

Cozy Caterers



A Premier Catering Company



Weddings

www.cozycaterers.com

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*"My wife and I couldn't
have been happier"*

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

Joe & Lisa

Wedding Specials 2015-16

Please consider the following special offers. Offers may not be combined and are not valid on tax.

OFF SEASON WEDDINGS– JANUARY– MARCH

Enjoy a 10% off your food during these months.

THURSDAY, FRIDAY OR SUNDAY WEDDINGS

Have your wedding on these days and SAVE 10% off your food bill. PLEASE NOTE: Holiday weekends don't apply.

TASTING SPECIAL

If you decided to forego a menu tasting saving us staffing and food cost, you will SAVE \$250.00 off the top of your bill.

BUDGETING

In the this current economy everyone is on a budget. Our wedding coordinators can help give you an upscale event without busting your budget.

Services & Payment Options

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

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

TENTS- To accommodate from 20 to 2000 people, pricing varies depending on size.

RENTALS

Tables \$8.50-\$15.00
Ballroom Chairs \$7.00 White Garden Chairs \$4.75 Natural Garden Chairs \$4.75
White Samsonite Chairs \$1.75

STAFFING

On-Site Event Coordinator- \$25 per. hour, Kitchen Staff \$18.00 per. hour, Chefs \$25.00 per. hour,
Wait staff service- \$20.00 per. Hour and Bartender- \$20.00 per. Hour.

PLACE SETTINGS

The basic place setting is \$6.95 per person. This includes glassware, flatware, china and linen napkin.
Bar Glassware- Wine, Martini and Rocks \$3.95 per person
Colored Floor Length Linen- \$18.00-\$45.00ea
Specialty Linen Napkins- \$2.00-\$3.00 ea
Banquet Linens- \$10.00-\$45.00

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

Payment Options

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



PAYMENT OPTIONS

We accept, bank rendered check, cash, money order and Visa, Master Card and American Express payments. Please make checks payable to Cozy Caterers. Returned checks will be assessed a \$150.00 fee. RI sales tax bill consist of 7 % and 1 % local tax.

Stationary Hors d'oeuvres

DIPS

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

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 Pepper Jack With Fruit Garnish & Cracker.
Baked French Brie Wheel En Croute Topped: with Apples, Walnuts, Honey and Brown Sugar served with Assorted Crackers and French Baguette.
Traditional Favorites: French Brie, Danish Blue, Vermont Chevre, Cabot Sharp Cheddar, Swiss and Colby Jack.

MEDITERRANEAN TABLE

Roasted red pepper hummus, Eggplant Caponata, kalamata olives, feta cheese, stuffed grape leaves and our homemade tzatiki cucumber yogurt sauce. Served with a basket of warm pita bread

HOMEMADE CHIP STATION

Homemade Seasoned Chips served with Gorgonzola Dip, French Onion Dip and Sour Cream and Chive Dip

FRUIT AND CHEESE PATE WITH CRACKERS

BLUE AND YELLOW CORN CHIPS

Served with Black Bean & Roasted Corn Salsa

OLE APPETIZER STATION

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

FARMERS MARKET CRUDITE TABLE

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

Butler Style Passed Hors D'oeuvres

VEGETARIAN

Fontina Cheese Risotto Cakes with Minced Chives and Delicate Panko Crust
Tomato Soup Shooter with Grilled Cheese Points
Where's the Beef Slider with Smoked Gouda and Charred Onions
Herbed Cherve in a Phyllo Cup with a Balsamic Cherry
Twice Baked Baby Potatoes with Sour Cream and Chive
Antipasto Skewers with Sun-Dried Tomato, Marinated Artichoke and Fresh Cippolini Mozzarella
Thai Vegetable Spring Rolls with a Apricot Ginger Sauce
Fried Mac and Cheese Bites
Caramelized Pear and Fontina Tartlets Drizzled with Truffle Oil
Vegetable Nim Chow with Thai Dipping Sauce
Sweet Potato Fritters with Apple Chutney
Ricotta Thyme Crostini with Fig Jam
Wild Mushroom Tartlet
Greek Spinach Wrapped in Phyllo
Mini Vegetable Quesadilla

