



CORPORATE & SPECIAL EVENTS

*Pranzi*  
CATERING ✦ EVENTS

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# Welcome to the Pranzi Experience

With an innovative and fresh approach to catering and event planning, Pranzi Catering & Events raises the bar for off-premise catering and event services in New England. Through creative custom menus and personalized event design, our goal is to combine your taste with the Pranzi touch to create the perfect event - all in one place.

Whether your planning a quick business lunch meeting, an at-home family celebration, or a large-scale gala, Pranzi can assist you, making planning a breeze.

*We offer the following additional services:*

## EVENT COORDINATION

Our Event Specialists will help you plan your perfect event assisting with everything from table design and floral displays, to food and entertainment selections. We can be with you every step of the way from your initial consultation to full day-of event coordination, to make sure your vision is executed exactly as you have dreamed.

## RENTALS & DECOR

Visit our newly renovated Showroom, located in Providence, Rhode Island, to view our beautiful selection of sample tablescapes and decor available for your event.

*Tents*

*Tables & Chairs*

*Specialty Linens*

*Specialty China, Flatware & Glassware*

*Tablescapes*

*Accessories & Novelties*

*Custom Signage*

*Lounge Furniture*

## FLORALS

Our in-house floral design team will create custom, unique pieces - from lavish centerpieces to beautiful stage arrangements - that will be sure to stun your guests.

## ENTERTAINMENT

DJ Services

Photo Booths

Uplighting

AV Equipment Rental

Drone Photo & Video Services



## *Delicious Food. Great Service. Seamless Execution.*

Pranzi Catering & Events makes every effort to ensure that the allergen information provided is accurate. However, because of the high volume of our menu items, the variety of procedures used in our kitchen and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

GF - Gluten Free

*Does not contain gluten ingredients*

V - Vegetarian

*No animal proteins, includes eggs and dairy*

VV - Vegan

*No animal products or byproducts*

DF - Dairy Free

*Contains no dairy products or byproducts*

### **Disposable and Plastic Cutlery**

Corporate Orders: \$1.25 per person

Social Events: \$2.50 per person

**Delivery rates may vary by location and order details.  
Additional fees will apply for off-hour deliveries or pick-ups.**

### **Service**

Service Staff is available at varying rates per person, per hour. Our minimum service for all events that require staffing is two (2) staff members for four (4) hours, regardless of the event. Travel time is added on to the events.



**Executive Set-Up - Chafers, Silver or Ceramic Trays**  
*Requires Additional Pick Up*



**Luncheon Set-Up - Disposable Trays**

*All prices are subject to change without notice.  
Prices are subject to a taxable staffing fee, state and meal tax.*



# ALL DAY PACKAGES

*Choose your Breakfast, Lunch and Break for your next Corporate Meeting or Retreat*

## *All Day Package #1*

**\$27.00 per person | 10 person minimum**

*Pricing is for Corporate Orders from Monday through Friday, delivered on disposable trays.  
Delivery and Taxes not included. Additional fees apply for Social and staffed events.*

### **BREAKFAST -- Select One:**

- A. Fruit Salad, Assorted Breakfast Pastries
- B. Little Rhody Scrambled Eggs, Crispy Bacon or Sausage,  
Red Skin Home Fries, Bagels with Cream Cheese & Butter
- C. Breakfast Sandwiches on English Muffins (Egg & Cheese; Egg & Crispy Bacon;  
Egg & Sausage; Egg, Tomato & Spinach), Red Skin Home Fries

*All Breakfasts include One 10 oz. Cup of Fresh Brewed Illy Coffee (Regular & Decaffeinated), One Assorted Bottled Juice or One Bottled Water.*

### **LUNCH -- Select One:**

- A. Assorted Gourmet Bread & Wrap Sandwiches
- B. Assorted Finger Sandwiches
- C. Gourmet Pizza & Assorted Sliced Calzones

*All Lunches include Mixed Greens Salad, Pasta or Potato Salad, Frito Lay's Potato Chips, Homemade Cookies & Bars, One Canned Soda or One Bottled Water.  
Boxed Lunches available for an additional \$1.50 per person.*

### **BREAK -- Select One:**

- A. Fresh Vegetable Platter served with our own Sour Cream Herb and Vegetable Dip
- B. Tri-Color Tortilla Chips Platter served with Salsa and Sour Cream
- C. Home-style Cookie Platter  
*(Gluten Free available upon request for additional \$1.00 per person)*
- D. Your Choice of One: Lay's Potato Chips, Miniature Snyder's Pretzels or Assorted Bagged Popcorn

### **Break Upgrades Available -- Additional \$2.00 per person**

- A. Assorted Granola Bars & Whole Fresh Fruit
- B. Assorted Home Oven Roasted Nuts
- C. Assorted Homemade Fruit Yogurts (Strawberry, Blueberry, Raspberry, Mango or Peach)

*All Breaks include One Canned Soda or One Bottled Water.*

*Coffee Refresh available for \$2.00 per person per refresh.  
Additional breaks are available. Please contact your Sales Representative.*

