

# Cozy Caterers



A Premier Catering Company

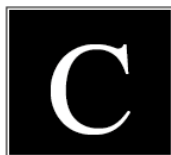


LOCALLY OWNED SINCE 1954

## **CORPORATE & SOCIAL EVENTS** **CATERING MENU**

**DELIVERY, PICK UP & STAFFED EVENTS**

**1418 PLAINFIELD PIKE, CRANSTON RI 02920**  
**401.351.3111**  
**WWW.COZYCATERERS.COM**



## Your COZY Experience Starts Here

Family Celebrations \* Business Lunch Meetings \* Cocktail Parties

### Corporate Headquarters

1418 Plainfield Pike, Cranston, RI 02920

**TELEPHONE:** (401) 351.3111

Monday– Friday 9 am– 5pm

**EMAIL:** [cozycaterers@gmail.com](mailto:cozycaterers@gmail.com)

### Payment

First time customers are required to deposit \$100 and a signed contract. After that a preapproved signed contract and a predetermined net payable to Cozy Caterers will be sufficient. Full payment is due prior to your event. We accept American Express, Mastercard, Visa and Corporate checks for your convenience.

**Food Allergies**— Please inform your sales person of any allergies of your guests so that we can accommodate them. We make every effort to ensure that allergen information provided is accurate. All common allergens are present and processed in our facility.

### GF- Gluten Free

Does not contain Gluten Ingredients

**\*Some of our regular food items can be made Gluten Free and are an additional \$1 per person**

### V– Vegetarian

No Animal proteins, includes eggs and dairy

### VV– Vegan

No Animal products or byproducts

### DF– Dairy Free

Contains no dairy products

We are not a NUT FREE KITCHEN but we do our best to prevent cross-contamination.

### Delivery

Boxed lunch and classic buffet options are available with a quick drop-off to your event location. Your meal will arrive ready to eat, and our Delivery staff will set-up in the designated area with disposable serving utensils. Delivery fee will apply depending on location.

### Delivery Timing

We deliver at just about anytime of the day. Delivery charges will apply based on mileage or event. Weekend Deliveries based on Availability.

### Guarantee

We understand your corporate needs and timing! We offer next day breakfast catering with orders confirmed by 1pm; and next day lunch catering with orders confirmed by 3pm.

### Commissary Pick Up

Prepared cuisine may be available for pick-up at our location, 1418 Plainfield Pike, Cranston, RI 02920. We will have it ready hot or it will be accompanied by detailed reheating instructions.

### Event Staff

Be the guest at your own party!

Our Event Planners will help you plan your event and assist with all your event needs. We help you with every step of the planning process including day of event coordination. We ensure all the details are executed according to your vision. Our minimum service for all events is 4 hours (including setup/clean up and travel time), service staff are \$25 per hour per staff member.

### Serviceware *\$1.50 per person*

Disposal Plates, Utensils and Dinner Napkins

*Upgrade to clear Crystalline for \$3.50 per person.*

*Plastic table coverings are included in our special menu packages, 1 per 12 people.*

### Wire Chafing Racks: **\$8.75 per set up**

*Keep your Food Warm for your event*

Includes: Wire Rack, Warming Tray, and Sterno Fuel

### Bar & Beverage Service

Non-alcoholic beverage and full bar services are available.

All prices are subject to change without notice.

Prices are subject to a taxable staffing fee, state, and meals tax.

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# RISE & SHINE BREAKFAST

Delivered in disposable pans and platters.

## Continental Packages

Minimum 10 people

### Power Pastries \$4.25pp

Freshly baked variety of Scones, Danish, Muffins

### The Bagel Shop \$6.95 pp

“Power Pastries” PLUS Bagels  
Cream Cheese, Butter and Jam

### Our Berry Best \$11.25pp

“Bagel Shop” PLUS Fresh Fruit Platter

### Board Meeting Continental \$10.95

Mini Muffins, Mini Danish, Coffee Cake & Bagels  
Seasonal Fruit Salad  
Assorted Juices  
Freshly Brewed Coffee

### Yogurt Parfait Bar \$7.95

Vanilla Yogurt, Granola, Seasonal Berries, Raisins,  
Chocolate Chips, Nuts, Dried Cranberries & Honey  
Freshly Brewed Coffee

### The Eastside \$11.95

Assorted Bagels with Cream Cheese, Smoked Salmon,  
Capers, Red Onions, Vine Ripened Tomatoes,  
and Watercress  
Freshly Brewed Coffee

## Bottled Beverages

### 64 oz Bottled Juices \$5.95 each

Cranberry, Orange and Apple (8 servings per bottle)

### 10 oz Individual Bottled Juice \$2.25 each

Orange, Apple, or Cranberry

### Bottled Water \$1.50 each

### Flavored Sparkling Water \$2.50

### Iced Tea \$2.25

### Assorted Pepsi Products \$1.50 each

Pepsi, Diet Pepsi, Sierra Mist, and Ginger Ale

## Hot Packages

10 person minimum

### The I– Way \$19.95

Seasonal Fresh Fruit Salad  
Scrambled Eggs  
Thick cut French Toast served with Maple Syrup  
Breakfast Potatoes  
Crispy Bacon or Sausage  
Freshly Brewed Coffee

### Grab & Go \$11.95

Assorted Muffins  
Individual Assorted Yogurts & Granola  
Fresh Fruit Salad  
Freshly Brewed Coffee

### Protein & Potatoes \$12.95

Scrambled Eggs  
Crispy Bacon or Sausage  
Breakfast Potatoes  
Freshly Brewed Coffee

## Coffee Service

### Regular/Decaf Coffee Box of Joe \$20.00

(8-10 servings) with cups, stirrers, creamers, and sugars

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# ALA CART BREAKFAST

Delivered in disposable pans and platters.

