

Cozy Caterers



A Premier Catering Company



Locally Owned
SINCE
1956

Fresh & Delicious

Fall/ Winter Catering Menu

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

401.351.3111

www.cozycaterers.com



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 \$1.00

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
- 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



Party Platters

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

Spinach and Artichoke Dip

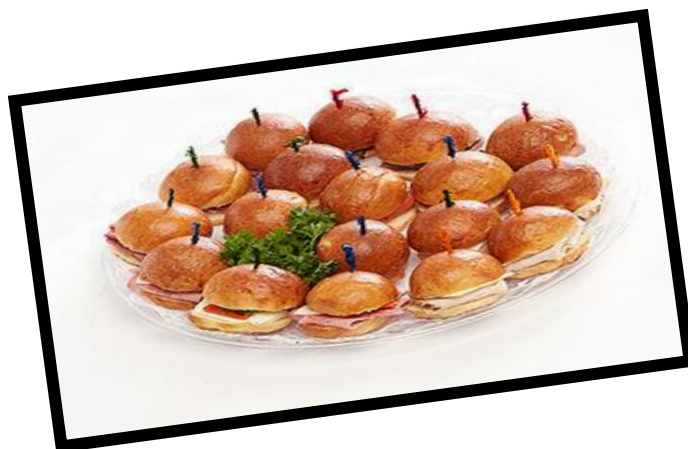
Served with French Baguette and Gourmet Crackers
Choice of Hot or Cold
Small \$30 Medium \$45 Large \$65

Buffalo Chicken Dip

Served with French Baguette and Gourmet Crackers
Choice of Hot or Cold
Small \$30 Medium \$45 Large \$65

Seafood Dip

Served with French Baguette and Gourmet Crackers
Choice of Hot or Cold
Small \$40 Medium \$65 Large \$85



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

Pinwheel Sandwiches

Hearty wraps of classic turkey, roast beef, smokehouse ham, layered with American Cheese, lettuce and tomatoes - artfully sliced into two bite pinwheels.
Serves 14-16 \$39.95

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

C Gourmet Boxed

Boxed Gourmet Salads

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

Waldorf Chicken Salad

Grilled 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

Grilled Salmon

Mixed Greens, Tomato, Cucumber, Orange Segments,
and Red Pepper with a White Balsamic 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

Grilled Chicken Panini

With Blackberry Jam, Swiss Cheese, and Spinach



Complete your meal with a selection
from our beverage menu

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Snacks and Breaks 401.351.3111

Fresh Bakery Jumbo Cookies \$1.95 ea
Choose three varieties: M&M, Chocolate Chip, Peanut Butter, Oatmeal Raisin, Sugar and Snicker Doodle

Fresh Bakery Brownies \$1.75 ea
Choose two varieties: Rocky Road, M&M, Cheesecake Swirl, Walnut or Pecan Chocolate, Blondie

Fresh Whole Fruit \$1 ea
Choice of Apples, Oranges, Bananas

Fresh Fruit Platter \$2.50 per guest
Sliced Seasonal Fruit with Grapes and Strawberries

Greek Yogurt \$2.25 per guest
Assorted Flavors

Bars \$2.25 ea
Choose one: Clif Bars, Larabar, Pure Protein, Balance Bar, Think Thin Bar

Snacks Individual Bags
Cape Cod Potato Chips \$1.50 ea
Pretzels \$1.25 ea
Smart Food Popcorn \$1.75 ea
Planters Mixed Nuts \$3 ea

Beverages
Box of Joe \$16.99 ea
Bottled Water \$1 ea
Flavored Waters \$2.50 ea
Snapple: \$2.95 ea
Sparkling Water (Assorted Flavors) \$2.55 ea
Assorted Canned Sodas \$1 ea
(Coke Products)
2 Liters Bottle Sodas (Coke Products) \$3 ea



On the Go Snack Box-\$5.25

(Minimum Order: 10 Boxes)

Choose one from each category:

