



Cozy Caterers



A Premier Catering Company



Weddings



www.cozycaterers.com * 401.351.3111



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*“My wife and I couldn’t
have been happier”*

*“Everything was top notch, the food, the service, highly professional and highly motivated to make the bride and groom satisfied. Our friends and family all raved about the food and service and many said it was the best wedding they ever been too. Kudo’s to Cozy as they were a huge part of this. Mark (our planner) was on the top of every detail from the moment the door opened to make sure leftovers/ cake/wedding stuff was properly packaged and going home with the right people. Mark LISTENED to us in the planning and gave us everything we wanted while using his experience to help guide our decision making. Christine the Chef did an amazing job, we only wish we ate more! If you are looking for a caterer that will work with you, listen to you and do so within YOUR budget, look no further, Mark, Christine and the Cozy Staff– our Sincerest thanks for making our day special
Joe & Lisa*



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Services

Cozy Caterers can Assist with all your rental needs!!!

From tents to Dj's and floral , please discuss your needs with our Wedding Coordinator

TENTS

To accommodate from 20 to 2000 people, pricing varies depending on size. Tent light is available.

RENTALS

Tables \$8.50-\$15.00

Ballroom Chairs \$7.00

White Garden Chairs \$4.75 Natural Garden Chairs \$4.75 White Samsonite Chairs \$1.75

PLACE SETTINGS

The basic place setting is \$5.95 per person.

This includes glassware, flatware, china and linen napkin.

Bar Glassware– Wine, Martini and Rocks \$3.95 per person

Colored Floor Length Linen- \$18.00-\$45.00ea

Specialty Linen Napkins- \$2.00-\$3.00 ea

Banquet Linens– \$10.00-\$45.00

**Specialty linens, china, glassware and silverware are available on request. **

STAFFING

On-Site Event Coordinator– \$25 per hour

Kitchen Staff \$18.00 ea per hour

Chefs \$25.00 per hour

Wait staff service is available for \$20.00 per person per hour

One week prior to your event your final payment is due as indicated on the contract. You may make arrangements with your wedding coordinator to make payments before your event. In this case those payments will be applied to your balance. At the time of the final payment, a final guest count will be required. This is a minimum number of guest for which you will be billed. No decrease in guest count will be taken after this point. You may increase your guest count up to the Wednesday of your event. We are always able to accommodate unexpected guests, a credit card will be on file for cases like this. Gratuity is suggested, but is to the discretion of the client. All gratuities should be based on satisfied levels of service provided.



We accept, bank rendered check, cash, money order and Visa, Master Card and American Express payments. Please make checks payable to Cozy Caterers. Returned checks will be assessed a \$150.00 fee.

RI sales tax bill consist of 7 % and 1 % local tax.

Stationary Hors d'oeuvres

DIPS

White Bean and Garlic Dip
Roasted Red Pepper Hummus
Avocado Hummus
Spiced Black Bean Hummus with Marinated Peaches
Eggplant Caponata
Sour Cream and Chive Dip
Pineapple and Avocado Salsa with Blue Corn Chips
Three Olive Tapenade with Toast Points
Tzatziki dip with yogurt, cucumber and mint
Roasted Tomato Basil Sour Cream Dip
Fresh Guacamole Dip
French Onion Dip with Home Made Potato Chips
Tabouli Salad Dip with Flat Bread

GOURMET CHEESE

Assorted Cheese Display: With Cheddar, Swiss, Provolone, Dill Havarti and Pepperjack With Fruit Garnish & Cracker
Baked French Brie Wheel En Croute Topped with Blueberry Chutney served with Assorted Crackers and French Baguette
Traditional Favorites: French Brie, Danish Blue, Vermont Chevre, Cabot Sharp Cheddar, Swiss and Colby Jack



MEDITERRANEAN TABLE

Roasted red pepper hummus, eggplant caponata, kalmata olives, feta cheese, stuffed grape leaves and our homemade tzatziki sauce. Served with a basket of warm pita bread.

OLE APPETIZER STATION

Mini Tacos, Mini Quesdilla's, Queso Dip with Nachos, 7 Layer Fiesta Dip

FRUIT AND CHEESE PATE WITH CRACKERS

SUSHI BAR

California Rolls, Tuna Rolls, Vegetable Nim Chow. Accompanied by Wasabi, Ginger and Soy Sauce

ANTIPASTO TABLE

Prosciutto, Salami, Mortadella, Cappelletti, Provolone, and Asiago Cheese, Marinated Mushrooms, Sweet Peppers, Marinated Artichoke Hearts, Peppercini's and Roasted Olives served with Fresh Crisp Greens and Companied by Aged Balsamic and Olive Oil

FARMERS MARKET CRUDITE TABLE

Cherry Tomatoes, Baby Carrots, Red Pepper Strips, Broccoli Florets, Cauliflower Florets and Celery Sticks Served with a Roasted Red Pepper Ranch Dip or Sour Cream and Chive Dip
Assorted Olives, Feta and Pita Bread

