



# Providence Marriott Downtown Banquet Menus

# Meeting Planner's Package

## Morning Continental Breakfast

Fresh orange juice

Seasonal diced fresh fruit

Assorted freshly baked Breakfast pastries with butter and preserves

Freshly brewed coffee, tea and decaffeinated coffee

## Mid Morning Refresh

Freshly brewed coffee, tea, decaffeinated coffee, lemonade and iced tea

## Afternoon Break

Lemon bars and assorted cookies

Freshly brewed coffee, tea and decaffeinated coffee, lemonade and iced tea

\$40

**Include the Noon Time Deli or Burgers and More Lunch Buffet \$78**

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

# Upgraded Meeting Planner's Package

## Morning Continental Breakfast

Fresh orange juice

Seasonal diced fresh fruit

Assorted freshly baked breakfast pastries with butter and preserves

Freshly brewed coffee, tea and decaffeinated coffee

## Mid Morning Refresh

Freshly brewed coffee, tea, decaffeinated coffee, lemonade and iced tea

## Afternoon Break

Lemon bars and assorted cookies

Freshly brewed coffee, tea and decaffeinated coffee, lemonade and iced tea

## Hot Lunch Buffet

Caesar salad- Shaved Parmesan cheese, herbed croutons and Caesar dressing

Antipasto display ( Marinated artichokes, asparagus, Kalamata olives, banana peppers and grilled eggplant)

Baked Whitefish

Chicken Piccata

Penne Pasta with Marinara sauce

Italian season sautéed vegetable

Parmesan garlic bread

Tiramisu

Freshly brewed coffee, tea and decaffeinated coffee, lemonade and iced tea

\$90

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

# BREAKFAST



# Plated Breakfast

Breakfast includes:

Chilled orange juice, assorted freshly baked breakfast pastries and freshly brewed coffee, tea and decaffeinated coffee

## THE CLASSIC

Farm fresh eggs scrambled

Choice of Applewood smoked bacon OR pork sausage links

Breakfast potatoes

\$26

## SOUTH OF THE BORDER

Burrito- Chorizo scrambled eggs, Cheddar cheese and breakfast potatoes in a flour tortilla

Fresh made salsa, sour cream

Sautéed Pinto beans

\$30

## THE EURO

Breakfast quiche with ham, bacon and Swiss cheese

Choice of Applewood smoked bacon OR pork sausage links

Grilled Palm tomato

Breakfast potatoes

\$28

## CHALLAH TOAST

Challah cinnamon French toast

With warm maple syrup, whipped cream

Choice of Applewood smoked bacon OR pork sausage links

Breakfast potatoes

\$32

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

# Breakfast Buffets

(Minimum of 25 people)

## AMERICAN SUNRISE

Fresh Orange juice

Seasonal fresh diced fruit

Assorted fruit yogurt

Classic scrambled eggs

Applewood smoked bacon and pork sausage

Breakfast potatoes

Assorted freshly baked breakfast pastries, butter and preserves

Freshly brewed coffee, decaffeinated coffee and tea

\$32

## EXECUTIVE BRUNCH

Fresh Orange juice

Seasonal fresh diced fruit

Assorted fruit yogurt and granola

Assorted cold cereals

Skim milk, 2% milk, soy milk and almond milk

Cheese omelet OR eggs benedict

Sautéed spinach

Breakfast potatoes

Chicken Francesca

Salmon lemon beurre blanc

Assorted freshly baked breakfast pastries

Freshly brewed coffee, decaffeinated coffee and tea

\$55

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

# Buffet Enhancements

Farm fresh scrambled eggs \$7

Farm fresh scrambled egg whites \$8

Poached eggs \$7

Roasted avocado with poached egg \$14

Hard boiled eggs \$7

Applewood smoked bacon \$8

Pork sausage links \$6

Chicken sausage \$6

Challah French toast, maple syrup, butter \$12

Steel cut oatmeal, brown sugar and raisins \$6

Prosciutto and salami \$8

Assorted cheeses- domestic and imported \$8

Assorted cereals with milk \$6

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

Breakfast sandwiches \$12

Breakfast burrito \$12

Smoked salmon, capers, onions, tomato & bagel \$14

Gluten free muffins \$5

Make your own yogurt and granola parfait \$8

Smoothies: Choice of strawberry-banana or mixed berries \$8

Made to Order Omelet Station- Applewood bacon, ham, onions, spinach, tomatoes, asparagus, roasted peppers, jalapenos, mushroom, cheddar and Swiss cheese \$12

Waffle and Chicken Station- Whipped cream, fresh berry compote, poached egg, bearnaise sauce and sweet & spicy maple honey mustard sauce \$25

Station Attendants- \$150 each – 1 per 50 people



# BREAKS





# Traditional Continental Breakfast

Fresh Orange juice

Seasonal fresh diced fruit

Assorted freshly baked breakfast pastries with butter and preserves

Freshly brewed coffee, tea and decaffeinated coffee

\$24

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

# Beverages

## All Day Beverage Service \$30

Freshly brewed coffee, tea and decaffeinated coffee, hot chocolate, Lemonade and iced tea

## Half Day Beverage Service \$15

Freshly brewed coffee, tea and decaffeinated coffee, lemonade and iced tea

## 2 Hour Beverage Service \$10

Freshly brewed coffee, tea and decaffeinated coffee, lemonade and iced tea

Bottled mineral water \$8

Bottled sparkling water \$6

Bottled juice \$7

Assorted soda \$6

Iced tea (per gallon) \$70

Lemonade (per gallon) \$70

Coffee, tea or decaffeinated coffee (per gallon) \$70

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

# Coffee Break Enhancements

## Morning

Assorted muffins \$42/dozen

Assorted Danish \$42/dozen

Gluten free muffins and pastries \$80/dozen

Bagels and cream cheese \$64/dozen

Croissants \$42/dozen

Mini Coffee cakes \$52/dozen

Greek Yogurt parfaits \$64/dozen

Individual yogurt cups \$44/ dozen

Whole fresh fruit \$48/dozen

Assorted Granola bars \$50/dozen

Old Fashioned oatmeal, brown sugar, honey, walnuts and raisins  
\$14/ person

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

## Afternoon

Assorted granola bars \$50/dozen

Snack mix \$7/person

Mixed cocktail nuts \$7/person

Whole fresh Fruit \$4/piece

Fresh fruit diced \$7/person

Freshly baked cookies \$4/each

Chocolate Brownies \$4/each

Assortment of macaroons \$40/dozen

Assorted candy bars \$7/each

Assortment of individual bagged snacks \$7/person

Designer trial mix \$8/person

Crudité' display with ranch and blue cheese dips & dried fruits  
\$8/person

# Specialty Breaks

All include Freshly brewed coffee, tea and decaffeinated coffee, lemonade and iced tea

