

EMERY'S CATERING SERVICE



CORPORATE AND SOCIAL CATERING MENU

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FOOD IS OUR COMMON GROUND A UNIVERSAL EXPERIENCE

- JAMES BEARD



HOT ENTRÉE PACKAGES

ENTRÉE PACKAGES SERVED ON DISPOSABLES

EMERY'S SPECIALS

	<u>GUESTS</u>	<u>PRICE</u>
GRILLED TERIYAKI GLAZED STEAK TIPS	10 - 30P	\$17
PAN SEARED CHICKEN MARSALA	31- 50P	\$15
OVEN ROASTED RED BLISS POTATOES	51P +	\$14
FRESH CUT GARDEN SALAD		
ASSORTED SODAS & WATER		

ITALIAN LUNCH

	<u>GUESTS</u>	<u>PRICE</u>
ITALIAN MEATBALLS	10 - 30P	\$13
SAUSAGE & PEPPERS IN MARINARA	31- 50P	\$11
THREE CHEESE BAKED ZITI	51P +	\$10
TOMATO & MOZZARELLA SALAD		
ASSORTED MINI PASTRIES		
ASSORTED SODAS & WATER		

ASIAN FUSION

	<u>GUESTS</u>	<u>PRICE</u>
TERIYAKI CHICKEN & BROCCOLI STIR-FRY	10 - 30P	\$13
LONG GRAIN WILD RICE	31- 50P	\$11
FRESH CUT GARDEN SALAD	51P +	\$10
ASSORTED COOKIES & BROWNIES		
ASSORTED SODAS & WATER		

KIDS FAVORITES

	<u>GUESTS</u>	<u>PRICE</u>
ORIGINAL & BBQ CHICKEN TENDERS	10 - 30P	\$12
EXTRA CHEESY MACARONI & CHEESE	31- 50P	\$10
MOTT'S™ ORIGINAL APPLESAUCE	51P +	\$9
GOLDFISH™ CHEDDAR CRACKERS		
ASSORTED JUICE BOXES & WATER		

SOUTHERN COMFORT

	<u>GUESTS</u>	<u>PRICE</u>
BAKED BBQ CHICKEN	10 - 30P	\$14
BAKED MAC & CHEESE	31 - 50P	\$12
PARMESAN ROASTED FINGERLINGS	51P +	\$11
HOUSE MADE GARDEN SALAD		
FRESHLY BAKED CORN BREAD		
ASSORTED SODAS & WATER		

INDOOR BARBEQUE

	<u>GUESTS</u>	<u>PRICE</u>
BAKED BBQ CHICKEN	10 - 30P	\$17
GRILLED TERIYAKI GLAZED STEAK TIPS	31- 50P	\$15
RED BLISS POTATO SALAD	51P +	\$14
FRESHLY BAKED CORN BREAD		
CORN ON THE COB		
ASSORTED SODAS & WATER		

LASAGNA SPECIAL

	<u>GUESTS</u>	<u>PRICE</u>
FRESH CUT GARDEN SALAD	10 - 30P	\$15
CLASSIC MEAT LASAGNA	31- 50P	\$13
VEGETABLE LASAGNA	51P +	\$12
CRISPY GARLIC BREAD		
MARINARA DIPPING SAUCE		
ASSORTED COOKIES & BROWNIES		
ASSORTED SODAS & WATER		

CLASSIC LUNCHEON #2

	<u>GUESTS</u>	<u>PRICE</u>
FRESH CUT GARDEN SALAD	10 - 30P	\$14
RED BLISS POTATO SALAD	31- 50P	\$12
CHICKEN SALAD FINGER SANDWICHES	51P +	\$11
SEAFOOD SALAD FINGER SANDWICHES		
BAKED HAM SANDWICHES		
ITALIAN MEATBALLS IN SAUCE		
ZITI & MARINARA		
ASSORTED SODAS & WATER		
POTATO CHIPS		
ASSORTED PASTRIES		



SANDWICH LUNCHEON PACKAGES

SANDWICH LUNCHEONS SERVED ON DISPOSABLES

SIMPLY HEALTHY

	<u>GUESTS</u>	<u>PRICE</u>
LOW CAL TURKEY WRAP	10 - 30P	\$15
CHICKEN SALAD WRAP	31 - 50P	\$13
VEGGIE WRAP	51P +	\$12
CAPRESE SALAD		
FRESH MIXED FRUIT SALAD		
BOTTLED WATER		

HOT LUNCH

	<u>GUESTS</u>	<u>PRICE</u>
GRILLED CHICKEN SANDWICH	10 - 30P	\$15
TUNA MELT PANINI	31 - 50P	\$13
SHAVED STEAK SANDWICH	51P +	\$12
SAUTÉED VEGETABLES		
ASSORTED COOKIES & BROWNIES		
ASSORTED SODAS & WATER		

THE CLASSICS

	<u>GUESTS</u>	<u>PRICE</u>
CHICKEN BACON RANCH GRINDER	10 - 30P	\$15
SHAVED STEAK SANDWICH	31 - 50P	\$13
CLASSIC TURKEY WRAP	51P +	\$12
FRESH CUT CAESAR SALAD		
RED BLISS POTATO SALAD		
ASSORTED COOKIES & BROWNIES		
ASSORTED SODAS & WATER		

VEGETARIAN DELIGHTS

	<u>GUESTS</u>	<u>PRICE</u>
VEGGIE WRAP	10 - 30P	\$14
EGGPLANT GRINDER	31 - 50P	\$12
CAPRESE WRAP	51P +	\$11
TRICOLOR TORTILLA CHIPS		
TOMATO AND AVOCADO GUACAMOLE		
FRESH MIXED FRUIT SALAD		
ASSORTED SODAS & WATER		

BARBEQUE LUNCH

	<u>GUESTS</u>	<u>PRICE</u>
SHAVED STEAK SANDWICH	10 - 30P	\$13
GRILLED CHICKEN SANDWICH	31 - 50P	\$11
BBQ PULLED PORK SANDWICH	51P +	\$10
CREAMY COLESLAW		
FRESH CUT GARDEN SALAD		
FRESHLY BAKED CORN BREAD		
ASSORTED SODAS & WATER		

CLASSIC LUNCHEON #1

	<u>GUESTS</u>	<u>PRICE</u>
CHICKEN SALAD FINGER SANDWICH	10 - 30P	\$12
SEAFOOD SALAD FINGER SANDWICH	31 - 50P	\$10
BAKED HAM FINGER SANDWICH	51P +	\$9
CREAMY COLE SLAW		
POTATO CHIPS		
RED BLISS POTATO SALAD		
ASSORTED SODAS & WATER		
ASSORTED PASTRIES		

PRESSED PANINIS

	<u>GUESTS</u>	<u>PRICE</u>
PEPPERONI & CHEESE	10 - 30P	\$14
TURKEY BACON RANCH	31 - 50P	\$12
SANDWICH PICKLES	51P +	\$11
TRI-COLOR PASTA SALAD		
ASSORTED CAPE COD CHIPS		
ASSORTED SODAS & WATER		

COLD CHOICES

	<u>GUESTS</u>	<u>PRICE</u>
MAKE IT YOUR OWN:	10 - 30P	\$16
ANY THREE WRAPS, GRINDERS, PANINIS	31 - 50P	\$15
OR CLUB SANDWICHES	51P +	\$13
ANY TWO COLD SIDES		
ANY ONE DESSERT		
ANY ONE DRINK SELECTION		
(COMES WITH POTATO CHIPS)		




