

A close-up photograph of a chef's hand holding a copper pan over a bright flame. The pan is tilted, and the flame is intense, creating a dramatic scene. The background is blurred, showing a kitchen environment with stainless steel surfaces and other equipment. The overall lighting is warm and focused on the cooking action.

PROVIDENCE MARRIOTT
CULINARY MENUS

Meeting Planners Package

Morning Continental Breakfast

Assorted Juice Bar Freshly Squeezed Fruit and Vegetable Juice Shots

Breakfast Bakeries Bite Size Apple Strudel, Blueberry Muffins, Peanut Butter Energy Bites

Toasting Station Bagels, Multigrain Bread, Cream Cheese, Flavored Butter, Honey, and Preserves

Mid Morning Refresh

A Selection of Local Coffee and Tea, Assorted Soda, and Bottled Water

Afternoon Break

Home Style Oatmeal and Chocolate Chip Cookies & Brownies

A Selection of Local Coffee and Tea, Assorted Soda, and Bottled Water

\$36

To include any of our Cold Lunch Buffets \$72

All pricing is subject to 1.5% service charge, 8% administrative fee, 7% state tax and 1% city tax

1 Orms Street, Providence, Rhode Island 02904 | T 401-272-2400 | F 401-421-8006 | www.mariottprovidence.com

Upgraded Meeting Planners Package

To include the Sunrise Breakfast Buffet

Mid Morning Refresh

A Selection of Local Coffee and Tea, Assorted Soda, and Bottled Water

Afternoon Break

Home Style Oatmeal and Chocolate Chip Cookies & Brownies

A Selection of Local Coffee and Tea, Assorted Soda, and Bottled Water

\$42

To include any of our Hot Lunch Buffets \$78

All pricing is subject to 1.5% service charge, 8% administrative fee, 7% state tax and 1% city tax

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BREAKFAST



Plated Breakfast

Breakfast includes chilled orange juice, assorted bakery items, chef's choice of fresh fruits, and a selection of local coffee and teas

Select one from each category:

Fluffy scrambled eggs

Poached egg, toasted English muffin, Hollandaise sauce

Spinach, tomato, and mushroom egg white frittata with mozzarella cheese

Broken yolk sandwich with filled tomatoes and cheddar cheese

Crunchy whole wheat French toast with strawberry compote

Proteins: Bacon, Turkey sausage links, Grilled ham steak, Grilled Italian sausage, Canadian bacon

Sides: Hash browns, Home fries, Potato pancakes, Johnny Cakes, Grilled tomato and baby spinach

\$26

All pricing is subject to 15% service charge, 8% administrative fee, 7% state tax and 1% city tax

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Breakfast Buffet

Sunrise

Fresh juices

Selection of seasonal fruit

Almond granola with Greek yogurt

Scrambled eggs

Crisp bacon

Country sausage or Turkey sausage

Breakfast potatoes

Overnight oats

Assorted dry cereals, ice cold milk, bananas

Fresh bakery items

Butter, cream cheese, peanut butter, and preserves

Selection of local coffee and teas

\$30

Breakfast Stations

Waffles with warm maple syrup, berries, and whipped cream
\$6

Omelets made to order \$8

Crepes with sweet and savory fillings made to order \$6

Poached egg station \$6

Chef's Fee \$100

Breakfast Enhancements

Broken Yolk Sandwich Smokehouse bacon, cheddar, and
grilled tomatoes on sourdough bread \$5

Poached Egg Toasted English muffin, Canadian bacon,
smoked salmon, hollandaise sauce \$5

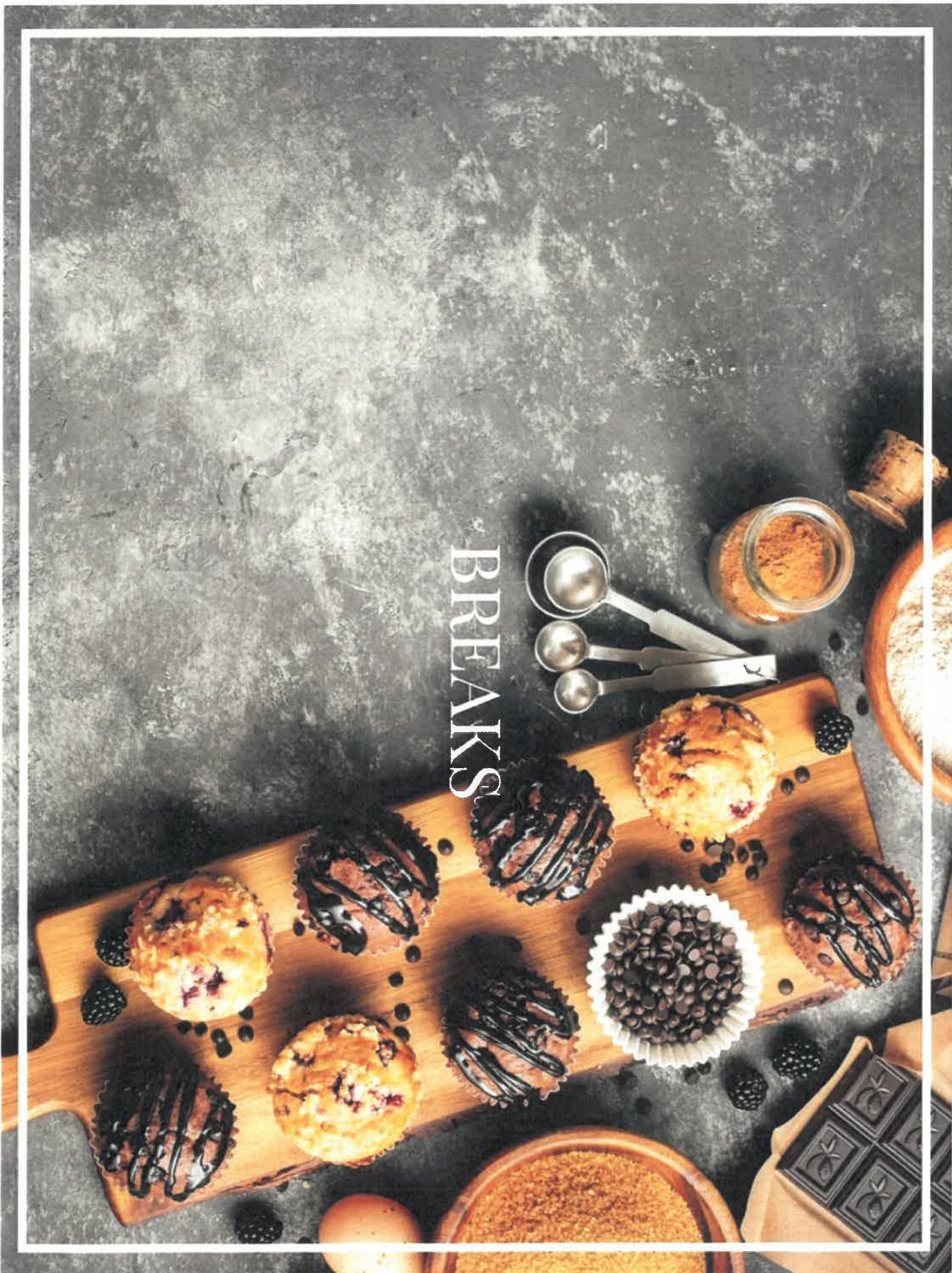
Native Johnny Cakes Maple syrup, sweet creamery butter,
fruit preserves, and fresh fruit \$5

