



401-709-8500

CATERING@RISD.EDU

WINTER 2019

RISD DINING + RISD CATERS MAKES EVERY ATTEMPT TO IDENTIFY ALL MAIN FOOD ALLERGENS IN OUR MENU ITEMS. THE MET AND RISD CATERS KITCHENS ARE ENTIRELY NUT-FREE; HOWEVER, OUR KITCHENS DO PREPARE FOODS AND USE INGREDIENTS THAT CONTAIN DAIRY, EGGS, FISH, SHELLFISH, WHEAT AND SOY. IF YOU HAVE ANY TYPE OF FOOD ALLERGY, PLEASE MAKE US AWARE WHEN PLACING YOUR ORDER.

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

V.05

BREAKFAST

CONTINENTAL \$6 PER PERSON

FRUIT SALAD

PASTRY MAY INCLUDE MUFFINS, CROISSANTS, SCONES OR QUICK BREADS

CHOICE OF ONE: COFFEE, DECAFFEINATED COFFEE, OR ASSORTED TEAS

FRIITATA \$15 EACH

12 PORTIONS

SEASONAL SELECTIONS:

- ROASTED POTATO + WILD MUSHROOM WITH AGED CHEDDAR **veg GF**
- ROASTED BROCCOLI, LOCAL KALE, CARAMELIZED ONIONS + PARMIGIANO **veg GF**

QUICHE \$ 15 EACH

8 PORTIONS

SEASONAL SELECTIONS:

- ROASTED POTATO + WILD MUSHROOM WITH AGED CHEDDAR **veg**
- ROASTED BROCCOLI, LOCAL KALE, CARAMELIZED ONIONS + PARMIGIANO **veg**

HARD BOILED EGGS **GF** \$1.00 EACH

GRANDY OATS OATMEAL CUPS **GF** \$3.50 EACH

NARRAGANSETT CREAMERY INDIVIDUAL YOGURTS \$1.75 EACH

MAKE YOUR OWN PARFAIT **GF veg** \$2.50 PER PERSON

BULK VT CABOT PLAIN WHOLE MILK GREEK YOGURT

GLUTEN FREE GRANOLA, DRIED FRUITS

FRUIT SALAD **GF**

SMALL \$20.00- SERVES APPROXIMATELY 10

MEDIUM \$40.00- SERVES APPROXIMATELY 20

LARGE \$60.00-SERVES APPROXIMATELY 30

SLICED FRUIT PLATTER **GF**

SMALL \$25.00- SERVES APPROXIMATELY 10

MEDIUM \$50.00- SERVES APPROXIMATELY 20

LARGE \$75.00-SERVES APPROXIMATELY 30

FRESH BERRIES **GF** \$20.00 PER BOWL

SERVES APPROXIMATELY 10 GUESTS

MORNING PASTRY

ASSORTED BREAKFAST PASTRIES \$23.00 PER DOZEN
MAY INCLUDE MUFFINS, SCONES, CINNAMON ROLLS, CROISSANTS, QUICK BREADS

MUFFINS \$15.00 PER DOZEN
BLUEBERRY, LEMON POPPY, MOCHA FUDGE, BANANA

MINI SCONES \$18.00 PER DOZEN
DOUBLE CHOCOLATE, LEMON POPPY, BACON CHEDDAR + CHIVE

MINI CROISSANTS \$21.00 PER DOZEN
PLAIN CROISSANTS SERVED WITH JAM

QUICK BREADS \$18.00 PER LOAF
15 FULL SLICES OR 30 HALF SLICES
BANANA, BLUEBERRY, LEMON

BAGELS \$21.00 PER DOZEN
ACCOMPANIED BY CREAM CHEESE, BUTTER, AND JAMS
PLAIN, POPPY SEED, CINNAMON RAISIN, AND SESAME

BEVERAGES

SUN ROASTER FAIR TRADE COFFEE: CAFFEINATED OR DECAFFEINATED
COCONUT OR SOY MILK AVAILABLE ON REQUEST
SMALL \$22.00 - APPROXIMATELY 15 SERVINGS
MEDIUM \$66.00 - APPROXIMATELY 45 SERVINGS
LARGE \$120.00 - APPROXIMATELY 75 SERVINGS

