

2025

# Pranzi

CATERING ✦ EVENTS

## FULL SERVICE EXPERIENCE



10 Rosario Drive  
[www.pranzi.com](http://www.pranzi.com)

Providence, RI  
[info@pranzi.com](mailto:info@pranzi.com)

02909  
401.383.3631



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# Welcome to the Pranzi Experience



Whether you're planning a quick business lunch meeting, an at-home family celebration, or a large-scale gala, Pranzi can assist you, making planning a breeze!



## Custom Menus

Our Event Specialists will assist and personalize each package to best suit your tastes, needs, and theme.

Substitutions and customizations are welcome and encouraged! If you have a special family tradition or recipe, request away.

Pranzi celebrates diversity!

## Florals

Did you know Pranzi has a walk-in cooler dedicated to just flowers?

Our in-house floral design team will create custom, unique pieces – from lavish centerpieces to beautiful stage pieces – that will be sure to stun your guests.



## Event Coordination & Staff

Our Event Specialists will help you plan your perfect event, assisting with everything from table designs and floral displays, to food and entertainment selections. We can be with you every step of the way, from your initial consultation to full day-of event coordination, to make sure your vision is executed exactly as you have dreamed.





# Rentals & Décor



Visit our state-of-the-art Rental & Décor Showroom, located in West Warwick, Rhode Island.

View three floors of our beautiful selections of sample tablescapes and décor available for your special day.

- Tents
- Dance Floors & Full Flooring
- Tables & Chairs
- Specialty Linens
- Specialty China & Flatware
- Specialty Glassware
- Tablescapes
- Décor Accessories
- Custom Signage
- Lounge Furniture







# Brunch Buffet



## Fresh Fruit Salad

Pineapple, Cantaloupe, Honeydew, Grapes, Oranges, Kiwi & Strawberries  
May vary by season.

## Whole Frittata – or – Whole Quiche

*Choice of Two:*

Garden Vegetables & Feta  
Bacon, Ham & Swiss  
Spinach & Mozzarella

## Crispy Bacon – or – Sausage

## Crispy Red Skin Home Fries with Vidalia Onions

Diced Baby Red Potatoes roasted with Butter & House Recipe Herbs & Spices

## Sautéed Vegetable Medley

Sautéed Baby Carrots, Zucchini, Yellow Squash & Broccoli

## Gourmet Mixed Green Salad

Mixed Greens with Granny Smith Apple Slices, Dried Cranberries,  
Almond Slices & Crumbled Gorgonzola Cheese with a Balsamic  
Vinaigrette

## Pasta Primavera

Garden Vegetables sautéed in a Garlic & Oil Sauce  
tossed with Penne Pasta

## Entrées

*Selection of One:*

### Chicken Piccata

Pan-Seared Chicken Breast  
sautéed with Capers, Garlic,  
Lemon Butter & White Wine

### New England White Fish

Baked Cod topped with a Herb  
Butter Cracker Crumb Topping

## Assorted Artisan Rolls & Fresh Whipped Butter

Multigrain, Rustic, Brioche & Cranberry Harvest with Butter

## Dessert

Assorted Baker's Confections

## Silver Service Coffee Station

Freshly Brewed Illy Coffee – Regular & Decaffeinated  
Add Tea Service – \$0.50

## Beverage Service

Assorted Juice Carafes  
Infused Water

## \$75 per Person

China, Glassware & Flatware are available, additional fees to apply.

### Substitutions & Customizations are welcomed.

Above prices are subject to a taxable administrative fee, state & meals tax.





# Interactive Brunch



## Passed Brunch Hors d'Oeuvres

Petite Avocado Toasts  
Truffle-Stuffed Baby Potatoes  
Fruit Skewers

## Assorted Breakfast Pastries

Variety of Miniature Danishes, Muffins, Assorted Breakfast Breads, Fluffy Mini Croissants & Flaky Scones

## Kale Apple Quinoa Salad

Kale & Tri-Colored Quinoa with Walnuts, Dried Cranberries, Goat Cheese & an Agave Dressing.  
Accompanied by Sliced Fire-Grilled Chicken Breast, marinated in Balsamic Vinegar, Olive Oil & Seasonings

## Interactive Omelet Station

Watch our Chef prepare your customized Omelet right in front of your eyes! Crispy Bacon, Chopped Ham, Italian Sausage, a Medley of Cheeses, Fresh Broccoli, Green Peppers, Sliced Mushrooms, Diced Tomatoes, Asparagus, Chopped Onions & Fresh Spinach to mix in.

*Egg Whites are available upon request.*

## Belgian Waffle Station

Fluffy Homemade Belgian Waffles served with Fresh Assorted Berries, Fresh Whipped Cream, Nuts, Assorted Syrups, Chocolate Syrup, Nutella, Honey, Preserves & Butter

*Interactive Station is available by request. Additional fees to apply.*

## Dessert

Assorted Miniature Tartlets

## Silver Service Coffee Station

Freshly Brewed Illy Coffee – Regular & Decaffeinated

## Beverage Service

Assorted Juice Carafes  
Infused Water Service

*For Bar Packages see pages 37 – 38*

## \$95 per Person

China, Glassware & Flatware are available, additional fees to apply.

### Substitutions & Customizations are welcomed.

Above prices are subject to a taxable administrative fee, state & meals tax.



# Brunch Stations



## Interactive Omelet Station

Watch our Chef prepare your customized Omelet right in front of your eyes! Crispy Bacon, Chopped Ham, Italian Sausage, a Medley of Cheeses, Fresh Broccoli, Green Peppers, Sliced Mushrooms, Diced Tomatoes, Asparagus, Chopped Onions & Fresh Spinach to mix in.

*Egg Whites are available upon request.  
A Chef is required. Additional fees to apply.*

## Interactive Belgian Waffle Station

Watch our Chef prepare Fresh Fluffy Homemade Belgian Waffles right in front of your eyes! Served with Fresh Assorted Berries, Fresh Whipped Cream, Nuts, Assorted Syrups, Chocolate Syrup, Nutella, Honey, Preserves & Butter.

*A Chef is required. Additional fees to apply.*

## Belgian Waffle Station

Fluffy Homemade Belgian Waffles served with Fresh Assorted Berries, Fresh Whipped Cream, Nuts, Assorted Syrups, Chocolate Syrup, Nutella, Honey, Preserves & Butter.

## Crêpe Station

Your guests will enjoy delectable French Crêpes accompanied with Nutella, Fresh Strawberries, Fresh Blueberries, Fresh Whipped Cream, Toasted Coconut, Banana Foster Sauce, Cherries Jubilee, Toasted Almond Slices & Powdered Sugar.

*Interactive Station is available by request. Additional fees to apply.*

## Yogurt Station

Build-Your-Own-Breakfast!

Greek Yogurt accompanied with Honey Nut Granola, Mandarin Oranges, Sliced Peaches, Fresh Strawberries, Blueberries & Raspberries on the side to mix in.

## Avocado Toast Station

A selection of toppings - Avocados, Sliced Hard Boiled Eggs, Pickled Red Onions, Maple Bacon Pieces, Tomatoes, Radishes, Goat Cheese & Feta Cheese - spread over your choice of Crispy Sliced Baguettes or Toasted Bagel Halves. Accompanied with Cilantro & Everything Bagel Spice.

## Bagel & Lox Station

Your guests will enjoy a choice of Plain or Everything Bagels accompanied by toppings of Smoked Salmon, Whipped Cream Cheese, Capers, Diced Hard Boiled Eggs, Sliced Red Onions, Dijon Mustard, Fresh Dill & Olive Tapenade.

*Many Gluten-Free & Vegan Breakfast Options are also available!*





# Garden Party



## Artisan Cheese Board

Seasonal Fruits, Imported Cheese, Dried Figs, Dried Apricots, Dried Cranberries & Nuts, accompanied by Assorted Gourmet Crackers

## Tea Sandwich Selections

*Please Select Three:*

- Goat Cheese & Chives
- Watercress & Smoked Turkey with Whole Grain Mustard
- Smoked Salmon with Fresh Herb Cream Cheese
- Prosciutto & Port Fig Butter
- Lemon Crab Salad
- Serrano Ham & Fresh Herb Spread
- Tarragon Chicken with an Apple Cranberry Spread
- Cucumber & Dill Cream Cheese
- Grilled Chicken with Orange Tarragon
- Roasted Red Pepper with Hummus

## Dessert

Assorted Miniature Bundt Cakes

## Beverage Service

- Cucumber – or – Lemon Infused Water
- Iced Tea – or – Homemade Lemonade
- Freshly Brewed Illy Coffee – Regular & Decaffeinated
- Tea Service – Assorted Tea Bags & Honey Sticks

**\$45 per Person**

Ask your sales representative about upgrading to our Antique China Collection!  
Additional fees to apply.

Above prices are subject to a taxable administrative fee, state & meals tax.



# Plated Luncheon



## Salad

### Gourmet Salad

Mixed Green Salad with Granny Smith Apple Slices, Dried Cranberries, Almond Slices & Crumbled Gorgonzola Cheese with a Balsamic Vinaigrette

## Entrées

### Chicken Marsala

Pan-Seared Chicken Breast sautéed with a Marsala Mushroom Wine Sauce

### New England White Fish

Baked Cod topped with a Herb Butter Cracker Crumb Topping

## Accompaniments

### Oven Roasted Red Bliss Potatoes

Baby Red Bliss Potato Halves tossed with Olive Oil, Garlic, Rosemary & Thyme then oven roasted

### Sautéed Vegetable Medley

Sautéed Baby Carrots, Zucchini, Yellow Squash & Broccoli

### Assorted Artisan Rolls & Fresh Whipped Butter

Multigrain, Rustic, Brioche & Cranberry Harvest with Butter

## Dessert

Assorted Mouse Parfaits

## Silver Service Coffee Station

Freshly Brewed Illy Coffee – Regular & Decaffeinated

## Beverage Service

Water Service at the Table

**\$65 per Person**

House China, Glassware & Flatware is included.

**Substitutions & Customizations are welcomed.**

Above prices are subject to a taxable administrative fee, state & meals tax.



