

401-709-8500

CATERING@RISD.EDU

FALL 2021

REV 080421

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 \$7 PER PERSON FRUIT SALAD V GF

Pastry may include muffins, croissants, Scones or Quick breads Choice of One: Coffee, Decaffeinated Coffee, or Assorted Teas

INDIVIDUAL YOGURTS \$2.25 EACH

Make Your Own Parfait Gf veg \$3.75 per person (minimum 10 guests)

Bulk VT Cabot Whole Milk Greek Yogurt

GrandyOats Gluten Free Granola, Dried Fruits

Fruit Salad GF

Small \$25.00- Serves approximately 10

Medium \$50.00- Serves approximately 20

Large \$75.00-Serves approximately 30

MORNING PASTRY

Assorted Breakfast Pastries \$24.00 per dozen

May include muffins, scones, cinnamon rolls, croissants, quick breads

Muffins \$16.00 per dozen blueberry, lemon poppy, cinnamon roll, banana, corn

MINI CROISSANTS \$22.00 PER DOZEN
PLAIN CROISSANTS SERVED WITH JAM

QUICK BREADS \$19.00 PER LOAF 15 FULL SLICES OR 30 HALF SLICES BANANA, BLUEBERRY, LEMON

BAGELS \$24.00 PER DOZEN

ACCOMPANIED BY CREAM CHEESE, BUTTER, AND JAMS

PLAIN AND EVERYTHING





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 WATER WITH ASSORTED 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 NOT AVAILABLE IN BOXES

BOXED STILL WATER 16 OZ, \$2.25 EACH

Polar Soda & Seltzer, \$1.50 each

Seltzer: Lemon, Cranberry-Lime, Or Plain

Soda: Cola, Diet Cola, Orange, Ginger Ale

SAN PELLEGRINO 1L, \$3.00 EACH

Freshly Squeezed Juice, \$3.00 per person Local Apple Cider (seasonal), Orange Juice or Grapefruit Juice

JUICE

ORANGE, GRAPEFRUIT, APPLE, CRANBERRY

SMALL \$20.00- APPROXIMATELY 15 SERVINGS

MEDIUM \$60.00- APPROXIMATELY 45 SERVINGS





LUNCH

SELECTION OF SALADS

DECONSTRUCTED

SMALL (SERVES 6-8) \$80.00

MEDIUM (SERVES 12-16) \$160.00

LARGE (SERVES 20-25) \$240.00

TOSSED
SMALL (SERVES 6-8) \$55.00
MEDIUM (SERVES 12-16) \$110.00
LARGE (SERVES 20-25) \$165.00

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 & Crumbled Feta, Lemon-Oregano Vinaigrette veg gf

CLASSIC COBB: Marinated Baby Tomatoes, Shaved Radish, Hardboiled Egg, Crumbled Gorgonzola, Smoked Bacon & Housemade Avocado Green Goddess

KOREAN SSAMJANG-ROASTED VEGETABLES: ROASTED CARROTS, CAULIFLOWER + SHIITAKES, GINGER-MARINATED RADISH + CUCUMBER, CRISPY RICE NOODLES + HOUSEMADE SSAMJANG VINAIGRETTE V GF

CLASSIC CAESAR: Crisp Romaine, Croutons and Shaved Parmesan Cheese Caesar Dressing veg gf

Protein Add-Ons:

Bavette Steak \$6.00 per person

Grilled Chicken or Organic Tofu \$3.00 per person

SIDE SALADS

\$27.50 Serves Approximately 10

- Pasta Salad: Marinated Tomatoes + Grilled Corn veg.
- QUINOA SALAD: GRILLED SUMMER SQUASH + ZUCCHINI, LEMON VINAIGRETTE V GF





SELECTION OF ARTISAN SANDWICHES

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

MINIMUM QUANTITY OF 4 PER SANDWICH TYPE

ARTISAN SANDWICH \$ 9.50 EACH

BUILD YOUR OWN LUNCH PACKAGE

@ \$11.00 PER PERSON INCLUDES THE FOLLOWING:

PLATTERED ARTISAN SANDWICHES AND CAPE COD POTATO CHIPS

CHOCOLATE CHIP COOKIES, WHOLE FRUIT AND/OR BEVERAGES MAY BE ADDED FOR AN ADDITIONAL FEE

BAGGED LUNCH PACKAGES

@ \$12.00 PER PERSON INCLUDES THE FOLLOWING:

Individually wrapped Artisan Sandwich and Cape Cod Potato Chips

Chocolate Chip Cookies, Whole Fruit and/or Beverages may be added for an additional fee

- BLT & A: APPLEWOOD SMOKED BACON, ROMAINE LETTUCE, KG FARM TOMATO JAM, SMASHED AVOCADO
- Madras Curried Chicken Salad + House Pickled Carrots
- ROASTED TURKEY, ROASTED FIG AIOLI, BARDEN ORCHARD APPLES + FRENCH BRIE
- Provençal Tuna Salad with Kalamata Olives, Caramelized Onions + Capers
- Roast Beef with Caramelized Onion-Horseradish Aioli, Arugula, + Swiss
- GRILLED VEGETABLES, FRESH MOZZARELLA, KALAMATA TAPENADE + FRESH BASIL VEG
- BULGOGI STYLE ORGANIC TOFU WRAP WITH ROASTED WILD MUSHROOMS, GOCHUJANG AIOLI, NAPPA SLAW V
- Sweet Chili-Roasted Cauliflower Wrap with Pickled Red Onions, Tahini Hummus + Greens V
- SLICED LOCAL TOMATO, FRESH MOZZARELLA, BASIL PESTO VEG