HOT CHOCOLATE, HOT TEA, ICED BLACK TEA, ICED GREEN TEA, OR LEMONADE
SMALL \$12.50- APPROXIMATELY 15 SERVINGS
MEDIUM \$35.00- APPROXIMATELY 45 SERVINGS
LARGE \$66.50- APPROXIMATELY 75 SERVINGS

WATER DISPENSER
SMALL \$10.50- APPROXIMATELY 15 SERVINGS
MEDIUM \$21.00- APPROXIMATELY 45 SERVINGS
LARGE \$35.00- APPROXIMATELY 75 SERVINGS

BEVERAGES

POLAR SODAS, \$1.25 EACH

COLA, DIET COLA, ORANGE, OR GINGER ALE

SPINDRIFT, \$2.50 EACH

MASSACHUSETTS-MADE, UNSWEETENED SPARKLING WATER WITH FRESH JUICES

GRAPEFRUIT, BLACKBERRY, STRAWBERRY

BOTTLED STILL WATER, \$1.50 EACH

SPARKLING WATER, \$1.50 EACH

LEMON, LIME, OR PLAIN

1L PELLEGRINO, \$3.00 EACH

FRESHLY SQUEEZED JUICE, \$2.00 PER PERSON

LOCAL APPLE CIDER (SEASONAL), ORANGE JUICE OR GRAPEFRUIT JUICE

JUICE

ORANGE, GRAPEFRUIT, APPLE, CRANBERRY

SMALL \$15.00- APPROXIMATELY 15 SERVINGS

MEDIUM \$45.00- APPROXIMATELY 45 SERVINGS

LUNCH

SELECTION OF SALADS

DECONSTRUCTED

SMALL (SERVES 6-8) \$72.00
MEDIUM (SERVES 12-16) \$144.00
LARGE (SERVES 20-25) \$225.00

TOSSED

SMALL (SERVES 6-8) \$40.00
MEDIUM (SERVES 12-16) \$80.00
LARGE (SERVES 20-25) \$125.00

SEASONAL: TAKE ADVANTAGE OF WHAT'S IN SEASON BY LETTING US PUT TOGETHER
A SALAD FEATURING PRODUCE FROM LOCAL FARMS

GREEK-ISH: - ZAATAR-FRIED CHICKPEAS, MARINATED CUCUMBER & TOMATO, ROASTED EGGPLANT,
KALAMATA OLIVES & CRUMBLD FETA, LEMON-OREGANO VINAIGRETTE **veg GF**

CLASSIC COBB: MARINATED BABY TOMATOES, SHAVED RADISH, HARDBOILED EGG, CRUMBLD
GORGONZOLA, SMOKED BACON & HOUSE-MADE AVOCADO GREEN GODDESS

ASIAN: SESAME-ROASTED CARROTS, CAULIFLOWER + SHIITAKES, GINGER-MARINATED CUCUMBER,
CRISPY RICE NOODLES + HOUSE-MADE PONZU-TAMARI VINAIGRETTE **v GF**

GRILLED VEGETABLES: GRILLED ZUCCHINI, EGGPLANT + PORTABELLA MUSHROOMS,
ROASTED PEPPERS, CRUMBLD CHEVRE + BALSAMIC VINAIGRETTE **veg GF**

****ONLY AVAILABLE DECONSTRUCTED****

SOUTHWESTERN: BLACK BEAN-MANGO SALSA,
SALSA FRESCA WITH CRUMBLD QUESO FRESCO,
CRISPY TORTILLAS+ AVOCADO-CILANTRO VINAIGRETTE **veg GF**

