

THE UNIVERSITY OF RHODE ISLAND

Catering

MENU 2026-27

PRICING AND AVAILABILITY SUBJECT TO CHANGE.

BREAKFAST BUFFETS & MORNING BREAKS

Minimum: HOT BREAKFAST 20 people | CONTINENTAL 12 people | priced per person

PASTRY BREAK (V) – \$8

Bakeshop Assorted Breakfast Pastries including Muffins, Danish or Coffee Cake, Local Premium & Decaffeinated Coffee, Gourmet Teas, Sugar, Honey, and Cream

URI CONTINENTAL (V) – \$12

Bakeshop Assorted Breakfast Pastries including Muffins, Danish or Coffee Cake, Sliced Fruit & Berries Tray, Local Premium & Decaffeinated Coffee, Gourmet Teas, Sugar, Honey, and Cream

CREW BREAKFAST – \$15

Scrambled Eggs, Home Fries, Bacon, Bakeshop Assorted Breakfast Pastries, Fruit Salad and Berries Bowl, Local Premium & Decaffeinated Coffee, Gourmet Teas, Sugar, Honey, and Cream

RHODY BREAKFAST – \$17

Cinnamon Streusel French Toast Strata with Caramel Sauce, Scrambled Eggs, Home Fries, Pork Sausage Patties, Fruit Salad & Berries Bowl, Butter and Maple Syrup, Local Premium & Decaffeinated Coffee, Gourmet Teas, Sugar, Honey, and Cream

QUICHE BREAKFAST – \$19

Distinctive Pastry Filled Quiches, Home Fries, Bacon, Veggie Sausages, Bakeshop Assorted Breakfast Pastries including Muffins, Danish or Coffee Cake, Sliced Fruit & Berries Tray, Local Premium & Decaffeinated Coffee, Gourmet Teas, Sugar, Honey, and Cream

Choose 2 Distinctive Quiche Combinations:

- Classic Quiche Lorraine
- Baby Spinach and Ricotta (V)
- Seasonally Prepared Vegetable (V)
- Chef Selected Filling Ingredients

(Quiches can also be prepared as an Individual Frittata for a Gluten-Free Option)

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MORNING A LA CARTE & ADD-ONS

Enhance one of our buffets or create your own from our morning a la carte menu

Minimum order of 20 people | priced per person

HOT

Distinctive Breakfast
Quiches or Individual
Frittatas (G/F) – \$7

Mascarpone Stuffed
French Toast & Fresh
Berries (V) – \$6

Pancakes, French Toast or
Waffles (V) – \$5

Scrambled Eggs (V) – \$4

Smoked Bacon – \$3

Sausage Patties – \$3

Turkey Sausage Links – \$3

Veggie Sausages (V) – \$3

Home Fry Potatoes (V) – \$3

COLD

Fruit Salad & Berries Bowl (VE)(G/F) – \$4

Sliced Fruit & Berries Tray (VE)(G/F) – \$4

Whole Fresh Fruit Basket (VE)(G/F) – \$2

Greek Yogurt Variety (V) – \$3

Cereal Variety & Milk (V) – \$3

Granola Topping (V) – \$2

Nutrigrain Bar (V) – \$2

Granola Bar (V) – \$2

Kind Bar (V) – \$3

BREAKFAST PASTRIES BY THE DOZEN

All bakeshop items are vegetarian

Breakfast Pastry Variety – \$24

RI Local Bagels – \$30

RI hand-made, boil & bake, fresh daily,
cream cheese, jelly & butter

Donuts – \$28

Bagel Variety – \$24 - cream cheese, jelly & butter

Butter Croissant – \$36

Chocolate Croissant – \$36

Cinnamon Twists – \$24

Mini Cinnamon Twists – \$12

Coffee Cake Variety – \$24

Danish Variety – \$24

Muffin Variety – \$24

Scone Variety – \$24

Biscotti – \$24

PRICING & AVAILABILITY SUBJECT TO CHANGE.



BOXED BREAKFAST – \$15

Bagel, Overnight Oats, Greek
Yogurt, Hard Boiled Egg,
Nutrigrain Bar, Whole Fruit,
Orange Juice, Cream Cheese,
Wrapped Cutlery & Napkin
packed in a recyclable
brown box

CHEF INSPIRED WRAPS & SANDWICHES

Limit choices to 3 from our selection of chef inspired wraps & sandwiches
Minimum order of 12 people | priced per person

WRAPS – \$11

Rhody Chicken Salad Wrap

Seasonally prepared chunky chicken salad with mixed greens in a white or wheat wrap

Chicken Caesar Wrap

Fire braised chicken, creamy Caesar dressing, parmesan, romaine lettuce in a white wrap

'Chopped' Wrap

Seasonally prepared chicken, greens, vegetables and chef's choice of seasonings & dressing

