

2024-2025

Pranzi

CATERING ✦ EVENTS

CORPORATE & SOCIAL SPECIAL EVENTS



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let's tell you a story!



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 ✂

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!



Custom Menus

Our Event 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 lavish centerpieces to beautiful stage pieces - that will be sure to stun your guests.



Event Coordination & Staff

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.



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
- Décor Accessories
- Custom Signage
- Lounge Furniture





'Plated Luncheon'

Plated Salad

choice of one

Garden Salad

Mixed Greens with Tomatoes, Red Onion,
Cucumbers and Olives with Balsamic Vinaigrette

Gourmet Salad

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

CAESAR SALAD

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

Plated Entrees

CHICKEN MARSALA

Pan Seared Chicken Breast
Sautéed with Marsala
Mushroom Wine Sauce

NEW ENGLAND WHITE FISH

Baked Cod topped with an
Herb Butter Cracker
Crumb Topping

Accompaniments

Oven Roasted Red Bliss Potatoes
Sautéed Garden Medley
Artisan rolls & fresh whipped butter

Plated Dessert & Silver Service Coffee

Chocolate Mousse Parfait
Served Freshly brewed Illy Coffee - Regular & Decaffeinated

Beverages

Water Service at the Table

\$60 per person

Includes paper supplies & service staff.
Upgrades to china, glassware, & flatware are available.

Substitutions and customizations are welcomed.
Above prices subject to a taxable administrative fee and state & meals tax





'Cocktail Party'

Crudite Platter

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

Passed Hors d'Oeuvres

six selections to include

Stuffed Mushrooms

Assorted Bruschetta

Lemon Pepper Chicken Skewers with Fresh Ginger Sauce

Tomato, Fresh Mozzarella, Basil Caprese Skewers

Assorted Grilled Pizzas

Kobe Beef Pigs in a Blanket with House Spicy Mustard

Dessert & Silver Service Coffee Station

Assorted Cookies & Bars

Freshly brewed Illy Coffee - Regular & Decaffeinated

Beverage Station

Bottled Water

Assorted Canned Sodas

\$55 per person

Includes paper supplies & service staff.

Upgrades to china, glassware, & flatware are available.

Substitutions and customizations are welcomed.

Above prices subject to a taxable administrative fee and state & meals tax.





'Celebration of Life'

Starters

CRUDITÉ PLATTER

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

Buffet Selections

salad offerings

Gourmet Salad

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

-AND-

Orzo Florentine & Sun-Dried Tomato Salad

Orzo Pasta, Feta Cheese Sundried Tomatoes and Spinach Tossed in a Light Vinaigrette

assorted sandwiches

TURKEY BLT WRAP

Hickory Smoked Turkey Breast, Bacon, Leaf Lettuce and Native Tomatoes served in a Wrap

BALSAMIC ROAST BEEF WRAP

Roast Beef with Caramelized Onions, Blue Cheese and Leaf Lettuce finished with a Balsamic Glaze served in a Wrap

VEGAN ROASTED VEGETABLES WRAP

Roasted Red Peppers, Red Onions, Zucchini and Summer Squash served on a Sub Roll

CHICKEN CAESAR WRAP

Sliced Grilled Marinated Chicken Breast, Romaine Lettuce, Caesar Dressing and Shaved Parmesan Cheese served in a Wrap

-Lays Potato Chips-

Dessert & Silver Service Coffee Station

Assorted Cookies & Bars

Freshly brewed Illy Coffee - Regular & Decaffeinated

Beverages

Bottled Water

Assorted Canned Sodas

\$40 per person

Includes paper supplies & service staff.
Upgrades to china, glassware, & flatware are available.

Substitutions and customizations are welcomed.
Above prices subject to a taxable administrative fee and state & meals tax





'Afternoon Tea'

Three - Tier Individual Centerpieces

tier 1

Sliced seasonal fresh fruits
accompanied by Yogurt Dip

tier 2

Assorted tea sandwiches:
-Smoked salmon with fresh herb cream cheese
-Prosciutto and port fig butter
-Roasted red pepper with hummus

tier 3

Miniature muffins
Petite scones
Miniature Danish

beverage service

Fresh squeezed orange juice
Freshly brewed Illy Coffee - Regular & Decaffeinated

\$40 per person

Includes house china, flatware & glassware.
Service Staff not included in pricing.

