



Cozy Caterers

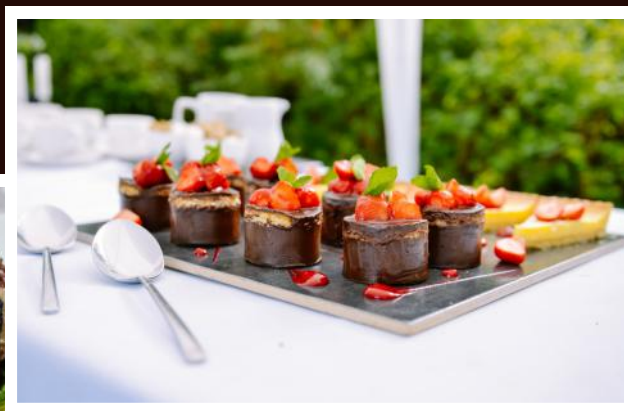


A Premier Catering Company



Weddings

www.cozycaterers.com * 401.351.3111



T

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"My husband and I used Cozy Catering for our recent August wedding. From the start, Mark made the process enjoyable. We had an initial meeting to learn the basic details about the catering packages and Mark was able to provide helpful input on the rest of the vision for my wedding, as it was in the early stages. From there we had our tasting, putting down the deposit then communicated throughout the months via email or over the phone. We met about a week before and Mark soothed my nerves about everything coming together in time. They were very flexible with changes made up until a few days before. The day of the wedding Mark and his staff were a great help running the show, working closely with our DJ/band and the innkeeper at our venue. The linens were beautiful, the food was good, the dessert table was set up just how I imagined and most importantly, our guests were very happy.

-Kristen and Donald

W

Welcome

Thank you for considering Cozy Caterers for your wedding reception. It would be a honor to assist you in the creation of your special day, paying attention to every detail.

Our menu selection and cuisine are first-class, guaranteed to meet your individual tastes and desires. If you are looking for a particular item that is not on the menu, we will gladly prepare a tasting and price quote for you.

Take advantage of our “Midtown” Wedding Package and let us handle your planning details. “Midtown” removes the stress and uncertainty from planning your wedding reception and features the services of some of the finest wedding vendors.

Choose Cozy Caterers and our professional, friendly staff will assist you from the initial planning stages through the execution of your special day to ensure that you and your guest leave warm memories.

Contact our sales office to arrange a meeting and discuss how Cozy Caterers can assist you in creating a day that dream are made of.

Sincerely,

The Wedding Department
Cozy Caterers

S

Stationary Hors D's

Price is Per Guest

Jumbo Shrimp Cocktail \$5.99

Served in a ice bowl and garnished with fresh lemons and cocktail sauce.

Mediterranean Table \$9.99

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

Fruit and Cheese Pate with Gourmet Crackers: \$1.75

Farmers Market Crudite Table: \$3

Cherry Tomatoes, Baby Carrots, Red Pepper Sticks, Broccoli Florets, Cauliflower Florets and Celery Sticks. Served with a Roasted Red Pepper Ranch Dip or Curry Dip

Basic Cheese Platter: \$3

Assorted Cheese Display: With Cheddar, Swiss, Provolone, Dill Havarti and Pepperjack With Fruit Garnish, Gourmet Crackers and Garlic Crostini

Bring on the Cheese: \$7.50

Gorgonzola Cheese, Baked French Brie Wheel En Croute, Sharp Provolone, Fontina, Manchego, Jarlsberg. with Assorted Crackers, French Baguette, Dried and Fresh Fruit, Olives and Chutney.

Antipasto Table:\$10.99

Prosciutto, Salami, Mortadella, Cappicola, 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

Homemade Chip Station: \$1.75

Served with a Gorgonzola Dip, we promise you that these are addicting.

