

Emery's Catering Service



Catering Menu 2014

Contents

<i>Packages:</i>	<i>Hot Entrées</i>	<i>2</i>
	<i>Sandwich Luncheons</i>	<i>3</i>
<i>A La Carte:</i>	<i>Hot Entrées</i>	<i>4</i>
	<i>Sandwiches Selection</i>	<i>6</i>
	<i>Side Selection</i>	<i>8</i>
<i>Theme Menus:</i>	<i>Cocktail Party Hors D'oeuvres</i>	<i>9</i>
	<i>Bar Services</i>	<i>12</i>
	<i>Picnic Menu</i>	<i>15</i>
	<i>Breakfast Menu</i>	<i>16</i>
	<i>Delivery and Additional Information</i>	<i>17</i>

*Food is our common ground
A universal experience
- James Beard*



Hot Entrée Packages

Entrée Packages served on disposables

Lasagna Special

	Guests	Price
Classic Meat Lasagna	10 - 30p	\$14
Fresh Vegetable Lasagna	31 - 50p	\$13
Sautéed Vegetables	51p +	\$11
Mixed Green Salad		
Assorted Mini Pastries		
Assorted Sodas and Water		

Italian Lunch

	Guests	Price
Italian Meatballs in Marinara	10 - 30p	\$13
Italian Sausage and Peppers	31 - 50p	\$12
Baked Ziti	51p +	\$10
Caprese Salad		
Assorted Mini Pastries		
Assorted Sodas and Water		

Dieters Delight

	Guests	Price
Veggie Wrap	10 - 30p	\$11
Low cal Turkey Wrap	31 - 50p	\$10
Pan Seared Chicken Marsala	51p +	\$8
Sautéed Zucchini and Summer Squash		
Fresh Fruit Salad		
Bottled Water		

Lots of Poultry

	Guests	Price
Classic Turkey Club Sandwich	10 - 30p	\$15
Chicken Caesar Wrap	31 - 50p	\$14
Chicken and Penne Pesto Alfredo	51p +	\$12
Fresh Summer Salad		
Cookie and Brownie Tray		
Assorted Sodas and Water		

Thanksgiving at Home

	Guests	Price
Roasted Turkey Breast	10 - 30p	\$14
Sweet Kernel Corn	31 - 50p	\$13
Mashed Yukon Gold Potatoes	51p +	\$11
Cranberry Bread Stuffing		
Herb Infused Turkey Gravy		
Assorted Sodas and Waters		
Cookie and Brownie Tray		

Pasta Lovers

	Guests	Price
Cheese Tortellini with a Basil Pesto	10 - 30p	\$15
Chicken and Penne Alfredo	31 - 50p	\$14
Caesar Salad	51p +	\$12
Sliced French Bread		
Cheesecake and Brownie Tray		
Assorted Sodas and Water		

Indoor Barbeque

	Guests	Price
Grilled Marinated Chicken	10 - 30p	\$15
Grilled Teriyaki Glazed Steak Tips	31 - 50p	\$14
Corn on the Cob	51p +	\$12
Red Bliss Potato Salad		
Corn Bread		
Assorted Sodas and Waters		

Surf and Turf

	Guests	Price
Grilled Teriyaki Glazed Steak Tips	10 - 30p	\$21
Grilled Swordfish with a Fresh Tomato Salsa	31 - 50p	\$20
Oven Roasted Red Bliss Potatoes	51p +	\$18
Fresh Garden Salad		
Assorted Petite Fours		
Assorted Soda and Water		



Sandwich Luncheon Packages

Sandwich Luncheons served on disposables

Simply Healthy

	Guests	Price
Low Cal Turkey Wraps Chicken Salad Wraps Grilled Veggie Wraps Fresh Fruit Salad Insalata Caprese Salad Bottled Water	10 - 30p	\$12
	31 - 50p	\$11
	51p +	\$9

The Classics

	Guests	Price
Chicken Bacon Ranch Grinder Shaved Steak Sandwich Classic Turkey Wrap Fresh Cut Caesar Salad Red Bliss Potato Salad Cookies and Brownies Assorted Sodas and Waters	10 - 30p	\$15
	31 - 50p	\$14
	51p +	\$12

Barbeque Lunch

	Guests	Price
Chipotle BBQ Chicken Bacon Wrap Marinated Grilled Chicken Sandwich Barbequed Pulled Pork Sandwich Creamy Coleslaw, Garden Salad Fresh Corn Bread Assorted Sodas and Waters	10 - 30p	\$14
	31 - 50p	\$13
	51p +	\$11

