



Cozy Caterers



A Premier Catering Company



Locally Owned Since 1954

Corporate & Social Events Catering Menu

Delivery, Pick Up & Staffed Events

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401.351.3111
www.cozycaterers.com

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Food Allergies—

Cozy Caterers makes every effort to ensure that allergen information is accurate. Please inform your sales person of any allergies of your guests so that we can accommodate them. All common allergens are present and processed in our facility.

GF- Gluten Free

Does not contain Gluten Ingredients

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.

HERE'S HOW IT WORKS



You Ringa, We Bringa

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.



You Ringa, We Bringa and Come Backa

Classic buffets with a more elegant presentation are available for a \$150 service fee for a two-way delivery. Our Delivery staff will set-up your buffet, complete with linen, chaffing dishes and serving utensils. After your event, our Delivery staff will return to pick-up the chaffing dishes and other service items on the following day. Cleaning instructions will be given prior to drop off.

*Any damage to items will be assessed a fee.



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.

Want to Pick it Up?

Always free of charge and our staff is happy to load your vehicle. Full payment is required before pick

Event Staff

\$25/hr per Staff– Minimum of 4 hours

Be the guest at your own party!

We recommend 1 staff per 20 to 30 people.

Paper Goods

\$1.00 per person

Disposal Plates, Utensils and Dinner Napkins

Upgrade to clear Crystalline for \$3.50 per person.

Wire Chafing Racks: \$12.00. per set up

Keep your Food Warm for your event

Includes: Wire Rack, Warming Tray, and Sterno Fuel

All prices are subject to change without notice.
Prices are subject to a taxable staffing fee, state and meals tax.

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Continental Packages

10 person minimum

1. Power Pastries \$3.49pp

Freshly baked variety of Scones, Danish, Muffins

2. Morning Carb Load \$5.25 pp

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

3. Our Berry Best \$6.49

“Morning Carb Load” PLUS Fresh Fruit Platter



Hot Packages

10 person minimum

1. Grab & Go \$8.95 pp

Choice of Breakfast Sandwiches Plus a Fruit Cup or Hash Browns

2. Early Riser \$18.95 pp

Seasonal Fresh Fruit Platter or Salad, Fresh Baked Breakfast Pastries Scrambled Eggs, Cinnamon Baked French Toast served with Maple Syrup Breakfast Potatoes, Crispy Bacon

3. The I-Way \$ 15.95 pp

Baked French Toast with Streusel Topping *served with Maple Syrup* , Scrambled Eggs, Crispy Bacon ,Breakfast Potatoes

4. The American Breakfast \$12.95 pp

Assorted Muffins and Scones Crispy Bacon, Breakfast Sausage Cheddar Scrambled Eggs, Breakfast Potatoes

Breakfast Beverage

64 oz Cranberry or Orange Bottled Juices \$5.95 each (8 servings)

10 oz Individual Bottled Juice- \$2.25 ea

Regular/Decaf Coffee Box of Joe (8-10 Cups) \$16.99

With cups, creamers, and sugars

Thermal Regular/Decaf Coffee Service \$3.25 pp

Bottled Water \$1 each

Assorted Coke Products \$1 each

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

Breakfast Al La Carte

Assorted Bagels \$ 14 Dozen

With cream cheese, Butter and Jelly

Seasonal Fruit Platters Sm. \$30 Med. \$48 Lg. \$75

Greek Yogurt Parfaits \$60/Dozen

with fruit and Granola

Savory Quiches \$ 16.00 Each

8 Slices per quiche, served room temp (*can request hot*).

Quiche Lorraine

Caprese Style

Broccoli and Cheddar

Breakfast Sandwich \$5.00 each (Order Min. 10)

Choice of:

Bacon, Egg and Cheese on an English Muffin

Ham, Egg and Cheese on an English Muffin

Turkey Sausage, Egg and Cheese on an English Muffin

Garden Veggie, Egg and Cheese Wrap

Tufu, Veggie and Vegan Cheese on English Muffin



Breakfast by the Pan

1/2 Serves 10-12, Full Servers 20-25

Scrambled Eggs

1/2 Pan \$45 Full \$90

Baked Cinnamon French Toast (with syrup)

