

# Pranzi

CATERING \* EVENTS



## Corporate & Special Events

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## TABLE OF CONTENTS

|   |       |
|---|-------|
| Welcome .....   | 3     |
| Introduction .....  | 4     |
| <b>PACKAGES</b>   |       |
| All Day Package #1 .....                                  | 6     |
| All Day Package #2 .....                                  | 7     |
| Sunrise Breakfast Packages .....                          | 8     |
| Fresh Start Breakfast Packages .....                      | 9     |
| Hot Buffet Lunch .....                                    | 10    |
| Business Lunch Packages .....                             | 11    |
| Light Fare Lunch Packages .....                           | 12    |
| Corporate Lunch .....                                     | 13-14 |
| <b>INDIVIDUAL MEALS &amp; BOXED MEALS</b>                 |       |
| Boxed Breakfast .....                                     | 17    |
| Boxed Lunch - Lunch Upgrades .....                        | 18    |
| Salad Boxed Lunches - Quinoa Bowls .....                  | 19    |
| Individual Hot Meals .....                                | 20    |
| Additions .....   | 21    |
| <b>BEVERAGES</b>  |       |
| Beverages .....   | 22    |
| <b>PLATTERS &amp; A LA CARTE</b>                          |       |
| Platters .....  | 23    |
| A la Carte Breakfast .....                                | 24    |
| Salads & Cold Selections .....                            | 25    |
| Hot Entrees .....   | 26-28 |
| Hot Entrees - Accompaniments .....                        | 29    |
| Hot Soups & Chowders .....                                | 30    |
| Finger Sandwiches - Pizza & Calzones - Chips & Dips ..... | 31    |
| <b>DESSERTS</b>   |       |
| Custom Cakes - Assorted Breads .....                      | 33    |
| Specialty Cupcakes - All American Cakes .....             | 34    |
| Fresh Pies, Cake Pops & Cheesecakes .....                 | 36    |
| <b>APPETIZERS</b>   |       |
| Passed Hors D'Oeuvres - Standard Selections .....         | 38    |
| Passed Hors D'Oeuvres - Premium Selections .....          | 40    |
| Passed Hors D'Oeuvres - Ultra Premium Selections .....    | 42    |
| <b>SPECIALTY STATIONS</b>                                 |       |
| Specialty Brunch Stations .....                           | 43    |
| Specialty Stations .....                                  | 44-48 |
| Specialty Dessert Stations .....                          | 49-50 |
| <b>EXTRAS</b>   |       |
| Bar & Liquor Packages .....                               | 51    |
| Florals .....   | 52    |
| Tents & Rentals .....                                     | 53    |
| Venues - Rhode Island .....                               | 55-56 |
| Venues - Massachusetts, Connecticut .....                 | 57    |
| Hospitality Certified .....                               | 58    |



# 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

*Photo Booths*  
*Uplighting*  
*AV Equipment Rental*









# 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: \$1.50 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

**\$29.00 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.*

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## BREAKFAST -- Select One:

- A. Fruit salad, assorted breakfast pastries
- B. Little Rhody scrambled eggs, crispy bacon or sausage, red skin homefries, 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 homefries)

*All breakfasts include (1) 10 oz. cup of fresh brewed Illy coffee (regular & decaffeinated), (1) assorted bottled juice or (1) bottled water per person.*

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## 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.*

---

## 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 & Vegan options available upon request for an additional fee*
- 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.*

***Boxed lunches and box breakfasts available for an additional \$3 per person.***

## All Day Package #2

**\$36.50 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.*

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### BREAKFAST -- Select One:

- A. Little Rhody scrambled eggs with chives, turkey sausage, applewood smoked bacon, fluffy pancakes served with syrup, crisp red skin homefries 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, (1) 10 oz. cup of fresh brewed Illy coffee (regular & decaffeinated), (1) assorted bottled juice or (1) bottled water per person.*

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### 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.*

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### BREAK -- Select One:

- A. Fresh hummus platter with homemade chips, crisp carrots and celery sticks
- B. Home-style cookie platter  
*Gluten free & Vegan options available upon request for an additional fee*
- 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.*

***Boxed lunches and box breakfasts available for an additional \$3 per person for individual packaging***

# 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

*\$9.99 per person*

## SUNRISE 2

Fresh fruit salad  
Assorted breakfast pastries & bagels  
Cream cheese & butter

*\$9.99 per person*

## SUNRISE 3

Little Rhody scrambled eggs  
Crispy bacon or sausage  
Crispy red skin homefries with Vidalia onions  
Bagels with cream cheese & butter

*\$10.99 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 homefries with Vidalia onions

*\$11.99 per person*

## SUNRISE 5

Fresh fruit salad  
Little Rhody scrambled eggs  
Croissant French toast & maple syrup  
Crispy bacon or sausage  
Crispy red skin homefries with Vidalia onions  
Assorted breakfast pastries

*\$14.99 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 homefries with Vidalia onions  
Assorted breakfast pastries

*\$17.99 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 (Two per person)

Assorted Homemade Fruit Yogurts (Strawberry,  
Blueberry, Raspberry, Mango or Peach) Sliced

Muesli Breads

Jellies, preserves and butter

*\$ 11.99 per person*

## FRESH START 2

Fresh fruit salad  
Choice of individual frittata or quiche

Assorted breakfast pastries

*\$12.50 per person*

## FRESH START 3

Little Rhody fluffy scrambled eggs with chives

Breakfast sausage

Applewood smoked bacon

Crispy red skin homefries with vidalia onions

Assorted breakfast pastries and bagels

Cream cheese and butter

*\$12.99 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

*\$11.99 per person*

## FRESH START 5

Fresh fruit salad

Choice of individual frittata or quiche

Crispy red bliss & sweet potato homefries  
with vidalia onions and scallions

Assorted breakfast pastries

*\$13.99 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

*\$13.99 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.



## 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

Garden Salad  
Penne Marinara  
Home-Style Meatballs  
Three 1 Oz. Per Person  
Rolls & Butter  
Grated Parmesan Cheese  
Seasonal Homemade Cookies & Bars  
\$13.50 Per Person

### CORPORATE 2

Garden Salad  
Vegetable Or Meat Lasagna  
Rolls & Butter  
Grated Parmesan Cheese  
Seasonal Homemade Cookies & Bars  
\$15.25 Per Person  
Minimum Of 10 People

### CORPORATE 3

Garden Salad  
Chicken Marsala  
Chef's Choice Potato & Vegetable  
Rolls & Butter  
Seasonal Homemade Cookies & Bars  
\$18.00 per person

### CORPORATE 4

Garden 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  
\$19.00 per person

#### CHICKEN SUBSTITUTIONS

|                   |                  |
|-------------------|------------------|
| Chicken Picatta   | Chicken Parmesan |
| Chicken Francaise | Chicken Capri    |

#### PASTA SUBSTITUTIONS - Additional \$1.50 per person

|            |           |
|------------|-----------|
| Gnocchi    | Cavatelli |
| Tortellini | 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

## 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

Garden salad  
Pasta or potato salad  
Assorted gourmet bread & wrap sandwiches  
Lay's potato chips  
Homemade cookies & bars

*\$ 13.25 per person*

### BUSINESS LUNCH 2

Garden salad  
Pasta or potato salad  
Assorted finger sandwiches  
Lay's potato chips  
Homemade cookies & bars

*\$13.25 per person*

### BUSINESS LUNCH 3

Garden salad  
Pasta or potato salad  
Gourmet sliced pizza  
Assorted sliced calzones  
Homemade cookies & bars

*\$13.25 per person*

### BUSINESS LUNCH 4

Fresh fruit salad  
Garden salad  
Fresh herb marinated grilled chicken - sliced  
Rolls & butter  
Homemade cookies & bars

*\$15.25 per person*

### BUSINESS LUNCH 5

Fresh fruit salad  
Caesar salad  
Fresh herb marinated grilled chicken - sliced  
Gourmet pizza  
Homemade cookies & bars

*\$16.25 per person*

### BUSINESS LUNCH 6

Fresh fruit salad  
Garden salad, pasta or potato salad  
Assorted Sandwiches served on artisan rolls  
(Multigrain, Rustic, Ciabatta  
and Cranberry Harvest)  
- Select 4 of our signature sandwiches  
Lay's potato chips  
Homemade cookies & bars  
*\$17.99 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

*\$19.25 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

*\$19.75 per person*

## LIGHT FARE 3

Tri-color quinoa salad

Seasonal ravioli served in a butter sauce

Roasted vegetables medley

Assorted cupcakes

*\$18.99 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

*\$19.25 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

*\$18.99 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 sauteed vegetables, shredded cheese and sliced romaine with salsa and sour cream on the side

Spanish rice

Seasonal homemade cookies & bars

*\$19.99 per person*

## BEVERAGES

Each package is accompanied by:

1 Canned Soda or 1 Water per person

Disposable and Plastic Cutlery:

for Corporate Drop-Off \$1.50 per person

for Social Events \$2.50 per person

Ceramic trays and chafers available upon request. Pick up fees apply.