Cold Choices

	Guests	Price
(comes with Potato Chips) From the following pages: Choose any 3 Wraps, Grinders or Club Sandwiches	10 - 30p	\$15
Choose any 2 Cold Sides Choose a Dessert And a Drink Selection	31 - 50p	\$14
	51p +	\$12

Hot Lunch

	Guests	Price
Marinated Grilled Chicken Sandwich Meatball and Mozzarella Sub Shaved Steak Sandwich Grilled Vegetables Assorted Potato Chips Assorted Mini Pastries Assorted Sodas and Water	10 - 30p	\$14
	31 - 50p	\$13
	51p +	\$11

Spicy Lunch

	Guests	Price
Buffalo And Chipotle Chicken Wings Turkey, Red Pepper, and Provolone Club Spicy Roast Beef Club Red Bliss Potato Salad Assorted Potato Chips Assorted Soda and Water	10 - 30p	\$15
	31 - 50p	\$14
	51p +	\$12

Hot Choices

	Guests	Price
(comes with Potato Chips) From the Following pages: Any 3 Sandwiches Choose 2 Hot or Cold Sides Choose a Dessert And a Drink Selection	10 - 30p	\$15
	31 - 50p	\$14
	51p +	\$12

Oversized

	Guests	Price
(comes with Potato Chips) From the Following pages: Choose any 4 Sandwiches (1 ½ sandwiches per person) Choose 3 Hot or Cold Sides Choose 2 Desserts And a Drink Selection	10 - 30p	\$18
	31 - 50p	\$17
	51p +	\$15



A La Carte Hot Entrées

Full Size Serves 24-28 Guests, Half Size Serves 12-14 Guests

Beef Entrees

Shaved Steak – Premium Shaved Steak marinated in 10 different seasonings, grilled to perfection, served with mini slider rolls. Full \$70 Half \$38

Italian Meatballs – An Emery's classic in our signature marinara sauce. Full \$70 Half \$38

Italian Sausage and Peppers – Spicy Italian sausage, sautéed tomatoes and peppers in a light marinara. Full \$70 Half \$38

Meat Lasagna – Ground beef seasoned with fresh Italian herbs, our signature marinara sauce, fresh ricotta, grated Romano and a fresh mozzarella cheddar blend, all mixed and layered in fresh pasta sheets. Full \$90 Half \$48

Teriyaki Glazed Sirloin Tips – Grilled sirloin tips, marinated in fresh garlic, virgin olive oil and a teriyaki blend. Full \$120 Half \$65

6 oz Herb Roasted Tenderloin – Choice Tender Loin of Beef wrapped in bacon, seasoned and cooked to perfection with a Demi Glace. Full (24 pcs) \$260 Half (12 pcs) \$140

Poultry Entrees

Chicken Wings – Jumbo Chicken wings with a choice of sauces BBQ, Buffalo or Chipotle. Full \$65 Half \$35

Buffalo Chicken Tenders – Battered and fried crispy tenders tossed in buffalo wing sauce served with celery and blue cheese. Full \$65 Half \$35

Pan Seared Chicken Marsala – Lightly battered and seared with a light Marsala wine sauce. Full \$75 Half \$40

BBQ Chicken – Smoked and roasted, skin on, chicken quarters smothered in BBQ sauce. Full \$85 Half \$45

Breast of Chicken Parmesan – Lightly fried and topped with a hearty sauce and fresh mozzarella. Full \$80 Half \$42

Chicken Cordon Bleu – Chicken stuffed with fresh Virginia ham and Swiss cheese topped with an Alfredo sauce. Full \$150 Half \$80

Stuffed Chicken Breast – Fresh ricotta, spinach and parmesan stuffed in a 6 oz breast. Full \$120 Half \$65

Chicken Francaise – Pan seared chicken breast served with a lemon butter sauce. Full \$65 Half \$35

 Roasted Turkey Breast – Honey glazed roasted turkey breast served with a sage gravy (gravy optional). Full \$100 Half \$55

Chicken and Penne Pesto Alfredo – Marinated grilled chicken sliced over a succulent pesto alfredo sauce. Full \$115 Half \$60

 *Healthy Option*



Seafood Entrees

Baked Stuffed Shrimp – Butterflied shrimp with a buttery Ritz stuffing. Full \$120 Half \$60

 Grilled Swordfish – Grilled Swordfish with a zesty tomato salsa. Full \$150 Half \$75

 Chilean Sea Bass – A hearty bold flavored fish, pan seared with a light and refreshing Hollandaise sauce. Full \$320 Half \$180

 Brown Sugar Glazed Salmon – Brown sugar and thyme caramelized over salmon. Full \$120 half \$65

Stuffed Scrod – Oven roasted with a Ritz stuffing topped with rich Newberg sauce. Full \$140 Half \$75