Butler Style Passed Hors D'oeuvres

VEGETARIAN

Fontina Cheese Risotto Cakes with Minced Chives and Delicate Panko Crust
Tomato Soup Shooter with Grilled Cheese Points
Herbed Cherve in a Phyllo Cup with a Balsamic Cherry
Twice Baked Baby Potatoes with Sour Cream and Chive
Antipasto Skewers with Sun-Dried Tomato, Marinated Artichoke and Fresh Cippolini Mozzarella
Thai Vegetable Spring Rolls with a Thai Sauce
Fried Mac and Cheese Lollipops
Caramelized Pear and Fontina Tartlets Drizzled with Truffle Oil
Vegetable Nim Chow with Thai Dipping Sauce
Sweet Potato Fritters with Apple Chutney
Vidalia Onion Tartlet
Wild Mushroom Tartlet
Greek Spinach Wrapped in Phyllo
Traditional Deviled Eggs Garnished with Fresh Chives
Vegetable Quesadilla's

POULTRY

Ginger Chicken Sate with Honey Lime Aioli
Crispy Duck and Sweet Potato Spring Rolls with and Apricot Ginger Sauce
Pistachio Encrusted Chicken Satè with a Sweet Soy Dipping Sauce
Lemon and Herb Chicken Sate with a Aoli Dip
Skewered Duck Breast with Plum Sauce
Fried Chicken Waffles with Bourbon Maple Syrup
Grilled Curry Skewer with a Mint Cucumber Dip
Caribbean Chicken Fingers with Spicy Plum Sauce

LAMB

Lemon Rosemary Marinated Grilled Lamb Chops
Sirloin of Lamb with a Lemon Aioli and Red Onion Marmalade Croustade

SEAFOOD

Smoked Salmon Gougres
Coconut Shrimp with an Raspberry Sauce
Floret of Wild Alaskan Salmon with Sour Cream and Chive in a Cucumber Cup
Maryland Crab Cakes
Maryland Crab Stuffed Mushrooms
Mini Fish Taco's with Cabbage Slaw, Avocado and Chipolte Aioli
Scallops Wrapped In Bacon
Clams Casino
Grilled Shrimp with Siracha Chili Sauce
Endive Spear with Lobster Salad
Shrimp Casino
Crab with Red Onion Relish on a Sweet Potato Chip
Grilled Scallop on Crisp Tortillas with Avocado Corn Relish
New England Clam Chowder Shooter with a Petite Beer
Battered Clam Cake

BEEF

Philly Cheese Steak En Crouete
Classic Beef Sliders with Vermont Cheddar on a Sesame Seed Brioche Roll
Mini Beef Wellington
Peppercorn Crusted Beef Tenderloin Croustade with a Red Onion Marmalade and Garlic Aioli
Mini Cheeseburgers with Fries and Balsamic Ketchup

PORK

Pork Pot Stickers with Asian Slaw Garnish and Sesame Soy Dipping Sauce
Cocktail Franks
Bacon Wrapped Pineapple Skewers
Pulled Pork Slider with Cabbage Slaw on a Brioche Roll

Dinner

**All dinners can be as a Buffet or Served
Included with your Entrée Course is a Dinner Salad or Soup and Two Accompanied Side**

BEEF

Grilled Sliced Tenderloin of Beef-Served with a Cognac Demi Glace \$36
Queen Cut Herb Crusted Prime Rib- \$38
Classic Beef Wellington with Pinot Noir Demi Glace- \$48
Grilled New York Strip Loin- \$30
Flat Iron Steak with Sauce Bearnaise- \$30
10 Filet Mignon with Steak Au Poive- \$40.00

POULTRY

Caprese Chicken Breast— \$31
Wild Mushroom Chicken Marsala-\$31
Wild Rice, Granny Smith Apple and Cranberry Stuffed Chicken Roulade- \$34
Chicken Stuffed with Provolone and Wrapped with Prosciutto Served with a Sage Cream Sauce- \$34
Chicken Pailliard with a Lemon Caper Berry Sauce-\$33
Classic Chicken Cordon Bleu with a Mustarda Cream Sauce- \$33

PORK

Stuffed Center Cut Pork Loin with Roasted Red Pepper, Feta Cheese and Spinach- \$30
Stuffed Pork Loin with Cherry and hazelnut bread Stuffing wrapped in Bacon- \$30
Center Cut Bone In Double Pork Chop with a Granny Smith Apple Chutney- \$35

SEAFOOD

Surf and Turf -Beef tenderloin with Shrimp Casino- \$55
Land and Sea- New York strip loin with a lobster tail served with a béarnaise sauce-\$50
Grilled Swordfish with Canteloupe Butter- \$37
Grilled Stripe Bass (Seasonal)- Market Price
Ginger Sesame Marinated Swordfish with a Tropical Salsa- \$37
Lobster Ravioli with a Newburg Sauce- \$43
Classic New England Cod with Buttery Bread Crumbs- \$33
Parmesan Crusted Tilapia with a a Lingon Berry Beurr Blanc-\$33
Pan Seared Halibut with a Roma Tomato Ragut Sauce- \$44
Grilled Salmon Filet with a Orange Marmalade and Green Peppercorn Glaze-\$38
Pan Seared Salmon Filet with a Fragrant Lemon Dill Beur Blanc-\$39

VEGETARIAN/VEGAN

Acorn Squash stuffed with Quinoa, Pistashios, and Cranberries with Fall Spices- \$28
Eggplant Stuffed with Buckwheat, Spinach and Grape Tomato, topped with Fresh Mozzarella- \$28
Caprese Penne Pasta- \$25

Dinner Salad or Soups

GARDEN SALAD

With cherry tomatoes, cucumbers, red onions and an Italian dressing

CAPRESE

With fresh buffalo mozzarella, roma tomatoes, and fresh basil

CLASSIC CAESAR

With herb croutons, shredded parmesan cheese, traditional Caesar dressing

BABY ARUGULA

With plum tomato, fresh corn and red onion with a three citrus vinaigrette.

