# Cozy Caterers

A Premier Catering Company

# *Weddings*

**(401) 351-3111 | cozycaterers.com |**

# Stationary Hors D's

Price is Per Guest

## Jumbo Shrimp Cocktail– Market Price
Served in a ice bowl and garnished with fresh lemons and cocktail sauce.

## Mediterranean Table $11
Roasted red pepper hummus, eggplant caponata, kalmata olives, feta cheese, stuffed grape leaves and our homemade tzatiki sauce. Served with a basket of pita bread.

## Roasted Vegetable Platter- $9
Fire Roasted Asparagus, Portabella Mushroom, Zucchini and Yellow Squash, Broccoli, Drizzled with Cucumber Garlic Sauce

## Farmers Market Crudite Table: $6
Cherry Tomatoes, Baby Carrots, Red Pepper Sticks, Broccoli Florets, Cauliflower Florets and Celery Sticks. Served with a Roasted Red Pepper Ranch Dip or Curry Dip

## Fruit and Cheese Board $5
Assorted Cheese Display**:** With Cheddar, Swiss, Provolone, Dill Havarti and Pepperjack With Fresh Fruit Garnish, Gourmet Crackers and Garlic Crostini

## Imported Cheese Board $8
Gorgonzola Cheese, Baked French Brie Wheel En Croute, Sharp Provolone, Fontina, Manchego, Jarlsberg. with Assorted Crackers, French Baguette, Dried and Fresh Fruit, Olives and Chutney.

## Tuscan Antipasto Table: $12
Prosciutto, Salami, Mortadella, Cappicola, Provolone, and Asiago Cheese, Marinated Mushrooms, Sweet Peppers, Marinated Artichoke Hearts, Peppercini's and Roasted Olives served with Fresh Crisp Greens and Companied by Aged Balsamic and Olive Oil

## Homemade Chip Station: $2.75
Served with a Gorgonzola Dip, we promise you that these are addicting.

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

## Dips: $2.95 ea
*Served with Gourmet Crackers and French Baguette*
White Bean and Garlic Dip
Roasted Red Pepper Hummus
Eggplant Caponata
Three Olive Tapenade with Toast Points

# B

Butler Style Passed Hor D's

Price is Per 100

## VEGETARIAN

Fontina Cheese Risotto Cakes with Minced Chives and Delicate Panko Crust—$195
Buffalo Cauliflower Bites $150
Goat Cheese Stuffed Cherry Tomato $165
Twice Baked Baby Potatoes with Sour Cream and Chive- $175
Antipasto Skewers with Sun-Dried Tomato, Marinated Artichoke and Fresh Cippolini Mozzarella $225
Thai Vegetable Spring Rolls with a Thai Sauce– $195
Fried Mac and Cheese Cups– $195
Asian Dumplings with Thai Dipping Sauce- $250
Sweet Potato Fritters with Apple Chutney- $165
Assorted Mini Quiche- $195
Tomato and Spinach Feta Crostini- $175
Asparagus in a Filo with Asiago Cheese- $195
Parmesan Pesto Basil Risotto Ball with Italian Gravy - $195
Mini Deep Dish Pizza -$195

## POULTRY

Pretzel Encrusted Chicken Satè with a Sweet Soy Dipping Sauce -$195
Smoked Chicken Quesadillas -$225
Gourmet Belgium Waffles with honey Bourbon Chicken -$225
Sesame Chicken Skewer with a Thai Peanut Sauce -$250
Chicken Wellington- $215
Chicken Scampi Skewers- $195

## SEAFOOD

Coconut Shrimp with an Orange Marmalade -$195
Floret of Wild Alaskan Salmon with Sour Cream and Chive in a Cucumber Cup -$295
Maryland Crab Cakes with a Cajun Aoli -$250
Seafood Stuffed Mushrooms -$175
Mini Fish Taco's with Cabbage Slaw, Avocado and Chipotle Aioli-$300
Scallops Wrapped In Bacon -$250
Lobster Mac and Cheese Ball -$250
Shrimp Tempura with a Red Chili Dipping Sauce -$200
New England Clam Chowder Shooter with a Petite Beer Battered Clam Cake -$250