POULTRY

Ginger Chicken Satay with Honey Lime Aioli
Crispy Duck and Sweet Potato Spring Rolls with and Apricot Ginger Sauce
Lemon & Herb Chicken sate with aioli dip
Pistachio Encrusted Chicken Satè with a Sweet Soy Dipping Sauce
Fried Chicken and Waffles with Bourbon Maple Syrup
Thai Polynesian Chicken Wings
Turkey Slider with Sage Aoli and Cranberry Compote
Caribbean Chicken Skewer with Spicy Plum Sauce
Grilled Curry Skewer with a Mint Cucumber Sauce
Lemon Pepper Chicken Skewer with Fresh Ginger 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 Horseradish Orange Marmalade.
Smoked Salmon & Crème Fraiche on Homemade Potato Chip
Maryland Crab Cakes with a Remoulade
Maryland Crab Stuffed Mushrooms
Mini Fish Taco's with Cabbage Slaw, Avocado and Chipotle Aioli
Scallops Wrapped In Bacon
Clams Casino
Grilled Shrimp with Honey-Siracha Chili Sauce
Butter Poached Lobster on a Black Brioche Toast
Ahi Tuna Tartar on a Sesame Cracker
Firecracker Shrimp with Mango Chutney
Crab with Red Onion Relish on a Sweet Potato Chip
Grilled Skewer Swordfish Teriyaki
New England Clam Chowder Shooter with a Petite Beer
Battered Clam Cake
Mini Lobster Roll with a Lime Bearnaise

BEEF

Philly Cheese Steak En Crouete
Classic Beef Sliders with Vermont Cheddar on a Sesame Seed Brioche Roll
Mini Beef Wellington
Teriyaki Steak Skewers with a Chive Soy Dipping Sauce
Grilled Filet Mignon Crostini with Balsamic Onion Jam
Mini Cheeseburger and Fries with a Balsamic Ketchup

PORK

Pork Pot Stickers with Asian Slaw Garnish and Sesame Soy Dipping Sauce
Mini hot-dogs wrapped in puff pastry with spicy mustard
Italian Sausage and Apple Stuffed Mushroom
Pulled Pork Slider on a Mini Corn Muffin
Fried Mac and Cheese Bites with Bacon
Bacon Wrapped Stuffed Jalapeno Pepper

Dinner

All dinners can be as a Buffet or Served Individually

BEEF

- Grilled Choice Filet Mignon with a Cognac Demi Glace—\$36
- Cabernet Braised Short Rib- \$30
- Queen Cut Herb Crusted Prime Rib- \$38
- Classic French Beef Wellington with a Pinot Noir Demi Glace \$48
- Grilled New York Strip Loin—\$30
- Flat Iron Steak with Sauce Bearnaise- \$29.00
- 10oz Filet Mignon with a Steak Au Poive- \$39

POULTRY

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

PORK

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

SEAFOOD

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

VEGETARIAN/VEGAN

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

Included in your Entrée Course is a Selection of Dinner Salads or Soups and a Selection of Side Accompaniments on pages to follow.

Dinner Salad or Soups

FIELD GREENS

With poached pears, caramelized pecans, gorgonzola cheese with a balsamic vinaigrette

GARDEN SALAD

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

BABY SPINACH

With apple and crumbled gorgonzola cheese with an apple cider vinaigrette

SPINACH AND PECAN

With radicchio, blue cheese, apples and caramelized pecans served with a citrus vinaigrette

FIELD GREENS

With sun-kissed cranberries, chevre, Clementine's, toasted walnuts with balsamic vinaigrette

ASIAN PEAR AND BABY ARUGULA

With sesame dressing

CAPRESE

With fresh buffalo mozzarella, roma tomatoes, and fresh basil

LOBSTER AND AVOCADO add: \$5.00

With a citrus vinaigrette and drizzle of basil oil

CLASSIC CAESAR—

With herb croutons, shredded parmesan cheese, traditional Caesar dressing

BABY ARUGULA-

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

Soup:

