

2024-2025

# Pranzi

CATERING ✦ EVENTS

WEDDINGS & SPECIAL EVENTS



10 Rosario Drive

Providence, RI

02909

[www.pranzi.com](http://www.pranzi.com)

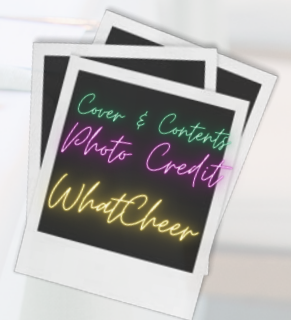
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# 'Table Of Contents'

Let's Tell You A Story	Page 3
Pranzi Experience	Page 4
Let's Play	Page 5
Simply Elegant	Page 6
A Day to Remember	Page 7
Happily Ever After	Page 8
A Family Affair	Page 9
Passed Hors d'Oeuvres	Page 10 - 12
Plated Salads	Page 13 - 14
Surf & Turf, Beef, and Pork Options	Page 15
Chicken & Duck Options	Page 16
Lamb & Veal Options	Page 17
Seafood Options	Page 18
Vegetarian Options	Page 19
Vegan Options	Page 20
Entrée Accompaniments	Page 21
Specialty Stations	Page 22 - 26
Wedding Cakes	Page 27
Specialty Cupcakes	Page 28
Cupcakes, Cheesecakes, Pies & Cookies	Page 29
Additional Gourmet Desserts	Page 30
Specialty Dessert Stations	Page 31 - 33
Late Night Snacks	Page 34
Bar Enhancements	Page 35
Bar & Liquor Packages	Page 36 - 37
Additional Services: Florals & Full Service Rentals	Page 38 - 40
Pranzi Catering & Rasoi Partnership	Page 41



# let's tell you a story!

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It all started at a Seekonk storefront located at 6 Olney Street in 1997. The small storefront specialized in providing assorted deli sandwiches, salads, and soups to the local residents. The moment Lisa Mattiello took ownership, fate smiled upon her family. A beautifully tiled sign bearing the word 'Pranzi' adorned it's wall, an Italian term that encapsulates the essence of our beginnings - lunch.

In an industry grappling with gender diversity challenges, Lisa emerged as a beacon of change. Her ambition was not just to own a business but to forge a brand synonymous with philosophy and innovation, creating jobs and leaving an indelible mark on the community.

Fueled by determination and a vision, Lisa and her husband (who we all call Mr. Nick) relocated to 996 Chalkstone Avenue, Providence, RI, in 2003. What began as a 30-seat café blossomed into Pranzi Catering, a dynamic venture open seven days a week, offering both drop-off and full-service catered orders.

Lisa's aspirations soared, leading to the establishment of Pranzi Catering & Events at 10 Rosario Drive in 2013. This expansive campus, spanning over 30,000 square feet, boasts a state-of-the-art 6,000 square foot kitchen, a testament to her commitment to excellence.

Lisa's journey is a tale of creating a customer experience that is not only personalized but also at the forefront of innovation. Every day at Pranzi Catering and Events, we take pride in delivering distinctive flavors, bespoke services, and genuine hospitality that transcends expectations.

Meet Lisa Mattiello, the Founder and Owner of Pranzi.

A supportive wife to Mr. Nick and a devoted mother of three - Nicole, Nicholas, and Mikey.

Lisa begins her day with a hot pumpkin spice coffee, armed with an attitude that inspires not just her employees but sets a benchmark for the entire hospitality industry.



# ✂ Welcome to the Pranzi Experience ✂

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Let us assist you in creating a memorable experience  
for you, family & friends!



## Custom Menus

Our Wedding Specialists will assist and personalize each package to best suit your tastes, needs, and theme.

Substitutions and customizations are welcome and encouraged! If you have a special family tradition or recipe, request away.

Pranzi celebrates diversity!

## Florals

Did you know Pranzi has a walk-in cooler dedicated to just flowers?

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



## Event Coordination & Staff

Our Wedding Specialists will help you plan your fairytale day assisting with everything from food and beverage selections, to table design and floral displays. We are with you every step of the way from your initial consultation to full day-of wedding coordination.

Your day-of wedding coordinator and leading staff specialists will not only make sure every detail is what you have envisioned, but that YOU are a guest at your own event.





# Let's Play!



## Rentals & Decor

Visit our 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 day.

- Tents
- Dance Floors & Full Flooring
- Tables & Chairs
- Specialty Linens
- Specialty China & Flatware
- Specialty Glassware
- Tablescapes
- Wedding Accessories
- Custom Signage
- Lounge Furniture





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# 'Simply Elegant'

## Cocktail Hour

### CRUDITÉ TABLE

A beautiful table display of garden vegetables, seasonal fruits, domestic cheeses, pepperoni, dipping sauces and a medley of gourmet crackers

## Plated Dinner

salad offering

### MIXED GREENS SALAD

Mixed greens with tomato, red onion, cucumber and olives finished with a balsamic vinaigrette

## entrée selections

### CHICKEN PICCATA

Pan seared chicken breast sautéed with capers, garlic, lemon butter and white wine

### NEW ENGLAND STYLE BAKED COD

Local white fish with an herb butter cracker crumb topping and finished with a lemon butter sauce

## accompagniments

Rice Pilaf

Sautéed seasonal vegetable medley  
Artisan rolls & fresh whipped butter

## Dessert & Silver Service Coffee Station

One Selection of Baker's Confections  
Freshly brewed Illy Coffee - Regular & Decaffeinated

# \$100 per person

Includes service staff.

Substitutions and customizations are welcomed.

Above prices subject to a taxable administrative fee and state & meals tax  
Additional staffing fee may apply for guest counts under 100.





# 'A Day to Remember'

## Cocktail Hour

### **PASSED HORS D'OEUVRES**

Sea scallops wrapped in bacon with Sherry brown sugar glaze • Assorted bruschetta  
Stuffed baby portobello mushrooms • Chicken satay with a sweet chili dipping sauce

## Plated Dinner

salad offering

### **CAESAR SALAD**

Crisp romaine with homemade croutons and  
shaved Romano cheese tossed in a creamy Caesar dressing

## choice of two entrée selections

*Vegetarian & Vegan Entrees Available on Request*

### **BLACK ANGUS FILET MIGNON**

Petite black angus beef  
tenderloin with a red wine  
demi-glace

### **CHICKEN FRANCAISE**

Seasoned chicken breast  
dipped in an egg batter  
and sautéed in a light  
lemon wine sauce

### **TERIYAKI GRILLED SALMON**

With toasted sesame  
seeds topped  
with scallions

## accompagniments

Roasted baby red bliss potatoes with garlic and herbs  
Grilled asparagus bundle  
Artisan rolls & fresh whipped butter

## Dessert & Silver Service Coffee Station

Two Selections of Baker's Confections  
Freshly brewed Illy Coffee - Regular & Decaffeinated

## \$125 per person

Includes service staff.

Substitutions and customizations are welcomed.

Above prices subject to a taxable administrative fee and state & meals tax  
Additional staffing fee may apply for guest counts under 100.





# 'Happily Ever After'

## Cocktail Hour

### **PASSED HORS D'OEUVRES**

New England clam chowder soup shooter • Beef tenderloin teriyaki skewers  
Chicken & lemongrass pot stickers with citrus-soy glaze  
Tomato, fresh mozzarella & basil caprese skewers • Assorted Grilled Pizza

## Dinner Stations

plated salad

### **GREEK SALAD**

Mixed greens with tomato, red onion, cucumber, kalamata olives  
and feta cheese with Greek dressing

## entrée stations

### **PASTA STATION**

Stationary selection of three pasta  
dishes to be served with freshly grated  
parmesan and Romano cheeses  
Many pasta selections available.

