

Cozy Caterers



A Premier Catering Company



EXPRESS CATERING MENUS

Cafe

Pick Up

Simply Order your items and pick it up....

Banquet

Catering

Cocktail Parties, Fundraisers, Sit Down Dinners, Company Outings and more....

Office

Catering

For Office Meetings, corporate luncheons and events

400 Warwick Ave. Warwick, RI 02888

T 401.383.3801 | 401.351.3111

www.cozycaterers.com



COZY CATERERS 2016

Place your Order

Corporate Headquarters

400 Warwick Ave
Warwick, RI 02888

TELEPHONE:

(401) 383-3801

(401) 351.31111

Monday– Friday,

9 am– 5pm

EMAIL: cozycaterers@gmail.com

Deposit

First Time customers require a 10% deposit or \$100 and a signed contract. After that just a signed contract will do.

Dietary Restrictions

Our Chefs are trained in handling the following allergies:



Have it Delivered or Pick it Up

One-Way Delivery

Boxed lunch and classic buffet options are available with a quick drop-off to your event location. Your meal will arrive ready to eat, and your Delivery Supervisor will set-up in the designated area with disposable serviceware and utensils. Delivery fee will apply depending on location.

Two Way Delivery

Classic buffets with a more elegant presentation are available via two-way delivery. Your Delivery Supervisor will set-up your buffet, complete with linen, chaffing dishes and disposable plates, utensils and napkins. After your event, your Delivery Supervisor will return to pick-up the chaffing dishes and other service items. Special Delivery fee will apply depending on location.

Commissary Pick Up

Prepared cuisine may be available for pick-up at our location, accompanied by safe reheating instructions or we will have it already hot. Talk to your Special Event Planner for more details about pick-up orders.

Delivery Timing

By our courteous staff anytime of the day.

Delivery Charges will apply.

Weekend Deliveries based on Availability.

Full Service Catering

\$100.00 per Staff– Minimum of 4 hours

Be the guest at your own party!

We recommend 1 staff per 30 to 40 people

You may purchase wire chaffing racks to get food at your event for \$8.50 each.

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Breakfast

Fresh Bakery Basket

Freshly baked variety of Croissants, Danishes, Muffins, Bagels, Sweet Breads and more served with butter, cream cheese, assorted jam and preserves.

Small \$12 Serves 6

Medium \$20 Serves 12

Large \$27 Serves 18

Savory Quiches

Our Quiches have a flaky shell encrusting a silky custard. Pairs well with a sliced fruit platter.

Enjoy warm or cold. Serves 8

* Quiche Lorraine \$14

* Caprese Style \$14

* Broccoli and Cheddar \$13

BREAKFAST SANDWICHES \$3.95 each

* Bacon, Egg and Cheese or Ham, Egg and Cheese on an English Muffin Buttery Croissant

* Turkey Sausage, Egg and Cheese on an English Muffin

* Garden Veggie, Egg and Cheese in a Wrap

* Vegan Breakfast Sandwich on a Vegan English muffin. (Add \$2.00)

Scrambled Eggs

½ Pan \$33; Full Pan \$66

Baked Cinnamon French Toast

½ Pan \$28; Full Pan \$56

Crispy Hickory Smoked Bacon

½ Pan \$27; Full: \$54

Breakfast Sausage Links

½ Pan \$27; Full Pan \$54

Breakfast Potatoes

½ Pan \$35; Full Pan \$55

A La Carte Add-Ons (priced per person)

Fresh Fruit Platters \$2.95

Fresh Fruit Salad \$2.50

Yogurt Parfaits \$3.75

Assorted Yogurts with Granola \$3.50

Fresh Baked Cookies \$1.25

Brownies \$2.25

Lemon Bar \$3.50

Breakfast Beverage (priced per person)

Assorted Bottled Juices \$2.25

Chocolate Milk \$3.25

Disposable Coffee Service \$1.95

Thermal Coffee Service \$3.25

Bottled Water \$1.50

Coca-Cola Soda— add \$1.00

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Breakfast Buffets

(Priced per person)

The Continental \$6.50

Freshly baked variety of croissants and Danishes, muffins, bagels, sweet breads and more served with butter cups, cream-cheese, assorted jam and preserves.

Fresh Brewed Coffee

Assorted Juice

Bottled Water

The Continental #2 \$8.50

Freshly baked variety of croissants and Danishes, muffins, bagels, sweet breads and more served with butter cups, cream-cheese, assorted jam and preserves.

