







Corporate & Special Events

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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 Package #1

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

\$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 (1) 10 oz. cup of fresh brewed Illy coffee (regular & decaffeinated), (1) assorted bottled juice or (1) bottled water per person.

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, (1) canned soda or (1) bottled water per person.

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 an 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 (1) canned soda or (1) bottled water per person.

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

Additional breaks are available. Please contact your Sales Representative.



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 scrambled eggs with chives, turkey sausage, applewood smoked bacon, fluffy pancakes served with syrup, crisp red skin home fries with sweet Vidalia onions
- B. Fresh fruit salad, choice of guiche 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, (1) 10 oz. cup of fresh brewed Illy coffee (regular & decaffeinated), (1) assorted bottled juice or (1) bottled water per person.

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, homestyle meatballs, grated Parmesan cheese, rolls and butter

All lunches include mixed greens salad, homemade cookies & bars, (1) canned soda or (1) bottled water per person.

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 an 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 includes (1) canned soda or (1) 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 <mark>or sau</mark>sage

Crispy red ski<mark>n home</mark> 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

Add fresh berry compote on the side - \$4.00 each

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 served 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 creams

Per person addition to coffee service - \$0.50 each

INFUSED WATER DISPLAY - \$25.00 each

Displayed in 3 gallon dispenser with spigot

Plain, Lemon, Cucumber & 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 cann<mark>ed sod</mark>as - \$1.50 each

Coke, Diet Cok<mark>e, Sprit</mark>e, Ginger Ale



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

Lau'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 nizza

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

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

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.

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 required for below packages.

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

Fresh green beans with herbs & garlic

Oven roasted sweet potatoes

Flourless chocolate torte

\$18.25 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 onion and sun-dried 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 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.

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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 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.

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 (4) different sandwich varieties per order.

CAPRESE

Fresh mozzarella, native tomatoes and fresh basil, finished with extra virgin olive oil served on a Cuban roll

ROASTED VEGETABLES

Roasted red peppers, red onion, zucchini and summer squash with red pepper aioli served on a sub roll

RAW VEGETABLE WRAP

Julienned 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 served on a sub roll

BUFFALO CHICKEN WRAP

Chicken tenders tossed with buffalo sauce with blue cheese and romaine lettuce served in a wrap

PESTO CHICKEN

Grilled pesto chicken with leaf lettuce, native tomatoes and Havarti cheese served on a sub roll

CHICKEN PORTOBELLO

Grilled chicken with caramelized onions, portobello mushrooms and blue cheese served on a sub roll

TURKEY BLT WRAP

Hickory smoked turkey breast, bacon, leaf lettuce and native tomatoes served in a wrap

ITALIAN TUNA SALAD

White albacore Italian tuna salad with leaf lettuce and native tomatoes served on a sub roll

ITALIAN GRINDER

Fresh Italian meats with pepperoncini, leaf lettuce, tomatoes, onions and provolone cheese served on a sub roll

PARMA PROSCIUTTO

Parma prosciutto with fresh mozzarella, native tomatoes and fresh basil finished with a balsamic glaze and served on a sub roll

BALSAMIC ROAST BEEF

Roast beef with caramelized onions, blue cheese and leaf lettuce finished with a balsamic glaze served on a round roll

ROAST BEEF

Roast beef with horseradish cream, leaf lettuce, native tomatoes and Havarti cheese served on a round roll

Gluten free cookie or Bread/wrap substitution - \$1.00 per person

Toast It! Panini sandwiches available - 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

CHOPPED SALAD - Romaine, ribbons of salami, provolone cheese, pepperoncini peppers and cherry tomatoes with balsamic vinaigrette



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 Vegetables

Signature sandwich upgrade options are available. See pg. 11.

Salad Boxed Lunches

Each lunch includes your choice of two: Baguette, Cookie, Brownie or Whole Fresh Fruit Canned Soda or Bottled Water; & Paper Products

\$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 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 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 4

Salad Niçoise - 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 person

FRESH FRUIT

Whole fresh fruit - \$2.50 each Fresh fruit cup - \$4.99 each Berries, grapes, melons

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

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 disposable cups, stirrers, sugar, sweeteners and creams

Per person addition to coffee service - \$0.50 each

INFUSED WATER DISPLAY - \$25.00 each
Displayed in 3 gallon dispenser with spigot
Plain, Lemon, Cucumber & 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



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, df, 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? Ask your Sales Representative for options.





Small Serves 8 - 10 guests

MediumServes 10 - 20 quests

Large Serves 30 - 40 quests

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 \$75.00 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

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 \$54.00 Medium \$100.00 Large \$150.00

ITALIAN DELI PLATTER

Parma prosciutto, capicola, salami, mortadella, sharp provolone, fresh mozzarella, pickled 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 \$65.00 Medium \$125.00 Large \$180.00

ARTISAN CHEESE BOARD

Seasonal fruits, imported cheese, dried figs, dried apricots, dried cranberries and nuts, accompanied by assorted gourmet crackers

Small \$80.00 Medium \$140.00 Large \$210.00

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 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

À La Carte



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 with a homestyle 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 housemade 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

Finger Sandwiches

Soft, flavorful rolls filled with hearty homemade salads and fresh ingredients

•	Chunky chicken salad	\$24.00 per dozen
٠	California chicken salad	\$24.00 per dozen
•	Curry chicken salad	\$24.00 per dozen
٠	White albacore American tuna salad	\$24.00 per dozen
٠	Italian tuna salad	\$24.00 per dozen
٠	Ham salad	\$24.00 per dozen
٠	Turkey	\$24.00 per dozen
٠	Roast beef	\$24.00 per dozen
٠	Egg salad	\$24.00 per dozen
٠	Ham & cheese	\$24.00 per dozenI-
	talian grinder	\$26.00 per dozen
•	Shrimp salad	\$30.00 per dozen
٠	Seafood salad	\$30.00 per dozen
•	Lobster salad	\$50.00 per dozen
•	Parma prosciutto, Gorgonzola,	\$30.00 per dozen
	cheese & apples	