1/2 Pan \$45 Full \$90

Crispy Bacon (3 slices per person)

1/2 Pan \$50 Full \$90

Breakfast Sausage (3 links per person)

1/2 Pan \$50 Full \$90

Breakfast Potatoes

1/2 Pan \$45 Full \$90

Sautéed with caramelized onions and peppers 401.351.3111 | cozycaterers.com | 3

Break Time

Fresh Bakery Jumbo Cookies \$2.50 ea

Choose three varieties: M&M, Chocolate Chip, Peanut Butter, Oatmeal Raisin, Sugar and Snicker Doodle

Fresh Bakery Brownies \$2.25 ea

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

Fresh Fruit Platter \$3.50 per guest

Sliced Seasonal Fruit with Grapes and Strawberries

Greek Yogurt \$3.00 per guest

Assorted Flavors

Bars \$2.50 ea

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

Snacks Individual Bags

Cape Cod Potato Chips \$1.50 ea

Pretzels \$1.25 ea

Smart Food Popcorn \$1.75 ea

Planters Mixed Nuts \$3 ea

Beverages

Box of Joe \$16.99 ea

Bottled Water \$1 ea

Flavored Waters \$2.50 ea

Snapple: \$2.95 ea

Sparkling Water (Assorted Flavors) \$2.55 ea

Assorted Canned Coke Sodas \$1 ea



On the Go Snack Box \$7.25

(Minimum Order: 10 Boxes)

Choose one from each category:

Whole Fruit: Apple or Orange

Bag of Chips: Smart Food, Cape Cod Potato Chips, 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 \$8

Regular and Decaf Coffee

Bottled Water

Fresh Fruit Platter with a Honey Yogurt Dip

Nature Valley Granola Bars

Sweet Tooth Break \$6

Regular and Decaf Coffee

Bottled Water or Canned Coke Products

Fresh Baked Cookies and Mini Pastry Platter

Mini Candy Bar Assortment

Ooh Baby, I love your Way

All Make your own Bars require a weeks notice. 25 person minimum.

Wake Up Call

Make Your own Yogurt Parfait **\$8.00 pp**
Includes Greek yogurt, Fresh Berries, Homemade Granola, Toasted Coconut, Chocolate Chips and Pumpkin Seeds

Make Your Own Breakfast Burrito Bar **\$15.00 pp**
Includes Flour Tortillas, Scrambled eggs, Diced Chorizo, Crumbled Bacon, Black Beans, Spicy Sour Cream, Homemade Salsa and Homemade Guacamole.

Make Your Own French Toast Bar **\$12.00 pp**
Toppings include strawberries, whipped cream, candied pecans, caramelized bananas, crumbled bacon, syrup, butter and chocolate sauce.

**Make Your Own
Avocado Toast Bar**
\$15.00 pp

Include whole wheat toast, poached eggs, bacon, sliced tomatoes, cheddar cheese, cottage cheese, smoked salmon, honey ham and roasted red peppers.



Lunch or Dinner Break

Make Your Own Taco Bar **\$16.00 pp**
Slow Simmered Mexican Spiced Beef AND Grilled Shredded Breast of Season Chicken, Black Beans, Diced tomatoes, Jalapenos and Shredded Lettuce, Shredded Cheese, Mexican Rice, Sour Cream, Salsa, Flour Tortillas

Make your own Pasta Bar **\$16.00 pp**
Three different sauced Penne Pastas: Alfredo Sauce, Marinara Sauce and Basil Pesto Sauce. Your guest will get to top their pasta with Steamed Broccoli, Fresh Scallions. Grilled Chicken, Crumbled Bacon, Shredded Cheddar Cheese, Parmesan Cheese.

Make Your Own Mashed Potato Bar **\$10.00 pp**
Fresh red bliss mashed potatoes, Sweet potato and baked potato, topped with a choice of: Chili, broccoli, hickory smoked bacon, Gravy. Vermont cheddar cheese, chives, sour cream, butter.

Dessert

Make Your Own Sundae Bar **\$9.00 pp**
Vanilla and Chocolate Ice Cream 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.