Seasonal Fresh Fruit Platter

Fresh Brewed Coffee

Assorted Juice

Bottled Water

The Early Riser \$13.49

Seasonal Fresh Fruit Salad

Fresh Baked Breakfast Pastries

Scrambled Eggs,

Cinnamon Baked French Toast

(served with a Rum Raisin Maple Syrup)

Breakfast Potatoes

Crisp Hickory Smoked Bacon

Assorted Breakfast Juices

Fresh Brewed Columbian Coffee

The I-Way \$9.75

Baked French Toast with Streusel Topping

(served with Maple Syrup)

Scrambled Eggs

Crispy Hickory Smoked Bacon

Breakfast Potatoes

Fresh Brewed Columbian Coffee

The Board Room \$11.95

Eggs Benedict or Scrambled Eggs

Crispy Apple Smoked Bacon

Breakfast Sausage Links

Fresh Seasonal Fruit Platter

Breakfast Potatoes

Assorted Juices

Fresh Brewed Columbian Coffee

The American Breakfast \$11.75

Caramel Pecan Muffins and Blueberry Muffins

Crispy Apple Smoked Bacon

Breakfast Sausage Links

Cheddar Scrambled Eggs

Breakfast Potatoes

Orange Juice

Fresh Brewed Columbian Coffee



Create your Own Sandwich Buffet 401.351.3111

Choose between Pre-Made sandwiches or Deli Platter Style
Served with Homemade Chips, Fresh Bakery Cookie and Brownie Platter

Get creative and create your own sandwich buffet
\$10.75 per person

PROTEINS (Choose 3)

- Oven Roasted Turkey
- Herb Crusted Roast Beef
- Balsamic Grilled Chicken
- Honey Ham
- Roasted Vegetables
- Mediterranean Hummus
- Waldorf Chicken Salad
- Lemon Dill Salmon Salad

BREADS (Choose 2)

- Ciabatta Roll
- Pretzel Roll
- Whole Wheat Wraps
- Brioche Roll
- Rye Bread

CHEESE (Choose 2)

- Cheddar
- Fresh Mozzarella
- Gorgonzola
- Swiss
- Smoked Gouda

CONDIMENTS (Choose 3)

- Traditional Mayo
- Honey Mustard
- Horseradish Cream Sauce
- Cranberry Aoli
- Herbed Aoli
- Balsamic Ketchup
- Pesto

SIDES DISHES (Choose 1)

- Broccoli Salad
- Pasta Salad
- Tortellini Pasta Salad
- Sesame Noodle Salad
- Quinoa with Tomato, Cucumber and Mint

- Dill Cucumber Salad
- Caesar Salad
- Mediterranean Orzo Salad
- Green Bean, Gorgonzola, Walnut Salad
- Apple Slaw with Honey Mustard Vinaigrette
- Farmers Market Garden Salad
- Caprese Salad
- Soup of the Day

Add-Ons and Upgrades (Priced per person)

- Additional Side Dish \$2
- Soup of the Day \$2.50
- Substitute Cookies and Brownies for Fresh Fruit \$0.50
- Fruit Platter
 - Small (10-12 people) \$30
 - Medium (13-19 people) \$48
 - Large (20-30 people) \$75

Beverages (Priced per person)

- Poland Spring Bottled Water \$1.50
- Nantucket Nectars \$2.25
- Polar Flavored Seltzer (Assorted Flavors) \$2.50
- Polar Frost Sparkling Juice \$2.25
- Snapple Iced Tea (Assorted Flavors) \$ 2.75
- San Pellegrino Sparkling Water \$ 2.65
- Assorted Canned Soda \$1



Salad Bowls

Small Serves 10-12 \$35

Medium Serves 13-19 \$45

Large Serves 20-30 \$60

Baby Greens

With Pear, Gorgonzola Cheese, Craisins and Candied Pecans served with Balsamic Dressing

Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese and Herb Garlic Croutons

Served with Caesar Dressing on the Side

Grilled Chicken add: \$2.50

Grilled Shrimp add: \$4.35

Grilled Lean Sirloin add: \$3.95

Fresh Garden Salad

Tomatoes, Red Onions and Cucumbers served with a Choice of Ranch, Italian or Balsamic Dressings

Bowtie Pasta Salad

Bowtie Pasta tossed with fresh vegetables tossed with a Zesty Italian Dressing

Traditional Macaroni Salad

Harvest Cob Salad

Crisp Apple, bosc Pears, egg, crunchy bacon, Pecans and Crumbled Goat Cheese over a Bed of Fresh Romaine served with a a poppy seed dressing on the side.

