

Rhode Island College Catering Guide

Fall 2025

College Dining Services



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Welcome to the latest edition of the Rhode Island College Catering Guide!

We've thoughtfully redesigned this guide to make it easier for you to navigate and to highlight the exciting new offerings available to enhance your next event.

At Rhode Island College, we deeply value the opportunity to support your events. We take pride in the fact that 100% of Dining Services' revenues are reinvested into our community—through quality products and services, stabilized pricing, and vital infrastructure improvements that benefit the entire College.

Your support also strengthens our local economy, as we prioritize working with regional vendors and provide employment opportunities to our dedicated students and staff.

While this guide showcases a variety of options, it's just the beginning. Our talented culinary team specializes in customizing events of all kinds—whether you're planning an elegant VIP reception or seeking authentic cultural cuisine. If you can dream it, we can deliver it!

College Dining Services is committed to meeting the evolving and diverse needs of our campus community. We offer a wide variety of high-quality menu options delivered with professionalism and care—all at competitive prices. If you have questions or unique requests, please don't hesitate to contact us at (401) 456-8207 or at DiningServices@RIC.edu. Please include "Catering Request" in the subject line and reference your RIC Rooms / EMS order if applicable.

On behalf of the entire Dining Services team, thank you for the opportunity to serve you. We look forward to making your event a success.

RHODE ISLAND COLLEGE CATERING POLICIES

College Food and Beverage Policy

All food, beverage, and related services for groups and organizations utilizing facilities under the jurisdiction of Rhode Island College, must be provided by College Dining Services to ensure that the RIC community and guests utilize college facilities receive the highest quality of food, beverage, and services in accordance with applicable federal, state, and local laws.

In the event College Dining Services cannot directly provide the services requested, we will attempt to secure the services and/or items on behalf of the organization utilizing the College's facilities. Requests for exemptions from this policy must be submitted in writing, to the Director of Dining Services no less than 15 business days prior to the date of the desired event.

Placing Orders in RIC Rooms

Food and beverage orders must be placed through RIC Rooms. Please follow this link for instructions: <http://www.ric.edu/ricrooms/Pages/default.aspx>

Billing and Deposits for Outside Events

Events booked with RIC College Events shall be billed in accordance with event contract terms. Non-RIC Entities, unless being billed through a State of Rhode Island Account, require a credit card for event confirmation. Third party entities will be charged a 50% deposit and for total services rendered at the completion of an event.

Pricing

Prices contained in this Guide are based upon services being provided during **normal operating hours**. Services outside of normal operating hours may require pricing changes. Dining Services' ability to provide items listed in this Guide is subject to availability and market conditions. Dining Services reserves the right to initiate product or service changes should conditions warrant. Every effort will be made to consult with the requestor prior to doing so.

Operating Hours for Weekday, Weekend, and Holiday Functions

Prices stated herein are based upon services being provided between 7:00 AM and 7:00 PM, Monday through Friday and 10 AM-5:30 PM on Saturday and Sunday while classes are in session during the Fall and Spring semesters. Services requested outside of the periods stated above, will incur additional charges.

Labor Charges

After 7:00pm	\$35.00 Per Hour
Weekends	\$35.00 Per Hour – Four (4) Hour Minimum per required staff member*

**Union Contract stipulates minimum staff requirements based on event service requirements*

Linen and Incidentals

Dining Services will provide linen for all food and beverage tables. Linens for seating, registration, tabling, etc. are available and should be requested through RIC Rooms / EMS

Linen Charges

Table Skirting (One-Piece stretch)	\$6.50
85" Square or 114" Rectangular	\$6.50
120" Round	Call for price

Specialty Linens and floral arrangements are available upon request and require two weeks advance notice for ordering. A 10% service fee will be applied to all special orders.

Minimum Orders

The minimum order numbers listed in this Guide represent the lowest number of items Dining Services can provide at the price listed. Requests below the minimum number listed may require a change in pricing.

Guarantees

Food requests require a guaranteed number of people **no less than 3 business days** prior to the event.

Cancellations and Emergencies

All cancellations must be communicated using the RIC Rooms System three days prior to the scheduled event to avoid charges for cost not yet incurred. Dining Services reserves the right to charge for any expenses already incurred in support of the event. Events cancelled within 24 hours of the event may incur charges equal to 50% of the cost of the event or equal to the Cost incurred up to the cancellation. Rhode Island College reserves the right to cancel all activities scheduled on campus during periods of inclement weather and/or emergencies. If an event is cancelled by the college, the customer will not be charged for the food and beverage portion of the event.