Served in eclectic tea pots with old fashioned tea cups.
\$2.00 additional

'Garden Party'

eclectic cheese board

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

tea sandwich selections

Please select three:

- Goat cheese & chives
- Watercress & smoked turkey with whole grain mustard
- Smoked salmon with fresh herb cream cheese
- Prosciutto & port fig butter
- Lemon crab salad
- Serrano ham & fresh herb spread
- Tarragon chicken with an apple cranberry spread
- Grilled shrimp with cucumber & dill
- Grilled chicken with orange tarragon
- Roasted red pepper with hummus

dessert

Miniature lemon tarts

beverage service

Homemade Lemonade
Iced Tea
Freshly brewed Illy Coffee - Regular & Decaffeinated

\$45 per person

Includes house china, flatware & glassware.
Service Staff not included in pricing.





'Brunch Buffet'

Breakfast Offerings

Fresh Fruit Salad

Frittata - Choice of Two
Garden Vegetable and Feta
Bacon, Ham, and Swiss
Spinach and Mozzarella

Crispy Bacon

Crispy Red Skin Home Fries with Vidalia Onions

Lunch Selections

salad offering

Garden Salad

Mixed Greens with Tomatoes, Red Onion,
Cucumbers and Olives with Balsamic Vinaigrette

entree selections

CHICKEN PICCATA

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

PASTA PRIMAVERA

Garden Vegetables sautéed
in a Garlic and Oil Sauce
Tossed with Penne Pasta

NEW ENGLAND WHITE FISH

Baked Cod topped with an
Herb Butter Cracker
Crumb Topping

Accompaniments

Sauteed Garden Medley
Artisan rolls & fresh whipped butter

Dessert & Silver Service Coffee Station

Assorted Baker's Confections
Freshly brewed Illy Coffee - Regular & Decaffeinated

Beverages

Bottled Water
Assorted Canned Sodas

\$75 per person

Includes paper supplies & service staff.
Upgrades to china, glassware, & flatware are available.

Substitutions and customizations are welcomed.
Above prices subject to a taxable administrative fee and state & meals tax





'Interactive Brunch'



interactive omelet station

Watch our Chef prepare your customized omelet right at our station!
Crisp Bacon, Chopped Ham, Italian Sausage, a Medley of Cheeses,
Fresh Broccoli, Green Peppers, Sliced Mushrooms,
Diced Tomatoes, Asparagus, Chopped Onions, and Fresh Spinach to mix in.
Egg Whites Available Upon Request.

build your own waffle station

Fluffy Homemade Belgian Waffles
Served with Fresh Assorted Berries.
Fresh Whipped Cream, Nuts, Assorted Syrups,
Chocolate Syrup, Nutella, Honey, Preserves and Butter.
Interactive Station is Available by Request. Additional Fees to Apply.

build your own salad station

Mixed Field Greens and Romaine Leaf Lettuce.
Accompanied with an Artist' s Palette of Fresh
Seasonal Vegetables, Dried Berries, Nuts, Mandarin Oranges,
Asian Noodles, Croutons and More!
Complete with Many Flavored Dressings.

~

Accompanied with Sliced Grilled Chicken & Quinoa

Dessert & Silver Service Coffee Station

Assorted Cookies & Bars
Freshly brewed Illy Coffee - Regular & Decaffeinated

Beverage Station

Assorted Juice Carafes
Infused Water Service

For Bar Packages See Page 43 - 44

\$95 per person

Includes paper supplies & service staff.
Upgrades to china, glassware, & flatware are available.

Substitutions and customizations are welcomed.
Above prices subject to a taxable administrative fee and state & meals tax





Blissful Brunch Packages



blissful brunch 1

Assorted breakfast pastries
Jellies, preserves & butter
Coffee, assorted juices & bottled water
\$12.50 per guest

blissful brunch 2

Whole fruit
Egg, Cheese, Bacon & Sausage
Breakfast Sandwiches
served on croissants & English muffins
Coffee, assorted juices & bottled water
\$15.50 per guest

blissful brunch 3

Fresh fruit salad
Assorted breakfast pastries & bagels
Jellies, preserves, cream cheese & butter
Coffee, assorted juices & bottled water
\$17.50 per guest

blissful brunch 4

Fresh fruit salad
Scrambled eggs
Crispy bacon or sausage
Red skin baby bliss home fries
Bagels with cream cheese & butter
Coffee, assorted juices & bottled water
\$25.50 per guest

