

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



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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 Crisps (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 (battered & 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 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

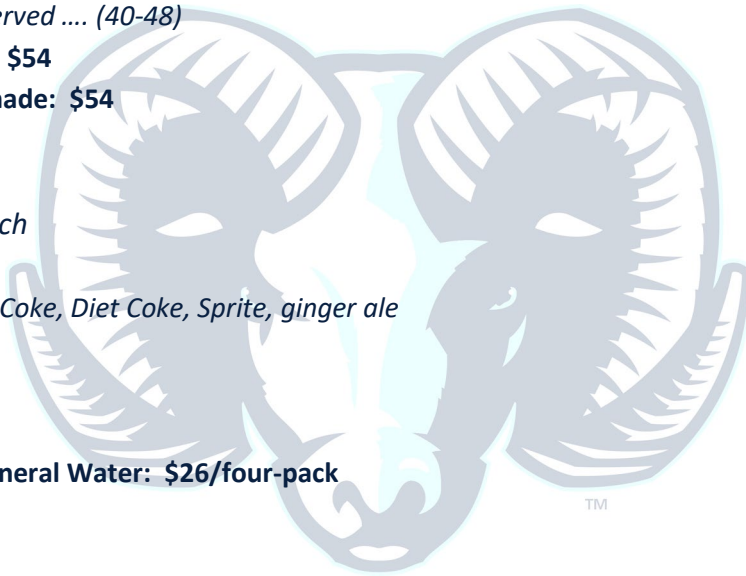
Assorted Sodas: \$3 *Coke, Diet Coke, Sprite, ginger ale*

Seltzer Water: \$3

Fruit Juice: \$4

Powerade: \$4

Perrier Sparkling Mineral Water: \$26/four-pack



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FOOTBALL

FIELD SUITE CATERING PACKAGES

Packages Designed to Accommodate 15 People

PACKAGE 1: Tailgate \$500

Buffalo Chicken Wings with Celery & Blue Cheese - Full Order

Hot Buffalo Wings, crispy celery sticks & blue cheese dressing

Cheddar Cheese Burger Sliders - Full Order (24)

Grilled prime beef patties with cheddar cheese, slider rolls, condiments

Hot Dogs, Chili, Coleslaw & Diced Onion - Full Order (24)

All beef hot dogs, buns, chili, classic coleslaw, diced onion, condiments

Potato Chips & Ranch Dip (V)

12 Beers

12 Bottled Water, Sodas or Seltzers

PACKAGE 2: Go Rhody Football \$400

Turkey BLT Wrap (VE) - Full (14)

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)*

Italian 'Grinder' Party Sandwich – 2 (8)

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
(Each Party Sandwich 22" baguette is cut into 8 portions & bamboo picked)

Italian Pasta Salad (V)

penne, vegetables, olives, peppers, chickpeas, roasted tomatoes, basil

Chex Party Mix individual bags

12 Beers

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 Beers

12 Bottled Water, Sodas or Seltzers

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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

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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