**** ONLY AVAILABLE DECONSTRUCTED ****

PROTEIN ADD-ONS:

BEEF, SALMON, OR SHRIMP \$4.25 PER PERSON
CHICKEN OR TOFU \$3.00 PER PERSON

SIDE SALADS

\$25.00 SERVES APPROXIMATELY 10

- PASTA SALAD: ROASTED WILD MUSHROOMS, AUTUMN GREENS
WHITE BALSAMIC VINAIGRETTE **v**
- QUINOA SALAD: ROASTED ROOT VEGETABLES + SHERRY-MAPLE VINAIGRETTE **v GF**
- LENTIL SALAD: MADRAS- ROASTED CAULIFLOWER + PICKLED RED ONION **v GF**

SELECTION OF SANDWICHES

GF OPTION AVAILABLE ON REQUEST- PLEASE CONTACT SALES TEAM FOR DETAILS

PLATTERED SANDWICHES \$ 8.50 EACH

BAGGED LUNCHES \$13.50 EACH

*INCLUDES INDIVIDUALLY WRAPPED SANDWICH, DRY SNACK OR WHOLE FRUIT,
COOKIE, AND SODA OR WATER*

BUILD YOUR OWN LUNCH \$12.50 EACH

BAGS AVAILABLE ON REQUEST

*INCLUDES PLATTERED SANDWICH, DRY SNACK OR WHOLE FRUIT,
COOKIE, AND SODA OR WATER*

- PROVENÇAL TUNA SALAD WITH KALAMATA OLIVES, CARAMELIZED ONIONS + CAPERS
- ROAST BEEF WITH CARAMELIZED ONION-HORSERADISH AIOLI, ARUGULA, + SWISS
- PARISIAN ROASTED HAM, DIJON MUSTARD, CORNICHONS + WHIPPED BUTTER
- CAJUN-BLACKENED CHICKEN, CHIPOTLE-MAPLE AIOLI + BANANA PEPPERS
- ROASTED TURKEY, PICKLED RED ONIONS, MAPLE DIJON + AGED CHEDDAR
- GRILLED VEGETABLES, FRESH MOZZARELLA, KALAMATA TAPENADE + FRESH BASIL **veg**
- ZAATAR-FRIED CHICK PEAS + ROASTED TOMATO WRAP WITH MARINATED CUCUMBERS, TAHINI HUMMUS + CRUMBLED FETA **veg**
- TERIYAKI-GRILLED ORGANIC TOFU, SHAVED RADISH + CUCUMBER SALAD WITH PICKLED GINGER **v**
- SWEET CHILI-ROASTED CAULIFLOWER WRAP WITH PICKLED RED ONIONS, TAHINI HUMMUS + ARUGULA **v**

WINTER IN NEW ENGLAND SELECTIONS:

- ROASTED BUTTERNUT SQUASH, HOUSE-MADE JALAPENO-CRANBERRY SOUBISE + PICKLED REDS **v**
- WALDORF CHICKEN SALAD: GRILLED CHICKEN WITH LOCAL APPLES, CANDIED PUMPKIN SEEDS, HOUSE PICKLED RAISINS + MAPLE- APPLE CIDER VINAIGRETTE

PETITE SANDWICH OPTIONS: \$18.00 PER DOZEN

TRADITIONAL TURKEY, ROAST BEEF, HAM AND SWISS, OR CLASSIC TUNA

PETITE LOBSTER ROLLS \$42.00 PER DOZEN

SERVED IN SOFT FINGER ROLLS WITH HOUSE-MADE LEMON AIOLI

PETITE TERIYAKI CHICKEN BANH MI \$33.00 PER DOZEN

CUCUMBER ESCABECHE, SAMBAL AIOLI

SMORGASBORDS

SMALL (SERVES 6-8) \$72.00

MEDIUM (SERVES 12-16) \$144.00

LARGE (SERVES 20-25) \$225.00

MEDITERRANEAN MEZZE: ROASTED WILD MUSHROOMS, ROASTED TOMATOES + SWEET PEPPERS,
MARINATED MOZZARELLA, KALAMATA OLIVES, BASIL PESTO, TAHINI HUMMUS **veg GF**
ACCOMPANIED BY GREENS, HOUSE-BAKED LAVASH, + HOUSE-MADE BALSAMIC VINAIGRETTE

