



2024 Holiday Menu

DELIVERY & PICK UP INFORMATION

Pranzi strives for perfection to ensure your holidays are special & memorable. All orders for Christmas Eve, December 24th, must be delivered by 1:00 pm or pick up at our providence commissary by 2:00 pm. When ordering, please specify if you would like your food hot & ready or Cold with reheating instructions. Please inform your sales representative of any dietary restrictions or allergies.

To place your holiday order please call 401-383-3631

CREATE YOUR OWN FEAST

10 Person Minimum

ENTREES

One Entrée	\$55 Per Person
Two Entrees	\$65 Per Person

Roasted Pork Loin (GF)

with Rosemary Herb Topping and Apple Cranberry Topping

Buddaball Ham (GF)

Served with Raisin Sauce

Beef Burgundy

with Mushroom Wine Sauce

Chicken Saltimbocca

Sautéed with Parma Prosciutto, Mozzarella & Sage Cream Sauce

*****Substitutions Available Upon Request*****

Grilled Salmon

with Pistachio Herb Crust, Lemon Beurre Blanc Sauce

Eggplant Rollatini

Stuffed with Spinach and Ricotta & Topped with Home-style Marinara

Homestyle Lasagna

With Red Sauce, Ground Beef, Ricotta, and Mozzarella

Local White Fish

with Ritz Cracker Crumb Topping

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CREATE YOUR OWN FEAST (cont.)

10 Person Minimum

SALADS (SELECT ONE)

Winter Salad

Baby Kale, Grape Tomatoes, Toasted Pine Nuts, Shaved Parmesan, Black Olives and Topped with Lemon Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce, Shaved parmesan Cheese, Home-Style Croutons, and Creamy Caesar Dressing

Traditional Mixed Greens Salad

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

STARCH (SELECT ONE)

Roasted Red Bliss Potatoes

Garlic, EVOO & Herbs

Sweet Potato Casserole

Sweet Potato, Brown Sugar, Marshmallow, Graham Cracker Crumb Topping

Winter Pasta

Cavatelli Pasta, Butternut Squash, Caramelized Onion, Sundried Tomato in a Sage Cream Sauce

Butternut Squash Risotto

Pecorino Cheese and Sliced Almonds

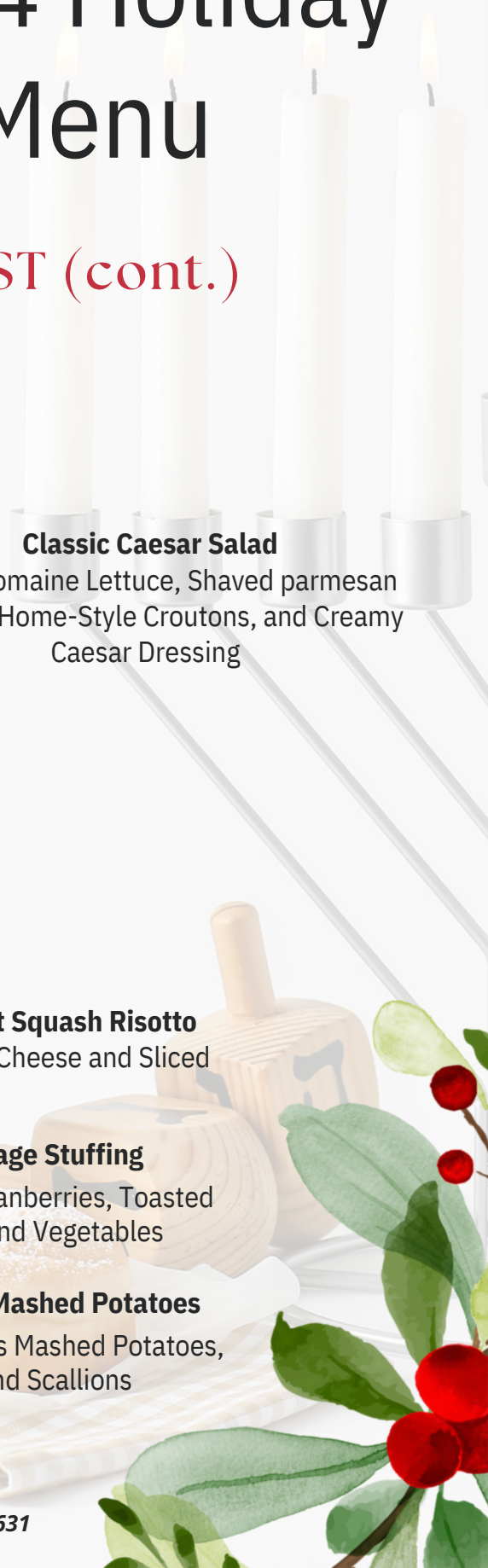
Apple Sage Stuffing

Dried Cranberries, Toasted Bread, and Vegetables

Winter Mashed Potatoes

Red Bliss Mashed Potatoes, garlic, and Scallions

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2024 Holiday Menu

CREATE YOUR OWN FEAST (cont.)