French Toast with hand cut brioche and maple apple walnut
butter \$5

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BREAKS



Healthy Start Continental

Juice Bar Freshly squeezed fruit and vegetable juice shots

Low Fat Greek Yogurt With local honey, raspberry syrup, dried fruits and nuts, almond and apple granola

Oatmeal Traditional Hot or Contemporary Overnight Oats

Ripe Seasonal Whole & Cut Fruit

Breakfast Bakeries Bie Size Apple Strudel, Blueberry & Bran Muffins, Peanut Butter Energy Balls

Multigrain bread, bagels, cream cheese, flavored butter, honey, and preserves

Selection of local coffee and teas

\$22

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Beverages

All Day Beverage Service \$16

Selection of local coffee and teas, assorted soda, and bottled water

Half Day Beverage Service \$10

Selection of local coffee and teas, assorted soda, and bottled water

Two Hour Coffee Station \$6

Selection of local coffee and teas

Cold Brew Coffee Station \$6

Selection of local cold brewed coffee and iced teas

Based On Consumption

Bottled Water \$5

Assorted Soda \$5

Infused Water \$5

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Morning Enhancements

By the Dozen

Assorted Tea Breads \$36

Variety of Croissants \$38

Bagels & Cream Cheese \$42

Assorted Danish \$38

Granola Bars and Nutri Grain Bars \$28

Protein Bars \$36

Peanut Butter Energy Balls \$31

Individual Greek Yogurt Cups \$42

Assorted Fruit Kabobs \$30

Individual Citrus, Shaved Fennel Salad \$26

Miniature Tomato, Bacon, Egg and Cheese Panini \$24

Mediterranean Smoked Salmon Salad Cone \$42

Parmesan Grissini with Prosciutto \$24

Hard Boiled Eggs \$31

Large Plates Serve 25

Assorted Seasonal Sliced Fruit \$70

Smoked Salmon Platter with Capers, Onions, Tomatoes, and Cucumbers \$90

European Meat and Cheese Platter \$90

Large Cast Iron Artichoke, Potato, and Onion Frittata with Parmesan Cheese \$65

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Afternoon Enhancements

Per Person

Fruit Fondue with Honey Yogurt and Chocolate Sauce \$5

Organic Corn Tortilla Chips and Salsa \$4

Hummus and Pita \$4

Crispy Kale Chips \$4

Assorted Candy Bars \$4

Variety of Dessert Bars \$4

Chocolate Dipped Pretzel Rods and Biscotti \$4

Churros with a Spiced Chocolate Dipping Sauce \$4

Salt and Vinegar Almonds \$4

Chocolate Covered Cashews and Mixed Dried Fruit Candy \$6

Hagen Daz Ice Cream Bars \$6

By the Dozen

Terra Chips, Potato Chips, Smart Food, Pretzels, Sun Chips \$28

Mini Cannoli and Mini Eclairs \$42

Warm Soft Pretzels with Mustard \$28

Assorted Mini Cupcakes \$42

Chocolate Espresso Bread Pudding Shots \$30

Assorted Dessert Shooters \$28

Mini Cheesecake Lollipops \$28

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Afternoon Coffee Breaks

Basic Cookie \$16

Freshly Baked Chocolate Chip, Peanut Butter and Oatmeal Raisin Cookies, Chocolate Fudge Brownies, and Market Style Whole Fruit

Recess \$18

Assorted Mini Chocolate Candy Station, Assorted Sweet & Savory Popcorn, Peanut Butter and Jelly Bites, Rice Crispy Treats

Spa Break \$20

Individual Lettuce Wraps with Cumin Yogurt Sauce, Hummus and Grilled Pita, Terra Chips, Wasabi Peas, Fruit Kabobs, Cucumber and Mint Infused Water, Iced Honey Green Tea

7th Inning Stretch \$23

Warm Large Pretzels, Mini Hot Dogs and Buns, Nacho Chips with Sann Adams Cheese Sauce, Roasted Peanuts, Smart Food Popcorn, Cracker Jacks, Non-Alcoholic Beer

Energizer Break \$22

Puffed Quinoa Chocolate Sea Salt Bars, Pop Chips, Mixed Nut Shooters, Kale Chips, Dark Chocolate Dipped Bananas, Unsweetened Iced Tea

All Breaks Include Selection of Local Coffee and Teas

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1 Orms Street, Providence, Rhode Island 02904 | T 401-972-2400 | F 401-421-8006 | www.marriottprovidence.com



