

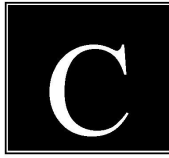
Cozy Caterers



A Premier Catering Company



Weddings



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ALL WEDDING PACKAGES INCLUDE THE FOLLOWING

PROFESSIONAL EVENT MANAGER FOR YOUR EVENT

COMPLIMENTARY FOOD TASTING FOR THE COUPLE

COMPLIMENTARY BOTTLE OF CHAMPAGNE

FOR THE RECEPTION...

PASSED HORS D'OEUVRES FOR COCKTAIL HOUR

-OR-

ONE STATIONARY DISPLAY FOR COCKTAIL HOUR

CLASSIC WINE TOAST FOR ALL GUESTS

SIGNATURE SALAD

AN ASSORTMENT OF ROLLS AND BUTTER

ENTRÉE SELECTION

YOUR WEDDING CAKE SERVED WITH NO CUTTING FEE

FRESHLY BREWED COFFEE AND HERBAL TEA

OCEAN DRIVE



\$90 per guest

THE RECEPTION

ELEGANT 5 HOUR RECEPTION

COCKTAIL HOUR

STATIONARY DISPLAY OF IMPORTED AND LOCAL CHEESES

FARMERS MARKET VEGETABLE CRUDITÉ

-OR-

YOUR CHOICE OF 2 PASSED HORS D'OEUVRES

SERVED DINNER

SALAD COURSE

MIXED FIELD GREENS WITH TOMATOES, RED ONION, CUCUMBER, AND CARROTS

WITH OUR COZY BALSAMIC VINAIGRETTE

ENTRÉE

(CHOOSE 2)

AGED GRILLED 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 SALTIMBOCCA IN A ROASTED SAGE AND GARLIC WINE SAUCE

CHICKEN VERONESE WITH SPINACH TOMATO PARMESAN SAUCE

BEEF TENDERLOIN

ACCOMPANIED BY:

PARMESAN AU GRATIN POTATO OR ROASTED FINGERLING POTATO

ROASTED SEASONAL VEGETABLES

ARTISAN HEARTH BAKED DINNER ROLLS AND BUTTER ROSETTES

COFFEE STATION

WEDDING CAKE (PROVIDED BY HOST)

FRESHLY BREWED COFFEE

SELECTION OF ASSORTED TEAS

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 BREAKERS

\$75 per guest

THE RECEPTION

ELEGANT 5 HOUR RECEPTION

COCKTAIL HOUR

PASSED HORS D'OEUVRES

MUSHROOM, GRAPE, AND WALNUT TARTLETS

SEARED BREAST OF DUCK ON WILD RICE CAKE WITH BLACKBERRY GASTRIQUE

CARAMELIZED ONION, THYME, AND STILTON PIZZETTA

PLATED DINNER

SOUP COURSE

BUTTERNUT SQUASH BISQUE WITH CRÈME FRAICHE

ACCOMPANIED BY A CANDIED PECAN CROSTINI

SALAD COURSE

MESCLUN SALAD WITH PEARS, TOASTED WALNUTS, AND GORGONZOLA WITH COZY BALSAMIC VINAIGRETTE

RUSTIC COUNTRY ROLLS AND BUTTER ROSETTES

ENTRÉE

GRILLED CHICKEN BREAST WITH CRANBERRY GINGER REDUCTION

SERVED OVER BED OF SAUTÉED SPINACH

-OR-

SEA BASS SEARED WITH GARLIC BUTTER

SERVED WITH TOMATO FENNEL SAUCE

ACCOMPANIED BY

GRATIN OF POTATO OR ROASTED FINGERLING POTATO

GRILLED HARICOT VERTS AND BABY CARROTS

COFFEE STATION

WEDDING CAKE (PROVIDED BY HOST)

FRESHLY BREWED COFFEE

SELECTION OF ASSORTED TEAS

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

WATCH HILL



\$65 per guest

THE RECEPTION

ELEGANT 5 HOUR RECEPTION

COCKTAIL HOUR

STATIONARY DISPLAY OF IMPORTED AND LOCAL CHEESE

FARMERS MARKET VEGETABLE CRUDITÉ

-OR-

YOUR CHOICE OF 2 PASSED HORS D'OEUVRES

STATION EVENT OR PLATED DINNER

PLATED SALAD COURSE

MIXED FIELD GREENS WITH TOMATOES, RED ONION, CUCUMBER, AND CARROTS

WITH OUR COZY BALSAMIC VINAIGRETTE

ENTRÉE

(CHOOSE 2)

