



CORPORATE & SPECIAL EVENTS

Pranzi
CATERING ✦ EVENTS

WWW.PRANZI.COM

INFO@PRANZI.COM

401.383.3631

10 ROSARIO DRIVE, PROVIDENCE, RI

TABLE OF CONTENTS

ALL DAY PACKAGES.....	5
IS BREAKFAST READY?.....	7
<i>Breakfast Package Selections</i>	
<i>À La Carte Breakfast</i>	
WHAT'S FOR LUNCH?.....	10
<i>Lunch Package Selections</i>	
<i>Signature Sandwiches</i>	
<i>Specialty Salads</i>	
<i>Hot Buffet Lunch Packages</i>	
<i>Boxed Lunches</i>	
<i>Additions to Packages</i>	
<i>Quinoa Bowls</i>	
PLATTERS.....	17
À LA CARTE ITEMS.....	18
DESSERTS.....	21
<i>Signature Cakes</i>	
<i>Specialty Cupcakes</i>	
<i>Additional Desserts</i>	
<i>Custom Cakes</i>	
PASSED HORS D'OEUVRES.....	25
SPECIALTY STATIONS.....	30
BEVERAGE SERVICE.....	38
<i>Non-Alcoholic Beverage Service</i>	
<i>Bar & Liquor Packages</i>	
VENUE LIST.....	40

Welcome to the Pranzi Experience

With an innovative and fresh approach to catering and event planning, Pranzi Catering & Events raises the bar for off-premise catering and event services in New England. Through creative custom menus and personalized event design, our goal is to combine your taste with the Pranzi touch to create the perfect event - all in one place.

Whether you're planning a quick business lunch meeting, an at-home family celebration, or a large-scale gala, Pranzi can assist you, making planning a breeze.

We offer the following additional services:

EVENT COORDINATION

Our Event Specialists will help you plan your perfect event, assisting with everything from table design and floral displays, to food and entertainment selections. We can be with you every step of the way from your initial consultation to full day-of event coordination, to make sure your vision is executed exactly as you have dreamed.

RENTALS & DECOR

Visit our new state of the art Rental & Event Center, located in West Warwick, Rhode Island, to view three floors of our beautiful selection of sample tablescapes and decor available for your event.

Tents

Tables & Chairs

Specialty Linens

Specialty China, Flatware & Glassware

Tablescapes

Accessories & Novelties

Custom Signage

Lounge Furniture

FLORALS

Our in-house floral design team will create custom, unique pieces - from lavish centerpieces to beautiful stage arrangements - that will be sure to stun your guests.

ENTERTAINMENT

DJ Services

Photo Booths

Uplighting

AV Equipment Rental

Drone Services



Delicious Food. Great Service. Seamless Execution.

Pranzi Catering & Events makes every effort to ensure that the allergen information provided is accurate. However, because of the high volume of our menu items, the variety of procedures used in our kitchen and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

GF - Gluten Free

Does not contain gluten ingredients

V - Vegetarian

No animal proteins, includes eggs and dairy

VV - Vegan

No animal products or byproducts

DF - Dairy Free

Contains no dairy products or byproducts

Disposable and Plastic Cutlery

Corporate Orders: \$1.25 per person

Social Events: \$2.50 per person

**Delivery rates may vary by location and order details.
Additional fees will apply for off-hour deliveries or pick-ups.**

Service

Service Staff 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.



Executive Set-Up - Chafers, Silver or Ceramic Trays
Requires Additional Pick Up



Luncheon Set-Up - Disposable Trays

*All prices are subject to change without notice.
Prices are subject to a taxable staffing fee, state and meal tax.*

ALL DAY PACKAGES

Choose your Breakfast, Lunch and Break for your next Corporate Meeting or Retreat

All Day Package #1

\$27.00 per person | 10 person minimum

Pricing is for Corporate Orders from Monday through Friday, delivered on disposable trays.

Delivery and Taxes not included. Additional fees apply for Social and staffed events.

BREAKFAST -- Select One:

- A. Fruit Salad, Assorted Breakfast Pastries
- B. Little Rhody Scrambled Eggs, Crispy Bacon or Sausage,
Red Skin Home Fries, Bagels with Cream Cheese & Butter
- C. Breakfast Sandwiches on English Muffins (Egg & Cheese; Egg, Cheese & Crispy Bacon;
Egg, Cheese & Sausage; Egg, Cheese, Tomato & Spinach), Red Skin Home Fries

All Breakfasts include One 10 oz. Cup of Fresh Brewed Illy Coffee (Regular & Decaffeinated), One Assorted Bottled Juice or One Bottled Water.

LUNCH -- Select One:

- A. Assorted Gourmet Bread & Wrap Sandwiches
- B. Assorted Finger Sandwiches
- C. Gourmet Pizza & Assorted Sliced Calzones

All Lunches include Mixed Greens Salad, Pasta or Potato Salad, Frito Lay's Potato Chips, Homemade Cookies & Bars, One Canned Soda or One Bottled Water.

Boxed Lunches available for an additional \$1.50 per person.

BREAK -- Select One:

- A. Fresh Vegetable Platter served with our own Sour Cream Herb and Vegetable Dip
- B. Tri-Color Tortilla Chips Platter served with Salsa and Sour Cream
- C. Home-style Cookie Platter
(Gluten Free available upon request for additional \$1.00 per person)
- D. Your Choice of One: Lay's Potato Chips, Miniature Snyder's Pretzels or Assorted Bagged Popcorn

Break Upgrades Available -- Additional \$2.00 per person

- A. Assorted Granola Bars & Whole Fresh Fruit
- B. Assorted Home Oven Roasted Nuts
- C. Assorted Homemade Fruit Yogurts (Strawberry, Blueberry, Raspberry, Mango or Peach)

All Breaks include One Canned Soda or One Bottled Water.

Coffee Refresh available for \$2.00 per person per refresh.

Additional breaks are available. Please contact your Sales Representative.

ALL DAY PACKAGES

All Day Package #2

\$34.50 per person | 10 person minimum

*Pricing is for Corporate Orders from Monday through Friday, delivered on disposable trays.
Delivery and Taxes not included. Additional fees apply for Social and staffed events.*

BREAKFAST -- Select One:

- A. Little Rhody Fluffy Scrambled Eggs with Chives, Turkey Sausage, Applewood Smoked Bacon, Fluffy Pancakes served with Syrup, Crispy Red Skin Home Fries with Sweet Vidalia Onions
- B. Fresh Fruit Salad, Choice of Quiche or Frittata, Bagels with Cream Cheese & Butter
- C. Fresh Fruit Salad; Breakfast Burritos with Eggs, Green Peppers, Onion, Sausage, Cheddar Cheese and Salsa on the Side; Vegetarian Wrap with Sweet Potatoes, Baby Spinach, Onion and Chopped Tomatoes; Assorted Muffins

All Breakfasts include Assorted Breakfast Pastries, One 10 oz. Cup of Fresh Brewed Illy Coffee (Regular & Decaffeinated), One Assorted Bottled Juice or One Bottled Water.

LUNCH -- Select One:

- A. Fresh Fruit Salad, Pasta or Potato Salad, Assorted Signature Sandwiches served on our Artisan Rolls (Multigrain, Rustic, Brioche and Cranberry Harvest), Lay's Potato Chips
- B. Fresh Fruit Salad, Fresh Herb Marinated Sliced Grilled Chicken, Rolls and Butter
- C. Penne Marinara, Home Style Meatballs, Grated Parmesan Cheese, Rolls and Butter

*All Lunches include Mixed Greens Salad, Homemade Cookies & Bars,
One Canned Soda or One Bottled Water.
Boxed Lunches available for an additional \$1.50 per person.*

BREAK -- Select One:

- A. Fresh Hummus Platter with Homemade Chips, Crisp Carrots and Celery Sticks
- B. Home-style Cookie Platter
(Gluten Free available upon request for additional \$1.00 per person)
- C. Assorted Granola Bars & Whole Fresh Fruit
- D. Assorted Home Oven Roasted Nuts
- E. Assorted Homemade Fruit Yogurts (Strawberry, Blueberry, Raspberry, Mango or Peach)

All Breaks include One Canned Soda or One Bottled Water.

Coffee Refresh available for \$2.00 per person per refresh.

Additional breaks are available. Please contact your Sales Representative.

Sunrise Breakfast Packages

Packages delivered in disposable pans for Corporate, daytime orders.

Additional fees apply for Social or staffed events.

Pricing does not include delivery, state and meal taxes.

SUNRISE 1

Assorted Breakfast Pastries & Bagels

Cream Cheese & Butter

\$7.95 per person

SUNRISE 2

Fresh Fruit Salad

Assorted Breakfast Pastries & Bagels

Cream Cheese & Butter

\$8.95 per person

SUNRISE 3

Little Rhody Scrambled Eggs

Crispy Bacon or Sausage

Crispy Red Skin Home Fries with Vidalia Onions

Bagels with Cream Cheese & Butter

\$9.95 per person

SUNRISE 4

Fresh Fruit Salad

Breakfast Sandwiches served on English Muffins:

- Egg & Cheese
- Crispy Bacon, Egg & Cheese
- Sausage, Egg & Cheese
- Tomato, Spinach, Egg & Cheese

Crispy Red Skin Home Fries with Vidalia Onions

\$10.95 per person

SUNRISE 5

Fresh Fruit Salad

Little Rhody Scrambled Eggs

Croissant French Toast & Maple Syrup

Crispy Bacon or Sausage

Crispy Red Skin Home Fries with Vidalia Onions

Assorted Breakfast Pastries

\$13.95 per person

SUNRISE 6

Fresh Fruit Salad

Choice of Individual Frittata or Quiche

Italian French Toast & Maple Syrup

Baked Virginia Ham

Crispy Bacon or Sausage

Crispy Red Skin Home Fries with Vidalia Onions

Assorted Breakfast Pastries

\$16.95 per person

BEVERAGES

Each Package is accompanied by:

1 Cup of Illy Coffee per person

1 Bottled Juice or 1 Water per person

Disposable and Plastic Cutlery:

for Corporate Drop-Off \$1.25 per person

for Social Events \$2.50 per person

Ceramic Trays and Chafers available upon request. Pick Up Fees apply.

Fresh Start Breakfast Packages

Packages delivered in disposable pans for Corporate, daytime orders.

Additional fees apply for Social or staffed events.

Pricing does not include delivery, state and meal taxes.

FRESH START 1

Fresh Fruit Salad
Hard Boiled Eggs (2 per person)
Assorted Homemade Fruit Yogurts (Strawberry,
Blueberry, Raspberry, Mango or Peach)
Sliced Muesli Breads
Jellies, Preserves and Butter
\$10.95 per person

FRESH START 2

Fresh Fruit Salad
Choice of Individual Frittata or Quiche
Assorted Breakfast Pastries
\$11.50 per person

FRESH START 3

Little Rhody Fluffy Scrambled Eggs with Chives
Breakfast Sausage
Applewood Smoked Bacon
Crispy Red Skin Home Fries with Vidalia Onions
Assorted Breakfast Pastries and Bagels
Cream Cheese and Butter
\$11.95 per person

FRESH START 4

Fresh Fruit Salad
Breakfast Burritos with Eggs, Green Peppers, Onion,
Sausage, Cheddar Cheese and Salsa on the Side
Vegetarian Wrap with Sweet Potatoes, Baby Spinach,
Onions, Chopped Tomatoes and Grilled Corn
Served in Plain and Spinach Wraps
Assorted Breakfast Pastries and Muffins
\$11.95 per person

FRESH START 5

Fresh Fruit Salad
Choice of Individual Frittata or Quiche
Crispy Red Bliss & Sweet Potato Home Fries
with Vidalia Onions and Scallions
Assorted Breakfast Pastries
\$12.95 per person

FRESH START 6

Make Your Own Yogurt and Hot Oatmeal Bar
Low Fat Vanilla Yogurt, Hot Oatmeal, Granola Project
Granola, Seasonal Berries, Assorted Cut Fruits, Brown Sugar,
Chocolate Chips, Dried Cranberries and Assorted Nuts
Assorted Breakfast Breads
\$12.95 per person
*Homemade flavored yogurts available upon request
for an additional fee.*

BEVERAGES

Each Package is accompanied by:

1 Cup of Illy Coffee per person

1 Bottled Juice or 1 Water per person

Disposable and Plastic Cutlery:

for Corporate Drop-Off \$1.25 per person

for Social Events \$2.50 per person

Ceramic Trays and Chafers available upon request. Pick Up Fees apply.

A La Carte Breakfast

BREAKFAST MEATS - \$3.50 pp

Crispy Bacon, Sausage Links or Virginia Ham

BREAKFAST SANDWICHES - \$5.95 each

Served on an English Muffin

Egg, Cheese, Crispy Bacon, Sausage, Tomato & Spinach

QUICHE

Whole Quiche (10") - \$15.75 each (Serves 8-10)

Individual (3") - \$3.95 each (1 Dozen Minimum)

- Bacon, Ham & Swiss

- Garden Vegetable & Feta

- Spinach & Mozzarella

Additional options available by request.