A LA CARTE HOT ENTRÉES

FULL SIZE SERVES 24-28 GUESTS, HALF SIZE SERVES 12-14 GUESTS

BEEF AND PORK ENTREES

SHAVED STEAK	PREMIUM SIRLOIN TRIM MARINATED IN 10 DIFFERENT SEASONINGS SERVED WITH SLIDER ROLLS.	FULL \$50, HALF \$25
ITALIAN MEATBALLS	AN EMERY'S CLASSIC IN MARINARA SAUCE.	FULL \$75, HALF \$40
 ITALIAN SAUSAGE AND PEPPERS	SPICY ITALIAN SAUSAGE, SAUTÉED TOMATOES AND PEPPERS IN MARINARA.	FULL \$75, HALF \$40
MEAT LASAGNA	GROUND BEEF WITH ITALIAN HERBS, MARINARA SAUCE, FRESH RICOTTA, GRATED ROMANO AND MOZZARELLA CHEESES, MIXED AND LAYERED WITH FRESH PASTA.	FULL \$100 HALF \$55
TERIYAKI GLAZED SIRLOIN TIPS	GRILLED SIRLOIN TIPS, MARINATED IN GARLIC, OLIVE OIL AND TERIYAKI GLAZE.	FULL \$130, HALF \$70
6OZ HERB ROASTED BEEF TENDERLOIN	CHOICE CUT BEEF TENDERLOIN, SEASONED AND HERB ENCRUSTED, WITH A DEMI-GLACE.	FULL \$265, HALF \$145
SLOW ROASTED BBQ PULLED PORK	SLOW ROASTED, PULLED PORK IN BBQ SAUCE, SERVED WITH SLIDER ROLLS.	FULL \$145, HALF \$80




POULTRY ENTREES

CHICKEN WINGS	JUMBO CHICKEN WINGS TOSSED IN A CHOICE OF BBQ, BUFFALO OR CHIPOTLE SAUCES. SERVED WITH BLEU CHEESE DRESSING.	FULL \$75, HALF \$40
CHICKEN TENDERS	BATTERED AND FRIED CRISPY TENDERS TOSSED IN A CHOICE OF BBQ, BUFFALO OR CHIPOTLE SAUCES. SERVED WITH BLEU CHEESE DRESSING.	FULL \$70 , HALF \$40
PAN SEARED CHICKEN MARSALA	LIGHTLY BATTERED AND SEARED IN A MARSALA WINE AND MUSHROOM SAUCE.	FULL \$75, HALF \$40
BBQ CHICKEN	OVEN ROASTED, SKIN ON CHICKEN QUARTERS, SMOTHERED IN BBQ SAUCE.	FULL \$87, HALF \$45
BREAST OF CHICKEN PARMESAN	LIGHTLY FRIED AND TOPPED WITH MARINARA SAUCE AND FRESH MOZZARELLA.	FULL \$83, HALF \$45
 STUFFED CHICKEN BREAST	6OZ CHICKEN BREAST STUFFED WITH RICOTTA, SPINACH, MOZZARELLA AND PARMESAN WITH ALFREDO SAUCE.	FULL \$125, HALF \$65
CHICKEN FRANCAISE	PAN SEARED CHICKEN BREAST SERVED IN A LEMON BUTTER SAUCE.	FULL \$70, HALF \$38
ROASTED TURKEY BREAST	HONEY GLAZED, ROASTED TURKEY BREAST, SERVED WITH A SAGE INFUSED GRAVY.	FULL \$110, HALF \$60
CHICKEN & PENNE PESTO ALFREDO	GRILLED CHICKEN AND PENNE TOSSED IN PESTO ALFREDO SAUCE.	FULL \$122, HALF \$65
TERIYAKI CHICKEN & BROCCOLI STIR-FRY	GRILLED CHICKEN, BROCCOLI, MUSHROOMS, ONIONS, RED AND GREEN PEPPERS, TOSSED IN TERIYAKI GLAZE. SERVED OVER WILD RICE FLORENTINE.	FULL \$90, HALF \$48

 GLUTEN FREE



SEAFOOD ENTREES

BAKED STUFFED SHRIMP	BUTTERFLIED SHRIMP WITH A BUTTERY, RITZ CRACKER AND SEAFOOD STUFFING.	FULL \$125, HALF \$65
 GRILLED SWORDFISH	GRILLED SWORDFISH WITH A CHILLED TOMATO SALSA.	FULL \$150, HALF \$75
 CHILEAN SEA BASS	A BOLD FLAVORED FISH, PAN SEARED WITH A TOMATO BASIL COULIS.	FULL \$320, HALF \$180
 BROWN SUGAR GLAZED SALMON	BROWN SUGAR AND THYME CARAMELIZED OVER SALMON.	FULL \$125, HALF \$65
STUFFED SCROD	WHITE FISH STUFFED WITH A RITZ CRACKER AND SEAFOOD STUFFING, TOPPED WITH RICH NEWBERG SAUCE.	FULL \$150, HALF \$80
STRIPED LOBSTER RAVIOLI	FRESH PASTA STUFFED WITH LOBSTER MEAT IN A PINK VODKA SAUCE.	FULL \$145, HALF \$75

VEGETARIAN ENTREES

VEGETABLE LASAGNA	LAYERS OF PASTA, FRESH VEGETABLES, RICOTTA CHEESE AND MARINARA SAUCE.	FULL \$80, HALF \$42
EGGPLANT PARMESAN	PAN SEARED AND LAYERED WITH MARINARA TOPPED WITH FRESH MOZZARELLA.	FULL \$68 HALF \$40
THREE CHEESE BAKED ZITI	THREE CHEESE BLEND MIXED WITH FRESH PASTA AND MARINARA SAUCE.	FULL \$68 HALF \$35
TRI-COLOR TORTELLINI & PESTO	CHEESE FILLED TORTELLINI IN A BASIL PESTO SAUCE.	FULL \$65 HALF \$35
BOWTIE PASTA IN A PINK VODKA SAUCE	OUR SIGNATURE RECIPE MADE WITH VARIETY OF CHEESES, TOMATO AND A SPLASH OF VODKA.	FULL \$40 HALF \$25
PENNE MARINARA	A CLASSIC PASTA DISH.	FULL \$30 HALF \$20
BAKED MACARONI AND CHEESE	CREAMY WHITE CHEESE SAUCE MIXED WITH ELBOW MACARONI, TOPPED WITH SEASONED BREAD CRUMBS AND BAKED UNTIL GOLDEN BROWN	FULL \$60 HALF \$32
 STUFFED PORTABELLA MUSHROOM	LARGE PORTABELLA MUSHROOM CAPS FILLED WITH SAUTÉED SPINACH, ONION, PEPPERS, AND GARLIC. TOPPED WITH MELTED MOZZARELLA AND A BALSAMIC REDUCTION.	FULL \$100 HALF \$55
MUSHROOM RAVIOLI	PASTA FILLED WITH MUSHROOM, RICOTTA AND ROMANO. TOSSED IN A PARMESAN CHIVE SAUCE.	FULL \$120 HALF \$60
FARFALLE PRIMAVERA	BOWTIE PASTA WITH CHOPPED VEGETABLES, OLIVE OIL AND PARMESAN.	FULL \$30 HALF \$20

 GLUTEN FREE



SOUPS

SOLD BY THE GALLON, SERVES 21 6OZ PORTIONS

CLAM CHOWDER	THICK AND CREAMY WITH LARGE POTATOES AND CLAMS, SERVED WITH OYSTER CRACKERS.	\$35
POTATO LEEK	YUKON GOLD POTATOES AND SAUTÉED LEEKS IN A FLAVORFUL GARLIC AND HERB BROTH.	\$35
MINESTRONE	BEEF BROTH WITH PASTA, MEATBALLS, SEASONINGS AND A VARIETY OF FRESH VEGETABLES.	\$30
MANHATTAN CHOWDER	RED BROTH, OVERFLOWING WITH FRESH CLAMS, POTATOES, AND DICED TOMATOES.	\$35
CHICKEN NOODLE	SEASONED CHICKEN BREAST, SPIRALED NOODLES, AND VEGETABLES IN CHICKEN BROTH.	\$25
LOBSTER BISQUE	LOBSTER STOCK, LIGHT CREAM, AND SPANISH SHERRY.	\$55
CREAM OF BROCCOLI WITH MONTEREY	FRESH BROCCOLI FLORETS AND MILD MONTEREY JACK CHEESE.	\$50
ITALIAN WEDDING SOUP	STEAMING BEEF BROTH, MINI MEATBALLS, PASTA, AND VEGETABLES.	\$30
TEQUILA FIESTA CHICKEN SOUP	CHICKEN, CILANTRO, SPICES, AND VEGETABLES WITH A DASH OF TEQUILA.	\$30

