

food  
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## BREAKFAST

### KICK START – \$11

Assorted Juices,  
Assorted Muffins, Danish & Bagels  
Appropriate Condiments  
Starbucks Coffee & Tazo Teas

### CONTINENTAL BREAKFAST - \$13

Assorted Juices,  
Assorted Muffins, Danish & Bagels,  
Coffee Rolls, Croissants & Scones  
Appropriate Condiments  
Sliced Seasonal Fruit  
Starbucks Coffee & Tazo Teas

### AMERICAN BREAKFAST BUFFET - \$18

Assorted Juices,  
Sliced Seasonal Fruit & Berries  
Assorted Muffins, Danish & Bagels,  
Coffee Rolls, Croissants & Scones  
Appropriate Condiments  
Cinnamon French Toast  
Farm Fresh Scrambled Eggs  
Crisp Bacon & Grilled Sausage  
Oven roasted Breakfast Potatoes  
Starbucks Coffee & Tazo Teas

### PLATED BREAKFAST - \$17

Assorted Juices  
Selection of Breakfast Breads  
Choice of:  
- Farm Fresh Scrambled Eggs  
- Cinnamon Swirl French Toast  
- Pancakes  
Choice of:  
- Crisp Bacon  
- Grilled Sausage  
Oven Roasted Breakfast Potatoes  
Starbucks Coffee & Tazo Teas

### ENHANCEMENTS:

Assorted Sodas & Bottled Waters - \$3 each  
Fresh Whole Fruit - \$3  
Assorted Breakfast Bakeries  
- \$4 per person or \$40 per dozen  
Sliced Seasonal Fresh Fruit - \$4  
Assorted Cold Cereals with Milk - \$3  
Yogurt Parfait, Granola & Fresh Berries - \$6  
Cinnamon Swirl French Toast - \$6  
Breakfast Calzone - \$8  
Assorted Egg Sandwiches - \$8  
Eggs Benedict - \$10

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## BRUNCH

### BRUNCH BUFFET – \$28

Assorted Juices,  
Assorted Muffins, Danish & Bagels  
Appropriate Condiments  
Sliced Seasonal Fruits & Berries  
Farm Fresh Western Scrambled Eggs  
Crisp Bacon & Grilled Sausage  
Oven Roasted Breakfast Potatoes  
Garden Salad, Assorted Dressings  
Spinach Salad with Mandarin Oranges and Sliced Almonds  
Seared Salmon with Tomato Caper Relish  
Chicken Française  
Fresh Seasonal Vegetables  
Chef's selected Potato, Pasta or Rice  
Warm Rolls & Butter  
Assorted Desserts  
Starbucks Coffee & Tazo Teas

### ENHANCEMENTS

Cinnamon Swirl French Toast - \$6  
Raspberry & Blueberry Cream Cheese  
Stuffed French Toast - \$6  
Assorted Quiche - \$6  
Vegetable Frittata - \$6

#### Chef Action Stations:

Top Round of Beef, with au Jus - \$10  
Roast Prime Rib with Horseradish Sauce  
and Rosemary au Jus - \$13  
Honey Gazed Ham with Raisin Glaze - \$7  
Omelet Station - \$10 per person

\*Chef Fee of \$75 on all Stations

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## MEETING PACKAGES

### LITE MEETING PACKAGE – \$19

#### **Pre Meeting Break**

Assorted Juices  
Assorted Muffins, Danish & Bagels  
Appropriate Condiments  
Starbucks Coffee & Tazo Teas

#### **Mid-Morning Refresh**

Refresh Starbucks Coffee & Tazo Teas  
Assorted Sodas & Bottled Waters

#### **Afternoon Break**

Freshly Baked Cookies & Brownies  
Starbucks Coffee & Tazo Teas  
Assorted Sodas & Bottled Waters

### COMPLETE MEETING PACKAGE – \$38

**Includes items in Lite Meeting Package  
along with custom Lunch Buffet below**

#### Choice of Three Salads:

Garden Salad with Assorted Dressings  
Caesar Salad  
Fresh Fruit Salad  
Tomato, Basil & Fresh Mozzarella Salad  
Spinach Salad with Bacon, Candied  
Walnuts, Craisins & Blue Cheese  
Penne Pasta Salad with Sundried  
Tomatoes, Kalamata Olives and Artichoke  
Hearts  
Sheraton Signature Salad: Mixed Greens  
with Tomato, Grilled Corn, Shredded Pepper  
Jack Cheese and Tortilla Crisps with  
Chipotle Lime Ranch Dressing