Plated Lunch

Lunch includes mixed green garden salad with a champagne vinaigrette or soup of the day, and butter, and a selection of local coffee and teas

fresh warm rolls

Grilled bistro filet with green peppercorn sour cream, red bliss garlic mashed potatoes, green beans and cherry tomatoes \$34

Bacon, tomato, aged cheddar, on toasted sourdough, charred onion arugula salad with pearl onions, and tomato bisque \$25
Add grilled chicken \$30

Apple and cranberry grilled chicken, honey, cider, and mustard vinaigrette, hearty grains rice pilaf, julienne vegetables \$30

Baked scrod, herbed bread crumbs, lemon butter, steamed red bliss potatoes, broccoli, and julienne vegetables \$32

Sautéed chicken lemon caper herb butter sauce, sun dried tomatoes, artichoke relish, tomato orzo pilaf, ratatouille \$31

Sugar spiced seared salmon pan seared with brown sugar, spicy mustard glaze, almond wild rice, broccoli, and julienne vegetables \$34

Herb crusted chicken sundried tomato relish, cous-cous, broccolini \$32

Layered grilled eggplant, ricotta cheese, spinach, and sun dried tomatoes, served with a charred tomato vinaigrette \$28

Orecchiette pasta sautéed with chicken sausage, broccoli rabe, kalamata olives, pecorino cheese \$28

Curried chick peas, jasmine rice, and baby spinach \$26

Crisp romaine, parmesan dressing, topped choice of : chicken, shrimp, steak or portabella mushrooms and peppers \$26

Tofu and vegetable stir fry with choice of peanut or teriyaki sauce over a bed of rice noodles \$28

All pricing is subject to 13% service charge, 8% administrative fee, 7% state tax and 1% city tax

1 Omnis Street, Providence, Rhode Island 02904 | T 401-272-2100 | F 401-421-8006 | www.mantoloprovidence-ri-cc.com

Dessert Enhancements

Homestyle Apple Blossom with Caramel Sauce

Boston Cream Pie

Tiramisu

Carrot Cake with Cream Cheese Topping

Chocolate Cake with Raspberry Sauce and Whipped Cream

Key Lime Pie

Lemon Mousse with Blueberry Compote

Vanilla Ice Cream Rolled in Toasted Almonds and Chocolate Chips with Chocolate Sauce

Angel Food Cake with Seasonal Fruit

Raspberry Sorbet with Diced Fruit

Frangelico Chocolate Mousse with Praline Topping

\$4

All pricing is subject to 15% service charge, 8% administrative fee, 7% state tax and 1% city tax

1 Omnis Street, Providence, Rhode Island 02901 | T 401-272-2100 | F 401-421-8006 | www.mattiofprovidence.com

Taste of Bluefin

Arugula, roasted beet, goat cheese, and roasted almond salad with champagne vinaigrette

Soup of the Day

Assorted Sandwiches | Choice of Three

Roast beef on French bread with boursin cheese, caramelized onions, and arugula

Grilled chicken sandwich with red pepper pesto, provolone cheese, lemon, and arugula on a ciabatta roll

Roasted turkey with bacon, lettuce, tomato, and dijon mayo on whole wheat

Falafel Wrap with lettuce, tomato, red onion, hummus, and tzatziki

Housemade Calabrese smoked sausage, broccoli rabe, fontina cheese, cherry pepper relish, on a ciabatta roll

House made potato chips

Mixed cut fruit

House made cake bites and assorted mousse shots

Selection of local coffee and teas, assorted soda, and bottled water

\$38

Minimum of 30 Guests

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1 Omnis Street, Providence, Rhode Island 02904 | T 401-272-2100 | F 401-421-8006 | www.marriottprovidence.com

Corner Deli

Mixed green garden salad with tomato, cucumber, carrots, olives, sliced mushrooms, chick peas, cheddar cheese croutons, and choice of dressing

Orzo, eggplant, tomato, arugula, and pine nut salad

Soup of the Day

Roast beef, roast turkey, smoked ham

Classic tuna salad

Mixed roasted vegetables

Sliced Swiss, cheddar, and smoked gouda cheese

Dill pickles, sliced tomatoes, onion, lettuce

Dijon mustard, creamy horseradish, mayonnaise, vinegar, and oil

Assortment of sandwich breads, rolls, and wraps

Sea salt and vinegar kettle chips and pretzels

Whole fruit

Whoopie pies and apple cranberry crumb tart

Selection of local coffee and teas, assorted soda, and bottled water

\$35

Minimum of 30 Guests

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1 Omnis Street, Providence, Rhode Island 02901 | T 401-272-2400 | F 401-421-8006 | www.mattiofprovidence.com

Farmers Market

Soup of the Day

Hearty vegetarian chili, chive sour cream

Artisan breads and rolls

Organic field greens, tender baby spinach leaves, chopped hearts of romaine

Sliced grilled chicken

Lemon seasoned baby shrimp

Roasted marinated Portobello mushrooms

Crispy tofu

Shredded parmesan, garlic bread chards, slivered almonds, crumbled goat cheese, dried cranberries

Creamy Caesar dressing and white balsamic basil vinaigrette

Seasonal roasted vegetable platter with a balsamic glaze

Chef's crafted sandwich of the day

Chef's choice of dessert

Selection of local coffee and teas, assorted sodas, and bottled water

\$36

Minimum of 30 Guests

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1 Omnis Street, Providence, Rhode Island 02904 | T 401-272-2100 | F 401-421-8006 | www.mattiofprovidence.com

Federal Hill

Minestrone soup

Individual hearts of romaine Caesar salad with garlic bread chards

Parmesan Focaccia

Antipasto consisting of: grilled eggplant, roasted red peppers, marinated mushrooms, olives, and artichoke hearts

Tomato and fresh mozzarella salad, basil vinaigrette

Italian ham, balsamic onion and fontina cheese panini

Chianti braised boneless chicken thighs, peppers, onions, and tomatoes

Braised beef ravioli, garlic, mushroom, and cherry tomatoes

Garlic and rosemary oven roasted vegetables

Locally made assorted Italian cookies, biscotti, and cannoli

Selection of local coffee and teas, assorted sodas, and bottled water

\$41

Minimum of 30 Guests

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1 Omnis Street, Providence, Rhode Island 02904 | T 401-272-2100 | F 401-121-8006 | www.federalhillprovidence.com