 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

Entrées

Half Pan Serves 10 guests

Full Pan

Serves 25 guests

Po	ısta			Po	oultry		
•	Penne marinara	h \$35.00	f \$65.00	•	Grilled marinated chicken breast	h \$55.00	f \$95.00
•	Baked ziti	h \$37.00	f \$69.00	•	Chicken marsala	h \$57.00	f \$120.00
•	Pasta primavera	h \$42.00	f \$79.00	•	Chicken Capri	h \$57.00	f \$120.00
•	Penne pink vodka	h \$42.00	f \$79.00	•	Chicken Parmesan	h \$57.00	f \$120.00
•	Pasta with broccoli aglio	h \$42.00	f \$79.00	•	Chicken Francaise	h \$57.00	f \$120.00
•	Old fashioned macaroni & cheese	h \$45.00	f \$95.00	•	Chicken picatta	h \$57.00	f \$120.00
•	Cheese ravioli	h \$37.00	f \$69.00	•	Chicken & rice	h \$57.00	f \$120.00
	with pink vodka or marinara sauce			•	Chicken pot pie	h \$45.00	f \$95.00
•	Jumbo stuffed shells	\$15.95 per	dozen	•	Chicken wings (plain, BBQ or buffalo)	h \$55.00	f \$100.00
•	Manicotti	\$16.95 per	dozen	•	Chicken on the bone	h \$35.00	f \$75.00
•	Tortellini alfredo	h \$45.00	f \$95.00	•	Chicken tenders	h \$35.00	f \$75.00
•	Tortellini with pink vodka sauce	h \$45.00	f \$95.00	•	Asian sweet chili stir fry with chicken	h \$57.00	f \$112.00
•	Cavatelli with sausage sauce	h \$45.00	f \$95.00	•	Whole roasted fresh turkey	15-17 lbs \$	80 each
•	Gnocchi with a whole plum tomato sauce	h \$42.00	f \$95.00		with homemade bread stuffing & gravy	18-22 lbs 9	\$120.00 each
•	Baked gnocchi	h \$42.00	f \$95.00	•	Sliced fresh turkey breast	h \$50.00	f \$95.00
	with pink vodka sauce and 3 cheeses				with homemade bread stuffing & gravy		
•	Baked gnocchi	h \$42.00	f \$95.00	•	Fresh herb chicken skewer	6" lunch -	\$6.99 (4oz)
	with spinach, cream sauce, Romano & goat	cheese				8" dinner	- \$8.99 (6oz)
•	Meat lasagna	h \$57.00	f \$105.00				
•	Vegetable lasagna with white or red sauce	h \$57.00	f \$105.00	Ве	eef		
•	Parmesan risotto	h \$45.00	f \$95.00	•	Home-style meatballs	h \$57.00	f \$100.00
•	Wild mushroom risotto	h \$45.00	f \$95.00	•	Beef braciole	\$5.00 eac	٦
•	Seafood risotto	h \$65.00	f \$125.00	•	Shepherd's pie	h \$52.00	f \$100.00
E	gplant			•	Beef pot pie	h \$55.00	f \$105.00
Eg		L \$47.00	1 400 00	•	Herb crusted black angus tenderloin	\$160 ea - :	serves 8-10
•	Eggplant rollatini with spinach & cheese Eggplant rollatini with	h \$47.00	f \$99.00		with wild mushroom demi glaze		
	prosciutto & mozzarella	h \$55.00	f \$11000	•	Beef tips in burgundy sauce	h \$60.00	f \$130.00
			5 400 00	•	Asian sweet chili stir fry with beef	h \$60.00	f \$115.00
•	Eggplant Parmesan	h \$47.00	f \$99.00	•	Braised short ribs	h \$60.00	f \$130.00
Se	afood			•	Stuffed peppers filled with	\$4.95 each	١
	Jumbo baked stuffed shrimp	\$4.50 each			ground beef & rice		
	with fresh crabmeat stuffing	,		•	Veal Parmesan cutlet	\$12.00 ead	ch
	Baked scrod with cracker crumb topping	h \$60.00	f \$115.00	•	Veal and peppers	h \$75.00	f \$150.00
	Asian chili stir fry with shrimp	h \$75.00	f \$130.00	•	Veal and mushrooms	h \$75.00	f \$150.00
	Dry rub jumbo grilled shrimp skewers	6" lunch	- \$8.00 (2)	•	Veal, onions and peas	h \$75.00	f \$150.00
		8" dinne	er - \$12.99 (3)	•	Stuffed veal rollatini	h \$95.00	f \$180.00
Ро	rb				with prosciutto, mozzarella & sage		
	Barbecue pulled pork	h \$55.00	f \$100.00	•	Beef tenderloin teriyaki skewer	6" lunch -	\$8.99 (4oz)
	Barbecue baby back ribs	h \$50.00	f \$95.00	Ske	ewwers: Meat only / No Vegetables	8" dinner	- \$11.99 (6oz)
	Sausage and peppers	h \$50.00	f \$95.00				
	in natural juices or red sauce	. 1 φυσ.σσ	ι ψ / υ.υ υ				
	Whole Budaball ham (18-20 lbs)	\$125.00 ea	ch				
-	Raisin sauce on the side	\$125.00 ed \$12.00 per					
	naisin sauce on the side	φιz.υυ per	quart				

