Emery's Catering Service



Corporate and Social Catering Menu

Information & Delivery 3

A La carte:

Hot Entrées 4

Side Selections 6

Sandwich Selections 8

Hors d'oeuvres 10

Packages:

Hot Entrées 12

Sandwich Luncheon 13

BBQ & Picnic Menu 14

(packages that require grilled outside Available May thru August only)

Breakfast Menu 15

Food is our common ground, a universal experience.

- James Beard

How to order

And additional information

- Place your order by calling or emailing:
  Tel: (401) 739-6800 Email: info@emeryscatering.com
- We appreciate your orders as far in advance as possible. Please allow at least 72 hours notice for all orders, orders less than 72 hours out are subject to menu changes based on product availability.
- We require a $250 deposit to secure your order.
- All packages come with disposable paper goods and all equipment necessary to serve your chosen menu. Upgraded Lucite Plate is available for $3 per guest.
- A la carte menus do not come with paper products or chaffing dishes. They are available, at an additional cost.
- Minimum for delivery is $200, if under $200 an additional $35 delivery fee is applied.
- deliveries before 9am require an additional $75 early delivery fee.
- Pick-up orders are available at no additional charge from our commissary.
- Need more? Check out our special events menu or talk to your sales coordinator about custom menus, rentals or staffing for your event.
- Guest count is due 10 days prior to your event, if you are placing an order less than 10 days before the event, guest count and payment in full is due at time of booking.
- Please inform your sales coordinator about any allergies. For severe allergies with potential anaphylactic reaction, we cannot guarantee full omission of allergen due to the physical constraints of our commissary.
- If cancelled less than 72 hours in advance- 100% of total bill is due.
- Delivery fees are as follows:

$20	$35	$45	$55	$65	$75
Cranston	Coventry	North Kingston	Attleboro	Fall river	Charlestown
East Greenwich	East providence	N. providence	Bristol	Portsmouth	Foxboro
Johnston	North Attleboro	Scituate	Burrillville	Rehoboth	Franklin
providence	Pawtucket	West Greenwich	Cumberland	Warren	Jamestown
Warwick	Seekonk		Lincoln	Woonsocket	Little Compton
West Warwick			Narragansett		Mendon
			Smithfield		Middletown
			South Kingstown		New Bedford
			Swansea		Newport
			Tiverton		Westerly

A La Carte entrees

Full Size Serves 24-28 Guests, Half Size Serves 12-14 Guests.

Disposable Paper products when ordering from this section are $1.50 per guest.

Need to keep it hot? Chaffing dish set-ups including chaffing dish & sterno fuel- $8.75 each.

Not sure an a la carte menu is the right fit? Please talk to your sales coordinator for more information.

Beef and Pork Entrees

Shaved Steak	Premium Sirloin Trim marinated in 10 different seasonings, served with Finger rolls.	Full $85, Half $40
Italian Meatballs	An Emery's classic in marinara sauce.	Full $115, Half $57
Italian Sausage and Peppers	Italian sausage and peppers in marinara.	Full $115, Half $57
Meat Lasagna	Ground Beef with Italian Herbs, Marinara Sauce, Fresh Ricotta, grated Romano and Mozzarella Cheeses. Mixed and layered with Fresh Pasta.	Full $130, Half $65
Teriyaki Glazed Sirloin Tips	Grilled Sirloin Tips, marinated in Garlic, Olive Oil and Teriyaki Glaze.	Full $175, Half $90
Beef Tenderloin	6 oz. grilled filets with a demi-glace.	Full $400, Half $220
Slow Roasted BBQ Pulled Pork	Slow roasted Pulled Pork in BBQ Sauce, served with Slider Rolls.	Full $190, Half $95