SPINACH SALAD

With Spinach , egg, mushrooms and Bacon. Served with a Crumbled Bacon– Mustard Dressing

ROMAINE AND ORANGE SALAD

With Romaine Lettuce, Bacon, Red Onion and Slivered Almonds. Served with a Poppy Seed Dressing.

APPLE BRIE AND WALNUT SALAD

With Mixed Green, Granny Smith Apples, Brie Cheese, Toasted Walnuts. Served with a White Balsamic Vinaigrette.

WATERMELON AND FETA SALAD

With Arugula, Sliced Red Onion, Grape Tomatoes, Crumbled Feta Cheese, and Diced Watermelon. Served with a White Balsamic Vinaigrette.

KNIFE AND FORK CAESAR SALAD

With Grape Tomatoes, Shaved Parmesan Cheese, Grill Romaine Lettuce. With Caesar Dressing on a thin Baguette

Soups

NEW ENGLAND CLAM CHOWDER AND CLAMCAKES

MANHATTAN CLAM CHOWDER

LOADED BAKED POTATO CHOWDER

ITALIAN WEDDING SOUP

FRENCH ONION SOUP

TUSCAN CREAM OF MUSHROOM

MINISTRONE SOUP

ROASTED BUTTERNUT SQUASH WITH MAPLE AND CINNAMON

LOBSTER BISQUE

Dinner Accompaniments



STARCHES

GARLIC RED BLISS MASHED
OVEN ROASTED BABY BLISS POTATO
BAKED POTATO
DUCHESS POTATO
MASHED POTATO
SWEET POTATO MASH
AU GRATIN STYLE
CONFETTI RICE
WILD RICE
ORANGE CRANBERRY- BASIL RICE
COCONUT LIME RICE
WILD MUSHROOM RISOTTO
ASPARAGUS AND RED BELLE PEPPER RISOTTO
RISOTTO CAKES
TWICE BAKED POTATO
WASABI MASHED POTATO
COUS COUS
ROASTED FINGERLING POTATO



VEGETABLES

BABY CARROTS WITH A CRYSTALIZED GINGER BUTTER
GARDEN MEDLEY
GRILLED VEGETABLES
GREEN BEAN ALMANDINE
MAPLE ROASTED BUTTERNUT SQUASH
BABY CARROTS WITH HONEY BUTTER
SAUTEED SUMMER SQUASH AND CARROTS
GRILLED ASPARAGUS
ROASTED RUSTIC VEGETABLES
GREEN BEAN AND WILD MUSHROOM
BROCCOLINI
SAUTEED BROCCOLI RABE

“Thank you so much for all you did to make our wedding day perfect.”

“All of our guests loved the food! Your staff was all wonderful as well. We can't thank you enough.

Lori and Matthew

Greenville Wedding Package



CRUDITE & CHEESE TABLE

A beautiful display of garden vegetables, fresh fruits and imported cheese

One Dipping Sauce and a Medley of Rustic Crackers

-or-

3 PASSED HORS D'OEUVRES

Scallops wrapped in Bacon

Twice Baked Baby Potatoes with Sour Cream and Chives

Caribbean Chicken Fingers with Chipotle Aoli

SERVED DINNER

Mixed Greens with Tomatoes, Red Onion, Cucumber and Carrots with a Balsamic Vinaigrette
Wild Rice, Cranberry and Apple Stuffed Double Breast of Chicken

Accompanied by:

Baby Red Bliss Potatoes Mashed Potatoes with Rosemary and Garlic

Seasonal Vegetables

Artisan Hearth Baked Dinner Rolls and Butter Rosettes

SERVED COFFEE

Freshly Brewed New England Regular and Decaffeinated

BEVERAGE SERVICE

Traditional Champagne Toast

Premium Cash Bar

\$45.00 per person

Includes all china, glassware, and White or Ivory 120" Round Linens and Linen Napkins. Prices are subject to a 7% RI state sales tax, 1 % local hospitality tax, Substitutions are open to discussion.

Federal Hill

BUTLER STYLE PASSED HORS D' OUEVRES

Bruschetta
Italian Sausage and Apple Stuffed Mushrooms
Pesto Chicken Satay

CRUDITE & CHEESE TABLE

A beautiful display of garden vegetables, fresh fruits and imported cheese, one Dipping Sauce and a Medley of Rustic Crackers

PLATED SALAD COURSE

Farmers Market Garden Salad served with Garlic Toast

SERVED OR BUFFET STYLE DINNER

Saltimbocca DiPollo

Medallions of Chicken Sautéed with Shallots, Topped with Sage and Prosciutto, Finished with White Wine.

Salmone alla Grigio

Grilled Salmon Filet with Lemon and White Wine.

Accompanied by:

Roasted Mixed Vegetable
Herb Roasted Red Bliss Potatoes

SERVED COFFEE

Freshly Brewed New England Regular and Decaffeinated

BEVERAGE SERVICE

Premium Cash Bar

\$65.00 per person

Includes all basic china, glassware, flatware and White or Ivory 120" Round Linens and Linen Napkins.

Prices are subject to a 7% RI state sales tax, 1 % local hospitality tax,

Substitutions are open to discussion.

