



Pranzi

CATERING * EVENTS



Corporate & Special Events

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Welcome to the Pranzi Experience

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

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

We offer the following additional services:

EVENT COORDINATION

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

RENTALS & DECOR

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

Tents

Tables & Chairs

Specialty Linens

Specialty China, Flatware & Glassware

Tablescapes

Accessories & Novelties

Custom Signage

Lounge Furniture

FLORALS

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







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: \$1.99 per person

Social Events: \$2.99 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

\$35.00 per person | 10 person minimum

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

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

BREAKFAST -- Select One:

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

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

\$42.00 per person | 10 person minimum

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

BREAKFAST -- Select One:

- A. 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.

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.

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

\$ 11.50 per person

SUNRISE 2

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

\$ 12.50 per person

SUNRISE 3

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

\$ 13.50 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

\$ 14.50 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

\$ 16.50 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

\$ 20.50 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:

Corporate Drop-Off \$1.99 per person

Social Events \$2.99 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
\$14.50 per person

FRESH START 2

Fresh fruit salad
Choice of individual frittata or quiche
Assorted breakfast pastries
\$ 14.99 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
\$15.50 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
\$ 15.75 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
\$ 16.50 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
\$16.50 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:

Corporate Drop-Off \$1.99 per person

Social Events \$2.99 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
\$15.50 Per Person

CORPORATE 2

Garden Salad
Vegetable or Meat Lasagna
Rolls & Butter
Grated Parmesan Cheese
Seasonal Homemade Cookies & Bars
\$17.99 Per Person
Minimum Of 10 People

CORPORATE 3

Garden Salad
Chicken Marsala
Chef's Choice Potato & Vegetable
Rolls & Butter
Seasonal Homemade Cookies & Bars
\$20.00 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
\$22.00 per person

CHICKEN SUBSTITUTIONS

Chicken Picatta	Chicken Parmesan
Chicken Francaise	Chicken Capri

PASTA SUBSTITUTIONS - Additional \$1.75 per person

Gnocchi	Cavatelli
Tortellini	Ravioli

BEVERAGES

Each package is accompanied by:
1 Canned Soda or 1 Water per person

DISPOSABLE AND PLASTIC CUTLERY:

Corporate Drop-Off	\$1.99 per person
Social Events	\$2.99 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

\$ 15.75 per person

BUSINESS LUNCH 2

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

\$15.99 per person

BUSINESS LUNCH 3

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

\$ 15.99 per person

BUSINESS LUNCH 4

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

\$18.50 per person

BUSINESS LUNCH 5

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

\$ 18.99 per person

BUSINESS LUNCH 6

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

\$20.50 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*

BEVERAGES

Each package is accompanied by:
1 Canned Soda or 1 Water per person

Disposable and Plastic Cutlery:
Corporate Drop-Off \$1.99 per person
Social Events \$2.99 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

\$ 23.99 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

\$23.99 per person

LIGHT FARE 3

Tri-color quinoa salad
Seasonal ravioli served in a butter sauce
Roasted vegetables medley
Assorted cupcakes

\$21.99 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

\$ 22.50 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

\$22.50 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

\$ 22.50 per person

BEVERAGES

Each package is accompanied by:

1 Canned Soda or 1 Water per person

Disposable and Plastic Cutlery:

Corporate Drop-Off \$1.99 per person

Social Events \$2.99 per person



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 \$18 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 \$20 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 \$20 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 \$18 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: \$1.99 per person
for Social Events \$2.99 per person

COMFORT FOOD 2 \$20 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 \$22 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 \$22 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 \$25 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 \$23 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 \$23 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 20.99 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: \$1.99 per person

for Social Events \$2.99 Per Person

INDIVIDUAL MEALS



INDIVIDUAL MEALS



BOX BREAKFAST - \$17.99

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	\$4.00
Three Links per person	
Crispy Bacon	\$4.50
Three Strips Per Person	
Baked Virginia Ham	\$4.50
Approx. 4oz Per person	
Turkey Sausage	\$4.00
Three Links Per Person	
Turkey Bacon	\$4.50
Three Strips Per Person	
Hash Browns	\$3.00
Individual Quiche (3")	\$4.25
One Dozen Minimum	
Individual Frittata (3")	\$4.25
One Dozen Minimum	
Bacon, Ham & Swiss Garden Vegetable & Feta Spinach & Mozzarella	

