

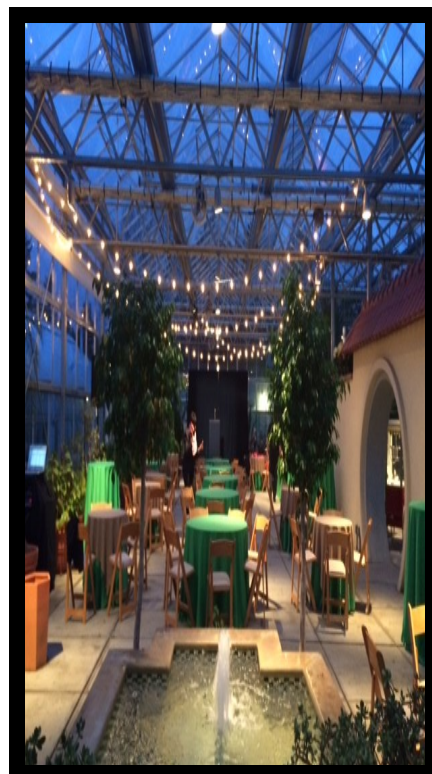
Cozy Caterers



A Premier Catering Company



CATERING MENUS



Office Catering

For Office Meetings, corporate luncheons and events

Cafe Pick Up

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

Banquet Catering

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

T 401.383.3801 | 401.351.3111 www.cozycaterers.com
Corporate Events | Special Events

Cozy Details.... 2015

How to Place your Order

Corporate Headquarters

15 Montrose Street
Providence, RI 02908

TELEPHONE:

(401) 383-3801

Monday– Friday, 9 am– 4pm

EMAIL: cozycaterers@gmail.com

Delivery Timing

By our courteous staff anytime of the day.
Delivery Charges will apply.

Please Note: Equipment utilized on the delivered orders such as wicker baskets, beverage containers, coffee urns will be retrieved by Cozy Caterers delivery staff either the same day or next business day.

For your Convenience

Our menus come with recyclable, disposable dinnerware, utensils, serving pieces and buffet table covers. We also offer Greenware biodegradable and Lucite disposable caterware, decorated buffet and linen cloths for an additional cost.

Deposit

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

Ordering Minimums

Minimum of 10 or more guest or \$125.00. Sales tax and Delivery Charges will apply

Staff

A minimum of 4 hours per staff person.

Cancellation

Day Prior, before 12p.m.– No Charge
Day Prior, after 12 p.m.– Full Charge
Day of– Full Charge

Corporate Deals to Save you \$\$\$

- * Special Pricing for events over 200 guests.
- * Orders of 100 guest will have a service person stay for 1 1/2 hours to attend to the buffet .
- * 5% Discount with Same-Day breakfast and lunch orders.
- * Half off Same-Day second delivery charge.

Cozy Bucks

Our Corporate Loyalty Program

Receive two **Cozy Bucks** for every \$100.00 spent on catering. At the end of every quarter you will receive a statement. Use your **Cozy Bucks** as real dollars toward your next order. Just let your friendly sales person know beforehand if you intend on using your **Cozy Bucks** for your order.

Payment

Paid in full first time delivery and than a 30 day charge account to
FREQUENT CATERING CUSTOMERS

CHECK OUT OUR COMPLETE MENU ON OUR WEB-SITE:

WWW.COZYCATERERS.COM

WE HAVE HORS D'OEUVRES, AL LA CARTE, BBQ MENUS, SPECIALTY STATIONS AND MORE....

Breakfast

NOTE: PRICING IS PER GUEST

FRESH BAKERY BASKET \$3.25

Freshly baked variety of croissants and Danishes, muffins, bagels, sweet breads and more served with: butter cups, cream-cheese, assorted jam and preserves; utensils and paper goods included

EXECUTIVE CONTINENTAL- \$11.95

Combination of Breakfast Sandwiches and Fresh Pastries, Fruit Platters, Coffee and chilled Orange Juice

BAGEL ASSORTMENT- \$2.95

Sliced and lightly toasted bagels, assorted, served with regular or flavored cream-cheese spreads and butter chips on the side; LOX style +4.75 pp.

EARLY RISER \$13.49

Seasonal Fresh Fruit Salad, Fresh Baked Breakfast Pastries, Scrambled Eggs, ; (Blueberry, Granny Smith Apple or Banana-Nut) Flavored Pancakes, Breakfast Potatoes, Crisp Hickory Smoked Bacon, Assorted Breakfast Juices, Fresh Brewed Columbian Coffee

THE I-WAY \$10.75

Cinnamon and Pecan French Toast with Maple Syrup, Scrambled Eggs, Hickory Smoked Bacon and Breakfast Potatoes, Fresh Brewed Columbian Coffee

THE BOARD ROOM: \$12.95

Zucchini, Roasted Tomato, Parmesan Cheese Frittata Apple Smoked Bacon, Fresh Seasonal Fruit Platter Yukon Gold Breakfast Potatoes, Petite Breakfast Pastries, Assorted Juices, Fresh Brewed Columbian Coffee

BREAKFAST SANDWICH \$5.95

Bacon, Egg and Cheese on an English Muffin, Buttery Croissant, Ham, Egg and Cheese, Turkey Sausage, Egg and Cheese on and English Muffin, Garden Veggie, Egg and Cheese Wrap

THE AMERICAN BREAKFAST \$10.75

Caramel Pecan Muffins and Blueberry Muffins, Choice of Bacon or Sausage, Cheddar Scrambled Eggs, Home Fries, Fresh Squeezed Orange Juice, Fresh Brewed Columbian Coffee

FRENCH TOAST AND PANCAKES 8.95

French Toast and-or Pancake Stacks served with fresh berries, and other fruit on the side, Maple syrup, butter and preserves. Add Bacon OR Eggs for +2.00 pp

BREAKFAST BOX- \$5.25 pp

Individual box with selection of pastry or bagel with cream-cheese, whole banana or apple, and choice of individual Yogurt, Granola Bar or small Orange Juice

Additions:

Bacon / Ham / Sausage Links - \$2.25 ea pp.