# ALL DAY PACKAGES

## All Day Package #2

**\$34.50 per person | 10 person minimum**

*Pricing is for Corporate Orders from Monday through Friday, delivered on disposable trays.  
Delivery and Taxes not included. Additional fees apply for Social and staffed events.*

### **BREAKFAST -- Select One:**

- A. Little Rhody Fluffy Scrambled Eggs with Chives, Turkey Sausage, Applewood Smoked Bacon, Fluffy Pancakes served with Syrup, Crispy Red Skin Home Fries with Sweet Vidalia Onions
- B. Fresh Fruit Salad, Choice of Quiche or Frittata, Bagels with Cream Cheese & Butter
- C. Fresh Fruit Salad; Breakfast Burritos with Eggs, Green Peppers, Onion, Sausage, Cheddar Cheese and Salsa on the Side; Vegetarian Wrap with Sweet Potatoes, Baby Spinach, Onion and Chopped Tomatoes Wraps; Assorted Muffins

*All Breakfasts include Assorted Breakfast Pastries, One 10 oz. Cup of Fresh Brewed Illy Coffee (Regular & Decaffeinated), One Assorted Bottled Juice or One Bottled Water.*

### **LUNCH -- Select One:**

- A. Fresh Fruit Salad, Pasta or Potato Salad, Assorted Signature Sandwiches served on our Artisan Rolls (Multigrain, Rustic, Brioche and Cranberry Harvest), Lay's Potato Chips
- B. Fresh Fruit Salad, Fresh Herb Marinated Sliced Grilled Chicken, Rolls and Butter
- C. Penne Marinara, Home Style Meatballs, Grated Parmesan Cheese, Rolls and Butter

*All Lunches include Mixed Greens Salad, Homemade Cookies & Bars,  
One Canned Soda or One Bottled Water.  
Boxed Lunches available for an additional \$1.50 per person.*

### **BREAK -- Select One:**

- A. Fresh Hummus Platter with Homemade Chips, Crisp Carrots and Celery Sticks
- B. Home-style Cookie Platter  
*(Gluten Free available upon request for additional \$1.00 per person)*
- C. Assorted Granola Bars & Whole Fresh Fruit
- D. Assorted Home Oven Roasted Nuts
- E. Assorted Homemade Fruit Yogurts (Strawberry, Blueberry, Raspberry, Mango or Peach)

*All Breaks include One Canned Soda or One Bottled Water.*

*Coffee Refresh available for \$2.00 per person per refresh.*

*Additional breaks are available. Please contact your Sales Representative.*

## Sunrise Breakfast Packages

*Packages delivered in disposable pans for Corporate, daytime orders.*

*Additional fees apply for Social or staffed events.*

*Pricing does not include delivery, state and meal taxes.*

### SUNRISE 1

Assorted Breakfast Pastries & Bagels

Cream Cheese & Butter

*\$7.95 per person*

### SUNRISE 2

Fresh Fruit Salad

Assorted Breakfast Pastries & Bagels

Cream Cheese & Butter

*\$8.95 per person*

### SUNRISE 3

Little Rhody Scrambled Eggs

Crispy Bacon or Sausage

Crispy Red Skin Home Fries with Vidalia Onions

Bagels with Cream Cheese & Butter

*\$9.95 per person*

### SUNRISE 4

Fresh Fruit Salad

Breakfast Sandwiches served on English Muffins:

- Egg & Cheese
- Egg & Crispy Bacon
- Egg & Sausage
- Egg, Tomato & Spinach

Crispy Red Skin Home Fries with Vidalia Onions

*\$10.95 per person*

### SUNRISE 5

Fresh Fruit Salad

Little Rhody Scrambled Eggs

Croissant French Toast & Maple Syrup

Crispy Bacon or Sausage

Crispy Red Skin Home Fries with Vidalia Onions

Assorted Breakfast Pastries

*\$13.95 per person*

### SUNRISE 6

Fresh Fruit Salad

Choice of Individual Frittata or Quiche

Italian French Toast & Maple Syrup

Baked Virginia Ham

Crispy Bacon or Sausage

Crispy Red Skin Home Fries with Vidalia Onions

Assorted Breakfast Pastries

*\$16.95 per person*

### BEVERAGES

Each Package is accompanied by:

1 Cup of Illy Coffee per person

1 Bottled Juice or 1 Water per person

Disposable and Plastic Cutlery:

for Corporate Drop-Off \$1.25 per person

for Social Events \$2.50 per person

Ceramic Trays and Chafers available upon request. Pick Up Fees apply.