## Providence Morning Break \$18

Fresh Orange juice, seasonal fresh fruit, honey yogurt, house made granola

## Mediterranean \$24

Assorted salamis and cheese, hummus and pita chips, marinated olives, antipasto vegetable tray

## Fiesta \$24

Tortilla chips, salsa, chicken quesadilla, citrus crema, queso fundido, tortillas

## Game Day \$28

Spicy buffalo wings, BBQ wings, sweet sesame chili wings, ranch and blue cheese dipping sauces, carrots and celery sticks,  
Pigs in a blanket

## Chocolate Fix \$22

House made chocolate fudge brownies, freshly baked chocolate chip cookies, white chocolate and Macadamia nut cookies,

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



LUNCH

# Plated Lunches

Lunch Includes Choice of Soup OR Salad, Fresh Warm Rolls and Butter, Chef's Starch and Seasonal Vegetable, Dessert, Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Choice of 2 entrees- Add \$2.00 per person; Choice of 3 entrees- Add \$3.00 per person

## **Soups:** Classic Onion, Tortilla or Minestrone soup

New England clam chowder +\$4

or

**Salads:** Mixed green garden salad with Belgian endive, cherry tomato, cucumber, carrots, Kalamata olives, Apple cider dressing

Classic Caesar salad with crisp romaine, Parmeggiano Reggiano, herb croutons, and creamy Caesar dressing

Honey roasted Anjou pear salad with baby arugula, candied pecans, cranberry, feta cheese and Apple cider dressing + \$2

Red Oak salad in cucumber ring, cherry tomatoes, goat cheese, balsamic vinaigrette + \$2

Wedge Crisp – iceberg, diced tomato, bacon, chopped boiled eggs, parsley, blue cheese creamy Ranch dressing +\$2

Baby Arugula and Water Cress Saad- sliced mushrooms, roasted walnuts, dried cranberries lemon dressing + \$2

## **Entrees:**

Chicken Cacciatore- Pan seared skin on chicken breast with mushroom, onion, olives, tomato herb sauce \$36

Asiago Chicken- Grilled, boneless chicken breast with Asiago cheese sauce \$36

Herb Chicken- Herb seasoned grilled boneless breast of chicken with apple chardonnay sauce \$36

Porcini Chicken- Rotisserie style free range bone in chicken breast with Porcini mushroom sauce \$34

Chicken Florentine with Pomodoro Sauce \$38

Pan Seared Whitefish with pesto lemon butter \$36

Lemon Pepper Salmon(5oz.) with roasted red pepper coulis \$36

Sautéed Shrimp Scampi with lemon butter sauce \$36

Sliced Beef Tenderloin with chimichurri sauce \$40

Fresh herb marinated Beef Top Sirloin with Port wine demi glaze \$36

Slow cooked Pork Ribs with smoked BBQ sauce \$28

Mushroom Ravioli- pomodoro sauce \$32

Vegetable Lasagna – roasted zucchini, squash, mushroom, onions ricotta & mozzarella cheese with marinara sauce \$32

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



## Entrée Salads

Entrée Salads includes Cup of Soup OR Fresh Fruit Cup, Fresh Warm Rolls and Butter, Dessert and Freshly Brewed Coffee, Tea and Decaffeinated Coffee

**Caesar Salad**- crisp romaine, parmesan chards, croutons and house made creamy Caesar dressing \$28

**Quinoa Salad** – roasted corn, roasted yellow squash, carrots, tomato, pecans, Feta cheese, Apple Cider dressing \$26

**Greek Salad**- lettuce, cherry tomato, cucumber, red onions, Kalamata olives, Golden Italian dressing \$26

Add to any of the above:

Grilled Chicken(5oz.) \$10, Shrimp \$10 or Salmon (5 oz.) \$10

**Classic Chicken Cobb Salad**- fresh mixed greens, chicken, bacon, crumbled blue cheese, hard boiled egg, tomato and avocado, Ranch dressing \$36

**Southwestern Steak Salad**- romaine, roasted corn, black beans, avocado, sliced beef sirloin steak, tortilla strips, Lemon dressing \$40

**Tuna Niçoise Salad**- new potato, French green beans, boiled eggs, cherry tomato, yellow & green peppers, Kalamata olives, Balsamic dressing \$36

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

# Desserts

New York style cheesecake

Kahlua chocolate mousse with whipped cream

Carrot cake

Lemon bar

Apple cranberry bar

Tiramisu cake

Chocolate Cake ( gluten free, dairy free, flourless) + \$7

Strawberry Cake (gluten free) +\$7

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

# Noon Time Deli

(minimum of 25 people)

## Red Bliss Potato Salad

Tossed Garden Salad with baby arugula, cherry tomato, cucumber, carrots, red onions, Golden Italian and Ranch dressings

Pre- made Sandwiches ( Choice of 3):

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Oven roasted turkey breast with cranberry mayo, Swiss cheese, tomato on Ciabatta bread

Fresh mozzarella, sliced tomato, basil pesto on Focaccia bread

Fresh herb marinated grilled chicken breast with sliced tomato, caramelized onions, Chipotle garlic aioli on a brioche bun

Philly steak and cheese with caramelized onions, pepper, creamy horseradish, cheddar on a grinder roll