Wild Blueberry Cream Cheese filled French Toast with Maple Syrup \$5.95

Coffee / Disposable Service - \$1.95 pp. Thermal Coffee Service - \$3.25 pp.

A La Carte

Individual Fruits: Apple, Banana, Orange, Pear and other seasonal fruit selections - \$1.25 pp.

Fresh Fruit Cup 12oz. - \$2.95 Fresh Fruit Platters- \$2.95 pp Fresh Fruit Salad 1.95pp

Yogurt Parfaits 12oz. - \$3.75 | Yogurt \$2.25

Fresh Baked Cookies - \$1.25 pp. Chefs Cookies

Brownies - \$2.25 pp. | Lemon Bar - \$3.50 pp.

Individual Breakfast Beverage - Orange Juice \$1.75, Cranberry \$1.75, , Chocolate Milk \$3.25

Minimum 10 guests please Price includes disposable plastic and paper ware. Food warmers with silverware, Wait Staff and additional services available

Sandwich

NOTE: PRICING IS PER GUEST

The American- \$11.95

-Pre-made Sandwich & Wrap Deli Platter Assembled with Lettuce and Tomato,

Choose Three Varieties from list below:

Turkey, Grilled Chicken, Roast Beef, Ham, Grilled Vegetables, Waldorf Chicken Salad, Lemon Dill Seafood Salad, Alborcore Tuna Salad with Cranberries, Assorted Cheeses

Condiments Herbed or Cranberry Mayo. Horseradish Mayo and Honey Mustard, Pickles

Includes choice of Two Sides, Cape Cod Potato Chips and Fresh Bakery Cookies and Brownies

The Simple Lunch #1: \$7.95

Choice of: Turkey, Grilled Chicken, Roast Beef, Ham, Grilled Vegetables Sandwich on Ciabatta with Choice of 1 Soup: Charred Tomato, Traditional Chicken Noodle, Chicken and Wild Rice, -or- Beef and Barley

The Grilled Panini Sandwich Display- \$13.25

Choose Three Varieties from List Below

*Roast Beef with Dijon- Layer shredded Gruyere, sliced roast beef, caramelized onions and more Gruyere.

*Pesto Turkey- Roasted Turkey Breast with Pesto, Fresh Mozzarella and Tomato

*Sun-dried Tomato- Spinach, Sun-dried Tomato Pesto with Mozzarella, Parmesan

*Chicken Apple Brie- Grilled Chicken Breast with Granny Smith Apples, Brie Cheese with Dijon Mustard on a Baguette

*Caprese- Olive Oil, Fresh Mozzarella, Roma Tomatoes and Crisp Fresh Basil Seasoned with Salt and Pepped

Includes choice of Two Sides, Cape Cod Potato Chips and Fresh Bakery Cookies and Brownies

The Simple Lunch #2- \$7.95

Choice of: Turkey, Grilled Chicken, Roast Beef, Ham, Grilled Vegetables Sandwich on Ciabatta plus 1 side.

The Brioche-\$9.95

Two Mini Brioche Sandwiches per guest Choose Two Varieties from list below: Add: \$1.00 per guest for third variety

Ham and Cheese, Chicken Salad, Tuna Salad, Seafood Salad, Egg Salad, and Ham Salad

Includes choice of Potato Salad, Cape Cod Potato Chips, Condiments, Pickles and Fresh Bakery Cookies and Brownies (Add Fruit Punch or Lemonade for an additional \$.95)

The Executive Lunch \$14.95

Choose three varieties of Sandwiches on the Next Page Add a Fourth for additional \$1.50 pp.

Serve with Fresh Garden Salad or Soup, Pasta Salad, Fresh Fruit Platter,

Fresh Bakery Bars, Chips and Pickles

Sides

Broccoli Salad with Sunflower Seeds and Cranberries | Loaded Potato Salad

Traditional Macaroni | Quinoa Salad with Tomato, Cucumber and Mint

Red Cabbage and Carrot Slaw | Garden Salad | Caesar Salad

Cucumber and Tomato Salad | Grilled Vegetable Salad (Add \$2.50)

Homemade Chips with Gorgonzola Chips (Add \$1.25)

Caprese Salad (Add \$2.25)

Homemade Soups and Chowders

Served by the Gallon. One Gallon Serves 8-10 ppl

Chicken and Wild Rice	35.00
French Onion	35.00
Charred Tomato	35.00
Minestrone	35.00
New England Clam Chowder	45.00
Cream of Broccoli	35.00
Butternut Squash and Apple Bisque	35.00

A la Carte:

Relish Tray, includes: olives, pickles, peppercini, spicy mustard and mayo - \$1.75 pp.

Crudit  Platter - \$2.95 pp. /with Ranch and Humus dip - \$5.75 pp.

Fresh Fruit Platter or Bowl - \$2.95 pp.

Fresh Baked Cookies - \$1.25 pp. | Brownies - \$2.15 pp. | Lemon Bars - 2.75 pp.

Carrot Cake - \$3.50 pp. | Chocolate Cake | Assorted Kettle Chips Selection- \$1.25 pp.

Bottled Water and Assorted Coke Beverage - \$1.50 pp

Snapple Flavored Beverages- \$2.75 ea

*Ask about our
Beverage
Selection*

IT'S A ROLL!!!

Choose from Three Varieties Below - Add .75 per guest for fourth variety

Oven Roasted Turkey:

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

Tuscan

Pesto Grilled Chicken with Cheese, Vine Ripened Tomato and Lettuce On Baguette

Main Street

Rare Roast Beef with Cheddar Cheese Caramelized Onions and Horseradish Cream On Flatbread

Ham and Jarlsberg Cheese:

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

Fruits of the Sea

White Albacore Tuna Salad with Celery, Tomatoes and Onions on Ciabatta

Focaccia Caprese:

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

Grilled Portabella

Marinated in Balsamic Vinaigrette with Fresh Mozzarella, Roasted Red Peppers, and Herbed Mayo on a Baguette

Triple Play Hoogie:

House Roast Beef, Turkey, Ham, 1000 Island, Lettuce and Tomato

Chicken Parmigiana

with Provolone Cheese, Hot Pepper Rings, Tomatoes Onions, Spinach and Roasted Red Peppers French Baguette

Curried Chicken Salad

With Apples, Dried Cranberries, Lettuce and Tomato on Multigrain Ciabatta

The Greek:

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

Happy Thanksgiving Sandwich

With Spinach, Cranberry Chutney, and Fontina on Cranberry Walnut Bread

WRAP IT UP!!!