## From the Grill

Half Pan serves 10

Full Pan serves 25

### Buttermilk Pancakes

\$30 Half / \$70 Full

With butter and syrup

### Belgian Waffles \$35 Half / \$70 Full

With butter and syrup

### Scrambled Eggs \$47 Half / \$88 Full

### Baked Cinnamon French Toast \$35 Half / \$70 Full (with syrup)

### Breakfast Potatoes \$47 Half / \$88 Full

Sautéed with caramelized onions and peppers

### Breakfast Bacon \$47 Half / \$88 Full

(2 per person)

### Breakfast Sausages \$50 Half / \$100 Full

(2 per person)

### Individual Frittatas \$6.95 ea

Our Frittatas have a flaky shell encrusting a silky custard. Pairs well with a sliced fruit platter. Served room temp (can request hot).

Broccoli & Feta

Tomato & Basil

Mushroom & Spinach

Ham & Cheese

### English Muffin Egg Sandwich \$4.00 each

Choice of:

Bacon, Ham, Turkey Sausage, or Garden Veggie Wrap

Vegan Option: Tofu, Veggie and Vegan Cheese

### Breakfast Burrito Bar \$10 pp (minimum of 10)

Your favorite breakfast burrito with freshly scrambled eggs and cheese wrapped up in a flour tortilla with salsa.

Your choice of: Ham, Bacon, Chorizo, or Vegetable & Bean

### French Toast Bar \$8 pp (minimum of 10)

Sliced French Toast or Waffles topped with your favorites:

Strawberries, Whipped Cream, Candied Pecans,

Caramelized Bananas, Vanilla Bean Syrup, Butter, and

Chocolate Sauce

### Fresh Fruit Platter

Small 10 servings \$30

Medium 15 servings \$48

Large 25 servings \$75

### Yogurt Parfaits 12 oz. \$6 each

*Vanilla bean yogurt with fruit and granola*

### Individual Assorted Yogurts \$2.50 each

### Fresh Fruit

Whole \$2

Diced Cup \$4.50 8oz

### Assorted Bagels \$25 doz.

With cream cheese, butter, and fruit preserves

### On the Go Snack Box \$5.25

(Minimum Order: 10 Boxes)

Choose one from each category:

**Whole Fruit:** Apple or Orange

**Bag of Chips:** Smart Food, Cape Cod Potato Chip, Doritos, or Sun Chips

**Cookie:** Chocolate Chip, Sugar, Oatmeal Raisin, or M&M

**Hershey Bar**

**Iced Tea:** Arizona Sweet Tea or Unsweetened

**Snack Bar:** Granola, Fiber One or Fruit Bar



### Morning Coffee Break \$6 pp (minimum of 10)

Regular and Decaf Coffee

Bottled Water

Fresh Fruit Cup with a Honey Yogurt Dip

Nature Valley Granola Bars

### Coffee Break \$3.50 pp (minimum of 10)

Regular and Decaf Coffee

Chocolate Chip Cookies

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# SANDWICH BUFFET YOUR WAY

Delivered on disposable platters

Pre-made Sandwiches or Deli Platter Style

Served with Pickles, Homemade Chips, Fresh Bakery Cookies and Brownie Platter.

**\$12.95 per guest**

## PROTEINS:

(Choose 3)

- Oven Roasted Turkey
- Herb Crusted Roast Beef
- Herb Grilled Chicken
- Honey Baked Ham
- Roasted Vegetables (V)
- Mediterranean Hummus (VV)
- Waldorf Chicken Salad

## BREADS:

(Choose 2)

- Ciabatta Roll
- Whole Wheat Wraps
- Brioche Roll
- Marble Rye
- GF Bread (Add \$1 pp)

## CHEESE:

(Choose 2)

- Cheddar
- Provolone
- Swiss
- Smoked Gouda
- American

## CONDIMENTS:

(Choose 3)

- Traditional Mayo
- Honey Mustard
- Horseradish Cream
- Cranberry Mayo
- Herbed Mayo
- Pesto
- Traditional Mustard

## SIDE DISHES:

(Choose 1)

- Cozy's Own Pasta Salad
- Sesame Asian Noodle Salad
- Old Fashioned Potato Salad
- Old Fashioned Macaroni Salad
- Mediterranean Quinoa Salad

- Caesar Salad
- Roasted Vegetable Pasta Salad
- Farmers Market Garden

*Soup of the Day*



### Add-Ons and Upgrades

(Priced per person)

- Additional Side Dish \$2
- Soup of the Day \$3.50
- Fruit Platter \$3



### Beverages

(Priced per person)

- Bottled Water \$1.50
- Flavored Sparkling Water \$2.50
- Bottled Iced Tea \$2.25
- Assorted Canned Pepsi Products \$1.50

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# GOURMET BOXED MEALS

## Boxed Gourmet Salads

Served with a Dinner Roll, Cookie,  
Dressing and Cutlery Kit  
\$9.95 per person

### Farmers Market Garden

Mixed Greens, Tomatoes, Red Onions, Cucumber and  
Pepperoncini topped with Grilled Chicken, served  
with Balsamic Dressing on the side

### Cape Cod Chicken Salad

Roasted Chicken Breast, Dried Cranberries, Green  
Apple, and Candied Pecans on a Bed of Mixed Greens.  
Port Cranberry vinaigrette on the side

### Chicken Caesar

Roasted Chicken Breast, Croutons, Parmesan Cheese  
and Caesar Dressing on the side

### Mediterranean Style (V, GF)

Mixed Greens, Hummus, Feta, Roasted Red Pepper,  
Kalamata Olives and Banana Peppers with Greek  
Dressing on the side

### Tuna Salad

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

### Chef Salad

Sliced Ham, Sliced Turkey, Hard-Boiled Eggs,  
Tomatoes, Cucumbers, and Cheese, all placed upon a  
bed of Mixed Greens.