## BEEF/PORK

Classic Beef Sliders with Vermont Cheddar on a Brioche Roll with Red Pepper Aioli -$275
Mini Beef Wellington -$250
Braised Beef Tenderloin Crousade, Red Onion Marmalade and Garlic Aioli -$300
Braised Beef Short Rib Sliders with a Red Cabernet Demi -$250
Honey BBQ Cocktail Franks with a spicy BBQ mustard -$175
Pulled Pork Slider with Cabbage Slaw on a Brioche Roll -$200
Pork Egg Rolls -$175
Cocktail Meatballs: Italian Marinara, Thai Chili or Swedish -$175

# Sunrise Wedding Package

## $45 Per Person

Based on 100 ppl

**Includes:**
House China
Table Water Glass
Flatware
Linen Napkin
House White or Ivory 120" Linen

**Not Included:**
7% Sales Tax
1 % Meals Tax
Service Staff– Based on

## The Reception

Elegant 5 Hour reception

**Cocktail Hour**

Passed Hors D'oeuvre's
Fresh Fruit Platter

**Stations**

### Bacon Bar

A Bacon Bar with deep fried & different flavored bacon: Brown Sugar, Sea Salt Caramel and a Honey BBQ.

### Waffle Station

To make event a delicious success, The chefs and professional event staff teams of Cozy Caterers will work to add a delightful touch of traditional Belgian Waffles. The best part about our Belgian Waffles station is that we offer a wide range of top-ping:Nutella, Raspberry Coulis, Strawberry Compote, Banana Foster, Blueberry Compote, Whipped Cream, Butter and Maple Syrup.

### Omelet Station

Our delicious unlimited Omelet with whole farm fresh eggs or just egg whites menu follows the traditional way and suggests having an on-site chef for a pleasant taste and freshness and for the success of the event.: Black Forest Ham, Chopped Bacon, Plum Tomatoes, Caramelized Onions, Roasted Red Peppers, Mushrooms, Spinach, Jalapenos, Sausage, Mozzarella Cheese and Cheddar.

### Carving Station

Prime Rib of Beef: with Creamy Horseradish Sauce

# I

## Italian Wedding Package

## $69 Per Person

Based on 100 ppl

**Includes:**
House China
Table Water Glass
Flatware
Linen Napkin
House White,Black or Ivory
120" Linen

**Not Included:**
7% Sales Tax
1 % Meals Tax
Service Staff

## The Reception

Elegant 5 Hour reception

**STATIONARY HORS D'OEUVRES:**

Warm Spinach Dip
Made with Fresh Spinach, Mascarpone Cheese, and Artichoke Hearts
Served with Toasted Pita Chips

Antipasto Platter
Mozzarella, Parmigiano-Reggiano, Prosciutto, Mortadella,
Cappicolla, Pepperoni, Soppressata
Tomato, Mozzarella and Basil

**ITALIAN STYLE STATION:**

Roasted Veal Parmesan
Roasted Veal with a Parmesan and Herb Crust
*Served with a Marinara Sauce and Fresh Parmesan over Linguini*

Sautéed Chicken Piccata
Butterflied Chicken Breast *dusted with Flour and Fresh Pepper then Sautéed in Olive Oil*
*Served with a Lemon, Caper, & White Wine Sauce over Penne Pasta*

Shrimp Scampi
Fresh Shrimp *sautéed with Red Bell Peppers, Roasted Garlic, and Onions in a Garlic Cream Sauce over Penne*

Oven-Roasted Red Bliss Potatoes *with Fresh Rosemary and Garlic*
Charcoal Grilled Summer Vegetables
*Red Bell Pepper, Yellow Bell Pepper, Portabella Mushrooms,*
*Vidalia Onion, Asparagus, and Eggplant*

Caesar Salad with Homemade Croutons and Asiago Cheese
Garlic Bread
Served with Butter

## Coffee Station

Wedding Cake (Provided By Host) or Dessert Provided Cozy Caterers

Fresh Brewed Coffee

Herbal Teas

# G

## Gold Wedding Package

$69
Per person

Based on 100 ppl

**Includes:**
House China
Table Water Glass
Flatware
Linen Napkin
House White, Black or Ivory
120" Linen

**Not Included:**
8% Local and State Tax
Service Fee

## The Reception

Elegant 5 Hour reception

## Cocktail Hour

Stationary display of Imported and Domestic Cheese
Farmers Market Vegetable Crudite
-or-
Your choice of 2 passed hors d' oeuvres.