## CORPORATE LUNCH PACKAGES

Packages delivered in disposable pans for Corporate, daytime orders. Additional fees apply for Social or Staffed Events. Pricing does not include delivery, disposable plastic cutlery, and taxes.

### LUNCH FIESTA 1     \$16 PER PERSON

#### Southwest Salad

Romaine Lettuce, Black Olives, Diced Tomato,  
Roasted Corn, Black Bean & Cilantro Lime Vinaigrette

#### Tacos - Seasoned Ground Sirloin

- Accompanied with Chopped Tomato, Black Olives, Cheddar Cheese, Shredded Lettuce, Salsa & Sour Cream
  - Accompanied with Both Hard & Soft Shells
- 2 Tacos Per Person \*\*

#### Tortilla Chips

#### Cookies & Bars

### LUNCH FIESTA 2     \$18 PER PERSON

#### Southwest Salad

Romaine Lettuce, Black Olives, Diced Tomato,  
Roasted Corn, Black Bean & Cilantro Lime Vinaigrette

#### Chicken Fajita

Marinated Chicken Breast Sliced  
Accompaniments - Shredded Lettuce,  
Cheddar Cheese, Diced Tomato,  
Black Olives, Salsa & Sour Cream  
2 Fajitas Per Person\*\*  
Second protein (Beef or Shrimp) \$4 per person

#### Sautéed Peppers & Onions

#### Spanish Rice

#### Cookies & Bars

### LUNCH FIESTA 3     \$18 PER PERSON

#### Southwest Salad

Romaine Lettuce, Black Olives, Diced Tomato, Roasted Corn, Black Bean & Cilantro Lime Vinaigrette

#### Assorted Quesadillas

Your Choice of 2 Types: - One Quesadilla Per Person  
Quesadilla sliced into 4 Pieces with Sour Cream & Salsa on the Side

#### Diced Chicken

#### Buffalo Chicken

#### BBQ Chicken

#### Philly Cheese Steak

#### Black Bean & Corn (Vegetarian)

#### Chicken Bacon Ranch

#### Spanish Rice

#### Cookies & Bars

### COMFORT FOOD LUNCH 1     \$16 PER PERSON

**Caesar Salad** - crisp romaine with croutons and shaved Romano cheese accompanied with a homestyle Caesar dressing

#### Chicken Wings or Boneless Chicken Tenders

With BBQ Sauce & Buffalo Sauce on the Side

#### Homestyle Macaroni & Cheese

#### Chef's Choice Vegetables

#### Assorted Baker's Confection

#### 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

## COMFORT FOOD 2     \$18 PER PERSON

### Garden Salad

Mixed greens, cucumber, olives, red onion, grape tomato  
Served with a balsamic vinaigrette on the side

### Potato Salad

### Grilled Boneless BBQ Chicken

### Cole Slaw

### Potato Chips

### Assorted Baker's Confections

## HEALTHY LUNCH 1     \$19 PER PERSON

### Vegetable Quinoa Salad

### Strawberry Spinach Salad

Baby Spinach, Sliced Strawberry, Almond Slices,  
Red Onion & Cucumber with Agave Dressing on the Side

### Herb Marinated Grilled Chicken

### Sweet Potato Wedges

### Vegetable Medley

### Assorted Baker's Confections

## HEALTHY LUNCH 2     \$19 PER PERSON

### Cucumber Salad

### Gourmet Salad

Mixed Green, Granny Smith Apples, Gorgonzola,  
Almonds, Craisins, Balsamic Vinaigrette

### Broiled Salmon

Finished in a Dill Herb Butter

### Confetti Rice

### Colorful Vegetable Medley

### Assorted Baker's Confections

## HEALTHY LUNCH 3     \$22 PER PERSON

### Vegetable Quinoa Salad

### Fresh Fruit Salad

### Grilled Beef Tips

Natural Juices with Sautéed Mushrooms & Onions  
• Alternative Protein Available: Chicken, Shrimp,  
Salmon or Cod with Garden Bruschetta Topping

### Sauteed Vegetable Medley

### Wheat Baguettes & Butter

### Assorted Baker's Confections

## HEALTHY LUNCH 4     \$20 PER PERSON

### Greek Salad

Mixed greens, Kalamata olives, cucumber, red onion,  
Feta cheese and Greek dressing

### Cucumber Salad

### Greek Style Wraps - Your Choice of 2:

- Falafel Wraps
- Chicken Gyro Wraps
- Beef Gyro Wraps

### Brown Rice

### Pita Chips & Hummus

### Assorted Miniature Pastries

## ITALIAN FEAST     \$21 PER PERSON

### Caesar Salad

Romaine lettuce, Parmesan cheese,  
croutons and Caesar dressing

### Chicken Parmigiana

### Homestyle Meatballs in Marinara Sauce

### Penne Marinara

### Grated Cheese

### Garlic Bread

### Miniature Pastries

## ASIAN LUNCH     \$18 PER PERSON

### Asian Salad

Mixed Green, Red Peppers, Almond Slices,  
Mandarin Oranges, Crunchy Noodles, Scallion,  
Sesame Soy Vinaigrette

### Sweet & Sour Boneless Chicken Breast

### Vegetarian Spring Rolls - with Zesty Orange Sauce

### Fried Rice

### Steamed Broccoli

### Cookies & Bars

### 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

INDIVIDUAL MEALS





# INDIVIDUAL MEALS





## BOX BREAKFAST - \$14.99

Minimum of 8 people

Each breakfast includes: Breakfast Pastry or Whole Fruit Juice or Water, Coffee Service

### BOXED BREAKFAST 1 - American Breakfast

Little Rhody Scrambled Eggs, Crispy Red Skin Homefries, Choice Of Crispy Bacon or Sausage

### BOXED BREAKFAST 2 - Breakfast Burritos

- Spinach Florentine - Scrambled Eggs, Swiss Cheese & Mushrooms
- The Southwest - Scrambled Eggs, Mexican Cheese Blend, Breakfast Sausage, Salsa, Onions & Peppers
- Western - Scrambled Eggs, Peppers, Onions, Ham & American Cheese
- Vegetarian: Sweet Potatoes, Baby Spinach, Onion & Chopped Tomatoes
- Homefries:

### BOXED BREAKFAST 3 - Breakfast Sandwich

Served on an English muffin.  
Egg, Cheese, Crispy Bacon, Sausage, Tomato & Spinach  
- Homefries:

### BOXED BREAKFAST 4 - Individual Quiche or Frittata

Served with Homefries

### BOXED BREAKFAST 5 - Pancakes

Fluffy homestyle pancakes served with maple syrup and butter  
Served with bacon or sausage

### BOXED BREAKFAST 6 - Waffle

Sweet airy European style waffles served with maple syrup and butter served with bacon or sausage



### HOT BREAKFAST ADD ONS

**Sausage** **\$3.50**  
Three Links per person

**Crispy Bacon** **\$3.50**  
Three Strips Per Person

**Baked Virginia Ham** **\$3.50**  
Approx. 4oz Per person

**Turkey Sausage** **\$3.75**  
Three Links Per Person

**Turkey Bacon** **\$3.75**  
Three Strips Per Person

**Hash Browns** **\$2.50**

**Individual Quiche (3")** **\$3.95**  
One Dozen Minimum

**Individual Frittata (3")** **\$3.95**  
One Dozen Minimum  
Bacon, Ham & Swiss Garden Vegetable & Feta Spinach & Mozzarella

**Addition options available by request**



### BAKERY ADD ONS

Home-Style Muffins **\$2.75**  
Miniature Danish **\$1.75**  
Breakfast Breads **\$1.75**  
Fluffy Mini Croissants **\$1.75**  
Flaky Scones **\$1.75**  
Assorted Donuts **\$1.75**



## BOXED LUNCHES

Everything you need for an elegant yet easy business lunch

### BOXED LUNCH 1

Assorted gourmet bread or wrap sandwich  
Lay's potato chips  
Canned soda or bottled water  
Paper products

