

# Holiday Menu 2021

## HOLIDAY INFORMATION

Pranzi strives for perfection to ensure your holidays are special & memorable.  
All orders for Christmas Eve (Friday, December 24th) must be delivered by 12:00 PM  
or picked up at our Providence Commissary by 2:00 PM.

When ordering, please specify if you would like your food hot & ready to serve  
or if you prefer your food to come with reheating instructions.

*When ordering, please inform your Sales Representative of any dietary restrictions or food allergies.  
There is a 10 person minimum for the Create your Own Feast Holiday Package.*

## CREATE YOUR OWN FEAST

10 person minimum

CUSTOMIZE YOUR HOLIDAY ORDER TO PERFECTION.

ALL PACKAGES INCLUDE ENTRÉE(S), SALAD, STARCH & VEGETABLE

## ENTRÉES

SELECT ONE, TWO, OR THREE

One Entrée  
\$45 per person

Two Entrées  
\$40 per person

Three Entrées  
\$65 per person

ROASTED PORK LOIN  
Rosemary Herb Topping &  
Apple Cranberry Chutney GF

GRILLED SALMON  
Pistachio Herb Crust,  
Lemon Beurre Blanc Sauce GF

BUDDABALL HAM  
Brown Sugar Glaze Raisin Sauce GF

EGGPLANT ROLLATINI  
Stuffed with Spinach & Ricotta  
Topped with Home-Style Marinara V

BEEF BURGUNDY  
Mushroom Wine Sauce

HOMESTYLE LASAGNA,  
Red Sauce, Ground Beef,  
Ricotta & Mozzarella

CHICKEN SALTIMBOCA  
Sautéed with Parma Prosciutto,  
Mozzarella, & Sage Cream Sauce

LOCAL WHITE FISH  
Ritz Cracker Crumb or  
Bruschetta Topping

Substitute Alternate Chicken Dish  
Marsala, Francaise, Piccata or Parmesan  
at no additional fee

All Entrées available Ala Carte

Ask your Sales Representative for pricing for half or full pan.

GF = Gluten Free V= Vegetarian



SALADS

SELECT ONE

WINTER SALAD

Baby Kale, Grape Tomato,  
Toasted Pine Nuts,  
Shaved Parmesan,  
Black Olives,  
Lemon Vinaigrette

CLASSIC CAESAR

Crisp Romaine Lettuce,  
Shaved Parmesan Cheese,  
Home-style Croutons,  
Creamy Caesar Dressing

MIXED GREEN

Blended Greens,  
Grape Tomato, Cucumber,  
Sliced Black Olives,  
Red Onion, Balsamic Vinaigrette

VEGETABLES

SELECT ONE

SAUTE WINTER MIXED

Broccoli, Yellow Squash,  
Zucchini, Carrots

HARVEST MEDLEY

Beets, Carrots, Fennel,  
Butternut Squash, Parsnips,  
EVOO, Triple Sec & Nutmeg

GREEN BEAN ALMONDINE

Sauteed Green Bean, Wine,  
Butter, Toasted Almonds

SWEET BABY CARROTS

Roasted with Butter,  
Brown Sugar & Tarragon  
or Honey & Butter

BROCCOLI AU GRATIN

Cracker Crumbs, Parmesan  
& Cheddar Cheese

BROCCOLI RABE

Roasted Garlic, EVOO,  
Red Pepper Flake

Substitute an Alternative  
Vegetable from our Catering  
Menu at No Additional Fee

STARCHES

SELECT ONE

ROASTED RED BLISS POTATO

Garlic, EVOO & Herbs

SWEET POTATO  
CASSEROLE

Sweet Potato, Brown Sugar,  
Marshmallow, Graham  
Cracker Crumb

WINTER PASTA

Cavatelli Pasta, Butternut Squash,  
Caramelized Onion, Sun-Dried  
Tomato, Sage Cream Sauce

BUTTERNUT RISOTTO

Pecorino Cheese, Sliced Almonds

APPLE SAGE STUFFING

Dried Cranberries, Toasted  
Bread, Aromatic Vegetables

WINTER MASHED

Red Bliss Mashed Potato,  
EVOO, Garlic, Salt, Pepper  
topped with Scallions

Other Standard Starches  
available from our  
Catering Guide

DESSERTS

AVAILABLE AS PART OF CREATE YOUR OWN FEAST

HOLIDAY COOKIES

Chocolate Chip • Sugar • Oatmeal  
Raisin, • Pumpkin Cranberry • Ginger  
Sm Med Lg \$50 \$80 \$160

SNOWMAN CAKE

You choose the cake flavor  
We bring an edible Frosty to your Event!  
10" \$45

CHEESECAKE

Pumpkin • Oreo • Strawberry  
Mixed Fruit • Chocolate Peanut Butter  
10" \$39

HOT COCOA CUPCAKE

Chocolate Cake, Marshmallow Frosting,  
Sprinkled with Crushed Candy Cane  
1 doz \$30

GINGERBREAD KITS

6 Gingerbread Cookies, Frosting,  
Fun Candy Decorations \$30

ITALIAN COOKIES

Biscotti • Wine Biscuits • Mint Crinkle  
Almond Egg Biscuits, • Pignoli  
Ginger Sugar Swirl  
Sm Med Lg \$40 \$80 \$160  
or \$20 per lb

