

MEETINGS

MEETING ROOM RENTAL

PONTIAC- \$500
 WARWICK- \$300
 PAWTUXET- \$300

VISUAL NEEDS

Flat Screen Televisions are complementary in all meetings
 LCD Projector & Screen- \$250
 DVD Player- \$40
 Extension Cord- \$5
 Power Strip- \$5

AUDIO NEEDS

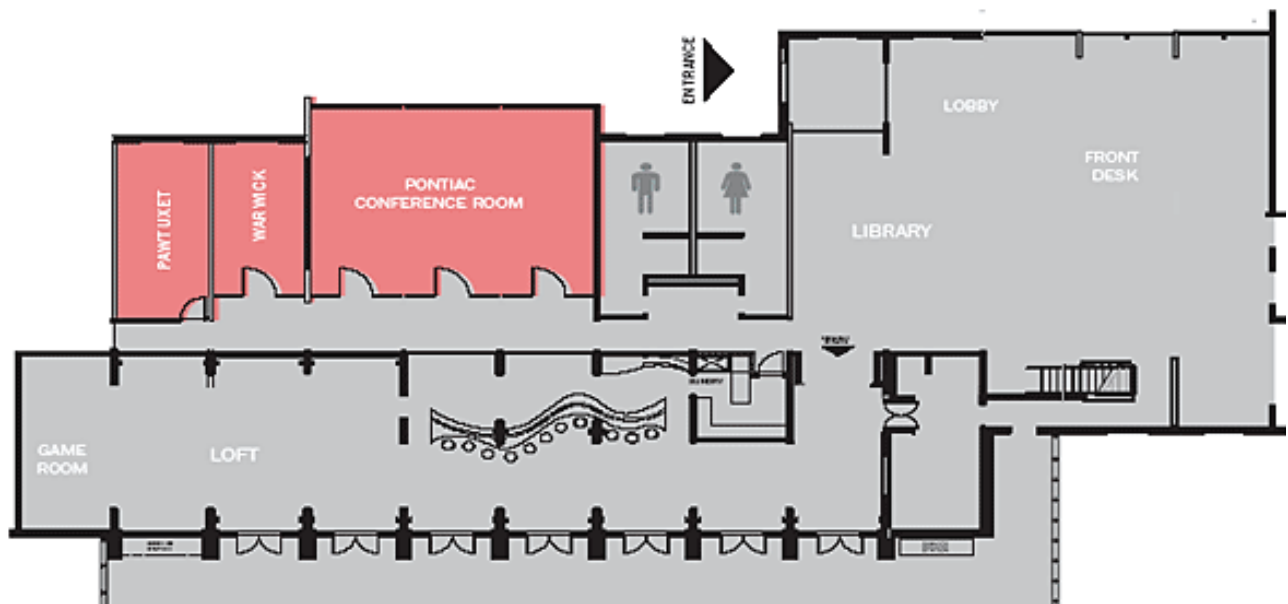
Polycom Speakerphone- \$75
 Microphone and Sound System- \$150

OTHER

Display Easel- \$15
 Flip Chart with Markers- \$35
 White Board- \$25

MEETING ROOM CAPACITIES

	DIMENSIONS (w x L x h)	AREA (sq. ft.)	BOARDROOM	CLASSROOM	THEATER	BANQUET
PONTIAC	34'x26'x10'	950	24	46	70	55
WARWICK	24'x11'x10'	250	10	-	-	-
PAWTUXET	26'x11'x10'	300	14	-	-	10



BREAKFAST

10 person minimum | less than 10 ppl, \$3 additional per person

CONTINENTAL -

12 per person

Sliced Fruit

Breakfast Breads | Muffins | Danish | Bagels

Assorted Fruit Preserves | Cream Cheese | Whipped Butter

Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

HEALTHY START

16 per person

Parfait: Yogurt | Fruit | Granola | Chocolate Chips

Sliced Fruit

Breakfast Breads | Muffins | Danish | Bagels

Assorted Fruit Preserves | Cream Cheese | Whipped Butter

Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

MILLWORKER'S BREAKFAST

19 per person

Scrambled Eggs | Chives

Breakfast Potatoes | Roasted Red Pepper | Caramelized Onions

Apple Wood Smoked Bacon

Country Sausage

French Toast

Parfaits: Yogurt | Fruit | Granola

Sliced Fruit

Breakfast Breads | Muffins | Danish | Bagels

Assorted Fruit Preserves | Cream Cheese | Whipped Butter

Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas



LUNCH BUFFET

10 person minimum | less than 10ppl, \$3 additional per person | available between 11:30-1:30pm

