2023-24
Suite Catering Menus
The Ryan Center and Meade Stadium

Proudly Provided By University of Rhode Island Catering Services
(401)874-9479 | catering@eta.uri.edu
Table of Contents

Ordering Procedure and Policies ........................................... 1
Ryan Center Event Menu ..................................................... 2-7
Football Field Suite Menu .................................................. 8
Event Day Menu .................................................................... 9
Alcohol Menu ....................................................................... 10
RYAN CENTER EVENT PLANNING TIMELINE

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 and service details

1 Week Prior
Guarantee number of guests
Alert us of all known food allergies

CATERING POLICY
- The Event Order emailed to you will serve as your Contract & Invoice, please review it carefully.
- Any changes made within 7 days of the event will incur a $50 admin fee.
- If a final guarantee is not received 1 week prior, we will use the guarantee provided on the Event Order.
- Any orders requested within 72 hours will be limited to the Day of Menu

SERVICE CHARGES
Suite Set Up & Service Fee: $50 per suite
Our Catering team member(s) will prepare & accommodate your suite's food and beverage needs throughout the game.
Premium Space Set Up & Service Fee: $100 per 100 guests

PAYMENT PROCESS
Credit Card Payment - A secure link will be sent to your email address. Your credit card will be automatically billed after the conclusion of the event with our online payment service.
URI Purchase Order - Catering must receive a copy of Purchase Order before the event.

Dietary Restrictions & Allergies:
Dietary Icons: (V) = Vegetarian (VE) = Vegan (G/F) = Gluten Free
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
**All fried menu items are fried in the same oil thereby making all fried food not gluten-free**

catering@etal.uri.edu
401-874-9479
RYAN CENTER EVENT MENU

SUITE MENUS

APPETIZERS

Full Order (12-15 people) | Half Order (6-8 people)

**Buffalo Chicken Wings with Celery & Blue Cheese:** Full $110 | Half $60
Buffalo Wings, celery sticks & blue cheese dressing (approx. 52 | 26 wings)

**Chicken Tenders & Honey Mustard or BBQ Sauce:** Full $100 | Half $55
White meat chicken tenders, pounded & breaded (approx. 42 | 21 tenders)

**Bistro Fries (V):** Full $56 | Half $30
Steak-cut seasoned French fries

**Cajun French Fries (V):** Full $56 | Half $30
Chef Paul Prudhomme’s Cajun Seasoned fries

**Onion Rings & Spicy Horseradish Dip (V):** Full $68 | Half $36
Beer battered & thick-cut onion rings

**Classic Shrimp Cocktail (G/F):** Full $220 | Half $110 or Current Market Price
Jumbo shrimp, cocktail sauce, lemon (72 | 36 shrimp)

PIZZA

*Fresh House-made Pizzas | 16” round cut into 8 slices*

**Three-Cheese Pizza:** $20
Provolone, mozzarella, fontina

**Pepperoni Pizza:** $21
Loaded with beef & pork pepperoni

**Buffalo Chicken & Blue Cheese:** $22
Spicy buffalo chicken, blue cheese, scallions

**Greek Veggie Pizza:** $22
Onion, red peppers, mushrooms, tomatoes, artichokes, spinach, Kalamata olives, banana peppers, feta & herbs
**SLIDERS**

*Full Order (24 sliders) | Half Order (12 sliders)*

**Cheddar Cheese Burger Sliders:** Full $134 | Half $70  
Grilled prime beef patties with cheddar cheese, slider rolls, condiments

**Barbeque Pulled Pork Sliders & Coleslaw:** Full $134 | Half $70  
Smoked pulled Boston butt, barbeque sauce, Hawaiian slider rolls, coleslaw

**Chicken or Eggplant Parmesan Sliders:** Full $134 | Half $70  
Breaded chicken or eggplant, marinara, parmesan, provolone, slider rolls

**HOT DOGS**

*Full Order (24 hot dogs) | Half Order (12 hot dogs)*

**Hot Dogs, Chili, Coleslaw & Diced Onion:** Full $110 | Half $60  
All beef hot dogs, buns, chili, classic coleslaw, diced onion, condiments

**GAME DAY WRAPS**

*Full Order (14 Wraps) | Half Order (7 Wraps) | Can be made Gluten-Free as well*

**Chicken Caesar Wrap:** Full $156 | Half $80  
Fire braised chicken, creamy Caesar dressing, parmesan, romaine lettuce in a white flour wrap