### **INTERACTIVE CARVING STATION**

Selection of two meats, sliced by one of our chefs:  
Top round sirloin, fresh herb roasted pork loin,  
Budaball ham, or roasted turkey breast  
Served with assorted condiments, chutneys,  
cranberry sauce or au jus

## accompaniments

Red bliss mashed potatoes  
Fresh grilled garden vegetables  
Artisan rolls & fresh whipped butter

## Dessert & Silver Service Coffee Station

Two Selections of Baker's Confections  
Freshly brewed Illy Coffee - Regular & Decaffeinated

# \$130 per person

Includes service staff.

Substitutions and customizations are welcomed.

Above prices subject to a taxable administrative fee and state & meals tax  
Additional staffing fee may apply for guest counts under 100.







# 'A Family Affair'

## Cocktail Hour

### **PASSED HORS D'OEUVRES**

Miniature crab cakes with citrus tartar sauce • Assorted grilled pizzas • Beef Wellington  
Chicken satay skewer with Asian chili sauce • Caprese skewers with balsamic reduction

## Family Style Dinner

plated salad

### **CHOPPED SALAD**

Chopped iceberg lettuce, fennel, grape tomatoes, red onion, chickpeas, tri-color peppers,  
blue cheese crumbles, spiral carrot and cucumber ribbons  
tossed in a creamy red wine vinaigrette

## choice of two protein selections

*Vegetarian & Vegan Entrees Available on Request*

### **BLACK ANGUS FILET MIGNON**

Sliced black angus tenderloin  
with a port-wine reduction

### **CHICKEN MARSALA**

Pan seared chicken breast  
sautéed with a marsala  
mushroom wine sauce

### **GRILLED SALMON**

Topped with Dill Butter

## choice of one vegetarian selection

### **EGGPLANT ROLLATINI**

Breaded eggplant rolled with spinach &  
ricotta topped with marinara sauce

### **WILD MUSHROOM RAVIOLI**

In a porcini mushroom  
cream sauce

## accompaniments

Oven Roasted Red Bliss Potato  
Garden Vegetable Medley

Accompanied with artisan rolls & fresh whipped butter

## Dessert & Silver Service Coffee Station

Three Selections of Baker's Confections  
Freshly brewed Illy Coffee - Regular & Decaffeinated

# \$130 per person

Includes service staff.

Substitutions and customizations are welcomed.

Above prices subject to a taxable administrative fee and state & meals tax  
Additional staffing fee may apply for guest counts under 100.



# Passed Hors d'Oeuvres - Standard Selections



\$3.99 each per guest

## Beef

- Miniature shepherd's pie
- Petite meatball parmesan calzone
- 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 taco bowl with ground beef, tomato salsa and cheese in a bite-sized crispy tortilla cup (gf)

## Pork

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

## Chicken

- Petite buffalo chicken calzone
- Petite barbecue chicken calzone
- Petite chicken parmesan calzone
- Chicken & lemongrass pot stickers with citrus-soy glaze
- Asian-glazed chicken wings tossed with spicy plum sauce
- Lemon pepper chicken skewers with fresh ginger sauce (gf)
- Cajun chicken skewers with honey mustard dipping sauce (d, gf)
- Jerk chicken skewers with sweet & spicy brown sugar glaze (gf)
- Sesame-crust chicken with fresh raspberry dipping sauce (d)
- Chicken house pâté with sea salt & arugula on crispy baguette
- Cumin & coconut crusted chicken with curried yogurt sauce (gf)

## Seafood

- 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

## Vegetarian

- Tomato, fresh mozzarella & basil caprese skewers (gf)
- Broccoli & brie cheese melt in a wonton cup
- Miniature grilled tomato & parmesan bruschetta
- Goat cheese stuffed tomatoes (gf)
- Carrot, ginger & roasted cashew bisque shooters
- Vegetable & pepper jack empanada
- Encrusted mozzarella with marinara sauce
- Fried macaroni & cheese bites
- Native tomato, basil & olive tartlets
- Assorted miniature vegetable pizzas
- Baked brie & raspberry phyllo cups
- Hushpuppy fritters with honey butter & scallions
- 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
- Miniature quiche selections: garden vegetable & feta cheese, spinach & mozzarella, or three cheese
- Bite-sized loaded nacho cup with black bean puree, guacamole and pico de gallo



# Passed Hors d'Oeuvres – Premium Selections



\$4.25 each per guest



## Beef

- 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

## Pork

- Arugula & parma prosciutto rolls
- Teriyaki grilled pork with pineapple salsa
- Summer melon wrapped in parma prosciutto (d, gf)
- Pork belly slider with bacon aioli & classic cole slaw
- Parma prosciutto & mint wrapped fresh peach (d, gf)
- Bacon-wrapped roasted dates stuffed with almonds & topped with parmesan cheese

## Chicken

- 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 rangoons with apricot-ginger marmalade
- Miniature chicken & waffle bites with spicy maple syrup
- Adobo crusted chicken skewers with summer melon relish & lime aioli
- Miniature chicken saltimbocca skewers with parma prosciutto, mozzarella & sage cream

## Seafood

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

## Vegetarian

- Spanakopita
- Vegetable copanata star (ve)
- Spinach, shallot & parmesan tartlets
- Phyllo with wild mushroom filling
- Caesar salad bites in parmesan tuile cups
- Wild mushroom risotto bites with a red pepper aioli
- Vegetarian meatballs with soy honey glaze
- Crispy spring rolls with zesty orange dipping sauce
- White truffle potato croquette with a chive sour cream
- Baked Stilton-stuffed crimini mushrooms & garlic crumbs
- Parmesan & chive stuffed baked truffle baby potatoes (gf)
- Baked buffalo cauliflower bites (ve) with a blue cheese dip
- Crispy Bosc pear chip with chèvre & olive tapenade, toasted pistachio & asiago crisp (gf)



# Passed Hors d'Oeuvres - Ultra Premium Selections



\$4.99 each per guest



## Beef

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

## Chicken

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



## Seafood

- Lobster bisque shooters
- Lobster fra diavolo on edible spoon
- Shrimp scampi on edible spoon
- Lobster macaroni & cheese tartlets
- Miniature fish & chips with citrus tartar
- Miniature lobster tacos with jicama slaw
- Maui shrimp spring roll with a soy ginger glaze
- Cornmeal fried oysters with sriracha aioli
- Hazelnut-crust sea scallops with pear puree (d, gf)
- Sesame-crust shrimp with tahini-ginger dipping sauce (d, gf)
- Cotton candy wrapped shrimp with sweet & savory seasoning (gf)
- Shrimp or bay scallop ceviche with cilantro & lime salsa in a bite-sized wonton cup
- Parma prosciutto wrapped shrimp with a tangerine white balsamic reduction (d, gf)
- New Zealand green-lipped mussels with roasted tomatillo salsa & micro greens (d, gf)
- Grilled shrimp, plum tomatoes, cipollini onions, mozzarella & roasted tomato aioli on toasted baguette
- Raspberry Point oyster shooters with tequila, lime, jalapeño & cilantro with black sea salt rim (d, gf)



## Vegetarian

- Avocado & goat cheese crostini
- Pickled vegetable lettuce cups (d, gf, ve)
- Phyllo wrapped figs with pernod mascarpone (gf)
- Goat cheese and pistachio stuffed hibiscus flowers (gf)
- Artichoke & goat cheese croquettes with a roasted red pepper & garlic mayo
- Ricotta stuffed squash blossoms with marinara dipping sauce (seasonal)

# Salads



## **GREEK SALAD**

Romaine with tomato, red onion, cucumber, kalamata olives and feta cheese with Greek dressing

## **CAESAR SALAD**

Crisp romaine with homemade croutons and shaved romano cheese tossed in a creamy Caesar dressing