### Cobb Salad

Chopped Tomatoes, Crisp Bacon, Grilled Chicken,  
Hard-Boiled Eggs, Avocado, Chives, and Blue Cheese  
crumbles on a bed of Mixed Greens

### Antipasto Salad

Romaine lettuce topped with a generous portion of  
Italian Meats and Provolone Cheese with Fresh  
Green Peppers, Red Onions, Banana Peppers,  
Cucumbers and Grape Tomatoes.



Gluten Free Bread Substitution - \$1 per person  
Gluten Free Cookie Substitution - \$1 per person

## Boxed Signature Sandwich

Served with Pasta Salad, Homemade Chips, Cookie \$10.25

### Oven Roasted Turkey Club

Roasted Breast of Turkey with Lettuce, Tomato, Bacon, and  
Swiss on Focaccia with a Herb mayo on the side

### Blackened Chicken

Grilled Blackened Chicken, Brie Cheese, Honey Dijon with  
Lettuce and Tomato

### Chicken Pesto Wrap

Grilled Chicken, Fresh Spinach, Roasted Red Peppers, Tomato,  
and Fresh Mozzarella in a Wrap

### Main Street Hoagie

Rare Roast Beef, Cheddar Cheese, Caramelized Onions and  
Horseradish Cream

### Ham and Cheese

Black Forest Ham, Cheese, Lettuce, Tomato, and Traditional  
Mustard

### Fruits of the Sea

White Albacore Tuna Salad served with Lettuce and Tomato

### The Italian Caprese

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

### Italian Grinder

Salami, Capicola, Ham, Provolone, Banana Peppers, Lettuce and  
Tomatoes with Oil and Red Wine Vinegar

### Thanksgiving Special

Sliced Oven Roasted Turkey, with stuffing, cranberry sauce, and  
traditional mayo

### Buffalo Blue Chicken

Grilled Chicken tossed in Buffalo Sauce, Romaine Lettuce,  
Cheddar Cheese and Blue Cheese Dressing on Ciabatta

### Roasted Vegetable Wrap

Roasted Veggies seasoned and wrapped in a Tortilla with  
Hummus, Basil Pesto, Mixed Greens and Tomatoes

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# HEALTHY CHOICE SALADS

Salads are delivered in disposable bowls.



## Salad Bowls

Small Serves 10-12 \$55 Medium Serves 13-19 \$70 Large Serves 20-30 \$80



### Pears & Blue

With Pear, Gorgonzola Cheese, Craisins and Candied Pecans. Served with Balsamic Dressing

### Cobb Salad

Chopped Tomatoes, Crisp Bacon, Avocado, Hard-Boiled Eggs, Chives, and Blue Cheese crumbles on a bed of Mixed Greens

Grilled Chicken or Shrimp add: \$2.50 per person

Grilled Lean Sirloin add: \$3.95

### Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese and Herb Garlic Croutons.

Served with Caesar Dressing on the Side

Grilled Chicken or Shrimp add: \$2.50 per person

Grilled Lean Sirloin add: \$3.95

### Cozy's Own Pasta Salad

Pasta tossed with celery, onions, and red peppers tossed with a Zesty Italian Dressing

### Traditional Macaroni Salad

Large Shell Pasta tossed with our creamy mayonnaise dressing with onions, celery and carrots.

### Roasted Vegetable Pasta Salad

Pasta tossed with roasted vegetables with a Zesty Italian Dressing

### Caprese Pasta Salad

Penne Pasta, Fresh Mozzarella, Vine-Ripened Tomato, Basil Pesto

### Traditional Potato Salad

Diced potatoes tossed with our creamy mayonnaise dressing with onions and celery

### Loaded Baked Potato Salad

Roasted Potatoes tossed with Crispy Bacon, Scallions, Shredded Cheese and Sour Cream.

### Fresh Garden Salad

Tomatoes, Shredded Carrot Red Onions, Black Olives and Cucumbers.

**Choice of:** Ranch, Italian or Balsamic Dressings

### Cape Cod Chopped Salad

Dried Cranberries, Green Apple, Bacon, Blue Cheese, and Candied Pecans on a Bed of Mixed Greens. Apple Cider Cranberry vinaigrette on the side

Add Grilled Chicken: \$2.50 per person

### Tortellini and Sundried Tomato Salad

Tortellini Pasta tossed with Sun-dried Tomato Pesto, Diced Tomatoes, and Red Onion

### Classic Orzo Salad

Orzo Pasta tossed with Cucumber, Grape Tomatoes, diced Red Onion, and a herbed Balsamic Vinaigrette

### Mediterranean Quinoa Salad

With Black Olives, Roasted peppers, Corn Kernels, Red Onion, Cilantro and Feta Cheese crumbles. Served with a Greek Dressing.

### Thai Cucumber Salad

Sliced Cucumbers, tomatoes, red onion, and red peppers tossed with an Thai vinaigrette.

### Sesame Asian Noodle Salad

Asian Noodles tossed with Red Peppers, Shredded Carrots, Broccoli, Water Chestnuts and Snow Peas toss in a Sesame Asian Dressing and Topped with Crispy Rice Noodles.