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Home made Truffle chips

Chef's Dessert

Freshly brewed coffee, tea and decaffeinated coffee, lemonade and iced tea

\$38

Add Tuna or chicken salad Sandwich \$6

Add Soup of the day \$6

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# Gourmet Salad Bar

(minimum of 25 people)

Soup of the Day

Fresh Tuna Salad and Chicken Salad

Diced ham

Sliced Hardboiled egg

Romaine, field greens, baby arugula

Cherry tomato, European cucumber, shredded carrots, Kalamata olives, red onions

Sliced mushroom, garbanzo beans, Applewood smoked bacon bits, grated cheddar cheese, cottage, cheese,  
Sunflower seeds, candied pecans, croutons

Buttermilk, ranch, balsamic and lemon dressings

Selection of freshly baked rolls

Lemon bars and freshly baked cookies

Freshly brewed coffee, tea and decaffeinated coffee, lemonade and iced tea

\$36

Add: Grilled Chicken (5oz.) \$10, Shrimp \$10, or Salmon ( 5oz.) \$10

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

# Pizza and Wings

(minimum of 25 people)

Caesar salad with croutons, parmesan cheese & Caesar dressing

CHOICE OF 3

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Margherita pizza

Shrimp pizza with pesto sauce

Pepperoni pizza

Three Cheese pizza

Spicy buffalo wings

Sweet chili wings

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Ranch, blue cheese dressing

Celery sticks

Toasted garlic bread

Chocolate biscotti, coconut macaroons

Freshly brewed coffee, tea and decaffeinated coffee, lemonade and iced tea

\$46

Gluten free pizza +\$4 per person

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

# Street Tacos

(minimum of 25 people)

Mixed greens, roasted corn, black, beans, red onions, cherry tomatoes, cucumbers, queso fresco, cilantro lime vinaigrette

Chicken tortilla soup

CHOICE OF 2:

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Marinated chicken breast- Carne Asada- Braised pork carnitas- Lime cilantro shrimp

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Grilled mushrooms

Shredded Mexican cheese

Pico de Gallo, guacamole, sour cream

Fresh tomato salsa, cabbage slaw

Corn or flour tortillas

Spanish rice, sautéed pinto beans

Lemon Leches

Freshly brewed coffee, tea, decaffeinated coffee, lemonade, and iced tea

\$46

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# Burgers and More

(minimum of 25 people)

Red bliss potato salad

Creamy Cole slaw

Garden salad with cherry tomato, cucumber, carrots, red onions, Balsamic & Lemon dressings

Potato chips

CHOICE OF 2:

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Grilled Angus burgers- Grilled Marinated Chicken Breast- All Beef Hot Dogs

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Fresh buns and condiments

Cookies and Brownies

Freshly brewed coffee, tea and decaffeinated coffee, lemonade and iced tea

\$40

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

# Sandwich Shop Buffet

(minimum of 25 people)

Choice of 2:

New England clam chowder – Add \$4.00

Soup of the day

Garden salad with cherry tomatoes, cucumbers, carrots, red onions, Balsamic & Lemon dressing

Pasta salad

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PRE MADE SANDWICHES- Select 3

~Fried Chicken Sandwich- Corn flake encrusted fried buttermilk chicken breast with sliced tomato, pickled onions, buttermilk herb mayo on a hot brioche bun

~Jumbo Lump 4 oz. Crab Cake Sandwich- Brioche bun, tartar sauce, lettuce, tomato, roasted garlic aioli (hot)... +\$10

~Deluxe 6 oz. Roast Beef Sandwich- Lean roast beef, provolone, and cheddar, horseradish, mayo, herb focaccia bread

~The Ultimate Veggie Sandwich- Roasted portobello mushroom, cucumber, avocado, red onion, lettuce, tomato, Provolone cheese on Sourdough bread

~Turkey Club- Oven roasted turkey, lettuce, tomato, Swiss cheese, bacon

~Tuna Salad Sandwich- Albacore tuna, celery and onion Dijon mayonnaise, lettuce, tomato, on a buttered croissant

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Assorted potato chips

NY Style Cheesecake

Freshly brewed coffee, tea decaffeinated coffee, lemonade and iced tea

\$42

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# Build Your Own Buffet

(minimum of 25 people)

Choice of 2 Salads and 2 Entrees \$54 - Choice of 3 Salads and 3 Entrees \$65

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Garden salad with cherry tomato, cucumber, carrots, red onions, Balsamic & Lemon dressings

Caesar salad -romaine hearts, croutons, parmesan cheese, Caesar dressing

Broccoli salad with boiled eggs, Applewood smoked bacon, chopped parsley, Ranch dressing

Quinoa salad with roasted corn, carrots, tomato, pecans, Feta cheese, Apple cider dressing

Kale salad with carrots, tomato, cucumber, golden raisins, dried cranberries, Balsamic dressing

Pasta salad with roasted red pepper, carrots, red onions, fresh basil, Golden Italian dressing

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Chicken Florentine with spinach and mozzarella and lemon caper sauce

Chicken Francaise with chardonnay sauce

Filet of Cod with beurre blanc

Filet of salmon with red pepper coulis

Shrimp scampi with lemon butter sauce

Sliced beef strip loin with port wine sauce

Slow cooked short ribs with Cabernet sauce

Burgundy beef stew with fresh vegetables

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Served with Rolls and butter, Chef's choice of starch and vegetables

Chef's choice of dessert

Freshly brewed coffee, tea and decaffeinated coffee, lemonade and iced tea

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

# New England Style Po Boy Sandwich Station

(minimum of 25 people)

choice of 3

Fried shrimp

Fried cod

Grilled chicken breast

Fried calamari

Fried oyster

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Cole slaw

Home made fries

Shredded lettuce, cucumber, tomato, onions, shredded cheese, roasted garlic aioli, Sriracha aioli, truffle mayo