Striped Lobster Ravioli – Fresh pasta stuffed with lobster meat in a pink vodka sauce. Full \$140 Half \$70

Pasta Entrees

Vegetable Lasagna – Layers of pasta, fresh vegetables, cheese and a hearty marinara sauce. Full \$75 Half \$40

 Eggplant Parmesan – Pan seared and layered with a basil marinara topped with fresh mozzarella. Full \$65 Half \$35

Baked 3 Cheese Ziti – Three cheeses mixed with fresh pasta and a marinara sauce. Full \$45 Half \$25

Tri-Color Tortellini and Pesto – Cheese filled tortellini in an olive oil and pesto sauce. Full \$65 Half \$35

Farefalle in a Pink Vodka Sauce – A zesty pink sauce simmered with red pepper and a hint of vodka. Full \$40 Half \$20

 Penne Marinara – A classic pasta recipe served with a hearty sauce. Full \$30 Half \$20



A La Carte Sandwiches

Minimum order of 4 sandwiches per type

Wraps \$6 each

Buffalo Chicken – Lightly battered fried chicken tossed in hot sauce with romaine leaf and tomato, cooled down with bleu cheese slaw

 Chicken Caesar Salad - Grilled chicken, fresh romaine leaf, grated Romano, and our signature creamy Caesar dressing

 Veggie – Grilled asparagus, zucchini, yellow squash, red onion, roasted red peppers, baby spinach and provolone cheese with a basil aioli

 Low Cal Turkey – Slow smoked sliced turkey breast, fresh romaine leaf, and sliced tomatoes with low calorie mayo

Holiday Turkey Wrap – Roasted sliced turkey with cranberry stuffing

Chipotle BBQ Chicken – Grilled chicken, crispy bacon, American cheese with a BBQ Chipotle sauce

 Chicken Salad – Classic all white meat seasoned chicken breast with low calorie mayo

6 “Grinders” \$7 each

Roast Beef – Thinly sliced roast beef, fresh romaine leaf, tomato, provolone cheese, Dijon mustard and a sour cream horseradish spread

 Chicken Ranch – Grilled chicken, romaine lettuce, pepper jack cheese, and light ranch dressing on a torpedo

Italian - Genoa salami, hot capicola, prosciutto, fresh romaine leaf, sliced tomatoes, crispy pancetta, fresh mozzarella and balsamic vinaigrette

 Veggie- Roasted eggplant, crumbled feta, tomato and fresh arugula with a basil aioli

Fried Chicken – Lightly battered fried chicken with fresh romaine leaf, provolone and chipotle mayo

Fried Buffalo Chicken – Buffalo chicken tenders, bacon, shredded lettuce and tomato with ranch dressing

Turkey and Ham- Slow-smoked turkey and baked Virginia ham over fresh romaine leaf, sliced tomatoes, swiss cheese, pickles, with stone ground mustard and mayo

 *Healthy Option*



Club Sandwiches \$7 each

Classic Turkey Club – Slow-smoked turkey breast, with fresh romaine leaf, fresh sliced tomatoes, bacon, American cheese, and whole grain Dijon mustard piled high on a kaiser roll

Turkey, Red Pepper, and Provolone – New spin on an old classic, with romaine leaf, tomato, roasted red pepper, crispy bacon and provolone

Cheddar Chicken BLT – Grilled chicken, crispy bacon, romaine leaf, sliced tomatoes, melted cheddar with mayo

Roast Beef Club – Thinly sliced rare roast beef with fresh romaine, sliced tomatoes, crispy bacon, pepper jack cheese, and mayo

Baked Virginia Ham Club – Slow-roasted Virginia ham with fresh romaine, sliced tomatoes, crispy bacon, swiss cheese and honey mustard dressing

Italian Club – Genoa salami, hot capicola, prosciutto, fresh romaine leaf, sliced tomatoes, crispy pancetta, fresh mozzarella and a fresh basil pesto

Hot Sandwiches \$8 each

Shaved Steak Grinder – Premium Shaved Steak marinated in 10 different seasonings, grilled to perfection with melted American Cheese on a Grinder Roll.

