

# Cozy Caterers



**LOCALLY OWNED SINCE 1954** 

# CORPORATE & SOCIAL EVENTS CATERING MENU 2024-2025

**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- 4pm

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 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 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.

## **Disposable and Plastic Cutlery**

\$2.00 per person; Disposal Plates, Utensils and Dinner Napkins Upgrade to clear Crystalline for \$4.50 per person.

## Wire Chafing Racks: \$12.00 per set up

Keep your Food Warm for your event Includes: Wire Rack, Warming Tray, and Steno Fuel

## **Bar & Beverage Service**

Non-alcoholic beverage and full bar services are available.

Delivered in disposable pans and platters.

# The Cozy Drop-off Minimum 10 people

Assorted Fresh Baked Breakfast Pastries, **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** 

\$14.95/Guest

## The Great Beginning

Minimum 10 people

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

\$15.95/Guest

## Wake Up Call

Minimum 10 people

Fresh Fruit Salad **Assorted Breakfast Pastries Bacon or Sausage Seasoned Home Fries** Choice of Individual Frittata or Quiche Fresh Brewed Coffee with cream and sugar **Chilled Juice and Bottled Water** 

\$21.95/Guest

## Add a Little **Something**

**Assorted Bagels** \$2.50pp

> Sliced Fresh Fruit \$4.25pp

Yogurt Parfait with Fruit & Granola \$7.00 pp





# ALA CART BREAKFAST Delivered in disposable pans and platters.

## From the Grill

Half Pan serves 10 Full Pan serves 25

Small Serves 8-10

## **Breakfast Platters**

Medium Serves 10-20

Large Serves 20-30

Buttermilk Pancakes: \$55Half / \$105.00Full

With butter and syrup

Belgian Waffles: \$55 Half / \$105.00 Full

With butter and syrup

Baked Cinnamon French Toast \$55 Half / \$100 Full

With butter and syrup

Scrambled Eggs: \$55 Half / \$100 Full

Breakfast Potatoes \$55 Half / \$100 Full With house recipe herbs and spices

Breakfast Bacon \$59 Half / \$100 Full (2 per person)

Breakfast Sausages \$55Helf / \$100 Full (2 per person)

Sliced Honey Ham: \$59 Half / \$110 Full

Breakfast Sandwiches: \$7.00 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:** \$20.00 - 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/ \$100.00 Full Bacon. Ham and Swiss Garden Veggie and Feta Spinach and Mozzarella Individual Quiche-3' - 1 Dozen Minimum-\$7.50 Eash



#### Miniature Bagel Platter

Assorted miniature bagels served with cream cheese Small: \$25.00

Medium: \$45.00 Large: \$75.00

#### **Assorted Muffins Platter**

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

Small: \$26.00 Medium: \$45.00 Large: \$75.00

#### **Breakfast Pastries Platter**

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

> Small: \$40.00 Medium: \$60.00 Large: \$70.00

#### Fresh Fruit Platter

Seasonal sliced fruits displayed in a colorful Arrangement with a vogurt dip Small: \$65.00

Medium: \$85.00 Large: \$120.00

#### Freshly Brewed Coffee

\$22.00 per Joe Box

Robust cup of coffee. Comes with 10 oz. coffee cup, sugar, Low-calorie sweetener. Individual creamers.



## **PLATTERS**

Small Serves 8-10 <u>Medium</u> Serves 12-20

<u>Large</u> Serves 20-25

#### Vegetable Platter

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

> Small: \$45.00 Medium: \$65.00 Large: \$100.00

#### **Hummus Platter**

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

> Small: \$50.00 Medium: \$70.00 Large: \$100.00

#### Crudité Platter

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

> Small: \$60.00 Medium: \$105.00 Large: \$145.00

#### Caprese Patter

Fresh slices of native tomatoes, fresh mozzarella and Garden basil topped with extra virgin olive and pesto.