Sandwich Buffet

Pre-made Sandwiches

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

\$12.95 per guest

Sandwich

PROTEINS:

(Choose 3)

Oven Roasted Turkey
Herb Crusted Roast Beef
Herb Grilled Chicken
Honey Baked Ham
Roasted Vegetables and Hummus (V)
Waldorf Chicken Salad
Tuna Salad

BREADS:

(Choose 2)

Ciabatta Roll
Whole Wheat Wraps
Sub Roll

CHEESE:

(Choose 2)

Cheddar
Fresh Mozzarella
Swiss
American Cheese

CONDIMENTS:

(Choose 3)

Traditional Mayo
Honey Mustard
Horseradish Cream
Cranberry Mayo
Herbed Mayo
Pesto

Sides

(Choose 1)

Farmers Market Garden VV
Potato Salad
Macaroni Salad
Caesar Salad
Mediterranean Quinoa Salad (GF,VV)
Roasted Vegetable Quinoa Salad (GF,VV,D)

Soup of the Day

Upgrade your Buffet

Additional Side Dish \$3 pp
Signature Soup (Pg. 7) \$3.50pp
Fruit Platter Sm. \$30 Med. \$48 Lg. \$75
Pasta with Sauce 1/2 Pan: \$35 Full: \$50
Mac and Cheese: 1/2 pan: \$45 Full: \$85

Beverages

Drink Up

(Priced per person)

Bottled Water \$1.00
Flavored Sparkling Water \$2.50
Snapple Iced Tea \$2.25
Assorted Canned Coke Products \$1

Boxed Gourmet Salads

Served with a Artisan Dinner Roll, Cookie,
Dressing and Cutlery Kit
\$13.00 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 and Crumbled Goat Cheese on a Bed of Mixed Greens.
Port Cranberry vinaigrette.

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.

Antipasti Salad

Genoa Salami, Capicola, Provolone, Hot Stuffed Cherry Peppers, Red Roasted Peppers, Pepperoncini, and Black Olives on a bed of Romaine served with Italian Dressing



Boxed Signature Sandwich

(Please Choose One of the Levels)

Level 1 with Homemade Chips and a Cookie \$9.00

Level 2 with Pasta Salad and a Cookie \$11.00

Level 3 with Pasta Salad, Homemade Chips, Cookie \$13.00

Oven Roasted Turkey

Roasted Breast of Turkey with Lettuce, Tomato and Cranberry Mayonnaise

Roasted Chicken

Roasted Chicken, Brie Cheese, Sun-Dried Tomato Relish with Lettuce

Chicken Caesar Wrap

Grilled Chicken, Fresh Romaine, Roasted Red Peppers, Shaved Parmesan and Caesar Dressing Wrapped on your choice of Wrap.

Main Street Hoagie

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

Ham and Cheese

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

Fruits of the Sea

White Albacore Tuna Salad with Celery and Onions served with Lettuce and Tomato

The Italian Caprese

Vine Ripened Tomatoes, Fresh Mozzarella, 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

Drink Up

Bottled Water- \$1 ea

Sparkling Flavored Waters-\$1.95 ea

Assorted Canned Coke Products- \$1 ea

Bottled Iced Teas- \$2.25 ea

Souper! Salad

Lettuce Be Fancy

Baby Greens

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

Strawberry and Feta

Romaine Lettuce with Strawberries, Candied Pecans, Feta Cheese and Grilled Diced Chicken. Served with a White Balsamic Dressing

Take It or Leaf It

Caesar Salad

Crisp Romaine Lettuce, Parmesan Cheese and Herb Garlic Croutons.
Served with Caesar Dressing on the Side
Grilled Chicken or Shrimp add: \$3.00 per person
Grilled Lean Sirloin add: \$5.00 per person

Fresh Garden Salad

Tomatoes, Shredded Carrot Red Onions, Black Olives and Cucumbers.
Choice of: Ranch, Italian or Balsamic Dressings

Against the Green

Bowtie Pasta Salad

Bowtie Pasta tossed with fresh vegetables tossed with a Zesty Italian Dressing

Traditional Potato Salad

Salad Bowls

Small Serves 10-12 \$55
Medium Serves 13-19 \$70
Large Serves 20-30 \$60

Against the Green Continued....