 GLUTEN FREE



A LA CARTE SIDES

FULL SIZE SERVES 24-28 GUESTS, HALF SIZE SERVES 12-14 GUESTS

COLD SIDES

<input checked="" type="checkbox"/> GARDEN SALAD	CRISP ICEBERG LETTUCE, TOMATO WEDGES, CUCUMBER AND SLICED RED ONIONS WITH ITALIAN DRESSING.	FULL \$24, HALF \$16
CAESAR SALAD	CHOPPED ROMAINE LETTUCE, GRATED PARMESAN AND CROUTONS SERVED WITH CAESAR DRESSING.	FULL \$34, HALF \$21
<input checked="" type="checkbox"/> MIXED GREEN SALAD	SPRING MIXED GREENS, CRAISINS, BLEU CHEESE CRUMBLES AND BALSAMIC VINAIGRETTE.	FULL \$29, HALF \$19
<input checked="" type="checkbox"/> COBB SALAD	CHOPPED ROMAINE LETTUCE, GRILLED CHICKEN, TOMATO, BACON, GORGONZOLA AND HARD BOILED EGG WITH BLEU CHEESE DRESSING.	FULL \$49, HALF \$29
<input checked="" type="checkbox"/> CAPRESE SALAD	SLICED MOZZARELLA CHEESE, VINE RIPENED TOMATOES AND FRESH BASIL WITH A BALSAMIC REDUCTION.	FULL \$54, HALF \$31
<input checked="" type="checkbox"/> ANTIPASTO	GENOA SALAMI, HOT CAPICOLA, SOPPRESSATA, SLICED TOMATOES, FRESH MOZZARELLA AND PROVOLONE WITH BALSAMIC VINAIGRETTE OVER CHOPPED ROMAINE.	FULL \$84, HALF \$44
MACARONI SALAD	ELBOW PASTA AND DICED RED ONION TOSSED IN A CREAMY DRESSING.	FULL \$36, HALF \$21
CREAMY COLE SLAW	SHREDDED CABBAGE AND CARROTS WITH A SWEET, SLAW DRESSING.	FULL \$41, HALF \$24
<input checked="" type="checkbox"/> RED BLISS POTATO SALAD	SEASONED RED BLISS POTATOES, DICED RED ONION AND PARSLEY TOSSED WITH MAYO.	FULL \$44, HALF \$26
<input checked="" type="checkbox"/> FRUIT SALAD	FRESH CUT SEASONAL FRUITS.	FULL \$54, HALF \$31
TRI-COLORED PASTA SALAD	TRI – COLORED, SPIRAL PASTA MIXED WITH RED AND GREEN PEPPERS, TOMATOES, ONIONS, AND SHREDDED MOZZARELLA TOSSED IN ITALIAN DRESSING.	FULL \$39, HALF \$24

HOT SIDES

<input checked="" type="checkbox"/> SAUTÉED VEGETABLES	ASSORTED, SEASONAL VEGETABLES SAUTÉED IN OLIVE OIL, SALT, PEPPER AND GARLIC.	FULL \$54, HALF \$31
<input checked="" type="checkbox"/> BUTTERNUT SQUASH	BUTTERNUT SQUASH MASHED WITH BROWN SUGAR, BUTTER AND VERMONT MAPLE SYRUP.	FULL \$37, HALF \$21
CORN ON THE COB	BOILED AND LIGHTLY BUTTERED ON THE COB.	FULL \$24, HALF \$14
<input checked="" type="checkbox"/> GLAZED CARROTS	BABY CARROTS TOSSED IN BUTTER AND BROWN SUGAR.	FULL \$39, HALF \$23

GLUTEN FREE



<input checked="" type="checkbox"/> SAUTÉED GREEN BEANS	FRESH GREEN BEANS SAUTÉED IN A LIGHT BUTTER SAUCE.	FULL \$46, HALF \$26
NEW ENGLAND BAKED BEANS	BAKED BEANS WITH A HINT OF BROWN SUGAR AND MOLASSES.	FULL \$29, HALF \$19
<input checked="" type="checkbox"/> OVEN ROASTED RED BLISS POTATOES	RED BLISS POTATOES, TOSSED IN OIL AND ROASTED WITH SALT, PEPPER, ROSEMARY AND GARLIC.	FULL \$29, HALF \$19
<input checked="" type="checkbox"/> RED BLISS WHIPPED POTATOES	RED BLISS POTATOES, WHIPPED WITH GARLIC, CREAM, AND BUTTER.	FULL \$39, HALF \$24
<input checked="" type="checkbox"/> MASHED YUKON GOLD	YUKON POTATOES, MASHED WITH GARLIC, CREAM AND BUTTER.	FULL \$39, HALF \$24
<input checked="" type="checkbox"/> BAKED POTATO	OVEN ROASTED RUSSET POTATOES SERVED WITH SOUR CREAM AND BUTTER ON THE SIDE.	FULL \$34, HALF \$19
<input checked="" type="checkbox"/> PARMESAN ROASTED FINGERLING POTATOES	LIGHT FINGERLING POTATOES WITH BAKED PARMESAN CHEESE.	FULL \$50, HALF \$30
RICE PILAF	SEASONED AND COOKED IN AN HERB INFUSED CHICKEN STOCK WITH ORZO.	FULL \$28, HALF \$17
WILD RICE FLORENTINE	SEASONED, BUTTERY WILD RICE AND CHOPPED GREENS.	FULL \$34, HALF \$21
CRANBERRY BREAD STUFFING	A HEARTY BLEND OF HERBS, CRUMBLER ARTISAN BREADS AND DRIED CRANBERRIES.	FULL \$42, HALF \$24
MEAT STUFFING	GROUND BEEF AND POTATOES MIXED WITH A BLEND OF SEASONAL HERBS AND SPICES.	FULL \$59, HALF \$32

BREADS & SNACKS

FRESHLY BAKED DINNER ROLLS	\$4 PER DZ.	SLICED ITALIAN OR FRENCH BREAD	\$4 PER LOAF
FRESHLY BAKED FOCACCIA BREAD	\$10 PER 4 DZ.	ASSORTED CHIPS (1.5 OZ. BAGS)	\$1.25 EACH

DESSERTS

ASSORTED CHEESECAKE & BROWNIE TRAY	\$25 PER DZ.	ASSORTED COOKIES & BROWNIES	\$28 PER DZ.
ASSORTED PASTRY TRAY	\$12 PER DZ.	ASSORTED CUPCAKES	\$36 PER DZ.