blissful brunch 5

Fresh fruit salad
Scrambled eggs
Croissant French toast
Crispy bacon or sausage
Red skin baby bliss home fries
Assorted breakfast pastries & bagels
Jellies, preserves, cream cheese & butter
Coffee, assorted juices & bottled water
\$29.50 per guest

blissful brunch 6

Fresh fruit salad
Garden frittata
Italian French toast
Baked Virginia ham
Crispy bacon or sausage
Red skin baby bliss home fries
Assorted breakfast pastries & Bagels
Jellies, preserves, cream cheese & butter
Coffee, assorted juices & bottled water
\$32.50 per guest

champagne brunch

Fresh fruit platter
Garden frittata
Croissant French toast
Virginia baked ham
Crispy bacon
Red skin baby bliss home fries
Assorted breakfast pastries
Jellies, preserves & butter
Mimosa, assorted juices & coffee
\$32.50 per guest

Includes paper supplies.

Many gluten-free and vegan breakfast options are also available!

*Service staff is required for the Champagne Brunch. One mimosa per person.

Additional fees apply.





'Brunch Stations'



yogurt station

Build-Your-Own-Breakfast with This Heart Healthy Station! Vanilla Yogurt Accompanied with Honey Nut Granola, Mandarin Oranges, Sliced Peaches, Fresh Strawberries, Blueberries and Raspberries on the Side to Mix In.

interactive omelet station

Watch our Chef prepare your customized omelet right at our station! Crisp Bacon, Chopped Ham, Italian Sausage, a Medley of Cheeses, Fresh Broccoli, Green Peppers, Sliced Mushrooms, Diced Tomatoes, Asparagus, Chopped Onions, and Fresh Spinach to mix in.
Egg Whites Available Upon Request.

build your own waffle station

Fluffy Homemade Belgian Waffles
Served with Fresh Assorted Berries.
Fresh Whipped Cream, Nuts, Assorted Syrups,
Chocolate Syrup, Nutella, Honey, Preserves and Butter.
Interactive Station is Available by Request. Additional Fees to Apply.

crêpes station

Your guests will enjoy delectable French Crêpes accompanied with Nutella, Fresh Strawberries, Fresh Blueberries, Fresh Whipped Cream, Toasted Coconut, Bananas Foster Sauce, Cherries Jubilee, Toasted Almond Slices and Powdered Sugar.
Interactive Station is Available by Request. Additional Fees to Apply.

eggs benedict station

Fresh Poached Eggs
Served with Your Choice of Fresh Spinach Florentine,
Canadian Bacon, Applewood Smoked Bacon,
Smoked Salmon or Avocado with Hollandaise
Served on a Toasted English Muffin.

Many gluten-free and vegan breakfast options are also available!



Passed Hors d'Oeuvres - Brunch Selections



\$4.25 each per guest



- Monkey Bread Kabobs
- Bacon Wrapped Tatar Tots with Sriracha Infused Syrup
- Pesto Sausage Biscuits
- Miniature Eggs Benedict
- Mushroom & Caramelized Onion Flatbread
- Miniature Brioche French Toast Bites
- Breakfast Sliders - Egg, Bacon, and Cheese
- Potato Latkes
- Miniature Breakfast Tacos
- Egg Frittata Cups
- Assorted Miniature Quiches
- Raspberry Brie Cups or Brie & Caramelized Onion Cups
- Avocado Toast Crostini
- Truffle Stuffed Baby Potato with Egg Chive Filling
- Egg & Hash Cups with Sauteed Peppers & Scallions
- French Toast Sticks with Maple Syrup
- Miniature Chicken & Waffles with Spicy Maple Syrup
- Fresh Fruit Skewer
- Lox Bruschetta
- Breakfast Pastries
- Waffles dipped in chocolate, mini croissants



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 shelf 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)





\$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



Beef



*BEEF WELLINGTON

Tenderloin wrapped in puff pastry filled with a wild mushroom duxelles
Bordeaux 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



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

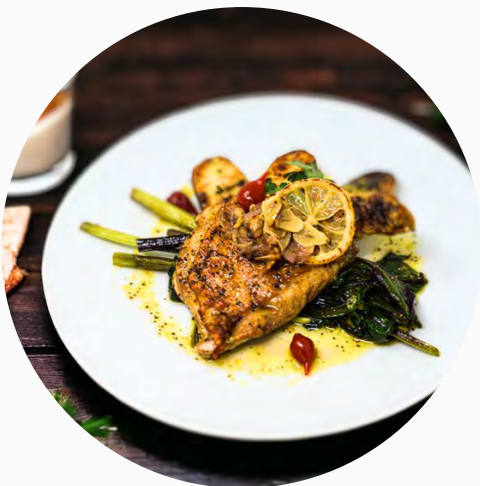
Boneless chicken breast wrapped with crispy potato strings filled with spinach & soppressata rosemary veloute