NEW ENGLAND CLAM CHOWDER AND CLAMCAKES

MANHATTAN CLAM CHOWDER

CAJUN SHRIMP AND CORN CHOWDER

LOADED BAKED POTATO CHOWDER

ITALIAN WEDDING SOUP

FRENCH ONION SOUP

TUSCAN CREAM OF MUSHROOM

CLASSIC CHICKEN NOODLE

MINISTRONE SOUP

ROASTED BUTTERNUT SQUASH WITH MAPLE AND CINNAMON

LOBSTER BISQUE

Dinner Accompaniments



VEGETABLES

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

STARCHES

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



*"Thank you so much for all you did to make our
wedding day perfect."*

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

Lori and Matthew

Cocktail Style Wedding Package



BUTLER STYLE PASSED HORS D' OUEVRES

Sesame Chicken Satay with Thai Polynesian Sauce
Fried Mac and Cheese Bites
Sweet Potato Bites with a Apple Chutney
Firecracker Grilled Shrimp with a Mango Chutney
Petite Shepherd's Pie
Balsamic- Rosemary Chicken
Maryland Crab Cakes
Thai Vegetable Spring Rolls with an Apricot Ginger Sauce
Teriyaki Beef and Snap Pea Skewer
New England Clam Chowder Shooter with a Petite Beer
Battered Clam Cake

FARMERS MARKET CRUDITE & CHEESE TABLE

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

MEDITERREAN TABLE

Roasted red pepper hummus, Eggplant Caponata, kalamata olives, feta cheese, stuffed grape leaves and our homemade tzatiki cucumber yogurt sauce. Served with a basket of warm pita bread

FEDERAL HILL PASTA STATION

Tri-color tortellini , bow tie pasta, chopped plum tomatoes, grilled chicken, Italian sausage, ham, artichoke hearts, roasted red peppers, sautéed mushrooms, roasted vegetables, chopped garlic, crushed peppercorns, and parmesan cheese. Top with alfredo, marinara, pesto or pink vodka sauces. Prepared table side by one of our professional chefs

SERVED COFFEE

Freshly Brewed New England Regular and Decaffeinated

BEVERAGE SERVICE

Cash Bar- Based on Venue

\$60.00 per person

Includes all china, glassware, and White or Ivory 120" Round Linens and Linen Napkins. Prices are subject to a 7% RI state sales tax, 1 % local hospitality tax, Substitutions are open to discussion. Staff is not included.

Greenville Wedding Package



FARMERS MARKET CRUDITE & CHEESE TABLE

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

-or-

3 PASSED HORS D'OEUVRES

Coconut Shrimp with an Apricot Ginger Sauce
Bacon Wrapped Roasted Potato Bites
Rosemary Balsamic Chicken Skewer

SERVED DINNER

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

Wild Rice, Cranberry and Apple Stuffed Chicken Roulade

Accompanied by:

Baby Red Bliss Potato Mash with Rosemary and Garlic

Seasonal Vegetables

Artisan Hearth Baked Dinner Rolls and Butter

SERVED COFFEE

Freshly Brewed New England Regular and Decaffeinated

BEVERAGE SERVICE

Cash Bar Based on Venue

\$45.00 per person

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

Staff is not included.

Farmers Market Wedding Package



FARMERS MARKET CRUDITE & CHEESE TABLE

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

-or-

3 PASSED HORS D'OUEVRES

Wild Mushroom Tartlet

Thai Vegetable Spring Roll with Apricot Ginger Sauce

Fontina Cheese Rissotto Cake

SERVED or BUFFET DINNER

Family Style Pasta Course

Creamy Sun-dried tomato Pesta 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 Potato Roast with Rosemary and Garlic

Seasonal Vegetables

Artisan Hearth Baked Dinner Rolls and Butter

SERVED COFFEE

Freshly Brewed New England Regular and Decaffeinated

BEVERAGE SERVICE

Cash Bar– Based on Venue

\$45.00 per person

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

Staff is not included.

Buffet Wedding Package



FARMERS MARKET CRUDITE & CHEESE TABLE

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

-or-

3 PASSED HORS D'OEUVRES

Scallops wrapped in Bacon

Twice Baked Baby Potatoes with Sour Cream and Chives

Greek Spinach Wrapped In Filo

BUFFET DINNER

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

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

Wild Mushroom Chicken Marsala

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

Cash Bar– Based On Venue



\$55.00 per person

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

Staff is not included.

Main Street Wedding Package



FARMERS MARKET CRUDITE & CHEESE TABLE

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

One Dipping Sauce and a Medley of Rustic Crackers

-or-

3 PASSED HORS D'OEUVRES

Scallops wrapped in Bacon

Twice Baked Baby Potatoes with Sour Cream and Chives

SERVED DINNER

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

One Choice of:

Statler 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– Based on Venue

\$55.00 per person

Includes all china, glassware, and White or Ivory 120" Round Linens and Linen Napkins. Prices are subject to a 7% RI state sales tax, 1 % local hospitality tax, Substitutions are open to discussion. Staff is not included.