## Fresh Start Breakfast Packages

*Packages delivered in disposable pans for Corporate, daytime orders.*

*Additional fees apply for Social or staffed events.*

*Pricing does not include delivery, state and meal taxes.*

### FRESH START 1

Fresh Fruit Salad  
Hard Boiled Eggs (2 per person)  
Assorted Homemade Fruit Yogurts (Strawberry,  
Blueberry, Raspberry, Mango or Peach)  
Sliced Muesli Breads  
Jellies, Preserves and Butter  
*\$10.95 per person*

### FRESH START 2

Fresh Fruit Salad  
Choice of Individual Frittata or Quiche  
Assorted Breakfast Pastries  
*\$11.50 per person*

### FRESH START 3

Little Rhody Fluffy Scrambled Eggs with Chives  
Breakfast Sausage  
Applewood Smoked Bacon  
Crispy Red Skin Home Fries with Vidalia Onions  
Assorted Breakfast Pastries and Bagels  
Cream Cheese and Butter  
*\$11.95 per person*

### FRESH START 4

Fresh Fruit Salad  
Breakfast Burritos with Eggs, Green Peppers, Onion,  
Sausage, Cheddar Cheese and Salsa on the Side  
Vegetarian Wrap with Sweet Potatoes, Baby Spinach,  
Onions, Chopped Tomatoes and Grilled Corn  
Served in Plain and Spinach Wraps  
Assorted Breakfast Pastries and Muffins  
*\$11.95 per person*

### FRESH START 5

Fresh Fruit Salad  
Choice of Individual Frittata or Quiche  
Crispy Red Bliss & Sweet Potato Home Fries  
with Vidalia Onions and Scallions  
Assorted Breakfast Pastries  
*\$12.95 per person*

### FRESH START 6

Make Your Own Yogurt and Hot Oatmeal Bar  
Low Fat Vanilla Yogurt, Hot Oatmeal, Granola Project  
Granola, Seasonal Berries, Assorted Cut Fruits, Brown Sugar,  
Chocolate Chips, Dried Cranberries and Assorted Nuts  
Assorted Breakfast Breads  
*\$12.95 per person*  
*Homemade flavored yogurts available upon request  
for an additional fee.*

### BEVERAGES

Each Package is accompanied by:

1 Cup of Illy Coffee per person

1 Bottled Juice or 1 Water per person

Disposable and Plastic Cutlery:

for Corporate Drop-Off \$1.25 per person

for Social Events \$2.50 per person

Ceramic Trays and Chafers available upon request. Pick Up Fees apply.



## A La Carte Breakfast

### BREAKFAST MEATS - \$3.50 pp

Crispy Bacon, Sausage Links or Virginia Ham

### BREAKFAST SANDWICHES - \$5.95 each

Served on an English Muffin

Egg, Cheese, Crispy Bacon, Sausage, Tomato & Spinach

### QUICHE

Whole Quiche (10") - \$15.75 each (Serves 8-10)

Individual (3") - \$3.95 each (1 Dozen Minimum)

- Bacon, Ham & Swiss

- Garden Vegetable & Feta

- Spinach & Mozzarella

*Additional options available by request.*

### FRITTATA

Half Pan - \$25.00 each (Serves 10)

Individual (3") - \$3.95 each (1 Dozen Minimum)

- Bacon, Ham & Swiss

- Garden Vegetable & Feta

- Spinach & Mozzarella

*Additional options available by request.*

### YOGURT

Assorted Homemade Fruit Yogurts - \$3.00 each

*Strawberry, Blueberry, Raspberry, Mango or Peach*

8 oz. Yogurt Parfaits - \$5.50 each

*Vanilla Yogurt, Granola Project Granola and Fresh Berries*

### BREAD LOAVES

Blueberry Cheesecake, Cinnamon Coffee Cake, Banana Nut,  
Vanilla or Lemon Angel Food Cake

*Served with your choice of powdered sugar or icing topping*

8" Loaf - \$7.95 each (Serves 8 guests)

14" Loaf - \$13.95 each (Serves 14 guests)

Add Fresh Berry Compote on the Side - \$4.00 each

### BUNDT CAKES (10") - \$13.95 each

Blueberry Cheesecake, Cinnamon Coffee Cake, Banana Nut,  
Vanilla or Lemon Angel Food Cake

Add Fresh Berry Compote on the Side - \$4.00 each

*Served with your choice of powdered sugar or icing topping*

### BARS

Breakfast Bars - \$2.50 each

Granola Bars - \$2.50 each

### FROM THE GRILL

Half Pan serves 10 Guests / Full Pan serves 25 guests

Buttermilk Pancakes - \$30.00 half / \$70.00 full

Belgian Waffles - \$35.00 half / \$75.00 full

Croissant French Toast - \$35.00 half / \$75.00 full

French Toast Casserole - \$35.00 half / \$75.00 full

Challah Bread French Toast - \$35.00 half / \$80.00 full

Red Bliss Home Fries with Vidalia Onions - \$30.00 half / \$70.00 full

Scrambled Eggs - \$35.00 half / \$60.00 full

### FRESH FRUIT

Whole Fresh Fruit - \$2.50 each

Fresh Fruit Cup - \$4.99 each

*Berries, Grapes, Melons*

### COFFEE SERVICE

Illy Brand Coffee (Regular and Decaffeinated)