Addition options available by request



BAKERY ADD ONS

Home-Style Muffins	\$2.95
Miniature Danish	\$2.25
Breakfast Breads	\$2.25
Fluffy Mini Croissants	\$2.25
Flaky Scones	\$2.25
Assorted Donuts	\$2.25



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

\$16.50 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

\$17.50 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

\$18.50 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 \$1.99 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

\$18.99

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

BOXED SALAD - Caesar Salad

\$18.99

Romaine lettuce, Parmesan cheese, croutons &
Caesar dressing

BOXED SALAD - Gourmet Salad

\$18.99

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

\$18.99

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 \$2.25
- Portobello Mushroom \$2.25
- Three Jumbo Grilled Shrimp \$11.00
- Beef Tips \$11.00
- Grilled Salmon (4oz) \$6.00

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 - \$18.99

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 - \$18.99

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

KALE, APPLE & QUINOA SALAD BOWL - \$18.99

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 - \$19.99

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.***

Penne Pasta with Meatballs \$18.99

in Housemade Marinara Sauce

Pasta Shells \$18.99

with Broccoli Aglio, Artichokes, Roasted Red Peppers & Black Olives

Balsamic Marinated Grilled Chicken Breast \$19.99

with Chef's Choice Starch and Vegetable

Southwest Quesadilla \$19.99

with Salsa & Rice

Bacon Infused Meatloaf \$18.99

with Potato & Gravy

Asian Stir-fry \$18.99

with Chicken OR Vegetarian
with Ginger Soy Glaze over Rice

Baked Macaroni & Cheese Four Cheese \$18.99

Elbow Macaroni & Ritz Cracker Crumb Topping

\$21

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

\$23

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	\$2.99 each
Fresh Fruit Cup	\$5.25 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
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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

Assorted Tropicana juices	\$2.25 each
Orange, Apple, Cranberry	
Poland Spring Bottled Water	\$1.50 each
Poland Spring Sparkling Flavored Water	\$2.50 each
Orange, Lemon, Lime	
Snapple	\$3.00 each
(assorted flavors)	
San Pellegrino Sparkling Waters	\$3.00 each
Assorted Canned Sodas	\$1.50 each
Coke, Diet Coke, Sprite, Ginger Ale	

COFFEE SERVICE

Illy Brand Coffee	
(Regular and Decaffeinated) with stirrers, sugar, sweeteners and creamers	
Disposable Box of Joe (8-10 cups)	\$20.00
Air Pump (8cups)	\$20.00
Per person	\$3.00 each
Iced Coffee	\$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 \$40.00
Medium \$50.00
Large \$60.00

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 \$70.00
Medium \$130.00
Large \$185.00

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 \$70.00
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 \$50.00
Medium \$70.00
Large \$100.00

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 \$60.00
Medium \$85.00
Large \$130.00

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 \$50.00
Medium \$80.00
Large \$110.00

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 \$50.00
Medium \$80.00
Large \$130.00

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 \$49.00 F \$95.00

Red Bliss Home Fries with Vidalia Onions

Diced baby red potatoes roasted with butter
and house recipe herbs and spices
H \$49.00 F \$95.00

Belgian Waffles with Maple Syrup

Sweet airy European style waffles
H \$49.00 F \$95.00

Croissant French Toast

Flaky buttery mini crescent rolls griddled in our
sweet cinnamon egg batter
H \$49.00 F \$95.00

French Toast Casserole

Sliced bread layered in our sweet cinnamon
egg batter then baked
H \$49.00 F \$95.00

Challah Bread French Toast

Airy sweet bread griddled in our sweet cinnamon
egg batter H \$49.00 F \$95.00

Little Rhody Scrambled Eggs

Local eggs seasoned with cream
H \$49.00 F \$95.00

Breakfast Meats

Crispy Bacon, Sausage Links or Virginia Ham
H \$75.00 F \$140.00

Breakfast Sandwiches

Served on an English muffin. Egg, cheese, crispy
bacon, sausage, tomato & spinach \$6.99 each

Quiche

Whole quiche (10") - \$18.75 each (Serves 8-10)
Individual (3") (1 doz min) - \$4.25 each

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

Additional options available by request.