Grinder rolls

Chief's choice of dessert

Freshly brewed coffee, tea and decaffeinated coffee, lemonade and iced tea

\$40

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

# Lunch On The Go

Choice of Three \$38

**Ultimate Grilled Vegetable Wrap**- Garlic hummus, lettuce, tomato, roasted zucchini, squash, eggplant, caramelized onions, mushrooms on a spinach wrap

**Roasted Turkey Club**- Bacon, lettuce, tomato, Swiss Cheese and dijon mayo

**Deluxe Roast Beef Sandwich**- Pepper Jack cheese, lettuce, tomato, caramelized onions, horseradish, mayo, Dijon mustard on a hoagie roll

**Ham & Cheese Croissant** – Black forest ham, Swiss cheese, lettuce, tomato, caramelized onions, Dijon mayo aioli on a butter croissant

**Italian Sub**- Mortadella, Genoa salami, prosciutto, tomato, caramelized onions, pesto on Ciabatta bread

**Main Lobster Salad** on an 8" roll (cold) \$40 per sandwich

All To Go Lunches Include:

pasta salad

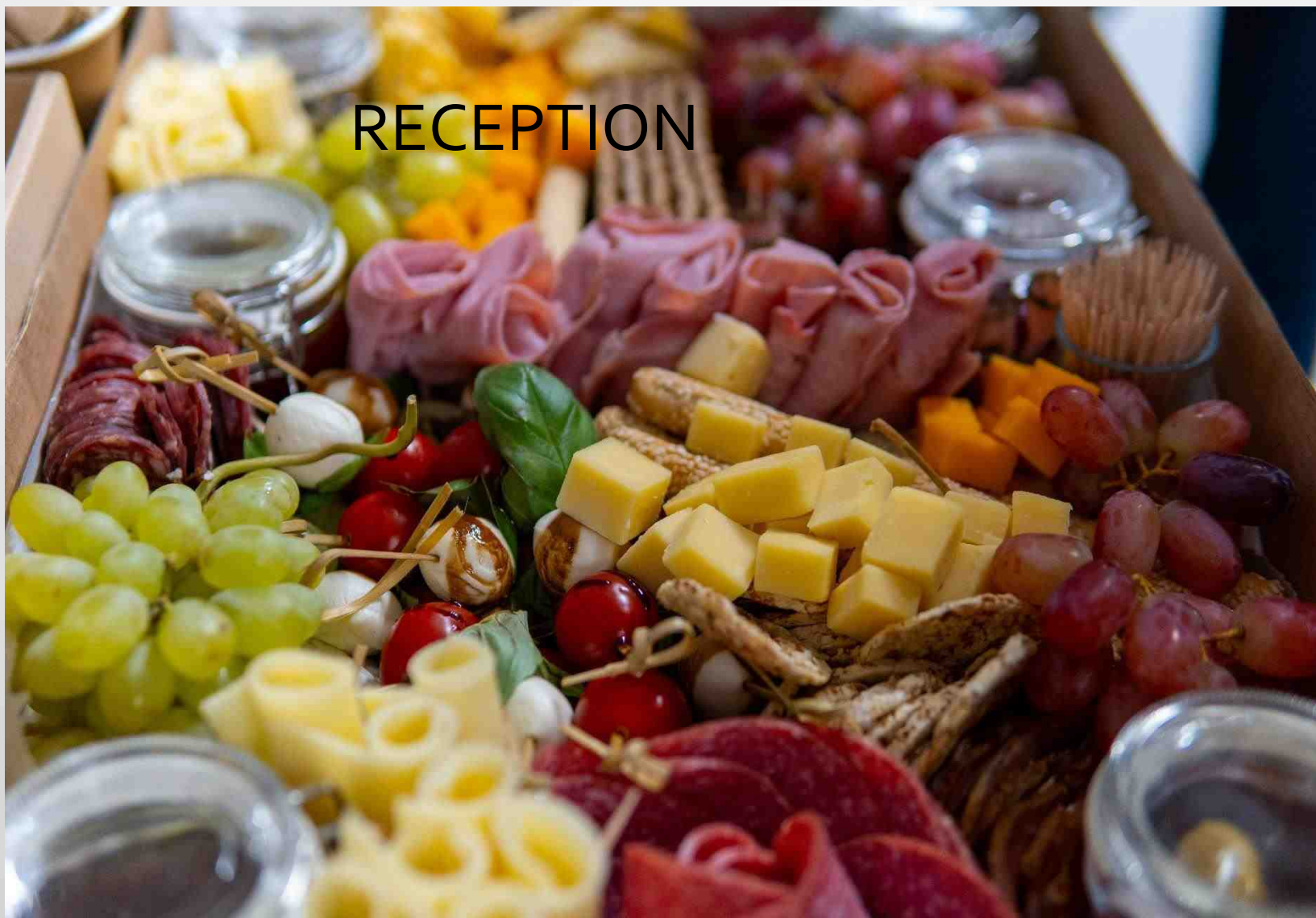
potato chips, cookie and whole fruit

soft drink

disposable utensils and napkins

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

# RECEPTION





# Reception Hors d'oeuvres

## Poultry Hors d'oeuvres- 100 pieces per tray

Tandoori chicken skewer \$500

Sesame chicken with sweet and sour sauce \$500

Buffalo chicken meatball stuffed with blue cheese & caramelized onions \$500

Smoked chicken quesadilla \$500

Coconut chicken finger \$500

Buffalo chicken spring roll \$500

Ginger chicken meatball skewer \$500

Bacon wrapped jalapeno chicken skewer \$600

Thai Peanut Marinated chicken satay with sweet chili sauce ( GF) \$500

Peking duck spring roll with sweet & sour sauce \$600

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

## Beef and Pork Hors d'oeuvres- 100 pieces per tray

Chorizo Empanadas \$500

Moroccan lamb kabob with sweet yogurt & mint (GF) \$600

Lamb Gyro \$600

Cocktail franks en crouete \$400

Beef wellington \$500

Peach BBQ beef brisket wrapped with Applewood smoked bacon \$600

## Seafood Hors d'oeuvres- 100 pieces per tray

Shrimp casino \$600

Lobster cobbler \$600

Premium crab cake with tartar sauce \$600

Premium scallop in bacon \$600

Shrimp tempura \$550

# Reception Hors d'Oeuvres

## Vegetarian Hors d'oeuvres 50 pieces per tray

Quinoa & zucchini fritter (GF) \$200

Potato pancakes with apple sauce \$200

Spiced potato & green pea samosa (Vegan) \$200

Mushroom arancini \$200

Cauliflower tempura (GF and Vegan) \$200

Spanakopita \$200

Vegetable spring roll \$200

## Cold Hors d'oeuvres 100 Pieces Per Tray

Lobster salad crostini \$700

Norwegian smoked salmon and avocado, baguette toast  
\$600

Ahu tratar tostada, Aoli ( GF) \$600

Bruschetta, tomato, basil, fresh mozzarella cheese \$600  
Caprese skewers, tomato mozzarella basil marinade \$600

Shrimp cocktail (GF) \$600

Fois gras croutons \$700

Goat cheese, sun dried tomato, pecans Belgian endives ( GF)  
\$500

Deviled eggs, pickled serrano, micro cilantro \$600

Melon wrapped prosciutto \$600

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

# Displays

Chips and Dip \$22/person

Hummus, olive tapenade, salsa, guacamole, corn chips, pita chips

Charcuterie \$22/person

Prosciutto, assorted salami, Spanish chorizo, cured meats, country pate', cornichons, marinated olives, old fashion mustard

Cheese Display \$500 (serves 50 people)

Imported and domestic cheeses, sun-dried fruits, grapes, crackers, baguette slices

Grilled Vegetables & Crudités \$380 (serves 50 people)

Fresh from the market with blue cheese, ranch, aioli and pesto dipping sauces

Seasonal Sliced fresh fruit and berries \$365 (serves 50 people)

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

# Reception Stations

## **SLIDERS** (Select 3) \$44

Crab cake, tomato garlic aioli

Pulled pork, cabbage confit