Fruit: Apple or Orange

Bag of Chips: Smart Food, Cape Cod Potato Chips, Doritos, or Sun Chips

Cookie: Chocolate Chip, Sugar, Oatmeal Raisin, or M&M Hershey Bar

Iced Tea: Arizona Sweet Tea or Unsweetened

Snack Bar: Granola, Fiber One or Fruit Bar

Morning Coffee Break-\$5

Regular and Decaf Coffee

Bottled Water

Fresh Fruit Platter with a Honey Yogurt Dip

Naturemade Granola Bars

Coffee Break- \$3

Regular and Decaf Coffee

Chocolate Chip Cookies

Sweet Tooth Break \$4.95

Regular and Decaf Coffee, Bottled Water or

Canned Coke Products

Fresh Baked Cookies

Candy Bar Assortment

Mini Pastry Platter



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

Farmers Market Garden Salad

Shredded Carrot, 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

Kale and Roasted Brussels Sprout Salad

Kale, Roasted Brussels Sprouts, Almonds and Parmesan Cheese. Served with a Lemon Dijon Mustard Dressing

Quinoa Salad Apple, Pear and Pistachio

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

Fall Farmers Market Salad

with Spiced pecans, Caramelized Apple, Berkshire Blue Cheese and a Apple champagne Vinarelle

Spiced Pumpkin, Lentil and Goat Cheese Salad

Fall Spiced Pumpkin with Lentils, Goat Cheese and Mint, Served over a Bed of Arugula Greens with a Red Wine Vinegarette

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

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Hot Menu Package Options

The following hot menu packages options do not include delivery fee, paper goods or beverages.

Create your Own Hot Buffet \$10.65 pp

Choice of Chicken Entree-Cacciatore,
Parmesan, Marsala, Florentine OR
Lemon caper

Choice of Roasted Vegetable, Rice,
Roasted/Mashed potatoes OR
Penne with Marinara

Garden salad w/ 2 dressings OR
Pasta salad

Assorted fresh baked cookies and brownies

Hot Menu #3 \$12.99 pp

Baked Honey Glazed Ham with Pineapple
Chutney OR Hand Carved Turkey
Bread Stuffing
Mashed Potatoes
Green Beans
Apple or Pumpkin Pie

The Italian \$18.99 pp

Chicken Parm, Italian Sausage with
Peppers and Onions, Italian Meatballs and
Stuffed Shells with Marinara
Garden Salad with 2 Dressings
Herb Foccocia Bread
Cannolis and Cookies

Pasta and Salad \$8.99 pp

Choice of Pasta with Marinara, Pesto and
OR Alfredo
Garlic Bread
Garden Salad with Italian Dressing

Mamma's Lasagna \$11.95 pp

Caesar Salad with Fresh Garlic Croutons and Shaved
Parmesan Cheese
Roasted Red Pepper and Zucchini Squash Three
Cheese Lasagna or Meat Lasagna
Italian Loaf Garlic Bread
Fresh Baked Cookies and Brownie Platter

Make your Own Taco's or Fajita Bar \$11.25 pp

Taco beef and or fajita chicken, soft tacos and
fajita vegetables
condiment tray with lettuce, tomato, olives,
shredded taco cheese, house made salsa, sour
cream, and home made hot sauce

Spanish Rice

Garden salad w/ 2 dressings
Assorted fresh baked cookies and brownies
(Add \$2.00 per person for Taco Bowls to
Make Salads)

Comfort Delight \$15.35 pp

Fresh Garden Salad
Beef Burgundy
Stuffed Breast of Chicken with Cranberry, Apple and
Wild Rice
Whipped Yukon Gold Potatoes
Candied Carrots
Rolls and Butter
Assorted Homemade Pies



Cozy Entrees

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Veal Parmesan

1/2 Pan \$60 Full: \$120

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

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

Roasted Beef Tenderloin

With a Balsamic Bourbon Glaze

\$18.99/lb (Min. 6lb)

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

Marinated Steak Tips

With a Caramelized Onion and Mushroom Demi Glace

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

Hand Carved Herb Roasted Turkey

\$4.49/lb (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

Serving Sizes

1/2 Pan: 10-12 people

Full Pan: 20-25 people



Chicken Franchise

1/2 Pan \$58 Full: 100.00

Chicken Parmigana

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

Lemon Caper Chicken

Pan Seared Chicken Breast simmered in a
Lemon Caper Sauce

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

Swiss Stuffed Chicken Breast Wrapped In Bacon

Served with a Sage Cream Sauce

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

Italian Stuffed Chicken Breast

Genoa salami, hot capicola, ham, pepperoni and Italian
cheeses stuffed with mozzarella.