## **MIXED GREENS HOUSE SALAD**

Mixed greens with tomato, red onion, cucumber and olives finished with balsamic vinaigrette

## **STRAWBERRY FIELD SALAD**

Tender butter lettuce with strawberries, radishes, and sliced cucumbers with champagne vinaigrette

## **\*TRI-COLOR SALAD**

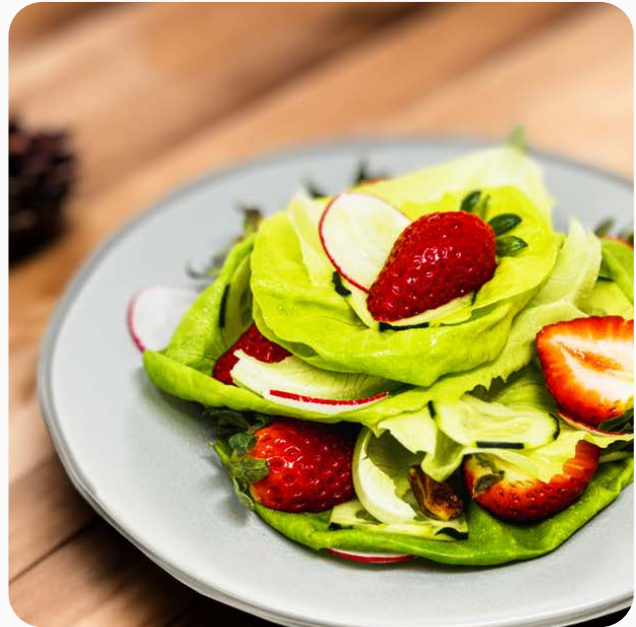
Mixed endive, watercress, radicchio, Boston bibb and romaine lettuce with toasted pistachios, cucumber, grape tomatoes, red onion and grated asiago cheese with a white balsamic vinaigrette

## **\*ARUGULA & ROASTED BEET SALAD**

Arugula, roasted beets, walnuts, grape tomatoes, shaved carrots and goat cheese finished with a red wine vinaigrette

## **\*CAESAR ROMAINE WEDGE**

A crisp wedge of romaine lettuce, crispy bacon, shaved romano and a creamy Caesar dressing



## **THE WEDGE**

A crisp wedge of iceberg lettuce topped with tomatoes, crispy bacon bits, chopped red onion and blue cheese dressing

## **\*GRILLED RADICCHIO SALAD**

Grilled radicchio, watercress, mandarin oranges, roasted peppers and Gorgonzola cheese with a bacon & orange vinaigrette

## **\*KALE SALAD**

Baby kale, toasted pine nuts, shaved parmesan, grape tomatoes and olives finished in a lemon vinaigrette

## **\*WATERMELON SALAD *Seasonal***

Seedless native watermelon chunks with yellow tomatoes, sea beans, and herb-rolled goat cheese drizzled with a sambuca-basil vinaigrette

## **\*WATERMELON WITH FETA AND MINT SALAD *Seasonal***

Seedless native watermelon chunks with kalamata olives, diced sweet onion, chopped mint leaves and feta cheese drizzled with a citrus vinaigrette

## **\*POACHED PEAR SALAD**

Half poached pear filled with blue cheese and melted to perfection. Served over fresh arugula topped with roasted walnuts finished with a white balsamic Dressing

*\*Premium Selection. Additional Fees to Apply*



# Salads



## \*SUMMER COUSCOUS

Pearl couscous, sweet corn kernels, sliced cherry tomatoes, mint, basil, and scallions with a lemon vinaigrette

## \*ASIAN LETTUCE CUPS

Boston bibb lettuce, shredded carrots, pea pods, crispy Asian noodles, red peppers, cucumber and broccoli tossed in a peanut sauce dressing, topped with scallions, cilantro, alfalfa sprouts and sesame seeds

## \*SUMMER PEACH BURRATA SALAD

Fresh tri-color tomatoes, sliced grilled peaches, baby burrata, and garden basil topped with extra virgin olive oil, balsamic glaze & toasted crostini

## \*BABY BURRATA SALAD

Creamy filled mozzarella bundles with sliced tomatoes, basil pesto, arugula, sliced red onion, olive oil and balsamic syrup

## \*INDIVIDUAL ANTIPASTO SALAD

Parma prosciutto, cappicola, salami, soppressata, sharp provolone, fresh mozzarella, peppadews, marinated artichokes, pickled peppers and roasted red peppers on mixed greens with a balsamic vinaigrette Anchovies optional.  
*Also available as a family-style platter per table.*

## \*TRIO SALAD PLATE

A sampling of the following three salads:

- Fresh mozzarella with native tomatoes & fresh basil with balsamic vinaigrette
- Crisp romaine with homemade croutons, shaved romano cheese & creamy Caesar dressing
- Sweet melon wrapped in parma prosciutto

## \*CHOPPED SALAD

Chopped iceberg lettuce, fennel, grape tomatoes, red onion, chickpeas, tri-color peppers, blue cheese crumbles, spiral carrot and cucumber ribbons with in a creamy red wine vinaigrette

## \*MESCLUN GREENS WITH MANDARIN ORANGES

Mesclun greens with mandarin oranges, crumbled goat cheese, roasted almonds, red onion and applewood smoked bacon with a balsamic vinaigrette

## \*AUTUMN COUSCOUS SALAD

Baby spinach, roasted butternut squash, pearl couscous, sliced red onion, dried Craisins, toasted pecans with a dijon vinaigrette

## \*HARVEST SALAD

Baby spinach, dried cranberries, pumpkin seeds, cinnamon poached pears and goat cheese with a balsamic vinaigrette

## \*SQUASH MAPLE SALAD

Sliced harvest squash with dried Craisins, goat cheese, fennel and toasted pistachios on a bed of arugula with maple vinaigrette

## \*GOURMET SALAD

Mixed greens with Granny Smith apple slices, dried cranberries, almond slices and gorgonzola cheese with a balsamic vinaigrette

## \*GRILLED ROMAINE SALAD

Grilled romaine heart, grilled bread, kalamata olives, grape tomatoes and parmesan crisps with a parmesan peppercorn dressing



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# Beef



## BEEF WELLINGTON

Tenderloin wrapped in puff pastry filled with a wild mushroom duxelles  
Bordeux demi-glace

## SLICED BLACK ANGUS TENDERLOIN

Sliced beef tenderloin  
wild mushroom demi-glace

## STUFFED BEEF TENDERLOIN

Tenderloin pinwheels overflowing with sun-dried tomatoes, roasted garlic, pine nuts & spinach  
Barolo demiglace

## BLACK ANGUS PETITE FILET MIGNON

Filet mignon served on a fresh herb crostini  
port wine reduction

## PARMESAN CRUSTED FILET MIGNON

Filet mignon encrusted with a Parmigiano-Reggiano topped with crispy vidalia onion rings  
red wine demi-glace

# Surf & Turf



## GRILLED SWORDFISH & MARINATED CHICKEN

topped with a mango salsa

## GRILLED NY SIRLOIN & JUMBO STUFFED SHRIMP

two jumbo crab meat stuffed shrimp  
garlic herb butter

## GRILLED SHRIMP & FILET MIGNON

Hereford filet mignon served with marinated grilled shrimp  
garlic herb butter

## LOBSTER TAIL & FILET

Hereford filet mignon topped with a Béarnaise sauce served alongside a grilled lobster tail

## CRAB CAKES & FILET

Hereford filet mignon accompanied with a baked jumbo lump crab cake  
citrus tartar sauce



## GRILLED FLANK STEAK

Sliced marinated flank steak with choice of:  
chimichurri sauce OR herb salsa verde

## BEEF KABOB

Grilled teriyaki marinated beef skewer

## BRAISED SHORT RIBS

Fork tender beef short ribs slowly braised, then smothered in a Chianti wine reduction

