

Cozy Caterers

Holiday Catering

COLD APPETIZERS

Antipasto Table Platter
\$132S \$209M \$275L

Fruit and Cheese Pate Platter
Served with Gourmet Crackers
\$ 21S \$34M \$44L

Shrimp Cocktail Platter
\$50S \$80M \$110L

Trio of Salsas
Served with tortilla chips
\$60S \$94M \$124L

Assorted Pizzas & Calzones Platter
Starting at \$14

Cheesy Mushroom Pinwheels \$15dz

Artisan Cheese Platter
Spicy sesame goat cheese ball, Manchego, Jarlsberg, Brie, Gorgonzola, dried figs, apricots, cranberries, sweet & spicy mixed nuts. Served with gourmet crackers and sliced baguette.
\$65S \$130M \$195L

HOT APPETIZERS

Broiled New Potatoes
Stuffed with bacon and cheddar cheese \$18dz

Coconut Shrimp \$28dz

Crab cakes \$30dz

Scallops Wrapped in Bacon \$30dz

Assorted Chicken Wings
BBQ, Buffalo, Teriyaki, Garlic Parmesan
\$ 11dz (min 5dz)

Spinach Artichoke Dip with Crostini
\$24S \$37M \$49L

Thai Spring Rolls \$18dz

Cocktail Style Meatballs \$15dz

Spanakopita \$18dz

ENTREES

Herb Roasted Turkey— 18-20lbs \$75.00
Whole or Carved

Bacon Wrapped Pork Loin
Stuffed with Dried Cherry Cornbread Stuffing
\$60 H/\$105F

Spiral Ham with Honey Brown Sugar Glaze
Hand carved, served with Dijon Mustard
\$55 H/ \$110F

Bourbon Brown Sugar Glazed Tenderloin
6-7lbs- \$150

Herb Garlic Crusted Tenderloin 6-7lbs- \$150

Bourbon Pecan Crusted Tenderloin 6-7lbs \$150

Rosemary Garlic Crusted Rib Eye of Beef
7-9 lbs (feeds 10 ppl) 150.00

Beef Wellington
8 oz Filet Mignon with Mushroom Duxelle wrapped in Puff Pastry With Demi Glace
\$28 each

Pan Roasted Chicken Breast
Served with a Chestnut and Sage Bread Stuffing or Topped with Caramelized Onions and Fall Fruits
\$58H / \$116F

PASTA

Traditional Meat Lasagna
\$46H / \$87F

Wild Mushroom, Spinach and Gorgonzola Lasagna
\$65H / \$120F

Baked Cheese Manicotti
With a light tomato cream sauce, sundried tomatoes and Asiago cheese
\$65 H / \$100F

Baked Eggplant Parmesan
\$45H \$90F

Quinoa Caccitore
Quinoa, portabella mushrooms, yellow squash, onions, peppers sautéed in a plum tomato sauce.
\$55H \$75F

*Half Pan 10-12ppl *Full Pan 20-25ppl *Small 10-12ppl *Medium 13-19ppl *Large 20-25ppl*

400 Warwick Ave
Warwick, RI
401.351.3111
Holiday Catering

ACCOMPANIMENTS

Half pan: \$35 Full Pan: \$55

Baked Sweet Potato Mash
Topped with marshmallows and brown sugar

Creamy Mashed Potato

Bacon and Cheddar Mashed Potatoes

Oven Roasted Potatoes

Twice Baked Potatoes

Broccoli Au Gratin

Maple Glazed Carrots

Broccolini

With buerre blanc and topped with feta cheese & oregano

Creamed Spinach

With parmesans and roasted garlic topped with fried onions.

Root Vegetable Au Gratin

DESSERTS

Assorted Cookie Platters

2 1/2 Dozen Platter \$36

Sugar Cookies drizzled with Chocolate, Peanut Blossoms, Chocolate Chip Candy Cane Cookies, Chocolate Dipped Pretzels, Decorated Gingerbread Men

Assorted Pies:

Apple \$13

Pumpkin \$12

Pecan \$16

Chocolate Cream \$16

Strawberry Santa Hat \$24 dozen
Brownie topped with a Strawberry Hat

Assorted Pick Up Pastry

2 per person

\$47S \$75M \$120L

Half Pan 10-12ppl *Full Pan 20-25ppl *Small 10-12ppl *Medium 13-19ppl *Large 20-25ppl

SALADS

\$40Sm \$50Med \$70Lg

Winter Salad

Torn romaine lettuce, feta cheese, white beans, roasted red peppers and pepperoncini topped with a red wine vinaigrette

Chopped Romaine Caesar

Chopped romaine with croutons and shred parmesan cheese

Kale Salad

With wild Rice, shredded carrots, and sun-dried tomatoes served with a poppy seed dressing

Mixed Green Salad

With grilled apples, gorgonzola cheese, cranberries, and spiced pecans.

Served with Apple cider Vinaigrette

Farmers Garden Salad

Mixed greens, sliced cucumbers, tomatoes and shredded carrots.

Served with House Dressing

All Items on this menu come on Disposable recyclable containers.

Paper Products available for \$1.00 per person.

Personal & Business Events:
Onsite Staff is available upon request.

Delivery Available anytime up till Christmas Eve at 3 p.m.

Pickup or Delivery:
Christmas Eve up till 3 p.m.
Food can be picked up hot or cold with heating instructions