Farmers Market Wedding



CRUDITE & CHEESE TABLE

A beautiful display of garden vegetables, fresh fruits and imported cheese

One Dipping Sauce and a Medley of Rustic Crackers
-or-

3 PASSED HORS D'OEUVRES

Wild Mushroom Tart

Thai Vegetable Spring Rolls with Apricot Ginger Sauce

Fontina Cheese Risotto Cake

SERVED OR BUFFET DINNER

Family Style Pasta Course

Creamy Sun Dried tomato Pesto Pasta

Plated Salad Course

Farro and Artichoke Salad with Roasted Red Pepper, Quartered Artichokes, Sliced Kalamata Olives, Sun-dried tomatoes, spinach and with or without Gorgonzola Cheese

Entrée Course

Stuffed Sweet Belle Peppers– Stuffed with Rice, Red Pepper, Spinach, textured vegetable protein, with or without cheese and a Pomodoro Sauce

Accompanied by:

Baby Red Bliss Potatoes with

Rosemary and Garlic

Green Bean Almondine

Artisan Hearth Baked Dinner Rolls and Butter Rosettes

SERVED COFFEE

Freshly Brewed New England Regular and Decaffeinated

BEVERAGE SERVICE

Traditional Champagne Toast

Premium Cash Bar

\$45.00 per person

Includes all china, glassware, flatware and White or Ivory 120" Round Linens and Linen Napkins. Prices are subject to a 7% RI state sales tax, 1% local hospitality tax, Substitutions are open to discussion.

Main Street Wedding



CRUDITE & CHEESE TABLE

A beautiful display of garden vegetables, fresh fruits and imported cheese

One Dipping Sauce and a Medley of Rustic Crackers

-or-

3 PASSED HORS D'OEUVRES

Scallops wrapped in Bacon

Twice Baked Baby Potatoes with Sour Cream and Chives

Caribbean Chicken Fingers with Chipotle Aioli

SERVED DINNER

Mixed Greens with Tomatoes, Red Onion, Cucumber and Carrots with a Balsamic Vinaigrette

One Choice of:

Oven Roasted Chicken Breast Stuffed with Gorgonzola Cheese and Spinach

Grilled Petite Sirloin with a Horseradish Cream Sauce

Accompanied by:

Baby Red Bliss Potatoes with
Rosemary and Garlic

Green Bean Almandine

Artisan Hearth Baked Dinner Rolls and Butter Rosettes

SERVED COFFEE

Freshly Brewed New England Regular and Decaffeinated

BEVERAGE SERVICE

Traditional Champagne Toast

Premium Cash Bar

\$65.00 per person

Includes all china, glassware, flatware and White or Ivory 120" Round Linens and Linen Napkins. Prices are subject to a 7% RI state sales tax, 1 % local hospitality tax, Substitutions are open to discussion.

Warwick Wedding Package



CRUDITE & CHEESE TABLE

A beautiful display of garden vegetables, fresh fruits and imported cheese

One Dipping Sauce and a Medley of Rustic Crackers
-or-

3 PASSED HORS D'OEUVRES

Scallops wrapped in Bacon

Twice Baked Baby Potatoes with Sour Cream and Chives

Caribbean Chicken Fingers with Chipotle Aoli

BUFFET DINNER

Mixed Greens with Tomatoes, Red Onion, Cucumber and Carrots with a Balsamic Vinaigrette

Herb Garlic Crusted Prime Rib with a port demi or horseradish cream sauce carved tableside by one of our professional chefs

Chicken Marsala

Accompanied by:

Baby Red Bliss Potatoes with

Rosemary and Garlic

Green Bean Almondine

Artisan Hearth Baked Dinner Rolls and Butter Rosettes



SERVED COFFEE

Freshly Brewed New England Regular and Decaffeinated

BEVERAGE SERVICE

Traditional Champagne Toast

Premium Cash Bar

\$60.00 per person

Includes all china, glassware, flatware and White or Ivory 120" Round Linens and Linen Napkins. Prices are subject to a 7% RI state sales tax, 1 % local hospitality tax, Substitutions are open to discussion.

Greenwich Wedding Package



CRUDITE & CHEESE TABLE

A beautiful display of garden vegetables, fresh fruits and imported cheese

One Dipping Sauce and a Medley of Rustic Crackers

-or-

3 PASSED HORS D'OUEVRES

Scallops wrapped in Bacon

Ginger Chicken Satay with Honey Lime Aioli

Caramelized Pear and Fontina Tartlets Drizzled with Truffle Oil

SERVED DINNER

Mixed Greens with Tomatoes, Red Onion, Cucumber and Carrots with a Balsamic Vinaigrette

Tri-Color Cheese Tortellini with a Pink Vodka Sauce and Shredded Parmesan Cheese

Beef Wellington with a Port Wine Demi Glace

Basil Crusted Halibut Filet with a Puttanesca Relish

Accompanied by:

Baby Red Bliss Potatoes with

Rosemary and Garlic

Green Bean Almandine

Artisan Hearth Baked Dinner Rolls and Butter Rosettes

SERVED COFFEE

Freshly Brewed New England Regular and Decaffeinated

BEVERAGE SERVICE

Traditional Champagne Toast

Premium Cash Bar



\$70.00 per person

Includes all china, glassware, and White or Ivory 120" Round Linens and Linen Napkins. Prices are subject to a 7% RI state sales tax, 1 % local hospitality tax, Substitutions are open to discussion.