> Small: 65.00 Medium: 110.00 Larger: 155.00



#### **Cheese Platter**

Assorted domestic cheeses served with grapes, strawberries and gourmet crackers

> Small: \$65.00 Medium: \$130.00 Large: \$155.00

#### 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: \$155.00 Large: \$210.00

#### 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: \$85.00 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: \$110.00 Large: \$170.00

#### Cookie Platter

A Variety of seasonal and classic Favorites. Selections may include: Sugar, M & M, Chocolate Chip, Oatmeal Raisin

> Small; \$50.00 Medium: 80.00 Large: 120.00



# C 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

## Caesar Salad

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

### Fresh Garden Salad

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

## **Medium Bowl**

(serves 12-20)

\$75.00

Bowtie		
Pasta		
Salad		

Traditional Macaroni Salad

**Traditional** Potato Salad

Classic Orzo Salad

## **Large Bowl**

(serves 20-30)

\$95.00

## Cold Sandwich Meal — \$15.00

Your Choice: Roll, Sub or Wrap

Side Item: Bag of Chips and a Brownie or Cookie add: pasta salad for \$1.50 per. person Includes a set disposable utensils with napkin and salt and pepper packets

## **Boxed Lunches Rolls and Wraps**

#### 1. Main Street Hoagie:

Roast Beef with caramelized onions, blue cheese and leaf lettuce served in a wrap

#### 2. Turkey BLT Wrap:

Turkey breast, bacon, leaf lettuce and tomatoes

#### 3. Honey Glazed Ham

Swiss Cheese, leaf lettuce, tomatoes and Dijon mustard on a roll

#### 4. Caprese:

Fresh mozzarella, native tomatoes and fresh basil with Pesto served on a sub roll

#### 5. Italian Grinder:

Fresh Italian meats with pepperoncini, leaf lettuce, tomatoes, onions and provolone cheese served on a sub roll

#### 6. Chicken Caesar Salad Wrap

Sliced grilled chicken breast, romaine lettuce, Caesar dressing and shaved parmesan cheese

#### 7. Fruit of Sea:

White albacore Tuna Salad with leaf lettuce and tomatoes served on a sub roll

#### 8. Crispy Chicken Sandwich

With Bacon, leaf Lettuce, tomatoes and provolone cheese on a Roll with ranch dressing

#### 9. Vegetarian Wrap:

Roasted red peppers, red onion, zucchini and summer squash finished with a balsamic glaze.

#### 10. Buffalo chicken:

Chicken tenders tossed with buffalo sauce with blue cheese and romaine lettuce served in a warp

## Hot Sandwich Meal — \$15.95

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**

- 1. 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
- 2. Grilled Chicken Breast OR Breaded Chicken Breast with lettuce, tomato, onions, pickles, and garlic mayo on a potato bun.
  - 3. Seasoned Pulled Pork with BBQ sauce and topped with coleslaw on a potato bun
- 4. 4 pc Fried Chicken Tenders with your choice of dipping sauce (Ranch, BBQ or Honey Mustard)
  - 5. 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 — \$18.95 Your Choice: Hot Entree

Available Hot & Ready or Cold with reheating instructions.

### **Hot Entrees**

#### **Penne Pasta with Meatballs:**

in House made Marinara Sauce.

#### **Bacon Wrap Meatloaf:**

with Potato & Gravy

#### Penne Pink Vodka:

with Sliced Grilled Chicken

#### **Chicken Parmesan:**

with Penne Pasta Mozzarella Cheese in homemade Marinara sauce

#### **Asian Stir-Fry:**

with Chicken or Vegetarian with Ginger soy glaze of Jasmine Rice

#### **Baked Macaroni & Cheese:**

Three cheese elbow Macaroni and Ritz Cracker Crumb Topping

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## **BOX LUNCHES SALADS**

## Salad Meal — \$15.00

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

- 1. House Salad
- -Mixed Greens, cucumber, olives, red onion, grape tomato. Served with a balsamic vinaigrette on the side.