### Oven Roasted Beets

Mixed Baby Greens, Red and Golden Beets, Candied Pecans, goat Cheese with a Lemon Shallot Vinaigrette

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# PLATTERS & MORE

Delivered on Disposable platters and Bowls

Small: 10-12 People



Medium: 13-19 People



Large: 20-25 People

## Caprese Platter

Fresh Slices of Mozzarella, Farm Fresh Tomatoes and Fragrant Basil topped with a Balsamic Glaze  
Small \$50 Medium \$75 Large \$100

## Shrimp Cocktail

Chilled Cocktail Shrimp in a Stylish Arrangement with Lemon Slices and Cozy's Cocktail Sauce  
2lb serves 12-16 \$50 4lb serves 20-25 \$80  
8lb serves 25-35 \$110

## Artisan Cheese Platter

Seasonal Fruits, Imported Cheeses, Dried Figs, Apricots, Cranberries and Sweet and Spicy Mixed Nuts. With Gourmet Crackers and Sliced French Baguette  
Small \$65 Medium \$130.00 Large \$190.00

## Cheese and Cracker Platter

Assorted Cheeses with Grapes, Strawberries and Gourmet Crackers  
Small \$50 Medium \$70 Large \$90

## Classic Hummus Platter

Homemade Traditional and Roasted Red Pepper Hummus served with Homemade Pita Chips, Carrot Sticks and Celery Sticks.  
Small \$35 Medium \$55 Large \$75

## Farmers Vegetable Platter

Fresh Crisp Vegetables served with our own Savory Roasted Red Pepper Dip  
Small \$55 Medium \$75 Large \$100  
\*Add Spinach & Artichoke Dip \$2 per person

## Mediterranean Platter

Tabbouleh with Feta and Tomatoes, Hummus, Falafel, and Grape Leaves served with Pita Bread and Toasted Pita Triangles  
Small: \$65 Medium \$90 Large \$120

## Mini Brioche Roll

Mini Brioche Rolls with a Choice of 2:  
Ham, Turkey, Egg Salad, Seafood Salad, Tuna Salad, Cape Cod Chicken Salad, Roast Beef, or Avocado BLT  
2 Dozen per platter \$48

## Classic Deli Platter

Sliced Roast Beef, Oven Roast Turkey, Honey Ham, American Cheese, Tomato, Lettuce, Onion, and Assorted Rolls. Served with Mayonnaise and Mustard on the side.  
Small \$65 Medium \$90 Large \$120

## Italian Deli Platter

Prosciutto, Capicola, Salami, Mortadella, Sharp Provolone, Fresh Mozzarella, Roasted Red Peppers, and Pickled Peppers, Assorted Rolls, Mustard, and Mayonnaise  
Small \$65 Medium \$90 Large \$120

## Assorted Wraps

Grilled Chicken, Roasted Vegetable, Ham and Turkey served with Lettuce, Tomato and Assorted Cheeses  
Small \$40 Medium \$70 Large \$90

## Antipasto Platter

Italian Meats including: Prosciutto, Capicola, Salami, Mortadella, Sharp Provolone, Fresh Mozzarella, Roasted Red Peppers, Marinated Artichokes, Pepperoncini, Stuffed Cherry Peppers, and Olives on a bed of Romaine Lettuce  
Small \$75 Medium \$135 Large \$185

## Homemade Chips and Dip

Freshly sliced Rustic Potato Chips served with a choice of our own French Onion Dip or Gorgonzola Dip  
Small \$20 Medium \$30 Large \$45

## Fresh Made Corn Chips with Homemade Salsa

Small \$20 Medium \$30 Large \$40

## Hot Artichoke Fondue

Served with sliced Pumpernickel Loaf and Toasted Pita Triangles  
Small \$30 Medium \$40 Large \$55

## Caramelized Onion and Spinach Dip

Served with Crostini  
Small \$30 Medium \$40 Large \$55

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# BUSINESS MEAL PACKAGES

Ordering made easy and simple for your office lunches!  
Packages are delivered in disposable pans or bowls, daytime orders.  
All Entrees 10 person Minimum. Additional fee for dinner portions

## Chicken Parmesan \$16.95 pp

Garden salad with Balsamic Dressing & Rolls  
Penne with Marinara  
Assorted fresh baked cookies and brownies

## Chicken Marsala \$16.95 pp

Garden salad with Balsamic Dressing & Rolls  
Bowtie Pasta with Marsala Sauce  
Assorted fresh baked cookies and brownies

## Chicken Française \$16.95

Garden salad with Balsamic Dressing & Rolls  
Bowtie Pasta with Lemon Butter Sauce  
Assorted fresh baked cookies and brownies

## Pizza & Salad \$12.95 pp

Fresh Garden Salad with Italian Dressing  
Assorted Sliced Flatbreads  
Assorted Sliced Calzone  
Fresh Baked Cookies and Brownie Platter

## Chicken Stir Fry \$15.95 pp

Available as Vegetarian Also  
Boneless Chicken Medallions & Asian Vegetables  
stir fried with Sesame Garlic Sauce. Served with Lo  
Mein Noodles and Choice of Fruit Salad or Cookies

## Beef Stir Fry \$16.95 pp

Asian Beef and Broccoli Stir Fry with Sesame Garlic  
Sauce. Served with white rice and Fruit Salad or  
Cookies

## The Italian \$23.95 pp

Chicken Parmesan, Italian Sausage with Peppers and  
Onions, Italian Meatballs and  
Stuffed Shells with Marinara  
Garden Salad with 2 Dressings  
Herb Focaccia Bread  
Fresh Baked Cookies and Brownie Platter or Fruit Salad

## Make Your Own Pasta Bar \$14 pp

*Chef's Choice of Pasta*  
Oven cured Tomatoes, Caramelized Onions, Steamed  
Broccoli, Fresh Scallions, Grilled Chicken, Applewood  
Smoked Bacon, Shredded Cheddar Cheese, Parmesan  
Reggiano, Tomato Basil Marinara, Three-Cheese Alfre-  
do, & Fresh Basil Pesto  
Fresh Baked Cookies and Brownie Platter