**\$13.50 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

**\$14.50 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

**\$15.50 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 - SIGNATURE SANDWICHES

Looking for something new? Let's mix it up! 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

### ROAST BEEF & HAVARTI

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

Gluten free, Dairy Free & Vegan options available upon request  
for an additional fee



## SALAD BOXED LUNCHES

### BOXED SALAD - Garden Salad

\$15.99

Mixed greens, cucumber, olives, red onion, grape tomato  
Served with a balsamic vinaigrette on the side

### BOXED SALAD - Caesar Salad

\$15.99

Romaine lettuce, Parmesan cheese, croutons &  
Caesar dressing

### BOXED SALAD - Gourmet Salad

\$15.99

Mixed greens, Gorgonzola cheese, toasted almonds,  
dried cranberry and Granny Smith apple salads  
Served with a balsamic vinaigrette on the side

### BOXED SALAD - Greek Salad

\$15.99

Mixed greens, Kalamata Olives, cucumber, red onion,  
Feta cheese and Greek dressing

### Choose your protein

- Grilled Marinated Chicken
- American Tuna Salad
- Italian Tuna Salad
- Homemade Chicken Salad
- Roasted Vegetables
- Quinoa

### Upgrade Your Protein

- |                              |         |
|------------------------------|---------|
| • Two Hard Boiled Eggs       | \$2.00  |
| • Portobello Mushroom        | \$2.00  |
| • Three Jumbo Grilled Shrimp | \$10.00 |
| • Beef Tips                  | \$10.00 |
| • Grilled Salmon (4oz)       | \$5.00  |

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

## QUINOA BOWLS

### QUINOA BURRITO BOWL - \$15.99

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 - \$15.99

Tri-color quinoa mixed with roasted root vegetables with our house-made red wine vinaigrette (vv, df, gf)

### KALE, APPLE & QUINOA SALAD BOWL - \$15.99

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 - \$15.99

Tri-color quinoa mixed with kalamata olives, roasted red pepper, marinated artichoke hearts  
topped with our house-made hummus (vv, df, gf)

Hearty & healthy vegetarian and vegan friendly bowls.

Each includes: your choice of bowl and choice of 1 side with whole fresh fruit, baguette or Lay's potato chips  
Canned soda or bottled water



## INDIVIDUAL HOT MEALS

Pranzi Catering & Events offers delicious & gourmet individual meals.

All individually wrapped, portioned, & packaged. Available Hot & Ready or Cold with reheating instructions.

Beverages available for an additional fee. *Some items require a 24 hour notice.\*\**

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### \$15

#### **Penne Pasta with Meatballs**

in Housemade Marinara Sauce

**Pasta Shells** with Broccoli Aglio, Artichokes,  
Roasted Red Peppers & Black Olives

#### **Balsamic Marinated Grilled Chicken Breast**

with Chef's Choice Starch and Vegetable

**Southwest Quesadilla** with Salsa & Rice

#### **Bacon Infused Meatloaf \*\***

with Potato & Gravy

**Asian Stir-fry** with Chicken OR Vegetarian  
with Ginger Soy Glaze over Rice

#### **Baked Macaroni & Cheese Four Cheese**

Elbow Macaroni & Ritz Cracker Crumb Topping

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### \$17

**Chicken Picatta** with Lemon Caper Sauce &  
Chef's Choice Starch and Vegetable

**Chicken Parmesan** with Penne Pasta &  
Melted Whole Milk Mozzarella Cheese in our House Marinara Sauce

**Local Cod Filet** with Ritz Cracker Crumb  
Topping & Chef's Choice Starch & Vegetable

**Bread Stuffed Chicken \*\*** Brown Chicken Gravy, Chef's Choice  
Starch & Vegetable

#### **Chicken Pot Pie \*\***

White Meat Chicken, Potatoes, & Savory Vegetables baked in a Puff  
Pastry Crust

#### **Shepherd's Pie \*\***

Ground Beef, Corn & Mashed Potato baked with Brown Gravy

#### **Eggplant Rollatini**

Stuffed & baked with Spinach & Ricotta over Penne Pasta with Melted  
Mozzarella and House Marinara

**Mushroom Ravioli** with Roasted Peppers, Spinach, & Sautéed  
Mushrooms in a Sherry Cream Sauce

#### **Penne Pink Vodka with Sliced Grilled Chicken**

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### \$18

**Braised Short Rib** with Chef's Choice Starch & Vegetable

**Herb Grilled Beef Tips** with Chef's Choice Starch & Vegetable

**Grilled Salmon** with Lentil & Roasted Vegetable Ragu  
& finished with Dill Butter

**Garlic Butter Shrimp** with Diced Tomato, Black Olives, Spinach  
over Rice

#### **Lemon Rosemary Statler Chicken \*\***

with Chef's Choice Starch and Vegetable

**Chicken Milanese** with Arugula, Grape Tomatoes, Shaved Parmesan,  
Lemon & Balsamic Glaze





## ADDITIONS

Add to any Package or Individual Meal

### INDIVIDUAL SNACKS

|                         |             |
|-------------------------|-------------|
| Lay's potato chips      | \$1.50 each |
| Pretzels                | \$1.50 each |
| Popcorn                 | \$1.50 each |
| Oven Roasted Mixed Nuts | \$3.00 each |
| Granola bars            | \$2.50 each |

### YOGURT

|  |             |
|--|-------------|
| Assorted Homemade Fruit Yogurts                  | \$3.00 each |
| Strawberry, Blueberry, Raspberry, Mango or Peach |             |
| 8 Oz. Yogurt Parfaits                            | \$5.50 each |
| Vanilla yogurt, granola and fresh berries        |             |

### FRESH FRUIT

|                         |             |
|-------------------------|-------------|
| Whole Fresh Fruit       | \$2.50 each |
| Fresh Fruit Cup         | \$4.99 each |
| Berries, grapes, melons |             |

### LUNCH ADDITIONS

|                               |             |
|-------------------------------|-------------|
| Pranzi Pasta Salad 8oz.       | \$3.00 each |
| Red Skinned Potato Salad 8oz. | \$3.00 each |
| Side Salad 12oz,              | \$4.00 each |

- Garden Salad
- Gourmet Salad
- Caesar Salad

|                      |             |
|----------------------|-------------|
| Dinner Roll & Butter | \$1.50 each |
|----------------------|-------------|

### SWEET TREATS

|   |        |
|---|--------|
| Two Petite Chocolate Eclairs            | \$4.50 |
| Two Petite Cannoli                      | \$4.50 |
| Apple or Blueberry Crisp                | \$4.00 |
| Fudge Brownie or Salted Caramel Blondie | \$3.50 |
| Cupcakes                                | \$3.50 |
| Homemade Jumbo Cookies                  | \$3.00 |

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



## BEVERAGES

### BOTTLED BEVERAGES

|   |             |
|---|-------------|
| <b>Assorted Tropicana juices</b>              | \$2.25 each |
| Orange, Apple, Cranberry                      |             |
| <b>Poland Spring Bottled Water</b>            | \$1.50 each |
| <b>Poland Spring Sparkling Flavored Water</b> | \$2.50 each |
| Orange, Lemon, Lime                           |             |
| <b>Snapple</b>                                | \$2.75 each |
| (assorted flavors)                            |             |
| <b>San Pellegrino Sparkling Waters</b>        | \$2.75 each |
| <b>Assorted Canned Sodas</b>                  | \$1.50 each |
| Coke, Diet Coke, Sprite, Ginger Ale           |             |

### COFFEE SERVICE

#### Illy Brand Coffee

(Regular and Decaffeinated) with stirrers, sugar, sweeteners and creamers

|  |             |
|--|-------------|
| <b>Disposable Box of Joe</b> (8-10 cups) | \$20.00     |
| <b>Air Pump</b> (8cups)                  | \$17.99     |
| <b>Per person</b>                        | \$2.50 each |
| <b>Iced Coffee</b>                       | \$4.50 per  |

person

(Regular and Decaffeinated)

Flavor shots available for an additional \$0.50 per person)

#### 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.

#### 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

#### Warm Apple Cider Service

Garnished with fresh cinnamon sticks.. Passed butler-style or displayed in a chafer to keep warm. \$2.99 per person

### BEVERAGE DISPLAYS

#### Refreshing Iced Tea

Displayed in mason jars with spigots, garnished with fresh lemon wheels.

|             |                   |
|-------------|-------------------|
| Sweetened   | \$3.00 per person |
| Unsweetened | \$3.50 per person |

#### Old Fashioned Fresh Lemonade

\$3.00 per person

Displayed in mason jars with spigots, garnished with fresh lemon wheels.