ANTIPASTI: ROASTED PEPPERS + ARTICHOKEs, MARINATED FRESH MOZZARELLA,
KALAMATA OLIVE-SUNDRIED TOMATO BRUSCHETTA, CURED SALAMIS **GF**
ACCOMPANIED BY GREENS, SLICED BAGUETTE + HOUSE-MADE BALSAMIC

SOUP

CARNIVORE OR HERBIVORE \$36.00

APPROXIMATELY 16 SERVINGS

INDIVIDUAL SOUP SERVINGS \$2.50 PER PERSON

HOUSE MADE BRICK OVEN PIZZA

16" CHEESE PIZZA \$12.95

TRADITIONAL TOMATO SAUCE WITH MOZZARELLA AND PROVOLONE

BUILD YOUR OWN PIZZA:

CHOICE OF SAUCE: TRADITIONAL TOMATO, BASIL PESTO, GARLIC AND OLIVE OIL, ALFREDO CREAM

ADDITIONAL TOPPINGS \$1.00 EACH

ROASTED MUSHROOMS
FRESH BELL PEPPERS
FRESH TOMATO
CHICKEN

RED ONIONS
EGGPLANT
PEPPERONI
GOAT CHEESE
FRESH MOZZARELLA

KALAMATA OLIVES
ROASTED RED PEPPERS
SAUSAGE
RICOTTA

STATIONARY HORS D' OEUVRES

MINIMUM ORDER 3 DOZEN PER EACH ITEM

- RI DANIELLE PROSCIUTTO WRAPPED BARDEN ORCHARD APPLES GF \$18.00/DOZEN
- ROASTED WILD RED SHRIMP, AVOCADO GREEN GODDESS OR CLASSIC COCKTAIL GF \$18.00/DOZEN
- SMOKED CHICKEN AND FINGERLING SKEWERS WITH CATALAN ROMESCO SAUCE GF \$15.00/DOZEN
- JAMAICAN JERKED CHICKEN AND PINEAPPLE SKEWERS, CARIBBEAN MANGO GLAZE GF \$15.00/DOZEN
- ANGUS BEEF TENDERLOIN POPOVERS WITH ROASTED GARLIC AIOLI + ARUGULA \$18.00/DOZEN
- VEGETARIAN TARTS SEASONAL SELECTIONS \$15.00/DOZEN

CHOOSE ONE:

- ROASTED WILD MUSHROOM WITH HOUSE-MADE BOURSIN + FRESH THYME veg
- ZAATAR ROASTED BUTTERNUT SQUASH, WHIPPED FETA + PICKLED MUSTARD SEEDS veg

RECEPTION PLATTERS

FRUIT & CHEESE PLATTER \$60.00 EACH

SERVES UP TO 30 GUESTS

FRENCH BRIE, VT AGED CHEDDAR AND FRESH CHEVRE
GARNISHED WITH BUNCHES OF GRAPES, DRIED APRICOTS, DRIED CRANBERRIES
AND SEASONAL FRESH FRUIT. SERVED WITH CRACKERS