FRITTATA

Half Pan - \$25.00 each (Serves 10)

Individual (3") - \$3.95 each (1 Dozen Minimum)

- Bacon, Ham & Swiss

- Garden Vegetable & Feta

- Spinach & Mozzarella

Additional options available by request.

YOGURT

Assorted Homemade Fruit Yogurts - \$3.00 each

Strawberry, Blueberry, Raspberry, Mango or Peach

8 oz. Yogurt Parfaits - \$5.50 each

Vanilla Yogurt, Granola Project Granola and Fresh Berries

BREAD LOAVES

Blueberry Cheesecake, Cinnamon Coffee Cake, Banana Nut,
Vanilla or Lemon Angel Food Cake

Served with your choice of powdered sugar or icing topping

8" Loaf - \$7.95 each (Serves 8 guests)

14" Loaf - \$13.95 each (Serves 14 guests)

Add Fresh Berry Compote on the Side - \$4.00 each

BUNDT CAKES (10") - \$13.95 each

Blueberry Cheesecake, Cinnamon Coffee Cake, Banana Nut,
Vanilla or Lemon Angel Food Cake

Add Fresh Berry Compote on the Side - \$4.00 each

Served with your choice of powdered sugar or icing topping

BARS

Breakfast Bars - \$2.50 each

Granola Bars - \$2.50 each

FROM THE GRILL

Half Pan serves 10 Guests / Full Pan serves 25 guests

Buttermilk Pancakes - \$30.00 half / \$70.00 full

Belgian Waffles - \$35.00 half / \$75.00 full

Croissant French Toast - \$35.00 half / \$75.00 full

French Toast Casserole - \$35.00 half / \$75.00 full

Challah Bread French Toast - \$35.00 half / \$80.00 full

Red Bliss Home Fries with Vidalia Onions - \$30.00 half / \$70.00 full

Scrambled Eggs - \$35.00 half / \$60.00 full

FRESH FRUIT

Whole Fresh Fruit - \$2.50 each

Fresh Fruit Cup - \$4.99 each

Berries, Grapes, Melons

COFFEE SERVICE

Illy Brand Coffee (Regular and Decaffeinated)

with Stirrers, Sugar, Sweeteners and Creamers

Disposable Box of Joe (8-10 cups) - \$19.99

Air Pump (8 cups) - \$17.99

Per Person - \$2.50 each

COFFEE REFRESH at lunch and/or break

Coffee Refresh - 1 cup / \$2.50 per person

Coffee & Tea Refresh - 1 cup / \$3.00 per person

HOT TEA SERVICE

Assortment of Bigelow, Twinings and Lipton Teas, Hot Water
with Disposable Cups, Stirrers, Sugar, Sweeteners and Creamers

Per Person Addition to Coffee Service - \$0.50 each

INFUSED WATER DISPLAY - \$25.00 each

Displayed in 3 gallon Dispenser with Spigot

Plain, Cucumber, Lemon, Lemon & Lime

Serves approximately 30 guests

Plastic Cups Additional

BOTTLED BEVERAGES

Assorted Tropicana Juices - \$2.25 each

Orange, Apple, Cranberry

Poland Spring Bottled Water - \$1.50 each

Poland Spring Sparkling Flavored Water - \$2.50 each

Orange, Lemon, Lime

Snapple (Assorted Flavors) - \$2.75 each

San Pellegrino Sparkling Waters - \$2.75 each

Assorted Canned Sodas - \$1.50 each

Coke, Diet Coke, Sprite, Ginger Ale

WHAT'S FOR LUNCH?

Business Lunch Packages

Quick and Easy Lunches for your Office to Enjoy

Notify your Sales Representative of any Allergies or Dietary Restrictions

Packages delivered in disposable pans for Corporate, daytime orders.

Additional fees apply for Social or staffed events.

Pricing does not include delivery, state and meal taxes.

BUSINESS LUNCH 1

Mixed Greens Salad
Pasta or Potato Salad
Assorted Gourmet Bread & Wrap Sandwiches
Lay's Potato Chips
Homemade Cookies & Bars

\$12.25 per person

BUSINESS LUNCH 2

Mixed Greens Salad
Pasta or Potato Salad
Assorted Finger Sandwiches
Lay's Potato Chips
Homemade Cookies & Bars

\$12.25 per person

BUSINESS LUNCH 3

Mixed Greens Salad
Pasta or Potato Salad
Gourmet Sliced Pizza
Assorted Sliced Calzones
Homemade Cookies & Bars

\$12.25 per person

BUSINESS LUNCH 4

Fresh Fruit Salad
Mixed Greens Salad
Fresh Herb Marinated Grilled Chicken - Sliced
Rolls & Butter
Homemade Cookies & Bars

\$14.25 per person

BUSINESS LUNCH 5

Fresh Fruit Salad
Caesar Salad
Fresh Herb Marinated Grilled Chicken - Sliced
Gourmet Pizza
Homemade Cookies & Bars

\$15.25 per person

BUSINESS LUNCH 6

Fresh Fruit Salad
Mixed Greens, Pasta or Potato Salad
Assorted Sandwiches served on Artisan Rolls
(Multigrain, Rustic, Ciabatta
and Cranberry Harvest)
- Select 4 of our Signature Sandwiches (pg. 11) -
Lay's Potato Chips
Homemade Cookies & Bars

\$16.95 per person

BEVERAGES

Each Package is accompanied by:

1 Canned Soda or 1 Water per person

Disposable and Plastic Cutlery:

for Corporate Drop-Off \$1.25 per person

for Social Events \$2.50 per person

SANDWICH OPTIONS FOR ABOVE

Pranzi Proudly Serves Boar's Head Products

Roast Beef, Ham & Cheese, Roasted Turkey, Pastrami,
White Albacore American Tuna Salad, Homemade Chicken Salad,
Ranch Chicken Salad, California Chicken Salad,
Sliced Chipotle Chicken or Farm Fresh Grilled Vegetables

Lunch Upgrades

Looking for Something New? Let's Mix It Up!

Signature Sandwiches

Upgrade Your Sandwiches! Additional \$1.75 per person

Please Select up to Four Different Sandwich Varieties per Order.

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

CAPRESE

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

ROASTED VEGETABLES

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

RAW VEGETABLE

Juicified Carrots and Cucumber, topped with Sprouts,
Hummus Spread and Goat Cheese served in a Wrap

CHICKEN CAESAR

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

BUFFALO CHICKEN WRAP

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

PESTO CHICKEN

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

CHICKEN PORTOBELLO

Grilled Chicken with Caramelized Onions,
Portobello Mushrooms and Blue Cheese

TURKEY BLT WRAP

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

ITALIAN TUNA SALAD

White Albacore Italian Tuna Salad
with Leaf Lettuce and Native Tomatoes

ITALIAN GRINDER

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

PARMA PROSCIUTTO

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

BALSAMIC ROAST BEEF

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

ROAST BEEF

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

Gluten Free Cookie or Bread/Wrap Substitution - \$1.00 per person

Toast It! Panini Sandwiches available for additional \$1.50 per person

Specialty Salads

Mix up your Salads! Additional \$1.25 per person

SPRING MIXED GREEN - Mixed Greens, Green Apple Slices, Dried Cranberries, Sliced Almonds and Gorgonzola with Balsamic Vinaigrette

GREEK SALAD - Mixed Greens, Cherry Tomatoes, Red Onions, Cucumber, Olives and Feta Cheese with Greek Dressing

CAESAR SALAD - Crisp Romaine Lettuce, Croutons and Shaved Parmesan Cheese with Caesar Dressing

SPINACH SALAD - Baby Spinach, Hard Boiled Eggs, Bacon Pieces, Red Onion and Croutons with Balsamic Vinaigrette

ASIAN SALAD - Romaine, Edamame, Roasted Red Peppers, Chopped Carrots, Wonton Strips and Sliced Almonds with Thai Asian Dressing (vv)

CHOPPED SALAD - Romaine, Ribbons of Salami, Provolone Cheese, Pepperoncini Peppers and Cherry Tomatoes with Balsamic Vinaigrette

WHAT'S FOR LUNCH?

Hot Buffet Lunch Packages

Notify your Sales Representative of any Allergies or Dietary Restrictions

Packages delivered in disposable pans for Corporate, daytime orders.

Additional fees apply for Dinner portions, Social or staffed events.

Pricing does not include delivery, state and meal taxes.

CORPORATE 1

Mixed Greens Salad

Penne Marinara

Home-style Meatballs

Three 1 oz. per person

Rolls & Butter

Grated Parmesan Cheese

Seasonal Homemade Cookies & Bars

\$12.50 per person

CORPORATE 2

Mixed Greens Salad

Vegetable or Meat Lasagna

Rolls & Butter

Grated Parmesan Cheese

Seasonal Homemade Cookies & Bars

\$14.25 per person

Minimum of 10 People

CORPORATE 3

Mixed Greens Salad

Chicken Marsala

Chef's Choice Potato & Vegetable

Rolls & Butter

Seasonal Homemade Cookies & Bars

\$17.00 per person

CORPORATE 4

Mixed Greens Salad

Beef Tips with Mushrooms & Onions

in Natural Juices or Burgundy Sauce

Rice Pilaf or Chef's Choice Potato

Chef's Choice Vegetable

Rolls & Butter

Seasonal Homemade Cookies & Bars

\$18.00 per person

Chicken Substitutions

Chicken Picatta ~ Chicken Francaise ~ Chicken Parmesan ~ Chicken Capri

Pasta Substitutions - Additional \$1.50 per person

Gnocchi ~ Tortellini ~ Cavatelli ~ Ravioli

BEVERAGES

Each Package is accompanied by:

1 Canned Soda or 1 Water per person

Disposable and Plastic Cutlery:

for Corporate Drop-Off \$1.25 per person

for Social Events \$2.50 per person

Ceramic Trays and Chafers available upon request. Pick Up Fees apply.

WHAT'S FOR LUNCH?

Light Fare Lunch Packages

Farm-to-Table Inspired Lunch

Notify your Sales Representative of any Allergies or Dietary Restrictions

Packages delivered in disposable pans for Corporate, daytime orders.

Additional fees apply for Social or staffed events.

Pricing does not include delivery, state and meal taxes.

24 Hours Notice Needed

LIGHT FARE 1

Chopped Romaine, Diced Tomatoes, Cucumber,
Red Onion, Roasted Corn with a Tex-Mex Vinaigrette
Grilled Shrimp on a Bed of Spinach
Cilantro Lime Grilled Chicken
Mango Salsa
Rice Pilaf
Seasonal Homemade Cookies & Bars

\$18.25 per person

LIGHT FARE 2

Native Tomato, Garden Basil and Fresh Mozzarella
Salad drizzled in a Balsamic Reduction
Marinated Grilled Chicken
Roasted Salmon with Dill Butter
Seasonal Grilled Vegetables
with a Balsamic Reduction and Olive Oil
Assorted House Made Miniature Confections

\$18.75 per person

LIGHT FARE 3

Tri-Color Quinoa Salad
Seasonal Ravioli served in a Butter Sauce
Roasted Vegetables Medley
Assorted Cupcakes

\$17.95 per person

LIGHT FARE 4

Harvest Salad with Baby Spinach, Dried Cranberries,
Pumpkin Seeds, Cinnamon-Poached Pears, Goat Cheese
finished in a Balsamic Vinaigrette
Grilled Beef Tips in Natural Juices
French Green Beans with Herbs & Garlic
Oven Roasted Sweet Potatoes
Flourless Chocolate Torte

\$18.00 per person

LIGHT FARE 5

Mediterranean Salad with Bell Peppers, Tomatoes,
Red Onions, Cucumbers, Kalamata Olives and Feta Cheese
with a House-made Balsamic Vinaigrette
Herb Roasted Chicken Breast
Cavatelli Pasta with Butternut Squash, Caramelized Onions
and Sundried Tomatoes in a Sage Cream Sauce
Colorful Vegetable Ratatouille
Seasonal Homemade Cookies & Bars

\$17.95 per person

LIGHT FARE 6

Tex-Mex Salad - Black Beans, Corn, Red Onion and
Diced Tomatoes finished with a Fresh Cilantro
Vinaigrette over Greens
Cilantro Lime Chicken Burrito filled with White Rice,
Black Beans, Fresh Tomato Salsa, Shredded Cheese
and Sliced Romaine
Steak Fajita Burrito filled with Sautéed Vegetables, Shredded
Cheese and Sliced Romaine with Salsa and Sour Cream on the side
Spanish Rice
Seasonal Homemade Cookies & Bars

\$18.95 per person

BEVERAGES

Each Package is accompanied by:

1 Canned Soda or 1 Bottled Water per person

Disposable and Plastic Cutlery:

for Corporate Drop-Off \$1.25 per person

for Social Events \$2.50 per person

Ceramic Trays and Chafers available upon request.