## ROASTED FLAT IRON STEAK

Grilled to perfection with a Jack Daniels reduction

## ROAST PRIME RIB

Queen cut served with a light au jus accompanied with a rustic popover

## ROAST NEW YORK SIRLOIN

Topped with a savory herb butter

## \*PORTERHOUSE STEAK

Seasoned, bone-in 40 oz Porterhouse steak  
homemade steak sauce  
*Our largest cut, perfect for sharing*



# Pork

ROASTED LOIN OF PORK  
brandy apricot dijon sauce

## PORK ROULADE

Pork tenderloin filled with caramelized onions, wild mushrooms and finished with spiced apple chutney

## STUFFED PORK LOIN

Pork loin stuffed with one of the following options  
-Florentine (fresh spinach & garlic)  
-Dried harvest fruits  
-Hot capicola & prosciutto

## ASIAN PORK MEDALLIONS

Grilled pork tenderloin medallions in a soy, citrus and ginger brine  
sweet pear chutney

## STUFFED PORK CHOP

Pork chop stuffed with one of the following options:  
-Traditional bread stuffing  
-Pear, cranberry and walnut stuffing topped with a port red currant sauce

## HERB ENCRUSTED PORK TENDERLOIN

Herb encrusted pork tenderloin served with either:  
-port wine demi-glace  
-gorgonzola and dried cherry cream sauce



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# Chicken



## CHICKEN CAPRI

Pan seared chicken breast sautéed with artichokes, roasted peppers, mushrooms and roasted shallots marsala wine sauce

## CHICKEN PICCATA

Pan seared chicken breast sautéed with capers, garlic, lemon butter and white wine

## CHICKEN MILANESE

Crispy breaded chicken breast topped with arugula tossed in lemon, olive oil and grape tomatoes, finished with shaved Parmesan and balsamic syrup drizzle

## CHICKEN FRANCAISE

Chicken breast dipped in egg batter lemon white wine sauce

## CREAMY CHICKEN PESTO

Pan seared chicken breast finished pesto cream sauce topped with roasted pine nuts

## \*POTATO WRAPPED CHICKEN

Boneless chicken breast wrapped with crispy potato strings filled with spinach & soppressata rosemary veloute

## CHICKEN FLORENTINE PUFF

Boneless breast of chicken, spinach and cheese baked in a puff pastry, served on top of a peppercorn Parmesan cream sauce

## CHICKEN MARSALA

Pan seared chicken breast sautéed with a marsala mushroom wine sauce



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## PARISIAN CHICKEN

Slow braised chicken on the bone with a sweet roasted garlic cream sauce

## GRILLED CHICKEN PESTO

Grilled boneless chicken breast and roasted tomatoes marinated with generous amounts of pesto aglio

## CHICKEN PARMIGIANA

Breaded chicken cutlets topped with mozzarella, Parmesan cheese and marinara sauce

## \*STATLER CHICKEN

Pan roasted natural Statler chicken breast lemon rosemary reduction

## CHICKEN KIEV

Breaded chicken breast filled with chives, butter & garlic champagne sauce

## CHICKEN SALTIMBOCCA

Pan seared chicken breast topped with Parma Prosciutto and fresh mozzarella, finished in a fresh sage & white wine reduction with mushrooms

## STUFFED CHICKEN

Chicken stuffed with one of the following options and baked to perfection

- Prosciutto & fresh mozzarella
- Wild rice stuffing
- Traditional bread stuffing
- Broccoli, sun-dried tomato & ricotta
- Florentine (fresh spinach & garlic)



# Duck

## \*DUCK BREAST OR DUCK LEG CONFIT

Marinated duck breast prepared in the style of your choice:

- Marinated in fresh herbs
- Spice rubbed with blackberry current chutney
- Seared with ginger apricot sauce
- Slow roasted with orange & honey
- Grand Marnier reduction





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# Lamb



**LAMB OSSO BUCO**  
Braised lamb shank in a burgundy wine demi-glace

**GRILLED LAMB**  
Grilled top round of lamb with roasted garlic and rosemary

**HERB CRUSTED LAMB LOIN**  
Herb and panko crusted lamb with a parsley-mint sauce

**RACK OF LAMB**  
Herb encrusted rack of lamb with a fresh herb mint demi-glace



**VEAL MARSALA**  
Sautéed veal scallopini medallions in a marsala mushroom wine sauce

**VEAL FRANCAISE**  
Sautéed veal scallopini medallions with egg batter, lemon and a white wine sauce

**GRILLED FRESH HERB VEAL STEAK**  
Finished with a light au jus

**VEAL PARMIGIANA**  
Breaded veal cutlets topped with mozzarella, parmesan cheese and marinara sauce

**VEAL MILANESE**  
Crispy breaded veal chop topped with arugula tossed in lemon, olive oil and grape tomatoes, finished with shaved Parmesan and balsamic syrup drizzle

**STUFFED VEAL**  
Roasted fresh herb veal loin stuffed with artichokes and sun-dried tomatoes with a natural herb reduction



# Veal

**VEAL RIB CHOP**  
Balsamic glazed grilled veal rib chop with chianti sauce

**Roasted Veal Loin Chop**  
Served with a sage cremini mushroom marsala wine sauce

**STUFFED VEAL STEAK**  
Veal steak stuffed with fresh mozzarella, sweet capicola and figs finished in a port wine demi-glace

**VEAL OSCAR**  
Sautéed veal scallopini medallions topped with king crab meat and asparagus finished with a béarnaise sauce

**VEAL OSSO BUCO**  
Braised veal shank in a rustic tomato ragu

**VEAL SALTIMBOCCA**  
Veal topped with prosciutto and fresh mozzarella cheese finished in a sage and marsala wine sauce



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# Seafood



**NEW ENGLAND BAKED WHITE FISH**  
Baked cod Ritz cracker crumb topping  
lemon butter sauce

**TILAPIA PROVENÇAL**  
Baked tilapia, roma tomatoes, kalamata olives,  
capers and fresh herbs

**GRILLED SALMON FILLET**  
topped with dill butter

**PISTACHIO HORSERADISH ENCRUSTED SALMON**  
lemon butter sauce

**PESTO CRUSTED SALMON**  
roasted tomato coulis

**TERIYAKI GRILLED SALMON**  
With toasted sesame seeds  
topped with scallions

**SWEET & SPICY GRILLED SALMON**  
red pepper jelly

**SOLE FRANCAISE**  
Sautéed fillet of sole dipped in egg batter  
lemon and a white wine sauce

**BAKED STUFFED FILLET OF SOLE**  
Select one stuffing option:  
- Spinach & ricotta with  
herb butter cracker crumb filling  
- Spinach & fresh crab meat stuffing  
with a Ritz cracker crumb topping  
lemon beurre blanc sauce

**\*OVEN ROASTED RED SNAPPER FILET**  
Finished with a grapefruit-thyme  
mojo sauce

**\*GRILLED NATIVE SWORDFISH**  
Grilled swordfish fillet with option of:  
herb-rubbed, cajun-style or  
topped with a fruit salsa



**\*BAKED HALIBUT**  
Served with a fresh garden bruschetta

**\*POTATO & HERB CRUSTED LOCAL SEA BASS**  
citrus dijon beurre blanc

**\*BAKED STUFFED SHRIMP**  
Four jumbo shrimp filled with fresh crab meat stuffing  
Ritz cracker crumb topping  
lemon beurre blanc sauce