Raw Bar: *Market Price*

Jumbo shrimp cocktail, little necks on the half shell, oysters on the half shell, Alaskan sea crab legs. Beautifully display with seaweed, fresh lemons, and assorted dipping sauces. *Ice Sculpture available upon request.*

Dips: \$1.95 ea

Served with Gourmet Crackers and French Baguette

White Bean and Garlic Dip

Roasted Red Pepper Hummus

Eggplant Caponata

Three Olive Tapenade with Toast Points

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B

Butler Style
Passed
Hor D's

Price is Per Guest

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
Broccoli and Brie Cheese Melt
Goat Cheese Stuffed Cherry Tomato
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 Cups
Caramelized Pear and Fontina Tartlets Drizzled with Truffle Oil
Vegetable Nim Chow with Thai Dipping Sauce
Sweet Potato Fritters with Apple Chutney
Spanikopita
Vegetable Quesadilla's

POULTRY

Pistachio Encrusted Chicken Satè with a Sweet Soy Dipping Sauce
Lemon Pepper Chicken Sate with a Aoli Dip
Fried Chicken & Waffles with Bourbon Maple Syrup
Sesame Chicken Skewer with a Raspberry Dip
Baked Brie, Chicken and Apricot Phyllo Cup
Chicken Wrapped in Prosciutto with a Sage Cream Dipping Sauce

SEAFOOD

Coconut Shrimp with an Orange Marmalade
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
New England Clam Chowder Shooter with a Petite Beer Battered Clam Cake

BEEF

Mini Classic Philly Cheese Steak Sandwich
Classic Beef Sliders with Vermont Cheddar on a 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

Cocktail Franks with a spicy mustard
Pulled Pork Slider with Cabbage Slaw on a Brioche Roll
Grilled Pork with Cranberry Chutney on Corn Bread Crostin

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M

Midtown Wedding Exclusive Package

Based on 100 ppl

The Reception

Elegant 5 Hour reception
Complete server and bartender service
Elegantly framed table numbers
White or Ivory Linens for your dinner tables, gift, cake and DJ table.
Assistance with vendor selection, referrals and other Wedding needs.

Cocktail Hour

Stationary display of Imported and Domestic Cheese
Farmers Market Vegetable Crudite
Your choice of 3 passed hors d' oeuvres.
Choice of champagne or wine toast for your guests.

Creating Ambiance

An elegant tier wedding cake prepared to meet your specifications.
Beautiful floral arrangements for each of the guests tables and the head table.
Ice Carving

Dinner Selections

Choose one:

Farmers Market Garden Salad
Caesar Dressing

Fresh Fruit Cup
Minestrone Soup, Chicken and Wild Rice Soup
New England Clam Chowder Add: \$2 per person

Entrée Selection

Stuffed Boneless Breast of Chicken- \$54.95

With Wild Rice stuffing with Sauce Veloute

Chicken Marsala- \$54.95

Pan Seared Chicken Breast topped with a Portabella Mushroom Marsala Sauce

Seafood Stuffed Sole-\$56.95

Filet of Sole with seafood stuffing and lemon beurre blanc

Land and Sea-

Chicken and Jumbo Baked Stuffed Shrimp- \$58.95

**New York Sirloin topped with Demi Glace and Baked Stuffed Shrimp- \$63.95*

***Prime Beef Rib- \$63.95**

Herb crusted rib roast with horseradish cream sauce.

***Filet of Beef Tenderloin- \$65.95**

Grilled Beef Tenderloin with a Cognac Glaze

***Surf and Turf- \$71.95**

Petit filet mignon accompanied by baked stuffed shrimp

Starches:

Choose one:

Roasted Red Bliss Potatoes
Baked Potato with Butter & Sour Cream
Red Bliss Mashed Potatoes
Rice Pilaf

Vegetables

Choose One:

Roasted Mixed Vegetable
Green Bean Almondine
Glazed Carrots

Additional Course Selections add \$2.95 per guest

**When Selecting more than one entrée, there is an additional charge of \$2.00 per guest. Add \$3 for Prime Rib

The above prices do not include a 20% Administrative fee (this is not a tip or service charge), 7% RI Sales Tax and 1% local tax.