À La Carte

Starch & Vegetable Selections

Half Pan serves 10 guests | Full Pan serves 25 guests

STARCHES			VEGETABLES				
•	Creamy white mashed potato	h \$35.00	f \$80.00	•	Fresh green bean casserole	h \$35.00	f \$75.00
•	Red bliss mashed potato	h \$35.00	f \$80.00	•	Fresh green beans almondine	h \$35.00	f \$75.00
•	Oven roasted potatoes	h \$35.00	f \$75.00	•	Tarragon maple glazed carrots	h \$35.00	f \$75.00
	with garlic & herbs			•	Sautéed baby carrots, zucchini,	h \$35.00	f \$75.00
•	Sweet potato casserole	h \$35.00	f \$75.00		summer squash and broccoli		
•	French fries	h \$20.00	f \$40.00	•	Butternut squash	h \$35.00	f \$75.00
•	Confetti rice	h \$35.00	f \$75.00	•	Sautéed broccoli rabe	h \$40.00	f \$95.00
•	Rice pilaf	h \$35.00	f \$75.00	•	Harvest roasted vegetables	h \$40.00	f \$95.00
				•	Grilled garden vegetable medley	h \$40.00	f \$95.00

Assorted rolls & butters - \$12.00 per dozen: Artisan or Traditional Snowflake rolls

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 the toppings below.

Calzones - \$21.99 each

18" calzone, approximately 16 slices Select from the fillings below.

FILLINGS / TOPPINGS:

•	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 & roasted garlic
- Roasted red pepper
- Gorgonzola, artichoke & white bean
- Eggplant & red pepper
- Blue cheese
- Roasted tomato sour cream
- Eggplant & 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

Signature Cakes

All cakes are 8" and serve 10-12 people - other sizes are available upon request.

NAKED CAKE - \$37.00

Simple and elegant with unfrosted sides, chocolate cake layered with almond buttercream garnished with fresh berries, chocolate wheels and powdered sugar

SALTED CARAMEL CAKE - \$35.00

Yellow cake and salted caramel filling with buttercream frosting

PRANZI'S CARROT CAKE - \$37.00

Carrot cake with walnuts, coconut and pineapple finished with a cream cheese frosting

HEATH BAR CAKE - \$33.00

White or chocolate cake with a fresh whipped cream frosting finished with Heath Bar pieces

FUNFETTI CAKE - \$33.00

White cake filled with colorful confetti layered with Swiss buttercream and coated with rainbow nonpareils

TIRAMISU - \$35.00

Traditional Italian Ladyfingers soaked in Kahlua espresso layered with mascarpone cream, chocolate and cocoa powder surrounded by Ladyfinger cookies

STRAWBERRY SHORTCAKE - \$35.00

White cake layered with fresh strawberries and fresh whipped cream frosting surrounded by Ladyfinger cookies

BLACK-N-WHITE CAKE - \$35.00

Vanilla or chocolate cake layered with white and milk chocolate mousse finished with a bittersweet chocolate ganache

LEMON CHIFFON CAKE - \$33.00

Light and airy lemon chiffon cake filled with a fresh lemon curd and frosted with a white buttercream

BROWNIE INDULGENCE CAKE - \$35.00

Layers of fudge brownie cake and cappuccino Swiss buttercream, coated with Oreo crumbles and garnished with chocolate fans

CINNAMON STICKY BUN CAKE - \$37.00

Maple pecan cake layered with coconut, caramel and pecans, iced with caramel Swiss buttercream

FLOURLESS CHOCOLATE TRUFFLE - \$37.00

Chocolate torte with a rich chocolate ganache (gf)

CHOCOLATE STOUT CAKE - \$37.00

Chocolate beer cake layered with stout or Bailey's buttercream

* Perfect for a Groom's Cake!

ZUPPA INGLESE - \$40.00

White cake brushed with a rum glaze layered with chocolate and vanilla cream, fresh strawberries and peaches surrounded by Ladyfinger cookies and finished with a fresh whipped cream frosting

FRESH FRUIT TART (9") - \$23.00

A shortbread shell filled with homemade vanilla bean Bavarian cream topped with seasonal fruits

STRAWBERRY CHARLOTTE - \$37.00

White cake layered with strawberry preserves and vanilla Bavarian cream surrounded by Ladyfinger cookies and finished with fresh strawberries

DECADENT CHOCOLATE CAKE - \$37.00

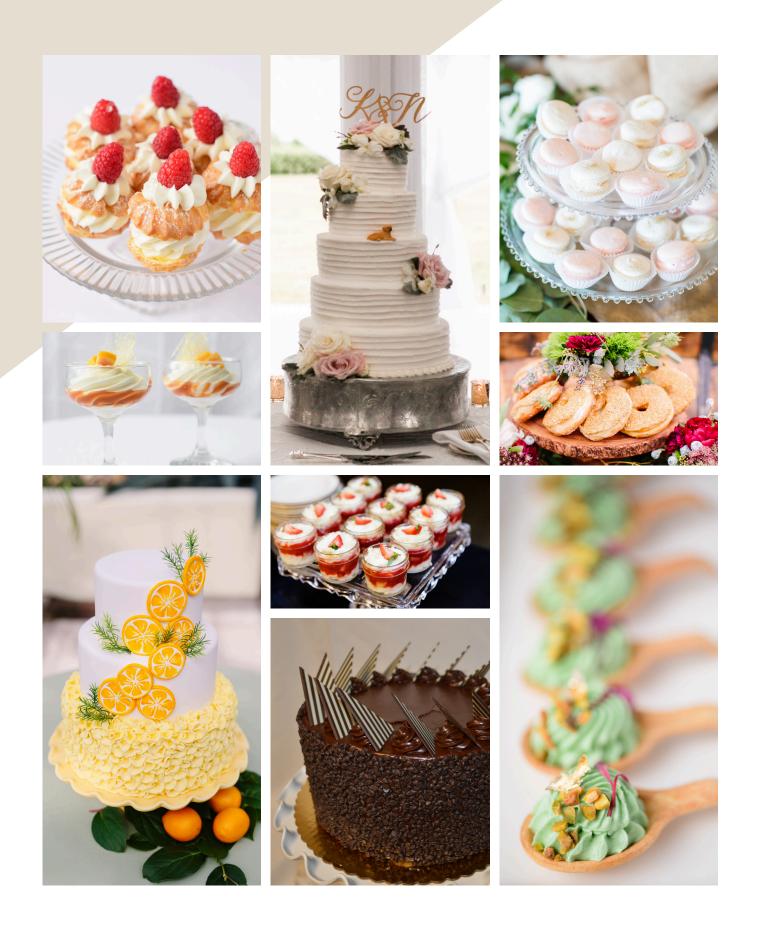
Chocolate cake iced with chocolate fudge, then sprinkled with mini chocolate chips