**\*WHOLE HALIBUT LOIN**  
With sweet potato crust  
lemon beurre blanc sauce

**\*PAN SEARED CHILEAN SEA BASS**  
lemon caper pesto  
garnished with oregano & parsley

**\*JUMBO LUMP CRAB CAKES**  
served with citrus aioli

**\*SEAFOOD BOUILLABAISSE**  
Local white fish, clams, mussels, scallops and shrimp  
prepared in a tomato saffron broth

**\*SEAFOOD PAELLA**  
Spanish-style seafood stew with chicken, chorizo,  
short grain rice seasoned with saffron  
aromatic vegetables and sweet peas

**\*GRILLED TUNA STEAK**  
sesame ginger reduction  
accompanied with wakame salad

**\*1.5 LB NEW ENGLAND LOBSTER**  
Boiled OR Baked & Stuffed Fisherman's Style

**\*GINGER GLAZED SCALLOPS**  
Four pan seared sea scallops (U10)  
honey ginger butter

**\*SEAFOOD CASSEROLE**  
Lobster, white fish, scallops and shrimp  
creamy sherry butter sauce & crumb topping





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# Vegetarian



**ITALIAN WHITE POLENTA**  
Creamy Italian white polenta  
fresh tomato basil ragu

**BUTTERNUT RISOTTO**  
Carnaroli rice with roasted butternut squash,  
pecorino cheese and slivered almonds

**FLORENTINE MANICOTTI**  
Stuffed hearty pasta tubes  
creamy ricotta & spinach  
baked in a marinara sauce

**VEGETABLE RISOTTO**  
Creamy carnaroli rice with  
seasonal brunoise vegetables  
Romano cheese

**PORTOBELLO WELLINGTON**  
Portobello mushroom, dried cranberries,  
escarole and boursin cheese  
wrapped in a golden puff pastry

**EGGPLANT ROLLATINI**  
Breaded eggplant rolled with spinach and ricotta  
marinara sauce

**SPINACH & RICOTTA RAVIOLI**  
Wilted spinach and roasted tomato cream sauce

**PUMPKIN RAVIOLI**  
Served in a brown sage butter sauce  
OR a sage cream sauce

**CRISPY WHITE POLENTA**  
Crispy polenta cakes  
sautéed wild mushrooms  
shaved Parmigiano-Reggiano cheese

**THREE CHEESE RAVIOLI**  
With a fresh basil, roasted garlic  
and plum tomato ragu

**SAUTÉED VEGETABLES WITH SESAME NOODLES**  
Broccoli, bell pepper, red onion,  
mushroom and zucchini stir-fried in a light soy glaze,  
sesame and scallion lo mein noodles

**PESTO LASAGNA**  
Zucchini, carrots and spinach with ricotta and  
homemade pesto cream sauce

## MUSHROOM AND LEEK TARTS

Sautéed medley of mushrooms and roasted leeks blended  
with boursin cheese and a baked puff pastry crust,  
roasted tomato sauce

## SPICY SUMMER SQUASH GRATIN

Oven roasted slices of zucchini and summer squash  
rolled with gruyere, pepper flakes, sliced tomato,  
leeks and Pecorino, then baked until golden brown

## VEGETARIAN ENCHILADAS

Fresh corn tortillas rolled with a roasted aromatic vegetable  
sofrito, then baked with blended cheeses and finished with  
avocado and fresh tomato salsa

## ROASTED ACORN SQUASH WITH APPLE AND SAGE

Caramelized half squash filled with apple and sage flavored  
wild rice blend, dried cranberries and spinach,  
finished with a saffron cream

## WILD MUSHROOM RAVIOLI

In a porcini mushroom cream sauce

## TRI-COLOR CHEESE TORTELLINI

With exotic mushrooms and grape tomatoes  
marsala wine cream sauce

## HOME-STYLE GNOCCHI

Baked in a whole plum tomato ragu with  
fresh ricotta and fresh mozzarella

## GNOCCHI MUSHROOM CREAM MARSALA

Baked in a marsala wine sauce topped with arugula,  
mushrooms, roasted tomatoes, basil and shaved Parmesan

## SUMMER RATATOUILLE TARTLET

Braised eggplant, zucchini, summer squash, red onions,  
red peppers & plum tomatoes with herbs  
baked in a puff pastry shell

## EGGPLANT NAPOLETANA

Grilled eggplant stacks with native tomato, feta cheese and  
fresh mozzarella topped with an olive pesto tapenade

## BAKED PORTOBELLO MUSHROOM

Portobello mushroom cap filled with roasted vegetables,  
a cannellini bean & bread stuffing, topped with  
thinly sliced zucchini and summer squash



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# Vegan



## QUINOA STUFFED PEPPERS

Stuffed with quinoa, vegetables and black beans  
marinara sauce

## STUFFED ACORN SQUASH

With wild rice medley, cannellini beans, mushrooms,  
peppers and greens finished with chili oil

## PESTO AND FARRO STUFFED ROASTED BEEFSTEAK TOMATO

Topped with crisp garlic crumbs  
roasted yellow pepper coulis

## CRISPY MEDITERRANEAN EGGPLANT ROULADE

Polenta crust, artichoke & chickpea hummus,  
fire roasted yellow peppers,  
garlic braised escarole and roasted tomatoes

## BUDDHA BOWL

Brown rice bowl with Asian flavors, edamame,  
cucumber, kale, broccoli and avocado  
finished with carrot-ginger dressing

## ROASTED VEGETABLE STACK

Roasted eggplant, portobello mushroom,  
zucchini and summer squash  
stacked over marinara sauce

## ASIAN-STYLE ORANGE CAULIFLOWER

Crispy baked cauliflower with fresh orange juice,  
bok choy, red peppers and toasted cashews  
served over jasmine rice

## TURMERIC-SPICED WHOLE ROASTED CAULIFLOWER

Whole roasted cauliflower served with sautéed rainbow  
swiss chard with roasted garlic

## PORTOBELLO MUSHROOM YAKATORI

Savory soy marinated cubes of portobello mushroom  
skewered and grilled, placed over sesame and scallion  
rice noodles

## CRISPY MISO GLAZED TOFU

Crispy tofu and steamed broccoli topped with  
chopped peanuts, sesame seeds and scallions

## CAULIFLOWER PICCATA

Roasted cauliflower florets prepared with a white wine,  
lemon-caper sauce over sautéed kale

## VEGAN MAC AND CHEESE

Gluten free pasta baked with cashew cream, tomatoes,  
mushrooms and basil finished with  
melted vegan cheddar

## SPAGHETTI SQUASH AND BROCCOLI AGLIO BOWL

Roasted halved spaghetti squash  
tossed with garlic, olive oil, roasted broccoli,  
basil and kalamata olives

## VEGETABLE PAELLA

Sautéed Mediterranean vegetables and brown rice in  
aromatic smoked paprika and saffron





# Entree Accompaniments

## Starch Selection

- Oven roasted baby red bliss potatoes
  - Baked potato
  - Cheddar chive mashed potatoes
- Twice baked potato with sour cream & chives
  - Lyonnaise potatoes
  - Roasted new potatoes
    - Tri-color potatoes
  - Creamy white mashed potatoes
    - Red bliss mashed potatoes
    - Roasted fingerling potatoes
      - Duchess potatoes
      - Crispy potato galette
    - Greek-style lemon potatoes
    - Smashed sweet potatoes
  - Crispy cheddar and chive hasselback potato
    - Sour cream and scallion potato croquette
  - Crispy parmesan smashed red bliss potatoes
    - Potato latkes
    - Herbed couscous pilaf
      - Confetti rice
      - Jasmine rice
      - Curried basmati rice
      - Parmesan risotto
  - Risotto cakes with red pepper aioli
    - Rice pilaf