CHICKEN BREAST STUFFED WITH CRANBERRY APPLE WILD RICE, SERVED WITH CIDER GRAVY

ROASTED ASIAGO ENCRUSTED CHICKEN BREAST WITH TRUFFLE MUSTARD SAUCE

CHICKEN VERONESE WITH SPINACH TOMATO BEURRE BLANC

MARINATED STEAK TIPS WITH TRI-COLORED PEPPERS AND ONIONS

FIVE SPICE HANGER STEAK WITH RED WINE DEMI SAUCE

VEGETABLE TOWER OVER MUSHROOM PARMESAN RISOTTO

PASTA POMODORO WITH CRISPY EGGPLANT

ACCOMPANIED BY:

BABY RED BLISS POTATOES WITH ROSEMARY AND GARLIC

GREEN BEANS ALMONDINE

ARTISAN HEARTH BAKED DINNER ROLLS AND BUTTER ROSETTES

COFFEE STATION

WEDDING CAKE (PROVIDED BY HOST)

FRESHLY BREWED COFFEE

SELECTION OF ASSORTED TEAS

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

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FEDERAL HILL



\$75 per guest

THE RECEPTION

ELEGANT 5 HOUR RECEPTION

COCKTAIL HOUR

CHEESE DISPLAY WITH FRUIT AND CRACKERS

FARMERS MARKET VEGETABLE CRUDITÉ

-OR-

YOUR CHOICE OF 3 PASSED HORS D'OEUVRES

PLATED DINNER

SALAD COURSE

HOUSE GARDEN SALAD WITH TOMATOES, RED ONION, CUCUMBER, AND CARROTS

WITH OUR COZY BALSAMIC VINAIGRETTE

DINNER ROLLS

FAMILY STYLE PASTA

PENNE OR TORTELLINI PASTA WITH EITHER MARINARA OR ALFREDO SAUCE

ENTRÉE

(CHOOSE 2)

GRILLED SIRLOIN

TRADITIONAL BAKED SCROD

ROASTED LOIN OF PORK

PARMESAN ENCRUSTED CHICKEN

VEGETABLE TOWER WITH POMODORO SAUCE

ACCOMPANIED BY:

BAKED POTATO OR ROASTED POTATO

SEASONAL VEGETABLES

COFFEE STATION

WEDDING CAKE (PROVIDED BY HOST)

FRESHLY BREWED COFFEE

SELECTION OF ASSORTED TEAS

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

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PASSED HORS D'OEUVRES SELECTION