Pick Up Fees apply.

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
Paper Products
\$9.50 per person

BOXED LUNCH 2

Assorted Gourmet Bread or Wrap Sandwich
Choice of One: Pasta Salad, Potato Salad,
Cookie or Brownie
Lay's Potato Chips
Canned Soda or Bottled Water
Paper Products
\$10.50 per person

BOXED LUNCH 3

Assorted Gourmet Bread or Wrap Sandwich
Pasta Salad or Potato Salad
Lay's Potato Chips
Homemade Cookie, Fudge Brownie
or Whole Fruit
Canned Soda or Bottled Water
Paper Products
\$11.50 per person

SANDWICH OPTIONS FOR ABOVE

Pranzi Proudly Serves Boar's Head Products

Roast Beef, Ham & Cheese, Roasted Turkey, Pastrami,
White Albacore American Tuna Salad, Homemade Chicken Salad,
Ranch Chicken Salad, California Chicken Salad,
Sliced Chipotle Chicken or Farm Fresh Grilled Vegetable

Signature Sandwich Upgrade Options are available. See pg. 11.

Salad Boxed Lunches

Each Lunch Includes Your Choice of Two: a Baguette, a Cookie or Brownie or Whole Fresh Fruit
Canned Soda or Bottled Water & Paper Product
\$14.25 each

BOXED SALAD #1

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

BOXED SALAD #2

Caesar Salad with Crisp Romaine Lettuce topped with
Sliced Grilled Marinated Chicken, Croutons and
Parmesan Cheese
Served with Caesar Dressing on the Side

BOXED SALAD #3

Fresh Spinach Salad with Pieces of Bacon, Fresh
Mushrooms, Hard Boiled Egg, Red Onion
and Sliced, Grilled Marinated Chicken
Served with a Balsamic Vinaigrette on the Side

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
Served with a Balsamic Vinaigrette on the Side

*Vegetarian Substitution available for \$1.75 per person
Sliced Grilled Portobello or Grilled Vegetables*

Additions to Packages

INDIVIDUAL SNACKS

Granola Bars - \$2.50 each
Lay's Potato Chips - \$1.50 each
Pretzels - \$1.50 each
Popcorn (Assorted Brands) - \$1.50 each
In House Oven Roasted Mixed Nuts - \$3.00 per prson

FRESH FRUIT

Whole Fresh Fruit - \$2.50 each
Fresh Fruit Cup - \$4.99 each
Berries, Grapes, Melons

YOGURTS

Assorted Homemade Fruit Yogurts - \$3.00 each
Strawberry, Blueberry, Raspberry, Mango or Peach
8 oz. Yogurt Parfaits - \$5.50 each
*Vanilla Yogurt, Granola Project Granola
and Fresh Berries*

HOMEMADE JUMBO COOKIES

Jumbo Cookies - \$2.00 each
*Chocolate Chip, Peanut Butter, Oatmeal Raisin,
M&M, Sugar or Heath Bar*



COFFEE SERVICE

Illy Brand Coffee (Regular and Decaffeinated)
with Stirrers, Sugar, Sweeteners and Creamers
Disposable Box of Joe (8-10 cups) - \$19.99
Air Pump (8 cups) - \$17.99
Per Person - - \$2.50 each

COFFEE REFRESH at lunch and/or break

Coffee Refresh - 1 cup / \$2.50 per person
Coffee & Tea Refresh - 1 cup / \$3.00 per person

HOT TEA SERVICE

Assortment of Bigelow, Twinings and Lipton Teas, Hot Water
with Stirrers, Sugar, Sweeteners and Creamers
Per Person Addition to Coffee Service - \$0.50 each

INFUSED WATER DISPLAY - \$25.00 each

Displayed in 3 gallon Dispenser with Spigot
Plain, Cucumber, Lemon, Lemon & Lime
Serves approximately 30 guests
Plastic Cups Additional

BOTTLED BEVERAGES

Poland Spring Bottled Water - \$1.50 each
Poland Spring Sparkling Flavored Water - \$2.50 each
Orange, Lemon, Lime
Snapple (Assorted Flavors) - \$2.75 each
San Pellegrino Sparkling Waters - \$2.75 each
Assorted Canned Sodas - \$1.50 each
Coke, Diet Coke, Sprite, Ginger Ale

Quinoa Bowls

Hearty & Healthy Vegetarian and Vegan Friendly Bowls

Served per Person / Group Bowls Also Available

Each Includes: Your Choice of Bowl

Choice of 1 Side - Whole Fresh Fruit, Baguette or Lay's Potato Chips

Canned Soda or Bottled Water

QUINOA BURRITO BOWL - \$14.95

Chopped Romaine topped with Tri-Color Quinoa mixed with Sliced Cherry Tomatoes, Black Olives, Black Beans and Roasted Corn with our house-made Cilantro-Lime Vinaigrette (vv, df, gf)

ROOT VEGETABLE QUINOA BOWL - \$14.95

Tri-Color Quinoa mixed with Roasted Sweet Potatoes, Beets, Turnips and Carrots with our house-made Red Wine Vinaigrette (vv, df, gf)

KALE, APPLE & QUINOA SALAD BOWL - \$14.95

Kale mixed with Tri-Color Quinoa, Sliced Apples, Walnuts, Dried Cranberries and Goat Cheese with our house-made Agave Dressing (vv, gf)

QUINOA HUMMUS BOWL - \$15.95

Tri-Color Quinoa mixed with Kalamata Olives, Roasted Red Pepper, Marinated Artichoke Hearts topped with our house-made Hummus (vv, df, gf)

Want to Add Protein? Speak with your Sales Representative.



PLATTERS

Small Platter Serves 8 - 10 Guests

ASSORTED MUFFINS PLATTER

Assorted Seasonal Home-style Muffins served with Butter, Jellies & Preserves
Small \$25.00
Medium \$50.00
Large \$69.00

BREAKFAST PASTRIES PLATTER

Miniature Danish, Breakfast Breads, Fluffy Mini Croissants & Flaky Scones
Small \$30.00
Medium \$55.00
Large \$75.00

MINIATURE BAGEL PLATTER

Assorted Miniature Bagels served with Cream Cheese
Small \$25.00
Medium \$37.00
Large \$55.00

SMOKED SALMON PLATTER

Sliced Smoked Salmon accompanied by Bagels, Cream, Cheese, Capers, Red Onions, Hard Boiled Eggs and Savory Dill
One Size (Serves 10-12) * market price *

FRESH FRUIT PLATTER

Seasonal Sliced Fruits beautifully displayed in a Colorful Arrangement
Small \$50.00
Medium \$70.00
Large \$100.00

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

CRUDITÉ PLATTER

A Beautiful Array of Seasonal Fruits, Garden Vegetables, Assorted Domestic Cheeses and Pepperoni.
Accompanied by Assorted Gourmet Crackers and Dipping Sauces
Small \$60.00
Medium \$100.00
Large \$150.00

Medium Platter Serves 10 - 20 Guests

AMERICAN DELI PLATTER

Roast Beef, Ham, Roasted 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 \$55.00
Medium \$100.00
Large \$150.00

ITALIAN DELI PLATTER

Parma Prosciutto, Capicola, Salami, Mortadella, Sharp Provolone, Fresh Mozzarella, Picked Peppers and Roasted Peppers. Served with Assorted Rolls and Condiments
Small \$60.00
Medium \$105.00
Large \$155.00

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 \$120.00
Large \$175.00

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 \$120.00
Large \$175.00

ARTISAN CHEESE BOARD

Seasonal Fruits, Imported Cheese, Dried Figs, Dried Apricots, Dried Cranberries and Nuts. Accompanied by Assorted Gourmet Crackers.
Small \$75.00
Medium \$135.00
Large \$200.00

Large Platter Serves 30 - 40 Guests

PROTEIN PLATTER

Sliced Fresh Fruit with Homemade Fruit Yogurt Dip, Hard Boiled Eggs, In-House Oven Roasted Nuts, Assorted Sliced Muesli Breads with Jellies, Preserves & Butter
Small \$60.00
Medium \$100.00
Large \$150.00

CAPRESE PLATTER

Fresh Slices of Native Tomatoes, Fresh Mozzarella and Garden Basil topped with Extra Virgin Olive Oil and Pesto
Small \$60.00
Medium \$100.00
Large \$150.00

HUMMUS PLATTER

Pranzi's Own Fresh Traditional and Roasted Red Pepper Hummus with Homemade Chips, Crisp Carrots and Celery Sticks
Small \$40.00
Medium \$60.00
Large \$95.00

MINIATURE ITALIAN PASTRY PLATTER

Selections may include: Miniature Tartlets, Petite Chocolate Mousse Cups, Miniature Éclairs, Cream Puffs, Cannoli, Miniature Cheesecakes, Miniature Molten Cakes and/or Sfogliatelle
Small \$50.00
Medium \$75.00
Large \$110.00

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/or Chocolate Chip.
Small \$40.00
Medium \$70.00
Large \$100.00

HOME-STYLE COOKIE & BAR PLATTER

A Variety of Seasonal and Classic Cookie Favorites with an Assortment of Seasonal and Classic Bakery Bars. Selections may include: Brownies, Blondies, Magic Cookie Bars and/or Rice Krispie Treats
Small \$40.00
Medium \$70.00
Large \$100.00

Salads and Cold Selections

Small: 5 - 7 Guests Large: 10 - 20 Guests
Medium: 7 - 10 Guests Extra Large: 20 - 30 Guests

Small \$27.00 -- Medium \$37.00 -- Large \$47.00 -- Extra Large \$72.00

- Mixed Greens with Tomatoes, Red Onion, Cucumbers and Olives accompanied with a Balsamic Vinaigrette
- Caesar Salad - Crisp Romaine with Croutons and Shaved Romano Cheese accompanied by a Home-Style Caesar Dressing
- 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 -- Extra Large \$94.00

- Mixed Greens Salad with Granny Smith Apple Slices, Dried Cranberries, Almond Slices and Crumbled Gorgonzola Cheese with Balsamic Vinaigrette on the side
- Grilled Native Garden Vegetable Salad
- Grilled Asparagus Salad
- Marinated Artichoke Salad
- Farm Fresh Cucumber and Red Onion Salad
- Three Bean Salad
- Roasted Pepper Salad
- Grilled Eggplant and Roasted Pepper Salad
- Caprese Salad - Fresh Mozzarella, Native Tomatoes and Garden Basil
- Bow Tie Pasta and Broccoli Aglio Salad
- Tortellini Chicken Pesto Salad
- Tortellini and 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
- Quinoa Burrito Salad - Romaine, Tri-Color Quinoa, Cherry Tomatoes, Black Olives, Black Beans and Corn with Cilantro-Lime Vinaigrette
- Root Vegetable Quinoa Salad - Tri Color Quinoa, Roasted Sweet Potatoes, Beets, Turnips and Carrots with a Red-Wine Vinaigrette
- Kale, Apple & Quinoa Salad with Walnuts, Dried Cranberries and Goat Cheese with an Agave Dressing
- Quinoa Hummus Bowl - Tri-Color Quinoa mixed with Kalamata Olives, Roasted Red Peppers, Marinated Artichoke Hearts topped with house-made Hummus

Small \$37.00 -- Medium \$57.00 -- Large \$87.00 -- Extra Large \$122.00

- Fresh Fruit Salad

Small \$50.00 -- Medium \$70.00 -- Large \$85.00 -- Extra Large \$133.00

- Mediterranean Herb Layered Potato Salad - Onions and Potatoes gentled 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
- Ham & Cheese \$23.00 per dozen
- Italian Grinder \$25.00 per dozen
- Shrimp Salad \$30.00 per dozen
- Seafood Salad \$30.00 per dozen
- Lobster Salad \$50.00 per dozen
- Parma Prosciutto, Gorgonzola, Cheese & Apples \$30.00 per dozen

- Full Size Sandwiches (pg. 10) \$7.25 each

- Signature Sandwiches (pg. 11) \$9.00 each

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, Madiera, Burgundy and Béarnaise
\$20.00 per quart