New England

Creamy clam chowder and clam cakes

New England cobb salad, apples, cranberries, bleu cheese, cherry tomatoes, cucumbers, smoked peppered bacon

Green cabbage, kale, apple, and carrot slaw

Baked scrod topped with herbed bread crumbs with lemon butter

Creamy chicken and biscuits

Steamed red bliss potatoes

Fresh green beans with roasted tomatoes and pearl onions

Parker House rolls

Apple cobbler and Boston cream pie

Selection of local coffee, teas, assorted soda, and bottled water

\$41

Minimum of 30 Guests

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Hot Selections to Add

Grilled bistro filet with green peppercorn sauce

Sautéed chicken with lemon caper herb butter sauce, sun dried tomatoes, and artichoke relish

Sugar spiced seared salmon pan seared and topped with a spicy mustard glaze

Braised short rib ragout sautéed with red wine, and pearl onions over pappardelle pasta

\$6

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1 Orms Street, Providence, Rhode Island 02901 | T 401-272-2100 | F 401-421-8006 | www.mattioffprovidence.com

Lunch On The Go

Choose up to Three \$30

Vegetable Wrap Roasted vegetables, mushrooms, chick pea spread, baby spinach, Mediterranean bulgar salad

Tuna Wrap Tuna salad with Monterey jack cheese, lettuce, tomato

Roasted Turkey BLT Turkey with bacon, lettuce, tomato, and dijon mayo

Federal Hill Prosciutto, capicola, salami, provolone cheese, green olive relish, on a soft Italian roll

Chicken Ciabatta Grilled chicken with red pepper pesto, provolone cheese, lemon, and arugula

Westerner Roast beef on French bread with boursin cheese, caramelized onion, and arugula

All To Go Lunches Include:

Green bean and tomato salad or roasted eggplant, orzo, and arugula salad

Potato chips, cookie and whole fruit

Soft drink

Disposable utensils and napkins

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1 Omnis Street, Providence, Rhode Island 02904 | T 401-272-2100 | F 401-421-8006 | www.mattieofprovidence.com

RECEPTION



Reception Hors d'Oeuvres

4 Piece per person package \$19 | 7 Piece per person package \$25

Poultry Hors d'oeuvres 50 pieces per tray

Sesame chicken with sweet and sour sauce \$180

Chicken & lemon grass pot stickers with ponzu sauce \$190

Chicken samosa with Indian spice \$165

Smoked chicken quesadillas \$180

Tandori chicken satay with cumin yogurt dip \$215

Sweet potato and coconut chicken with a horseradish mango marmalade \$215

Beef and Pork Hors d'oeuvres 50 pieces per tray

Rosemary and garlic beef brochettes \$215

Arepas with chorizo and manchego \$190

Miniature beef wellington \$250

Sausage and sharp provolone stuffed mushrooms \$180

Coney Island franks en crouete with sauerkraut & mustard \$180

Braised short rib and gouda sliders \$215

Blackened beef loin on wonton crisp with Asian leeks \$215

Seafood Hors d'oeuvres 50 pieces per tray

Crab rangoon with ginger sauce \$180

Coconut shrimp \$228

Scallops wrapped in bacon \$245

Miniature crab cakes with spicy aioli \$250

Spicy seared tuna & avocado cream on wonton crisp \$228

Bacon wrapped casino shrimp \$245

Thai cozy shrimp with green curry sauce \$215

Lobster and white cheddar mac and cheese bites \$228

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Reception Hors d'Oeuvres

Vegetarian Hors d'oeuvres 50 pieces per tray

Vegetable spring rolls with orange ginger sauce \$180

Potato pancakes with apple sauce \$144

Parmesan artichoke hearts \$215

Risotto arancini \$144

Bleu cheese and pear phyllo stars \$180

Indian samosa with spiced potato and green peas \$165

Roasted tomato and eggplant crisp \$210

Wild mushroom and artisan cheese tart \$210

Goat cheese on flat bread pizza \$165

Spanakopita \$165

Cold Hors d'oeuvres 50 Pieces Per Tray

Smoked salmon on crisp potato with lemon mascarpone \$228

Mini lobster lettuce wraps with lemon mayonnaise \$300

Jumbo shrimp cocktail on ice, cocktail sauce \$250

Oyster shooters with spiced bloody Mary \$228

Assorted sushi rolls: California, spicy tuna, and vegetable \$250

Assorted Crostini: classic tomato basil, roasted garlic & charred

red pepper, Tuscan white bean \$165

Fresh mozzarella bocconcini, tomato, basil skewers \$165

Marinated antipasto skewers \$210

Prosciutto wrapped pear with a sweet pomegranate reduction \$165

Gorgonzola and pecan crusted grape lollipops \$155

Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have medical conditions.

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1000 Main Street, Providence, Rhode Island 02904 | T 401-272-2100 | F 401-421-8006 | www.naturalfpvidence.com

Stations

Seafood Station \$34

Iced carved bowl with Gulf shrimp cocktail, native little neck clams, oysters on the half shell, Jonah crab claws. Served with cocktail sauce, mignonette & mini tabasco sauces

Bruschetta and Crostini Station \$17

Featuring a variety of crostini's: Char grilled artisan breads with the following toppings: Tuscan bean dip, roasted red pepper, tomato basil, Kalamata olive & feta cheese tapenade, lemon shrimp & roasted garlic salad

Antipasto Display \$23

Roasted peppers, eggplant, asparagus, summer squash, zucchini, roasted onions, marinated mushrooms, imported olive mélange, aged sharp provolone, dried cured Italian salami, capicola, & proscutto, aged balsamic glaze Served with focaccia bread

Crisp Vegetable Crudité \$360 Serves 50 Guests

Carrot sticks, cucumbers, zucchini, broccoli, celery, radishes, jicama, cherry tomatoes, pepper strips, French beans Served with parmesan pepper cream dip

