

2025



SPECIAL OCCASIONS



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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 designs and floral displays, to food and entertainment selections. We can be with you every step of the way, from your initial consultation to full day-of event coordination, to make sure your vision is executed exactly as you have dreamed.



Rentals & Décor



Visit our state-of-the-art Rental & Décor Showroom, located in West Warwick, Rhode Island.

View three floors of our beautiful selections of sample tablescapes and décor available for your special day.

Tents

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



Delicious Food. Excellent Service. Seamless Execution.



Pranzi Catering & Events makes every effort to ensure that the allergen information provided is accurate. However, because of the high volume of our menu items, the variety of procedures used in our kitchen & our reliance on our suppliers, we can make no guarantees of its accuracy & disclaim liability for the use of this information. All common allergens are present & processed in our facility.

GF – Gluten-Free

Does not contain Gluten Ingredients

VG – Vegetarian

No Animal Proteins, includes Eggs & Dairy

V – Vegan

No Animal Products or Byproducts

DF – Dairy-Free

Contains No Dairy Products or Byproducts

Disposable & Plastic Cutlery

\$1.99 per Person

**Delivery rates may vary by location and order details.
Additional fees will apply for off-hour deliveries or pick-ups.**

Service

Service Staff is available at varying rates per person, per hour. Our minimum service for all events that require staffing is two staff members for four hours, regardless of the event. Travel time is added onto the events



**Executive Set-Up: Chafers,
Silver & Ceramic Trays**

Requires additional pick up



Luncheon Set-Up: Disposable Trays

**All prices are subject to change without notice.
Prices are subject to a staffing fee, state & meal taxes.**





Brunch Boards



Small – Serves up to 10

Miniature Bagel Board

Assorted Miniature Bagels served with Fresh Berries, Assorted Cream Cheeses, Whipped Butter, Jellies & Preserves

Small – \$47

Medium – \$58

Large – \$69

Smoked Salmon Board

Sliced Smoked Salmon accompanied by Miniature Bagels, Cream Cheese, Capers, Red Onions, Hard Boiled Eggs & Savory Dill.

Small – \$135

Medium – \$165

Large – \$195

Fresh Fruit Board

Seasonal Sliced Fruits beautifully displayed in a colorful arrangement, accompanied by a Sweet Cinnamon Fruit Dip

Small – \$65

Medium – \$90

Large – \$115



Medium – Serves up to 20

Large – Serves up to 30

Assorted Muffins Board

Assorted Seasonal Homestyle Muffins served with Butter, Jellies & Preserves

Small – \$29

Medium – \$58

Large – \$79

Breakfast Pastries Board

Sliced Seasonal Fruit, Miniature Danishes, Breakfast Breads, Fluffy Mini Croissants, Flaky Scones & Whipped Cinnamon Butter

Small – \$37

Medium – \$63

Large – \$84

Brunch Cuterie Board

Miniature Quiches, Seasonal Homestyle Muffins, Sliced Seasonal Fruit, Candied Bacon & Assorted Miniature Pastries

Small – \$55

Medium – \$75

Large – \$95



A La Carte Breakfast



Half Pan Serves 10 Guests | Full Pan Serves 25 Guests

Buttermilk Pancakes with Maple Syrup

Fluffy Homestyle Pancakes

Half - \$60 Full - \$110

Belgian Waffles with Maple Syrup

Fluffy Homemade Belgian Waffles

Half - \$60 Full - \$110

Croissant French Toast

Mini Crescent Rolls griddled in our

Sweet Cinnamon Egg Batter

Half - \$60 Full - \$110

French Toast Casserole

Sliced Bread layered in our Sweet

Cinnamon Egg Batter & baked

Half - \$60 Full - \$110

Challah Bread French Toast

Airy Sweet Bread griddled in our

Sweet Cinnamon Egg Batter

Half - \$60 Full - \$110

Chia Seed Pudding Cups

Individual Cup (8 Oz.) - \$6.99 each

Vanilla Chia Seed Pudding with Fresh Peaches,
Honey & Cinnamon

Chocolate Chia Seed Pudding with Fresh
Strawberries & Blueberries

Chocolate Peanut Butter Chia Seed Pudding with
Fresh Sliced Banana

Orange Chia Seed Pudding topped with Pistachios

Creamy & Nutritious Overnight Oats

Individual Cup (8 Oz.) - \$6.99 each

Chocolate Chip Banana

Brown Sugar Apple Cinnamon

Creamy Blueberry

Cookies & Cream

Yogurt

Assorted Homemade Fruit Yogurts - \$4.99 each

(Strawberry, Blueberry, Raspberry, Mango, or Peach)

Yogurt Parfaits (8 Oz.) - \$6.99 each

Vanilla Yogurt, Granola & Fresh Berries

Little Rhody Scrambled Eggs

Creamy Scrambled Eggs

Half - \$60 Full - \$110

Frittata

Options Include: Garden Vegetables & Feta,

Spinach & Mozzarella, or Bacon, Ham & Swiss

Half - \$50 Full - \$105

Quiche

Options Include: Garden Vegetables & Feta,

Spinach & Mozzarella, or Bacon, Ham & Swiss

Whole Quiche (10") - \$22.99 each

Breakfast Meats

Options Include: Bacon, Sausage Links, or Virginia Ham

Half - \$90 Full - \$175

Homestyle Corned Beef Hash

Savory Corned Beef, Potatoes & Onions, pan-fried to
perfection

Half - \$90 Full - \$175

Red Bliss Home Fries with Vidalia Onions

Diced Baby Red Potatoes roasted in Butter,
House-Recipe Herbs & Spices

Half - \$60 Full - \$110

Bread Loaves

Freshly Baked Breakfast Bread Loaves finished with your
choice of Powdered Sugar or Icing Topping.

Sliced or Whole 8" Loaf (Serves 8 Guests) - \$9.99

Sliced or Whole 14" Loaf (Serves 14 Guests) - \$14.99

Flavors Include:

Blueberry Cheesecake

Cinnamon Coffee Cake

Banana Nut

Vanilla

Lemon Angel Food Cake

Breakfast Sandwiches

Served on an English Muffin - \$7.99 each

Egg & Cheese

Crispy Bacon, Egg & Cheese

Sausage, Egg & Cheese

Tomato, Spinach, Egg & Cheese

Individual Quiche or Frittata (3")

One Dozen Minimum - \$7.99 each

Bacon, Ham & Swiss

Garden Vegetables & Feta

Spinach & Mozzarella



Brunch Stations



Yogurt Station

Build-Your-Own-Breakfast!

Greek Yogurt accompanied by Honey Nut Granola, Mandarin Oranges, Sliced Peaches, Fresh Strawberries, Blueberries & Raspberries on the side to mix in.

Belgian Waffle Station

Fluffy Homemade Belgian Waffles served with Fresh Assorted Berries, Fresh Whipped Cream, Nuts, Assorted Syrups, Chocolate Syrup, Nutella, Honey, Preserves & Butter.

Build-Your-Own Breakfast Burrito Station

12" Flour Tortillas & Gluten-Free Cauliflower Crusts accompanied by Scrambled Eggs, Corn, Onions & Peppers, Sour Cream, a Three-Cheese Blend, Guacamole, Salsa, Salsa Verde, Ham, Bacon Bits, Black Beans, Potatoes & Hot Sauces.

Bagel & Lox Station

Your guests will enjoy a choice of Plain or Everything Bagels accompanied by toppings of Smoked Salmon, Whipped Cream Cheese, Capers, Diced Hard Boiled Eggs, Sliced Red Onions, Dijon Mustard, Fresh Dill & Olive Tapenade.

Oatmeal Bar

Make-Your-Own Hot Oatmeal Bowl!

Hot Oatmeal accompanied by 'Granola Project' Granola, Seasonal Berries, Assorted Cut Fruits, Brown Sugar, Chocolate Chips, Dried Cranberries, Assorted Nuts & Local Honey on the side to mix in.

Miniature Mason Jar Station

Mix & Match your choice of four kinds of flavorful 4 oz. Mason Jars!

Waffle: Waffles, Nutella, Whipped Cream & Strawberries

Pancake: Pancakes, Fresh Blueberries, Whipped Cream & Maple Syrup

Eggs Florentine: Scrambled Eggs, Tomatoes, Spinach, Feta Cheese & a Homemade Biscuit

Western: Scrambled Eggs, Peppers, Onions, Cheddar Cheese & a Homemade Biscuit

Seasonal Fresh Fruit Salad

Chocolate Chip Banana Overnight Oats

Brown Sugar Apple Cinnamon Overnight Oats

Creamy Blueberry Overnight Oats

Cookies & Cream Overnight Oats

Vanilla Chia Seed Pudding, Fresh Peaches, Honey & Cinnamon

Chocolate Chia Seed Pudding, Fresh Strawberries & Blueberries

Chocolate Peanut Butter Chia Seed Pudding & Sliced Banana

Orange Chia Seed Pudding topped with Pistachios

The Wedge Salad: a crisp wedge of Iceberg Lettuce topped with Tomatoes, Crispy Bacon Bits, Chopped Red Onions & Blue Cheese Dressing

Chopped Salad: Chopped Iceberg Lettuce, Fennel, Grape Tomatoes, Red Onions, Chickpeas, Tri-Color Peppers, Blue Cheese Crumbles, Spiral Carrots & Cucumber Ribbons in a Creamy Red Wine Vinaigrette

Orzo Florentine Sun-Dried Tomato Salad: Orzo Pasta, Feta Cheese, Sun-Dried Tomatoes & Spinach tossed in a Light Vinaigrette

Israeli Couscous Salad: Couscous with Cherry Grape Tomatoes, Diced Cucumbers, Shredded Carrots, Fresh Basil & Feta Cheese in a Light Citrus Vinaigrette

Pranzi's Pasta Salad: Shell Pasta with Peppers & Diced Onions tossed in a Mayonnaise-Based Dressing

Traditional Hummus with Carrots, Celery & Pita Chips

Roasted Red Pepper Hummus with Carrots, Celery & Pita Chips

Roasted Garlic Hummus with Carrots, Celery & Pita Chips

Many Gluten-Free & Vegan Breakfast Options are also available!