SOUP SIPS

TRADITIONAL LOBSTER BISQUE WITH DRY SHERRY DRIZZLE

WILD MUSHROOM CAPPUCCINO

NEW ENGLAND CLAM CHOWDER

SPICY BUTTERNUT SQUASH BISQUE

VEGETARIAN

FONTINA CHEESE RISOTTO CAKES WITH MINCED CHIVES AND DELICATE PANKO CRUST

BUFFALO CAULIFLOWER BITES

GOAT CHEESE STUFFED CHERRY TOMATO

TWICE-BAKED BABY POTATOES WITH SOUR CREAM AND CHIVES

ANTIPASTO SKEWERS WITH SUN-DRIED TOMATO, MARINATED ARTICHOKE AND FRESH CILIEGINE MOZZARELLA

THAI VEGETABLE SPRING ROLLS WITH A THAI DIPPING SAUCE

FRIED MAC & CHEESE CUPS

CAPRESE SKEWERS WITH BOCCONCINI MOZZARELLA, CHERRY TOMATOES & BALSAMIC GLAZE

ASIAN DUMPLINGS WITH THAI DIPPING SAUCE

SWEET POTATO FRITTERS WITH APPLE CHUTNEY

ASSORTED MINI QUICHE

TOMATO AND SPINACH FETA CROSTINI

ASPARAGUS IN PHYLLO WITH ASIAGO CHEESE

PARMESAN PESTO BASIL ARANCINI WITH MARINARA

MINI DEEP DISH PIZZA

VEGETARIAN SPRING ROLL WITH SWEET & SPICY DIPPING SAUCE

PASSED HORS D'OEUVRES SELECTION



BEEF & PORK

CLASSIC BEEF SLIDERS WITH VERMONT CHEDDAR ON BRIOCHE ROLL WITH RED PEPPER AIOLI

MINI BEEF WELLINGTON

SEARED BEEF TENDERLOIN CROUSTADE WITH RED ONION MARMALADE AND GARLIC AIOLI

BRAISED BEEF SHORT RIB SLIDERS WITH CABERNET DEMI-GLACE

HONEY BBQ COCKTAIL FRANKS WITH SPICY BBQ MUSTARD

PULLED PORK SLIDER WITH CABBAGE SLAW ON BRIOCHE ROLL

PORK EGG ROLLS

COCKTAIL MEATBALLS: ITALIAN MARINARA, THAI CHILI, OR SWEDISH

POULTRY

FAJITA SPICED CHICKEN ON CRUSTY BREAD

CHICKEN CHIPOTLE SALAD ON ENDIVE

PRETZEL-ENCRUSTED CHICKEN SATAY WITH SWEET SOY DIPPING SAUCE

SMOKED CHICKEN QUESADILLA

GOURMET BELGIAN WAFFLES WITH HONEY BOURBON CHICKEN

SESAME CHICKEN SKEWER WITH THAI PEANUT SAUCE

CHICKEN WELLINGTON

CHICKEN SCAMPI SKEWERS

SEAFOOD

COCONUT SHRIMP WITH ORANGE MARMALADE DIPPING SAUCE

ROSETTE OF WILD ALASKAN SALMON WITH SOUR CREAM AND CHIVE IN A CUCUMBER CUP

MARYLAND CRAB CAKES WITH CAJUN AIOLI

SEAFOOD STUFFED MUSHROOMS

MINI FISH TACOS WITH CABBAGE SLAW, AVOCADO AND CHIPOTLE AIOLI

SCALLOPS WRAPPED IN BACON

LOBSTER MAC & CHEESE BITES

SHRIMP TEMPURA WITH RED CHILI DIPPING SAUCE

NEW ENGLAND CLAM CHOWDER SHOOTER WITH MINI CLAM CAKE

STATIONARY HORS D'OEUVRES



PRICES ARE PER PERSON

JUMBO SHRIMP COCKTAIL \$3

SERVED IN AN ICE BOWL AND GARNISHED WITH FRESH LEMON WEDGES AND COCKTAIL SAUCE

RAW BAR MP

JUMBO SHRIMP COCKTAIL, LITTLE NECKS ON THE HALF SHELL, OYSTERS ON THE HALF SHELL, ALASKAN CRAB LEGS, ARRANGED ON A BED OF SEAWEED, SERVED WITH FRESH LEMON WEDGES, AND ASSORTED DIPPING SAUCES

HOMEMADE POTATO CHIPS \$2

HOMEMADE HAND-CUT POTATO CHIPS SERVED WITH GORGONZOLA FONDUE

TORTILLA CHIPS \$3

WITH FRESH HOUSE-MADE SALSA AND CHIVE SOUR CREAM

HERBED CROSTINI \$4

ACCOMPANIED BY ASSORTED GOURMET TAPENADES TO INCLUDE SUNDRIED TOMATO, OLIVE, GARLIC, AND LEMON ARTICHOKE

PITA CHIPS \$4

TOASTED PITA CHIPS WITH ASSORTED DIPS TO INCLUDE GARLIC HUMMUS AND TABBOULEH

SIGNATURE CHEESEBOARD \$4

BOUNTIFUL SELECTION OF CHEESES, CRACKERS, BREADS, AND CRISPS ARTFULLY DISPLAYED WITH CHUTNEY, GRAPES, AND SEASONAL FRUIT ACCOMPANIMENTS

GRILLED VEGETABLE ANTIPASTO \$5

GRILLED ZUCCHINI AND SUMMER SQUASH, EGGPLANT, ASPARAGUS, RED AND YELLOW PEPPERS, BEEFSTEAK TOMATOES, AND RED ONION. DRIZZLED WITH BALSAMIC GLAZE

CALIFORNIA CRUDITÉ \$4

PLENTIFUL ARRAY OF THE SEASON'S BEST VEGETABLES, ELEGANTLY SERVED WITH RED PEPPER AIOLI OR CURRY DIP

BRUSCHETTA BAR \$5

KALAMATA OLIVE TAPENADE, FIG & HONEY JAM, TOMATO CONCASSE & MOZZARELLA, ARTICHOKE SPREAD, GRILLED CHICKEN & FETA SALAD AND ROASTED GARLIC HUMMUS, SERVED WITH AN ASSORTMENT OF TOASTED BREADS AND CROSTINI

MEDITERRANEAN TABLE \$6

ROASTED RED PEPPER HUMMUS, EGGPLANT CAPONATA, KALAMATA OLIVES, FETA CHEESE, STUFFED GRAPE LEAVES, AND OUR HOMEMADE TZATZIKI SAUCE, SERVED WITH PITA BREAD