À LA CARTE ITEMS

Entrées

Half Pan serves 10 Guests

Full Pan serves 25 guests

PASTA

• Penne Marinara	h \$35.00	f \$65.00
• Baked Ziti	h \$37.00	f \$69.00
• Pasta Primavera	h \$42.00	f \$79.00
• Penne Pink Vodka	h \$42.00	f \$79.00
• Pasta with Broccoli Aglio	h \$42.00	f \$79.00
• Old Fashioned Macaroni & Cheese	h \$45.00	f \$95.00
• Cheese Ravioli	h \$37.00	f \$69.00
with Pink Vodka Sauce or Marinara		
• Jumbo Stuffed Shells	\$15.95 per dozen	
• Manicotti	\$16.95 per dozen	
• Tortellini Alfredo	h \$45.00	f \$95.00
• Tortellini with Pink Vodka Sauce	h \$45.00	f \$95.00
• Cavatelli with Sausage Sauce	h \$45.00	f \$95.00
• Gnocchi	h \$42.00	f \$79.00
with a Whole Plum Tomato Sauce		
• Baked Gnocchi	h \$42.00	f \$95.00
with Pink Vodka Sauce and 3 Cheeses		
• Baked Gnocchi	h \$42.00	f \$95.00
with Spinach, Cream Sauce, Romano & Goat Cheese		
• Meat Lasagna	h \$57.00	f \$105.00
• Vegetable Lasagna	h \$57.00	f \$105.00
with White or Red Sauce		
• Parmesan Risotto	h \$45.00	f \$95.00
• Wild Mushroom Risotto	h \$45.00	f \$95.00
• Seafood Risotto	h \$65.00	f \$125.00

EGGPLANT

• Eggplant Rollatini	h \$47.00	f \$99.00
with Spinach and Cheese		
• Eggplant Rollatini	h \$47.00	f \$99.00
with Prosciutto and Mozzarella		
• Eggplant Parmesan	h \$47.00	f \$99.00

SEAFOOD

• Jumbo Baked Stuffed Shrimp	\$4.50 each	
with Fresh Crabmeat Stuffing		
• Baked Scrod	h \$60.00	f \$115.00
with Cracker Crumb Topping		
• Asian Chili Stir Fry with Shrimp	h \$65.00	f \$120.00
• Dry Rub Jumbo Grilled Shrimp Skewers	8" Lunch - \$12.99	
	12" Dinner - \$16.99	

PORK

• Barbecue Pulled Pork	h \$55.00	f \$100.00
• Barbecue Baby Back Ribs	h \$50.00	f \$95.00
• Sausage and Peppers	h \$50.00	f \$95.00
in Natural Juices or Red Sauce		
• Whole Budaball Ham	18-20 lbs	\$125.00 each
• Raisin Sauce on the Side		\$12.00 per quart

POULTRY

• Grilled Marinated Chicken Breast	h \$55.00	f \$95.00
• Chicken Marsala	h \$57.00	f \$120.00
• Chicken Capri	h \$57.00	f \$120.00
• Chicken Parmesan	h \$57.00	f \$120.00
• Chicken Francaise	h \$57.00	f \$120.00
• Chicken Picatta	h \$57.00	f \$120.00
• Chicken & Rice	h \$57.00	f \$120.00
• Chicken Pot Pie	h \$45.00	f \$95.00
• Chicken Wings	h \$40.00	f \$75.00
(Plain, Barbecue or Buffalo)		
• Chicken on the Bone	h \$35.00	f \$75.00
• Chicken Tenders	h \$35.00	f \$75.00
• Asian Sweet Chili Stir Fry	h \$57.00	f \$112.00
with Chicken		
• Whole Roasted Fresh Turkey	15-17 lbs	\$80.00 each
with Homemade Bread Stuffing & Gravy	18-22 lbs	\$120.00 each
• Sliced Fresh Turkey Breast	h \$50.00	f \$95.00
with Homemade Bread Stuffing & Gravy		
• Fresh Herb Chicken Skewers	6" Appetizer - \$6.99	
	8" Lunch - \$7.99	
	12" Dinner - \$12.99	

BEEF

• Home-Style Meatballs	h \$57.00	f \$100.00
	\$4.00 each	
• Beef Braciola	h \$52.00	f \$100.00
• Shepherd's Pie	h \$55.00	f \$105.00
• Beef Pot Pie		
• Herb Crusted Black Angus Tenderloin	\$160.00 each - Serves 8-10	
with Wild Mushroom Demi Glaze		
• Beef Tips in Burgundy Sauce	h \$60.00	f \$130.00
• Asian Sweet Chili Stir Fry	h \$60.00	f \$115.00
with Beef		
• Braised Short Ribs	h \$60.00	f \$130.00
• Stuffed Peppers filled with	\$4.95 each	
Ground Beef & Rice		
• Veal Parmesan Cutlet	\$12.00 each	
• Veal and Peppers	h \$75.00	f \$150.00
• Veal and Mushrooms	h \$75.00	f \$150.00
• Veal, Onions and Peas	h \$75.00	f \$150.00
• Stuffed Veal Rollatini	h \$95.00	f \$180.00
with Prosciutto, Mozzarella & Sage		
• Beef Tenderloin Teriyaki Skewers	6" Appetizer - \$7.99	
	8" Lunch - \$9.99	
	12" Dinner - \$14.99	

Starch & Vegetable Selections

Half Pan serves 10 Guests

Full Pan serves 25 guests

STARCHES

Creamy White Mashed Potato	h \$35.00	f \$80.00
Red Bliss Mashed Potato	h \$35.00	f \$80.00
Oven Roasted Potatoes with Garlic and Herbs	h \$35.00	f \$75.00
Sweet Potato Casserole	h \$35.00	f \$75.00
French Fries	h \$20.00	f \$40.00
Confetti Rice	h \$35.00	f \$75.00
Rice Pilaf	h \$35.00	f \$75.00

VEGETABLES

Fresh Green Bean Casserole	h \$35.00	f \$75.00
Fresh Green Beans Almondine	h \$35.00	f \$75.00
Tarragon Maple Glazed Carrots	h \$35.00	f \$75.00
Sautéed Baby Carrots, Zucchini,	h \$35.00	f \$75.00
Summer Squash and Broccoli		
Butternut Squash	h \$25.00	f \$75.00
Sautéed Broccoli Rabe	h \$40.00	f \$95.00
Harvest Roasted Vegetables	h \$40.00	f \$95.00
Grilled Garden Vegetable Medley	h \$40.00	f \$95.00

Assorted Rolls & Butter - \$5.00 per Dozen

Pizza & Calzones

Served at Room Temperature

Party Pizza - \$10.95

2" x 2" squares, approximately 24 pieces

*A Classic Rhode Island Favorite! Pranzi's famous
pizza sauce on a delicious thick crust
with grated Parmesan cheese only.*

Assorted Gourmet Pizza - \$13.95

2" x 2" squares, approximately 24 pieces

Select from toppings below.

Calzones - \$21.99 each

18" Calzone, approximately 16 slices

Select from the toppings below.

FILLINGS:

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

Dips

Pint - \$6.00 Quart - \$12.00

- Strawberry Yogurt
- Blueberry Yogurt
- Passion Fruit Yogurt
- Vegetable Sour Cream
- Spinach and Roasted Garlic
- Roasted Red Pepper
- Gorgonzola, Artichoke and White Bean
- Eggplant and Red Pepper
- Blue Cheese
- Roasted Tomato Sour Cream
- Eggplant and Ginger
- Hot Chili White Bean
- Salsa
- French Onion
- Tzatziki Dip with Yogurt, Cucumber and Mint

Half Pint - \$6.00 Pint - \$12.00 Quart - \$24.00

- Traditional Hummus
- Roasted Red Pepper Hummus
- Guacamole

DESSERTS

Signature Cakes

10" Round Cakes Serves 12-16 Guests

Flourless Chocolate Torte Chocolate Torte with a Rich Chocolate Ganache	\$35.00	Strawberry Shortcake White Cake layered with Fresh Strawberries and Fresh Whipped Cream Frosting surrounded by Lady Finger Cookies (<i>Seasonal</i>)	\$35.00
Naked Cake Simple and Elegant with Unfrosted Sides, Chocolate Cake layered with Almond Buttercream garnished with Fresh Berries, Chocolate Wheels and Powdered Sugar	\$37.00	Pranzi's Carrot Cake Carrot Cake with Walnuts, Coconut and Pineapple finished with a Cream Cheese Frosting	\$37.00
Hazelnut Torte Chocolate Cake topped with a Nutella Ganache adorned with Toasted Hazelnuts	\$33.00	Chocolate Mousse Cake Chocolate Cake layered with Chocolate Mint Mousse wrapped in Chocolate and garnished with Chocolate Shavings	\$37.00
Salted Caramel Cake Yellow Cake and Salted Caramel Filling with Buttercream Frosting	\$35.00	Zuppa Inglese 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 Fresh Whipped Cream Frosting	\$40.00
Heath Bar Cake White or Chocolate Cake with a Fresh Whipped Cream Frosting finished with Heath Bar Pieces	\$33.00	Strawberry Charlotte White Cake layered with Strawberry Preserves and Vanilla Bavarian Cream surrounded by Lady Finger Cookies and finished with Fresh Strawberries	\$37.00
Crepe Cake A Traditional Mille-Feuille with layers of Homemade Crepes with Jam and Sweetened Cream Cheese topped with Fresh Fruit and Powdered Sugar	\$40.00	Decadent Chocolate Cake Chocolate Cake iced with Chocolate Fudge, then sprinkled with Mini Chocolate Chips	\$37.00
Black-n-White Cake Vanilla or Chocolate Cake layered with White and Milk Chocolate Mousse finished with a Bittersweet Chocolate Ganache	\$35.00	Chocolate Stout Cake Chocolate Beer Cake layered with Stout or Bailey's Buttercream	\$37.00
Lemon Chiffon Cake Light and Airy Lemon Chiffon Cake filled with a Fresh Lemon Curd and frosted with a White Buttercream	\$33.00	Fresh Fruit Tart (9") A Shortbread Shell filled with Homemade Vanilla Bean Bavarian Cream topped with Seasonal Fresh Fruits	\$23.00
Tiramisu Traditional Italian Lady Fingers soaked in Kahlua Espresso layered with Mascarpone Cream, Chocolate and Cocoa Powder surrounded by Lady Finger Cookies	\$35.00	Chocolate Raspberry Tart (9') A Chocolate Shell filled with Chocolate Ganache and Fresh Raspberries	\$25.00



*Most Options are available as
Gluten Free, Dairy Free, or Vegan.*

DESSERTS

Specialty Cupcakes

MEDIUM (4 oz) - \$30.00 per dozen | LARGE (6 oz) - \$42.00 per dozen

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 (*Seasonal*)

STRAWBERRY SHORTCAKE CUPCAKE

White Cupcake filled with Strawberry Mousse frosted with Fresh Whipped Cream and garnished with Strawberries (*Seasonal*)

BROWN SUGAR BUTTERSCOTCH CUPCAKE

Brown Sugar Cupcake frosted with Vanilla Bean Buttercream, drizzled with Butterscotch Dip

CHOCOLATE MOUSSE CUPCAKE

Rich Chocolate Cupcake Base topped with Fresh Chocolate Mousse and dipped in Chocolate Ganache

S'MORES CUPCAKE

Graham Cracker Base Chocolate Cupcake mixed with Chocolate Bits 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 DECADENCE CUPCAKE

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

MARGARITA CUPCAKE

Tequila Cupcake topped with Lime Flavored Buttercream Frosting

APPLE SPICE CUPCAKE

Spiced Cupcake with Apple Filling topped with Cinnamon Buttercream and garnished with Crumble Topping

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

NEAPOLITAN CUPCAKE

Chocolate Cupcake filled with Bavarian Cream topped with Strawberry Buttercream and Miniature Chocolate Chips

All American Cupcakes

ONE DOZEN MINIMUM

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

CAKE FLAVORS

- * White Wedding
- * Yellow
- * Chocolate
- * Spice
- * Marble
- * Carrot
- * Lemon
- * Almond
- * Vanilla
- * Strawberry
- * Red Velvet
- * Mocha
- * Butter Pound Cake
- * Champagne
- * Funfetti

FROSTING FLAVORS

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



DESSERTS

Fresh Baked Pies

10" Pies - \$16.00 each

Fresh fruit pies featuring innovative seasonal varieties and traditional year-round favorites all made from scratch and carefully hand-crafted with old fashioned goodness in every bite.

Apple	Chocolate Cream	Pecan
Blueberry	Lemon Meringue	Peach (<i>Seasonal</i>)
Cherry	Strawberry Rhubarb	Pumpkin



Cake Pops

All Served on Lollipop Sticks. \$28.00 per Dozen

FLAVORS:	DIPPED IN:	TOPPINGS
* Chocolate Cake	* Milk Chocolate	* Sprinkles
* French Vanilla Cake	* Dark Chocolate	* Coconut
* Lemon Cake	* White Chocolate	* Pistachios
* Mocha Cake		* Chopped Nuts
* Red Velvet Cake		
* Cheesecake		
* Fudge Brownie		
* S'Mores on a Stick		

*Customized Colors or Designs
are available by request.*

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

Small \$40.00

Medium \$70.00

Large \$100.00

COOKIE AND BAR ASSORTMENT

Assorted Dessert Bars and Home-style Cookies which may include Sugar, M&M, Peanut Butter, Heather Bar, Oatmeal Raisin, Chocolate Chip, Fudge Brownies and Blondies.