## Fiesta Fajita Bar

Southwest Fajita Seasoned Flank Steak or Chicken  
sizzled with Sweet Peppers and Onions, served with  
flour tortillas, Mexican Rice & Beans, Sour Cream,  
Guacamole, Salsa, and Shredded Cheese  
Garden Salad  
Fresh Baked Cookies and Brownie Platter  
Fajita Beef: **\$16.95 pp**  
Chicken **\$15.95 pp**

## Make Your Own Taco Bar \$12 pp

Slow Simmered Southwest Spiced Beef served with  
Mexican Rice & Beans, Flour Tortillas, Sour Cream,  
Diced Tomatoes, Shredded Lettuce, Shredded Cheese,  
and Salsa

## Make Your Own Salad Bar \$12 pp

Mixed Greens, Roasted Peppers, Grilled Chicken,  
Broccoli, Shredded Carrots, Cucumbers, Grape Toma-  
toes, Kalamata Olives, cucumbers, Bacon Bits, Croutons,  
Parmesan Reggiano, Feta, Caesar & Balsamic Dressing

## Mashed Potato Bar \$9.95 pp

Mashed Rustic White and Mashed Sweet Potatoes  
Served with Steamed Broccoli, Shredded Cheese, Diced  
Bacon, Sautéed Onions, Sour Cream, Chives, Candied  
Pecans, Cinnamon Sugar, and Mini Marshmallows

**Bottled Water or Canned Pepsi Soda \$2  
Each**

**Sparkling Flavored Water \$1.50 Each**  
**Disposable Paper Goods \$1 pp**

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# SOMETHING SWEET!

*Desserts are delivered on disposable platters*

Small: 10-12 People



Medium: 13-19 People



Large: 20-25 People

## ***Fresh Baked Bars***

Lemon Bars  
Magic Bars  
Chocolate Pecan Bars  
Small \$25 Medium \$45 Large \$85

## ***Fresh Baked Brownies***

Rocky Road Brownies  
Mississippi Mud Bars  
Blondies  
Small \$25 Medium \$45 Large \$85

## ***Cheesecake (Mini)***

Topped with your choice of: Cherry, Blueberry,  
or Ganache with Nuts and Caramel  
Seasonal Variety available upon request  
Small \$25 Medium \$45 Large \$85

## ***Sheet Cakes***

Flavors– Chocolate, Vanilla or Marble  
Frosting Flavor– Vanilla or Chocolate  
Decorated with Flowers or Balloons  
in your Choice of Colors  
1/2 Sheet \$65 Full Sheet \$125

*We can use your Company Logo, Picture or Special  
Image on the Cake \$10 extra*

## ***Cakes***

12-14 Slices  
Carrot Cake \$35  
Red Velvet \$35  
Chocolate Lovers \$35  
Very Vanilla \$35  
New York Style Cheesecake with  
Strawberry Topping \$35

## ***Fresh Baked Cookies***

*Classic and Seasonal Favorites*  
*Seasonal Holiday cookies available upon request*  
M&M  
Chocolate Chip  
Oatmeal Raisin  
Peanut Butter  
Sugar  
Small \$18 Medium \$25 Large \$45

## ***Mini Pastries***

**Pick Up Pastries and Cannoli's**  
*2 per person*  
Small \$47 Medium \$75 Large \$120

## ***Cannoli***

Chocolate Chip, Orange, or Pistachio  
Small \$40 Medium \$65 Large \$80

## ***Pies***

Pecan \$19  
Apple \$13  
Pumpkin \$12  
Coconut Cream \$12  
Chocolate Cream \$16  
Boston Cream \$13

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# ALA CART ENTREES

Entrees are delivered in disposable pans

Half Pan serves 10



Most Entrees can be made Gluten Free\*\*



Full Pan serves 25

## BEEF

**New England Yankee Pot Roast** GF H \$67 F \$130  
Sliced Pot Roast with Carrots and Gravy

**Herb Crusted Prime Rib** \$25/lb (Min. 14lb) Serves 20-25 ppl

**Beef Braciola** GF H \$70 F \$140

**Bacon Wrapped Meatloaf** H \$55 F \$95

**Tuscan Marinated Steak Tips** H \$130 F \$200  
With Horseradish Cream Sauce

**Baked Meatballs** H \$65 F \$125

**Herb-Crusted Tenderloin** \$180 each (Serves 8 - 10ppl)  
With a Burgundy Mushroom Sauce

**Cozy Beef Stew** H \$50 F \$95

**Shepherd's Pie** H \$45 F \$85

## PORK

**BBQ Pulled Pork** GF H \$105 F \$205

**BBQ St. Louis Style Ribs** GF H \$65 F \$110

**Apple Stuffed Roasted Pork Loin** H \$55 F \$100

**Grilled Pork Tender Tips** H \$65 F \$115.00  
Bourbon Pineapple Glaze

**Bacon Wrapped Pork Loin** H \$60 F \$105

**Sliced Spiral Honey Glazed Ham** H \$55 F \$110  
with Dijon Mustard

**Italian Sausage and Peppers** GF H \$65 F \$125

## CHICKEN

**Roasted Herbed Or BBQ 1/4 Chicken** GF H \$50 F \$110

**Citrus Herb Grilled Chicken** GF H \$55 F \$110  
Lemon Rosemary Jus

**Chicken Parmigiana** H \$75 F \$145

**Chicken Marsala** H \$75 F \$145

**Caprese Chicken** H \$65 F \$130

**Chicken Piccata** H \$75 F \$145

**Chicken & Broccoli** DF H \$55 F \$120

**Orange Chicken Stir-fry** DF H \$55 F \$95

**Chicken Florentine** H \$55 F \$120

**Braised Jerk Chicken** H \$75 F \$145

**Chicken Fingers** H \$48 F \$96

**Hand Carved Herb Roasted Turkey** GF H \$55 F \$110  
With Pan Gravy (All white meat)

**Whole Herb Roasted Turkey** \$8.50lb (14-16lbs & 18-20lbs)  
With Pan Gravy

Add Soft Torpedo Rolls \$1 per roll

\*\* Gluten Free Items are an extra \$1 per person

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# COZY ENTREES

Serving Size  
1/2 Pan: 10-12ppl Full Pan: 20-25 ppl

*Entrees are delivered in disposable pans. Most Entrees can be made Gluten Free for an addition charge \$1 per serving*