Fresh fruit plate \$345 Serves 50 Guests

Seasonal selection of assorted sliced fruits, whole fruits and berries

Cheese Display \$420 Serves 50 Guests

Aged Swiss, local cheddars, soft brie, herb boursin, great hill bleu cheese, and aged sharp provolone, garnished with assorted dried fruits & seasoned nuts, French baguette & assorted crackers

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Action Stations

Mashed Potato Martini Bar \$18

Mashed red bliss and sweet potatoes with various garnishes to include: bacon pieces, sour cream, boursin cheese, broccoli florettes, sautéed mushrooms, scallions, pecans, shredded coconut, crabmeat & shredded duck confit

Pasta Station \$19

Penne, whole wheat penne, bow tie, and spinach & cheese ravioli served with marinara sauce, three-cheese alfredo & pink vodka sauce, roasted vegetables, fresh baby spinach, sun dried tomatoes, broccoli florets, sautéed mushrooms & diced grilled chicken

Chopped Salad Bar \$18

Sliced sirloin steak, marinated grilled chicken, tomatoes, bacon, bleu cheese, avocado, grilled corn, crispy tortilla strips with a romaine lettuce blend, and a sweet Vidalia onion & buttermilk ranch dressing, champagne vinaigrette, and grilled flat breads

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Carving Stations

Pepper crusted roast sirloin of beef with red Zinfandel demi glaze \$480 Serves approximately 30 Guests

Roast tenderloin of beef with Cognac green peppercorn sauce \$480 Serves approximately 20 - 25 Guests

Barbequed beef brisket with fried pickled peppers and cabbage slaw \$330 Serves approximately 20 Guests

Herb crusted roast turkey breast \$300 Serves approximately 50 Guests

Pineapple and rum baked ham \$300 Serves approximately 40 Guests

Dry rubbed barbeque pork loin with crispy onions, house made slaw & smoked barbeque sauce \$275 Serves approximately 30 Guests

Carver Fee \$100

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DINNER



Plated Dinner

Dinner entrees include choice of Chef crafted soup, mixed green garden salad, tossed Caesar salad, or field green tossed salad with mustard vinaigrette, fresh warm rolls and butter, dessert, and a selection of local coffee and teas

Meat Entrées

New York Steak (Low Carb) porcini crusted
Ridgefield Farm New York steak with bleu cheese
spinach au gratin and charred vidalia onion arugula
salad \$70

Grilled Filet Mignon served with cherry black pepper
Pinot Noir butter, dauphinoise potatoes and French
beans with cherry tomatoes \$75

Herb Crusted Beef Tenderloin sliced tenderloin
with light roasted shallot & mushroom jus, Boursin
cream mashed potatoes, asparagus, and julienne
vegetables \$71

Poultry Entrées

Stuffed Chicken with spinach, fontina and parmesan
cheese with romesco sauce, Yukon gold mashed
potatoes & grilled yellow squash \$54

Sautéed Chicken with a lemon caper herb butter sauce,
artichoke hearts, Kalamata olives, sun dried tomato
orzo pilaf, ratatouille \$50

Grilled Apple Cranberry Chicken grilled chicken breast
served with a light cranberry apple mustard vinaigrette,
hearty grain pilaf, garden broccoli and julienne
vegetables \$48

Chicken Forestiere pan seared staler chicken breast
with roasted root vegetable medley and butternut
squash risotto adorned with a Cognac mushroom
cream sauce \$53

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1 Orms Street, Providence, Rhode Island 02901 | T 401-272-2400 | F 401-421-8006 | www.narroutprovidence.com

Plated Dinner

Seafood Entrées

Baked New England Cod topped with herbed bread crumbs, lemon butter parsley steamed red bliss potatoes and sautéed seasonal squash blend \$54

Pan Seared Salmon with roasted fennel & asparagus, steamed Jasmine rice & lentil blend with honey orange balsamic glaze \$54

Grilled Swordfish Chop with a citrus buerre blanc, French green beans and fingerling potatoes \$59

Combination Entrees

Filet and Shrimp Combination Plate Petite filet mignon with wild mushroom demi glaze and crabmeat stuffed baked shrimp with lemon herb butter, duchess potatoes and roasted vegetable medley \$78

Chicken and Shrimp Combination Plate sautéed breast of chicken with basil cream sauce, two grilled shrimp with a lemon basil butter, parmesan pea risotto and julienne vegetables \$58

Vegetarian Entrées

Layered Grilled Eggplant with ricotta cheese, spinach and sun dried tomatoes served with a charred tomato vinaigrette \$45

Curried Chick Peas with Jasmine rice and baby spinach \$43

Roasted Butternut Squash Ravioli tossed in a creamy parmesan and peppercorn sauce with wilted baby spinach and toasted walnuts \$45

Tofu and Vegetable Stir Fry with peanut or teriyaki sauce on a bed of rice noodles \$44

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1 Omnis Street, Providence, Rhode Island 02904 | T 401-272-2100 | F 401-421-8006 | www.nantopprovidence.com

Desserts

Flourless Chocolate Cake with Crème Anglaise

Frangelico Chocolate Mousse with White Chocolate Cream

Warm Apple Blossom with a Caramel & Crème Anglaise

Espresso Mascarpone Tiramisu

New York Style Cheesecake with Strawberry Sauce and Whipped Cream

American Beauty ultimate Chocolate Layer Cake

Vanilla Ice Cream with Toasted Almonds, Chocolate Chips & Chocolate Sauce

Lemon Mousse with Blueberry Compote

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1 Omnis Street, Providence, Rhode Island 02904 | T: 401-272-2100 | F: 401-421-8006 | www.marthapropvidence.com

Cornerstone

Choice of Two Entrees \$60

Choice of Three Entrees \$65

Chef crafted soup

Mixed green garden salad with a choice of two dressings

Roasted eggplant and orzo salad with arugula

Warm rolls & butter

Choice of Entree

Sliced roast top sirloin with red wine demi-glace

Grilled chicken dijon with honey mustard glaze

Chicken forestiere with Cognac cream sauce

Lemon butter baked cod

Sautéed herb crusted chicken breast with port wine demi-glace

Roast pork loin with cherry and apple chutney

Baked four cheese rigatoni with roasted tomato, smoked mozzarella, and a parsley pine nut crumb crust