Removal of Food Leftovers

CDS takes exceptional care to follow industry recommended food handling procedures to help reduce the risk of food-borne illness. Removal of unused food is typically prohibited for food safety reasons. Specific requests to remove leftover food items must be addressed to the food service supervisor on duty.

Damaged or Lost Equipment

The person on record in RIC Rooms shall be responsible for the repair or replacement Cost for damaged or missing equipment.

Food Safety

For the safety of our guests, College Dining Services reserves the right to determine the food-holding times, methods of maintaining required temperatures, and presentation practices.

R.I. Dept. of Health *Healthy Eating at Events* Policy

The Rhode Island Department of Health has established a *Healthy Eating at Events* Policy (<http://www.health.ri.gov/publications/policies/HealthyEatingAtEvents.pdf>) to support and promote a healthy Rhode Island workforce by encouraging healthy eating and physical activity.

As a community partner with the RI Dept. of Health, College Dining Services supports this policy. This Catering Guide offers various healthy options to choose from. Should you have any questions or require assistance in this regard, please contact Dining Services via email at: DiningServices@RIC.EDU.

How to Place a Request through RIC Rooms:

RIC Faculty/Staff:

All RIC faculty/staff members should use their own RIC Rooms accounts to make reservations. You should see "Welcome [Your Name]" displayed there once you have logged into RIC Rooms successfully. Please call the MIS Help Desk at 456-9873 if you have trouble accessing RIC Rooms.

Approved RIC Student Organizations:

All approved RIC student organizations should use their own RIC Rooms accounts to make reservations. You should see "Welcome [Your Name]" displayed there once you have logged onto RIC Rooms successfully. After Entering date, time, and location details, select your group from the dropdown menu. If your group is not listed in the dropdown, contact SELD / SCG for assistance.

Guests of the College:

Please contact College Events & Engagement at 401.456.8900. Our trained events staff will be happy to guide you through the process of securing catering and spaces for your use on campus.

***NOTE: All food requests must be placed through RIC Rooms by the requestor, no later than 5 business days before the scheduled event.**

BEVERAGE OPTIONS

Beverage Service Estimates

Coffee Regular (1.5 Gal)	\$22.95
Decaffeinated Coffee (1.5 Gal)	\$22.95
Tea Assorted (1.5 Gal)	\$22.95
Hot Chocolate (1.5 Gal)	\$22.95
Apple Cider (Seasonal)	MARKET
Lemonade (Gal)	\$5.95
Fruit Punch (Gal)	\$5.95
Sangria Style Fruit Punch (Gal)	\$22.95
Iced Tea (Gal)	\$5.95
Iced Coffee (1.5 Gal)	\$22.95
Water Station (Iced) (3 Gal)	\$10.95
Egg Nog (Seasonal) (1/2 Gal)	\$10.95
Coquito (Gal)	Call for Price
Horchata (Gal)	Call for Price

1 Gal serves 16

1.5 Gal serves 25

BEVERAGE OPTIONS (INDIVIDUAL)

ITEM	MINIMUM ORDER	SERVES	COST
Assorted Sodas (16oz. Cans Pepsi Products)	1	1	\$1.85
Bottled Water (8 oz.)	1	1	\$.95
Bottled Water (16.9 oz.)	1	1	\$1.95
Bubly Sparkling Water	1	1	\$2.55
Tropicana Orange Juice (10 oz. Bottle)	1	1	\$2.45
Tropicana Apple Juice (10 oz. Bottle)	1	1	\$2.45
Tropicana Cranberry Juice (10 oz. Bottles)	1	1	\$2.45
Pure Leaf Brewed Tea: <i>Sweet Tea</i> (18.5 oz.)	1	1	\$2.85
Pure Leaf Brewed Tea: <i>Raspberry</i> (18.5 oz.)	1	1	\$2.85
Milk (1/2 pint): <i>Whole/Skim</i>	1	1	\$1.75
Almond Milk	1	1	\$2.75
Soy Milk	1	1	\$2.75
Lactaid Milk	1	1	\$2.75
Del's Lemonade		100	CALL

Beer & Wine Service

Beer & Wine Service is subject to college approval. Please visit www.Our.RIC.edu for policy and approval details

**Bar Service Fee \$2.50 per person
Plus, applicable (Tips Certified) bartender charges.**

BREAKFAST BUFFETS

RIC Morning Continental

Cut Fruit
Assorted Baked Goods
Yogurt
RIC Honey Granola
Coffee Station

\$7.95 per person
12 Guest Minimum

Rise and Shine!

