecco, fresh juices, purees, and garnishes to craft your perfect mimosa

MOCKTAIL BAR

a selection of hand crafted, alcohol-free mocktails and virgin classic cocktails

adjusted price for mocktail bar \$750 | \$10 each additional drink



BRANDS

PREMIUM WINE

la crema chardonnay
white heaven sauvignon blanc
murphy goode cabernet sauvignon
la crema pinot noir
kirkland sig prosecco

DELUXE WINE

lindeman's cabernet sauvignon rsv
lindeman's pinot noir
lindeman's chardonnay
freixenet cava brut carta nevada

PREMIUM SPIRITS

woodford reserve bourbon
crown royal whiskey
johnnie walker black scotch
bombay sapphire gin
captain morgan rum
patron tequila
grey goose vodka

DELUXE SPIRITS

four roses small batch bourbon
seagram's whiskey
dewar's white label scotch
tanqueray gin
bacardi rum
jimador silver tequila
tito's vodka
casamigo blanc

IMPORTED BEER

stella artois
modelo

CRAFT BEER

braided river brewing – hoppy by nature ipa
braided river brewing – cerveza del golfo

DOMESTIC BEER

bud light
michelob ultra

HARD SELTZERS

white claw

NON-ALCOHOLIC BEVERAGES

still & sparkling water
soft drinks
juices

WINE BY THE BOTTLE

WHITE WINE

WHITE HEAVEN SAUVIGNON BLANC	\$90
HERMANN J. WIEMER VINEYARD RIESLING	\$85
LA CREMA CHARDONNAY	\$75
CHLOE PINOT GRIGIO	\$65
LINDEMAN'S CHARDONNAY	\$50

SPARKLING WINE

KIRKLAND SIGNATURE PROSECCO	\$64
FREIXENET CAVA BRUT CARTA NEVADA	\$50

RED WINE

MURPHYGOOD SAUVIGNON	\$80
LA CREMA PINOT NOIR	\$75
1865 MALBEC	\$72
LINDEMAN'S CABERNET SAUVIGNON	\$50
MURPHY GOODE MERLOT	\$66



CATERING POLICIES

Exclusive Caterer

OVG Hospitality maintains the exclusive right to provide all food and beverage, and concession services at the Rhode Island Convention Center. All food and beverage, including items for staff and security offices, must be purchased from OVG Hospitality.

Outside Food and Beverages

No food or beverage of any kind will be permitted to be brought into the facility by the patron, patron's guests or invitees without the prior written approval of the Food & Beverage General Manager and/or Director of Catering Sales. There will be a \$1500 fee for each occurrence of outside food and beverage brought in. Food items may not be taken off the premises. Excess prepared food is donated under, regulated conditions, to agencies feeding the underprivileged at the sole discretion of OVG Hospitality.

Beverage Service

OVG Hospitality offers a complete selection of beverages to compliment your function. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto, nor removed from, the premises. In compliance with alcohol serving regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service and we reserve the right to refuse alcohol service to intoxicated or underage persons.

China & Glassware Service

China & Glassware service is standard for catering services with the exception of the Exhibit Hall, Exhibit Hall Pre-function areas, and outdoors unless they have been fully carpeted. High-grade disposable products will be used in uncarpeted areas of the venue and in events with theatre style seating.

Linens

All banquet prices include napkins and 85x85-inch table linens in black, white, or ivory. Floor length table linens and additional colors are available for both table linens and napkins for an additional fee. Ask your sales associate for further information and colors. If a client opts to rent linens through another source, any returns and charges associated with the rental are the sole responsibility of the client; in addition, the client is responsible for the receiving and returning of the linen.

Labor

Craft Bartender - \$225 (up to 4 hours);
Culinary Attendant - \$180 (up to 4 hours);
Passers - \$160 (up to 4 hours);
Break Attendant - \$80 (up to 1 hour).
A small group fee of \$150 will be charged for functions of less than 25 guests.

At the client's request, Culinary Room or Set Up changes made the day of the event may incur a change fee of \$75 per 50 guests in room; \$150 per 50 guests to move rooms. Orders less than \$75 per delivery, may be subject to a delivery fee of \$25.

Additional labor fees will be charged for food & beverage preparation and service for events on the following holidays: New Year's Eve, New Year's Day, Martin Luther King Day, President's Day, Memorial Day, Juneteenth, Independence Day, Labor Day, Thanksgiving Day, Day after Thanksgiving, Christmas Eve, Christmas Day. OVG Hospitality will notify Clients of the estimated labor fees based upon information supplied by the client.

Extended or Delayed Service

Standard Service Times for Meals & Receptions is up to 4 hours; Breaks up to 1 hour. For the health & safety of our guests, buffet and food displays are limited to 2 service hours.

Events requiring additional time for service will incur overtime charges of \$50 per hour, per Server/Passers/Attendants; \$60 per hour per Bartender; \$65 per hour per Craft Bartender; \$65 per hour per Culinary Attendant.

On the day of your Event, if the agreed upon beginning or ending service time changes by 30 minutes or more, additional labor charges may apply.

Menu Selections

Select a menu from the Catering Menu listings or have us custom design a menu for your particular needs. Menus must be finalized at least thirty (30) days prior to the event.

Prices

A good faith estimate of prices will be provided six (6) months in advance of the event start date. Due to fluctuating market prices and product availability, prices are confirmed at the signing of the Banquet Event Order(s), up to three (3) months in advance of the start date.