#### Infused Water Display

Display in 3 gallon dispenser with spigot

Plain, Lemon, Cucumber & Lime

\$25.00 each. Serves approximately 30 guests

#### Del's Frozen Lemonade

\$3.50 per person

A Rhode Island classic! Lemon or watermelon passed butler-style in the famous green and yellow Del's cup!

#### Lemonade Cart

Available for rental. • \$95.00 / \$150.00 with umbrella



# Platters

## Small

Serves 8 - 10 guests

## Medium

Serves 10 - 20 guests

## Large

Serves 30 - 40 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  | \$45.00 |
| Medium | \$65.00 |
| Large  | \$95.00 |

### 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  | \$60.00  |
| Medium | \$110.00 |
| Large  | \$165.00 |

### ITALIAN DELI PLATTER

Parma prosciutto, capicola, salami, mortadella, sharp provolone, fresh mozzarella, pickled peppers and roasted peppers, served with assorted rolls and condiments

|        |          |
|--------|----------|
| Small  | \$65.00  |
| Medium | \$120.00 |
| Large  | \$175.00 |

### 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  | \$70.00  |
| Medium | \$140.00 |
| Large  | \$200.00 |

### CHEESE PLATTER

Assorted domestic cheeses (pepper jack, cheddar, dill, Havarti, smoked Gouda and muenster), served with grapes, strawberries and gourmet crackers

|        |          |
|--------|----------|
| Small  | \$65.00  |
| Medium | \$130.00 |
| Large  | \$185.00 |

### ARTISAN CHEESE BOARD

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

|        |          |
|--------|----------|
| Small  | \$80.00  |
| Medium | \$145.00 |
| Large  | \$200.00 |

### CHARCUTERIE PLATTER

A Wood Board Display of Imported Parma Prosciutto, Wild Boar Sopressata, Salami, Pepperoni, 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

|        |          |
|--------|----------|
| Small  | \$80.00  |
| Medium | \$160.00 |
| Large  | \$230.00 |

### 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  | \$65.00  |
| 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  | \$65.00  |
| 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  | \$45.00 |
| Medium | \$65.00 |
| 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  | \$55.00  |
| Medium | \$80.00  |
| 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  | \$45.00  |
| Medium | \$75.00  |
| 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  | \$45.00  |
| Medium | \$75.00  |
| Large  | \$100.00 |

## A LA CARTE BREAKFAST



### FROM THE GRILL

Half Pan (H) serves 10 guests  
Full Pan (F) serves 25 guests

#### Buttermilk Pancakes with Maple Syrup

Fluffy home style pancakes  
H \$35.00 F \$75.00

#### Red Bliss Home Fries with Vidalia Onions

Diced baby red potatoes roasted with butter  
and house recipe herbs and spices  
H \$35.00 F \$75.00

#### Belgian Waffles with Maple Syrup

Sweet airy European style waffles  
H \$40.00 F \$80.00

#### Croissant French Toast

Flaky buttery mini crescent rolls griddled in our  
sweet cinnamon egg batter  
H \$40.00 F \$80.00

#### French Toast Casserole

Sliced bread layered in our sweet cinnamon  
egg batter then baked  
H \$40.00 F \$80.00

#### Challah Bread French Toast

Airy sweet bread griddled in our sweet cinnamon  
egg batter H \$40.00 F \$85.00

#### Little Rhody Scrambled Eggs

Local eggs seasoned with cream  
H \$40.00 F \$65.00

#### Breakfast Meats

Crispy Bacon, Sausage Links or Virginia Ham  
H \$57.00 F \$105.00

#### Breakfast Sandwiches

Served on an English muffin. Egg, cheese, crispy bacon,  
sausage, tomato & spinach \$6.49 each

#### Quiche

Whole quiche (10") - \$16.75 each (Serves 8-10)  
Individual (3") (1 doz min) - \$3.99 each

- Bacon, ham & Swiss
- Garden vegetable & feta
- Spinach & mozzarella

Additional options available by request.

#### Frittata

Half pan - \$30.00 each (Serves 10)  
Individual (3") (1 doz - \$3.99 each

- Bacon, ham & Swiss
- Garden vegetable & feta
- Spinach & mozzarella

Additional options available by request.

### Bread Loaves

Blueberry Cheesecake, Cinnamon Coffee Cake, Banana Nut,  
Vanilla or Lemon Angel Food Cake  
Add fresh berry compote on the side \$4.00 additional  
Served with your choice of powdered sugar or icing topping  
8" loaf - \$7.99 each (Serves 8 guests)

### Bundt Cakes (10")

Blueberry Cheesecake, Cinnamon Coffee Cake, Banana Nut,  
Vanilla or Lemon Angel Food Cake  
\$13.99 each  
Add fresh berry compote on the side  
Served with your choice of powdered sugar or icing topping

### Yogurt

#### Assorted homemade fruit yogurts

Strawberry, Blueberry, Raspberry, Mango or Peach - \$3.50 each

#### 8 oz. yogurt parfaits

Vanilla yogurt, Granola Project granola and fresh berries - \$5.50 each

### Fresh Fruit

Whole fresh fruit \$2.50 each  
Fresh fruit cup \$4.99 each  
Berries, Grapes, Melons







## SALADS & COLD SELECTIONS

### Serves:

**Small:** 5 - 7 guests      **Medium:** 7 - 10 guests  
**Large:** 10 - 20 guests      **Extra Large:** 20 - 30 guests

|              |                |                    |                |
|--------------|----------------|--------------------|----------------|
| <b>Small</b> | <b>\$30.00</b> | <b>Medium</b>      | <b>\$40.00</b> |
| <b>Large</b> | <b>\$50.00</b> | <b>Extra Large</b> | <b>\$75.00</b> |

### Garden Salad

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

Shell Pasta, Vegetables, Tossed in Mayonnaise Dressing

### Creamy Red Skinned Potato Salad

Potatoes, Egg, Onions tossed In Rich Mayonnaise

### Orzo Florentine Sun Dried Tomato Salad

Orzo Pasta, Feta Cheese, Sun Dried Tomato and Spinach

|              |                |                    |                 |
|--------------|----------------|--------------------|-----------------|
| <b>Small</b> | <b>\$40.00</b> | <b>Medium</b>      | <b>\$60.00</b>  |
| <b>Large</b> | <b>\$90.00</b> | <b>Extra Large</b> | <b>\$125.00</b> |

### Fresh Fruit Salad

Pineapple, cantaloupe, honeydew, grapes, oranges, kiwi,  
strawberries

|              |                |                    |                 |
|--------------|----------------|--------------------|-----------------|
| <b>Small</b> | <b>\$40.00</b> | <b>Medium</b>      | <b>\$50.00</b>  |
| <b>Large</b> | <b>\$60.00</b> | <b>Extra Large</b> | <b>\$100.00</b> |

### Gourmet Salad

Mixed Green Salad with Granny Smith Apple Slices, Dried Cranberries,  
Almond Slices, Crumbled Gorgonzola Cheese with Balsamic Vinaigrette  
on the Side

### Grilled Native Garden Vegetable Salad

Zucchini, yellow squash, red peppers, eggplant, and asparagus finished  
with olive oil and balsamic glaze

### Grilled Asparagus Salad

With goat cheese and roasted red peppers

### Marinated Artichoke Salad

Olive oil, red wine vinegar, and fresh garden herbs

### Farm Fresh Cucumber and Red Onion Salad

With heirloom tomatoes, marinated in a red wine vinaigrette

### Three Bean Salad

Green beans, kidney beans, and chickpeas mixed with onions and  
champagne vinegar

### Roasted Pepper Salad

Fire roasted colorful bell peppers, with basil, balsamic vinegar and feta  
cheese

### Grilled Eggplant and Roasted Pepper Salad

Fire roasted eggplant and colorful bell peppers layered with balsamic  
reduction, olive oil and basil