Small \$40.00

Medium \$70.00

Large \$100.00

Cheesecakes

10" Cheesecakes

NEW YORK STYLE - \$27.00

Traditional Graham Crust and Rich Creamy Filling

STRAWBERRY - \$29.00

Vanilla Bean Cheesecake topped with Fresh Strawberries

BLUEBERRY - \$29.00

Vanilla Bean Cheesecake topped with Fresh Blueberries

PINWHEEL - \$30.00

Vanilla Cheesecake topped with three selections of Seasonal Fresh Fruit

TURTLE - \$30.00

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

HEATH BAR - \$30.00

Crumbled Heath Bar Candy baked in a Vanilla Cheesecake topped with Whipped Cream and sprinkled with Crushed Heath Bar

OREO COOKIE - \$30.00

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

WHITE CHOCOLATE

RASPBERRY - \$30.00
Creamy Cheesecake swirled with White Chocolate and Raspberry

ALMOND JOY - \$30.00

Coconut Cheesecake with Chocolate Ganache, Toasted Coconut and Almonds

CHOCOLATE

PEANUT BUTTER - \$30.00

Peanut Butter Mousse Cheesecake with a Chocolate Cookie Crust and Chocolate Chips

DESSERTS

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, Spice, Marble, Carrot, Lemon, Lemon Chiffon, Almond, Vanilla, Strawberry, Red Velvet, Mocha, Champagne, Funfetti and Butter Pound Cake

FROSTING FLAVORS

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

Specialty Frosting Available: Swiss or Italian Buttercream

CAKE FILLINGS

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

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 Half Sheet	Serves 20-25	\$55.00
3 Layer Half 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,
Fresh Mixed Berry Filling or Fresh Strawberry Filling

* 8" - \$4.00 additional

* 10" - \$6.00 additional

* 12" - \$8.00 additional

* Half Sheet - \$12.00 additional

* Full Sheet - \$20.00 additional

Family Favorites and Special Requests are Always Welcome

Assorted Breads

ASSORTED BREAKFAST BREADS (8" LOAF) - \$8.00 each

* Pumpkin * Banana Nut * Cranberry Orange * Blueberry Coffee Cake

Additional Gourmet Desserts

• Biscotti	\$16.00 per pound	• Italian Wedding Cookie Platter	\$18.00 per pound
• Fudge Brownies	\$18.00 per dozen	• Double Chocolate Dipped Strawberries	\$24.00 per dozen
• Wandies	\$8.00 per pound	• 2" Individual Chocolate Mousse Cups	\$26.00 per dozen
• Apple Dumplings	\$20.00 per dozen	• Miniature Italian Pastries	\$28.00 per dozen
• Crème Brulee	\$4.00 each	• Rum Raisin Bread Pudding	\$24.00 half pan

Standard Selections

\$3.00 each per person

Can also be ordered for non-staffed deliveries by the dozen.

Beef Selections

- Moroccan Style Meatballs with Greek Yogurt Sauce
- Kobe Beef Pigs in a Blanket with House Spicy Mustard
- Meatball Puff Pastry stuffed with Mozzarella & Marinara
- Miniature Shepherd's Pie

Seafood Selections

- New England Clam Chowder Soup Shooter
- Littlenecks on Half Shell with Cocktail Sauce (df, gf)
- Stuffed Mushrooms with Crab & Brie
- Miniature Fish Tacos

Chicken Selections

- Lemon Pepper Chicken Skewers with Fresh Ginger Sauce (gf)
- Cajun Chicken Skewers with Honey Mustard Dipping Sauce (df, gf)
- Chicken & Lemongrass Pot Stickers with Citrus-Soy Glaze
- Jerk Chicken Skewers with Sweet & Spicy Brown Sugar Glaze
- Sesame-Crusted Chicken with Fresh Raspberry Dipping Sauce (df)
- Asian-Glazed Chicken Wings tossed with Spicy Plum Sauce
- Chicken House Pâté with Sea Salt & Arugula on Crispy Baguette
- Cumin & Coconut Crusted Chicken with Curried Yogurt Sauce (gf)

Vegetable Selections

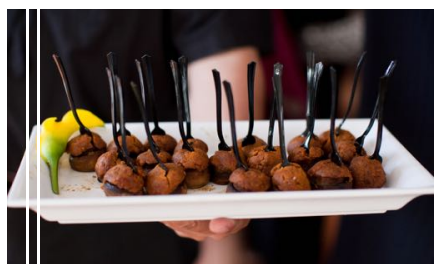
- Tomato, Fresh Mozzarella & Basil Caprese Skewers (gf)
- Broccoli & Brie Cheese Melts
- Baked Brie & Raspberry Phyllo Cups
- Miniature Grilled Tomato & Parmesan Bruschetta
- Assorted Miniature Vegetable Pizzas
- Stuffed Baby Portobello Mushrooms with Bread Stuffing
- Crisp Asparagus Straws with Creamy Asiago Cheese Sauce
- Roasted Eggplant on Crostini with Melted Gorgonzola
- Native Tomato, Basil & Olive Tartlets
- Hushpuppy Fritters with Honey Butter & Scallions
- Goat Cheese Stuffed Tomatoes (gf)
- Carrot, Ginger & Roasted Cashews Bisque Shooters
- Vegetable & Pepper Jack Empanada
- Encrusted Mozzarella with Marinara Sauce
- Fried Macaroni & Cheese Bites
- Broccoli, Carrot & Cheddar Cheese Fritters
- Old Fashioned Potato Tots with Gorgonzola Dipping Sauce
- Miniature Quiche
- Edamame Dumplings with a Sweet Soy Glaze
- Sweet Potato Puff with Cinnamon & Sugar

Pork Selections

- Ricotta, Fig & Parma Prosciutto Bruschetta
- Italian Rabe & Sausage Egg Rolls with Spicy Marinara Sauce
- Pork Tenderloin & Scallion Rolls with Five-Spice Soy Sauce (df, gf)
- Crispy Polenta Crostini with Italian Sausage Bolognese Ragu
- Stuffed Mushrooms with Italian Sausage & Bread Stuffing
- Applewood Bacon Wrapped Baby Potatoes with Truffle Aioli
- Miniature Eggplant, Fresh Mozzarella & Prosciutto Rollatini Skewers

(df) - dairy free (gf) - gluten free (vv) - vegan

PASSED HORS D'OEUVRES



Premium Selections

\$3.50 each per person

Can also be ordered for non-staffed deliveries by the dozen.

Beef Selections

- Beef Tenderloin Teriyaki Skewers (df, gf)
- Miniature Beef Wellingtons filled with a Mushroom Duxelle
- Petite Beef Tenderloin Sandwich with a Horseradish Cream
- Beef Tenderloin & Goat Cheese Crostini
- Burger Sliders with Assorted Toppings
- Miniature Beef Fajitas
- Beef Empanadas with a Tomato Salsa
- Nega Maki-Asian Sirloin, Carrots, Chives & Sweet Honey Soy Rolls (df, gf)
- Steak au Poivre Crostini with Brandy Cream
- Roasted Tomato Bolognese Stuffed Fried Queen Olives
- Pastrami Spring Rolls with a Spicy Mustard Dipping Sauce
- Curried Lamb Meatballs with Mint Yogurt Sauce

Poultry Selections

- Adobo Crusted Chicken Skewers with Summer Melon Relish & Lime Aioli (df, gf)
- Miniature Chicken Saltimbocca Skewers with Parma Prosciutto, Mozzarella & Sage Cream
- Baked Brie, Chicken & Apricot Phyllo Cups
- Grilled Chicken & Roasted Pepper Quesadillas
- Chicken Empanadas with Cilantro Lime Salsa
- Chicken Pâté in Puff Pastry Shells with Pink Sea Salt & Pistachio
- Duck & Scallion Ragoons with Apricot-Ginger Marmalade

Pork Selections

- Summer Melon wrapped in Parma Prosciutto (df, gf)
- Bacon-Wrapped Roasted Dates stuffed with Almonds & topped with Parmesan Cheese (gf)
- Pork Belly Slider with Bacon Aioli & Classic Cole Slaw
- Teriyaki Grilled Pork with Pineapple Salsa (df, gf)
- Crispy Pork Rillettes Fritters with Mustard Aioli
- BLTA Bites Canape of Bacon, Lettuce, Roasted Tomato, Avocado Mousse & Chipotle Cream
- Arugula & Parma Prosciutto Rolls
- Parma Prosciutto & Mint wrapped Fresh Peach
- Miniature Bahn Mi Slider
- Andouille Sausage & Cheese Puffs

Seafood Selections

- New England Clam Chowder Soup Shooter with a Petite Clam Cake
- Sea Scallops wrapped in Applewood Bacon with Sweet Sherry Glaze (df, gf)
- Pan Seared Sea Scallops with Seaweed Salad & Honey-Ginger Glaze (df, gf)
- Cajun Shrimp Skewers with Mango Salsa (df, gf)
- Jumbo Shrimp Cocktail & Horseradish Cocktail Sauce (df, gf)
- Miniature Crab Cakes with Citrus Tartar Sauce
- Hiosin Grilled Salmon on a Crispy Wonton (df)
- Sesame Salmon Skewers with Soy Dipping Sauce (df, gf)
- Salmon Rillettes on Crispy Brioche
- Oysters Rockefeller baked in Creamy Alfredo, Pernod & Spinach (gf)
- Clams Casino baked with Buttered Cracker Crumbs & Applewood Bacon
- Mini Fall River-Style Stuffies with Chorizo & Bread Stuffing
- Half Shell Oysters with Champagne Mignonette (df, gf)
- Sesame-Crusted Tuna with Honey-Ginger Sauce (df, gf)
- Crispy Wonton Stacks with Ahi & Wasabi Aioli
- Ahi & Apple Skewer with Soy-Apple Cider Glaze (df, gf)
- Tuna Tartare in Crispy Wonton Cups with Sriracha Aioli and Chives

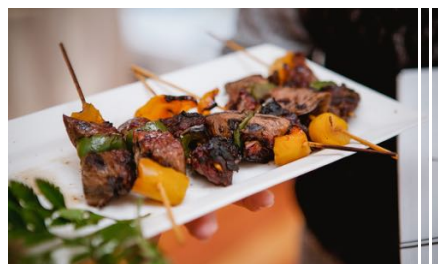
Vegetable Selections

- Crispy Spring Rolls with Zesty Orange Sauce
- Spinach, Shallot & Parmesan Tartlets
- Spanakopita
- Caesar Salad Bites in Parmesan Tuile Cups
- Baked Stilton-stuffed Crimini Mushrooms & Garlic Crumbs
- Wild Mushroom Risotto Bites with a Red Pepper Aioli
- Edible Spoons with Fire-Roasted Tomatoes, Spinach, Onion & Balsamic Glaze
- Parmesan & Chive Stuffed Baked Truffle Baby Potatoes (gf)
- White Truffle Potato Croquette with a Chive Sour Cream
- Vegetable Copanata Star (vv)
- Crispy Bosc Pear Chip with Chevre & Olive Tapenade, Toasted Pistachio & Asiago Crisp
- Vegetable Cornucopia with a Cilantro Pesto
- Herb-spiced Crispy Goat Cheese Rounds with an Artichoke Aglio
- Phyllo with Wild Mushroom Filling
- Vegetable Goat Cheese & Garlic Crouton Stuffed Zucchini Wheels
- Truffle Cauliflower Soup Shooter & Parmesan Crisp
- Baked Buffalo Cauliflower Bites (vv) with a Blue Cheese Dip

(df) - dairy free (gf) - gluten free (vv) - vegan

www.pranzi.com • info@pranzi.com • 401.383.3631

PASSED HORS D'OEUVRES



Ultra Premium Selections

\$4.00 each per person

Can also be ordered for non-staffed deliveries by the dozen.