#### Choice of Three Sandwiches:

Pesto Chicken Salad on Rye  
Roast Beef with Horseradish Mayo on  
Baguette  
Ham, Spinach and Gorgonzola on Ciabatta  
Sliced Sirloin with Mushrooms & Onion  
Wrap  
Grilled Vegetable and Hummus Wrap  
Italian Grinder  
Turkey and Swiss with Cranberry Walnut  
Spread  
Portobello Sandwich with Marinated  
Portobello with Tomato and Mixed Greens  
served on Brioche  
Cajun Chicken Wrap

Assorted Sodas & Bottled Waters  
Starbucks Coffee & Tazo Teas

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## COFFEE BREAKS

### WHAT YOU CRAVE – \$11

Assorted Whole Fruit  
Assorted Cookies & Brownies  
Lemon Squares  
Assorted Miniature Candy Bars  
Assorted Sodas & Bottled Waters  
Starbucks Coffee & Tazo Teas

### INDULGENCE – \$10

Assorted Frozen Ice Cream Bars and Fruit Juice Bars  
Hershey Kisses, Peppermint Patties  
Chilled Starbucks Frappuccino

### ENERGIZE – \$13

Assorted Whole Fruit  
Garden Vegetable Crudit   
Assorted Terra Chips  
Rice Cakes & Popcorn Cakes  
Roasted Red Pepper Hummus  
Olive Tapenade  
Yogurt Dip with Grilled Pita Triangles  
Bottled Fruit Smoothies

### SOUTH OF THE BORDER – \$10

Tri-colored Corn Tortilla Chips  
Fresh Salsa, Guacamole  
Spicy Chile Con Carne  
Shredded Monterey Jack Cheese  
Sour Cream, Sliced Black Olives  
Assorted Sodas & Bottled Waters  
Starbucks Coffee & Tazo Teas

### THE BALL PARK – \$12

Cracker Jacks, Popcorn,  
Warm Roasted Peanuts,  
Soft Jumbo Pretzels, Spicy Mustard  
Corn Dogs with Dipping Sauce  
Root Beer, Cream Soda & Bottled Waters

### POWER UP – \$13

Sliced Seasonal Fruit & Berries  
Assorted Flavored Yogurts  
Tropical Trail Mix  
Nutri-Grain Bars  
Bottled Fruit Smoothies  
Bottled Waters

### AUTHENTICALLY DELICIOUS – \$11

Fresh Fruit Skewers  
Assorted Cookies & Brownies  
Lemon Squares  
Assorted Miniature Candy Bars  
Fresh Lemonade and Iced Tea  
Starbucks Coffee & Tazo Teas

### ULTIMATE TREAT – \$11

Fresh Strawberries with Pound Cake and Whipped Cream  
Chocolate Sauce, Strawberry Sauce  
And Flavored Yogurt Toppings  
Assorted Sodas & Bottled Waters  
Starbucks Coffee & Tazo Teas

### ENHANCEMENTS

Fresh Fruit Skewers - \$4  
Assorted Whole Fruit - \$3  
Power Bars & Granola Bars - \$3  
Assorted Fruit Yogurts - \$3  
Assorted Cookies & Brownies - \$3  
Trail Mix - \$3  
Pita Chips with Hummus and Dip - \$4  
Assorted Ice Cream Bars - \$4  
Lemonade and Iced Tea - \$3  
Fruit Smoothies - \$4  
Assorted Sodas & Bottled Waters - \$3

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## LUNCH BUFFETS

Minimum of 20 people for all buffets  
\$2.00 surcharge if guarantee is below 20

### DELI SANDWICH BUFFET – \$19

Soup Du Jour  
Mixed Greens Salad, Assorted Dressings  
Sliced Roast Beef, Turkey and Honey Ham  
Tuna Salad and Sliced Grilled Chicken  
Cheddar, Swiss and Provolone Cheeses  
Tomatoes, Lettuce, Onions & Pickles  
Assorted Breads & Rolls  
Fresh Fruit Salad  
Assorted Bags of Potato Chips  
Assorted Mini Pastries  
Assorted Sodas & Bottled Waters  
Starbucks Coffee & Tazo Teas