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



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



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



Seafood



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

*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





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

BUTTERNUT SQUASH 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



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





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 \$27
Medium \$55
Large \$75

BREAKFAST PASTRIES PLATTER

Miniature Danish, breakfast breads, fluffy mini croissants & flaky scones
Small \$35
Medium \$60
Large \$80

MINIATURE BAGEL PLATTER

Assorted miniature bagels served with cream cheese
Small \$45
Medium \$55
Large \$65

SMOKED SALMON PLATTER

Sliced smoked salmon accompanied by bagels, cream cheese, capers, red onions, and 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 \$55
Medium \$75
Large \$110

VEGETABLE PLATTER

An array of fresh, crispy vegetables served with our own sour cream herb and vegetable dip
Small \$50
Medium \$70
Large \$105

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 \$75
Medium \$155
Large \$220

CHEESE PLATTER

Assorted domestic cheeses (pepper jack, cheddar, dill, Havarti, smoked Gouda and muenster), served with grapes, strawberries and gourmet crackers
Small \$70
Medium \$140
Large \$200

ARTISAN CHEESE BOARD

Seasonal fruits, imported cheese, dried figs, dried apricots, dried cranberries and nuts, accompanied by assorted gourmet crackers
Small \$85
Medium \$160
Large \$220

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 \$90
Medium \$175
Large \$250

CRUDITÉ PLATTER

A beautiful array of seasonal fruits, garden vegetables, assorted domestic cheeses and pepperoni, accompanied by assorted gourmet crackers and dipping sauces
Small \$65
Medium \$110
Large \$165

CAPRESE PLATTER

Fresh slices of native tomatoes, fresh mozzarella and garden basil topped with extra virgin olive and pesto
Small \$70
Medium \$110
Large \$165

HUMMUS PLATTER

Pranzi's own fresh traditional and roasted red pepper hummus with homemade chips, crisp carrots and celery sticks
Small \$55
Medium \$75
Large \$110

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 \$65
Medium \$100
Large \$155

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 \$55
Medium \$85
Large \$120

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 \$55
Medium \$85
Large \$130





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.
\$13.99 per person

Charcuterie

Beautifully displayed on a wooden board. Includes imported parma prosciutto, wild boar sopressata, salami, parmigiano reggiano, provolone, mozzarella, blue cheese, aged sharp cheddar, artichoke hearts, local honey, Mission figs or dried apricots, array of gourmet olives served with artisan crackers and crostini.
\$21.99 per person

*Chef-tended hand carved serrano ham or parma prosciutto available upon request.
Additional fees to apply.*

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.
\$9.99 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 Ciliegine Mozzarella and Grape Tomato Salad, Marinated Artichokes, Peppadews, a Medley of Mixed Field Greens, Artisan Garlic Knots
\$17.99 per person



Tuscan Table

A beautiful table display of roasted cauliflower with golden raisins, classic panzanella salad, parma prosciutto wrapped melon, eggplant roasted red pepper terrine, chickpea salad and eclectic olive tray.
Accompanied by Italian focaccia.
\$25.99 per person

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 two selections - creamy New England clam chowder, Rhode Island clear clam chowder, Manhattan red clam chowder or roasted corn chowder. Accompanied with oyster crackers.

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
- Garden vegetable and spinach
- Tuscan bean and Roasted Garlic
- Parma prosciutto and boursin cheese
- Eggplant, gorgonzola and caramelized onion

Slider Station

Your selection of three sliders:

- Kobe beef sliders with sharp cheddar, caramelized onions and roasted garlic aioli
- All-American traditional beef sliders
- BBQ Pulled Pork Sliders
- Grilled chicken sliders with pepper jack cheese, roasted red peppers and chipotle garlic aioli
- Crispy chicken sliders with pickles and secret sauce
- Miniature new england lobster rolls*
- 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, & salmon rolls.

Accompanied by seaweed salad, wasabi, ginger, and soy sauce.

Mediterranean Station

Tabbouleh, baba ghanoush, spanokopita, red pepper hummus, tzatziki sauce, kalamata olives, stuffed grape leaves, feta cheese and Assorted Naan.