### Caprese Salad

Fresh Ciliegine Mozzarella, Native Cherry Tomatoes and Garden Basil

### Bowtie Pasta & Broccoli Aglio

Garlic and oil sauce with black olives tossed with shredded Parmesan  
cheese

### Tortellini Chicken Pesto Salad

Free range grilled chicken and fresh basil, garlic, and Parmesan purée

### Tortellini And Broccoli In Sun-Dried Tomato Pesto Salad

Basil and Parmesan purée with garlic and Julianne sun dried tomato

### Tex Mex Salad with a Fresh Cilantro Vinaigrette

Mixture of Black Beans, Corn, Red Onions and Diced Tomatoes finished  
with a Fresh Cilantro Vinaigrette

## QUINOA SALADS

### Quinoa Burrito Salad

Romaine, Tri-Color Quinoa, Cherry Tomatoes, Black Olives, Black  
Beans and Corn with Cilantro-Lime Vinaigrette

### Root Vegetable Quinoa

Tri Color Quinoa, Roasted Sweet Potatoes, Beets, Turnips and  
Carrots with a Red-Wine Vinaigrette

### Kale & Apple Quinoa Salad

Kale Apples & Quinoa 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

### FRESH FRUIT SALAD

|              |                |                    |                 |
|--------------|----------------|--------------------|-----------------|
| <b>Small</b> | <b>\$55.00</b> | <b>Medium</b>      | <b>\$75.00</b>  |
| <b>Large</b> | <b>\$90.00</b> | <b>Extra Large</b> | <b>\$140.00</b> |

### Mediterranean Herb Layered Potato Salad

Onions and Potatoes Gently Grilled to Perfection then Layered  
with Grilled Marinated Eggplant, Summer Squash, Zucchini, Red  
and Yellow Peppers, Feta Cheese and an Herb Vinaigrette



## HOT ENTREES

Half (H) pan serves 10 guests | Full (F) pan serves 25 guests

### SEAFOOD

#### Jumbo Baked Stuffed Shrimp

Jumbo Shrimp filled with a Ritz Cracker Crab Stuffing  
\$5.00 each

#### Baked Scrod with Cracker Crumb Topping

Baked Scrod topped with an Herb Butter Cracker Crumb Topping  
H \$65.00 F \$120.00

#### Asian Chili Stir Fry with Shrimp

Asian vegetables sautéed with Tiger shrimp in  
a sweet chili sauce served with white rice  
H \$80.00 F \$135.00

#### Dry Rub Jumbo Grilled Shrimp Skewers

Fire grilled skewer with Cajun-herb jumbo shrimp  
6" lunch (2) \$8.50  
8" dinner (3) \$13.49

### VEAL

#### Veal Parmesan Cutlet

Breaded Veal Cutlets topped with Mozzarella,  
Parmesan Cheese  
and Marinara Sauce \$13.00 each

#### Veal and Peppers

Tender braised veal with bell peppers and onions in a  
rich tomato sauce H \$80.00 F \$160.00

#### Veal and Mushrooms

Tender braised veal in a rich tomato sauce with cultivated  
mushrooms  
H \$80.00 F \$155.00

#### Veal, Onions and Peas

Tender braised veal in a rich tomato sauce with  
Spanish onions and garden green peas  
H \$80.00 F \$155.00

#### Stuffed Veal Rollatini

Prepared with Prosciutto, Mozzarella & Sage Filling  
H \$100.00 F \$185.00

### BEEF

#### Beef Tenderloin Teriyaki Skewers

Fire grilled skewered beef tips marinated in a spiced plum sauce  
6" lunch (4oz) \$8.99  
8" dinner (6oz) \$11.99  
Skewers: Meat Only - No Vegetables

#### Asian Sweet Chili Stir Fry with Beef

Asian vegetables and beef tips sautéed in a sweet chili sauce  
H \$65.00 F \$120.00

#### Home-Style Meatballs

Home recipe spheres of ground beef simmered in a light  
tomato sauce H \$60.00 F \$100.00

#### Beef Braciola

Tender thin sliced beef rolled with prosciutto, Parmesan,  
and seasoned breadcrumbs then baked in a rich tomato ragu  
\$5.00 each

#### Shepard's Pie

Pan browned ground beef baked with layers of creamy corn  
and mashed potatoes H \$60.00 F \$100.00

#### Beef Pot Pie

Tender beef tips baked in a flaky crust with garden vegetables  
and potatoes in a flavorful sauce H \$65.00 F \$105.00

#### Herb Crusted Black Angus Tenderloin

Served with Wild Mushroom Demi Glace (Serves 8-10 Guests)  
\$160.00 each

#### Beef Tips in Burgundy Sauce

Sautéed tender beef tips with mushrooms and onions in a  
rich red wine gravy H \$70.00 F \$135.00

#### Braised Short Ribs

Fork tender Beef Short Ribs slowly braised then smothered  
in a Chianti Wine Reduction  
H \$70.00 F \$135.00

#### Stuffed Peppers filled with Ground Beef & Rice

Colorful bell peppers baked with a filling of ground beef  
and white rice in a light tomato sauce \$4.95 each



## HOT ENTREES - continued

Half (h) pan serves 10 guests | Full (F) pan serves 25 guests

### CHICKEN

#### Grilled Marinated Chicken Breast

Free range chicken breast marinated with balsamic vinegar, oil, and seasonings then fire grilled H \$60.00 F \$100.00

#### Chicken Marsala

Pan Seared Chicken Breast sautéed with a Marsala Mushroom Wine Sauce H \$65.00 F \$120.00

#### Chicken Capri

Pan Seared Chicken Breast sautéed with Artichokes, Roasted Peppers, Mushrooms, and Roasted Shallots in a Marsala Wine Sauce H \$65.00 F \$120.00

#### Chicken Parmesan

Breaded Chicken Cutlets topped with Mozzarella, Parmesan Cheese and Marinara Sauce H \$65.00 F \$120.00

#### Chicken Francaise

Chicken Breast dipped in Egg Batter then finished with a Lemon White Wine Sauce H \$65.00 F \$120.00

#### Chicken Picatta

Pan Seared Chicken Breast sautéed with Capers, Garlic, Lemon Butter and White Wine H \$65.00 F \$120.00

#### Chicken & Rice

Diced free range Chicken cooked with plum tomatoes, Spanish spices and aromatic vegetables H \$65.00 F \$120.00

#### Chicken Pot Pie

Braised chicken, aromatic vegetables, peas, and potatoes in a savory sauce. Baked in a flaky crust H \$50.00 F \$95.00

#### Chicken Wings

Breaded wing dings. Your choice of Plain, Buffalo, or Barbecue, or Tennessee Honey Bourbon H \$60.00 F \$100.00

#### Chicken on the Bone

Roasted free range chicken pieces with a house seasoned rub H \$40.00 F \$80.00

#### Chicken Tenders

Crispy battered chicken tenderloins served with your choice of sauce on the side. Honey mustard, Buffalo, barbecue, or Asian glaze H \$40.00 F \$80.00

#### Fresh Herb Chicken Skewers

Grilled skewers of chunked free range chicken with fresh herbs  
6" Lunch (4oz) \$7.49  
8" Dinner (6oz) \$9.49

#### Asian Sweet Chili Stir Fry with Chicken

Sautéed chunks of free range chicken with Asian vegetables in a sweet and sour glaze H \$60.00 F \$115.00

#### Whole Roasted Fresh Turkey

With Homemade Bread Stuffing, cranberry sauce, and gravy.  
15-17lbs \$80.00 each  
18-22lbs \$120.00 each

#### Sliced Fresh Turkey Breast

With Homemade Bread Stuffing, cranberry sauce, and gravy H \$60.00 F \$100.00

### PORK

#### Barbecue Pulled Pork

House smoked and dry rubbed pork butt slow roasted until tender, then mixed with house barbecue sauce H \$65.00 F \$110.00

#### Barbecue Baby Back Ribs

House smoked and dry rubbed Petite pork ribs slow roasted until tender, then finished with house barbecue sauce H \$60.00 F \$100.00

#### Sausage & Peppers

Prepared in your choice of Home-Style Marinara Sauce or Natural Juices H \$55.00 F \$100.00

#### Whole Budaball Ham

Brown sugar and pineapple glaze. Served with a sweet and savory raisin sauce  
18-20 lbs \$125.00 each

### PASTA

#### Penne Marinara

Al dente De Cecco pasta with house recipe Italian style tomato sauce H \$42.00 F \$79.00

#### Baked Penne

Our penne marinara tossed with rich ricotta, Parmesan, and mozzarella cheeses, then baked to perfection H \$42.00 F \$79.00

#### Pasta Primavera

Garden vegetables sautéed in a garlic and oil sauce tossed with penne pasta H \$42.00 F \$79.00