Choose from Three Varieties Below. –add .75 for the fourth variety.

Buffalo Chicken

Chicken Tenders with a spicy buffalo sauce, Blue Cheese Spread with Lettuce and Tomato.

The Roman Caesar

Chopped Romaine Leaves, Parmesan Cheese, Grilled Chicken Breast in a Spinach Tortilla Wrap

Lox It Up

Smoked Salmon, Dill Cream Cheese, Capers, Red Onions, Tomatoes and Romaine Lettuce in a Whole Wheat Tortilla

The Washington Apple

Chicken Salad, Candied Walnuts, and Dried Cherries with Crisp Romaine Lettuce and Tomato

Greek God

Hummus, Roasted Red Pepper, Feta Cheese, Tomatoes, and Romaine Lettuce in a Spinach Wrap

Herb Crusted Roast Beef

With Red Onion Marmalade, Tomatoes, Dijonaise Sauce, with Romaine Lettuce in a Whole Wheat Wrap

Plymouth Rock

Turkey with Cranberry Mayo, Romaine Lettuce in a Whole Wheat Wrap

BBQ Beef

Roast Beef, Homemade BBQ Sauce, Bacon, Cheddar Cheese, Lettuce and Tomato

Honey Ginger Chicken

Lettuce and Shredded Carrot

BBQ Chicken Bacon Ranch

Chicken Tenders with BBQ Sauce, Ranch Dressing, Bacon, Lettuce and Tomato in a wrap

Buffalo Chicken

Blue Cheese, Lettuce, tomato in a Wrap

Boxed Feast

Gourmet Boxed Lunch

Choose Three Varieties from list below.

Oven Roasted Turkey:

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

Tuscan

Pesto Grilled Chicken with Cheese, Vine Ripened 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, 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, Cracked Black Pepper on Romaine and Arugula Drizzled with Olive Oil

Chicken Caesar

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

Buffalo Chicken

Chicken Tenders with a spicy buffalo sauce, Blue Cheese Spread with Lettuce and Tomato.

Triple Play Hoogie:

House Roast Beef, Turkey, Ham, 1000 Island, Lettuce and Tomato

Chicken Parmigiana

with Provolone Cheese, Hot Pepper Rings, Tomatoes Onions, Spinach and Roasted Red Peppers French Baguette

Curried Chicken Salad

With Apples, Dried Cranberries, Lettuce and Tomato on Multigrain Ciabatta

BBQ Chicken Bacon Ranch

Chicken Tenders with BBQ Sauce, Ranch Dressing, Bacon, Lettuce and Tomato

The Greek:

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

Includes Sandwich, One Side, Cookie, or Fresh Fruit, Potato Chips, Cutlery Kit, Coke or Bottled Water, \$11.25

COZY BOXED LUNCH SELECTION

Includes an Sandwich, individual bag of chips, one Coke brand soft drink or water, a condiment packet and a cutlery kit. Boxed lunches come in biodegradable boxes

\$7.95

Choose up to Three varieties below:

Ham, Turkey, Tuna Salad, Chicken Salad, Grilled Chicken or Roasted Vegetable with Lettuce and Tomato on Assorted Wraps

Add: Fresh Bakery Cookie or Brownie: \$1.50

BOXED SALAD SELECTION:

Choose up to Three Salads below:

Served with a Dinner Roll, Cookie Cultery Kit and Dressing, Soda or Water

Antipasto

Romaine Lettuce, Rolled Italian Meats and Cheese, Sweet Belle Peppers, Tomatoes, Cucumber and an Italian Dressing

Waldorf Chicken Salad

Roasted Chicken Breast, Dried Cranberries, Pear and Candied Pecans

Garden

Mixed Greens, Tomatoes, Red Onions, Cucumber and Peppercini

Chicken Caesar

Roasted Chicken Breast, Croutons, Parmesan Cheese and Caesar Dressing

Greek Style

Mixed Greens, Feta, Roasted Red Pepper, Kalamata Olives and Peppercini with Greek Dressing

Tuna Salad

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

\$10.95

Boxed Lunch Sides

Potato Salad
Greek Orzo Salad
Green Bean Salad
Pasta Primavera Salad
Black Bean and Corn Salad
Quinoa Salad

Hot Lunch & Dinner

NOTE: PRICING IS PER GUEST

SOUTHERN COOKING \$12.95

Oven Fried Chicken, Loaded Mashed Potatoes, Baked Macaroni and Cheese, Corn on the Cob Biscuits and Gravy, Seasonal Fruit Cobbler

EVERYDAY IS CHRISTMAS \$15.95

Baked Honey Glazed Ham with Apricot Glaze Boneless Chicken Stuffed Chicken Breast, Bread Stuffing, Scalloped Potatoes, Fragrant Green Beans, Christmas Cookie Platter

TACO BAR \$12.95

TACO SEASONED SHREDDED CHICKEN and/or BEEF

CONDIMENT BAR: Shredded Lettuce, Mixed Cheese, Chopped Cilantro, Onions, Sliced Fresh Jalapenos, MEXICAN RICE & REFRIED BEANS, CHIPS & SALSA, PICO de GALLO, SOUR CREAM, +\$1 Guacamole

FEDERAL HILL \$13.95

Mixed Greens Salad, Chicken Parmigiana Penne Pasta and Italian Style Meatballs, Fresh Baked Dinner Rolls, Assorted Italian Cookies

FEDERAL HILL #2 \$15.35

Mixed Greens Salad, Rosemary-Balsamic Grilled Chicken Breast, Eggplant Rollitini, Stuffed Shells with Marinara, Rolls and Butter, Cannoli's

