

Cozy Caterers



A Premier Catering Company



LOCALLY OWNED SINCE 1954

CORPORATE & SOCIAL EVENTS CATERING MENU

DELIVERY, PICK UP & STAFFED EVENTS

2046 SMITH STREET,
NORTH PROVIDENCE RI 02911
401.351.3111
WWW.COZYCATERERS.COM



Your COZY Experience Starts Here

Family Celebrations * Business Lunch Meetings * Cocktail Parties

Corporate Headquarters

2046 Smith Street, North Providence RI 02911

TELEPHONE: (401) 351.3111

Monday– Friday 9 am– 5pm

EMAIL: cozycaterers@gmail.com

Payment

First time customers are required to deposit \$100 and a signed contract. After that a preapproved signed contract and a pre-terminated 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 cost**

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, 2046 Smith Street, North Providence RI 02911. 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.

Service ware \$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: \$11.00 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.

www.cozycaterers.com 401.351.3111



CORPORATE BREAKFAST

Delivered in disposable pans and platters.

The Continental

Minimum 10 people

Assorted Fresh Baked Breakfast Pastries,
Muffins and Coffee Cake
Bagels with Cream Cheese
Fresh Brewed Coffee with cream and sugar
Chilled Juice and Bottled Water

\$11.95/Guest

On the Run

Minimum 10 people

Assorted Warm Breakfast Sandwiches
Sliced Seasonal Fruit
Seasoned Home Fries
Fresh Brewed Coffee with cream and sugar
Chilled Juice and Bottled Water

\$13.95/Guest

The Great Beginning

Minimum 10 people

Fluffy Scrambled Eggs
French Toast w. Maple Syrup
Bacon and Sausage
Seasoned Home Fries
Assorted Fresh Baked Breakfast Pastries,
Bagels with Cream Cheese
Fresh Brewed Coffee with cream and sugar
Chilled Juice and Bottled Water

\$22.95/Guest

**Add a Little
Something
Egg-stra**

Sliced Fresh
Fruit
\$3.25pp

Yogurt Parfait
(8 oz)
\$5.00 pp



All prices are subject to change due to market value
All orders are subject to state sales tax and a delivery fee

www.cozycaterers.com cozycaterers@gmail.com 401.351.3111



ALA CART BREAKFAST

Delivered in disposable pans and platters.

From the Grill

Half Pan serves 10

Full Pan serves 25

Buttermilk Pancakes : \$40 Half / \$77 Full

With butter and syrup

Belgian Waffles: \$40 Half / \$77 Full

With butter and syrup

Baked Cinnamon French Toast \$40 Half / \$77 Full

With butter and syrup

Scrambled Eggs: \$40 Half / \$75 Full

Breakfast Potatoes \$40 Half / \$77 Full

With house recipe herbs and spices

Breakfast Bacon \$65 Half / \$120 Full
(2 per person)

Breakfast Sausages \$65 Half / \$120 Full
(2 per person)

Sliced Honey Ham: \$65 Half / \$120 Full

Breakfast Sandwiches: \$6.50 each

Ham, Egg and Cheese on an English Muffin

Bacon, Egg and Cheese on an English Muffin

Egg and Cheese on an English Muffin

Quiche: \$17.00 - Whole quiche (10")/Serves 8-10

Bacon, Ham and Swiss

Garden Veggie and Feta

Spinach and Mozzarella

Additional options available upon request

Frittata \$45.00 Half/ \$85.00 Full

Bacon, Ham and Swiss

Garden Veggie and Feta

Spinach and Mozzarella

Additional options available upon request



Breakfast Platters

Small

Serves 8-10

Medium

Serves 12-20

Large

Serves 20-25

Miniature Bagel Platter

Assorted miniature bagels
served with cream cheese

Small: \$25.00

Medium: \$37.00

Large: \$45.00

Assorted Muffins Platter

Assorted home-style muffins served
with butter, jellies, and preserves

Small: \$25.00

Medium: \$40.00

Large: \$55.00

Breakfast Pastries Platter

Miniature Danish, breakfast breads, mini
croissants, scones, and muffins

Small: \$30.00

Medium: \$50.00

Large: \$70.00

Fresh Fruit Platter

Seasonal sliced fruits displayed in a colorful
Arrangement with a yogurt dip

Small: \$55.00

Medium: \$75.00

Large: \$100.00

Bread Loaves ~ \$10.00 each (4 lbs.)