TUSCAN ANTIPASTO TABLE \$12

PROSCIUTTO, SALAMI, MORTADELLA, CAPICOLA, PROVOLONE, AND ASIAGO CHEESE, MARINATED MUSHROOMS, SWEET PEPPERS, MARINATED ARTICHOKE HEARTS, PEPPERONCINI, AND OLIVES SERVED WITH FRESH CRISP GREENS, AGED BALSAMIC & OLIVE OIL

STATIONARY DISPLAYS

ATTENDED BY ONE OF OUR STAFF



ARTISAN PIZZETTE TABLE \$6

(CHOICE OF THREE)

SELECTION OF GOURMET FLATBREAD PIZZETTES, MADE WITH FRESH VEGETABLES, ARTISAN SPREADS, AND SELECT CHEESES. CHOICES INCLUDE: MARGHERITA; RED GRAPE & GORGONZOLA WITH BALSAMIC DRIZZLE; SHAVED SIRLOIN & ARUGULA; CRISPY PROSCIUTTO, CHEVRE & FIG

DIM SUM PAN \$7

(SELECT ONE OF EACH)

BEEF OR CHICKEN SATAY

SHRIMP DUMPLING OR VEGETABLE SPRING ROLLS

FRIED RICE OR VEGETABLE LO MEIN

SERVED WITH DUCK SAUCE, CHINESE TAKEOUT BOXES, & CHOPSTICKS

MASHED POTATO BAR \$6

CHEDDAR CHEESE, BLEU CHEESE, CARAMELIZED ONIONS, TRUFFLE OIL, CRUMBLLED BACON, SAUTÉED MUSHROOMS, CHIVES, AND SOUR CREAM

RAVIOLI BAR \$5

(SELECT TWO)

BUTTERNUT SQUASH RAVIOLI WITH SAGE BUTTER

LOBSTER RAVIOLI WITH LOBSTER REDUCTION +\$2

MUSHROOM RAVIOLI WITH COGNAC CREAM AND TOASTED WALNUTS

RICOTTA CHEESE RAVIOLI WITH PARMESAN AND SPICY ROASTED TOMATO SAUCE

SALADS



HOUSE TOSSED SALAD

ROMAINE AND ICEBERG LETTUCCES WITH TOMATOES, CUCUMBERS AND OLIVES
WITH OUR HOUSE-MADE BALSAMIC VINAIGRETTE

CAESAR SALAD

CRISP ROMAINE WITH CROUTONS AND SHAVED PARMESAN TOSSED IN A CREAMY CAESAR DRESSING

MIXED GREENS SALAD

MIXED FIELD GREENS WITH TOMATOES, CUCUMBERS AND OLIVES
WITH OUR HOUSE-MADE BALSAMIC VINAIGRETTE

MIXED GREENS SPECIALTY SALAD

MIXED FIELD GREENS WITH CRAISINS, WALNUTS, AND GORGONZOLA
WITH OUR HOUSE-MADE BALSAMIC VINAIGRETTE

CLASSIC WEDGE

CRISP ICEBERG WEDGE TOPPED WITH DICED TOMATOES, BACON, AND A CREAMY BLEU CHEESE DRESSING

CAPRESE SALAD

SLICED TOMATOES, FRESH MOZZARELLA, AND BASIL ON A BED OF MIXED GREENS
WITH OUR HOUSE-MADE BALSAMIC VINAIGRETTE

AUTUMN SALAD

BABY SPINACH WITH CRAISINS, GOAT CHEESE AND YOUR CHOICE OF FRESH PEARS OR APPLES
WITH OUR HOUSE-MADE BALSAMIC VINAIGRETTE

CLASSIC ANTIPASTO SALAD +\$3

PROSCIUTTO, SALAMI, CAPICOLA, PEPPERONCINI, ROASTED PEPPERS, AND SHARP PROVOLONE
OVER MIXED GREENS WITH OUR HOUSE-MADE BALSAMIC VINAIGRETTE

BRUNCH STATIONS



YOGURT STATION \$6

BUILD-YOUR-OWN –BREAKFAST AT THIS HEART HEALTHY STATION!

VANILLA YOGURT WITH GRANOLA, WALNUTS, MANDARIN ORANGES, SLICED PEACHES,
FRESH STRAWBERRIES, BLUEBERRIES AND RASPBERRIES

INTERACTIVE OMELETTE STATION \$8

(ATTENDANT REQUIRED)

WATCH OUR CHEF PREPARE YOUR CUSTOM OMELET AT THIS STATION!