Sliced Fruit
Scrambled Eggs
Home-fried Potatoes
Bacon or Sausage
Coffee Station

\$9.95 per person
12 Guest Minimum

Good Morning Sunshine!

Sliced Fruit
Scrambled Eggs
Home Fried Potatoes
French Toast or Pancakes
Bacon or Sausage
Coffee Station
Assorted Juices

\$11.95 per person
12 Guest Minimum

RIC Country Breakfast

Cut Fruit
Country Scrambled Eggs
Home-Fried Potatoes
Bacon AND Sausage
Coffee Station
Assorted Juices

\$12.95 per person
12 Guest Minimum

Add a second Western Scrambled Egg as an option to any of the hot breakfast options for only \$.50 /pp

China Service is available for an additional \$2.50 per person.

BREAKFAST (A LA CARTE)

ITEM	MINIMUM ORDER	SERVES	COST
<u>Chilled</u>			
Whole Fruit Assorted	1	1	\$1.25 each
Fresh Fruit Cups	6	6	\$3.25 each
Fresh Sliced Fruit Tray	1	20-25	\$24.95
Fresh Fruit Salad	1	20-25	\$24.95
Yogurt (Individual)	1	1	\$2.75 each
<u>Bakery</u>			
Breakfast Basket (Assortment of all House Baked Goods)	Dozen	12	\$22.95 / dozen
Muffins, Assorted	Dozen	12	\$22.95 / dozen
Breakfast Pastries (Cheese Danish, Apple Danish, Cinnamon Rolls, etc)	Dozen	12	\$22.95 / dozen
Croissants	Dozen	12	\$22.95 / dozen
Scones	Dozen	12	\$22.95 / dozen
Gourmet Breakfast Bread Slices	Dozen	12	\$22.95 / dozen
Donuts	Dozen	12	\$16.95 / dozen
Bagels, Assorted with Cream Cheese	Dozen	12	\$22.95/ dozen
Granola Bars	Each	1	\$1.35 each
<u>Warm</u>			
Breakfast Frittata	½ Pan	12	\$18.95
French Toast Sticks	3 Dozen	12	\$16.95 / 3 dozen

Cold Buffets

Minimum of 12

Premium Sandwich Board

An assortment of our Signature Sandwiches

House-Made Chips

3 oz Cookie

Assorted Sodas and bottled waters

\$12.95

Noontime Sandwich Buffet

An assortment of Sandwiches & Wraps

House-Made Chips

3 oz Cookies

Assorted Sodas and Waters

\$11.95

RIC Garden Buffet

Semi-deconstructed Deluxe House Salad

Choice of two of the following:

Grilled Marinated Chicken Breast

Grilled Sirloin of Beef

Grilled Shrimp

House-Made Chips

3 oz Cookie

Assorted Sodas and bottled waters

\$11.95

All-In Lunchtime Buffet

Selection of Premium Sandwiches
Semi-deconstructed Deluxe House Salad

Choice of two of the following:

Grilled Marinated Chicken Breast

Grilled Sirloin of Beef

Grilled Shrimp

House-Made Chips

3 oz Cookie

Assorted Sodas and bottled waters

\$14.95

RIC Signature Sandwiches

Roast Beef & Munster	With baby spinach and a spicy ancho pepper dressing on our Beestro ciabatta roll	\$8.95
Eggplant Caprese	Lightly breaded and fried eggplant, fresh mozzarella, sliced tomatoes and basil pesto	\$8.95
Mediterranean Salmon Wrap	Roasted salmon, tomatoes, cucumbers, kalamata olives, baby spinach and feta with a light balsamic dressing	\$8.95
Turkey Cobb Wrap	Roast turkey, tomato, fresh avocado, bacon, hard-boiled egg, spring greens, ranch dressing	\$8.95
The Alpine	Turkey, Swiss cheese, honey mustard-ranch dressing, lettuce and tomato on our Beestro ciabatta roll	\$8.95
Beestro Chicken Sandwich	Grilled chicken breast with Swiss cheese, pickles, lettuce, and a spicy aioli	\$8.95
Toasted Anchor	Muenster and American cheeses, prosciutto, basil, and tomato on our Beestro ciabatta roll	\$8.95