Beef Selections

- Steak Tartare on Waffle Cut Potatoes & Truffle Aioli
- Surf & Turf Skewers with Garlic & Herb Aioli
- Beef Short Ribs on Edible Spoon
- Beef Bourguignon in Puff Pastry
- Beef Short Rib & Fontina Panini
- Moroccan Lamb Kabobs with Yogurt Sauce
- Grilled Lamb Lollipops with Papaya Yogurt Sauce (gf)
- Grilled Lamb Lollipops with Goat Cheese & Hazelnut Crust with Port Wine Syrup (gf)
- Grilled Lamb Lollipops with Mint & Pistachio Pesto (gf)
- Veal Oscar on Edible Spoon
- Petite Veal Saltimbocca Lollipops

Poultry Selections

- Chicken Wellington with Mushroom Duxelle
- Chicken Mousse with Black Sea Salt Savory Cannoli
- House Cured Duck Breast Prosciutto with Manchego Cheese & Arugula Crostini
- Duck Confit Wellington with Orange-Balsamic Reduction & Mushroom Duxelle
- Mini Duck Confit & Scallion Pancake with Caramelized Onion & Peach Glaze
- Duck with Grand Marnier Glaze on Edible Spoon
- Duck à l'Orange on Edible Spoon
- Pan Seared Hudson Valley Foie Gras on Brioche with Fig Jam & Pink Sea Salt

Seafood Selections

- Fish & Chip Cones with Citrus Tartar
- Hazelnut-crust Sea Scallops with Pear Puree (df)
- Shrimp or Bay Scallop Ceviche with Cilantro & Lime Salsa on Mini Spoons
- Parma Prosciutto Wrapped Shrimp with a Tangerine White Balsamic Reduction (df, gf)
- Maui Shrimp Spring Roll with a Soy Ginger Glaze
- Sesame-crust Shrimp with Tahini-Ginger Dipping Sauce (gf, df)
- Grilled Shrimp, Plum Tomatoes, Cipollini Onions, Mozzarella & Roasted Tomato Aioli on Toasted Baguette
- Shrimp Scampi on Edible Spoon
- Cotton Candy Wrapped Shrimp with Sweet & Savory Seasoning
- Crispy Potato & Soppressata Wrapped Shrimp with Heirloom Tomato & Shallot Jam (df, gf)
- Lobster Macaroni & Cheese Tartlets
- Miniature Lobster Tacos with Jicama Slaw
- Lobster Bisque Shooters
- Lobster Fra Diavolo on Edible Spoon
- Escargot Wrapped Puff Pastry with Pernod & Garlic Butter
- Raspberry Point Oyster Shooters with Tequila, Lime, Jalapeño & Cilantro with Black Sea Salt Rim (df, gf)
- New Zealand Green-Lipped Mussels with Roasted Tomatillo Salsa & Micro Greens (df, gf)
- Cornmeal Fried Oysters with Sriracha Aioli
- Crab Salad Savory Cannoli
- Sushi Grade Ahi Tuna Poke Hand Rolls with Sesame & Avocado

Vegetable Selections

- Artichoke & Goat Cheese Croquettes with a Roasted Red Pepper & Garlic Mayo
- Ricotta Stuffed Squash Blossoms with Marinara Dipping Sauce (*Seasonal*)
- Phyllo Wrapped Figs with Pernod Mascarpone (gf)
- Fresh Figs with Parma Prosciutto, Gorgonzola & Balsamic Glaze (gf) (*Seasonal*)

(df) - dairy free (gf) - gluten free (vv) - vegan

SPECIALTY STATIONS

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

All Stations are available in Appetizer, Luncheon or Dinner Portions.

CRUDITÉ 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

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..

\$7.99 per person

Gourmet Cheese Selections Available Upon Request. Additional Fees Apply.



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.

TUSCAN TABLE

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.

TAPAS TABLE

Grilled Chicken Skewers, Grilled Shrimp Skewers, Petite Beef Tenderloin Sandwich with Horseradish Cream Sauce, Fresh Caprese Salad, Orzo Florentine Sun-dried Tomato Salad, Marinated Mushrooms, Medley of Olives, Marinated Artichokes, Native Grilled Garden Vegetables and an Eclectic Cheese Board.

BRUSCHETTA STATION

Baguette Crostini alongside the following toppings:

- Farm Fresh Chopped Heirloom Tomato, Garlic and Basil
- Sun Dried Tomato, Roasted Red Pepper and Pesto
- Olive Tapenade

Available as a Build-Your-Own Bite or Stationary Display.

STATIONARY GRILLED PIZZA OR FLATBREAD STATION

A Variety of Artisan Grilled Pizzas or Thin Crust Flatbreads with your Favorite Toppings prepared by our Chef in the Kitchen.

SLIDER STATION

Selections include, but are not limited to the following:

- Kobe Beef Sliders with Sharp Cheddar, Caramelized Onions and Roasted Garlic Aioli
- Grilled Chicken Sliders with Pepper Jack Cheese, Roasted Red Peppers and Chipotle Garlic Aioli
- Vegetarian Sliders with Fresh Mozzarella, Sliced Roma Tomatoes and Basil Pesto

SUSHI BAR

California Rolls, Tuna Rolls, Cucumber Rolls, and Grilled Salmon Rolls. Accompanied by Wasabi, Ginger, Soy Sauce & Citrus Sauce.

RAW BAR

Choose from Iced Jumbo Shrimp with Cocktail Sauce, Little Necks on the Half Shell, Fresh Shucked Oysters on the Half Shell, Smoked Mussels, Smoked Scallops, Smoked Salmon, Smoked Bluefish, Snow Crab Claws and Lobster Tails. Beautifully displayed on crushed ice and accompanied by Dipping Sauces.

Ice Sculptures Available Upon Request.

Also Available as a Chef-Tended Action Station.

CHOWDER STATION

Your Choice of Creamy New England Clam Chowder, Rhode Island Clear Clam Chowder, Manhattan Red Clam Chowder or Roasted Corn Chowder. Accompanied by Oyster Crackers. Home-style Clam Cakes and/or Baked Stuffed Clams also available.

RHODE ISLAND COASTLINE STATION

Fish & Chips with Tartar Sauce and Malt Vinegar served in Paper Cones, Miniature New England Lobster Rolls, Rhode Island Stuffies, Creamy New England Clam Chowder and Home-style Clam Cakes



All Stations Have a 25 Guest Minimum.



SALAD STATION

Mixed Field Greens and Romaine Leaf Lettuce accompanied by an Artists'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 Fresh Whipped Butter.

INTERACTIVE PASTA STATION (Attendant Required)

Pasta gently sautéed table-side 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 Mix-Ins. Served with Artisan Rolls and Fresh Whipped Butter.

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.

ITALIAN STATION

Fresh Garden Salad, Chicken Parmesan, Home-style Meatballs, Sausage and Peppers in Natural Juices and Stuffed Shells served with Assorted Artisan Rolls and Fresh Whipped Butter.

INTERACTIVE GRILLED 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 Pizza Sauce.

Available for Outdoor Events Only.

INTERACTIVE CARVED MEAT STATION (Attendant Required)

Chef-Carved Meat Fresh Off the Grill! Choose from:

- Herb Crusted Black Angus Beef Tenderloin
- Top Round Sirloin
- Roasted Turkey Breast
- Budaball Ham
- Fresh Herbed Roast of Pork Loin
- Steamship Round of Beef (*Minimum of 75 Guests*)

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

KABOB STATION

Fresh Herb Chicken Skewers, Beef Tenderloin Teriyaki Skewers, Dry Rub Jumbo Grilled Shrimp Skewers, Fresh Grilled Garden Vegetable Skewers and Confetti Rice.

BARBECUE STATION

Marinated Flank Steak, Bone-in Barbecue Chicken, Native Corn on the Cob, Cole Slaw, Home-style Baked Beans, Creamy Red Bliss Potato Salad, Old Fashioned Corn Bread and Native Watermelon

MASHED POTATO BAR

Yukon Gold Mashed Potatoes and Smashed Sweet Potatoes accompanied by Applewood Smoked Bacon, Broccoli, Chives, Sautéed Mushrooms & Onions, Diced Tomatoes, Shredded Cheese, Sour Cream, Pecans, Herb Shallot Gorgonzola Butter and Cinnamon Maple Butter.

Baked Potato Options also available by request.

RISOTTO STATION

Let your Guests select from Roasted Butternut Risotto topped with Sliced Almonds, Vegetable Medley Risotto, Seafood Risotto or Exotic Mushroom Risotto. Accompanied by Assorted Artisan Rolls with Fresh Whipped Butter.

Also available as a Chef-Tended Action Station.

All Stations Have a 25 Guest Minimum.

SPECIALTY GRILLED CHEESE STATION

Your Choice of Three of Pranzi's Own Mouthwatering Combinations:

- Apple, Bacon & Cheddar Cheese on Fresh Wheat Bread
- Tomato, Mozzarella & Basil Pesto on Hearty White Bread
- Fresh Fig Jam & Havarti Cheese on Rye Bread
- Pepper Jack Cheese, Warm BBQ Chicken & Red Onion on Multigrain Bread
- Sweet Nutella, Mascarpone & Fresh Strawberry on Italian Bread

MINIATURE COMFORT FOOD STATION

Artfully Presented Miniature Delicious Bites of Warm Comfort:

- Baked Mini Ramekins of Macaroni with White Cheddar Cheese
- Miniature Creamy Homemade Chicken Pot Pies
- Miniature Beef Brisket Bites served with a Homemade BBQ Au Jus and Sweet Potato Fries
- Warm Vegetarian Chili served in Miniature Mason Jars topped with Shredded Cheddar Cheese

PUB STYLE STATION

A Delicious Sampling of Favorite Casual Flavors:

- Pulled Pork Sliders on Buttermilk Biscuits with a Southern-style Gravy
- Chicken Wings Trio: Buffalo, BBQ Dry Rub & Asian Flavors served with Dipping Sauces
- Grilled Chicken Quesadillas
- Miniature Potato Skins with Bacon, Cheddar Cheese & Scallions
- Breaded Mozzarella Triangles with Homemade Marinara Sauce

MACARONI AND CHEESE STATION

A Delicious Variety of an Old-Fashioned Favorite:

- Traditional White Cheddar Mac and Cheese
- Buffalo Mac and Cheese
- Barbecue Chicken Mac and Cheese
- Lobster Mac and Cheese



OLD FASHIONED BARBECUE STATION

- Fresh Sirloin Burgers
- Jumbo All-Beef Hot Dogs
- Grilled Barbecue Chicken on the Bone
- Creamy Potato Salad & Pranzi's Pasta Salad
- Traditional Coleslaw
- Accompanied with Native Corn on the Cob, Homemade Corn Bread, and Sliced Watermelon.
- Upgrade Enhancements Available: Sliced Marinated Flank Steak, Sausage & Peppers, Fresh Turkey Burgers or Veggie Burgers.

NACHO BAR

Crispy Home-style Tortilla Chips accompanied by Garden Salsa, Jalapeño Peppers, Diced Tomato, Diced Green and Red Peppers, Black Olives and Diced Onion. Served with a Warm Cheese Fondue. Guacamole also available.

FAJITA STATION

Create Your Own Fajitas! Flour and Corn (*GF*) Tortillas, Marinated Chicken Breast, Marinated Flank Steak, Cheddar Cheese, Shredded Lettuce, Tomatoes, Sautéed Onions & Peppers, Black Olives, Sour Cream, Black Beans & Corn, Avocado, Salsa and Spanish Rice.

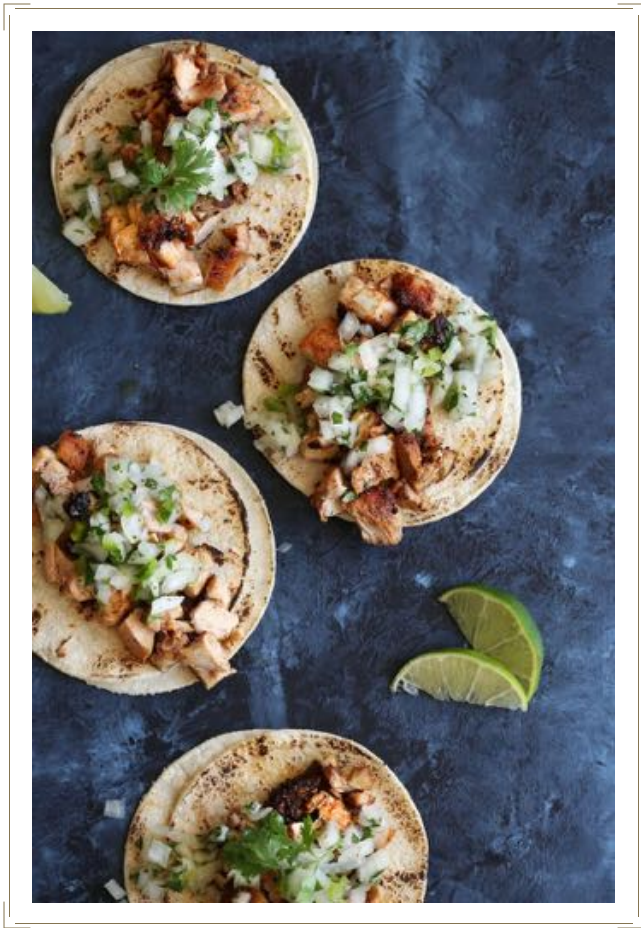
HANDMADE TACO STATION

Seasoned Ground Sirloin, Chopped Tomatoes, Black Olives, Cheddar Cheese, Shredded Lettuce, Salsa and Sour Cream. Accompanied with Hard and Soft Taco Shells. Marinated Chicken, Fresh Fish or Grilled Shrimp options also available.

POT PIE STATION

Miniature Ramekins of the following fillings topped with Puff Pastry: Chicken Pot Pie, Salmon Pot Pie and Beef Pot Pie.