CRISP BACON, CHOPPED HAM, ITALIAN SAUSAGE, MEDLEY OF CHEESE, FRESH BROCCOLI,
GREEN PEPPERS, SLICED MUSHROOMS, DICED TOMATOES,
ASPARAGUS, CHOPPED ONIONS, AND FRESH SPINACH
EGG WHITES AVAILABLE UPON REQUEST

BELGIAN WAFFLE STATION \$9

FLUFFY, HOMEMADE BELGIAN WAFFLES SERVED WITH FRESH ASSORTED BERRIES,
FRESHLY WHIPPED CREAM, NUTS, ASSORTED SYRUPS, CHOCOLATE SYRUP,
NUTELLA, HONEY, PRESERVES AND BUTTER
INTERACTIVE STATION IS AVAILABLE UPON REQUEST

CRÊPE STATION \$10

FRENCH CRÊPES WITH NUTELLA, FRESH STRAWBERRIES, FRESH BLUEBERRIES,
WHIPPED CREAM, TOASTED COCONUT, BANANAS FOSTER SAUCE,
CHERRIES JUBILEE, TOASTED ALMONDS, AND POWDERED SUGAR.
INTERACTIVE STATION IS AVAILABLE UPON REQUEST

SPECIALTY STATIONS



SALAD STATION \$6

MIXED FIELD GREENS AND ROMAINE LETTUCE ACCOMPANIED BY A BOUNTY OF FRESH SEASONAL VEGETABLES, DRIED BERRIES, NUTS, MANDARIN ORANGES, ASIAN NOODLES, CROUTONS AND MORE. COMPLETE WITH YOUR CHOICE OF DRESSINGS AND ARTISAN ROLLS WITH WHIPPED BUTTER.

INTERACTIVE FEDERAL HILL PASTA STATION \$15

(ATTENDANT REQUIRED)

CHOOSE PENNE OR TORTELLINI PASTAS, TOSSED WITH YOUR CHOICE OF GRILLED CHICKEN, ITALIAN SAUSAGE, CHOPPED PLUM TOMATOES, ROASTED RED PEPPERS, EGGPLANT, ARTICHOKE HEARTS, SUNDRIED TOMATOES, SAUTÉED MUSHROOMS, SPINACH, ROASTED GARLIC, BLANCHED VEGETABLE, CRACKED BLACK PEPPER, SLICED BLACK OLIVES, AGLIO, CREAM SAUCE, MARINARA SAUCE, PESTO AND PARMESAN CHEESE. SERVED WITH BASKETS OF FRENCH BREAD AND WHIPPED BUTTER.

STATIONARY TUSCAN PASTA STATION \$12

(ATTENDANT REQUIRED)

PREPARED TABLESIDE BY OUR CHEF. CHOICES OF PASTA: CAVATAPPI, PENNE PASTA, TORTELLINI, TOSSED WITH YOUR CHOICE OF SAUCE: POMODORO, PINK VODKA, WHITE WINE GARLIC SAUCE, AND CREAMY ALFREDO. ENHANCE WITH YOUR CHOICE OF MIX-INS: DICED GRILLED CHICKEN, CHOPPED BACON, ITALIAN SAUSAGE, ROASTED RED PEPPERS, TOMATOES, SPINACH, ASPARAGUS, MUSHROOMS, AND BLACK OLIVES. SERVED WITH ARTISAN ROLLS AND WHIPPED BUTTER.

ITALIAN STATION \$25

FRESH GARDEN SALAD, CHICKEN PARMESAN, HOMEMADE MEATBALLS, SAUSAGE & PEPPERS, AND STUFFED SHELLS SERVED WITH ASSORTED ARTISAN ROLLS AND WHIPPED BUTTER

INTERACTIVE GRILLED PIZZA STATION \$8

(ATTENDANT REQUIRED)

GUESTS WILL LOVE THEIR OWN PERSONAL PIZZA! AVAILABLE TOPPINGS INCLUDE GRILLED PEPPERS, GRILLED CHICKEN, GRILLED EGGPLANT, CHOPPED TOMATOES, OLIVES, MUSHROOMS, ONIONS, PEPPERONI, SAUSAGE, PESTO, FRESH MOZZARELLA AND PIZZA SAUCE.