SANDWICHES & WRAPS

Finger Sandwich Assortment I	An assortment of chicken salad, tuna salad, and seafood sandwiches on fresh baked finger rolls. Includes 30 finger sandwiches.	\$45.00
Finger Sandwich Assortment II	An assortment of ham & cheese, roast beef, and turkey, on fresh baked finger rolls. Includes 30 finger sandwiches.	\$50.00
Chicken Salad	Chicken salad, with lettuce on a bulky roll or tortilla wrap	\$6.95
Tuna Salad	Tuna salad, with lettuce on a bulky roll or tortilla wrap	\$6.95

Seafood Salad	Seafood salad with lettuce on a bulky roll or tortilla wrap	\$6.95
Roast Turkey	Roast turkey breast, lettuce, and tomato on a bulky roll or tortilla wrap	\$6.95
Baked Ham & Swiss	Country style baked ham and Swiss on a bulky roll or tortilla wrap	\$6.95
Roast Beef & Cheddar	Rare roast beef, mild cheddar cheese, lettuce, and tomato on a bulky roll or tortilla wrap	
Italian Grinder	Salami, ham and spicy pepperoni with lettuce and tomato on a torpedo roll or tortilla wrap	\$6.95
Chicken Caesar Wrap	Romaine lettuce, Parmesan cheese, grilled chicken breast, croutons, and Caesar dressing on a tortilla wrap	\$6.95
Turkey Club	Roasted turkey, bacon, lettuce, and tomato on Vienna white bread or a tortilla wrap	\$6.95
Chicken Club	Grilled chicken strips, bacon, lettuce and tomato on Vienna white bread or a tortilla wrap	\$6.95
Roasted Vegetable	Roasted garden vegetables with a light balsamic dressing on a bulky roll or tortilla wrap	\$6.95
Mediterranean	Hummus, lettuce, tomato, cucumber, red onion, banana peppers, and black olives on a bulky roll or tortilla wrap	\$6.95
B.L.T.	Bacon, lettuce, tomato, on Vienna white bread or a tortilla wrap	\$6.95

All Sandwiches and Wraps are a la carte and include condiments

BOXED MEALS

*Freshly prepared and individually packaged
for your convenience*

Convenience Meal I

Choice of everyday sandwich
on a Fresh Baked Bulky Roll

Potato Chips
3 oz Cookie
Bottled Water
Condiments
Utensil Pack

\$11.95

Convenience Meal II

Choice of Premium Sandwich

Potato Chips
3 oz Cookie
Bottled Water
Condiments
Utensil Pack

\$12.95

Convenience Meal III

Choice of Garden Harvest Salad or Caesar Salad

Whole Fresh Fruit
3 oz Cookie
Bottled Water
Dressing
Utensil Pack

\$9.95

With Chicken or Grilled Shrimp \$11.95

CAFÉ STYLE 16-inch GOURMET PIZZAS

Presented in 12 Slices

<u>Item</u>	<u>Description</u>	<u>Cost</u>
Three Cheeses	A blend of mozzarella, cheddar, and provolone cheeses	\$12.95
Veggie Patch	Italian herbs, garlic, ripe tomatoes, squash, zucchini, broccoli, mushrooms, and onions	\$13.95
Pepperoni	A classic pepperoni and cheese pizza	\$13.95
Margherita	Pizza sauce, Fresh mozzarella, three cheese blend, and sliced tomatoes with a basil pesto drizzle	\$13.95
Buffalo Chicken	Spicy chicken with mozzarella and blue cheese	\$13.95
Meat Seekers	Bacon, Pepperoni, and Sausage	\$14.95
BBQ Chicken	Sweet and Tangy BBQ chicken and bacon with our three cheese blend	\$13.95
Chicken Bacon Ranch	Ranch dressing base with grilled chicken, bacon, and three cheeses	\$13.95
Gluten Free Cheese Pizza	12 inch Gluten Free Pizza with garden vegetables	\$13.95
BUILD YOUR OWN	Choose From Pepperoni, Sausage, Bacon, Chicken, Mushroom, Onion, Pepper, BBQ Sauce	\$12.00 + \$1.00 per topping