**Served Dinner**
**Salad:**
Mixed Greens with Tomatoes, Red Onion, Cucumber and Carrots with a Balsamic Vinaigrette

**Entrées: Choose 2**
Grill Aged Black Angus New York Sirloin with Grilled Lobster Tail
Black Angus Prime Rib
Wild Alaskan Salmon with a Lemon Dill Beurre Blanc
Grass Fed Veal Saltibocca with a Roasted Sage and Garlic Wine Sauce
Chicken Veronese with Spinach Tomato Parmesan Sauce
Beef Tenderloin
*Accompanied by:*
Parmesan al Gratin Potato
Roasted Season Vegetables
Artisan Hearth Baked Dinner Rolls and Butter Rosettes

## Coffee Station

Wedding Cake (Provided By Host) or Dessert Provided Cozy Caterers

Fresh Brewed Coffee

Herbal Teas

S

# Silver Wedding Package

$55
Per Person

Based on 100 ppl

**Includes:**
House China
Table Water Glass
Flatware
Linen Napkin
House White, Ivory or Black
120" Linen

**Not Included:**
8% Local and State Tax
Service Fee

## The Reception

Elegant 5 Hour reception

## Cocktail Hour

Stationary display of Imported and Domestic Cheese
Farmers Market Vegetable Crudite
-or-
Your choice of 2 passed hors d' oeuvres.

## Buffet or Plated Dinner

**Plated Salad Course**

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

**Entrée Course: Choose 2**

Wild Rice, Cranberry Apple Stuffed Chicken Breast with Cider Gravy
Roasted Asiago Encrusted Chicken Breast with a Truffle Mustard Sauce
Chicken Veronese with Spinach Tomato Buerre Blanc
Marinated Steak Tips with Tri-Colored Peppers and Onions
Five Spiced Hanger Steak with a Red Wine Demi Sauce
Vegetable Tower over Mushroom Parmesan Risotto
Pasta Pormodoro Sauce with Crispy Eggplant

**Accompanied by:**

Baby Red Bliss Potatoes with
Rosemary and Garlic
Green Bean Almondine
Artisan Hearth Baked Dinner Rolls and Butter Rosettes

## Coffee Station

Wedding Cake (Provided By Host) or Dessert Provided Cozy Caterers

Fresh Brewed Coffee

Herbal Teas

# B

## Bronze Wedding Package

## $50 Per Person

Based on 100 ppl

**Includes:**
House China
Table Water Glass
Flatware
Linen Napkin
House White,Black or Ivory 120" Guest Table Linen

**Not Included:**
8% Local and State Tax
Service Fee

## The Reception

Elegant 5 Hour reception

## Cocktail Hour

Basic Cheese Display
Farmers Market Vegetable Crudite
-or-
Your choice of 3 passed hors d' oeuvres.

## Served Dinner

**Salad Course**

House Garden Salad with Tomatoes, Red Onion, Cucumber and Carrots with a Balsamic Vinaigrette
Dinner Rolls

## Family Style Pasta:

Penne or Tortellini Pasta with either Marinara or Alfredo Sauce

## Entrée Options: Choose Two

(*Additional Third Entrée: $7)*
Grilled Sirloin
Traditional Baked Scrod
Roasted Pork Loin
Parmesan Encrusted Chicken
Vegetable Tower with a Pomodoro Sauce

Accompanied by:
Baked Potato or Roasted Potato
Seasonal Vegetables

### Coffee Station

Wedding Cake (Provided By Host) or Dessert Provided Cozy Caterers

Fresh Brewed Coffee

Herbal Teas

# B

## Brass Wedding Package

## $70 Per Person

Based on 100 ppl

**Includes:**
House China
Table Water Glass
Flatware
Linen Napkin
House White,Black or Ivory 120" Guest Table Linen

**Not Included:**
8% Local and State Tax
Service Fee

## The Reception

Elegant 5 Hour reception

**PASSED HORS D'OEUVRES**:
Mushroom, Grape and Walnut Tartlets
Seared Breast of Duck on a Wild Rice Cake with Blackberry Gastrique
Mini Caramelized Onion, Thyme, and Stilton Pizzetta