## PASTA

**Classic Meat Lasagna** 1/2 Pan \$85 Full Pan \$165

**Three Cheese Lasagna:** 1/2 pan \$45 Full Pan \$90

**Italian Baked Penne with Sausage**

1/2 Pan \$50 Full Pan \$85

**Pasta with a Pink Vodka Sauce**

1/2 pan \$50 Full Pan \$65

Add Chicken or Shrimp 1/2 pan \$75 Full \$110

**Pasta with Marinara**

1/2 pan \$35 Full Pan \$50

**Baked Macaroni and Cheese**

1/2 Pan \$45 Full Pan \$85

**Mediterranean Ravioli**

Caramelized Vegetables, Parmesan & Roasted Red Pepper Sauce

1/2 Pan \$100 Full Pan \$195

**Butternut Squash Ravioli**

Sage & Brown Butter Sauce

1/2 Pan \$75 Full Pan \$145

**Three Cheese Tortellini**

In a Broccoli Rabe & Gorgonzola Cream Sauce

1/2 Pan \$120 Full Pan \$205

**Vegetable Primavera over Penne**

With a White Wine Butter Sauce

1/2 Pan \$70 Full \$135

## SEAFOOD

**Lobster Ravioli**

Served with a Sherry Cream Sauce

1/2 Pan \$85 Full Pan \$170

**Penne Tuscan Scampi** *VV*

Sautéed Artichoke hearts and Roasted tomatoes in a white wine and garlic sauce.

1/2 pan \$47 Full Pan \$74

**Baked Stuff Shrimp**

Jumbo Gulf Shrimp, Ritz Cracker Crab Stuffing, with Butter and Lemon

\$48 per dozen

**Traditional Baked Cod**

Buttery Bread Crumb Topping

1/2 Pan \$50 Full Pan:\$100

**Seared Atlantic Salmon** *GF*

Served Basil Orange Gastrique

1/2 Pan \$115 Full Pan \$205

**Pesto Crusted Salmon** *GF*

1/2 Pan \$75 Full Pan \$150

**Grilled Scallop Brochettes**

With a Gazpacho Vinaigrette

1/2 Pan \$210 Full \$400

**Baked Stuffies-** \$42/ Dozen

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# VEGETARIAN & SIDE DISHES

*Entrees and Sides are delivered in disposable pans. Chafers available upon request, additional fees apply.*

## **Cheese Stuffed Shells with Marinara Sauce** *V*

½ Pan \$65 Full Pan \$100

## **Three Cheese and Vegetable Lasagna** *V*

½ Pan \$50 Full Pan \$75

## **Spinach, Tomato and Tortellini Pasta w/ Pesto** *V*

½ Pan \$55 Full Pan \$75

## **Stuffed Portabella Mushroom** *GF, V*

with Quinoa and Roasted Vegetables

½ Pan \$45 Full Pan \$90

## **Wild Mushroom Cheese Ravioli** *V*

Sautéed Mushrooms and Spinach

in a Sweet Wine Cream Sauce

½ Pan \$65 Full Pan \$150

## **Eggplant Rollatini** *GF, V*

Thin sliced eggplant rolled with an herbed ricotta and topped with our marinara.

½ Pan \$45 Full Pan \$90

## **Thai Vegetable Stir Fry Noodles** *GF, VV, DF*

Scallion, Julienne Carrots, Onions, Red Peppers, Shitake Mushrooms and Rice Noodles

½ Pan \$65 Full Pan \$120

## **Stuffed Sweet Bell Peppers** *GF, VV, DF*

Stuffed with Rice, Buckwheat and Roasted Vegetables

½ Pan \$50 Full Pan \$100

## **Quinoa Cacciatore** *GF, VV, DF*

Quinoa, Portabella Mushrooms, Yellow Squash, Onions, Vibrant Peppers in a plum tomato sauce.

1/2 Pan \$40 Full \$75

## **Acorn Squash** *GF, VV, DF*

Stuffed with Quinoa, Cranberry, Pistachios, and Seasoned with Fall Spices.

\$7.95 per person



## **No Soup For You!**

Served by the Gallon.  
One Gallon Serves 10-12 people

**Signature Soup** **\$19**

Including Chicken Noodle; Kale, Sausage & Linguica; Tomato Basil

**Premium Soup** **\$29**

Including Black Angus Chili; Clam Chowder; Sausage, Kale & Chorizo Soup

## **Starches**

1/2 Pan (10-12 people): \$45 Full Pan (20-25 people): \$65

Oven Roasted Rosemary Potatoes  
Roasted Garlic Mashed Potatoes  
Loaded Mashed Potatoes  
Traditional Red Bliss Mashed Potato  
Wild Rice with Vegetable Pilaf  
Scalloped Potatoes  
Sausage and Cornbread Stuffing  
Traditional Bread Stuffing  
Vegetable Thai Fried Rice

## **Vegetables**

1/2 Pan (10-12 people): \$45 Full Pan (20-25 people): \$65

Roasted Mixed Vegetables  
Green Beans Sautéed with Shaved Garlic  
Broccoli Gratin  
Ginger Glazed Carrots  
Vegetable Medley (seasonal vegetables)  
Brussels Sprouts with Shallots and Bacon  
Corn Niblets or on the Cob  
Roasted Zucchini Squash with Grape Tomatoes  
Homemade Baked Beans *VV*

**Dinner Rolls: \$12 per dozen**

**Homemade Cornbread: \$14 per dozen**

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Pricing does not include paper goods, delivery, state and meal taxes.