BEVERAGES

ASSORTED SAN PELLEGRINO	\$1.50 EACH	REGULAR & DECAFFEINATED COFFEE	\$.50 CUP
ASSORTED SODA & WATER	\$1.00 EACH	FRUIT PUNCH & LEMONADE	\$.50 CUP

GLUTEN FREE



A LA CARTE SANDWICHES

MINIMUM ORDER OF 4 SANDWICHES PER TYPE

FINGER SANDWICHES \$3 EACH

CHICKEN SALAD	ALL WHITE MEAT CHICKEN, CUT AND MIXED WITH CELERY AND A LIGHT MAYO.
SEAFOOD SALAD	A BLEND OF ALASKAN POLLOCK AND ATLANTIC COD, MIXED WITH CELERY AND A LIGHT MAYO.
BAKED HAM	SLOW-ROASTED SLICED VIRGINIA HAM WITH ROMAINE ON A SLIDER ROLL.
TUNA SALAD	GROUND TUNA WITH CELERY AND A LIGHT MAYO.
EGG SALAD	CHOPPED HARD BOILED EGGS MIXED WITH A LIGHT MAYO.
HAM SALAD	SHREDDED VIRGINIA HAM SEASONED AND MIXED WITH CELERY AND A LIGHT MAYO.

WRAPS \$6 EACH

BUFFALO CHICKEN	LIGHTLY BATTERED FRIED CHICKEN TOSSED IN BUFFALO SAUCE WITH ROMAINE, TOMATO AND A REFRESHING BLEU CHEESE SLAW.
CHICKEN CAESAR SALAD	GRILLED CHICKEN, ROMAINE, GRATED ROMANO AND CREAMY CAESAR DRESSING.
VEGGIE	GRILLED ASPARAGUS, ZUCCHINI, SQUASH, ROASTED RED PEPPERS AND PROVOLONE CHEESE WITH A BASIL AIOLI SPREAD.
LOW CAL TURKEY	SLOW SMOKED, SLICED TURKEY BREAST, ROMAINE, AND SLICED TOMATO WITH A LIGHT MAYO.
HOLIDAY TURKEY	SLICED OVEN ROASTED TURKEY, HERB INFUSED STUFFING WITH A CRANBERRY MAYO.
CHIPOTLE BBQ CHICKEN	GRILLED CHICKEN, CRISPY APPLEWOOD SMOKED BACON, AMERICAN CHEESE, ROMAINE, AND TOMATO WITH A CHIPOTLE BBQ SAUCE.
CHICKEN SALAD	ALL WHITE MEAT CHICKEN MIXED WITH CELERY AND A LIGHT MAYO WITH ROMAINE AND TOMATO.

HOT SANDWICHES (ON A BULKIE ROLL) \$8 EACH

SHAVED STEAK	SHAVED STEAK MARINATED IN 10 SEASONINGS, GRILLED WITH MELTED AMERICAN CHEESE TOPPED WITH A1 STEAK SAUCE AND DIJON MUSTARD.
TUNA MELT	ALBACORE WHITE TUNA, LIGHT MAYO, SLICED TOMATO AND AMERICAN CHEESE WITH SUNDRIED TOMATO PESTO.
MARINATED GRILLED CHICKEN	GRILLED CHICKEN BREAST, ROASTED RED PEPPER, AND PROVOLONE WITH ITALIAN DRESSING.
BBQ PULLED PORK	SLOW ROASTED, PULLED PORK IN BBQ SAUCE.



6 "GRINDERS (ON FRENCH BREAD) \$7 EACH

ROAST BEEF	THINLY SLICED ROAST BEEF, ROMAINE, SLICED TOMATO, PROVOLONE CHEESE, AND A SOUR CREAM HORSERADISH SPREAD.
CHICKEN RANCH	GRILLED CHICKEN, ROMAINE, PEPPER JACK CHEESE, AND RANCH DRESSING.
ITALIAN	GENOA SALAMI, FINELY SLICED PROSCIUTTO, CRISPY PANCETTA, ROMAINE, SLICED TOMATO, AND FRESH MOZZARELLA WITH BALSAMIC VINAIGRETTE.
EGGPLANT	ROASTED EGGPLANT, CRUMBLLED FETA, SLICED TOMATO, AND ARUGULA WITH A BASIL SPREAD.
FRIED CHICKEN	LIGHTLY BATTERED FRIED CHICKEN, ROMAINE, PROVOLONE CHEESE, AND CHIPOTLE MAYO.
BUFFALO CHICKEN	FRIED BUFFALO TENDERS, APPLEWOOD SMOKED BACON, ROMAINE, TOMATO AND BLEU CHEESE SLAW.
TURKEY	SLOW-SMOKED TURKEY BREAST, ROMAINE, SLICED TOMATO, SWISS CHEESE, AND MAYO.
HAM	BAKED VIRGINIA HAM, ROMAINE, SLICED TOMATO, SWISS CHEESE, AND STONE GROUND MUSTARD.

CLUB SANDWICHES (ON A BULKIE ROLL) \$7 EACH

CLASSIC TURKEY	SLOW-SMOKED TURKEY BREAST, ROMAINE, SLICED TOMATO, APPLEWOOD SMOKED BACON, AMERICAN CHEESE AND STONE GROUND MUSTARD.
PORTABELLA	PORTABELLA MUSHROOM, GOAT CHEESE, SAUTÉED SPINACH AND A BALSAMIC REDUCTION.
TURKEY, RED PEPPER, AND PROVOLONE	SLICED TURKEY, ROMAINE, SLICED TOMATO, ROASTED RED PEPPER AND PROVOLONE CHEESE AND A BALSAMIC REDUCTION.
CHEDDAR CHICKEN BLT	GRILLED CHICKEN, CRISPY APPLEWOOD SMOKED BACON, ROMAINE, SLICED TOMATO AND MELTED CHEDDAR WITH MAYO.
ROAST BEEF	THINLY SLICED ROAST BEEF, ROMAINE, SLICED TOMATO, CRISPY APPLEWOOD SMOKED BACON AND PEPPER JACK CHEESE A SOUR CREAM HORSERADISH SPREAD.
BAKED VIRGINIA HAM CLUB	BAKED VIRGINIA HAM, ROMAINE, SLICED TOMATO, CRISPY APPLEWOOD SMOKED BACON AND SWISS CHEESE WITH HONEY MUSTARD SPREAD.
ITALIAN	GENOA SALAMI, PROSCIUTTO, CRISPY PANCETTA, ROMAINE, SLICED TOMATO, AND FRESH MOZZARELLA WITH A BASIL PESTO SPREAD.

PRESSED PANINIS (ON SLICED SOURDOUGH) \$7 EACH

PEPPERONI	PEPPERONI AND A SHREDDED MOZZARELLA CHEESE WITH MARINARA SAUCE.
TURKEY BACON RANCH	THINLY SLICED TURKEY, CRISPY APPLEWOOD SMOKED BACON, PROVOLONE CHEESE, TOMATO AND RANCH DRESSING.
CAPRESE	SLICED TOMATOES, FRESH MOZZARELLA AND A BASIL PESTO WITH A BALSAMIC REDUCTION.



HORS D'OEUVRE PACKAGES

SERVICE ON DISPOSABLES, UPGRADE TO FINE CHINA AVAILABLE

COCKTAIL HOUR DISPLAYS

GARDEN VEGETABLE

SEASONAL FRESH GARDEN VEGETABLES.
WITH RANCH & ITALIAN SOUR CREAM DIPS.

\$4 PER GUEST

ARTISAN CHEESE

ASSORTED DOMESTIC AND IMPORTED
CHEESES WITH A MEDLEY OF CRACKERS.

\$4 PER GUEST

FRESH FRUIT

SEASONAL FRESH FRUIT, SERVED WITH
CHILLED YOGURT DIP.

\$4 PER GUEST

MEDITERRANEAN

ROASTED RED PEPPER HUMMUS,
CLASSIC TAHINI HUMMUS &
LEMON ZEST TABOULI. SERVED WITH
AN ASSORTMENT OF PITA CHIPS.

\$4 PER GUEST

NEW ENGLAND

NEW ENGLAND CLAM CHOWDER
& RHODE ISLAND CLAM CAKES.