with Stirrers, Sugar, Sweeteners and Creamers

Disposable Box of Joe (8-10 cups) - \$19.99

Air Pump (8 cups) - \$17.99

Per Person - \$2.50 each

### COFFEE REFRESH at lunch and/or break

Coffee Refresh - 1 cup / \$2.50 per person

Coffee & Tea Refresh - 1 cup / \$3.00 per person

### HOT TEA SERVICE

Assortment of Bigelow, Twinings and Lipton Teas, Hot Water

with Disposable Cups, Stirrers, Sugar, Sweeteners and Creamers

Per Person Addition to Coffee Service - \$0.50 each

### INFUSED WATER DISPLAY - \$25.00 each

Displayed in 3 gallon Dispenser with Spigot

Plain, Cucumber, Lemon, Lemon & Lime

Serves approximately 30 guests

*Plastic Cups Additional*

### BOTTLED BEVERAGES

Assorted Tropicana Juices - \$2.25 each

*Orange, Apple, Cranberry*

Poland Spring Bottled Water - \$1.50 each

Poland Spring Sparkling Flavored Water - \$2.50 each

*Orange, Lemon, Lime*

Snapple (Assorted Flavors) - \$2.75 each

San Pellegrino Sparkling Waters - \$2.75 each

Assorted Canned Sodas - \$1.50 each

*Coke, Diet Coke, Sprite, Ginger Ale*

## Business Lunch Packages

Quick and Easy Lunches for your Office to Enjoy

*Notify your Sales Representative of any Allergies or Dietary Restrictions*

*Packages delivered in disposable pans for Corporate, daytime orders.*

*Additional fees apply for Social or staffed events.*

*Pricing does not include delivery, state and meal taxes.*

### BUSINESS LUNCH 1

Mixed Greens Salad  
Pasta or Potato Salad  
Assorted Gourmet Bread & Wrap Sandwiches  
Lay's Potato Chips  
Homemade Cookies & Bars

*\$12.25 per person*

### BUSINESS LUNCH 2

Mixed Greens Salad  
Pasta or Potato Salad  
Assorted Finger Sandwiches  
Lay's Potato Chips  
Homemade Cookies & Bars

*\$12.25 per person*

### BUSINESS LUNCH 3

Mixed Greens Salad  
Pasta or Potato Salad  
Gourmet Sliced Pizza  
Assorted Sliced Calzones  
Homemade Cookies & Bars

*\$12.25 per person*

### BUSINESS LUNCH 4

Fresh Fruit Salad  
Mixed Greens Salad  
Fresh Herb Marinated Grilled Chicken - Sliced  
Rolls & Butter  
Homemade Cookies & Bars

*\$14.25 per person*

### BUSINESS LUNCH 5

Fresh Fruit Salad  
Caesar Salad  
Fresh Herb Marinated Grilled Chicken - Sliced  
Gourmet Pizza  
Homemade Cookies & Bars

*\$15.25 per person*

### BUSINESS LUNCH 6

Fresh Fruit Salad  
Mixed Greens, Pasta or Potato Salad  
Assorted Sandwiches served on Artisan Rolls  
(Multigrain, Rustic, Ciabatta  
and Cranberry Harvest)  
- Select 4 of our Signature Sandwiches (pg. 11) -  
Lay's Potato Chips  
Homemade Cookies & Bars

*\$16.95 per person*

### BEVERAGES

Each Package is accompanied by:

1 Canned Soda or 1 Water per person

Disposable and Plastic Cutlery:

for Corporate Drop-Off \$1.25 per person

for Social Events \$2.50 per person

### SANDWICH OPTIONS FOR ABOVE

*Pranzi Proudly Serves Boar's Head Products*

Roast Beef, Ham & Cheese, Roasted Turkey, Pastrami,  
White Albacore American Tuna Salad, Homemade Chicken Salad,  
Ranch Chicken Salad, California Chicken Salad,  
Sliced Chipotle Chicken or Farm Fresh Grilled Vegetables

## Lunch Upgrades

Looking for Something New? Let's Mix It Up!

### Signature Sandwiches

Upgrade Your Sandwiches! Additional \$1.75 per person

*Please Select up to Four Different Sandwich Varieties per Order.*

*Bread Selection: Wheat, Rye, Country White, Marbled Rye, Pumpernickel, Italian Roll or Assorted Wraps*

#### CAPRESE

Fresh Mozzarella, Native Tomatoes and Fresh Basil,  
finished with Extra Virgin Olive Oil

#### ROASTED VEGETABLES

Roasted Red Peppers, Red Onion, Zucchini and Summer Squash  
with a Red Pepper Aioli

#### RAW VEGETABLE

Juicified Carrots and Cucumber, topped with Sprouts,  
Hummus Spread and Goat Cheese served in a Wrap

#### CHICKEN CAESAR

Sliced Grilled Marinated Chicken Breast, Romaine Lettuce,  
Caesar Dressing and Shaved Parmesan Cheese