Poultry Entrees

Chicken Wings	Jumbo Chicken Wings Tossed in a choice of BBQ, Buffalo or Chipotle Sauces. Served with Bleu Cheese or ranch Dressing.	Full $115, Half $60
Chicken Tenders	Battered and fried Crispy Tenders Tossed in a choice of BBQ, Buffalo or Chipotle Sauces. Served with Bleu Cheese or ranch Dressing.	Full $135, Half $75
Pan Seared Chicken Marsala	Lightly battered and seared in a Marsala Wine and Mushroom Sauce.	Full $130, Half $65
BBQ Chicken	Oven roasted, skin on Bone -In, smothered in BBQ Sauce.	Full $100, Half $55
Breast of Chicken Parmesan	Pan fried and topped with Marinara Sauce and Fresh Mozzarella.	Full $130, Half $65
Stuffed Chicken Breast	6oz Chicken Breast stuffed with Ricotta, Spinach, Mozzarella and Parmesan with Alfredo Sauce.	Full $160, Half $85
Chicken Francaise	Pan seared Chicken Breast served in a Lemon Butter Sauce.	Full $130, Half $65
Roasted Turkey	Roasted Turkey served with an herb Infused Gravy.	Full $190, Half $95
Chicken & Penne Pesto Alfredo	Grilled Chicken and Penne tossed in Pesto Alfredo Sauce.	Full $120, Half $63
Chicken piccata	Lightly fried chicken tossed in lemon, and white wine caper sauce.	Full $130, Half $65

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Seafood Entrees

Baked Stuffed Shrimp	Butterflied Shrimp with a buttery, Ritz Cracker and Seafood Stuffing.	Full $175, Half $90
Grilled Swordfish	Grilled Swordfish with a chilled Tomato Salsa.	Full $205, Half $110
Soy Ginger Glazed Salmon	Soy Ginger Glazed Salmon.	Full $210, half $110
Brown Sugar Glazed Salmon	Brown Sugar and Thyme caramelized over Salmon.	Full $210, half $110
Baked Crab-Stuffed Scrod	White Fish stuffed with a Lump Crab and Ritz Cracker Stuffing, topped with rich Lobster Newberg Sauce.	Full $250, Half $130
Striped Lobster Ravioli	ravioli stuffed with Lobster Meat & ricotta in a Pink Vodka Sauce.	Full $235, Half $120

Vegetarian Entrees

Vegetable Lasagna	Layers of Pasta, Fresh Vegetables, Ricotta Cheese and Marinara Sauce.	Full $120, Half $65
Eggplant Parmesan	Pan fried and layered with Marinara and topped with Fresh Mozzarella.	Full $140, Half $75
Three Cheese Baked Ziti	Three Cheese Blend mixed with ziti Pasta and Marinara Sauce, topped with Dollops of Ricotta.	Full $90, Half $50
Tri-Color Tortellini & Pesto	Cheese filled Tortellini in a Basil Pesto Sauce.	Full $120, Half $60
Bowtie Pasta in a Pink Vodka Sauce	Our Signature recipe made with Variety of Cheeses, Tomato and a Splash of Vodka.	Full $95, Half $50
Penne Marinara	A classic Pasta dish, served with Marinara Sauce.	Full $90, Half $50
Baked Macaroni and Cheese	A Creamy Cheddar Cheese Sauce mixed with Elbow Macaroni, topped with Seasoned Breadcrumbs, and baked until golden brown.	Full $125, Half $65
Stuffed Portabella Mushroom	Large Portabella Mushroom Caps Filled with Sautéed Spinach, Onion, Peppers, and Garlic. Topped with Melted Mozzarella and a Balsamic Glaze.	Full $140, Half $70
Farfalle Primavera	Bowtie Pasta with Chopped Vegetables, Olive Oil and Parmesan Cheese.	Full $95, Half $50
Manicotti in Pink Vodka Sauce	Manicotti, Stuffed with Ricotta, Topped with Pink Vodka Sauce and Shredded Mozzarella.	Full $100, Half $55

A La Carte Sides

Full Size Serves 24-28 Guests, Half Size Serves 12-14 Guests.