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 fresh 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

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 and dipped in butterscotch

NEAPOLITAN CUPCAKE

Chocolate cupcake filled with Bavarian cream topped with strawberry buttercream and miniature chocolate chips

APPLEWOOD SMOKED BACON CUPCAKE

Maple infused cupcakes with buttercream frosting topped with candied bacon

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 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

PRANZI'S CARROT CAKE CUPCAKE

Carrot cake with walnuts, coconut and pineapple finished with a cream cheese frosting

GUINNESS STOUT CUPCAKE

Chocolate Guinness cupcakes frosted with stout buttercream

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

MARGARITA CUPCAKE

Tequila cupcake topped with lime flavored buttercream frosting

HEATH BAR CUPCAKE

Chocolate cake filled with coffee mousse frosted with caramel buttercream and sprinkled with crushed Heath Bar candies

PUMPKIN SPICE CUPCAKE

Pumpkin cupcake filled and frosted with cream cheese buttercream (Seasonal)

All American Cupcakes

ONE DOZEN MINIMUM

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

CUPCAKE FLAVORS

White
Yellow
Chocolate
Spice
Marble
Carrot
Lemon
Almond
Strawberry
Red Velvet
Mocha
Butter Pound Cake

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

available.

Cupcake Towers, Doughnut Towers & Customizable Cupcake Liners to match your event theme are



DESSERTS

























Fresh Baked Pies

All pies are 10" | \$18.00 each

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

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



Cake Pops

All served on lollipop sticks | \$28.00 per dozen

FLAVORS:	DIPPED IN:	TOPPINGS:
Chocolate	Milk Chocolate	Sprinkles
French Vanilla	Dark Chocolate	Coconut
Lemon	White Chocolate	Pistachios
Mocha		Chopped Nuts
Red Velvet		
Cheesecake		Customized
Fudge Brownie		colors or designs are
S'mores on a Stick		available by request

Gourmet Cookies

PLATTERS

Small - \$40.00 | Medium - \$70.00 | Large - \$100.00

HOME-STYLE COOKIES

A variety of seasonal cookies and classic favorites. Selections may include Sugar, M&M, Peanut Butter, Heath Bar, Oatmeal Raisin or Chocolate Chip

COOKIE AND BARS

Assorted dessert bars and home-style cookies which may include Sugar, M&M, Peanut Butter, Heath Bar, Oatmeal Raisin, Chocolate Chip, Fudae Brownies or Blondies

HOMEMADE JUMBO COOKIES - \$2.00 each

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

Cheesecakes

All cheesecakes are 10" | \$33.99 each | New York Style - \$29.99 All flavors also available as Gluten-Free.

NEW YORK STYLE

Traditional graham crust and rich creamy filling

STRAWBERRY

Vanilla bean cheesecake topped with fresh strawberries

PINWHEEL

Vanilla cheesecake topped with three selections of seasonal fresh fruit

TURTLE

Vanilla cheesecake with chocolate Crumbled Oreo cookies baked in icing topped with toasted pecans, caramel and drizzled with chocolate

HEATH BAR

Crumbled Heath Bar candy baked in a vanilla cheesecake topped with fresh whipped cream and sprinkled with crushed Heath Bar

OREO COOKIE

a vanilla cheesecake topped with fresh whipped cream and sprinkled with crushed Oreo cookies

ALMOND JOY

Coconut cheesecake with chocolate ganache, toasted coconut and almonds

WHITE CHOCOLATE RASPBERRY

Creamy cheesecake swirled with white chocolate and raspberry

CHOCOLATE PEANUT BUTTER

Peanut butter mousse cheesecake with a chocolate cookie crust and chocolate chips

BLUEBERRY

Vanilla bean cheesecake topped with fresh blueberries

Custom Cakes

ALL OCCASION CAKES

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

CAKE FLAVORS

White, 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

Family favorites and special requests are always welcome.

ROUND CAKES with Buttercream Frostina

8" Cake	Serves 6-10	\$19.99
10" Cake	Serves 10-16	\$29.99
12" Cake	Serves 16-24	\$45.99

SHEET CAKES 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

Assorted Breads

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

• Pumpkin

Banana Nut
 Cranberry Orange

• Blueberry Coffee Cake

Additional Gourmet Desserts

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



Standard Selections

\$3.00 each per person

Can also be ordered for non-staffed orders 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
- Petite meatball Parmesan calzone
- Miniature taco bowl with ground beef, tomato salsa and cheese in a bite-sized crispy tortilla cup (gf)

Poultry Selections

- Lemon pepper chicken skewers with fresh ginger sauce (gf)
- Cajun chicken skewers with honey mustard dipping sauce (d, gf)
- Chicken & lemongrass pot stickers with citrus-soy glaze
- Jerk chicken skewers with sweet & spicy brown sugar glaze (gf)
- Sesame-crusted chicken with fresh raspberry dipping sauce (d)
- 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)
- Petite buffalo chicken calzone
- Petite barbecue chicken calzone
- Petite chicken Parmesan calzone