**PLATED SOUP COURSE:**
Puree of Butternut Squash Bisque with Crème Fraiche
Accompanied by a Candied Pecan Crustini

**PLATED SALAD COURSE:**
Mesclun Salad with Pears, Toasted Walnuts, Gorgonzola
Tossed with Balsamic Vinaigrette
Rustic Country Rolls with Whipped Butter

**MAIN COURSE:**
Grilled Chicken Breast with Cranberry Ginger Reduction
Served over a Bed of Sauteed Spinach
Or
Sea Bass Seared with Garlic Butter
Served with a Tomato Fennel Sauce

Gratin of Potato and Celery Root
Grilled Haricot Verts and Baby Carrots

**DESSERT:**
Individual Chocolate Molten Cakes with
Raspberry Sauce, Vanilla Ice Cream, and Fresh Berries

# Specialty Stations

**Not Included:**
House China
Table Water Glass
Flatware
Linen Napkin
House White or Ivory 120" Linen
7% Sales Tax
1 % Meals Tax
Service Staff

### Chowder Station– $8.95
Selection of New England clam chowder, Manhattan Clam Chowder. served with clam cakes and oyster crackers.
Add Stuffies: 3.50 each

### Mashed Potato Bar- $7
Fresh red bliss mashed potatoes, Sweet potato and baked potato, topped with a choice of: broccoli, hickory smoked bacon, Vermont cheddar cheese, chives, sour cream, butter.

### Taco Bar– $7 per. guest
Soft or Hard tortillas topped with your choice of seasoned ground beef, shredded lettuce, chopped tomatoes, shredded Cheese onions, peppers, sour cream and salsa.

### Fajitas- $11 per. guest
Grilled chicken and beef, grilled peppers and onions, tomatoes, Vermont cheddar, , black beans, Spanish rice, guacamole, sour cream and salsa. Served with a basket of tortilla chips.

### Federal Hill Pasta Station– $12 per guest
An interactive station with 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.

### Asian Fusion Station- $24 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, and Thai peanut Sauce

### Pot Pie Station– Choose two- $9 pp | All three $12pp
Roasted Corn, Yellow Squash, Zuchini and Red Peppers in a Chipotle Crema
Chicken and Shitake in a Tarragon Chive Bechamel
Curried Lamb with Currants, Apples and Almonds

### Rueben Station- $6.50 pp
Made-to-Order grilled mini rueben sandwiches with corned beef and turkey, sauerkraut, Russian dressing, swiss cheese and rye bread.

### Philly Station- $9.50 pp
Cheese Steaks: with Grilled Wafer Steak, Rolls, Cheese Whiz, Grilled Onions, Cherry Peppers, Ketchup
Hoagies: Italian, Turkey and Vegetarian with Lettuce, Sliced Tomato, Onions, Olive Oil, Oregano, Hot and Sweet Peppers.
Soft Pretzels and Mustard

### Risotto Station- $8 pp
Creamy Risotto with Toppings to include wild mushrooms, basil pesto, caramelized onions, baby shrimp, gorgonzola, asiago cheese, asparagus tips and assorted olives.

# Specialty Stations Continued

**Not Included:**
House China
Table Water Glass
Flatware
Linen Napkin
House White or Ivory 120" Linen
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Service Staff

**Carving Station** with an assortment of Fresh Baked Breads
***Prime Rib of Beef:*** with Creamy Horseradish Sauce. **$11 pp**

***Boneless Steamship Round of Beef:*** with Ruby Port Jus. **$8 pp**

***Maple Glazed Spiral Ham:*** with Assorted Mustards. **$7 pp**

***Fresh Turkey***: Maple Glazed, Herb Crusted or Blackened **$7 pp**

***Hand Carved Beef Tenderloin:*** Herb Crusted, Tri-Colored Peppercorn or Ancho Chile.-**$16.00**

***Flank Steak:*** Teriyaki, Merlot Marinade or Blackened. **$8 pp**

***Loin of Pork***– Herb Roasted, Hand Carved with Choice of: Roasted Shallor Jus, Pommery and Green Peppercorn Sauce, Apricot– Pistachio Cream Sauce or Orange Balsamic Glaze. **$8.00 pp**