CATERING POLICIES

Substitutions

OVG Hospitality reserves the right to substitute menu items due to market availability and will always make every effort to inform our clients of these substitutions.

Room Set

Rooms will be set for guarantee provided. Client may request a DRY Overset for the room, without beverages or food for up to 5% of the guarantee. Tables will be set with linen, silverware and condiments.

Dry Overset above the 5%, will be charged \$100 per table to cover the expense of linen and service labor.

A "RESERVED" sign will be placed on all Overset tables.

Guarantees

A final guarantee of attendance is required ten (10) business days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify OVG Hospitality of the exact count of each item ten (10) business days prior to the event. Split menus, which are not included in a package, will be charged at the higher entrée price. Billing will be based on either the final guarantee attendance (even if fewer guests are served) or the actual guest count served, whichever is greater. OVG Hospitality will prepare 5% above the final guarantee, up to a maximum of thirty (30) meals. If utilized, meals served within the 5% will be charged at menu price. Any meals consumed over 5% are billed with an additional 20% surcharge.

Dietary Considerations

If your group expects to need Vegetarian-Gluten Free meals, please discuss with your Catering Sales Manager for proper meal planning.

With a written fourteen (14) business day advance notice, OVG Hospitality will make every attempt to accommodate individuals with dietary requests. An additional fee may be applied.

Our facility is not Certified Gluten-Free, Nut-Free, Kosher, Vegetarian, Vegan, or meals addressing allergy sensitivities. We cannot guarantee that cross contact with items that may cause allergic reactions in some individuals may occur, nor can we assume any responsibility or liability for a person's sensitivity to any food or beverage due to an allergy.

Retail Concession Service

Concession services during Non Event hours (load in-load out) will require a \$2,000 minimum per 4 hour guarantee in sales.

Appropriate operation of Concession outlets will occur during show hours, starting hour before doors open for the Event. OVG Hospitality reserves the right to determine which carts/fixed outlets are open for business and the hours of operation pending the flow of business. For the requested opening of concessions, a \$2,000 per 4 hour minimum guarantee in sales is required per cart/fixed outlet. Client will be responsible for the variance in sales per cart/fixed outlet location.

Portable Carts and Retail Bars will be assessed a set fee of \$300 per location/per day.

Exhibitor Booth Orders

Exhibitor Booth orders are designed and packaged to be placed on your counters or booth tables pre arranged by exhibitor with the show decorator. OVG Hospitality does not provide tables for display of Food & Beverages.

Food & Beverages are served on high quality disposable service ware with appropriate condiments.

Booth orders must be received thirty (30) days prior to the start date of the event to ensure we have the items you want and staff appropriately. Orders received less than 30 days in advance may be limited to what we have on hand.

Final menus and full pre-payment is due fourteen (14) days out from the start date of the event.

Booth orders less than \$75 per delivery, are subject to a delivery fee of \$25. Client must be present in booth to receive order. Redelivery fee of \$25 will apply.

Replenishments

Due to size of venue, please allow a minimum of 45 minutes to 1 hour for all onsite orders and additional replenishment requests.

CATERING POLICIES

Food & Beverage Sampling

Exhibitors may distribute food & non alcoholic beverage samples in authorized spaces, but must not compete with products or services offered by OVG.

Samples must be representative of products manufactured or sold by the exhibiting company.

Alcoholic beverage samples are prohibited for distribution.

Free samples are limited to 2 oz. non alcoholic beverages and 2 oz. of food. Exact descriptions of sample and portion size must be submitted to the Catering Sales Manager via the TASTING AUTHORIZATION REQUEST FORM 14 days prior to the opening of the event.

If an exhibitor's request for sampling exceeds the predetermined portion size or quantities within the sampling guidelines, it may be deemed appropriate by OVG Hospitality to assess a \$500 Buy Out Fee for the privilege of bringing their product into the Rhode Island Convention Center.

Event Logo Water

Exhibitor may bring personalized logo bottled water. A corkage fee of \$2.00++ per bottled water will apply. OVG reserves the right to control the quantity of logo bottle water brought into the venue. Product must be shipped to OVG Hospitality prior to the start of the event. Delivery fee of \$25 per delivery, per location will apply.

Cancellation of Services

In the event of a cancellation, no deposit refund shall be processed. Cancellation of food functions must be submitted in writing to your OVG Hospitality Sales Manager. Any cancellation received more than thirty (30) days of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the License Agreement. Any cancellation received less than thirty (30) days of the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in the License Agreement. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet Event Order(s) or signed License Agreement, whichever is greater of the two.

Billing

A non-refundable deposit, as outlined in the License Agreement, is due with the return of the signed Catering Service Agreement. The final balance must be paid in full thirty (30) business days prior to move-in. Final payment is due five (5) full business days prior to move-in. Final payment by check must be made at least 14 days in advance of event date.

Concessions and Bar Payment

Invoices may be paid via ACH transfer, Credit Card or Check. Payment by check must be made at least 14 days in advance of event date. Concessions stands and bars are cash-free and accept Credit cards, Debit Cards, Apple Pay, and Google Pay.

Service Charge

Gluten-free and dietary options available. All prices quoted are subject to a 24% administrative fee. A portion (15.8%) of the total amount of the administrative fee is distributed to the employees providing the service as a gratuity. The remaining 8.2% of the administrative fee is retained to defray administrative costs. This percentage (8.2%) is not intended to be a gratuity or service charge and will not be distributed to employees. In addition, prices quoted are subject to 7% RI state sales tax and 1% meal tax, unless tax exempt. All prices and fees are subject to change.