Westerly Wedding Package



CRUDITE & CHEESE TABLE

A beautiful display of garden vegetables, fresh fruits and imported cheese

One Dipping Sauce and a Medley of Rustic Crackers

-or-

3 PASSED HORS D'OUEVRES

Scallops wrapped in Bacon

Ginger Chicken Satay with Honey Lime Aioli

Caramelized Pear and Fontina Tartlets Drizzled with Truffle Oil

SERVED DINNER

Mixed Greens with Caramelized Pecans Dried Cherries or Cranberries, Vermont Chevre and Clementine's, Balsamic Vinaigrette

One Choice of:

Grilled Filet of Beef Tenderloin with a Wild Mushroom and Caramelized Onion Demi Sauce

Baked Stuffed Filet of Sole with Crabmeat Bread Stuffed and a Lemon White Wine Sauce

VEGAN OPTION:

Spaghetti Squash with a Pomodoro Sauce and Crispy Eggplant

Accompanied by: \

Roasted Fingerling Potatoes

Grilled Asparagus

Artisan Hearth Baked Dinner Rolls and Butter Rosettes

SERVED COFFEE

Freshly Brewed New England Regular and Decaffeinated

BEVERAGE SERVICE

Traditional Champagne Toast



\$75.00 per person

Includes all china, glassware, and White or Ivory 120" Round Linens and Linen Napkins. Prices are subject to a 7% RI state sales tax, 1 % local hospitality tax, Substitutions are open to discussion.

Newport Clam Bake



COCKTAIL HOUR

Raw Bar:

Cocktail Shrimp, Little Neck Clams on the Half Shell, Oysters on the half shell. Alaskan Snow Crab and Oyster Shooters in a Bloody Mary Sauce Garnished with Lemons.

New England Clam Chowder and Clam Cake Station

DINNER

Narragansett 1 ½ lb Lobsters served with Drawn Butter

BBQ 1/4 Chicken

Baked Potato with all the Fixings

Corn on the Cob

Baby Green Salad with Crisp Garden Vegetables

Grandma's Corn Bread

Strawberry Shortcake or Sundae Bar

SERVED COFFEE

Freshly Brewed New England Regular and Decaffeinated

BEVERAGE SERVICE

Traditional Champagne Toast

Premium Cash Bar

\$83.95 per person

Includes all china, glassware, flatware and White or Ivory 120" Round Linens and Linen Napkins. Prices are subject to a 7% RI state sales tax, 1 % local hospitality tax, Substitutions are open to discussion.

Specialty Stations

Price is Per Person

NEW ENGLAND RAW BAR– Market Price

Cape Cod Clams, Oysters, Jumbo Shrimp, Three Dipping Displayed on an Ice Bar.

CHOWDER HOUSE– \$6.99

Selection of New England clam chowder, shrimp and corn chowder, baked potato chowder served with clam cakes and oyster crackers.

MASHED POTATO BAR- \$6.99

Fresh mashed potatoes, topped with a choice of: broccoli, hickory smoked bacon, Vermont cheddar cheese, chives, sour cream, butter and vegetarian chili.

TACO BAR– \$6.99

Soft tortillas topped with your choice of seasoned ground beef, guacamole, shredded lettuce, chopped tomatoes, onions, peppers, black beans, sour cream and salsa.

SLIDERS- \$10 per. guest

Who doesn't love BURGERS! Choose Three of the Following
PEKING DUCK BUN- Quick pickled cucumber, cilantro, scallion,
VERMONT CHEDDAR BURGERLettuce, Tomato, Onion,
MINI PRESSED CUBAN- Roast pork, ham, Jarlsberg, pickles, mustard
FREE RANGE TURKEY BURGER, With Avocado Mayo and Fresh Cilantro,
MEATBALL SLIDER With Cheese and Spicy Marinara or
BRIE AND APPLE GRILLED CHEESE, BEEF SLIDER

FAJITA BAR- \$10.99 per. guest

An interactive station with traditional fillings of chicken and beef made to order by one of our professional chefs. Your guests will get to choose from grilled vegetables, tomatoes, Vermont cheddar, onions, black beans, Spanish rice, guacamole, sour cream and salsa. Served with a basket of tortilla chips.

FEDERAL HILL PASTA STATION– \$11.99 per. guest

Egg penne, bow tie pasta, chopped tomatoes, grilled chicken, Italian sausage, roasted red peppers, artichoke hearts, sautéed mushrooms, roasted vegetables, cracked black pepper, chopped garlic, and parmesan cheese. With your choice of alfredo, marinara, and pink vodka sauce. Served with baskets of herb focaccia. THE

STREET CORNER DINER- \$13.95 per. guest

Diner food at its best! Classic sliders, mini Reuben's, grilled cheese sandwiches, mini hot dogs, French fries, mozzarella sticks and a variety of fixings.

ASIAN FUSION STATION- \$18.99 per. Guest

Cooked to order by one of our professional chefs. Lo Mein noodles, and rice noodles. Guests will get to choose from: Chicken, baby shrimp, marinated flank steak, pressed tofu, Napa cabbage, scallions, peppers, mushrooms, baby corn, crushed peanuts, bean sprouts, carrots and broccoli. Sauce selection will include: Teriyaki, sesame soy, Thai peanut,

Specialty Stations

Price is Per Person

CARVING STATION– Start at \$8.00 and up per. guest

Prime Rib of Beef: with Creamy Horseradish Sauce.

Steamship Round of Beef: with Ruby Port Jus.