Apple Cinnamon / Banana Nut / Blueberry Lemon /
Cranberry Orange / Lemon Zest Frosted / Butter Pound

Bundt Cakes ~ \$15.00 each (24 inches)

Cinnamon / Blueberry



All prices are subject to change due to market value
All orders are subject to state sales tax and a delivery fee

www.cozycaterers.com/cozycaterers@gmail.com 401.351.3111



PLATTERS

Small
Serves 8-10

Medium
Serves 12-20

Large
Serves 20-25

Vegetable Platter

An array of fresh crispy vegetables served with roasted red pepper dip

Small: \$45.00
Medium: \$65.00
Large: \$95.00

Hummus Platter

Fresh Traditional and roasted red pepper hummus served with homemade pits chips, celery and carrot sticks

Small: \$45.00
Medium: \$65.00
Large: \$95.00

Crudit  Platter

An array of seasonal vegetables, assorted domestic cheeses and pepperoni, accompanied by assorted gourmet crackers and dipping sauce

Small: \$60.00
Medium: \$100.00
Large: \$140.00



Cheese Platter

Assorted domestic cheeses served with grapes, strawberries and gourmet crackers

Small: \$65.00
Medium: \$90.00
Large: \$135.00

Artisan Cheese Board

Seasonal fruits, imported cheese, dried figs, dried apricots, dried cranberries and nuts accompanied by gourmet crackers

Small: \$80.00
Medium: \$140.00
Large: \$200.00

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: \$70.00
Medium: \$140.00
Large: \$200.00

Charcuterie Platter

A wood board displayed of imported Parma prosciutto, wild boar sopressata, salami, pepperoni, parmigiano Reggiano provolone, mozzarella, blue cheese, cheddar, roasted walnuts, artichoke hearts, local honey, fresh figs or dried apricots, with an array of gourmet olives served with artisan breads.

Small: \$80.00
Medium: \$160.00
Large: \$230.00

Classic Deli Platter

Roast beef, ham, roasted turkey breast, white albacore American tuna, American cheese, sliced tomatoes, red onion and fresh romaine lettuce served with assorted rolls and condiments on the side

Small: \$60.00
Medium: \$95.00
Large: \$135.00



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

www.cozycaterers.com 401.351.3111



SANDWICHES & SALADS

FINGER SANDWICHES

Soft, rolls filled with hearty salads and fresh ingredients

Chunky Chicken Salad	\$30 Per Dozen
Cape Cod Chicken Salad	\$30 Per Dozen
American Tuna Salad	\$30 Per Dozen
Ham Salad	\$30 Per Dozen
Turkey	\$30 Per Dozen
Roast Beef	\$30 Per Dozen
Egg Salad	\$30 Per Dozen
Ham & Cheese	\$30 Per Dozen
Italian Grinder	\$30 Per Dozen
Seafood Salad	\$45 Per Dozen
Lobster Salad	\$70 Per Dozen



SALADS:

Take It or Leaf It

Small Bowl
(serves 8-10)
\$45.00

Medium Bowl
(serves 12-20)
\$65.00

Large Bowl
(serves 20-30)
\$85.00

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

Fresh Garden Salad

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

Bowtie
Pasta
Salad

Traditional
Macaroni
Salad

Traditional
Potato
Salad

Classic
Orzo
Salad

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

www.cozycaterers.com 401.351.3111

C INDIVIDUALLY PACKED COLD LUNCHES



Cold Sandwich Meal — \$14.00

Your Choice: Signature Sandwich, Sub or Wrap

Side Item: Bag of Chips and a Brownie or Cookie

PLUs: your choice of an additional side selection



Includes a set disposable utensils with napkin and salt and pepper packets

Signature Sandwiches and Wraps (all sandwiches and wraps include lettuce and tomato)