Blissful Brunch Packages



Blissful Brunch 1

Assorted Breakfast Pastries
Jellies, Preserves & Butter
One cup of Illy Coffee
Bottled Juice or Water
\$12.50/PP

Blissful Brunch 2

Whole Fruit
Assorted Breakfast Sandwiches served on
Croissants & English Muffins
One cup of Illy Coffee
Bottled Juice or Water
\$15.50/PP

Blissful Brunch 3

Fresh Fruit Salad
Assorted Breakfast Pastries & Bagels
Jellies, Preserves, Cream Cheese & Butter
One cup of Illy Coffee
Bottled Juice or Water
\$17.50/PP

Blissful Brunch 5

Fresh Fruit Salad
Scrambled Eggs
Croissant French Toast
Crispy Bacon or Sausage
Crispy Red Bliss Home Fries with Vidalia Onions
Assorted Breakfast Pastries & Bagels
Jellies, Preserves, Cream Cheese & Butter
One cup of Illy Coffee
Bottled Juice or Water
\$29.50/PP



Blissful Brunch 4

Fresh Fruit Salad
Scrambled Eggs
Crispy Bacon or Sausage
Crispy Red Bliss Home Fries with Vidalia Onions
Bagels with Cream Cheese & Butter
One cup of Illy Coffee
Bottled Juice or Water
\$25.50/PP

Blissful Brunch 6

Fresh Fruit Salad
Garden Frittata
Italian French Toast
Baked Virginia Ham
Crispy Bacon or Sausage
Crispy Red Bliss Home Fries with Vidalia Onions
Assorted Breakfast Pastries & Bagels
Jellies, Preserves, Cream Cheese & Butter
One cup of Illy Coffee
Bottled Juice or Water
\$32.50/PP

Disposable & Plastic Cutlery – \$1.99/PP

Pricing does not include delivery, state, or meal taxes.

Ceramic Trays & Chafers are available upon request. Pick up fees apply.

Ask your sales representative about our Gluten-Free & Vegan Options!



The Luxe



Stationary Brunch Hors d'Oeuvres

Petite Avocado Toasts
Truffle-Stuffed Baby Potatoes
Fruit Skewers

Assorted Breakfast Pastries

Variety of Miniature Danishes, Muffins, Assorted Breakfast Breads,
Fluffy Mini Croissants & Flaky Scones

Strawberry Field Salad with Grilled Chicken

Tender Butter Lettuce with Strawberries, Radishes, Sliced Cucumbers & Grilled Chicken Breast marinated in Balsamic Vinegar, Olive Oil & Seasonings. Served with a Champagne Vinaigrette.

Assorted Quiches

Bacon, Ham & Swiss
Garden Vegetables & Feta
Spinach & Mozzarella

Belgian Waffle Station

Fluffy Homemade Belgian Waffles served with Fresh Assorted Berries, Fresh Whipped Cream, Nuts, Assorted Syrups, Chocolate Syrup, Nutella, Honey, Preserves & Butter.

Coffee Station

Freshly Brewed Illy Coffee – Regular & Decaffeinated

Beverage Service

Assorted Juice Carafes
Infused Water

\$55 per Person

China, Glassware & Flatware are available, additional fees to apply.

Substitutions & Customizations are welcomed.

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



The Brunch Table



Fresh Fruit Salad

Pineapple, Cantaloupe, Honeydew, Grapes, Oranges, Kiwi & Strawberries
May vary by season.

Little Rhody Scrambled Eggs

Creamy Scrambled Eggs

Crispy Bacon – or – Sausage

Crispy Red Skin Home Fries with Vidalia Onions

Diced Baby Red Potatoes roasted with Butter & House Recipe Herbs & Spices

Gourmet Mixed Green Salad

Mixed Greens with Granny Smith Apple Slices, Dried Cranberries, Almond Slices & Crumbled Gorgonzola Cheese with a Balsamic Vinaigrette

Pasta Primavera

Garden Vegetables sautéed in a Garlic & Oil Sauce tossed with Penne Pasta

Chicken Piccata

Pan-Seared Chicken Breast sautéed with Capers, Garlic, Lemon Butter & White Wine

Assorted Artisan Rolls, Croissants & Fresh Whipped Butter

Flaky Croissants & Multigrain, Rustic, Brioche & Cranberry Harvest Rolls with Butter

Dessert

Assorted Baker's Confections

Coffee Station

Freshly Brewed Illy Coffee – Regular & Decaffeinated

Beverage Service

Assorted Juice Carafes
Infused Water

\$65 per Person

China, Glassware & Flatware are available, additional fees to apply.

Substitutions & Customizations are welcomed.

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



Garden Party



Artisan Cheese Board

Seasonal Fruits, Imported Cheese, Dried Figs, Dried Apricots, Dried Cranberries & Nuts, accompanied by Assorted 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
Cucumber & Dill Cream Cheese
Grilled Chicken with Orange Tarragon
Roasted Red Pepper with Hummus

Dessert

Assorted Miniature Bundt Cakes

Beverage Service

Cucumber – or – Lemon Infused Water
Iced Tea – or – Homemade Lemonade
Freshly Brewed Illy Coffee – Regular & Decaffeinated
Tea Service – Assorted Tea Bags & Honey Sticks

\$45 per Person

Ask your sales representative about upgrading
to our Antique China Collection!
Additional fees to apply.

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



The Luncheon



Served Buffet Style

Salads

Garden Salad

Mixed Greens with Tomatoes, Red Onions, Cucumbers & Olives
with a Balsamic Vinaigrette

Caesar Salad

Crisp Romaine with Homemade Croutons & Shaved Romano
Cheese tossed in a Creamy Caesar Dressing

Entrées

Chicken Marsala

Pan-Seared Chicken Breast sautéed with a Marsala
Mushroom Wine Sauce

New England White Fish

Baked Cod topped with a Herb Butter Cracker Crumb Topping

Accompaniments

Oven Roasted Red Bliss Potatoes

Baby Red Bliss Potato Halves tossed with Olive Oil, Garlic,
Rosemary & Thyme then oven roasted

Sautéed Vegetable Medley

Sautéed Baby Carrots, Zucchini, Yellow Squash & Broccoli

Assorted Artisan Rolls & Fresh Whipped Butter

Multigrain, Rustic, Brioche & Cranberry Harvest with Butter

Dessert

Assorted Mouse Parfaits

Coffee Station

Freshly Brewed Illy Coffee – Regular & Decaffeinated

Beverage Service

Cucumber – or – Lemon Infused Water

\$48 per Person

House China, Glassware & Flatware is included.

Substitutions & Customizations are welcomed.

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



Gourmet Boards



Small – Serves up to 10

Medium – Serves up to 20

Large – Serves up to 30

Fresh Fruit Board

Seasonal Sliced Fruits beautifully displayed in a colorful arrangement, accompanied by a Sweet Cinnamon Fruit Dip

Small – \$65

Medium – \$90

Large – \$115

Crudité Board

A beautiful array of Seasonal Fruits, Garden Vegetables, Assorted Domestic Cheeses & Pepperoni, accompanied by Assorted Gourmet Crackers & Dipping Sauces

Small – \$90

Medium – \$140

Large – \$180

Build-Your-Own Sandwich Board

Roast Beef, Ham, Roasted Turkey Breast, Maple Turkey, Pastrami, American Cheese, Swiss Cheese, Dill Havarti Cheese, Sliced Native Tomatoes, Pickle Chips, Red Onions & Fresh Romaine Lettuce, served with Assorted Finger Rolls, Truffle Aioli, Horseradish Cream & Sriracha Mayo.