SPECIALTY PLATTERS

<u>Item</u>	<u>Description</u>	<u>Cost</u>
Deluxe Cheese Platter	Swiss, Provolone, Cheddar, and crackers. Serves 10 guests	\$21.95
Vegetable Crudit� with Ranch Dressing	An assortment of fresh crunchy vegetables. Serves 10 guests	\$21.95
Roasted Vegetable Platter	Mixture of seasonal roasted vegetables. Serves 10 guests	\$21.95
Charcuterie Board	An assortment of fine Italian meats and cheeses, served with accompaniments	\$24.95
Fresh Fruit Salad	Honeydew, cantaloupe, pineapple, and grapes. Serves 10 guests	\$21.95
Middle Eastern Dipping Platter	A hummus base topped with fresh diced tomatoes and cucumbers, black olives, and feta, served with grilled pita chips, tabbouleh and tzatziki. Serves 10 guests	\$22.95
Party Pizza	Our 16" Beestro pizza cut into party style squares, typically half cheese and half pepperoni. Serves 25.	\$13.95
Grilled Pizza Platter	Grilled flatbread with Pesto & Parmesan and Basil marinara & Mozzarella. Serves 25.	\$17.95
Chips & Salsa	House fried tortilla chips with fresh tomato salsa. Serves 10 guests.	\$10.95

SUSHI PLATTERS

**Sushi Platters include wasabi, soy sauce and chop sticks
36 pieces per platters**

CALL FOR PRICING

<u>Item</u>	<u>Description</u>	<u>Cost</u>
California Roll	Imitation crab, avocado and cucumber	MARKET
Spicy Tuna Roll	Tuna with spicy sauce, avocado and cucumber	CALL
Vegetable Combo	Avocado, cucumber and Inari	FOR
Salmon & Cucumber Roll	Salmon and cucumber	PRICE

HORS D'OEUVRES

Hors d'oeuvres are sold by the dozen with a minimum order of two dozen per type.

<u>Item</u>	<u>Description</u>	<u>Cost</u>
Bacon Wrapped Scallops	Sea scallops wrapped in bacon with a light dusting of brown sugar	\$26.95 / Dz
Beef Empanadas	Cilantro-lime seasoned beef & spices wrapped in a crisp crescent dough	\$26.95/ Dz
Beef Teriyaki Skewer	Tender steak with a rich teriyaki marinade	\$26.95/ Dz
Beef Wellington	Beef tenderloin with Duxelles in a butter puff pastry	\$26.95/ Dz
Breaded Jalapeno Cheddar Bites	Breaded jalapeno pepper stuffed with creamy cheddar cheese	\$15.95/ Dz
Focaccia Bruschetta	Tomato, basil and mozzarella cheese, finished with a balsamic glaze	\$15.95/ Dz
Chicken Fingers	Served with honey mustard dipping sauce	\$18.95/ Dz
Chicken Teriyaki Skewer	Chicken tenderloin with a rich teriyaki marinade	\$26.95/ Dz
Chicken Wings	Your choice of Seasoned/Buffalo/Teriyaki	\$21.95/ Dz
Cocktail Meatballs with Sweet Chili Sauce	Mini meatballs served in sweet chili sauce	\$18.95/ 2 Dz
Coconut Breaded Shrimp	Fried jumbo shrimp with a sweet coconut breading	\$18.95/ Dz
Crab Rangoon	Wontons with a creamy and lightly sweet crabmeat filling	\$18.95/ Dz
Frank 'n' Puff Pastry	Mini frankfurter wrapped in buttery puff pastry	\$18.95/ Dz
House Cut Chips	Fresh fried in house; a campus favorite.	\$12.95/Dz
Mini Crab Cake	Lightly fried lump crab with parsley, lemon and spices	\$26.95/ Dz
Mozzarella Sticks	Served with marinara sauce	\$12.95/ Dz