ENTREE SALAD

GARDEN SALAD

7 per person

Mixed Greens | Tomato | Cucumber | Carrots | Red Onion | NYLO Signature Balsamic Dressing

CASER SALAD

8 per person

Romaine Lettuce | Garlic Croutons | Asiago Cheese

SALAD ADD ON

6 per person

Chicken | Shrimp

SANDWICHES

15 per person

Choice of Three

- Sliced Beef | Swiss on Baguette Bread
- Turkey Club | White or Wheat toast
- Italian Grinders
- Chicken Caesar Wrap
- Roasted Veggie Wrap
- Sliced Ham | Cheddar on Baguette Bread
- Tuna Salad on a Brioche Roll
- Chicken Salad on a Brioche Roll

SERVED WITH SANDWICH ACCOMPINEMENTS | PICKELS | CHIPS

LUNCH ENTREE

23 per person

Choice of Two

- Chicken Breast with Marsala Sauce consisting of Mushrooms | Marsala Wine
- Chicken Breast with Piccata Sauce consisting of Capers |Lemon Butter
- Roast Pork Loin | Bacon Dijon Vinaigrette
- Penne Pasta Primavera (with a cream sauce or garlic and oil)
- Herb Crusted and Seared Salmon

SERVED WITH CHEF'S SELECTION OF STARCH OR VEGETABLES

SIDE SALAD- Available as an accompaniment of Sandwiches or Entree

GARDEN SALAD

5 per person

Mixed Greens | Tomato | Cucumber | Carrots | Red Onion | NYLO Signature Balsamic Dressing

CASER SALAD

6 per person

Romaine Lettuce | Garlic Croutons | Asiago Cheese

SPECIALTY AND THEME BREAKS

Minimum of 15 People

RECHARGE

12 per person

Granola Bars | Mixed Nuts | Chilled Whole Fruit

JUST BE NAUGHTY

12 per person

Fun Size Candy Bars | Swedish Fish | Cookies | Brownies

TAKE ME OUT TO THE BALLGAME

12 per person

Popcorn | Peanuts | Hot Pretzels

ICE CREAM SOCIAL

12 per person

Ice Cream Bars | Ice Cream Cups | Italian Ices

HEALTHY

14 per person

Parfait Yogurt | Fruit | Granola | Chocolate Chips

Sliced Fruit

ALL BREAKS INCLUDE ASSORTMENT OF PEPSI BEVERAGES | WATER
FRESHLY BREWED JIM'S ORGANIC BLEND REGULAR & DECAFFEINATED COFFEE | ASSORTED TEAS



ALL DAY MEETING PACKAGE COLD LUNCHEON BUFFET

55 per person
Minimum of 15 People

CONTINENTAL BREAKFAST

Sliced Fruit | Breakfast Breads | Muffins | Danish | Bagels
Assorted Fruit Preserves | Cream Cheese | Whipped Butter
Orange Juice | Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

MID-MORNING REFRESH

Assortment of Pepsi Beverages | Water
Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

NYLO DELI LUNCH BUFFET

SALAD

Mixed Greens | Tomato | Cucumber | Carrots | Red Onion
Tossed With NYLO Signature Balsamic Dressing

SANDWICHES

Choice of Three

- Sliced Beef | Swiss on Baguette Bread
- Turkey Club | White or Wheat toast
- Italian Grinders
- Chicken Caesar Wrap
- Roasted Veggie Wrap
- Sliced Ham | Cheddar on Baguette Bread
- Tuna Salad on a Brioche Roll
- Chicken Salad on a Brioche Roll