Small – \$95

Medium – \$150

Large – \$210

Bruschetta Board

Toasted Crostinis, Parma Prosciutto, Pesto & Whipped Goat Cheese, accompanied by three delicious spreads: Eggplant, Gorgonzola & Caramelized Onions Spread, Diced Tomatoes, Fresh Basil & Parmesan Cheese Spread, Ricotta & Fig Spread

Small – \$80

Medium – \$110

Large – \$140



Antipasto Board

Parma Prosciutto, Capicola, Salami, Mortadella, Sharp Provolone, Fresh Mozzarella, Pickled Peppers, Roasted Peppers, Marinated Artichokes & Stuffed Cherry Peppers on a bed of Romaine Lettuce

Small – \$105

Medium – \$140

Large – \$170

Eclectic Cheese Board

Seasonal Fruits, Imported Cheeses, Dried Figs, Dried Apricots, Dried Cranberries & Nuts, accompanied by Assorted Gourmet Crackers

Small – \$110

Medium – \$145

Large – \$175

Charcuterie Board

Display of Imported Parma Prosciutto, Wild Boar Soppressata, Salami, Pepperoni, Parmigiano Reggiano, Provolone, Mozzarella, Blue Cheese, Cheddar, Roasted Walnuts, Artichoke Hearts, Local Honey, Fresh Figs or Dried Apricots, an array of Gourmet Olives & served with Artisan Breads

Small – \$130

Medium – \$165

Large – \$200

Hummus Board

Pranzi's own Fresh Traditional Hummus & Roasted Red Pepper Hummus with Housemade Chips, Pita Bread, Crisp Carrots, Cucumbers, Broccoli, Yellow Peppers, Watermelon Radish Chips, Sugar Snap Peas & Celery Sticks

Small – \$80

Medium – \$110

Large – \$140

Mediterranean Board

Spanakopita, Pita Bread, Falafel Bites, Dolmas & Sliced Cucumbers accompanied by Whipped Feta, Hummus, Olive Tapenade, Tzatziki & Baba Ganoush

Small – \$80

Medium – \$110

Large – \$140



Stationary Hors d'Oeuvres



Standard Selections – \$42.50 per Dozen

Beef

Miniature Shepherd's Pies
Petite Meatball Parmesan Calzones
Moroccan-Style Meatballs with Greek Yogurt Sauce
Kobe Beef Pigs in a Blanket with a House Spicy Mustard
Meatball Puff Pastries stuffed with Mozzarella & Marinara

Pork

Ricotta, Fig & Parma Prosciutto Bruschetta
Stuffed Mushrooms with Italian Sausage & Bread Stuffing
Italian Rabe & Sausage Egg Rolls with a Spicy Marinara Sauce
Pork Tenderloin & Scallion Rolls with a Five-Spice Soy Sauce (DF, GF)
Applewood Bacon-Wrapped Baby Potatoes with a Truffle Aioli (GF)
Miniature Eggplant, Fresh Mozzarella & Prosciutto Rollatini Skewers

Chicken

Petite Buffalo Chicken Calzones
Petite Barbecue Chicken Calzones
Petite Chicken Parmesan Calzones
Chicken & Lemongrass Pot Stickers with a Citrus-Soy Glaze
Asian-Glazed Chicken Wings tossed in a Spicy Plum Sauce
Lemon Pepper Chicken Skewers with a Fresh Ginger Sauce (GF)
Cajun Chicken Skewers with a Honey Mustard Dipping Sauce (DF, GF)
Jerk Chicken Skewers with a Sweet & Spicy Brown Sugar Glaze (GF)
Sesame-Crusted Chicken with a Fresh Raspberry Dipping Sauce (DF)
Cumin & Coconut-Crusted Chicken with a Curried Yogurt Sauce (GF)

Seafood

Stuffed Mushrooms with Crab & Brie
Crab Rangoons with Duck Sauce
Maui Shrimp Spring Rolls with a Soy-Ginger Glaze

Vegetarian

Tomato, Fresh Mozzarella & Basil Caprese Skewers (GF)
Miniature Grilled Tomato & Parmesan Bruschetta
Vegetables & Pepper Jack Empanadas
Encrusted Mozzarella with Marinara Sauce
Fried Macaroni & Cheese Bites
Native Tomato, Basil & Olive Tartlets
Assorted Miniature Vegetable Pizzas
Hushpuppy Fritters with Honey Butter & Scallions
Stuffed Baby Portobello Mushrooms with Bread Stuffing
Crispy Asparagus Straws with a Creamy Asiago Cheese Sauce
Roasted Eggplant on a Crostini with Melted Gorgonzola
Miniature Eggplant Rollatini Skewers with Spinach & Fresh Mozzarella
Miniature Quiche Selections: Garden Vegetables & Feta Cheese,
Spinach & Mozzarella, Three Cheese



Stationary Hors d'Oeuvres



Premium Selections – \$50.00 per Dozen



Beef

Beef Tenderloin Teriyaki Skewers (DF, GF)
Miniature Beef Wellingtons filled with Mushroom Duxelles
Petite Beef Tenderloin Sandwiches with a Horseradish Cream
Beef Tenderloin & Goat Cheese Crostinis
Burger Sliders with Assorted Toppings
Beef Empanadas with a Tomato Salsa
Steak au Poivre Crostinis with a Brandy Cream

Pork

Arugula & Parma Prosciutto Rolls
Teriyaki Grilled Pork with a Pineapple Salsa
Summer Melon wrapped in Parma Prosciutto (DF, GF)
Pork Belly Sliders with a Bacon Aioli & Classic Cole Slaw
Parma Prosciutto & Mint-Wrapped Fresh Peaches (DF, GF)
Bacon-Wrapped Roasted Dates stuffed with Almonds & topped with Parmesan Cheese

Chicken

Grilled Chicken & Roasted Pepper Quesadillas
Chicken Empanadas with a Cilantro Lime Salsa
Duck & Scallion Rangoons with an Apricot-Ginger Marmalade
Miniature Chicken & Waffle Bites with a Spicy Maple Syrup
Adobo-Crusted Chicken Skewers with a Summer Melon Relish & Lime Aioli
Miniature Chicken Saltimbocca Skewers with Parma Prosciutto, Mozzarella & Sage Cream

Seafood

Sea Scallops wrapped in Bacon with a Sweet Sherry Glaze (DF, GF)
Cajun Shrimp Skewers with a Mango Salsa (DF, GF)
Jumbo Shrimp Cocktail & Horseradish Cocktail Sauce (DF, GF)
Miniature Crab Cakes with a Citrus Tartar Sauce
Oysters Rockefeller baked with Buttered Cracker Crumbs & Bacon
Mini Fall River-Style Stuffies with Chorizo & Bread Stuffing
Sesame-Crusted Ahi Tuna with a Honey-Ginger Sauce & Wasabi Aioli (DF, GF)



Vegetarian

Spanakopita
Spinach, Shallots & Parmesan Tartlets
Phyllo with a Wild Mushroom Filling
Wild Mushroom Risotto Bites with a Red Pepper Aioli
Vegetarian Meatballs with a Soy-Honey Glaze
Crispy Spring Rolls with a Zesty Orange Dipping Sauce
White Truffle Potato Croquettes with a Chive Sour Cream
Baked Stilton-Stuffed Crimini Mushrooms & Garlic Crumbs
Parmesan & Chive Stuffed Baked Truffle Baby Potatoes (GF)
Baked Buffalo Cauliflower Bites (V) with a Blue Cheese Dip

Vegan

Corn Ribs with Street Corn & Vegan Lime Crema
Vegetable Caponata Stars
Blistered Shishito Peppers with a Sweet Soy Glaze in Wonton Cups
Vegetable Nime Chow with Peanut Sauce
Crispy Pakoras with a Green Chutney
Cauliflower "Arancini" with Roasted Tomatoes & Basil
Spicy Edamame in Wonton Cups
Portobello Mushroom Wellingtons in Puff Pastries
Eggplant Caponata Puffs in Puff Pastries
Spinach & Artichoke Puffs in Puff Pastries
Pear Chips
Date & Waffle Bites with a Spicy Maple Syrup



Stationary Hors d'Oeuvres



Ultra-Premium Selections – \$60.00 per Dozen



Lamb

Grilled Lamb Lollipop with a Papaya Yogurt Sauce (GF)
Grilled Lamb Lollipop with a Mint & Pistachio Pesto (GF)
Grilled Lamb Lollipop with Goat Cheese & a Hazelnut Crust with a Port Wine Syrup (GF)

Beef

Beef Bourguignon in a Puff Pastry
Beef Short Rib & Fontina Panini
Surf & Turf Skewer with a Garlic & Herb Aioli (GF)
Fresh Fig with Parma Prosciutto, Gorgonzola & a Balsamic Glaze (GF) (Seasonal)

Chicken

Chicken Wellington with a Mushroom Duxelles
Duck Confit Wellington with an Orange-Balsamic Reduction & Mushroom Duxelles

Seafood

Lobster Macaroni & Cheese Tartlet
Hazelnut-Crusted Sea Scallop with a Pear Puree (DF, GF)
Sesame-Crusted Shrimp with a Tahini-Ginger Dipping Sauce (DF, GF)
Parma Prosciutto Wrapped Shrimp with a Tangerine White Balsamic Reduction (DF, GF)

Vegetarian

Goat Cheese & Pistachio stuffed Hibiscus Flower (GF)
Artichoke & Goat Cheese Croquette with a Roasted Red Pepper & Garlic Mayo
Ricotta-Stuffed Squash Blossom with a Marinara Dipping Sauce (Seasonal)



Salads



Leafy Green Salads

Small – 5 Guests Large – 20 Guests
Medium – 10 Guests Extra Large – 40 Guests

Traditional Salads

Small – \$50 Large – \$80
Medium – \$60 Extra Large – \$110

***Garden Salad**

Mixed Greens with Tomatoes, Cucumbers, Olives & Red Onions accompanied by a Balsamic Vinaigrette

***Caesar Salad**

Crisp Romaine with Croutons & Shaved Romano Cheese accompanied by a Homestyle Caesar Dressing

Pranzi's Pasta Salad

Shell Pasta with Diced Onions & Peppers. Tossed in a Mayonnaise-Based Dressing.