#### BUFFALO CHICKEN WRAP

Chicken Tenders tossed with Buffalo Sauce  
with Blue Cheese and Romaine Lettuce

#### PESTO CHICKEN

Grilled Pesto Chicken with Leaf Lettuce,  
Native Tomatoes and Havarti Cheese

#### CHICKEN PORTOBELLO

Grilled Chicken with Caramelized Onions,  
Portobello Mushrooms and Blue Cheese

#### TURKEY BLT WRAP

Hickory Smoked Turkey Breast, Bacon,  
Leaf Lettuce and Native Tomatoes

#### ITALIAN TUNA SALAD

White Albacore Italian Tuna Salad  
with Leaf Lettuce and Native Tomatoes

#### ITALIAN GRINDER

Fresh Italian Meats with Pepperoncini, Leaf Lettuce,  
Tomatoes, Onions and Provolone Cheese

#### PARMA PROSCIUTTO

Parma Prosciutto with Fresh Mozzarella, Native Tomatoes  
and Fresh Basil finished with a Balsamic Glaze

#### BALSAMIC ROAST BEEF

Roast Beef with Caramelized Onions, Blue Cheese  
and Leaf Lettuce finished with a Balsamic Glaze

#### ROAST BEEF

Roast Beef with Horseradish Cream, Leaf Lettuce,  
Native Tomatoes and Havarti Cheese

Gluten Free Cookie or Bread/Wrap Substitution - \$1.00 per person

Toast It! Panini Sandwiches available for additional \$1.50 per person

### Specialty Salads

Mix up your Salads! Additional \$1.25 per person

**SPRING MIXED GREEN** - Mixed Greens, Green Apple Slices, Dried Cranberries, Sliced Almonds and Gorgonzola with Balsamic Vinaigrette

**GREEK SALAD** - Mixed Greens, Cherry Tomatoes, Red Onions, Cucumber, Olives and Feta Cheese with Greek Dressing

**CAESAR SALAD** - Crisp Romaine Lettuce, Croutons and Shaved Parmesan Cheese with Caesar Dressing

**SPINACH SALAD** - Baby Spinach, Hard Boiled Eggs, Bacon Pieces, Red Onion and Croutons with Balsamic Vinaigrette

**ASIAN SALAD** - Romaine, Edamame, Roasted Red Peppers, Chopped Carrots, Wonton Strips and Sliced Almonds with Thai Asian Dressing (vv)

**CHOPPED SALAD** - Romaine, Ribbons of Salami, Provolone Cheese, Pepperoncini Peppers and Cherry Tomatoes with Balsamic Vinaigrette

# WHAT'S FOR LUNCH?

## Hot Buffet Lunch Packages

*Notify your Sales Representative of any Allergies or Dietary Restrictions*

*Packages delivered in disposable pans for Corporate, daytime orders.*

*Additional fees apply for Dinner portions, Social or staffed events.*

*Pricing does not include delivery, state and meal taxes.*

### **CORPORATE 1**

Mixed Greens Salad

Penne Marinara

Home-style Meatballs

Three 1 oz. per person

Rolls & Butter

Grated Parmesan Cheese

Seasonal Homemade Cookies & Bars

*\$12.50 per person*

### **CORPORATE 2**

Mixed Greens Salad

Vegetable or Meat Lasagna

Rolls & Butter

Grated Parmesan Cheese

Seasonal Homemade Cookies & Bars

*\$14.25 per person*

*Minimum of 10 People*

### **CORPORATE 3**

Mixed Greens Salad

Chicken Marsala

Chef's Choice Potato & Vegetable

Rolls & Butter

Seasonal Homemade Cookies & Bars

*\$17.00 per person*

### **CORPORATE 4**

Mixed Greens Salad

Beef Tips with Mushrooms & Onions

in Natural Juices or Burgundy Sauce

Rice Pilaf or Chef's Choice Potato

Chef's Choice Vegetable

Rolls & Butter

Seasonal Homemade Cookies & Bars

*\$18.00 per person*

### **Chicken Substitutions**

Chicken Picatta ~ Chicken Francaise ~ Chicken Parmesan ~ Chicken Capri

### **Pasta Substitutions - Additional \$1.50 per person**

Gnocchi ~ Tortellini ~ Cavatelli ~ Ravioli

### **BEVERAGES**

Each Package is accompanied by:

1 Canned Soda or 1 Water per person

Disposable and Plastic Cutlery:

for Corporate Drop-Off \$1.25 per person

for Social Events \$2.50 per person

Ceramic Trays and Chafers available upon request. Pick Up Fees apply.