#### Penne Pink Vodka

House recipe tomato cream sauce flavored with flambéed vodka, basil, and pecorino H \$42.00 F \$79.00

#### Pasta with Broccoli Aglio

Broccoli florets sautéed in a light garlic and oil sauce tossed with penne pasta and Parmesan cheese H \$42.00 F \$79.00

#### Old Fashioned Macaroni & Cheese

Elbow pasta tossed in a rich cream sauce with blended cheeses, then baked with a Ritz cracker crust H \$45.00 F \$95.00

#### Cheese Ravioli

Served in your choice of Pink Vodka or Home-Style Marinara Sauce H \$45.00 F \$75.00

#### Jumbo Stuffed Shells (Sold by the Dozen)

Jumbo shell shaped pasta with a ricotta cheese filling that we bake with our house marinara sauce and mozzarella \$16.95 per dozen

#### Manicotti (Sold by the Dozen)

Jumbo tube shaped pasta with a ricotta cheese filling that we bake with our house marinara sauce and mozzarella \$17.99 per dozen

#### Tortellini

Cheese filled tri color pasta Served in your choice of Alfredo, Pink Vodka Sauce or Pesto Aglio H \$50.00 F \$100.00

# Pranzi

## HOT ENTREES - continued

Half (H) pan serves 10 guests | Full (F) pan serves 25 guests

### PASTA - continued

#### Cavatelli with Sausage Cream

"Bullet" shaped pasta tossed with Sweet Italian sausage pieces, tomato sauce, and rich cream H \$50.00 F \$100.00

#### Gnocchi with a Whole Plum Tomato Sauce

Ricotta dumplings tossed with a chunky Italian plum tomato sauce with garlic and basil H \$50.00 F \$100.00

#### Baked Gnocchi

With your choice of Pink Vodka & Three Cheese or Spinach, Cream Sauce, Romano & Goat Cheese  
H \$50.00 F \$100.00

#### Meat Lasagna

Seasoned ground beef baked with layers of ricotta, "mozzarella, and pecorino cheeses and pasta sheets  
H \$60.00 F \$110.00

#### Vegetable Lasagna

Served with your choice of Home-Style Marinara or Pesto Cream Sauce  
H \$60.00 F \$110.00

#### Parmesan Risotto

Carnoli rice cooked in chicken broth then finished with pecorino cheese and butter  
H \$50.00 F \$100.00

#### Wild Mushroom Risotto

Our Parmesan risotto cooked with wild and domestic mushrooms  
H \$50.00 F \$100.00

#### Seafood Risotto

Our Parmesan risotto cooked with assorted shellfish  
H \$70.00 F \$130.00

## EGGPLANT

#### Eggplant Rollatini

Made with Your Choice of Spinach & Cheese or Prosciutto & Mozzarella Filling  
H \$60.00 F \$115.00

#### Eggplant Parmesan

House breaded eggplant cutlets baked with layers of house marinara sauce, mozzarella, and Parmesan cheeses  
H \$50.00 F \$105.00





## HOT ENTREES - accompaniments

Half (H) pan serves 10 guests | Full (F) pan serves 25 guests

### VEGETABLES

#### Fresh Green Bean Casserole

String beans baked in a creamy mushroom sauce finished with crispy onions  
H \$40.00 F \$80.00

#### Fresh Green Beans Almondine

String beans in a sherry butter with toasted almond slices  
H \$40.00 F \$80.00

#### Tarragon Maple Glazed Carrots

Baby carrots roasted with a buttery maple and tarragon glaze  
H \$35.00 F \$75.00

#### Sautéed Vegetables

Sautéed Baby Carrots, Zucchini, Summer Squash and Broccoli  
H \$40.00 F \$80.00

#### Butternut Squash

Simple diced and roasted butternut squash  
H \$40.00 F \$80.00

#### Sautéed Broccoli Rabe

Bitter greens sautéed with garlic olive oil, and red pepper flakes  
H \$45.00 F \$100.00

#### Harvest Roasted Vegetables

Butternut squash, beets, baby carrots, parsnips, turnips, and fennel roasted with triple sec and nutmeg  
H \$45.00 F \$100.00

#### Grilled Garden Vegetable Medley

Red peppers, zucchini, summer squash, asparagus, and eggplant fire grilled with olive oil  
H \$45.00 F \$100.00

### STARCH

#### Creamy White Mashed Potatoes

Idaho potatoes mixed with heavy cream and butter  
H \$40.00 F \$85.00

#### Red Bliss Mashed Potato

Petite red potatoes boiled until tender and mashed with cream and butter  
H \$40.00 F \$85.00

#### Oven Roasted Potatoes with Garlic & Herbs

Baby red potato halves tossed with olive oil, garlic, rosemary, and thyme then oven roasted  
H \$40.00 F \$85.00

#### Sweet Potato Casserole

Puréeed yams with butter, maple, and brown sugar baked with a topping of graham cracker crumbs, and marshmallows  
H \$40.00 F \$85.00

#### French Fries

Julienne Idaho potatoes deep fried until crispy and golden brown  
H \$25.00 F \$45.00

#### Confetti Rice

White rice cooked in a chicken broth with finely diced colorful garden vegetables and herbs  
H \$40.00 F \$80.00

#### Rice Pilaf

White rice simmered in a rich chicken broth with celery, onions, and carrots  
H \$40.00 F \$80.00

### ASSORTED ROLLS & BUTTER

\$15 per dozen

Artisan or Traditional Snowflake rolls





## HOT SOUPS & CHOWDERS

Special Requests accepted with advance notice  
Served by the gallon. One gallon will serve 8-10 people

### Chicken Escarole

Free range chicken, celery, carrots, onions fresh escarole with orzo pasta in a rich chicken broth \$40.00

### French Onion

Julianne onions in a rich sherry- beef broth finished with crisp baguette slices and melted Swiss cheese \$40.00

### Roasted Vegetable

Medley of fresh garden vegetables simmered in a vegetarian broth with fresh herbs and Northern beans \$40.00

### Italian Wedding Soup

Mini beef meatballs in a rich chicken broth with celery, onions, carrots, orzo, and escarole \$40.00

### Minestrone

Ditilini pasta and garden vegetables in a tomato and chicken broth with white beans \$40.00

### Tomato Bisque

Rich vegetable soup made with a creamy tomato purée with basil \$40.00

### Cream of Broccoli

Creamy chicken broth with finely diced broccoli and cheddar cheese \$40.00

### Butternut Apple Bisque

Apples and rich cream pureed with a butternut squash, hand seasoned with a pinch of cinnamon, nutmeg and brown sugar \$45.00

### Pasta Fagioli

Ditilini pasta and white beans in a chicken and tomato broth flavored with prosciutto and Parmesan cheese \$45.00

### New England Clam Chowder

Creamy clam broth with celery, onions, bacon, diced potatoes and chopped New England clams \$40.00

### Manhattan Clam Chowder

Tomato and herb clam broth with vegetables and potatoes \$45.00

### Seafood Chowder

Shrimp, scallops, white fish, squid and clams in a creamy broth with celery, onions, bacon, and potatoes \$55.00

### Lobster Bisque

Rich sherry, lobster, and cream broth with chunks of Northern Atlantic lobster \$65.00



## SAUCES

\$20 per quart

Pink Vodka

Alfredo

Marinara

Red or White Clam

Aglio

Shrimp Scampi

Bolognese

Pizza

Marsala Wine

Gorgonzola

Madiera

Burgundy

Bearnaise

## FINGER SANDWICHES

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

|   |                   |
|---|-------------------|
| Chunky Chicken Salad                          | \$27.00 Per Dozen |
| California Chicken Salad                      | \$27.00 Per Dozen |
| Curry Chicken Salad                           | \$27.00 Per Dozen |
| American Tuna Salad                           | \$27.00 Per Dozen |
| Italian Tuna Salad                            | \$27.00 Per Dozen |
| Ham Salad                                     | \$27.00 Per Dozen |
| Turkey  | \$27.00 Per Dozen |
| Roast Beef                                    | \$27.00 Per Dozen |
| Egg Salad                                     | \$27.00 Per Dozen |
| Ham & Cheese                                  | \$27.00 Per Dozen |
| Italian Grinder                               | \$27.00 Per Dozen |
| Shrimp Salad                                  | \$36.00 Per Dozen |
| Seafood Salad                                 | \$36.00 Per Dozen |
| Lobster Salad                                 | \$60.00 Per Dozen |
| Parma Prosciutto, Gorgonzola, Cheese & Apples | \$35.00 Per Dozen |



## CHIPS & DIPS

### Homemade Chip and Dip Platters

Sm - \$18.00 (serves 8-10)

Med - \$30.00 (serves 10-20)

Lg - \$50.00 (Serves 30-40)

Choice of one of traditional dips and one chip.