Italian Grinder Wrap

Thin sliced hot Italian capicola, deli ham, Genoa salami, provolone, leaf lettuce, green peppers, tomatoes, banana peppers, black olives, red onion, olive oil & red wine vinegar in a white wrap

Signature Turkey Wrap

Sliced roast turkey & greens seasonally prepared with chef selected ingredients in a white wrap

Greek Wrap (V)

Hummus, Kalamata olives, feta, pepperoncini, cucumbers, tomatoes and greens in a white wrap

Seasonal Roasted Vegetable Wrap (VE)

Roasted seasonal vegetables, fresh herbs, mixed greens, balsamic glaze in a wheat wrap

Thai Rainbow Vegetable Wrap (VE)

Plethora of vibrant stir fried vegetables including carrots, red cabbage, mushrooms, red bell peppers, sugar snaps, and oven-crisp tofu, tossed with a spicy sweet Thai sesame garlic glaze

URI BLT Wrap

Avocado, bacon, cheddar, lettuce greens, tomatoes & cucumber wasabi drizzle in a white wrap

SANDWICHES – \$11

Firehouse Roast Beef Ciabatta

Sliced deli roast beef with mild pepper jack cheese, sweet fire-roasted & hot house tomatoes, green leaf lettuce and a bold horseradish Dijon sauce layered on a baked rustic artisan ciabatta

Turkey BLT Pretzel Roll

Sliced deli turkey, cheddar cheese, smoked bacon, green leaf lettuce and sliced tomato on a baked pretzel roll with a Dijon bistro sauce. (We can also prepare sandwiches without bacon)

Italian Cold Cut Ciabatta

Italian cold cuts, provolone, leaf lettuce, tomato, ciabatta, mustard and Italian dressing on side

Caprese Ciabatta Sub (V)

Sliced fresh mozzarella, leaf lettuce, tomatoes with a nut-free pesto on a baked ciabatta roll

RHODY BASICS

SANDWICHES & WRAPS – \$9

Deli Turkey & Provolone

Sliced deli turkey, provolone and lettuce greens on a bulky roll, white wrap or wheat wrap

Roast Beef & Cheddar

Sliced roast beef, cheddar and lettuce greens on a bulky roll, white wrap or wheat wrap

Ham & American Cheese

Sliced deli ham, American cheese and lettuce greens on a bulky roll, white wrap or wheat wrap



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HOUSEMADE SALADS

Order items based on three quarters (¾) or more of your total guest count
Minimum order of 12 people | priced per person

Caesar Salad – \$5

Romaine, parmesan cheese, seasoned croutons, creamy Caesar dressing

Rhody Spinach Salad – \$5

Baby spinach, bacon, heirloom tomatoes, eggs, marinated mushrooms, red onion & maple vinaigrette

Tossed Green Salad with Dressings

(VE)(G/F) – \$4

Mixed greens, carrots, grape tomatoes, sliced cucumber, radish, variety of salad dressings

Seasonal Green Salad with Vinaigrette

(V)(G/F) – \$5

Choose one of our chef prepared seasonal salads to delight your guests

- New Englander Salad
with cranberries, blue cheese, heirloom tomatoes, maple vinaigrette
- Summer Salad
with fresh berries, goat cheese, garden vegetables, raspberry vinaigrette

Fresh Fruit Salad & Berries Bowl

(VE)(G/F) – \$4

Fresh melons, pineapple, grapes, seasonal fruit, fresh berries

Red Potato Salad (V)(G/F) – \$4

Red skin potatoes, egg, mayo, celery, relish, onion, dijon, fresh dill

Italian Pasta Salad (V) – \$4

Chef's choice pasta, vegetables, olives, peppers, chickpeas, roasted tomatoes, basil, dressing

Seasonal Quinoa Bowl

(V)(G/F) – \$5

A seasonal preparation of red & white quinoa expertly paired with chef selected ingredients

Red Cabbage & Cilantro Slaw

(VE)(G/F) – \$4

Thinly shredded red cabbage, carrots, jalapeño, fresh cilantro, Japanese rice wine vinegar

Grilled & Roasted Seasonal Vegetables

(VE)(G/F) – \$5

Seasonal root vegetables, squash, tomatoes, asparagus, fresh herbs, aged balsamic glaze

Antipasto Pasta Salad – \$6

Our housemade pasta salad with Italian cold cut meats, cheeses, artichokes & olives

PRICING & AVAILABILITY SUBJECT TO CHANGE.



GRILLED & CHILLED MEATS, SEAFOOD & VEGETABLES

Trays garnished with grilled & roasted vegetables, accompanied by Artisan rolls
 Limited to 3 proteins | Minimum 12 orders per protein

Grilled Breast of Chicken (G/F) – \$14

Lemon herb marinated, grilled & sliced chicken

Grilled Jumbo Shrimp (G/F) – \$15

Jala-mango grilled jumbo shrimp, smoked paprika

Seared Farm-Raised Salmon (G/F) – \$15

Thai seared salmon with orange ginger glaze

Fire Braised Beef Flank – \$15

Korean barbecue basted steak, cooked medium rare

Pan-Seared Organic Tofu (VE) (G/F) – \$12

General Tso glazed with grilled baby bok choy, portabella and seasonal vegetables

Grilled & Roasted Seasonal Vegetables (VE) (G/F) – \$6

Plethora of vegetables, fresh herbs, aged balsamic glaze & extra virgin olive oil

(Please let your event coordinator know if you prefer grilled & chilled platter served room temp.)