## Vegetable Selection

- Fresh green beans almondine
- Sautéed broccoli with roasted garlic
- Baby carrots with honey-ginger glaze
- Oven roasted rainbow carrots with ginger sauce
  - Sautéed garden medley
  - Peas and wild mushrooms
    - Ratatouille
- Green beans with red peppers and garlic butter
  - Grilled asparagus bundles
    - Dill baby carrots
  - Corn niblets with chive butter
  - Roasted butternut squash
  - Sautéed summer squash
- Native corn on the cob (Seasonal)
  - Roasted harvest vegetables
    - Sautéed snow peas
    - Sautéed broccolini
    - Wilted spinach
- Crispy Brussels sprouts with goat cheese

### *PREMIUM VEGETABLES*

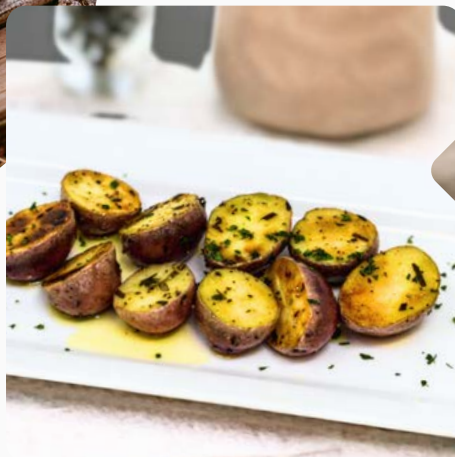
- \*Sautéed broccoli rabe
- \*Grilled vegetable Napoleon
- \*Grilled baby bok choy with a sweet sesame soy glaze

### *\*BABY VEGETABLES:*

Sunburst Squash, Patty Pan Squash,  
Baby Carrot, & Baby Zucchini

### *\*BABY ROOT VEGETABLES:*

Roasted baby root vegetables  
Fennel, Carrot,  
Pearl Onion, Turnip





# Specialty Stations

## Crudite 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, Gruyere cheese, Danish blue cheese & manchego cheese), seasonal fruits, a variety of fresh berries, grapes, fresh figs (seasonal), dried apricots, Craisins, and an array of gourmet olives. Served with artisan breads and a medley of gourmet crackers.  
\$10.99 per person

## Charcuterie

Beautifully displayed on a wooden board, includes imported parma prosciutto, wild boar sopressata, salami, parmigiano reggiano, provolone, mozzarella, blue cheese, cheddar, artichoke hearts, local honey, fresh figs or dried apricots, array of gourmet olives served with artisan crackers and crostini.  
\$16.99 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, crostini's and medley of gourmet crackers.

\$8.25 per person

## 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.

*All stations are available in appetizer, luncheon, or dinner portions.*





# Specialty Stations

## 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.*



## Rhode Island Coastline Station

Miniature 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.

## 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.

## Bruschetta Station

Baguette crostini with your choice of three toppings:

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

## 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 seaweed salad, wasabi, ginger, soy sauce and citrus sauce.

## Mediterranean Station

Tabbouleh, baba ghanoush, spanokopita, red pepper hummus, pita bread, tzatziki sauce, kalamata olives, stuffed grape leaves, feta cheese

*All stations are available in appetizer, luncheon, or dinner portions.*





# Specialty Stations

## Pasta Station

Choose two pastas:

(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).

Served with artisan rolls and fresh whipped butter.

*Gluten-free pasta available upon request.*

## Interactive Pasta Station

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.

*Gluten-free pasta available upon request.*



## Italian Station

Chicken Parmesan, home-style meatballs, sausage and peppers in natural juices and stuffed shells

Served with artisan rolls and fresh whipped butter.

*Gluten-free pasta available upon request.*

## Risotto Station

Choose two risottos: roasted butternut risotto topped with sliced almonds, vegetable medley risotto, seafood risotto, parmesan risotto or exotic mushroom risotto.

Served with artisan rolls and fresh whipped butter.

*Also available as a chef-tended action station.*

## Ravioli Station

Choose two raviolis:

SPINACH & RICOTTA RAVIOLI

Wilted spinach and roasted tomato cream sauce

PUMPKIN RAVIOLI

Served in a brown sage butter sauce

OR a sage cream sauce

THREE CHEESE RAVIOLI

With a fresh basil, roasted garlic and plum tomato ragu

WILD MUSHROOM RAVIOLI

In a porcini mushroom cream sauce

*Also available as a chef-tended action station.*

## Salad Station

Mixed field greens and romaine leaf lettuce accompanied by an artist's palette of fresh seasonal vegetables, dried berries, mandarin oranges, Asian noodles, croutons and more! Complete with your choice of many flavored dressings and artisan rolls with fresh whipped butter.

## Artisan Grilled Pizza Station

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

OR

## Thin-Crust Flatbread Station

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



## Interactive Grilled Pizza Station

Delight your guests with their own personal brick oven grilled pizza, cooked to perfection with your favorite toppings!

Available toppings include grilled peppers, onions, olives, grilled chicken, grilled eggplant, chopped tomatoes, mushrooms, pepperoni, sausage, pesto, fresh mozzarella, shredded mozzarella & Pranzi's pizza sauce.

*Available for outdoor events only.*



*All stations are available in appetizer, luncheon, or dinner portions.*







# Specialty Stations

## Kabob Station

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

## Homestyle Grill Station

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



## Grilled Cheese Station

Your choice of three:

- 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:

- 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

## Mashed Potato Bar

Yukon gold mashed potatoes & 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 potato options also available upon request.

## 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.*

## Pot Pie Station

Miniature ramekins topped with puff pastry.

- Chicken pot pie
- Salmon pot pie
- Beef pot pie
- French Style Pork Pie

## Paella Station

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

*Also available as a chef-tended action station.*

*All stations are available in appetizer, luncheon, or dinner portions.*

## 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 & 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

## Interactive Meat Carving Station

Selection of two meats, sliced by one of our chefs:

Top round sirloin, fresh herb roasted pork loin, Budaball ham or roasted turkey breast.

Herb Crusted Black Angus Beef Tenderloin\*

- Steamship round of beef (*minimum of 75 guests*)

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

Paired with Chef's Choice Starch & Vegetable





# Specialty Stations

## 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.*

## 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

## Interactive Wok Station

Prepared to order in sizzling woks at a chef-attended station:

- Ginger hoisin beef, five spice pork and lemongrass chicken
- Tossed with a choice of pea pods, baby corn, julienned red peppers, shiitake mushrooms, bok choy, broccoli and thai basil
  - Accompanied with a variety of sauces: sweet soy, sesame, thai peanut and thai chili
- Served over jasmine rice and lo mein noodles.



## New England Clambake

- Creamy New England clam chowder
    - Homestyle clam cakes
  - Mixed greens salad with balsamic vinaigrette
    - Pranzi's pasta salad
    - Steamers in natural juices
      - 1 1/4 lb. lobster with drawn butter
      - BBQ chicken on the bone
  - Accompanied with native corn on the cob, baked beans, homemade cornbread and sliced watermelon.
- Ask your sales representative about adding your favorite beef option.



*All stations are available in appetizer, luncheon, or dinner portions.*





# Wedding Cakes

Whatever your style is, we can create the perfect wedding cake that flawlessly expresses your personal style. From whimsical creations to traditional classics, from naked cakes to rhinestones, each design features our signature creative touches. For every design in every size, with Pranzi Catering & Events you can be assured of impeccable execution and exceptional taste.