# WHAT'S FOR LUNCH?

## Light Fare Lunch Packages

Farm-to-Table Inspired Lunch

*Notify your Sales Representative of any Allergies or Dietary Restrictions*

*Packages delivered in disposable pans for Corporate, daytime orders.*

*Additional fees apply for Social or staffed events.*

*Pricing does not include delivery, state and meal taxes.*

*24 Hours Notice Needed*

### LIGHT FARE 1

Chopped Romaine, Diced Tomatoes, Cucumber,  
Red Onion, Roasted Corn with a Tex-Mex Vinaigrette  
Grilled Shrimp on a Bed of Spinach  
Cilantro Lime Grilled Chicken  
Mango Salsa  
Rice Pilaf  
Seasonal Homemade Cookies & Bars

*\$18.25 per person*

### LIGHT FARE 2

Native Tomato, Garden Basil and Fresh Mozzarella  
Salad drizzled in a Balsamic Reduction  
Marinated Grilled Chicken  
Roasted Salmon with Dill Butter  
Seasonal Grilled Vegetables  
with a Balsamic Reduction and Olive Oil  
Assorted House Made Miniature Confections

*\$18.75 per person*

### LIGHT FARE 3

Tri-Color Quinoa Salad  
Seasonal Ravioli served in a Butter Sauce  
Roasted Vegetables Medley  
Assorted Cupcakes

*\$17.95 per person*

### LIGHT FARE 4

Harvest Salad with Baby Spinach, Dried Cranberries,  
Pumpkin Seeds, Cinnamon-Poached Pears, Goat Cheese  
finished in a Balsamic Vinaigrette  
Grilled Beef Tips in Natural Juices  
French Green Beans with Herbs & Garlic  
Oven Roasted Sweet Potatoes  
Flourless Chocolate Torte

*\$18.00 per person*

### LIGHT FARE 5

Mediterranean Salad with Bell Peppers, Tomatoes,  
Red Onions, Cucumbers, Kalamata Olives and Feta Cheese  
with a House-made Balsamic Vinaigrette  
Herb Roasted Chicken Breast  
Cavatelli Pasta with Butternut Squash, Caramelized Onions  
and Sundried Tomatoes in a Sage Cream Sauce  
Colorful Vegetable Ratatouille  
Seasonal Homemade Cookies & Bars

*\$17.95 per person*

### LIGHT FARE 6

Tex-Mex Salad - Black Beans, Corn, Red Onion and  
Diced Tomatoes finished with a Fresh Cilantro  
Vinaigrette over Greens  
Cilantro Lime Chicken Burrito filled with White Rice,  
Black Beans, Fresh Tomato Salsa, Shredded Cheese  
and Sliced Romaine  
Steak Fajita Burrito filled with Sautéed Vegetables, Shredded  
Cheese and Sliced Romaine with Salsa and Sour Cream on the side  
Spanish Rice  
Seasonal Homemade Cookies & Bars

*\$18.95 per person*

### BEVERAGES

Each Package is accompanied by:

1 Canned Soda or 1 Bottled Water per person

Disposable and Plastic Cutlery:

for Corporate Drop-Off \$1.25 per person

for Social Events \$2.50 per person

Ceramic Trays and Chafers available upon request.

Pick Up Fees apply.



## Boxed Lunches

Everything you need for an elegant but easy business lunch

### BOXED LUNCH 1

Assorted Gourmet Bread or  
Wrap Sandwich  
Lay's Potato Chips  
Canned Soda or Bottled Water  
Paper Products  
*\$9.50 per person*

### BOXED LUNCH 2

Assorted Gourmet Bread or Wrap Sandwich  
Choice of One: Pasta Salad, Potato Salad,  
Cookie or Brownie  
Lay's Potato Chips  
Canned Soda or Bottled Water  
Paper Products  
*\$10.50 per person*

### BOXED LUNCH 3

Assorted Gourmet Bread or Wrap Sandwich  
Pasta Salad or Potato Salad  
Lay's Potato Chips  
Homemade Cookie, Fudge Brownie  
or Whole Fruit  
Canned Soda or Bottled Water  
Paper Products  
*\$11.50 per person*

### SANDWICH OPTIONS FOR ABOVE

*Pranzi Proudly Serves Boar's Head Products*

Roast Beef, Ham & Cheese, Roasted Turkey, Pastrami,  
White Albacore American Tuna Salad, Homemade Chicken Salad,  
Ranch Chicken Salad, California Chicken Salad,  
Sliced Chipotle Chicken or Farm Fresh Grilled Vegetable

*Signature Sandwich Upgrade Options are available. See pg. 11.*

## Salad Boxed Lunches

Each Lunch Includes Your Choice of Two: a Baguette, a Cookie or Brownie or Whole Fresh Fruit  
Canned Soda or Bottled Water & Paper Product  
*\$14.25 each*

### BOXED SALAD #1

Mixed Greens Salad topped with Grilled Marinated  
Chicken, Granny Apple Smith Slices, Dried Cranberries,  
Almond Slices and Crumbled Gorgonzola Cheese  
Served with a Balsamic Vinaigrette on the Side

### BOXED SALAD #2

Caesar Salad with Crisp Romaine Lettuce topped with  
Sliced Grilled Marinated Chicken, Croutons and  
Parmesan Cheese  
Served with Caesar Dressing on the Side