Grilled Portobello mushroom, roasted pepper, provolone

Beef and lamb Kofta, cheese, tomato salsa

Philly cheese steak, caramelized onions, pepper, provolone

Italian meatball, tomato sauce, mozzarella, parmesan

Sriracha buffalo chicken, bacon, blue cheese, frizzled onions

## **STREET TACO** ( Select 3) \$40

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Marinated pork carnitas

Carne asada

Cilantro lime blackened cod

Spicy shrimp

Buffalo chicken

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Soft Tortillas

Salsa, cabbage confit, spicy crema

Add Avocado +\$2

## **GAME DAY** \$40

(Select 3)

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Spicy buffalo wings

BBQ wings

Sweet chili wings

Crispy plain wings

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Loaded potato skins

Blue cheese dressing, carrots and celery sticks

## **SUSHI STATION**

Select 3 - \$250 per 50 pieces - Select 5 - \$350 per 50 pieces

California Roll – crabstick & avocado

Manhattan- California roll with Tobiko

Unakyu- Eel & cucumber

Philadelphia- Salmon, cream cheese & cucumber

Spider Shrimp- Shrimp tempura, avocado & cucumber

Crispy Shrimp- Tempura shrimp, lettuce, cucumber & spicy mango with sweet spicy sauce

Spicy Tekka (RAW)- Fresh tuna in a spicy sauce topped with spicy mayo

Piano Roll (RAW) – Fresh salmon, cucumber, avocado, scallion & Burdock

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

# Action Stations

Chef Fee \$150 each (1 per 50 people)

## Pasta Station

Penne, Tortellini, Ziti

Marinara, basil pesto and alfredo sauces

Fresh Italian herb marinated chicken breast strips

Sautéed mushrooms, peppers, onions, and julienne seasonal vegetables

\$22

## Fajita Station

Marinated chicken strips

Marinated beef strip OR marinate shrimp

Sautéed onions and peppers

Refried pinto beans

Cilantro basmati rice

Flour and corn tortilla

Sour cream, guacamole, grilled tomato salsa

\$40

## New England Style Po boy Sandwich Station

(Select 3)

Herb marinated sautéed shrimp

Pan seared Cajun cod

Marinated sautéed chicken breast

Lemon pepper marinated sautéed calamari

Fried breaded oyster ( pre cooked)

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Cole slaw, shredded lettuce, cucumber, tomato, onions, shredded cheese, roasted garlic aioli, Sriracha aioli, Truffle mayo, grinder rolls

\$40

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# Carving Stations

**Herb Roasted Breast of Turkey**- Cranberry relish, herb mayonnaise, turkey gravy \$260-

Serves approximately 15 guests

**Roasted Beef Tenderloin** – Fresh thyme, roasted garlic cabernet reduction \$450- serves approximately 12 guests

**Roasted Angus Beef Prime Rib**- Creamy horseradish, au jus, stone ground mustard \$600-

Serves approximately 20 guests

**Colorado Leg of Lamb with Chimichurri Sauce** – slow roasted \$450- serves approximately 20 guests

**Marinated Pork Loin** – Apple Cider demi glaze \$400- serves approximately 20 guests

**Herb Roasted Salmon** – Creamy Dijon mustard sauce \$500- serves approximately 20 guests

**Whole Boneless Salmon**- Stuffed with spicy shrimp & Basmati rice \$450- serves approximately 20 guests

Each station includes freshly baked breads and assorted condiments

Chef Fee \$150 each (1 per 50 people)

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DINNER





# Plated Dinner

Dinner includes Choice of Soup OR Salad, Fresh Warm Rolls and Butter, Chef's Starch and Seasonal Vegetable, Dessert, Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Choice of 2 entrees- Add \$2.00 per person; Choice of 3 entrees- Add \$3.00 per person

## **Soups:** Classic Onion, Tortilla or Minestrone soup

New England clam chowder +\$4

or

**Salads:** Mixed green garden salad with Belgian endive, cherry tomato, cucumber, carrots, Kalamata olives, Apple cider dressing

Classic Caesar salad with crisp romaine, Parmagiano Reggiano, herb croutons, and creamy Caesar dressing

Honey roasted Anjou pear salad with baby arugula, candied pecans, cranberry, feta cheese and Apple cider dressing +\$2

Red Oak salad in cucumber ring, cherry tomatoes, goat cheese, balsamic vinaigrette +\$2

Wedge Crisp – iceberg, diced tomato, bacon, chopped boiled eggs, parsley, blue cheese creamy Ranch dressing +\$2

Baby Arugula and Water Cress Saad- sliced mushrooms, roasted walnuts, dried cranberries lemon dressing +\$2

Caprese Salad – Fresh mozzarella , steak tomato, fresh basil, balsamic glaze & olive oil +\$2

## **Chicken Entrées**

Southern Chicken Asiago- mushroom and cheese sauce \$46

Chicken Florentine –spinach, tomato basil sauce \$48

Chicken Piccata- creamy lemon butter caper sauce \$46

Chicken Marsala- mushroom, green peppercorn sauce \$46

Chicken Oscar- asparagus, crabmeat topped with bearnaise sauce \$60

Chicken Francaise- chardonnay sauce \$46

## **Beef Entrées**

Slow Cooked Boneless Beef Short Ribs (8oz) with port wine \$60

Pan Seared Ribeye Steak (12oz.)- chimichurri \$70

Pan Seared Beef Filet Mignon (8oz.)- fresh thyme, roasted garlic, cabernet reduction \$90

Certified Angus Herb Roasted Sliced Beef Tenderloin (8oz.)- shallots, cabernet demi glaze \$80

All pricing subject to 15% service charge, 8% Administrative fee, 7% State & 1% City Tax

# Plated Dinner

Dinner includes Choice of Soup OR Salad, Fresh Warm Rolls and Butter, Chef's Starch and Seasonal Vegetable, Dessert, Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Choice of 2 entrees- Add \$2.00 per person; Choice of 3 entrees- Add \$3.00 per person

**Soups:** Classic Onion, Tortilla or Minestrone soup

New England clam chowder +\$4

or

**Salads:** Mixed green garden salad with Belgian endive, cherry tomato, cucumber, carrots, Kalamata olives, Apple cider dressing

Classic Caesar salad with crisp romaine, Parmagiano Reggiano, herb croutons, and creamy Caesar dressing

Honey roasted Anjou pear salad with baby arugula, candied pecans, cranberry, feta cheese and Apple cider dressing +\$2

Red Oak salad in cucumber ring, cherry tomatoes, goat cheese, balsamic vinaigrette +\$2

Wedge Crisp – iceberg, diced tomato, bacon, chopped boiled eggs, parsley, blue cheese creamy Ranch dressing +\$2

Baby Arugula and Water Cress Saad- sliced mushrooms, roasted walnuts, dried cranberries lemon dressing +\$2

Caprese Salad – Fresh mozzarella , steak tomato, fresh basil, balsamic glaze & olive oil +\$2

## Seafood Entrées

Maryland Crab Cakes(6oz.) with tartar sauce \$80

Seared Pacific Salmon with artichoke-leek confit, red pepper coulis \$60

Teriyaki Glazed Mahi Mahi with mango relish \$65

Pan Seared Cod with pesto, lemon sauce \$65

## Vegetarian Entrées

Vegetable Lasagna Roll Up – Roasted zucchini, squash, mushroom, onions, Marinara sauce \$46

Vegan Linguini Pomodoro- Seasonal julienne vegetable, fresh basil plum tomato sauce \$46

All pricing subject to 15% service charge, 8% Administrative fee, 7% State & 1% City Tax

# Plated Dinner

Dinner includes Choice of Soup OR Salad, Fresh Warm Rolls and Butter, Chef's Starch and Seasonal Vegetable, Dessert, Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Choice of 2 entrees- Add \$2.00 per person; Choice of 3 entrees- Add \$3.00 per person

**Soups:** Classic Onion, Tortilla or Minestrone soup

New England clam chowder +\$4

or

**Salads:** Mixed green garden salad with Belgian endive, cherry tomato, cucumber, carrots, Kalamata olives, Apple cider dressing

Classic Caesar salad with crisp romaine, Parmagiano Reggiano, herb croutons, and creamy Caesar dressing

Honey roasted Anjou pear salad with baby arugula, candied pecans, cranberry, feta cheese and Apple cider dressing + \$2

Red Oak salad in cucumber ring, cherry tomatoes, goat cheese, balsamic vinaigrette + \$2

Wedge Crisp – iceberg, diced tomato, bacon, chopped boiled eggs, parsley, blue cheese creamy Ranch dressing +\$2

Baby Arugula and Water Cress Saad- sliced mushrooms, roasted walnuts, dried cranberries lemon dressing + \$2

Caprese Salad – Fresh mozzarella, steak tomato, fresh basil, balsamic glaze & olive oil + \$2

## Duo Combinations

4 oz. Pan Seared Beef Filet Mignon- red wine sauce & Half Maine Lobster Tail, bearnaise sauce \$94

4 oz. Pan Seated Beef Filet Mignon –port wine sauce & 3 oz. Crab Cake, tartar sauce \$94

4 oz. Pan Seared Beef Filet Mignon- Madera wine sauce & 4 oz. Salmon, red pepper coulis \$84

4 oz. Chicken Florentine & 2 Grilled Shrimp- garlic butter sauce \$80

4. oz. Chicken Piccata, lemon butter caper sauce & 3 oz, Maryland Crab cake \$80

All pricing subject to 15% service charge, 8% Administrative fee, 7% State & 1% City Tax

# Desserts

NY Style Cheese Cake with Strawberry Sauce and Whipped Cream

Nocturne Cake

Carrot Cake

Edelweiss Cake

Opera Cake

Tiramisu

Black Forest Cheesecake

Angel Food Cake and fresh berries

Frangelico Chocolate Mousse with White Chocolate Cream

Chocolate Cake, ( GF, dairy free, flourless chocolate cake) + \$7

Strawberry Cake (GF) +\$7

All pricing subject to 15% service charge, 8% Administrative fee, 7%  
State & 1% City Tax

# Create Your Own Dinner Buffet

(minimum of 25 people)  
Choice of Two Entrees \$62  
Choice of Three Entrees \$69

## **SALAD** (select 2)

Mixed green garden salad with Belgian endive, cherry tomato, cucumber, carrots, Kalamata olives, Apple cider dressing

Classic Caesar salad with crisp romaine, Parmaggiano Reggiano, herb croutons, and creamy Caesar dressing

Red Oak salad in cucumber ring, cherry tomatoes, goat cheese, balsamic vinaigrette

Honey roasted Anjou pear salad with baby arugula, candied pecans, cranberry, feta cheese and Apple cider dressing +\$2

Wedge Crisp – iceberg, diced tomato, bacon, chopped boiled eggs, parsley, blue cheese creamy Ranch dressing +2

Baby Arugula and Water Cress Saad- sliced mushrooms, roasted walnuts, dried cranberries lemon dressing +\$2

Warm rolls & butter

## **Starch** (select 1)

Yukon Gold Smashed Potatoes- Truffle Mac and Cheese-

Au Gratin Potatoes- Herb Roasted Fingerling Potatoes-

Buttered Penne- Rice Pilaf-

Saffron Cilantro Basmati Rice

## **Vegetable** (select 1)

Buttered Asparagus- Sautéed Broccolini-Herb Roasted Brussel Sprouts-Fresh Vegetable Medley-Roasted Parmesan Tomatoes-Green Beans Almandine

All pricing subject to 15% service charge, 8% Administrative fee, 7% State & 1% City Tax

# Create Your Own Dinner Buffet (continued)

## ENTREES

Free Range Chicken, Rotisserie Style ( bone in)- Thyme au jus

Chicken Marsala

Chicken Scaloppini with creamy mushroom sauce

Fried Chicken (bone in)

Seared Pacific Salmon with artichoke- leek confit, red pepper coulis

Teriyaki Glazed Whitefish with mango relish

Shrimp Scampi with lemon butter sauce +\$10

Braide Pork Loin with creamy apple- cinnamon sauce

Burgundy Beef Stew with fresh vegetables

Italian Meatballs freshly made marinara sauce

Herb Roasted Sliced Beef Top Strip Loin with cabernet sauce

Certified Angus grilled sliced Marinated Beef Tenderloin with chimichurri +\$16

Fresh seasonal roasted mixed Vegetable Lasagna with pomodoro sauce

## DESSERT (select 2)

NY Style Cheese Cake

Nocturne Cake

Carrot Cake

Edelweiss Cake

Opera Cake

Tiramisu

Black Forest Cheesecake

Tres Leche Cake

Chocolate Cake, ( GF, dairy free, flourless chocolate cake) + \$7

Strawberry Cake (GF) +\$7

Freshly brewed coffee, tea and decaffeinated coffee

All pricing subject to 15% service charge, 8% Administrative fee, 7% State & 1% City Tax

# South of the Border Buffet

Chicken tortilla soup

Tomato, onion, red pepper, cilantro salad

Enchilada Suiza- Chicken, cheese, salsa Verde, tortilla

Taco Bar- Seasoned beef, Pico, guacamole, shredded lettuce, grated Cheddar and Shredded Monterey Jack cheese, sour cream

Cod fish Veracruz-Capers, olives, pepper, sautéed in olive oi, tomato sauce

Chicken Fajita- sautéed onions and peppers

Spanish rice

Pinto Beans

Tres Leche Cake

Freshly brewed coffee, tea and decaffeinated coffee

(minimum of 25 people)

\$80

All pricing subject to 15% service charge, 8% Administrative fee, 7% State & 1% City Tax



# Tuscan Buffet

Minestrone Soup

Garlic Bread, Rolls and Butter

Caesar Salad- Shaved Parmesan, Herb Croutons, Creamy house made Caesar dressing

Chicken breast, cacciatore

Lasagna Napolitano

Cod, lemon butter sauce

Vegetable ratatouille

Potato gnocchi

Tiramisu

(minimum of 25 people)

\$80

All pricing subject to 15% service charge, 8% Administrative fee, 7% State & 1% City Tax

# Barbeque Buffet

Salad bar with assorted toppings

Rolls and butter

Baby Back Ribs of Pork with BBQ sauce

Grilled Chicken Breast- lime cilantro sauce

Sliced Beef Brisket - chimichurri

Grilled Italian Sausage with peppers and onions

Braised Cabbage

Buttered Corn on the Cob

Baked Beans

Mashed Potatoes

Apple Cobbler

Freshly brewed coffee, tea and decaffeinated coffee

(minimum of 25 people)

\$82

All pricing subject to 15% service charge, 8% Administrative fee, 7% State & 1% City Tax

# Supreme Buffet

New England Clam Chowder

Freshly composed mixed greens, cherry tomatoes, cucumbers, goat cheese, balsamic vinaigrette

Rolls and butter

Lemon Pepper Salmon, yellow tomato coulis

Chicken Francesca, lemon butter sauce

Roasted Sliced Sirloin of beef, au jus, creamy horseradish

Yukon Gold mashed potatoes

Roasted Seasonal Vegetables

Sautéed Green Beans Almandine

NY Style Cheesecake

Freshly brewed coffee, tea and decaffeinated coffee

(minimum of 25 people)

\$80

All pricing subject to 15% service charge, 8% Administrative fee, 7% State & 1% City Tax

# BEVERAGES



# Beverages

## Hosted & Cash Bars

### Liquor

Silver \$11

Platinum \$14

House Wine \$11

Premium Wine by the Glass ( priced individually)

Beer \$6.50

Craft Beer ( priced individually)

Soft Drinks & Juices \$4

Bartender fee applies. Minimum purchase required. Service fees and taxes where applicable.

# Beverages

## Silver

New Amsterdam, Vodka, New Amsterdam Gin, Cruzan Light Rum, El Jimador Blanco Tequila, Jim Beam Bourdon, Jack Daniels Whiskey, Dewars Scotch

## Platinum (includes Silver)

**VODKA:** Titos, Ketel One, Van Gogh Espresso, Grey Goose, Stoli Razz

**RUM:** Bacardi, Myers, Captain Morgan, Bacardi 4yr, Mount Gay Eclipse, Goslings Black

**GIN:** Beefeater, Tanqueray, Bombay Sapphire, The Botanist, Hendricks

**TEQUILA:** 1800 Silver, Hornitos Repasado, Patron Silver, Teramana Anejo

**WHISKEY:** Jameson, Makers Mark, Crown Royal, Bulleit, Bulleit Rye, Johnny Walker Black, Woodford Reserve, Knob, Creek, Elijah Small Batch, Glenlivet 12yr, Laphroaig 10yr

## Cordials/Mixers (for all bars)

Triple Sec, Peach Schnapps, Cointreau, Kahlua, Baileys, Disaronno, Midori, St. Germaine, Crème de Cocoa, Blue Curacao, Chambord, Frangelico, Grand Marnier, Sambuca, Pama, Aperol, Campari, Martin & Rossi Sweet and Dry Vermouth

Specialty Cocktails and Mocktails on request ( market price based on spirit used)

Bartender fee applies. Minimum purchase required. Service fees and taxes where applicable.

# Beverages

## Wine

**House Wine:** Silver Gate: Sparking Wine, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot and Seaglass Pinot Grigio, Rose

**Premium Wine (by the glass) :** Napa Cellars Chardonnay \$13, The Seeker Riesling \$12, Chloe Pinot Grigio \$13, Emmolo Sauvignon Blanc \$13, Centorri Moscato \$12, Chateau St, Michelle Merlot \$13, Acrobat Pinot Noir \$13, Duckhorn Decoy Cabernet Sauvignon \$14

## Beer

Bud Light, Budweiser, Michelob Ultra, Sam Seasonal Corona Extra, Stella Artois, Truly, Lagunitas IPA and Heineken 0.0 (NA) and Sam Adams Just the Haze (NA)

## Craft Beer ( priced individually)

Narragansett (Lager) \$7, Narragansett (Lite Lager) \$7, Braven Bushwick (Pilsner) \$8, Castel Island White (Belgian White Ale) \$10, Highlimb Core (unfiltered cider) \$7, Whalers Rise (American Pale Ale) \$7, Night Shift Santilli (American IPA) \$11, Proclamation Tendril IPA (East coast west coast hybrid IPA) \$12

Bartender fee applies. Minimum purchase required. Service fees and taxes where applicable.



# Wine List

## White Wine

- Peyrassol "Le Croix" Rose Provence, France \$44
- Kim Crawford Sauvignon Blanc Marlborough, New Zealand \$46
- Pascal Jolivet Sancerre Loire Valley, France \$50
- La Crema Chardonnay Sonoma, California \$56
- Rombauer Chardonnay Napa Valley, California \$60
- Foris Pinot Blanc Rouge Valley, Oregon \$ \$42
- La Chablisienne Vaillons Chablis Primer Cru Burgundy, France \$90

## Champagne

- La Marca Prosecco Veneto, Italy \$40
- Veuve Cliquot Brut Champagne, France \$80
- Moet & Chandon Brut Imperial Champagne, France \$80

## Red Wine

- Raymond Vineyards, Reserve Merlot Napa, California \$44
- Calera Pinot Noir Central Coast, California \$56
- Flowers Vineyard and Winery Pinot Noir Sonoma, California \$90
- El Cost 'Coto De Imaz" Reserva Rioja , Spain \$ 44
- Tenuata Di Nozelle Chianti Riserva Tuscany, Italy \$40
- Casnova Di Neri Tenuta Nuova Brunello di Montalcino, Italy \$150
- Tapestry Red Blend Paso Robles, California \$50
- Jordan Winery Cabernet Sauvignon Alexander Valley, California \$100
- Caymus Cabernet Sauvignon Napa Valley, California \$100
- Chateau Grand Village Bordeaux Surperier Bordeaux, France \$55
- Alamos Malbec, Mendoza, Argentina \$38

All pricing subject to 15% service charge, 8% administrative fee, 7% State & 1% City Tax

# Beverage Experiences

**Tequila Tasting** - Learn the history of tequila and how it is made. Taste different tequila and be able to identify the unique properties of the spirit \$60 per person

**Whiskey Tasting**- Learn the difference between whiskey, bourbon and scotch. Taste different whiskeys and identify the unique properties of the spirit \$60 per person

**Rum Tasting**- Learn the difference between rums. Taste different rums and identify the unique properties of the spirit \$60 per person

**Gin Tasting**- Learn all about gin. Taste different gins and be able to identify the botanicals of the spirit \$60 per person

**Cocktail Making Class**- Have a bartender teach you how to make cocktails on your own.

Margarita/Paloma

Old Fashioned/Manhattan

Lemon Drop Martini/ Espresso Martini

Mojito/Daiquiri

Negroni/Aviation

\$70 per person

**Wine Tasting**- Have our sommelier take you into the world of wine. Learn about how wine is made and the difference between old and new world wines. Taste a collection of white and red wines \$60 per person

All include a Chef's meat and cheese Charcuterie

All Tastings are a minimum of 10 people and a maximum of 15 people per instructor- check with salesperson

All pricing subject to 15% service charge, 8% Administrative fee, 7% State & 1% City Tax

# 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 meal functions under 25 people are subject to an additional charge.

There is a \$150 Chef/Attendant fee for all action stations. Two hour minimum per Chef. One Chef per 50 guests.

## 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 \$150.00 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 15% service charge , 8% administrative fee and all applicable city and state taxes.

## 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 weeks prior to the event.

Encore Audio Visual handles all AV requests. Once your quote is finalized with Encore, the charges are added to your Marriott bill for payment. AV pricing is subject to 23% service charge and 7% State tax.

## 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.