Frittata

Half pan - \$40.00 each (Serves 10)
Individual (3") \$4.25 each - Minimum of One Dozen

- 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
\$14.99 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 - \$4.25 each

8 oz. yogurt parfaits

Vanilla yogurt, Granola Project granola and fresh berries - \$6.25 each

Fresh Fruit

Whole fresh fruit \$2.99 each
Fresh fruit cup \$5.25 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

Small	\$40.00	Medium	\$50.00
Large	\$70.00	Extra Large	\$90.00

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

Small	\$45.00	Medium	\$60.00
Large	\$90.00	Extra Large	\$125.00

Fresh Fruit Salad

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

Small	\$50.00	Medium	\$70.00
Large	\$90.00	Extra Large	\$110.00

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

Small	\$70.00	Medium	\$90.00
Large	\$100.00	Extra Large	\$150.00

Mediterranean Herb Layered Potato Salad

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



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
\$6.00 each

Baked Scrod with Cracker Crumb Topping

Baked Scrod topped with an Herb Butter Cracker Crumb Topping
H \$70.00 F \$175.00

Asian Chili Stir Fry with Shrimp

Asian vegetables sautéed with Tiger shrimp in
a sweet chili sauce served with white rice
H \$85.00 F \$150.00

Dry Rub Jumbo Grilled Shrimp Skewers

Fire grilled skewer with Cajun-herb jumbo shrimp
6" lunch (2) \$9.00
8" dinner (3) \$14.00

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) \$9.99
8" dinner (6oz) \$12.99
Skewers: Meat Only - No Vegetables

Asian Sweet Chili Stir Fry with Beef

Asian vegetables and beef tips sautéed in a sweet chili sauce
H \$70.00 F \$130.00

Home-Style Meatballs

Home recipe spheres of ground beef simmered in a light tomato
sauce H \$65.00 F \$120.00

Beef Braciola

Tender thin sliced beef rolled with prosciutto, Parmesan,
and seasoned breadcrumbs then baked in a rich tomato ragu
\$7.00 each

Shepherd's Pie

Pan browned ground beef baked with layers of creamy corn and
mashed potatoes H \$65.00 F \$110.00

Beef Pot Pie

Tender beef tips baked in a flaky crust with garden vegetables and
potatoes in a flavorful sauce H \$70.00 F \$125.00

Herb Crusted Black Angus Tenderloin

Served with Wild Mushroom Demi Glace (Serves 8-10 Guests)
\$265.00 each

Beef Tips in Burgundy Sauce

Sautéed tender beef tips with mushrooms and onions in a
rich red wine gravy H \$80.00 F \$150.00

Braised Short Ribs

Fork tender Beef Short Ribs slowly braised then smothered
in a Chianti Wine Reduction
H \$80.00 F \$150.00

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 \$5.95 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 \$65.00 F \$100.00

Chicken Marsala

Pan Seared Chicken Breast sautéed with a Marsala Mushroom Wine Sauce H \$70.00 F \$130.00

Chicken Capri

Pan Seared Chicken Breast sautéed with Artichokes, Roasted Peppers, Mushrooms, and Roasted Shallots in a Marsala Wine Sauce H \$70.00 F \$130.00

Chicken Parmesan

Breaded Chicken Cutlets topped with Mozzarella, Parmesan Cheese and Marinara Sauce H \$70.00 F \$130.00

Chicken Francaise

Chicken Breast dipped in Egg Batter then finished with a Lemon White Wine Sauce H \$70.00 F \$130.00

Chicken Picatta

Pan Seared Chicken Breast sautéed with Capers, Garlic, Lemon Butter and White Wine H \$70.00 F \$130.00

Chicken & Rice

Diced free range Chicken cooked with plum tomatoes, Spanish spices and aromatic vegetables H \$70.00 F \$130.00

Chicken Pot Pie

Braised chicken, aromatic vegetables, peas, and potatoes in a savory sauce. Baked in a flaky crust H \$60.00 F \$110.00

Chicken Wings

Breaded wing dings. Your choice of Plain, Buffalo, or Barbecue, or Tennessee Honey Bourbon H \$70.00 F \$110.00