Creamy Red Skinned Potato Salad

Red Diced Potatoes with Chopped Onions in a Rich Mayonnaise

Orzo Florentine Sun-Dried Tomato Salad

Orzo Pasta, Feta Cheese, Sun-Dried Tomatoes & Spinach tossed in a Light Vinaigrette.

Specialty Salads

Small – \$60 Large – \$110
Medium – \$80 Extra Large – \$140

***Gourmet Mixed Green Salad**

Mixed Green Salad with Granny Smith Apple Slices, Dried Cranberries, Almond Slices & Crumbled Gorgonzola Cheese, served with a Balsamic Vinaigrette on the side

Israeli Couscous Salad

Couscous with Cherry Grape Tomatoes, Fresh Diced Cucumbers, Shredded Carrots, Fresh Basil & Feta Cheese in a Light Citrus Vinaigrette

Baby Potato Salad

A Colorful Potato Blend, Fresh Herbs, Shaved Parmesan, Red Onions, Frisee & Pancetta tossed in a Mustard Vinaigrette.

Farro Salad

Farro, Naval Orange Pieces, Arugula, Fennel & Shaved Parmesan, dressed in Agave, Red Wine Vinegar & Extra Virgin Olive Oil

Bowtie Pasta & Broccoli Aglio

Bowtie Pasta tossed with Broccoli & Black Olives in a Fresh Garlic Oil Sauce. Topped with Parmesan Cheese

Caprese Salad

Fresh Bocconcini Mozzarella, Grape Tomatoes & Garden Basil Pesto

Deli Salads

Small – 10 Guests Large – 40 Guests
Medium – 20 Guests Extra Large – 60 Guests

Fresh Cucumber & Red Onion Salad

Cucumbers, Red Onions, and Heirloom Tomatoes marinated in a Red Wine Vinaigrette

Grilled Asparagus Salad

With Roasted Red Peppers & Goat Cheese

Grilled Eggplant & Roasted Red Pepper Salad

Fire-Roasted Eggplant & Colorful Bell Peppers layered with a Balsamic Reduction, Olive Oil & Basil

Grilled Native Garden Vegetable Salad

Zucchini, Yellow Squash, Eggplant, Asparagus & Red Peppers, finished with Extra Virgin Olive Oil & a Balsamic Glaze

Marinated Artichoke Salad

Olive Oil, Red Wine Vinegar & Fresh Herbs

Roasted Red Pepper Salad

Roasted Bell Peppers with Basil, Balsamic Vinegar & Feta Cheese

***Tex-Mex Salad**

A blend of Fresh Romaine, Diced Tomatoes, Red Onions, Corn & Black Beans. Finished with a Fresh Cilantro Vinaigrette

Three Bean Salad

Green Beans, Kidney Beans & Chickpeas mixed with Onions & a Champagne Vinegar

Tortellini Chicken Pesto Salad

Tri-Color Tortellini Salad with Pesto, Sun-Dried Tomatoes & Diced Grilled Chicken

Tortellini & Broccoli in Sun-Dried Tomato Pesto

Basil & Parmesan Purée with Garlic & Sun-Dried Tomatoes

***Quinoa Burrito Salad**

Romaine, Tri-Color Quinoa, Cherry Tomatoes, Black Olives, Black Beans & Corn with a Cilantro-Lime Vinaigrette

***Root Vegetable Quinoa Salad**

Romaine, Tri-Color Quinoa, Roasted Sweet Potatoes, Beets, Turnips & Carrots with a Red Wine Vinaigrette

***Kale, Apple & Quinoa Salad**

Kale & Tri-Colored Quinoa with Walnuts, Dried Cranberries, Goat Cheese & an Agave Dressing.

***Quinoa Hummus Salad**

Tri-Color Quinoa mixed with Fresh Romaine, Kalamata Olives, Roasted Peppers & Marinated Artichoke Hearts, topped with Housemade Hummus.

Turn any salad into a micro salad (8 oz.) – \$8.99 each



Soups & Chowders



One Gallon serves approximately 15 Guests.

Butternut Apple Bisque – \$55 per Gallon

Apple Cider & Rich Cream puréed with Butternut Squash, seasoned with a pinch of Cinnamon, Nutmeg & Brown Sugar

Chicken Escarole – \$55 per Gallon

Chicken, Celery, Carrots, Onions & Fresh Escarole with Orzo Pasta in a Rich Chicken Broth

Cream of Broccoli – \$55 per Gallon

Creamy Chicken Broth with Finely Diced Broccoli & Cheddar Cheese

French Onion – \$55 per Gallon

Julienne Onions in a Rich Sherry Beef Broth

Italian Wedding Soup – \$55 per Gallon

Mini Beef Meatballs in a Rich Chicken Broth with Celery, Onions, Carrots, Orzo & Escarole

Minestrone – \$55 per Gallon

Ditalini Pasta & Garden Vegetables in a Tomato & Chicken Broth

Roasted Vegetable – \$55 per Gallon

Medley of Fresh Garden Vegetables simmered in a Vegetarian Broth with Fresh Herbs & Kidney Beans

Tomato Bisque – \$55 per Gallon

Rich Vegetable Soup made with a Creamy Tomato Basil Purée

Pasta Fagioli – \$55 per Gallon

Ditalini Pasta & White Beans in a Vegetable Tomato Broth with Prosciutto & Parmesan Cheese

New England Clam Chowder – \$55 per Gallon

A Hearty Soup made with Clams, Potatoes & Vegetables simmered in a Broth of Clam Juice & Cream

Manhattan Clam Chowder – \$55 per Gallon

A Tomato-Based version of Clam Chowder made with Clams, Tomatoes, Potatoes & other Vegetables

Seafood Chowder – \$70 per Gallon

Shrimp, Scallops, White Fish, Squid & Clams in a Creamy Broth with Celery, Onions, Bacon & Potatoes

Lobster Bisque – \$80 per Gallon

Jumbo Lumps of Lobster in a Rich Sherry Cream Broth



Sauces – \$22 per Quart

Pink Vodka

Alfredo

Marinara

Red or White Clam

Aglio

Shrimp Scampi

Bolognese

Pizza

Marsala Wine

Gorgonzola

Madeira

Burgundy

Béarnaise



Entrées



Half Pan Serves 10 Guests | Full Pan Serves 25 Guests

Pasta

Baked Penne

Penne Pasta tossed with Marinara, Ricotta, Parmesan & Mozzarella Cheese then baked
Half - \$55 Full - \$95

Pink Vodka Gnocchi

Baked with Vodka Sauce & Three Cheeses
Half - \$65 Full - \$120

Spinach Cream Gnocchi

Baked with Spinach, Cream Sauce, Romano & Goat Cheese
Half - \$65 Full - \$120

Gnocchi with Whole Plum Tomato Sauce

Ricotta Gnocchi tossed in a Chunky Plum Tomato Sauce, finished with Garlic & Basil
Half - \$65 Full - \$120

Cavatelli Bolognese

Fresh Dough-Shaped Pasta tossed with Sweet Italian Sausage Pieces & a Rich Creamy Tomato Sauce
Half - \$65 Full - \$120

Cheese Ravioli

With your choice of Pink Vodka or Marinara Sauce
Half - \$65 Full - \$120

Butternut Squash Ravioli

Served in a Sage Cream Sauce
Half - \$65 Full - \$120

Jumbo Stuffed Shells

Stuffed with a Ricotta Cheese Filling then baked with our House Marinara Sauce & Mozzarella
Per Dozen - \$20

Manicotti

Jumbo Tube-Shaped Pasta with a Ricotta Cheese Filling and baked with our House Marinara Sauce & Mozzarella
Per Dozen - \$29.50

Meat Lasagna

Seasoned Ground Beef with layers of Ricotta, Mozzarella, Pecorino Cheese & Pasta Sheets
Half - \$75 Full - \$145

Old-Fashioned Macaroni & Cheese

Elbow Pasta tossed in a Rich Cream Sauce with Blended Cheeses & baked with a Ritz Cracker Crust
Half - \$70 Full - \$130

Penne Marinara

Penne Pasta tossed in our House Marinara Sauce
Half - \$55 Full - \$95

Penne Pink Vodka

Penne Pasta in a Tomato Cream Sauce with Flambéed Vodka, Basil & Pecorino
Half - \$55 Full - \$100

Pasta Primavera

Garden Vegetables sautéed in a Garlic & Oil Sauce, tossed with Penne Pasta
Half - \$55 Full - \$105

Parmesan Risotto

Carnaroli Rice cooked in Chicken Broth, finished with Pecorino Cheese & Butter
Half - \$60 Full - \$120

Wild Mushroom Risotto

Our Parmesan Risotto cooked with Wild & Domestic Mushrooms
Half - \$60 Full - \$120

Seafood Risotto

Parmesan Risotto cooked with Assorted Shellfish
Half - \$80 Full - \$160

Tortellini Pink Vodka Sauce

Cheese filled Tri-Color Pasta tossed in a Pink Vodka Sauce
Half - \$65 Full - \$120

Pasta with Broccoli Aglio

Broccoli Florets sautéed in a Light Garlic & Oil Sauce, tossed with Penne Pasta & Parmesan Cheese
Half - \$55 Full - \$100

Eggplant

Eggplant Parmesan

Breaded Eggplant Cutlets baked with layers of our Marinara Sauce, Mozzarella & Parmesan Cheese
Half - \$75 Full - \$140