All Stations Have a 25 Guest Minimum.



MEXICAN STREET TACO STATION

- Mini Carnitas Tacos with Mild Salsa and Blended Cheeses
- Mini Cod Tacos with Mild Salsa, Pickled Onion and Bibb Lettuce
- Home-style Guacamole served in a Traditional Granite Bowl with Corn Tortilla Chips
- Edamame Succotash with Edamame, Corn, Tomato, Sweet Onion, and Fresh Herbs
- Rice and Black Beans

ASIAN STATION

- Sweet and Sour Chicken
- Pad Thai: Rice Noodles, Bok Choy, Bean Sprouts and Peanuts with Pad Thai Sauce
- Thai-Style Stir Fry with Lime, Lemongrass, Green Beans, Carrots, Broccoli, Red and Green Peppers
- Jasmine Rice
- Miniature Spring Rolls with Zesty Orange Dipping Sauce

MEDITERRANEAN STATION

Tabbouleh, Baba Ghanoush, Cheese Tiropita, Homemade Red Pepper Hummus, Pita Bread, Tzatziki Sauce, Kalamata Olives, Stuffed Grape Leaves, Feta Cheese and Dill Greek Yogurt Dip.

INDIAN STATION

- Mixed Greens Salad with Tomato, Red Onion, Cucumber and Shredded Carrots finished with a Curried Lime Yogurt Dressing
- Bilhari: Grilled Lamb Skewers
- Curry: Vegan Sweet Potato & Butternut Squash
- Masala: Vegan Chana Marsala (Curried Garbonzo Beans)
- Basmati Rice
- Boisin Pesto Naan
- Naan Bread (Grilled)

INTERACTIVE WOK STATION (Attendant Required)

Prepared to Order in Sizzling Woks at a Chef-Attended Station:

- Ginger Hoisin Beef, Five Spice Pork and Lemongrass Chicken
- Tossed with a choice of Pea Pods, Baby Corn, Julienned Red Peppers, Shiitake Mushrooms, Bok Choy, Broccoli and Thai Basil
- Accompanied with a Variety of Sauces: Sweet Soy, Sesame, Thai Peanut and Thai Chili
- Served over Jasmine Rice and Lo Mein Noodles.

NEW ENGLAND CLAMBAKE

- Creamy New England Clam Chowder
- Homestyle Clam Cakes
- Mixed Greens Salad with Balsamic Vinaigrette
- Pranzi's Pasta Salad
- Steamers in Natural Juices
- 1 1/4 lb. Lobster with Drawn Butter
- BBQ Chicken or Grilled Flank Steak
- Accompanied with Native Corn on the Cob, Baked Beans, Homemade Cornbread and Sliced Watermelon.

All Stations Have a 25 Guest Minimum.



INTERACTIVE CHOCOLATE FOUNTAIN

(Attendant Required)

Warm Flowing Chocolate Cascading off Three Tiers. Choose Six Items to Dip: Pineapple, Fresh Strawberries, Brownies, Marshmallows, Rice Krispie Treats, Biscotti, Assorted Cookies, Fresh Melon, Bananas, Coconut Macaroons, Doughnut Holes or Pretzel Sticks. Sweet & Spicy Chocolate is also available. *Minimum of 100 Guests. Petite Chocolate Fountain also available.*

ICE CREAM DREAMS BAR (Attendant Required)

Vanilla Bean and Chocolate Ice Cream served with your favorite toppings. Toppings to include: Classic Candy Pieces, Walnuts, Real Whipped Cream, Fresh Fruit Toppings, Hot Fudge, Caramel Sauce and Maraschino Cherries.

Assorted Gelatos or Ice Cream Sandwich Bar also available.

CANDY BAR

Scoop and Bag your Favorite Treats! Assorted Candies to be displayed in Old Fashioned Apothecary Jars. Flavors may include: M&M's, Licorice, Gummy Bears, Jelly Beans, Swedish Fish, Smarties, Tootsie Rolls, Pixy Stix and many others are available.

Customized Candy Bars in Coordinating Colors are Available.

CANNOLI STATION

An Assortment of Delicious Cannoli Shells filled with Traditional Sweet Cream, Chocolate Ricotta Cream and Orange Grand Marnier Cream sprinkled with Chocolate Chips, Butterscotch Chips, Walnuts, Pistachio Nuts, Sprinkles or Powdered Sugar.

SHORTCAKE STATION

Create the Dessert of your Dreams! Home-style Buttermilk Biscuits and Butter Pound Cake, Fresh Strawberries, Mandarin Oranges, Fresh Blueberries, Plump Peaches, Pineapple and Fresh Raspberries with Real Whipped Cream.

All Stations Have a 25 Guest Minimum.

DOUGHNUT STATION

Baker-Prepared Doughnuts, beautifully displayed on Tiered Platters, available in your favorite flavors. Selections include: Honey Glazed, Frosted, Cinnamon Sugar, Traditional, Sprinkles or Apple Cider.

MINIATURE HAND PIE BAR

Adorable Miniature Hand Pies, available in your choice of Four Seasonal Flavors: Cherry, Apple, Crumbled Apple, Peach Cobbler, Blueberry Cobbler or Nutella. Customized Decorations & Icings available.

FRENCH MACARON BAR

Select Up to Two Flavors of this delicate French confection: Pistachio, Orange, Lemon, Lime, Passion Fruit, Chocolate, Raspberry, Blackberry, Hazelnut or any Custom Color or Flavor Combination.

Wedding Favor Options also Available.

S'MORES STATION (Attendant Required)

Bring this Tasty Outdoors Treat Indoors! We'll bring our Fire Box for guests to roast marshmallows over. Includes everything you will need for a good old fashion S'more – Graham Crackers, Hershey's Chocolate, Marshmallows and Skewers.

INTERACTIVE MILKSHAKE STATION

(Attendant Required)

This unique Interactive Station has all the thrills of a '50s Diner. Your Choice of Chocolate, Vanilla or Strawberry Ice Cream. Accompanied by Sprinkles, Chocolate Shavings and Real Whipped Cream.

HOT CHOCOLATE STATION

A Cozy End to your Evening! Delicious Hot Chocolate served with Candy Canes, Cocoa Powder, Miniature Marshmallows, Cinnamon, Real Whipped Cream, Shaved Chocolate and Peppermint Patties.



SKILLET COOKIE STATION

Hot, Fresh Oven-Baked Chocolate Chip, Sugar and Peanut Butter Cookies made in Miniature Ramekins served with a Scoop of Vanilla Bean Ice Cream & a Drizzle of Chocolate Syrup.

CUSTARD STATION

An Assortment of Creamy, Delectable Custards served in Miniature Ramekins. Select Three Flavors: Creme Caramels (Flan), Bread Pudding, Pot de Creme, Panna Cotta or Crème Brûlée.

TRUFFLE STATION

A Selection of Truffle Treats Beautifully Displayed. Select up to Three Flavors: Milk Chocolate, Dark Chocolate, White Chocolate, Chocolate Raspberry, White Chocolate Coconut, Cookie Dough and Peanut Butter.

DOUGHNUT HOLE STATION

Let your Guests Dip Our House-made Doughnut Hole Pops into a Variety of Sweet Dipping Sauces and Toppings, including Honey Glaze, Caramel Sauce, Chocolate Sauce, Sugar Glaze, Powdered Sugar and Sprinkles.

STUFFED COOKIE STATION

Homemade Cookies stuffed with your Favorite Candy Treats:

- Chocolate Chip Cookie with Hershey's Kisses
- Peanut Butter Cookie with Reese's Peanut Butter Cup
- Almond Sugar Cookie with Almond Joy
- Heath Bar Cookie with Heath Bar
- Sugar Cookie with Rolo Chewy Caramel



All Stations Have a 25 Guest Minimum.



LIQUOR-INFUSED DESSERT STATION

Select Three of our Indulgent Alcohol-Spiked Desserts:

- Cocoa Rum Balls
- Cordial Cherries
- Russian Tea Cakes
- Chocolate Port & Nut Terrine
- Bailey's Cookies & Cream Parfaits
- Cognac Butterscotch Pudding
- Zabaglione Cream with Fresh Berries
- Limoncello Cake

BUNDT CAKE STATION

A Beautiful Display of Three Flavors: Lemon, Blueberry Lemon, Salted Caramel, Apple Crumble, Cinnamon or Chocolate Bundt Cakes. Available as Miniature or Full Size Cakes.

SWEET & SPICY STATION

Tantalize your Guests' Taste Buds with these Sweet & Spicy Selections:

- Cayenne Caramel Popcorn
- Chile-Infused Chocolate Truffles
- Kickin' Tabasco Chocolate Chip Cookies
- Strawberry Mousse Cups in Black Pepper Crust with Sambuca Glaze

POPCORN STATION

Make Your Event Pop! An Assortment of Eclectic Popcorn Flavors, from Caramel to Salted, Sweet to Spicy, displayed in Baskets or Apothecary Jars for Guests to Bag and Munch.

Assorted Seasonings and Mix-Ins Available by Request.

RUSTIC DESSERT DISPLAY

The perfect complement to your rustic-themed event! Old Fashioned Favorites displayed on Wooden Platters. Selections include: Bundt Cakes, Lemon Bars, Raspberry Crumble Squares, Vanilla Pound Cake Loaf and Mason Jar Cobblers in Assorted Flavors.

SPECIALTY BRUNCH STATIONS

YOGURT STATION

Build-Your-Own-Breakfast with this Heart Healthy Station!
Vanilla Yogurt accompanied with Honey Nut Granola, Walnuts,
Mandarin Oranges, Sliced Peaches, Fresh Strawberries,
Blueberries and Raspberries on the side to mix in.

INTERACTIVE OMELETTE STATION (Attendant Required)

Watch our Chef prepare your customized omelette right at our station!
Crisp Bacon, Chopped Ham, Italian Sausage, a Medley of Cheese, Fresh
Broccoli, Green Peppers, Sliced Mushrooms, Diced Tomatoes,
Asparagus, Chopped Onions and Fresh Spinach to mix in.
Egg Whites Available Upon Request.

BELGIAN WAFFLE STATION

Fluffy, Homemade Belgian Waffles served with fresh Assorted Berries,
Fresh Whipped Cream, Nuts, Assorted Syrups, Chocolate Syrup,
Nutella, Honey, Preserves and Butter.
Interactive Station is Available by Request.

CRÊPE STATION

French Crêpes with your Guest's choices of Nutella, Fresh Strawberries,
Fresh Blueberries, Real Whipped Cream, Toasted Coconut,
Bananas Foster Sauce, Cherries Jubilee,
Toasted Almond Slices and Powdered Sugar.
Interactive Station is Available by Request.

Many additional options are available in our Breakfast Packages.



All Stations Have a 25 Guest Minimum.

Non-Alcoholic Beverage Service

SILVER SERVICE COFFEE STATION

Fresh Brewed Illy Coffee
Regular & Decaffeinated
\$2.50 per person

Assorted Teas
\$0.50 additional 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

Liqueurs and Cordials available for an additional fee.

MINERAL WATER

Acqua Panna, 0.5 liter	\$2.50
Acqua Panna, 1 liter	\$4.50
San Pellegrino Sparkling Water, 0.5 liter	\$2.50
Poland Spring Bottled Water	\$1.50

OLD FASHIONED FRESH LEMONADE

Displayed in Mason Jars with spigots garnished with Fresh Lemon Wheels
\$2.50 per person

WARM APPLE CIDER

Garnished with Fresh Cinnamon Sticks.
Passed Butler-Style or 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

REFRESHING SWEET ICED TEA

Displayed in Mason Jars with spigots garnished with Fresh Lemon Wheels
\$2.50 per person

INFUSED ICED WATER

Displayed in Mason Jars with spigots garnished with Fresh Fruit or Cucumber
\$2.25 per person

DEL'S FROZEN LEMONADE

A Rhode Island Classic!
Lemon and Watermelon passed Butler-Style in the famous green and yellow Del's Cup!
\$2.95 per person

DEL'S LEMONADE CART

Available for Rental
\$95.00



Bar & Liquor Packages

GOLD BEVERAGE PACKAGE \$29.99 per person

Spirits - Grey Goose or Ketel One Vodka, Tito's Vodka, Stolli Raspberry, Bombay Sapphire Gin, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Rum, Southern Comfort, Patrón, Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey, Crown Royal Canadian Whiskey, Maker's Mark Bourbon, Johnnie Walker Red Label, Glenlivet 12 Year Old Scotch, Kahlua, Bailey's, Disaronno Amaretto Liqueur, Grand Mariner, and Bar Mixers

Beer - Choose Four Selections

Wine - Our Six Selections of House Wine

SILVER BEVERAGE PACKAGE \$24.99 per person

Spirits - Absolut Vodka, Tito's Vodka, Stolli Raspberry, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Southern Comfort, Jack Daniel's Tennessee Whiskey, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Jameson Irish Whiskey, Dewar's Scotch, Kahlua, Bailey's, and Bar Mixers

Beer - Choose Three Selections

Wine - Our Six Selections of House Wine

BRONZE BEVERAGE PACKAGE \$21.99 per person

Spirits - Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Dewar's Scotch, and Bar Mixers

Beer - Choose Three Selections

Wine - Our Six Selections of House Wine

BEER & WINE PACKAGE \$18.99 per person

Beer - Choose Three Selections

Wine - Our Six Selections of House Wine

All Bar Packages Include: Fruit, Glassware, Non-Alcoholic Beverages and Ice.