### DELI WRAP BUFFET – \$20

Cobb Salad with Fresh Avocado, Red Onion, Kalamata Olives, Boiled Eggs, Cucumber, Bacon and Crumbled Bleu Cheese  
Warm Orzo Salad with Sun Dried Tomatoes, Basil and Feta  
~Vegetarian Wrap with Hummus and Marinated Grilled Vegetables  
~Turkey Club Wrap with Fresh Greens, Bacon, Avocado, Tomato & Cranberry Relish  
~Grilled Chicken Caesar Wrap  
~Roast Beef Wrap with Cheddar Cheese, Heirloom Tomatoes, Fresh Greens and Horseradish Cream  
~Tuna Salad Wrap  
Assorted Bags of Potato Chips  
Lemon Squares  
Assorted Sodas & Bottled Waters  
Starbucks Coffee & Tazo Teas

### MEXICAN BUFFET – \$21

Beef Taco Salad  
Avocado & Tomato Salad over Chopped Romaine  
Chicken and Beef Fajitas  
Shredded Lettuce, Diced Tomatoes, Onion, Sour Cream, Guacamole and Salsa  
Warm Tortillas  
Cheese Quesadillas  
Refried Black Beans  
Spanish Rice  
Cinnamon Sopapillas  
Assorted Sodas & Bottled Waters  
Starbucks Coffee & Tazo Teas

### ITALIAN BUFFET – \$21

Caesar Salad  
Caprese Salad  
Antipasto Platter  
Italian Sausage & Peppers  
Chicken Française  
Herbed Cream Risotto  
Tiramisu  
Assorted Sodas & Bottled Waters  
Starbucks Coffee & Tazo Teas

### TAILGATE BUFFET – \$21

Grilled Hamburgers, Hot Dogs, Grilled Chicken  
Barbecue Pulled Pork  
Creamy Potato Salad  
Cole Slaw  
Assorted Breads & Rolls  
Assorted Dessert Bars  
Assorted Sodas & Bottled Waters  
Starbucks Coffee & Tazo Teas

### CALZONE BUFFET – \$21

Caesar Salad  
Tomato & Mozzarella Salad with Vinaigrette  
Pasta Salad  
~Assorted Calzones~  
Pepperoni & Cheese Calzone  
Spinach Calzone  
Sausage Calzone  
Ham & Cheese Calzone  
Warm Marinara Sauce  
Truffle Torte  
Assorted Sodas & Bottled Waters  
Starbucks Coffee & Tazo Teas

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## PIZZA BUFFET – \$20

Tossed Garden Salad, Dressings  
Assorted Grilled Flatbread Pizza with Choice of Three Toppings:

- Cheese
- Meat Lovers
- Vegetarian
- Grilled Chicken

Chicken Wings in choice of Sauce

- Barbecue
- Teriyaki
- Buffalo

Garlic Bread Sticks

Assorted Cookies & Brownies

Assorted Sodas & Bottled Waters

Starbucks Coffee & Tazo Teas

## CHEF'S LUNCH BUFFET – \$22

Mixed Greens Salad with Goat Cheese, Walnuts, Caramelized Apples

Assorted Breads & Rolls

Roasted Chicken Breast with Mushrooms, Red Peppers and Artichokes

New England Baked Scrod with Lemon Buerre Blanc

Grilled Asparagus

Rice Pilaf

Carrot Cake

Assorted Sodas & Bottled Waters

Starbucks Coffee & Tazo Teas

## SIGNATURE SANDWICH BUFFET – \$24

Orzo with Cucumber, Tomatoes and Feta Cheese

New Potato Salad

Mixed Greens with Dried Cranberries and Goat cheese with Herb Vinaigrette

Choice of Three Sandwiches:

~Sliced Sirloin with Sautéed Onion & Portobello Mushrooms

~Roasted Honey Turkey with Cranberry Relish and Sage Stuffing on Baguette

~Marinated Portobello Mushroom with Tomato and Mixed Greens on Baguette

~Grilled Salmon BLT on Ciabatta Bread

Seasonal Sliced Fruits & Berries

Assorted Sodas & Bottled Waters

Starbucks Coffee & Tazo Teas

## TEXAS ROADHOUSE BUFFET – \$21

Mixed Green Salad, Dressings

Creamy Potato Salad

Buttermilk Fried Chicken

Barbecue Ribs

Baked Beans

Corn On The Cob

Corn Bread

Peach Cobbler

Assorted Sodas & Bottled Waters

Starbucks Coffee & Tazo Teas

## LIGHT LUNCH BUFFET – \$19

Sliced Seasonal Fruit

Cobb Salad with Fresh Avocado, Red Onion, Kalamata Olives, Boiled Eggs, Cucumber, Bacon and Crumbled Bleu Cheese