Eggplant Rollatini with Spinach & Cheese

Tender Eggplant rolled with Spinach & Cheese, baked in Marinara Sauce
Half - \$75 Full - \$140

Eggplant Rollatini with Prosciutto & Mozzarella

Tender Eggplant rolled with Prosciutto & Mozzarella, baked in Marinara Sauce
Half - \$85 Full - \$150



Entrées



Half Pan Serves 10 Guests | Full Pan Serves 25 Guests

Poultry

Asian Sweet Chili Stir Fry with Chicken

Sautéed Asian Vegetables & Chunks of Chicken in a Sweet & Sour Glaze

Half - \$80 Full - \$150

Chicken Capri

Pan-Seared Chicken Breast sautéed with Artichokes, Roasted Peppers, Mushrooms & Roasted Shallots in a Marsala Wine Sauce

Half - \$80 Full - \$150

Chicken Française

Chicken Breast dipped in Egg Batter, finished in a Lemon White Wine Sauce

Half - \$80 Full - \$150

Chicken Marsala

Pan-Seared Chicken Breast sautéed with a Marsala Mushroom Wine Sauce

Half - \$80 Full - \$150

Chicken Parmesan

Breaded Chicken Cutlet topped with Mozzarella, Parmesan Cheese & Marinara Sauce

Half - \$80 Full - \$150

Chicken Piccata

Pan-Seared Chicken Breast sautéed with Capers, Garlic Lemon Butter & White Wine

Half - \$80 Full - \$150

Chicken & Rice

Diced Free-Range Chicken cooked with Plum Tomatoes & Spanish Spices with Aromatic Vegetables

Half - \$80 Full - \$150

Chicken on the Bone

Roasted Chicken Pieces with a House-Seasoned Rub, Tomatoes, Spinach, Spices & Aromatics

Half - \$65 Full - \$120

Chicken Pot Pie

Slow-Roasted Chicken with a Delicate Sauce & Seasonal Vegetables with a Puff Pastry Top

Half - \$70 Full - \$130

Chicken Tenders

Crispy battered Chicken Tenderloins

Half - \$55 Full - \$100

Chicken Wings

Plain, Barbecue, Buffalo, or Tennessee Honey Bourbon

Half - \$80 Full - \$145

Grilled Marinated Chicken

Grilled Chicken Breast marinated with Balsamic Vinegar, Oil & Seasonings

Half - \$75 Full - \$140



Beef

Asian Sweet Chili Stir Fry with Beef

Sautéed Asian Vegetables & Beef Tips in a Sweet Chili Sauce

Half - \$80 Full - \$150

Beef Pot Pie

Slow-Braised Beef in a Delicate Sauce & Seasonal Vegetables with a Puff Pastry Topping

Half - \$80 Full - \$150

Beef Tips in Burgundy Sauce

Sautéed Tender Beef Tips with Mushrooms & Onions in a Rich Wine Gravy

Half - \$90 Full - \$170

Braised Short Ribs

Fork-Tender Beef Short Ribs slowly braised then smothered in a Chianti Wine Reduction

Half - \$90 Full - \$170

Herb Crusted Black Angus Tenderloin

With a Wild Mushroom Demi-Glaze

(Serves 8 – 10 Guests) - \$290 each

Homestyle Meatballs

Home recipe spheres of Ground Beef simmered in a Light Tomato Sauce

Half - \$75 Full - \$140

Shepherd's Pie

Ground Beef baked with layers of Creamy Corn & Mashed Potatoes

Half - \$75 Full - \$140

Stuffed Peppers

Peppers packed with a flavorful mix of Rice, Ground Beef & Seasonings

\$7.99 each



Entrées



Half Pan Serves 10 Guests | Full Pan Serves 25 Guests

Veal

Stuffed Veal Rollatini

With Prosciutto, Mozzarella & Sage

Half - \$115 Full - \$215

Veal & Peppers

Tender Braised Veal with Bell Peppers & Onions
in a Rich Tomato Sauce

Half - \$90 Full - \$175

Veal & Mushrooms

Tender Braised Veal with Mushrooms in a
Rich Tomato Sauce

Half - \$90 Full - \$175

Veal, Onions & Peas

Tender Braised Veal with Onions & Green Peas
in a Rich Tomato Sauce

Half - \$90 Full - \$175

Veal Marsala

Pan-Seared Veal Cutlets sautéed in a Marsala
Mushroom Wine Sauce

Half - \$90 Full - \$175

Seafood

Asian Chili Stir Fry with Shrimp

Sautéed Asian Vegetables & Shrimp in a
Sweet Chili Sauce

Half - \$95 Full - \$180

Baked Scrod with Crumb Topping

Baked White Fish topped with a Herb Butter
Cracker Crumb Topping

Half - \$85 Full - \$180

Grilled Salmon with Dill Butter

Flaky Salmon topped with rich Dill Butter

Half - \$85 Full - \$160

Jumbo Baked Stuffed Shrimp

With Fresh Crab Meat Stuffing
\$8.50 each

Seafood Paella

Spanish-Style Seafood Stew with Chicken,
Chorizo & Short Grain Rice seasoned with
Saffron, Aromatics, Vegetables & Sweet Peas

Half - \$90 Full - \$180



Turkey

Whole Roasted Turkey

With Homemade Bread Stuffing & topped
with Turkey Gravy

15 – 17 Lbs. - \$120

18 – 22 Lbs. - \$170

Fresh Sliced Turkey Breast

With Homemade Bread Stuffing & topped
with Turkey Gravy

Half - \$75 Full - \$175

Pork

Barbecue Pulled Pork

Smoked & Dry-Rubbed Pork roasted until
tender & mixed with our House Barbecue Sauce

Half - \$80 Full - \$150

Sausage & Peppers

In Natural Juices or Red Sauce

Half - \$80 Full - \$150

Whole Budaball Ham

Brown Sugar & Pineapple Glaze served with Raisin Sauce

18 – 20 Lbs. - \$195

Roasted Pork Loin

Tender Pork Loin, roasted to golden perfection
(Serves 8 – 10 Guests) - \$145 each

Barbecue Baby Back Ribs

Smoked & Dry-Rubbed Pork Ribs roasted until
tender & mixed with our House Barbecue Sauce

Half - \$80 Full - \$150



Accompaniments



Half Pan Serves 10 Guests | Full Pan Serves 25 Guests

Starches

Creamy White Mashed Potatoes

Idaho Potatoes mixed with Heavy Cream & Butter

Half - \$55 Full - \$100

Red Bliss Mashed Potatoes

Red Potatoes mixed with Heavy Cream & Butter

Half - \$55 Full - \$100

Oven Roasted Potatoes with Garlic & Herbs

Roasted Red Baby Potato Halves tossed with Olive Oil, Garlic, Rosemary & Thyme

Half - \$55 Full - \$100

Sweet Potato Casserole

Puréeed Yams with Butter, Maple & Brown Sugar, baked with a topping of Graham Cracker Crumbs & Marshmallows

Half - \$55 Full - \$100

Potatoes Au Gratin

Sliced Potatoes baked in a Rich Cheesy Sauce until golden & bubbly

Half - \$55 Full - \$100

Confetti Rice

White Rice cooked in Chicken Broth with Finely Diced Vegetables & Herbs

Half - \$55 Full - \$100

Rice Pilaf

White Rice simmered in Chicken Broth with Celery, Onions & Carrots

Half - \$55 Full - \$100

French Fries

Julienne Idaho Potatoes deep fried until crispy & golden brown

Half - \$55 Full - \$100

Tater Tots

Crispy, Golden-Brown Potato Bites

Half - \$55 Full - \$100



Vegetables

Butternut Squash

Diced & Roasted Butternut Squash with Pecans & Craisins in a Brown Sugar Glaze

Half - \$55 Full - \$100

Broccoli Au Gratin

Baked with Parmesan & Cheddar Cheese topped with Cracker Crumbs

Half - \$55 Full - \$100

Fresh Green Bean Casserole

Green Beans baked in a Creamy Mushroom Sauce & finished with Crispy Onions

Half - \$55 Full - \$100

Fresh Green Bean Almondine

Green Beans in a Sherry Butter with Toasted Almond Slices

Half - \$55 Full - \$100

Grilled Garden Vegetables

Red Peppers, Zucchini, Summer Squash, Asparagus & Eggplant fire-grilled with Olive Oil

Half - \$65 Full - \$130

Harvest Roasted Vegetables

Butternut Squash, Beets, Baby Carrots, Parsnips, Turnips & Fennel roasted with Triple Sec & Nutmeg

Half - \$65 Full - \$130

Sautéed Broccoli Rabe

Bitter Greens sautéed with Garlic, Olive Oil & Red Pepper Flakes

Half - \$65 Full - \$130

Sautéed Vegetables

Baby Carrots, Zucchini, Summer Squash & Broccoli

Half - \$65 Full - \$130

Tarragon Maple Glazed Carrots

Baby Carrots roasted with a Buttery Maple & Tarragon Glaze

Half - \$55 Full - \$100

Corn on the Cob

Served with Butter

Half - \$55 Full - \$100



Specialty Stations



Crudité Table

A beautiful table display of Garden Vegetables, Seasonal Fruits, Domestic Cheeses, Pepperoni, Dipping Sauces & a Medley of Gourmet Crackers.