DECADENT \$16.95

Mixed Green Salad with Chevre Crisp Greens, Crumbled Goat Cheese, Toasted Pecans, and served with Balsamic Vinaigrette, Fluffy Rolls with Butter, Orange-Cranberry Chicken Breast, New England Cod in a Charred Tomato Ragout, Pan Roasted Carrots, Herb Roasted Red Bliss Potatoes, Fresh Baked Cookies and Brownie Platter or Chocolate Mousse with Oreo Crumble

MAMMAS LASAGNA \$11.95

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 Bakery Bars— (Add a Second Lasagna for \$3.00 pp)

CHOOSE YOUR OWN ENTREES

1 ENTRÉE— \$13.95 | 2 ENTREES—\$16.95 | 3 ENTREES— \$20.95

American Kitchen

*Served with sides of Steamed or Grilled Veggies, Garlic Mashed Potato or Brown Rice; Bread & Butter

ROSEMARY CHICKEN | LEMON PEPPER GRILLED CHICKEN | GRILLED SALMON FILET | SPINACH

ROLLATINI | TURKEY MEATLOAF | BBQ BRAISED MEATS | JAMBALAYA | HOT-DOGS & SLIDERS

Mediterranean

*Served with Rice Pilaf, Humus, Tzatziki Dipping Sauce and Pita Bread
CHICKEN / STEAK / or VEGGIE KEBABS | STUFFED BELL PEPPERS | GREEK MOUSSAKA

Asian Selection

*Served with Brown or White Rice and Steamed Asian Vegetable Mix; Vegetable Egg-Rolls +\$2.00 pp.

STIR FRY CASHEW CHICKEN / TOFU / or ASPARAGUS KUNG PAO CHICKEN | BROCCOLI BEEF
TOFU CHOW MEIN CHICKEN / STEAK / or SALMON TERIYAKI | YELLOW CURRY CHICKEN

Mexicana

*Served with Black or Pinto Beans, Mexican Rice, Pico de Gallo, Chips, Salsa, Sour cream, +\$1 Guacamole

CHICKEN or STEAK FAJITAS | TACO-BAR | CHEESE /CHICKEN/ STEAK ENCHILLADAS



Healthy Choice Salad Bar \$6.95

Fresh Crisp Mixed Greens, Grape Tomatoes, Carrots, Cucumbers, Red Peppers, Broccoli, Cheddar Jack Cheese, Crumbled Blue Cheese, Feta Cheese. Artisan Dinner Rolls

Choose Two Varieties of Dressing:

Balsamic Vin, Red Wine Vin, Ranch, Blue Cheese

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

Additions:.

Fresh Fruit Platter or Bowl - \$2.25 pp.

Fresh Baked Cookies – \$1.25 pp. Bars - \$2.15 pp. Lemon Bars – \$2.75 pp. Carrot Cake - \$3.50 pp.

Bottled Water, Ice-Tea, and Assorted Soft Beverage - \$1.50 pp

Vegetarian, Vegan, & Gluten Free

These are Individual Meals that are Packaged Separately and are in the place of a main entrée.

ACORN SQUASH– Stuffed with Quinoa, Cranberry, Pistachios, and Seasoned with Fall Spices.
Vegan/GF

STUFFED EGGPLANT– With Roasted Vegetables and Goat Cheese, Drizzled with Aged Balsamic

GRILLED HONEY LIME CHICKEN–
With Pineapple Salsa **GF**

WILD MUSHROOM RAVIOLI- Sautéed Mushrooms and Spinach in a Sweet Wine Cream Sauce

STIR FRY RICE NOODLE BOWL- Scallion, Juliene Carrots, Onions, Red Peppers, Shitake Mushrooms, with a Thai Sauce. **Vegan/GF**

CRUSTLESS CHICKEN PARMESEAN– GF

SWEET POTATO RAVIOLI– With a Fennel and Sage Cream Sauce

PORTABELLA, ZUCCHINI SQUASH, ROASTED BELL PEPPER

With Roasted Tomato Basil Sauce **Vegan/GF**

CAPRESE CHICKEN–

Topped with Tomato, Basil and Fresh Mozzarella **GF**



KOSHER MEALS AVAILABLE UPON REQUEST– 24 HR NOTICE REQUIRED

PRESENTATION and DELIVERY OPTIONS:

STANDARD DISPOSABLE BUFFET-no charge- Sturdy disposable hot and cold trays and serving utensils.

No clean up or equipment pickup needed

BASIC CATERING SERVICE Includes Food Warmers & Chafing Dishes,

Professional Buffet setup; includes equipment pickup and clean up (one time \$35 pick-up / clean-up charge)

BANQUET SERVICE

Full Catering Service, includes: Event Coordinator, Professional Wait Staff and virtually unlimited source of equipment, props and rentals. We guaranty most personalized touch and creative solutions for your event (charges based on particular requests)

ORDERING INFORMATION:

All items available for 24h advanced over the phone ordering TEL. 401.351.3111

Delivery fee applies for most deliveries. Tips not included prior to your endorsement.

CHECK OUT OUR COMPLETE MENU ON OUR WEBSITE:

WWW.COZYCATERERS.COM

WE HAVE SNACKS HORS D'OEUVRES, AL LA CARTE, BBQ MENUS, SPECIALTY STATIONS AND MORE

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Snack and Afternoon Break



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 1.75ea

Choose two varieties: Rocky Road, M&M, Cheesecake Swirl, Walnut or Pecan Chocolate, Blondie

Fresh Whole Fruit \$1.50 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 \$2.95 per guest

Choose one: Clif Bars, Larabar, Pure Protein, Balance Bar, Think Thin Bar

Snacks Individual Bags

Cape Cod Potato Chips	\$0.95 ea
Pretzels	\$1.25 ea
Smart Food Popcorn	\$1.75 ea
Planters Mixed Nuts	\$3.00 ea

Beverages

Box of Joe	\$16.99 ea
Bottled Water	\$1.50 ea
Flavored Waters	\$2.50 ea
Snapple	\$2.95 ea
(Assorted Flavors)	
Sparkling Water	\$2.55 ea
Assorted Canned Sodas	\$1.50 ea
(Coke Products)	