**Turkey BLT Wrap:** Full $156 | Half $80  
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):** Full $156 | Half $80  
hummus, Kalamata olives, feta, pepperoncini, cucumbers, tomatoes and greens in a white wrap

**PARTY SANDWICHES**

*Each 22” baguette is cut into 8 portions & bamboo picked*

**Italian ‘Grinder’ Party Sandwich:** 2 Party Sandwiches $110 | 1 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:** 2 Party Sandwiches $110 | 1 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 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: $14
Lemon herb marinated, grilled & sliced chicken

Grilled Jumbo Shrimp: $16
Cajun grilled jumbo shrimp, smoked paprika

Seared Farm-Raised Salmon: $16
Thai seared salmon with ginger sesame glaze

Fire Braised Beef Flank: $16
Southwest basted steak, cooked medium rare

Pan-Seared Organic Tofu (VE): $12
Orange ginger glazed with grilled baby bok choy & portabella

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

PLATTERS, SALADS & SLAW

Full Order (12-15 people) | Half Order (6-8 people)

Hummus Crudité Platter & Naan Crisp (V): Full $56 | Half $38
red pepper hummus (G/F), haricot verts, rainbow baby carrots, bell peppers, naan crisps

Gourmet Cheese & Crackers (V): Full $76 | Half $52
aged cheeses, soft cheeses, grapes, berries, fresh fruit, gourmet crackers & flatbreads

Tossed Green Salad with Dressings (VE)(G/F): Full $54
mixed greens, carrots, grape tomatoes, sliced cucumber, radish, variety of salad dressings

Italian Pasta Salad (V): Full $54
penne, vegetables, olives, peppers, chickpeas, roasted tomatoes, basil

Red Cabbage & Cilantro Slaw (VE)(G/F): Full $54
thinly shredded red cabbage, carrots, jalapeño, fresh cilantro, Japanese rice wine vinegar
**SAVORY DIPS & SNACKS**

*Full Order (12-15 people)*

- Potato Chips & Ranch Dressing (V): $27/order
- Tortilla Corn Chips & Salsa (V): $36/order
- Flowing Popcorn: $3/person (buttered & salted)
- Pretzels: $3/bag (Rold Gold Twists)
- Planters Trail Mix: $4/bag (nuts & chocolate)
- Chex Party Mix: $3/bag (individual bags)
- Lays Assortment, Kettle Chips or Smartfood Popcorn: $2/bag

**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
  - 4 pc each: Ebi Shrimp Nigiri
  - 6 pc each: Cucumber Hosomaki & Avocado Hosomaki
  - 8 pc each: Tempura Shrimp, Tiger, Tempura, California & California Crunch

- **Osaka** $77 - 57 pieces Raw Assortment
  - 4 pc each: Ebi Shrimp Nigiri, Steelhead Nigiri & Tuna Nigiri
  - 6 pc each: Tuna Hosomaki & Steelhead Hosomaki
  - 8 pc 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: $28**
  - Chicken Parmesan with Marinara, Eggplant Rollatini with Ricotta, Cheese Filled Tortellini with Pomodoro Sauce & Basil, Broccoli & Cauliflower Aioli, Tossed Salad, Garlic Rolls & Butter

- **NEW ENGLAND BISTRO: $32**
  - Braised Beef Short Ribs with RI Wild Mushrooms, Baked Cod with White Wine & Buttered Ritz, Roasted Root Vegetables, Garlic Roasted Mashed Red Potatoes, Tossed Salad, Rolls & Butter
**PULLED BARBEQUE:** $28
Pulled Pork, Pulled Barbeque Chicken, Macaroni & Cheese, Country Green Beans with Bacon, Picnic Coleslaw, Tossed Salad, Pickle Spears, Hawaiian Slider Rolls or Corn Bread

**HOT DISHES BY THE HALF PAN**
Each half pan feeds 12 people

- Penne & Marinara (V): $40
- Macaroni & Cheese (V): $48
- Eggplant Parmesan (V): $54
- Meat & Cheese Lasagna: $68
- Chicken Parmesan: $68
- Sausage & Peppers: $54

**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
- Oreo Cookie Brownies: $27
- Assorted Dessert Bars: $32 - raspberry brownie, marble cheesecake, lemon blueberry