Farm Fresh Eclectic Cheese Display

Our popular Five-Cheese selection (Krystal Pure Cave-Aged Cheddar, Roquefort-Crusted Goat Cheese, Gruyère Cheese, Danish Blue Cheese & Manchego Cheese), Seasonal Fruits, a variety of Fresh Berries, Grapes, Fresh Figs (Seasonal), Dried Apricots, Craisins & an array of Gourmet Olives.

Served with Artisan Breads & a Medley of Gourmet Crackers.

Charcuterie

Beautifully displayed on a Wooden Board. Includes Imported Parma Prosciutto, Wild Boar Soppressata, Salami, Parmigiano Reggiano, Provolone, Mozzarella, Blue Cheese, Aged Sharp Cheddar, Artichoke Hearts, Local Honey, Mission Figs or Dried Apricots & an array of Gourmet Olives.

Served with Artisan Crackers & Crostinis.

Antipasto Station

A table display of Imported Italian Meats (Parma Prosciutto, Capicola, Salami & Mortadella), Imported Cheeses, Roasted Peppers, a Medley of Olives, Stuffed Cherry Peppers, Fresh Ciliegine Mozzarella & Grape Tomato Salad, Marinated Artichokes, Peppadews, a Medley of Mixed Field Greens & Artisan Garlic Knots.



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 & an eclectic Olive Tray.

Accompanied by Italian Focaccia.

Build-Your-Own Bruschetta Station

Baguette Crostinis with your choice of Three Toppings:

Farm Fresh Chopped Heirloom Tomatoes, Garlic & Basil
Sun-Dried Tomatoes, Roasted Red Peppers & Pesto
Olive Tapenade
Garden Vegetables & Spinach
Tuscan Beans & Roasted Garlic
Parma Prosciutto & Boursin Cheese
Eggplant, Gorgonzola & Caramelized Onions

See your sales representative for pricing.

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

Additional fees may apply.



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, or Lobster Tails. Beautifully displayed on crushed ice & accompanied by Dipping Sauces.



Salad Station

Mixed Field Greens & Romaine Leaf Lettuce accompanied by a vibrant display of Fresh Seasonal Vegetables, Dried Berries, Mandarin Oranges, Asian Noodles, Croutons & More! Complete with your choice of many Flavored Dressings & Artisan Rolls with Fresh Whipped Butter.

New England Clambake

Creamy New England Clam Chowder, Homestyle Clam Cakes, Mixed Greens Salad with a Balsamic Vinaigrette, Pranzi's Pasta Salad, Steamed Mussels in Natural Juices, 1 ¼ Lbs. Lobsters with Drawn Butter & BBQ Chicken on the Bone

Accompanied by Native Corn on the Cob, Baked Beans, Homemade Cornbread & Sliced Watermelon.

Ask your sales representative about adding your favorite Beef option.

Paella Station

Spanish-Style Seafood Stew with Chicken, Chorizo & Short Grain Rice seasoned with Saffron, Aromatic Vegetables & Sweet Peas.

Chowder Station

Your Choice of Two Selections:
Creamy New England Clam Chowder
Rhode Island Clear Clam Chowder
Manhattan Red Clam Chowder
Roasted Corn Chowder

Accompanied with Oyster Crackers.

Sushi Bar

California Rolls, Tuna Rolls, Cucumber Rolls, Salmon Rolls, Sashimi (Tuna, Salmon, Yellowtail, Unagi, or Ebi), Tartare (Salmon or Tuna), Seaweed Salad, Ginger Dressing Salad, Sesame Noodle Salad topped with Scallions, Nime Chow with Peanut Sauce, Black Pepper Tuna with Ponzu Sauce, Spring Rolls with an Orange Sauce, Crab Rangoons with Duck Sauce, Wasabi, Ginger & Soy Sauce.

Italian Station

Chicken Parmesan, Homestyle Meatballs, Sausage and Peppers in Natural Juices & Stuffed Shells.
Served with Garlic Knots.

Gluten-Free Pasta available upon request.

See your sales representative for pricing.

**All stations are available in appetizer, luncheon & dinner portions.
Additional fees may apply.**



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 & Broccoli Aglio, Meat Lasagna, Vegetable Lasagna, Orecchiette with Italian Sausage & Broccoli Rabe Aglio, or Farfalle with Spinach & Mushroom in a Light Cream Sauce. Served with Garlic Knots.

Gluten-Free Pasta available upon request.

Ravioli Station

Choose Two Raviolis:

Spinach & Mascarpone Ravioli: served with Wilted Spinach & a Roasted Tomato Cream Sauce
Butternut Squash Ravioli: served in a Brown Sage Butter Sauce – or – a Sage Cream Sauce
Three Cheese Ravioli: served with Fresh Basil, Roasted Garlic & Plum Tomato Ragu
Wild Mushroom Ravioli in a Porcini Mushroom Cream Sauce

Build-Your-Own Macaroni & Cheese Bar

Classic Cheddar & White Cheddar Mac & Cheese accompanied by Bacon Bits, Pulled Pork, Short Rib, Scallions, Fried Onion Straws, Pickled Jalapeños, Baked Panko Crumbs, Melted Cheese, Red Pepper Flakes, Sriracha, Ranch, Buffalo Sauce & Barbecue Sauce

Mashed Potato Bar

Yukon Gold Mashed Potatoes & Smashed Sweet Potatoes accompanied by Applewood Smoked Bacon, Broccoli, Chives, sautéed Mushrooms & Onions, Diced Tomatoes, Shredded Cheese, Sour Cream, Pecans, Herb-Shallot Gorgonzola Butter & Cinnamon Maple Butter.

Nacho Bar

Crispy Homestyle Tortilla Chips accompanied by Garden Salsa, Jalapeño Peppers & Black Olives, served with a Warm Cheese Fondue.

Guacamole also available for an additional fee.

See your sales representative for pricing.

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

Additional fees may apply.

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 by Native Corn on the Cob, Homemade Corn Bread & Sliced Watermelon.

Upgrade Enhancements Available:

Sliced Marinated Flank Steak, Sausage & Peppers, Fresh Turkey Burgers, or Veggie Burgers.

Build-Your-Own Slider Station

Your Selection of Three Sliders:

Kobe Beef Sliders with Sharp Cheddar, Caramelized Onions & Roasted Garlic Aioli
All-American Traditional Beef Sliders
BBQ Pulled Pork Sliders
Grilled Chicken Sliders with Pepper Jack Cheese, Roasted Red Peppers & Chipotle Garlic Aioli
Crispy Chicken Sliders with Pickles & our Secret Sauce
Vegetarian Sliders with Fresh Mozzarella, Sliced Roma Tomatoes & Basil Pesto
Vegetarian Sweet Potato & Black Bean Patty Sliders



Kabob Station

Beef Tenderloin Teriyaki Skewers, Fresh Herb Chicken Skewers, Dry Rub Jumbo Grilled Shrimp Skewers, Fresh Grilled Garden Vegetables & Confetti Rice.



Specialty Stations



Tapas Table

Petite Beef Tenderloin Sandwich with a Horseradish Cream Sauce, Grilled Shrimp Skewers, Grilled Chicken Skewers, Fresh Ciliegine Mozzarella & Grape Tomato Salad, Orzo Florentine Sun-Dried Tomato Salad, a Medley of Olives, Marinated Artichokes & Native Grilled Garden Vegetables.

Pot Pie Station

Miniature Ramekins topped with Puff Pastry:

Chicken Pot Pie
Beef Pot Pie
French Style Pork Pie

Handmade Taco Station

Seasoned Ground Sirloin, Chopped Tomatoes, Black Olives, Cheddar Cheese, Shredded Lettuce, Salsa & Sour Cream. Served with Hard & Soft Taco Shells.

Ask your sales representative about additional protein options.

Asian Station

Sweet & Sour Chicken
Pad Thai: Rice Noodles, Bok Choy, Bean Sprouts & Peanuts with Pad Thai Sauce
Thai-Style Stir Fry with Limes, Lemongrass, Green Beans, Carrots, Broccoli & Red and Green Peppers
Jasmine Rice
Miniature Spring Rolls with a Zesty Orange Dipping Sauce

Indian-Inspired Station

Mixed Greens Salad: Cucumbers, Grape Tomatoes, Red Onions, Chickpeas, Walnuts & Dried Cranberries. Served with a Lemon Juice, Chaat Masala & Tamarind Dressing.
Papri Chaat: Crispy Wantons with Yogurt & Chutney
Saag Paneer: Spiced Creamed Spinach & Soft Indian Cheese Cubes
Potato & Pea Samosas
Cauliflower 65
Chicken Madras sautéed in Southern Indian Spices & Coconut Milk
Garlic Cilantro Naan & Papadam
Saag Paneer: Spiced Creamed Spinach & Soft Indian Cheese Cubes

See your sales representative for pricing.

**All stations are available in appetizer, luncheon & dinner portions.
Additional fees may apply.**

Pub Style Station

A Delicious Sampling of 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 & Sour Cream
Miniature Potato Skins with Bacon, Cheddar Cheese & Scallions

Fajita Station

Create your own Fajitas!

Flour & 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 & Corn Salsa, Fresh Garden Salsa & Spanish Rice.