1. Main Street Hoagie:

Roast Beef Sandwich w/ pepper jack cheese and horseradish sauce

2. Oven Roasted Turkey Sandwich w/ Colby Jack Cheese and Mayo

3. Honey Glazed Ham Sandwich w/Swiss Cheese and Dijon mustard

4. Italian Caprese:

Tomato, Mozzarella, and Basil with Pesto

5. Italian Grinder:

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

5. Cape Cod Chicken Salad Wrap with walnuts and cranberries

6. Chicken Caesar Salad Wrap

7. Fruit of Sea: Tuna Salad Wrap

8. Turkey Bacon Wrap: With shredded cheese, and ranch dressing

9. Vegetarian Wrap:

With shredded cheddar, onions, grated carrots, cucumbers, tomatoes, chopped lettuce and ranch dressing wrapped in a flour tortilla

Side Item Selections:

(side items selections must be the same for all boxes)

Pasta Salad Potato Salad

Macaroni and Cheese

All prices are subject to change without notice.

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

www.cozycaterers.com 401.351.3111

C INDIVIDUALLY PACKED HOT LUNCHES

Hot Sandwich Meal — \$15.00

Your Choice: Hot Sandwich

Side Item: Bag of Chips and a Brownie or Cookie

PLUs: your choice of an additional side selection

Includes a set disposable utensils with napkin and salt and pepper packets

Hot Sandwiches

10. 1/4 lb all Beef Hamburger/Cheeseburger topped with lettuce, tomato, onions, pickles, and garlic and herb mayo on a potato bun; choose from American, Swiss, Cheddar, or Colby Jack Cheese
11. Grilled Chicken Breast OR Breaded Chicken Breast with lettuce, tomato, onions, pickles, and garlic mayo on a potato bun.
12. Seasoned Pulled Pork with BBQ sauce and topped with coleslaw on a potato bun
13. 4 pc Fried Chicken Tenders with your choice of dipping sauce (Ranch, BBQ or Honey Mustard)
14. Veggie Burger topped lettuce, tomato, onions, and pickles on a potato bun

Side Item Selections (side items selections must be the same for all boxes)

Pasta Salad

Potato Salad

Macaroni and Cheese

Hot Entrée Meal — \$16.00

Your Choice: Hot Entree

PLUs: your choice of 3 hot sides selections

Includes a set disposable utensils with napkin and salt and pepper packets

Hot Entrees

15. Tender Baked Chicken Breast w/ Creamy Bechamel
16. Sliced Honey Ham w/Pineapple Glaze
17. Sliced Turkey w/Gravy
18. Sliced Roast Beef w/Gravy

Side Item Selections (side items selections must be the same for all boxes)

Parmesan Smashed Potato

Garlic and Herb Roasted Redskin Potatoes

Green Beans (Almondine, Country, or 3 Onion)

Rice Pilaf

Mashed Potatoes w/Gravy(Garlic, Butter or Cheddar/garlic)

Buttered Corn

Stuffing

Macaroni and Cheese

All prices are subject to change without notice.

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

www.cozycaterers.com 401.351.3111

INDIVIDUALLY PACKED SALADS

Salad Meal — \$13.00

Your Choice: Salad Selection w/Protein optional

Includes: Roll with a Brownie or Cookie

Includes a set disposable utensils with napkin and salt and pepper packets

Salad Meals

19. House Salad (Add Grilled/Fried chicken or Egg Wedges)
-Mixed Greens w/onions, grape tomatoes, cucumbers and croutons
20. Caesar Salad (Add Grilled/Fried chicken or Egg Wedges)
- Romaine lettuce, parmesan cheese, grape tomatoes, and croutons
21. South of the Border Salad (Add Grilled/Fried chicken or Egg Wedges)
- Mixed greens salad, shredded cheese, tortilla strips, corn, black beans, & grape tomatoes
22. Chef Salad
-Mixed greens salad w/sliced beef, ham, turkey, shredded cheese, grape tomatoes, egg wedges & croutons