***Sirloin of Beef***– Montreal Seasoned Sirloin Carved-or-Order, with a Choice of: Cabernet Demi, Chipotle Mayo or Garlic Aoli- **$11 pp**

**Bring on the Meat $32 per person**
Teriyaki Steak Tips, Marinated Chicken, Jumbo Grilled Shrimp, Grilled Vegetables, Seasoned Rice Pilaf

**Build your Own Salad Station $4.99 per. guest**
Baby greens, chopped eggs, julienne peppers, red onions, grated carrots, sliced cucumbers, sliced black olives, and assorted cheeses. Served with an assortment of salad dressings.

**Grilled Flatbread 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.

**The Italian Station- $17.99 per. guest**
Parmesan Chicken, Italian Sausage with Peppers & Onions and Italian Meatballs and Cheese, Stuffed Shells with Marinara, Farmers Market Garden Salad, Herb Focaccia Bread

**Macaroni and Cheese Station $8.99 per. guest**
Elbow macaroni and ready for your guests to top with: Cheddar, White Cheddar, Sautéed Onions and Sautéed Mushrooms, Bacon bits, chives, diced pepper.
Add Chicken $2 pp Add Lobster: $5 pp

**Ravioli Celebration- $9.99 pp**
Cozy's Signature Sauces Paired with our: Homemade Seasonal Ravioli Cheese Ravioli Tossed in Pesto, Roasted Butternut Squash, Goat Cheese and Sage Ravioli with Brown Butter, Wild Mushroom Ravioli with Sherry Cream Sauce

# Specialty Stations Continued

**Not Included:**
House China
Table Water Glass
Flatware
Linen Napkin
House White or Ivory 120" Linen
7% Sales Tax
1 % Meals Tax
Service Staff

## Southern Style Comfort Food Station $9 pp

A southern-inspired menu can be a mix of bite-sized comfort foods or heartier dishes. It all depends on whether you want your guests to sit and dine or take a bite and move on to the next station. Sandwiches like pulled pork sliders or biscuits with fried chicken can be eaten with hands, while shrimp and grits, fried chicken and waffles and mac n cheese will need cutlery.

## "Short Plates"

## Featuring two to create your own Station– $11.95 pp

Petit Chicken Roulade with an herb, apple and andouille stuffing and a cider glaze.
Slow roasted coriander Pork with a tomatillo green apple sauce. Garnished with an apple chip.
Cheese Ravioli with wilted greens and roasted garlic.
Cuban braised Beef on corn cakes with lime chili crème fraiche.
Flank Steak stackers with caramelized onions and tomato jame on focaccia. Served with arugula roasted potato salad.
Petit Turkey meatloaf with Yukon Gold mash drizzled with spicy ketchup.
Mini Cheeseburger with portabella and blue cheese. Served with sweet potato fries.
Roasted Chicken with portabella ragout on a polenta cake.
Mac & Cheese with plum tomato Florentine.
Crab Cake topped with a dollop of remoulade. Served with a roasted potato.
Wicked Tuna slider. With Asian Slaw.
Petit Cheddar Biscuit with maple glaze Ham and a fruit chutney.
Mustard seared Scallop with crème fraiche potato salad.
Thai Salmon medallions with sweet Asian noodles and a ginger apple chip.
Shredded BBQ Chicken on a sweet corn cake with apple fennel.

# Sweets for the Day

**Chocolate Fountain Display**

***Includes Your Choice of 5 Dippers***

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

**$10.95 Per guest (Mininum 100 ppl)**

*(Additional Dippers: .75 each pp)*

**SUNDAE BAR-$7.95 per Guest**

An assortment of flavored ice creams from Rhode Island based company "The Ice Cream Machine" accompanied by a variety of toppings that include: Reese Pieces, Oreo's, sprinkles, crushed peanuts, whipped cream, salted caramel sauce, hot fudge and strawberry sauce, Cherries to top it.

**S'MORES STATION- $2.95 PER GUEST**

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

**SHORTCAKE STATION- $5.99 per guest**

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

**WHOOPIE PIE STATION- $3.95 per guest**

Vanilla, Chocolate, Red Velvet and More...