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Cold Sides

Garden Salad	Crisp Mixed Greens, Grape Tomatoes, Cucumber, Shredded Carrots and Shredded Cabbage with Italian Dressing.	Full $85, Half $45
Caesar Salad	Chopped Romaine Lettuce, shaved Parmesan, and Croutons served with Caesar Dressing.	Full $85, Half $45
Mixed Green Salad	Spring Mixed Greens, Craisins, Bleu Cheese Crumbles, sliced almonds with Balsamic Vinaigrette.	Full $85, Half $45
Cobb Salad	Chopped Romaine Lettuce, Grilled Chicken, Tomato, Bacon, Gorgonzola, and Hard-Boiled Egg with Bleu Cheese Dressing.	Full $110, Half $55
Caprese Salad	Sliced Mozzarella Cheese, Vine Ripened Tomatoes and Fresh Basil with a Balsamic glaze.	Full $120, Half $60
Macaroni Salad	Elbow Pasta and Diced Red Onion tossed in a Creamy Dressing.	Full $80, Half $40
Coleslaw Salad	Shredded Cabbage and Carrots with Sweet, Slaw Dressing.	Full $75, Half $40
Red Bliss Potato Salad	Seasoned Red Bliss Potatoes, Diced Red Onion and Parsley tossed with Mayo.	Full $70, Half $35
Fruit Salad	Fresh cut Seasonal Fruits.	Full $130, Half $65
Tri-Colored Pasta Salad	Tri – Colored, Spiral Pasta mixed with Red and Green Peppers, summer squash, Red Onions, and shredded mozzarella tossed in Italian dressing.	Full $85, Half $45

Hot Sides

Brussel Sprouts	Sautéed in butter, Salt, Pepper and Garlic with Crumbled Bacon.	Full $70, Half $40
Roasted Maple Butternut Squash	Butternut Squash with Brown Sugar, Butter & Vermont Maple Syrup.	Full $110, Half $55
Corn on the Cob	Boiled and lightly Buttered.	Full $75, Half $40

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Sautéed Green Beans	Fresh Green Beans sautéed in a Light Butter Sauce.	Full $120, Half $60
Old Fashioned Baked Beans	Baked Beans with a hint of Brown Sugar and Molasses.	Full $70, Half $35
Glazed Carrots	Baby Carrots tossed in Butter and Brown Sugar glaze.	Full $120 Half $60
Mashed Sweet Potatoes	Sweet Potatoes, Mashed and whipped with Brown Sugar, Butter and Maple Syrup.	Full $100 Half $50
Oven Roasted Red Bliss Potatoes	Red Bliss Potatoes, tossed in Oil and roasted with Salt, Pepper, Paprika, Rosemary and Garlic.	Full $90, Half $45
Red Bliss Whipped Potatoes	Red Bliss Potatoes, Whipped with Garlic, Cream, and Butter.	Full $90, Half $45
Parmesan Roasted Fingerling Potatoes	Fingerling Potatoes, baked with salt, pepper, garlic and Parmesan Cheese.	Full $95, Half $50
Rice Pilaf	Garlic & herb rice pilaf.	Full $55, Half $28
Wild Rice Florentine	Seasoned, Buttery Wild Rice with Chopped Spinach.	Full $75, Half $40
Cranberry Bread Stuffing	A hearty blend of Herbs, Crumbled Breads, chicken stock and Dried Cranberries.	Full $100, Half $50

Breads & Snacks

Freshly Baked Dinner Rolls & butter	$12 per dz.	Sliced Italian Bread & butter (~20 slices)	$9 per loaf
Garlic & herb Dinner Rolls & butter	$18 per dz.	Assorted individual chips	$1.25 each

Desserts

Assorted pastries	$24 per dz.	Assorted mini cheesecake	$32 per dz.
Fudge Brownies	$30 per dz.	Homemade Cookies	$24 per dz.

Beverages

Assorted Soda & Water	$1.50 each	Lemonade & iced tea	$1.50 each
Regular Coffee *(35 cup Min)*	$1.95 cup	Decaf Coffee *(35 cup Min)*	$1.95 cup

A La Carte Sandwiches

Minimum order of 4 sandwiches per type.

All sandwiches are served on black disposable platters.

Disposable Paper products when ordering from this section are $1.50 per guest.

Finger Sandwiches $3 each

Chicken Salad	All White Meat Chicken chopped and mixed with celery and Mayo.
Seafood Salad	A blend of Alaskan Pollock & snow crabmeat chopped and mixed with celery and Mayo.
Baked Ham	Slow-Roasted sliced Virginia Ham with romaine on a Slider Roll.
Tuna Salad	Chunk light tuna chopped and mixed with celery and mayo.
Egg Salad	Hard Boiled Eggs chopped and mixed with Mayo.
Ham Salad	Virginia Ham chopped and mixed with celery and Mayo.