MASHED POTATO BAR \$8

YUKON GOLD MASHED POTATOES AND SMASHED SWEET POTATOES ACCOMPANIED BY: APPLEWOOD SMOKED BACON, STEAMED BROCCOLI, SAUTÉED WILD MUSHROOMS & CARAMELIZED ONIONS, DICED TOMATOES, SHREDDED VERMONT CHEDDAR CHEESE, SOUR CREAM, FRESH SCALLIONS

BAKED POTATO OPTIONS ALSO AVAILABLE BY REQUEST

SPECIALTY STATIONS

INTERACTIVE CARVED MEAT STATION

(ATTENDANT REQUIRED)

HAND-CARVED BEEF TENDERLOIN \$21

PEPPER ENCRUSTED PRIME RIB \$18

HERB CRUSTED BEEF SIRLOIN \$15

HERB MARINATED ROASTED CHICKEN BREAST \$10

HONEY GLAZED SPIRAL HAM \$11

HERB ROASTED TURKEY BREAST \$12

SERVED WITH ASSORTED CONDIMENTS, CHUTNEYS, CRANBERRY SAUCE, OR AU JUS

ANTIPASTO STATION \$19

TABLE DISPLAY OF EGGPLANT CAPONATA, GRILLED VEGETABLE SALAD, ASSORTED OLIVES, FRESH CHERRY TOMATOES, ROASTED RED & YELLOW PEPPERS, MARINATED ARTICHOKE, WILD MIXED GREENS, GARLIC CROUTONS, PROSCIUTTO, SALAMI, CAPICOLA, MARINATED MUSHROOMS, SUNDRIED TOMATOES, SHAVED PARMESAN, CRUETS OF OLIVE OIL AND BALSAMIC VINEGAR, BASKETS OF CRUSTY BREAD AND FOCACCIA .

SLIDER STATION \$9

BEEF SLIDERS WITH SHARP CHEDDAR, CARAMELIZED ONIONS AND ROASTED GARLIC AIOLI. GRILLED CHICKEN SLIDERS WITH PEPPER JACK CHEESE, ROASTED RED PEPPERS AND CHIPOTLE MAYO.
VEGETARIAN SLIDERS WITH PORTOBELLO MUSHROOM, BLEU CHEESE, AND CARAMELIZED ONIONS.

RHODE ISLAND SHORELINE DINNER \$16

FISH & CHIPS WITH TARTAR SAUCE AND MALT VINEGAR IN PAPER BOATS, LOBSTER SALAD ON MINI GRILLED ROLLS, MINIATURE STUFFIES, CLAM CHOWDER GARNISHED WITH A PETITE CLAM CAKE

CHOWDER STATION \$8

CREAMY NEW ENGLAND CLAM CHOWDER AND MANHATTAN RED CLAM CHOWDER. SERVED WITH CLAM CAKES AND OYSTER CRACKERS. STUFFIES AVAILABLE BY REQUEST.

SPECIALTY STATIONS

MEDITERRANEAN STATION \$15

TABBOULEH, BABA GHANOUSH, RED PEPPER HUMMUS, PITA BREAD, TZATZIKI SAUCE,
KALAMATA OLIVES, STUFFED GRAPE LEAVES, FETA CHEESE

INTERACTIVE WOK STATION \$25

(ATTENDANT REQUIRED)

START WITH A BASE OF LO MEIN NOODLES, STICKY RICE, OR RICE NOODLES AND OUR CHEF WILL BUILD A STIR FRY USING YOUR CHOICE OF CHICKEN, SHRIMP, MARINATED STEAK, PRESSED TOFU, NAPA CABBAGE, SCALLIONS, PEPPERS, SHITAKE MUSHROOMS, BABY CORN, BEAN SPROUTS, AND BAMBOO SHOOTS.

SAUCES INCLUDE TERIYAKI, SESAME SOY, THAI PEANUT, AND COCONUT CURRY.

NEW ENGLAND CLAMBAKE MP

CREAMY NEW ENGLAND CLAM CHOWDER, HOMEMADE CLAM CAKES, COZY PASTA SALAD,
MIXED GREENS SALAD WITH BALSAMIC VINAIGRETTE, STEAMERS, 1-1/4LB LOBSTER
WITH DRAWN BUTTER, BBQ CHICKEN OR GRILLED FLANK STEAK

SERVED WITH NATIVE CORN ON THE COB, BAKED BEANS, HOMEMADE CORNBREAD AND SLICED WATERMELON

MACARONI AND CHEESE STATION \$12

DELICIOUS VARIETIES OF AN OLD-FASHIONED FAVORITE TO INCLUDE TRADITIONAL WHITE CHEDDAR MAC & CHEESE, BUFFALO MAC & CHEESE, BARBECUE MAC & CHEESE, AND LOBSTER MAC & CHEESE

NACHO BAR \$9

CRISPY HOMESTYLE TORTILLA CHIPS ACCOMPANIED BY GARDEN SALSA, JALAPEÑO PEPPERS, DICED TOMATOES, DICED GREEN AND RED PEPPERS, BLACK OLIVES AND DICED ONION. SERVED WITH A WARM CHEESE FONDUE.