Chicken on the Bone

Roasted free range chicken pieces with a house seasoned rub H \$50.00 F \$90.00

Chicken Tenders

Crispy battered chicken tenderloins served with your choice of sauce on the side. Honey mustard, Buffalo, barbecue, or Asian glaze H \$45.00 F \$90.00

Fresh Herb Chicken Skewers

Grilled skewers of chunked free range chicken with fresh herbs
6" Lunch (4oz) \$8.99
8" Dinner (6oz) \$11.99

Asian Sweet Chili Stir Fry with Chicken

Sautéed chunks of free range chicken with Asian vegetables in a sweet and sour glaze H \$70.00 F \$130.00

Whole Roasted Fresh Turkey

With Homemade Bread Stuffing, cranberry sauce, and gravy.
15-17lbs \$90.00 each
18-22lbs \$130.00 each

Sliced Fresh Turkey Breast

With Homemade Bread Stuffing, cranberry sauce, and gravy H \$70.00 F \$120.00

PORK

Barbecue Pulled Pork

House smoked and dry rubbed pork butt slow roasted until tender, then mixed with house barbecue sauce H \$70.00 F \$120.00

Barbecue Baby Back Ribs

House smoked and dry rubbed Petite pork ribs slow roasted until tender, then finished with house barbecue sauce H \$70.00 F \$120.00

Sausage & Peppers

Prepared in your choice of Home-Style Marinara Sauce or Natural Juices H \$60.00 F \$120.00

Whole Budaball Ham

Brown sugar and pineapple glaze. Served with a sweet and savory raisin sauce
18-20 lbs \$175.00 each

PASTA

Penne Marinara

Al dente De Cecco pasta with house recipe Italian style tomato sauce H \$45.00 F \$85.00

Baked Ziti

Our penne marinara tossed with rich ricotta, Parmesan, and mozzarella cheeses, then baked to perfection H \$45.00 F \$85.00

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 \$45.00 F \$95.00

Pasta with Broccoli Aglio

Broccoli florets sautéed in a light garlic and oil sauce tossed with penne pasta and Parmesan cheese H \$45.00 F \$85.00

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 \$50.00 F \$100.00

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 \$60.00 F \$110.00

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 \$55.00 F \$110.00

Gnocchi with a Whole Plum Tomato Sauce

Ricotta dumplings tossed with a chunky Italian plum tomato sauce with garlic and basil H \$55.00 F \$110.00

Baked Gnocchi

With your choice of Pink Vodka & Three Cheese or Spinach, Cream Sauce, Romano & Goat Cheese
H \$55.00 F \$110.00

Meat Lasagna

Seasoned ground beef baked with layers of ricotta, "mozzarella, and pecorino cheeses and pasta sheets
H \$65.00 F \$130.00

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 \$75.00 F \$150.00

EGGPLANT

Eggplant Rollatini

Made with Your Choice of Spinach & Cheese or Prosciutto & Mozzarella Filling
H \$65.00 F \$120.00

Eggplant Parmesan

House breaded eggplant cutlets baked with layers of house marinara sauce, mozzarella, and Parmesan cheeses
H \$65.00 F \$120.00



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 \$45.00 F \$90.00

Fresh Green Beans Almondine

String beans in a sherry butter with toasted almond slices
H \$50.00 F \$90.00

Tarragon Maple Glazed Carrots

Baby carrots roasted with a buttery maple and tarragon glaze
H \$45.00 F \$90.00

Sautéed Vegetables

Sautéed Baby Carrots, Zucchini, Summer Squash and Broccoli
H \$45.00 F \$90.00

Butternut Squash

Simple diced and roasted butternut squash
H \$45.00 F \$90.00

Sautéed Broccoli Rabe

Bitter greens sautéed with garlic olive oil, and red pepper flakes
H \$55.00 F \$130.00

Harvest Roasted Vegetables

Butternut squash, beets, baby carrots, parsnips, turnips, and fennel roasted with triple sec and nutmeg
H \$55.00 F \$125.00

Grilled Garden Vegetable Medley

Red peppers, zucchini, summer squash, asparagus, and eggplant fire grilled with olive oil
H \$55.00 F \$125.00

STARCH

Creamy White Mashed Potatoes

Idaho potatoes mixed with heavy cream and butter
H \$45.00 F \$90.00

Red Bliss Mashed Potato

Petite red potatoes boiled until tender and mashed with cream and butter
H \$45.00 F \$90.00