New England Clam Bake



COCKTAIL HOUR

Raw Bar: Cocktail Shrimp, Little Nick Clams on the Half-Shell, Oysters on the Half-Shell, Alaska Snow Crab and Oyster Shooter in a Vodka & Bloody Mary.

DINNER

Narragansett 1 ½ lb Lobsters

BBQ 1/4 Chicken

Baked Potato with all the Fixings

Corn on the Cob

Baby Green Salad with Crisp Garden Vegetables

Grandma's Corn Bread

Strawberry Shortcake or Sundae Bar

SERVED COFFEE

Freshly Brewed New England Regular and Decaffeinated

BEVERAGE SERVICE

Premium Cash Bar– Based on Venue

\$79.95 per person

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

Staff is not included.

Elegant Wedding Package



CRUDITE & CHEESE TABLE

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

One Dipping Sauce and a Medley of Rustic Crackers

-or-

3 PASSED HORS D'OEUVRES

Scallops wrapped in Bacon

Ginger Chicken Satay with Honey Lime Aioli

Caramelized Pear and Fontina Tartlets Drizzled with Truffle Oil

SERVED DINNER

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

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

Beef Wellington with a Port Wine Demi Glace

Basil Crusted Halibut Filet with a Puttanesca Relish

Accompanied by:
Baby Red Bliss Potatoes with
Rosemary and Garlic

Green Bean Almandine

Artisan Hearth Baked Dinner Rolls and Butter Rosettes



SERVED COFFEE

Freshly Brewed New England Regular and Decaffeinated

BEVERAGE SERVICE

Premium Cash Bar-Based on Venue

\$60.00 per person

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

Staff is not included.

Elegant Wedding Package #2



FARMERS MARKET CRUDITE & CHEESE TABLE

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

-or-

3 PASSED HORS D'OEUVRES

Maryland Crab Cakes

Classic Sliders with Vermont Cheddar on a Brioche Roll

Pistachio Crusted Chicken Satay with Sweet Soy Dipping Sauce

SERVED DINNER

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

One Choice of:

Grilled Filet of Beef Tenderloin served with Grilled Shrimp Skewer and Sauce Bearnaise

Cedar Plank Salmon with a Green Tea Miso Glaze

VEGAN OPTION:

Spaghetti Squash with a Pomodoro Sauce and Crispy Eggplant

Accompanied by:

Roasted Fingerling Potatoes

Seasonal Vegetables

Artisan Hearth Baked Dinner Rolls and Butter Rosettes

SERVED COFFEE

Freshly Brewed New England Regular and Decaffeinated

BEVERAGE SERVICE

Premium Cash Bar– Based On Venue



\$75.00 per person

Included in the package: White or Ivory 120" Rd Linens. House China, Glassware and Silver. Prices are subject to a 7% RI state sales tax, 1 % local hospitality tax, Substitutions are open to discussion.

Staff is not included.

Specialty Stations

NEW ENGLAND RAW BAR– Market Price

Cocktail Shrimp, Little Neck on the Half-Shell, Oysters on the Half-Shell, Alaska Snow Crab and Oyster Shooter in a Vodka & Bloody Mary. Condiment Bar: Cocktail, Lemons, Horseradish and Tabasco Sauce.

CHOWDER HOUSE—\$4.99 per. guest

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

MASHED POTATO BAR- \$6.99 per. guest

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

TACO BAR- \$8.99 per. guest

Soft tortillas topped with your choice of Season Tilapia served with Asian Slaw and Chipotle Lime Crema and Seasoned Chicken with Black Bean and Corn Salsa

SLIDERS- \$10 per. guest

Who doesn't love BURGERS! Choose Three of the Following

PEKING DUCK BUN- Quick pickled cucumber, cilantro, scallion, *VERMONT CHEDDAR BURGER*- Lettuce, Tomato, Onion, *MINI PRESSED CUBAN*- Roast pork, ham, Jarlsberg, pickles, mustard
FREE RANGE TURKEY BURGER, With Avocado Mayo and Fresh Cilantro, *MEATBALL SLIDER* With Cheese and Spicy Marinara or *BRIE AND APPLE GRILLED CHEESE*, *BEEF SLIDER*

FAJITA BAR- \$10.99 per. guest

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

FEDERAL HILL PASTA STATION– \$11.99 per. guest

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

THE STREET CORNER DINER- \$11.95 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- \$12.99 per. Guest

Cooked to order by one of our professional chefs.