POTSTICKER PLATTER \$45.00 EACH

SERVES APPROXIMATELY 25 GUESTS

CHOICE OF ONE: CHICKEN TERIYAKI, EDAMAME v, PORK + KIMCHI
WITH PONZU DIPPING SAUCE

SEASONAL PIZZETTE \$45.00 EACH

SERVES APPROXIMATELY 25 GUESTS

HOUSE-BAKED THIN CRUST PIZZETTE WITH LOCALLY-SOURCED CHEESES + WINTER VEGETABLES

TIER ONE PLATTERS

SMALL \$20.00- SERVES APPROXIMATELY 10

MEDIUM \$40.00- SERVES APPROXIMATELY 20

LARGE \$60.00-SERVES APPROXIMATELY 30

- HUMMUS AND HOUSE-MADE PITA CHIPS v
- TORTILLA CHIPS AND PICO DE GALLO GF v
- SEASONALLY INSPIRED VEGETABLE CRUDITÉ, AVOCADO GREEN GODDESS DIP GF v
- HOUSE-BAKED SOFT PRETZEL STICKS WITH DIJON DIP v
- HOUSE-MADE POTATO CHIPS & AVOCADO GREEN GODDESS DIP GF v

GF GLUTEN FREE

veg VEGETARIAN

v VEGAN

TIER TWO PLATTERS

SMALL \$25.00- SERVES APPROXIMATELY 10

MEDIUM \$50.00- SERVES APPROXIMATELY 20

LARGE \$75.00-SERVES APPROXIMATELY 30

- BRUSCHETTA BOARD: SEASONALLY-INSPIRED BRUSCHETTA WITH HOUSE-MADE CROSTINO
 - MADRAS-ROASTED CARROTS, PICKLED RAISINS + FRESH CILANTRO GF V
 - TUSCAN WHITE BEAN, PERUVIAN PEPPERS + ROASTED GARLIC GF V
 - TORTILLA CHIPS WITH A DUO OF HOUSE-MADE SALSAS GF V
 - HOUSE-MADE PICO DE GALLO
 - MANGO, BLACK BEAN + PICKLED RED ONION SALSA

TIER THREE PLATTERS

SMALL \$50.00- SERVES APPROXIMATELY 10

MEDIUM \$100.00- SERVES APPROXIMATELY 20

LARGE \$150.00-SERVES APPROXIMATELY 30

- ARTISAN CHEESE BOARD
NEW ENGLAND SOURCED ARTISAN CHEESES SERVED WITH FULL BLOOM APIARY CT HONEY COMB & MEMBRILLO, WINTER FRUIT GARNISH AND CRACKERS
- LOCALLY-MADE & IMPORTED CHARCUTERIE PLATTER
ASSORTED CURED MEATS, SALAMIS, PÂTÉ, HOUSE-MADE CROSTINO, CORNICHONS, MUSTARDS & HOUSE- PICKLED VEGETABLES