Oven Roasted Potatoes with Garlic & Herbs

Baby red potato halves tossed with olive oil, garlic, rosemary, and thyme then oven roasted
H \$45.00 F \$90.00

Sweet Potato Casserole

Purée yams with butter, maple, and brown sugar baked with a topping of graham cracker crumbs, and marshmallows
H \$45.00 F \$90.00

French Fries

Julianne 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 \$45.00 F \$90.00

Rice Pilaf

White rice simmered in a rich chicken broth with celery, onions, and carrots
H \$45.00 F \$90.00

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 \$50.00

French Onion

Julianne onions in a rich sherry- beef broth finished with crisp baguette slices and melted Swiss cheese \$50.00

Roasted Vegetable

Medley of fresh garden vegetables simmered in a vegetarian broth with fresh herbs and Northern beans \$50.00

Italian Wedding Soup

Mini beef meatballs in a rich chicken broth with celery, onions, carrots, orzo, and escarole \$50.00

Minestrone

Ditilini pasta and garden vegetables in a tomato and chicken broth with white beans \$50.00

Tomato Bisque

Rich vegetable soup made with a creamy tomato purée with basil \$50.00

Cream of Broccoli

Creamy chicken broth with finely diced broccoli and cheddar cheese \$50.00

Butternut Apple Bisque

Apples and rich cream pureed with a butternut squash, hand seasoned with a pinch of cinnamon, nutmeg and brown sugar \$50.00

Pasta Fagioli

Ditilini pasta and white beans in a chicken and tomato broth flavored with prosciutto and Parmesan cheese \$55.00

New England Clam Chowder

Creamy clam broth with celery, onions, bacon, diced potatoes and chopped New England clams \$50.00

Manhattan Clam Chowder

Tomato and herb clam broth with vegetables and potatoes \$50.00

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	\$32.00	Per	Dozen
California Chicken Salad	\$32.00	Per	Dozen
Curry Chicken Salad	\$32.00	Per	Dozen
American Tuna Salad	\$32.00	Per	Dozen
Italian Tuna Salad	\$32.00	Per	Dozen
Ham Salad	\$32.00	Per	Dozen
Turkey	\$32.00	Per	Dozen
Roast Beef	\$32.00	Per	Dozen
Egg Salad	\$32.00	Per	Dozen
Ham & Cheese	\$32.00	Per	Dozen
Italian Grinder	\$32.00	Per	Dozen
Shrimp Salad	\$49.00	Per	Dozen
Seafood Salad	\$49.00	Per	Dozen
Lobster Salad	\$79.00	Per	Dozen
Parma Prosciutto, Gorgonzola, Cheese & Apples	\$49.00	Per	Dozen



CHIPS & DIPS

Homemade Chip and Dip Platters

Sm - \$30.00 (serves 8-10)

Med - \$60.00 (serves 10-20)

Lg - \$90.00 (Serves 30-40)

Choice of one of traditional dips and one chip.

Upgrade to Specialty Dip for additional \$20

Chips

Fresh Cut Potato Chips

Barbeque, Sweet Potato, Salt & Vinegar or Plain

Baked Pita Chips

Tri-Colored Tortilla Chips

Traditional Dips

Pint - \$10.00

Quart: \$20.00

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 - \$15.00 Quart - \$30.00

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.

\$16.99

Assorted Gourmet Pizza

2" X 2" squares, approximately 24 pieces

Select from the toppings below.

\$18.99

Calzones

18" calzone, approximately 16 slices

Select from the fillings below

\$22.99 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	\$59.00
3 Layer Half Sheet Serves 25-35	\$69.00
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
\$20.00 per pound
- FUDGE BROWNIES
\$38.00 per dozen

- APPLE DUMPLINGS
\$25.00 Per Pound
- CRÈME BRÛLÉE
\$4.50 each

- ITALIAN WEDDING COOKIE PLATTER
\$20.00 per pound

- DOUBLE CHOCOLATE DIPPED STRAWBERRIES
\$30.00 per dozen
- 2" INDIVIDUAL CHOCOLATE MOUSSE CUPS
\$26.00 per dozen
- MINIATURE ITALIAN PASTRIES
\$30.00 per dozen