Quinoa Salad Apple, Pear and Pistashio

Loaded Baked Potato Salad

Red Bliss Potatoes tossed with Crispy bacon, Scallions, Shredded Cheese and Sour Cream

Broccoli Salad with Craisins

Crisp Broccoli Florets, Craisins and Sunflower Seeds tossed in a Creamy Dressing.

Asian Noodle Salad

Asian Noodles. Red Peppers, Lettuce, Tomatoes, Snow Peas toss in a Sesame Asian Dressing and Topped with Crispy Rice Noodles

Tortellini and Sundried Tomato Salad
Tortellini Pasta, Diced Tomatoes, Red Onion tossed with Sun-dried tomato pesto

Grilled Corn Salad

Fire Grilled Corn with Charred tomatoes, parsley, red onions, tossed in a Herb Aoli

Balsamic Orzo Salad

Orzo Pasta tossed with Cucumber, grape tomatoes, diced red onion, and a herbed Balsamic Vinaigrette



Healthy Choice Salad Bar

\$6.95 per person

Your Salad Bar will come with the Following:
Fresh Crisp Mixed Greens, Grape Tomatoes, Carrots, Cucumbers, Red Peppers, Broccoli, Cheddar Jack Cheese, Crumbled Blue Cheese, Feta Cheese.
Served with Artisan Dinner Rolls

Choose Two Varieties of Dressing:
Balsamic Vinaigrette, Red Wine Vinaigrette, Ranch, or Blue Cheese

Upgrade and Add a Protein:

Grilled Chicken add: \$2.50 per guest

Grilled Shrimp add: \$4.35 per guest

Grilled Salmon add: \$4.35 per guest

Grilled Lean Sirloin add: \$3.95 per guest

Grilled Portabella add: \$2.95 per guest

Grilled Tofu add: \$2.95 per guest



Gourmet Boxed Meals 401.351.3111

Boxed Gourmet Salads

Served with a Dinner Roll, Cookie,
Cutlery Kit and Dressing
\$9.95 per person

Waldorf Chicken Salad

Roasted Chicken Breast, Dried Cranberries,
Green Apple and Candied Pecans

Garden

Mixed Greens, Tomatoes, Red Onions,
Cucumber and Peppercini
Add Chicken Or Shrimp: \$3.00

Mediterranean Style

Mixed Greens, Feta, Roasted Red Pepper,
Kalamata Olives and Peppercini with Greek Dressing
Add Chicken or Shrimp: \$3.00

Chicken Caesar

Roasted Chicken Breast, Croutons,
Parmesan Cheese and Caesar Dressing

Tuna Salad

White Albacore Tuna Salad with Celery,
Tomatoes and Onions served over Mixed Greens

Asian Sesame Chicken Salad

Roasted Chicken Breast, Romaine Lettuce,
Sliced Almonds,
Crispy Wontons, Julienne Carrots, Served with
Sesame Dressing



Boxed Signature Sandwich

(Please Choose one of the Levels)

Level 1- with Homemade Chips and a Cookie \$8.25

Level 2 - with Pasta Salad and a Cookie \$8.75

Level 3 - with Pasta Salad, Homemade Chips,
and a Cookie : \$9.65

Oven Roasted Turkey

Roasted Breast of Turkey on Asiago Cheese Ciabatta
with Lettuce, Tomato and Cranberry Mayo

The Tuscan

Pesto Grilled Chicken with Brie Cheese,
Sun-Dried Tomato and Lettuce

Main Street Hoagie

Rare Roast Beef with Cheddar Cheese, Caramelized Onions
and Horseradish Cream

Ham and Jarlsberg Cheese

Black Forest Ham and Jarlsberg Cheese with Lettuce,
Tomato, and Country Style Honey Mustard Spread

Fruits of the Sea

White Albacore Tuna Salad with Celery, Tomatoes and Onions

Focaccia Caprese

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Romaine and
Arugula Drizzled with Olive Oil and Cracked Black Pepper

Chicken Caesar

Grilled Chicken, Fresh Romaine, Roasted Peppers, Shaved Parmesan
and Garlic Dressing