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, orecchiette with Italian sausage and broccoli rabe aglio or farfalle with spinach and mushroom in a light cream sauce).

Served with garlic knots.

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 garlic knots.

Gluten-free pasta available upon request.

Italian Station

Chicken Parmesan, home-style meatballs, sausage and peppers in natural juices and stuffed shells
Served with garlic knots.

Gluten-free pasta available upon request.

Risotto Station

Choose two risottos:

parmesan risotto, vegetable medley risotto, roasted butternut risotto, exotic mushroom risotto, or seafood risotto.

Also available as a chef-tended action station.

Ravioli Station

Choose two raviolis:

Spinach & Mascarpone Ravioli

Wilted spinach and roasted tomato cream sauce

Butternut Squash 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.

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

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 oven grilled pizza, cooked to perfection with your favorite toppings! Available toppings include grilled chicken, pepperoni, Italian sausage, roasted red peppers, grilled eggplant, chopped tomatoes, olives, mushrooms, onions, pesto, fresh mozzarella, shredded mozzarella and Pranzi's homemade pizza sauce.
Available for outdoor events only.





Specialty Stations

Kabob Station

Beef tenderloin teriyaki skewers, fresh herb chicken 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, traditional 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, brie and local honey on fresh wheat bread
- Tomato, mozzarella & basil pesto on focaccia 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 served over yukon gold mashed potatoes
- Warm beef 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.

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:

- BBQ pulled pork sliders
- Chicken wings trio: buffalo, BBQ dry rub & Asian flavors served with dipping sauces
- Grilled chicken quesadillas with garden salsa and sour cream
- 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 (Choice of Two):

- Traditional white cheddar
- Buffalo mac and cheese
- Barbecue chicken mac and cheese
- Lobster mac and cheese*

**Premium Selection*

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 red bliss mashed potatoes and sautéed vegetables.





Specialty Stations

Nacho Bar

Crispy home-style tortilla chips accompanied by garden salsa, jalapeño peppers and black olives, served with a warm cheese fondue.

Guacamole also available for an additional fee.

Fajita Station

Create Your Own Fajitas! Flour and Corn (GF) Tortillas, Fire Grilled Flank Steak, Herb Marinated Chicken Breast, Sautéed Peppers & Onions, Cheddar Cheese, Shredded Lettuce, Tomatoes, Black Olives, Sour Cream, Warm Roasted Black Beans and Corn Salsa, Fresh Garden 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

-Roasted street corn

-Rice and black beans

-Home-style guacamole served in a traditional granite bowl with corn tortilla chips

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

Tapas Table

Petite Beef Tenderloin Sandwich with Horseradish Cream Sauce,

Grilled Shrimp Skewers, Grilled Chicken Skewers, Fresh Ciliegine Mozzarella and Grape Tomato Salad, Orzo Florentine Sun-Dried Tomato Salad, Medley of Olives, Marinated Artichokes and Native Grilled Garden Vegetables.

New England Clambake

-Creamy New England clam chowder

-Homestyle clam cakes

-Mixed greens salad with balsamic vinaigrette

-Pranzi's pasta salad

-Steamed mussels 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.



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





Custom All Occasion Cakes

Whatever your style is, we can create the perfect 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



Round Cakes with Buttercream Frosting

- 6" Cake Serves 4-6 \$19.99
- 8" Cake Serves 6-10 \$29.99
- 10" Cake Serves 10-16 \$45.99
- 12" Cake Serves 16-24 \$59.99

Sheet Cakes with Buttercream Frosting

- 2 Layer Half Sheet Serves 20-25 \$80
- 3 Layer Half Sheet Serves 25-35 \$110
- 2 Layer Full Sheet Serves 50-70 \$175
- 3 Layer Full Sheet Serves 75-100 \$210



Additional Options

- Fresh Whipped Cream with Fruit Puree Filling*
- Fresh Mixed Berry Filling or Fresh Strawberry Filling*
- 8" - \$4 additional
- 10" - \$6 additional
- 112" - \$8 additional
- Half Sheet - \$12 additional
- Full Sheet - \$20 additional

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

Cake Cutting Fee \$4





Signature Cakes

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



NAKED CAKE - \$45.99

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

HEATH BAR - \$45.99

White or Chocolate cake frosted with fresh whipped cream Heath Bar candies

TIRAMISU (10") - \$45.99

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

STRAWBERRY SHORTCAKE - \$45.99

White cake layered with fresh strawberries fresh whipped cream surrounded by Ladyfinger cookies (Seasonal)

