RYAN CENTER SUITE MENU 2026-2027

SMALL BITES

SERVES 12-15 PEOPLE

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

HOT BUFFALO CHICKEN WINGS, CRISPY CELERY STICKS & BLUE CHEESE DRESSING (APPROX. 44 W

STICKY WINGS & SLAW - $110

SWEET & SAVORY STICKY CHICKEN WINGS W/ HOUSEMADE SLAW (APPROX 44 WINGS)

CHICKEN TENDERS & HONEY MUSTARD OR BBQ SAUCE - $100

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

HOT HONEY HOG WINGS - $78

WING STYLE BONE-IN PORK SHANK FRIED & TOSSED IN HOT HONEY BUFFALO SAUCE (12 PIECES)

BISTRO FRIES & HOUSEMADE BISTRO SAUCE - $56

OLD BAY SEASONED FRIES W/ A HORSERADISH BISTRO SAUCE

MOZZARELLA STICKS & POMODORO SAUCE - $54 *(25 STICKS)*

COCONUT CHICKEN & MANGO CHUTNEY - $98 *(25 SKEWERS)*

HUMMUS CRUDITE PLATTER & NAAN CRISPS (V) - $56 *(25 SPRING ROLLS)*

CLASSIC SHRIMP COCKTAIL (G/F) - $160

JUMBO SHRIMP, COCKTAIL SAUCE, LEMON (72 SHRIMP)

VEGETABLE SPRING ROLLS & THAI CHILI SAUCE - $88

RED PEPPER HUMMUS, SEASONAL GARDEN VEGETABLES

GOURMET CHEESE AND CRACKERS (V) - $76

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

FRESH CUT FRUIT TRAY - $66

FRESH MELONS, PINEAPPLE, GRAPES, BERRIES AND SEASONAL FRUIT

PIZZA

FRESH HOUSEMADE PIZZAS | 16" ROUND CUT INTO 8 SLICES

THREE-CHEESE PIZZA - $25

SHARP PROVOLONE, MOZZARELLA, PARMESAN

PEPPERONI PIZZA - $28

LOADED WITH PEPPERONI & CHEESE

BUFFALO CHICKEN & BLUE CHEESE - $29

SPICY BUFFALO CHICKEN, BLUE CHEESE, SCALLIONS

GREEK VEGGIE PIZZA (V) - $29

GARLIC WHITE SAUCE, ONION, PEPPERS, MUSHROOMS, TOMATO, ARTICHOKE, SPINACH, OLIVES, FETA & HERBS

SLIDERS

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

CHEDDAR CHEESEBURGER SLIDERS & PICKLE CHIPS

FULL $134 | HALF $80

GRILLED PRIME BEEF PATTIES W/ CHEDDAR CHEESE, SLIDER ROLLS, CONDIMENTS

BARBEQUE PULLED PORK SLIDERS & SLAW

FULL $134 | HALF $80

SMOKED PULLED BOSTON BUTT, BARBEQUE SAUCE, HAWAIIAN SLIDER ROLLS

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 (GF) (D/F) - $60

ALL BEEF HOT DOGS, BUNS, CONDIMENTS

ADD CHILI, CHEESE SAUCE, & ONION FOR A DELUXE DOG $

GAME DAY WRAPS

12 WRAPS | CAN BE MADE GLUTEN-FREE AS WELL

CHICKEN CAESAR WRAP - $156

ALL WHITE MEAT CHICKEN, CREAMY CAESAR DRESSING, PARMESAN, ROMAINE LETTUCE IN A FLOUR WRAP

TURKEY BLT WRAP - $156

SLICED DELI TURKEY, CHEDDAR CHEESE, SMOKED BACON, GREEN LEAF LETTUCE, SLICED TOMATO ON A WHITE WRAP WITH A HOUSEMADE BISTRO SAUCE.

GREEK WRAP (V) $156

HUMMUS, STUFFED GRAPE LEAVES, KALAMATA OLIVES, FETA, PICKLED RED ONION, CUCUMBER, TOMATO, 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

ZESTY MANGO GRILLED JUMBO SHRIMP

SEARED FARM-RAISED SALMON - $17

THAI SEARED SALMON WITH ORANGE GINGER GLAZE

GRILLED BEEF STEAK - $17

KOREAN BARBECUE BASTED STEAK, COOKED MEDIUM RARE

OVEN-SEARED ORGANIC TOFU (G/F)(D/F)(VE)(V) - $13

GENERAL TSO GLAZED WITH TOASTED TUXEDO SESAME SEEDS

GRILLED & ROASTED SEASONAL VEGETABLES (G/F)(D/F)(VE)(V) - $7

PLETHORA OF VEGETABLES, FRESH HERBS, AGED BALSAMIC GLAZE & EXTRA VIRGIN OLIVE OIL

HOUSEMADE SALADS

SERVES 12-15 PEOPLE

TOSSED GREEN SALAD WITH DRESSINGS (G/F)(D/F)(VE)(V) - $54

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

ITALIAN PASTA SALAD (D/F)(VE)(V) - $54

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

BUTTERNUT, CRANBERRY, & KALE QUINOA BOWL (G/F)(D/F)(VE)(V) - $62

ROASTED BUTTERNUT, DRIED CRANBERRIES, GARDEN KALE, HARVEST QUINOA, MAPLE APPLE DIJON VINAGRETTE

SAVORY DIPS & SIDES

POTATO CHIPS & CARAMELIZED ONION DIP OR RANCH DIP (V)