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 (d, gf)
- Stuffed mushrooms with Italian sausage & bread stuffing
- Applewood bacon-wrapped baby potatoes with truffle aioli (gf)
- Miniature eggplant, fresh mozzarella & prosciutto rollatini skewers

Seafood Selections

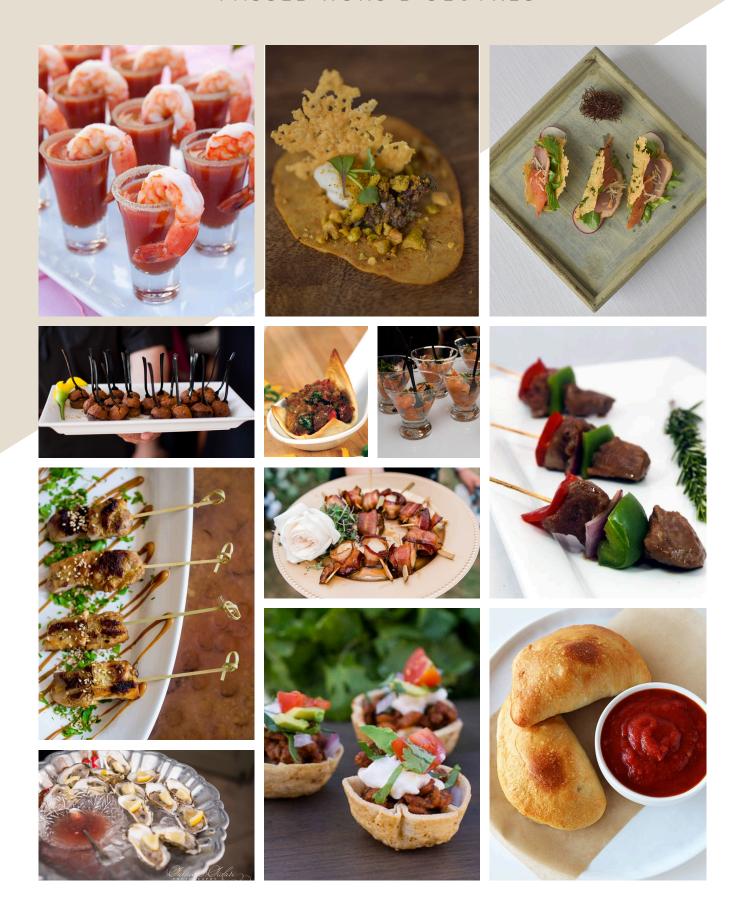
- New England clam chowder soup shooter
- Littlenecks on half shell with cocktail sauce (d, gf)
- Stuffed mushrooms with crab & brie
- Miniature fish tacos: petite taco shell filled with cornmeal encrusted cod cilantro slaw & chipotle aioli

Vegetable Selections

- Tomato, fresh mozzarella & basil caprese skewers (gf)
- Broccoli & brie cheese melt in a wonton cup
- 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
- Miniature eggplant rollatini skewers with spinach & fresh mozzarella
- Native tomato, basil & olive tartlets
- Hushpuppy fritters with honey butter & scallions
- Goat cheese stuffed tomatoes (gf)
- Carrot, ginger & roasted cashew bisque shooters
- Vegetable & pepper jack empanada
- Encrusted mozzarella with marinara sauce
- Fried macaroni & cheese bites
- Broccoli, carrot & cheddar cheese Fritters
- Miniature quiche selections: garden vegetable & feta cheese, spinach & mozzarella, or three cheese
- Edamame dumplings with a sweet soy glaze (ve)
- Petite spinach and cheese calzone
- Bite-sized loaded nacho cup with black bean puree, guacamole and pico de gallo

(d) - dairy free $\,$ (gf) - gluten free $\,$ (ve) - vegan $\,$

PASSED HORS D'OEUVRES





Premium Selections

\$3.50 each per person

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

Beef Selections

- Beef tenderloin teriyaki skewers (d, gf)
- Miniature Beef Wellington filled with a mushroom duxelle
- Petite beef tenderloin sandwich with a horseradish cream
- Beef tenderloin & goat cheese crostini
- Burger sliders with assorted toppings
- Beef empanadas with a tomato salsa
- Steak au poivre crostini with brandy cream
- 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
- 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 påté in puff pastry shells with pink sea salt & pistachio
- Duck & scallion ragoons with apricot-ginger marmalade
- Miniature chicken & waffle bites with spicy maple syrup

Pork Selections

- Summer melon wrapped in parma prosciutto (d, 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 (d)
- BLTA bites canape of bacon, lettuce, roasted tomato, avocado mousse & chipotle cream
- Arugula & parma proscuitto rolls
- Parma prosciutto & mint wrapped fresh peach (d, gf)
- Miniature Bahn Mi slider
- Andoullie sausage & cheese puffs