Grilled Vegetable Platter

Tuna Salad

Herbed Marinated Grilled Chicken

Luncheon Rolls & Sweet Butter

Mountain Berry Tart

Assorted Sodas & Bottled Waters

Starbucks Coffee & Tazo Teas

## BOXED LUNCHES – \$16

Choice of Three Assorted Pre-made Sandwiches:

- Roast Beef
- Tuna Salad
- Turkey
- Ham and Cheese
- Grilled Vegetable

Placed in a Box along with:

Cookie or Brownies

Whole Fruit

Bag of Potato Chips

Soda or Bottled Water

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## PLATED LUNCH

*Includes Choice of One Starter Course, Entrée, Accompaniments, Dessert, Soda, Water and Coffee Service*

### **STARTER COURSE (SELECT ONE)**

Italian Wedding Soup

New England Clam Chowder

Mixed Garden Salad, Assorted Dressings

Traditional Caesar Salad, Croutons and Shaved Parmesan

Baby Spinach Salad with Caramelized Pecans, Mandarin Oranges and Gorgonzola Cheese with Raspberry Vinaigrette

Organic Mixed Greens with Grape Tomatoes, Feta Cheese and Lemon Vinaigrette

Penne Marinara

### **ENTREE COURSE (SELECT ONE)**

Penne Pasta with Grilled Chicken, Roasted Red Peppers and Black Olives in Pink Vodka Sauce - \$19

Roasted Sliced Turkey with Sage Stuffing and Gravy - \$19

Sautéed Chicken Française - \$20

New England Baked Cod with Lemon Buerre Blanc - \$21

Stuffed Roasted Pork Loin with finished with Honey Dijon Sauce - \$21

Southwest Salmon with Balsamic Glaze - \$23

Petit Sirloin with Cabernet Reduction Sauce - \$24

Petit Filet with Shrimp Skewer - \$29

### **DESSERT COURSE (SELECT ONE)**

Apple Tartlet – Fresh Granny Smith Apples filled with Almond Cream in Pure Butter Short Bread

Chocolate Pyramid – Rich Chocolate Mousse with Raspberry Coulis and Pure Chocolate Confection

Tiramisu – Lady Fingers soaked in Coffee Liqueur filled with Mascarpone Cheese

Forest Berry Tart – Wild Berries in Cream Filling on a Buttered Short Bread Crust

New York Style Cheese Cake with Seasonal Berry Topping

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## RECEPTION

### CHILLED HORS D'OEUVRES

**(Pricing based on 100 pieces)**

- Smoked Salmon Rosette on Toast Points - \$200
- Chilled Roast Tenderloin on Crostini with Horseradish Cream - \$200
- Skewered Ginger Shallot Shrimp - \$200
- Prosciutto wrapped Melon - \$200
- Antipasto Skewers - \$200
- Smoked Tomato & Corn Gazpacho in Cucumber Cup - \$200
- Asparagus wrapped with Roast Beef and Horseradish Mayo - \$200
- Crostini with Mozzarella, Pesto and Vegetables - \$250

### HOT HORS D'OEUVRES

**(Pricing based on 100 pieces)**

- Spinach Phyllo Triangles - \$200
- Wild Mushroom Crostini- \$200
- Crispy Duck Pot Stickers with Asian Dipping Sauce - \$200
- Vegetable Spring Rolls - \$200
- Crispy Crab Rangoon - \$200
- Crabmeat Stuffed Mushrooms - \$200
- Vegetable Stuffed Mushrooms - \$150
- Cocktail Franks en Croute - \$200
- Scallops wrapped in Bacon - \$200
- Mini Maryland Crab Cakes with Tartar Sauce - \$250
- Prosciutto wrapped Shrimp served with Cucumber Dill - \$250
- Coconut Shrimp - \$250
- Coconut Chicken - \$250
- Chicken Sesame - \$200
- Chicken Satay with Dipping Sauce - \$250
- Beef Satay with Dipping Sauce - \$300
- Mini Beef Wellington - \$350
- Lollipop Lamb Chops - \$450