Maple Glazed Spiral Ham: with Assorted Mustards.

Fresh Turkey: Maple Glazed, Herb Crusted or Blackened

Hand Carved Beef Tenderloin: Herb Crusted, Tri-Colored Peppercorn Or Ancho Chile.

Flank Steak: Teriyaki, Merlot Marinade or Blackened.

ASSORTMENT OF FRESH BAKED BREAD

ASSEMBLE YOUR OWN SALAD STATION- \$5.99 per. guest

Baby greens, chopped eggs, julienne peppers, red onions, grated carrots, sliced cucumbers, sliced black olives, and assorted cheeses. Served with an assortment of salad dressings.

GRILLED FLAT BREAD PIZZA STATION- \$7.99 per. guest

Wow your guests with their own personal flatbread pizza. Grilled to order with their favorite toppings: roasted peppers, grilled chicken, grilled eggplant, chopped tomatoes, black olives, mushrooms, onions, pepperoni, sausage, fresh mozzarella, and shredded pizza cheeses.

CHILDREN'S FOOD STATION- \$8.99 per guest

Children Having more than a handful of kids at your wedding. This station will offer a kid friendly foods like mini pizzas, baked chicken fingers, homemade French fries, fresh fruit.

PHILLY STATION- \$7.99 per. guest

Cheese steaks made to order: Grilled shaved beef, grilled onions, peppers, cheese wiz, provolone cheese, American cheese, and ketchup. Served on a hoagie roll. Accompanied with soft pretzels and mustard.

SAVORY WAFFLE STATION- \$5.99 per. guest

We are taking Waffles to new heights. Bacon Cheese Burger Waffles, Ham and Cheese Waffles, Pepperoni and Cheese Waffles accompanied with a variety of toppings

MAFIA STATION- \$9.99 per. guest

Parmesan Chicken Strips, Italian Sausage with Peppers & Onions and Italian Meatballs and Cheese Herb Focaccia Bread

GRILLED KABOB STATION- \$19.99 per. guest

Your guest will choose from Teriyaki Steak Tips, Marinated Chicken Tips, Jumbo Shrimp and Grilled Vegetable, Served with Season Rice.

MACARONI AND CHEESE STATION-\$6.99 per. guest

Elbow macaroni and ready for your guests to top with: Cheddar, White Cheddar or Smoky Cheddar,, Bacon bits, chives, diced pepper, chopped red onion, diced tomato and more!

Sweets for the Big Day



GRAND DESSERT BUFFET

Assorted Miniature Pastries, Snickers Pie, Fresh Fruit Cheesecake, Chocolate Mousse Cake, Carrot Cake, Boston Cream Pie, Lemon Tart with Fresh Berries and Chantilly Cream

\$9.95 Per guest

CHOCOLATE FOUNTAIN DISPLAY

Includes Your Choice of 5 Dippers

Fresh Strawberries, Fresh Pineapple, Fresh Cantaloupe, Marciano Cherries, Peanut Butter Spoons, Biscotti, Rice Krispie Treats, Pretzel Rods, Marshmallows, Oreos, Kettle Potato Chips, Graham Crackers, Cake Pops, Brownies, Chocolate Chip Cookies,

\$9.95 Per guest

(Additional Dippers: .75 each pp)



SUNDAE BAR-\$3.95 per Guest

An assortment of flavored ice creams from Rhode Island based company "The Ice Cream Machine" accompanied by a variety of toppings that include: Reese Pieces, Oreos, sprinkles, crushed peanuts, whipped cream, salted caramel sauce, hot fudge and strawberry sauce.

S'MORES STATION- \$2.95 PER GUEST

Hershey's Chocolate, Honey Golden Graham Crackers and gooey Marshmallows, Can we say any more.

DIP A TWINKIE STATION- \$4.95 per guest

Who would ever think of a thing like this? Well we did and now you will get to dip your Twinkie in a variety of toppings. Caramel, Chocolate, & Cinnamon Sugar, than dip into Peanuts, Sprinkles, M&M's and More.. Make a Twinkie Sundae by topping it off with Whipped Cream and a Cherry, Oh my my....

SHORTCAKE STATION- \$5.99 per guest

Homemade flaky country style biscuits, whipped cream, fruit toppings, fresh berries and peaches.

WHOOPIE PIE STATION- \$3.95 per guest

Vanilla, Chocolate, Red Velvet and More...

CREPE STATION- \$8.99 per guest

Apple, Cherry and Peaches with Fresh Whipped Cream, nuts and assorted syrups

IT'S A CANNOLI STATION- \$3.95 per guest

Cannoli shells filled with your choice of traditional cannoli cream, chocolate ricotta cream, orange chocolate ricotta cream with chocolate chips, sprinkles, caramelized pecans, powdered sugar and chocolate syrup.

NEW YORK STYLE CHEESE CAKE STATION- \$4.95 per guest

Who doesn't like cheesecake? New York style cheese cake served in martini glasses with a variety of toppings that include, mixed berries, Oreos, fresh whipped cream, strawberries, salted caramel sauce and chocolate sauce. It will be a fun addition to your wedding.