CHILI, SOUP & CHOWDER

Chili served with side cheddar, saltines | Soups & Chowder served with oyster crackers
 Limited to 2 kinds | Minimum 12 orders per soup

Beef & Bean Chili – \$5

Three-Bean Chili (VE)(G/F) – \$5

Corn Chowder – \$5

Minestrone Soup (V) – \$5

Chicken Escarole Soup – \$5

Roasted Butternut Squash Soup (VE)(G/F) – \$5

New England Clam Chowder – \$5

Seasonal Chef's Choice Soup – \$5



CHIPS & SNACKS

Individual Bags

Lays Assortment – \$2

Potato Chips, Doritos, Fritos

Kettle Chips – \$2

Pretzels – \$2

Smartfood Popcorn – \$2

Nutrigrain Bar (V) – \$2

Granola Bar (V) – \$2

Kind Bar (V) – \$3

Mixed Nuts (V) – \$3



**Desserts and Beverages Priced and Selected Separately

***Vegetarian, Vegan & Gluten-Free Options are Available, please inquire with Event Planner

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HANDCRAFTED BOXED PACKAGES

(Iced Tea & Lemonade 2-liters and Water gallons available for purchase)

URI BOXED LUNCH – \$15

Apple, Potato Chips, Oreo Cookies, Mustard, Mayonnaise & Soda or Water Bottles

Limit choices to 3 from below:

Deli Turkey & Provolone Sandwich or Wrap

Sliced deli turkey, provolone and lettuce greens on a bulky roll, white wrap or wheat wrap

Roast Beef & Cheddar Sandwich or Wrap

Sliced roast beef, cheddar and lettuce greens on a bulky roll, white wrap or wheat wrap

Ham & American Cheese Sandwich or Wrap

Sliced deli ham, American cheese and lettuce greens on a bulky roll, white wrap or wheat wrap

Chicken Caesar Wrap

Fire braised chicken, creamy Caesar dressing, parmesan, romaine lettuce in a white wrap

Seasonal Roasted Vegetable Wrap (VE)

Roasted seasonal vegetables, fresh herbs, mixed greens, balsamic glaze in a wheat wrap

RHODY CHOICE BOXED LUNCH – \$19

*Housemade Salad, Bakeshop Chocolate Chip Cookies, Cutlery & Soda or Water Bottles / **Minimum 12 orders***

Choose 1 Housemade Salad (includes chips or Smartfood):

- Mixed Green Salad with dressing (VE)(G/F)
- Italian Pasta Salad (V)
- Red Potato Salad (V)(G/F)
- Fruit Salad & Berries (VE)(G/F)
- Seasonal Quinoa Bowl (V)(G/F)

Choose 3 total from our chef inspired wraps & sandwiches below:

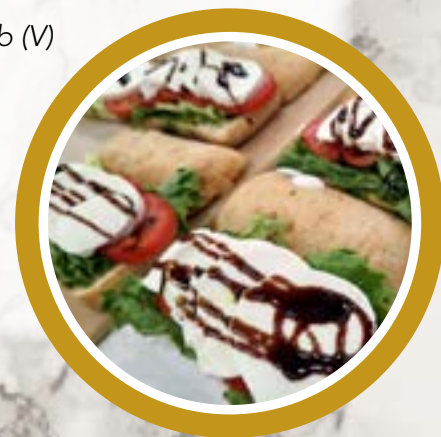
WRAPS

- Rhody Chicken Salad Wrap
- Chicken Caesar Wrap
- 'Chopped' Wrap
- Signature Turkey Wrap
- Italian 'Grinder' Wrap
- Greek Wrap (V)
- Seasonal Roasted Vegetable Wrap (VE)
- Thai Rainbow Vegetable Wrap (VE)
- URI BLT Wrap

SANDWICHES

- Firehouse Roast Beef Ciabatta
- Turkey BLT Pretzel Roll
- Italian Cold Cut Ciabatta
- Caprese Ciabatta Sub (V)

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ARTISAN PLATTERS, DIPS & WOOD GRILLED PIZZA