### RECEPTION DISPLAYS

**(Pricing based per person)**

- International Cheese Display - \$5
- Fresh Vegetable Crudité - \$6
- International Cheese & Fruit Display - \$9
- Smoked Salmon with Toast Points - \$9
- Baked Brie en Croute - \$7
- Antipasto Station - \$7
- Iced Jumbo Shrimp Cocktail Display - \$9
- Clams Casino and Coconut Shrimp - \$9

### STATIONS

**(Pricing based per person)**

#### SEAFOOD

- Raw Bar – Market Price
- Iced Shrimp Cocktail, Littleneck Clams and Oysters on the Half-Shell, Jonah Crab Claws served with Spicy Cocktail Sauce, Horseradish and Lemon Wedges

#### CARVING

- Honey Glazed Ham - \$9
- Served with Finger Rolls and Spiced Raisin Mustard Glaze
- Roast Pork Loin - \$9
- With Apple, Cranberry, Cornbread Stuffing

#### Oven Roasted Turkey Breast - \$6

- Served with Finger Rolls and Brown Gravy

#### Prime Rib of Beef - \$12

- Served with Finger Rolls, au Jus

#### Roast Tenderloin on Beef - \$13

- Served with Finger Rolls and Horseradish Mayo

#### PASTA

##### Pasta Station - \$10

##### Choice of Two Pasta Selections::

- Penne
- Tortellini
- Angel Hair
- Cheese Ravioli

##### Choice of Two Vegetable Selections:

- Roasted Red Peppers
- Black Olives
- Artichokes
- Vegetable Medley

##### Choice of Two Sauce Selections:

- Marinara
- Alfredo
- Pesto
- Pink Vodka Sauce

##### Choice of Two (additional - \$6)

- Grilled Chicken
- Steak Tips
- Baby Shrimp
- Bay Scallops

**\*Chef Fee of \$75 on all Stations**

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## DINNER BUFFET

### WARWICK DINNER BUFFET - \$35

Soup du Jour  
Garden Salad Bar  
Sliced Top Round of Beef with Wild Mushrooms  
Chicken Piccata  
New England Baked Cod with Cracker Crumb Topping  
Seasonal Vegetables  
Chef's Selected Starch  
Dinner Rolls & Sweet Butter  
Assorted Desserts  
Starbucks Coffee & Tazo Teas

### TEXAS BARBECUE BUFFET - \$35

Roasted Corn Chowder  
Corn & Black Bean Salad  
Southern Cole Slaw  
Cilantro Potato Salad  
Tortilla Chips with Guacamole and Pico de Gallo  
Choice of Two Entrees:  
- Barbecue Chicken  
- Flank Steak  
- Baby Back Ribs  
Corn On The Cob  
Cowboy Baked Beans  
Spanish Rice  
Texas Toast  
Fruit Cobbler  
Starbucks Coffee & Tazo Teas

### ITALIAN DINNER BUFFET - \$35

Minestrone Soup  
Baby Field Greens with Shaved Fennel and Pine Nuts  
Cold Antipasto Display with Imported Meats, Vegetables and Cheeses  
Stuffed Agnolotti with Tomato Basil Sauce  
Penne Pasta with Pancetta, Broccoli Rabe and Asparagus  
Baked Chicken with Aged Asiago Bread Crumbs  
Seasonal Vegetables  
Italian Breads & Rolls  
Tiramisu  
Starbucks Coffee & Tazo Teas

### PROVIDENCE DINNER BUFFET - \$39

Tossed Garden Salad, Assorted Dressings  
Caesar Salad  
Rotini Pasta Salad  
New Your Strip Loin of Beef with Peppercorn Sauce  
Sugar Spiced Caramelized Salmon  
Roast Pork Loin with Honey Dijon  
Seasonal Vegetable Medley  
Chef's Selected Starch  
Assorted Desserts  
Starbucks Coffee & Tazo Teas

### NEW ENGLAND CLAMBAKE BUFFET - \$39

Tossed Garden Salad, Assorted Dressings  
New England Clam Chowder  
Rhode Island Clam Cakes  
Fresh Steamers with Drawn Butter  
New England Baked Cod with Cracker Crumb Topping  
Barbecue Chicken  
Smoked Sausage  
Boiled New Potatoes  
Corn On The Cob  
Watermelon Slices  
Assorted Cookies & Brownies  
Starbucks Coffee & Tazo Teas

