

RYAN CENTER SUITE MENU

2024-2025

SMALL BITES

SERVES 12-15 PEOPLE

BUFFALO CHICKEN WINGS W/ CELERY & BLUE CHEESE \$110

BUFFALO WINGS, CELERY STICKS & BLUE CHEESE DRESSING (APPROX. 44 WINGS)

CHICKEN TENDERS & HONEY MUSTARD OR BBQ SAUCE \$100

WHITE MEAT CHICKEN TENDERS, POUNDED & BREADED (APPROX. 40 TENDERS)

BISTRO FRIES (V) \$56

CHEF PAUL PRUDHOMME'S SEASONED FRIES

ONION RINGS & SPICY HORSERADISH DIP (V) \$68

BEER BATTERED & THICK-CUT ONION RINGS

BURNED ENDS BRISKET, CAROLINA BBQ SAUCE & HOUSEMADE PICKLES \$110

HICKORY & OAK SMOKED BEEF BRISKET, HOUSEMADE BBQ SAUCE, BREAD & BUTTER PICKLES

EMPANADAS & SALSA VERDE \$90

CHOOSE CHICKEN OR BEEF (25 EMPANADAS)

CLASSIC SHRIMP COCKTAIL (G/F) \$160

JUMBO SHRIMP, COCKTAIL SAUCE, LEMON (72 SHRIMP)

HUMMUS CRUDITÉ PLATTER & NAAN CRISPS (V) \$56

RED PEPPER HUMMUS (G/F), HARICOT VERTS, RAINBOW BABY CARROTS, BELL PEPPERS, NAAN CRISPS

GOURMET CHEESE AND CRACKERS (V) \$76

AGED CHEESES, SOFT CHEESES, GRAPES, BERRIES, FRESH FRUIT, GOURMET CRACKERS & FLATBREADS

PIZZA

FRESH HOUSEMADE PIZZAS | 16" ROUND CUT INTO 8 SLICES

THREE-CHEESE PIZZA \$25

PROVOLONE, MOZZARELLA, FONTINA

PEPPERONI PIZZA \$28

LOADED WITH BEEF & PORK PEPPERONI

BUFFALO CHICKEN & BLUE CHEESE \$29

SPICY BUFFALO CHICKEN, BLUE CHEESE, SCALLIONS

GREEK VEGGIE PIZZA \$29

ONION, RED PEPPERS, MUSHROOMS, TOMATOES, ARTICHOKE, SPINACH, KALAMATA OLIVES, BANANA PEPPERS, FETA & HERBS

SLIDERS

FULL ORDER (24 SLIDERS) | HALF ORDER (12 SLIDERS)