Dressing Selections: Ranch, Italian, Raspberry Vinaigrette. Balsamic and Caesar

OPTIONAL INDIVIDUALLY PACKED ADDITIONS

These items will arrive “on the side” in individual packaging for your guest to “grab and go” with their meal

Bottled Water , Sparkling Flavored Water or Canned Soda \$1.50 Each

Rolls with Butter—Add \$1.00 per serving

Side Salad—\$3.50 per serving

Mixed Greens Salad w/red onions, grape tomatoes, croutons and dressing

Caesar Salad with croutons, grated parmesan and Caesar dressing

Dessert—\$2.00 per serving

2 chocolate chip cookies OR a Brownie Square

All prices are subject to change without notice.

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

www.cozycaterers.com 401.351.3111



ALA CART HOT ENTREES

Desserts are delivered on disposable platters

HALF PAN SERVES 10

~

FULL PAN SERVES 25

CHICKEN

Citrus Herb Grilled Chicken

Lemon Rosemary Jus H \$65F \$120

Chicken Parmigiana

Breaded Chicken Cutlets topped w/mozzarella, parmesan cheese and marinara sauce
H \$70 F\$135

Chicken Marsala

Pan Seared Chicken Breast sauteed w/Marsala Mushroom wine sauce
H \$70 F\$135

Chicken Francaise

Chicken Breast dipped in Egg Batter then finished with a Lemon White Wine Sauce
H \$70 F\$135

Chicken Picatta

Pan Seared Chicken Breast sauteed w/Capers, Garlic, Lemon Butter and White Wine
H \$70 F\$135

Chicken Capri

Pan Seared Chicken Breast sauteed with Artichokes, Roasted Peppers, Mushrooms, and Roasted Shallots in a Marsala Wine Sauce
H \$70 F\$135

Chicken and Rice

Diced free range Chicken cooked with plum tomatoes, Spanish spices and vegetables
H \$70 F\$135

Chicken Pot Pie

Braised chicken, vegetables, peas and potatoes in a savory sauce, baked in a flaky crust
H \$60 F\$110

Chicken Tenders

Crispy battered chicken tenderloins served with your choice of sauce on the side. BBQ, Ranch, and Honey Mustard
H \$50 F\$90

Hand Carved Herb Roasted Turkey

With Pan Gravy (All white meat)
H \$70 F \$130

BEEF

Homestyle Meatballs

In Light Tomato Sauce H \$65F \$120

Bacon Wrapped Meatloaf

With a Tomato Brown Sugar Glaze
H \$70 F\$135

Beef Tips in Burgundy Sauce

Sauteed tender beef tips with mushrooms and onions in a rich red wine gravy
H \$90 F\$200

New England Yankee Pot Roast

Slow Roasted Herb Garlic Crusted Beef Pot Roast served with Homemade Gravy
H \$80 F\$150

Braised Short Ribs

Fork Tender Beef Short Ribs slowly braised then smothered in a Chianti Wine Reduction
H \$80 F\$150

Shepard's Pie

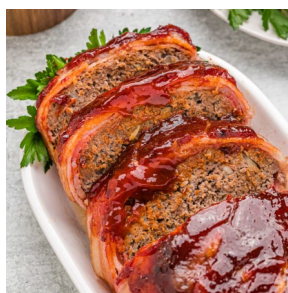
Pan browned ground beef baked layers of creamy corn and mashed potatoes
H \$60 F\$110

Beef Pot Pie

Tender Beef Tips baked in a flaky crust with garden vegetables and potatoes on a flavorful sauce
H \$70 F\$135

Stuffed Peppers

Colorful Bell Peppers baked with a filling of ground beef and rice in a light tomato sauce
\$5.95 each