APPLE CRISP

Real Whipped Cream  
Half or Full Pan \$45 \$85

PUMPKIN ROULADE

Cream Cheese Frosting  
Serves 10 guests \$30

PIES

10" \$23

PUMPKIN CHOCOLATE CREAM    APPLE APPLE CRUMB    BLUEBERRY COCONUT CUSTARD    PECAN



## A LA CARTE

### HOLIDAY ENTRÉE SPECIALS

Whole Bone in Turkey stuffed with Traditional Bread Stuffing \$175

Whole Filet Beef Tenderloin - *With Port Wine Reduction or Wild Mushroom Demi (gluten free)* \$275

Buddaball Ham - *With Raisin Sauce* \$150

Roasted Pork Loin - *With Rosemary Herb & Apple Cranberry Chutney* \$95

### SOUPS \$50 Gallon

Butternut Apple Bisque or Chicken Escarole

### HOLIDAY SIDE SPECIALS \$45 half pan

Roasted Butternut Squash - *With Pecans & Craisins in a Brown Sugar Glaze (gluten free)*

Sweet Potato Casserole – *Mashed Sweet Potato with Graham Crackers,  
Brown Sugar & Marshmallow*

Loaded Mashed Potatoes - *With Chives, Cheddar Cheese & Bacon (gluten free)*

Butternut Squash Risotto *(gluten free)*

Cranberry Apple Sage Stuffing

Glazed Carrot Medley

Maple Bacon Brussels Sprouts *(gluten free)*

Roasted Harvest Vegetables – *Winter Squash, Turnips, Fennel, Beets*

Turkey Gravy - *\$15 per quart*

Cranberry Churney - *\$15 per quart*

Assorted Dinner Rolls - *\$15 per dozen*

### DESSERT SPECIALS

Pumpkin Spice Cake - *With Cream Cheese Frosting* \$35

Cinnamon Bun Cake – *Maple Pecan Cake layered with coconut, caramel & pecans  
iced with caramel Swiss buttercream* \$35

Pies – *Pumpkin, Pumpkin Pecan, Apple or Chocolate Cream Pie* \$23 each

#### LOOKING FOR THE BASICS?

Please reference our Corporate & Social catering guide in A la Carte Selections for a complete list of sides, entrees and desserts to add to your Thanksgiving Table this year.

Please let your sales representative know if you need any special accommodations such as Gluten Free, Dairy-Free, Vegan, Vegetarian or any other allergy.



# Feast of the Seven Fishes 2021

## HOLIDAY INFORMATION

Pranzi Catering • Tents & Events strives for perfection to ensure your holidays are special & memorable.

All orders for Christmas Eve (Tuesday, December 24th) must be delivered by 12:00 PM  
or picked up at our Providence Commissary by 1:00 PM.

When ordering, please specify if you would like your food hot & ready to serve  
or if you prefer your food to come with reheating instructions.

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### FRIED CALAMARI

Lightly Coated & Fried; Served with  
Garlic Butter & Pepperoncini  
2Lb | \$30

### FRIED SMELTS

Lightly Coated & Fried; Served with  
Pepperoncini & Garlic Butter  
2lbs | \$25

### FRUTTI DI MARE

Shrimp, Scallops, Calamari, Baby Octopus,  
Tossed in a Secret Lemon & Herb Marinade  
2lbs | \$35

### SHRIMP COCKTAIL

Chilled Jumbo Shrimp Served with  
Cocktail Sauce & Lemon Wedges  
1 dozen | \$37

### CLAMS CASINO

Little Necks Stuffed with  
Ritz Cracker Herb Stuffing & Bacon  
1 dozen | \$36

### STUFFIES

Jumbo Stuffed Clams with Chorizo & Herbs  
1 dozen | \$37

### STUFFED MUSHROOMS

Large Stuffed Mushrooms with  
Traditional Bread Stuffing  
or Crab & Brie Stuffing  
1 dozen | \$36

### SNAIL SALAD

Lightly Seasoned with Lemon & Italian Spices  
1lb | \$25

### BACCALA SALAD

Salted & Flaky Cod Tossed in a Lemon,  
Garlic, & Olive Oil Herb Dressing  
2lbs | \$30

### CRAB CAKES

Jumbo Lump Crab Meat, with a Green  
Onion, Red Pepper Bread Stuffing. Served  
with Citrus Tartar Sauce on the Side  
1 dozen | \$47

### BAKED STUFFED SHRIMP

Jumbo Shrimp Filled with a  
Crab Meat Stuffing  
1 dozen | \$55

### STUFFED SOLE

Sole Filet Stuffed with a Crab Meat Stuffing  
& Lemon Herb Butter Sauce  
1 dozen | \$55

### BAKED SCROD

White Fish Topped with a Lemon, Butter,  
White Wine, & a Ritz Cracker Crumb Crust  
half pan | \$65 full pan | \$125

### SQUID SAUCE

Sliced Calamari Sautéed & Simmered  
with a Red or White Sauce  
1 quart | \$23  
pasta available for an additional fee

### CLAM SAUCE

Fresh Chopped New England Clams  
Simmered in a Red or White Sauce  
1 quart | \$22  
pasta available for an additional fee