Low cal Tuna Melt – Albacore white tuna, low cal mayo sliced tomatoes and low fat Swiss with sundried tomato pesto on a wheat baguette

Meatball Sub - Home style meatballs with a basil marinara sauce, topped with fresh mozzarella

 *H* Healthy Option
Marinated Grilled Chicken Sandwich – Grilled chicken breast, fresh romaine leaf, sliced tomatoes, and provolone with a light Italian dressing

BBQ Pulled Pork – Shredded pork marinated in our signature barbeque sauce



A La Carte Sides

Full Size Serves 24-28 Guests, Half Size Serves 12-14 Guests

Cold Sides

Garden Salad	Full \$20
Crisp Iceberg lettuce, tomato, cucumber, and sliced red onion	Half \$12
Caesar Salad	Full \$30
Fresh romaine lettuce, parmesan cheese and croutons served with Caesar dressing	Half \$17
Mixed Green Salad	Full \$25
With dried cranberries and bleu cheese	Half \$15
Mini Cobb Salad	Full \$45
Romaine, grilled chicken, tomato, bacon, and hardboiled egg with Bleu Cheese	Half \$25
Summer Salad	Full \$45
Seasonal blend of fresh vegetables tossed in an Italian blend	Half \$25
Caprese Salad	Full \$50
Fresh mozzarella, vine ripened tomato, and fresh basil with a hint of virgin oil	Half \$27
Antipasto	Full \$80
Genoa salami, hot Capicola, Sopressata, Grape Tomatoes, fresh mozzarella, and Provolone with balsamic vinaigrette over a Romaine blend	Half \$40
Macaroni Salad	Full \$32
Elbow pasta with our own special blend of creamy salad dressing	Half \$17
Red bliss Potato Salad	Full \$40
Fresh picked potatoes, spiced and mixed with mayo	Half \$22
Creamy Cole Slaw	Full \$37
Shredded cabbage and carrots with a hint of cane sugar	Half \$20
Fruit Salad	Full \$50
Fresh seasonal fruits	Half \$27
Tri-Colored Pasta Salad	Full \$35
Green bell peppers, tomato, black olives and mozzarella with an Italian dressing	Half \$20

Breads

Freshly Baked Dinner Rolls	\$4 per dz
Sliced Italian Bread	\$4 per loaf
Sliced French Bread	\$4 per loaf
Corn Bread	\$4 per dz

Desserts

Assorted Cheesecake and Brownie Tray	\$25 per dz
Assorted Pastry Tray	\$12 per dz
Assorted Cookies and Brownies	\$25 per dz
Assorted Chips (1.5 oz Bags)	\$1.25 ea

Hot Sides

Grilled Vegetables	Full \$50
The freshest seasonal grilled vegetables with a light spice	Half \$27
Sauteed Vegetables	Full \$50
Fresh seasonal sauteed vegetables with a light garlic butter	Half \$27
Sweet Corn	Full \$25
Classic steamed whole kernel corn	Half \$14
Corn on the Cobb	Full \$20
Boiled and lightly buttered on the cob to make a light, healthy side dish	Half \$10
Glazed Carrots	Full \$35
Baby carrots caramelized with a light brown sugar glaze	Half \$19
Fresh Sautéed Green Beans	Full \$42
Green beans sautéed in a light almond butter sauce	Half \$22
New England Style Baked Beans	Full \$25
New England style baked beans with a hint of Brown Sugar and molasses	Half \$15
Oven Roasted Red Bliss Potatoes	Full \$25
Fresh picked potatoes, roasted over rosemary and garlic	Half \$15
Mashed Yukon Gold	Full \$35
A delicious variety, mashed with garlic and butter	Half \$20
Baked Potato	Full \$30
Roasted potatoes served with sour cream and butter	Half \$15
Rice Pilaf	Full \$24
Rice seasoned with chicken stock and an herb blend	Half \$13
Rice Florentine	Full \$30
Buttery White rice with a seasoned Spinach blend	Half \$17
Cranberry Bread Stuffing	Full \$38
A hearty blend of spices and aged white bread mixed with seasoned herbs and Cranberries	Half \$20
Meat Stuffing	Full \$55
Ground beef and potatoes mixed with a blend of seasonal herbs and spices	Half \$28

Beverages

Assorted Vitamin Water	\$1.50 ea
Assorted Soda and Water	\$.85 ea
Regular and Decaffeinated Coffee	\$.50 cup
Fruit Punch and Lemonade	\$.50 cup
Assorted Energy Drinks	\$1.50 ea



Cocktail Party Hors d'oeuvres

Service on Disposables, upgrade to fine China available

Section #1 **Cold Stationary Hors D'oeuvres** **\$2 per guest – per station**

Vegetable Station

Seasonal fresh Garden Vegetables
served with a refreshing Sour Cream
Dip

Fresh Fruit Station

Seasonal Fresh Fruit
displayed with
chilled Yogurt Dip

Cheese and Cracker Station

Assorted domestic Cheeses
with a medley of Crackers

Mediterranean Station

Roasted Red Pepper Hummus
Classic Tahini Hummus
Lemon Zest Tabouli
Served with an assortment of Pita Chips

Latin Station

Fresh homemade Tomato Salsa
Tomato and Avocado Guacamole
Vegetarian Bean Dip
Served with Tri Color Tortilla Chips