The Greek Pocket

Vine Ripen Tomatoes, Cucumbers, Kalamata Olives, Red Peppers,
Banana Peppers and Feta in an Pita Pocket

Buffalo Chicken

Blue Cheese Dressing, pepperoncini, and red onion



Complete your meal with a selection
from our beverage menu



Cozy Entrees

401.351.3111

Veal Parmesean

1/2 Pan: \$60 Full: 120.00

Veal Saltibocca

1/2 Pan: 60 Full: 120

New England Yankee Pot Roast

Herb Garlic Crusted Beef Slow Roasted
Served with homemade Beef Gravy

1/2 Pan \$66; Full Pan \$120

Cabernet Braised Beef

Slow Cooked Beef Braised in Cabernet Wine
with Onions, Carrots and Celery

1/2 Pan \$75; Full Pan \$150

Herb Crusted Prime Rib

\$20.99lb (Min. 14lb) Serves 20-25 ppl

Beef Braciola

Stuffed with Spinach, Garlic, Provolone,
with a Roasted Tomato Sauce

1/2 Pan \$70; Full Pan \$140

Bacon Wrapped Meatloaf

With a Tomato Brown Sugar Glaze

1/2 Pan: \$55 Full Pan: \$95

Shepherd's Pie with Root Vegetables

1/2 Pan: \$48 Full Pan: \$90

Marinated Steak Tips

With a Caramelized Onion and Mushroom Demi Glace

1/2 Pan \$89; Full Pan \$180

Hand Carved Herb Roasted Turkey

\$4.49lb (14lb Minimum)

Chicken & Broccoli Alfredo Pasta

1/2 Pan \$70; Full Pan \$130

Chicken Saltibocca

1/2 Pan: \$58 Full Pan \$105

Chicken Florentine

Pan Seared Chicken Breast, Roasted Red Pepper
and Spinach Simmered in a Pinot Grigio Sauce

1/2 Pan \$50; Full Pan \$90

Little Italy Chicken Cacciatore

Sautéed Chicken, Portabella Mushrooms, Onions,
Vibrant Peppers in a Plum Tomato Sauce

1/2 Pan \$57; Full Pan \$100

Pan Roasted Chicken

Topped with Caramelized Onions and Fall Fruits

1/2 pan: \$58 Full Pan: \$116.00

Chicken Franchise

1/2 Pan: \$58 Full: 100.00

Serving Sizes

1/2 Pan: 10-12 people

Full Pan: 20-25 people



Chicken Fajitas

Seasoned Chicken Breast with Peppers and Onions;
served with Flour Tortillas, Salsa and Sour Cream

1/2 Pan \$65; Full Pan \$120

Add Guacamole: \$1.50 per person

Chicken Cordon Bleu

Chicken breast stuffed with Ham and Swiss cheese,
served with a Whole Grain Mustard Cream Sauce

1/2 Pan \$70; Full Pan \$130

Chicken Parmigiana

Baked Herbed Breaded Chicken Topped with
Fresh Buffalo Mozzarella, Basil and a Hearty Tomato Sauce

1/2 pan \$55; Full Pan \$100

Chicken Marsala

Pan Seared Chicken Breast and Sautéed Mushrooms
Simmered in a Sweet Marsala Wine Sauce

1/2 Pan \$50; Full Pan \$90

Swiss Stuffed Chicken Breast Wrapped In Bacon

Served with a Sage Cream Sauce

1/2 Pan \$55; Full Pan \$100

Lemon Caper Chicken

Pan Seared Chicken Breast simmered in a
Lemon Caper Sauce

1/2 Pan \$55; Full Pan \$100

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Cozy Entrees

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Stuffed Roasted Pork Loin

Stuffed with Cinnamon Granny Smith Apples, Walnuts, Cranberries with Sharp Cheddar
1/2 Pan \$55; Full Pan \$100

Bacon Wrapped Pork Loin

Stuffed with Bread Stuffing
1/2 Pan: \$60 Full Pan: \$105

Spiral Ham with Honey Brown Sugar Glaze

Served with Dijon Mustard
1/2 Pan \$55; Full Pan \$110

Herbed Crusted Grilled Pork Chops

with Spinach, Garlic and White Beans
1/2 Pan \$55; Full Pan \$85

Sweet Italian Sausage and Peppers

Served in a Fresh Tomato Sauce
1/2 Pan \$40; Full Pan \$79.95
Add Soft Torpedo Rolls: \$1.00 per roll