CHEDDAR CHEESEBURGER SLIDERS & GARLIC PICKLE SPEARS

FULL \$134 | HALF \$80

PROVOLONE, MOZZARELLA, FONTINA

BARBEQUE PULLED PORK SLIDERS & COLESLAW

FULL \$134 | HALF \$80

SMOKED PULLED BOSTON BUTT, BARBEQUE SAUCE, HAWAIIAN SLIDER ROLLS

CUBAN SLIDERS WITH HOUSEMADE PICKLES

FULL \$134 | HALF \$80

ROASTED PORK, SLICED HAM, SWISS CHEESE, CUBAN SPICED MUSTARD, BREAD AND BUTTER PICKLES

CHICKEN PARMESAN SLIDERS

FULL \$134 | HALF \$80

BREADED CHICKEN, MARINARA, PARMESAN, PROVOLONE, SLIDER ROLLS

EGGPLANT PARMESAN SLIDERS

FULL \$134 | HALF \$80

BREADED PARMESAN, MARINARA, PARMESAN, PROVOLONE, SLIDER ROLLS

HOT DOGS

12 HOT DOGS

HOT DOGS, COLESLAW & DICED ONION \$80

ALL BEEF HOT DOGS, COLESLAW, DICED ONION, BUNS, CONDIMENTS

GAME DAY WRAPS

12 WRAPS | CAN BE MADE GLUTEN-FREE AS WELL

CHICKEN CAESAR WRAP \$156

FIRE BRAISED CHICKEN, CREAMY CAESAR DRESSING, PARMESAN, ROMAINE LETTUCE IN A WHITE FLOUR WRAP

TURKEY BLT WRAP \$156

SLICED DELI TURKEY, CHEDDAR CHEESE, SMOKED BACON, GREEN LEAF LETTUCE, SLICED TOMATO ON A WHITE WRAP WITH A DIJON BISTRO SAUCE. (WE CAN ALSO PREPARE WITHOUT BACON)

GREEK WRAP (V) \$156

HUMMUS, KALAMATA OLIVES, FETA, PEPPERONCINI, CUCUMBERS, TOMATOES AND GREENS IN A WHITE WRAP

PARTY SANDWICHES

EACH 22" BAGUETTE PARTY SANDWICH IS CUT INTO 8 & BAMBOO PICKED

ITALIAN 'GRINDER' PARTY SANDWICH \$60

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

FIREHOUSE ROAST BEEF PARTY SANDWICH \$60

MEDIUM-RARE DELI ROAST BEEF WITH PEPPER JACK CHEESE, FIRE-ROASTED AND HOT HOUSE TOMATOES, LEAF LETTUCE WITH A BOLD HORSERADISH DIJON SAUCE

GRILLED & CHILLED PLATTERS OF MEATS & SEAFOOD

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) \$15

LEMON HERB MARINATED, GRILLED & SLICED CHICKEN

GRILLED JUMBO SHRIMP (G/F) \$17

GRILLED JUMBO SHRIMP, SMOKED PAPRIKA

SEARED FARM-RAISED SALMON \$17

THAI SEARED SALMON WITH GINGER SESAME GLAZE

FIRE BRAISED BEEF FLANK \$17

SOUTHWEST BASTED STEAK, COOKED MEDIUM RARE

PAN-SEARED ORGANIC TOFU (VE) (G/F) \$13

ORANGE GINGER GLAZED WITH GRILLED BABY BOK CHOY & PORTABELLA

GRILLED & ROASTED SEASONAL VEGETABLES (VE) (G/F) \$7

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.)