Upgrade to Specialty Dip for additional \$10

### Chips

Fresh Cut Potato Chips

Barbeque, Sweet Potato, Salt & Vinegar or Plain

Baked Pita Chips

Tri-Colored Tortilla Chips

### Traditional Dips

Pint - \$6.00     Quart: \$12.00

Garden Salsa

Sour Cream

Traditional Hummus

Roasted Red Pepper Hummus

Roasted Garlic Hummus

French Onion

Vegetable Sour Cream

Nacho Cheddar

Roasted Tomato Sour Cream

Blue Cheese

### Specialty Dips

Pint - \$12.00     Quart - \$24.00

An additional \$10 to add to chips platter

Creamy Beer Cheese Dip

Queso Blanco

Mexican Seven Layer

Spinach Artichoke

Buffalo Chicken

Guacamole

Gorgonzola, Artichoke

& White Bean

Tzatziki Dip with Yogurt

Cucumber & Mint

Hot Chili White Bean

Spinach & Roasted Garlic

Roasted Red Pepper

Eggplant & Red Pepper

Blue Cheese

Eggplant & Ginger

## PIZZAS & CALZONES

### Party Pizza

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.

**\$12.99**

### Assorted Gourmet Pizza

2" X 2" squares, approximately 24 pieces

Select from the toppings below.

**\$15.99**

### Calzones

18" calzone, approximately 16 slices

Select from the fillings below

**\$21.99 each**

### Fillings & Toppings

Ham & Cheese

Chicken Parmesan

Meatball Parmesan

Italian Cold Cuts

Spinach & Cheese

Spinach, Cheese & Pepperoni

Eggplant Parmesan

Chicken &

Caramelized onions

Chicken Cacciatore

Sausage & Peppers

Chourico & Peppers

Broccoli & Cheese

Pepperoni & Cheese

Spinach & Salami

Buffalo Chicken

BBQ Chicken

# 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, 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 Frosting

|                       |         |
|-----------------------|---------|
| 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" LOAF") - \$8.00 each**

• Pumpkin • Banana Nut • Cranberry Orange • Bakery Coffee Cake

## Additional Gourmet Desserts

#### • BISCOTTI

\$18.00 per pound

#### • FUDGE BROWNIES

\$18.00 per dozen

#### • WANDIES

SM \$24.00 MED \$36.00 LG \$108.00

#### • APPLE DUMPLINGS

\$20.00 per pound

#### • CRÈME BRÛLÉE

\$4.00 each

#### • ITALIAN WEDDING COOKIE PLATTER

\$18.00 per pound

#### • DOUBLE CHOCOLATE DIPPED STRAWBERRIES

\$30.00 per dozen

#### • 2" INDIVIDUAL CHOCOLATE MOUSSE CUPS

\$26.00 per dozen

#### • MINIATURE ITALIAN PASTRIES

\$28.00 per dozen

# Specialty Cupcakes

MEDIUM (4 oz) - \$35.00 per dozen | LARGE (6 oz) - \$46.00 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

Medium - \$30.00 | Large - \$40.00

## CUPCAKE FLAVORS

White  
Yellow  
Chocolate  
Spice  
Marble  
Carrot  
Lemon  
Almond  
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

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





# DESSERTS



# Pranzi

## Fresh Baked Pies

All pies are 10"

\$18.00 each

Apple

Old Fashioned Apple

Apple Crumble

Blueberry

Cherry

Strawberry Rhubarb

Pecan

Peach (Seasonal)

Pumpkin

\$24.00 each

Chocolate Cream

Lemon Meringue



## Cake Pops

All served on lollipop sticks | \$33.00 per dozen

### FLAVORS

Chocolate

French Vanilla

Lemon

Mocha

Red Velvet

Cheesecake

Fudge Brownie

S'mores on a Stick

### DIPPED IN:

Milk Chocolate

Dark Chocolate

White Chocolate

### TOPPINGS:

Sprinkles

Coconut

Pistachios

Chopped Nuts

Customized colors or designs are available by request.

Additional fees may apply.



## Cheesecakes

All cheesecakes are 10" | \$33.99 each | New York Style - \$29.99

All flavors also available as Gluten-Free.

### TURTLE

Vanilla cheesecake with chocolate 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

Crumbled Oreo cookies baked in 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

### 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

### 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



## DESSERTS





\$3.25 each per person

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

- 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 (qf)

- 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-crust 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

- 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

- 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

- 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





## PASSED HORS D'OEUVRES

# Premium Selections

**\$3.75 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 pâté 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 prosciutto rolls
- Parma prosciutto & mint wrapped fresh peach (d, gf)
- Miniature Bahn Mi slider
- Andouille sausage & cheese puffs

### Seafood Selections

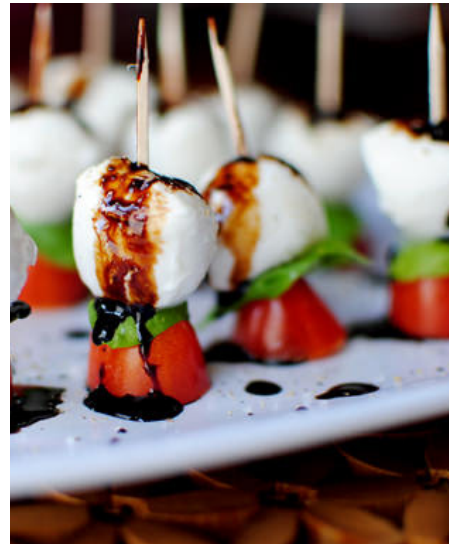
- New England clam chowder soup shooter with a petite clam cake
- Sea scallops wrapped in bacon with sweet sherry glaze (d, gf)
- Pan-seared sea scallops, seaweed salad & honey-ginger glaze (gf)
- Cajun shrimp skewers with mango salsa (d, gf)
- Jumbo shrimp cocktail & horseradish cocktail sauce (d, gf)
- 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





## PASSED HORS D'OEUVRES

# Ultra Premium Selections

**\$4.25 each per person**

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

### Beef Selections

- Steak tartare on waffle cut potatoes and truffle aioli
- Surf and turf skewers with garlic and herb aioli (gf)
- Beef short ribs on edible spoon
- Beef bourguignon in puff pastry
- Beef short rib and fontina panini
- Grilled lamb lollipops with papaya yogurt sauce (gf)
- Grilled lamb lollipops with goat cheese and hazelnut crust with port wine syrup (gf)
- Grilled lamb lollipops with mint and pistachio pesto (gf)
- Fresh figs with parma prosciutto, gorgonzola and balsamic glaze .. (gf) (seasonal)

### Poultry Selections

- Chicken Wellington with mushroom duxelle
- Chicken mousse with black sea salt and savory cannoli
- Duck confit Wellington with orange-balsamic reduction and mushroom duxelle
- Mini duck confit and scallion pancake with caramelized onion and peach glaze
- Duck with Grand Marnier glaze on edible spoon
- Duck a l'orange on edible spoon
- Pan-seared Hudson Valley foie gras on brioche with fig jam and pink sea salt.

### Vegetable Selections

- Artichoke and goat cheese croquettes with a roasted red pepper .. and 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 and goat cheese crostini
- Goat cheese and pistachio stuffed hibiscus flowers (gf) •

### Seafood Selections

- Miniature fish and chips with citrus tartar
- Hazelnut-crusted sea scallops with pear puree (d, gf)
- Shrimp or bay scallop ceviche with cilantro and 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 soy ginger glaze
- Sesame-crusted shrimp with tahini-ginger dipping sauce (d, gf)
- Grilled shrimp, plum tomatoes, cipollini onions, mozzarella and roasted tomato aioli on toasted baguette
- Shrimp scampi on edible spoon
- Cotton candy wrapped shrimp with sweet and savory seasoning (gf)
- Lobster macaroni and cheese tartlets
- Miniature lobster tacos with jicama slaw
- Lobster bisque shooters
- Lobster fra diavolo on edible spoon
- Raspberry Point oyster shooters with tequila, lime, jalapeño and cilantro with black sea salt rim (d, gf)
- New Zealand green-lipped mussels with roasted tomatillo . salsa and micro greens (d, gf)
- Cornmeal fried oysters with sriracha aioli
- Sushi grade ahi tuna poke hand rolls with sesame and avocado

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



*Greek yogurt is available by request.*

*Egg whites available upon request.*

*Interactive station is available by request.*

*Interactive station is available by request.*

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.