# Celebration of Life Luncheon



## Crudité

A beautiful display of Garden Vegetables, Seasonal Fruits, Domestic Cheeses, Pepperoni, Dipping Sauces & a Medley of Gourmet Crackers

## Salads

### Gourmet Salad

Mixed Green Salad with Granny Smith Apple Slices, Dried Cranberries, Almond Slices, Crumbled Gorgonzola Cheese & a Balsamic Vinaigrette on the side

### Orzo Florentine & Sun-Dried Tomato Salad

Orzo Pasta, Feta Cheese, Sun-Dried Tomatoes & Spinach tossed in a Light Vinaigrette

## Assorted Sandwiches

### Turkey BLT Wrap

Hickory Smoked Turkey Breast, Bacon, Leaf Lettuce & Native Tomatoes served in a Wrap

### Vegan Hummus Vegetable Wrap

Hummus, Roasted Red Peppers, Red Onions, Zucchini & Summer Squash served in a Wrap

### Balsamic Roast Beef Wrap

Roast Beef with Caramelized Onions, Blue Cheese & Leaf Lettuce finished with a Balsamic Glaze served in a Wrap

### Chicken Caesar Wrap

Sliced Grilled Marinated Chicken Breast, Romaine Lettuce, Caesar Dressing & Shaved Parmesan Cheese served in a Wrap

## Lay's Potato Chips

## Dessert

Homemade Cookies & Bars

## Silver Service Coffee Station

Freshly Brewed Illy Coffee – Regular & Decaffeinated

## Beverage Service

Cucumber – or – Lemon Infused Water  
Assorted Canned Sodas

## \$40 per Person

China, Glassware & Flatware are available, additional fees to apply.

### Substitutions & Customizations are welcomed.

Above prices are subject to a taxable administrative fee, state & meals tax.





# Celebration of Life Dinner



## **Artisan Cheese Board**

Seasonal Fruits, Imported Cheese, Dried Figs, Dried Apricots, Dried Cranberries & Nuts, accompanied by Assorted Gourmet Crackers

## **Salad**

### **Chopped Salad**

Chopped Iceberg Lettuce, Fennel, Grape Tomatoes, Red Onions, Chick Peas, Tri-Colored Peppers, Blue Cheese Crumbles, Spiral Carrots & Cucumber Ribbons tossed in a Creamy Red Wine Vinaigrette

## **Mains**

### **Chicken Picatta**

Pan-Seared Chicken Breast sautéed with Capers, Garlic, Lemon Butter & White Wine

### **Pasta Primavera**

Garden Vegetables sautéed in a Garlic & Oil Sauce tossed with Penne Pasta

## **Accompaniments**

### **Confetti Rice**

White Rice rooked in a Chicken Broth with finely diced colorful Garden Vegetables & Herbs

### **Fresh Green Beans Almondine**

String Beans in a Sherry Butter with Toasted Almond Slices

### **Assorted Artisan Rolls & Fresh Whipped Butter**

Multigrain, Rustic, Brioche & Cranberry Harvest with Butter

## **Dessert**

Homemade Cookies & Bars

### **Silver Service Coffee Station**

Freshly Brewed Illy Coffee – Regular & Decaffeinated

### **Beverage Service**

Cucumber – or – Lemon Infused Water  
Assorted Canned Sodas

**\$48 per Person**

China, Glassware & Flatware are available, additional fees to apply.

**Substitutions & Customizations are welcomed.**

Above prices are subject to a taxable administrative fee, state & meals tax.



# Cocktail Party



## Crudité

A beautiful display of Garden Vegetables, Seasonal Fruits, Domestic Cheeses, Pepperoni, Dipping Sauces & a Medley of Gourmet Crackers

## Passed Hors d'Oeuvres

Stuffed Mushrooms with Italian Sausage & Bread Stuffing  
Assorted Bruschetta  
Lemon Pepper Chicken Skewers with a Fresh Ginger Sauce  
Tomato, Fresh Mozzarella & Basil Caprese Skewers  
Crispy Spring Rolls with a Zesty Orange Dipping Sauce  
Kobe Beef Pigs in a Blanket with a House Spicy Mustard

## One-Hour Open Bar Service

House Selections of Beer & Wine  
\*Disposable Glassware is included\*

*Upgrades to Bar Service are available, see pages 37 – 38*

## Beverage Service

Cucumber – or – Lemon Infused Water

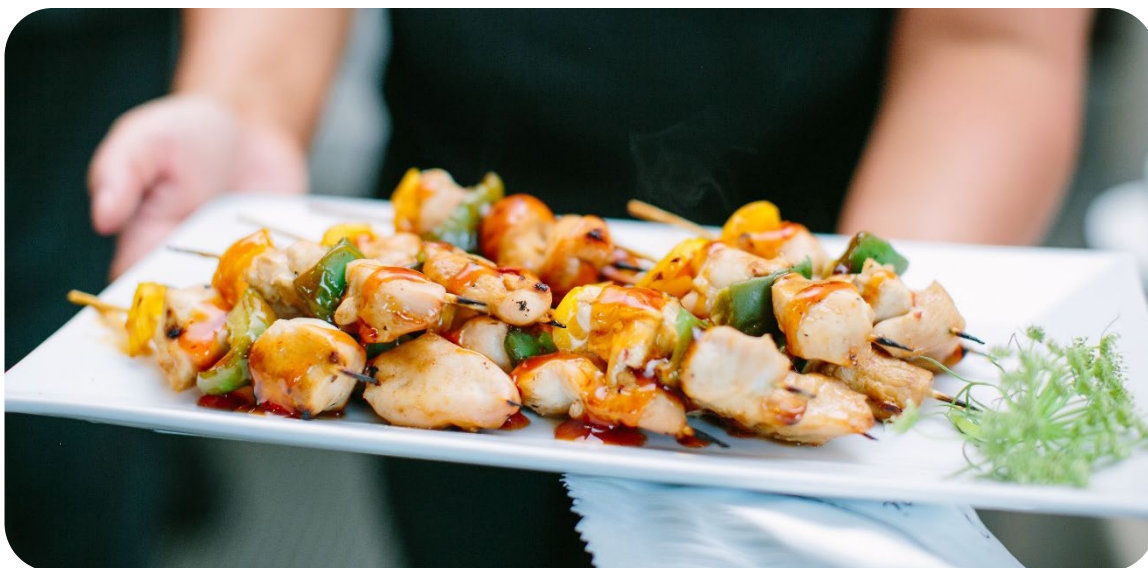
## \$60 per Person

*Talk to your sales representative about adding a Sweet Treat to conclude your party!*

China, Glassware & Flatware are available, additional fees to apply.

### **Substitutions & Customizations are welcomed.**

Above prices are subject to a taxable administrative fee, state & meals tax.



# The Fundraiser



## Passed Hors d'Oeuvres

Tomato, Fresh Mozzarella & Basil Caprese Skewers  
Meatball Puff Pastries stuffed with Mozzarella & Marinara  
Stuffed Mushrooms with Crab & Brie  
Lemon Pepper Chicken Skewers with a Fresh Ginger Sauce

## Ravioli Station

*Selection of Three:*

Spinach & Mascarpone Ravioli with Wilted Spinach & a Roasted Tomato Cream Sauce  
Butternut Squash Ravioli served in a Brown Sage Butter Sauce – or – a Sage Cream Sauce  
Three Cheese Ravioli with a Fresh Basil, Roasted Garlic & Plum Tomato Ragù  
Wild Mushroom Ravioli in a Porcini Mushroom Cream Sauce

## Flatbread Station

*Four Delicious Types:*

Fig Jam, Prosciutto & Arugula, topped with Shaved Parmesan Flatbread  
Ricotta, Spinach & Roasted Red Peppers, drizzled with a Hot Honey Flatbread  
Tomato Sauce Flatbread with Fresh Mozzarella, Pepperoni, Basil & Kalamata Olives  
Basil Pesto Flatbread, topped with Grilled Chicken, Crumbled Gorgonzola Cheese,  
Roasted Tomatoes & Mozzarella

## Cash Bar Service

Maximum of Five Hours

*\*Disposable Glassware is included\**

*Upgrades to Bar Service are available, see pages 37 – 38*

## Passed Dessert

Assorted Baker's Confections

## \$75 per Person

China, Glassware & Flatware are available, additional fees to apply.

**Substitutions & Customizations are welcomed.**

Above prices are subject to a taxable administrative fee, state & meals tax.





# Passed Hors d'Oeuvres



## Standard Selections – \$42.50 per Dozen

### **Beef**

Miniature Shepherd's Pies  
Petite Meatball Parmesan Calzones  
Moroccan-Style Meatballs with Greek Yogurt Sauce  
Kobe Beef Pigs in a Blanket with a House Spicy Mustard  
Meatball Puff Pastries stuffed with Mozzarella & Marinara  
Miniature Taco Bowls with Ground Beef, Tomato Salsa & Cheese in Bite-Sized Crispy Tortilla Cups (GF)

### **Pork**

Ricotta, Fig & Parma Prosciutto Bruschetta  
Stuffed Mushrooms with Italian Sausage & Bread Stuffing  
Italian Rabe & Sausage Egg Rolls with a Spicy Marinara Sauce  
Pork Tenderloin & Scallion Rolls with a Five-Spice Soy Sauce (DF, GF)  
Applewood Bacon-Wrapped Baby Potatoes with a Truffle Aioli (GF)  
Miniature Eggplant, Fresh Mozzarella & Prosciutto Rollatini Skewers

### **Chicken**

Petite Buffalo Chicken Calzones  
Petite Barbecue Chicken Calzones  
Petite Chicken Parmesan Calzones  
Chicken & Lemongrass Pot Stickers with a Citrus-Soy Glaze  
Asian-Glazed Chicken Wings tossed in a Spicy Plum Sauce  
Lemon Pepper Chicken Skewers with a Fresh Ginger Sauce (GF)  
Cajun Chicken Skewers with a Honey Mustard Dipping Sauce (DF, GF)  
Jerk Chicken Skewers with a Sweet & Spicy Brown Sugar Glaze (GF)  
Sesame-Crusted Chicken with a Fresh Raspberry Dipping Sauce (DF)  
Cumin & Coconut-Crusted Chicken with a Curried Yogurt Sauce (GF)

### **Seafood**

New England Clam Chowder Soup Shooters  
Littlenecks on the Half Shell with Cocktail Sauce (DF, GF)  
Stuffed Mushrooms with Crab & Brie  
Miniature Fish Tacos: Petite Taco Shells filled with Cornmeal Encrusted Cod, Cilantro Slaw & Chipotle Aioli

### **Vegetarian**

Tomato, Fresh Mozzarella & Basil Caprese Skewers (GF)  
Broccoli & Brie Cheese Melts in Wonton Cups  
Miniature Grilled Tomato & Parmesan Bruschetta  
Pickled Vegetable Lettuce Cups (DF, GF, V)  
Carrot, Ginger & Roasted Cashew Bisque Shooters  
Vegetables & Pepper Jack Empanadas  
Encrusted Mozzarella with Marinara Sauce  
Fried Macaroni & Cheese Bites  
Native Tomato, Basil & Olive Tartlets  
Assorted Miniature Vegetable Pizzas  
Baked Brie & Raspberry Phyllo Cups  
Hushpuppy Fritters with Honey Butter & Scallions  
Stuffed Baby Portobello Mushrooms with Bread Stuffing  
Crispy Asparagus Straws with a Creamy Asiago Cheese Sauce  
Roasted Eggplant on a Crostini with Melted Gorgonzola  
Miniature Eggplant Rollatini Skewers with Spinach & Fresh Mozzarella  
Miniature Quiche Selections: Garden Vegetables & Feta Cheese, Spinach & Mozzarella, or Three Cheese  
Bite-Sized Loaded Nacho Cups with Black Bean Purée, Guacamole & Pico de Gallo



