



P R A N Z I C A T E R I N G

corporate menu

Y O U R E V E N T

P L A N N E D T O P E R F E C T I O N .

E X Q U I S I T E F O O D ,

B E A U T I F U L L Y P R E P A R E D

—nothing less.

WWW.PRANZI.COM • *info@pranzi.com* • 401.383.3631

NEWPORT OFFICE AND SHOWROOM • 8 FREEBODY STREET, NEWPORT RI 02840 • 401.619.4646

CORPORATE OFFICE • 996 CHALKSTONE AVE, PROVIDENCE RI 02908

Executive Luncheon

A SERVED LUNCHEON

\$30.00 per person

Includes food, linens, china, silverware and glasses

SALAD COURSE

Mixed greens topped with cucumbers,
red onions and grape tomatoes with
balsamic vinaigrette

MAIN ENTREE

Fresh herb sliced pork roast with
bourbon fig sauce

or

Baked stuffed filet of sole with
seafood stuffing

or

Chicken piccata in a light lemon
wine sauce with capers

ACCOMPANIMENTS

Roasted baby red bliss potatoes with
garlic and fresh herbs

Sauteéd summer vegetable medley

Assorted breads

DESSERT

Assorted miniature dessert

BEVERAGES

Regular and decaffeinated coffee

SUBSTITUTIONS ARE AVAILABLE UPON REQUEST.

CREATE YOUR OWN MENU.

*Prices are subject to a taxable staffing fee, 18% taxable gratuity,
7% state sales tax, and a 1% local hospitality tax.*



Corporate Cocktail Reception

\$45.00 per person

Includes food, linens, china, silverware and glasses

PASSED HORS D'OEUVRES

Sesame chicken with raspberry dipping sauce
Assorted skewers—chicken, beef, shrimp
Mushroom caps filled with brie and crab
Assorted bruschetta

GOURMET STATIONS

ANTIPASTO DISPLAY

A table display of imported Italian meats (*prosciutto, capicola, salami, mortadella*), imported cheeses, roasted red & yellow peppers, a medley of olives, stuffed cherry peppers, fresh mozzarella, a medley of mixed field greens, baby spinach, romaine and more!

LAVISH CHEESE DISPLAY

An attractive presentation of native cheese that includes wisconsin cheddar, vermont goat cheese, new york muenster, craigston camembert, and california jack cheese with seasonal fruits and a variety of gourmet crackers.

DESSERT

Assorted biscotti
Assorted miniature pastries

COFFEE SERVICE

Regular and decaffeinated coffee station

BAR SERVICE

Beer, wine, non-alcoholic beverages

Prices are subject to a taxable staffing fee, 18% taxable gratuity, 7% state sales tax, and a 1% local hospitality tax.



Business After Hours

\$50.00 per person

Includes food, linens, china, silverware and glasses

GOURMET STATIONS

ECLECTIC CHEESE BOARD

Seasonal fruits, imported cheeses and dried sausage accompanied by assorted gourmet crackers and French breads.

INTERACTIVE PASTA STATION

Let our chef create a custom dish for you! Enjoy penne and/or tri-color pasta gently sautéed tableside to perfection served with a choice of three sauces: tomato marinara, garlic & oil and creamy pink vodka. Served along with 12 assorted condiments.

CARVED MEAT STATION

Roasted whole turkey breast, butterball ham, fresh herbed pork roast, assorted condiments, chutneys, and cranberry sauce.

ACCOMPANIMENTS

Mixed greens salad
Assorted breads

DESSERT

Assorted miniature pastries

BEVERAGES

Regular and decaffeinated coffee

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7% state sales tax, and a 1% local hospitality tax.*



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*"I wanted to thank you for a wonderful evening.
Everyone that came loved the food and the atmosphere.
You and your staff were terrific!" —Mike*

EXQUISITE MENUS FOR YOUR BUSINESS MEETING, BANQUET OR SEMINAR



Here Comes the Sun

BREAKFAST MENU

MORNING STAR SAMPLES

MORNING STAR 1

Breakfast breads
Scrambled eggs
Croissant french toast
Bacon & Sausage
Homefries
Muffins and bagels
Jellies, preserves, butter, cream cheese
Coffee, assorted juices, bottled water
\$15.99 per person

MORNING STAR 2

Fresh fruit platter
Italian frittata
Baked virginia ham
Miniature croissants, muffins & pastries
Jellies, preserves, and butter
Coffee, assorted juices, bottled water
\$13.99 per person

MORNING STAR 3

Scrambled eggs
Croissant french toast
Bacon & sausage
Homefries
Coffee, assorted juices, bottled water
\$12.99 per person

MORNING STAR 4

Fresh fruit platter
Breakfast sandwiches served on croissants & english muffins to include egg, cheese, and bacon or sausage
Coffee, assorted juices, bottled water
\$11.99 per person

MORNING STAR 5

Breakfast breads
Scrambled eggs
Crispy bacon
Homefries
Coffee, assorted juices, bottled water
\$10.99 per person

MORNING STAR 6

Scrambled eggs
Crispy bacon
Homefries
Croissant
Coffee, assorted juices, bottled water
\$8.99 per person

SUNRISE SAMPLES

SUNRISE 1

Assorted breakfast pastries
Jellies, preserves, and butter
Coffee, assorted juices, bottled water
6.99 per person

SUNRISE 2

Fresh fruit platter
Mini muffins, sweet rolls, croissants
Jellies, preserves, and butter
Coffee, assorted juices, bottled water
\$7.99 per person

SUNRISE 3

Fresh fruit platter
Gourmet breakfast breads
Basket of bagels
Jellies, preserves, butter, cream cheese
Coffee, assorted juices, bottled water
\$8.99 per person

SUNRISE 4

Scrambled eggs
Basket of bagels
Jellies, preserves, butter, cream cheese
Coffee, assorted juices, bottled water
\$8.99 per person

SUNRISE 5

Fresh fruit platter
Garden frittata
Baked french toast strata
Sliced pork loin with apricot dijon glaze
Sautéed chicken breast with madeira sauce
O'Brien bliss potatoes
Basket of bagels
Miniature muffins, scones and croissants
Jellies, preserves, butter, cream cheese
Coffee, assorted juices, bottled water
\$16.99 per person

CHAMPAGNE BRUNCH

Fresh fruit platter
Assorted miniature pastries
Garden frittata
O'Brien potatoes
Virginia baked ham
Crispy Bacon
Italian french toast
Mimosa, fresh juice assortment, coffee
\$20.00 per person

Prices are subject to a taxable staffing fee, 18% taxable gratuity, 7% state sales tax, and a 1% local hospitality tax.

..... customize your own breakfast

BREAKFAST SANDWICHES • \$4.99 each

Served on a English Muffin,
Croissant or Bagel (*Egg, Cheese, Bacon, Sausage or Ham*)

PASTRIES • all \$1.50 pp

Home style muffins, miniature danish
breakfast breads, fluffy mini croissants,
flaky scones, bagels

FRESH FRUIT

Platter or salad • \$2.00 pp
Whole fruit • \$2.00 pp

BREAKFAST MEATS • all \$1.50 pp

Crispy bacon, sausage links,
baked virginia ham

WHOLE QUICHE • \$14.99

FROM THE GRILL • all \$2.50 pp

Scrambled eggs, Italian frittata,
omelets, quiche, buttermilk pancakes,
belgium waffles, croissant french
toast, texas french toast, home fries,
hash browns

BREAKFAST BARS • \$2.00 each

YOGURT *assorted flavors* • \$2.00 each

BEVERAGES

Regular and decaffeinated coffee,
assorted tea • \$2.00 pp
Fresh juice assortment • \$1.99 pp
Bottled Water • \$1.50 pp
Sparkling Water • \$2.00 pp
Box of Joe • \$19.99



What's for Lunch?

BUSINESS LUNCHEON SELECTIONS

BUSINESS LUNCH 1

Mixed Green Salad
Potato or Pasta Salad
Assorted Gourmet Bread
& Wrap Sandwiches
Potato Chips
Cookies and Bars
2 Liter Beverages & Bottled Water
\$9.99 per person

BUSINESS LUNCH 2

Mixed Green Salad
Vegetable or Meat Lasagna
A Medley of Rolls & Butter
Cookies and Bars
2 Liter Beverages & Bottled Water
\$12.99 per person
minimum of 10 - 12 people

BUSINESS LUNCH 3

Fresh Fruit Salad
Grilled Chicken Caesar Salad
Gourmet Pizza
Cookies and Bars
2 Liter Beverages & Bottled Water
\$12.99 per person

BUSINESS LUNCH 4

Fresh Fruit Salad
Mixed Green Salad
Potato or Pasta Salad
Assorted Gourmet Bread
& Wrap Sandwiches
Potato Chips
Cookies and Bars
2 Liter Beverages & Bottled Water
\$11.99 per person

BUSINESS LUNCH 5

Fresh Herb Marinated Grilled
Chicken atop a Mixed Green
Salad
Fresh Fruit Salad
Rolls and Butter
Cookies and Bars
2 Liter Beverages & Bottled Water
\$10.99 per person

BUSINESS LUNCH 6

Mixed Green Salad
Potato or Pasta Salad
Assorted Finger Sandwiches
Gourmet Pizza
Potato Chips
Cookies and Bars
2 Liter Beverages & Bottled Water
\$10.99 per person

BUSINESS LUNCH 7

Mixed Green Salad
Potato or Pasta Salad
Gourmet Sliced Pizza
Assorted Sliced Calzones
Cookies and Bars
2 Liter Beverages & Bottled Water
\$9.99 per person

BUSINESS LUNCH 8

Mixed Green Salad
Potato or Pasta Salad
Cole Slaw
Hamburgers
Hot Dogs
Baked Beans
Corn on the Cob
Potato Chips
2 Liter Beverages & Bottled Water
\$13.99 per person

BUSINESS LUNCH 9

Mixed Green Salad
Potato or Pasta Salad
Assorted Finger Sandwiches
Potato Chips
Cookies and Bars
2 Liter Beverages & Bottled Water
\$8.99 per person



Boxed Lunches

EVERYTHING YOU NEED FOR A BUSINESS LUNCH MADE EASY

BOXED LUNCH 1

Assorted Gourmet Bread
and Wrap Sandwiches
Potato Chips
Individual Beverages, Soda or
Bottled Water
\$7.50 per person

BOXED LUNCH 2

Assorted Gourmet Bread
and Wrap Sandwiches
Pasta or Potato Salad
Potato Chips
Individual Beverages, Soda or
Bottled Water
\$8.50 per person

BOXED LUNCH 3

Assorted Gourmet Bread
and Wrap Sandwiches
Pasta or Potato Salad
Potato Chips
Cookie, Fudge Brownie or Whole
Fruit
Individual Beverages, Soda or
Bottled Water
\$9.50 per person

Sandwich options for above

Made with Boar's Head meats

Roast Beef
Roast Turkey
Ham and Cheese
American Tuna
Chicken Salad

Vegetarian Selections are available

BOXED LUNCH SIGNATURE SANDWICHES

Signature Sandwiches can be added to boxed lunch 1, 2, or 3 for additional \$2.75 per person. Up to four different varieties per order.

- 1 Roast Beef sandwich** with horseradish cream, Havarti cheese, lettuce and tomato with your choice of gourmet bread or wrap
- 2 Chicken Caesar wrap**, chicken breast and Romaine lettuce tossed with Caesar dressing and parmesan cheese
- 3 Turkey BLT wrap**, Hickory smoked turkey breast, bacon, tomato and lettuce
- 4 Roasted vegetable wrap**, roasted red pepper, red onion, carrot, zucchini and summer squash with a red pepper aioli
- 5 Honey ham and American cheese sandwich** with lettuce and tomato and your choice of gourmet bread or wrap
- 6 Buffalo wrap**, chicken tenders with Buffalo sauce, Blue cheese spread with Romaine lettuce with red pepper
- 7 Oven roasted turkey** with lettuce, tomato, and boursin cheese spread with your choice of gourmet bread or wrap
- 8 Roast beef with gorgonzola** cheese spread, roasted red onions and lettuce on your choice of gourmet bread or wrap
- 9 White albacore Italian tuna salad** with lettuce and tomato with your choice of gourmet bread or wrap
- 10 Homestyle California chicken salad** with lettuce and tomato with your choice of gourmet bread or wrap
- 11 Grilled pesto chicken** with leaf lettuce, tomato, havarti cheese and your choice of gourmet bread or wrap

Add a fresh fruit cup to your box lunch for an additional \$1.00

Specialty drinks can be substituted to your menu for \$2.25 each:

Snapple Drinks

Vitamin Water

Nantucket Nectars

Sparkling Water

Stewarts Soda



Hot Buffet Luncheon Selections

CORPORATE LUNCH 1

Mixed Greens Salad
Chicken Marsala
Pasta Primavera or potato
and vegetables
Rolls & Butter
Cookies and Bars
2 Liter Beverages & Bottled Water
\$14.99 per person

CORPORATE LUNCH 2

Mixed Greens Salad
Home Style Meatballs
Penne Marinara
Rolls & Butter
Cookies and Bars
2 Liter Beverages & Bottled Water
\$9.99 per person

CORPORATE LUNCH 3

Mixed Greens Salad
Homestyle Meatloaf
Potato & Vegetable
Rolls & Butter
Cookies and Bars
2 Liter Beverages & Bottled Water
\$14.99 per person

CORPORATE LUNCH 4

Mixed Greens Salad
Chicken Parmesan
Stuffed Shells or potato and
vegetables
Rolls & Butter
Cookies and Bars
2 Liter Beverages & Bottled Water
\$15.99 per person

CORPORATE LUNCH 5

Mixed Greens Salad
Beef Burgundy
Rice Pilaf or potato and vegetables
Rolls & Butter
Cookies and Bars
2 Liter Beverages & Bottled Water
\$15.99 per person

CORPORATE LUNCH 6

Mixed Greens Salad
Marinated Grilled Chicken
Grilled Garden Vegetables
Rolls & Butter
Cookies and Bars
2 Liter Beverages & Bottled Water
\$14.99 per person

CORPORATE LUNCH 7

Mixed Greens Salad
Salmon with Red Pepper Jelly
Rolls & Butter
Cookies and Bars
2 Liter Beverages & Bottled Water
\$16.99 per person

CORPORATE LUNCH 8

Mixed Greens Salad
Roast Pork with Bourbon Fig Sauce
Garlic Mashed Potatoes
& Green Beans Almondine
Rolls & Butter
Cookies and Bars
2 Liter Beverages
\$15.99 per person

CORPORATE LUNCH 9

Mixed Greens Salad
Cavatelli with Pink Vodka Sauce
Meatballs
Rolls & Butter
Cookies and Bars
2 Liter Beverages & Bottled Water
\$12.99 per person

Choose one of our menu suggestions above or substitute with the following entrée choices:

Chicken Zingerella • Chicken Piccata • Chicken Franchise • Chicken Cacciatore • Chicken Pesto

Price adjusted accordingly. Canned soda or bottled water available upon request.

Pasta selections/substitutions:

Gnocchi • Tortellini • Cavatelli • Ravioli

Additional .75 per person.



Snack & Afternoon Break Ideas

JUMBO COOKIES **\$1.75 EACH**

Chocolate chip
Peanut butter
Oatmeal Raisin

BASKET OF FRUIT **\$1.25 EACH**

Basket filled with an arrangement
of whole oranges, bananas and apples

BREAKFAST BARS **\$2.00 EACH**

YOGURT **\$2.00 EACH**
assorted flavors

SNACK IDEAS 1 **\$2.00 EACH**

Granola bars
Power bars
Mixed nuts, *in a bowl or individual bags*

SNACKS IDEAS 2 **\$1.50 EACH**

Potato chips
Pretzels
Popcorn
individual bags

TRI-TORTILLA CHIPS **\$1.95 PP**

served with salsa, guacamole
and sour cream

POPCORN MACHINE **\$2.95 PP**

Pranzi now offers popcorn machines!
Pop your own popcorn at your next event!

BOWL OF WRAPPED MINTS **¢.50 PP**

BEVERAGES

Box of Joe (*serves 8-10*) \$19.99
Fresh juice assortment \$1.99 PP
Bottled water \$1.50 PP
Sparkling water \$2.00 PP
Red Bull \$2.75 PP



Formal Luncheon Menu Samples

CHOOSE FROM ANY OF THE MENUS BELOW OR CREATE YOUR OWN LUNCHEON SELECTIONS.

Pricing is personalized based upon your selections and needs.

SELECTION 1 Mixed Green Salad with balsamic Vinaigrette
\$15.99 per person California Chicken Salad
American Tuna Salad
Cheese Tortellini Primavera Salad with
Garden Vegetables
Red Bliss Potato Salad with Fresh Herbs
Assortment of Fresh Breads and Rolls
Selection of Condiments
Cookies & Bars
Beverages, *hot or cold*

SELECTION 2 Antipasto Platter
\$21.99 per person Fresh Mozzarella Salad with Tomato Basil
Sliced Pinwheel Chicken Breast Rolled with
Spinach and Cheeses
Penne Marinara
Italian Bread and Rolls
Assorted Italian Pastries
Beverages, *hot or cold*

SELECTION 3 Mixed Green Salad with balsamic Vinaigrette
\$29.99 per person Sirloin Tips with Burgundy Sauce
Baked Stuffed Filet of Sole with Seafood Stuffing
Chicken Piccata in a Light Lemon Wine Sauce
with Capers
Roasted Baby Red Bliss Potatoes with Garlic and
Fresh Herbs
Green Beans Almondine
Penne Marinara
Assorted Breads
Assorted Miniature Pastries
Beverages, *hot or cold*



Luncheon Portion Platters

CHOOSE FROM A DISPOSABLE BLACK PLATTER, CERAMIC PLATTER, OR SILVER PLATTER

SMALL • 12" PLATTER

feeds 8 - 12 people

MEDIUM • 14" PLATTER

feeds 15 - 20 people

LARGE • 16" PLATTER

feeds 25 - 30 people

ITALIAN*

Prosciutto, Capicola, Salami, Mortadella, Provolone, Fresh Mozzarella, Pickled Peppers, Roasted Peppers **Assorted rolls available upon request*

s \$40.00 m \$60.00 l \$90.00

ANTIPASTO SALAD

Prosciutto, Capicola, Salami, Mortadella, Provolone, Fresh Mozzarella, Pickled Peppers, Roasted Peppers, Stuffed Cherry Peppers served on mixed greens or romaine lettuce with extra virgin olive oil balsamic vinaigrette dressing

s \$25.00 m \$40.00 l \$60.00

ANTIPASTO PLATTER

Picked peppers, roasted peppers, stuffed cherry peppers, Prosciutto, capicola, salami, mortadella, provolone, and fresh mozzarella on a bed of mixed field greens or romaine lettuce

s \$45.00 m \$80.00 l \$125.00

AMERICAN*

Ham, Roast Turkey Breast, Bologna, Tuna Salad, American Cheese, Sliced Tomato, Red Onion & Green Olives accompanied by light mayonnaise.

**Assorted rolls available upon request*

s \$40.00 m \$60.00 l \$80.00

VEGETABLE PLATTER

Crudités, an array of fresh crispy vegetables served with our own sour cream, herb and vegetable dip.

s \$20.00 m \$40.00 l \$60.00

CRUDITE PLATTER

A beautiful array of seasonal fruits and garden vegetables, 3 cheese selections, dry sausage, and pepperoni accompanied by assorted gourmet crackers and your choice of dipping sauces

\$5.99 per person

FINGER SANDWICHES

Soft flavorful finger rolls filled with the very best homemade salads and prime ingredients.

Chunky Chicken Salad, *\$17.99 per doz.*

California Chicken Salad, *\$18.99 per doz.*

Curry Chicken Salad, *\$18.99 per doz.*

American Tuna Salad, *\$17.99 per doz.*

Italian Tuna Salad, *\$17.99 per doz.*

Ham Salad, *\$18.99 per doz.*

Turkey, *\$18.99 per doz.*

Roast Beef, *\$18.99 per doz.*

Egg Salad, *\$15.99 per doz.*

Shrimp Salad, *\$20.99 per doz.*

Seafood Salad, *\$20.99 per doz.*

Lobster Salad, *\$42.00 per doz.*

Ham, Cheese, Lettuce, Tomato

with light Mayo, *\$18.99 per doz.*

Italian Grinder, *\$18.99 per doz.*

Mortadella, Provolone Cheese and

Tomatoes *\$18.99 per doz.*

Prosciutto, Gorgonzola cheese

and Apples, *\$25.99 per doz.*



A La Carte

Salads & Cold Selections

Small feeds approximately 5-10 \$20.00

Medium feeds approximately 10-20 \$30.00

Large feeds approximately 20-30 \$40.00

Pasta Salad

Creamy Potato Salad

Orzo Salad

Small feeds approximately 5-10 \$30.00

Medium feeds approximately 10-20 \$40.00

Large feeds approximately 20-30 \$50.00

Grilled Vegetable Salad

Asparagus Salad

Cucumber Salad

Artichoke Salad

Fresh Green Bean Salad

Three Bean Salad

Roasted Pepper Salad

Grilled Eggplant and Roasted Pepper Salad

Fresh Mozzarella, Tomato, and Basil Salad

Bowtie & Broccoli Aglio

Tortellini Chicken Pesto

Tortellini & Broccoli in Sun-Dried Tomato Pesto

*Suggest or create your
own specialty salad*

Homemade Soups & Chowders

Many other soups including chilled soups are available upon request. Special requests accepted with advance notice.

Sold by the gallon. One gallon will serve 8 - 10 people

Chicken Escarole \$25.00

French Onion \$25.00

Roasted Vegetable \$25.00

Butternut Apple Bisque \$25.00

Italian Wedding Soup \$25.00

Pasta Fagioli \$25.00

Minestrone \$25.00

Tomato Bisque \$25.00

Cream of Broccoli \$25.00

New England Clam Chowder \$30.00

Manhattan Clam Chowder \$30.00

Seafood Chowder \$45.00

Lobster Bisque \$50.00

Sauces

\$15.00 per quart

Pink Vodka

Alfredo

Marinara

Red or White Clam Sauce

Aglio

Shrimp Scampi

Bolognaise

Pizza

Marsala Wine

Gorgonzola

Madeira

Burgundy

Béarnaise



A La Carte cont.

Entrées

Half pan serves 10 - 12 , Full pan serves 25 - 30

Baked Ziti	<i>h \$30.00</i>	<i>f \$60.00</i>
Pasta Primavera	<i>h \$35.00</i>	<i>f \$70.00</i>
Penne Pink Vodka	<i>h \$35.00</i>	<i>f \$70.00</i>
Pasta with Broccoli	<i>h \$35.00</i>	<i>f \$70.00</i>
Grilled Marinated Chicken	<i>h \$45.00</i>	<i>f \$85.00</i>
Chicken Marsala	<i>h \$45.00</i>	<i>f \$85.00</i>
Chicken Capri	<i>h \$45.00</i>	<i>f \$85.00</i>
Homestyle Meatballs	<i>h \$45.00</i>	<i>f \$95.00</i>
Meat Lasagna	<i>h \$45.00</i>	<i>f \$95.00</i>
Vegetable Lasagna	<i>h \$45.00</i>	<i>f \$95.00</i>
Eggplant Parmesan	<i>h \$45.00</i>	<i>f \$90.00</i>
Chicken Parmesan	<i>h \$45.00</i>	<i>f \$85.00</i>

Vegetable & Potato Selections

Quarter pan serves 4 - 6, \$15.00

Half pan serves 10 - 12, \$30.00

Full pan serves 25 - 30, \$65.00

White Mashed Potato
Red Bliss Garlic Mashed Potato
Oven Roasted Potatoes with Garlic and Herbs
Confetti Rice
Rice Pilaf
Green Bean Casserole
Green Bean Almondine
Tarragon Maple Glazed Carrots
Garden Vegetable Medley* <i>\$25.00, \$35.00, \$65.00</i>

A la Carte

Half pan serves 10 - 12 , Full pan serves 25 - 30

Meat Lasagna	<i>h \$45.00</i>	<i>f \$95.00</i>
Vegetable Lasagna	<i>h \$45.00</i>	<i>f \$95.00</i>
Stuffed Veal Rollatini	<i>h \$65.00</i>	<i>f \$130.00</i>
Chicken Marsala	<i>h \$35.00</i>	<i>f \$85.00</i>
Chicken Capri	<i>h \$35.00</i>	<i>f \$85.00</i>
Chicken Franchise	<i>h \$35.00</i>	<i>f \$85.00</i>
Seafood Risotto	<i>h \$45.00</i>	<i>f \$125.00</i>
Eggplant Parmesan	<i>h \$35.00</i>	<i>f \$85.00</i>
Eggplant Rollatini <i>with Spinach and cheese</i>	<i>h \$45.00</i>	<i>f \$95.00</i>
Eggplant Rollatini <i>with Prosciutto and Fresh Mozzarella</i>	<i>h \$45.00</i>	<i>f \$95.00</i>
Cheese Ravioli <i>with Pink Vodka Sauce or Marinara</i>	<i>h \$25.00</i>	<i>f \$65.00</i>
Jumbo Stuffed Shell	<i>h \$25.00</i>	<i>f \$65.00</i>
Baked Gnocchi <i>with Pink Vodka Sauce and 3 Cheeses</i>	<i>h \$35.00</i>	<i>f \$75.00</i>
Gnocchi Sorrentino	<i>h \$35.00</i>	<i>f \$75.00</i>
Beef Braccioni	<i>\$3.00 each</i>	
Jumbo Baked Stuffed Shrimp <i>with Fresh Crabmeat Stuffing</i>	<i>\$3.75 each</i>	
Herb Crusted Tenderloin <i>with Wild Mushroom Demi</i>	<i>\$130.00, serves 10 - 12</i>	
Roasted Fresh Turkey <i>with Homemade Bread Stuffing</i>	<i>\$60.00 15 - 18 lbs, \$89.00 18 - 22 lbs</i>	
Rack of Lamb	<i>\$125.00, serves 8 - 10</i>	
Whole Buddha Ball Ham <i>with Raisin Sauce</i>	<i>\$100.00, 18 - 20 lbs</i>	



A La Carte cont.

Hot Casseroles

Available by the pan, a plated meal, or a buffet selection.

A half-pan will serve 12 - 15 people, a full pan will feed 25 - 30 people.

Stuffed Shells	<i>\$1.99 each</i>	
Manicotti	<i>\$1.99 each</i>	
Stuffed Peppers	<i>\$2.99 each</i>	
Shepard's Pie	<i>h \$45.00</i>	<i>f \$125.00</i>
Meatballs Marinara	<i>h \$45.00</i>	<i>f \$95.00</i>
Chicken & Rice	<i>h \$35.00</i>	<i>f \$85.00</i>
Veal and Peppers	<i>h \$45.00</i>	<i>f \$125.00</i>
Veal Parmigiana	<i>\$7.50 each for 6 oz. cutlet</i>	
Veal and Mushroom	<i>h \$45.00</i>	<i>f \$125.00</i>
Veal, Onions and Sweet Peas	<i>h \$45.00</i>	<i>f \$125.00</i>
Tortellini Alfredo	<i>h \$45.00</i>	<i>f \$95.00</i>
Tortellini in Pink Vodka Sauce	<i>h \$45.00</i>	<i>f \$95.00</i>
Cavatelli with Sausage Sauce	<i>h \$45.00</i>	<i>f \$95.00</i>
Lasagna with Meat Sauce	<i>h \$45.00</i>	<i>f \$95.00</i>
Seafood Lasagna	<i>h \$45.00</i>	<i>f \$125.00</i>
Sausage and Peppers	<i>h \$45.00</i>	<i>f \$95.00</i>
Chicken Pot Pie	<i>h \$45.00</i>	<i>f \$95.00</i>
Pasta & Meatball	<i>h \$45.00</i>	<i>f \$95.00</i>
Beef Scaloppini in Pizzaiola Sauce	<i>h \$45.00</i>	<i>f \$125.00</i>
Meat or Cheese Ravioli	<i>h \$45.00</i>	<i>f \$95.00</i>

Pizza & Calzone Selections

Grilled Vegetable Pizza	<i>\$12.95</i>
Party Pizza (sauce only)	<i>\$10.95</i>
18" calzone, served sliced (<i>18 slices</i>) or whole	<i>\$19.95</i>
Ham & Cheese	
Chicken Parmesan	
Meatball Parmesan	
Italian Cold Cut	
Spinach & Cheese	
Spinach, Cheese & Pepperoni	
Eggplant Parmesan	
Chicken & Caramelized Onions	
Chicken Cacciatore	
Sausage & Peppers	
Chourico & Peppers	
Broccoli & Cheese	
Pepperoni & Cheese	
Spinach & Salami	
<i>any combination</i>	

Vegetarian Selections

Priced per person. 10 person minimum.

Florentine Manicotti in Marinara Sauce	<i>\$3.00</i>
Stuffed Portobello Mushroom	<i>\$4.99</i>
Stuffed Zucchini	<i>\$2.99</i>
Native Green Bean Almondine	<i>\$2.99</i>
Baked 3-Cheese Penne	<i>\$2.50</i>
Vegetable Lasagna	<i>\$4.99</i>
Eggplant Parmigiana	<i>\$5.99</i>
Oven Roasted Potato	<i>\$3.50</i>
Eggplant Florentine, Ricotta & Spinach	<i>\$4.50</i>
Polenta with Wild Mushrooms	<i>\$4.50</i>
Broccoli Au Gratin	<i>\$3.50</i>
Native Sautéed Vegetables	<i>\$3.50</i>
Grilled Vegetable Platter	<i>\$4.00</i>
Cheese Ravioli	<i>\$3.00</i>
Pasta & Broccoli	<i>\$3.00</i>



A La Carte Platters

Small 12" platter serves 8 - 12 Medium 14" platter serves 15 - 20 Large 16" platter serves 25 - 30

Platters are available in disposable black platter, ceramic platter, or silver platter

Caprese Platter *s \$25.00 m \$45.00 l \$75.00*
Fresh slices of tomato and mozzarella with basil dressed in a extra virgin olive oil balsamic vinaigrette

Antipasto Platter *s \$45.00 m \$80.00 l \$125.00*
Picked peppers, roasted peppers, stuffed cherry peppers, Prosciutto, capicola, salami, mortadella, provolone, and fresh mozzarella on a bed of mixed field greens or romaine lettuce

Italian Platter *s \$40.00 m \$60.00 l \$90.00*
Prosciutto, capicola, salami, mortadella, provolone, fresh mozzarella and spicy basil dressed in an extra virgin olive oil vinaigrette

Antipasto Salad *s \$25.00 m \$40.00 l \$60.00*
Prosciutto, capicola, salami, mortadella, provolone, fresh mozzarella, pickled peppers, roasted peppers and stuffed cherry peppers on a bed of mixed field greens or romaine lettuce

Gourmet Grilled Pizzas *\$11.00 - \$15.00 per pizza*
Assortment of pizzas including roasted garden vegetable, pepperoni, cheese, sausage, spinach, broccoli, black olives, marinated chicken and other selections. Create your own!

American Deli Platter *s \$40.00 m \$60.00 l \$80.00*
Boarshead meats and cheeses: ham, roast turkey breast, bologna, american tuna salad, american cheese, sliced tomato, red onion and green olives accompanied by light mayo

Gourmet Breads & Wraps *\$5.95 per person*
Assortment of Boarshead meats and cheese: roast beef, roast turkey breast, ham and cheese, american tuna salad, and chunky chicken salad

Crudite Platter *s \$50.00 m \$90.00 l \$125.00*
\$5.99 per person over 30 people
A beautiful array of seasonal fruits and garden vegetables, three cheese selections, dry sausage and pepperoni accompanied by assorted gourmet crackers and dipping sauces

Eclectic Cheese Board *s \$60.00 m \$120.00 l \$180.00*
\$4.99 per person over 30 people
Seasonal fruits, imported cheese and dried sausage accompanied by assorted gourmet crackers

Cheese Platter *s \$30.00 m \$85.00 l \$140.00*
Assorted domestic cheese and gourmet crackers

Vegetable Platter/Tray *s \$20.00 m \$40.00 l \$60.00*
An array of fresh crispy vegetables served with our own sour cream, herb and vegetable dip

Hummus Platter *s \$20.00 m \$45.00 l \$65.00*
Pranzi's own fresh hummus and homemade chips with crisp carrots and celery sticks

Smoked Salmon Platter
serves 12 - 14 people \$69.99
Sliced smoked salmon accompanied with capers, red onions, hard boiled eggs and savory dill

**Mediterranean Herb
Potato Salad** *s \$46.00 m \$66.00 l \$80.00*
Onions and potatoes gently grilled to perfection, grilled marinated eggplant, squash, and peppers, garnished with feta cheese and herb vinaigrette

Fresh Fruit Platter *s \$40.00 m \$60.00 l \$80.00*
Seasonal fruits beautifully displayed in a colorful arrangement

**Miniature Italian Pastry
Platter** *s \$30.00 m \$60.00 l \$90.00*
Includes miniature tartlets, petite chocolate cups filled with mousse, miniature eclairs, cream puffs, cannoli and sfogliatelle

Specialty Cookie Platter *s \$20.00 m \$40.00 l \$80.00*
A variety of seasonal cookies and classic favorites including, sugar, m&m, peanut butter and jelly, chocolate dipped and more!



Specialty Stations

LET PRANZI CUSTOMIZE YOUR EVENT WITH A SPECIALTY STATION TAILORED JUST FOR YOU.

Stations can be added to any other menu options.

ANTIPASTO STATION

A table display of imported Italian meats (*prosciutto, capicola, salami, mortadella*), imported cheeses, roasted red & yellow peppers, medley of olives, stuffed cherry peppers, fresh mozzarella, a medley of mixed field greens, baby spinach, romaine and many more surprises!

\$5.99 - \$9.99 pp

CRUDITÉ TABLE

A beautiful table display tiered three feet high of garden vegetables, seasonal fruits, imported cheeses, dried sausage, three dipping sauces and a medley of gourmet crackers. A definite conversation piece! *\$4.99 pp*

SUSHI BAR

California Rolls, Tuna Rolls, Cucumber Rolls, and Grilled Salmon Rolls accompanied by Wasabi Sauce, Ginger & Soy Sauce and Citrus Sauce. *\$7.99 pp*

CHOWDER STATION

Selection of creamy New England clam chowder, and red Manhattan clam chowder with a selection of garnishes including Oyster Crackers. *\$4.99 pp*

Add homestyle clamcakes. *\$1.99 pp*

RAW BAR

Jumbo Shrimp Cocktail	<i>\$2.25 each</i>
Little Necks on the 1/2 Shell	<i>\$1.00 each</i>
Oysters on the 1/2 Shell	<i>\$1.00 each</i>
Smoked Mussels	<i>market price</i>
Smoked Scallops	<i>market price</i>
Smoked Salmon	<i>market price</i>
Smoked Bluefish	<i>market price</i>
Lobster Tails	<i>market price</i>

Beautifully displayed and accompanied by three dipping sauces.

Three tiered ice block for raw bar \$450.00

SALAD STATION

Mixed field greens and romaine leaf lettuce accompanied with an artist's palette of fresh seasonal vegetables, dried berries, croutons and more! Your choice of many flavored dressings and assorted rolls with butter. A vegetarians delight! Truly a garden masterpiece! *\$2.99 - \$6.99 pp*

TAPAS TABLE

Assorted California rolls, grilled chicken and grilled shrimp skewers, grilled swordfish skewers with mango salsa, petite beef tenderloin sandwich with horseradish cream sauce, fresh tomato and mozzarella salad, oriental rice served in Chinese boxes, orzo salad, marinated olives, mushrooms, artichokes, and native grilled vegetables.

\$19.99 pp

TUSCAN TABLE

A beautiful table display tiered three feet high of garden vegetables, seasonal fruits, imported cheeses, dried sausage, three dipping sauces and a medley of gourmet crackers. A definite conversation piece! Prosciutto wrapped melon, eggplant roasted red pepper terrine, grilled asparagus salad, squash flowers, polenta wedges with wild mushroom, and eclectic olive tray. An artistic table display of Italian culinary delights! *\$9.99 pp*

KEBOB STATION

one 6" skewer per person

Fresh herb chicken skewers, Beef tenderloin teriyaki skewers, Jumbo grilled shrimp skewers, Fresh garden vegetable skewers *\$19.99 pp*

BARBEQUE STATION

Marinated flank steak, bone-in barbeque chicken, native corn on the cob, cole slaw, red bliss creamy potato salad, assorted breads, corn bread and watermelon. *\$27.99 pp*

CARVED MEAT STATION

Herb crusted beef tenderloin, roasted whole turkey breast, butterball ham, fresh herbed pork roast with assorted condiments, chutneys, cranberry sauce, au jus *\$12.99 - \$21.99 pp*



Specialty Stations Cont.

GRILLING STATION

Fresh herb marinated chicken breast skewers, marinated beef skewers, sweet sausage, mild chourico, marinated fresh vegetables and a medley of rolls and butter, cheese ravioli with pesto sauce. *\$19.99 pp*

ITALIAN STATION

Stuffed shells, sausage and peppers, chicken parmesan, meatballs, garden salad and Italian rolls with butter. *\$16.99 pp*

MASHED POTATO STATION

A choice of white or red bliss mashed potatoes, accompanied by eight assorted condiments served in martini glasses. *\$5.99 - \$7.99 pp*

PASTA STATION

Penne and/or tri-color pasta gently sauteed tableside to perfection. Served with three choices of sauce: tomato marinara, garlic and oil, and creamy pink vodka, along with 12 assorted condiments. A medley of assorted breads and rolls. *\$10.99 - \$17.99 pp*

STATIONARY PASTA STATION

Your choice of three different pastas served with three choices of sauce: tomato marinara, garlic and oil, and creamy pink vodka, and a medley of assorted breads and rolls. *\$6.99 - \$12.99 pp*

RISOTTO STATION

Risotto gently sauteed tableside to perfection. Prepared with your choice of fresh herbs and vegetables. Accompanied by an assortment of breads and rolls. *\$7.99 - \$14.99 pp*

WOK/ASIAN STATION

Choice of beef, chicken and pork accompanied by rice, assorted stirfry vegetables, and asian sauces. *\$10.99 - \$15.99 pp*

CALZONE STATION

Assorted varieties: broccoli and cheese, chicken and caramelized onions, eggplant parmesan, ham and cheese, pepperoni and cheese, sausage and peppers, spinach and cheese. *\$2.00 pp*

GRILL PIZZA STATION

Delight your guests with their own personal pizza! Grilled to perfection with your favorite topping! Toppings to include: grilled peppers, grilled chicken, grilled eggplant, chopped tomatoes, olives, mushrooms, onions, pepperoni, sausage, fresh mozzarella and shredded mozzarella. *\$7.99 - \$10.99 pp*

STATIONARY PIZZA STATION

Toppings to include: grilled peppers, grilled chicken, grilled eggplant, chopped tomatoes, olives, mushrooms, onions, pepperoni, sausage, fresh mozzarella and shredded mozzarella. Pizza will be prepared by our chef in the kitchen and displayed on pizza paddles. *\$2.99 - \$4.99 pp*

CINCO DE MAYO NACHO STATION

Crisp homestyle tortilla chips accompanied by garden salsa, jalapeno peppers, diced tomato, diced green and red peppers, black olives and diced onion and a warm seven layer dip and warm cheese fondue. *\$6.99 pp*

FAJITA STATION

Create your own fajitas! Flour tortillas, marinated chicken, pork, beef, cheddar cheese, shredded lettuce, tomatoes, onions, chopped peppers, corn, black olives, sour cream, black beans, avocado and salsa accompanied by Spanish rice. *\$9.99 pp*

NACHO STATION

Homestyle nacho chips, diced green and red peppers, black olives, and diced onions, salsa, sour cream and a warm cheese fondue. *\$4.99 pp*



Specialty Stations Cont.

TACO STATION

Ground beef seasoned with taco Seasoning, chopped tomatoes, black olives, shredded cheddar cheese, lettuce, salsa and sour cream. Accompanied with hard or soft taco shells. *\$5.99 - \$7.99 pp*

TEX MEX STATION

Flour Tortilla with marinated chicken, beef, pork, cheddar cheese and lettuce, tomato, black olives, black beans, onion, avocado, and diced pepper. Accompanied by tex mex rice and garden salsa. *\$6.99 - \$8.99 pp*

CREPE STATION

Your choice of two fillings served with our homemade sauces. Ratatouille, seafood newburg, beef champignon, curried chicken, smoked salmon with herb cream cheese, prosciutto ham with gruyere, shrimp and tomato with feta or spinach, bacon and mushrooms with parmesan. *\$9.99 - \$15.99 pp*

OMELET STATION

Crisp bacon, chopped ham, italian sausage, a medley of cheeses, fresh broccoli, green peppers, sliced mushrooms, diced tomatoes, asparagus, chopped onions, fresh spinach, and avocado. *\$9.99 - \$14.99 pp*

WAFFLE STATION

Belgium waffles and fresh assorted berries, fresh whipped cream, nuts, assorted syrups, honey, preserves and fresh creamy butter. *\$10.99 - \$14.99 pp*

CANDY BAR

M&M's, gummy bears, jelly beans, double bubble gum, smarties, hershey's chocolate bars, and many more surprises served in old fashioned mason jars—scoop and bag your favorite treats! *\$5.99 pp*

CANNOLI STATION 4.95

Delicious cannoli shells filled with your choice of: traditional cannoli cream, chocolate ricotta cream, orange grandmier cream with chocolate chips, butterscotch chips, walnuts, pistachio nuts, jimmies, powder sugar and chocolate syrup. *\$4.99 pp*

HOT CHOCOLATE STATION

Delicious hot chocolate served with candy canes, cocoa powder, marshmallows, cinnamon, whipped cream, shaved chocolate and peppermint patties. *\$3.99 pp*

MILKSHAKE STATION

This unique and interactive station has all the thrills of a 50's Diner. Your choice of chocolate, vanilla or strawberry ice cream. Accompanied by all of your favorite blizzard toppings! *\$3.99 pp*

SHORTCAKE STATION

Create the dessert of your dreams! Homestyle biscuit, fresh strawberries, mandarin oranges, fresh blueberries, plump peaches, pineapple, fresh raspberries with fresh whip cream and chocolate whip cream. *\$5.99 pp*

SUNDAE BAR

An assortment of your favorite ice cream flavors accompanied by an abundant selection of toppings including classic candy pieces, nuts, whipped cream, fresh fruit toppings, plus hot fudge and caramel sauces. *\$5.99 pp*

CHOCOLATE FOUNTAIN

Warm flowing chocolate cascading off three tiers with a selection of six items from the following: pineapple, meringues, grapes, dried apricots, marscino cherries, fresh strawberries, brownies, marshmallows, rice crispy treats, assorted cookies, biscotti, fresh melon, flavored marshmallows, nutter butters, apples, bananas, graham crackers, animal crackers, orange slices, coconut macaroons, mini cream puffs, wafer cookies, and pretzels.

To serve 150-200 guests \$600.00

Additional items are \$50.00 per item. 200 or more guests is an additional \$3.99 per person.

PETITE CHOCOLATE FOUNTAIN

To serve 30-40 guests \$195.00

Choose from six selections above.



Passed Hors d'oeuvres

PRESIDENTIAL SELECTION

These represent Pranzi's premium selection of hors d'oeuvres for your special occasion.

Four different selections for \$10.50

Miniature Beef Wellington

Steak Au Poivre Crustini

Petite Beef Tenderloin Sandwich with Horseradish Cream Sauce

Beef Tenderloin Goat Cheese Crustini

Miniature Burgers: Applewood Smoked Bacon and sharp cheddar cheese,
caramelized onions and gorgonzola cheese, leaf lettuce and native tomato

Cinnamon rubbed tenderloin skewers with Pomegranate dipping sauce

Marinated artichoke and balsamic leeks wrapped in prosciutto di parma

Carpaccio of beef atop wilted spinach and shallot marmalade on a garlic crustini

Roast duck and fig salad in phyllo cups with crumbled gorgonzola

Foie gras pate on brioche toast stars with sour cherries and thyme

Mini scallion crepes of hoison barbecued duck and candied ginger

Tuna tartare on endive potato pancakes with smoked salmon

Sesame crusted shrimp with tahini-ginger dipping sauce

Scallops with mango and avocado

Smoked salmon roulades

Assorted caviar on crustini

Assorted canapes'

Lamb meatballs with cilantro yogurt

Lamb and artichoke hears skewered

Phyllo cups with spiced lamb, mint and feta

Middle eastern lamb, spinach, pine nut and potato cakes with apricot chutney

Rosemary grilled lamb canapé with arugula, dry cherry compote and mint jelly

Phyllo wrapped figs with pernod marscapone

Stilton stuffed mushrooms baked with garlic breadcrumbs

Vegetable spring rolls with a lime cilantro sauce

Maple roasted fig tartlets with cinnamon creme fraiche and pear relish

Adobo crusted chicken skewers with summer melon relish and lime aioli



Passed Hors d'oeuvres

Gourmet offerings by category

Choice of 4 for \$7.95, 6 for \$10.95, 8 for \$14.95, 10 for \$18.95

BEEF SELECTIONS

Italian rabe and sausage egg rolls
Arugula prosciutto rolls
Beef tenderloin teriyaki skewers
Beef knishes
Beef skewers
Moroccan style meatballs

PORK SELECTIONS

Pork tenderloin and scallion rolls
Cocktail franks
Miniature Italian egg rolls
Ricotta, fig and prosciutto bruschetta
Fresh peach with prosciutto and mint
Grilled pork with pineapple salsa
Polenta crustini with sausage topping
Roasted dates with parmesan and bacon

LAMB SELECTIONS

Baby New Zealand lamb chops with mint
pineapple dipping sauce

CHICKEN SELECTIONS

Sesame chicken with raspberry dipping
sauce
Spicy asian chicken wings
Tamarind glazed chicken wings
Cajun chicken with honey mustard dip
Miniature chicken saltimbocca
Lemon pepper chicken with fresh ginger
sauce
Chicken skewers
Baked brie, chicken, and apricot
puff pastry

MEXICAN SELECTIONS

Grilled chicken and roasted pepper
quesadilla
Miniature Chicken Quesadillas
Cumin coconut skewered chicken
Miniature beef fajitas
Beef empanadas

SEAFOOD SELECTIONS

Tequila shrimp
Cajun shrimp skewers
Miniature crab cakes with citrus tartar sauce
Oriental purses with ginger dipping sauce
Moroccan salmon skewers with soy dipping
sauce
Scallops wrapped in bacon
Bacon wrapped shrimp
Prosciutto wrapped shrimp
Inferno raspberry chipolte shrimp skewers
Shrimp skewers
Grilled shrimp with green chili pesto
Roasted shrimp with artichoke and fennel
Baked mussels florentine
Clams casino
Mushroom caps filled with brie and crab
Crab meat stuffed mushrooms
Smoked trout mousse served on cucumber
slice
Crab salad with endive
Cucumbers with pickled ginger and crab

VEGETABLE SELECTIONS

Dill crepes with asparagus and hollandaise
sauce
Crisp asparagus straws
Spring rolls with duck sauce
Eggplant crustini with gorgonzola
Vegetable enchilada
Herbed spiced goat cheese balls
Baked brie melts
Broccoli brie melts
Phyllo triangles with assorted fillings
Raspberry and brie in phyllo
Native tomato, basil, and olive tartlets
Boursin and prosciutto black pepper pita pizza

Spinach, shallots and parmesan tartlets
Shiitake mushroom, arugula, and yellow
squash on foccacia
Assorted bruschetta
Miniature bruschetta with grilled tomato
and parmesan
Gourmet pizza and calzones
Miniature pizzas with assorted toppings
Salmon and potato terrine
Roasted vegetable terrine
Assorted paté on crustini
Asparagus and shiitake mushroom terrine
served on fresh herb foccacia
Fried ravioli with spicy marinara
Spanikopita
Stuffed zucchini
Prosciutto wrapped melon
Polenta torte with leeks, bacon and
asiago cheese
Polenta wedges with sautéed wild
mushrooms
Stuffed baby portobello mushrooms
Goat cheese stuffed tomato
Miniature tartlets filled with walnuts,
brie, and grape salsa
Toasted pecans and english stilton
napoleons
Caprese skewers
Grilled polenta with eggplant pesto
Lemon poppyseed crepes with boursin,
red pepper and asparagus
Mushroom and mascarpone tartlets
Deviled eggs with capers
Crustini with olive tapenade



Hors d'oeuvres

SOUP SHOOTERS

2 oz glass or demitas cup

\$2.00 - \$4.00 pp

Lobster Bisque
Truffled cauliflower soup with parmesan crisp
Chilled herbet beet soup
Butternut apple bisque
Tomato florentine bisque with asiago crouton
Curried carrot bisque
Roasted vegetable bisque
White bean soup with rosemary
Roasted sweet corn and lentil soup
Leek soup with pancetta

DIPS

Vegetable sour cream dip
Spinach and garlic dip
Roasted red pepper dip
Gorgonzola, artichoke and white bean dip
Eggplant and red pepper dip
Blue cheese dip
Roasted tomato sour cream dip
Eggplant and ginger dip
Hot chili white bean dip
Salsa dip
Guacamole dip
French onion dip
Hummus: many varieties including traditional,
roasted red pepper and horseradish
Strawberry yogurt dip
Blueberry yogurt dip
Passionfruit yogurt dip
Tzatziki dip with yogurt, cucumber and mint

GOURMET CHEESE SELECTIONS

1. Wisconsin award winners

Grand Cru Reserve Gruyere
Vintage Van Gogh
Buttermily Blew Affinee
Mezzaluna Fontina
Red Spruce Four Year Cheddar
\$5.99 per person

2. Class act

St. Andre
Il Villaggio Gorgonzola Dolce
Ile De France Goat Cheese
Doux de Montagne
Il Villaggio Asiago
\$7.99 per person

3. Italian favorites

Belgioiso Asiago
Belgioiso Creamy Gorgonzola
Belgioiso Sharp Provolone
Belgioiso Pepato
Belgioiso Italico
\$4.99 per person

4. Holiday favorites

St. Albray
St. Pete's Artisan Blue Select
Frico Belle Blanche Goat Gouda
Casa del Campo Manchego
Dairy Crest Wensleydale (w/cranberries)
\$8.99 per person

5. Traditional favorites

Ile de France Brie
Rosenborg Danish Blue
Ile de France Goat Cheese
Cabot Sharp Yellow Cheddar
Emmi Swiss Gruyere
\$6.99 per person



Dessert

DESSERT TABLES ARE OUR SPECIALTY, WE RANGE FROM SIMPLE AND UNDERSTATED TO LAVISH AND ELEGANT

ASSORTED DESSERTS

Biscotti <i>original or chocolate</i>	\$16.00 lb.
Italian Wedding Cookie Platter	\$14.00 lb
Wandies	\$8.00 lb
Apple Dumpling	\$2.50 each
Assorted Crème Brulee	\$3.00 each
Baklava	\$2.99 each
Chocolate Dipped Strawberries	\$2.29 each
Individual Chocolate Mousse Cups	\$2.00 each
Assorted Cookies & Bars	\$1.99 pp
Assorted Italian Miniature Pastries	\$24.00 doz.
Carrot Cake 10"	\$29.00
Tiramisu 12"	\$39.00
Triple Chocolate Cream Pie 10"	\$16.00
Lemon Chiffon Pie 10"	\$16.00
Black Forest Cake 10"	\$24.00
Chocolate Cappuccino	
Crème Cake	\$29.00
Decadent Chocolate Cake 10"	\$22.00
Cheesecake with Assorted	
Fresh Berry Sauce	\$30.00
Torte de la Nona	\$20.00
<i>Italian Custard with Pignolia Nut Topping</i>	
Bread Pudding with Raisin	\$24.00
Apple Bavarian Tart	\$19.00
Lemon Angel Cake Loaf	\$14.00
Zuppa in Glaze	\$35.00
Pizalla Cookies 10 cookies	\$5.99

ASSORTED BREADS

Pumpkin	\$6.00 per loaf
Banana nut	\$6.00 per loaf
Cranberry orange	\$6.00 per loaf
Blueberry coffee cake	\$6.00 per loaf

ASSORTED PIES \$16.00

Apple, Blueberry, Peach, Pumpkin,
Chocolate Cream, Banana Cream,
Lemon Meringue, Custard, Coconut
Custard, Ricotta, Rice with Pineapple

TABLE SIDE

Banana Forester	\$5.99 pp
Cherries Jubilee	\$5.99 pp
Crepes	\$5.99 pp

*Special requests accepted.
Ask for your family favorite!*



Custom Cakes

CUSTOMIZE YOUR SPECIALTY DESSERT— YUM YUM!

ALL OCCASION CAKES

Birthday
Wedding Cakes
Baby Shower
Bridal Shower
Bar/Bat Mitzvah
Retirement
Many themes and accents available

CAKE FLAVORS

White Wedding
Yellow
Butter
Chocolate
Double Chocolate
Spice
Marble
Carrot
Lemon
Lemon Chiffon
Almond
French Vanilla
Pound
Strawberry

FROSTING FLAVORS

White Buttercream
Lemon Buttercream
Almond Buttercream
Chocolate Buttercream
Grand Marnier Buttercream
White Cream Cheese
Chocolate Ganache Fondant

CAKE FILLINGS

Fresh Fruit
Raspberry
Strawberry
Any Frosting Choice

DETAILS

ROUND CAKES *with buttercream frosting*

6" cake, serves 6 - 8 \$14.99
8" cake, serves 8 - 10 \$16.99
10" cake, serves 12 - 14 \$20.99
12" cake, serves 18 - 20 \$24.99
14" cake, serves 20 - 25 \$34.99

SHEET CAKES *with buttercream frosting*

1 layer 1/2 sheet \$25.00
serves 20 - 25 people
2 layer 1/2 sheet \$55.00
serves 20 - 25 people
1 layer full sheet \$65.00
serves 60 - 75 people
2 layer full sheet \$110.00
serves 60 - 75 people

ADDITIONAL OPTIONS

Fresh Whipped Cream \$16.00
Fruit Puree filling \$10.00
Fresh Mixed Berry filling \$20.00
Fresh Strawberry filling \$20.00

ADDITIONAL OPTIONS

1/2 sheet
with Fruit Puree filling \$15.00
full sheet
with Fruit Puree filling \$30.00



Bar and Liquor Beverage Service

GOLD BEVERAGE PACKAGE

Gray Goose Vodka, Sky Vodka, Raspberry Stoli, Bombay Sapphire Gin, Glenlivet Scotch, Mopunt Gay Rum, Southern Comfort, Jack Daniels, Captain Morgan, Makers Mark Bourbon, Malibu Rum, Jose Cuervo Tequila, Crown Royal Whiskey, Kahlua, Bailey, Grand Marnier, Imported and Domestic Beer, Liberty School Chardonnay, Cabernet Sauvignon. Includes all mixers, fruit, glassware, non-alcoholic beverages, and ice. *\$26.99 pp*

SILVER BEVERAGE PACKAGE

Absolut Vodka, Raspberry Stoli, Captain Morgan, Jack Daniels, Parrot Bay Rum, Baccardi Rum, Dewars Scotch, Canadian Club Whiskey, Tanqueray Gin, Southern Comfort, Kahlua, Bailey, Heinekin, Coors, Coors Light, Columbia Crest Chardonnay, Merlot. Includes all mixers, fruit, glassware, non-alcoholic beverages, and ice. *\$19.99 pp*

BRONZE BEVERAGE PACKAGE

Smirnoff Vodka, Tanqueray Gin, Dewars Scotch, Bacardi Rum, VO Whiskey, Jim Bean Bourbon, Bud, Bud Light, Corona Beers and Yellow Tail Wines. Also includes all mixers, fruit, glassware, non-alcoholic beverages and ice. *\$16.99 pp*

PORT AND CIGAR STATION

Let your guests enjoy a glass of port wine and a cigar. *price to be determined*

CORDIAL BAR

Cointreau, Grand Marnier, Drambuie, Amaretto di Saronno, Frangelico, Kahlua, Tia Maria, Baileys, Anisette, Sambuca, Pernod
select three for \$5.99 pp
select four for \$6.99 pp
select five for \$7.99 pp

ASSORTED BELLINI

A true bellini is a refreshing beverage made with sparkling wine and a variety of fruit purees. *\$4.99 pp*

MARGARITA BAR

Delicious margaritas in the following choices; classic, strawberry, passion fruit, berry, raspberry, sweet ginger, mango, lemon meringue, pomegranate, and blue. *\$4.99 pp*

SANGRIA BAR

Festive fresh and fruity, classic red wine punch. Available options include raspberry passion fruit, watermelon, pomegranate, mom's sangria, and white peach. *\$4.99 pp*

LEMONCELLO STATION

Complete your evening with the refreshing station. *\$3.99 pp*

WHITE WINE SERVICE

A variety of chardonnay, pinot grigio and sauvignon blanc. *\$6.99 pp*

WHITE WINE TOAST *\$4.99 pp*

CHAMPAGNE TOAST *\$4.99 pp*

CASH BAR SET-UP

This includes all glassware, ice, galvanized buckets, fruit and mixers. *\$2.99 pp*

NON-ALCOHOLIC BAR SET-UP 1

This includes all mixers, fruit, glassware, non-alcoholic beverages and ice. *\$7.50 pp*

NON-ALCOHOLIC BAR SET-UP 2

This plastic glassware, non-alcoholic beverages and ice. *\$4.50 pp*

BEER, WINE AND NON-ALCOHOLIC SET-UP

This includes all fruit, glassware, non-alcoholic beverages, ice, domestic and imported beers and assortment of house wines. *\$14.99 pp*

Pricing based on 4.5 hour time frame. Caterer to handle and transport alcoholic beverages, \$300.00. Liquor liability insurance is \$150.00.



Beer and Wine List

DOMESTIC BEER

Coors Lite
Miller Lite
Budweiser
Bud Light
O'Doules (Non-Alcoholic)
\$4.00 each

MICRO BREWS & IMPORTED BEER

Sam Adams Lager
Heineken
Amstel Light
Corona
Bass Ale
\$5.00 each

ALTERNATIVE BEVERAGES

Smirnoff Ice
Mike's Hard Lemonade
Mike's Hard Cranberry
\$5.00 each

HOUSE WINE

Yellow Tail Chardonnay
Yellow Tail Pinot Grigio
Yellow Tail Merlot
Yellow Tail Cabernet
\$20.00 per bottle

LOCAL VINEYARDS

Newport Vineyards
Sakonnet Vineyards
Greenvale Vineyards

UPGRADED WINE

Beringer White Zinfandel *\$22.00*
Meridian Chardonnay *\$28.00*
Kendall Jackson Chardonnay *\$40.00*
St. Clair Sauvignon Blanc *\$27.00*
Marco Felluga Pinot Grigio *\$28.00*
Santa Margherita Pinot Grigio *\$42.00*
Blackstone Merlot *\$29.00*
St. Supery Merlot *\$36.00*
Edgewood Cabernet Sauvignon *\$29.00*
Benzieger Cabernet Sauvignon *\$42.00*
Saintsbury Pinot Noir *\$40.00*
Montevina Zinfandel *\$28.00*

SPARKLING WINE

J. Roget *\$16.00*
Zardetto Persecco *\$22.00*
Freixnet *\$24.00*
Korbel *\$33.00*
Domain Chandon *\$45.00*
M & S Asti Spumanti *\$45.00*
Moet White Star *\$85.00*
Dom Perignon NV *\$275.00*

Special requests are always welcome.



Non Alcoholic Beverage Service

SILVER SERVICE COFFEE STATION

Regular and decaffeinated and assorted teas. *\$2.50 pp*

INTERNATIONAL COFFEE STATION

Let your guests enjoy this elegant interactive station with a professional barista. Cappuccino and Espresso. *\$5.50 pp*

MINERAL WATER

Aqua Panna, 0.5 liter *\$2.50*

Aqua Panna, 1 liter *\$4.50*

San Pellegrino Sparkling water, 0.5 liter *\$2.50*

Poland Spring bottled water *\$2.00*

OLD FASHIONED FRESH LEMONADE

Displayed in mason jars garnished with fresh lemon wheels. *\$2.25 pp*

REFRESHING SWEET ICED TEA

Displayed in mason jars garnished with fresh lemon wheels. *\$2.25 pp*

APPLE CIDER

Garnished with cinnamon sticks. Displayed in a chafer to keep warm. *\$1.99 pp*

EGG NOG

Garnished with nutmeg and cinnamon. Displayed in a crystal bowl. *\$1.99 pp*

DEL'S FROZEN LEMONADE

\$1.99 pp

DEL'S LEMONADE CART

\$95.00

HOT CHOCOLATE STATION

Delicious hot chocolate served with candy canes, cocoa powder, marshmallows, cinnamon, whipped cream, shaved chocolate and peppermint patties. *\$3.99 pp*

MILKSHAKE STATION

This unique and interactive station has all the thrills of a 50's Diner. Your choice of chocolate, vanilla or strawberry ice cream. Accompanied by all of your favorite sundae and blizzard toppings! *\$3.99 pp*



Services

PRANZI CATERING CAN ASSIST WITH ALL OF YOUR RENTAL NEEDS!

From tents to DJ's and florals, please discuss all of your needs with a Pranzi representative

TENTING

To accommodate from 20 to 2000 people. Pricing varies depending on size. Tent lighting available.

TABLES AND CHAIRS

Tables	<i>\$10.00 each</i>
Ballroom Chairs	<i>\$8.75 each</i>
White Garden Chairs	<i>\$4.50 each</i>
Natural Garden Chairs	<i>\$4.75 each</i>
White Samsonite Chairs	<i>\$2.75 each</i>

PLACE SETTING

The basic place setting is approximately \$3.95 per person for white bone china. It is \$4.95 per person for ivory bone china.

Bar Glasses	<i>.80 each</i>
7" Appetizer or Dessert plate	<i>.50 each</i>
Silverware	<i>.35 each</i>
Linens	<i>\$20.00 - \$45.00 each</i>
Linen Napkins	<i>\$2.00 - 3.00 each</i>
Banquet Linens	<i>\$10.00 each</i>
Lap length Linens	<i>\$12.00 each</i>

Specialty linens available on request

STAFFING & BARTENDERS

On-site Event Coordinator *\$25.00 per hour*
Kitchen Staff *\$18.00 each per hour*
Chefs *\$24.00 each per hour*
Wait staff Service is available at a rate of *\$18.00 per person per hour.*

TRASH REMOVAL

\$150.00



Venues

SOUTH COUNTY

Canochet Club
Boston Neck Road
Narragansett, RI 02882
401.782.0658

Silver Lake Cottage
361 Woodruff Avenue
Wakefield, RI 02879
401.782.3745
www.silverlakecottage.com

Sunset Farms
505 Point Judith Road
Narragansett, RI 02882
401.789.1044
www.narragansetttri.gov/
kinney.htm

Narragansett Towers
35 Ocean Road
Narragansett, RI 02882
401.782.2597
www.thetowersri.com

PROVIDENCE

Aldrich House
110 Benevolent Street
Providence, RI 02906
401.273.7507
www.programs@rihs.org

Botanical Gardens
1000 Elmwood Avenue
Providence, RI 02907
401.785.9450

John Brown House
52 Power Street
Providence, RI 02906
T. 401.273.7507
www.rihs.org/museums.html

Lippitt House Museum
199 Hope Street
Providence, RI 02906
401.453.0688
www.lippitthouse.com

Roger Williams Casino
1000 Elmwood Avenue
Providence, RI 02907
401.941.5640

Save the Bay
100 Save the Bay Drive
Providence, RI 02905
401.272.3540
www.savethebay.org

CRANSTON

Edgewood Yacht Club
3 Shaw Avenue
Cranston, RI 02905
401.781.9626
www.edgewoodyc.com

Sprague Mansion
1351 Cranston Street
Cranston, RI 02920
401.944.9226
www.cranstonhistoricalsociety.org

NEWPORT

Astor's Beechwood
580 Bellevue Avenue
Newport, RI 02840
401.846.3772
www.theastorsbeechwood.com

Belcourt Castle
657 Bellevue Avenue
Newport, RI 02840
401.846.0669
www.belcourtcastle.com

Easton Beach Rotunda
Memorial Boulevard
Newport, RI 02840
401.845.5800

Edward King House
35 King Street
Newport, RI 02840
401.846.7426
www.edwardkinghouse.com

Eisenhower House
1 Lincoln Street
Newport, RI 02840
401.847.6740
www.eisenhowerhouse.com

Fort Adams
Harrison Avenue
Newport, RI 02840
401.841.0707
www.fortadams.org

Glen Manor House
3 Frank Coelho Drive
Portsmouth, RI 02871
401.683.4177
www.glenmanorhouse.com

Greenvale Vineyards
582 Wapping Road
Portsmouth, RI 02871
T. 401.847.3777
www.greenvale.com

**International Tennis Hall
of Fame**
194 Bellevue Avenue
Newport, RI 02840
401.849.3990
www.tennisfame.com

Newport Art Museum
70 Bellevue Avenue
Newport, RI 02840
401.848.8200
www.newportartmuseum.org

Newport Vineyards
909 East Main Road Route 138
Middletown, RI 02842
401.848.5161

Pearls Boutique Hotel
41 Pelham Street
Newport, RI 02840
917.848.0061
www.pearlsofnewport.com

Sweet Berry Farm
915 Mitchell's lane
Middletown, RI 02842
401.847.3912

TIVERTON & LITTLE COMPTON

The Meeting House
Tiverton Four Corners
3850 Main Road
Tiverton, RI 02878
401.624.6200
www.meetinghouse.com

Sakonnet Vineyards
162 W. Main Road
Little Compton, RI 02837
401.635.8486
www.sakonnetwine.com

BRISTOL

**Blithewold Mansion
& Gardens**
101 Ferry Road
Bristol, RI 02809
401.253.2707
www.blithewold.org

Linden Place Mansion
500 Hope Street
Bristol, RI 02809
401.253.0390
www.lindenplace.org

Point Pleasant Inn
333 Poppasquash Road
Bristol, RI 02809
401.253.0627
www.pointpleasant.com

**MASSACHUSETTS
Country Garden**
339 Tremont Street
Rehoboth, MA 02769
508.226.2399
www.countrygardens.ws

**The Eleanor Cabot
Bradley Estate**
3468 B Washington Street
Canton, MA 02021
781.255.1996
http://bradleyestatefunctions.
thetrustees.org

Five Bridges Inn
154 Pine Street
Rehoboth, MA 02796
508.252.3190
www.fivebridginn.com



Payment & Final Count

Payment in full is expected for all events at time service & events cancelled after 8:00 a.m. for date of service, as indicated on the contract. Events with signed contracts that have been paid with a credit card and are cancelled within 24 hours or less from scheduled event date will also be assessed a finance charge of 3% of the total value, as indicated on the contract.

One week prior to an event, a final count will be required. This is the minimum number of guests for which you will be billed. No decrease in guest count will be taken after this point. You may increase your count up to 24 hours prior to the event. We are always able to accommodate unexpected guests, you will be billed accordingly.

Gratuities is suggested, however not required. All gratuities should be based on satisfied levels of service provided.

PAYMENT OPTIONS

We accept cash, check, and credit card payments. Credit card payments of \$1,000.00 or more will be assessed a three (3) percent administrative fee. Please make checks payable to Pranzi Catering. Returned checks will be assessed a \$25.00 fee. RI sales tax billed consists of 7% state tax and 1% local tax.

PRANZI CATERING HAS OFFICIALLY BEEN

Green Hospitality Certified

4.22.2008

MEMBERS OF THE FOLLOWING ASSOCIATIONS



I.S.E.S.
INTERNATIONAL
SPECIAL EVENTS SOCIETY