*Gluten Free & Vegan Cakes Available Upon Request*

## Cake Flavors

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

## Frosting Flavors

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

Specialty Frostings Available:

Swiss Buttercream: a delectably smooth, made with all butter and white fluffy meringue

Italian Buttercream: a deliciously smooth feel & taste made with all real butter and a cooked sugar syrup

## 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
- Nutella
- Any Frosting Flavor



## One-Tier Wedding Cake

Pricing Begins at \$75



*Outsourced Dessert & Cake Cutting Fees Will Be Applied If Wedding Cake or Dessert Is Brought In By An Outside Licensed Vendor*

Cake Cutting Fee \$4



## Two-Tier Wedding Cake

Pricing Begins at \$250





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# Specialty Cupcakes

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## **CHEESECAKE**

Pound cupcake base  
creamy cheesecake filling  
frosted with fresh whipped cream  
topped with a maraschino cherry

## **BOSTON CREAM**

Yellow cupcake base  
Bavarian cream filling  
frosted with chocolate buttercream  
dipped in chocolate

## **HEATH BAR**

Chocolate cupcake base  
coffee mousse filling  
frosted with caramel buttercream  
Heath Bar candies

## **NEAPOLITAN**

Chocolate cupcake base  
Bavarian cream filling  
frosted with strawberry buttercream  
miniature chocolate chips

## **APPLEWOOD SMOKED BACON**

Maple infused cupcake base  
frosted with buttercream frosting  
topped with candied bacon

## **S'MORES**

Graham cracker chocolate cupcake base  
with toasted marshmallow meringue

## **ALMOND JOY**

Chocolate cupcake base  
coconut cream filling  
frosted with chocolate fudge frosting  
toasted coconut and almond pieces

## **CHOCOLATE DECADENCE**

Chocolate cupcake base  
chocolate ganache filling  
frosted with chocolate fudge frosting  
topped with chocolate pearls

## **APPLE SPICE**

Spiced cupcake base  
apple pie filling  
frosted with cinnamon buttercream  
crumble topping

## **ORANGE CREAMSICLE**

Orange cupcake base  
vanilla cream filling  
frosted with orange creamsicle  
buttercream

## **CHOCOLATE MOUSSE**

Rich chocolate cupcake base  
frosted with fresh chocolate mousse  
dipped in chocolate ganache

## **STRAWBERRY SHORTCAKE**

White cupcake base  
strawberry mousse filling  
frosted with fresh whipped cream  
topped with strawberries (Seasonal)

## **PEANUT BUTTER AND FLUFF**

Vanilla cupcake base  
peanut butter mousse filling  
frosted with Fluffernutter frosting

## **PUMPKIN SPICE**

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

## **CHOCOLATE CARAMEL**

Chocolate cake, caramel filling,  
chocolate ganache and sea salt

## **MARGARITA**

Tequila cupcake topped with  
lime flavored buttercream frosting

## **PRANZI'S CARROT CAKE**

Carrot cupcake base  
walnuts, coconut and pineapple  
frosted with cream cheese frosting

## **GUINNESS STOUT**

Chocolate Guinness cake  
frosted with stout buttercream





# All American Cupcakes

## Cupcake Flavors

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



## Frosting Flavors

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

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

# Cheesecakes

*Available in Petite, Individual, or Full Sizes.*

*All flavors also available as Gluten Free.*

### **NEW YORK STYLE**

Traditional graham crust  
 and rich creamy filling

### **STRAWBERRY**

Vanilla bean cheesecake  
 topped with fresh strawberries

### **PINWHEEL**

Vanilla cheesecake topped  
 with three selections of  
 seasonal fresh fruit

### **TURTLE**

Vanilla cheesecake with chocolate  
 icing topped with toasted pecans,  
 caramel and drizzled with chocolate

### **WHITE CHOCOLATE RASPBERRY**

Creamy cheesecake swirled  
 with white chocolate and raspberry

### **BLUEBERRY**

Vanilla bean cheesecake  
 topped with fresh blueberries

### **ALMOND JOY**

Coconut cheesecake with  
 chocolate ganache,  
 toasted coconut and almonds

### **CHOCOLATE PEANUT BUTTER**

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

### **HEATH BAR**

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

# Fresh Baked Pies

*Available in Petite, Individual, or Full Sizes.*

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

# Gourmet Cookies

### **HOME-STYLE COOKIE PLATTER**

Selections may include Sugar, M&M, Peanut Butter,  
 Heath Bar, Oatmeal Raisin or Chocolate Chip

### **COOKIE & BAR ASSORTMENT**

Sugar, M&M, Peanut Butter, Heath Bar, Oatmeal Raisin,  
 Chocolate Chip, Fudge Brownies or Blondies

### **HOMEMADE JUMBO COOKIES**

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





# Additional Gourmet Desserts

*Order individually or combine to create your custom dessert station!*

- Apple Dumplings
- Biscotti
- Chocolate-Dipped Macaroons
- Miniature Italian Pastries
- Chocolate-Dipped Strawberries
- Lemon Raspberry Mousse Shooter
- Mason Jar Strawberry Shortcakes
- Mason Jar Cobblers
- Italian Wedding Cookie Platter
- Wandies
- Tahitian Vanilla Crème Brûlée Spoons
- Coconut Macaroons
- Miniature Chocolate Mousse Cups
- Crème Brûlée
- Mini Lemon Bundt Cake
- Mini Cinnamon Coffee Bundt Cake
- Brioche Bread Pudding
- Seasonal Grilled Fresh Fruit drizzled with Honey
- Seasonal Fruit Petite Tartlet



## Cake Pops

*All served on lollipop sticks  
Customized colors or designs  
available by request.*

### Flavors:

- Chocolate
- French Vanilla
- Lemon
- Mocha
- Red Velvet
- Cheesecake
- Fudge Brownie
- S'mores on a Stick
- Cookie Dough

### Dipped In:

- Milk Chocolate
- Dark Chocolate
- White Chocolate

### Toppings:

- Sprinkles
- Coconut
- Pistachios
- Chopped Nuts





# Specialty Dessert Stations



## 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.

## Doughnut Station

Baker-prepared doughnuts, beautifully displayed. Available in your favorite flavors. Selections include: honey glazed, frosted, cinnamon sugar, traditional, sprinkles or apple cider.

*Doughnut Wall Available For Rent At An Additional Fee.*

## Skillet Cookie Station

Hot, fresh oven-baked chocolate chip, sugar and peanut butter cookies made in miniature ramekins served with a scoop of vanilla bean ice cream & a drizzle of chocolate syrup.

## Bundt Cake Station

A beautiful display of three flavors: lemon, blueberry lemon, salted caramel, apple crumble, cinnamon or chocolate bundt cakes. Available as miniature or full size cakes.

## 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.

## Classic Italian Station

Select six Italian favorites to create your custom station: Cannoli, Baba rum, Cream puffs, Pizzelles, Sfogliatelle, Eclairs, Butterballs, Wandies, & Biscotti

## Whoopie Pie Station

Choose from four flavors of whoopie pies: Traditional, Funfetti, Red velvet, Pumpkin, Raspberry, Oreo, Chocolate Peanut Butter, Double Chocolate, Lemon, Lime, Strawberry Shortcake

## Custard Station

An assortment of creamy, delectable custards served in miniature ramekins. Select three flavors: creme caramels (flan), bread pudding, pot de creme, panna cotta or crème brûlée

## Rustic Dessert Station

The perfect complement to your rustic-themed event! Old fashioned favorites displayed on wooden platters. Selections include: bundt cakes, lemon bars, raspberry crumble squares, vanilla pound cake loaf and mason jar cobblers in assorted flavors.





# Specialty Dessert Stations

## 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.*



## 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 more!

*Customized candy bars in coordinating colors available.*



## French Madeleines Station

The traditional French butter cookie dipped in chocolate.

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

## 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.



## Interactive Chocolate Fountain

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.*



## Interactive Milkshake Station

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.







# Specialty Dessert Stations

## Ice Cream Dreams Bar

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 marschino cherries. Assorted gelatos or ice cream sandwich bar also available.

## 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.

## Popcorn Station

Make your event pop! An assortment of eclectic popcorn flavors, from caramel to salted, sweet to spicy, displayed in baskets or apothecary jars for guests to bag and munch. Assorted seasonings and mix-ins available by request.



## S'more To Love Station

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.