# Passed Hors d'Oeuvres



## Premium Selections – \$50.00 per Dozen



### Beef

Beef Tenderloin Teriyaki Skewers (DF, GF)  
Miniature Beef Wellingtons filled with Mushroom Duxelles  
Petite Beef Tenderloin Sandwiches with a Horseradish Cream  
Beef Tenderloin & Goat Cheese Crostinis  
Burger Sliders with Assorted Toppings  
Beef Empanadas with a Tomato Salsa  
Steak au Poivre Crostinis with a Brandy Cream

### Pork

Arugula & Parma Prosciutto Rolls  
Teriyaki Grilled Pork with a Pineapple Salsa  
Summer Melon wrapped in Parma Prosciutto (DF, GF)  
Pork Belly Sliders with Bacon Aioli & Classic Cole Slaw  
Parma Prosciutto & Mint-Wrapped Fresh Peaches (DF, GF)  
Bacon-Wrapped Roasted Dates stuffed with Almonds & topped with Parmesan Cheese

### Chicken

Baked Brie, Chicken & Apricot Phyllo Cups  
Grilled Chicken & Roasted Pepper Quesadillas  
Chicken Empanadas with a Cilantro Lime Salsa  
Duck & Scallion Rangoons with an Apricot-Ginger Marmalade  
Miniature Chicken & Waffle Bites with a Spicy Maple Syrup  
Adobo-Crusted Chicken Skewers with a Summer Melon Relish & Lime Aioli  
Mini Chicken Saltimbocca Skewers with Parma Prosciutto, Mozzarella & a Sage Cream

### Seafood

New England Clam Chowder Soup Shooters with Petite Clam Cakes  
Sea Scallops wrapped in Bacon with a Sweet Sherry Glaze (DF, GF)  
Cajun Shrimp Skewers with a Mango Salsa (DF, GF)  
Jumbo Shrimp Cocktail & Horseradish Cocktail Sauce (DF, GF)  
Miniature Crab Cakes with a Citrus Tartar Sauce  
Oysters Rockefeller baked with Buttered Cracker Crumbs & Bacon  
Mini Fall River-Style Stuffies with Chorizo & Bread Stuffing  
Half-Shell Oysters with a Champagne Mignonette (DF, GF)  
Sesame-Crusted Ahi Tuna with a Honey-Ginger Sauce & Wasabi Aioli (DF, GF)  
Tuna Tartare in Crispy Wonton Cups with a Sriracha Aioli & Chives  
Pan-Seared Sea Scallops, Seaweed Salad & a Honey-Ginger Glaze (GF)

### Vegetarian

Spanakopita  
Spinach, Shallots & Parmesan Tartlets  
Phyllo with a Wild Mushroom Filling  
Wild Mushroom Risotto Bites with a Red Pepper Aioli  
Vegetarian Meatballs with a Soy-Honey Glaze  
Crispy Spring Rolls with a Zesty Orange Dipping Sauce  
White Truffle Potato Croquettes with a Chive Sour Cream  
Baked Stilton-Stuffed Crimini Mushrooms & Garlic Crumbs  
Parmesan & Chive Stuffed Baked Truffle Baby Potatoes (GF)  
Baked Buffalo Cauliflower Bites (V) with a Blue Cheese Dip  
Crispy Bosc Pear Chips with Chèvre & Olive Tapenade, Toasted Pistachios & Asiago Crisps (GF)



### Vegan

Corn Ribs with Street Corn & Vegan Lime Crema  
Vegetable Caponata Stars  
Blistered Shishito Peppers with a Sweet Soy Glaze in Wonton Cups  
Vegetable Nime Chow with Peanut Sauce  
Crispy Pakoras with a Green Chutney  
Cauliflower "Arancini" with Roasted Tomatoes & Basil  
Spicy Edamame in Wonton Cups  
Portobello Mushroom Wellingtons in Puff Pastries  
Eggplant Caponata Puffs in Puff Pastries  
Spinach & Artichoke Puffs in Puff Pastries  
Pear Chips  
Date & Waffle Bites with a Spicy Maple Syrup





# Passed Hors d'Oeuvres



## Ultra-Premium Selections – \$60.00 per Dozen



### Lamb

Grilled Lamb Lollipops with a Papaya Yogurt Sauce (GF)  
Grilled Lamb Lollipops with a Mint & Pistachio Pesto (GF)  
Grilled Lamb Lollipops with Goat Cheese & a Hazelnut Crust with a Port Wine Syrup (GF)

### Beef

Beef Bourguignon in Puff Pastries  
Beef Short Ribs & Fontina Paninis  
Steak Tartare on Waffle-Cut Potatoes & Truffle Aioli  
Surf & Turf Skewers with a Garlic & Herb Aioli (GF)  
Fresh Figs with Parma Prosciutto, Gorgonzola & a Balsamic Glaze (GF) (Seasonal)

### Chicken

Chicken Wellingtons with Mushroom Duxelles  
Duck Confit Wellingtons with an Orange-Balsamic Reduction & Mushroom Duxelles  
Mini Duck Confit & Scallion Pancakes with Caramelized Onions & a Peach Glaze  
Pan-Seared Hudson Valley Foie Gras on Brioche with Fig Jam & Pink Sea Salt



### Seafood

Lobster Bisque Shooters  
Lobster Macaroni & Cheese Tartlets  
Miniature Fish & Chips with a Citrus Tartar  
Miniature Lobster Tacos with a Jicama Slaw  
Hazelnut-Crusted Sea Scallops with a Pear Puree (DF, GF)  
Sesame-Crusted Shrimps with a Tahini-Ginger Dipping Sauce (DF, GF)  
Shrimp – or – Bay Scallop Ceviche with a Cilantro & Lime Salsa in Bite-Sized Wonton Cups  
Parma Prosciutto Wrapped Shrimp with a Tangerine White Balsamic Reduction (DF, GF)  
New Zealand Green-Lipped Mussels with a Roasted Tomatillo Salsa & Micro Greens (DF, GF)

### Vegetarian

Avocado & Goat Cheese Crostinis  
Phyllo-Wrapped Figs with a Pernod Mascarpone (GF)  
Goat Cheese & Pistachio stuffed Hibiscus Flowers (GF)  
Artichoke & Goat Cheese Croquettes with a Roasted Red Pepper & Garlic Mayo  
Ricotta-Stuffed Squash Blossoms with a Marinara Dipping Sauce (Seasonal)





# Specialty Stations



## Crudité Table

A beautiful table display of Garden Vegetables, Seasonal Fruits, Domestic Cheeses, Pepperoni, Dipping Sauces & a Medley of Gourmet Crackers.



## Farm Fresh Eclectic Cheese Display

Our popular Five-Cheese selection (Krystal Pure Cave-Aged Cheddar, Roquefort-Crusted Goat Cheese, Gruyère Cheese, Danish Blue Cheese & Manchego Cheese), Seasonal Fruits, a variety of Fresh Berries, Grapes, Fresh Figs (Seasonal), Dried Apricots, Craisins & an array of Gourmet Olives.

Served with Artisan Breads & a Medley of Gourmet Crackers.

## Charcuterie

Beautifully displayed on a Wooden Board. Includes Imported Parma Prosciutto, Wild Boar Soppressata, Salami, Parmigiano Reggiano, Provolone, Mozzarella, Blue Cheese, Aged Sharp Cheddar, Artichoke Hearts, Local Honey, Mission Figs or Dried Apricots & an array of Gourmet Olives.

Served with Artisan Crackers & Crostinis.

*Chef-Tended Hand-Carved Serrano Ham or Parma Prosciutto available upon request.  
Additional fees to apply.*

## Baked Brie en Croute Station

*Select Three Options:*

Raspberries, Pecans & Brown Sugar  
Honey, Rosemary & Cherries  
Sun-Dried Tomatoes, Capers & Pine Nuts  
Mushrooms & Roasted Shallots  
Pear, Fig & Thyme  
Spinach & Artichoke

Served with Baguettes, Crostinis & a Medley of Gourmet Crackers.

## Antipasto Station

A table display of Imported Italian Meats (Parma Prosciutto, Capicola, Salami & Mortadella), Imported Cheeses, Roasted Peppers, a Medley of Olives, Stuffed Cherry Peppers, Fresh Ciliegine Mozzarella & Grape Tomato Salad, Marinated Artichokes, Peppadews, a Medley of Mixed Field Greens & Artisan Garlic Knots.



## Tuscan Table

A beautiful table display of Roasted Cauliflower with Golden Raisins, Classic Panzanella Salad, Parma Prosciutto Wrapped Melon, Eggplant Roasted Red Pepper Terrine, Chickpea Salad & an eclectic Olive Tray.

Accompanied by Italian Focaccia.

See your sales representative for pricing.

**All stations are available in appetizer, luncheon & dinner portions.  
Additional fees may apply.**



# Specialty Stations



## **Raw Bar**

Choose from Iced Jumbo Shrimp with Cocktail Sauce, Little Necks on the Half-Shell, Fresh-Shucked Oysters on the Half-Shell, Smoked Mussels, Smoked Scallops, Smoked Salmon, Smoked Bluefish, Snow Crab Claws, or Lobster Tails. Beautifully displayed on crushed ice & accompanied by Dipping Sauces.

*Ice sculptures available upon request.  
Also available as a Chef-Tended action station.*



## **Bruschetta Station**

Baguette Crostinis with your choice of Three Toppings:  
Farm Fresh Chopped Heirloom Tomatoes, Garlic & Basil  
Sun-Dried Tomatoes, Roasted Red Peppers & Pesto  
Olive Tapenade  
Garden Vegetables & Spinach  
Tuscan Beans & Roasted Garlic  
Parma Prosciutto & Boursin Cheese  
Eggplant, Gorgonzola & Caramelized Onions

## **New England Clambake**

Creamy New England Clam Chowder, Homestyle Clam Cakes, Mixed Greens Salad with a Balsamic Vinaigrette, Pranzi's Pasta Salad, Steamed Mussels in Natural Juices, 1 ¼ Lbs. Lobsters with Drawn Butter & BBQ Chicken on the Bone

Accompanied by Native Corn on the Cob, Baked Beans, Homemade Cornbread & Sliced Watermelon.

*Ask your sales representative about adding your favorite Beef option.*

## **Paella Station**

Spanish-Style Seafood Stew with Chicken, Chorizo & Short Grain Rice seasoned with Saffron, Aromatic Vegetables & Sweet Peas.