Baked Meatballs with Marinara Sauce

1/2 Pan \$45; Full Pan \$85

Classic Meat Lasagna 1/2 Pan \$60; Full Pan \$110

Three Cheese Lasagna: 1/2 pan: 50. Full Pan: \$75.00

Pasta with a Pink Vodka Sauce

1/2 Pan \$50; Full Pan \$90

Add Chicken or Shrimp 1/2 Pan \$65; Full Pan \$95

Penne with Marinara

1/2 Pan \$35; Full Pan \$60

Pasta Bolognese

1/2 Pan \$45; Full Pan \$80

Pasta alla Carbonara

1/2 Pan \$55; Full pan: \$75

Penne Pasta

Radicchio, Spinach and Bacon tossed with Fresh Basil, Parmesan and Crushed Red Pepper.
1/2 Pan \$57; Full Pan \$85

1/2 Pan Serves 10-12 people
Full Pan Serves 20-25 people

Penne Tuscan Scampi

Sautéed Artichoke hearts and Roasted tomatoes in a white wine and garlic sauce.
1/2 pan: \$47 Full Pan: \$74

Baked Macaroni and Cheese

1/2 Pan \$45; Full Pan \$59
Add Chicken or Shrimp 1/2 Pan \$65; Full Pan \$95

Lobster Ravioli

Served with a Sherry Cream Sauce
1/2 Pan: \$85 Full Pan: \$170.00

Shrimp Risotto

1/2 Pan \$65; Full Pan \$110

Baked Stuff Shrimp

Gulf Shrimp, Ritz Cracker Stuffing, Butter and Lemon
\$48 per dozen

Traditional Baked Cod

Buttery Bread Crumb Topping
1/2 Pan \$45; Full Pan:\$9



Baked Stuffed Sole

Served with a Newburg Sauce
1/2 Pan: \$60 Full Pan: \$120.00

Blacken Salmon

Served with a Avocado and Pineapple Chutney
1/2 Pan \$85; Full Pan \$160

Pesto Crusted Salmon

1/2 Pan: \$75; Full Pan: \$150.00

Baked Stuffies- \$42/ Dozen



Vegetarian & Side Dishes 401.351.3511

Stuffed Shells with Marinara Sauce

½ Pan \$65; Full Pan \$100

Three Cheese and Vegetable Lasagna

½ Pan \$50; Full Pan \$75

Spinach, Tomato and Tortellini Pasta w/ Pesto

½ Pan \$55; Full Pan \$75

Stuffed Portabella Mushroom (GF, V)

with Quinoa and Roast Vegetables

½ Pan \$45; Full Pan \$90

Wild Mushroom Cheese Ravioli

Sautéed Mushrooms and Spinach
in a Sweet Wine Cream Sauce

½ Pan \$65; Full Pan \$150

Eggplant Rollitini (GF,V)

Thin sliced eggplant rolled with an herbed ricotta
and topped with our marinara.

½ Pan \$45; Full Pan \$90

Thai Vegetable Stir Fry Noodles Vegan/GF

Scallion, Julienne Carrots, Onions, Red Peppers,
Shitake Mushrooms and Rice Noodles

½ Pan \$65; Full Pan \$120

Stuffed Sweet Bell Peppers

Stuffed with Rice, Buckwheat and Roasted Vegetables

½ Pan \$50; Full Pan \$100



Acorn Squash(GF, V)

Stuffed with Quinoa, Cranberry, Pistachios, and
Seasoned with Fall Spices.

\$7.95 per person

Homemade Soups and Chowders

Served by the Gallon.

One Gallon Serves 8-10 people

Chicken and Wild Rice	\$35
French Onion	\$35
Roasted Tomato	\$35
Minestrone	\$35
New England Clam Chowder	\$45
Cream of Broccoli	\$35
Butternut Squash and Apple Bisque	\$35
Cream of Asparagus Soup	\$35
Split Pea Soup	\$35