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G

Greenville Wedding Package

\$45
Per Person

Based on 100 ppl

The Reception

Elegant 5 Hour reception

Complete server and bartender service

Elegantly framed table numbers

White or Ivory 120" Linens for guest tables.

Dinnerware, Flatware and Glassware, Linen Napkins for the tables

Assistance with vendor selection, referrals and other Wedding

Cocktail Hour

Stationary display of Imported and Domestic Cheese

Farmers Market Vegetable Crudite

-or-

Your choice of 3 passed hors d' oeuvres.

Served Dinner

Salad Course

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

Entrée:

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

Premium Cash Bar

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F

Farmers Market Wedding Package

\$45
Per Person

Based on 100 ppl

The Reception

Elegant 5 Hour reception
Complete server and bartender service
Elegantly framed table numbers
White or Ivory 120" Linens for guest tables.
Dinnerware, Flatware and Glassware, Linen Napkins for the tables
Assistance with vendor selection, referrals and other Wedding

Cocktail Hour

Stationary display of Imported and Domestic Cheese
Farmers Market Vegetable Crudite
-or-
Your choice of 3 passed hors d' oeuvres.

Served or Plated Buffet

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 Rise, Red Pepper, Spinach, textured vegetable protein, with or
with out 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

Premium Cash Bar

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M

Main Street Wedding Package

\$65
Per person

Based on 100 ppl

The Reception

Elegant 5 Hour reception
Complete server and bartender service
Elegantly framed table numbers
White or Ivory 120" Linens for guest tables.
Dinnerware, Flatware and Glassware, Linen Napkins for the tables
Assistance with vendor selection, referrals and other Wedding

Cocktail Hour

Stationary display of Imported and Domestic Cheese
Farmers Market Vegetable Crudite

-or-

Your choice of 3 passed hors d' oeuvres.

Served Dinner

Salad:

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

Entrées:

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

Premium Cash Bar

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W

Warwick Wedding Package

\$60
Per Person

Based on 100 ppl

The Reception

Elegant 5 Hour reception
Complete server and bartender service
Elegantly framed table numbers
White or Ivory 120" Linens for guest tables.
Dinnerware, Flatware and Glassware, Linen Napkins for the tables
Assistance with vendor selection, referrals and other Wedding

Cocktail Hour

Stationary display of Imported and Domestic Cheese
Farmers Market Vegetable Crudite
-or-
Your choice of 3 passed hors d' oeuvres.

Buffet or Plated Dinner

Plated Salad Course

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

Entrée Course

Herb Garlic Crusted Prime Rib with a port demi or horseradish cream sauce
Wild Mushroom 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 Station

Freshly Brewed New England Regular and Decaffeinated

Beverage Service

Premium Cash Bar

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G

Greenwich Wedding Package

\$70
Per Person

Based on 100 ppl

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The Reception

Elegant 5 Hour reception
Complete server and bartender service
Elegantly framed table numbers
White or Ivory 120" Linens for guest tables.
Dinnerware, Flatware and Glassware, Linen Napkins for the tables
Assistance with vendor selection, referrals and other Wedding

Cocktail Hour

Stationary display of Imported and Domestic Cheese
Farmers Market Vegetable Crudite

-or-

Your choice of 3 passed hors d' oeuvres.

Served Dinner

Salad Course:

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

Pasta Course

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

Entrée:

Filet of Beef Tenderloin 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

Coffee Service

Freshly Brewed New England Regular and Decaffeinated

Beverage Service

Premium Cash Bar

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W

Watch Hill Wedding Package

**\$75
Per Person**

Based on 100 ppl

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The Reception

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Elegantly framed table numbers
White or Ivory 120" Linens for guest tables.
Dinnerware, Flatware and Glassware, Linen Napkins for the tables
Assistance with vendor selection, referrals and other Wedding

Cocktail Hour

Stationary display of Imported and Domestic Cheese
Farmers Market Vegetable Crudite
-or-
Your choice of 3 passed hors d' oeuvres.