*Also available as a Chef-Tended action station.*

## **Rhode Island Coastline Station**

Miniature Fish & Chips with Tartar Sauce, Malt Vinegar, Miniature New England Lobster Rolls, Rhode Island Stuffies, Creamy New England Clam Chowder & Homestyle Clam Cakes.

## **Chowder Station**

*Your Choice of Two Selections:*  
Creamy New England Clam Chowder  
Rhode Island Clear Clam Chowder  
Manhattan Red Clam Chowder  
Roasted Corn Chowder

Accompanied with Oyster Crackers.

## **Sushi Bar**

California Rolls, Tuna Rolls, Cucumber Rolls, Salmon Rolls, Sashimi (Tuna, Salmon, Yellowtail, Unagi, or Ebi), Tartare (Salmon or Tuna), Seaweed Salad, Ginger Dressing Salad, Sesame Noodle Salad topped with Scallions, Nime Chow with Peanut Sauce, Black Pepper Tuna with Ponzu Sauce, Spring Rolls with an Orange Sauce, Crab Rangoons with Duck Sauce, Wasabi, Ginger & Soy Sauce.

See your sales representative for pricing.

**All stations are available in appetizer, luncheon & dinner portions.  
Additional fees may apply.**



# Specialty Stations



## **Salad Station**

Mixed Field Greens & Romaine Leaf Lettuce accompanied by a vibrant display of Fresh Seasonal Vegetables, Dried Berries, Mandarin Oranges, Asian Noodles, Croutons & More! Complete with your choice of many Flavored Dressings & Artisan Rolls with Fresh Whipped Butter.

## **Italian Station**

Chicken Parmesan, Homestyle Meatballs, Sausage and Peppers in Natural Juices & Stuffed Shells. Served with Garlic Knots.

*Gluten-Free Pasta available upon request.*

## **Pasta Station**

*Choose Two Pastas:*

Penne Marinara, Baked Gnocchi, Cavatelli Bolognese, Stuffed Shells, Manicotti, Cheese Tortellini in a Pink Vodka Sauce, Pasta Primavera, Shells & Broccoli Aglio, Meat Lasagna, Vegetable Lasagna, Orecchiette with Italian Sausage & Broccoli Rabe Aglio, or Farfalle with Spinach & Mushroom in a Light Cream Sauce. Served with Garlic Knots.

*Gluten-Free Pasta available upon request.*

## **Interactive Pasta Station**

Pasta gently sautéed table-side to perfection. Choose Two Pastas – Penne, Farfalle, Shells, Fusilli, Cavatelli, or Rigatoni. Served with Three Choices of Sauce – Whole Plum Tomato Basil Sauce, Creamy Pink Vodka, Aglio, Old Fashioned Tomato Ragù, Pesto Aglio, or Pesto Cream Sauce. Accompanied by Romano & Parmesan Cheese and assorted mix-ins. Served with Garlic Knots.

*Gluten-Free Pasta available upon request.*

## **Risotto Station**

*Choose Two Risottos:*

Parmesan Risotto, Vegetable Medley Risotto, Roasted Butternut Risotto, Exotic Mushroom Risotto, or Seafood Risotto.

*Also available as a Chef-Tended action station.*

See your sales representative for pricing.

**All stations are available in appetizer, luncheon & dinner portions.**

**Additional fees may apply.**



## **Ravioli Station**

*Choose Two Raviolis:*

Spinach & Mascarpone Ravioli: served with Wilted Spinach & Roasted Tomato Cream Sauce  
Butternut Squash Ravioli: served in a Brown Sage Butter Sauce – or – a Sage Cream Sauce  
Three Cheese Ravioli: served with a Fresh Basil, Roasted Garlic & Plum Tomato Ragù  
Wild Mushroom Ravioli in a Porcini Mushroom Cream Sauce

*Also available as a Chef-Tended action station.*

## **Macaroni & Cheese Station**

*A Delicious Variety of an Old-Fashioned Favorite*

*Choice of Two:*

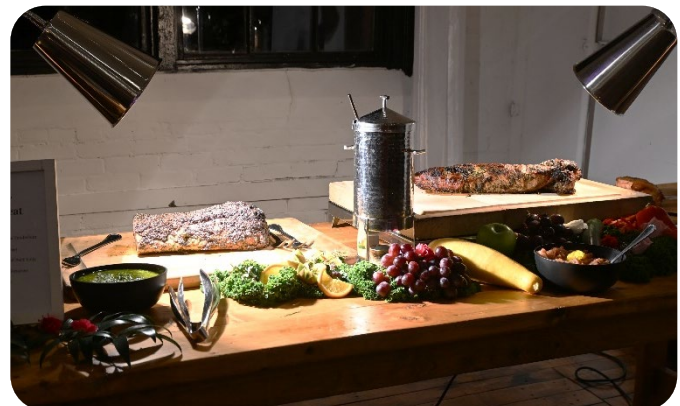
Traditional White Cheddar  
Buffalo Mac & Cheese  
Barbecue Chicken Mac & Cheese  
Lobster Mac & Cheese\*

## **Interactive Meat Carving Station**

*Selection of Two Meats, sliced by one of our Chefs:*

Top Round Sirloin, Fresh Herb Roasted Pork Loin, Budaball Ham, or Roasted Turkey Breast.  
Herb Crusted Black Angus Beef Tenderloin\*  
Steamship Round of Beef (Minimum of 75 Guests)

Served with assorted Condiments, Chutneys, Cranberry Sauce, or Au Jus. Paired with Red Bliss Mashed Potatoes & Sautéed Vegetables.



\*Premium Selection\*



# Specialty Stations



## **Homestyle Grill Station**

Marinated Flank Steak, Bone-In Barbecue Chicken, Native Corn on the Cob, Traditional Cole Slaw, Homestyle Baked Beans, Creamy Red Bliss Potato Salad, Old Fashioned Corn Bread & Native Watermelon.

## **Backyard Barbecue Station**

Fresh Sirloin Burgers, Jumbo All-Beef Hot Dogs, Grilled Barbecue Chicken on the Bone, Creamy Potato Salad, Pranzi's Pasta Salad, Traditional Coleslaw, accompanied by Native Corn on the Cob, Homemade Corn Bread & Sliced Watermelon.

*Upgrade Enhancements Available:*

*Sliced Marinated Flank Steak, Sausage & Peppers, Fresh Turkey Burgers, or Veggie Burgers.*

## **Miniature Comfort Food Station**

*Artfully Presented Miniature Delicious Bites:*

Baked Mini Ramekins of Macaroni with White Cheddar Cheese

Miniature Creamy Homemade Chicken Pot Pies

Miniature Beef Brisket served over Yukon Gold Mashed Potatoes

Warm Beef Chili served in Miniature Mason Jars topped with Shredded Cheddar Cheese



See your sales representative for pricing.

**All stations are available in appetizer, luncheon & dinner portions.**

**Additional fees may apply.**



## **Slider Station**

*Your Selection of Three Sliders:*

Kobe Beef Sliders with Sharp Cheddar, Caramelized

Onions & Roasted Garlic Aioli

All-American Traditional Beef Sliders

BBQ Pulled Pork Sliders

Grilled Chicken Sliders with Pepper Jack Cheese,

Roasted Red Peppers & Chipotle Garlic Aioli

Crispy Chicken Sliders with Pickles & our Secret Sauce

Vegetarian Sliders with Fresh Mozzarella, Sliced Roma

Tomatoes & Basil Pesto

Vegetarian Sweet Potato & Black Bean Patty Sliders

## **Artisan Grilled Pizza Station**

A variety of Artisan Grilled Pizzas with your favorite toppings prepared by our Chef in the kitchen.

## **Interactive Grilled Pizza Station**

Delight your guests with Oven-Grilled Pizzas, cooked to perfection with your favorite toppings!

*Available Toppings Include:*

Grilled Chicken, Pepperoni, Italian Sausage,

Roasted Red Peppers, Grilled Eggplant, Chopped

Tomatoes, Olives, Mushrooms, Onions, Pesto, Fresh

Mozzarella, Shredded Mozzarella & Pranzi's

Homemade Pizza Sauce.

*Available for outdoor events only.*

# Specialty Stations



## **Grilled Cheese Station**

*Your Choice of Three:*

Apples, Brie & Local Honey on Fresh Wheat Bread  
Tomatoes, Mozzarella & Basil Pesto on Focaccia Bread  
Fresh Fig Jam & Havarti Cheese on Rye Bread  
Pepper Jack, Warm BBQ Chicken & Red Onions on Multi-Grain Bread  
Sweet Nutella, Mascarpone & Fresh Strawberries on Italian Bread

## **Mashed Potato Bar**

Yukon Gold Mashed Potatoes & Smashed Sweet Potatoes accompanied by Applewood Smoked Bacon, Broccoli, Chives, sautéed Mushrooms & Onions, Diced Tomatoes, Shredded Cheese, Sour Cream, Pecans, Herb-Shallot Gorgonzola Butter & Cinnamon Maple Butter.

## **Nacho Bar**

Crispy Homestyle Tortilla Chips accompanied by Garden Salsa, Jalapeño Peppers & Black Olives, served with a Warm Cheese Fondue.

*Guacamole is also available for an additional fee.*



## **Kabob Station**

Beef Tenderloin Teriyaki Skewers, Fresh Herb Chicken Skewers, Dry Rub Jumbo Grilled Shrimp Skewers, Fresh Grilled Garden Vegetables & Confetti Rice

## **Tapas Table**

Petite Beef Tenderloin Sandwich with a Horseradish Cream Sauce, Grilled Shrimp Skewers, Grilled Chicken Skewers, Fresh Ciliegine Mozzarella & Grape Tomato Salad, Orzo Florentine Sun-Dried Tomato Salad, a Medley of Olives, Marinated Artichokes & Native Grilled Garden Vegetables.

## **Pub Style Station**

*A Delicious Sampling of Casual Favorites:*

BBQ Pulled Pork Sliders  
Chicken Wings Trio: Buffalo, BBQ Dry Rub & Asian Flavors served with Dipping Sauces  
Grilled Chicken Quesadillas with Garden Salsa & Sour Cream  
Miniature Potato Skins with Bacon, Cheddar Cheese & Scallions  
Breaded Mozzarella Triangles with Homemade Marinara Sauce

## **Pot Pie Station**

*Miniature Ramekins topped with Puff Pastry:*

Chicken Pot Pie  
Beef Pot Pie  
French Style Pork Pie

See your sales representative for pricing.

**All stations are available in appetizer, luncheon & dinner portions.**

**Additional fees may apply.**



# Specialty Stations



## **Fajita Station**

Create your own Fajitas!