PORK

Stuffed Roasted Pork Loin

Stuffed with Cinnamon Granny Smith Apples, Walnuts, Cranberries with sharp cheddar H \$60 F \$110

Spiral Ham

With a Honey Brown Sugar Glaze served with Dijon Mustard
H \$65 F\$120

Barbecue Pulled Pork

Slow Roasted until tender, then mixed with a house BBQ sauce
H \$70 F\$135

Barbecue Baby Back Ribs

Petite Pork Ribs slow roasted until tender, then finished with a house barbecue sauce
H \$70 F\$135

Sausage and Peppers

Served with or without Fresh Tomato Sauce H \$60 F\$110

SEAFOOD

Baked Scrod

Baked Scrod topped with Herb Butter Cracker Crumb Topping
H \$70 F\$135

Blacken Salmon

Served with Avocado and Pineapple Chutney
H \$85 F\$160

Jumbo Baked Stuffed Shrimp

Jumbo Shrimp filled with a Ritz Cracker Crab Stuffing
\$6.00 each

***All Pans Can be Made Gluten Free
For an Additional Upcharge**

All prices are subject to change without notice.

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

www.cozycaterers.com 401.351.3111



ALA CART HOT ENTREES



Entrees are delivered in disposable pans

HALF PAN SERVES 10

~

FULL PAN SERVES 25

PASTA

Penne Marinara

Al dente Pasta with house recipe Italian style tomato sauce
H \$40 F \$75

Baked Penne

Penne marina tossed w/rich ricotta, Parmesan, and mozzarella cheese then baked to perfection
H \$45 F \$85

Pasta Primavera

Garden vegetables sauteed in a garlic and oil sauce tossed with penne pasta
H \$45 F \$85

Penne Tuscan Scampi

Sauteed Artichoke hearts and roasted tomatoes in a white wine and garlic sauce
H \$45 F \$85

Penne Pink Vodka

House recipe tomato cream sauce flavored with flambeed vodka, basil and parmesan
H \$45 F \$85

Pasta with Broccoli Aglio

Broccoli florets sauteed in a light garlic and oil sauce tossed with penne pasta and Parmesan
H \$45 F \$85

Chicken and Broccoli Alfredo

Diced free range Chicken, sauteed broccoli Florets tossed in an alfredo sauce
H \$65 F \$110

Old Fashioned Macaroni & Cheese

Elbow Pasta tossed in a rich cream sauce with blended cheeses then baked with a ritz cracker
H \$60 F \$110

Cheese Ravioli

Served in your choice of Pink vodka or Home Style Marinara Sauce
H \$45 F \$85

Tortellini

Cheese filled tri-color pasta served in your choice of Alfredo, Pink Vodka Sauce, or Pesto Aglio
H \$45 F \$85

***All Pans Can be Made Gluten Free
For an Additional Upcharge**

PASTA cont.

Jumbo Stuffed Shells

(Sold by the Dozen)

Jumbo Shell shaped pasta with a ricotta cheese filling that we bake with our house marina sauce and mozzarella
\$17.99 Per Dozen

Manicotti

(Sold by the Dozen)

Jumbo Tube shaped pasta with a ricotta cheese filling that we bake with our house marina sauce and mozzarella
\$17.99 Per Dozen

Lasagna Roll Ups

Individually rolled lasagna strips filled with ricotta, mozzarella and pecorino cheese topped with a house marina sauce
H \$60 F \$110

Meat Lasagna

Seasoned ground beef baked with layers of ricotta, mozzarella, and pecorino cheeses and pasta sheets
H \$65 F \$120

Vegetable Lasagna

Served with your choice of Home Style Marinara or Pesto Cream Sauce
H \$60 F \$110

VEGETARIAN

Eggplant Rollatini

Made with your choice of Spinach and Cheese or Cheese Filling
H \$65 F \$120

Eggplant Parmesan

House Breaded eggplant cutlets baked with layers of house marina sauce, mozzarella, and parmesan cheese
H \$65 F \$120

Risotto

Your choice of Parmesan, Wild mushroom
H \$50 F \$90

Stuffed Portabella Mushroom

with Quinoa and Roasted Vegetables
H \$50 F \$90

Quinoa Cacciatore GF, VV, DF

Quinoa, Portabella Mushrooms, Yellow Squash, Onions, Vibrant Peppers in a plum tomato sauce.
H \$45 F \$75

All prices are subject to change without notice.