GUACAMOLE ALSO AVAILABLE

FAJITA STATION \$15

CREATE YOUR OWN FAJITAS! FLOUR AND CORN (*GF*) TORTILLAS, MARINATED CHICKEN BREAST, MARINATED FLANK STEAK, CHEDDAR CHEESE, SHREDDED LETTUCE, TOMATOES, SAUTÉED ONIONS & PEPPERS, BLACK OLIVES, SOUR CREAM, BLACK BEANS & CORN, AVOCADO, SALSA, AND SPANISH RICE

HANDMADE TACO STATION \$15+

SEASONED GROUND SIRLOIN, CHOPPED TOMATOES, BLACK OLIVES, CHEDDAR CHEESE, SHREDDED LETTUCE, SALSA AND SOUR CREAM. ACCOMPANIED BY HARD AND SOFT TACO SHELLS.

MARINATED CHICKEN, FRESH FISH OR GRILLED SHRIMP OPTIONS ALSO AVAILABLE

POT PIE STATION \$12

MINIATURE RAMEKINS OF THE FOLLOWING FILLINGS TOPPED WITH PUFF PASTRY:

CHICKEN POT PIE, SALMON POT PIE, AND BEEF POT PIE

SWEETS



DOUGHNUT STATION \$3

FRESHLY MADE DOUGHNUTS DISPLAYED ON A DOUGHNUT WALL, AVAILABLE IN YOUR FAVORITE FLAVORS, INCLUDING HONEY GLAZED, FROSTED, CINNAMON SUGAR, TRADITIONAL, SPRINKLES, OR APPLE CIDER

ICE CREAM SUNDAE BAR \$8

CHOOSE YOUR TWO FAVORITE LOCAL FLAVORS SERVED WITH A VARIETY OF CLASSIC TOPPINGS: WALNUTS, CHERRIES, SPRINKLES, COOKIE PIECES, CRUSHED CANDIES, FUDGE AND CARAMEL SAUCES

CHOCOLATE MOUSSE STATION \$5

WHITE AND DARK CHOCOLATE MOUSSE SERVED IN GLASSES TOPPED WITH CHOCOLATE SHAVINGS AND FRESH WHIPPED CREAM

CANNOLI STATION \$4

AN ASSORTMENT OF DELICIOUS CANNOLI SHELLS FILLED WITH TRADITIONAL SWEET CREAM, CHOCOLATE RICOTTA CREAM, AND GRAND MARNIER CREAM SPRINKLED WITH CHOCOLATE CHIPS, CARAMELIZED PECANS, SPRINKLES, POWDERED SUGAR AND CHOCOLATE SYRUP

SHORTCAKE STATION \$6

HOMESTYLE FLAKY COUNTRY BISCUITS AND BUTTER POUND CAKE, FRESH STRAWBERRIES, MANDARIN ORANGES, FRESH BLUEBERRIES, PLUMP PEACHES, PINEAPPLE, AND FRESH RASPBERRIES WITH WHIPPED CREAM

S'MORES STATION \$4

(ATTENDANT REQUIRED)

BRING THIS TASTY SUMMER TREAT INDOORS! WE'LL BRING OUR FIREBOX FOR GUESTS TO ROAST THEIR OWN MARSHMALLOWS . INCLUDES GRAHAM CRACKERS, HERSHEY'S CHOCOLATE, MARSHMALLOWS, SKEWERS

HOT CHOCOLATE STATION \$3

(SEASONAL)

A COZY END TO YOUR EVENING... DELICIOUS HOT CHOCOLATE SERVED WITH CANDY CANES, CINNAMON, MINI MARSHMALLOWS, FRESHLY WHIPPED CREAM, SHAVED CHOCOLATE, AND PEPPERMINT PATTIES

LATE NIGHT STATIONS



RHODE ISLAND HOT WEINERS \$5

CLASSIC RHODE ISLAND LATE NIGHT SNACK SERVED WITH HOMEMADE CHIPS

POMME FRITES \$5

YUKON GOLD OR SWEET POTATO FRIES SERVED WITH TRUFFLE SALT,
SMOKED SALT, SPICY KETCHUP, HONEY MUSTARD, AND ROASTED GARLIC AIOLI

SLIDERS AND FRIES \$5

TRADITIONAL CHEESEBURGERS WITH SWEET POTATO OR YUKON GOLD FRIES
SERVED WITH MUSTARD, KETCHUP, MAYONNAISE, AND PICKLES

STREET CART

EVERYONE'S FAVORITE HOT DOGS AND STEAMED BUNS \$5

-OR-

SPICY ITALIAN SAUSAGE, GRILLED PEPPERS & ONIONS, GRINDER ROLLS \$7
GRAINY MUSTARD, SWEET RELISH, KETCHUP & HOMEMADE CHIPS