Section #2 **Hot Stationary Hors D'oeuvres** **\$ Priced Below**

New England Station

New England Clam Chowder
Manhattan Clam Chowder
Served with classic Oyster Crackers
\$4 per guest

Tenderloin Station

Hand carved beef Tenderloin
Served on French Bread with a light
Horseradish Sauce
\$5 per guest

Hot Soup Shooter Station

Chicken Cilantro Chili
& Cream of Broccoli with
Monterey Cheese
\$5 per guest

Section #3 **Butler Style Passed Hors D'oeuvres** **(Selections on the following page)** **\$ Priced Below**

Light Cocktail Hour

2 selections from our gourmet Hors
D'oeuvres listed on the following
page
2 pieces per guest
\$4 per guest

Heavy Cocktail Hour

Our most popular option
4 selections from our gourmet Hors
D'oeuvres listed on the following
page
4 pieces per guest
\$8 per guest

Cocktail Reception

5 selections from our gourmet Hors
D'oeuvres listed on the following
page
6 pieces per guest
\$11 per guest



Hot Gourmet Passed Hors D'oeuvres

Cold Appetizers

<i>Prosciutto Wrapped Asparagus</i>	<i>Asparagus wrapped in a slice of Prosciutto with a Boursin Cheese spread.</i>
<i>Classic Bruschetta</i>	<i>Mozzarella, Tomato sticks, Virgin Olive Oil mixed with a Basil Pesto on French Bread.</i>
<i>Antipasto Skewers</i>	<i>Fresh Mozzarella Cheese, Sun Dried Tomatoes, and Artichoke Hearts on a skewer with Balsamic Vinegar.</i>
<i>Shrimp Cocktail</i>	<i>Classic Shrimp Cocktail with a touch of our homemade Cocktail Sauce.</i>
<i>Bleu Cheese and Fig Crostini</i>	<i>A bite size Crostini, Fig Jam, topped with a thin slice of Bleu Cheese.</i>

Hot Appetizers

<i>Scallops In Bacon</i>	<i>Bite size Scallops wrapped in Apple Wood Smoked Bacon with a Light Brown Sugar topping.</i>
<i>Franks in Puff Pastry</i>	<i>A cocktail size, All-Beef Frank wrapped in a delicious, flaky Puff Pastry. Served a Stone Ground Mustard dipping sauce.</i>
<i>Mini Beef Wellington</i>	<i>Chopped, Blended Mushroom & Herbs with a slice of Beef Tenderloin a in Puff Pastry.</i>
<i>Spinach and Goat Cheese Pizza</i>	<i>Warm, grilled French Bread with a Goat Cheese and Spinach spread.</i>
<i>Chicken & Pineapple Brochette</i>	<i>Tender Chicken Breast with juicy chunks of Pineapple topped with a Sweet & Sour sauce.</i>
<i>Mini Crab Cakes</i>	<i>A delicious mixture of Lump Crab and Imitation Crab, Green, Yellow and Red Peppers and a mixture of spices coated in Japanese Bread Crumbs with a dollop of Chipotle Mayo.</i>
<i>Mini Chicken Quesadillas</i>	<i>Individual Flour Tortillas with a 4 Pepper Blend, Tomatoes, Onions, with Mild Cheddar & Monterey Jack Cheese served with Sour Cream.</i>
<i>Sesame Chicken</i>	<i>Chicken Breast brushed with nutty Sesame Oil, Teriyaki Sauce and Garlic, lightly textured with sesame seeds and a hint of Japanese Bread Crumbs, Complimented with a Sweet Chili Dipping Sauce.</i>
<i>Parmesan Artichoke Hearts</i>	<i>A unique blend of fresh Goat Cheese and a generous portion of a lightly breaded Artichoke Heart.</i>



<i>Crab Rangoon</i>	<i>Snow Crabmeat blended in Cream Cheese, a touch of Surimi and Seasonings in a crisp, Wonton Wrapper.</i>
<i>Hibachi Chicken Skewers</i>	<i>Teriyaki Stir Fried Vegetables wrapped in a slice of fresh Chicken served with Sour Cream.</i>
<i>Spinach Phyllo Triangle</i>	<i>Kosher Phyllo Triangle stuffed with Spinach and Feta Cheese.</i>
<i>Stuffed Mushrooms</i>	<i>Portabella Mushrooms stuffed with Bread Crumbs, Crab Meat, Parmesan Cheese and Green Pepper.</i>
<i>Mac and Cheese Shooter</i>	<i>Our Homemade Cheesy blend of Mac and Cheese.</i>
<i>Coconut Shrimp</i>	<i>Crispy Shrimp battered with a light flaky Coconut Coating & Orange Marmalade for dipping.</i>
<i>Toasted Ravioli</i>	<i>Breaded and Deep-Fried Ravioli with Warm Marinara.</i>
<i>Spicy Three Cheese & Chicken</i>	<i>Buffalo Chicken, Bleu Cheese and Celery in a light breading.</i>
<i>Mini Spring Rolls</i>	<i>An assortment of Mini Buffalo Chicken, Shrimp and Corn, and Reuben Spring Rolls.</i>
<i>Casino Stuffed Clams</i>	<i>Bite Size Clams stuffed with a mixture of Butter, Chopped Green Onion, Chopped Bell Pepper, Chopped Celery, Lemon Juice, Crumbled Bacon, and Local Clams.</i>