\$5 PER PERSON

LATIN

FRESH HOMEMADE TOMATO SALSA,
TOMATO & AVOCADO GUACAMOLE &
VEGETARIAN BEAN DIP. SERVED WITH
TRI COLOR TORTILLA CHIPS.

\$4 PER GUEST

MAC AND CHEESE

CREAMY WHITE CHEESE OVER MACARONI
WITH BACON, CRUSHED CRACKERS,
JALAPEÑOS, HAM, DICED TOMATO,
BROCCOLI AND HOT SAUCE FOR MIX-INS.

\$5 PER GUEST

IMPORTED ANTIPASTO

SPICY SOPPRESSATA, GENOA SALAMI,
SWEET CAPICOLA, MORTADELLA,
PROSCIUTTO, MOZZARELLA, BLEU CHEESE,
PROVOLONE, OLIVES, AND BANANA PEPPERS
WITH HERB FOCACCIA.

\$6 PER GUEST

SOFT PRETZELS

WARM SOFT PRETZELS WITH MELTED
BUTTER, CINNAMON SUGAR, SALT,
STONE GROUND MUSTARD, MELTED
CHEESE AND DIPPING CHOCOLATE.

\$5 PER GUEST

RAW BAR

OYSTERS ON A HALF SHELL, LITTLE NECKS, SHRIMP COCKTAIL, SNAIL SALAD, SMOKED SALMON &
MAINE LOBSTER SALAD DISPLAYED ON A BED OF ICE.

\$15 PER GUEST

GOURMET HORS D'OEUVRES

PLEASE INQUIRE IF HORS D'OEUVRES BELOW WOULD LIKE TO BE PASSED

LIGHT COCKTAIL HOUR

2 SELECTIONS FROM OUR GOURMET
HORS D'OEUVRES LIST
2 PIECES PER GUEST

\$5 PER GUEST

HEAVY COCKTAIL HOUR

4 SELECTIONS FROM OUR GOURMET
HORS D'OEUVRES LIST
4 PIECES PER GUEST

\$10 PER GUEST

COCKTAIL RECEPTION

6 SELECTIONS FROM OUR GOURMET
HORS D'OEUVRES LIST
6 PIECES PER GUEST

\$13 PER GUEST



GOURMET HORS D'OEUVRES

COLD HORS D'OEUVRES

CLASSIC BRUSCHETTA	FRESH MOZZARELLA, DICED TOMATO, EXTRA VIRGIN OLIVE OIL MIXED WITH A BASIL PESTO ON TOASTED FRENCH BREAD.
GAZPACHO SHOOTER	SMOOTH AND CHILLED WITH CHOPPED TOMATOES, CUCUMBERS, ONIONS, PEPPERS AND HERBS.
SHRIMP COCKTAIL	CLASSIC SHRIMP COCKTAIL WITH OUR SPICY HOMEMADE COCKTAIL SAUCE.

HOT HORS D'OEUVRES

SCALLOPS IN BACON	BITE SIZE SCALLOPS WRAPPED IN APPLE WOOD SMOKED BACON WITH A CARAMELIZED BROWN SUGAR TOPPING.
FRANKS IN PHYLLO	A TWIST ON THE CLASSIC PIGS IN A BLANKET, WRAPPED WITH SAUERKRAUT AND SMOKEY MUSTARD IN PHYLLO.
MINI BEEF WELLINGTON	CHOPPED MUSHROOM & HERBS WITH A MEDALLION OF BEEF TENDERLOIN IN PUFF PASTRY.
MINI CRAB CAKES	A MIXTURE OF LUMP CRAB, GREEN, YELLOW, AND RED PEPPERS & A SIX SPICE BLEND COATED IN JAPANESE BREAD CRUMBS FINISHED WITH A DOLLOP OF CHIPOTLE MAYO.
MINI CHICKEN QUESADILLAS CORNUCOPIA	CONE SHAPED FLOUR TORTILLAS FILLED WITH SHREDDED CHICKEN, CHEDDAR & MONTEREY JACK CHEESES, A FOUR PEPPER BLEND, TOMATOES, AND ONIONS WITH SOUR CREAM.
SESAME CHICKEN	LIGHTLY FRIED AND SKEWERED CHICKEN BREAST COATED IN JAPANESE BREAD CRUMBS AND SESAME SEEDS, COMPLIMENTED WITH A SWEET CHILI DIPPING SAUCE.
SPINACH AND ARTICHOKE DUMPLING	SPINACH AND ARTICHOKE HEARTS WITH SOUR CREAM, CREAM CHEESE, PARMIGIANO AND ROMANO CHEESES IN A DEEP FRIED DUMPLING.
MINI VEGETABLE SPRING ROLLS	CRISPY SPRING ROLLS FILLED WITH FRESH VEGETABLES, SERVED WITH A SWEET AND SOUR SAUCE.
REUBEN SPRING ROLL	CORNERED BEEF, SWISS CHEESE, AND SAUERKRAUT IN A DEEP FRIED, CRUNCHY WRAPPER, SERVED WITH A MARIE ROSE DIPPING SAUCE.
SPINACH PHYLLO TRIANGLES	FLAKY PHYLLO TRIANGLE STUFFED WITH SPINACH AND FETA CHEESE.



CRAB RANGOON	SNOW CRABMEAT BLENDED WITH CREAM CHEESE, SCALLIONS, GARLIC, SOY SAUCE AND WORCESTERSHIRE SAUCE IN A WONTON WRAPPER.
STUFFED MUSHROOMS	BABY PORTABELLA MUSHROOMS STUFFED WITH CRAB MEAT, PARMESAN CHEESE, ONIONS, GREEN PEPPERS, AND CRUSHED RITZ CRACKERS.
PULLED PORK SLIDERS	SLOW ROASTED PULLED PORK IN OUR SMOKEY HOUSE BARBEQUE SAUCE ON A SLIDER BUN.
GOAT CHEESE, FIG AND PROSCIUTTO PURSE	CALMYMA FIG WITH CREAMY MASCARPONE WRAPPED IN PHYLLO DOUGH.
TOASTED RAVIOLI	BREADED AND DEEP-FRIED CHEESE RAVIOLI SERVED WITH WARM MARINARA.
SPICY THREE CHEESE & CHICKEN SPRING ROLLS	SPICY BUFFALO CHICKEN, BLEU CHEESE AND CELERY IN A CRISPY WRAPPER.
ROASTED TOMATO TARTLET	FETA AND CREAM CHEESE WITH CHOPPED ROASTED TOMATOES IN A SMALL, FLAKY TARTLET.
MINI STUFFED CLAMS	BITE SIZE LOCAL CLAMS STUFFED WITH A MIXTURE OF GREEN ONION, BELL PEPPER, CELERY, LEMON JUICE, AND CRUMBLER BACON.
BEEF AND BLEU CHEESE IN PUFF PASTRY	SEASONED BEEF, MUSHROOMS, ONIONS AND BLEU CHEESE WRAPPED IN PUFF PASTRY.
MINI BAKED BRIE	CREAMY BRIE AND A DOLLOP OF RASPBERRY JAM WRAPPED IN FLAKY PHYLLO DOUGH.
PHILLY CHEESESTEAK ROLLUP	TENDER BEEF, SAUTÉED ONIONS AND MELTED CHEESE, ROLLED IN RICE PAPER AND FRIED.
ASPARAGUS PUFF	ASPARAGUS WITH ASIAGO AND FONTINA CHEESE IN PHYLLO PASTRY DOUGH.
DUCK AND SWEET CORN WONTON	DUCK BACON, CHARRED SWEET CORN, AND CHEESE IN A FRIED WONTON.
PORK POTSTICKER	ASIAN DUMPLING FILLED WITH PORK, CHOPPED CARROTS, CELERY AND ONIONS WITH A SOY SAUCE DIPPING SAUCE.
SMOKED GOUDA ARANCINI	CRISPY RICE BALLS WITH A MELTED GOUDA CENTER WITH MARINARA DIPPING SAUCE.
RED PEPPER AND CHEESE SOUFFLÉ TARTLET	RED BELL PEPPERS, RED PEPPER JELLY AND A CHEESE BLEND IN A FLAKY TARTLET.
LOBSTER SCAMPI	FRESH LOBSTER, SHRIMP, MARINARA AND CREAM WRAPPED IN A WARM PUFF PASTRY.