$27/ORDER SERVES 12-15 PEOPLE

TORTILLA CORN CHIPS & SALSA (V)

$36/ORDER SERVES 12-15 PEOPLE

BEEF & BEAN CHILI

$5/PERSON *SERVED WITH SIDE CHEDDAR, SALTINES*

THREE-BEAN CHILI (VE) (G/F) CHILI

$5/PERSON *SERVED WITH SIDE CHEDDAR, SALTINES*

FLOWING POPCORN (V)

$3/PERSON *BUTTERED & SALTED*

SUSHI

SERVED WITH WASABI, PICKLED GINGER, SOY SAUCE AND CHOPSTICKS

SUSHI PARTY TRAYS *PRICED PER TRAY*

KOBE - $60 *36 PIECES RAW & COOKED SUSHI*

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

4 PC 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 - $30

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

NEW ENGLAND BISTRO - $28

NEW ENGLANDER SALAD (G/F)(V), YANKEE BEEF POT ROAST(G/F)(D/F), ROASTED BABY CARROTS & ASPARAGUS (G/F)(D/F)(VE)(V), GARLIC ROASTED RED MASHED POTATOES (V)(G/F), ARTISAN ROLLS (D/F)(VE)(V) & BUTTER

PULLED BARBEQUE - $30

TOSSED GREEN SALAD (G/F)(D/F)(VE)(V), PULLED PORK (G/F)(D/F), PULLED BARBEQUE CHICKEN (G/F)(D/F), MACARONI & CHEESE (V), COUNTRY GREEN BEANS WITH BACON (G/F) (D/F), SLAW (V) (G/F), PICKLE CHIPS (VE) (G/F), HAWAIIAN SLIDER ROLLS (VE)

MEXICAN FIESTA TACO BAR - $25

CHICKEN TINGA (G/F)(D/F), TACO BEEF (G/F)(D/F), SOUTHWEST BLACK BEANS & CHARRED CORN (G/F)(D/F)(VE)(V), MEXICAN FIESTA RICE (G/F)(D/F)(VE)(V), FRESH PICO DE GALLO (G/F) (D/F)(VE)(V), SHREDDED LETTUCE (G/F)(D/F)(VE)(V), SHREDDED CHEDDAR (G/F)(V), GUACAMOLE (G/F)(D/F)(VE)(V), SOUR CREAM (G/F)(V), SALSA (G/F)(D/F)(VE)(V), SOFT FLOUR TACO SHELLS (D/F)(VE)(V), CORN TORTILLA CHIPS (G/F)(D/F)(VE)(V)

HOT ENTREES BY THE PAN

EACH HALF PAN FEEDS 12-15 PEOPLE

PENNE & MARINARA (D/F)(V) - $50

MACARONI & CHEESE (V) - $58

RIGATONI al FORNO & RICOTTA (V) - $60

EGGPLANT PARMESAN (V) - $64

VEGETABLE ALFREDO LASANGA (V) - $78

CHICKEN PARMESAN - $78

ITALIAN MEATBALLS & SAUCE - $64

SAUSAGE & PEPPERS (G/F)(D/F) - $64

BBQ PULLED PORK (G/F)(D/F) - $110

BBQ PULLED CHICKEN (G/F)(D/F) - $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

ASSORTED COOKIES - $18

CHOCOLATE BROWNIES - $27

OREO COOKIE BROWNIES - $30

ASSORTED DESSERT BARS - $32

FROSTED CUPCAKES - $27

BEVERAGES

BY THE GALLON

SERVES UP TO 12-15 PEOPLE

LOCAL PREMIUM COFFEE - $28

LOCAL DECAFFEINATED COFFEE - $28

GOURMET TEAS & HOT WATER - $28

HOT OR COLD APPLE CIDER - $28

HOT COCOA - $28

GOLD PEAK ICED TEA - $18

MINUTE MAID LEMONADE - $18

WATER - $10

BOTTLES, CANS

EACH

BOTTLED WATER - $3

ASSORTED SODAS - $3

SELTZER WATER - $3

FRUIT JUICE - $4

POWERADE - $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

BUD LIGHT 6pack/12oz
NARRAGANSETT 6pack/12oz

PREMIUM BEER $50

RHODY RAM IPA 4pk/16oz
RHODY RUCKUS LAGER 4pk/16oz
WHALERS- RISE APA 6pk/12oz

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

WHITE CLAW 6pk/12oz

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