Tomato, Cucumber and Mint Quinoa Salad

Tossed with an olive oil vinaigrette and drizzled with a balsamic glaze

Tortellini and Sundried Tomato Salad

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

Balsamic Orzo Salad

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

Asian Noodle Salad

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

No Soup For You

Price is based on per gallon. Serves 10-12. Needs 24 hour notice. Call for more options.

Signature Soup

\$45.00

Including Chicken Noodle, Rustic Tomato, Broccoli and Cheese,

Premium Soup

\$55.00

Chili, New England Clam Chowder, Minestrone, Lentil, French Onion,

Cheese and Thank You

Delivered on disposable platters. Ceramic Platters available upon request, additional fees apply.

Caprese Platter

Fresh Slices of Mozzarella, Farm Fresh Tomatoes and Fragrant Basil topped with a Balsamic Glaze.

Small \$45 Medium \$75 Large \$95

Artisan Cheese Platter

Seasonal Fruits, Imported Cheeses, Dried Figs, Apricots, Cranberries and Sweet and Spicy Mixed Nuts. Served with Gourmet Crackers and Sliced French Baguette

Small \$65 Medium \$130.00 Large \$190.00

Cheese and Cracker Platter

Assorted Cheeses Served with Grapes, Strawberries and Gourmet Crackers

Small \$40 Medium \$65 Large \$80

Shrimp Cocktail

Chilled Cocktail Shrimp in a Stylish Arrangement with Lemon Slices and Cozy's Cocktail Sauce.

Market Price

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 Roasted Red Pepper Dip

Small \$35 Medium \$55 Large \$75

Mini Brioche Roll

Mini Brioche Rolls with a Choice of Ham, Turkey, Egg Salad, Seafood Salad, Tuna Salad, and Chicken Salad

5 Dz/ \$150 Platter

Classic Deli Platter

Sliced Roast Beef, Oven Roast Turkey, Honey Ham, Roasted Vegetables, Cheddar Cheese, Tomato, Lettuce, and Assorted Rolls. Served with Mayonnaise and Mustard on the side.

Small: \$55 Medium: \$75 Large: \$110

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.

\$16 ppl

Homemade Chips and Dip

Freshly sliced Rustic Potato Chips served with a choice of our own French Onion Dip or Gorgonzola Dip

\$3.50 ppl

Serving Size

Small: 10-12 ppl Medium: 13-19 pp Large 20-25 ppl

You Got the Hot Stuff!

Packages are delivered in disposable pans or bowls. Ceramic Platters and Chafers available upon request, additional fees apply. These are lunch size portions. Served Monday—Friday 11:00 am-3:00 pm

Create your Hot Buffet \$15.00 pp

Choice of Chicken:

Parmesan, Marsala, Florentine, or Lemon Caper

Choice of One Side:

Roasted Vegetable, Roasted Potato, Mashed Potato or Penne with Marinara Sauce

Choose one:

Garden Salad or Signature Soup (Pg.7)

Accompanied By:

Fresh Baked Cookies and Brownies

Comfort Delight #1 \$18.00 pp

Choice of One: Baked Honey Glazed Ham with Pineapple Chutney OR

Hand Carved Turkey

Bread Stuffing

Mashed Potatoes

Green Beans

Apple or Pumpkin Pie

Comfort Delight #2 \$22.00 pp

Fresh Garden Salad with Italian Dressing

Flank Steak with Mushrooms and Onions with a Demi Glace OR

Stuffed Breast of Chicken with Cranberry, Apple and Wild Rice

Whipped Yukon Gold Potatoes

Candied Carrots

Rolls and Butter

Assorted Homemade Pies

Pasta and Salad \$10.00 pp

Choice of Pasta with Marinara, Pesto, Pink Vodka OR Alfredo

Garlic Bread

Garden Salad with Italian Dressing

Asian Buffet \$21.00 pp

Beef and Broccoli

Orange Chicken

Fried Rice

Thai Vegetable Noodle Salad

Assorted Cookies

Mamma's Lasagna \$19.00 pp

Caesar Salad with Fresh Garlic Croutons and Shaved Parmesan Cheese

Choice of Roasted Vegetable Three Cheese Lasagna or Meat Lasagna

Italian Garlic Bread

Fresh Baked Cookies and Brownie Platter

Fiesta Fajita Bar \$15.00 pp

Fajita chicken, 2 flour tortillas per person and fajita vegetables condiment tray with lettuce, tomato, olives, shredded taco cheese, house made salsa, and sour cream.