ADD-ONS

SERVES APPROXIMATELY 10 GUESTS EACH

HOUSE-MADE GUACAMOLE GF V \$20.00

HUMMUS GF V, PICO DE GALLO GF V, OR GREEN GODDESS DIP GF V \$15.00

HOT BUFFETS

MINIMUM ORDER OF 12 GUESTS

CHICKEN \$15.00 PER PERSON

SEARED CHICKEN BREAST ROASTED WILD MUSHROOMS, WHITE WINE + FRESH THYME GF

HERB-ROASTED POTATOES GF v

ROASTED AUTUMN VEGETABLES GF v

DESSERT OF THE DAY

ASSORTED SODA OR BOTTLED WATER

LASAGNA \$15.00 PER PERSON

HOUSE MADE LASAGNA BOLOGNESE OR

ROASTED VEGETABLE MORNAY veg

GREEN SALAD GF v

GARLIC BREAD veg

DESSERT OF THE DAY

ASSORTED SODA OR BOTTLED WATER

BUILD-YOUR-OWN TACOS \$17.00 PER PERSON

ANCHO-BRAISED CHICKEN GF

SAFFRON-SOFRITO RICE GF v

SLOW-COOKED BLACK BEANS GF v

BABY KALE SALAD WITH PICKLED RED ONION,

RADISH + CHIPOTLE- ROASTED LOCALLY-SOURCED VEGETABLES GF v

FLOUR + MI TIRRA CORN TORTILLAS GF

PICO DE GALLO GF v, CRUMBLLED QUESO FRESCO

DESSERT OF THE DAY

ASSORTED SODA OR BOTTLED WATER

VEGETABLE STIR FRY GF v \$14.00 PER PERSON

SEASONAL VEGETABLES WITH GINGER AND TAMARI

STEAMED RICE OF THE DAY

FRUIT SALAD

ASSORTED SODA OR BOTTLED WATER

ADD ON: STIR FRIED BEEF \$4.25 PER PERSON OR STIR FRIED CHICKEN OR TOFU \$3.00 PER PERSON

ENTREE OF THE DAY \$14.00 PER PERSON

AVAILABLE 12PM-2PM OR AFTER 530PM

DAILY MET ENTRÉE SPECIAL

CHEF'S CHOICE OF STARCH AND VEGETABLE

DESSERT OF THE DAY

ASSORTED SODA OR BOTTLED WATER

GF GLUTEN FREE

veg VEGETARIAN

v VEGAN

SNACKS

GRANOLA BARS \$2.00 EACH

SELECTION MAY INCLUDE: 88 ACRE **v GF**, NATURE'S VALLEY, OR NATURE'S BAKERY.

WHOLE FRUIT **v GF** \$1.00 PER PIECE

SELECTION WILL BE SEASONAL; MAY INCLUDE APPLES, ORANGES, PEARS, BANANAS, PEACHES, OR PLUMS

ASSORTED DRIED SNACKS \$2.50 EACH

SELECTION MAY INCLUDE: CAPE COD CHIPS, PRETZELS, PIRATE'S BOOTY,
STACY'S PITA CHIPS, TERRA CHIPS

PURELY ELIZABETH ANCIENT GRAIN GRANOLA **v GF** \$3.25 EACH

HOUSE-BAKED SWEETS

ASSORTED ARTISAN ROLLS \$2.00 PER PERSON

OLIVE, ROASTED GARLIC, SESAME, CIABATTA WITH BUTTER

FRESH BAKED COOKIES \$10.00 PER DOZEN

CHOCOLATE CHIP GRANOLA, OATMEAL RAISIN, DOUBLE CHOCOLATE

VEGAN HAYSTACKS **v GF** \$12.00 PER DOZEN

SUNFLOWER OR CHOCOLATE COCONUT

HOUSE-BAKED BISCOTTI \$14.00 PER DOZEN

CHOCOLATE CHIP, CRANBERRY, APRICOT

ASSORTED GLUTEN FREE COOKIES \$20.00 PER DOZEN

MINIMUM 2 DOZEN

CHOCOLATE CHIP **GF**, SUNFLOWER AND CHOCOLATE HAYSTACKS **v GF**

MACAROONS **GF**, LEMON MERINGUE **GF**

RICE CRISPY TREATS \$12.00 PER DOZEN

MINIMUM 2 DOZEN

ARTISAN DESSERT BARS \$20.00 PER DOZEN

BITTERSWEET CHOCOLATE BROWNIES, MAGIC, LEMON, SEASONAL STREUSEL

INDIVIDUAL TRIFLES \$3.25 EACH

MINIMUM 1 DOZEN

CHOCOLATE OR SEASONAL FRUIT

HOUSE-BAKED SWEETS

CHOCOLATE TRUFFLES **GF** \$24.00 PER DOZEN

CUPCAKES \$16.00 PER DOZEN

MINIMUM 2 DOZEN

*CHOCOLATE, VANILLA, OR VEGAN **v** WITH WHITE OR CHOCOLATE FROSTING*

TRADITIONAL CAKES

YELLOW, CHOCOLATE, MARBLE, OR RED VELVET WITH WHITE OR CHOCOLATE FROSTING

\$22.00 10" ROUND (12-16 PEOPLE)

\$50.00 HALF SHEET (30 PEOPLE)