Beverage Services

All Bars include the following

Assorted soft drinks, water, mixers and garnishes: Coca Cola, Diet Coke, Ginger Ale, Tonic Water, Club Soda, Orange Juice, Pineapple Juice, Grapefruit Juice, Cranberry Juice, Grenadine, Tomato Juice, Bloody Mary Mix, Milk, Sour Mix, Lemons, Limes, Cherries, and Olives.

Crystal Cut Disposable Cups, Napkins, Stirrers, Ice, Linen, Setup and Break Down are included.

This service can be provided from one to five hours.

Local Bar

This service includes: Liquor liability insurance, certified bar staff, and designated liquor, beer, and wine assortments. Products have all come from companies in or around the Rhode Island area, including Narragansett Brewery, Coast Extreme Brewery, Wachusett Brewing Co, Grey Sail, Newport Vineyard, Sons of Liberty, Newport Distillery, and Triple 8 Distillery.

This is billed on a per person basis billed to the host.

Elite, Premium and Value Bars

This service includes: Liquor liability insurance, certified bar staff, and designated liquor, beer, and wine assortments.

Elite Bar also includes Red Bull TM

This is billed on a per person basis billed to the host.

Beer and Wine Open Bar

This service includes: Liquor liability insurance, certified bar staff, five types of imported and domestic beer, and five types of wine.

This is billed on a per person basis billed to the host.

Non Alcoholic Bar

This service includes: Liability insurance and certified bar staff.

This is based on a per person basis billed directly to the host.

Cash Bar

This service includes: Liquor liability insurance, certified bar staff, and designated liquor, beer, and wine assortments from the premium bar selection.

This is based on a per drink basis and charged directly to your guests. Set up charges will apply.



Open Bar Service
Served on Crystal Cut Disposables
See following page for detailed service items
Pricing per guest

	<u>1 Hour</u>	<u>2 Hours</u>	<u>3 Hours</u>	<u>4 Hours</u>	<u>5 Hours</u>
Elite Bar	\$21	\$22	\$24	\$26	\$30
Local Bar	\$18	\$19	\$20	\$22	\$26
Premium Bar	\$16	\$17	\$18	\$20	\$24
Value Bar	\$13	\$14	\$15	\$17	\$20
Beer And Wine Bar	\$11	\$12	\$14	\$16	\$19

Cash Bar Service or Bar Service Billed upon Consumption
on Crystal Cut Disposables
Setup Charge is \$3 per Guest, Drink Prices are as follows:

Soda	\$1.50	Wine	\$5.00 - \$10.50
Water	\$1.50	Mixed Drink	\$5.00 - \$9.50
Imported Beer	\$4.00	Cordials	\$7.00 - \$12.00
Domestic Beer	\$3.50		

Cash Bar with Complimentary Sodas and Waters for your guests \$6 per guest

Upgrade Options:

Glassware for any bar service	\$3 per guest
Champagne toast (includes champagne flutes)	\$3 per guest
Wine toast (includes wine glasses)	\$3 per guest
Wine service by wait staff during dinner (with open bar package – glassware included)	\$3 per guest
Wine service by wait staff during dinner (with cash bar package)	\$5 per guest
Bring your own alcohol (caterer provides everything else) on crystal cut disposables	\$8 per guest
After dinner cordials served	\$4 per guest

According to RI and MA State Law Alcohol may not be served for more than 5 hours at any single event.