Clam Bakes and BBQ's

SURF AND TURF CLAM BAKE

Baby Green Salad with Crisp Garden Vegetables
1 ½ Lb Maine Lobsters with Drawn Butter

Choice of one:

Chef Carved Herb Crusted Rib Eye Steak with
Horseradish Cream Sauce and Rolls
Bourbon BBQ Baby Back Ribs
Citrus Marinated Grilled Chicken Breast

Accompanied by:

Steamed Cape Cod Clams with Garlic, Fresh
Squeezed Lemon and Chardonnay Wine
New England Clam Chowder with Clam Cakes
Grandma's Corn Bread with Sweet Honey Butter
Roasted Potato Salad
Locally Grown Sweet Corn on the Cob Fresh Cut

MARKET PRICE

NEW ENGLAND STYLE BBQ \$24.95

New England Clam Chowder with Clam Cakes
Homemade Pasta Salad with Grilled Vegetables
Red Cabbage Cole Slaw
Baby Green Salad with Crisp Garden Fresh Vegetables
Bourbon Marinated Steak Tip Smothered in our Bourbon BBQ
Sauce
Honey BBQ Chicken Drumsticks

SOUTHERN STYLE BBQ \$20.95

BBQ Baby Back Ribs or BBQ Pulled Pork
BBQ or Herb Roasted 1/4 Chicken
Four Cheese Macaroni and Cheese
Roasted Potato Salad
Red Cabbage Cole Slaw
Cold Cucumber and Grape Tomato Salad
Grandma's Homemade Cornbread
Homemade Baked Beans

Bridal Shower and Post Wedding

EARLY RISER \$16.49

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
Baked Ham with an Apricot Glaze
Assorted Breakfast Juices
Fresh Brewed Columbian Coffee

THE I-WAY \$9.75

Baked French Toast with Streusel Topping served
with Maple Syrup
Farmers Market Garden Vegetable Frittata
Hickory Smoked Bacon
Breakfast Potatoes
Fresh Brewed Columbian Coffee

EARLY RISER #2: \$11.95

Eggs Benedict or Scrambled Eggs
Apple Smoked Bacon,
Breakfast Sausage
Fresh Seasonal Fruit Platter
Breakfast Potatoes,
Assorted Juices,
Fresh Brewed Columbian Coffee

THE AMERICAN BREAKFAST \$11.75

Caramel Pecan Muffins and Blueberry Muffins,
Apple Smoked Bacon
Breakfast Sausage
Cheddar Scrambled Eggs,
Breakfast Potatoes,
Orange Juice
Fresh Brewed Columbian Coffee

BRUNCH MENU #1 \$21.99

Roasted Cherry Tomato, Asparagus, Belle Pepper
Egg Frittata
Apple Wood Smoked Bacon
Sweet Breakfast Sausage
Chicken Marsala or Lemon Caper Chicken
Red Bliss Potato Home Fries
Whipped Cream Cheese
Fresh Juices
House Blend Coffees & Teas

BRUNCH MENU #2 \$24.99

Quiche Lorraine
Apple Wood Smoked Bacon
Sweet Breakfast Sausage
Chicken Marsala or Lemon Caper Chicken
Pan Sear Lemon Kissed Filet of Atlantic Salmon
Red Bliss Potato Home Fries
Assorted Breakfast Pastries
Mimosa's Assorted Breakfast Fresh Juices
House Blend Coffees & Teas

Additions:

Bacon / Ham / Sausage Links - \$2.25 ea pp.
Baked French Toast with Streusel Topping served with
Maple Syrup \$5.95

Bridal Shower and Post Wedding Brunches

OMELET STATION

(Cooked to Order By One of Our Uniformed Chefs)

Fresh Cracked Eggs Cooked with Assorted Ingredients That Include:

Diced Peppers, Tomatoes, Caramelized Onions, Mushrooms, Ham, Shredded Sharp Cheddar Jack Cheese, Chopped Bacon

HOME MADE BELGIAN WAFFLES

Belgian Waffles Made to Order on Old Fashioned Waffle Irons With Hot Vermont Maple Syrup, Warm Blueberry, Apple Compote, Strawberries, Whipped Butter, Fresh Whipped Cream and Hot Fudge

BREAKFAST WRAPS

Scrambled Eggs, Chorizo Sausage, Diced Ham, Cheddar Cheese and House Made Tomato Salsa, Rolled in the Daily Selection of Wraps



HOME MADE PANCAKE STATION

Pancake to Order With Warm Berry Compote, Cinnamon Apple, Banana, Chocolate Chip and Fresh Whipped Cream

Late Night Snacks



Rhode Island Hot Weiners- \$4.95

Served with Homemade Chips

3ft Hoogey Sandwich Boards-\$50.00

- Italian
- Oven Roasted Turkey and Cheese
- Roast Beef and Cheese



Grilled Cheese and Tomato 3.95

Classic Grilled Cheese and Charred Tomato Soup

6" Sausage and Peppers- \$6.99

Classic Beef Slider- \$5.95

With French Fries in a Cone (Passed Snack)

Assorted Cookies To Go- \$2.25

Your selection may include M&M, Chocolate Chip, Peanut Butter or Sugar

(Allow milk does go great with Cookies, we would advise not too if alcohol is going to be consumed.)



Pretzels - \$3.25

Choose from Cinnamon, Cheese or Classic Style, Served with Icing, Marinara Sauce or Cheese Sauce.

Taco in a Bag- \$7.29

Your Guest will get to have a Snack To- Go. Doritos Nacho Chips, Season Ground Beef, Cheddar Cheese, Diced Tomatoes, Lettuce and Sour Cream and Salsa. Your Guest get to choose what goes on their taco.