House Wine Selection: Yellow Tail Chardonnay, Pinot Grigio, Riesling, Cabernet, Merlot and Beringer White Zinfandel Rosé

Beer Selections: Budweiser, Bud Light, Heineken, Corona, Sam Adams Boston Lager, Sam Adams Seasonal, Blue Moon, Yuengling, Narragansett Lager, Newport Storm, Harpoon IPA

Customize your Beverage Package!

Specialty Wines, Craft Beers, and Additional Liquors are available. Additional fees may apply.

Enhancements

Prices to be determined.

CIGAR STATION

Let your guests enjoy a glass of Port Wine or a selection of Whiskeys and a Cigar.

CORDIAL BAR

Grand Marnier, Disaronno, Frangelico, Kahlua, Bailey's Irish Cream, Anisette and Sambuca.

Godiva Chocolate Liqueur and White Chocolate Liqueur also available.

BELLINI OR MIMOSA BAR

A selection of fruit purees, juices and sparkling wine.

LIMONCELLO SERVICE

Passed Butler-Style and served in chilled cordial glasses topped with a candied lemon peel.

SIGNATURE COCKTAILS

Sangria, Margaritas, Champagne Cocktails, and many more available! *Ask your Sales Manager for our latest selections.*

UNDER 21 SOFT DRINK BAR \$7.50 per person

Includes assorted Soft Drinks, Juices and Water

With the purchase of an Open Bar Package

CASH BAR SET-UP FEE

Up to 99 Guests	\$150.00
100 or more Guests	\$1.50 per person

TOASTS

Champagne Toast	\$3.95 per person
Prosecco Toast	\$4.95 per person

NON-ALCOHOLIC BAR SET UP

You may select to supply your own alcohol. Pranzi will still supply the Mixers, Non-Alcoholic Beverages, Fruit, Drinkware, Liability Insurance and Ice.

Full Bar with Glassware	\$8.50 per person
Beer & Wine Bar with Glassware	\$7.50 per person
With Plastic Drinkware	\$5.50 per person

The caterer is required by law to handle and transport your alcohol in and out of our venues.

Transportation Fee	\$650.00
--------------------	----------

Beverage Packages are based on a 5 hour time frame: the first 4.5 hours will have alcohol service; the last half hour is non-alcoholic beverages only.

Rhode Island

BRISTOL COUNTY

**Blithewold Mansion,
Gardens & Arboretum**
Bristol, RI
401.253.2707
blithewold.org

Bristol Yacht Club
Bristol, RI
401.253.2922
bristolyc.com

Colt State Park
Bristol, RI
401.253.7482
riparks.com/locations/
locationcolt.html

**The Event Room
at Cutler Mill**
Warren, RI
401.628.1616
facebook.com/
theeventroomcutlermill

**Global Heritage Hall
at Roger Williams University**
Bristol, RI
401.254.3067
rwu.edu

**Haffenreffer Grant
of Mount Hope**
Bristol, RI
401.863.3100
brown.edu

Herreshoff Marine Museum
Bristol, RI
401.253.5000
herreshoff.org

Linden Place
Bristol, RI
401.253.0390
lindenplace.org

KENT COUNTY

**Aspray Boat House
at Pawtuxet Park**
Warwick, RI
401.738.2000
friendsofpawtuxetvillage.org

Elks Lodge #14
Warwick, RI
401.737.9510
tri-city14.com/home.html

**Goddard Memorial
State Park**
East Greenwich, RI
401.884.2010
riparks.com/locations/
locationgoddard.html

St. Benedict's Catholic Church
Warwick, RI
401.737.9492
parishesonline.com/find/
st_benedict-church-02889

Varnum Memorial Armory
East Greenwich, RI
401.884.4110
varnumcontinentals.org

Warwick Center for the Arts
Warwick, RI
401.737.0010
warwickcfa.org

Westminster Unitarian Church
Warwick, RI
401.884.5933
westminsteruu.org

NEWPORT COUNTY

Dragonline Studio
Jamestown, RI
401.339.7751
rental.duncanlaurie.com

**Easton's Beach
Rotunda Ballroom**
Newport, RI
401.845.5812
cityofnewport.com

Eisenhower House
Newport, RI
401.847.6740
eisenhowerhouse.com

Fort Adams
Newport, RI
401.619.5801
fortadams.org

Fort Getty Pavilion
Jamestown, RI
401.423.7211
jamestownri.gov

Glen Manor House
Portsmouth, RI
401.683.4177
glenmanorhouse.com

Greenvale Vineyards
Portsmouth, RI
401.847.3777
greenvale.com

**International Tennis
Hall of Fame**
Newport, RI
401.324.4061
tennisfame.com

The Meeting House
Tiverton, RI
401.624.6200
themeetinghouse.info

**Newport Beach
Hotel & Suites**
Middletown, RI
401.380.1921
newportbeachhotel
andsuites.com

The Newport Colony House
Newport, RI
401.846.2980
newporthistory.org/
properties/colony-house

Norman Bird Sanctuary
Middletown, RI
401.846.2577
normanbirdsantuary.org

Villa One Twenty
Middletown, RI
401.924.2210
villaonetwenty.com

Wetherledge
Jamestown, RI
401.423.1499
wetherledge.com

PROVIDENCE COUNTY

Aldrich House
Providence, RI
401.331.8575
rihs.org/rentals

**The Alex and Ani City Center
(The Providence Rink)**
Providence, RI
401.331.5544
alexandanicenter.com

Cranston Portuguese Club
Cranston, RI
401.941.9531
facebook.com/
cranstonportugueseclub

The Episcopal Conference Center
Pascoag, RI
401.568.4055
eccri.org

Edgewood Manor
Providence, RI
401.781.0099
providence-lodging.com

Egavian Cultural Center
Providence, RI
401.272.7712
wicn.org

**Forget-Me-Not Gallery &
Community Education Center**
Pawtucket, RI
401.721.5220
samaritansri.org

Hearthside House Museum
Lincoln, RI
401.726.0597
hearthsidehouse.org

Hope Artiste Village
Pawtucket, RI
401.722.0752
hopeartistevillage.com

John Brown House
Providence, RI
401.331.8575 x.362
rihs.org/museums/
john-brown-house

Rhode Island, continued

PROVIDENCE COUNTY, continued

Joy Homestead

Cranston, RI
401.944.9226
cranstonhistoricalsociety.org/
joy-homestead

Lippitt House Museum

Providence, RI
401.453.0688
preserveri.org/
visit-lippitt-house-museum

The Meehan Overlook

at Notte Park
North Providence, RI
401.383.3631
northprovidenceri.gov/
meehan-overlook

The Met

Pawtucket, RI
401.721.0723
themetri.com

Museum of Work & Culture

Woonsocket, RI
401.769.9675
rihs.org/museums/
museum-of-work-and-culture

The Pawtucket Armory

Pawtucket, RI
401.721.0723
pawtucketarmoryartscenterllc.com

Providence Athenaeum

Providence, RI
401.421.6970
providenceathenaeum.org

Providence G Ballroom

Providence, RI
401.585.8005
providenceg.com

Providence Performing Arts Center

Providence, RI
401.421.2787
ppacri.org

The Purple Cat Winery & Vineyard

Chepachet, RI
401.566.9463
purplecatwinery.com

Red DWG Library

Pawtucket, RI
347.267.8245
reddwglibrary.com

Roger Williams Park Botanical Center

Providence, RI
401.785.9450
rogerwilliamsparkevents.com

Roger Williams Park Casino

Providence, RI
401.941.5640
rogerwilliamsparkevents.com

Save the Bay Center

Providence, RI
401.272.3540
savebay.org/baycenter

Slater Mill

Pawtucket, RI
401.725.8638
slatermill.org

Sprague Mansion

Cranston, RI
401.944.9226
cranstonhistoricalsociety.org/
sprague-mansion

Swan Point Cemetery

Providence, RI
401.272.1314
swanpointcemetery.com

Trinity Repertory Company

Providence, RI
401.453.9237
trinityrep.com

Verde Vineyards

Johnston, RI
401.394.2317
verdevineyardsri.com

SOUTH COUNTY

Camp Hoffman

South Kingstown, RI
401.783.2367
gsri.org/
misc_rentourproperties.html

Elks Lodge #1899

Wakefield, RI
401.783-7819
elks.org

Farmhouse-by-the-Sea

South Kingstown, RI
401.323-7616
farmhouse-by-the-sea.com

The Horseshoe Farm

Westerly, RI
401.932.6474
facebook.com/pages/
horseshoe-farm

Kinney Bungalow

at Sunset Farm
Narragansett, RI
401.788.2573
kinneybungalow.com

North Beach Club House

Narragansett, RI
401.788.2573
northbeachclubhouse.com

South County Flowers Farm

Charlestown, RI
401.450.4394
southcountyflowers.com

South County Museum

Narragansett, RI
401.783.5400
southcountymuseum.org

The Towers

Narragansett, RI
401.782.2597
thetowersri.com

Connecticut

Allen Hill Farm

Brooklyn, CT
860.779.0762
allenhillfarm.com

Branford House (UConn)

Groton, CT
860.405.9072
averpoint.uconn.edu/
branford

Tyrone Farm

Pomfret Center, CT
860.928.3647
tyronefarm.com

Massachusetts

**Allens Pond
Wildlife Sanctuary**
Westport, MA
508-636.2437
massaudubon.org

Arrowhead Acres
Uxbridge, MA
508.278.5017
arrowheadacres.com

**Attleboro Area
Industrial Museum**
Attleboro, MA
508.222.3918
industrialmuseum.com

Bourne Farm
North Falmouth, MA
508.548.8484
saltpondsanctuaries.org/
bourne-farm

Cotsidas Cultural Center
Worcester, MA
508-791.7326
cotsidasculturalcenter.com

Eagle Event Center
Fall River, MA
774.201.0799
facebook.com/
www.eaglefallriver

Endicott Estate
Dedham, MA
781.326.0012
endicottestate.com

**Evangelical Baptist Church
of Newton**
Newton, MA
617.932.7906
evangelicalbaptist.org

**The First Baptist Church
of Worcester**
Worcester, MA
508.755.6143
fbc-worc.org/weddings

Five Bridge Inn
Rehoboth, MA
508.252.3190
fivebridgeinn.com

The Gardens at Elm Bank
Wellesley, MA
508.653.9641
masshort.org/weddings-and-
functions-at-the-gardens-at-
elm-bank

**Habitat Education Center
and Wildlife Sanctuary**
Belmont, MA
617.489.5050
massaudubon.org

Heather Hill Country Club
Plainville, MA
401.383.3631
heatherhillcountryclub.com

Hollis Hills Farm
Fitchburg, MA
978.696.3130
hollishillsfarm.com

**Long Pasture
Wildlife Sanctuary**
Cummaquid, MA
508.362.7475
massaudubon.org

Mechanics Hall
Worcester, MA
508.752.5608
mechanicshall.org

**Narrows Center
for the Arts**
Fall River, MA
508.324.1926
narrowscenter.org

**North River
Wildlife Sanctuary**
Marshfield, MA
781.837.9400
massaudubon.org

Prowse Farm
Canton, MA
781.828.6111
prorowsefarm.org

Sanborn House
Winchester, MA
781.721.0135
winchesterhistorical
society.org

Terrydiddle Farm
Rehoboth, MA
508.813.2240
terrydiddlefarm.com

Thayer Homestead
Medway, MA
508.321.4800
thayerhomestead.com

**Tower Hill
Botanic Garden**
Boylston, MA
508.869.6111
towerhillbg.org

**Wentworth Hills
Country Club**
Plainville, MA
401.383.3631
wentworthhills
countryclub.com

**Wellfleet Bay
Wildlife Sanctuary**
Wellfleet, MA
508.349.2615
massaudubon.org

We also specialize in events at Homes and Private Grounds
throughout RI, MA and CT.

*We are constantly adding to our venue list.
If you do not see your venue listed, please give us a call!*

Pranzi has Officially Been Green Hospitality Certified since 2008.

Pranzi is a Member of the Following Associations:



Featured:





Showroom & Commissary:

10 Rosario Drive, Providence, RI 02909

www.pranzi.com | info@pranzi.com | 401.383.3631