**SEASONAL PIE STATION-$4.99 per guest**

Assorted Seasonal Pies with Freshly Whipped Cream

**IT'S A CANNOLI STATION- $4.95 per guest**

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

**NEW YORK STYLE CHEESE CAKE STATION- $6.95 per guest**

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

**BACON BAR- $6 per. guest**

A Bacon Bar with deep fried & different flavored bacon: Brown Sugar, Sea Salt Caramel and a Honey BBQ.

**WAFFLE BAR- $6 per guest**

House made Waffles served with Hot. Accompanied by your choice of fresh seasonal fruits, infused syrups and butters, chocolate chips, Nuts, Powered Sugar and Fresh Whipped Cream

# Late Night Snack

**Rhode Island Hot Weiners- $4.95 pp**
Served with Homemade Chips

**Grilled Cheese and Tomato 3.95 pp**
Classic Grilled Cheese and Charred Tomato Soup

**6" Sausage and Peppers– $6.99 pp**

**Classic Beef Slider or Pulled Pork- $5.95 pp**
With French Fries in a Cone (Passed Snack)

**Assorted Cookies To Go– $2.25 pp**
Your selection may include M&M, Chocolate Chip, Peanut Butter or Sugar
(Allow milk does go great with Cookies, we would advise not too if alcohol is going to be consumed.)

**Pretzels - $3.25 pp**
Choose from Cinnamon, Cheese or Classic Style, Served with Icing, Marinara Sauce or Cheese Sauce.

**Miniature Milkshakes- $3.95 pp**
Chocolate, Vanilla and Strawberry

**Miniature Ice Cream Cones- $1.95 pp**

**Root Beer Floats- $2.25 pp**

# B

Beverage Catering

# Full Liquor Bar

The Full Liquor Bar offers to your guests everything they could get at their favorite bar.
RI Local and State Sales Tax of 8% will be added to all orders.

Full Liquor Bar Includes:

* **SODA:** Coke, Diet Coke, Sprite and Ginger ale
* **MIXERS:** Tonic Water, Club Soda, Grenadine and Lime Juice, Sweet & Sour Mix
* **JUICES:** Cranberry, Orange, Grapefruit and Pineapple Juice
* **GARNISHES:** Lemons, Limes, Olives, Cherries and Oranges
* Champagne Toast (a Fee will Apply)
* Ice, Crystalline Plastic Cups and Napkins
* Liquor License and Liability Insurance
* Any changes to liquor brands will be changed accordingly.
* It is required by law to shut down the bar the last half hour before event ends according to RI Liquor Laws

## STANDARD
**PER PERSON**

**5 Hour: $19.99**
**4 Hour: $18.99**
**3 Hour: $16.99**
**2 Hour: $15.99**

**VODKA:** Sky
**RUM:** Bacardi Light
**GIN:** Bombay Dry
**WHISKEY:** Seagrams 7
**BOURBON:** Jim Beam White
**TEQUILA:**

**BEER:** Coors Light, Sam Adams, Corona

**RED WINE:** Woodbridge Cabernet and Pinot Noir

**WHITE WINE:** Woodbridge Chardonnay, Pinot Grigio, Moscato

## PREMIUM
**PER PERSON**

**5 hour: $29.99**
**4 hour: $26.99**
**3 hour: $24.99**
**2 hour: $22.99**

**VODKA:** Grey Goose, Tito's
**RUM:** Captain Morgan Spiced, Bacardi Light
**GIN:** Bombay Saffire
**BOURBON:** Makers Mark
**WHISKEY:** Jack Daniels, Seagrams VO, Jameson
**TEQUILA:** Jose Cuervo Gold
**SCOTCH:** Dewars 12 yr, Johnny Walker Red
**LIQUEURS:** Peach Tree Schnapps, Triple Sec, Midori, Baileys, Kaluha, Sweet and Dry Vermouth

**BEER:** Harpoon, Heineken, Coors Light, Corona, Sam Seasonal
**RED WINE:** Woodbridge Pinot Noir, Cabernet Sauvignon,
**WHITE WINE:** Woodbridge Pinot Grigio, Moscato, Chardonnay, Sauvignon Blanc