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

www.cozycaterers.com 401.351.3111



COZY ENTREES—ACCOMPANIMENTS



Half Pan serves 10 guest | Full Pan serves 25 guest
\$45.00 \$80.00



STARCHES

Oven Roasted Rosemary Potatoes
Roasted Garlic Mashed Potatoes
Loaded Mashed Potatoes
Traditional Red Bliss Mashed Potato
Sweet Potato Casserole
Wild Rice with Vegetable Pilaf
Scalloped Potatoes
Sausage and Cornbread Stuffing
Traditional Bread Stuffing
Rice Pilaf
French Fries

VEGETABLES

Roasted Mixed Vegetables
Green Beans Sautéed with Shaved Garlic
Green Bean Casserole
Broccoli Gratin
Sauteed Broccoli Rabe
Glazed Carrots
Vegetable Medley (seasonal vegetables)
Brussels Sprouts with Shallots and Bacon
Corn Niblets or on the Cob
Homemade Baked Beans VV

Traditional Snowflake rolls
\$ 11 per Dozen

CHIPS & DIP

Homemade Chips and Dip Platters

Small—\$25.00 (serves 8-10)
Medium—\$40.00 (serves 10-20)
Large—\$55 (serves 30-40)

CHIPS

Fresh Cut Potato Chips
Baked Pita Chips
Tri- Color Tortilla Chips



DIPS

Garden Salsa
Sour Cream
Guacamole
French Onion
Nacho Cheese
Roasted Red Pepper

Additional Dips

Pint—\$6.00
Quart—\$12.00

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

www.cozycaterers.com 401.351.3111

Flatbread Pizza

Half Sheet—24 Pieces / Full Sheet 48 Pieces

Veggie Deluxe

Black olives, mushrooms, onions, roasted red peppers, spinach diced tomatoes, feta cheese and mozzarella cheese with robust tomato sauce

Half Sheet \$25

Full Sheet \$45

Pear & Gorgonzola

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

Half Sheet \$30

Full Sheet \$55

Classic Pepperoni or Sausage

With a Pomodoro Sauce and Shredded Mozzarella

Half Sheet \$25

Full Sheet \$45

Classic Three Cheese

With a Pomodoro Sauce and Shredded Mozzarella

Half Sheet \$20

Full Sheet \$35

Buffalo Or BBQ Chicken

Half Sheet \$30

Full Sheet \$55

RI Party Pizza Red or White

60 Pieces / \$45.00

Calzones

Approximately 12 slices / \$22.00

Select from fillings

Ham & Cheese / Italian Cold Cuts

Chicken Parmesan / Meatball Parmesan

Eggplant Parmesan / Spinach & Cheese

Spinach, Cheese & Pepperoni



Appetizers (2 Dozen Minimum)

Sesame Chicken Satay \$28.00 Dz

Maryland Crab Cakes \$40.00 Dz

Served with Lemon Aioli

Vegetable Spring Rolls \$22.00 Dz

Served with Apricot Ginger Sauce

Coconut Shrimp \$28.00 Dz

Served with Plum Sauce

Miniature Beef Wellington \$30.00 Dz

Mini Franks in Puff Pastry \$18.00 Dz

Served with Honey Mustard /Ketchup

Scallops Wrapped in Bacon \$40.00 Dz

Greek Spanakopita \$25.00 Dz

Caprese Skewers \$21.00 Dz

Chicken Wings \$25.00 Dz

(Minimum of 5dz per order)

Choice of Regular, BBQ, Honey BBQ

Thai Polynesian, Garlic Parmesan or Buffalo