Specialty Cupcakes

MEDIUM (4 oz) - \$39.99 per dozen | **LARGE (6 oz)** - \$49.99 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



Fresh Baked Pies

All pies are 10"

\$25.00 each

Apple

Old Fashioned Apple

Apple Crumble

Blueberry

Cherry

Strawberry Rhubarb

Pecan

Peach (Seasonal)

Pumpkin

\$28.00 each

Chocolate Cream

Lemon Meringue



Cake Pops

All served on lollipop sticks | \$39.00 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" | \$42.00 each

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



Standard Selections

\$3.50 each per person

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

Beef Selections

- Moroccan-style meatballs with Greek yogurt sauce
- Kobe beef pigs in a blanket with house spicy mustard
- Meatball puff pastry stuffed with mozzarella & marinara
- Miniature shepherd's pie
- Petite meatball Parmesan calzone
- Miniature taco bowl with ground beef, tomato salsa and cheese in a bite-sized crispy tortilla cup (gf)

Poultry Selections

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

Pork Selections

- Ricotta, fig & parma prosciutto bruschetta
- Italian rabe & sausage egg rolls with spicy marinara sauce
- Pork tenderloin & scallion rolls with five-spice soy sauce (d, gf)
- Stuffed mushrooms with Italian sausage & bread stuffing
- Applewood bacon-wrapped baby potatoes with truffle aioli (gf)
- Miniature eggplant, fresh mozzarella & prosciutto rollatini skewers

Seafood Selections

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

Vegetable Selections

- Tomato, fresh mozzarella & basil caprese skewers (gf)
- Broccoli & brie cheese melt in a wonton cup
- Baked brie & raspberry phyllo cups
- Miniature grilled tomato & Parmesan bruschetta
- Assorted miniature vegetable pizzas
- Stuffed baby portobello mushrooms with bread stuffing
- Crisp asparagus straws with creamy asiago cheese sauce
- Roasted eggplant on crostini with melted gorgonzola
- Miniature eggplant rollatini skewers with spinach & fresh mozzarella
- Native tomato, basil & olive tartlets
- Hushpuppy fritters with honey butter & scallions
- Goat cheese stuffed tomatoes (gf)
- Carrot, ginger & roasted cashew bisque shooters
- Vegetable & pepper jack empanada
- Encrusted mozzarella with marinara sauce
- Fried macaroni & cheese bites
- Broccoli, carrot & cheddar cheese Fritters
- Miniature quiche selections: garden vegetable & feta cheese, spinach & mozzarella, or three cheese
- Edamame dumplings with a sweet soy glaze (ve)
- Petite spinach and cheese calzone
- Bite-sized loaded nacho cup with black bean puree, guacamole and pico de gallo

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

PASSED HORS D'OEUVRES





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





Ultra Premium Selections

\$4.50 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-crust 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-crust 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

[illegible]

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.

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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.

\$10.99 per person

*Gourmet cheese selections available upon request.
Additional fees apply.*

CHARCUTERIE

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

\$14.99 per person

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

BAKED BRIE EN CROUTE STATION

Select three options:

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

Served with baguettes, crostinis and medley of gourmet crackers. \$8.25 Per Person



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.*

[illegible]

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.

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.

Select six Italian favorites to create your custom station:

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

Choose from six flavors of whoopie pies:

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



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

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.

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.

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.

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

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

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

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

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

WINE POUR WITH DINNER SERVICE

Please Ask Your Sales Associate For Wine List

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 \$8.50 per person
Includes assorted soft drinks, juices and water

CASH BAR SET-UP FEE \$3.50 per person

TOASTS

Champagne Toast \$4.95 per person
Prosecco Toast \$5.95 per person

HOST SUPPLYING ALCOHOL SET-UP FEE

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

- Supplies & 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	\$30.00	\$36.00	\$55.00	\$60.00
SILVER	\$28.00	\$33.00	\$50.00	\$55.00
BRONZE	\$25.00	\$30.00	\$45.00	\$50.00
BEER & WINE	\$21.00	\$25.00	\$40.00	\$45.00
BELLINI & MIMOSA	\$21.00	\$25.00	\$40.00	\$45.00

Florals

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

Schedule your complimentary consultation today to start discussing your ideas!



Tents & Rentals

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

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

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

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





The real moment has disappeared
but you will always have the
memories to remind you.



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

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