HOUSEMADE SALADS

SERVES 12-15 PEOPLE

TOSSED GREEN SALAD WITH DRESSINGS (VE) (G/F) \$54

MIXED GREENS, CARROTS, GRAPE TOMATOES, SLICED CUCUMBER, RADISH, VARIETY OF SALAD DRESSINGS

ITALIAN PASTA SALAD (V) \$54

PENNE, VEGETABLES, OLIVES, PEPPERS, CHICKPEAS, ROASTED TOMATOES, BASIL

SEASONAL QUINOA BOWL (V) (G/F) \$62

A SEASONAL PREPARATION OF RED & WHITE QUINOA EXPERTLY PAIRED WITH CHEF SELECTED INGREDIENTS

RED CABBAGE & CILANTRO SLAW (VE) (G/F) \$54

THINLY SHREDDED RED CABBAGE, CARROTS, JALAPEÑO, FRESH CILANTRO, JAPANESE RICE WINE VINEGAR

SAVORY DIPS & SIDES

BISTRO FRIES (V) \$56

SERVES 12-15 PEOPLE

CHEF PAUL PRUDHOMME'S SEASONED FRIES

ONION RINGS & SPICY HORSERADISH DIP (V) \$68

SERVES 12-15 PEOPLE

BEER BATTERED & THICK-CUT ONION RINGS

POTATO CHIPS & RANCH DRESSING (V) \$27/ORDER

SERVES 12-15 PEOPLE

TORTILLA CORN CHIPS & SALSA (V) \$36/ORDER

SERVES 12-15 PEOPLE

BUTTERED POPCORN BOWL (V) \$27/ORDER

SERVES 12-15 PEOPLE

BEEF & BEAN CHILI \$5/PERSON

SERVED WITH SIDE CHEDDAR, CHIPS OR CRACKERS

THREE-BEAN CHILI (VE) (G/F) CHILI \$5/PERSON

SERVED WITH SIDE CHEDDAR, CHIPS OR CRACKERS

FLOWING POPCORN (V) \$3/PERSON

BUTTERED & SALTED

PRETZELS (V) \$3/BAG

ROLD GOLD TWISTS

PLANTERS TRAIL MIX (V) \$4/BAG

NUTS & CHOCOLATE

CHEX PARTY MIX (V) \$3/BAG

INDIVIDUAL BAGS

**LAYS ASSORTMENT, KETTLE CHIPS OR SMARTFOOD POPCORN (V)
\$2/BAG**

ARTISAN ROLLS OR GARLIC KNOTS (V) \$12 PER DOZEN

SUSHI

SERVED WITH WASABI, PICKLED GINGER, SOY SAUCE AND CHOPSTICKS

SUSHI PARTY TRAYS *PRICED PER TRAY*

KOBE \$ 60 • *36 PIECES RAW & COOKED SUSHI*

8PC EACH: TEMPURA SHRIMP, CALIFORNIA & SPICY TUNA ROLLS

4PC EACH: STEELHEAD NIGIRI, EBI SHRIMP NIGIRI & TUNA NIGIRI

SAPPORO \$ 67 • *57 PIECES COOKED ASSORTMENT*

4PC EACH: EBI SHRIMP NIGIRI

6PC EACH: CUCUMBER, HOSOMAKI & AVOCADO HOSOMAKI

8PC EACH: TEMPURA SHRIMP, TIGER, TEMPURA, CALIFORNIA & CALIFORNIA CRUNCH

OSAKA \$ 77 • *57 PIECES RAW ASSORTMENT*

4PC EACH: EBI SHRIMP NIGIRI, STEELHEAD NIGIRI & TUNA NIGIRI

6PC EACH: TUNA HOSOMAKI & STEELHEAD HOSOMAKI

8PC EACH: SPICY TUNA, CORAL, ALOHA & RAINBOW ROLL

CHEF DESIGNED BUFFETS

CATERED BUFFETS | SERVICE & STAFFING CHARGES WILL APPLY

MINIMUM ORDER OF 15 PEOPLE | PRICED PER PERSON

PAST THE TOWER \$30

TOSSED GREEN SALAD (VE) (G/F), CHICKEN PARMESAN WITH MARINARA, EGGPLANT PARMESAN (V), PENNE WITH POMODORO SAUCE & BASIL (V), BROCCOLI & CAULIFLOWER AGLIO (VE) (G/F), GARLIC KNOTS (V), GRATED PARMESAN (V) (G/F), RED PEPPER FLAKES

NEW ENGLAND BISTRO \$32

GREEN SALAD CHOICE (V) (G/F), YANKEE BEEF POT ROAST (G/F), BAKED COD WITH WHITE WINE & BUTTERED RITZ, ROASTED BABY CARROTS & ASPARAGUS (VE) (G/F), GARLIC ROASTED RED MASHED POTATOES (V) (G/F), ARTISAN ROLLS (VE) & BUTTER

PAST THE TOWER \$30

TOSSED GREEN SALAD (VE) (G/F), CHICKEN PARMESAN WITH MARINARA, EGGPLANT PARMESAN (V), PENNE WITH POMODORO SAUCE & BASIL (V), BROCCOLI & CAULIFLOWER AGLIO (VE) (G/F), GARLIC KNOTS (V), GRATED PARMESAN (V) (G/F), RED PEPPER FLAKES

PULLED BARBEQUE \$30

TOSSED GREEN SALAD (VE) (G/F), PULLED PORK (G/F), PULLED BARBEQUE CHICKEN (G/F), MACARONI & CHEESE (V), COUNTRY GREEN BEANS WITH BACON (G/F), PICNIC (V) (G/F), PICKLE SPEARS (VE) (G/F), HAWAIIAN SLIDER ROLLS (VE) OR CORN BREAD (VE)