Platter it Up

Small Platters Serves 10-12
Medium Platters Serves 13-19
Large Platters Serves 20-30

Mini Brioche Roll: Mini Brioche Rolls with a Choice of Ham, Turkey Egg Salad, Seafood Salad, Tuna Salad, and Chicken Salad
(5 dz minimum order) \$2.25 each

Wrap it Up (Half Sandwiches):

Grilled Chicken, Roasted Vegetable, Ham and Turkey served with Lettuce, Tomato and Assorted Cheeses.
Small \$44.95
Medium: \$55.95
Large \$69.95

Assorted 1/2 Sandwich Rolls:

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:

Chicken Salad, Tuna Salad, Ham Turkey with Lettuce and Tomato and Assorted Cheeses
Small \$48.95
Medium: 59.95
Large \$74.95

Vegetable Platter

Fresh Crisp Vegetables Served with our own Roasted Red Pepper Dip
Small \$32
Medium \$45
Large \$70

Chips and Salsa

Choice of Pineapple Salsa, Mango Salsa or Pico De Gallo, served with Tortilla Chips
Small \$18
Medium \$25
Large \$36

Homemade Chips and Dip

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

Caprese Platter

Fresh Slices of Mozzarella, Farm Fresh Tomatoes and Fragrant Basil topped with a Balsamic Glaze.
Small: \$30
Medium: \$50
Large: \$85.00

Shrimp Cocktail

Iced/Chilled Cocktail Shrimp in a Stylish Arrangement with Lemon Slices and Cozy's Cocktail Sauce
2lb tray serves 12-16 \$50
4lb tray serves 20-25 \$80.00
8lb tray Serves 25-35 \$110.00

Cheese and Cracker Platter

Assorted Cheeses Served with Grapes, Strawberries and Gourmet Crackers
3lb-\$40
5lb-\$65
8lb-\$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 \$65.00

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 \$50
Medium \$95
Large \$150

Fresh Fruit Platter

Seasonal Sliced Melons and Pineapple with Grapes and Strawberries.
Small \$30
Medium \$48
Large \$75

Smoke Salmon Platter

Sliced Smoked Salmon accompanied with Red Onions, Capers, Chopped Hard Boiled Egg and Fresh Dill Market Price
Add Bagels \$1.95 ea
Add Cream Cheese (8 oz) \$3.99
Add Onion or Olive Cream Cheese (8 oz \$6.99)

Assorted Mini Pick Up Pastries

2 per person
Small \$47
Medium \$75
Large \$120.00

Fresh Bake Cookie Platter

A variety of Classic and Seasonal Favorites. Your Selection may include M&M, Chocolate Chip, Oatmeal Raisin, Peanut Butter and Sugar
Small \$18
Medium \$40
Large \$75

Fresh Bake Bars

Selection may include Lemon, Rocky Road Brownies, Blondies, Mississippi Mud Bars, Magic Bars, Chocolate Pecan Bars
Small \$25
Medium \$45
Large 85.00

A la Carte Items

Small Serves 10-12
Medium Serves 13-19
Large Serves 20-30

Salads

Baby Greens: with Pear, Gorgonzola Cheese, Craisins and Caramelized Pecans served with Balsamic Dressing

Caesar Salad: Crisp Romaine Lettuce, Parmesan Cheese and Herb Garlic Croutons, served with Caesar Dressing on the Side

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 and a Zesty Italian Dressing

Roasted Potato Salad: Yukon Gold Potatoes, Fresh Herbs and a Garlic Aioli Dressing

Macaroni Salad

Taco Salad: Marinated Chicken Breast, Black Beans, Roasted Corn, Scallion, Tomato, Shredded Cheddar Cheese with Mixed Greens and Tortilla Chips Served with a Cilantro-Lime Crema

Roasted Vegetable Cous Cous Salad:

Tabouli Salad

Small \$35.00 Medium \$45 Large \$60

Loaded Baked Potato Salad

Broccoli Salad with Crasins

Quinoa Salad with Tomato, Cucumber and Mint

Asian Noodle Salad

Three Bean Salad

Tortellini and Sundried Tomato Salad

Tortellini Chicken Pesto Salad with Grape Tomatoes

Roasted Corn Salad

Small \$45 Medium \$55 Large \$70

Fresh Fruit Salad

Small \$25 Medium \$45 Large \$65

Mini Bricoe Rolls

Mini Brioche Rolls filled with Homemade Salads and Fresh Ingredients

Waldorf Chicken Salad	\$25 per dz
Curry and Dried Cranberry Chicken Salad	\$22 per dz
Ham Salad	\$22 per dz
Turkey	\$22 per dz
Roast Beef	\$22 per dz
Egg Salad	\$22 per dz
Ham and Cheese	\$22 per dz
Tuna Salad	\$22 per dz
Seafood Salad	\$25 per dz

Pasta

Pasta with a Pink Vodka Sauce

1/2 pan: \$50.00 Full Pan \$65.00

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

Penne with Marinara

1/2 pan: \$35.00 Full Pan \$50.00

Pasta with Red Or White Clam Sauce

1/2 pan: \$55.00 Full Pan \$75.00

Pasta Bolognese

1/2 pan: \$45.00 Full Pan \$85.00

****Baked Macaroni and Cheese**

1/2 pan: \$45.00 Full Pan \$59.00

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

Add Lobster: Market Price

Creamy Sundried Tomato Pesto Pasta

1/2 pan: \$45.00 Full Pan \$58.00

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

Three Cheese and Vegetable Lasagna

1/2 pan: \$50.00 Full Pan \$75.00

Classic Meat Lasagna

1/2 pan: \$60.00 Full Pan \$75.00

1/2 Pan: 10-12 ppl

Full Pan: 20-30 ppl

A la Carte Items

1/2 Pan Serves 10-12
Full Pan Serves 20-30

Poultry

Hand Carved Herb Roasted Turkey-

\$4.49lb (14lb Minimum)

Chicken Marsala – Pan Seared Chicken Breast and Sautéed Mushrooms Simmered in a Sweet Marsala Wine Sauce
1/2 pan: \$50.00 Full: \$90.00