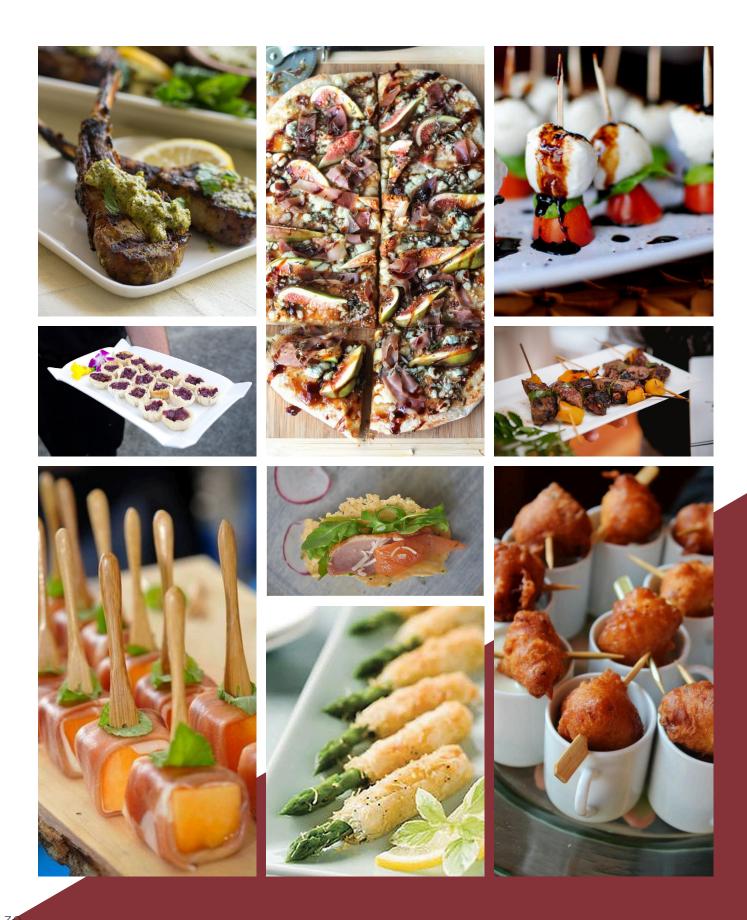
Seafood Selections

- New England clam chowder soup shooter with a petite clam cake
- Sea scallops wrapped in bacon with sweet sherry glaze (d, gf)
- Pan-seared sea scallops, seaweed salad & honey-ginger glaze (gf)
- Cajun shrimp skewers with mango salsa (d, gf)
- Jumbo shrimp cocktail & horseradish cocktail sauce (d, gf)
- Miniature crab cakes with citrus tartar sauce
- Sesame salmon skewers with soy dipping sauce (d, gf)
- Oysters Rockefeller baked with buttered cracker crumbs & bacon
- Mini Fall River-style stuffies with chorizo & bread stuffing
- Half shelf oysters with champagne mignonette (d, gf)
- Sesame-crusted tuna with honey-ginger sauce (d, gf)
- Crispy wonton stacks with ahi & wasabi aioli
- Tuna tartare in crispy wonton cups with sriracha aioli & chives

Vegetable Selections

- Crispy spring rolls with zesty orange dipping 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 (ve)
- Crispy Bosc pear chip with chèvre & olive tapenade, toasted pistachio & asiago crisp (gf)
- 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 (ve) with a blue cheese dip
- Vegetarian meatballs with soy honey glaze

PASSED HORS D'OEUVRES



Ultra Premium Selections

\$4.00 each per person

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

Beef Selections

- Steak tartare on waffle cut potatoes & truffle aioli
- Surf & turf skewers with garlic & herb aioli (gf)
- Beef short ribs on edible spoon
- Beef bourguignon in puff pastry
- Beef short rib & fontina panini
- 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)
- Fresh figs with parma prosciutto, gorgonzola & balsamic glaze
 (gf) (seasonal)

Poultry Selections

- Chicken wellington with mushroom duxelle
- Chicken mousse with black sea salt savory cannoli
- 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

- Miniature fish & chips with citrus tartar
- Hazelnut-crusted sea scallops with pear puree (d, gf)
- Shrimp or bay scallop ceviche with cilantro & lime salsa in a bite-sized wonton cup
- Parma prosciutto wrapped shrimp with a tangerine white balsamic reduction (d, gf)
- Maui shrimp spring roll with a sou ginger glaze
- Sesame-crusted shrimp with tahini-ginger diping sauce (d, gf)
- 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 (gf)
- Lobster macaroni & cheese tartlets
- Miniature lobster tacos with jicama slaw
- Lobster bisque shooters
- Lobster fra diavlo on edible spoon
- Raspberry Point oyster shooters with tequila, lime, jalapeño & cilantro with black sea salt rim (d, gf)
- New Zealand green-lipped mussels with roasted tomatillo salsa
 & micro greens (d, gf)
- Cornmeal fried oysters with sriracha aioli
- 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)
- Pickled vegetable lettuce cups (d, gf, ve)
- Avocado & goat cheese crostini
- Goat cheese and pistachio stuffed hibiscus flowers (gf)

(d) - dairy free (gf) - gluten free (ve) - vegan



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, Gruyère cheese, Danish blue cheese & manchego cheese), seasonal fruits, a variety of fresh berries, grapes, fresh figs (seasonal), 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.

CHARCUTERIE

Beautifully displayed on a wooden board, includes imported parma prosciutto, wild boar sopressata, salami, parmigiano reggiano, provolone, mozzarella, blue cheese, cheddar, roasted walnuts, artichoke hearts, local honey, fresh figs or dried apricots, array of gourmet olives served with artisan breads.

\$11.99 per person

Chef-tended hand carved Serrano ham or parma prosciutto available upon request.

BAKED BRIE EN CROUTE STATION

Select three options:

- Raspberry, pecan & brown sugar
- Honey. rosemary & cherries
- Sun-dried tomatoes, capers & pine nuts
- Mushroom & roasted shallots
- Pear, fig & thyme
- Spinach & artichoke

Served with baguettes, crostinis and medley of gourmet crackers. Additional fees apply.





All stations have a 25 guest minimum.

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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, pepperoni, dipping sauces, parma prosciutto wrapped melon, eggplant roasted red pepper terrine, grilled asparagus salad, polenta wedges with tomato ragu 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 and native grilled garden vegetables.

BRUSCHETTA STATION

Baguette crostini with your choice of three topping options:

- Farm fresh chopped heirloom tomato, garlic and basil
- Sun-dried tomato, roasted red pepper and pesto
- Olive tapenade
- Cannellini bean and spinach
- Garden vegetable and spinach
- Roasted garlic and Tuscan bean
- Parma prosciutto and boursin cheese
- Eggplant, Gorgonzola and caramelized onion

Available as a build-your-own bite display.