### BOXED SALAD #3

Fresh Spinach Salad with Pieces of Bacon, Fresh  
Mushrooms, Hard Boiled Egg, Red Onion  
and Sliced, Grilled Marinated Chicken  
Served with a Balsamic Vinaigrette on the Side

### BOXED SALAD #4

Salad Nicoise - Mixed Greens with White Albacore  
American Tuna Salad, French Style Green Beans, Hard  
Boiled Eggs, Native Tomatoes and Red Onions  
Served with a Balsamic Vinaigrette on the Side

*Vegetarian Substitution available for \$1.75 per person  
Sliced Grilled Portobello or Grilled Vegetables*

## Additions to Packages

### INDIVIDUAL SNACKS

Granola Bars - \$2.50 each  
Lay's Potato Chips - \$1.50 each  
Pretzels - \$1.50 each  
Popcorn (Assorted Brands) - \$1.50 each  
In House Oven Roasted Mixed Nuts - \$3.00 per prson

### FRESH FRUIT

Whole Fresh Fruit - \$2.50 each  
Fresh Fruit Cup - \$4.99 each  
*Berries, Grapes, Melons*

### YOGURTS

Assorted Homemade Fruit Yogurts - \$3.00 each  
*Strawberry, Blueberry, Raspberry, Mango or Peach*  
8 oz. Yogurt Parfaits - \$5.50 each  
*Vanilla Yogurt, Granola Project Granola  
and Fresh Berries*

### HOMEMADE JUMBO COOKIES

Jumbo Cookies - \$2.00 each  
*Chocolate Chip, Peanut Butter, Oatmeal Raisin,  
M&M, Sugar or Heath Bar*



### COFFEE SERVICE

Illy Brand Coffee (Regular and Decaffeinated)  
with Stirrers, Sugar, Sweeteners and Creamers  
Disposable Box of Joe (8-10 cups) - \$19.99  
Air Pump (8 cups) - \$17.99  
Per Person - - \$2.50 each

### COFFEE REFRESH at lunch and/or break

Coffee Refresh - 1 cup / \$2.50 per person  
Coffee & Tea Refresh - 1 cup / \$3.00 per person

### HOT TEA SERVICE

Assortment of Bigelow, Twinings and Lipton Teas, Hot Water  
with Stirrers, Sugar, Sweeteners and Creamers  
Per Person Addition to Coffee Service - \$0.50 each

### INFUSED WATER DISPLAY - \$25.00 each

Displayed in 3 gallon Dispenser with Spigot  
Plain, Cucumber, Lemon, Lemon & Lime  
Serves approximately 30 guests  
*Plastic Cups Additional*

### BOTTLED BEVERAGES

Poland Spring Bottled Water - \$1.50 each  
Poland Spring Sparkling Flavored Water - \$2.50 each  
*Orange, Lemon, Lime*  
Snapple (Assorted Flavors) - \$2.75 each  
San Pellegrino Sparkling Waters - \$2.75 each  
Assorted Canned Sodas - \$1.50 each  
*Coke, Diet Coke, Sprite, Ginger Ale*

## Quinoa Bowls

*Hearty & Healthy Vegetarian and Vegan Friendly Bowls*

*Served per Person / Group Bowls Also Available*

*Each Includes: Your Choice of Bowl*

*Choice of 1 Side - Whole Fresh Fruit, Baguette or Lay's Potato Chips*

*Canned Soda or Bottled Water*

### **QUINOA BURRITO BOWL - \$14.95**

Chopped Romaine topped with Tri-Color Quinoa mixed with Sliced Cherry Tomatoes, Black Olives, Black Beans and Roasted Corn with our house-made Cilantro-Lime Vinaigrette (vv, df, gf)

### **ROOT VEGETABLE QUINOA BOWL - \$14.95**

Tri-Color Quinoa mixed with Roasted Sweet Potatoes, Beets, Turnips and Carrots with our house-made Red Wine Vinaigrette (vv, df, gf)

### **KALE, APPLE & QUINOA SALAD BOWL - \$14.95**

Kale mixed with Tri-Color Quinoa, Sliced Apples, Walnuts, Dried Cranberries and Goat Cheese with our house-made Agave Dressing (vv, gf)

### **QUINOA HUMMUS BOWL - \$15.95**

Tri-Color Quinoa mixed with Kalamata Olives, Roasted Red Pepper, Marinated Artichoke Hearts topped with our house-made Hummus (vv, df, gf)

*Want to Add Protein? Speak with your Sales Representative.*



# PLATTERS

## *Small Platter* Serves 8 - 10 Guests

### **ASSORTED MUFFINS PLATTER**

Assorted Seasonal Home-style Muffins served with Butter, Jellies & Preserves  
Small \$25.00  
Medium \$50.00  
Large \$69.00

### **BREAKFAST PASTRIES PLATTER**

Miniature Danish, Breakfast Breads, Fluffy Mini Croissants & Flaky Scones  
Small \$30.00  
Medium \$55.00  
Large \$75.00