1/2 pan \$65 Full Pan \$125.00



Cozy Entrees



Stuffed Roasted Pork Loin

Stuffed with Cinnamon Granny Smith Apples, Walnuts, Cranberries with Sharp Cheddar
½ 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
½ Pan \$55 Full Pan \$110

Sweet Italian Sausage and Peppers

Served in a Fresh Tomato Sauce
½ Pan \$40 Full Pan \$79.95
Add Soft Torpedo Rolls: \$1.00 per roll

Baked Meatballs with Marinara Sauce

½ Pan \$45 Full Pan \$85

Swedish Meatballs

½ Pan \$45 Full Pan \$85

Classic Meat Lasagna ½ Pan \$60 Full Pan \$110

Three Cheese Vegetable Lasagna

1/2 pan: 50 Full Pan: \$75.00

Pasta with a Pink Vodka Sauce

½ Pan \$50; Full Pan \$90

Add Chicken or Shrimp ½ Pan \$65; Full Pan \$95

Penne with Marinara

½ Pan \$35 Full Pan \$60

Pasta Bolognese

½ Pan \$45 Full Pan \$80

Pasta alla Carbonara

½ Pan \$55 Full Pan \$75

Penne Pasta

Radicchio, Spinach and Bacon tossed with Fresh Basil, Parmesan and Crushed Red Pepper.
½ Pan \$57 Full Pan \$85

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½ 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

½ Pan \$45; Full Pan \$59
Add Chicken or Shrimp ½ Pan \$65; Full Pan \$95

Lobster Ravioli

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

Shrimp Risotto

½ 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
½ Pan \$45; Full Pan: \$90



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
½ Pan \$85 Full Pan \$160

Sweet Chili Grilled Salmon

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

Baked Stuffies- \$42/ Dozen

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Vegetarian & Side Dishes 401.351.3511

Stuffed Shells with Marinara Sauce

½ Pan \$65; Full Pan \$100

Spinach, Tomato and Tortellini Pasta w/ Pesto

½ Pan \$55; Full Pan \$75

Quinoa Cacciatore

Quinoa, Portabella Mushrooms, Yellow Squash Onions,
Vibrant Peppers in a Plum Tomato Sauce

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 Rollatini (GF,V)

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

½ Pan \$45; Full Pan \$90

Baked Eggplant Parm

1/2 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 Sauteed with Shaved Garlic
- Broccoli Rabe with Onions and Bacon
- 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



Appetizers

Pizza

(Gluten Free Pizza is available at Customer request. Special pricing will apply.)

½ Sheet 24 pieces - Full Sheet 48 pieces

Veggie Deluxe: \$24, \$40

Black olives, Mushrooms, Onions, Roasted Red Peppers, Spinach, Diced Tomatoes, Feta Cheese and Mozzarella Cheese with Robust Tomato Sauce.

Philly Cheese Steak \$30, \$52

Philly Steak, American Cheese, Green Peppers, Mushrooms, and Onions

Memphis 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

California Chicken Bacon Ranch \$24, \$48

Garlic Alfredo White Sauce, Bacon, Premium Chicken, Shredded Mozzarella, and Diced Tomatoes

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

Hawaiian- \$25, \$48

Robust Tomato Sauce, Cheese, Ham, Pineapple and Bacon

RI Party Pizza Red 60 Pieces \$45

RI Party Pizza White 60 Pieces \$45

Calzones \$15.00 ea

12-15 pieces

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 \$24

Served with a Thai Polynesian Sauce

Pistachio Crusted Chicken Satay

with Sweet Soy Dipping Sauce \$30

Scallops Wrapped in Bacon \$30

Grilled Peach Wrapped In Bacon-\$22

With a Raspberry Balsamic Glaze.

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

Miniature Beef Wellingtons \$30

Bruschetta with Toast Points \$15

Beef Skewers \$38

Choice of: Bourbon or Teriyaki

Mini Franks in Puff Pastry

with Chipotle Ketchup \$15

Potato Skins

with Bacon and Sour Cream \$18

Fontina Cheese Risotto Cakes \$18

Lobster Risotto Cakes \$36

Clams Casino \$30

Filet Mignon Crostini

With a Blackberry Pancetta Compote.

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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)

Chocolate Peanut Butter Cake- \$40.99

Red Velvet Cake with a Cream Cheese \$33

Carrot Cake- \$35.95

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

Pie

Apple Pie- \$15.99

Pumpkin Pie- \$12.99

Pecan Pie- \$21.99

Lemon Meringue Pie- \$14.99

Coconut Cream Pie- \$17.99

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



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

Whole cake 10inch (14 slices) \$24