Petite Spring Rolls	Thin and crispy spring roll wrapper filled with fresh vegetables, seasonings and soy sauce	\$18.95/ Dz
Shrimp Cocktail	Jumbo shrimp served with cocktail sauce and lemon	14.95 / Dz
Spanakopita	Seasoned spinach and feta wrapped in flaky phyllo dough	\$14.95/ Dz
Stuffed Mushroom Caps	Garden vegetables, cracker crumbs and fresh herbs	\$14.95/ Dz
Tomato Mozzarella Arancini	Risotto croquettes filled with creamy mozzarella and roasted tomato	\$14.95 Dz
Pakorras	Golden fried spicy Indian vegetable fitters, served with mango chutney	\$14.95 Dz
Samosas	Potato and green pea filled dumplings, served with mango chutney	\$14.95 Dz
Lemongrass Chicken Pot Stickers	Chicken, scallion, garlic and citrus flavors fried in a crispy wonton wrapper	\$14.95 Dz
Vegetable Dumplings	Edamame & Chinese vegetables fried in a crispy wonton wrapper	\$14.95 Dz
Macaroni & Cheese Bites	Tempura battered Macaroni & cheese nuggets served with marinara and ranch	\$14.95 Dz

DESIGN YOUR OWN BUFFET

(12 guest Minimum)

Assorted Dinner Rolls Served with Butter and Margarine

Choose One (1) of the Following Salads:

Tossed Salad Mixed Field Greens Salad

Choice of Entrée(s)

Entrée choices are available on pages 17 - 21

Buffets may have either one or two entrees. If one entrée is selected the price of the Buffet would be the price listed for the entrée chosen. If two entrees are chosen, the higher priced entrée is considered the primary entrée and the lower priced entrée is considered the second entrée.

Choose One Accompaniment:

Jasmine Rice, Rice Pilaf, Mashed Potato, Roasted Red Bliss Potatoes,
Gemelli Pasta with Olive Oil

Choose of One Vegetable:

Roasted String Beans, Sweet Kernel Corn, Herbed Baby Carrots,
Roasted Squash Medley

Choose Two Desserts:

House-Baked Cookies, Chocolate Layer Cake, Carrot Cake, Strawberry
Poundcake, Cheesecake, Apple Pie, Blueberry Pie

Soda and Water

Pasta and Carving Station Options are listed on pages 21 - 22

Includes quality paper and cutlery service

Linen /china service is available for an additional \$2.50 pp.

PASTA ENTRÉE OPTIONS

(Minimum Order per Entrée is 12)

Pasta	Description	Buffet Entrée Price	Second Buffet Entrée Price
Mac & Cheese	Elbow pasta with cheddar cheese sauce	\$13.95	\$5.95
Chicken & Broccoli Alfredo	Chicken and broccoli in a creamy alfredo sauce	\$14.95	\$5.95
Stuffed Shells	Large shell pasta, stuffed with ricotta cheese and marinara	\$13.95	\$5.95
Baked Pasta	Penne Pasta baked with marinara topped with a blend of melted cheeses	\$13.95	\$5.95
Brown Butter Gnocchi	Potato dumplings tossed in a brown butter and herb sauce	\$13.95	\$5.95
Penne Primavera	Fresh summer vegetables tossed in a garlic white wine sauce	\$13.95	\$5.95

POULTRY ENTRÉE OPTIONS

(Minimum Order per Entrée is 12)

Chicken Beurre Blanc (GF)	Grilled chicken breast finished in a light white wine, garlic and herb sauce	\$14.95	\$5.95
Chicken Piccata (GF)	Sautéed chicken breast in a lemon butter sauce with capers	\$14.95	\$5.95
Chicken Parmesan	Lightly fried chicken breast, with marinara sauce & melted Mozzarella cheese	\$14.95	\$5.95
Barbecue Chicken (GF)	Dry spice rubbed chicken breast, glazed with a sweet BBQ sauce	\$14.95	\$5.95
Chicken Marsala	Sautéed chicken breast with mushrooms and a Marsala wine sauce	\$14.95	\$5.95
Chicken Cordon Bleu	Breaded & baked chicken breast stuffed with ham and Swiss cheese, finished with sauce supreme	\$14.95	\$5.95
Teriyaki Chicken (GF)	Grilled chicken breast, marinated in a sweet Teriyaki sauce	\$14.95	\$5.95
Chicken Tenders	Breaded and fried chicken tenderloins, served with a choice of dipping sauce	\$14.95	\$5.95
Roast Turkey (GF)	Oven roasted turkey breast with pan gravy	\$14.95	\$5.95

BEEF & PORK, ENTRÉE OPTIONS

(Minimum Order per Entrée is 12)