Wraps $11 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.
classic Turkey	Sliced oven roasted Turkey Breast, Romaine, and Sliced Tomato with a Light Mayo.
Holiday Turkey	Sliced Oven Roasted Turkey, cranberry 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 Mayo with Romaine and Tomato.

Hot Sandwiches (on a Bulkie Roll) $13 each

Shaved Steak	Shaved Steak marinated in 10 Seasonings, grilled with Melted American Cheese topped with A1 Steak Sauce and yellow Mustard.
Tuna Melt	light Tuna mixed with celery and Mayo, Sliced Tomato and American Cheese.
Marinated Grilled Chicken	Grilled Chicken Breast, Roasted Red Peppers, and Provolone with Italian Dressing.
BBQ Pulled Pork	Slow roasted, Pulled Pork in BBQ Sauce.

6 "Grinders (On French bread) $11 each

Roast Beef	Thinly sliced Roast Beef, Romaine, Sliced Tomato, Provolone Cheese, and a Horseradish Spread.
Chicken Ranch	Grilled Chicken, applewood smoked bacon, Romaine, Pepper Jack Cheese, and Ranch Dressing.
Italian	Prosciutto, Capicola, Mortadella, Roasted Red Pepper Romaine, Sliced Tomato, and Provolone with Pesto.
Eggplant	Roasted Eggplant, crumbled Feta, Sliced Tomato, and mixed greens with a Basil aioli.
Fried Chicken	Lightly battered Fried Chicken, Romaine, sliced tomato, Provolone Cheese, & 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 Dijon Mustard.

Bulkie Sandwiches (on a Bulkie Roll) $10 each

Classic Turkey	Slow-smoked Turkey Breast, Romaine, Sliced Tomato, Applewood Smoked Bacon, American Cheese and mayo.
Portabella	Portabella Mushroom, Goat Cheese, fresh baby 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 sliced Cheddar with Mayo.
Roast Beef	Thinly sliced Roast Beef, Romaine, Sliced Tomato, Crispy Applewood Smoked Bacon and Pepper Jack Cheese with a Horseradish Spread.
Baked Virginia Ham Club	Baked Virginia ham, Romaine, Sliced Tomato, Crispy Applewood Smoked Bacon and Swiss Cheese with a Honey Mustard Spread.

Pressed Paninis (on Sliced Sourdough) $12 each

Pepperoni	Pepperoni and Shredded Mozzarella Cheese with Marinara Sauce.
Turkey Bacon Ranch	sliced Turkey, Crispy Applewood Smoked Bacon, Provolone Cheese, baby spinach and Ranch Dressing.
Caprese	Sliced Tomatoes, Fresh Mozzarella and pesto with a Balsamic Reduction.

Platters

All platters served on black disposable trays.
Paper products available upon request.

Small- 20 guests **medium-** 35 guests **large-** 70 guests

Garden Vegetable

Seasonal fresh Garden Vegetables with ranch & Italian Sour Cream Dips.

Small: $45, **medium**: $55, **large**: $80

Artisan Cheese

Assorted domestic and imported Cheeses with a medley of Crackers.

Small: $55, **medium**: $85, **large**: $120

Fresh Fruit

Seasonal Fresh Fruit, served with chilled Yogurt Dip.

Small: $55, **medium**: $80, **large**: $110

Mediterranean

Roasted Red Pepper Hummus,
Classic Tahini Hummus &
Lemon Zest Tabouli.
Served with Pita chips.

Small: $50, **medium**: $75, **large**: $105

Caprese

fresh mozzarella, sliced tomatoes, fresh basil & balsamic reduction.

Small: $45, **medium**: $55, **large**: $90

Latin

Fresh Tomato Salsa,
Tomato & Avocado Guacamole &
Fresh corn mango salsa.
Served with Tri Color Tortilla Chips.

Small: $50, **medium**: $75, **large**: $95

lox

smoked Atlantic salmon, capers, fresh sliced tomato, red onion, lemons, with cream cheese & assorted mini bagels.