Petite Brioche Sandwiches: \$30.00 per dozen

Roasted Turkey & Cheddar, Roast Beef & Swiss, Ham and Cheddar, or Classic Tuna





SOUP

CARNIVORE OR HERBIVORE \$36.00

APPROXIMATELY 16 SERVINGS

individual soup servings \$2.50 per person

HOUSEMADE 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,
PARMIGIANO MORNAY

Additional Toppings \$1.50 Each

Roasted Mushrooms
Fresh Bell Peppers
Fresh Tomato
Chicken

RED ONIONS
EGGPLANT
PEPPERONI
GOAT CHEESE
FRESH MOZZARELLA

Kalamata Olives Roasted Red Peepers Sausage Ricotta

GLUTEN FREE CRUST AVAILABLE UPON REQUEST VEGAN CHEESE AVAILABLE UPON REQUEST





HOT BUFFETS

NO SUBSTITUTIONS

ENTREE OF THE DAY MIN 12 GUESTS @ \$17.00 PER PERSON ONLY AVAILABLE AFTER 5:30PM

DAILY MET ENTRÉE SPECIAL

CHEF'S CHOICE OF STARCH AND VEGETABLES

DESSERT OF THE DAY

PLEASE CONSIDER ADDING BEVERAGES TO YOUR ORDER

RECEPTION PLATTERS

Fruit & Cheese Platter \$75.00 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 \$50.00 EACH

SERVES APPROXIMATELY 25 GUESTS

CHOICE OF ONE: CHICKEN TERIYAKI, EDAMAME V

WITH PONZU DIPPING SAUCE

Seasonal Pizzette \$50.00 each

serves approximately 25 guests

House- Baked Thin Crust Pizzette with Locally- Sourced Cheeses + Summer Vegetables

TIER ONE PLATTERS

SMALL \$25.00- Serves approximately 10

MEDIUM \$45.00- Serves approximately 20

LARGE \$65.00-Serves approximately 30

- Hummus and Housemade Pita Chips v
- TORTILLA CHIPS AND PICO DE GALLO GF V
- House-baked Soft Pretzel Sticks with Dijon Dip v
- Housemade Potato Chips & Avocado Green Goddess Dip gf v





TIER TWO PLATTERS

SMALL \$30.00- Serves approximately 10
Medium \$55.00- Serves approximately 20
Large \$80.00-Serves approximately 30

- Seasonally inspired Vegetable Crudité, Avocado Green Goddess Dip GF V
- Bruschetta Board:

SEASONALLY-INSPIRED BRUSCHETTA WITH HOUSEMADE CROSTINO (1 FLAVOR PER BOARD)

- O LOCAL TOMATO + FRESH BASIL V
- O GRILLED ZUCCHINI, PICKLED REDS + CILANTRO V
- O HOUSEMADE PIMENTO CHEESE WITH MEGGIE'S SMOKED CHILIES GF
- TORTILLA CHIPS WITH A DUO OF HOUSEMADE SALSAS GF V
 HOUSEMADE PICO DE GALLO &
 MANGO, BLACK BEAN + PICKLED RED ONION SALSA

TIER THREE PLATTERS

SMALL \$55.00- Serves approximately 10 Medium \$110.00- Serves approximately 20 Large \$165.00-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

ADD-ONS

Serves Approximately 10 Guests Each
Housemade Guacamole GF v \$30.00

Hummus GFV, Pico de Gallo GFV, or Green Goddess GFV \$15.00





SNACKS

Granola Bars \$2.25 each

Selection may include: Assorted 88 Acre v gf or Nature's Valley

Whole Fruit ${f v}$ GF \$1.00 per piece Selection will be seasonal: may include apples, oranges, pears, bananas, peaches, or plums

ASSORTED SNACKS \$2.50 EACH
SELECTION MAY INCLUDE: CAPE COD CHIPS, PRETZELS, PIRATE'S BOOTY,
STACY'S PITA CHIPS, TERRA CHIPS

HOUSE-BAKED SWEETS

Fresh Baked Cookies \$10.00 per dozen

Chocolate Chip Granola, Oatmeal Raisin, Double Chocolate, Chocolate Chip

Vegan Cookies \$12.00 per dozen

Chocolate Chip v, Oatmeal Raisin v, Haystacks v gf (Sunflower or Chocolate Coconut)

Artisan Dessert Bars \$20.00 per dozen

Bittersweet Chocolate Brownies, Magic, Lemon, Seasonal Streusel

Cupcakes \$18.00 per dozen

Minimum 2 Dozen

Chocolate, Vanilla, or Vegan Chocolate 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)