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

Specialty Stations cont . . .

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

Prime Rib of Beef: with Creamy Horseradish Sauce.

Steamship Round of Beef: with Ruby Port Jus.

Maple Glazed Spiral Ham: with Assorted Mustards.

Fresh Turkey: Maple Glazed, Herb Crusted or Blackened

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

Flank Steak: Teriyaki, Merlot Marinade or Blackened.

ASSORTMENT OF FRESH BAKED BREAD

ASSEMBLE YOUR OWN SALAD STATION- \$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.

CHILDREN'S FOOD STATION- \$8.99 per. Children

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

PHILLY STATION- \$7.99 per. guest

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

SAVORY WAFFLE STATION- \$5.99 per. guest

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

MAFIA STATION- \$12.99 per. guest

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

GRILLED KABOB STATION- \$19.99 per. guest

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

MACARONI AND CHEESE STATION-\$6.99 per. guest

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

Sweets for the Big Day



CHOCOLATE FOUNTAIN DISPLAY

\$9.95 Per guest (Min.100 Guest or More)

(Additional Dippers: .75 each pp)

Includes Your Choice of 5 Dippers

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

GRAND DESSERT BUFFET- \$9.95 Per guest

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

S'MORES STATION- \$2.95 PER GUEST

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

DIP A TWINKIE STATION- \$4.95 per guest

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

Sweets for the Big Day Cont...

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

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

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

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

SUNDAE BAR- \$5.95 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.

SHORTCAKE STATION- \$5.99per guest

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

CREPE STATION- \$8.99 per guest

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

WHOOPIE PIE STATION- \$3.95 per guest

Vanilla, Chocolate, Red Velvet and More...

Clam Bakes and BBQ's

ALL AMERICAN BACKYARD GRILL- \$14.95

Hamburgers, Cheeseburgers and All Beef Hotdogs
Farmers Market Garden Salad with a Variety of
Homemade Dressings
Loaded Baked Potato Salad
Old Fashioned Macaroni Salad
Fresh Sliced Watermelon
Condiments: Lettuce, Tomato, Red Onions, Pickles, Ketchup,
Mustard and Relish

Add: BBQ 1/4 Chicken \$3.00 per person

NEW ENGLAND CLAM BAKE- \$62.95

Cocktail Hour:

New England Style Clam Chowder
Steamers with Drawn Butter and Clam Both

Dinner:

Narragansett 1 ½ lb. Lobsters
BBQ 1/4 Chicken
Baked Potato with all the Fixings
Corn on the Cob
Baby Green Salad with Crisp Garden Vegetables
Grandma's Corn Bread
Strawberry Shortcake or Sundae Bar

Add:

Clam Cakes: \$2.95 pp
8 oz. Flat Iron Steak: \$9.95

NEW ENGLAND STYLE BBQ \$24.95

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

SOUTHERN STYLE BBQ \$20.95

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

Shower, Pre and Post Wedding Brunches

BRUNCH MENU #1 \$21.95

Cheesy Scrambled Eggs
Apple Wood Smoked Bacon
Sweet Breakfast Sausage
Smoked Salmon Platter With Capers,
Red Onion and Lemon
Spinach and Artichoke Quiche
Red Bliss Potato Home Fries With Caramel-
ized Onions & Peppers
Assorted Breakfast Pastries include:
Mini Bagels, Mini Muffins, Croissants
Whipped Butter, Whipped Cream Cheese
Fresh Juices
House Blend Coffees & Teas

BRUNCH MENU #2 \$23.95

Banana Stuffed French Toast with Pecan
Butter
Apple Wood Smoked Bacon
Sweet Breakfast Sausage
Honey Glazed Ham
Red Bliss Potato Home Fries With
Caramelized Onions & Peppers
Sliced Melons & Berries
Assorted Breakfast Pastries include:
Mini Bagels, Mini Muffins, Croissants
Whipped Butter, Whipped Cream Cheese
Fresh Juices
House Blend Coffees & Teas

BRUNCH MENU #3 \$24.95

Roasted Cherry Tomato, Asparagus, Belle
Pepper Egg Frittata
Apple Wood Smoked Bacon
Sweet Breakfast Sausage
Chicken Marsala or Lemon Caper Chicken
Red Bliss Potato Home Fries With
Caramelized Onions & Peppers
Assorted Breakfast Pastries include:
Mini Bagels, Mini Muffins, Croissants
Whipped Butter, Whipped Cream Cheese
Fresh Juices
House Blend Coffees & Teas