# APPETIZERS

## Flatbread Pizza

\$12 per pizza, 3 pizza minimum

Pesto, Mozzarella, & Tomato

Buffalo Chicken, Blue Cheese, Red Onion & Tomato

Wild Mushroom, Caramelized Onion, Roasted Red Pepper & Goat Cheese

Caramelized Onions, Sausage & Manchego Cheese

Crispy Shallot Ring & Arugula with Truffle Garlic Aioli

Prosciutto, Fontina, & Grilled Shallot, Balsamic Glaze

Prosciutto, Shaved Parmesan, Sundried Tomato, Sage

## Sliders

Half (1 dz): \$65 Full (2 dz): \$125

*Assembly May be Required by Client*

**All-Beef Sliders** with Cheddar Cheese, Caramelized Onions, Oven-Cured Tomatoes, Mustard & Ketchup

**Mini Pulled Pork Sliders** with Coleslaw & BBQ

**Buffalo Chicken Sliders** with Crumbled Blue Cheese & Pickled Onions

**Mini Chicken Parmesan Subs** with Mozzarella & Tomato Sauce

**Fried Eggplant** with Roasted Tomato & Mozzarella Cheese

## Appetizers (Sold by the Dozen)

**Pecan Crusted Encrusted Chicken Satay** \$28  
Served with Thai Polynesian Sauce

**Sea Scallops Wrapped in Bacon** \$30

**Maryland Crab Cakes** \$30  
Served with Lemon Aioli

**Baby Portabella Crab Stuff Mushrooms** \$24

**Chicken Wings** \$12  
(Minimum of 5dz per order)  
Choice of: Regular BBQ, Spicy BBQ, Honey BBQ  
Thai Polynesian, Garlic Parmesan or Buffalo Style

**Vegetable Spring Roll** \$22  
Served with a Apricot Ginger Sauce

**Coconut Shrimp with Plum Sauce** \$28

**Miniature Beef Wellingtons** \$30

**Mini Franks in Puff Pastry** \$15  
with Chipotle Ketchup

**Potato Skins with Bacon and Sour Cream** *GF* \$18

## *Calzones \$20.00 each*

*12-15 pieces*

*Choose from our list of fillings:*

Spinach and Cheese

Broccoli and Cheese

Meat Lovers: Pepperoni, Sausage and Ham

Chicken Parmesan

Baked Eggplant Parmesan

Buffalo Chicken

*Appetizers can be delivered hot  
or with reheating instructions*

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# STATIONARY HORS D'OEUVRES

*For Staffed Events Only*

## **Pricing Per Person**

### **Jumbo Shrimp Cocktail \$6.99**

Garnished with fresh lemons and cocktail sauce.

### **Mediterranean Table \$11.99**

Roasted Red Pepper Hummus, Eggplant Caponata, Kalamata Olives, Feta Cheese, Stuffed Grape Leaves and our homemade Tzatziki Sauce. Served with Pita Bread.

### **Farmers Market Crudité Table \$3.00**

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

### **Basic Cheese Platter \$4.00**

Cheddar, Swiss, Provolone, Dill Havarti and Pepper Jack  
Garnished with Fruit and served with Gourmet Crackers

### **Bring on the Cheese \$7.50**

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

### **Antipasto Table \$13.99**

Prosciutto, Capicola, Salami, Mortadella, Sharp Provolone, Fresh Mozzarella,  
Roasted Red Peppers, Marinated Artichokes, Pepperoncini, Stuffed Cherry Peppers,  
and Olives on a bed of Romaine Lettuce.

### **Homemade Chip Station \$2.50**

Served with a Gorgonzola Dip, we promise you that these are addicting.

### **Dips \$3.50**

White Bean and Roasted Garlic Dip  
Roasted Red Pepper Hummus  
Eggplant Caponata  
Three Olive Tapenade  
Caramelized Onion and Fig Tapenade  
Served with Gourmet Crackers and French Baguette

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Pricing does not include paper goods, delivery, state and meal taxes.



# PASSED HORS D'OEUVRES

*For Staffed Events Only*

Choose up to Four Passed Hors D's: \$12.95 per person  
Choose up to Six Passed Hors D's: \$15.95 per person  
Choose up to Eight Passed Hors D's: \$19.95 per person

## **VEGETARIAN**

Fontina Cheese Risotto Cakes with Minced Chives and Delicate Panko Crust  
Tomato Soup Shooter with Grilled Cheese Points  
Herbed Chèvre in a Phyllo Cup with a Balsamic Cherry  
Broccoli and Brie Cheese Melt Goat Cheese  
Stuffed Cherry Tomato  
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 Thai Sauce  
Fried Mac and Cheese Cups  
Caramelized Pear and Fontina Tartlets Drizzled with Truffle Oil  
Vegetable Nim Chow with Thai Dipping Sauce  
Sweet Potato Fritters with Apple Chutney  
Spanakopita  
Vegetable Quesadilla's

## **POULTRY**

Pistachio Encrusted Chicken Satè with a Sweet Soy Dipping Sauce  
Lemon Pepper Chicken Sate with a Aioli Dip Fried  
Chicken & Waffles with Bourbon Maple Syrup  
Sesame Chicken Skewer with a Raspberry Dip  
Baked Brie, Chicken and Apricot Phyllo Cup  
Chicken Wrapped in Prosciutto with a Sage Cream Dipping Sauce