## DELUXE
**PER PERSON**

**5 Hour: $24.99**
**4 Hour: $20.99**
**3 Hour: $18.99**
**2 Hour: $17.99**

**VODKA:** Tito's, Sky, Stoli Raz
**RUM:** Captain Morgan Spiced, Bacardi Light
**GIN:** Bombay Dry
**BOURBON:** Jim Beam
**WHISKEY:** Jack Daniels, Seagrams 7, Tullamore Dew Irish
**TEQUILA:** Jose Cuervo Gold
**SCOTCH:** Dewars 12 yr
**LIQUEURS:** Peach Tree Schnapps, Triple Sec, Midori, Baileys, Kahlua, Sweet and Dry Vermouth

**BEER:** Harpoon, Heineken, Coors Light, Corona, Sam Seasonal
***RED WINE:*** Woodbridge Pinot Noir, Cabernet Sauvignon,
**WHITE WINE:** Woodbridge Pinot Grigio, Moscato, Chardonnay

## CASH BAR

***Setup Charge: $1.95pp***

Additional $2 charge if the Liquor Bar Packages are chosen.

**Drink Prices are as Follows**

Bottled Water & Sodas: $1

Import and Domestic Beer: $4-$7

House Wine: $6-$9

Mixed Drinks:$7-$10

**www.cozycaterers.com**
**t: 401.351.3111**

# B

Beverage Catering

**Wine & Beer Bar**

A Wine and Beer Bar is one of the ultimate ways to cut costs while still taking great care of your guests. You get all the benefits of the Full Liquor Bar, minus specialty drinks and cocktails

RI Local and State Sales Tax of 8% will be added to all orders.

Wine & Beer Bar Includes:

* **SODA:** Coke, Diet Coke, Sprite and Gingerale
* **MIXERS:** Club Soda, Grenedine, Lime Juice
* **FRUITS:** Cranberry, Orange
* **GARNISHES:** Lemons, Limes, Olives, Cherries and Oranges
* Champagne Toast (a Fee will Apply)
* Ice
* Crystalline Plastic Cups and Napkins
* Liquor License and Liability Insurance
* It is required by law to shut down the bar the last half hour before event ends according to RI Liquor Laws

## BEER & WINE BAR

**5 hour: $19.99 4 Hour: $17.99 3 Hour: $14.99 2 Hour: $12.99**

**BEER:** Heineken, Coors Light, Harpoon IPA, Sam Seasonal, Corona

**RED WINE:** Woodbridge Cabernet, Chardonnay, Pinot Noir

**WHITE WINE:** Woodbridge Pinot Grigio, Moscato, Chardonnay, Sauvignon Blanc

## BRING YOUR OWN ALCOHOL BAR- $8

* SODA: Coke, Diet Coke, Sprite and Gingerale
* MIXERS: Club Soda, Grenedine, Lime Juice
* FRUITS: Cranberry, Orange
* GARNISHES: Lemons, Limes, Olives, Cherries and Oranges
* Ice
* Crystalline Plastic Cups and Napkins
* Liquor License and Liability Insurance

(Should you choose this option, we are required by insurance to remove it at the end of the event. Arrangements are to be made to pick up at our commissary in Warwick, RI on a future date.

Certified Bartender(s) Fee is not included.

# B

# Beverage Catering

## Upgrade Options:

Bar Glassware: $3 per guest

**Toasts**

| | |
|---|---|
| White Wine Toasts | $4.75 pp |
| Champagne Toasts | $3.75 pp |
| Perseco Toast | $4.75 pp |

## Additional Beverage Options:

Refreshing Drink Stations at the Entrance to your Event

***Pre-Ceremony Beverage Station $3.50 per guest***

Refresh your guests upon their arrival to your ceremony in the hot weather, served by an attendant.
Includes: Lemonade, Fresh Brewed Iced Tea with Mint, and Lemon Infused Water.

***Infused Water Station:***

$2 per guest

Cucumber Mint

Citrus Basil

Fresh Berry

Perfect for those warm days.

***Something Blue Dels Lemonade Signature Drink***

$3 per guest (Available Pre-Ceremony, No alcohol)

*Add Blueberry Vodka*

$5 per guest

***Warm Apple Cider***

$2 per guest

*Add Spiced Rum for a Signature Drink:*

$5 per guest