S'MORES - \$45.99

Chocolate cake graham cracker crumble toasted marshmallow meringue mini chocolate chips italian buttercream

LEMON CHIFFON CAKE - \$45.99

Lemon chiffon cake fresh lemon curd white buttercream

DECADENT CHOCOLATE CAKE - \$45.99

Chocolate cake chocolate fudge frosting topped with mini chocolate chips

FLOURLESS CHOCOLATE TRUFFLE - \$45.99

Chocolate torte rich chocolate ganache (gf)

CHOCOLATE STOUT CAKE - \$45.99

Chocolate beer cake layered with stout OR Bailey's buttercream

ZUPPA INGLESE - \$45.99

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

FRESH FRUIT TART (9") - \$39.99

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

SALTED CHOCOLATE CARAMEL - \$45.99

Chocolate cake, salted caramel filling, chocolate ganache and sea salt

PRANZI'S CARROT CAKE - \$45.99

Carrot cake walnuts, coconut and pineapple frosted with cream cheese frosting

COOKIE DOUGH - \$45.99

Yellow cake with cookie dough chocolate buttercream graham crackers

PEANUT BUTTER MOUSSE - \$45.99

Chocolate cake peanut butter mousse chocolate buttercream

RED VELVET CHEESECAKE - \$45.99

Red velvet cake layered with real cheesecake cream cheese frosting

PIÑA COLADA - \$45.99

Pineapple cake pineapple filling with toasted coconut coconut buttercream





Specialty Cupcakes

Medium 4oz - \$55 Per Dozen

Large 6oz - \$65 Per Dozen



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

Medium 4oz - \$45 Per Dozen

Large 6oz - \$59 Per Dozen

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

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





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.
Event 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 Madeleienes Station

The traditional French butter cookie dipped in chocolate. Choose three 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

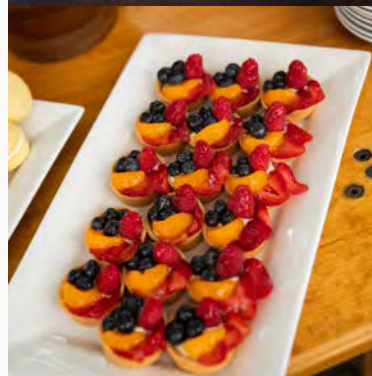
Select four favorites to create your custom station:
Peanut Butter, Strawberry Cheesecake, Oreo, Key Lime, Lemon Raspberry, Pina Colada, & Strawberry Shortcake

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,





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 Event 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

BAR PACKAGES	1 Hour	2 Hour	3 Hour	4.5 Hours	5 Hours
Gold	\$35	\$41	\$46	\$60	\$65
Silver	\$32	\$37	\$42	\$55	\$60
Bronze	\$30	\$35	\$40	\$50	\$55
Beer & Wine	\$26	\$31	\$36	\$45	\$50
Bellini & Mimosa	\$26	\$31	\$36	\$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 Event Specialist for our latest selections.

Toasts

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



Bar Enhancements



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





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.

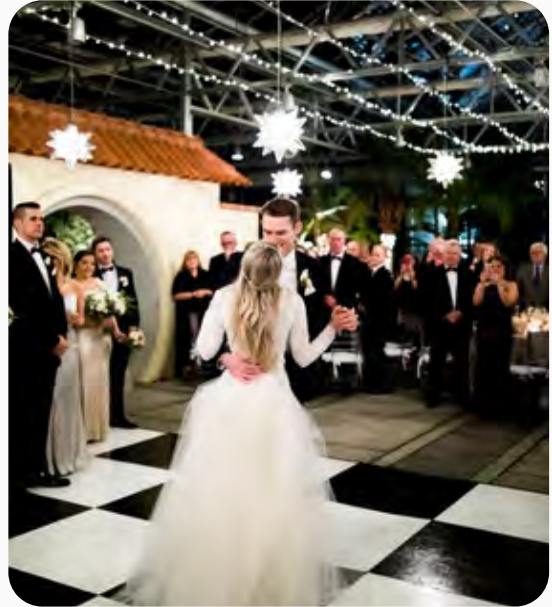
Tents, lounge furniture, decor, specialty linens, china, glassware, tables, chairs, novelties and more are all available.

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?



Get in Touch 

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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info@pranzi.com

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401.383.3631

Official Website
www.pranzi.com