Beverage Service

Federal Hill Package 5 hour: 29.99 pp

Grey Goose Vodka, Kettle One Vodka, Bombay Saffire Gin, Stoli Razberry, Stoli Bluberry, Glem Livet Scotch, Kaluha, Baileys, Johnny Walker Red, Captain Morgan, Bacardi Rum, Cointreau, Jose Curevo Tequila, Seagrams VO, Amaretto di Sorono, Jack Daniels, Makers Mark Bourbon

Beer: Import or Domestic

Wine Selection: Berginer Pinot Noir, Merlot, Cabernet Sauvignon, Pinot Grigio, Reisling, White Zinfandel, Chardonnay
Includes all mixers, juices, bar fruit, ice, sodas and Glassware.

Federal Hill #2: 5 Hour: \$21.99pp

Tito's Vodka, Dewars Scotch, Jack Daniels, Rasberri Stoli, Captain Morgan, Canadian Club Whiskey, Tangueray Gin, Jose Cuervo, Tequila, Kaluha and Baileys Irish Cream

Beer Selection: Bud Light, Corona, and Sam Lager

Wine Selection: Barefoot Pinot Noir, Merlot, Cabernet Sauvignon, Pinot Grigio, Reisling, White Zinfandel, Chardonnay
Includes all Mixers and Juices, Bar Fruit. Ice, Plastic Glassware, Cocktail Napkins

Federal Hill Package #3: 5 hour: \$17.99pp

Absolut Vodka, Captain Morgan, Tangueray Gin, Jim Beam, Seagrams 7

Beer Selection: Coors Light, Bud Light, Corona

Wine Selection: Barefoot Pinot Noir, Merlot, Cabernet Sauvignon, Pinot Grigio, Reisling, White Zinfandel, Chardonnay
Includes all Mixers and Juices, Bar Fruit. Ice, Plastic Glassware, Cocktail Napkins

Narragansett Beverage Package: 5 hour: 15.99 pp

Beer Selection: Corona, Sam Seasonal, Bud Light, and Coors Light

Wine Selection: Cabernet, Chardonnay, Pinot Grigio, Merlot and Cabernet

Includes all Mixers and Juices, Bar Fruit. Ice, Plastic Glassware, Cocktail Napkins

Cash Bar Set Up: \$1.50 pp

Non-Alcoholic Bar #1: \$10.25 pp

Includes all mixers, Juices, Bar Fruit, Ice, Sodas and Glassware and Liquor Liability

Non-Alcoholic Bar #2: \$5.25 pp

Includes all mixers, Juices, Bar Fruit, Ice, Sodas and Plastic Glassware and Liquor Liability

Margarita Bar: \$4.79 pp

Frozen or Regular with the following Choices: Mixed Berry, Traditional, Peach, Mango, Pomegranate

Mojito Bar: \$5.75 pp

Delicious Mojitos with the following choices, Mixed Berry, Traditional, Peach, Mango, Pomegranate, Strawberry, Blueberry, Raspberry (Pick Three)

Toasts

White Wine Toasts	\$4.75 pp
Champagne Toasts	\$3.75 pp
Perseco Toast	\$4.75 pp

***** We will never charge you the ridiculous Corking Fee or to Transport alcohol if you provide your own bar.**

Liquor Liability Fee \$150.00 per 4.5 hour bar

Preferred Vendor List

PHOTOGRAPHERS

Jen Osojnicky Photography: Ph. 508.932.4695 *
Desiree Dugan Photography 401.255.4743
Image Ten Photography-
Jamie Harrington 401.465.7982

LIMOSINE

Sentinel Limousine: Ph. 401.227.4092 *

JUSTICE OF THE PEACE

Beautiful Wedding Ceremonies by Justice
Carol: Ph. 508.339.7898 *

VIDEOGRAPHER

Daylight Film and Video: Ph. 401-884-2084
Wedding Reels Video: Ph. 781-413-7623 (RI
Office) 781-413-4749 (MA Office) *
www.weddingreelsvideo.com/01

Artistic Wedding Films- 401.369.8438
www.artisticweddingfilms.com

DISC JOCKEY

Eternal events
401-636-2038
eternaleventsdj.com
Arpeggio Wedding Entertainment and WRIK
Entertainment: Ph. 401.769.1325
www.arpeggioweddings.com

Big Daddy Ray:
www.robpetersentertainment.com
781.848.4235

Luke Renchan Entertainment 401.723.6097

VALET

Valet Connection: 401.737.3898
www.valetconnections.com

EVENT PEST CONTROL

Mosquito Squad: ph. 401.575.2316
www.mosquitosquad.com

CAKE DECORATORS

Borelli's Bakery:(401) 821.0130
LaSalles Bakery: 401.831.9563 www.lasallebakery.net
Vienna Bakery: 401.245.2355

Carina and Dolce- 401.301.1334

Sin Bakery- 401.369.8427

CHOCOLATE FOUNTAINS

Sweet Streams:401.383.2964
www.sweetstreamschocolate.com

PORT A JOHNS

Hallman's Septic and Portable Toilets 401.847.9544
www.hallmansportabletoilets.com

VALET

Valet Connection: 401.737.3898
www.valetconnections.com

FLORIST

Golden Gate Studios- 2003 Broad Street
Cranston, RI 401.461.2299

JEWELRY

Bead Twins- 401.339.1690
Perception Jewelry- 401.447.5877

HONEYMOON SPECIALIST

Don Fuchs Cruise Planners American
Express- More than Just Cruises-
401.397.5515