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
- All-American traditional beef sliders
- Vegetarian sliders with fresh mozzarella, sliced roma tomatoes and basil pesto
- Vegetarian sweet potato and black bean patty slider

SUSHI BAR

California rolls, tuna rolls, cucumber rolls and grilled salmon rolls. Accompanied by wasabi, ginger, soy sauce and 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 with 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, 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 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 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.

Gluten-free pasta available upon request.

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.

Gluten-free pasta available upon request.

ARTISAN GRILLED PIZZA STATION

A variety of artisan grilled pizzas with your favorite toppings prepared by our chef in the kitchen.

INTERACTIVE GRILLED PIZZA STATION (Attendant Required)

Delight your guests with their own personal brick oven or grilled pizza, cooked 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

or au jus.

- Fresh herbed roast of pork loin
- Steamship round of beef (Minimum of 75 guests)
 Served with assorted condiments, chutneys, cranberry sauce

STATIONARY THIN-CRUST FLATBREAD STATION

A variety of thin crust flatbreads with your favorite toppings prepared by our chef in the kitchen.

KABOB STATION

Fresh herb chicken skewers, beef tenderloin teriyaki skewers, dry rub jumbo grilled shrimp skewers, fresh grilled garden vegetables and confetti rice.

BARBECUE STATION

Marinated flank steak, bone-in barbecue chicken, native corn on the cob, coleslaw, home-style baked beans, creamy red bliss potato salad, old fashioned corn bread and native

MASHED POTATO BAR

Yukon gold mashed potatoes and smashed sweet potatoes accompanied by applewood smoked bacon, broccoli, chives, sautéed mushrooms and onions, diced tomatoes, shredded cheese, sour cream, pecans, herb shallot Gorgonzola butter and cinnamon maple butter.

Baked and sweet potato options also available upon request.

RISOTTO STATION

Let your guests select from roasted butternut risotto topped with sliced almonds, vegetable medley risotto, seafood risotto, Parmesan risotto or exotic mushroom risotto. Accompanied by assorted artisan rolls with fresh whipped butter.

Also available as a chef-tended action station.

Chef-tended paella station also available.

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
- 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 favorites:

- 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
- Buffalo mac and cheese
- Barbecue chicken mac and cheese
- Lobster mac and cheese





BACKYARD 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, 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 and peppers, black olives, sour cream, black beans and 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 by 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.





MEXICAN STREET TACO STATION

- Mini carnitas tacos with mild salsa and blended cheeses
- Mini cod tacos with mild salsa, pickled onions 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.

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 on the bone
- Accompanied with native corn on the cob, baked beans, homemade cornbread and sliced watermelon.

Ask your sales representative about adding your favorite beef option.

PAELLA STATION

Spanish style seafood stew with chicken, chourizo and short grain rice seasoned with saffron aromatic vegetables and sweet peas

Also available as a chef-tended action station.

INDIAN STATION

Pranzi has partnered with a local authentic Indian caterer - we can create a custom menu of authentic Indian cuisine, from hors d'oeuvres to plated entrées to dessert. Ask your Sales Representative for available options.

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, fresh 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 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 fresh whipped cream.

Make Your Own Shortcake Station available upon request.

DOUGHNUT WALL

Baker-prepared doughnuts, beautifully displayed on a custom wall display, available in your favorite flavors. Selections include: honey glazed, frosted, cinnamon sugar, traditional, sprinkles or apple cider.

Also available as a Top Your Own Doughnut Station.

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 and icings available.

COLORFUL FRENCH MACARON BAR

Select up to two flavors of this delicate French confection: pistachio, orange, lemon, lime, passionfruit, chocolate, raspberry, blackberry, hazelnut or any custom color or flavor combination.

Wedding favor options also available.

S'MORE TO LOVE 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 fashioned 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 fresh whipped cream.

HOT CHOCOLATE STATION

A cozy end to your evening! Delicious hot chocolate served with candy canes, cocoa powder, miniature marshmallows, cinnamon, fresh whipped cream, shaved chocolate and peppermint patties.

COTTON CANDY STATION

A sweet treat spun right before your eyes! Available in strawberry, blue raspberry, bubblegum, grape and green apple. Customize in your coordinating colors! Makes a perfect pair to the Candy Bar.

SPECIALTY DESSERT STATIONS <<<<<<<

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.

CLASSIC ITALIAN STATION

Select six Italian favorites to create your custom station:

- Cannoli - Sfogliatelle
- Baba rum - Eclairs
- Cream puffs - Butterballs
- Napoleons - Wandies
- Pizzelles - Biscotti

WHOOPIE PIE STATION

Choose from six flavors of whoopie pies:

Funfetti - Double chocolateRed velvet - LemonPumpkin - Lime

- Raspberry - Strawberry shortcake

- Traditional - Chocolate peanut butter

- Oreo





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.

FRENCH MADELIENES STATION

The traditional French butter cookie dipped in chocolate. Choose six options to create your custom station: French vanilla, chocolate, s'mores, almond, browned butter pecan, espresso chocolate chip, Kahlua, molten chocolate, blueberry lemon or rosewater.

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.

Old fashioned popcorn machine available.

RUSTIC DESSERT STATION

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.

All stations have a 25 guest minimum.





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.

Greek yogurt is available by request.

INTERACTIVE OMELETTE STATION (Attendant Required)

Watch our chef prepare your customized omelette right at our station!

Crispy bacon, chopped ham, Italian sausage, chicken, a medley of cheese, fresh broccoli, peppers, sliced mushrooms, chopped onions, zucchini, summer squash 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 guests' choices of Nutella, fresh strawberries, fresh blueberries, fresh whipped cream, toasted coconut, bananas foster sauce, cherries jubilee, toasted almond slices, Grand Marnier butter and powdered sugar.