HOT ENTREES BY THE PAN

EACH HALF PAN FEEDS 12 PEOPLE

PENNE & MARINARA (V) \$50

MACARONI & CHEESE (V) \$58

EGGPLANT PARMESAN (V) \$64

MEAT & CHEESE LASAGNA \$78

CHICKEN PARMESAN \$78

SAUSAGE & PEPPERS \$64

BBQ PULLED PORK \$110

BBQ PULLED CHICKEN \$110

BAKESHOP

URI ON-CAMPUS BAKESHOP PROVIDING FRESHLY BAKED PASTRIES & DESSERTS
WE ALSO OFFER BAKESHOP SPECIALTY CAKES, CUPCAKES & COOKIES

PLEASE INQUIRE FURTHER

PASTRIES BY THE DOZEN

BAKESHOP COOKIES \$14

CHOCOLATE BROWNIES \$27

ASSORTED DESSERT BARS \$32

RASPBERRY BROWNIE, MARBLE

CHEESECAKE, LEMON BLUEBERRY

OREO COOKIE BROWNIES \$27

ICED CUPCAKES \$24

SPECIALTY CAKES & CUPCAKES

CALL FOR DETAILS

BEVERAGES

PRICED AS NOTED

BY THE GALLON SERVES UP TO 12-16 PEOPLE

LOCAL PREMIUM COFFEE \$28

LOCAL DECAFFEINATED COFFEE \$28

GOURMET TEAS & HOT WATER \$17

HOT OR COLD APPLE CIDER \$28

HOT COCOA \$28

BY THE DISPENSER

1.5 GALLON
(SERVES 20-24)

3 GALLON
(SERVES 40-48)

GOLD PEAK ICED TEA

\$26

\$54

MINUTE MAID LEMONADE

\$26

\$54

WATER

\$13

\$26

BOTTLES, CANS EACH

BOTTLED WATER \$3

ASSORTED SODAS \$3

SELTZER WATER \$3

FRUIT JUICE \$4

SPORTS DRINK \$4

PERRIER SPARKLING MINERAL \$4

RYAN CENTER BAR MENU

ALCOHOL SERVICE & BAR MENU

URI CATERING HAS A SELECTION OF BEERS AND WINES. ALL STAFF MEMBERS ARE SERVESAFE TRAINED AND ADHERE TO ALL STATE OF RHODE ISLAND ALCOHOL LAWS. URI CATERING RESERVES THE RIGHT TO REFUSE SERVICES TO GROUPS WHICH INCLUDE GUESTS WHO ARE NOT OF LEGAL DRINKING AGE. IN ALL CASES, WE RESERVE THE RIGHT TO ASK FOR PROPER PROOF OF AGE AND THE RIGHT TO REFUSE SERVICE TO A VISIBLY INTOXICATED GUEST. BEER ON THE SUITE LEVEL IS SOLD BY THE 6-PACK ONLY AND WINE BY THE BOTTLE.

BAR SELECTION

DOMESTIC BEER \$45/SIX-PACK

*BUD LIGHT
NARRAGANSETT*

PREMIUM BEER \$50/SIX-PACK

*BLUE MOON
CORONA
CORONA LIGHT
SAM ADAMS LAGER
SIERRA NEVADA
WHALERS- RISE*

WINES \$60/BOTTLE

*MERLOT, J LOHR
CABERNET SAUVIGNON, J LOHR
PINOT NOIR, HOB NOB
CHARDONNAY, KENDALL-JACKSON GRAND RESERVE
SAUVIGNON BLANC, OYSTER BAY
PINOT GRIGIO, KRIS*

HARD SELTZER \$50/SIX-PACK

TRULY HARD SELTZER

****NONALCOHOLIC BEER OPTIONS AVAILBLE****