**ADD:** 1-lb. Boiled Lobster – Market Price

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## PLATED DINNER

Includes Choice of One Starter Course, One Salad Course, Entrée, Accompaniments, Dessert, Coffee Service

### STARTER COURSE (SELECT ONE)

Italian Wedding Soup

Pasta Fagiolo

New England Clam Chowder

### SALAD COURSE (SELECT ONE)

Mixed Garden Salad, Assorted Dressings

Traditional Caesar Salad, Croutons and Shaved Parmesan

Baby Spinach Salad with Sunflower Seeds,, Mandarin Oranges and Raspberry Vinaigrette

Caprese Salad with Mixed Greens, Sliced Tomato and Fresh Mozzarella finished with Extra Virgin Olive Oil and Balsamic Glaze

### ENTREE COURSE (SELECT ONE)

Pasta Primavera, Penne Pasta Tossed with Vegetable Medley and Marinara - \$25

Stuffed Portabella Mushrooms, Two Mushrooms Stuffed with Spinach, Sundried Tomatoes, Artichokes and Wild Rice - \$25

Tuscan Grille, Grilled Zucchini, Summer Squash, Eggplant and Roasted Red Peppers on bed of Field Greens with Balsamic Glaze - \$26

Basil Penne Pasta with Grilled Chicken and Wild Mushrooms, Garlic Cream Sauce - \$29

Chicken Française Pan Seared and Finished with a Lemon Buerre Blanc - \$29

New England Baked Cod with Cracker Crumb Topping - \$30

Maple Brined Pork Tenderloin with Spiced Apple Chutney - \$30

Tuscan Seafood Risotto - \$32

Sugar Spiced Caramelized Salmon - \$32

Prime Rib with Au Jus - \$35

Grilled Filet Mignon served with Mushroom Demi-Glace - \$44

### ENTREE COURSE (CONTINUED)

Combination Plate: Sautéed Breast of Chicken with Basil Cream Sauce and Two Jumbo Grilled Shrimp with Lemon Basil Butter - \$37

Combination Plate: Grilled Petit Filet with Wild Mushroom Demi-Glace and Two Baked Shrimp with Crabmeat Stuffing - \$47

### DESSERT COURSE (SELECT ONE)

Marquise au Chocolate

Bitter-sweet Chocolate Mousse with Two Layers of Sponge Cake Soaked with Kirsch Syrup and Glazed Chocolate

Tiramisu

Lady Fingers soaked in Coffee Liqueur filled with Mascarpone Cheese

Lemon Tart

Buttery Shortbread Crust Filled with Lemon Curd Finished with Lemon Glaze

Forest Berry Tart

Wild Berries in Cream Filling on a Buttered Short Bread Crust

Light & Dark Pyramid

White and Dark Chocolate Mousse with Dark Chocolate Ganache

New York Style Cheese Cake

Served with Seasonal Berry Topping

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## DESSERT STATIONS

### SUNDAE BAR - \$10

Vanilla and Chocolate Ice Cream  
Chocolate, Strawberry, Marshmallow and  
Butterscotch Toppings  
Assorted Toppings including Sprinkles,  
Candies, Crushed Oreos, Nuts  
Whipped Cream  
Maraschino Cherries  
Starbucks Coffee and Tazo Teas

### FRUITS & COOKIES - \$10

Assorted Fruit Skewers  
Assorted White and Dark Chocolate Dipped  
Fruits  
Assorted Cookies  
Assorted Chocolate and Blond Brownies  
Starbucks Coffee and Tazo Teas

### SWEET STATION - \$12

Assorted Mini Pastries  
Assorted Petit-Fours  
Seasonal Sliced Fruit & Berries  
Starbucks Coffee and Tazo Teas

### VIENNESE TABLE - \$14

Assorted Mini Pastries  
Assorted Cakes  
Assorted Tortes  
Assorted Mousses  
Assorted Pies  
Starbucks Coffee and Tazo Teas