SERVED WITH SANDWICH ACCOMPINEMENTS | PICKELS | CHIPS

DESERT

Selection of Fresh Baked pastries

BEVERAGES

Assorted Pepsi Brand Soft Drinks | Water
Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

AFTERNOON BREAK

Assortment of Pepsi Beverages | Water
Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas
Chocolate Chip Cookies | Oatmeal Cookies | Brownies

ALL DAY MEETING PACKAGE HOT LUNCHEON BUFFET

65 per person
Minimum of 20 People

CONTINENTAL BREAKFAST

Sliced Fruit | Breakfast Breads | Muffins | Danish | Bagels
Assorted Fruit Preserves | Cream Cheese | Whipped Butter
Orange Juice | Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

MID-MORNING REFRESH

Assortment of Pepsi Beverages | Water
Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

NYLO LUNCH BUFFET

SALAD

Mixed Greens | Tomato | Cucumber | Carrots | Red Onion
Tossed With NYLO Signature Balsamic Dressing

LUNCH ENTREE

Choice of Two

- Chicken Breast with Marsala Sauce consisting of Mushrooms | Marsala Wine
- Chicken Breast with Piccata Sauce consisting of Capers | Lemon Butter
- Roast Pork Loin | Bacon Dijon Vinaigrette
- Penne Pasta Primavera (with a cream sauce or garlic and oil)
- Herb Crusted and Seared Salmon

SERVED WITH CHEF'S SELECTION OF STARCH OR VEGETABLES

DESERT

Selection of Fresh Baked pastries

BEVERAGES

Assorted Pepsi Brand Soft Drinks | Water
Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

AFTERNOON BREAK

Assortment of Pepsi Beverages | Water
Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas
Chocolate Chip Cookies | Oatmeal Cookies | Brownies

NYLO HOTELS

BANQUET MENU

When searching for a venue that reflects your individuality, look no further than the ultramodern NYLO/Warwick. Our unique indoor and outdoor facilities features the latest in hip, urban design.



BREAKFAST

20 person minimum | less than 20ppl, \$3 additional per person

CONTINENTAL

12 per person

Sliced Fruit

Breakfast Breads | Muffins | Danish | Bagels

Assorted Fruit Preserves | Cream Cheese | Whipped Butter

Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

HEALTHY START

16 per person

Parfait: Yogurt | Fruit | Granola | Chocolate Chips

Sliced Fruit

Breakfast Breads | Muffins | Danish | Bagels

Assorted Fruit Preserves | Cream Cheese | Whipped Butter

Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

MILLWORKER'S BREAKFAST

19 per person

Scrambled Eggs | Chives

Breakfast Potatoes | Roasted Red Pepper | Caramelized Onions

Apple Wood Smoked Bacon

Country Sausage

French Toast

Parfaits: Yogurt | Fruit | Granola

Sliced Fruit

Breakfast Breads | Muffins | Danish | Bagels

Assorted Fruit Preserves | Cream Cheese | Whipped Butter

Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

BRUNCH

30 per person

Sliced Fruit

Breakfast Breads | Muffins | Danish | Bagels

Assorted Fruit Preserves | Cream Cheese | Whipped Butter

Scrambled Eggs | Chives

Breakfast Potatoes | Roasted Red Pepper | Caramelized Onions

Apple Wood Smoked Bacon

Country Sausage

French Toast

Salad

Choice of Chicken Marsala or Chicken Piccata

Baked Penne Pasta

Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

Fresh Squeezed Orange or Grapefruit Juice

3 per person

STATIONARY DISPLAYS

20 person minimum | Based on One Hour of Service

CRUDITÉ

6 per person

Fresh Seasonal Vegetables | Assorted Dressings

CHIPS, SALSA & GUACAMOLE

7 per person

Tortilla Chips Served | Homemade Tomato Salsa | Guacamole | Black Bean
Grilled Corn Salsa | Charred Tomatillo Salsa

HUMMUS

8 per person

Choice of Two

Traditional | Oven-Roasted Tomato | Lemon-Herb Hummus
Served with Crispy Pita Chips | Assorted Vegetables | Spicy Olives