Chicken Florentine – Pan Seared Chicken Breast, Roasted Red Pepper and Spinach Simmered in a Pinot Grigio Sauce
1/2 pan: \$50.00 Full: \$90.00

Sun-Dried Tomato Chicken – Sautéed Chicken Breast in a Sun-Dried Tomato Cream Sauce
1/2 pan: \$50.00 Full: \$90.00

Little Italy Chicken Cacciatore – Sautéed Chicken, Portabella Mushrooms, Onions, Vibrant Peppers in a Plum Tomato Sauce
1/2 pan: \$57.00 Full: \$88.00

Chicken Parmigiana – Baked Herbed Breaded Chicken Topped with Fresh Buffalo Mozzarella, Basil and a Hearty Tomato Sauce
1/2 pan: \$55.00 Full: \$90.00

Lemon Caper Chicken – Pan Seared Chicken Breast simmered in a Lemon Caper Sauce
1/2 pan: \$55.00 Full: \$85.00

Chicken Teriyaki Stir Fry– with Pineapple, Red Onion, Belle Pepper, with a Sweet Teriyaki Sauce
1/2 pan: \$55.00 Full: \$85.00

Puebla Chicken– Yellow Rice, Shredded Chicken Breast with Onions and Peppers served with Flour Tortillas
1/2 pan: \$55.00 Full: \$85.00

Chicken Fajitas–Seasoned Chicken Breast with Peppers and Onions. Served with Flour Tortillas, Salsa and Sour Cream
1/2 Pan: \$65.00 Full Pan: 99.95

Add Guacamole: \$1.50 pp

Accompaniments

Oven Roasted Potatoes
Roasted Garlic Mashed Potatoes
Loaded Mashed Potatoes
Roasted Mixed Vegetables
Green Bean Almandine
Honey Glazed Carrots
Wild Rice with Vegetable Pilaf
Orange, Basil and Cranberry Rice Pilaf
Sweet Kernel Corn
Vegetable Medley
Scalloped Potatoes
Sweet Potato Casserole
Mexican Confetti Rice Pilaf
1/2 pan: \$35.00 Full: \$55.00
Artisan Dinner Rolls and Butter
\$8.75/dz

Seafood

Pecan Crusted Salmon– Topped with Toasted Pecan, Honey, Fresh Herbs and Dijon Mustard

Grilled Salmon– Topped with an Apricot Ginger Sauce with Green Peppercorns
Market Price

Baked Salmon– Atlantic Salmon Stuffed in a Puff Pastry Crust with Pesto and Roasted Tomatoes.
Market Price

Baked Stuff Shrimp– Gulf Shrimp, Ritz Cracker Stuffing, Butter and Lemon
Market Price

Traditional Baked Cod– Buttery Bread Crumb Topping
Market Price

Pork

Sausage and Peppers Sweet Italian Sausage with Belle Peppers in a Fresh Tomato Sauce
1/2 pan: \$45.00 Full: \$60.00

Roasted Pork Loin– Stuffed with Roasted Red Peppers, Spinach and Feta and Served with a Delicious Pork Sauce
1/2 pan: \$55.00 Full: \$85.00

Pork Carnitas– Served with Flour Tortillas
1/2 pan: \$55.00 Full: \$75.00

Sweet and Sour Pork– with Onions, Peppers, Pineapple over Rice.
1/2 Pan: \$55.00 Full Pan:\$75.00

Beef

Traditional Meatloaf
1/2 pan: \$45.00 Full: \$65.00

Baked Meatballs with Marinara Sauce
1/2 pan: \$45.00 Full: \$65.00

New England Yankee Pot Roast– Herb Garlic Crusted Beef Slow Roasted and Served with homemade Beef Gravy
1/2 pan: \$65.95 Full: \$95.95

Cabernet Braised Short Ribs– Slow Cooked Beef Short Ribs Braised in Cabernet Wine with Onions, Carrots and Celery
1/2 pan: \$75.00 Full: \$120.95

Bourbon Street Beef Sirloin Tips
1/2 pan: \$69.95 Full: \$120.95

Beef Teriyaki Stir Fry– with Snap Peas, Broccoli, Belle Peppers, and Red Onion in a Sweet Teriyaki Sauce
1/2 Pan: \$65.95 Full Pan: \$95.95

Steak Fajitas– Season Steak with Sautéed Onions and Peppers, Served with Flour Tortillas, Sour Cream, Salsa and Cheddar Jack Cheese

Clam Bakes & BBQ

NEW ENGLAND CLAMBAKE

1 ½ lb Lobsters
Cape Cod Clams Steamed in Garlic, Fresh Squeezed
Lemon Juice and Chardonnay
Corn on the Cob
New England Clam Chowder
Baby Green Salad with Crisp Garden Vegetables
Grandma's Corn Bread
Refreshing Sliced Watermelon
Fresh Baked Dinner Rolls with Butter Florets
MARKET PRICE

SURF AND TURF CLAM BAKE

Baby Green Salad with Crisp Garden Vegetables
1 ½ Lb Maine Lobsters with Drawn Butter
Bourbon BBQ Baby Back Ribs
Herb Roasted 1/4 Chicken
Steamed Cape Cod Clams with Garlic, Fresh Squeezed Lemon and Chardonnay Wine
New England Clam Chowder
Grandma's Corn Bread
Sweet Corn on the Cob
Fresh Cut Watermelon Wedges
MARKET PRICE

THE ALL-AMERICAN BACKYARD GRILL - \$13.95

Wood Grilled 1/4 lb Black Angus Burger
All Beef Hot Dogs
Relish Tray with Pickles, Onions, Lettuce
Tomatoes and Assorted Condiments
Potato Salad
Cold Pasta Salad
Homemade Baked Beans
Ice Cold Watermelon

TEXAS STYLE BBQ - \$20.95

BBQ Baby Back Ribs
Herb Roasted 1/4 Chicken
Four Cheese Macaroni and Cheese
Potato Salad
Red Cabbage Cole Slaw
Grandma's Homemade Cornbread
Homemade Baked Beans
Apple Crisp with Fresh Whipped Cream
Ice Cold Watermelon