Limit choices to 3 from each section | priced as noted

ARTISAN PLATTERS

Platter Size.....	Small	Medium	Large
Number of People Served.....	(12-15)	(20-25)	(35-40)
Hummus Crudité Platter with Naan Crisps (V)	\$50	\$83	\$134
<i>Red pepper hummus, sugar snaps, rainbow baby carrots, bell peppers, naan crisps</i>			
Sliced Fruit & Berries Tray (VE)(G/F).....	\$60	\$100	\$160
<i>Fresh melons, pineapple, grapes, oranges, seasonal fruit, fresh berries</i>			
Gourmet Cheese & Crackers (V).....	\$68	\$115	\$180
<i>Chef selected aged cheeses & soft cheeses, grapes, berries, fruit, assorted crackers</i>			
Vegetable Crudité with Ranch Dip (V)(G/F)	\$50	\$83	\$134
<i>Asparagus, bell pepper, carrot, cucumber, radish, seasonal vegetables, Ranch dip</i>			
Roasted Seasonal Vegetables (VE)(G/F)	\$60	\$100	\$160
<i>Root vegetables, squash, tomatoes, asparagus, mushrooms, herbs, balsamic glaze</i>			
Antipasto Platter with Artisan Rolls	\$105	\$175	\$280
<i>Capicola, salami, ham, mozzarella, provolone, artichokes, olives, pepperoncini, artisan rolls</i>			

DIPS (V)

Priced per	Small	Medium	Large
Number of People Served.....	(12-15)	(20-25)	(35-40)
• Hummus (VE)(G/F) & Red Pepper Hummus (VE)(G/F), Naan Crisps (V) .	\$45	\$75	\$120
• Deluxe Hummus (VE)(G/F), Tabouli (VE), Tzatziki (V)(G/F), Naan Crisps (V) \$.....	\$60	\$100	\$160
• Spinach and Artichoke Dip (V)(G/F), Naan Crisps (V)	\$60		\$120
• Bavarian Pretzels (V), Beer Cheese Dip, Mustard	\$45	\$75	\$120

RECEPTION WOOD GRILLED GOURMET PIZZA

Priced for 24 portion squares

Caramelized Apple & Gorgonzola Wood Grilled Pizza – \$48
Baby spinach, bacon, maple balsamic

BBQ Chicken & Smoked Gouda Wood Grilled Pizza – \$48
Diced red onion, cilantro

Chourico, Red Peppers & Fennel Wood Grilled Pizza – \$48
Onions, pepper jack cheese

Margherita Wood Grilled Pizza (V) – \$48
Fresh mozzarella, tomato, fresh basil, garlic olive oil

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HORS D' OEUVRES

Limit choices to 3 from each section | each item priced for 25 pieces except as noted

COLD HORS D' OEUVRES

Ciliegine Caprese Pick (V)(G/F) – \$90

Fresh mozzarella, heirloom tomatoes, fresh basil, olive oil, maple balsamic

Watermelon & Salty Sea Feta Pick (V)(G/F) – \$90

Fresh mint, balsamic glaze, bamboo pick

Mediterranean Hummus Flatbread Canapé (V) – \$90

Artichoke, heirloom tomato, olive, caper, feta, herbs
(can also be prepared gluten-free or vegan)

Tuna Ahi Poke Wakame (G/F) – \$120

Sushi tuna, cucumber wasabi, wakame seaweed salad,
pickled ginger, black sesame seeds, lime on a bamboo
plate with bamboo fork

Shrimp Cocktail (G/F) – \$175

75 jumbo shrimp, cocktail sauce, lemons



HOT HORS D' OEUVRES

Beef Short Rib with Bacon & Sriracha Horseradish Sauce – \$95

Cocktail Meatballs – \$80

75 seasonally prepared cocktail beef meatballs

Grilled Chicken Satay – \$90

Seasonally prepared

Greek Spanakopitas (V) – \$80

Mini Quiche Variety – \$80

New England Crab Cakes & Spicy Remoulade Sauce – \$95

Scallops Wrapped in Bacon & Maple Sesame Sauce – \$95

Glazed with maple sesame soy, toasted tuxedo blend sesame seeds

Stuffed Vegetable Mushrooms (V) – \$90

(Can also be prepared Portuguese style with chourico & smoked paprika)

Vegetable Spring Rolls & Dipping Sauce (V) – \$80

Dipping sauce is seasonally prepared

Vegetable Pakora & Chutney (V)(G/F) – \$85

Tasty Indian vegetable fritter

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SUSHI

September 7 - May 22 | Served with wasabi, pickled ginger, soy sauce and chopsticks

SUSHI PARTY TRAYS

Kobe – \$50

36 Piece Raw & Cooked Assortment

Including: Tempura Shrimp Roll, California Roll, Spicy Tuna Roll, Steelhead Nigiri, Ebi shrimp nigiri, tuna nigiri

Sapporo – \$57

56 Piece Cooked Assortment

Ebi Shrimp Nigiri, Cucumber Hosomaki & Avocado Hosomaki, Tempura Shrimp, Tiger, Tempura, California & California Crunch