FRESH FRUIT

9 per person

Watermelon | Cantaloupe | Honeydew | Strawberries | Grapes | Pineapple

SPECIALTY CHEESE DISPLAY

12 per person

Local & Imported Cheese | French Bread Crostini | Crackers

ITALIAN ANTIPASTO DISPLAY

16 per person

Italy Inspired Cheeses | Sliced Meats | Pickled Olives | Infused Olive Oils | Breads |Crostini



PASSED HORS D'OEUVRES

20 person minimum | Based on One Hour of Service

SILVER HORS D'OEUVRES

2.50 each

- Roasted Vegetable Stuffed Mushrooms
- Roasted Garlic Tomato Bruschetta
- Spinach | Parmesan | Smoked Gouda Crostini
- Pinwheel Calzones- Spinach & Cheese or Ham & Cheese
- Mini Rice Balls
- Caprese Skewer
- Tortellini Skewer
- Mini Potato Croquettes
- Sausage and Rabe Eggroll

GOLD HORS D'OEUVRES

2.75 each

- Fried Potato | Vermont Cheddar Dumplings | Sour Cream
- Mini Crab Cakes | Lemon Pepper Aioli
- Pancetta Wrapped Peaches with aged Balsamic Vinegar
- Vegetable Egg Rolls
- Pesto Chicken Skewer
- Teriyaki Glazed Chicken Satay
- Pecan Toast | Brie | Braised Apples
- Prosciutto Wrapped Breadsticks

PLATINUM HORS D'OEUVRES

3.00 each

- Steak Crostini topped with Béarnaise
- Shrimp Bisque Spoons
- Spicy Ahi Tuna Tartare Filled Philo Shells
- Smoked Salmon | Caper Relish |Cucumber Canapés | Chive Cream Cheese
- Beef Sashimi | Spray Dipping Sauce
- Shrimp Cocktail
- Fig Goat Cheese and Prosciutto Crostini
- Prosciutto Wrapped Pear with Truffle Honey
- Speck (Smoked Mountain Cured Prosciutto) Wrapped Asparagus

STARTERS

SLIDERS

12 each (3 pieces per order)

Choice of Two

- Cheddar Burgers | Caramelized Onions
- Grilled Chicken
- BBQ Chicken | Pickled Jalapeños | Fried Onions
- Veggie Burger | Hummus | Roasted Red Peppers
- Pulled Pork | Coleslaw

FLAT BREAD PIZZA

12 per pizza

Choice of Two

- BBQ Chicken | Red Onion | Gouda Cheese
- Buffalo Chicken | Hot Sauce | Blue Cheese
- Pesto | Sundried Tomatoes | Mozzarella
- Marinara | Cheese

CHICKEN WINGS

14 per dozen

Choice of Two

- Buffalo | Blue Cheese Dipping Dressing
- BBQ | Ranch Dipping Dressing
- Garlic Parmesan
- Sweet Asian Chile Sesame

BUFFET SOUPS

CHICKEN SOUP

5 per person

VEGETABLE MINESTRONE

5 per person

RHODE ISLAND CLAM CHOWDER

6 per person

LOBSTER BISQUE

9 per person

BUFFET SALADS

GARDEN SALAD

7 per person

Fresh Mesclun Greens | Tomatoes | Cucumbers | Carrots | Red Onion

PASTA SALAD

8 per person

Bowtie Pasta | Roasted Red Peppers | Olives | Red Onion | Asparagus | Feta Cheese | Zinfandel Vinaigrette

FARRO SALAD

8 per person

Farro Roasted Plum Tomatoes | Grilled Asparagus | Carrots | Green Onions | Asian Vinaigrette