ADD: Fall of the Bone Pulled Pork \$3.95/Person

NEW ENGLAND STYLE BBQ - \$23.95

New England Clam Chowder
Homemade Pasta Salad with Grilled Vegetables
Red Cabbage Cole Slaw
Bourbon Marinated Steak Tip Smothered in our
Bourbon BBQ Sauce
Honey BBQ Chicken Drumsticks
Chef Christine's Famous Apple Crisp
with Fresh Whipped Cream

ADD TO YOU MENU:

Grilled Chicken Breast with Ranch
Dressing on Hamburger Roll \$2.75/Person
Italian Sausage & Peppers On Torpedo Rolls \$4.50
Mixed Green Salad \$2.25
Corn on the Cob- \$1.75
Pecan and Gorgonzola Salad- \$3.25
Cold Cucumber and Tomato Salad- \$2.50

Create your Own BBQ Menu

APPETIZERS

Raw Bar— Oysters on the Half Shell, Little Neck Clams and Jumbo Shrimp Cocktail, Homemade Cocktail Sauce, Fresh Lemons and Hot Sauces
Fresh Fruit Platters
Marinated Beef Kabobs
Fresh Garden Crudite Platter with Roasted Red Pepper Dip
Grilled Summer Vegetable Platter
Tortilla Chips with Fresh Salsa
Shrimp Cocktail with Cocktail Sauce
Mussels Steamed in Chardonnay Wine and Garlic
BBQ Shrimp Kabobs
BBQ Scallop Kabobs
Sweet Corn on the Cob
Fresh Cut Watermelon Wedges

SOUP AND SALAD

3 Bean Salad
Pasta Salad
Mixed Green Garden Salad
Caprese Tomato Mozzarella and Basil Salad
New England Clam Chowder with Clam Cakes

SIDES

Cornbread
Baked Beans
Cole Slaw
Spicy Teriyaki Green Beans
Garlic Loaf
Baked Potato

MAIN COURSE

Teriyaki Chicken Breast
King Crab Legs
Grilled Salmon Filet
Marinated Sirloin Steak Tips
Baby Back Ribs
Cowboy Rib Eye Steak
100% Angus Hamburgers
Garden Burgers
100% All Beef Hot Dogs
Linguine with Clam Sauce
Hot and Sweet Italian Sausage & Peppers
BBQ Grilled Chicken
New York Strip Steaks
SOUP AND SALAD Four Cheese Macaroni and Cheese

DESSERTS

Watermelon
Grilled Pineapple
Strawberry Short Cake with Whipped Cream
Fresh Baked Cookies
Fresh Baked Brownies
New York Cheesecake
Homemade Maple Pecan Pie

BEVERAGES

Assorted Soda and Bottled Water \$1.50 per person
Fruit Punch 100 Cups \$100.00
Lemonade 100 Cups \$100.00
Iced Tea 100 Cups \$100.00
Iced Coffee 100 Cups \$175.00

Specialty Stations

CARVING STATION

Choose two from the following.

Served with peasant rolls:

Tenderloin of beef ruby port wine demi sauce, Grilled

Tenderloin with a wild mushroom sauce,

Herb garlic roasted prime rib

Beef wellington— tenderloin topped with a wild mushroom duxelle and baked in a puff pastry

Herb crusted boneless steamship round served with a horseradish cream sauce and port wine demi sauce

Statler turkey breast with pan drippings, and grand mariner cranberry sauce

Honey cured ham with gourmet mustards

Roasted pork loin stuffed with spinach, feta and roasted red pepper

Pecan crusted pork loin with braised peaches and Vidalia onion relish

THAI LETTUCE STATION

Grilled marinated chicken breast, Boston bib lettuce, whole wheat lo-mein noodles, shredded carrots, bean sprouts, cucumber, and Thai sauces

ASSEMBLE YOUR OWN SALAD STATION

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

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.

IT'S A CARNIVAL STATION

Excite your guests with a carnival themed station: Fried dough, turkey legs, onion rings, ponto puffs(corn dogs) cotton candy, foot long hot dogs, cheese burgers, nachos.

CHILDREN'S FOOD STATION

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

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.

WAFFLE STATION

Belgian style waffles with an assortment of fresh berries, whipped cream, chocolate sauce, maple syrup and butter.

OMELET STATION

Hickory smoked crispy bacon, diced ham chopped tomatoes, diced peppers, broccoli florets, shredded cheeses, sliced mushrooms, and fresh spinach. Made to order tableside by one of our professional chefs.

Specialty Stations continued...

NEW ENGLAND RAW BAR

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

CHOWDER HOUSE

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

MASHED POTATO BAR

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

TACO BAR

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

SUSHI STATION

Sampling of sushi with wasabi, pickled ginger and soy
sauce.

MINI BURGER

Who doesn't love BURGERS! Bite size hamburgers,
cheeseburgers, and turkey burgers on warm brioche buns,
served with a variety of fixings.

COMFORT FOOD

Variety of home-style food and family favorites. Your guest
choose from the following: meatloaf, chicken pot pie,
macaroni and cheese, mashed potatoes and gravy, chunky
applesauce, cole slaw, green beans. For dessert, there are
warm chocolate chip cookies.

FAJITA BAR

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 vege-
tables, tomatoes, Vermont cheddar, onions, black
beans, Spanish rice, guacamole, sour cream and
salsa. Served with a basket of tortilla chips.

Compliment this Bar with made to order Margarita Bar
and a variety of Mexican Beers.

FEDERAL HILL PASTA STATION

Egg penne, bow tie pasta, chopped tomatoes, grilled
chicken, Italian sausage, roasted red peppers, arti-
choke hearts, sautéed mushrooms, roasted vegeta-
bles, cracked black pepper, chopped garlic, and par-
mesan cheese. With your choice of alfredo, marinara,
and pink vodka sauce. Served with baskets of herb
focaccia.

THE STREET CORNER DINER

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 WOK STATION

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 in-
clude: Teriyaki, sesame soy, Thai peanut, coconut red
curry.