Spanish Rice

Farmers Market Garden salad

Assorted fresh baked cookies and brownies

Add \$2 per person for Taco Bowls to Make Salads

Add: Fajita Beef: \$3.00 per person

The Italian \$25.00pp

Chicken Parmesan, Italian Sausage with Peppers and Onions, Italian Meatballs and Pasta with Marinara

Farmer Market Garden Salad

Herb Focaccia Bread

Fresh Baked Cookies

Drink Up

Bottled Water- \$1 ea

Sparkling Flavored Waters-\$1.95 ea

Assorted Canned Coke Products- \$1 ea

Bottled Iced Teas- \$2.25 ea

Eat your Heart Out

New England Yankee Pot Roast *GF*

Slow Roasted Herb Garlic Crusted Beef Pot Roast

Served with homemade Beef Gravy

1/2 Pan \$75 Full \$150

Herb Crusted Prime Rib

\$19.99lb (Min. 14lb) Serves 20-25 ppl

Beef Braciola *GF*

Stuffed with Spinach, Garlic, and Provolone, with a Roasted Tomato Sauce

1/2 Pan 69.99 Full Pan \$139.99

Bacon Wrapped Meatloaf

With a Tomato Brown Sugar Glaze

1/2 Pan \$60 Full Pan \$100

Marinated Steak Tips

With a Caramelized Onion and Mushroom Demi Glace

1/2 Pan \$100 Full Pan \$225

BBQ Pulled Pork *GF*

Choose from: Spicy, Honey BBQ or Regular

1/2 Pan \$70 Full Pan \$100

Hand Carved Herb Roasted Turkey *GF*

\$4.49lb (14lb Minimum) Served with pan gravy.

Chicken & Broccoli Alfredo Pasta

1/2 Pan \$70 Full Pan \$100

Orange Chicken *DF*

Chicken sautéed with Pineapple, Red Onion, and Bell Pepper in an Oriental Orange Sauce

1/2 pan \$60 Full \$100



Pan Roasted Chicken *DF*

Topped with Caramelized Onions and Fall Fruits

1/2 Pan \$60 Full Pan \$120.00

Chicken Fajitas

Seasoned Chicken Breast with Peppers and Onions. Served with Flour Tortillas, Shredded Cheese, Salsa and Sour Cream

1/2 Pan \$70 Full Pan \$100

Add Guacamole: \$1.50 pp

Chicken Parmigiana

Baked Herbed Breaded Chicken Topped with Fresh Buffalo Mozzarella, Basil and a Hearty Tomato Sauce

1/2 Pan \$60 Full \$120

Chicken Marsala

Pan Seared Chicken Breast and Sautéed Mushrooms Simmered in a Sweet Marsala Wine Sauce

1/2 Pan \$60 Full \$120

Caprese Chicken

Topped with Tomato, Basil and Fresh Mozzarella

1/2 Pan \$60 Full Pan \$120

Chicken Francaise *GF*

Egg dipped sautéed chicken culet with Lemon Butter and White Wine Sauce

1/2 pan \$60 Full \$120

Chicken Florentine

Pan Seared Chicken Breast, Roasted Red Pepper and Spinach Simmered in a Pinot Grigio Sauce

1/2 Pan \$60 Full \$120

Serving Size

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

Eat your Heart Out Continued.....

Stuffed Roasted Pork Loin

Stuffed with Cinnamon Granny Smith Apples, Walnuts, Cranberries with Sharp Cheddar

1/2 Pan \$55 Full Pan \$100

Spiral Ham with Honey Brown Sugar Glaze

Served with Dijon Mustard

1/2 Pan \$55 Full Pan \$110

Sweet Italian Sausage and Peppers *GF*

Served with or without Fresh Tomato Sauce

1/2 Pan \$40 Full \$79.95

Add Soft Torpedo Rolls \$1 per roll

Baked Meatballs with Marinara Sauce

1/2 pan \$50 Full \$90

Add Soft Torpedo Rolls \$1 per roll

Classic Meat Lasagna

1/2 Pan \$60 Full Pan \$110

Three Cheese Lasagna:

1/2 pan \$50 Full Pan \$75.00

Pasta with a Pink Vodka Sauce

1/2 pan \$50 Full Pan \$75

Add Chicken or Shrimp \$ 5.00 pp

Pasta with Marinara

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

Penne Tuscan Scampi *VV*

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

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

Add chicken or Baby Shrimp \$5.00 pp

Baked Macaroni and Cheese

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

Add Chicken or Shrimp \$2.50pp

Flavor Blast: BBQ, Hot Sauce or Broccoli \$1.00 pp

Traditional Baked Cod

Buttery Bread Crumb Topping

1/2 Pan \$65 Full Pan:\$130

Blacken Salmon *GF*

Served with a Avocado and Pineapple Chutney

1/2 Pan \$85 Full Pan \$160



Vegetarian Hot Stuff!

Cheese Stuffed Shells with Marinara Sauce *V*

½ Pan \$65 Full Pan \$100

Three Cheese and Vegetable Lasagna *V*

½ Pan \$60 Full Pan \$110

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

½ Pan \$65 Full Pan \$110

Stuffed Portabella Mushroom *GF, V*

with Quinoa and Roasted Vegetables

½ Pan \$45 Full Pan \$90

Eggplant Rollatini *GF, V*

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

½ Pan \$50 Full Pan \$100

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



Steamy Side Dishes

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: \$8.75 per dozen

Homemade Cornbread: \$12 per dozen

Finger Foods

Flatbread Pizza

1/2 sheet 24 pieces - Full Sheet 48 pieces

Veggie Deluxe \$24, \$40

Black olives, Mushrooms, Onions, Roasted Red Peppers, Spinach, Dried Tomatoes, Feta Cheese and Mozzarella Cheese with Robust Tomato Sauce.

Pear and Gorgonzola \$30, \$52

Sliced Ripe Pears, Gorgonzola, Sweet Roasted Red Onion, Candied Pecans & Balsamic Glaze

Chicken alla Pink Vodka \$20, \$40

Roasted Chicken Breast, Pepperoni, Pink Vodka Sauce and Shredded Mozzarella

Buffalo Chicken \$20, \$40

Shredded Buffalo Chicken, Gorgonzola and Blue Cheese Drizzle

Three Cheese \$14, \$28

Fresh Herbs, Marinara Sauce and Mozzarella

California Chicken Bacon Ranch \$24, \$48

Garlic Alfredo White Sauce, Bacon, Premium Chicken, Shredded Mozzarella, and Diced Tomatoes

Classic Pepperoni or Sausage: \$20, \$42

With a Pomodoro Sauce and Shredded Mozzarella

Hawaiian \$25, \$48

Robust Tomato Sauce, Shredded Mozzarella Cheese, Ham, Pineapple and Bacon

RI Party Pizza Red or White 60 Pieces \$45

Calzones \$20.00 each

12- pieces

Choose from our list of fillings:

Spinach and Cheese. Broccoli and Cheese, Meat Lover

Chicken Parmesan, Baked Eggplant Parmesan, Buffalo Chicken

Appetizers

(2 dz Minimum)

Pecan Crusted Encrusted Chicken Satay \$28/dz

Served with Thai Polynesian Sauce



Sea Scallops Wrapped in Bacon \$30dz

Maryland Crab Cakes \$30/dz

Served with Lemon Aioli

Baby Portabella Crab Stuff Mushrooms \$24/dz

Chicken Wings \$15/dz

(Minimum of 5dz per order)

Choice of: Regular BBQ, Spicy BBQ, Honey BBQ, Thai Polynesian, Garlic Parmesan or Buffalo Style

Vegetable Spring Roll \$22/dz

Served with a Apricot Ginger Sauce

Coconut Shrimp with Plum Sauce \$28/dz

Miniature Beef Wellingtons \$30/dz

Bruschetta with Toast Points \$16/dz

Mini Franks in Puff Pastry \$16/dz

with Chipotle Ketchup

Potato Skins with Bacon and Sour Cream GF \$16/dz

Greek Spinach in Wrapped in Phyllo \$25/dz

Contact Us

1418 Plainfield Pike
Cranston, RI 02920
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Beverage Catering
Corporate Catering
Life's Most Celebrated Events
Weddings