## Assorted Mousse Shooters

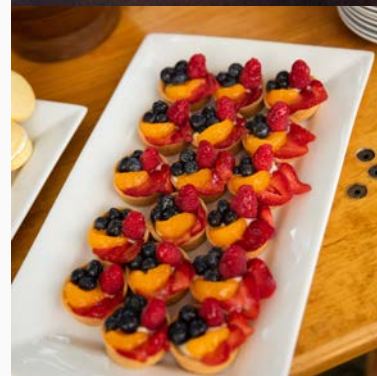
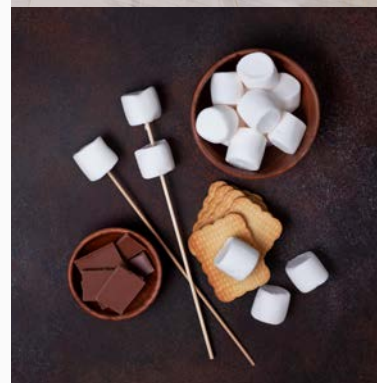
Select four favorites to create your custom station: Peanut Butter, Strawberry Cheesecake, Oreo, Key Lime, Lemon Raspberry, Pina Colada, & Strawberry Shortcake

## Petite Tartlets

Select four favorites to create your custom station: Key Lime, Chocolate Ganache, Seasonal Fruit, Strawberry Champagne, White Chocolate Raspberry Mousse, Chocolate Cream Pie, Lemon Meringue, Raspberry Frangipane

## Candy Apple Station

Fresh apple wedges accompanied with chocolate sauce, caramel sauce, and Nutella topped with m&ms, walnuts, sprinkles, crushed OREOs,





# Late Night Snacks

Fuel your guests as the evening winds down!

GRILLED CHEESE SANDWICHES

MINIATURE BURGER SLIDERS

CHICKEN TENDERS

FLATBREAD PIZZA

CALZONES

ALL-BEEF FRANK HOTDOGS

WARM PRETZELS

MINIATURE TACOS

MINI FRIED DOUGH

TRADITIONAL OR CARAMEL POPCORN

MILK & COOKIES

CAKE POPS

MINIATURE ICE CREAM NOVELTIES

PIZZA CHIPS

S'MORES ON A STICK

*Available as passed butler-style.*

*Also available as a to-go treat as your guests depart for the evening!*





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## Bar Enhancements

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### Cigar Station

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

### Espresso Martinis

Add on to any bar package, ask about our specialty Espresso Martini Bar or passed butler style.

### Cordial Bar

Grand Marnier, Disaronno Amaretto Liqueur, Frangelico, Kahlua, Baileys Irish Cream, Anisette and Sambuca.

### International Coffee Bar

Let your guests enjoy Illy Cappuccino and Espresso served with rock candy sticks, lemon twists, cocoa, cinnamon & flavored sugars.



### 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.

### Limoncello Service

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

### Hydration Station

Refreshing iced tea, lemonade, or infused water displayed in an apothecary jar with compostable cups



### Del's Lemonade

Lemon passed Butler-Style in the famous green and yellow Del's Cup!

### Bloody Mary Bar

Tito's Vodka, fresh tomato juice, horseradish, hot sauce, Worcestershire sauce, assorted salts & spices, lemons, limes, celery, pickle spears, olives and blue cheese crumbles.

### Bellini or Mimosa Bar

A selection of fresh fruit & purees and sparkling wine





## Bar & Liquor Packages

### Gold Beverage Package

Grey Goose Vodka, Ketel One Vodka, Tito's Vodka, Hendricks Gin, Bombay Sapphire Gin, Tanqueray Gin, 1800 Tequila, Milagro Tequila, Teremana Tequila, Goslings Rum, Mount Gay Eclipse Rum, Bacardi Rum, Crown Royal Canadian Whisky, Maker's Mark Bourbon Whiskey, Jameson Irish Whiskey, Bulleit 95 Rye Whiskey, Johnnie Walker Red Scotch Whisky, Johnnie Walker Black Scotch Whisky, Amaretto Disaronno, Grand Marnier, Baileys Irish Cream, Kahlúa Coffee Liqueur, and Bar Mixers

**Beer** - Choose Four Selections

**Wine** - Choose Four Selections

*See Wedding Specialist for Wine List*

### Silver Beverage Package

Ketel One Vodka, Absolut Vodka, Tito's Vodka, Beefeater Gin, Tanqueray Gin, 1800 Tequila, Teremana Tequila, Goslings Rum, Captain Morgan Rum, Bacardi Rum, Crown Royal Canadian Whisky, Jack Daniel's Tennessee Whiskey, Four Roses Bourbon, Dewars Blended Scotch Whisky, Johnnie Walker Red Scotch Whisky, Baileys Irish Cream, Kahlúa Coffee Liqueur, and Bar Mixers

**Beer** - Choose Three Selections

**Wine** - Choose Three House Selections

### Bronze Beverage Package

Tito's Vodka, Absolut Vodka, Tanqueray Gin, Jose Cuervo Silver Tequila, Captain Morgan Rum, Bacardi Rum, Jack Daniel's Tennessee Whiskey, Dewars Blended Scotch Whisky, Jim Beam Bourbon Whiskey, and Bar Mixers

**Beer** - Choose Two Selections

**Wine** - Choose Two House Selections



# Bar & Liquor Packages



## Beer & Wine Package

**Beer** - Choose Three Selections

**Wine** - Choose Three House Selections

**Beer Selections:** Amstel Light, Budweiser, Bud Light, Coors, Coors Light, Miller Lite, Michelob Ultra, Heineken, Corona, Peroni, Stella Artois, Sam Adams Boston Lager, Sam Adams Seasonal, Blue Moon, Yuengling, Narragansett Lager, Whalers or Harpoon IPA, White Claw Spiked Seltzers, Angry Orchard

**House Wine Selections:** Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Moscato, Rose, Cabernet Sauvignon, Merlot, Pinot Noir

## Host To Supply Alcohol Set-Up Fee

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

*Transportation Fee \$600*

- Glassware \$15 per guest
- Plastic Drinkware \$12 per guest

## Bar Pricing

<u>BAR PACKAGES</u>	<u>1 Hour</u>	<u>4.5 Hours</u>	<u>5 Hours</u>
<b>Gold</b>	\$35	\$60	\$65
<b>Silver</b>	\$32	\$55	\$60
<b>Bronze</b>	\$30	\$50	\$55
<b>Beer &amp; Wine</b>	\$26	\$45	\$50
<b>Bellini &amp; Mimosa</b>	\$26	\$45	\$50

## Cash Bar Setup Fee

**\$3.50 per guest**

*Guests may use cash, credit card, or debit card*

## Non-Alcoholic Soft Drink Bar

Includes assorted soft drinks, juices and water

**\$8.50 per guest**

*All Open Bar Packages Includes Non-Alcoholic Soft Drink Bar*

## Signature Cocktails & Mocktails

Traditional Red, White & Seasonal Sangria, Margaritas, Champagne Cocktails and more!

Ask your Wedding Specialist for our latest selections.

## Toasts

- Champagne Toast \$4.95 per guest
- Prosecco Toast \$5.95 per guest
- Sparkling Cider \$3.95 per guest



# Florals

Our in-house floral design team will create breathtaking custom pieces that will be perfect for your special day. From beautiful wedding bouquets, ceremony accent pieces 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!





# Tent & Rentals

Whether you are planning a wedding 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 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





*Did you know the Pranzi Tent & Rentals has full tent flooring?*





# Pranzi

CATERING ✦ EVENTS

'partnered with'

## RASOI

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 entrees to dessert. Ask your Sales Representative for available options.



Get in Touch 

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We invite you to contact us to schedule a consultation and start planning today! We are so excited to discuss every detail



# Thank You!

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