BEVERAGE SERVICES

ALL BARS (INCLUDING THE BRING YOUR OWN ALCOHOL PACKAGE) INCLUDE THE FOLLOWING

ASSORTED SOFT DRINKS, WATER, MIXERS AND GARNISHES: COCA COLA, DIET COKE, GINGER ALE, SPRITE, TONIC WATER, CLUB SODA, ORANGE JUICE, PINEAPPLE JUICE, GRAPEFRUIT JUICE, CRANBERRY JUICE, GRENADINE, BLOODY MARY MIX, MILK, SOUR MIX, LEMONS, LIMES, CHERRIES, AND OLIVES. CRYSTAL CUT DISPOSABLE CUPS, NAPKINS, STIRRERS, ICE, LINEN, SETUP AND BREAK DOWN ARE INCLUDED.
THIS SERVICE CAN BE PROVIDED FROM ONE TO FIVE HOURS.

LOCAL BAR

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, AND DESIGNATED LIQUOR, BEER, AND WINE ASSORTMENTS. PRODUCTS ALL COME FROM COMPANIES IN OR AROUND THE RHODE ISLAND AREA, INCLUDING NARRAGANSETT BREWERY, COAST EXTREME BREWERY, FOOLPROOF BREWERY, NEWPORT VINEYARD, SONS OF LIBERTY, NEWPORT DISTILLERY, AND TRIPLE 8 DISTILLERY.
THIS IS BILLED ON A PER PERSON BASIS BILLED TO THE HOST.

ELITE, PREMIUM AND VALUE BARS

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, AND DESIGNATED LIQUOR, BEER, AND WINE ASSORTMENTS.
THIS IS BILLED ON A PER PERSON BASIS BILLED TO THE HOST.

BEER AND WINE OPEN BAR

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, FOUR TYPES OF IMPORTED AND DOMESTIC BEER, AND FOUR TYPES OF WINE.
THIS IS BILLED ON A PER PERSON BASIS BILLED TO THE HOST.

CASH BAR

THIS SERVICE INCLUDES: LIQUOR LIABILITY INSURANCE, CERTIFIED BAR STAFF, AND DESIGNATED LIQUOR, BEER, AND WINE ASSORTMENTS FROM THE PREMIUM BAR SELECTION.
THIS IS BASED ON A PER DRINK BASIS AND CHARGED DIRECTLY TO YOUR GUESTS.
SET UP CHARGES WILL APPLY.



BAR SERVICE PACKAGES

<u>ELITE BAR</u>	<u>LOCAL BAR</u>	<u>PREMIUM BAR</u>	<u>VALUE BAR</u>	<u>WINE & BEER BAR</u>
GREY GOOSE	TRIPLE 8 VODKA	STOLI VODKA	SMIRNOFF	
GREY GOOSE CITRON	TRIPLE 8 BLUEBERRY	STOLI RASPBERRY		
STOLI RASPBERRY				
HENDRICKS'S GIN	ST GEORGE'S GIN	TANQUERAY GIN	MCCORMICK'S GIN	
GOSLING RUM	THOMAS TEW RUM	BACARDI RUM	CASTILLO WHITE RUM	
PATRON SILVER	BULLY BOY WHITE RUM	CAPTAIN MORGAN	CASTILLO SPICED RUM	
MAKER'S MARK	UPRISING WHISKEY	JOSE CUERVO	PEPE LOPEZ	
JACK DANIEL'S	NOR'EASTER BOURBON	JACK DANIEL'S	JIM BEAM	
CROWN ROYAL		DEWAR'S WHITE LABEL	SEAGRAM'S 7	
CHIVAS				
KAHLUA	HUIXOC COFFEE LIQUOR	KAHLUA	KAMORA	
COINTREAU	TRIPLE SEC	TRIPLE SEC	TRIPLE SEC	
AMARETTO DISARONNO				
DRY VERMOUTH	DRY VERMOUTH	DRY VERMOUTH	DRY VERMOUTH	
SWEET VERMOUTH	SWEET VERMOUTH	SWEET VERMOUTH	SWEET VERMOUTH	
BAILEY'S IRISH CREAM		BAILEY'S IRISH CREAM	MOLLY'S IRISH CREAM	
MIDORI	MIDORI	MIDORI	MELON LIQUOR	
APPLE PUCKER	APPLE PUCKER	APPLE PUCKER	APPLE PUCKER	
PEACH SCHNAPPS	PEACH SCHNAPPS	PEACH SCHNAPPS	PEACH SCHNAPPS	
BLUE MOON	NARRAGANSETT	BUDWEISER	BUDWEISER	BUDWEISER
BUD LIGHT	SAM ADAMS SEASONAL	BUD LIGHT	BUD LIGHT	BUD LIGHT
HEINEKEN	FOOLPROOF	SAM ADAMS SEASONAL		SAM ADAMS SEASONAL
HARPOON IPA	HARPOON IPA	CORONA		CORONA
FUME BLANC	VIDAL BLANC	CHARDONNAY	PINOT GRIGIO	CHARDONNAY
RIESLING	GREAT WHITE	PINOT GRIGIO	CABERNET	PINOT GRIGIO
CABERNET	ROCHAMBEAU	MERLOT		MERLOT
PINOT NOIR	GEMINI RED	CABERNET		CABERNET



BEVERAGE CATERING

OPEN BAR SERVICE ON CRYSTAL CUT DISPOSABLES PRICING PER GUEST

	<u>1 HOUR</u>	<u>2 HOURS</u>	<u>3 HOURS</u>	<u>4 HOURS</u>	<u>5 HOURS</u>
ELITE BAR	\$23	\$24	\$26	\$28	\$32
LOCAL BAR	\$20	\$21	\$22	\$24	\$28
PREMIUM BAR	\$18	\$19	\$20	\$22	\$26
VALUE BAR	\$16	\$17	\$18	\$20	\$23
BEER AND WINE BAR	\$13	\$14	\$16	\$18	\$21

CASH BAR SERVICE ON CRYSTAL CUT DISPOSABLES SETUP CHARGE IS \$3 PER GUEST

(ADDITIONAL \$1 PER GUEST IF ELITE PACKAGE OR LOCAL BAR PACKAGE IS CHOSEN)

DRINK PRICES FOR YOUR GUESTS ARE AS FOLLOWS:

SODAS	\$1.00	WATER	\$1.00
IMPORTED BEERS	\$5.00 - \$7.00	WINE	\$6.00 - \$9.00
DOMESTIC BEERS	\$4.00 - \$6.00	MIXED DRINKS	\$6.00 - \$10.00

CASH BAR WITH COMPLIMENTARY SODAS AND WATERS FOR YOUR GUESTS \$6 PER GUEST

UPGRADE OPTIONS:

GLASSWARE FOR ANY BAR SERVICE	\$3 PER GUEST
CHAMPAGNE TOAST (INCLUDES CHAMPAGNE FLUTES)	\$3 PER GUEST
WINE TOAST (INCLUDES WINE GLASSES)	\$3 PER GUEST
WINE SERVICE BY WAIT STAFF DURING DINNER (WITH OPEN BAR PACKAGE — GLASSWARE INCLUDED)	\$3 PER GUEST
WINE SERVICE BY WAIT STAFF DURING DINNER (WITH CASH BAR PACKAGE — GLASSWARE INCLUDED)	\$5 PER GUEST
BRING YOUR OWN ALCOHOL (CATERER PROVIDES EVERYTHING ELSE) ON CRYSTAL CUT DISPOSABLES**	\$8 PER GUEST

SHOULD YOU CHOOSE THE OPTION TO BRING YOUR OWN ALCOHOL, WE ARE REQUIRED, BY INSURANCE, TO REMOVE IT AT THE END OF THE EVENT. ARRANGEMENTS ARE TO BE MADE TO PICK IT UP ON A FUTURE DATE

ACCORDING TO RI AND MA STATE LAW ALCOHOL MAY NOT BE SERVED FOR MORE THAN 5 HOURS AT ANY SINGLE EVENT.