Small: $85 medium: $110 large: $145

Imported Antipasto

Soppressata, Prosciutto, Mortadella, Genoa Salami, Sweet Capicola, Mozzarella, Bleu Cheese, & Provolone. Accompanied by Sun dried Tomatoes, Pepperoncini, Artichoke Hearts, Olives, Roasted Red Peppers, and assorted Crackers.

Small: $80, medium: $110, large: $170

Grilled vegetables

Grilled and roasted vegetables Including asparagus, roasted red peppers, zucchini, summer squash and red onion. Topped with Whipped goat cheese & grilled lemon.

Small: $60, medium: $95, large: $135

Gourmet Hors D'oeuvres

Priced per dozen; Served stationery

Seafood	
Scallops in Bacon (GF)	$34
Mini Crab cakes with a dollop of Chipotle Mayo	$35
Classic Shrimp Cocktail (GF)	$25
Mini Stuffed Clams	$25
Crab Stuffed Mushroom	$24
Mini Clams Casino with a Lemon Wedge	$54
Mini Lobster Roll	$144
Beef & Pork	
Franks in Puff Pastry with a Stone Ground Mustard	$25
Bacon Wrapped Short Rib with a Demi-Glace (GF)	$65
Mini Beef Wellington with Spicy Dijon Mustard	$58
Poultry	
Mini Chicken Quesadilla Cornucopia with Sour Cream	$39
Vegetarian	
Spinach and Goat Cheese Pizza	$22
Watermelon and Feta with Fresh Mint and Balsamic Glaze	$23

Hot Entrée Packages

All Entrée Packages include disposable dinnerware, serving utensils, chaffing dishes & a buffet table cover.
Additional items can be added to your menu. please refer to our a la carte section for options.
Upgrade to Lucite disposables for $3.00 per guest.

Emery's Specials

Guests	Price
10 - 35p	$25
36- 99p	$24
100p +	$23

Classic Garden Salad
Grilled Teriyaki Glazed Steak Tips
Pan Seared Chicken Marsala
Oven Roasted Red Bliss Potatoes
Fudge brownies
Assorted Soda & Water

Italian Lunch

Guests	Price
10 - 35p	$21
36- 99p	$20
100p +	$19

Caprese Salad with Balsamic Glaze
Sliced Italian bread and Butter
Italian Meatballs
Sausage & Peppers in Marinara
Three Cheese Baked Ziti
Assorted Pastries
Assorted Soda & Water

Sunday Dinner

Guests	Price
10 - 35p	$19
36- 99p	$18
100p +	$17

Classic Garden salad
chicken piccata
Classic Meat Lasagna
Assorted cookies
Assorted Soda & water

Diamond hill

Guests	Price
10 - 35p	$21
36- 99p	$20
100p +	$19

Spring Vegetable Salad
Assorted Finger Sandwiches
(chicken salad, Seafood Salad, Baked Ham)
Tortellini with Pesto
Chicken Francaise
Fresh Fruit Tray
Lemonade & water

Southern Comfort

Guests	Price
10 - 35p	$22
36- 99p	$20
100p +	$19

Classic Garden Salad
Southern Fried Chicken
Barbeque Spareribs
Baked Mac & Cheese
Freshly Baked Corn Bread
Lemonade & Iced Tea

Indoor Barbeque

Guests	Price
10 - 35p	$25
36- 99p	$24
100p +	$23

Bone- in BBQ Chicken
Grilled Teriyaki Glazed Steak Tips
Red Bliss Potato Salad
Corn on the cob
Freshly baked corn bread
Lemonade & Iced Tea

Asian Fusion

Guests	Price
10 - 35p	$23
36- 99p	$22
100p +	$21

Asian Salad
Sweet Chili Chicken Thighs
Soy Ginger Glazed Salmon
Jasmine Rice
Assorted Soda & water

Classic Luncheon #2

Guests	Price
10 - 35p	$20
36- 99p	$19
100p +	$18

Classic Garden Salad
Red Bliss Potato Salad
Assorted Finger Sandwiches
(chicken salad, Seafood Salad, Baked Ham)
Italian Meatballs in Sauce
Penne & Marinara
Assorted Soda & Water
Assorted chips

Sandwich Luncheon Packages

All luncheon Packages include disposable dinnerware, serving utensils & buffet table cover.
Please inquire about gluten free sandwich options.
Upgrade to Lucite disposables for $3.00 per guest.

Deli Platter

Guests	Price
10 - 35p	$18
36- 99p	$17
100p +	$16

Sliced Turkey, Roast Beef, & Ham
White Cheddar, Swiss & Provolone
Hawaiian, Pretzel and Brioche
Lettuce, Tomato, Pickles and Onion
Red Bliss Potato Salad
Assorted Chips
Cookies & Brownies
Assorted Soda & Water

Individually Bagged Lunch

Guests	Price
10 - 35p	$21
36 - 99p	$20
100p +	$19

your choice of any three Wraps,
Grinders, or Bulkie
Tri-colored Pasta Salad
Chocolate Chip Cookies
assorted Chips
Assorted Soda & Water

The Classics

Guests	Price
10 - 35p	$20
36- 99p	$19
100p +	$18

Fresh Cut Caesar Salad
Turkey and Cheese on a Bulkie
Chicken Caesar wrap
Classic BLT
Red Bliss Potato Salad
Cookies & Brownies
Assorted Soda & Water

Garden tea

Guests	Price
10 - 35p	$20
36- 99p	$19
100p +	$18

Assorted Finger Sandwiches
(chicken salad, Tuna Salad, Turkey & Cheese)
Tri-colored Pasta Salad
Cheese & Crackers
Fresh Fruit tray
Assorted pastries
Lemonade & iced tea

Taco Bar

Guests	Price
10 - 35p	$21
36- 99p	$20
100p +	$19

Southwest chicken & steak
Soft Flour Tortilla,
Shredded lettuce, Shredded
cheese, sour cream, Diced
tomatoes, guacamole, Salsa,
& Sauteed onions.
Tri-color tortilla chips
Assorted soda & water

Finger Sandwiches

Guests	Price
10 - 35p	$19
36- 99p	$17
100p +	$15

Assorted Finger Sandwiches
(chicken salad, Seafood Salad, Baked Ham)
Creamy Cole Slaw
assorted Potato Chips
Red Bliss Potato Salad
Assorted pastries
Assorted Soda & Water

Our favorites

Guests	Price
10 - 35p	$19
36- 99p	$18
100p +	$17

Chipotle BBQ Chicken Wrap
Chicken Ranch Grinder
Caprese Panini
Tri-Color Pasta Salad
Assorted Chips
Assorted Soda & Water

Build Your Own

Guests	Price
10 - 35p	$21
36- 99p	$20
100p +	$19

Make it Your Own:
Any Three Wraps, Grinders, Paninis
or Bulkie Sandwiches
Any Two Cold Sides
Any One Dessert
Any One Drink Selection

Picnic & BBQ packages

All Picnic* packages include disposable paper products, serving utensils, buffet covers & a chef.
veggie burgers and/or gluten free buns available upon request.

Clam Bake

Steamers and Melted Butter
Chorizo
Corn on the Cob
Steamed Chef potatoes
Creamy Coleslaw
Lemonade & iced tea

Guests	Price
10 – 35P	$25
35 – 99p	$24
100P +	$23

Backyard BBQ

Classic Garden salad
Creamy Coleslaw
old fashioned baked beans
Bone- in BBQ Chicken
BBQ pulled pork with slider rolls
Chocolate chip cookies
Assorted Soda & Water

Guests	Price
10 – 35P	$19
36 – 99p	$18
100P +	$17

Basic Picnic*

Classic Garden Salad
Tri-Colored Pasta Salad
All Beef Hot Dogs
6 oz. Cheeseburgers
Lettuce, Tomato & Onions
Individually Sliced Watermelon
Assorted Soda & Water

Guests	Price
20 – 35P	$23
36 – 99p	$22
100P +	$21

Southern style

Red Bliss Potato Salad
Corn on the cob
Baked mac and cheese
Barbeque Spareribs
BBQ pulled pork with slider rolls
Individually Sliced Watermelon
Lemonade & iced tea

Guests	Price
10 – 35P	$20
36 – 99P	$19
100p +	$18

Step it up Picnic*

Red Bliss Potato Salad
Old Fashioned Baked Beans
Bone- in BBQ Chicken
All Beef Hot Dogs
6 oz. Cheeseburgers
Lettuce, Tomato & Onions
Cookies & Brownies
Assorted Soda & Water

Guests	Price
20 – 35P	$24
36 – 99P	$23
100p +	$22

Mixed Grill

Classic Garden Salad
Tri-color Pasta Salad
Barbeque Spareribs
Bone- in BBQ Chicken
Grilled Teriyaki Glazed Steak Tips
Parmesan Fingerling Potatoes
Individually Sliced Watermelon
Assorted Soda & Water

Guests	Price
10 – 35P	$28
36 – 99p	$27
100P +	$25

BBQ picnic*

Red Bliss Potato Salad
Old Fashioned Baked Beans
Barbeque Spareribs
All Beef Hot Dogs
6 oz. Cheeseburgers
Lettuce, Tomato & Onions
Individually Sliced Watermelon
Assorted Soda & Water

Guests	Price
20 – 35P	$24
36 – 99P	$23
100p +	$22

Rhode islander picnic*

New England Clam Chowder
Rhode Island Clam Cakes
All beef Hot Dogs
6 oz. Cheeseburgers
Lettuce, Tomato & Onions
Corn on the Cob
Red Bliss Potato Salad
Chocolate chip cookies
Assorted Soda & Water

Guests	Price
20 – 35P	$30
36 – 99p	$29
100P +	$28

Breakfast packages

All breakfast Packages include disposable dinnerware, serving utensils & buffet table cover.

Custom breakfast menus available upon request- gluten free options also available.

deliveries before 9am require an additional $75 early delivery fee.

Continental

	Guests	Price
A Freshly Baked Assortment of	10 - 35p	$15
Danishes, Muffins, croissants	36 – 99p	$14
And sliced breakfast breads	100p +	$13
Fresh Sliced Fruit Tray		
Individual orange juice		

Traditional Breakfast

	Guests	Price
Scrambled Eggs	10 - 35p	$18
French Toast Sticks	36 – 99p	$17
Crispy bacon	100p +	$16
Home Fried Potatoes		
Freshly Baked Corn Bread		
Individual Orange Juice		

The Deluxe

	Guests	Price
Scrambled eggs	10 - 35p	$19
French Toast Sticks	36 – 99p	$18
Baked Virginia ham	100p +	$17
Old Fashioned Baked Beans		
Home Fried Potatoes		
Freshly Baked Corn Bread		
Individual Orange Juice		

Bagels and Lox

	Guests	Price
Plain and Everything Bagels	10 - 35p	$21
Cream cheese and Butter	36 – 99p	$20
Smoked Salmon	100p +	$19
Capers, Red Onion, Tomato		
Sliced Hard Boiled Eggs		
Fresh Sliced Fruit Tray		
Individual Orange Juice		

Late Brunch

	Guests	Price
Biscuits and Sausage Gravy	10 - 35p	$18
Fresh Mixed Fruit Salad	36 – 99p	$17
Home Fried Potatoes	100p +	$16
Crispy Bacon		
Individual Orange Juice		

Early Riser

	Guests	Price
	10 - 35p	$18
Bacon, Egg & Cheese on a croissant	36 – 99p	$17
Sausage, egg, & cheese on an	100p +	$16
English muffin		
Assorted Granola Bars		
Assorted Yoplait Yogurt		
Assorted Fruit Cup		
Individual Orange Juice		

A la carte add-ons:

Croissants	$24 per dozen
Sliced breakfast breads	$30 per dozen
Assorted Mini Danishes	$24 per dozen
Assorted Danishes	$30 per dozen
Assorted Mini Muffins	$18 per dozen
Assorted Muffins	$34 per dozen
Corn bread & butter	$15 per dozen
Assorted Yoplait yogurt	$32 per dozen
Regular Coffee with all the fixings (35 cup minimum)	$1.95 per guest
Decaf Coffee with all the fixings (35 cup minimum)	$1.95 per guest