DUM SUM PAN \$8

(CHOOSE ONE OF EACH)

BEEF OR CHICKEN SATAY

SHRIMP DUMPLINGS OR VEGETABLE SPRING ROLLS

FRIED RICE OR VEGETABLE LO MEIN

SERVED WITH DUCK SAUCE, CHINESE TAKEOUT BOXES AND CHOPSTICKS

POPCORN CART \$5

(CHOOSE TWO FLAVORS)

FRESHLY POPPED AND SERVED IN CLASSIC STRIPED BOXES WITH TRADITIONAL BUTTER,
RANCH, CARAMEL, CHOCOLATE OR WHITE CHEDDAR

BAVARAIN PRETZEL BAR \$5

ASSORTMENT OF PRETZEL TWISTS, BITES AND BRAIDS WITH YOUR CHOICE OF
SAVORY AND SWEET TOPPING AND ASSORTED DIPS

TO-GO STATION \$3

FRESHLY BAKED COOKIES WITH COFFEE STATION

-OR-

HOT CHOCOLATE SERVED WITH FRESH WHIPPED CREAM, MINI MARSHMALLOWS AND CHOCOLATE SHAVINGS

B

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:** Pepsi, Diet Pepsi, Sierra Mist 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

Beverage

Catering

Full
Liquor Bar

www.cozycaterers.com

t: 401.351.3111

STANDARD

PER PERSON

5 Hour: \$21.99

4 Hour: \$19.99

3 Hour: \$18.99

2 Hour: \$16.99

VODKA: Sky

RUM: Bacardi Light

GIN: Bombay Dry

WHISKEY: Seagrams 7

BOURBON: Jim Beam White

TEQUILA: Jose Cuervo

BEER: Bud Lite, Miller Lite, Heineken, Corona

RED WINE: Pinot Noir,

PREMIUM

PER PERSON

5 hour: \$32.99

4 hour: \$29.99

3 hour: \$26.99

2 hour: \$24.99

VODKA: Grey Goose, Tito's, Stolichnoff

RUM: Captain Morgan Spiced, Bacardi Light

GIN: Bombay Sapphire

BOURBON: Makers Mark

WHISKEY: Jack Daniels, Seagrams 7, Jameson

TEQUILA: Jose Cuervo

SCOTCH: Dewars 12 year, Johnny Walker Red

LIQUEURS: Peach Tree Schnapps, Triple Sec, Midori, Baileys, Kahlua, Sweet and Dry Vermouth

CASH BAR

Setup Charge: \$1.95pp

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

Drink Prices are as Follows

Bottled Water & Sodas: \$2

Import and Domestic Beer: \$6-\$7

House Wine: \$6-\$9

Mixed Drinks: \$8-\$12

DELUXE

PER PERSON

5 Hour: \$26.99

4 Hour: \$22.99

3 Hour: \$20.99

2 Hour: \$18.99

VODKA: Tito's, Sky, Stolichnoff

RUM: Captain Morgan Spiced, Bacardi Light

GIN: Bombay Dry

BOURBON: Jim Beam

WHISKEY: Jack Daniels, Seagrams 7, Tullamore Dew Irish

TEQUILA: Jose Cuervo

SCOTCH: Dewars 12 year

LIQUEURS: Peach Tree Schnapps, Triple Sec, Midori, Baileys, Kahlua, Sweet and Dry Vermouth

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:** Pepsi, Diet Pepsi, Sierra Mist and Ginger Ale
- * **MIXERS:** Club Soda, Grenadine, 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
- * RI Liquor Laws require the bar be shut down the last half hour before event ends.

BRING YOUR OWN ALCOHOL BAR- \$8 pp

- * SODA: Pepsi, Diet Pepsi, Sierra Mist and Ginger Ale
- * MIXERS: Club Soda, Grenadine, 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 all of 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.)

www.cozycaterers.com

t: 401.351.3111

B

Beverage Catering

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Upgrade Options:

Bar Glassware: \$3 per guest

Toasts

White Wine Toasts \$4.75 pp

Champagne Toasts \$3.75 pp

Prosecco Toast \$4.75 pp

Add Hard seltzer to bar package \$1.50 pp

Additional Beverage Options:

Refreshing Drink Stations at the Entrance to your Event

Infused Water Station:

\$2 per guest

Cucumber Mint