## **SEAFOOD**

Coconut Shrimp with an Orange Marmalade  
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 Chipotle Aioli  
Scallops Wrapped In Bacon  
New England Clam Chowder Shooter with a Petite Beer Battered Clam Cake

## **BEEF**

Mini Classic Philly Cheese Steak Sandwich  
Classic Beef Sliders with Vermont Cheddar on a Brioche Roll  
Mini Beef Wellington  
Peppercorn Crusted Beef Tenderloin Croustade with a Red Onion Marmalade and Garlic Aioli  
Mini Cheeseburgers with Fries and Balsamic Ketchup

## **PORK**

Cocktail Franks with a spicy mustard  
Pulled Pork Slider with Cabbage Slaw on a Brioche Roll  
Grilled Pork with Cranberry Chutney on Corn Bread Crostini

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Pricing does not include paper goods, delivery, state and meal taxes.

# 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:** 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
- \* Champagne Toast (a Fee will Apply)
- \* Ice, Crystalline Plastic Cups and Napkins
- \* Liquor License and Liability Insurance
- \* Any changes to liquor brands will be charged accordingly
- \* It is required by law to shut down the bar the last half hour before event ends according to RI Liquor Laws

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<p style="text-align: center;"><b>STANDARD</b> PER PERSON</p> <p><b>5 Hour: \$21.99</b> <b>4 Hour: \$19.99</b> <b>3 Hour: \$18.99</b> <b>2 Hour: \$16.99</b></p> <p><b>VODKA:</b> Sky <b>RUM:</b> Bacardi Light <b>GIN:</b> Bombay Dry <b>WHISKEY:</b> Seagrams 7 <b>BOURBON:</b> Jim Beam White <b>TEQUILA:</b> Jose Cuervo</p> <p><b>BEER:</b> Bud Lite, Miller Lite, Heineken, Corona</p> <p><b>RED WINE:</b> Pinot Noir, Cabernet Sauvignon</p> <p><b>WHITE WINE:</b> Pinot Grigio, Moscato, Chardonnay</p>	<p style="text-align: center;"><b>PREMIUM</b> PER PERSON</p> <p><b>5 hour: \$32.95</b> <b>4 hour: \$29.99</b> <b>3 hour: \$26.99</b> <b>2 hour: \$24.99</b></p> <p><b>VODKA:</b> Grey Goose, Tito's, Stoli Raz <b>RUM:</b> Captain Morgan Spiced, Bacardi Light <b>GIN:</b> Bombay Sapphire <b>BOURBON:</b> Makers Mark <b>WHISKEY:</b> Jack Daniels, Seagrams VO, Jameson <b>TEQUILA:</b> Jose Cuervo <b>SCOTCH:</b> Dewars 12 year, Johnny Walker Red <b>LIQUEURS:</b> Peach Tree Schnapps, Triple Sec, Midori, Baileys, Kahlua, Sweet and Dry Vermouth</p> <p><b>BEER:</b> Stella Artois, Harpoon, Corona, Bud Lite, Miller Lite, Michelob Ultra</p> <p><b>RED WINE:</b> Pinot Noir, Cabernet Sauvignon, Merlot</p> <p><b>WHITE WINE:</b> Pinot Grigio, Moscato, Chardonnay</p>	<p style="text-align: center;"><b>DELUXE</b> PER PERSON</p> <p><b>5 Hour: \$26.99</b> <b>4 Hour: \$22.99</b> <b>3 Hour: \$20.99</b> <b>2 Hour: \$18.99</b></p> <p><b>VODKA:</b> Tito's, Sky, Stoli Raz <b>RUM:</b> Captain Morgan Spiced, Bacardi Light <b>GIN:</b> Bombay Dry <b>BOURBON:</b> Jim Beam <b>WHISKEY:</b> Jack Daniels, Seagrams 7, Tullamore Dew Irish <b>TEQUILA:</b> Jose Cuervo <b>SCOTCH:</b> Dewars 12 year <b>LIQUEURS:</b> Peach Tree Schnapps, Triple Sec, Midori, Baileys, Kahlua, Sweet and Dry Vermouth</p> <p><b>BEER:</b> Bud Lite, Michelob Ultra, Yuengling, Sam Adams, Corona</p> <p><b>RED WINE:</b> Pinot Noir, Cabernet Sauvignon</p> <p><b>WHITE WINE:</b> Pinot Grigio, Moscato, Chardonnay</p>
<p style="text-align: center;"><b>CASH BAR</b></p> <p style="text-align: center;"><i>Setup Charge: \$1.95pp</i></p> <p>Additional \$2 charge if the Liquor Bar Packages are chosen.</p> <p><b>Drink Prices are as Follows</b></p> <p>Bottled Water &amp; Sodas: \$2 Import and Domestic Beer: \$6-\$7 House Wine: \$6-\$9 Mixed Drinks: \$8-\$12</p>		

# 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.

### BEER & WINE BAR

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

**BEER:** St. Pauli (Non-Alcohol), and **Pick 6:** Budweiser, Bud Lite, Miller Lite, Coors Lite, Michelob Ultra, Heineken, Guinness, Yuengling, Sam Adams, Sam Adams Seasonal, Amstel Lite, Harpoon, Corona, Stella Artois

**RED WINE:** Cabernet Sauvignon, Pinot Noir, Merlot

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

### 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 Cranston, RI on a future date)

Certified Bartender(s) Fee is not included.

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# 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

Citrus Basil

Fresh Berry

Perfect for those warm days.

#### *Dels Lemonade Signature Drink*

\$3 per guest

*Add Blueberry Vodka*

\$5 per guest

#### *Warm Apple Cider*

\$2 per guest

*Add Spiced Rum for a Signature Drink:*

\$5 per guest