Starches

½ Pan (10-12 people): \$35

Full Pan (20-25 people): \$55

Oven Roasted Rosemary Potatoes

Roasted Garlic Mashed Potatoes

Loaded Mashed Potatoes

Traditional Red Bliss Mashed Potato

Wild Rice with Vegetable Pilaf

Scalloped Potatoes

Roasted Zucchini Squash with Grape Tomatoes

Sausage and Cornbread Stuffing

Traditional Bread Stuffing

Homemade Baked Beans

Vegetables

½ Pan (10-12 people): \$35

Full Pan (20-25 people): \$55

Roasted Mixed Vegetables

Green Beans Sautéed with Shaved Garlic

Broccoli Rabe with Onions and

Ginger Glazed Carrots

Marinated Mushrooms

Vegetable Medley

Brussels Sprouts with Shallots and Bacon

Corn on the Cob

Vegetable Thai Fried Rice

Dinner Rolls: \$8.75 per dozen

Homemade Cornbread: \$12 per dozen



Platters

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Small Serves 10-12 People

Medium Serves 13-19 People

Large Serves 20-25 People

Caprese Platter

Fresh Slices of Mozzarella, Farm Fresh Tomatoes and Fragrant Basil topped with a Balsamic Glaze.

Small: \$30 Medium: \$50 Large: \$85

Shrimp Cocktail

Iced/Chilled Cocktail Shrimp in a Stylish Arrangement with Lemon Slices and Cozy's Cocktail Sauce

2lb serves 12-16 \$50 4lb serves 20-25 \$80

8lb serves 25-35 \$110

Cheese and Cracker Platter

Assorted Cheeses Served with Grapes, Strawberries and Gourmet Crackers

Small: \$40 Medium: \$65 Large: \$80

Hummus Platter

Homemade Hummus and Homemade Pita Chips with Garden Fresh Carrots and Celery Sticks.

Traditional and Roasted Red Pepper

Small \$30 Medium \$45 Large \$65

Antipasto Platter

Choice of Italian Meats including: Genoa Salami, Capicola, Imported Provolone, Complimented with Hot Stuffed Cherry Peppers, Red Roasted Peppers, Peppercini, and Black Olives on a bed of Romaine

Small \$70 Medium \$95 Large \$150

Farmers Market Vegetable Platter

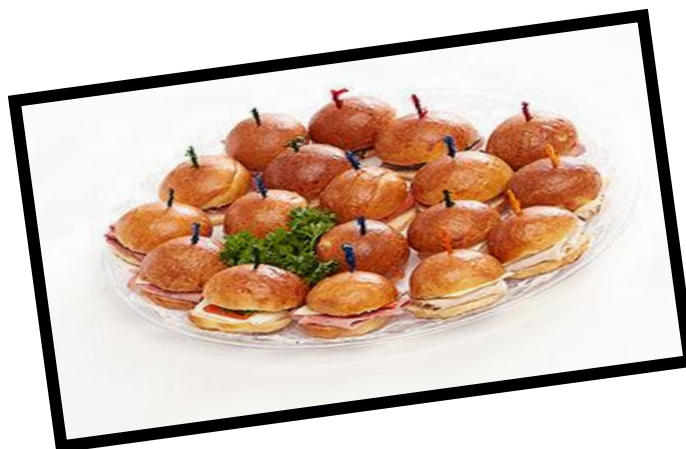
Fresh Crisp Vegetables Served with our own Roasted Red Pepper Dip

Small \$32 Medium \$45 Large \$70

Italian Deli Platter

Proscuitto, Capicola, Salami, Mortadella, Sharp Provolone, Fresh Mozzarella, Pickled Peppers and Roasted Red Peppers. Served with Sliced Italian Bread.

Small: \$60 Medium: \$95 Large: \$135



Artisan Cheese Platter

Seasonal Fruits, Imported Cheeses. Dried Figs, Apricots, Cranberries and Sweet and Spicy Mixed Nuts. Served with Gourmet Crackers and Sliced French Baguette

Small: \$65 Medium: \$130.00 Large: \$190.00

Mini Brioche Roll (3 dozen minimum order)

Mini Brioche Rolls with a Choice of Ham, Turkey, Egg Salad, Seafood Salad, Tuna Salad, and Chicken Salad \$2.25 each

Assorted 1/2 Sandwich Rolls or Wraps

(Small: 12ea 1/2 Wraps Medium: 13-19ea 1/2 Wraps Large: 25-30ea 1/2 wraps)

Grilled Chicken, Roasted Vegetable, Ham and Turkey served with Lettuce, Tomato and Assorted Cheeses.