ADDITIONAL BEVERAGE SERVICE OPTIONS

DRINKS UPON ENTRANCE STATIONS:

LEMONADE & ICED TEA

A REFRESHING GLASS OF LEMONADE OR ICED TEA.
\$2 PER GUEST

WARM APPLE CIDER

A MUG OF WARM APPLE CIDER WITH A CINNAMON STICK.
\$2 PER GUEST

INFUSED WATER

THREE INVIGORATING INFUSIONS OF
COOL CUCUMBER SLICES,
SWEET CITRUS & FRESH BERRIES.
\$2 PER GUEST

HOT CHOCOLATE BAR

CRUSHED PEPPERMINT, CINNAMON, PUMPKIN SPICE SYRUP,
COCOA POWDER, CARAMEL DRIZZLE,
WHITE AND DARK CHOCOLATE CHIPS, MINI MARSHMALLOWS
& WHIPPED CREAM TO ADD TO A CUP OF RICH COCOA.
\$3 PER GUEST

TO COMPLIMENT YOUR BAR:

(PRICING BASED ON ADDING STATION TO **OPEN** BAR SERVICE)

MARGARITAS

OFFER YOUR GUESTS THREE OF THE FOLLOWING
FLAVORS: CLASSIC, STRAWBERRY,
BLOOD ORANGE, MANGO, WATERMELON,
PASSION FRUIT, OR RASPBERRY.
COCKTAIL HOUR: \$3 PER GUEST
ENTIRE EVENT: \$5 PER GUEST

SANGRIA

HOUSE MADE RED AND WHITE SANGRIA,
REFRIGERATED OVERNIGHT WITH SEASONAL
CHOPPED FRUIT, PEACH BRANDY AND FRESHLY
SQUEEZED JUICES.
COCKTAIL HOUR: \$3 PER GUEST
ENTIRE EVENT: \$5 PER GUEST

INFUSED COCKTAIL

CHOOSE THREE SELECTIONS OF VODKA
INFUSED DRINKS: LAVENDER LEMONADE,
BLUEBERRY MINT, RASPBERRY LEMON,
CUCUMBER LIME OR STRAWBERRY BASIL.
COCKTAIL HOUR: \$3 PER GUEST
ENTIRE EVENT: \$5 PER GUEST

BELLINIS

BUBBLY CHAMPAGNE BLENDED WITH YOUR
CHOICE OF THREE PUREES: STRAWBERRY,
PEACH, BLACKBERRY, PASSION FRUIT, MANGO,
BLOOD ORANGE, OR BLUEBERRY.
COCKTAIL HOUR: \$4 PER GUEST
ENTIRE EVENT: \$6 PER GUEST

SIGNATURE DRINKS

DESIGN YOUR OWN SIGNATURE OR ASK OUR EVENT COORDINATOR FOR SUGGESTIONS!



PICNIC MENU

PICNICS SERVED ON DISPOSABLES. VEGGIE BURGERS AVAILABLE UPON REQUEST. SERVICE AVAILABLE UP TO 5000 GUESTS!

ALL PACKAGES INCLUDE A GRILL, CHEF AND SERVER.

BUDGET BUSTER PICNIC

FRESH CUT GARDEN SALAD
 ALL BEEF HOT DOGS
 4 OZ. CHEESEBURGERS
 PICKLES, ONIONS, LETTUCE & TOMATO
 INDIVIDUALLY SLICED WATERMELON
 FRUIT PUNCH **OR** LEMONADE

<u>GUESTS</u>	<u>PRICE</u>
10 – 30P	\$14
31 – 50P	\$13
51P +	\$11

HAWAIIAN PICNIC

<u>GUESTS</u>	<u>PRICE</u>
10 – 30P	\$15
31 – 50P	\$14
51P +	\$12

SUMMER SALAD
 HAWAIIAN COLE SLAW
 SWEET & SOUR CHICKEN
 BARBEQUE PULLED PORK
 PINEAPPLE UPSIDE DOWN CAKE
 ASSORTED SODAS & WATER

BASIC PICNIC

FRESH CUT GARDEN SALAD
 TRI-COLORED PASTA SALAD
 ALL BEEF HOT DOGS
 6 OZ. CHEESEBURGERS
 PICKLES, ONIONS, LETTUCE & TOMATO
 INDIVIDUALLY SLICED WATERMELON
 ASSORTED SODAS & WATER

<u>GUESTS</u>	<u>PRICE</u>
10 – 30P	\$15
31 – 50P	\$14
51P +	\$12

SOUTHERN PICNIC

<u>GUESTS</u>	<u>PRICE</u>
10 – 30P	\$19
31 – 50P	\$18
51P +	\$16

CREAMY COLE SLAW
 BBQ CHICKEN QUARTERS
 BAKED MACARONI & CHEESE
 HOME-STYLE BBQ BAKED BEANS
 FRESHLY BAKED CORN BREAD
 INDIVIDUALLY SLICED WATERMELON
 BAKED APPLE & TART CHERRY PIE
 ICED TEA & WATER

STEP IT UP PICNIC

RED BLISS POTATO SALAD
 OLD FASHION BAKED BEANS
 BBQ 1/8 CHICKEN PCS.
 ALL BEEF HOT DOGS
 6 OZ. CHEESEBURGERS
 PICKLES, ONIONS, LETTUCE & TOMATO
 ASSORTED COOKIES & BROWNIES
 ASSORTED SODAS & WATER

<u>GUESTS</u>	<u>PRICE</u>
10 – 30P	\$17
31 – 50P	\$16
51P +	\$14

MIXED GRILL PICNIC

<u>GUESTS</u>	<u>PRICE</u>
10 – 30P	\$22
31 – 50P	\$21
51P +	\$19

FRESH CUT GARDEN SALAD
 TRICOLOR PASTA SALAD
 BARBEQUE SPARE RIBS
 GRILLED TERIYAKI GLAZED STEAK TIPS
 MARINATED GRILLED CHICKEN BREASTS
 PARMESAN FINGERLING POTATOES
 INDIVIDUALLY SLICED WATERMELON
 ASSORTED SODAS & WATER

BBQ PICNIC

RED BLISS POTATO SALAD
 HOME-STYLE BBQ BAKED BEANS
 BBQ 1/8 CHICKEN PCS.
 BARBEQUE SPARE RIBS
 ALL BEEF HOT DOGS
 4 OZ. CHEESEBURGERS
 PICKLES, ONIONS, LETTUCE & TOMATO
 INDIVIDUALLY SLICED WATERMELON
 ASSORTED SODAS & WATER

<u>GUESTS</u>	<u>PRICE</u>
10 – 30P	\$18
31 – 50P	\$17
51P +	\$15

SANDWICH PICNIC

<u>GUESTS</u>	<u>PRICE</u>
10 – 30P	\$19
31 – 50P	\$18
51P +	\$16

NEW ENGLAND CLAM CHOWDER
 BBQ PULLED PORK SANDWICHES
 SHAVED STEAK SANDWICHES
 CORN ON THE COB
 RED BLISS POTATO SALAD
 ASSORTED COOKIES & BROWNIES
 ASSORTED SODAS & WATER



BREAKFAST MENU

BREAKFASTS SERVED ON DISPOSABLES

BREAKFAST DELIVERIES BEFORE 8AM RESULT IN AN ADDITIONAL \$75 EARLY DELIVERY FEE.