Build-Your-Own Burrito Station

12" Flour Tortillas & Gluten-Free Cauliflower Crusts accompanied by Pulled Pork, Shredded Beef, Shredded Chicken, White Rice, Onions & Peppers, Lettuce, Tomatoes, Corn, Black Beans, Olives, a Three-Cheese Blend, Salsa, Salsa Verde, Sour Cream, Guacamole & Hot Sauces

Mediterranean Station

Tabbouleh, Baba Ganoush, Spanakopita, Red Pepper Hummus, Tzatziki Sauce, Kalamata Olives, Stuffed Grape Leaves, Feta Cheese & Assorted Naan.

Portuguese-Inspired Station

Codfish Cakes with a Peri-Peri Aioli
Grilled Chorizo with Onions, Potatoes & Roasted Red Peppers
Chicken Mozambique
Alentejana: Marinated Roast Pork, Clams & Potatoes
Seafood Paella
Cacoila Sliders



Celebration of Life Luncheon



Crudité

A beautiful display of Garden Vegetables, Seasonal Fruits, Domestic Cheeses, Pepperoni, Dipping Sauces & a Medley of Gourmet Crackers

Salads

Gourmet Salad

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

Orzo Florentine & Sun-Dried Tomato Salad

Orzo Pasta, Feta Cheese, Sun-Dried Tomatoes & Spinach
tossed in a Light Vinaigrette

Assorted Sandwiches

Turkey BLT Wrap

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

Vegan Hummus Vegetable Wrap

Hummus, Roasted Red Peppers, Red Onions,
Zucchini & Summer Squash served in a Wrap

Balsamic Roast Beef Wrap

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

Chicken Caesar Wrap

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

Lay's Potato Chips

Dessert

Homemade Cookies & Bars

Coffee Station

Freshly Brewed Illy Coffee – Regular & Decaffeinated

Beverage Service

Cucumber – or – Lemon Infused Water
Assorted Canned Sodas

\$30 per Person

China, Glassware & Flatware are available, additional fees to apply.

Substitutions & Customizations are welcomed.

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



Celebration of Life Dinner



Artisan Cheese Board

Seasonal Fruits, Imported Cheese, Dried Figs, Dried Apricots, Dried Cranberries & Nuts, accompanied by Assorted Gourmet Crackers

Salad

Chopped Salad

Chopped Iceberg Lettuce, Fennel, Grape Tomatoes, Red Onions, Chick Peas, Tri-Colored Peppers, Blue Cheese Crumbles, Spiral Carrots & Cucumber Ribbons tossed in a Creamy Red Wine Vinaigrette

Mains

Chicken Picatta

Pan-Seared Chicken Breast sautéed with Capers, Garlic, Lemon Butter & White Wine

Pasta Primavera

Garden Vegetables sautéed in a Garlic & Oil Sauce tossed with Penne Pasta

Accompaniments

Confetti Rice

White Rice rooked in a Chicken Broth with finely diced colorful Garden Vegetables & Herbs

Fresh Green Beans Almondine

String Beans in a Sherry Butter with Toasted Almond Slices

Assorted Artisan Rolls & Fresh Whipped Butter

Multigrain, Rustic, Brioche & Cranberry Harvest with Butter

Dessert

Homemade Cookies & Bars

Coffee Station

Freshly Brewed Illy Coffee – Regular & Decaffeinated

Beverage Service

Cucumber – or – Lemon Infused Water
Assorted Canned Sodas

\$42 per Person

China, Glassware & Flatware are available, additional fees to apply.

Substitutions & Customizations are welcomed.

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



After Hours Party



Farm Fresh Eclectic Cheese Display

Our popular Five-Cheese selection (Krystal Pure Cave-Aged Cheddar, Roquefort-Crusted Goat Cheese, Gruyère Cheese, Danish Blue Cheese & Manchego Cheese), Seasonal Fruits, a variety of Fresh Berries, Grapes, Fresh Figs (Seasonal), Dried Apricots, Craisins, & an array of Gourmet Olives. Served with Artisan Breads & a Medley of Gourmet Crackers.

Stationary Hors d'Oeuvres

Stuffed Mushrooms with Italian Sausage & Bread Stuffing
Build-Your-Own Bruschetta
Lemon Pepper Chicken Skewers with a Fresh Ginger Sauce
Tomato, Fresh Mozzarella & Basil Caprese Skewers
Crispy Spring Rolls with a Zesty Orange Dipping Sauce
Kobe Beef Pigs in a Blanket with a House Spicy Mustard

Beverage Service

Cucumber – or – Lemon Infused Water
Assorted Canned Sodas

\$32 per Person

Talk to your sales representative about adding a Sweet Treat to conclude your party!

China, Glassware & Flatware are available, additional fees to apply.

Substitutions & Customizations are welcomed.

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



Sweet Treat Boards



Small – Serves up to 10

Medium – Serves up to 20

Large – Serves up to 30

Miniature Pastry Bites Board

Selections may include: Miniature Tartlets, Petite Chocolate Mousse Cups, Miniature Éclairs, Cream Puffs, Cannolis, Miniature Cheesecakes, Miniature Molten Cakes and/or Sfogliatelle

Small – \$80

Medium – \$110

Large – \$140



Homestyle Cookies & Bars Board

Selections may include: Sugar Cookies, Chocolate Chip Cookies, M&M Cookies, Peanut Butter Cookies, Brownies, Blondies and/or Rice Krispies Treats accompanied by Fresh Buttercream Frosting Dip, Miniature M&Ms, Mini Chocolate Chips, Sprinkles, Crush Heath Bars & Crushed Oreo Cookies

Small – \$65

Medium – \$100

Large – \$135



S'mores Board

Toasted Marshmallow Dip served in a Cast Iron Skillet, Cinnamon Sugar Graham Crackers, Chocolate Graham Crackers, an assortment of Chocolate Bars, Short Bread Cookies, S'mores Cookies, Oreo Cookies, Pretzel Chips, Chocolate-Dipped S'mores Pops, Kettle Corn, Nutella & Chocolate Meringue

Small – \$85

Medium – \$120

Large – \$155



Cannoli Board

Cannoli Chips, Chocolate Cannoli Chips, Grand Mariner Cannoli Dip, Classic Cannoli Dip & Chocolate Cannoli Dip accompanied by Mini Chocolate Chips, Butterscotch Chips, Sprinkles & Crushed Pistachios

Small – \$80

Medium – \$110

Large – \$140



Desserts



Signature Cakes



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

Naked Cake - \$45.99

Simple & elegant with unfrosted sides. Chocolate Cake layered with Almond Buttercream, Fresh Berries, Chocolate Wheels & Powdered Sugar

Heath Bar - \$45.99

White or Chocolate Cake frosted with Fresh Whipped Cream & Heath Bar Candies

Tiramisu (10") - \$50.00

Traditional Italian Ladyfingers soaked in Kahlúa Espresso, layered with Mascarpone Cream, Chocolate & Cocoa Powders, surrounded by Ladyfinger Cookies

Strawberry Shortcake - \$50.00

White Cake layered with Fresh Strawberries, Fresh Whipped Cream & surrounded by Ladyfinger Cookies

S'mores - \$50.00

Chocolate Cake with Graham Cracker Crumbles, Toasted Marshmallow Meringue, Mini Chocolate Chips & Italian Buttercream

Lemon Chiffon Cake - \$45.99

Lemon Chiffon Cake with Fresh Lemon Curd & Vanilla 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 - \$50.00

White Cake brushed with a Rum Glaze, layered with Chocolate and Vanilla Cream, Fresh Strawberries & Peaches. Surrounded by Ladyfinger Cookies & Fresh Whipped Cream Frosting

Fresh Fruit Tart (9") - \$45.00

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 & Sea Salt

Pranzi's Carrot Cake - \$45.99

Carrot Cake with Walnuts, Coconut & Pineapple, frosted with a Cream Cheese Frosting

Cookie Dough - \$45.99

Yellow Cake with Cookie Dough Layers, Chocolate Buttercream & Graham Cracker Crumbs

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 and Toasted Coconut Filling & Coconut Buttercream



Desserts



Specialty Cupcakes



\$55 per Dozen

Cheesecake

Pound Cupcake, Creamy Cheesecake Filling, frosted with Fresh Whipped Cream & topped with a Maraschino Cherry

Boston Cream

Yellow Cupcake, Bavarian Cream Filling, frosted with Chocolate Buttercream & dipped in Chocolate

Heath Bar

Chocolate Cupcake, Coffee Mousse Filling, frosted with Caramel Buttercream & topped with Heath Bar Candies

Neapolitan

Chocolate Cupcake, Bavarian Cream Filling, frosted with Strawberry Buttercream & topped with Mini Chocolate Chips

Applewood Smoked Bacon

Maple-Infused Cupcake, frosted with Buttercream Frosting & topped with Candied Bacon

S'mores

Graham Cracker Chocolate Cupcake with a Toasted Marshmallow Meringue

Strawberry Shortcake

White Cupcake, Strawberry Mousse Filling, frosted with Fresh Whipped Cream & topped with Strawberries

Peanut Butter & Fluff

Vanilla Cupcake, Peanut Butter Mousse Filling, frosted with Fluffernutter Frosting

Pumpkin Spice

Pumpkin Cupcake & frosted with a Cream Cheese Buttercream (Seasonal)

Chocolate Caramel

Chocolate Cake, Caramel Filling, Chocolate Ganache & Sea Salt

Margarita

Tequila Cupcake topped with Lime-Flavored Buttercream Frosting

Pranzi's Carrot Cake

Carrot Cupcake with Walnuts, Coconut & Pineapples, frosted with a Cream Cheese Frosting

Guinness Stout

Chocolate Guinness Cake frosted with Stout Buttercream

Almond Joy

Chocolate Cupcake, Coconut Cream Filling, frosted with Chocolate Fudge Frosting & topped with Toasted Coconut & Almond Pieces

Chocolate Decadence

Chocolate Cupcake, Chocolate Ganache Filling, frosted with Chocolate Fudge Frosting & topped with Chocolate Pearls

Apple Spice

Spiced Cupcake, Apple Pie Filling, frosted with Cinnamon Buttercream & Crumble Topping

Orange Creamsicle

Orange Cupcake, Vanilla Cream Filling & frosted with Orange Creamsicle Buttercream

Chocolate Mousse

Rich Chocolate Cupcake, frosted with Fresh Chocolate Mousse & dipped in Chocolate



Desserts



Standard Cakes

Whatever your style is, we can create the perfect cake that flawlessly expresses your personal tastes.
Gluten-Free & Vegan Cakes are available upon request. Additional fees to apply.