*All stations have a 25 guest minimum.*

## 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.  
\$7.50 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, raisins, assorted nuts and an array of gourmet olives. Served with artisan breads and a medley of gourmet crackers.  
\$10.50 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.  
\$12.50 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.*

## SPECIALTY STATIONS



### ANTIPASTO STATION

A table display of imported Italian meats (parma prosciutto, capicola, salami, mortadella), imported cheeses, roasted peppers, medley of olives, stuffed cherry peppers, fresh caprese salad, marinated artichokes, peppadews, a medley of mixed field greens, Italian bread sticks and assorted artisan breads.

### 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.*

## SPECIALTY STATIONS



### **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
- Fresh herbed roast of pork loin
- Steamship round of beef *(Minimum of 75 guests)*

Served with assorted condiments, chutneys, cranberry sauce or au jus.

### **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 watermelon.

### **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 STATIONS



### 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.

*All stations have a 25 guest minimum.*

## SPECIALTY STATIONS



### 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 ¼ 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.*

# SPECIALTY DESSERT STATIONS



## **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:

- Traditional
- Chocolate peanut butter
- Funfetti
- Double chocolate
- Red velvet
- Lemon
- Pumpkin
- Lime
- Raspberry
- Strawberry shortcake
- 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.*



# Bar & Liquor Packages

## GOLD BEVERAGE PACKAGE

**Spirits** - Ketel One Vodka, Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Milagro Tequila, Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey, Crown Royal Canadian Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Label, Kahlua, Baileys, and Bar Mixers  
**Beer** - Choose Three Selections  
**Wine** - Our Four Selections of wines.  
See Sales Associate for Wine List  
Gold Service: Wine Pour throughout Dinner \$9.00 per person

## SILVER BEVERAGE PACKAGE

**Spirits** - Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniel's Tennessee Whiskey, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Johnnie Walker Red Label, Jose Cuervo Silver Tequila, Dewar's Scotch, and Bar Mixers  
**Beer** - Choose Three Selections  
**Wine** - Our Four Selections of Cavit Wine  
Silver Service: Wine Pour throughout Dinner \$5.00 per person

## BRONZE BEVERAGE PACKAGE

**Spirits** - Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Jack Daniel's Tennessee Whiskey, Dewar's Scotch and Jose Cuervo Silver Tequila and Bar Mixers  
**Beer** - Choose Three Selections  
**Wine** - Our Two Selections of Cavit Wine  
Bronze Service: Wine Pour throughout Dinner \$5.00 per person

## BEER & WINE PACKAGE

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

**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

**Cavit House Wine** - Chardonnay, Pinot Grigio, Cabernet Sauvignon, Melot, Pinot Noir

**Gold Beverage Package** - See Sales Associate for upgraded Wine List.

*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 Liqueur 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 blue cheese crumbles. Additional proteins also available by request.

### BELLINI OR MIMOSA BAR

A selection of fruit purées, juices and sparkling wine.

**TRADITIONAL SANGRIA:** Red or White.

### 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!  
**Ask your Sales Associate for our latest selections.**

### NON-ALCOHOLIC SOFT DRINK BAR

Includes assorted soft drinks, juices and water

### CASH BAR SET-UP FEE

### TOASTS

Champagne Toast  
Prosecco Toast

### 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 & Glassware \$15.00 per person
- Plastic Drinkware \$12.00 per person

## BAR PACKAGES

|                  | <u>1 Hour</u> | <u>2 Hours</u> | <u>4.5 Hours</u> | <u>5 Hours</u> |
|------------------|---------------|----------------|------------------|----------------|
| GOLD             | \$24.00       | \$30.99        | \$40.00          | \$45.00        |
| SILVER           | \$22.00       | \$26.00        | \$35.00          | \$36.00        |
| BRONZE           | \$20.00       | \$24.00        | \$30.00          | \$34.00        |
| BEER & WINE      | \$17.00       | \$20.00        | \$26.00          | \$28.00        |
| BELLINI & MIMOSA | \$17.00       | \$20.00        | \$26.00          | \$28.00        |

# Florals

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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!





# Tents & Rentals

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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











## VENUES - Rhode Island

### BRISTOL COUNTY

#### 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/  
theeventroomcuttermill

#### Herreshoff Museum

Bristol, RI  
401.942.2215  
herreshoff.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  
stkevin-stbenedict.org

#### 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 Studios

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

#### Old Colony House

Middletown, RI  
401.846.2577  
newporthistory.org

### PROVIDENCE COUNTY

#### Addieville East Farm

Burrillville, RI  
401.568.3185  
addieville.com

#### Aldrich House

Providence, RI  
401.331.8575  
rihs.org/rentals

#### 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

#### Grace Episcopal Church

Providence, RI  
401.331.3225  
gracechurchprovidence.org

#### The Guild

Pawtucket, RI  
74-365-1200  
theguildri.com



## VENUES - Rhode Island - cont.

### PROVIDENCE COUNTY, continued

#### **The Hampton Inn & Suites**

Providence-Downtown  
Providence, RI  
401.608.3500  
providencedowntownsuites.  
hamptoninn.com

#### **Homewood Suites**

Providence, RI  
401.942.2001  
providencedowntown.  
homewoodsuites.com

#### **The Meehan Overlook**

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

#### **Museum of Work & Culture**

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

#### **Providence G Ballroom**

Providence, RI  
401.585.8005  
providenceg.com

#### **Rhodes on the Pawtuxet**

60 Rhodes Place  
Cranston, RI 02905  
401.785.4333

#### **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

#### **Verde Vineyards**

Johnston, RI  
401.394.2317  
verdevineyardsri.com

### SOUTH COUNTY

#### **Camp Hoffman**

South Kingstown, RI  
401.783.2367  
gsri.org/  
misc\_rentourproperties.html

#### **Hidden Berry Farm**

Westerly, RI  
hiddenberryfarm.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

#### **The Margin Street Inn**

Westerly, RI  
401-348-8710  
marginstreetinn.com

#### **North Beach Club House**

Narragansett, RI  
401.788.2573  
northbeachclubhouse.com

#### **South County Flowers**

Charlestown, RI  
401.450.4394

#### **South County Museum**

Narragansett, RI  
401.783.5400  
southcountymuseum.org

#### **The Towers**

Narragansett, RI  
401.782.2597  
thetowersri.com

#### **Westerly Yacht Club**

Westerly, RI  
401.596.7556  
westerlyyc.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 let us know!**



## VENUES - Massachusetts & Connecticut

### Massachusetts

#### 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  
costsidasculturalcenter.com

#### 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

#### Five Bridge Inn

Rehoboth, MA  
508.252.3190  
fivebridgeinn.com

#### The Gardens at Elm Bank

Wellesley, MA  
508.653.9641  
masshort.org/the-gardens-at-elm-bank

#### Hollis Hills Farm

Fitchburg, MA  
978.696.3130  
hollishillsfarm.com

#### Kilburn Mill at Clarks Cove

New Bedford, MA  
508.990.3500  
kilburnmill.com

#### Mechanics Hall

Worcester, MA  
508.752.5608  
mechanicshall.org

#### Narrows Center for the Arts

Fall River, MA  
508.324.1926  
narrowscenter.org

#### New Bedford Whaling Museum

New Bedford, MA  
508.997.0046  
whalingmuseum.org

#### Prowse Farm

Canton, MA  
781.828.6111  
prowsefarm.org

#### Sanborn House

Winchester, MA  
781.721.0135  
winchesterhistorical-society.org

#### Thayer Homestead

Medway, MA  
508.321.4800  
thayerhomestead.com

### Connecticut

#### Allen Hill Farm

Brooklyn, CT  
860.779.0762  
allenfarm.com

#### Branford House (UConn)

Groton, CT  
860.405.9072  
overpoint.uconn.edu/branford

#### Tyrone Farm

Pomfret, CT  
860.928.3647  
tyronefarm.com

#### Connecticut River Museum

Essex, CT  
860.767.8269  
ctrivermuseum.org

#### Lyme Art Association

Old Lyme, CT  
860.434.7802  
lymeartassociation.org

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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

[pranzi.com](http://pranzi.com) | [info@pranzi.com](mailto:info@pranzi.com) | 401.383.3631