TRADITIONAL BREAKFAST

	<u>GUESTS</u>	<u>PRICE</u>
SCRAMBLED EGGS	10-30P	\$14
FRENCH TOAST STICKS	31 – 50P	\$13
PORK SAUSAGE LINKS	51P +	\$11
OLD FASHIONED BAKED BEANS		
HOME FRIED POTATOES		
FRESHLY BAKED CORN BREAD		
ORANGE JUICE		

THE DELUXE

	<u>GUESTS</u>	<u>PRICE</u>
VIRGINIA HAM	10-30P	\$13
FRENCH TOAST STICKS	31 – 50P	\$12
SCRAMBLED EGGS	51P +	\$10
OLD FASHION BAKED BEANS		
HOME FRIED POTATOES		
FRESHLY BAKED CORN BREAD		
ORANGE JUICE		

SIMPLE CONTINENTAL

	<u>GUESTS</u>	<u>PRICE</u>
A FRESHLY BAKED ASSORTMENT OF DANISHES, MUFFINS & CROISSANTS	10-30P	\$9
	31 – 50P	\$8
ORANGE JUICE	51P +	\$6

FULL CONTINENTAL

	<u>GUESTS</u>	<u>PRICE</u>
A FRESHLY BAKED ASSORTMENT OF DANISHES, MUFFINS AND SCONES	10-30P	\$11
	31 – 50P	\$10
AND COFFEE ROLLS	51P +	\$8
FRESH MIXED FRUIT SALAD		
ORANGE JUICE		

YOGURT BAR

	<u>GUESTS</u>	<u>PRICE</u>
INDIVIDUAL CUPS OF FLAVORED YOGURT WITH STRAWBERRIES, BLUEBERRIES, CHOCOLATE CHIPS, AND GRANOLA	10-30P	\$10
	31 – 50P	\$9
ASSORTED MINI MUFFINS, MINI CROISSANTS	51P +	\$7
ORANGE JUICE		

CEREAL BAR

	<u>GUESTS</u>	<u>PRICE</u>
INDIVIDUAL PORTIONS OF CEREALS	10-30P	\$9
WHOLE AND CHOCOLATE MILKS	31 – 50P	\$8
FRUIT SALAD	51P +	\$7
ORANGE JUICE		

THE COMMUTER

	<u>GUESTS</u>	<u>PRICE</u>
BACON, EGG & CHEESE ON AN ENGLISH MUFFIN,	10-30P	\$9
EGG WHITE, SAUTÉED VEGGIES, AND CHEESE	31 – 50P	\$8
ON A WHOLE WHEAT ENGLISH MUFFIN,	51P +	\$7
HAM, EGG AND SWISS ON A BAGEL		
GRANOLA BARS		
FRUIT SALAD		
ORANGE JUICE		

LATE BRUNCH

	<u>GUESTS</u>	<u>PRICE</u>
SCRAMBLED EGGS	10-30P	\$14
PAN SEARED CHICKEN MARSALA	31 – 50P	\$13
FRESH MIXED FRUIT SALAD	51P +	\$11
HOME FRIED POTATOES		
OLD FASHIONED BAKED BEANS		
FRESHLY BAKED CORN BREAD		
ORANGE JUICE		



A LA CARTE BREAKFAST MENU ITEMS

ALL FRESHLY BAKED DAILY

ASSORTED DONUTS	\$18 PER DZ
ASSORTED MINI BAGELS	\$10 PER DZ
ASSORTED BAGELS	\$8 PER DZ
CROISSANTS	\$14 PER DZ
MINI CROISSANTS	\$13 PER DZ
ASSORTED MINI DANISHES	\$27 PER DZ
ASSORTED DANISHES	\$30 PER DZ
COFFEE ROLLS	\$30 PER DZ
CORN BREAD	\$4 PER DZ
ASSORTED SCONES	\$30 PER DZ
ASSORTED MINI MUFFINS	\$15 PER DZ
ASSORTED MUFFINS	\$30 PER DZ
ENGLISH MUFFINS	\$8 PER DZ
REGULAR AND/OR DECAF COFFEE	\$.50 PER GUEST



ADDITIONAL INFORMATION

- CUSTOM MENUS ARE ALWAYS AVAILABLE AT YOUR REQUEST
 - WE APPRECIATE YOUR ORDERS AS FAR IN ADVANCE AS POSSIBLE. PLEASE ALLOW AT LEAST 24 HOURS, ORDERS LESS THAN 24 HOURS OUT ARE SUBJECT TO MENU CHANGES BASED ON PRODUCT AVAILABILITY AND A RUSH CHARGE.
 - **MINIMUM ORDER FOR DELIVERIES \$200, FOR ANY ORDERS UNDER MINIMUM \$20 DELIVERY FEE IS APPLIED**
 - ALL DELIVERY ORDERS COME WITH DISPOSABLE PLATES AND CUTLERY.
 - THERE IS NO MINIMUM FOR PICKUP ORDERS.
 - GLUTEN FREE, ALLERGY SPECIFIC AND VEGETARIAN MENUS MAY BE SETUP UP UPON REQUEST.
 - FOR SEVERE ALLERGIES WITH POTENTIAL ANAPHYLACTIC REACTION, WE CANNOT GUARANTEE FULL OMISSION OF ALLERGEN DUE TO THE PHYSICAL CONSTRAINTS OF OUR COMMISSARY.
 - STAFF MEMBERS TO SUPERVISE THE BUFFET ARE AVAILABLE UPON REQUEST.
 - **IF CANCELLED DAY PRIOR AFTER 11 AM OR DAY OF: 100% OF TOTAL BILL IS DUE.**
-
- DELIVERY FEES ARE AS FOLLOWS.

<u>COMPLIMENTARY</u>	<u>\$20</u>	<u>\$35</u>	<u>\$45</u>	<u>\$55</u>
PAWTUCKET	CRANSTON	WRENTHAM	WARREN	BOSTON
LINCOLN	EAST PROVIDENCE	REHOBOTH	BRISTOL	CHARLESTOWN
NORTH PROVIDENCE	SMITHFIELD	BARRINGTON	EAST GREENWICH	WESTERLY
CUMBERLAND	NORTH SMITHFIELD	BURRILLVILLE	NORTH KINGSTON	NEWPORT
ATTLEBORO	WOONSOCKET	GLOUCESTER	PORTSMOUTH	JAMESTOWN
PROVIDENCE	SEEKONK	SCITUATE	TIVERTON	SOUTH KINGSTON
JOHNSTON	PLAINVILLE	COVENTRY	MIDDLETOWN	MENDON
NORTH ATTLEBORO	WARWICK	FRANKLIN	LITTLE COMPTON	DIGHTON
	WEST WARWICK	BELLINGHAM	WEST GREENWICH	SOMERSET
		MANSFIELD	EXETER	HOPKINTON
		FOXBORO	RICHMOND	
		NORTON	NARRAGANSETT	
		TAUNTON	SWANSEA	
		BLACKSTONE	FALL RIVER	
		MILLVILLE	UXBRIDGE	
		MIDDLEBORO		

OUR GOAL IS TO CONTINUALLY STRIVE FOR CULINARY EXCELLENCE, AT THE COMPLETION OF YOUR EVENT, WE WOULD GRACIOUSLY ACCEPT ANY COMMENTS TO BRING US CLOSER TO THAT END.

WE THANK YOU FOR YOUR CONTINUED PATRONAGE!

-THE EMERY FAMILY