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
Danish Buttercream
Fresh Whipped Cream

Specialty Frostings Available:

Swiss Buttercream: delectably smooth, made with all real Butter & White Fluffy Meringue

Italian Buttercream: a deliciously smooth feel & taste made with all real Butter & 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

Round Cakes 4 Cake Layers & 3 Cake Fillings

6" Cake Serves 8-10	\$21.99
8" Cake Serves 11-15	\$29.99
10" Cake Serves 16-20	\$45.99
12" Cake Serves 20-30	\$59.99

Sheet Cakes with Buttercream Frosting

2 Layer Half Sheet Serves 25-35	\$85
3 Layer Half Sheet Serves 40-50	\$120
2 Layer Full Sheet Serves 50-70	\$195
3 Layer Full Sheet Serves 70-100	\$235

Additional Options

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



Standard Cupcakes

\$45 per Dozen

Frosting Flavors

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

Cupcake Flavors

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

Customizable options available.

Additional fees to apply.



Desserts



Custom Cake Pops

Served on lollipop sticks.
Customizable colors & designs.
Available by request.
Traditional Cake Pops - \$42 per Dozen
Specialty Cake Pops - \$50 per Dozen

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

Cheesecakes - \$45.99

All Cheesecakes are 10"

New York Style

Traditional Graham
Crust & 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 Caramel, Toasted
Pecans & drizzled with Chocolate

White Chocolate Raspberry

Creamy Cheesecake swirled with
White Chocolate & Raspberry

Blueberry

Vanilla Bean Cheesecake topped
with Fresh Blueberries

Almond Joy

Coconut Cheesecake with
Chocolate Ganache,
Toasted Coconut & Almonds

Chocolate Peanut Butter

Peanut Butter Mousse Cheesecake
with a Chocolate Cookie
Crust & 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 & sprinkled with crushed
Oreo Cookies



Fresh Baked Pies - \$27.50

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

Custom Royal Icing Cookies

Individually wrapped, impress your guests with delectable custom cookies! From fun shapes to intricate designs and custom logos, these cookies make the perfect party favor for any celebration.
\$7.99 each

**Ask your sales representative about our
Gluten-Free & Vegan Options!**



Desserts



Specialty Dessert Stations



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.

Rustic Dessert Station

The perfect complement to your rustic-themed event!
Old-fashioned favorites displayed on wooden boards.

Selections Include:

Bundt Cakes, Lemon Bars, Raspberry Crumble
Squares, Vanilla Pound Cake Loaf & Mason Jar
Cobblers in assorted flavors

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 & Icings available.

Bundt Cake Station

A Beautiful Display of Three Flavors:
Lemon, Blueberry Lemon, Salted Caramel,
Apple Crumble, Cinnamon, or Chocolate.

Available as miniature or full size Cakes.

Portuguese Dessert Station

Select Four Desserts:

Pastel de Nata, Arroz Doce, Rabanadas, Pudim
Abade de Priscos, Broa de Mel, Suspiros,
Pão de Ló, Bolo de Mel, or Bolo de Bolacha

Custard Station

An assortment of creamy, delectable
Custards served in miniature ramekins.

Select Three Flavors:

Crème Caramels (Flan), Bread Pudding,
Pot de Crème, Panna Cotta, or Crème Brûlée

Whoopie Pie Station

Choose from Four Flavors of Whoopie Pies:
Traditional, Funfetti, Red Velvet, Pumpkin, Raspberry,
Oreo, Chocolate Peanut Butter, Double Chocolate,
Lemon, Lime, or Strawberry Shortcake



Desserts



Specialty Dessert Stations

Cannoli Station

An assortment of delicious Cannoli Shells filled with Orange Grand Mariner Cream, Chocolate Ricotta Cream & Traditional Sweet Cream, sprinkled with Chocolate Chips, Butterscotch Chips, Walnuts, Pistachio Nuts, Sprinkles, or Powdered Sugar

French Madeleines Station

Traditional French Butter Cookie dipped in Chocolate

Choose Three Options to

Create Your Custom Station:

French Vanilla, Chocolate, S'mores, Almond, Kahlúa, Browned Butter Pecan, Espresso Chocolate Chip, Molten Chocolate, Blueberry Lemon, or Rosewater

Mason Jar Sweet Treats Bar

An assortment of delicious confections served in 4 oz. miniature Mason Jars

Select up to Four Flavors:

Strawberry Shortcake, Key Lime Parfait, Chocolate Trifle, Biscoff Cream, Oreo Parfait, Cookie Dough Parfait, Chocolate Peanut Butter Trifle, Almond Joy, or White Chocolate Raspberry Mouse

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.

Tower displays are available for an additional fee.

Event favor options are also available.

Petite Tartlets

Select Four Favorites to Create Your Custom Station:

Chocolate Ganache, Seasonal Fruits, Lemon Meringue, Key Lime, Strawberry Champagne, White Chocolate Raspberry Mousse, Chocolate Cream Pie, or Raspberry Frangipane



Shortcake Station

Create the dessert of your dreams! Homestyle Buttermilk Biscuits & Butter Pound Cake, Fresh Strawberries, Fresh Blueberries, Mandarin Oranges, Plump Peaches, Fresh Raspberries & Pineapples with Fresh Whipped Cream.



Candy Bar

Scoop & 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 & many more!

Customized Candy Bars in coordinating colors available.

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 & munch.

Assorted seasonings & mix-ins available by request.

Assorted Mousse Shooters

Select Four Favorites to Create Your Custom Station:

Peanut Butter, Key Lime, Oreo, Piña Colada, Lemon Raspberry, Strawberry Cheesecake & Strawberry Shortcake





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 Whiskey, Maker's Mark Bourbon Whiskey, Jameson Irish Whiskey, Bulleit 95 Rye Whiskey, Johnnie Walker Red Scotch Whiskey, Johnnie Walker Black Scotch Whiskey, Amaretto Disaronno, Grand Marnier, Baileys Irish Cream, Kahlúa Coffee Liqueur & 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 Whiskey, Jack Daniel's Tennessee Whiskey, Four Roses Bourbon, Dewar's Blended Scotch Whiskey, Johnnie Walker Red Scotch Whiskey, Baileys Irish Cream, Kahlúa Coffee Liqueur & 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, Dewar's Blended Scotch Whiskey, Jim Beam Bourbon Whiskey & Bar Mixers

Beer – Choose Two Selections

Wine – Choose Two House Selections



Bar & Liquor Packages



Beer & Wine Packages

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, or Angry Orchard

House Wine Selections: Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Moscato, Rosé, Cabernet Sauvignon, Merlot, or 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 & Ice.

Transportation Fee \$600

Glassware \$15 per Guest

Plastic Drinkware \$12 per Guest

Bar Pricing

Bar Packages	1 Hour	2 Hours	3 Hours	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

Cash & All Major Credit Cards
Accepted

Non-Alcoholic

Soft Drink Bar

Includes assorted Soft Drinks,
Juices & Water
\$8.50 per Guest

All Open Bar Packages include a
Non-Alcoholic Soft Drink Bar

Signature Cocktails & Mocktails

Traditional Red, White & Seasonal Sangrias,
Margaritas, Champagne Cocktails & 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 & a Cigar.

Espresso Martinis

Add onto any bar package, ask about our Specialty Espresso Martini Bar or passed Butler-Style.

Cordial Bar

Grand Marnier, Disaronno Amaretto Liqueur, Kahlúa, Frangelico, Baileys Irish Cream, Anisette & Sambuca.

International Coffee Bar

Let your guests enjoy Illy Cappuccinos & Espressos 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 & Peppermint Patties.

Limoncello Service

Passed Butler-Style & 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

Frozen Lemonade passed Butler-Style in the famous green & 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 & Blue Cheese Crumbles.

Bellini or Mimosa Bar

A selection of Fresh Fruit, Purées & Sparkling Wine

Frozen Cocktail Bar

A stylish addition to your event, your guests will enjoy a variety of refreshing cocktails! From Frozen Margaritas & Frosés, to Piña Coladas & Daiquiris, impress your guests with this icy treat!

Mocktail Bar

An inclusive option for all guests, featuring flavorful & fun non-alcoholic concoctions, garnished with Fresh Fruits



Get in Touch

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



Thank You!

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