Item	Description	Buffet Entrée Price	*Second Buffet Entrée Price*
<u>Beef</u>			
Tenderloin Medallions	Grilled beef tenderloins steaks with choice of sauce (Burgundy Demi-Glace or Peppercorn Cream Sauce)	Market Price	Market Price
Yankee Pot Roast	Chuck roast of beef, slow roasted with root vegetables and served with brown gravy	\$15.95	\$6.95
Beef Short Ribs	Tender beef braised with red wine and rosemary, served with classic demi-glace	\$16.95	\$6.95
<u>Pork</u>			
Roast Pork Tenderloin	Tender grilled medallions with a RIC honey-Dijon sauce	\$14.95	\$5.95
Pork Pernil	Slow roasted pork shoulder marinated with garlic, oregano and citrus.	\$14.95	\$5.95

SEAFOOD ENTRÉE OPTIONS

(Minimum Order per Entrée is 12)

Item	Description	Buffet Entrée Price	Second Buffet Entrée Price
Grilled Salmon Teriyaki	Grilled salmon with a sweet Teriyaki Sauce	\$16.95	\$5.95
Baked Haddock	Baked haddock with our own butter sauce	\$16.95	\$5.95
Crumb Topped Cod	Baked cod, topped with buttery cracker crumbs and lemon	\$16.95	\$5.95
Shrimp Scampi	Shrimp sautéed with garlic, herbs, white wine and olive oil and butter	\$16.95	\$5.95

VEGETARIAN ENTRÉE OPTION

Eggplant Parmesan	Stacks of fried eggplant, topped with marinara and melted mozzarella cheese	\$14.95	\$5.95
Chana Masala	Chickpeas, garlic and sweet onion simmered in a light and creamy tomato curry sauce	\$14.95	\$5.95

Stuffed Portabello Mushroom	Jumbo caps filled with roasted vegetables and buttery cracker crumbs	\$14.95	\$5.95
Tofu & Vegetable Coconut Curry	Roasted tofu and vegetables simmered in a lightly sweet vegan coconut curry sauce	\$14.95	\$5.95

PASTA STATIONS

Pasta Stations are available to complement any
Buffet or Reception
\$6.95 pp plus applicable labor charges

Pasta Choices

(Choice of two)

Penne – Gemelli – Gnocchi – Cheese Ravioli
– Cheese Tortellini -

Pasta Sauce Selection

(Choice of two)

Marinara – Bolognese – Garlic, White Wine – Alfredo
- Basil Pesto -

Each pasta selection is accompanied by your choice of two sauces.
Additional sauces are available at \$0.50 per order with a 20-order minimum.

Labor Charges \$35.00 / hr.

CARVING STATIONS

Carving Stations are available to complement any
Buffet or Reception
\$6.95* pp plus applicable labor charges

Available Selections:

Roast Turkey Breast with Pan Gravy:

Accompanied by a cranberry sauce

Roast Tenderloin of Beef with au jus:

Served with horseradish cream sauce

MARKET

Mojo Roast Pork Tenderloin with citrus au jus

Baked Virginia Ham:

Served with RIC Honey Mustard

Labor Charges \$35.00 / hr.

BBQ OPTIONS

BBQ Option I

Hot Dogs, Hamburgers, and Veggie Burgers

Potato Chips

Lemonade

Condiments

3 oz Cookies

\$10.95 per person

BBQ Option II

Hot Dogs, Hamburgers, and Grilled Portobello Caps

Plus Grilled Chicken

Potato Chips

Lemonade

Condiments

3 oz Cookies

\$12.95 per person

BBQ Option III

Grilled Chicken

Grilled Sweet Italian Sausage, Peppers and Onions

Grilled Portobello Caps

House-Made Potato Chips

Lemonade

Condiments

3 oz Cookies

\$12.95 per person

All BBQ options include quality paper and cutlery service.
For other BBQ requests, please contact Donovan Dining Center.