Flour & Corn (GF) Tortillas, Fire Grilled Flank Steak, Herb Marinated Chicken Breast, sautéed Peppers & Onions, Cheddar Cheese, Shredded Lettuce, Tomatoes, Black Olives, Sour Cream, Warm Roasted Black Beans & Corn Salsa, Fresh Garden Salsa & Spanish Rice.

## **Handmade Taco Station**

Seasoned Ground Sirloin, Diced Tomatoes, Black Olives, Cheddar Cheese, Shredded Lettuce, Salsa & Sour Cream.

Accompanied by Hard & Soft Taco Shells.

*Ask your sales representative about additional protein options.*

## **Mexican Street Taco Station**

Mini Carnitas Tacos with Mild Salsa & Blended Cheeses  
Mini Cod Tacos with Mild Salsa, Pickled Onions & Bibb Lettuce  
Roasted Street Corn  
Rice & Black Beans  
Homestyle Guacamole served in a Traditional Molcajete Granite Bowl with Corn Tortilla Chips



## **Mediterranean Station**

Tabbouleh, Baba Ganoush, Spanakopita, Red Pepper Hummus, Tzatziki Sauce, Kalamata Olives, Stuffed Grape Leaves, Feta Cheese & Assorted Naan.

## **Portuguese-Inspired Station**

Codfish Cakes with a Peri-Peri Aioli  
Grilled Chorizo with Roasted Red Peppers, Onions & Potatoes  
Chicken Mozambique  
Alentejana: Marinated Roast Pork, Clams & Potatoes  
Seafood Paella  
Cacoila Sliders

## **Asian Station**

Sweet & Sour Chicken  
Pad Thai: Rice Noodles, Bok Choy, Bean Sprouts & Peanuts with Pad Thai Sauce  
Thai-Style Stir Fry with Limes, Lemongrass, Green Beans, Carrots, Broccoli, Red & Green Peppers  
Jasmine Rice  
Miniature Spring Rolls with a Zesty Orange Dipping Sauce

## **Indian-Inspired Station**

Mixed Greens Salad: Cucumbers, Grape Tomatoes, Red Onions, Chickpeas, Walnuts & Dried Cranberries. Served with a Lemon Juice, Chaat Masala & Tamarind Dressing.  
Papri Chaat: Crispy Wantons with Yogurt & Chutney  
Saag Paneer: Spiced Creamed Spinach & Soft Indian Cheese Cubes  
Potato & Pea Samosas  
Cauliflower 65  
Chicken Madras sautéed in Southern Indian Spices & Coconut Milk  
Garlic Cilantro Naan & Papadam  
Saag Paneer: Spiced Creamed Spinach & Soft Indian Cheese Cubes

See your sales representative for pricing.

**All stations are available in appetizer, luncheon & dinner portions.**

**Additional fees may apply.**





# Salads



## **Greek Salad**

Romaine with Tomatoes, Red Onions, Cucumbers, Kalamata Olives & Feta Cheese with Greek Dressing

## **Caesar Salad**

Crisp Romaine with Homemade Croutons & Shaved Romano Cheese tossed in a Creamy Caesar Dressing

## **Mixed Greens House Salad**

Mixed Greens with Tomatoes, Red Onions, Cucumbers & Olives, finished with a Balsamic Vinaigrette

## **Strawberry Field Salad**

Tender Butter Lettuce with Strawberries, Radishes & Sliced Cucumbers with a Champagne Vinaigrette

## **Tri-Color Salad**

Mixed Endive, Watercress, Radicchio, Boston Bibb & Romaine Lettuce with Toasted Pistachios, Cucumbers, Grape Tomatoes, Red Onions & Grated Asiago Cheese with a White Balsamic Vinaigrette

## **Arugula & Roasted Beet Salad**

Arugula, Roasted Beets, Walnuts, Grape Tomatoes, Shaved Carrots & Goat Cheese finished with a Red Wine Vinaigrette

## **Caesar Romaine Wedge**

A crisp wedge of Romaine Lettuce, Crispy Bacon, Shaved Romano & a Creamy Caesar Dressing



## **The Wedge**

A crisp wedge of Iceberg Lettuce topped with Tomatoes, Crispy Bacon Bits, Chopped Red Onions & a Blue Cheese Dressing

## **Grilled Radicchio Salad**

Grilled Radicchio, Watercress, Mandarin Oranges, Roasted Peppers & Gorgonzola Cheese with a Bacon & Orange Vinaigrette

## **Kale Salad**

Baby Kale, Toasted Pine Nuts, Shaved Parmesan, Grape Tomatoes & Olives finished in a Lemon Vinaigrette

## **Watermelon Salad** *Seasonal*

Seedless Native Watermelon Chunks with Yellow Tomatoes & Herb-Rolled Goat Cheese, drizzled with a Sambuca-Basil Vinaigrette

## **Watermelon with Feta & Mint Salad** *Seasonal*

Seedless Native Watermelon Chunks with Kalamata Olives, Diced Sweet Onions, Chopped Mint Leaves & Feta Cheese drizzled with a Citrus Vinaigrette

## **Poached Pear Salad**

Half-Poached Pear filled with Blue Cheese & melted to perfection. Served over Fresh Arugula, topped with Roasted Walnuts & finished with a White Balsamic Dressing



# Salads



## **Chopped Salad**

Chopped Iceberg Lettuce, Fennel, Grape Tomatoes, Red Onions, Chickpeas, Tri-Color Peppers, Blue Cheese Crumbles, Spiral Carrots & Cucumber Ribbons in a Creamy Red Wine Vinaigrette

## **Mesclun Greens with Mandarin Oranges**

Mesclun Greens with Mandarin Oranges, Crumbled Goat Cheese, Red Onions, Applewood Smoked Bacon & Roasted Almonds with a Balsamic Vinaigrette

## **Autumn Couscous Salad**

Baby Spinach, Roasted Butternut Squash, Pearl Couscous, Sliced Red Onions, Dried Craisins & Toasted Pecans with a Dijon Vinaigrette

## **Harvest Salad**

Baby Spinach, Dried Cranberries, Pumpkin Seeds, Cinnamon Poached Pears & Goat Cheese with a Balsamic Vinaigrette

## **Squash Maple Salad**

Sliced Harvest Squash with Dried Craisins, Goat Cheese, Fennel & Toasted Pistachios on a bed of Arugula with a Maple Vinaigrette

## **Gourmet Salad**

Mixed Greens with Granny Smith Apple Slices, Dried Cranberries, Almond Slices & Gorgonzola Cheese with a Balsamic Vinaigrette

## **Grilled Romaine Salad**

Grilled Romaine Heart, Grilled Bread, Kalamata Olives, Grape Tomatoes & Parmesan Crisps with a Parmesan Peppercorn Dressing

## **Summer Couscous**

Pearl Couscous, Sweet Corn Kernels, Sliced Cherry Tomatoes, Mint, Basil & Scallions with a Lemon Vinaigrette

## **Summer Peach Burrata Salad**

Fresh Tri-Color Tomatoes, Sliced Grilled Peaches, Baby Burrata & Garden Basil topped with Extra Virgin Olive Oil, Balsamic Glaze & Toasted Crostini

## **Baby Burrata Salad**

Cream-Filled Mozzarella Bundles with Sliced Tomatoes, Basil Pesto, Arugula, Sliced Red Onions, Olive Oil & a Balsamic Syrup



# Entrées



## Beef

### Beef Wellington

Tenderloin wrapped in Puff Pastry filled with a Wild Mushroom Duxelles & a Bordeaux Demi-Glace

### Sliced Black Angus Tenderloin

Sliced Beef Tenderloin with a Wild Mushroom Demi-Glace

### Stuffed Beef Tenderloin

Tenderloin Pinwheels overflowing with Sun-Dried Tomatoes, Roasted Garlic, Pine Nuts & Spinach with a Barolo Demi-Glace

### Black Angus Petite Filet Mignon

Filet Mignon served on a Fresh Herb Crostini with a Port Wine Reduction

### Parmesan Crusted Filet Mignon

Filet Mignon encrusted with Parmigiano Reggiano, topped with Crispy Vidalia Onion Rings & a Red Wine Demi-Glace

## Pork

### Roasted Loin of Pork

Brandy Apricot Dijon Sauce

### Pork Roulade

Pork Tenderloin filled with Caramelized Onions, Wild Mushrooms & finished with a Spiced Apple Chutney

### Stuffed Pork Loin

*Stuffed with One of the Following Options:*

Florentine (Fresh Spinach & Garlic)

Dried Harvest Fruits

Hot Capicola & Prosciutto

### Asian Pork Medallions

Grilled Pork Tenderloin Medallions in a Soy, Citrus & Ginger Brine, paired with a Sweet Pear Chutney

### Stuffed Pork Chop

*Stuffed with One of the Following Options:*

Traditional Bread Stuffing

Pear, Cranberry & Walnut Stuffing

Topped with a Port Red Currant Sauce

### Herb Encrusted Pork Tenderloin

*Served with Either:*

Port Wine Demi-Glace

Gorgonzola & Dried Cherry Cream Sauce

### Grilled Flank Steak

Sliced Marinated Flank Steak with a choice of Chimichurri Sauce or Herb Salsa Verde

### Beef Kabob

Grilled Teriyaki Marinated Beef Skewer

### Braised Short Ribs

Fork-Tender Beef Short Ribs slowly braised, then smothered in a Chianti Wine Reduction

### Roasted Flat Iron Steak

Grilled to perfection with a Jack Daniels Reduction

### Roast Prime Rib

Queen-Cut served with a Light Au Jus & accompanied with a Rustic Popover

### Roast New York Sirloin

Topped with a Savory Herb Butter Sauce

### Porterhouse Steak

Seasoned, Bone-In 40 oz. Porterhouse Steak with a Homemade Steak Sauce

*Our largest cut, perfect for sharing!*

## Surf & Turf

### Grilled Swordfish & Marinated Chicken

Topped with a Mango Salsa

### Grilled NY Sirloin & Jumbo Stuffed Shrimp

Two Jumbo Crab Meat Stuffed Shrimp in a Garlic Herb Butter

### Grilled Shrimp & Filet Mignon

Hereford Filet Mignon served with Marinated Grilled Shrimp in a Garlic Herb Butter

### Lobster Tail & Filet

Hereford Filet Mignon topped with a Béarnaise Sauce & served alongside a Grilled Lobster Tail

### Crab Cakes & Filet

Hereford Filet Mignon accompanied by a Baked Jumbo Lump Crab Cake & a Citrus Tartar Sauce





# Entrées



## Chicken

### Chicken Capri

Pan-Seared Chicken Breast sautéed with Artichokes, Roasted Peppers, Mushrooms & Roasted Shallots in a Marsala Wine Sauce

### Chicken Piccata

Pan-Seared Chicken Breast sautéed with Capers, Garlic, Lemon Butter & White Wine

### Chicken Milanese

Crispy Breaded Chicken Breast topped with Arugula tossed in Lemon, Olive Oil & Grape Tomatoes. Finished with Shaved Parmesan & a Balsamic Syrup Drizzle