Sautéed orechiette pasta with chicken sausage, broccoli rabe, Kalamata olives, and pecorino cheese

Braised beef ravioli with arrabiata sauce

Sugar spiced salmon with spicy mustard glaze

Seasonal Fresh Vegetables

Choice of Starch

Mixed wild rice blend

Herbed mashed potatoes

Oven roasted potatoes

Desserts

Assorted mousse shots

Mini cheese cakes

Assorted dessert cups

Assorted French macarons

Selection of local coffee and teas

Minimum of 30 Guests

All pricing is subject to 1.5% service charge, 8% administrative fee, 7% state tax and 1% city tax

1 Orms Street, Providence, Rhode Island 02904 | T: 401-272-2100 | F: 401-421-8006 | www.martinioprovidence.com

Bluefin Experience

Clam Chowder

Baby Iceberg wedge salad with bacon, tomato, and blue cheese

Assorted rolls & butter

Fried calamari, banana peppers, spicy marinara

Roasted little necks, garlic, chorizo, and tomato

Sugar spiced seared salmon with fingerling potatoes, olives, grape tomatoes, and French beans with a mustard vinaigrette

Forty clove garlic roasted half chicken in natural juices

Braised beef short rib

Boursin mashed potatoes

Confit baby carrots

Individual bourbon bread pudding, key lime pie, flourless chocolate cake with raspberry sauce

Selection of local coffee and teas

\$78

Minimum of 30 Guests

All pricing is subject to 1.5% service charge, 8% administrative fee, 7% state tax and 1% city tax

1 Omnis Street, Providence, Rhode Island 02901 | T 401-272-2100 | F 401-421-8006 | www.marriottprovidence.com

Networking Dinner

Salad Station

Mesclun salad with beets, roasted pistachios, goat cheese, apple cider vinaigrette

Pasta Station with Attendant

Penne, whole wheat penne, bow tie, and spinach & cheese ravioli served with marinara, three cheese alfredo and pink vodka sauce with roasted vegetables and fresh baby spinach, sun dried tomatoes, broccoli florets, sautéed mushrooms and diced grilled chicken

Carving Station with Attendant

Roast Sirloin with natural juices, roast turkey breast, herb garlic mashed potatoes, green beans and cherry tomatoes

Action Station with Attendant

Shrimp scampi with herb garlic butter, risotto with peas and asparagus, summer squash with tomatoes roasted plum

Dessert Station

Chef's assortment of miniature pastries

Selection of local coffee and teas

\$90

All pricing is subject to 1.75% service charge, 8% administrative fee, 7% state tax and 1% city tax

1 Orms Street, Providence, Rhode Island 02904 | T 401-572-2100 | F 401-421-8006 | www.murriottprovidence.com

Summer Barbeque

Salad bar with assorted toppings

Chef crafted soup

Biscuits and cornbread

Barbecued chicken

Barbecued pork ribs

Braised brisket of beef

Baked beans

Rio Grande potatoes with bacon & cheddar

Corn on the cob

Old fashioned apple pie, pecan pie, strawberry shortcake

Selection of local coffee and teas

\$72

Minimum of 30 Guests

All pricing is subject to 15% service charge, 8% administrative fee, 7% state tax and 1% city tax

1 Omni Street, Providence, Rhode Island 02904 | T: 401-272-2400 | F: 401-421-8006 | www.auriolioprovidence.com

New England Lobster Bake Experience

Tossed garden salad with a choice of dressings

New England clam chowder

Clam cakes

Steamed lobster

Smoked beef sausage with clams

Steamed mussels

Barbecued chicken

Boiled red bliss potatoes

Corn on the cob

Watermelon slices

Warm apple crisp with fresh whipped cream, strawberry and blueberry trifle with fresh whipped cream

Selection of local coffee and teas

\$90

Available June through October
Minimum of 30 Guests

All pricing is subject to 1.5% service charge, 8% administrative fee, 7% state tax and 1% city tax

1 Omnis Street, Providence, Rhode Island 02901 | T: 401-272-2400 | F: 401-421-8006 | www.mauritiofprovidence.com

For That Added Touch

Appetizers

Lobster bisque \$6

Shrimp cocktail - Market Price

New England clam chowder \$5

Sausage and provolone stuffed portobello mushroom dressed with balsamic reduction \$6

Seared Jonah crab cake with a corn & pepper relish \$8.50

Melon with prosciutto \$6

Extra Courses

Penne pasta with tomato basil sauce \$5

Farfalle pasta with roasted vegetables, goat cheese and pesto \$6

Three lobster ravioli with chive cream sauce \$13

Wild mushroom ravioli with a gorgonzola cream and toasted pine nuts \$7

Salads

Radicchio, boston bib and hearts of palm garnished with sliced carrots, walnuts, mushrooms, artichoke hearts and tomato wedge \$7

Organic mesclun greens with granny smith apple, candied walnuts dressed with a champagne vinaigrette, garnished with a warm goat cheese stuffed puff pastry \$6

Antipasto to include prosciutto, provolone, cappocola, salami, tuna, olives, tomatoes, eggs, peppers, marinated mushrooms \$8.50

Capri salad tomato and fresh mozzarella with basil oil \$6

Intermezzo

Sorbet flavors include: blood orange, lemon, raspberry or mango \$4

Ice Carvings

Our Chef will create an ice sculpture to enhance your special event Starting at \$325.00

All pricing is subject to 15% service charge, 8% administrative fee, 7% state tax and 1% city tax

1 Orms Street, Providence, Rhode Island 02901 | T 401-272-2400 | F 401-421-8006 | www.naturalprovidence.com

Dessert

Phyllo apple tart with cinnamon ice cream \$5

Chocolate fondant served with warm vanilla sauce \$5

Chocolate truffle zabaione - cream center surrounded by chocolate gelato & caramelized hazelnuts,
topped with cocoa powder \$6