DESSERTS

<u>Item</u>	<u>Minimum Order</u>	<u>Price</u>
Apple Turnovers	Each	\$2.25
Assorted Mousse Cups	Dozen	\$14.95
Assorted Mini Dessert Pastries	Dozen	\$10.95
Baklava	Dozen	\$14.95
Brownie, Gluten-Free	Each	\$2.25
Brownie, Wedge	Dozen	\$12.95
Chocolate Chip Cookie, Gluten-Free	Each	\$1.95
Chocolate Chip Cookie, Regular	Each	\$1.95
Chocolate Dipped Strawberry	Each	\$1.95
Coconut Macaroons	Dozen	\$10.95
Éclairs, Small	Dozen	\$10.95
Mini Lemon Bars	Dozen	\$10.95
Mini Cannoli	Dozen	\$14.95
Oatmeal Cookie, Regular	Each	\$1.95
Chocolate-Dipped Pretzel Rods	Each	\$1.95
Strawberry Shortcake	Slice	\$1.95
Sugar Cookies, Regular	Each	\$1.95
Mango Pound Cake	Each	\$1.95
 <u>Bakery Fresh Pies:</u>		
Apple Crisp with Whipped Cream	Slice	\$2.45
Apple Pie	Slice	\$2.45
Blueberry Pie	Slice	\$2.45
Chocolate Cream Pie	Slice	\$2.45
 <u>Gourmet Cakes:</u>		
Carrot Cake	Slice	\$2.45
Cheesecake	Slice	\$2.45
Double Chocolate Layer Cake	Slice	\$2.45
Lemon Mousse	Slice	\$2.45
Cupcakes, Assorted	Dozen	Call for Price
Full Sheet Cake	Each	Call for Price
Half Sheet Cake	Each	Call for Price
Ice Cream Sundae Bar (Minimum 30 People)	Each	\$5.95
LABOR TO SCOOP \$35 per hr.		



Healthy Meeting Guidelines

PURPOSE

To support and promote a healthy Rhode Island workforce by encouraging healthy eating and physical activity.

SCOPE

These guidelines apply to meetings, trainings, conferences, workshops, summits, or other public events funded, sponsored, or hosted by participating State agencies and/or any of their contractual partners. Other community and State agency partners are also strongly encouraged to adopt similar guidelines or policies using this as a template.

RECOMMENDED GUIDELINES

GENERAL

- When sending out meeting invitations, ask guests if there are any special dietary needs or allergies including, but not limited to, vegetarian, vegan, and gluten free diets.
- Confirm that the food vendor can accommodate any special dietary needs and is aware of any potential food allergies.
- Work with vendors willing to utilize the RIDOH Nutrition Guidelines for Snacks and Meals.
- Offer opportunities for physical activity breaks that are relevant and appropriate for attendees and the available space.

NUTRITION

BEVERAGES

- Have water available throughout the event, using pitchers rather than individual bottles whenever possible.
- Serve low- or no-calorie beverages that do not contain added sugar such as water, coffee, tea, unsweetened iced tea, or flavored seltzer waters.
- Offer only low-fat or fat-free options when serving milk, avoiding whole milk and cream.
- Limit beverages with artificial, non-caloric sweeteners.

MEALS/SNACKS

- Do not serve fried foods such as pastries, donuts, fried chicken, French fries, or chips.
- Choose local food options whenever possible.
- Try to ensure that at least 50% of every meal comes from fruits and vegetables.
- Provide fruits and vegetables as snacks.
- Serve food and condiments prepared with minimal amounts of fats and salt.
- Serve 100% whole grains such as brown rice, oatmeal, and whole wheat.
- Whenever possible, offer foods in single-serving portions.
- Serve only low-fat or fat-free dairy products and limit artificial, non-caloric sweeteners. Whenever possible, offer plain options instead of low or reduced sugar.
- Limit chicken, fish and other protein servings to four-ounce portions that are baked, broiled, grilled, and low in sodium.



Healthy Meeting Guidelines

RECOMMENDED GUIDELINES, CONTINUED

PHYSICAL ACTIVITY

- Whenever possible, break up extended sitting time to allow for stretching or walking breaks. Let attendees know that it is acceptable to stand or move throughout the meeting space as needed.
- Build physical activity breaks into the agenda as appropriate. These breaks can be for organized physical activity opportunities (guided stretch breaks, group movement breaks, walking/running groups, etc.) or informal activities.
 - Offer at least one 10-minute break for meetings lasting 90 minutes or more.
 - Offer at least one 30-minute break for meetings lasting 3 hours or more.
- For all day meetings and/or conferences, support appropriate physical activity before, during, and after the event.
- Provide adapted programming or alternative activities for those with physical disabilities.

BREASTFEEDING ACCOMMODATIONS

- Provide reasonable time and space accommodations for attendees to breastfeed or pump breastmilk throughout the meeting.
 - Provide access to a lactation room that is:
 - Private and can be locked from the inside
 - Separate from the bathrooms and meeting rooms
 - Cleaned and sanitized regularly
 - Equipped with comfortable chairs, electric plugs, a table, and whenever possible a sink and fridge.