- 2. Caesar Salad
- Romaine lettuce, parmesan cheese and croutons& Caesar dressing on the side
- 3. Greek Salad

Mixed greens, kalamata olives, cucumber, red onion. Feta cheese and Greek dressing on the side.

- 4.Cape Cod Salad
- -Mixed Greens, cranberries, Candied pecans, goat cheese with Port cranberry vinaigrette

## OPTIONAL INDIVIDUALLY PACKED ADDITIONS

These items will arrive "on the side" in induvial packaging for your guest to "grab and go" with their meal



Choose one protein

.Grilled Chicken, Tuna Salad, Chicken salad, Roasted Vegetables going on the salad.





## **ALA CART HOT ENTREES**

Desserts are delivered on disposable platters

## **HALF PAN SERVES 10**

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### **FULL PAN SERVES 25**

## **CHICKEN**

#### **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 Franchise**

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

#### Chicken Plicata

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

#### **Braised Jerk Chicken**

Braised Chicken cooked with Jerk sauce H \$70 F\$135

#### **Grilled Chicken Pesto**

Grilled boneless chicken breast and roasted tomatoes marinated with generous amounts of pesto aglio H \$70 F\$135

#### **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**

Sauteed tender beef tips with mushrooms and onions in a Burgundy Sauce H \$110 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 \$125, F210

#### 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



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

## <u>PORK</u>

#### 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

#### **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

#### **Shrimp Scampi**

Shrimp, Angel Hair Pasta H \$65.00 F \$125.00

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**HALF PAN SERVES 10** 

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**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 \$65 F \$105

#### 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 \$50 F \$95

#### **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 \$55 F \$95

#### **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

#### 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

#### **Sauteed Vegetables with Sesame Noodles**

Broccoli, Bell pepper, red onion, mushroom and zucchini stir-fried in a light soy glaze, sesame and scallion lo Mein noodles H \$55 F \$100

#### **Baked Portabella Mushroom**

with Portobello mushroom cap filled with Roasted Vegetables, a cannellini bean &bread stuffing, topped with thinly sliced zucchini and summer squash H \$65 F \$105

#### Quinoa Cacciatore GF, VV, DF

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

H \$55 F \$85

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# Half Pan serves 10 guest I 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
Wild Rice with Vegetable Pilaf
Scalloped Potatoes
Sausage and Cornbread Stuffing
Traditional Bread Stuffing
Rice Pilaf
Tri-color potatoes

#### **VEGETABLES**

Roasted Mixed Vegetables
Green Beans Sautéed with Shaved Garlic
Green Bean w/ red pepper and garlic butter
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**

Sour Cream Guacamole French Onion Roasted Red Pepper

## Additional Dips

Pint—\$6.00 Quart—\$12.00

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## FINGER FOODS



## **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 \$25 Full Sheet \$35

#### Steak n Cheese

Half Sheet \$40 Full Sheet \$65

RI Party Pizza Red or White 60 Pieces / \$45.00

## **Calzones**

Approximately 12 slices / \$25.00 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	\$35.00 Dz
Maryland Crab Cakes Served with Lemon Aioli	\$40.00 Dz
Vegetable Spring Rolls Served with Apricot Ginger Sauce	\$25.00 Dz
Coconut Shrimp Served with Plum Sauce	\$28.00 Dz
Miniature Beef Wellington	\$45.00 Dz
Mini Franks in Puff Pastry Served with Honey Mustard /Ketchup	\$21.00 Dz
Scallops Wrapped in Bacon	\$50.00 Dz
Greek Spanakopita	\$25.00 Dz
Caprese Skewers	\$24.00 Dz
<b>Chicken Wings</b> (Minimum of 5dz per order) Choice of Regular, BBQ, Honey BBQ	\$25.00 Dz

Thai Polynesian, Garlic Parmesan or Buffalo

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