Interactive station is available by request.

EGGS BENEDICT STATION

Fresh poached eggs served with your choice of the following:florentine, Canadian bacon, applewood smoked bacon, smoked salmon or avocado with hollandaise on toasted English muffin.

Many additional options are available in our Breakfast Packages.



All stations have a 25 guest minimum.



Bar & Liquor Packages

GOLD BEVERAGE PACKAGE

Spirits - Grey Goose Vodka, Tito's Vodka,
Bombay Sapphire Gin, Hendrick's Gin, Bacardi Rum,
Captain Morgan Spiced Rum, Southern Comfort, Patrón
Tequila, Jack Daniel's Tennessee Whiskey, Jameson Irish
Whiskey, Crown Royal Canadian Whiskey, Maker's Mark
Bourbon, Johnnie Walker Black Label, Kahlua, Baileys,
Disaronno Amaretto Liqueur, Grand Mariner and Bar Mixers

Beer - Choose Three Selections

Wine - Our Five Selections of House Wine

SILVER BEVERAGE PACKAGE

Spirits - Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Southern Comfort, Jack Daniel's Tennessee Whiskey, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Johnnie Walker Red Label, Jameson Irish Whiskey, J ose Cuervo Silver Tequila, Dewar's Scotch, Kahlua, Bailey's and Bar Mixers

Beer - Choose Three Selections

Wine - Our Five Selections of House Wine

BRONZE BEVERAGE PACKAGE

Spirits - Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Jack Daniel's Tennessee Whiskey, Seagram's 7 Blended Whiskey, Dewar's Scotch and Jose Cuervo Silver Tequila and Bar Mixers

Beer - Choose Three Selections

Wine - Our Five Selections of House Wine

BELLINI OR MIMOSA BAR

A selection of fruit purées, juices and sparkling wine.

BEER & WINE PACKAGE

Beer - Choose Three Selections
Wine - Our Selections of House Wine

House Wine Selections: Chardonnay, Pinot Grigio, Riesling, Moscato, Cabernet Sauvignon, Merlot, Pinot Noir, or Rosé

Beer Selections: Budweiser, Bud Light, Coors, Coors Light, Heineken, Corona, Peroni, Stella Artois, Sam Adams Boston Lager, Sam Adams Seasonal, Blue Moon, Yuengling, Narragansett Lager, Whalers or Harpoon IPA

Customize your beverage package! Specialty wines, craft beers and additional liquors are available. Additional fees may apply.

Enhancements

See Sales Associate for pricing.

CIGAR STATION

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

CORDIAL BAR

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

Godiva Chocolate Liqueur and White Chocolate Liquer also available. Our Cordial Bar is a great addition to your International Coffee Station.

BLOODY MARY BAR

Start with Tito's Vodka, fresh tomato juice, Clamato juice, spicy Mary mix, horseradish, hot sauce, Worcestershire sauce, assorted salts & spices, lemons, limes, celery, pickle spears, olives and cheese crumbs. Additional proteins also available by request.

LIMONCELLO SERVICE

\$5.95 per person

Passed butler-style and served in chilled cordial glasses topped with a candied lemon peel.

SIGNATURE COCKTAILS

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

NON-ALCOHOLIC SOFT DRINK BAR

\$6.00 per person

Includes assorted soft drinks, juices and water

CASH BAR SET-UP FEE

\$2.50 per person

TOASTS

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

HOST SUPPLYING ALCOHOL SET-UP FEE

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

Supplies & GlasswarePlastic Drinkware\$15.00 per person\$12.00 per person

All bar packages include: fruit, glassware, non-alcoholic beverages and ice.

BAR PACKAGES

	1 Hour	2 Hours	4 Hours	4.5 Hours	5 Hours
GOLD	\$18.99	\$20.99	\$29.99	\$30.99	\$32.99
SILVER	\$16.99	\$18.99	\$24.99	\$25.99	\$27.99
BRONZE	\$14.99	\$16.99	\$22.99	\$23.99	\$25.99
BEER & WINE	\$12.99	\$14.99	\$18.99	\$19.99	\$21.99
BELLINI & MIMOSA	\$12.99	\$14.99	\$18.99	\$19.99	\$21.99

Non-Alcoholic Beverage Service

SILVER SERVICE COFFEE STATION

Fresh brewed Illy Coffee Regular & Decaffeinated \$3.00 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. \$4.50 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 \$2.95 per person

WARM APPLE CIDER

Garnished with fresh cinnamon sticks. Passed butler-style or displayed in a chafer to keep warm.

\$2.95 per person

EGG NOG

Garnished with nutmeg and cinnamon. Displayed in a crystal bowl. \$2.95 per person

REFRESHING SWEET ICED TEA

Displayed in mason jars with spigots garnished with fresh lemon wheels. \$2.95 per person

INFUSED ICED WATER

Displayed in mason jars with spigots garnished with fresh fruit or cucumber. \$2.50 per person

DEL'S FROZEN LEMONADE

A Rhode Island classic! Lemon or 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 / \$150.00 with umbrella



Florals

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

Schedule your complimentary consultation today to start discussing your ideas!



















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

Tents & Rentals

Whether you are planning an event at a private home, decorating an empty space or just looking for those special decor pieces, Pranzi Rentals can assist you.

Tents, lounge furniture, decor, specialty linens, china, glassware, tables, chairs, novelties and more are all available.

Schedule a complimentary consultation at one of our two Showrooms to see sample tables, linens, and rental items!

10 Rosario Drive, Providence, RI -- 1 Bridal Avenue, West Warwick, RI









Fanzi
catering † EVENTS

Showroom & Commissary:

10 Rosario Drive, Providence, RI 02909

pranzi.com | info@pranzi.com | 401.383.3631