Small \$44.95 Medium \$55.95 Large \$69.95

Croissant Deli Platter

Sliced Ham or Sliced Turkey with Lettuce, Tomato, and Assorted Cheeses, Chicken Salad, or Tuna Salad

Small \$48.95 Medium: \$59.95 Large \$74.95

Homemade Chips and Dip

Freshly Sliced Rustic Potato Chips served with a choice of our own French Onion Dip or Gorgonzola Dip

Small \$15 Medium \$28 Large: \$45

Fresh Fruit Platter

Seasonal Sliced Melons and Pineapple with Grapes and Strawberries.

Small \$30 Medium \$48 Large \$75





Appetizers

Pizza

1/2 Sheet 24 pieces - Full Sheet 48 pieces

Margherita: \$18, \$36

Pesto, Tomatoes, and Mozzarella

White Pizza: \$19, \$38

Roasted Vegetables, Garlic Oil and Mozzarella

BBQ Chicken: \$20, \$40

BBQ Chicken, Red Onion and Mozzarella

Buffalo Chicken: \$20, \$40

Shredded Buffalo Chicken, Gorgonzola and Blue Cheese Drizzle

Three Cheese: \$14, \$28

Fresh Herbs, Marinara Sauce and Mozzarella

Bacon Cheeseburger: \$22, \$44

Ground Beef, Crumbled Bacon, Cheddar Cheese

Classic Pepperoni or Sausage: \$20, \$42

RI Party Pizza Red 60 Pieces \$45

RI Party Pizza White 60 Pieces \$45

Calzones \$15.00 ea

12-15 pieces

Our Specialty Calzones are rolled with a buttery puffed pastry

Choose from our list of fillings:

Spinach and Cheese

Broccoli and Cheese

Meat Lovers: Pepperoni, Sausage and Ham

Chicken Parmesan

Baked Eggplant Parmesan

BBQ Chicken

Buffalo Chicken

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Appetizers

(Sold by the Dozen)

Sesame Chicken Satay

Served with a Thai Polynesian Sauce \$24

Pistachio Crusted Chicken Satay
with Sweet Soy Dipping Sauce \$30

Chicken Skewers with a
Pineapple Jerk sauce \$30

Scallops Wrapped in Bacon \$30

Maryland Crab Cakes

Served with a Lemon Aioli \$30

Baby Portabella Crab Stuff Mushrooms \$24

Chicken Wings

Choice of: BBQ, Thai, Polynesian,
Garlic Parmesan or Buffalo Style \$11

Vegetable Spring Roll

Served with a Apricot Ginger Sauce \$22

Coconut Shrimp with a Plum Sauce \$28

Bacon Wrapped Pineapple \$18

Miniature Beef Wellingtons \$30

Bruschetta with Toast Points \$15

Mini Franks in Puff Pastry
with Chipotle Ketchup \$15

Potato Skins

with Bacon and Sour Cream \$18

Fontina Cheese Risotto Cakes \$18

Greek Spinach in Wrapped in Phyllo \$25

Clams Casino \$30



Something SWEET! 401.351.3111



Cakes

Chocolate, Vanilla or Marble Cake
Vanilla or Chocolate Frosting

Optional decorations:

- * Flowers or Balloons in your Choice of Colors
- * Company Logo, Picture or Special Image

½ Sheet \$45; Full Sheet \$80

Cupcakes \$24 per dozen

Chocolate Truffle Cake \$30 (16 slices)

Boston Cream Cake \$30 (16 slices)

Fresh Baked Bars

Lemon Bars

Magic Bars

Chocolate Pecan Bars

Small \$25 Medium \$45 Large \$85

Brownies

Rocky Road Brownies

Mississippi Mud Bars

Blondies

Small \$25 Medium \$45 Large \$85

Cheesecake

Topped with your choice of: Cherry, Blueberry,
or Ganache with Nuts and Caramel

Seasonal Variety and Mini-Sized
(available upon request)

Order by the platter

Small \$25 Medium \$45 Large \$85

Order by the Platter :

Small: 10-12 People

Medium: 13-19 People

Large: 20-30 People

Fresh Baked Cookies

Classic and Seasonal Favorites

Holiday cookies available upon request

M&M

Chocolate Chip

Oatmeal Raisin

Peanut Butter

Sugar

Small \$18 Medium \$40 Large \$75

Mini Pastries

Assorted Pastry Squares

2 per person

Small \$47 Medium \$75 Large \$120

French Pastries:

A classic assortment of petit French Pastries

Small \$47 Medium \$75 Large \$120



Apple Crisp ½ Pan \$35; Full Pan \$70

Carrot Cake \$35.95

Red Velvet Cake with a Cream Cheese \$33