**CRISPS BY THE HALF PAN**
Apple or blueberry
Half Pan: $30 (feeds 12-15 people)

**CUPCAKES BY THE DOZEN**
- Iced Cupcakes: $24
- Specialty 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
Clear Dispenser Size....3 gal
Number of People Served .... (40-48)
Gold Peak Iced Tea: $54
Minute Maid Lemonade: $54
Water: $26

BOTTLES, CANS Each
Bottled Water: $3
Assorted Sodas: $3 Coke, Diet Coke, Sprite, ginger ale
Seltzer Water: $3
Fruit Juice: $4
Powerade: $4
Perrier Sparkling Mineral Water: $26/four-pack
FOOTBALL
FIELD SUITE CATERING PACKAGES
Packages Designed to Accommodate 12-15 People

PACKAGE 1: Tailgate  $500
Buffalo Chicken Wings with Celery & Blue Cheese - (approx. 48 wings)
Hot Buffalo Wings, crispy celery sticks & blue cheese dressing
Cheddar Cheese Burger Sliders & Garlic Pickle Spears (24 sliders)
Grilled prime beef patties with cheddar cheese, slider rolls, pickles, condiments
Hot Dogs, Chili, Coleslaw & Diced Onion (24 hot dogs)
All beef hot dogs, buns, chili, classic coleslaw, diced onion, condiments
Potato Chips & Ranch Dip (V)
12 Bottled Water, Sodas or Seltzers

PACKAGE 2: Go Rhody Football  $400
Turkey BLT Wrap (V) (14 wraps)
Sliced deli turkey, cheddar cheese, smoked bacon, green leaf lettuce, sliced tomato on a white wrap with a Dijon bistro sauce.
Italian ‘Grinder’ Party Sandwich (2-22” baguettes cut into 8 portions)
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
Italian Pasta Salad (V)
Chef’s choice pasta, vegetables, olives, peppers, chickpeas, roasted tomatoes, basil, dressing
Chex Party Mix individual bags
12 Bottled Water, Sodas or Seltzers

PACKAGE 3: ‘Pick Six’  $300
Hummus Crudité Platter & Naan Crisps (V)
red pepper hummus, haricot verts, rainbow baby carrots, bell peppers, naan crisps
Popcorn buttered & salted
Planters Trail Mix nuts & chocolate
Chex Party Mix individual bags
Potato Chips & Ranch Dip (V)
Tortilla Corn Chips & Salsa (V)
12 Bottled Water, Sodas or Seltzers
RYAN CENTER EVENT DAY MENU 2023-2024

PUB FARE  Full Order (12-15 people)
Buffalo Chicken Wings with Celery & Blue Cheese  Full $110
Buffalo Wings, celery sticks & blue cheese dressing    (approx. 52 wings)
Chicken Tenders & Honey Mustard or BBQ Sauce  Full $100
White meat chicken tenders, pounded & breaded      (approx. 42 tenders)
Bistro Fries (V)  Full $56
Steak-cut seasoned French fries
Cajun French Fries (V)  Full $56
Chef Paul Prudhomme’s Cajun Seasoned fries
Onion Rings & Spicy Horseradish Dip (V)  Full $68
Beer battered & thick-cut onion rings

PIZZA  Fresh House-made Pizzas | 16” round cut into 8 slices
Three-Cheese Pizza  $20
Provolone, mozzarella, fontina
Pepperoni Pizza  $21
Loaded with beef & pork pepperoni
Buffalo Chicken & Blue Cheese  $22
Spicy buffalo chicken, blue cheese, scallions
Greek Veggie Pizza  $22
Onion, red peppers, mushrooms, tomatoes, artichokes,
spinach, kalamata olives, banana peppers, feta & herbs

SNACKS & DIPS  Full Order (feeds 12-15 people)
Potato Chips & Ranch Dressing (V)  $27/order
Tortilla Corn Chips & Salsa (V)  $36/order
Flowing Popcorn  $3/person buttered & salted
Pretzels  $3/bag Rold Gold Twists
Planters Trail Mix  $4/bag nuts & chocolate
Chex Party Mix  $3/bag individual bags

BEVERAGES
BY THE GALLON  Serves up to 12-16 people
Local Premium Regular or Decaffeinated Coffee $28
Gourmet Teas & Hot Water $17
Hot Cocoa $28
BOTTLES, CANS  Each
Bottled Water $3
Assorted Sodas  $3 Coke, Diet Coke, Sprite, ginger ale
Seltzer Water $3
Fruit Juice or Powerade $4
Perrier Sparkling Mineral Water $26/four-pack
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