### Chicken Française

Chicken Breast dipped in Egg Batter, finished with a Lemon White Wine Sauce

### Creamy Chicken Pesto

Pan-Seared Chicken Breast finished with a Pesto Cream Sauce & topped with Roasted Pine Nuts

### Potato Wrapped Chicken

Boneless Chicken Breast wrapped with Crispy Potato Strings, filled with Spinach & Soppressata, finished with a Rosemary Velouté

### Chicken Florentine Puff

Boneless Chicken Breast with Spinach & Cheese, baked in a Puff Pastry & served on top of a Peppercorn Parmesan Cream Sauce



### Chicken Marsala

Pan-Seared Chicken Breast sautéed with a Marsala Mushroom Wine Sauce

### Parisian Chicken

Slow-Braised Chicken on the Bone with a Sweet Roasted Garlic Cream Sauce

### Grilled Chicken Pesto

Grilled Boneless Chicken Breast & Roasted Tomatoes marinated with generous amounts of Pesto Aglio

### Chicken Parmigiana

Breaded Chicken Cutlets topped with Mozzarella, Parmesan Cheese & Marinara Sauce

### Statler Chicken

Pan-Roasted Natural Statler Chicken Breast in a Lemon Rosemary Reduction

### Chicken Kiev

Breaded Chicken Breast filled with Chives, Butter & Garlic over a Champagne Sauce

### Chicken Saltimbocca

Pan-Seared Chicken Breast topped with Parma Prosciutto & Fresh Mozzarella, finished in a Fresh Sage & White Wine Reduction with Mushrooms

### Stuffed Chicken

*Stuffed with one of the following options & baked to perfection:*

Prosciutto & Fresh Mozzarella

Wild Rice Stuffing

Traditional Bread Stuffing

Broccoli, Sun-Dried Tomatoes & Ricotta

Florentine (Fresh Spinach & Garlic)

## Duck

### Duck Breast or Duck Leg Confit

*Marinated Duck prepared in the style of your choice:*

Marinated in Fresh Herbs

Spice-Rubbed with Blackberry Currant Chutney

Seared with a Ginger Apricot Sauce

Slow-Roasted with Oranges & Honey

Grand Marnier Reduction



# Entrées



## Lamb

### Lamb Osso Buco

Braised Lamb Shank in a Burgundy Wine Demi-Glace

### Grilled Lamb

Grilled Top Round of Lamb with Roasted Garlic & Rosemary

### Herb Crusted Lamb Loin

Herb & Panko-Crusted Lamb with a Parsley-Mint Sauce

### Rack of Lamb

Herb-Encrusted Rack of Lamb with a Fresh Herb Mint Demi-Glace



### Veal Marsala

Sautéed Veal Scallopini Medallions in a Marsala Mushroom Wine Sauce

### Veal Française

Sautéed Veal Scallopini Medallions with Egg Batter, Lemon & White Wine Sauce

### Grilled Fresh Herb Veal Steak

Finished with a Light Au Jus

### Veal Parmigiana

Breaded Veal Cutlets topped with Mozzarella, Parmesan Cheese & Marinara Sauce

### Veal Milanese

Crispy Breaded Veal Chop topped with Arugula tossed in Lemon, Olive Oil & Grape Tomatoes, finished with Shaved Parmesan & a Balsamic Syrup Drizzle

### Stuffed Veal

Roasted Fresh Herb Veal Loin stuffed with Sun-Dried Tomatoes & Artichokes with a Natural Herb Reduction



## Veal

### Veal Rib Chop

Balsamic-Glazed Grilled Veal Rib Chop with a Chianti Sauce

### Roasted Veal Loin Chop

Served with a Sage Cremini Mushroom Marsala Wine Sauce

### Stuffed Veal Steak

Veal Steak stuffed with Fresh Mozzarella, Sweet Capicola & Figs, finished in a Port Wine Demi-Glace

### Veal Oscar

Sautéed Veal Scallopini Medallions topped with King Crab Meat & Asparagus, finished with a Béarnaise Sauce

### Veal Osso Buco

Braised Veal Shank in a Rustic Tomato Ragù

### Veal Saltimbocca

Veal topped with Prosciutto & Fresh Mozzarella Cheese, finished in a Sage & Marsala Wine Sauce



# Entrées



## Seafood

### New England Baked White Fish

Baked Cod with a Ritz Cracker Crumb Topping & Lemon Butter Sauce

### Grilled Salmon Fillet

Topped with Dill Butter Sauce

### Pistachio Horseradish Encrusted Salmon

With a Lemon Butter Sauce

### Pesto Crusted Salmon

With a Roasted Tomato Coulis

### Teriyaki Grilled Salmon

With Toasted Sesame Seeds & topped with Scallions

### Sweet & Spicy Grilled Salmon

With a Red Pepper Jelly

### Sole Française

Sautéed Fillet of Sole dipped in Egg Batter, finished in a Lemon & White Wine Sauce

### Baked Stuffed Fillet of Sole

*Select One Stuffing Option:*

Spinach & Ricotta with a Herb Butter Cracker Crumb Filling

Spinach & Fresh Crab Meat Stuffing with a Ritz Cracker Crumb Topping

Finished over a Lemon Beurre Blanc Sauce

### Oven Roasted Red Snapper Filet

Finished with a Grapefruit-Thyme & Mojo Sauce

### Grilled Native Swordfish

Grilled Swordfish Fillet in the style of Herb-Rubbed, Cajun-Style, or topped with Fruit Salsa

### Baked Halibut

Served with a Fresh Garden Bruschetta



### Potato & Herb Crusted Local Sea Bass

With a Citrus Dijon Beurre Blanc

### Baked Stuffed Shrimp

Four Jumbo Shrimp filled with Fresh Crab Meat Stuffing, topped with a Ritz Cracker Crumb Topping & finished over a Lemon Beurre Blanc Sauce

### Halibut Loin

With a Sweet Potato Crust & Lemon Beurre Blanc Sauce

### Pan-Seared Chilean Sea Bass

Finished with a Lemon Caper Pesto, garnished with Oregano & Parsley

### Jumbo Lump Crab Cakes

Served with a Citrus Aioli

### Seafood Bouillabaisse

Local White Fish, Clams, Mussels, Scallops & Shrimp prepared in a Tomato Saffron Broth

### Seafood Paella

Spanish-Style Seafood Stew with Chicken, Chorizo, Short Grain Rice seasoned with Saffron, Aromatic Vegetables & Sweet Peas

### Grilled Tuna Steak

Sesame Ginger Reduction accompanied with a Wakame Salad

### 1.5 Lbs. New England Lobster

Boiled or Baked, stuffed Fisherman's Style

### Ginger-Glazed Scallops

Four Pan-Seared Sea Scallops (U10) in a Honey-Ginger Butter

### Seafood Casserole

Lobster, White Fish, Scallops & Shrimp in a Creamy Sherry Butter Sauce & Crumb Topping





# Entrées



## Vegetarian

### Italian White Polenta

Creamy Italian White Polenta with a Fresh Tomato Basil Ragù

### Butternut Risotto

Carnaroli Rice with Roasted Butternut Squash, Pecorino Cheese & Slivered Almonds

### Florentine Manicotti

Stuffed Hearty Pasta Tubes with Creamy Ricotta & Spinach, baked in a Marinara Sauce

### Vegetable Risotto

Creamy Carnaroli Rice with Seasonal Brunoised Vegetables & Romano Cheese

### Portobello Wellington

Portobello Mushrooms, Dried Cranberries, Escarole & Boursin Cheese, wrapped in a Golden Puff Pastry

### Eggplant Rollatini

Breaded Eggplant rolled with Spinach & Ricotta over Marinara Sauce

### Spinach & Ricotta Ravioli

Wilted Spinach & Ricotta Ravioli in a Roasted Tomato Cream Sauce

### Butternut Squash Ravioli

Served in a Brown Sage Butter Sauce – or – a Sage Cream Sauce

### Crispy White Polenta

Crispy Polenta Cakes with Sautéed Wild Mushrooms & Shaved Parmigiano Reggiano Cheese

### Three Cheese Ravioli

With a Fresh Basil, Roasted Garlic & Plum Tomato Ragù

### Sautéed Vegetables with Sesame Noodles

Broccoli, Bell Peppers, Zucchini, Mushrooms & Red Onions Stir-Fried in a Light Soy Glaze served over Sesame & Scallion Lo Mein Noodles

### Pesto Lasagna

Zucchini, Carrots & Spinach in a Ricotta & Homemade Pesto Cream Sauce

### Mushroom & Leek Tarts

Sautéed Medley of Mushrooms & Roasted Leeks blended with Boursin Cheese & a baked Puff Pastry Crust over a Roasted Tomato Sauce

### Spicy Summer Squash Gratin

Oven roasted slices of Zucchini & Summer Squash rolled with Gruyère, Pepper Flakes, Sliced Tomatoes, Leeks & Pecorino baked until golden brown

### Vegetarian Enchiladas

Fresh Corn Tortillas rolled with a Roasted Aromatic Vegetable Sofrito, baked with Blended Cheeses, finished with Avocado & Fresh Tomato Salsa

### Roasted Acorn Squash with Apple & Sage

Caramelized Squash Half filled with an Apple & Sage flavored Wild Rice Blend, Dried Cranberries & Spinach, finished with a Saffron Cream

### Wild Mushroom Ravioli

In a Porcini Mushroom Cream Sauce

### Tri-Color Cheese Tortellini

With Exotic Mushrooms & Grape Tomatoes in a Marsala Wine Cream Sauce

### Homestyle Gnocchi

Baked in a Whole Plum Tomato Ragù with Fresh Ricotta & Fresh Mozzarella

### Gnocchi Mushroom Cream Marsala

Baked in a Marsala Wine Sauce, topped with Arugula, Mushrooms, Roasted Tomatoes, Basil & Shaved Parmesan

### Summer Ratatouille Tartlet

Braised Eggplant, Zucchini, Summer Squash, Red Onions, Red Peppers & Plum Tomatoes with Herbs baked in a Puff Pastry Shell

### Eggplant Napoletana

Grilled Eggplant Stacks with Native Tomatoes, Feta Cheese & Fresh Mozzarella, topped with an Olive Pesto Tapenade

### Baked Portobello Mushroom

Portobello Mushroom Cap filled with Roasted Vegetables, a Cannellini Bean & Bread Stuffing, topped with thinly sliced Zucchini & Summer Squash



# Entrées



## Vegan

### Quinoa Stuffed Peppers

Stuffed with Quinoa, Vegetables & Black Beans in a Marinara Sauce

### Stuffed Acorn Squash

With Wild Rice Medley, Cannellini Beans, Mushrooms, Peppers & Greens finished with Chili Oil