Hors D'oeuvres

Sold by the Dozen

Sesame Chicken Satay Served with a Thai Polynesian Sauce
\$24
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
\$9
Vegetable Spring Roll Served with a Apricot Ginger Sauce
\$22
Coconut Shrimp
\$28
Bacon Wrapped Pineapple
\$18
Miniature Beef Wellingtons
\$30
Bruschetta with Toast Points
\$15
Mini Franks in Puff Pastry with Chipotle Ketchup
\$15
Chicken Skewers
\$30
Potato Skins with Bacon and Sour Cream
\$18
Fontina Cheese Risotto Cakes
\$18
Greek Spinach in Wrapped in Phyllo
\$25
Pistachio Crusted Chicken Satay with Sweet Soy Dipping Sauce
\$30

Pizza

1/s sheet 24 pieces Full Sheet 48 pieces

Margherita: Pesto, Tomatoes, and Mozzarella
\$18, \$36
White Pizza: Roasted Vegetables, Garlic Oil and Mozzarella
\$19, \$38
****BBQ Chicken:** BBQ Chicken, Red Onion and Mozzarella
\$20, \$40
****Buffalo Chicken:** Shredded Buffalo Chicken, Gorgonzola and Blue Cheese Drizzle
\$20, \$40
Three Cheese- Fresh Herbs, Marinara Sauce and Mozzarella
\$14, \$28
****Bacon Cheeseburger:** Ground Beef, Crumbled Bacon, Cheddar Cheese
\$22, \$44
Classic Pepperoni or Sausage: with Marinara and Mozzarella
\$20, \$42
RI Party Pizza
Red 60 Pieces \$45
White 60 Pieces \$45

Calzones

(12 pieces)
\$15

Spinach and Cheese
Broccoli and Cheese
****Meat Lovers:** Pepperoni, Sausage and Ham
Chicken Parmesan
Baked Eggplant Parmesan

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

ANTIPASTO TABLE

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

GOURMET CHEESE

Assorted Cheese Display: With Cheddar, Swiss, Provolone, Dill Havarti and Pepperjack With Fruit Garnish & Cracker
Baked French Brie Wheel En Crouete 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

CUSTOM PIZZA TABLE

Choice of:
BBQ Chicken
Traditional Margherita
Buffalo Chicken
White Pizza with Roasted Vegetables
Hawaiian BBQ
Gorgonzola, Butternut Squash and Caramelized Onion
Pesto, Fresh Mozzarella, and Cherry Tomato
Roasted Red Pepper, Chevre and Caramelized Onion
Meat Lovers- Pepperoni, Sausage and Meatball
Cajun Shrimp
Maine Lobster, Asparagus, Truffle Oil, Fontina Cheese
Prosciutto, Fig Jam, thin sliced Vidalia Onion, and Feta Cheese

PATE

Fruit and Cheese with French Baguette
Truffle Mousse with Fruit Chutney and French Baguette
Salmon
In Puff Pastry with Veal and Pork

FRESH VEGETABLE 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

Passed Hors D'oeuvres

Choose up to Four Hors D'oeuvres 10.95 per person

Choose up to Hors D'oeuvres 13.95 per person

Choose up to Eight Hors D'oeuvres 17.95 per person

Choose up to Ten Hors D'oeuvres 21.95 per person

VEGETARIAN

Fontina Cheese Risotto Cakes with Minced Chives and Delicate Panko Crust
Tomato Soup Shooter with Grilled Cheese Points
Where's the Beef Slider with Smoked Gouda and Charred Onions on Petite Sesame Seed Slider Rolls
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
Mini Chicago Deep Dish Cheese Pizza's
Thai Vegetable Spring Rolls with a Apricot Ginger 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

CHICKEN & DUCK

Ginger Chicken Satay 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
Skewered Duck Breast with Plum Sauce
Thai Polynesian Chicken Wings
Hibachi Chicken Skewers
Skewered Chicken Wrapped in Bacon with Pineapple and Scallions
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 Skewer Swordfish Teriyaki
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 Croute
Petite Shepherd's Pie
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
Beef Carpaccio Croustade with Garlic Basil Aioli and Shaved Parmesan
Braised Short Rib Tartlet with a Sweet Aioli

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

Desserts

BOSTON CREAM PIE, serves 14 \$24.00

APPLE PIE, Serves 8 \$12.00

BOURBON PECAN PIE, Serves 8 \$ 18.75

APPLE CRISP, Serves 20-25 \$ 33.95

EGG NOG BREAD PUDDING, Serves 20-25 \$33.95

RED VELVET CAKE, Serves 14 \$44.95

CHOCOLATE FUDGE CAKE, Serves 14 \$44.95

NEW YORK CHEESECAKE Serves 12 \$44.95

STRAWBERRY SHORT CAKE Serves 12 \$41.95

LEMON TART WITH FRESH BERRIES Serves 12 \$39.95

DECORATED 10" CAKE, Serves 10-12 \$33.00

DECORATED HALF SHEET CAKE, Serves 30 \$45.00

DECORATED FULL SHEET CAKE, Serves 30 \$60.00

CHEF'S SPECIALTY CUPCAKES- \$23.95 DZ

LEMON BURST SQUARES \$1.75

MAGIC BARS \$2.00

FRESH BAKED COOKIES Chocolate Chip, Oatmeal and Sugar
\$2.00 ea

FRESH BAKED GOURMET COOKIES White Chocolate Nut,
Cranberry Nut, Peanutbutter Chocolate Chunk. M&M \$2.50 ea

DELUXE MINI PASTRY \$2.50 ea



Sheet Cakes

Flavors– Chocolate, Vanilla or Marble

Frosting Flavor– Vanilla or Chocolate

Decorated with Flowers or Balloons in your Choice of Colors

We can put a Company Logo, Picture or Special Image on the Cake

1/2 Sheet- \$45

Full Sheet– \$90

Cupcakes- \$30 dz



Beverage Service

Federal Hill Package

24.99 pp

Grey Goose Vodka, Circoc 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

\$19.99 pp

Absolut 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

\$16.99pp

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

Beer Selection: Coors Light, Bud Light, Corona

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

Narragansett Beverage Package

14.99 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

****You will never be charged to transport your alcohol or a corking fee.**

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





Cozy Caterers

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