Served Dinner

Salad:

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

Entrees:

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

Coffee Service

Freshly Brewed New England Regular and Decaffeinated

Beverage Service

Premium Cash Bar

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N

Newport Clambake Wedding Package

\$83
Per Person

Based on 100 ppl

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The Reception

Elegant 5 Hour reception
Complete server and bartender service
Elegantly framed table numbers
White or Ivory 120" Linens for guest tables.
Dinnerware, Flatware and Glassware, Linen Napkins for the tables
Assistance with vendor selection, referrals and other Wedding

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

Buffet 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

Coffee Service

Freshly Brewed New England Regular and Decaffeinated

Beverage Service

Premium Cash Bar

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S

Specialty Stations

CHOWDER HOUSE- \$8.95

Selection of New England clam chowder, Manhattan Clam Chowder. served with clam cakes and oyster crackers.

Add Stuffies: 3.50 each

MASHED POTATO BAR- \$6.99

Fresh red bliss mashed potatoes, Sweet potato and baked potato, topped with a choice of: broccoli, hickory smoked bacon, Vermont cheddar cheese, chives, sour cream, butter.

TACO BAR- \$6.99

Soft or Hard tortillas topped with your choice of seasoned ground beef, shredded lettuce, chopped tomatoes, shredded Cheese onions, peppers, sour cream and salsa.

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.

STREET CORNER DINER- \$15.95 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 Sauce

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S

Specialty Stations Continued

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

BUILD -YOUR-OWN SALAD STATION- \$4.99 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.

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

THE ITALIAN STATION- \$17.99 per. guest

Parmesan Chicken, Italian Sausage with Peppers & Onions and Italian Meatballs and Cheese, Stuffed Shells with Marinara, Farmers Market Garden Salad, Herb Focaccia Bread

GRILLED KABOB STATION- \$24.99 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-\$8.99 per. guest

Elbow macaroni and ready for your guests to top with: Cheddar, White Cheddar, Sautéed Onions and Sautéed Mushrooms, Bacon bits, chives, diced pepper.

Add Chicken \$2 pp Add Lobster: \$5 pp

S

Sweets
for the Day

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 and Chocolate Chip Cookies.

\$10.95 Per guest (Minimum 100 ppl)

(Additional Dippers: .75 each pp)

SUNDAE BAR-\$7.95 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, Cherries to top it.

S'MORES STATION- \$2.95 PER GUEST

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

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- \$4.95 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- \$6.95 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.

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B

Barbeque
Weddings

Classic Summer Bar-Be-Que– \$17.95

Hamburgers
Cheeseburgers
BBQ 1/4 Chicken
Corn on the Cob
Cowboy Baked Beans
Old Fashion Potato Salad
Corn Bread
You own Wedding Cake
Watermelon or Fresh Baked Cookies

Add: Pulled Pork \$5.00

Add: New England Clam Chowder: \$5

Southern Style BBQ \$23.95

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

Old Fashion Chicken: \$16.95

Bone in Chicken– Slow Cooked and covered in the cozy special BBQ Sauce
Rolls and Butter
Farmers Market Garden Salad
Baked Potato
Corn on the Cob
You own Wedding Cake
Watermelon or Fresh Baked Cookies

Add: Pulled Pork \$5.00

Add: New England Clam Chowder: \$5

New England Style \$28.95

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

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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.



B

Bar 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: Woodbridge 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: Wood Bridge 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: Woodbridge 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: 16.99 pp

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

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

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

Rhode Island Mixer: 5 hour: 18.99

Beer Selection: Grey Sail, Revival, Foolproof, Newport Storm

Wine Selection: Various of Rhode Island Vineyards

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

Toasts

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

Liquor Liability Fee \$150.00 per 4.5 hour bar

Transport Alcohol Fee- \$50.00

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Preferred Vendors

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