### Pesto & Farro Stuffed Roasted Beefsteak Tomato

Topped with Crispy Garlic Crumbs & Roasted Yellow Pepper Coulis

### Crispy Mediterranean Eggplant Roulade

Polenta Crust, Artichoke & Chickpea Hummus, Fire-Roasted Yellow Peppers, Garlic-Braised Escarole & Roasted Tomatoes

### Buddha Bowl

Brown Rice Bowl with Asian Flavors, Edamame, Cucumbers, Kale, Broccoli & Avocado, finished with a Carrot-Ginger Dressing

### Roasted Vegetable Stack

Roasted Eggplant, Summer Squash, Portobello Mushrooms & Zucchini, stacked over Marinara Sauce

### Asian-Style Orange Cauliflower

Crispy Baked Cauliflower with Fresh Orange Juice, Bok Choy, Red Peppers & Toasted Cashews, served over Jasmine Rice

### Turmeric-Spiced Whole Roasted Cauliflower

Whole Roasted Cauliflower served with sautéed Rainbow Swiss Chard with Roasted Garlic

### Portobello Mushroom Yakitori

Savory Soy-Marinaded Cubes of Portobello Mushrooms skewered & grilled, placed over Sesame & Scallion Rice Noodles

### Crispy Miso Glazed Tofu

Crispy Tofu & Steamed Broccoli topped with Chopped Peanuts, Sesame Seeds & Scallions

### Cauliflower Piccata

Roasted Cauliflower Florets prepared with a White Wine Lemon-Caper Sauce over sautéed Kale

### Vegan Mac & Cheese

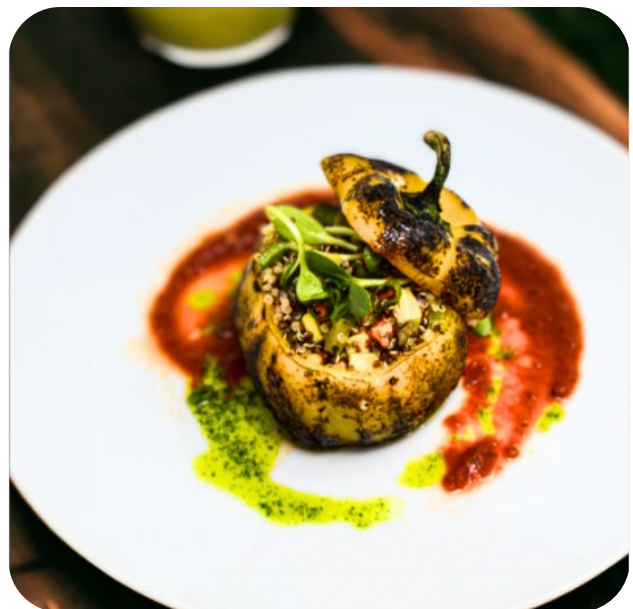
Gluten-Free Pasta baked with Cashew Cream, Tomatoes, Mushrooms & Basil, finished with melted Vegan Cheddar

### Spaghetti Squash & Broccoli Aglio Bowl

Roasted Halved Spaghetti Squash tossed with Garlic, Olive Oil, Roasted Broccoli, Basil & Kalamata Olives

### Vegetable Paella

Sautéed Mediterranean Vegetables & Brown Rice in Aromatic Smoked Paprika & Saffron



# Accompaniments



## Starch Section

Oven Roasted Baby Red Bliss Potatoes  
Baked Potato  
Cheddar-Chive Mashed Potatoes  
Twice-Baked Potato with Sour Cream & Chives  
Lyonnaise Potatoes  
Roasted New Potatoes  
Tri-Color Potatoes  
Creamy White Mashed Potatoes  
Red Bliss Mashed Potatoes  
Roasted Fingerling Potatoes  
Duchess Potatoes  
Crispy Potato Galette  
Greek-Style Lemon Potatoes  
Smashed Sweet Potatoes  
Crispy Cheddar & Chive Hasselback Potato  
Sour Cream & Scallion Potato Croquette  
Crispy Parmesan Smashed Red Bliss Potatoes  
Potato Latkes  
Herbed Couscous Pilaf  
Confetti Rice  
Jasmine Rice  
Curried Basmati Rice  
Parmesan Risotto  
Risotto Cakes with a Red Pepper Aioli  
Rice Pilaf

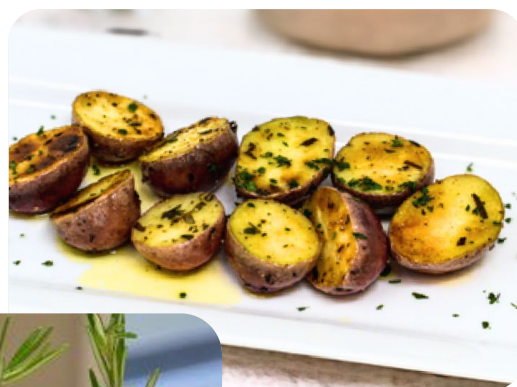


## Vegetable Section

Fresh Green Bean Almondine  
Sautéed Broccoli with Roasted Garlic  
Baby Carrots with Honey-Ginger Glaze  
Oven Roasted Rainbow Carrots with Ginger Sauce  
Sautéed Garden Medley  
Peas & Wild Mushrooms  
Ratatouille  
Green Beans with Red Peppers & Garlic Butter  
Grilled Asparagus Bundles  
Dill Baby Carrots  
Corn Niblets with Chive Butter  
Roasted Butternut Squash  
Sautéed Summer Squash  
Native Corn on the Cob (Seasonal)  
Roasted Harvest Vegetables  
Sautéed Snow Peas  
Sautéed Broccolini  
Wilted Spinach  
Roasted Brussel Sprouts with Goat Cheese

### Premium Vegetables:

Sautéed Broccoli Rabe  
Grilled Vegetable Napoleon  
Grilled Baby Bok Choy with a Sweet Sesame Soy Glaze





# Desserts



## Specialty Dessert Stations



### **Doughnut Station**

Baker-Prepared Doughnuts, beautifully displayed. Available in your favorite flavors.

#### *Selections Include:*

Honey Glazed, Frosted, Cinnamon Sugar, Traditional, Sprinkles, or Apple Cider

*Doughnut Wall available for rent at an additional fee.*

### **Skillet Cookie Station**

Fresh Hot Oven-Baked Chocolate Chip, Sugar, Oatmeal & Peanut Butter Cookies, Fudge Brownies, & Caramel Blondies made in Miniature Ramekins served with a scoop of Vanilla Bean Ice Cream & a drizzle of Chocolate Syrup.

### **Rustic Dessert Station**

The perfect complement to your rustic-themed event! Old-fashioned favorites displayed on wooden boards.

#### *Selections Include:*

Bundt Cakes, Lemon Bars, Raspberry Crumble Squares, Vanilla Pound Cake Loaf & Mason Jar Cobblers in assorted flavors

### **Bundt Cake Station**

*A Beautiful Display of Three Flavors:* Lemon, Blueberry Lemon, Salted Caramel, Apple Crumble, Cinnamon, or Chocolate.

*Available as miniature or full size Cakes.*

### **Portuguese Dessert Station**

#### *Select Four Desserts:*

Pastel de Nata, Arroz Doce, Rabanadas, Pudim Abade de Priscos, Broa de Mel, Suspiros, Pão de Ló, Bolo de Mel, or Bolo de Bolacha

### **Custard Station**

An assortment of creamy, delectable Custards served in miniature ramekins.

#### *Select Three Flavors:*

Crème Caramels (Flan), Bread Pudding, Pot de Crème, Panna Cotta, or Crème Brûlée

### **Classic Italian Station**

*Select Six Italian Favorites to Create Your Custom Station:*

Cannolis, Baba Rum, Cream Puffs, Pizzelles, Sfogliatelle, Eclairs, Butterballs, Wandies & Biscotti



# Desserts



## Specialty Dessert Stations

### Whoopie Pie Station

Choose from Four Flavors of Whoopie Pies: Traditional, Funfetti, Red Velvet, Pumpkin, Raspberry, Oreo, Chocolate Peanut Butter, Double Chocolate, Lemon, Lime, or Strawberry Shortcake

### Cannoli Station

An assortment of delicious Cannoli Shells filled with Traditional Sweet Cream, Chocolate Ricotta Cream & Orange Grand Marnier Cream, sprinkled with Chocolate Chips, Butterscotch Chips, Walnuts, Pistachio Nuts, Sprinkles, or Powdered Sugar

### French Madeleines Station

Traditional French Butter Cookie dipped in Chocolate

Choose Three Options to Create Your Custom Station:

French Vanilla, Chocolate, S'mores, Almond, Kahlúa, Browned Butter Pecan, Espresso Chocolate Chip, Molten Chocolate, Blueberry Lemon, or Rosewater

### Colorful French Macaron Bar

Select up to Two Flavors of this Delicate French Confection:

Pistachio, Orange, Lemon, Lime, Passionfruit, Chocolate, Raspberry, Blackberry, Hazelnut, or any custom color or flavor combination.

Event favor options are also available.

Tower displays are available for an additional fee.



### Shortcake Station

Create the dessert of your dreams! Homestyle Buttermilk Biscuits & Butter Pound Cake, Fresh Strawberries, Fresh Blueberries, Mandarin Oranges, Plump Peaches, Fresh Raspberries & Pineapples with Fresh Whipped Cream.



### Candy Bar

Scoop & bag your favorite treats! Assorted Candies to be displayed in old-fashioned apothecary jars.

Flavors may include:

M&M's, Licorice, Gummy Bears, Jelly Beans, Swedish Fish, Smarties, Tootsie Rolls, Pixy Stix & many more!

Customized Candy Bars in coordinating colors available.

### Candy Apple Station

Fresh Apple Wedges accompanied with Chocolate Sauce, Caramel Sauce & Nutella, topped with M&M's, Walnuts, Sprinkles & Crushed Oreos

### Cotton Candy Station

A sweet treat spun right before your eyes! Available in Strawberry, Blue Raspberry, Bubblegum, Grape & Green Apple.

Customizable to your coordinating colors! Makes the perfect pair to the Candy Bar.

### Popcorn Station

Make your event pop! An assortment of eclectic Popcorn Flavors, from Caramel to Salted, Sweet to Spicy & displayed in Baskets or Apothecary Jars for guests to bag & munch.

Assorted seasonings & mix-ins available by request.



# Desserts



## Specialty Dessert Stations

### **Miniature Hand Pie Bar**

Adorable Miniature Hand Pies, available in your choice of Four Seasonal Flavors:

Cherry, Apple, Crumbled Apple, Peach Cobbler, Blueberry Cobbler, or Nutella.

Customized Decorations & Icings available.