CAESAR SALAD

8 per person

Romaine Lettuce | Garlic Croutons | Asiago Cheese

SANTA FE SALAD

8 per person

Assorted Lettuce | Black Beans | Corn | Tortilla Strips | Cilantro Dressing

CAPRESE SALAD

10 per person

Tomato | Basil | Mozzarella Cheese | Balsamic Vinaigrette

BUFFET

20 person minimum | less than 20 ppl, \$3 additional per person

CHICKEN SALTIMBOCCA

24 per person

Sautéed Chicken Breast | Incrusted with Sage Prosciutto | Mushroom Wine Sauce

CHICKEN

24 per person

Slow Braised Chicken | Wine Sauce | Mushrooms | Pork Belly | Mirepoix of Vegetables

PIN WHEELED PORK LOIN

24 per person

Pin Wheeled with Spinach | Roasted Peppers | Garlic | Herbs | Wrapped in Bacon then Roasted

SEARED SALMON

24 per person

Seared Salmon | Fresh Herbs | Lemon

BAKED STUFFED COD

24 per person

Stuffed with Crab Meat Stuffing | Finished with a Fresh Thyme | Shallot Beurre Blanc

STUFFED PORK TENDERLOIN

24 per person

Stuffed with Fig | Pine Nuts | Arugula | Aged Cheddar

TENDERLOIN MEDALLIONS

26 per person

Tenderloin Steak Medallions Finished Au Jus

ALL BUFFET ITEMS ARE ACCOMPANIED BY THE CHEF'S CHOICE OF STARCH & VEGETABLE

PASTA BUFFET

CHEF'S CHOICE OF PASTA

16 per person

Choice of One

Tomato Sauce | Creamy Pesto Sauce | Pink Vodka Sauce | Primavera

ADD ON

2 per person

Cheese Tortellini

4 per person

Choice of Chicken or Shrimp

MACARONI & CHEESE

17 per person

Traditional Mac & Cheese

ADD ON

2 per person

Choice of Bacon or White Cheddar Cheese

4 per person

Choice of Chicken or Shrimp

SERVED WITH FRESHLY GRATED PARMESAN | CRUSHED RED PEPPER FLAKES | DINNER ROLLS

PASTA STATION

2 hour Station | \$100 Attendant Charge

20 per person

PASTA

Choice of Two

Penne | Rigatoni | Tortellini | Cheese Ravioli | Meat Ravioli

SAUCES

Choice of Two

Pesto | Marinara | Oil and Garlic | Alfredo | Pink Vodka

ADD ON

3 per person

Bolognese

ACCOMPANIMENTS

Onion | Mushroom | Roasted Peppers | Broccoli | Zucchini | Tomatoes | Eggplant

PROTEINS

Chicken | Bacon | Shrimp

SERVED WITH FRESHLY GRATED PARMESAN | CRUSHED RED PEPPER FLAKES | DINNER ROLLS

CARVING STATION

Stations are priced for 2 Hours
Attendant Fee of \$100 per Carving Station Will Be Applied

**PEPPERED ROASTED TENDERLOIN OF BEEF WITH PORT WINE
HYME REDUCTION AND HORSERADISH CREAM**

350 each
(Serves Approximately 25 People)

MAPLE GLAZED VIRGINIA HAM WITH SPICED BOURBON SAUCE

265 each
(Serves Approximately 30 People)

WHOLE ROASTED PORK TENDERLOIN WITH HOMEMADE ROASTED APPLESAUCE

250 each
(Serves Approximately 25 People)

LEG OF LAMB

275 each
(Serves Approximately 25 People)

ROAST TURKEY BREAST

250 each
(Serves Approximately 30 People)

ALL CARVING STATIONS ARE SERVED WITH ASSORTED DINNER ROLLS

DESSERTS

5 per piece

Chocolate with Chocolate Frosting
Yellow with Vanilla Frosting
Marble with Whipped Cream
Blueberry Pie
Apple Pie
Chocolate Custard Pie
Custard Pie
Cream puffs
Eclairs
Zeppola's

4 per piece

Apple Danish
Blueberry Danish
Raspberry Danish
Almond Danish
Lemon Danish
Cheese Danish

3 per piece

Lemon Squares
Cinnamon Twists
Apple Turnovers
Blueberry turnovers
Brownies
Chocolate Chip Cookies
Oatmeal Cookies
Sugar Cookies

3 per person

Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas