



DELICIOUS FOOD. GREAT SERVICE. SEAMLESS EXECUTION.

# Pranzi

CATERING ✦ EVENTS

WWW.PRANZI.COM • INFO@PRANZI.COM • 401.383.3631

10 ROSARIO DRIVE, PROVIDENCE, RI  
CORPORATE EVENTS. SPECIAL EVENTS.





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EXPERIENCE THE PERFECTION OF PRANZI – YOU’LL BE ABLE TO TASTE THE DIFFERENCE!

EXQUISITE MENUS FOR YOUR BUSINESS MEETING, BANQUET OR SEMINAR

All prices are subject to change without notice. Prices are subject to a taxable staffing fee, 7% state sales tax, and a 1% local hospitality tax. Disposable and Plastic Cutlery for Corporate Orders \$1.25 per person and \$2.00 for social events.

*Executive Luncheon*

A Served Luncheon \$35.00 per person  
Includes Food, China, Flatware and Glasses

**SALAD COURSE**

Mixed Greens topped with Cucumbers, Red Onions and Grape Tomatoes  
Accompanied with Balsamic Vinaigrette

**ACCOMPANIMENTS**

Roasted Baby Red Bliss Potatoes with Garlic and Fresh Herbs  
Sautéed Vegetable Medley  
Assorted Artisan Rolls and Butter

**MAIN ENTRÉE**

**(PLEASE SELECT ONE)**

Baked Scrod served with a Tomato Bruschetta Topping

Or

Baked Filet of Sole prepared with a Seafood Stuffing

Or

Chicken Francaise - Seasoned Chicken Breast dipped in an egg batter sautéed in a Light Lemon Wine Sauce

**DESSERT**

Chocolate Mousse topped with Fresh Raspberries and a Mint Leaf

**BEVERAGES**

Regular and Decaffeinated Coffee

Additional cost for tables, chairs and/or linens

*Business After Hours*

\$60.00 per person  
Includes Food, China, Flatware and Glasses

*Gourmet Stations*

**CRUDITÉ TABLE**

A Beautiful Table Display of Garden Vegetables, Seasonal Fruits, Domestic Cheeses, Pepperoni, Dipping Sauces and a Medley of Gourmet Crackers.

**STATIONARY PASTA STATION**

Select Two Pasta Dishes to be served with Assorted Rolls and Butter.  
Choose from Penne Marinara, Baked Gnocchi, Cavatelli Bolognese, Stuffed Shells, Manicotti, Cheese Tortellini in a Pink Vodka Sauce, Pasta Primavera, Shells and Broccoli Aglio, Meat Lasagna, Vegetable Lasagna or Farfalle with Spinach and Mushrooms in a Light Cream Sauce.

**INTERACTIVE CARVED**

**MEAT STATION**

**(ATTENDANT REQUIRED)**

Your Choice of Roasted Turkey Breast, Budaball Ham or Fresh Herbed Pork Roast. Served with Assorted Condiments, Chutneys, Cranberry Sauce or Au Jus.

**ACCOMPANIMENTS**

Mixed Greens topped with Cucumbers, Red Onions and Grape Tomatoes  
Accompanied with Balsamic Vinaigrette  
Assorted Artisan Rolls and Butter

**DESSERT**

Assorted Dessert Bites

*Beverages*

**COFFEE SERVICE**

Regular and Decaffeinated Coffee

**BAR SERVICE**

Beer, Wine and Non-Alcoholic Beverages

Additional costs for tables, chairs and/or linens



## *Corporate Cocktail Reception*

\$50.00 per person

Includes Food, China, Flatware and Glasses

### **PASSED HORS D'OEUVRES**

- ✦ Beef Tenderloin Teriyaki Skewers
- ✦ Sea Scallops wrapped in Bacon
- ✦ Spinach and Brie filled Mushrooms
- ✦ Assorted Bruschetta

### **DESSERT**

- ✦ Assorted Biscotti
- ✦ Assorted Miniature Pastries

## *Gourmet Stations*

### **ANTIPASTO STATION**

A Table Display of Imported Italian Meats (Parma Prosciutto, Capicola, Salami, Mortadella), Imported Cheeses, Roasted Peppers, Medley of Olives, Stuffed Cherry Peppers, Fresh Caprese Salad, Marinated Artichokes, Peppadews, a Medley of Mixed Field Greens, Italian Bread Sticks and Assorted Artisan Breads.

### **FARM FRESH**

#### **ECLECTIC CHEESE DISPLAY**

Our Popular Five Cheese Selection (Krystal Pure Cave Aged Cheddar, Roquefort Crusted Goat Cheese, Gruyere Cheese, Danish Blue Cheese & Coulommiers), Seasonal Fruits, a Variety of Fresh Berries, Grapes, Fresh Figs, Dried Apricots, Craisins, Assorted Nuts and an Array of Gourmet Olives served with Artisan Breads and a Medley of Gourmet Crackers.

## *Beverages*

### **COFFEE SERVICE**

Regular and Decaffeinated Coffee

### **BAR SERVICE**

Beer, Wine and Non-Alcoholic Beverages

Additional costs for tables, chairs and/or linens



## *Breakfast Package Selections*

### **SUNRISE 1**

Assorted Breakfast Pastries  
Jellies, Preserves & Butter  
\$7.75 per person

### **SUNRISE 2**

Fresh Fruit Salad  
Assorted Breakfast Pastries & Bagels  
Jellies, Preserves, Cream Cheese & Butter  
\$8.75 per person

### **SUNRISE 3**

Scrambled Eggs  
Crispy Bacon or Sausage  
Home Fries  
Bagels with Cream Cheese & Butter  
\$9.75 per person

### **SUNRISE 4**

Fresh Fruit Salad  
Breakfast Sandwiches served on  
Croissants & English Muffins to include  
Egg, Cheese, Bacon and Sausage  
\$11.00 per person

### **SUNRISE 5**

Fresh Fruit Salad  
Scrambled Eggs  
Croissant French Toast  
Crispy Bacon or Sausage  
Home Fries  
Assorted Breakfast Pastries  
Jellies, Preserves & Butter  
\$13.75 per person

### **SUNRISE 6**

Fresh Fruit Salad  
Garden Frittata  
Italian French Toast  
Baked Virginia Ham  
Crispy Bacon or Sausage  
Home Fries  
Assorted Breakfast Pastries  
Jellies, Preserves & Butter  
\$16.75 per person

All Packages include Coffee, Assorted Juices, and Bottled Water

## *Additional Enhancements (Add To Any Package)*

**EGG BEATERS** - \$2.25 pp

**BREAKFAST MEATS** - \$2.00 pp  
Crispy Bacon, Sausage Links or Baked Virginia Ham

**BREAKFAST SANDWICHES** - \$5.75 pp  
Egg and Cheese with Bacon or Sausage  
Served on an English Muffin, Croissant or Bagel

**WHOLE QUICHE** - \$15.75 each

**FRITTATA** - \$25.00 half pan

**FROM THE GRILL** - \$3.00 pp  
Scrambled Eggs, Omelets, Buttermilk Pancakes, Belgian  
Waffles, Croissant French Toast, or Home Fries

**ASSORTED BREAKFAST PASTRIES** - \$1.75 pp  
Home-style Muffins, Miniature Danish, Breakfast Breads,  
Fluffy Mini Croissants & Flaky Scones

**MINI BAGELS WITH CREAM CHEESE** - \$1.25 pp

**BREAKFAST GRANOLA BARS** - \$2.50 pp

**FRESH FRUIT**  
Fruit Salad \$2.50 pp (additional \$.50 pp for sliced platter)  
Whole Fresh Fruit \$1.75 pp

**YOGURT** - \$2.25 pp  
Assorted Flavors

**YOGURT PARFAITS** - \$5.50 pp  
Vanilla Yogurt, Honey Nut Granola & Fresh Berries

**BEVERAGES**  
Coffee - \$2.00 pp  
Assorted Tea - \$2.00 pp  
Juice Assortment - \$2.25 pp  
Poland Spring Bottled Water - \$1.50 pp  
Poland Spring Sparkling Flavored Water - \$2.50 pp  
Box of Joe - \$17.99 each  
All Items Available For A La Carte Purchase (Additional Charges May



## *Fresh Start Package Selections*

### **FRESH START 1**

Fresh Fruit Salad  
Vermont Cheddar and Vegetable Quiche  
Assorted Breakfast Pastries  
Jellies, Preserves & Butter  
\$11.25 per person

### **FRESH START 2**

Little Rhody Fluffy Scrambled Eggs with Chives  
Turkey Sausage  
Apple Smoked Bacon  
Crispy Homefries with Sweet Vidalia Onions  
Assorted Breakfast Pastries & Bagels  
Jellies, Preserves, Cream Cheese & Butter  
\$11.50 per person

### **FRESH START 3**

Fresh Fruit Salad  
Breakfast Burritos with Green Peppers, Onion,  
Sausage, Cheddar Cheese, Salsa and Sour Cream  
Served in Plain & Spinach Wraps  
Vegetarian Burritos Available Upon Request  
Assorted Breakfast Pastries & Muffins  
Jellies, Preserves & Butter  
\$11.50 per person

### **FRESH START 4**

Breakfast Sandwiches served on Croissants &  
English Muffins:  
Egg, Cheese and Bacon  
Egg, Cheese and Sausage  
Egg and Cheese  
Bagels with Lox and Cream Cheese accompanied  
with Diced Red Onion and Sliced Tomato  
Assorted Breakfast Pastries & Muffins  
Jellies, Preserve & Butter  
\$12.75 per person

### **FRESH START 5**

Fresh Fruit Salad  
Little Rhody Fluffy Scrambled Eggs  
French Toast Casserole  
Rendered Pancetta, Sweet Corn and Gorgonzola Hash  
Assorted Breakfast Pastries  
Jellies, Preserves & Butter  
\$13.75 per person

### **FRESH START 6**

Quiche Lorraine with Bacon, Swiss Cheese, and Onion  
English Sausage  
Texas French Toast  
Assorted Breakfast Pastries & Muffins  
Jellies, Preserves & Butter  
\$12.50 per person

*All Packages include Imported Illy Coffee, Assorted Juices and Bottled Water.  
Disposable and Plastic Cutlery for Corporate Drop-Off \$1.25 per person  
Disposable and Plastic Cutlery for Social Events \$2.00 per person*



*Business Luncheon Package Selections*

**BUSINESS LUNCH 1**

Mixed Green Salad  
Pasta or Potato Salad  
Assorted Gourmet Bread & Wrap Sandwiches  
Lay's Potato Chips  
Homemade Cookies & Bars  
Soda & Bottled Water  
\$12.00 per person

**BUSINESS LUNCH 2**

Mixed Green Salad  
Pasta or Potato Salad  
Assorted Finger Sandwiches  
Lay's Potato Chips  
Homemade Cookies & Bars  
Soda & Bottled Water  
\$12.00 per person

**BUSINESS LUNCH 3**

Mixed Green Salad  
Pasta or Potato Salad  
Gourmet Sliced Pizza  
Assorted Sliced Calzones  
Homemade Cookies & Bars  
Soda & Bottled Water  
\$11.50 per person

**BUSINESS LUNCH 4**

Fresh Fruit Salad  
Mixed Green Salad  
Fresh Herb Marinated Grilled Chicken - Sliced  
Rolls & Butter  
Homemade Cookies & Bars  
Soda & Bottled Water  
\$13.50 per person

**BUSINESS LUNCH 5**

Fresh Fruit Salad  
Grilled Chicken Caesar Salad  
Gourmet Sliced Pizza  
Homemade Cookies & Bars  
Soda & Bottled Water  
\$14.75 per person

**BUSINESS LUNCH 6**

Fresh Fruit Salad  
Mixed Green, Pasta or Potato Salad  
Assorted Sandwiches served on Artisan Rolls (Multigrain, Rustic, Brioche and Cranberry Harvest)  
✦ Roasted Turkey, Leaf Lettuce and Honey Mayonnaise  
✦ Roast Beef, Caramelized Onions, Leaf Lettuce and Horseradish Sauce  
✦ Grilled Portobello Mushrooms, Roasted Red Peppers, Havarti Cheese and Balsamic Glaze  
✦ White Tiger Shrimp blended with a Light Fresh Dill Mayonnaise  
Lay's Potato Chips  
Homemade Cookies & Bars  
Soda & Bottled Water  
\$15.75 per person

**BUSINESS LUNCH 7**

Mixed Green Salad  
Fresh Fruit Salad  
Pasta or Potato Salad  
Assorted Gourmet Bread & Wrap Sandwiches  
Lay's Potato Chips  
Homemade Cookies & Bars  
Soda & Bottled Water  
\$14.00 per person

**BEVERAGES**

Box of Joe (serves 8)  
\$17.99 each  
A Pump of Coffee (serves 8-10)  
\$17.99 each  
Juice Assortment  
\$2.25 each  
Poland Springs Bottled Water  
\$1.50 each  
Poland Spring Sparkling Flavored Water (Lemon, Lime & Orange)  
\$2.50 each  
Snapple (Assorted Flavors)  
\$2.75 each  
San Pellegrino Sparkling Water  
\$2.65 each  
Assorted Canned Sodas  
\$1.50 each

*We proudly serve Coca-Cola, Soda Products Ily Coffee and Boar's Head Brand Meats*

**SANDWICH OPTIONS FOR ABOVE**

Roast Beef, Ham & Cheese, Roast Turkey, White Albacore American Tuna Salad, Homemade Chicken Salad or Farm Fresh Grilled Vegetables

SIGNATURE PANINI SANDWICHES additional \$1.50 per person





*Light Fare Package Selections***LIGHT FARE LUNCH 1**

Romaine Salad with Little Rhody Eggs,  
Tasso Pork, Tomatoes, Cucumber, Hearts  
of Palm with a Citrus Vinaigrette  
Grilled Shrimp on a Bed of Spinach  
Cilantro Lime Grilled Chicken  
Mango Salsa  
Rice Pilaf  
Assorted Cookies & Bars  
Soda & Bottled Water  
\$18.25 per person

**LIGHT FARE LUNCH 2**

Italian Pasta Salad topped with Sauteed  
Broccoli, Tri-Color Peppers and Grated  
Parmesan Cheese  
Grilled Chicken  
Roasted Salmon with Dill Butter  
Seasonal Grilled Vegetables with a  
Balsamic Reduction and Olive Oil  
Miniture Italian Pastries  
Soda & Bottled Water  
\$17.75 per person

**LIGHT FARE LUNCH 3**

Tri Color Quinoa Salad with Fresh Herbs  
and Seasonal Vegetables  
Sauteed Kale with Parmesan Cheese,  
Garlic and Lemon  
Rosemary and Herb Pork Roast  
Pumpkin Ravioli served in a  
Sage Butter Sauce  
Tarragon Glazed Carrots  
Assorted Cupcakes  
Soda & Bottled Water  
\$17.25 per person

**LIGHT FARE LUNCH 4**

Harvest Salad with Baby Spinach,  
Dried Cranberries, Pumpkin Seeds,  
Cinnamon-Poached Pears, Goat Cheese  
and a Balsamic Vinaigrette  
Edamame Succotash with Corn, Tomato,  
Sweet Onion, and Fresh Herbs  
Grilled Beef Tips  
Green Beans Almondine  
Oven Roasted Sweet Potatoes  
Flourless Chocolate Torte  
Soda & Bottled Water  
\$19.00 per person

**LIGHT FARE LUNCH 5**

Mediterranean Salad with Bell Peppers,  
Tomatos, Red Onions, Cucumbers,  
Kalamata Olives, and Feta Cheese with a  
House Made Balsamic Vinaigrette  
Herb Roasted Chicken  
Cavatelli Pasta with Butternut Squash,  
Carmelized Onions and Sundried  
Tomatoes in a Sage Cream Sauce  
Brown Rice with Aromatic Vegetables  
Brussel Sprouts with Shallot Butter and  
Toasted Pecans  
Homemade Cookies & Bars  
Soda & Bottled Water  
\$17.50 per person

**LIGHT FARE LUNCH 6**

Edamame Succotash with Corn, Tomato,  
Sweet Onion, and Fresh Herbs  
Cilantro Lime Chicken Burrito filled  
with White Rice, Black Beans, Fresh  
Tomato Salsa, Shredded Cheese, and  
Sliced Romaine  
Steak Fajita Burrito filled with Sauteed  
Vegetables, Salsa, Sour Cream, Shredded  
Cheese, and Sliced Romaine  
Spanish Rice  
Homemade Cookies & Brownies  
Soda & Bottled Water  
\$18.50 per person

**BEVERAGES**

Box of Joe (serves 8)  
\$17.99 each  
A Pump of Coffee (serves 8-10)  
\$17.99 each  
Juice Assortment  
\$2.25 each  
Poland Springs Bottled Water  
\$1.50 each  
Poland Spring Sparkling Flavored Water  
(Lemon, Lime & Orange)  
\$2.50 each  
Snapple (Assorted Flavors)  
\$2.75 each  
San Pellegrino Sparkling Water  
\$2.65 each  
Assorted Canned Sodas  
\$1.50 each



## Boxed Lunches

Everything you need for an elegant but easy business lunch

### BOXED LUNCH 1

Assorted Gourmet Bread or Wrap Sandwich  
Lay's Potato Chips  
Canned Soda or Bottled Water  
\$9.25 per person

### BOXED LUNCH 2

Assorted Gourmet Bread or Wrap Sandwich  
Pasta or Potato Salad  
Lay's Potato Chips  
Canned Soda or Bottled Water  
\$10.25 per person

### BOXED LUNCH 3

Assorted Gourmet Bread or Wrap Sandwich  
Pasta or Potato Salad  
Lay's Potato Chips  
Homemade Cookie, Fudge Brownie or Whole Fruit  
Canned Soda or Bottled Water  
\$11.25 per person

### SANDWICH OPTIONS FOR ABOVE

- ✦ Roast Beef
- ✦ Ham and Cheese
- ✦ Roast Turkey
- ✦ White Albacore American Tuna Salad
- ✦ Homemade Chicken Salad
- ✦ Farm Fresh Grilled Vegetables

Signature Sandwiches can be substituted to any Boxed Lunch for an additional \$1.75 per person  
Please select up to four different varieties per order

## Signature Sandwiches

### CAPRESE

Fresh Mozzarella, Native Tomatoes and Fresh Basil, finished with Extra Virgin Olive Oil

### CHICKEN CAESAR

Sliced Grilled Marinated Chicken Breast, Romaine Lettuce, Caesar Dressing and Parmesan Cheese

### TURKEY BLT WRAP

Hickory Smoked Turkey Breast, Bacon, Leaf Lettuce and Native Tomatoes

### BUFFALO WRAP

Chicken Tenders tossed with Buffalo Sauce, Blue Cheese and Romaine Lettuce

### PESTO CHICKEN

Grilled Pesto Chicken with Leaf Lettuce, Native Tomatoes and Havarti Cheese

### ROASTED VEGETABLES

Roasted Red Peppers, Red Onion, Zucchini and Summer Squash with a Red Pepper Aioli

### ITALIAN TUNA SALAD

White Albacore Italian Tuna Salad with Leaf Lettuce and Native Tomatoes

### CALIFORNIA CHICKEN SALAD

Home-style California Chicken Salad with Leaf Lettuce and Native Tomatoes. The Home-style Chicken Salad is mayonnaise based with walnuts, grapes, apples, raisins, celery, red onion, mandarin oranges and a tarragon reduction.

### CHICKEN PORTOBELLO

Grilled Chicken with Caramelized Onions, Portobello Mushrooms and Blue Cheese

### ITALIAN GRINDER

Fresh Italian Meats with Pepperoncini, Leaf Lettuce, Tomatoes, Onions and Provolone Cheese

### BALSAMIC ROAST BEEF

Roast Beef with Caramelized Onions, Blue Cheese and Leaf Lettuce finished with a Balsamic Glaze

### PARMA PROSCIUTTO

Parma Prosciutto with Fresh Mozzarella, Native Tomatoes and Fresh Basil finished with a Balsamic Glaze

### ROAST BEEF

Roast Beef with Horseradish Cream, Leaf Lettuce, Native Tomatoes and Havarti Cheese

## Bread Selection

Wheat, Rye, Country White, Marbled Rye, Pumpernickel, Italian Roll or Assorted Wraps



*It's All Green*

**SALAD BOX LUNCH \$14.25 each**

each Lunch includes a Baguette, a Cookie or Brownie and a Beverage (Canned Soda or Bottled Water)

**BOXED SALAD # 1**

Mixed Green Salad topped with Grilled Marinated Chicken, Granny Smith Apple Slices, Dried Cranberries, Almond Slices and Crumbled Gorgonzola Cheese. Served with Balsamic Vinaigrette on the side

**BOXED SALAD #2**

Caesar Salad - Crisp Romaine Lettuce topped with Sliced, Grilled Marinated Chicken, Croutons and Parmesan Cheese

**BOXED SALAD #3**

Fresh Spinach Salad with Pieces of Bacon, Fresh Mushrooms, Hard Boiled Egg, Red Onion and Sliced, Grilled Marinated Chicken

**BOXED SALAD #4**

Salad Nicoise - Mixed Greens with White Albacore American Tuna Salad, French Style Green Beans, Hard Boiled Eggs, Native Tomatoes and Red Onions

*Hot Buffet Luncheon Package Selections*

Dinner Portions Subject to Price Adjustments

**CORPORATE 1**

Mixed Greens Salad  
Penne Marinara  
Home Style Meatballs  
three 1 oz per person  
Rolls & Butter  
Cookies & Bars  
\$12.50 per person

**CORPORATE 2**

Mixed Greens Salad  
Vegetable or Meat Lasagna  
Rolls & Butter  
Cookies & Bars  
\$14.25 per person  
Minimum of 10 guests

**CORPORATE 3**

Mixed Greens Salad  
Chicken Marsala  
Potato & Vegetable  
Rolls & Butter  
Cookies & Bars  
\$17.00 per person

**CORPORATE 4**

Mixed Greens Salad  
Beef Burgundy  
Rice Pilaf or Potato  
Vegetable  
Rolls & Butter  
Cookies & Bars  
\$18.00 per person



All Package Selections Include Sode and Water.

*Substitutions*

**SALAD SUBSTITUTIONS ADDITIONAL \$1.25 PER PERSON**

- ✦ Mixed Green Salad with Apples Slices and Dried Cranberries, topped with Sliced Almonds and Crumbled Gorgonzola Cheese
- ✦ Mixed Green Salad with Bosc Pears, Pecans and Crumbled Gorgonzola Cheese
- ✦ Greek Salad - Mixed Greens, Cherry Tomatoes, Red Onions, Cucumber, Olives and Feta Cheese
- ✦ Caesar Salad - Crisp Romaine Lettuce, Croutons and topped with Shaved Parmesan Cheese
- ✦ Spinach Salad with Hard Boiled Eggs, Bacon Pieces and Red Onion, topped with Croutons

**CHICKEN SUBSTITUTIONS:**

Chicken Piccata - Chicken Francaise  
Chicken Parmesan - Chicken Capri

**PASTA SUBSTITUTIONS ADDITIONAL \$1.50 PER PERSON**

Gnocchi - Tortellini - Cavatelli - Ravioli





**HOMEMADE JUMBO COOKIES** \$2.00 each  
 Chocolate Chip, Peanut Butter, Oatmeal Raisin, M&M, Sugar or Heath Bar

**FRESH FRUIT** \$2.50 each  
 Whole Fresh Fruit

**YOGURT** \$2.25 each  
 Assorted Flavors

**YOGURT PARFAITS** \$5.50 each  
 Vanilla Yogurt, Honey Nut Granola and Fresh Berries

**BARS**  
 Breakfast Bars \$2.50 each  
 Granola Bars \$2.50 each  
 Clif Bars \$2.95 each

**SNACKS INDIVIDUAL BAGS**  
 Lay's Potato Chips \$1.50 each  
 Pretzels \$1.50 each  
 Popcorn \$1.50 each  
 Planter's Mixed Nuts \$3.00 each

**BEVERAGES**  
 Box of Joe (serves 8) \$17.99 each  
 A Pot of Coffee (serves 8-10) \$17.99 each  
 Juice Assortment \$2.25 each  
 Poland Spring Bottled Water \$1.50 each  
 Poland Spring Sparkling Flavored Water \$2.50 each  
 (Lemon, Lime & Orange)  
 Snapple (Assorted Flavors) \$2.75 each  
 San Pellegrino Sparkling Water \$2.65 each  
 Assorted Canned Sodas \$1.50 each

*Small Platter*

Serves 8-10 Guests

**ITALIAN DELI PLATTER**

Parma Prosciutto, Capicola, Salami, Mortadella, Sharp Provolone, Fresh Mozzarella, Pickled Peppers and Roasted Peppers. Served with Assorted Rolls

Small \$60.00

Medium \$100.00

Large \$150.00

**ANTIPASTO PLATTER**

Parma Prosciutto, Capicola, Salami, Mortadella, Sharp Provolone, Fresh Mozzarella, Pickled Peppers, Roasted Peppers, Marinated Artichokes and Stuffed Cherry Peppers on a Bed of Romaine Lettuce

Small \$65.00

Medium \$110.00

Large \$165.00

**AMERICAN DELI PLATTER**

Roast Beef, Ham, Roast Turkey Breast, White Albacore American Tuna Salad, American Cheese, Sliced Native Tomatoes, Red Onion and Fresh Romaine Lettuce. Served with Assorted Rolls and Condiments on the side

Small \$50.00

Medium \$95.00

Large \$145.00

**VEGETABLE PLATTER**

An Array of Fresh, Crispy Vegetables. Served with Our Own Sour Cream, Herb and Vegetable Dip

Small \$40.00

Medium \$60.00

Large \$90.00

*Medium Platter*

Serves 10-20 Guests

**CRUDITE PLATTER**

A Beautiful Array of Seasonal Fruits and Garden Vegetables, Assorted Domestic Cheeses and Pepperoni.

Accompanied by Assorted Gourmet Crackers and Dipping Sauces

Small \$65.00

Medium \$105.00

Large \$145.00

**CAPRESE PLATTER**

Fresh Slices of Native Tomatoes, Fresh Mozzarella and Garden Basil topped with Extra Virgin Olive Oil and Pesto

Small \$45.00

Medium \$65.00

Large \$100.00

**ARTISAN CHEESE BOARD**

Seasonal Fruits, Imported Cheeses, Dried Figs, Dried Apricots, Dried Cranberries and Nuts. Accompanied by Assorted Gourmet Crackers

Small \$75.00

Medium \$135.00

Large \$200.00

**CHEESE PLATTER**

Assorted Domestic Cheeses (Pepper Jack, Cheddar, Dill Havarti, Smoked Gouda and Muenster). Served with Grapes, Strawberries and Gourmet Crackers

Small \$60.00

Medium \$105.00

Large \$155.00

**HUMMUS PLATTER**

Pranzi's Own Fresh Hummus and Homemade Chips with Crisp Carrots and Celery Sticks. Traditional and Roasted Red Pepper Hummus

Small \$40.00

Medium \$60.00

Large \$95.00

*Large Platter*

Serves 20-30 Guests

**TRI-TORTILLA CHIPS PLATTER**

Served with Salsa and Sour Cream

Small \$30.00

Medium \$40.00

Large \$60.00

**SMOKED SALMON PLATTER**

Serves 10-12 people \*market price\*

Sliced Smoked Salmon accompanied by Capers, Red Onions, Hard Boiled Eggs and Savory Dill

**FRESH FRUIT PLATTER**

Seasonal Sliced Fruits beautifully displayed in a Colorful Arrangement

Small \$50.00

Medium \$70.00

Large \$100.00

**MINIATURE ITALIAN PASTRY PLATTER**

An Assortment of Miniature Italian Pastries. Selections may include Miniature Tartlets, Petite Chocolate Cups Filled with Mousse, Miniature Éclairs, Cream Puffs, Cannoli, Miniature Cheesecakes, Miniature Molten Cakes and/or Sfogliatelle

Small \$50.00

Medium \$75.00

Large \$100.00

**HOME-STYLE COOKIE PLATTER**

A Variety of Seasonal Cookies and Classic Favorites. Selections may include Sugar, M&M, Peanut Butter, Heath Bar, Oatmeal Raisin and Chocolate Chip

Small \$35.00

Medium \$55.00

Large \$90.00



*Let Pranzi customize your event with a specialty station tailored just for you.*

#### FARM FRESH ECLECTIC CHEESE DISPLAY

Our Popular Five Cheese Selection (Krystal Pure Cave Aged Cheddar, Roquefort Crusted Goat Cheese, Gruyere Cheese, Danish Blue Cheese & Coulommiers), Seasonal Fruits, a Variety of Fresh Berries, Grapes, Fresh Figs, Dried Apricots, Craisins, Assorted Nuts and an Array of Gourmet Olives Served with Artisan Breads and a Medley of Gourmet Crackers. \$6.99 per person

Gourmet Cheese Selections Available Upon Request

#### *Gourmet Cheeses Selections*

(Additional Cost Per Person)

##### UNIVERSAL CHEESE SELECTION

\$8.99 Per Person

- ✦ Fromage de Chevre Extraordinaire
- ✦ Danish Blue Cheese
- ✦ V Majestic Cheddars
- ✦ Fresh Pecorino Cheese
- ✦ Rouge Affinee
- ✦ Roquefort Crusted Cow's Milk Cheese

##### GREAT BEGINNINGS CHEESE SELECTION

\$9.50 Per Person

- ✦ Artisan Brie
- ✦ Gorgonzola Picante
- ✦ Pyrenees Mountain Forested Goat's Cheese
- ✦ Goat Cheese
- ✦ Goat Cheese with Pepper
- ✦ Goat Cheese with Herbs
- ✦ Farmhouse Cheddar

##### THE ULTIMATE ENGLISH CHEESE SELECTION

\$9.50 Per Person

- ✦ Wensleydale with Cranberries
- ✦ V Majestic Cheddars
- ✦ Krystal Pure Cave Aged Cheddar
- ✦ Red Leicester
- ✦ Stilton

##### SAVORY CHEESE SELECTION

\$10.50 Per Person

- ✦ Brie aux Fine Herbes
- ✦ Camembert au Poivre
- ✦ Crème Provençal Moutarde
- ✦ Goat Cheese
- ✦ Goat Cheese with Pepper
- ✦ Goat Cheese with Herbs
- ✦ Provençal with Herbs
- ✦ Sage Derby
- ✦ Stilton

##### SWEET DELIGHT CHEESE SELECTION

\$9.25 Per Person

- ✦ Rouge Affinee
- ✦ Sweet Marion Bleue
- ✦ Delice Crème au Raisin
- ✦ Wensleydale with Cranberries
- ✦ Wensleydale with Honey and Figs
- ✦ Chevre Chocolat

##### THE FIRST COURSE CHEESE SELECTION

\$8.99 Per Person

- ✦ Provençal with Herbs
- ✦ Brie aux Fine Herbes
- ✦ Le Fromage de Chevre Extraordinaire
- ✦ Roquefort
- ✦ Traditional Cave Aged Cheddar

##### INTERNATIONAL CHEESE SELECTION

\$9.99 Per Person

- ✦ Manchego Cheese
- ✦ Roquefort Crusted Goat Cheese
- ✦ Danish Blue Cheese
- ✦ Coulommiers
- ✦ Traditional Cave Aged Cheddar
- ✦ Truffle Cheese

##### ITALIAN CHEESE SELECTION

\$9.75 Per Person

- ✦ Parmigiano Reggiano
- ✦ Gorgonzola Picante
- ✦ Asiago Primissimo
- ✦ Ricotta Salata
- ✦ Fromaggio di Fossa
- ✦ Asiago



**ANTIPASTO STATION**

A Table Display of Imported Italian Meats (Parma Prosciutto, Capicola, Salami, Mortadella), Imported Cheeses, Roasted Peppers, Medley of Olives, Stuffed Cherry Peppers, Fresh Caprese Salad, Marinated Artichokes, Peppadews, a Medley of Mixed Field Greens, Italian Bread Sticks and Assorted Artisan Breads. \$10.99 per person

**CRUDITE TABLE**

A Beautiful Table Display of Garden Vegetables, Seasonal Fruits, Domestic Cheeses, Pepperoni, Dipping Sauces and a Medley of Gourmet Crackers. \$5.99 per person

**SUSHI BAR**

California Rolls, Tuna Rolls, Cucumber Rolls, and Grilled Salmon Rolls. Accompanied by Wasabi, Ginger, Soy Sauce and Citrus Sauce. \*market price\*

**CHOWDER STATION**

Your Choice of Either Creamy New England Clam Chowder, Rhode Island Clear Clam Chowder, Roasted Corn Chowder or Manhattan Red Clam Chowder. Accompanied by Oyster Crackers. \$5.50 per person

Add Home-style Clam Cakes \$2.99 per person

Add Baked Stuffed Clams \$2.99 per person

**RAW BAR**

Choose from Jumbo Shrimp Cocktail, Little Necks on the ½ Shell, Oysters on the ½ Shell, Smoked Mussels, Smoked Scallops, Smoked Salmon, Smoked Bluefish and Lobster Tails. Beautifully displayed and accompanied by Dipping Sauces. \*market price\*

Ice Sculptures Available Upon Request

\*price dependent on design\*

**SALAD STATION (MIN. 25 GUESTS)**

Mixed Field Greens and Romaine Leaf Lettuce accompanied by an Artist's Palette of Fresh Seasonal Vegetables, Dried Berries, Nuts, Mandarin Oranges, Asian Noodles, Croutons and More! Complete with Your Choice of Many Flavored Dressings and Artisan Rolls with Butter. \$4.99 per person

**TAPAS TABLE (MIN. 25 GUESTS)**

Grilled Chicken Skewers, Grilled Shrimp Skewers or Grilled Swordfish Skewers with Mango Salsa, Petite Beef Tenderloin Sandwich with Horseradish Cream Sauce, Fresh Caprese Salad, Orzo Florentine Sundried Tomato Salad, Marinated Mushrooms, Medley of Olives, Marinated Artichokes, Native Grilled Garden Vegetables and an Eclectic Cheese Board. \$24.99 per person

**TUSCAN TABLE (MIN. 25 GUESTS)**

A Beautiful Table Display of Garden Vegetables, Seasonal Fruits, Imported Cheeses, Pepperoni, Dipping Sauces, Parma Prosciutto Wrapped Melon, Eggplant Roasted Red Pepper Terrine, Grilled Asparagus Salad, Polenta Wedges with Wild Mushroom Sauce, and Eclectic Olive Tray. Accompanied by Italian Bread Sticks and Assorted Artisan Breads. \$11.99 per person

**KEBAB STATION**

Fresh Herb Chicken Skewers, Beef Tenderloin Teriyaki Skewers, Dry Rub Jumbo Grilled Shrimp Skewers, Fresh Grilled Garden Vegetables and Confetti Rice. \$24.99 per person

**BARBEQUE STATION**

Marinated Flank Steak, Bone-in Barbeque Chicken, Native Corn on the Cob, Cole Slaw, Home-style Baked Beans, Creamy Red Bliss Potato Salad, Assorted Breads, Corn Bread and Watermelon. \$22.99 per person

**INTERACTIVE CARVED MEAT STATION (ATTENDANT REQUIRED)**

Roasted Turkey Breast, Budaball Ham or

Fresh Herbed Pork Roast \$17.99

Herb Crusted Black Angus Beef Tenderloin \$23.99

Served with Assorted Condiments, Chutneys, Cranberry Sauce or Au Jus.

**ITALIAN STATION**

Fresh Garden Salad, Chicken Parmesan, Home-style Meatballs, Sausage and Peppers in Natural Juices and Stuffed Shells all Served with Assorted Rolls with Butter. \$17.99 per person

**MASHED POTATO STATION (MIN. 25 GUESTS)**

Your Choice of Yukon Gold, Sweet Potato or Red Bliss Mashed Potatoes Accompanied by Bacon Pieces, Broccoli, Chives, Sautéed Mushrooms, Sautéed Onions, Shredded Cheese and Sour Cream Served in a Stemless Martini Glass. \$6.99 per person

**INTERACTIVE PASTA STATION (ATTENDANT REQUIRED)**

Pasta Gently Sautéed Tableside to Perfection. Choose Two Pastas (Penne, Farfalle, Shells, Fusilli, Cavatelli or Rigatoni) to be Served with Three Choices of Sauce (Whole Plum Tomato Basil Sauce, Creamy Pink Vodka, Aglio, Old Fashioned Tomato Ragu, Pesto Aglio or Pesto Cream Sauce) Accompanied by Romano and Parmesan Cheese and Assorted Condiments. Served with Assorted Rolls and Butter. Starting at \$11.99 per person

**STATIONARY PASTA STATION**

Select Two Pasta Dishes to be Served with Assorted Rolls and Butter. Choose from Penne Marinara, Baked Gnocchi, Cavatelli Bolognese, Stuffed Shells, Manicotti, Cheese Tortellini in a Pink Vodka Sauce, Pasta Primavera, Shells and Broccoli Aglio, Meat Lasagna, Vegetable Lasagna or Farfalle with Spinach and Mushroom in a Light Cream Sauce. Starting at \$8.99 per person



**INTERACTIVE RISOTTO STATION  
(ATTENDANT REQUIRED)**

Risotto Gently Sautéed Tableside to Perfection. Choose from Roasted Butternut Risotto Topped with Sliced Almonds, Vegetable Medley Risotto, Seafood Risotto or Exotic Mushroom Risotto. Accompanied by an Assortment of Breads with Butter. Starting at \$8.99 per person

**INTERACTIVE WOK/ASIAN STATION  
(ATTENDANT REQUIRED)**

Choice of Black Angus Sirloin, Chicken Breast and Pork Tenderloin Accompanied by Jasmine Rice, Assorted Stir-fry Vegetables and Asian Sauces. \$14.99 per person

**INTERACTIVE GRILL PIZZA STATION  
(ATTENDANT REQUIRED)**

Delight your Guests with their Own Personal Pizza Grilled to Perfection with your Favorite Toppings! Available Toppings Include Grilled Peppers, Grilled Chicken, Grilled Eggplant, Chopped Tomatoes, Olives, Mushrooms, Onions, Pepperoni, Sausage, Pesto, Fresh Mozzarella, Shredded Mozzarella and Pranzi's Famous Pizza Sauce. \$7.99 per person

**STATIONARY PIZZA STATION**

Pizzas with your Favorite Toppings prepared by our Chef in the Kitchen and Displayed on Pizza Paddles. \$3.50 per person

**CINCO DE MAYO NACHO STATION**

Crisp Home-style Tortilla Chips Accompanied by Garden Salsa, Jalapeno Peppers, Diced Tomato, Diced Green and Red Peppers, Black Olives and Diced Onion. Served with a Warm Seven Layer Dip or a Warm Cheese Fondue. \$5.99 per person

**FAJITA STATION**

Create your own Fajitas! Flour Tortillas, Marinated Chicken Breast, Marinated Flank Steak, Cheddar Cheese, Shredded Lettuce, Tomatoes, Sauteed Onions and Peppers, Corn, Black Olives, Sour Cream, Black Beans, Avocado and Salsa Accompanied by Spanish Rice. \$10.99 per person

**TACO STATION**

Seasoned Ground Sirloin, Chopped Tomatoes, Black Olives, Cheddar Cheese, Shredded Lettuce, Salsa and Sour Cream. Accompanied with Hard or Soft Taco Shells. \$6.99 per person

**SAVORY 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, Parma Prosciutto Ham with Gruyere, Shrimp and Tomato with Feta or Spinach, Bacon and Mushrooms with Parmesan. Starting at \$9.99 per person

**INTERACTIVE OMELETTE STATION  
(ATTENDANT REQUIRED)**

Crisp Bacon, Chopped Ham, Italian Sausage, a Medley of Cheese, Fresh Broccoli, Green Peppers, Sliced Mushrooms, Diced Tomatoes, Asparagus, Chopped Onions, Fresh Spinach and Avocado. \$9.99 per person

**WAFFLE STATION**

Belgian Waffles Served with Fresh Assorted Berries, Fresh Whipped Cream, Nuts, Assorted Syrups, Honey, Preserves and Butter. \$8.99 per person  
Interactive Station is Available for an Additional Fee

**CANDY BAR STATION**

Choose Five Candies to be displayed in Old Fashioned Apothecary Jars. M&M's, Licorice, Gummy Bears, Jelly Beans, Swedish Fish, Smarties, Tootsie Rolls, Pixy Stix, Fire Balls and Many Others are Available – Scoop and Bag your Favorite Treats! \$5.99 per person

**CANNOLI STATION**

An Assortment of Delicious Cannoli Shells Filled with Your Choice of Traditional Sweet Cream, Chocolate Ricotta Cream and Orange Grand Marnier Cream Sprinkled with Chocolate Chips, Butterscotch Chips, Walnuts, Pistachio Nuts, Sprinkles or Powdered Sugar. \$3.99 per person

**HOT CHOCOLATE STATION**

Delicious Hot Chocolate Served with Candy Canes, Cocoa Powder, Miniature Marshmallows, Cinnamon, Real Whipped Cream, Shaved Chocolate and Peppermint Patties. \$3.99 per person

**INTERACTIVE MILKSHAKE STATION  
(ATTENDANT REQUIRED)**

This Unique Interactive Station has all the Thrills of a 50's Diner. Your Choice of Chocolate, Vanilla, or Strawberry Ice Cream. Accompanied by Sprinkles, Chocolate Shavings, and Real Whipped Cream. \$3.99 per person

**SHORTCAKE STATION**

Create the Dessert of your Dreams! Home-style Biscuits, Fresh Strawberries, Mandarin Oranges, Fresh Blueberries, Plump Peaches, Pineapple and Fresh Raspberries with Real Whipped Cream and Chocolate Whipped Cream. \$5.99 per person

**INTERACTIVE SUNDAE BAR  
(ATTENDANT REQUIRED)**

Vanilla and Chocolate Ice Cream Served with Your Favorite Toppings. Selection of Toppings Including Classic Candy Pieces, Walnuts, Real Whipped Cream, Fresh Fruit Toppings, Hot Fudge, Caramel Sauce and Maraschino Cherries. \$7.99 per person  
Assorted Gelatos Available Upon Request \*additional fees may apply\*

**INTERACTIVE CHOCOLATE FOUNTAIN  
(ATTENDANT REQUIRED)**

Warm Flowing Chocolate Cascading Off Three Tiers. Choose Six Items: Pineapple, Fresh Strawberries, Brownies, Marshmallows, Rice Krispy Treats, Biscotti, Assorted Cookies, Fresh Melon, Bananas, Coconut Macaroons and Pretzel Sticks. Serves approximately 100 Guests \$600.00

**PETITE CHOCOLATE FOUNTAIN**

To Serve 30-40 Guests \$195.00  
(Choose Four Items From Selection Listed Above)





## Salads And Cold Selections

Small serves approximately 5 – 7 guests

Medium serves approximately 7 – 10 guests

Large serves approximately 10 – 20 guests

Small \$27.00                      Medium \$37.00                      Large \$47.00

✦ Mixed Greens with Tomatoes, Red Onion, Cucumbers and Olives accompanied by a Balsamic Vinaigrette

✦ Pranzi's Traditional Pasta Salad

✦ Creamy Red Skinned Potato Salad

✦ Orzo Florentine Sun Dried Tomato Salad

Small \$38.00                      Medium \$48.00                      Large \$58.00

✦ Caesar Salad - Crisp Romaine with Croutons and Shaved Romano Cheese accompanied by a Home-style Caesar Dressing

✦ Mixed Green Salad with Granny Smith Apple Slices, Dried Cranberries, Almond Slices and Crumbled Gorgonzola Cheese accompanied by a Balsamic Vinaigrette

✦ Grilled Native Garden Vegetable Salad

✦ Grilled Asparagus Salad

✦ Marinated Artichoke Salad

✦ Farm Fresh Cucumber and Red Onion Salad

✦ Fresh Green Bean Salad

✦ Three Bean Salad

✦ Roasted Pepper Salad

✦ Grilled Eggplant and Roasted Pepper Salad

✦ Caprese Salad - Fresh Mozzarella, Native Tomatoes and Garden Basil

✦ Bowtie & Broccoli Aglio Salad

✦ Tortellini Chicken Pesto Salad

✦ Tortellini & Broccoli in Sun-Dried Tomato Pesto Salad

✦ Tex Mex Salad – Mixture of Black Beans, Corn, Red Onions and Diced Tomatoes finished with a Fresh Cilantro Vinaigrette

Small \$37.00                      Medium \$57.00                      Large \$87.00

✦ Fresh Fruit Salad

Small \$50.00                      Medium \$70.00                      Large \$85.00

Mediterranean Herb Layered Potato Salad - Onions and Potatoes gently grilled to perfection then layered with Grilled Marinated Eggplant, Summer Squash, Zucchini, Red and Yellow Peppers, Feta Cheese and an Herb Vinaigrette

## Finger Sandwiches

Soft Flavorful Rolls filled with Hearty Homemade Salads and Fresh Ingredients

✦ Chunky Chicken Salad                      \$23.00 per dozen

✦ California Chicken Salad                      \$23.00 per dozen

✦ Curry Chicken Salad                      \$23.00 per dozen

✦ White Albacore American Tuna Salad                      \$23.00 per dozen

✦ Italian Tuna Salad                      \$23.00 per dozen

✦ Ham Salad                      \$23.00 per dozen

✦ Turkey                      \$23.00 per dozen

✦ Roast Beef                      \$23.00 per dozen

✦ Egg Salad                      \$23.00 per dozen

✦ Shrimp Salad                      \$27.00 per dozen

✦ Seafood Salad                      \$27.00 per dozen

✦ Lobster Salad                      \$50.00 per dozen

✦ Ham & Cheese                      \$23.00 per dozen

✦ Italian Grinder                      \$25.00 per dozen

✦ Parma Prosciutto, Gorgonzola Cheese and Apples                      \$30.00 per dozen

## Homemade Soups & Chowders

Special requests accepted with advance notice

Served by the gallon. One gallon will serve 8-10 guests

✦ Chicken Escarole                      \$40.00

✦ French Onion                      \$40.00

✦ Roasted Vegetable                      \$40.00

✦ Butternut Apple Bisque                      \$45.00

✦ Italian Wedding Soup                      \$40.00

✦ Pasta Fagioli                      \$45.00

✦ Minestrone                      \$40.00

✦ Tomato Bisque                      \$40.00

✦ Cream of Broccoli                      \$40.00

✦ New England Clam Chowder                      \$40.00

✦ Manhattan Clam Chowder                      \$45.00

✦ Seafood Chowder                      \$55.00

✦ Lobster Bisque                      \$65.00

## Sauces

Pink Vodka, Alfredo, Marinara, Red or White Clam Sauce, Aglio, Shrimp Scampi, Bolognese, Pizza, Marsala Wine, Gorgonzola, Madeira, Burgundy and Béarnaise                      \$15.00 per quart



*Entrées*

HALF PAN SERVES 10 GUESTS  
FULL PAN SERVES 25 GUESTS

✦ Baked Ziti	h \$37.00	f \$69.00	✦ Jumbo Baked Stuffed Shrimp with Fresh Crabmeat Stuffing	\$4.50 each
✦ Pasta Primavera	h \$42.00	f \$79.00	✦ Herb Crusted Black Angus Tenderloin with Wild Mushroom Demi Glaze on the side serves 8 -10 guests	\$165.00
✦ Penne Pink Vodka	h \$42.00	f \$79.00	✦ Whole Roasted Fresh Turkey with Homemade Bread Stuffing	15-17 lbs \$100.00 each 18-20 lbs \$125.00 each
✦ Pasta with Broccoli Aglio	h \$42.00	f \$79.00	✦ Whole Budaball Ham 18-20 lbs with Raisin Sauce on the side	\$110.00 each
✦ Old Fashioned Macaroni & Cheese	h \$37.00	f \$69.00	✦ Manicotti	\$16.75 per dozen
✦ Grilled Marinated Chicken	h \$52.00	f \$94.00	✦ Stuffed Peppers Filled with Rice and Ground Beef	\$4.95 each
✦ Chicken Marsala	h \$52.00	f \$94.00	✦ Shepard's Pie	h \$52.00 f \$94.00
✦ Chicken Capri	h \$52.00	f \$94.00	✦ Chicken & Rice	h \$52.00 f \$94.00
✦ Home-style Meatballs	h \$57.00	f \$100.00	✦ Veal and Peppers	h \$75.00 f \$150.00
✦ Meat Lasagna	h \$57.00	f \$105.00	✦ Veal Parmesan Cutlet	\$12.00 each
✦ Vegetable Lasagna with White or Red Sauce	h \$57.00	f \$105.00	✦ Veal and Mushrooms	h \$75.00 f \$150.00
✦ Eggplant Parmesan	h \$47.00	f \$99.00	✦ Veal, Onions and Sweet Peas	h \$75.00 f \$150.00
✦ Chicken Parmesan	h \$52.00	f \$94.00	✦ Tortellini Alfredo	h \$45.00 f \$95.00
✦ Chicken Francaise	h \$52.00	f \$94.00	✦ Tortellini Pink Vodka Sauce	h \$45.00 f \$95.00
✦ Eggplant Rollatini with Spinach and Cheese	h \$47.00	f \$99.00	✦ Cavatelli with Sausage Sauce	h \$45.00 f \$95.00
✦ Eggplant Rollatini with Prosciutto and Mozzarella	h \$47.00	f \$99.00	✦ Sausage and Peppers in Natural Juices or Red Sauce	h \$50.00 f \$95.00
✦ Cheese Ravioli with Pink Vodka Sauce or Marinara	h \$37.00	f \$69.00	✦ Chicken Pot Pie	h \$45.00 f \$95.00
✦ Jumbo Stuffed Shell	\$15.95 per dozen		✦ Braised Short Ribs	h \$60.00 f \$110.00
✦ Gnocchi with a Whole Plum Tomato Sauce	h \$42.00	f \$79.00	✦ BBQ Pulled Pork	h \$55.00 f \$100.00
✦ Baked Gnocchi with Pink Vodka Sauce and 3 Cheeses	h \$42.00	f \$79.00	✦ Baked Scrod	h \$45.00 f \$125.00
✦ Baked Gnocchi with Spinach, Cream Sauce, Romano and Goat Cheeses	h \$42.00	f \$79.00		

*Starch & Vegetable Selections*

Half pan serves 10 guests \$35.00  
Full pan serves 25 guests \$75.00

✦ Creamy White Mashed Potato		
✦ Red Bliss Mashed Potato		
✦ Oven Roasted Potatoes with Garlic and Herbs		
✦ Confetti Rice		
✦ Rice Pilaf		
✦ Fresh Green Bean Casserole		
✦ Fresh Green Beans Almondine		
✦ Tarragon Maple Glazed Carrots		
✦ Sauteed Baby Carrots, Zucchini, Summer Squash and Broccoli		
✦ Harvest Roasted Vegetables	h \$40.00	f \$85.00
✦ Grilled Garden Vegetable Medley	h \$40.00	f \$85.00

*Pizza & Calzone Selections*

Served at Room Temperature

✦ Party Pizza (2x2 squares, approximately 24 pieces) Sauce and Grated Cheese Only	\$10.95
Assorted Toppings	\$12.95
✦ 18" Calzone (16 slices)	\$20.95

Ham & Cheese, Chicken Parmesan, Meatball Parmesan, Italian Cold Cut, Spinach & Cheese, Spinach, Cheese & Pepperoni, Eggplant Parmesan, Chicken & Caramelized Onions, Chicken Cacciatore, Sausage & Peppers, Chorizo & Peppers, Broccoli & Cheese, Pepperoni & Cheese, Spinach & Salami, Buffalo Chicken, BBQ Chicken



*Hors D'oeuvres*

(Sold by the Dozen)

**SEAFOOD SELECTIONS**

- ✦ Sea Scallops wrapped with Bacon \$35.00
  - ✦ Parma Prosciutto Wrapped Shrimp \$50.00
  - ✦ Coconut Shrimp served with a Honey Dijon Dipping Sauce \$50.00
  - ✦ Maryland Crab Cakes served with a Citrus Tartar Sauce \$55.00
  - ✦ Stuffed Mushrooms \$24.00
- The following fillings are available:
- Crab and Brie
  - Spinach and Brie
  - White Bean and Roasted Vegetables
  - Traditional Bread Stuffing
  - Sausage and Bread Stuffing
  - Spinach, Roasted Shallots, Sundried Tomatoes and Fontina Cheese

**VEGETARIAN SELECTIONS**

- ✦ Vegetable Cornucopia served with a Cilantro, Lime, Sour Cream Dipping Sauce \$25.00
- ✦ Vegetarian Spring Roll served with a Zesty Orange Dipping Sauce \$25.00

**MEAT**

- ✦ Beef Teriyaki Skewer served with a Spicy Plum Sauce \$40.00
- ✦ Beef Wellington \$55.00
- ✦ Beef Empanadas served with a Garden Salsa \$35.00
- ✦ Italian Rabe and Sausage Egg Rolls served with a Spicy Marinara \$28.00
- ✦ Parma Prosciutto Wrapped Melon \$26.00
- ✦ Chicken Quesadillas served with a Garden Salsa \$30.00
- ✦ Chicken Empanadas served with Pico di Gallo \$30.00
- ✦ Coconut Chicken served with a Honey Dijon Dipping Sauce \$30.00
- ✦ Chicken Satay served with a Peanut Dipping Sauce \$30.00
- ✦ Kobe Beef Pigs in a Blanket served with Spicy Mustard \$30.00
- ✦ Spanakopita \$25.00
- ✦ Wild Mushroom Filled Phyllo Triangles \$25.00
- ✦ Assorted Miniature Quiches \$25.00
  - Cheese
  - Florentine
  - Classic Mushroom

**BRUSCHETTA**

- The following toppings are available:
- Tomato, Mozzarella and Parmesan Cheese
  - Eggplant, Gorgonzola and Caramelized Onions
  - Grilled Vegetables and Feta Cheese
  - Parma Prosciutto and Boursin Cheese



<b>Four Hors D'Oeuvres Per Person ~ Choose Up to Four Types</b>	<b>\$10.95</b>
<b>Six Hors D'Oeuvres Per Person ~ Choose Up to Six Types</b>	<b>\$13.95</b>
<b>Eight Hors D'Oeuvres Per Person ~ Choose Up to Eight Types</b>	<b>\$17.95</b>
<b>Ten Hors D'Oeuvres Per Person ~ Choose Up to Ten Types</b>	<b>\$21.95</b>

**BEEF SELECTIONS**

- ✦ Arugula Parma Prosciutto Rolls
- ✦ Beef Tenderloin Teriyaki Skewers
- ✦ Beef Knishes
- ✦ Moroccan Style Meatballs
- ✦ Beef Wellington

**PORK SELECTIONS**

- ✦ Pork Tenderloin and Scallion Rolls
- ✦ Ricotta, Fig and Parma Prosciutto Bruschetta
- ✦ Italian Rabe and Sausage Egg Rolls served with a Spicy Marinara
- ✦ Kobe Beef Pigs in a Blanket served with Spicy Mustard
- ✦ Fresh Peaches wrapped with Parma Prosciutto and Mint
- ✦ Teriyaki Grilled Pork with Pineapple Salsa
- ✦ Polenta Crostini with Sausage Topping
- ✦ Roasted Dates wrapped with Smoked Bacon and topped with Parmesan Cheese
- ✦ Parma Prosciutto Wrapped Melon
- ✦ Mushrooms with a Sausage and Bread Stuffing

**CHICKEN SELECTIONS**

- ✦ Sesame Chicken with a Raspberry Dipping Sauce
- ✦ Spicy Asian Chicken Wings
- ✦ Cajun Chicken Skewers with a Honey Mustard Dipping Sauce
- ✦ Miniature Chicken Saltimbocca
- ✦ Cumin Coconut Chicken
- ✦ Lemon Pepper Chicken Skewers with Fresh Ginger Sauce
- ✦ Baked Brie, Chicken and Apricot Phyllo Cups

**MEXICAN SELECTIONS**

- ✦ Grilled Chicken and Roasted Pepper Quesadillas
- ✦ Miniature Beef Fajitas
- ✦ Beef Empanadas
- ✦ Chicken Empanadas
- ✦ Vegetable Cornucopias

**SEAFOOD SELECTIONS**

- ✦ Sesame Salmon Skewers with a Soy Dipping Sauce
- ✦ Clams Casino
- ✦ Crab and Brie Filled Mushrooms

**VEGETABLE SELECTIONS**

- ✦ Crisp Asparagus Straws
- ✦ Spring Rolls with a Zesty Orange Dipping Sauce
- ✦ Eggplant Crostini with Gorgonzola
- ✦ Herbed Spiced Goat Cheese Rounds
- ✦ Native Tomato, Basil and Olive Tartlets
- ✦ Baked Brie and Fruit in Phyllo Cups
- ✦ Broccoli and Brie Cheese Melts
- ✦ Phyllo Triangles with a Wild Mushroom Filling
- ✦ Raspberry and Brie in Phyllo Cups
- ✦ Spinach, Shallots and Parmesan Tartlets
- ✦ Miniature Bruschetta with Grilled Tomatoes and Parmesan
- ✦ Miniature Pizzas with Assorted Toppings
- ✦ Spanakopita
- ✦ Stuffed Zucchini Wheels
- ✦ Polenta Wedges with Sautéed Wild Mushrooms
- ✦ Stuffed Baby Portobello Mushrooms  
The following fillings are available:
  - Spinach and Brie
  - White Bean and Roasted Vegetables
  - Traditional Bread Stuffing
  - Spinach, Roasted Shallots, Sundried Tomatoes and Fontina Cheese
- ✦ Goat Cheese Stuffed Tomato
- ✦ Caprese Skewers  
Skewered Cherry Tomatoes, Fresh Mozzarella and Garden Basil topped with Extra Virgin Olive Oil and Pesto
- ✦ Deviled Eggs with Capers

**SOUP SHOOTERS**

- 2 oz Glass or Demitasse Cup  
\$2.00 - \$4.00 per person
- ✦ Lobster Bisque
  - ✦ Truffle Cauliflower Soup with Parmesan Crisp
  - ✦ Chilled Watermelon Soup
  - ✦ Butternut Apple Bisque
  - ✦ Tomato Florentine Bisque with Asiago Crouton
  - ✦ Roasted Vegetable Bisque
  - ✦ Tuscan White Bean Soup
  - ✦ Gazpacho
  - ✦ Portuguese Soup

**DIPS**

- \$6.00 Pint  
\$12.00 Quart
- ✦ Strawberry Yogurt Dip
  - ✦ Blueberry Yogurt Dip
  - ✦ Passion Fruit Yogurt Dip
  - ✦ Vegetable Sour Cream Dip
  - ✦ Spinach and Roasted 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: Traditional or Roasted Red Pepper
  - ✦ Tzatziki Dip with Yogurt, Cucumber and Mint



The following selections represent Pranzi's premium hors d'oeuvres for your special occasion

**Four Hors D'Oeuvres Per Person ~ Choose Up to Four Types      \$15.95**

- ✦ Steak Au Poivre Crostini
- ✦ Petite Beef Tenderloin Sandwich with Horseradish Cream Sauce
- ✦ Beef Tenderloin Goat Cheese Crostini
- ✦ Nega Miyake – Asian Roll with Sirloin, Carrots and Chives with a Sweet Honey Soy Sauce
- ✦ Miniature Burger Sliders served on Mini Brioche Rolls
  - Applewood Smoked Bacon and Sharp Cheddar Cheese
  - Caramelized Onions and Gorgonzola Cheese
  - Leaf Lettuce and Native Tomato
- ✦ Baby New Zealand Lamb Chops with Mint Pineapple Dipping Sauce
- ✦ Baby New Zealand Lamb Chops served with a Pomegranate-Mint Dipping Sauce
- ✦ Lamb Lollipops with Mint-Pistachio Pesto
- ✦ Lamb Lollipops served with a Papaya Yogurt Dipping Sauce
- ✦ Adobo Crusted Chicken Skewers with Summer Melon Relish and Lime Aioli
- ✦ Mini Scallion Duck Confit Pancake topped with Caramelized Onions and finished with a Peach Glaze
- ✦ Phyllo Wrapped Figs with Pernod Mascarpone
- ✦ Stilton Stuffed Mushrooms baked with Garlic Bread Crumbs
- ✦ Fresh Figs with Parma Prosciutto and Gorgonzola topped with a Balsamic Glaze
- ✦ Wild Mushroom Risotto Bites served with a Roasted Pepper Aioli
- ✦ Sea Scallops wrapped in Bacon
- ✦ Parma Prosciutto Wrapped Shrimp
- ✦ Pan Seared Sea Scallops with Seaweed Salad finished with a Honey Ginger Glaze
- ✦ Hazelnut Crusted Sea Scallops with a Pear Purée
- ✦ Sesame-Crusted Shrimp with Tahini-Ginger Dipping Sauce
- ✦ Grilled Shrimp, Plum Tomatoes, Roasted Cippolini Onions and Fresh Mozzarella Cheese finished with a Roasted Tomato Aioli served on a Sliced Baguette
- ✦ Cajun Shrimp Skewers
- ✦ Miniature Crab Cakes with Citrus Tartar Sauce
- ✦ Cotton Candy Wrapped Shrimp Skewers sprinkled with Pranzi's Sweet & Savory Seasoning
- ✦ Sesame Encrusted Tuna with a Honey Soy Ginger Glaze
- ✦ Wonton Stacks with Seared Ahi Tuna and Wasabi Aioli
- ✦ Oysters Rockefeller  
Oysters topped with a Creamy Alfredo Sauce laced with Pernod and Spinach
- ✦ Lobster Macaroni & Cheese Tartlets
- ✦ Miniature Lobster Tacos
- ✦ Savory Edible Spoons (Choose a filling)
  - BBQ Pulled Pork with Caramelized Onions and Pineapple Chutney
  - Veal Oscar – Tender Veal, Asparagus and Crab Meat topped with a Hollandaise Sauce
  - Fire Roasted Tomatoes, Spinach and Onion with a Balsamic Glaze
  - Caprese – Fresh Mozzarella, Native Tomatoes and Garden Basil topped with Extra Virgin Olive Oil and Pesto
  - Shrimp Scampi
  - Braised Shorts Ribs served over Truffled Mashed Potatoes
  - Lobster Fra Diavolo
  - Pan Seared Duck Breast with a Grand Marnier Glaze and a Tangerine Chutney
  - Roasted Duck a L'Orange



*Signature Cakes*

10" Round Cake Serves 12-16 guests

<b>Flourless Chocolate Truffle</b>	\$35.00	<b>Strawberry Shortcake</b>	\$35.00
Chocolate Torte with a Rich Chocolate Ganache		White Cake layered with Fresh Strawberries and Real Whipped Cream Frosting surrounded by Lady Finger Cookies	
<b>Chocolate Chambord Cake</b>	\$35.00	<b>Tropical Passion Torte</b>	\$35.00
Dark Chocolate Cake layered with Chambord Liqueur and Raspberry Jam finished with a Chocolate Fudge Icing		Coconut Cake filled with a Passion Fruit Mousse surrounded by Lady Finger Cookies and Tropical Fresh Fruit	
<b>Hazelnut Torte</b>	\$33.00	<b>Black-n-White Torte</b>	\$35.00
Chocolate Cake topped with a Nutella Ganache adorned with Toasted Hazelnuts		Vanilla or Chocolate Cake layered with White and Milk Chocolate Mousse finished with a Bittersweet Chocolate Ganache	
<b>Salted Caramel Cake</b>	\$35.00	<b>Strawberry Charlotte</b>	\$37.00
Yellow Cake and Salted Caramel Filling with Buttercream Frosting		White Cake layered with Strawberry Preserves and Vanilla Bavarian Cream surrounded by Lady Finger Cookies and finished with Fresh Strawberries	
<b>Tiramisu</b>	\$35.00	<b>Zuppa Inglese</b>	\$40.00
Traditional Italian Lady Fingers soaked in Kahlua Espresso layered with Mascarpone Cream, Chocolate and Cocoa Powder surrounded by Lady Finger Cookies		White Cake brushed with a Rum Glaze layered with Chocolate and Vanilla Cream, Fresh Strawberries and Peaches surrounded by Lady Finger Cookies and finished with a Real Whipped Cream Frosting	
<b>Pranzi's Carrot Cake</b>	\$37.00	<b>Black Forest Cake</b>	\$37.00
Carrot Cake with Walnuts, Coconut and Pineapple finished with a Cream Cheese Frosting		Chocolate Cake layered with Kirsch-laced Dark Cherries, then finished with Real Whipped Cream and Chocolate Shavings	
<b>Heath Bar Cake</b>	\$33.00	<b>9" Fresh Fruit Tart</b>	\$23.00
White or Chocolate Cake with a Fresh Whipped Cream Frosting finished with Heath Bar Pieces		A Shortbread Shell filled with Homemade Vanilla Bean Bavarian Cream topped with Seasonal Fresh Fruits	
<b>Decadent Chocolate Cake</b>	\$37.00	<b>9" Apple Bavarian Tart</b>	\$23.00
Chocolate Cake iced with Chocolate Fudge, then sprinkled with Mini Chocolate Chips		A Shortbread Shell filled with Fresh Bavarian Cream, topped with Caramelized Granny Smith Apples and decorated with Sliced, Toasted Almonds	
<b>Lemon Chiffon Torte</b>	\$33.00		
Light and Airy Lemon Chiffon Cake filled with a Fresh Lemon Curd and frosted with a Danish Buttercream			



### Custom Cakes

**ALL OCCASION CAKES**

Birthday, Wedding, Baby Shower, Bridal Shower, Bar/Bat Mitzvah, Retirement, etc. Many themes and accents available

**CAKE FLAVORS**

White Wedding, Yellow, Chocolate, Double Chocolate, Spice, Marble, Carrot, Lemon, Lemon Chiffon, Almond, Vanilla, Strawberry, Red Velvet, Mocha and Butter Pound Cake

**FROSTING FLAVORS**

White Buttercream, Lemon Buttercream, Almond Buttercream, Chocolate Buttercream, Grand Marnier Buttercream, Cream Cheese, Chocolate Fudge, Danish Buttercream and Fresh Whipped Cream

**CAKE FILLINGS**

Fresh Fruit, Raspberry Filling, Strawberry Filling, Lemon Curd, Cream Cheese, White Chocolate Mousse, Milk Chocolate Mousse or Any Frosting Flavor

**DETAILS**

✦ ROUND CAKES with Buttercream Frosting		
8" Cake	Serves 6-10	\$19.99
10" Cake	Serves 10-16	\$29.99
12" Cake	Serves 16-24	\$45.99
✦ SHEET CAKE with Buttercream Frosting		
2 Layer ½ Sheet	Serves 20-25	\$55.00
3 Layer ½ Sheet	Serves 25-35	\$65.00
2 Layer Full Sheet	Serves 50-70	\$110.00
3 Layer Full Sheet	Serves 75-100	\$130.00

**ADDITIONAL OPTIONS**

Fresh Whipped Cream with Fruit Puree Filling		
✦ 8"		\$4.00 Additional
✦ 10"		\$6.00 Additional
✦ 12"		\$8.00 Additional
✦ ½ Sheet		\$12.00 Additional
✦ Full Sheet		\$20.00 Additional
Fresh Whipped Cream with Fresh Mixed Berry Filling or Fresh Strawberry Filling		
✦ 8"		\$6.00 Additional
✦ 10"		\$8.00 Additional
✦ 12"		\$10.00 Additional
✦ ½ Sheet		\$20.00 Additional
✦ Full Sheet		\$40.00 Additional

Family Favorites and Special Requests are Always Welcome

### Fresh Baked Pies

10" Pie \$16.00

Apple	Cherry	Peach (Seasonal)	Chocolate Cream	Strawberry Rhubarb
Blueberry	Pecan	Pumpkin	Lemon Meringue	

### Cheesecakes

**NEW YORK STYLE CHEESECAKE**

10" Cheesecake \$27.00

**STRAWBERRY CHEESECAKE**

Vanilla Bean Cheesecake topped with Fresh Strawberries \$29.00

**BLUEBERRY CHEESECAKE**

Vanilla Bean Cheesecake topped with Fresh Blueberries \$29.00

**TURTLE CHEESECAKE**

Vanilla Cheesecake with Chocolate Icing topped with Toasted Pecans, Caramel and drizzled with Chocolate \$30.00

**HEATH BAR CHEESECAKE**

Crumbled Heath Bar Candy baked in a Vanilla Cheesecake topped with Whipped Cream and Sprinkled with Crushed Heath Bar Candy \$30.00

**OREO COOKIE CHEESECAKE**

Crumbled Oreo Cookies baked in a Vanilla Cheesecake topped with Whipped Cream and sprinkled with Crushed Oreo Cookies \$30.00

**PINWHEEL CHEESECAKE**

Vanilla Cheesecake topped with three selections of Seasonal Fresh Fruit \$30.00



## Specialty Cupcakes

**MEDIUM (4OZ) \$30.00 LARGE (6OZ) \$42.00**

Sold by the dozen; One dozen minimum.

### CHEESECAKE CUPCAKE

Pound Cake with a Creamy Cheesecake Filling, frosted with Real Whipped Cream and garnished with a Maraschino Cherry

### PEANUT BUTTER AND FLUFF CUPCAKE

Vanilla Cupcake filled with Peanut Butter Mousse and iced with Fluffernutter Frosting

### PUMPKIN SPICE CUPCAKE

Pumpkin Cupcake filled and frosted with Cream Cheese Buttercream

### STRAWBERRY SHORTCAKE CUPCAKE

White Cupcake filled with Strawberry Mousse frosted with Fresh Whipped Cream and garnished with Strawberries

### CHOCOLATE

#### DECADENCE CUPCAKE

Chocolate Cupcake filled with Chocolate Ganache and topped with Chocolate Fudge Frosting and Chocolate Pearls

#### ICE CREAM CUPCAKE

Chocolate or Vanilla Cake in a Wafer Cone frosted with Vanilla Buttercream and Colorful Sprinkles

#### S'MORES CUPCAKE

Graham Cracker Base Chocolate Cupcakes mixed with Chocolate Bits topped with Toasted Marshmallow Meringue

#### ALMOND JOY CUPCAKE

Chocolate Cupcake filled with Coconut Cream, iced with Chocolate Fudge Frosting and sprinkled with Toasted Coconut and Almond Pieces

### CHOCOLATE CARAMEL CUPCAKE

Chocolate Cake, Caramel Filling, Chocolate Ganache and Sea Salt

### RED VELVET CUPCAKE

Red Velvet Cupcake with Cream Cheese Frosting

### PRANZI'S CARROT CAKE CUPCAKE

Carrot Cake with Walnuts, Coconut and Pineapple finished with a Cream Cheese Frosting

### HEATH BAR CUPCAKE

Chocolate Cake filled with Coffee Mousse frosted with Caramel Buttercream and sprinkled with Crushed Heath Bar Candies

### ROCKY ROAD CUPCAKE

Chocolate Cupcake with Chocolate Fudge Frosting topped with Mini Marshmallows and Walnuts

## All American Cupcakes

**ONE DOZEN MINIMUM**

Petite \$20.00 Medium \$26.00 Large \$34.00

### CAKE FLAVORS

- ✦ White Wedding
- ✦ Yellow
- ✦ Chocolate
- ✦ Double Chocolate
- ✦ Spice
- ✦ Marble
- ✦ Carrot
- ✦ Lemon
- ✦ Lemon Chiffon
- ✦ Almond
- ✦ Vanilla
- ✦ Strawberry
- ✦ Red Velvet
- ✦ Mocha
- ✦ Butter Pound Cake

### FROSTING FLAVORS

- ✦ White Buttercream
- ✦ Lemon Buttercream
- ✦ Almond Buttercream
- ✦ Chocolate Buttercream
- ✦ Grand Marnier Buttercream
- ✦ Cream Cheese
- ✦ Chocolate Fudge
- ✦ Danish Buttercream
- ✦ Fresh Whipped Cream





## Cake Pops

**ONE DOZEN MINIMUM**  
All Served on Lollipop Sticks

**CHEESECAKE POP**

\$28.00 per dozen  
An Assortment of Cheesecake Bites dipped in Dark, Milk or White Chocolate and coated with Various Toppings: Coconut, Pistachios, Chopped Nuts or Sprinkles

**CAKE POP**

\$26.00 per dozen  
Bite Size Cake dipped in Dark, Milk or White Chocolate  
Cake Selections: Chocolate, Lemon, Mocha and French Vanilla

**BROWNIE POP**

\$26.00 per dozen  
Fudge Brownies dipped in Dark, Milk or White Chocolate sprinkled with Assorted Toppings: Coconut, Pistachios, Chopped Nuts or Sprinkles

**S'MORES ON A STICK**

\$31.00 per dozen  
Toasted Marshmallow sandwiched between Graham Crackers and dipped in Dark Chocolate

## Gourmet Cookies

**HOMEMADE JUMBO COOKIES**  
\$2.00 each

Chocolate Chip, Peanut Butter, Oatmeal Raisin, M&M, Sugar or Heath Bar

**HOME-STYLE COOKIE PLATTER**

A Variety of Seasonal Cookies and Classic Favorites. Selections may include Sugar, M&M, Peanut Butter, Heath Bar, Oatmeal Raisin and Chocolate Chip

Small \$25.00  
Medium \$45.00  
Large \$85.00

**COOKIE AND BAR ASSORTMENT**

Assorted Dessert Bars and an Assortment of Home-style Cookies which may include Sugar, M&M, Peanut Butter, Heath Bar, Oatmeal Raisin, Chocolate Chip and Fudge Brownies

Small \$30.00  
Medium \$50.00  
Large \$90.00

## Additional Gourmet Desserts

- |  |                   |                              |                   |
|--|-------------------|------------------------------|-------------------|
| ✦ Biscotti                             | \$16.00 per pound | ✦ Miniature Italian Pastries | \$28.00 per dozen |
| ✦ Fudge Brownies                       | \$18.00 per dozen | ✦ Crème Brulee               | \$4.00 each       |
| ✦ Italian Wedding Cookie Platter       | \$16.00 per pound | ✦ Assorted Cookies and Bars  | \$2.00 per person |
| ✦ Wandies                              | \$8.00 per pound  | ✦ Lemon Angel Bundt Cake     | \$14.00 each      |
| ✦ Apple Dumplings                      | \$20.00 per dozen | ✦ Cinnamon Coffee Bundt Cake | \$14.00 each      |
| ✦ Double Chocolate Dipped Strawberries | \$24.00 per dozen | ✦ Rum Raisin Bread Pudding   | \$24.00 half pan  |
| ✦ 2" Individual Chocolate Mousse Cups  | \$26.00 per dozen |                              |                   |

## Assorted Breads

**ASSORTED BREAKFAST BREADS 8" LOAF EACH \$8.00**

- |           |              |                    |                         |
|-----------|--------------|--------------------|-------------------------|
| ✦ Pumpkin | ✦ Banana Nut | ✦ Cranberry Orange | ✦ Blueberry Coffee Cake |
|-----------|--------------|--------------------|-------------------------|



## Bar & Liquor Packages

**GOLD BEVERAGE PACKAGE** \$25.99 per person  
 Grey Goose Vodka, Kettle One Vodka, Raspberry Stoli, Bombay Sapphire Gin, Glenlivet Scotch, Bacardi Rum, Parrot Bay Rum, Captain Morgan, Southern Comfort, Jack Daniels, Makers Mark Bourbon, Johnnie Walker Red, Crown Royal Whisky, Seagram's VO, Jose Cuervo Tequila, Kahlua, Baileys Irish Cream, Grand Marnier and Amaretto di Saronno

Beer Selection – Imported and Domestic Beer  
 \*\*\*Selection to be determined\*\*\*

Wines - Yellow Tail Chardonnay, Pinot Grigio, Cabernet, Merlot and Beringer White Zinfandel

Includes all mixers, fruit, glassware, non-alcoholic beverages and ice.

**SILVER BEVERAGE PACKAGE** \$23.00 per person  
 Absolut Vodka, Raspberry Stoli, Captain Morgan, Jack Daniels, Parrot Bay Rum, Bacardi Rum, Dewar's Scotch, Canadian Club Whisky, Tanqueray Gin, Southern Comfort, Jose Cuervo Tequila, Kahlua and Baileys Irish Cream

Beer Selection – Bud Light, Corona and Sam Adams Lager

Wines - Your choice of Yellow Tail Chardonnay or Pinot Grigio, Yellow Tail Cabernet or Merlot and Beringer White Zinfandel

Includes all mixers, fruit, glassware, non-alcoholic beverages and ice.

**BRONZE BEVERAGE PACKAGE** \$20.00 per person  
 Absolut Vodka, Tanqueray Gin, Dewar's Scotch, Bacardi Rum, Seagram's 7 and Jim Beam Bourbon

Beer Selection – Corona, Bud and Bud Light

Wines - Yellow Tail Chardonnay, Cabernet and Beringer White Zinfandel

Includes all mixers, fruit, glassware, non-alcoholic beverages and ice.

**BEER & WINE AND NON-ALCOHOLIC SET-UP** \$14.99 per person

Wines - Your choice of Yellow Tail Chardonnay or Pinot Grigio, Yellow Tail Cabernet or Merlot and Beringer White Zinfandel

Beer Selection – Corona, Bud and Bud Light

This includes all fruit, glassware, non-alcoholic beverages and ice.

**CASH BAR SET-UP FEE**

Up to 99 guests \$150.00

100 or more guests \$1.50 per person

**NON-ALCOHOLIC BAR SET-UP 1** \$10.50 per person

This includes all mixers, fruit, glassware, non-alcoholic beverages and ice

**NON-ALCOHOLIC BAR SET-UP 2** \$5.50 per person

This includes all mixers, fruit, plastic glassware, non-alcoholic beverages and ice

Your caterer is required by law to bring your alcohol both to and from your event.

**PORT AND CIGAR STATION**

Let your guests enjoy a glass of port wine and a cigar.

Price to be determined

**CORDIAL BAR**

Grand Marnier, Amaretto di Saronno, Frangelico, Kahlua, Baileys Irish Cream, Anisette and Sambuca.

Price to be determined

Godiva Chocolate Liquor and Godiva White Chocolate Liquor are also available

**ASSORTED BELLINI COCKTAILS** \$4.99 per person

A Bellini is a refreshing beverage made with sparkling wine and a variety of fruit purees.

**MARGARITA BAR** \$4.99 per person

Delicious margaritas in the following choices; Classic, Strawberry, Passion Fruit, Mixed Berry, Raspberry, Mango, Lemon Meringue, Pomegranate and Blue Raspberry.

**SANGRIA BAR** \$4.99 per person

Festive fresh and fruity classic red wine punch. Available options include Raspberry, Passion Fruit, Watermelon, Pomegranate, Mom's Sangria and White Peach

**LIMONCELLO FOUNTAIN** \$5.99 per person

Complete your evening with this refreshing station

**LIMONCELLO PASSED BUTLER STYLE SERVICE**

Served in chilled cordial glasses then topped with a candied lemon peel

Sogno di Sorrento Available in Orange, Traditional

and Creamy Lemon \$75.00 Bottle

Traditional Limoncello \$50.00 Bottle

**TOASTS**

White Wine Toast \$4.95 per person

Champagne Toast \$3.95 per person

Prosecco Toast \$4.95 per person

**FLAVORED VODKAS AVAILABLE**

Stolichnaya - Peach, Raspberry, Pomegranate, Wild Cherry, Blueberry, Vanilla and Orange

Pinnacle – Gummy, Cake, Marshmallow, Whipped Cream, Cotton Candy and Grape

Smirnoff – Citrus, Orange, Green Apple, Raspberry and Vanilla

Grey Goose – Orange, Citrus and Pear

Gluten Free Vodka – Tito's Handmade Vodka

**BEVERAGE PACKAGE PRICING BASED ON 4.5 HOUR TIME FRAME**

Caterer to handle and transport alcoholic beverages \$300.00

Liquor Liability \$150.00

Corkage Fee \$3.50 per person



*Beer Selection*

**DOMESTIC BEER**

Budweiser, Bud Light, Coors, Coors Light, Miller Lite, Narragansett and O'Doul's (Non-Alcoholic)

**MICRO BREWS & IMPORTED BEERS**

Sam Adams Lager, Sam Adams Seasonal, Heineken, Amstel Light, Corona, Bass Ale, Newport Storm and Blue Moon

**ALTERNATIVE BEVERAGES**

Smirnoff Ice and Mike's Hard Lemonade

*Wine List*

**CHARDONNAY**

- ✦ **Kendall Jackson**  
Intense yet with a sense of elegance and finesse, with ripe pear, melon, nutmeg and apple flavors  
\$26.00 Bottle
- ✦ **Line 39**  
Rich medium bodied wine with hints of oak and lush tropical fruit flavors on the palate.  
\$26.00 Bottle
- ✦ **J Lohr**  
Juicy pear, apple, pineapple and citrus flavors; toasty, vanilla, oak shadings keep the flavors fresh and lively  
\$24.00 Bottle
- ✦ **Francis Coppola**  
Sleek, with ripe, well-defined citrus, green apple and melon fruit that's fresh and lively, ending with a pithy grapefruit note  
\$32.00 Bottle
- ✦ **La Crema**  
Perfumed floral and ripe pear and butterscotch flavors; unfolds gracefully on the palate, gaining depth and nuance while retaining its sense of elegance and finesse  
\$46.00 Bottle
- ✦ **Cupcake**  
Citrus blossom and grapefruit pith offers fresh, snappy acidity and tangerine-laced flavors that end with a clean, refreshing finish  
\$24.00 Bottle
- ✦ **Blackstone**  
Zesty aromas of butterscotch and spice highlight nicely balanced flavors and appealing apple and tropical fruit  
\$20.00 Bottle
- ✦ **Ravenswood**  
Strong, earthy, smoky juniper aromas; a nice, rich core of ripe pear and butterscotch-tinged Chardonnay flavor  
\$20.00 Bottle
- ✦ **Little Penguin**  
Soft and spicy, with a toasty edge to the modest apricot flavors  
\$16.00 Bottle
- ✦ **Sebastiani**  
Rich apricot, peach and marmalade flavors accented by a dash of hazelnut; smooth, with exquisite balance  
\$28.00 Bottle
- ✦ **Columbia Crest Grand Estates**  
Light, silky and polished to show off creamy, spicy pear flavors; balanced finish  
\$24.00 Bottle
- ✦ **Sonoma Cutrer Sonoma Coast**  
Tight and crisp, with a flinty edge to the narrow band of pear, spice and apricot, slowly unfolding to reveal more nuance and complexity  
\$36.00 Bottle
- ✦ **Ramey Russian River**  
Delivers a tight, taut laser beam of flavors, riding lively acidity that carries the green apple, pineapple, citrus and honeydew melon notes  
\$68.00 Bottle
- ✦ **Cakebread Cellars**  
Lush, concentrated and creamy on the palate; ripe apple, melon, bright citrus and baking spice flavors culminate in a long, beautifully structured finish  
\$80.00 Bottle

**PINOT GRIGIO**

- ✦ **Ruffino Lumina**  
Meaning 'illumination of the moon', this wine is medium-bodied and has full aromas.  
\$22.00 Bottle
- ✦ **CA Montini**  
Exhibits juicy layers of yellow apple, tangerine and stone flavors, with a tangy, mineral-driven finish  
\$30.00 Bottle
- ✦ **Santa Margherita**  
Delicate aromas of pear, apples and cinnamon follow through to a medium-bodied palate with good acidity and a spicy aftertaste  
\$40.00 Bottle
- ✦ **Pighin**  
Lilac and cardamom notes mixing with white peach and candied citrus flavors, followed by a tangy finish  
\$34.00 Bottle
- ✦ **Di Lupo**  
Fruity, crisp, full of flavor, excellent with fish, pasta and white meat  
\$18.00 Bottle
- ✦ **Cupcake**  
Full-bodied with a nose that shows hints of pineapple, pears and sweet lemons. The body gives way to a creamy mid-palate, integrating tropical fruits with the vibrant zing of citrus fruits  
\$24.00 Bottle



*Wine List {continued}*

## SAUVIGNON BLANC

- ✦ **Line 39**  
Refreshing citrus flavors balanced by bright, crisp acidity on the finish  
\$26.00 Bottle
- ✦ **Kendall Jackson**  
Juicy acidity and lively citrus, ripe peach and pineapple flavors, with a hint of minerality  
\$26.00 Bottle
- ✦ **Cupcake**  
Juicy and bright, with grapefruit, lime, nectarine and herb flavors in a lovely balance, lingering attractively  
\$24.00 Bottle
- ✦ **Oyster Bay**  
Tart and tangy, with very good intensity to grapefruit and green apple flavors  
\$30.00 Bottle
- ✦ **Monkey Bay**  
Lemon, pippin and grass flavors have very good depth, with fragrant guava and mineral highlighting the finish  
\$22.00 Bottle
- ✦ **Honig**  
Fragrant, with perfumed notes to the pea blossom, passion fruit and gooseberry flavors, which are lively and spicy, with good intensity and an almond skin finish  
\$30.00 Bottle
- ✦ **Rodney Strong**  
Tangy, with a vivid, mouth-watering intensity to the light-bodied lemon-lime, tropical and peach flavors  
\$24.00 Bottle
- ✦ **Cade**  
Crisp, clean Asian pear, lime, lemon and green apple flavors; extremely refreshing and smooth  
\$50.00 Bottle
- ✦ **Groth**  
Green papaya, green apple, pear, lemon and melon flavors are balanced and highlighted by a spicy tobacco leaf note; intense and focused on the finish, with a firm structure and generous acidity  
\$44.00 Bottle

## RIESLING

- ✦ **Starling Castle**  
Semi-sweet with a touch of citrus and pear with a fruity mid-palate and crisp acidity on an elegant finish  
\$22.00 Bottle
- ✦ **Polka Dot**  
Floral aromas and soft flavors of pear and nectarine.  
\$20.00 Bottle
- ✦ **Dr. Loosen Bros.**  
Direct flavors of peach, apple and glazed citrus accented by some herbal notes. Hints of smoke chime in on the finish  
\$28.00 Bottle
- ✦ **Cupcake**  
Light and jazzy, with lots of peach and apple flavors, finishing with hints of cream and clove  
\$24.00 Bottle
- ✦ **Chateau Ste Michelle**  
Sweet lime and peach character with subtle mineral notes  
\$21.00 Bottle
- ✦ **Eroica**  
Exudes mandarin orange and sweet lime aromas and flavors with subtle mineral notes.  
\$46.00 Bottle

## WHITE ZINFANDEL

- ✦ **Beringer**  
Flavorful, sweet and fruity, featuring decent cherry and berry notes  
\$12.00 Bottle
- ✦ **Sutter Home**  
Delicate, light creaminess surrenders to a refreshing crisp finish of strawberries and melon  
\$12.00 Bottle

## PETITE SYRAH

- ✦ **Line 39**  
Aromas of red and black fruits with a hint of oak. Full-bodied, complex and elegant, this wine boasts rich flavors of dark fruits, cherries and a long finish.  
\$26.00 Bottle
- ✦ **Cupcake**  
Dense, full-bodied red, bursting with dark cherry, blackberry and bittersweet espresso notes  
\$24.00 Bottle



*Wine List {continued}*

## SHIRAZ

- ✦ **Layer Cake**  
Smooth and round, with the generous currant and black plum flavors poking through a layer of fine tannins  
\$36.00 Bottle
- ✦ **Cupcake**  
Tight, with a refined feel to the tannins around a lithe core of blackberry, licorice and loamy earth flavors. Harmonious finish  
\$24.00 Bottle
- ✦ **Rosemount**  
Bursting with fruit; lively, generous, amazingly supple. Mouthful of blackberry, anise, chocolate and spice  
\$22.00 Bottle
- ✦ **Ravenswood**  
Ripe, smooth, big, bold; mulberry, blackberry, dark chocolate, and smoked meat flavors, along with a rich medley of mint, licorice, and clove.  
\$20.00 Bottle

## ITALIAN WINES (REDS)

- ✦ **Fonterutoli Badiola Rosso Toscana**  
Lively with cherry, floral and berry character. Medium-bodied, with fresh fruit and a crisp finish  
\$28.00 Bottle
- ✦ **Zeni Ripasso di Valpolicella**  
Pure aromas and flavors of currant and raisin, with notes of citrus peel and vibrant spices that keep everything fresh; full- to medium-bodied, with a round, fruity palate, well-integrated tannins and a clean, spicy fruit finish  
\$28.00 Bottle
- ✦ **Ruffino Chianti Classico Ducale**  
Licorice and blueberry aromas follow through to a full body, with velvety tannins and a long finish  
\$48.00 Bottle
- ✦ **Allegrini Palazzo della Torre**  
Glorious and rich, yet sophisticated; full-bodied, with chewy yet velvety tannins and a long finish  
\$40.00 Bottle
- ✦ **Chiesa Carlo**  
Strawberry and cappuccino aromas follow through to a medium body, with silky tannins and a long finish  
\$30.00 Bottle
- ✦ **Zaccagnini Montepulciano d' Abruzzo**  
Full-bodied, with milk chocolate and cherry liqueur flavors covering the soft, well-integrated tannins  
\$30.00 Bottle
- ✦ **Cusumano Nero d'Avola**  
Shows beautiful violet and berry aromas, with hints of mineral; medium-bodied, with silky tannins and a long, caressing finish.  
\$24.00 Bottle
- ✦ **Campogiovanni Rosso di Montalcino**  
A dose of cherry and blackberry fruit, with a touch of earthiness, balanced  
\$40.00 Bottle
- ✦ **Antinori Il Bruciato**  
Grapey and fruity on the nose, with notes of blueberry; full-bodied and chewy, with berry character, good acidity and a medium finish.  
\$54.00 Bottle
- ✦ **Casanova di Neri Brunello di Montalcino**  
Very powerful and rich, with blackberry, licorice and light toasty oak; big and full-bodied, with dense, powerful tannins, but velvety and beautiful.  
\$90.00 Bottle
- ✦ **Vietti Castiglione Barolo**  
Plum and cherry flavors accented by tea and tobacco; balanced  
\$88.00 Bottle



*Wine List {continued}*

## CABERNET SAUVIGNON

- ✦ **Line 39**  
Offers a mix of ripe berry, mineral, graphite and sage. Full-bodied and smooth-textured, gaining complexity on the finish  
\$26.00 Bottle
- ✦ **Kendall Jackson**  
Very rich and full-bodied, with plush tannins wrapped around a complex, concentrated core of earthy currant, toasty oak, hints of sage and chocolate and rich black cherry fruit.  
\$38.00 Bottle
- ✦ **Chateau St. Jean**  
Ripe, rich, fleshy currant and blackberry fruit, with hints of herb, olive and sage. Finishes with a firm, structured backbone and ripe tannins giving it depth and richness.  
\$28.00 Bottle
- ✦ **J Lohr**  
Supple and spicy, displaying attractive cherry, currant and berry notes and finishing with mild tannins.  
\$30.00 Bottle
- ✦ **Cupcake**  
This full-bodied and shows soft tannins, with primary fruit flavors of blackberry, dark cherry and cassis.  
\$24.00 Bottle
- ✦ **Blackstone**  
Fresh herb, olive and currant flavors pick up toasty oak character in a modestly tannic finish  
\$20.00 Bottle
- ✦ **Ravenswood**  
Marked by minty notes and hints of sage and herb, but enough currant and cherry come through. Supple and harmonious on the finish  
\$20.00 Bottle
- ✦ **Little Penguin**  
Light, lithe and polished, with a silky feel to the sweet cherry and berry flavors.  
\$16.00 Bottle
- ✦ **Sean Minor**  
Supple, graceful, complex and harmonious, this is firm and taut, with spicy plum, currant, cedar and mineral notes  
\$30.00 Bottle
- ✦ **Napa Cellars**  
Full-bodied, complex, dark fruit, wild berries and cocoa flavors lead to a finish with well-integrated oak  
\$40.00 Bottle
- ✦ **Hess Select**  
Smooth, rich and concentrated, a seamless effort, with ripe cherry, currant, anise and herbal notes that are well-focused and long and complex on the finish  
\$32.00 Bottle
- ✦ **Hall Vineyards**  
Rich, savory and full-bodied, built around blackberry and dark berry fruit, with touches of spice, black licorice, mineral and toasty wood  
\$80.00 Bottle
- ✦ **Frog's Leap**  
Ripe plums, elderberries and ruby red cherries all with very supple tannins and lovely acidity  
\$66.00 Bottle
- ✦ **Jordan Vineyard**  
Generous herb, olive, plum and cherry flavors; balanced, with smooth tannins and fine depth and richness  
\$98.00 Bottle



*Wine List {continued}*

## MERLOT

- ✦ **Line 39**  
Full-bodied, boasts rich flavors of dark fruits, cherries and a long finish.  
\$26.00 Bottle
- ✦ **Kendall Jackson**  
Dry complex with a soft velvety texture; features blackberry, red cherry, cocoa and sweet dried herb flowers, finished with toasty oak.  
\$38.00 Bottle
- ✦ **Rodney Strong**  
Firm, with a core of plum, cherry and currant flavors balanced by an earthy note. Smooth on the finish.  
\$40.00 Bottle

- ✦ **Clos Du Bois**  
Offers wonderful aromas and plenty of ripe plum, currant, smoke and spice flavors that are rich yet elegant and intense without being weighty  
\$36.00 Bottle
- ✦ **Chateau St Jean**  
Dark, rich and polished, with lots of complex plum, black cherry and currant flavors accented by pretty mocha, vanilla bean and toasty oak nuances.  
\$ 28.00 Bottle
- ✦ **Cupcake**  
Jammy and juicy with cherry, caramel and root beer notes  
\$24.00 Bottle

- ✦ **Blackstone**  
Green olive and roasted herb notes folding into riper flavors of currant and cherry  
\$20.00 Bottle
- ✦ **Ravenswood**  
Smooth tannins and bright fruit flavors of dark plum and black cherry.  
\$20.00 Bottle
- ✦ **Little Penguin**  
This easy-drinking red shows a savory edge to the cherry flavors, ending with polished texture  
\$16.00 Bottle

## PINOT NOIR

- ✦ **Kendall Jackson**  
Rich, plush, chocolaty plum and blackberry fruit that's complex and concentrated, picking up herb, mocha and black cherry nuances.  
\$38.00 Bottle
- ✦ **Mark West**  
Aromas of wild berry and raspberry jam are ripe, rich and elegant on the palate. Deftly balanced, with a hint of watermelon and strawberry  
\$26.00 Bottle
- ✦ **J Lohr**  
Soft tannins on the palate give way to the fine finish  
\$34.00 Bottle
- ✦ **Rodney Strong**  
Firm, displaying a mineral edge to the dried berry and cherry-rhubarb flavors. Supple, balanced and ending with mild tannins that let the berry flavors push through.  
\$44.00 Bottle

- ✦ **Cupcake**  
Spicy cola, raspberry and spice notes. Medium- to full-bodied; complex in a modest way  
\$24.00 Bottle
- ✦ **Blackstone**  
Offers a complex mix of earthy cherry and berry fruit that's medium- to full-bodied and balanced, ending with crisp minerality  
\$20.00 Bottle
- ✦ **Little Penguin**  
Light in texture and color, with modest currant and spice flavors.  
\$18.00 Bottle
- ✦ **Sean Minor**  
Medium-bodied with cherry, cola, plum, and blueberry; well-structured and elegant, with lingering spicy/earthy notes and cherry flavors throughout the mid-pallet  
\$30.00 Bottle

- ✦ **Steele**  
Round, smooth texture, with crisp acidity and supple tannins, and a long, smoky finish  
\$38.00 Bottle
- ✦ **Lincourt**  
Firm, intense and tight, exhibiting a ripe raspberry flavor that shows pebble and floral scents, with spicy notes; full-bodied, turning delicate and ending with firm, balanced tannins  
\$50.00 Bottle
- ✦ **Napa Cellars**  
Rich layers of homemade cherry pie including aromas of ripe bing cherries, graham crackers and baking spices  
\$36.00 Bottle

## MALBEC

- ✦ **Alamos**  
Round and fleshy, with enticing spice, blueberry, fig and boysenberry flavors backed by hints of fruitcake and melted licorice. Stays fresh and vivid on the finish, with a lingering mocha hint.  
\$20.00 Bottle

- ✦ **Cigar Box**  
Forward, with a menthol note accenting the plum and blackberry notes. Crisp finish  
\$24.00 Bottle

- ✦ **Trivento**  
Very rich but refined, with alluring spice and violet notes up front, followed by layers of raspberry ganache, black licorice, boysenberry and blueberry compote notes. Long, polished, pure fruit-driven finish  
\$22.00 Bottle



*Wine List {continued}*

## RED ZINFANDEL

- ✦ **Ravenswood**  
Full-bodied aromas and flavors of raspberry, blackberry, warm spice, and vanilla.  
\$20.00 Bottle
- ✦ **Cline**  
Dark berry fruit including black cherry and raspberry, spice notes and a lasting finish of vanilla from oak aging. Firm, supple tannins add complexity to this wine.  
\$22.00 Bottle
- ✦ **Federal Hill**  
Full bodied and silky  
\$32.00 Bottle

## Local Vineyards

## NEWPORT VINEYARDS

- ✦ **Reisling**  
Semi-dry, with floral aromas and rich melon and mineral flavors; refreshing finish.  
\$18.00 Bottle
- ✦ **Ballet of Angels White**  
Crisp and semi-dry with a lovely floral bouquet. Flavors of citrus and pear with a long finish.  
\$18.00 Bottle
- ✦ **In the Buff White**  
Freshly squeezed aromas and tropical flavors.  
\$18.00 Bottle
- ✦ **Pinot Grigio**  
Finished in a Northern Italian style and slightly off-dry; exhibits fresh apple and herbal aromas.  
\$18.00 Bottle

## SAKONNET VINEYARDS

- ✦ **Rhode Island Red**  
With medium body and clean finish, its deep ruby color and silky tannins are complemented by delicious aromas of raspberry and a subtle hint of toasted American oak.  
\$32.00 Bottle
- ✦ **Vidal Blanc**  
Light-bodied with tangy, crisp acidity.  
\$22.00 Bottle
- ✦ **America's Cup White**  
Fruity, medium-bodied and crisp with a nice clean and lingering finish  
\$12.00 Bottle
- ✦ **Eye of the Storm**  
Dry, fruity, crisp, distinctive blend was assembled from four varietal wines to provide diverse aromas and flavors  
\$12.00 Bottle
- ✦ **America's Cup Red**  
Fresh, forward, cherry-like aromas contribute to a light, smooth mouth-feel  
\$12.00 Bottle

## SPARKLING WINE

- ✦ **Dal Bello Soffio**  
Deliciously sparkling and zesty, it has a soft and fruity flavor, balanced, clean taste.  
\$14.00 Bottle
- ✦ **Korbel**  
Round in the mouth, with ripe flavors of cherry, redcurrant and fig. Starts with a bit of sweetness that carries through the finish  
\$28.00 Bottle
- ✦ **Dom Perignon NV**  
Rich and smok, with a beautiful, fine-grained texture to it and layers of flavor—biscuit, candied lemon peel, coffee liqueur, chamomile, pine, crystallized honey and wood smoke  
\$250.00 Bottle
- ✦ **Freixenet**  
Finessed and displays a subtle juiciness, joined by aromatic apricot, quince, mandarin orange and almond notes. Finely meshed, with a lightly spiced finish.  
\$24.00 Bottle
- ✦ **Moët & Chandon White Star**  
Rich and a touch sweet, exuding citrus and honey flavors on an easygoing frame. Medium-bodied, with moderate intensity  
\$94.00 Bottle
- ✦ **Veuve Clicquot**  
Apple, peach and hazelnut flavors. On the sharp side, with a grainy texture that emerges on the finish.  
\$110.00 Bottle





*Wine List {continued}*

## PROSECCO

- ✦ **Mionetto**  
Intense fruity bouquet with a hint of golden apples. Very dry, fresh, light in body and well-balanced.  
\$24.00 Bottle
- ✦ **Lunetta**  
Enticing aromas of apple and peach give way to a palate that is refreshing, and harmonious, with crisp fruit flavors and a clean finish.  
\$26.00 Bottle
- ✦ **Sergio**  
Superbly dry, slightly fruity with a hint of acidic crispness.  
\$34.00 Bottle
- ✦ **Santa Margherita**  
Delicate and dry with long-lasting, concentrated bubbles and fresh aromas of peach and apples  
\$42.00 Bottle
- ✦ **Fantinel**  
A pleasing straw yellow with fine and persistent perlage, delicate floral essences and a pleasingly soft and velvety palate  
\$26.00 Bottle
- ✦ **Carpene Malvolti**  
Bottle Soft, aromatic, and slightly acid a very delicate scent of green apple, rich in citrus and vegetable aromas  
\$30.00 Bottle



## LIMONCELLO

- ✦ **Sogno di Sorrento**  
Created from the peel of the finest hand-selected Amalfi Coast lemons Available in Orange, Traditional and Creamy Lemon  
\$66.00 Bottle
- ✦ **Limoncino**  
Sweet and fragrant, suggestive of the taste of the Mediterranean. A fresh drink to enjoy after meals, or as a digestive.  
\$34.00 Bottle

## PORT

- ✦ **Ferreira**  
Intense aromas of violets. Full-bodied, medium sweet, with super well-integrated tannins. Long and caressing finish.  
\$28.00 Bottle
- ✦ **Taylor Fladgate 10 Year**  
Deep dark ruby, with blackberries and violets on the nose, full-bodied, with masses of blackberry flavors, full, hard tannins and a very long finish.  
\$64.00 Bottle
- ✦ **Distinction Croft**  
Rich and jammy nose with vanilla and fruit notes. Unctuous and full of fruit in the mouth. Well-balanced wine with nice lingering finish.  
\$40.00 Bottle



*Non-Alcoholic Beverage Service***SILVER SERVICE COFFEE STATION**

- ✦ Regular and Decaffeinated Coffee  
\$2.50 (per person)
- ✦ Assorted Teas additional  
\$.50 (per person)

**INTERACTIVE INTERNATIONAL COFFEE STATION (ATTENDANT REQUIRED)**

Let your guests enjoy this elegant interactive station with a professional barista. Illy Cappuccino and Espresso served with Rock Candy Sticks, Lemon Twists, Cocoa, Cinnamon and Flavored Sugars  
\$5.50 per person

**MINERAL WATER**

- ✦ Aqua Panna, 1 liter \$5.00
- ✦ San Pellegrino Sparkling Water  
1.0 liter \$5.00
- ✦ San Pellegrino Sparkling Water  
0.5 liter \$2.75  
Traditional, Lemon and Orange  
Flavors available
- ✦ Poland Spring Bottled Water \$1.50

**OLD FASHIONED FRESH LEMONADE**

Displayed in Mason Jars Garnished with Fresh Lemon Wheels  
\$2.25 per person

**REFRESHING SWEET ICED TEA**

Displayed in Mason Jars Garnished with Fresh Lemon Wheels  
\$2.25 per person

**APPLE CIDER**

Garnished with Cinnamon sticks. Displayed in a Chafer to Keep Warm \$2.50 per person

**EGG NOG**

Garnished with Nutmeg and Cinnamon. Displayed in a Crystal Bowl  
\$2.50 per person

**DEL'S FROZEN LEMONADE**

\$2.95 per person

**DEL'S LEMONADE CART WITH UMBRELLA**

\$95.00

**HOT CHOCOLATE STATION**

Delicious Hot Chocolate Served with Candy Canes, Cocoa Powder, Miniature Marshmallows, Cinnamon, Real Whipped Cream, Shaved Chocolate and Peppermint Patties \$3.99 per person

**INTERACTIVE MILKSHAKE STATION (ATTENDANT REQUIRED)**

This Unique Interactive Station has all the Thrills of a 50's Diner. Your Choice of Chocolate, Vanilla, or Strawberry Ice Cream. Accompanied by Sprinkles, Chocolate Shavings, and Real Whipped Cream  
\$3.99 per person



*Pranzi is a full-service caterer*

We are one of a few select caterers in the State of Rhode Island that is fully licensed as a Class P Caterer. We can assist you with food services as well as all beverage services. Our talented staff can help you organize, plan and most importantly, enjoy your event! We can furnish all the essentials as well as any special nuances to make your celebration a truly special one. We strive to go one step beyond the traditional catering company by meticulously handling the slightest details. Our unmatched level of personal service will ensure a truly pleasurable and delightful occasion. We offer the following services:

**DÉCOR**

Pranzi Catering will provide tasteful and stylish designs for your event. We offer décor for both simple and elaborate settings. No matter where your event location is, by involving all aspects of design from menu selection to linens, floral arrangements, lounge furniture and custom lighting, you can count on Pranzi to create an event that will surpass both your wishes and expectations.

**FLORALS**

Our in-house floral design team will create custom pieces that will be perfect for your special occasion. From everyday arrangements to beautiful wedding bouquets, Pranzi's unique floral creations will be sure to stun your guests.

**RENTALS**

Whether you are planning an at-home wedding, decorating an empty space or just looking for special supplies that your venue site does not provide, Pranzi Catering can assist you. Tents, lounge furniture, decor, linens, china, glassware, tables, chairs, and novelties are all available.

**SERVICE**

Staff Service is available at varying rates per person, per hour. Our minimum service for all events that require staffing is two (2) staff members for four (4) hours, regardless of the event. Travel time is added on to the events.



*Rhode Island***BRISTOL****Blithewold Mansion & Gardens**

101 Ferry Road  
Bristol, RI 02809  
401.253.2707  
blithewold.org

**Global Heritage Hall @ RWU**

1 Old Ferry Road  
Bristol, RI 02809  
401.254.3067  
rwuweddings.com/

**Herreshoff Marine Museum**

1 Burnside Street  
Bristol, RI 02809  
401.253.5000  
herreshoff.org

**Linden Place Mansion**

500 Hope Street  
Bristol, RI 02809  
401.253.0390  
lindenplace.org

**NEWPORT AND SURROUNDING AREA****Easton's Beach Rotunda**

175 Memorial Boulevard  
Newport, RI 02840  
401.845.5810  
cityofnewport.com/  
departments/enterprise-fund/  
ballroom/home.cfm

**Eisenhower House**

1 Lincoln Drive  
Newport, RI 02840  
401.847.6740  
eisenhowerhouse.com

**Fort Adams**

90 Fort Adams Drive  
Newport, RI 02840  
401.841.0707  
fortadams.org

**Glen Manor House**

3 Frank Coelho Drive  
Portsmouth, RI 02871  
401.683.4177  
glenmanorhouse.com

**Gooseberry Beach**

130 Ocean Avenue  
Newport, RI 02840  
401.847.3958  
newport-discovery-guide.  
com/newport-ri-beaches.  
html#gooseberry

**Greenvale Vineyards**

582 Wapping Road  
Portsmouth, RI 02871  
401.847.3777  
greenvale.com

**International Tennis Hall of Fame**

194 Bellevue Avenue  
Newport, RI 02840  
401.849.3990  
tennisfame.com

**The Meeting House**

Tiverton Four Corners  
3850 Main Road  
Tiverton, RI 02878  
401.624.6200  
themeetinghouse.info

**Newport Art Museum**

76 Bellevue Avenue  
Newport, RI 02840  
401.848.8200  
newportartmuseum.org

**The Newport Colony House**

Washington Square  
Newport, RI 02840  
401.846.0813  
newporthistorical.org/index.  
php/properties/colony-house/

**Newport Vineyards**

909 East Main Road  
Route 138  
Middletown, RI 02842  
401.848.5161  
newportvineyards.com

**Peabody Beach**

830 3rd Beach Road  
Middletown, RI 02842  
401.573.6796  
visitrhodeisland.com/what-to-  
do/beaches/1339/third-beach/

**Sweet Berry Farm**

915 Mitchell's Lane  
Middletown, RI 02842  
401.847.3912  
sweetberryfarmri.com

**Villa One Twenty**

120 Miantonomi Avenue  
Newport, RI 02842  
401.619.5993  
villaonetwenty.com

**PROVIDENCE AND SURROUNDING AREA****Aldrich House**

110 Benevolent Street  
Providence, RI 02906  
401.273.7507  
rihs.org/rentals\_rentals.html

**Ballroom at ProvidenceG**

100 Dorrance St.  
Providence, RI 02903  
401.585.8005

**John Brown House**

52 Power Street  
Providence, RI 02906  
401.273.7507  
rihs.org/museums.html

**Center by the Blackstone Meeting & Event Facility**

175 Main Street  
Pawtucket, RI 02860  
401.724.2200  
centerbytheblackstone.com

**Edgewood Manor**

232 Norwood Avenue  
Providence, RI 02905  
401.781.0099  
providence-lodging.com

**Edgewood Yacht Club**

3 Shaw Avenue  
Cranston, RI 02905  
401.781.9626  
edgewoodyc.org

**Forget Me Not Gallery**

67 Park Place  
Pawtucket, RI 02860  
401.721.5220  
samaritansri.org

**Goddard Memorial State Park**

1095 Ives Road  
East Greenwich, RI 02818  
401.884.2010  
riparks.com

**Hope Artiste Village**

1005 Main Street Suite 1201  
Pawtucket, RI 02860  
401.722.0752  
hopeartistevillage.com

**Governor Henry Lippitt House Museum**

199 Hope Street  
Providence, RI 02906  
401.453.0688  
preserveri.org/content/gov-  
henry-lippitt-house-museum-  
history

**The Met**

1005 Main Street  
Pawtucket, RI 02860  
401.331.1005  
TheMetRI.com

**The Pawtucket Armory**

172 Exchange Street  
Pawtucket, RI 02860  
401.721.0723  
pawtucketarmoryartscenterllc.com

**Pell Chafee**

**Performance Center**  
87 Empire Street  
Providence, RI 02903  
401.521.1100 x106  
trinityrep.com/about\_us/  
venues/pell\_chafee\_center.php

**Alex and Ani Skating Center**

2 Kennedy Plaza  
Providence, RI 02903  
401.331.5544  
providencerink.com



*Rhode Island {continued}*

**Providence Performing Arts Center**  
220 Weybosset Street #2  
Providence, RI 02906  
401.421.2997  
ppacri.org

**Roger Williams Park Botanical Gardens**  
1000 Elmwood Avenue  
Providence, RI 02907  
401.785.9450  
providenceri.com/botanical-center

**Roger Williams Park Casino**  
1000 Elmwood Avenue  
Providence, RI 02907  
401.941.5640  
providenceri.com/parks-and-rec/casino

**Save The Bay**  
100 Save The Bay Drive  
Providence, RI 02905  
401.272.3540  
savebay.org

**Slater Mill Museum**  
67 Roosevelt Avenue  
Pawtucket, RI 02860  
401.725.8638 x150  
slatermill.org

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

**Trinity Repertory Company**  
201 Washington Street  
Providence, RI 02903  
401.351.4242  
trinityrep.com

**SOUTH COUNTY AND SURROUNDING AREA**

**The North Beach Clubhouse**  
79 Boston Neck Road  
Narragansett, RI 02882  
401.788.2573  
narragansettri.gov

**Camp Hoffman**  
2850 Ministerial Rd  
South Kingstown, RI 02879  
401.783.2367  
gsri.org

**Kinney Bungalow at Sunset Farms**  
505 Point Judith Road  
Narragansett, RI 02882  
401.788.2573  
kinneybungalow.com

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

*Massachusetts*

**The Eleanor Cabot Bradley Estate**  
2468 B Washington Street  
Canton, MA 02021  
781.255.1996  
bradleyestate.org

**Eagle Event Center**  
35 North Main Street  
Fall River, MA 02720  
774.526.2433  
eagleeventcenter.com

**Five Bridge Inn**  
154 Pine Street  
Rehoboth, MA 02769  
508.252.3190  
fivebridgeinn.com

**Prowse Farm**  
5 Blue Hill River Road  
Canton, MA 02021  
781.828.3276  
prowsefarm.org

**Skyroom**  
651 Orchard Street  
Suite 402  
New Bedford, MA 02744  
508.990.1222  
skyroomnb.com

*Connecticut*

**Mystic Arts Center**  
9 Water Street  
Mystic, CT 06355  
860.536.7601  
mysticarts.org

**Branford House UCONN**  
1084 Shennecossett Road  
Groton, CT 06340  
860.405.9072  
branford.uconn.edu

**Tyrone Farm**  
89 Tyrone Rd.  
Pomfret, CT 06259  
860.928.3627  
tyronefarm.com

*Pranzi Catering Has Officially Been Green Hospitality Certified Since 2008*

*Pranzi Catering is a Member of the Following Associations*







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