All pricing based on a minimum of 75 guests



Bar Selections Include the Following

<u><i>Elite Bar</i></u>	<u><i>Premium Bar</i></u>	<u><i>Local Bar</i></u>	<u><i>Value Bar</i></u>	<u><i>Wine & Beer Bar</i></u>
Grey Goose Vodka	Absolut Vodka	Triple 8 Vodka	Smirnoff Vodka	
Grey Goose Citron Vodka	Absolut Citron Vodka	Triple 8 Blueberry Vodka		
Stoli Raspberry Vodka		Mint Cucumber Vodka		
Hendrick's Gin	Tangueray Gin	Gale Force Gin	McCormick's Gin	
Gosling Rum	Bacardi Rum	Thomas Tew Rum	Bacardi Rum	
Patron Silver Tequila	Captain Morgan	Hurricane Rum	Captain Morgan	
Maker's Mark Bourbon	Jose Cuervo Tequila		Pepe Lopez Tequila	
Jack Daniel's Whiskey	Jack Daniel's Whiskey	Uprising Whiskey	Jim Beam Bourbon	
Crown Royal	Dewar's White Label	Nor'easter Bourbon	Seagram's 7	
Chivas				
Kahlua	Kahlua	Huixoc Coffee Liquor	Kahlua	
Cointreau	Triple Sec	Triple Sec		
Amaretto DiSaronno				
Dry Vermouth	Dry Vermouth	Dry Vermouth	Dry Vermouth	
Sweet Vermouth	Sweet Vermouth	Sweet Vermouth	Sweet Vermouth	
Bailey's Irish Cream	Bailey's Irish Cream		Molly's Irish Cream	
Midori	Midori	Midori	Melon Liquor	
Apple Pucker	Apple Pucker	Apple Pucker	Apple Pucker	
Red Hook Longhammer	Budweiser	Narragansett	Budweiser	Budweiser
Shock Top	Bud Light	Wachusett IPA	Bud Light	Bud Light
Loose Cannon	Sam Adams Seasonal	Flagship		Sam Adams Seasonal
Corona	Corona	Flying Jenny		Corona
Bud Light	O'Doul's	Hurricane Amber Ale		O'Doul's
Louis Martini Cabernet	Mirrasou Chardonnay	Crystal Blue (White)	Mirrasou	Mirrasou Chardonnay
Wente Merlot	Ecco Domani Pinot	Great White (White)	Chardonnay	Ecco Domani Pinot
Raymond Sauvignon	Grigio	Crystal Blue – (Red)	Mirrasou Merlot	Grigio
Blanc	Mirrasou Merlot	Gemini Red (Red)	Canyon Road –	Mirrasou Merlot
Wente Chardonnay	Canyon Road Cabernet		White Zinfandel	Canyon Road Cabernet
Astoria Prosecco	Canyon Road – White Zinfandel			Canyon Road – White Zinfandel



Picnic Menu

Picnics served on disposables. Service available up to 5000 guests!

Budget Buster

	Guest	Price
4 oz. Hamburger All Beef Hot Dog Sweet Corn	20 – 40	\$14
Tossed Salad With Assorted Dressings	41 – 60	\$12
Watermelon, Fruit Punch Cheese for Burgers - Add .25	61+	\$8

The Basic Picnic

	Guest	Price
6 oz. Cheeseburger All Beef Hot Dog	20 – 40	\$15
Tossed Salad with our House Dressing Tri-Colored Pasta Salad	41 – 60	\$12
Pickles, Onions, Lettuce and Tomato Watermelon Assorted Soda and Water	61+	\$9

Step it up

	Guest	Price
6 oz. Cheeseburgers All Beef Hot Dog	20 – 40	\$16
Baked or Barbeque Chicken Quarters Home-style Beans Potato Salad	41 – 60	\$13
Pickles, Onions, Lettuce and Tomato Assorted Cookies and Brownies Assorted Soda and Water	61+	\$11

BBQ Picnic

	Guest	Price
Baked or BBQ 1/8 Chicken Pcs. 4 oz. Cheeseburgers BBQ Spare Ribs	20 – 40	\$19
All Beef Hot Dog Home-style BBQ Beans	41 – 60	\$17
Pickles, Onions, Lettuce and Tomato Red Bliss Potato Salad Watermelon Fruit Punch and Lemonade	61+	\$15

Steak or Lobster

	Guest	Price
Steamed Clams with Drawn Butter Manhattan Clam Chowder	20 – 40	\$46
1 ½ lb. Lobster or 14oz. Delmonico Steak Baked Potato	41 – 60	\$40
Corn on the Cob, Watermelon Coffee or Punch	61+	\$35

Mixed Grill

	Guest	Price
BBQ Steak Tips Marinated Grilled Chicken Breasts	20 – 40	\$30
Grilled Linguica BBQ Pulled Pork	41 – 60	\$26
Freshly Baked Portuguese Rolls Steamed Red Bliss Potato Tri-Colored Pasta Salad Seasonal Fruit Salad Assorted Soda and Water	61+	\$22

All Day Event

	Guest	Price
(Lunch Served 12:00 - 1:30) 4 oz. Cheeseburgers All Beef Hot Dogs Sweet Corn	20 – 40	\$45
Macaroni and Potato Salad Assorted Whole Fruits	41 – 60	\$42
Coffee or Lemonade or Assorted Soda	61+	\$40