Osaka – \$67

56 Piece Raw Assortment

Ebi Shrimp Nigiri, Steelhead Nigiri & Tuna Nigiri, Tuna Hosomaki & Steelhead

Hosomaki, Spicy Tuna, Coral, Aloha & Rainbow Roll

Yokohama – \$57

56 Piece Vegetarian Assortment

Inari pouches, vegetable roll, cucumber hosomaki, Buddha roll, avocado hosomaki, avocado nigiri

Akita – \$40

36 Piece Cooked Assortment

Tempura Shrimp Roll, California Roll, Spicy Cali Roll, Cali Crunch, ebi shrimp roll

Nagoya – \$45

36 Piece Vegetarian Assortment

Vegetable Roll, Buddha Roll, Cucumber Avo Roll, Cucumber Nigiri, Inari Pouches

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CHEF DESIGNED BUFFETS

Chef Designed Themed Catered Lunch and Dinner Buffets

Minimum order of 20 people | priced per person | service & staffing charges will apply

PAST THE TOWER – \$28

Chicken Parmesan with Marinara, Eggplant Parmesan, Penne with Pomodoro Sauce & Basil, Broccoli & Cauliflower Aioli, Green Salad Choice, Garlic Knots, Grated Parmesan



NEW ENGLAND BISTRO – \$30

Yankee Beef Pot Roast, Baked Cod with White Wine & Buttered Ritz, Roasted Baby Carrots & Asparagus, Garlic Roasted Red Mashed Potatoes, Green Salad Choice, Artisan Rolls & Butter

MEDITERRANEAN – \$30

Grilled Breast of Chicken with Artichokes, Seared Mediterranean Salmon with Capers, Fennel Roasted Wild Rice, Mediterranean Herb Vegetables, Green Salad Choice, Artisan Rolls & Butter



ASIAN FUSION – \$30

Pineapple Teriyaki or Stir Fried Chicken, Seared & Glazed Salmon, Asian Fried Rice with Peas, Stir Fry Vegetables, Green Salad Choice, Sesame Dressing, Artisan Rolls & Butter

PROVENCAL FRANCE – \$30

Braised Beef Short Ribs with Wild Mushrooms, Cod Provencal with Olives & Capers, Rosemary Fingerling Potatoes, Garlic Blistered Green Beans, Green Salad Choice, Artisan Rolls & Butter

TASTE OF ITALY – \$30

Shrimp Fra Diavolo or Scampi, Chicken Marsala, Sautéed Broccolini with Garlic & Wine, Chef's Choice Pasta with Aioli or Marinara, Caesar Salad, Parmesan, Red Pepper Flakes, Garlic Knots

PRICING & AVAILABILITY SUBJECT TO CHANGE.

*Additional Entrees **\$8** | Additional Sides: **\$4***

Desserts and Beverages Priced and Selected Separately

Vegetarian, Vegan & Gluten-Free Options are Available, please inquire with your Event Planner





CREATE YOUR OWN BUFFET

Customize your own buffet by selecting choices from our buffet menu creations below.

Minimum order of 20 people | priced per person | service & staffing charges will apply

Choice of 1 Entrée & 3 Sides; Artisan Rolls & Butter or Garlic Knots: **\$25.00**
Choice of 2 Entrées & 3 Sides; Artisan Rolls & Butter or Garlic Knots: **\$30.00**

ENTREES

CHICKEN

- Chicken Parmesan with Marinara Sauce
- Breast of Chicken Marsala or Madeira with Mushrooms
- Chicken with Jala-Mango Sauce, Pineapple Teriyaki or Sesame Garlic Glaze
- Grilled Breast of Chicken with Artichokes (G/F)
- Stir Fried Chicken and Asian-Cut Vegetables

BEEF

- Braised Short Ribs of Beef with RI Wild Mushrooms
- Firebraised Beef Flank Steak with Korean BBQ Sauce
- Pepper Crusted Beef Steak Seasonally Chef Prepared (Market Price)
- Yankee Beef Pot Roast with Root Vegetables (G/F)

PORK

- Jack Daniels Barbeque Spare Ribs
- Beer-Glazed Grilled Bistro Pork Chops
- Roast Pork Loin Seasonally Prepared By Our Chefs
- Italian Sausage, Peppers, Onions & Marinara Sauce (G/F)

FISH/SEAFOOD

- Baked Cod with White Wine & Buttered Ritz Crumbs
- Blackened Salmon with Honey Butter and Caribbean Fruit Salsa (G/F)
- Cod Provencal with Olives, Tomatoes, Capers & Cremini Mushrooms (G/F)
- Glazed Salmon with Orange Ginger, Thai Sweet Chili Sauce or Sesame Garlic Glaze
- Seared Mediterranean Salmon with Capers
- Shrimp Fra DiAvolo with Cherry Peppers, Onions & Tomatoes (G/F)
- Shrimp Scampi with Garlic Lemon Butter and Parsley