### **Assorted Mousse Shooters**

Select Four Favorites to Create Your Custom Station:

Peanut Butter, Strawberry Cheesecake, Oreo, Key Lime, Lemon Raspberry, Piña Colada & Strawberry Shortcake

### **Petite Tartlets**

Select Four Favorites to Create Your Custom Station:

Key Lime, Chocolate Ganache, Seasonal Fruits, Strawberry Champagne, White Chocolate Raspberry Mousse, Chocolate Cream Pie, Lemon Meringue, or Raspberry Frangipane



### **Interactive Chocolate Fountain**

Warm Flowing Chocolate cascading off three tiers.

Choose Six Items to Dip:

Pineapple Slices, Fresh Strawberries, Brownies, Marshmallows, Rice Krispies Treats, Biscotti, Assorted Cookies, Fresh Melon, Bananas, Coconut Macaroons, Doughnut Holes, or Pretzel Sticks.

Sweet & Spicy Chocolate is also available.

Minimum of 100 Guests.

Petite Chocolate Fountain is also available.

### **Interactive Milkshake Station**

This unique interactive station has all the thrills of a '50s diner. Your choice of Chocolate, Vanilla, or Strawberry Ice Cream. Accompanied by Sprinkles, Chocolate Shavings & Fresh Whipped Cream.

### **Ice Cream Dreams Bar**

Vanilla Bean & Chocolate Ice Cream served with your favorite toppings.

Toppings to Include:

Classic Candy Pieces, Walnuts, Fresh Fruit Toppings, Fresh Whipped Cream, Hot Fudge, Caramel Sauce & Maraschino Cherries.

Assorted Gelatos & Ice Cream Sandwich Bars are also available.

### **Ice Cream Novelties Station**

Options may include but are not limited to: King Cones, Creamsicles, Fudgsicles, Chocolate Éclairs, Strawberry Shortcakes, Klondike Bars, Snickers Ice Cream Bars, Firecracker Pops, Drumsticks, Ice Cream Sandwiches, Cookie Sandwiches, or Choco Tacos

Ask your sales representative about our Dairy-Free Selections.

### **S'more to Love Station**

Bring this tasty outdoors treat indoors! We'll bring our fire box for guests to roast Marshmallows over.

Includes everything you will need for a good Old-Fashioned S'more – Graham Crackers, Hershey's Chocolate, Marshmallows & Skewers.





# Desserts



## Custom All Occasion Cakes

Whatever your style is, we can create the perfect cake that flawlessly expresses your personal tastes.  
*Gluten Free & Vegan Cakes available upon request. Additional fees to apply.*

### Cake Flavors

White Wedding  
Yellow  
Chocolate  
Spice  
Marble  
Carrot  
Lemon  
Lemon Chiffon  
Almond  
Strawberry  
Red Velvet  
Mocha  
Champagne  
Funfetti  
Butter Pound Cake

### Frosting Flavors

White Buttercream  
Lemon Buttercream  
Almond Buttercream  
Chocolate Buttercream  
Grand Marnier Buttercream  
Cream Cheese  
Chocolate Fudge  
Fresh Whipped Cream

### Specialty Frostings:

Swiss Buttercream: delectably smooth, made with all real Butter & White Fluffy Meringue

Italian Buttercream: a deliciously smooth feel & taste made with all real Butter & a Cooked Sugar Syrup

### Cake Fillings

Fresh Fruit  
Raspberry Filling  
Strawberry Filling  
Lemon Curd  
Cream Cheese  
White Chocolate Mousse  
Milk Chocolate Mousse  
Strawberry Mousse  
Fresh Whipped Cream  
Chocolate Ganache  
Nutella

## Custom Cake Pops

Served on lollipop sticks.  
Customizable colors & designs.  
Available by request.

Traditional Cake Pops - \$42 per Dozen  
\*Specialty Cake Pops - \$50 per Dozen\*

### Flavors

Chocolate  
French Vanilla  
Lemon  
Mocha  
Red Velvet  
\*Cheesecake\*  
\*Fudge Brownie\*  
\*S'mores on a Stick\*  
\*Cookie Dough\*

### Dipped In

Milk Chocolate  
Dark Chocolate  
White Chocolate

### Toppings

Sprinkles  
Coconut  
Pistachios  
Chopped Nuts



## Custom Royal Icing Cookies

Individually wrapped, impress your guests with delectable custom cookies! From fun shapes to intricate designs and custom logos, these cookies make the perfect party favor for any celebration.

\$7.99 each





# Bar & Liquor Packages

## Gold Beverage Package

Grey Goose Vodka, Ketel One Vodka, Tito's Vodka, Hendricks Gin, Bombay Sapphire Gin, Tanqueray Gin, 1800 Tequila, Milagro Tequila, Teremana Tequila, Goslings Rum, Mount Gay Eclipse Rum, Bacardi Rum, Crown Royal Canadian Whiskey, Maker's Mark Bourbon Whiskey, Jameson Irish Whiskey, Bulleit 95 Rye Whiskey, Johnnie Walker Red Scotch Whiskey, Johnnie Walker Black Scotch Whiskey, Amaretto Disaronno, Grand Marnier, Baileys Irish Cream, Kahlúa Coffee Liqueur & Bar Mixers

**Beer** – Choose Four Selections

**Wine** – Choose Four Selections

*See Event Specialist for Wine List*

## Silver Beverage Package

Ketel One Vodka, Absolut Vodka, Tito's Vodka, Beefeater Gin, Tanqueray Gin, 1800 Tequila, Teremana Tequila, Goslings Rum, Captain Morgan Rum, Bacardi Rum, Crown Royal Canadian Whiskey, Jack Daniel's Tennessee Whiskey, Four Roses Bourbon, Dewar's Blended Scotch Whiskey, Johnnie Walker Red Scotch Whiskey, Baileys Irish Cream, Kahlúa Coffee Liqueur & Bar Mixers

**Beer** – Choose Three Selections

**Wine** – Choose Three House Selections

## Bronze Beverage Package

Tito's Vodka, Absolut Vodka, Tanqueray Gin, Jose Cuervo Silver Tequila, Captain Morgan Rum, Bacardi Rum, Jack Daniel's Tennessee Whiskey, Dewar's Blended Scotch Whiskey, Jim Beam Bourbon Whiskey & Bar Mixers

**Beer** – Choose Two Selections

**Wine** – Choose Two House Selections



# Bar & Liquor Packages



## Beer & Wine Packages

**Beer** – Choose Three Selections

**Wine** – Choose Three House Selections

**Beer Selections:** Amstel Light, Budweiser, Bud Light, Coors, Coors Light, Miller Lite, Michelob Ultra, Heineken, Corona, Peroni, Stella Artois, Sam Adams Boston Lager, Sam Adams Seasonal, Blue Moon, Yuengling, Narragansett Lager, Whalers or Harpoon IPA, White Claw Spiked Seltzers, or Angry Orchard

**House Wine Selections:** Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Moscato, Rosé, Cabernet Sauvignon, Merlot, or Pinot Noir

## Host to Supply Alcohol Set-Up Fee

You may select to supply your own alcohol.

Pranzi will supply the Mixers, Non-Alcoholic Beverages, Fruit, Drinkware & Ice.

Glassware	\$15 per Guest
Plastic Drinkware	\$12 per Guest

## Bar Pricing

Bar Packages	<u>1 Hour</u>	<u>2 Hours</u>	<u>3 Hours</u>	<u>4.5 Hours</u>	<u>5 Hours</u>
<b>Gold</b>	\$35	\$41	\$46	\$60	\$65
<b>Silver</b>	\$32	\$37	\$42	\$55	\$60
<b>Bronze</b>	\$30	\$35	\$40	\$50	\$55
<b>Beer &amp; Wine</b>	\$26	\$31	\$36	\$45	\$50
<b>Bellini &amp; Mimosa</b>	\$26	\$31	\$36	\$45	\$50

## Cash Bar Setup Fee

\$3.50 per Guest

Cash & All Major Credit Cards Accepted

## Non-Alcoholic Soft Drink Bar

Includes assorted Soft Drinks, Juices & Water  
\$8.50 per Guest

All Open Bar Packages include A Non-Alcoholic Soft Drink Bar

## Signature Cocktails & Mocktails

Traditional Red, White & Seasonal Sangrias, Margaritas, Champagne Cocktails & more! Ask your Event Specialist for our latest selections.

## Toasts

Champagne Toast	\$4.95 per Guest
Prosecco Toast	\$5.95 per Guest
Sparkling Cider	\$3.95 per Guest





# Bar Enhancements



## Cigar Station

Let your guests enjoy a glass of Port Wine or a selection of Whiskeys & a Cigar.

## Espresso Martinis

Add onto any bar package, ask about our Specialty Espresso Martini Bar or passed Butler-Style.

## Cordial Bar

Grand Marnier, Disaronno Amaretto Liqueur, Kahlúa, Frangelico, Baileys Irish Cream, Anisette & Sambuca.

## International Coffee Bar

Let your guests enjoy Illy Cappuccinos & Espressos served with Rock Candy Sticks, Lemon Twists, Cocoa, Cinnamon & Flavored Sugars.

## Hot Chocolate Station

A cozy end to your evening!  
Delicious Hot Chocolate served with Candy Canes, Cocoa Powder, Miniature Marshmallows, Cinnamon, Fresh Whipped Cream, Shaved Chocolate & Peppermint Patties.

## Limoncello Service

Passed Butler-Style & served in chilled cordial glasses, topped with a Candied Lemon Peel.

## Hydration Station

Refreshing Iced Tea, Lemonade, or Infused Water displayed in an apothecary jar with compostable cups.

## Del's Lemonade

Frozen Lemonade passed Butler-Style in the famous green & yellow Del's Cup!

## Bloody Mary Bar

Tito's Vodka, Fresh Tomato Juice, Horseradish, Hot Sauce, Worcestershire Sauce, Assorted Salts & Spices, Lemons, Limes, Celery, Pickle Spears, Olives & Blue Cheese Crumbles.

## Bellini or Mimosa Bar

A selection of Fresh Fruit, Purées & Sparkling Wine

## Frozen Cocktail Bar

A stylish addition to your wedding, you guests will enjoy a variety of refreshing cocktails! From Frozen Margaritas & Frosés, to Piña Colodas & Daiquiris, impress your guests with this icy treat!

## Mocktail Bar

An inclusive option for all guests, featuring flavorful & fun non-alcoholic concoctions, garnished with Fresh Fruits



# Get in Touch

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We invite you to contact us to schedule a consultation and start planning today!  
We are so very excited to discuss every detail.



# Thank You!

**E-mail Address**  
[info@pranzi.com](mailto:info@pranzi.com)

**Phone Number**  
401.383.3631

**Official Website**  
[www.pranzi.com](http://www.pranzi.com)