BRUNCH MENU #4 \$26.95

Quiche Lorraine
Apple Wood Smoked Bacon
Sweet Breakfast Sausage
Chicken Pauillard
Pan Sear Lemon Kissed Filet of Atlantic Salm-
on with a Watercress Cucumber Salad
Red Bliss Potato Home Fries With
Caramelized Onions & Peppers
Assorted Breakfast Pastries include:
Mini Bagels, Mini Muffins, Croissants
Whipped Butter, Whipped Cream Cheese
Fresh Juices
House Blend Coffees & Teas

Shower, Pre and Post Wedding Brunches

OMELET STATION -\$8.99 Per. Guest

(Cooked to Order By One of Our Uniformed Chefs)

Fresh Cracked Eggs Cooked with Assorted Ingredients That Include:

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

HOME MADE BELGIAN WAFFLES-\$8.99 Per. Guest

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



BREAKFAST WRAPS-\$5.99

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

HOME MADE PANCAKE STATION-\$7.99 Per. Guest

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

Beverage Service

Federal Hill Package 5 Hour:24.99 pp | 2 hour:
 Grey Goose Vodka, Ciroc Vodka, Bombay Saffire Gin, Stoli Razberry, Stoli Bluberry, Glem Livet Scotch, Kaluha, Baileys, Johnny Walker Red, Captain Morgan, Bacardi Rum, Cointreau, Jose Curevo Tequila, Seagrams VO, Amaretto di Sorono, Jack Daniels, Makers Mark Bourbon
 Beer: Import or Domestic
 Wine Selection: Berginer Pinot Noir, Merlot, Cabernet Sauvignon, Pinot Grigio, Reisling, White Zinfandel, Chardonnay

Includes all mixers, juices, bar fruit, ice, sodas and Glassware.

Federal hill #2 5 Hour: \$21.99 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

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, Raspberly (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

Sangria Bar \$5.99
 Classic Red or White Peach



*Ask your Friendly
 Wedding Planner
 about our Specialty
 Wines and Beer*

Preferred Vendor List

PHOTOGRAPHERS

Jen Osojnicki Photography: Ph. 508.932.4695 *

www.jenosojnicki.com/

Eloquent Images by Curtiss: Ph. 401.829-1160 *

www.eloquent-images.com/

Desiree Dugan Photography 401.255.4743

Image Ten Photography-

Jamie Harrington 401.465.7982

LIMOSINE

Sentinel Limousine: Ph. 401.227.4092 *

www.sentinellimo.com/

JUSTICE OF THE PEACE

Beautiful Wedding Ceremonies by Justice Carol: Ph.

508.339.7898 * www.justicecarol.com

VIDEOGRAPHER

Daylight Film and Video: Ph. 401-884-2084

*www.daylight-films.com

Wedding Reels Video: Ph. 781-413-7623 (RI Office) 781-

413-4749 (MA Office) * www.weddingreelsvideo.com/01

Artistic Wedding Films- 401.369.8438

www.artisticweddingfilms.com

DISC JOCKEY

Arpeggio Wedding Entertainment and WRIK Entertain-

ment: Ph. 401.769.1325

[www.arpeg-](http://www.arpeggioweddings.com)

[gioweddings.com](http://www.arpeggioweddings.com)

Luke Renchan Entertainment 401.723.609

DJ Valentina Event 401-457-5873

www.djvalentina.com

EVENT PEST CONTROL

Mosquito Squad: ph. 401.575.2316

www.mosquitosquad.com

CAKE DECORATORS

Carina and Dolce- 401.301.1334

www.carinaedolce.com

Sin Bakery- 401.369.8427

www.eatwicked.com

CHOCOLATE FOUNTAINS

Sweet Streams:401.383.2964

www.sweetstreamschocolate.com

PORT A JOHNS

Hallman's Septic and Portable Toilets 401.847.9544

www.hallmansportabletoilets.com

VALET

Valet Connection: 401.737.3898

www.valetconnections.com

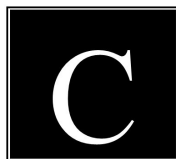
FLORIST

Golden Gate Studios -401-461-2299

[Www.goldengatestudio.com](http://www.goldengatestudio.com)

HONEYMOON SPECIALIST

Don Fuchs- 401.397.5515



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