Mixed berry tart \$6

Chocolate gift box filled with seasonal berries garnished with white chocolate mousse and fruit Sauce \$7

Chocolate tulip cup filled with a mousse duet and garnished with fresh berries \$6

Brandy basket - French vanilla ice cream and presented in a pool of brandied chocolate sauce \$6

All pricing is subject to 1.5% service charge, 8% administrative fee, 7% state tax and 1% city tax

1 Omnis Street, Providence, Rhode Island 02904 | T: 401-272-2400 | F: 401-421-8006 | www.mantonioprovidence.com

Dessert

Deluxe Viennese Table with a selection of local coffee and teas - Starting at \$20

Make Your Own Sundae Bar - Choice of three ice cream flavors, hot Fudge, butterscotch, strawberry sauce, crushed Oreos, peanut butter cups, m & m's, whipped cream, jimmies, nuts, and cherries \$12

Candy Table to include a variety of: miniature candy bars, Swedish fish, licorice, mixed nuts, chocolate covered nuts \$11

Chocolate Fountain or Fondue to include: strawberries, pineapple, bananas, cantaloupe, marshmallows, graham cookies, biscotti, pretzel logs, and crisp bacon \$18

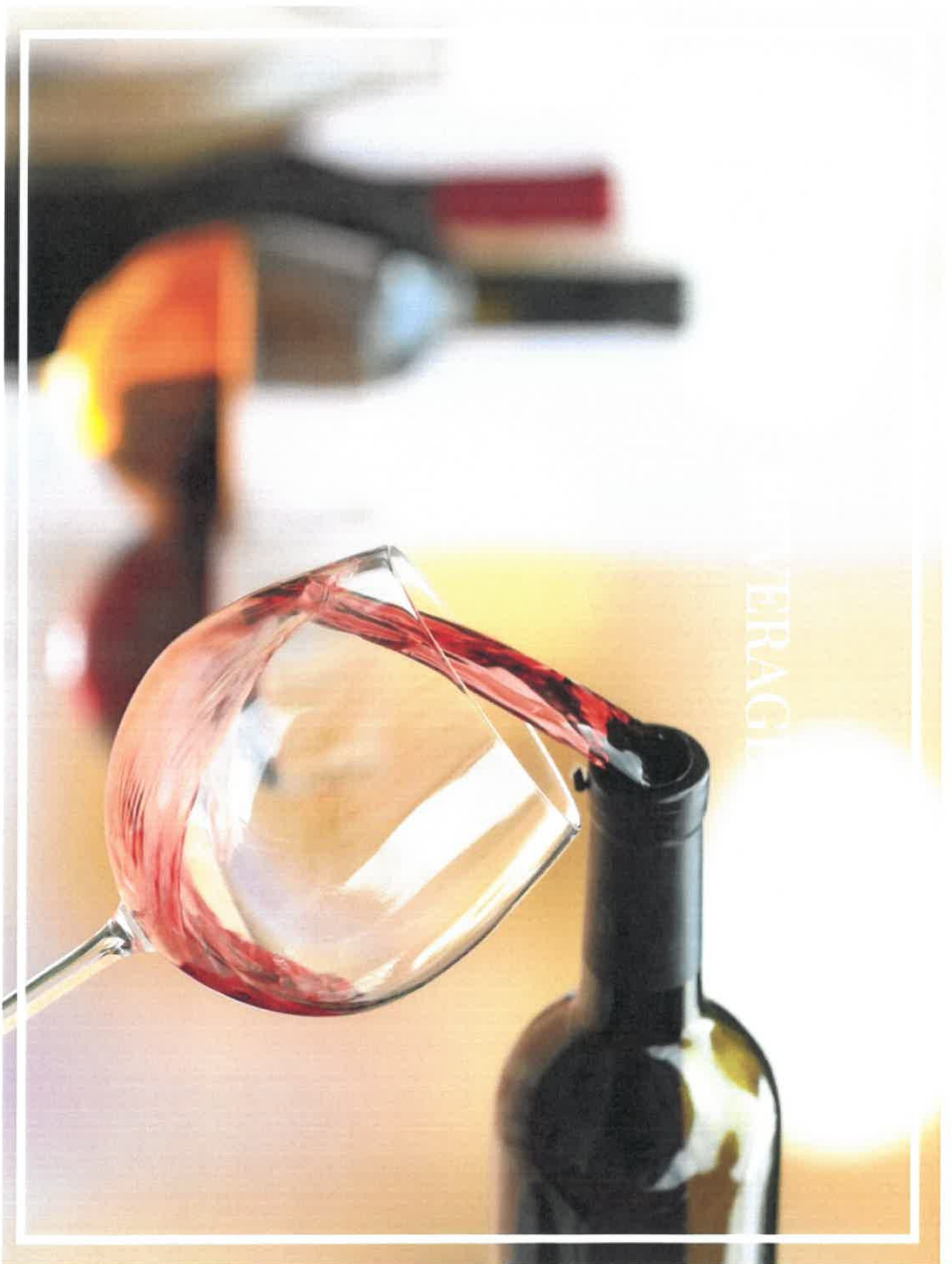
International Coffee Station

Assortment of International Coffees and Teas complemented with raw sugar, brown sugar, cinnamon sticks, lemon twists & whipped cream. Also Included: Galliano, Baileys, Kahlua, Brandy, Sambuca, Anisette, Grand Marnier, Courvoisier, Jannison's, Amaretto, Drambuie, Irish Mist

Based on Consumption

All pricing is subject to 1.5% service charge, 8% administrative fee, 7% state tax and 1% city tax

1 Omnis Street, Providence, Rhode Island 02904 | T: 401-272-2100 | F: 401-421-8006 | www.narragansettprovidence.com



VERAGLI

Beverages

Hosted & Cash Bars

Liquor

Silver \$8

Gold \$9

Platinum \$11

Premium Wine \$9

Specialty Wine \$ Market Price

Domestic Beer \$6

Imported Beer \$8

Soft Drinks & Juices \$4

All pricing is subject to 1.5% service charge, 8% administrative fee, 7% state tax and 1% city tax