(Appetizer served 3:00 – 4:00)

Steamers with Drawn Butter Manhattan Clam Chowder
(Dinner Served 4:00) 1 ¼ lb. Lobster or 12oz. Delmonico Steak 1/8 Pcs. of Baked Chicken Loaded Baked Potato Seasonal Vegetables Summer Salad and Sliced Watermelon



Breakfast Menu

Breakfasts Served on Disposables

Simple Continental

	Guest	Price
Freshly Baked Danish, Muffins and Bagels	10 – 30	\$7
Premium Orange Juice	31 – 50	\$6
Maxwell House Coffee	51+	\$4

Full Continental

	Guest	Price
Freshly Baked Danish, Muffins and Bagels	10 – 30	\$8
Cinnamon Rolls	31 – 50	\$7
Fresh Fruit Salad	51+	\$5
Premium Orange Juice		
Maxwell House Coffee		

High Energy Breakfast

	Guest	Price
Vegetable Frittatas	10 – 30	\$9
Breakfast Energy Bars	31 – 50	\$8
Fresh Fruit Tray	51+	\$6
Bowl of Berries		
Premium Orange Juice		
Assorted Vitamin Water		

Traditional Breakfast

	Guest	Price
Pork Sausage Links	10 – 30	\$12
Scrambled Eggs	31 – 50	\$10
Old Fashion Baked Beans	51+	\$8
Home Fried Potatoes		
Country Style Corn Bread		
Premium Orange Juice		
Maxwell House Coffee		

Hand Carved

	Guest	Price
Virginia Ham (carved by a waiter)	10 – 30	\$14
Pork Sausage Links	31 – 50	\$12
Scrambled Eggs	51+	\$10
Old Fashion Baked Beans		
Home Fried Potatoes		
Country Style Corn Bread		
Premium Orange Juice		
Maxwell House Coffee		

Hand Carved II

	Guest	Price
Virginia Ham (carved by waiter)	10 – 30	\$15
French Toast	31 – 50	\$13
Pork Sausage Links	51+	\$11
Scrambled Eggs		
Old Fashion Baked Beans		
Home Fried Potatoes		
Country Style Corn Bread		
Orange Juice, Maxwell House Coffee		

Early Brunch

	Guest	Price
Scrambled Eggs	10 – 30	\$13
Old Fashioned Baked Beans	31 – 50	\$10
Home Fried Potatoes	51+	\$8
Sausage and Peppers		
BBQ Chicken Pcs.		
Swedish Style Meatballs		
Country Style Corn Bread		
Orange Juice, Maxwell House Coffee		

Late Brunch

	Guest	Price
Fresh Fruit Cup	10 – 30	\$14
Scrambled Eggs	31 – 50	\$11
Home Fried Potatoes	51+	\$9
Old Fashioned Baked Beans		
Pepper Steak		
Chicken Marsala, Rice Pilaf		
Country Style Corn Bread		
Orange Juice, Maxwell House Coffee		



Additional Information

- Custom Menus are always available at your request
- We appreciate your orders as far in advance as possible. Please allow at least 24 hours, orders less than 24 hours out are subject to menu changes based on product availability and a rush charge.
- Minimum order for deliveries \$200
- All delivery orders come with disposable plates and cutlery
- There is no minimum for pickup orders
- Gluten free, allergy specific and vegetarian menus may be setup up upon request.
- For severe allergies with potential anaphylactic reaction, we cannot guarantee full omission of allergen due to the physical constraints of our commissary.
- Staff members to supervise the buffet are available upon request
- Cancellations must be received 7 days in advance
- Delivery fees are as follows

\$0	\$20	\$35	\$45	\$55
Pawtucket	Cranston	Wrentham	Warren	Boston
Lincoln	E Providence	Rehoboth	Bristol	Charlestown
N Providence	Smithfield	Barrington	E Greenwich	Westerly
Cumberland	N Smithfield	Burrillville	N Kingston	Newport
Attleboro	Woonsocket	Gloucester	Portsmouth	Jamestown
Providence	Seekonk	Scituate	Tiverton	South Kingstown
Johnston	Plainville	Coventry	Middletown	Mendon
N. Attleboro	Warwick	Franklin	Little Compton	Dighton
	West Warwick	Bellingham	West Greenwich	Somerset
		Mansfield	Exeter	Hopkinton
		Foxboro	Richmond	
		Norton	Narragansett	
		Taunton	Swansea	
		Blackstone	Fall River	
		Millville	Uxbridge	
		Middleboro		

Our goal is to continually strive for culinary excellence, at the completion of your event, we would graciously accept any comments to bring us closer to that end.

We thank you for your continued patronage!

-The Emery Family