EGGPLANT, PASTA ENTREES & VEGETARIAN ENTREES

- Eggplant Parmesan with Marinara Sauce (V)
- Lasagna with Beef Italian Sausage & Cheese
- Roasted Vegetable Lasagna with White Sauce (V)
- Stuffed Shells with Ricotta & Marinara Sauce (V)
- Citrus Seared Tofu, Spicy Broccolini & Sesame (VE)

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CREATE YOUR OWN BUFFET

'Create your own buffets' have the option of selecting 'Chef's Choice' for any or all side dishes and our chefs will prepare your seasonal side appropriately for your event buffet

SIDE DISHES

GREEN SALADS

- Caesar Salad
- Rhody Spinach Salad
- Tossed Green Salad with Dressings (VE)(G/F)
- Seasonal Green Salad with Vinaigrette (V)(G/F)

VEGETABLES

- Broccoli & Cauliflower Aioli (VE)(G/F)
- Garlic Blistered Green Beans (VE)(G/F)
- Mediterranean Herb Vegetables (VE)(G/F)
- Roasted Root Vegetables & Fennel (VE)(G/F)
- Sautéed Broccolini with Garlic & Wine (VE)(G/F)
- Stir-Fry Asian-Cut Vegetables (VE)

POTATOES

- Creamy Potatoes Au Gratin with Parmesan (V)
- Garlic Roasted Mashed Red Potatoes (V)(G/F)
- Korean Roasted Sweet Potatoes (VE)
- Rosemary Roasted Fingerling Potatoes (VE)(G/F)
- Chef's Choice Oven-Roasted Potatoes (V)(G/F)

RICE

- Asian Fried Rice with Peas (V)
- Fennel Roasted Wild Rice (V)
- Mexican Rice & Vegetables (V)
- White Basmati Rice (VE)(G/F)

PASTA

- Penne with Pomodoro Sauce & Basil (V)
- Farfalle Alfredo with Butternut, Goat Cheese & Fresh Thyme (V)
- Linguini with Garlic Olive Oil & Fresh Parsley (V)
- Macaroni & Cheese with Asiago Crumbs (V)

Additional Entrees **\$8** | Additional Sides: **\$4**

Desserts and Beverages Priced and Selected Separately

Vegetarian, Vegan & Gluten-Free Options are Available, please inquire with your Event Planner

CUSTOM EVENTS

Chef Designed Customized Events

Custom designed planning for both intimate and large scale events, let our talented chef and staff create a unique experience for your distinctive event.

Please call **401-874-9408** for more details.



CUSTOM BARBEQUES

Minimum order of 20 people | priced per person | service & staffing charges will apply

BUILD YOUR OWN BARBEQUE – \$30

BARBEQUED ENTREES (Choose 2)

- Pulled Barbeque Pork
- Pulled Barbeque Chicken
- Korean BBQ Beef Flank Steak
- Jack Daniels BBQ Spare Ribs
- Honey Barbeque Chicken Quarters
- Southern Oven-Fried Chicken
- Korean Bbq Jackfruit (VE)

SIDES (Choose 3)

- Country Green Beans (G/F)
- Corn-on-the-Cob (V)
- Green Salad Choice (V)
- Italian Pasta Salad (V)
- Macaroni & Cheese (V)
- Picnic Coleslaw (V)(G/F)
- Red Cabbage Slaw (V)(G/F)
- Red Potato Salad (V)(G/F)
- Rice Choice (V)
- Watermelon (V)(G/F)



BREAD (Choose 1)

Brioche Buns • Bulky Rolls • Hamburger Buns • Sesame Buns • Dinner Rolls
Snowflake Rolls • Corn Bread • Biscuits

TRADITIONAL BARBEQUE – \$22 (ON-CAMPUS GRILLING AVAILABLE MAY - SEPTEMBER)

Hamburgers, Beef Hot Dogs, Veggie Burgers, Chips, American Cheese, Lettuce, Tomato, Chopped Onion, Dill Pickle Spears, Buns & Condiments and choice of 3 sides from above

- **Grilled at On-Campus Event Location (Optional) – \$125 Fee**
Includes gas grill, cooking supplies, and raw food transport, set-up, holding, clean-up & removal. Also includes one (1) Cook to set-up, cook, clean, and breakdown grill & all cooking equipment.
- **Additional Cook – \$40 Fee**
Events larger than 75 people will require an additional cook.

Additional Entrees **\$8** | Additional Sides: **\$4**

Desserts and Beverages Priced and Selected Separately

Vegetarian, Vegan & Gluten-Free Options are Available, please inquire with your Event Planner



BAKESHOP

URI on-campus Bakeshop providing freshly-baked pastries, desserts & custom cakes. All bakeshop items are vegetarian.

BREAKFAST PASTRIES BY THE DOZEN

Breakfast Pastry Assortment – \$24

Muffin Assortment – \$24

Mini Muffins – \$12

Cinnamon Twists – \$24

Mini Cinnamon Twists – \$12

Danish Assortment – \$24

Apple Danish – \$24

Scone Assortment – \$24

Butter Croissants – \$36

Chocolate Croissants – \$36

Cinnamon Buns – \$24

Coffee Cake Variety – \$24

Donuts – \$28

Bagel Variety – \$24

Cream cheese, jelly & butter

RI Local Bagelz – \$30

RI hand-made, boil & bake, fresh daily, cream cheese, jelly & butter



* Individually wrapped gluten-free Donuts or Muffins (DF) – \$3 each

* Individually wrapped gluten-free dairy-free Bagels – \$3 each

SIGNATURE DESSERTS

Signature Dessert Assortment– \$36 dozen

Mini 2" piece – \$36 dozen

Full Size 4"piece – \$6 each

Mocha Torte, Maple Torte, Dutch Apple Tart, Oreo Cheesecake, Chocolate Truffle, Triple Chocolate Towers, Blueberry Crumb Cheesecake, Eclair, Cream Puff, Mini Cheesecakes, Lemon Bomb, Raspberry Mirror Torte, Caramel Torte, Lemon Raspberry Torte

CRISPS BY THE PAN - Apple

Half Pan – \$26 (feeds 12-15 people)

Full Pan – \$50 (feeds 24-30 people)



DESSERT BARS / MINI DESSERTS

Mini Bars 1" piece – \$18 dozen

Full Size 3"piece – \$28 dozen

Fudge Brownies, Marble Cream Cheese Brownies, Oreo Brownies, Blondies, Magic Bars, Rocky Roads, Lemon Squares, Oreo Mountains, Carrot Cake Squares

*GF Mini Chocolate Tortes – \$24 dozen

* Individually wrapped Gluten-Free Dairy-Free Brownie – \$3 each

BAKESHOP DESSERTS per person

Boston Cream Pie – \$5

Yellow cake, chocolate icing, cherry

Seasonal Fruit Tarts – \$6

Shortbread crust, vanilla pastry cream, seasonal fruit

Chocolate Cream Tarts

– \$6

Lemons & Cream Shortcake

– \$5

Triple layer bold lemons & cream shortcake

Italian Classic Tiramisu – \$6

Lady fingers, mascarpone, espresso, cocoa

White Chocolate Raspberry Cream Cake – \$5

Sponge cake, raspberry filling, whipped cream

Strawberry Shortcake – \$6



PRICING & AVAILABILITY SUBJECT TO CHANGE.



BAKESHOP

ICE CREAM

- Ice Cream Cups – \$2
Vanilla, chocolate or marbled
- Ice Cream Sandwiches – \$2
- Ice Cream Novelties – \$3

ICE CREAM SOCIAL – \$9

- Gifford Ice Cream: Vanilla, Chocolate & Strawberry
- Toppings:** Hershey's Chocolate Syrup, Whipped Cream
- Garnishes:** Rainbow Sprinkles, Maraschino Cherries, Oreo Cookie Crumbs, M&M's pieces

GOURMET COOKIES

- Rugelach, Biscotti Assortment,
Chocolate Dipped Stars
– \$18 dozen

BAKESHOP COOKIES

- Chocolate Chip, Double Chocolate Chip w/Pink M&Ms, M&M Cookie, Cranberry White Chocolate Chip, Triple Chocolate Cookies, Lemon Burst, Sugar Cookie
– \$12 dozen

GLUTEN-FREE individually wrapped & labeled

- Dave's chocolate chip cookie – \$3
- Dave's chocolate brownie – \$3
- Udi's muffin or sliced bagels – \$3
- Gluten-Free Donuts – \$3

VEGAN BY THE DOZEN

- Chocolate chip cookie (G/F) – \$15
- Fudge cookie (G/F) – \$15
- Oatmeal cookie (G/F) – \$15

SPECIALTY CAKES

Choose your cake shape, flavor & icing then add a custom decoration, kit or message
Please note that variations of standard flavors or cake colors will be an additional charge

SPECIALTY CAKES BY THE SHEET

- Yellow, chocolate, marble or red velvet
- ¼ Sheet (serves 15 people) – \$25
- ½ Sheet (serves 30 people) – \$45
- Full Sheet (serves 60 people) – \$85

DOUBLE-LAYER CAKES

- 10" Round – \$45

CHOCOLATE CHIP COOKIE CAKE

- (serves 16 people) – \$35

CUPCAKES BY THE DOZEN

- Cupcakes – \$24
- Specialty Cupcakes – call for details
- Whoopie Pies – \$28

ICINGS

- Chocolate Bettercream or Vanilla Bettercream
- Chocolate Butter Cream or Vanilla Butter Cream

CUSTOM DECORATIONS

- Custom Decorations by our professional bakers and cake decorator – \$25

- Add a Themed Kit – \$10

PRICING & AVAILABILITY SUBJECT TO CHANGE.

TLC PROGRAM

Send a little love to any
Campus Resident;
call for more details
(401) 874-9408



BEVERAGES

BY THE GALLON

Serves up to 12-16 people

Local Premium Coffee – \$25

Local Decaffeinated Coffee – \$25

Gourmet Teas & Hot Water – \$20

Hot Chocolate – \$25

Hot or Cold Apple Cider – \$25
(Seasonally Available)

Hot Spiced Apple Cider – \$28
(Seasonally Available)

Orange Juice – \$20

Spring Water – \$8

COFFEE & TEA SERVICE – \$5 per person

Local Premium & Decaffeinated Coffee,
Gourmet Teas, Sugar, Honey, and Cream

BY THE DISPENSER gallon

Clear Dispenser Size: 1 GAL

of ppl served: (20-24)

Iced Tea Sweetened – \$16

Iced Tea Unsweetened – \$16

Lemonade – \$16

Orange Juice – \$20

Water w/lemon – \$9

Water – \$8

BOTTLES, CANS each

Bottled Water – \$2

Assorted Sodas – \$2

Seltzer Water – \$2

Fruit Juice – \$3

Sport Drinks – \$3

Perrier Water – \$4

PRICING & AVAILABILITY SUBJECT TO CHANGE.



CATERING EVENT POLICIES

DEADLINES:

3+ Weeks Prior

Plan and communicate all of your event details, menus and guest count estimate.

2 Weeks Prior

DEADLINE to confirm menus, guest count, location, times, set-up, service details.

1 Week Prior

1. Guaranteed number of guests.
2. Confirm any dietary restrictions and food allergies.

*** NO REVISIONS accepted within 7 days of event; please plan accordingly.**

ALLERGY & DIETARY

Allergy & Dietary Restrictions

Please let us know in advance of any allergy or dietary concerns of your event participants so that we can take the proper steps towards ensuring safety as well as appropriate food labeling. Many menu items display these safety dietary icons:

(V) = Vegetarian (VE) = Vegan (G/F) = Gluten Free

CANCELLATION POLICY

If an event needs to be cancelled: please call Catering during 9am - 4pm business hours

A refund will be issued based on the following cancellation timeline & percentage:

- 1 week prior to event = 100% refund
- 72 hours prior to event = 50% refund
- 48 hours prior to event = 25% refund
- 24 hours prior to event = 0% refund

Policies and Cancellation listed are for internal catering requests only. External catering policies and cancellation vary, please contact URI Conference Services for details.

PRICING & AVAILABILITY SUBJECT TO CHANGE.

PLEASE DIRECT
ORDERS TO:

catering@etal.uri.edu

or call

401-874-9408
9am-3pm, M-F

CATERING GUIDELINES

Catering Minimums

All Served & Delivered Food & Beverage Events must be 20 guests or more.

Pick-Up & Drop-Off Orders in disposables must be 12 people or more.

Food & Beverage Orders must be over \$100 Monday through Friday (7am-4pm) & over \$200 after 4pm weekday evenings and weekends. Under minimums may be considered and charged accordingly.

Buffet Service Charge

- A \$50 buffet service charge per event typically includes:
- Set-up of food, beverage, all equipment used to display & serve food & beverages (e.g: serving utensils, chafers, platters, sternos, etc.)
- Linen for food & beverage table(s), disposable paperware & plasticware (e.g: plates, bowls, plastic forks, knives, spoons, napkins, tumblers, cups, forks, knives, spoons, etc.)
- Break-down and pick-up of food & beverage equipment

Delivery Charge

Delivery charges will apply for all events held off of URI Kingston Campus.

DELIVERY TO:

- Bay Campus – \$25/event
- Providence Campus – \$100/event
- Delivery to on-campus event under \$100 minimum – \$25/event

Service Fees & Rental Charges

- Event Server – \$25/hour
- Chef Attendant – \$40/hour
- Bartenders – \$50/hour
- Bar Plasticware – \$3.25/person
- Bar Glassware – \$4.50/person
- Chinaware – \$6/person
- Cloth Napkins – \$1/person
- On-site Grilling – \$125/grill
- Tablecloths – \$8/each

PLATE-UP EVENTS

- Additional 15% for 2-Course Event
- Additional 18% for 3-Course Event
- Additional 20% for 4-Course Event

PRICING & AVAILABILITY SUBJECT TO CHANGE.



RHODY EATZ FOOD TRUCK

AVAILABLE FOR EVENTS

Customized Menus

Minimum \$800/event

Call **401-874-9408**
for more details.



SAMPLE MENUS

- Hamburgers / Veggie Burgers
- Turkey BLT Wraps
- Steak & Cheese Grinders
- Fries
- Chips
- Novelties
- Soda / Water

- Cheeseburgers / Veggie Burgers
- Hot Dogs
- Chicken Nuggets
- Chicken Caesar Wraps
- Fries
- Soda / Water
- Gluten-Free

- Pulled Pork Grinders
- Hot Dogs
- Mac & Cheese
- Pulled Pork Mac & Cheese
- Chicken Caesar Wraps
- Chips
- Soda / Water