1 Omnis Street, Providence, Rhode Island 02901 | T 401-272-2100 | F 401-421-8006 | www.marriottprovidence.com

Beverages

Platinum Grey Goose Vodka, Grey Goose LeCitrion, Bombay Sapphire Gin, Bacardi Superior Rum, Patron Silver Tequila, Johnnie Walker Red, Johnnie Walker Black Label, Knob Creek Bourbon, Jack Daniels, Crown Royal Whiskey, Hennessy Privilege VSOP

Gold Absolut Vodka, Absolut Citron Vodka, Tanqueray Gin, Captain Morgan, Bacardi Superior Rum, 1800 Silver Tequila, Maker's Mark Bourbon, Canadian Club Whiskey, Jack Daniel's Courvoisier VS, Dewar's White Label

Silver Smirnoff Vodka, Beefeater Gin, Cruzan Light Rum, Jose Cuervo Gold, Dewar's White Label Scotch, Jim Beam, Canadian Club Whiskey, Jose Cuervo Tradicional Silver

Beer Budweiser, Bud Light, Sam Adams Seasonal, Newport Storm, Heineken, Narragansett, O'Douls

Premium Wines

LaMarca, Extra Dry, Prosecco, Veneto Italy

Magnolia Grove by Chateau St. Jean, Rose, California USA

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California, USA

Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand

Magnolia Grove by Chateau St. Jean, Chardonnay, California, USA

J. Lohr Estates, Chardonnay, "Riverstone", Arroyo Seco, Monterey, California, USA

Line 39, Pinot Noir, California, USA

Magnolia Grove by Chateau St. Jean, Merlot, California, USA

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California, USA

Avalon, Cabernet Sauvignon, California, USA

Segura Viudas, Brut, Cava, "Aria", Catalonia, Spain, NV

Chateau St. Michelle, Riesling, Columbia Valley, Washington, USA

Branco Estate, Sauvignon Blanc, Marlborough, New Zealand

Chateau St. Jean, Chardonnay, North Coast, California, USA

Sonoma Cutter, Chardonnay, "Russian River Ranches", Sonoma Coast, Sonoma County, California, USA

Bartender fee applies. Minimum purchase required

All pricing is subject to 1.5% service charge, 8% administrative fee, 7% state tax and 1% city tax

1 Omnis Street, Providence, Rhode Island 02901 | T 401-272-2100 | F 401-421-8006 | www.marriottprovidence.com

Policies & Information

Menu Selection

Menu selections, room requirements, and all other arrangements should be received three weeks prior to the event. Events booked within a three-week period should be finalized as soon as possible. All food items must be supplied and prepared by the hotel. Prices are subject to change but will be guaranteed three months prior to the event.

If selecting two entrees, a \$2.00 additional charge per entree will apply, if selecting three entrees, a \$3.00 additional charge per entree will apply.

All buffets under 30 people are subject to an additional charge.

There is a \$100 Chef Attendant fee for all action stations. Two hour minimum per Chef.

Guarantees

All guarantees must be provided by Noon three working days prior to the event. This minimum number of guests will be considered a guarantee for which you will be charged, even if fewer guests attend. If no guarantee is received by the Catering Sales Office we will then consider your minimum guarantee given, at the time your event was booked, as the guarantee.

Beverage

If alcoholic beverages are to be served on the Hotel premises (or elsewhere under the Hotel's alcoholic beverage license) the Hotel will require that beverages be dispensed and provided only by the Hotel and Hotel Servers and Bartenders. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgement, appears intoxicated.

In the event beverage revenues do not exceed \$500.00 you will be assessed a \$100.00 service charge. If your bar exceeds this amount, the service charge will be waived

Policies & Information

Tax and Service Charges

All pricing is subject to a 1.5% service charge, 8% administrative fee, 7% state tax, and 1% city tax

Billing, Deposits & Cancellations

All corporate events must be paid in full 72 hours prior to the event by cash, certified check or credit card given at time of confirmation. All corporate requests for direct billing must be authorized by our Accounting Department by simply completing a credit application form and returning it no more than three weeks prior to your event. Two hotel references, with dates of the functions held, must be given. Approved billings are payable within thirty days of receipt of the statement. All social events must be paid in full 72 hours prior to the event by cash or certified check only. Deposits are non-refundable. Non-deposit events will be charged full room rental, unless the space reserved is re-booked.

Tax Exemptions

Groups exempt from paying State Sales Tax must provide the hotel with an exemption certificate issued from the State of Rhode Island. Acceptable form of payment is via check from the exempt organization in which the name on the check matches exactly to the name listed on the exemption certificate. Organizations including fraternal societies, trade or professional associations, lodges, clubs, orders and their auxiliaries and other similar organizations are not exempt from sales tax. Should you have any questions regarding sales tax exemptions, please contact the Rhode Island Department of Revenue at 401-222-3053.

Function Rooms

Function rooms are assigned according to the minimum guaranteed number of guests given. The hotel reserves the right to reassign the banquet function room. The hotel does not accept responsibility for items left in the function room during such time as the room is not occupied or after the room is vacated. The hotel will not permit the affixing of anything to the walls, floor, or ceiling with nails, staples, carpet tape, or other substances. Please consult the Catering Department for assistance in displaying materials.

Policies & Information

Set Up Changes

In the event a function room set up changes the day of the event a re-set up fee will be applied.

Shipping and Receiving

Packages for meetings will be accepted no more than 3 working days prior to the event. A storage fee will be applied for boxes shipped more than 3 days prior to the function. Items must be addressed to the meeting contact with attention to the Hotel Catering Staff Member working on the program. Packages must be marked clearly with the name and date of the program and the total number of boxes shipped. The Hotel is not responsible for boxes shipped to the hotel or for boxes being shipped out of the hotel, although we will assist in this procedure.

Engineering and Audio Visual

Special engineering or audio-visual requirements must be specified to our Catering Department at least three working days prior to the event.

Liability

The Providence Marriott reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The Hotel cannot assume responsibility for the loss of or damage to personal property and equipment brought onto the premises.