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## BEVERAGES

### HOST BAR

**(Tax & Service Charge added to total )**

- \$6.00 – Call Brands
- \$8.00 – Premium Brands
- \$8.00 and up – Cordials
- \$4.00 – Domestic Beer
- \$5.00 – Imported Beer
- \$6.00 – Wine By The Glass
- \$3.00 – Soda / Bottled Water

### HOST BAR PACKAGES

**(Prices Based Per Person)**

- Call Brands
  - \$18 First Hour
  - \$12 Each Additional Hour
- Premium Brands
  - \$24 First Hour
  - \$13 Each Additional Hour

### WHITE WINES

**(Prices Based Per Bottle)**

- Canyon Road, Chardonnay - \$26
- Canyon Road, Pinot Grigio - \$26
- Copper Ridge, White Zinfandel - \$26
- Ecco Domani, Pinot Grigio - \$34
- La Joya, Sauvignon Blanc - \$33
- St. Gabriel, Riesling - \$32
- Alamos, Chardonnay - \$35

### RED WINES

**(Prices Based Per Bottle)**

- Canyon Road, Merlot - \$26
- Canyon Road,, Cabernet Sauvignon - \$26
- Misassou, Pinot Noir - \$33
- Petirrojo Merlot - \$32
- Louis M. Martini, Cabernet Sauvignon - \$38
- McWilliams, Shiraz - \$33
- Conquista Malbec - \$29

### SPARKLING WINES

**(Prices Based Per Bottle)**

- W. Wycliff Brut - \$28

### CASH BAR

- \$6.00 – Call Brands
- \$8.00 – Premium Brands
- \$8.00 and up – Cordials
- \$4.00 – Domestic Beer
- \$5.00 – Imported Beer
- \$6.00 – Wine By The Glass
- \$3.00 – Soda / Bottled Water

\*Bartenders Required at \$100.00 per bartender.

\*Hotel will determine how many bartenders needed

\*Estimate 1 bartender per 75 guests

### ADDITIONAL SELECTIONS

**(Prices Based Per Gallon)**

- Fruit Punch - \$35
- Champagne Punch - \$75
- Mimosa - \$75
- Bloody Mary - \$80

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## HOTEL POLICIES

### FOOD AND BEVERAGE

- The enclosed menus are merely a sampling of what Sheraton Providence Airport Hotel offers. Menus can also be customized to fit your needs and budget.
- Due to licensing and insurance requirement, all food and beverage served on Hotel property must be supplied and prepared by the Hotel. In addition, no remaining food or beverage shall be removed from the premises. At the conclusion of the function, such food and beverage becomes the property of the Hotel.
- All selections are subject to 20% service charge and 7% Rhode Island Sales tax and 1% Food and Beverage Tax
- Final menu selections must be submitted to the Hotel's Catering Office at least two (2) weeks in advance; otherwise, items selected cannot be guaranteed. At the time final menu selections are made, Group shall review, approve and initial the final menu. The Catering Office must be notified of the guarantee attendance no later than noon, three (3) business days prior to the scheduled function. Guarantee attendance for functions scheduled for Monday or Tuesday must be received by noon on the preceding Friday. Hotel agrees to set 5% over the guarantee attendance for banquets. Guarantees of attendance are not subject to reduction and Hotel will charge the master account, at a minimum, the amount due in accordance with the guarantee attendance.

### FUNCTION SPACE

Function space will be assigned to the size and needs of your group. The Hotel reserves the right to reassign meeting rooms based on the best utilization of all function space. Space is availability only during the times noted unless written authorization has been made and approved by Hotel management.

### PRICES

Menus prices/meal selections will not be confirmed more than 12 months prior to the function date. Please consult your sales representative for current price quotations.

### CREDIT POLICIES

A deposit is required at the signed of the Hotel's contract. All deposits are non-refundable. Once the deposit and contract has been received, the space is then confirmed definite. Full payment is due three business days prior to the arrival date by certified check, cash or credit card.

### SECURITY

The Hotel may, in its sole discretion, require Group to take certain security measures in order to maintain security in light of the size or nature of the function. Such security measures may include the requirement to hire sufficient security personnel from a reputable agency that is approved by the Hotel prior to the function

### AUDIO VISUAL

Audio visual equipment is available for rental through Ambient Sound. We will be pleased to arrange any of your requirements or put you in touch with an Ambient Sound technician.

### LIABILITY

The Sheraton Providence Airport Hotel reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The Hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substances. Please consult the Catering Department for assistance in displaying of all materials.