10 Person Minimum

VEGETABLES (SELECT ONE)

Sauteed Winter Mix

Broccoli, Yellow Squash, Zucchini & Carrots

Harvest Medley

Beets, Carrots, Fennel, Butternut Squash, and Parsnips

Green Beans Almondine

Sautéed Green beans, White Wine, Butter, and Toasted Almonds

Tarragon Maple Glazed Carrots

Roasted with Butter, Brown Sugar, and Tarragon

Broccoli Au Gratin

Baked with Parmesan and Cheddar Cheese Topped Cracker Crumb

Broccoli Rabe

Sautéed Broccoli Rabe with Garlic and Herbs

A LA CARTE HOLIDAY ENTREE SPECIALS

Whole Bone In Turkey - \$175

Stuffed with Traditional Bread Stuffing
(12-15lb, Serves Approximately 12 Guests)

Whole Filet Beef Tenderloin - \$275

Served with Port Wine Reduction
(Serves 8-10 Guests)

Whole Buddaball Ham - \$175

Served with Raisin Sauce
(12-15lb, Serves Approximately 12 Guests)

Roasted Pork Loin - \$130

Served with Port Wine Reduction
(8-10lb, Serves Approximately 15-20 Guests)

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SOUPS

Butternut Apple Bisque

~or~

Chicken Escarole

\$50 Per Gallon - Serves 8-10 Guests

HOLIDAY SIDE SPECIALS

Half Pan (Serves 10) - **\$55**

Full Pan (Serves 25) - **\$125**

Roasted Butternut Squash

With Peacans & Craisins in a Brown
Sugar Glazed **Creamy Yukon Gold**

Mashed Potatoes

Butternut Squash Risotto

Pecorino Cheese and Sliced Almonds

Sweet Potato Casserole

Sweet Potato, Brown Sugar,
Marshmellow, Graham Cracker Crumb
Topping

Tarragon Maple Glazed Carrots

Roasted with Butter, Brown Sugar, and
Tarragon

Maple Bacon Brussel Sprouts

with Maple Glaze

Harvest Medley

Beets, Carrots, Fennel, Butternut
Squash, and Parsnips

Apple Sage Stuffing

Dried Cranberries, Toasted Bread,
and Vegetables

ADDITIONS

Turkey Gravy

Per Quart - **\$25**

Cranberry Chutney

Per Quart - **\$25**

Assorted Dinner Rolls

Per Dozen - **\$15**

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DESSERTS

Holiday Cookie Platter

Selections may include Butterball, Italian Egg Biscuit, Ginger Cookies, Prune Cookies, Peanut Butter Kiss, Thumbprint, Coconut Macaroon, Sugar Cookies, Biscotti, Snicker Doodles, Pinwheel, Wine Biscuit, Chocolate Mint Crinkle and Pignoli Cookies

Small - Approx. 40 - \$60

Medium - Approx. 80 - \$90

Large - Approx. 160 - \$175

Santa Claus Cake - 8" - \$45 - Serves 8-10

You Choose The Cake Flavor, We Bring The Edible Frosty To Your Event

Hot Cocoa Cupcakes - \$48 Per Dozen

Chocolate Cake, Marshmallow Frosting, Sprinkled with Crushed Candy Canes

Jumbo Caramel Apples - \$14.99

Gingerbread Men Kits - \$40

(6)Gingerbread Cookies Frosting, Sprinkles with Crushed Candy Canes

Apple Crisp

Served with Real Whipped Cream
Half Pan - \$45 Full Pan - \$90 Fresh

Baked Pies - 10" - \$25

Options To Include: Pumpkin, Apple, Blueberry, Pecan, Apple Crumb, or Coconut Custard


Chocolate Cream Pie - 10" - \$28

Cheesecakes - 10" - \$42

Options Include: Pumpkin, Oreo, Strawberry, Mixed Fruit, or Chocolate Peanutbutter

8" Black Forest Cake - \$45.99

Chocolate Cake, Kirsch Coated Cherries, Whipped Cream & Chocolate Curls.



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FEAST OF SEVEN FISHES

Fried Calamari - 2lbs - \$35 (Serves Approx. 4)

Lightly Coated & Fried. Served with Garlic Butter & Pepperoncini On The Side

Fried Smelts - 2lbs - \$35 (Serves Approx. 4)

Lightly Coated & Fried. Served with Garlic Butter & Pepperoncini On The Side

Frutti Di Mare - 2lbs - \$40 (Serves Approx. 4)

Shrimp, Scallops, Calamari & Baby Octopus Tossed In a Secret Lemon & Herb Marinade

Shrimp Cocktail - \$42 Per Dozen

Chilled Jumbo Shrimp with Cocktail Sauce & Lemon Wedge

Clams Casino - \$42 Per Dozen

Little Necks Stuffed with Ritz Cracker Herb Stuffing & Bacon

Stuffies - \$37 Per Dozen

Jumbo Stuffed Clams with Chorizo & Herbs

Stuffed Mushrooms - \$42 Per Dozen

Large Stuffed Mushrooms with Traditional Bread Stuffing ~OR~ Crab & Brie Stuffing

Baked Stuffed Shrimp - \$5.50 Per Piece

Jumbo Shrimp Filled with Crab Meat Stuffing

Snail Salad - 2lbs - \$55 (Serves Approx. 4)

Lightly Seasoned with Lemon & Italian Spices

Baccala Salad - 2lbs - \$38 (Serves Approx. 6-8)

Salted & Flaky Cod Tossed in a Lemon, Garlic & Olive Oil Herb Dressing

Jumbo Crab Cakes

\$30 - Per Half Dozen \$60 - Per Dozen

Jumbo Lump Crab Meat with Green Onion, Red Pepper, and Bread Stuffing. Served with Citrus Tartar Sauce On The Side

Stuffed Sole

Half Pan - \$75 Full Pan - \$195

Sole Filet Stuffed with a Crab Meat Stuffing & Lemon Herb Butter Sauce

Baked Scrod

Half Pan - \$75 Full Pan - \$175

White Fish Topped with Lemon, Butter, White Wine & a Ritz Cracker Crumb Crust

Clam Sauce - Per Quart - \$30

Fresh Chopped New England Clams Simmered in a Red ~or~ White Clam Sauce