### **MINIATURE BAGEL PLATTER**

Assorted Miniature Bagels served with Cream Cheese  
Small \$25.00  
Medium \$37.00  
Large \$55.00

### **SMOKED SALMON PLATTER**

Sliced Smoked Salmon accompanied by Bagels, Cream, Cheese, Capers, Red Onions, Hard Boiled Eggs and Savory Dill  
One Size (Serves 10-12) \* market price \*

### **FRESH FRUIT PLATTER**

Seasonal Sliced Fruits beautifully displayed in a Colorful Arrangement  
Small \$50.00  
Medium \$70.00  
Large \$100.00

### **VEGETABLE PLATTER**

An Array of Fresh, Crispy Vegetables served with our own Sour Cream Herb and Vegetable Dip  
Small \$40.00  
Medium \$60.00  
Large \$90.00

### **CRUDITÉ PLATTER**

A Beautiful Array of Seasonal Fruits, Garden Vegetables, Assorted Domestic Cheeses and Pepperoni.  
Accompanied by Assorted Gourmet Crackers and Dipping Sauces  
Small \$60.00  
Medium \$100.00  
Large \$150.00

## *Medium Platter* Serves 10 - 20 Guests

### **AMERICAN DELI PLATTER**

Roast Beef, Ham, Roasted Turkey Breast, White Albacore American Tuna Salad, American Cheese, Sliced Native Tomatoes, Red Onion and Fresh Romaine Lettuce. Served with Assorted Rolls and Condiments on the side  
Small \$55.00  
Medium \$100.00  
Large \$150.00

### **ITALIAN DELI PLATTER**

Parma Prosciutto, Capicola, Salami, Mortadella, Sharp Provolone, Fresh Mozzarella, Picked Peppers and Roasted Peppers. Served with Assorted Rolls and Condiments  
Small \$60.00  
Medium \$105.00  
Large \$155.00

### **ANTIPASTO PLATTER**

Parma Prosciutto, Capicola, Salami, Mortadella, Sharp Provolone, Fresh Mozzarella, Pickled Peppers, Roasted Peppers, Marinated Artichokes and Stuffed Cherry Peppers on a Bed of Romaine Lettuce  
Small \$65.00  
Medium \$120.00  
Large \$175.00

### **CHEESE PLATTER**

Assorted Domestic Cheeses (Pepper Jack, Cheddar, Dill, Havarti, Smoked Gouda and Muenster). Served with Grapes, Strawberries and Gourmet Crackers.  
Small \$60.00  
Medium \$120.00  
Large \$175.00

### **ARTISAN CHEESE BOARD**

Seasonal Fruits, Imported Cheese, Dried Figs, Dried Apricots, Dried Cranberries and Nuts. Accompanied by Assorted Gourmet Crackers.  
Small \$75.00  
Medium \$135.00  
Large \$200.00

## *Large Platter* Serves 30 - 40 Guests

### **PROTEIN PLATTER**

Sliced Fresh Fruit with Homemade Fruit Yogurt Dip, Hard Boiled Eggs, In-House Oven Roasted Nuts, Assorted Sliced Muesli Breads with Jellies, Preserves & Butter  
Small \$60.00  
Medium \$100.00  
Large \$150.00

### **CAPRESE PLATTER**

Fresh Slices of Native Tomatoes, Fresh Mozzarella and Garden Basil topped with Extra Virgin Olive Oil and Pesto  
Small \$60.00  
Medium \$100.00  
Large \$150.00

### **HUMMUS PLATTER**

Pranzi's Own Fresh Traditional and Roasted Red Pepper Hummus with Homemade Chips, Crisp Carrots and Celery Sticks  
Small \$40.00  
Medium \$60.00  
Large \$95.00

### **MINIATURE ITALIAN PASTRY PLATTER**

Selections may include: Miniature Tartlets, Petite Chocolate Mousse Cups, Miniature Éclairs, Cream Puffs, Cannoli, Miniature Cheesecakes, Miniature Molten Cakes and/or Sfogliatelle  
Small \$50.00  
Medium \$75.00  
Large \$110.00

### **HOME-STYLE COOKIE PLATTER**

A Variety of Seasonal Cookies and Classic Favorites. Selections may include: Sugar, M&M, Peanut Butter, Heath Bar, Oatmeal Raisin and/or Chocolate Chip.  
Small \$40.00  
Medium \$70.00  
Large \$100.00

### **HOME-STYLE COOKIE & BAR PLATTER**

A Variety of Seasonal and Classic Cookie Favorites with an Assortment of Seasonal and Classic Bakery Bars. Selections may include: Brownies, Blondies, Magic Cookie Bars and/or Rice Krispie Treats  
Small \$40.00  
Medium \$70.00  
Large \$100.00

## Salads and Cold Selections

Small: 5 - 7 Guests

Medium: 7 - 10 Guests

Large: 10 - 20 Guests

### Small \$27.00 Medium \$37.00 Large \$47.00

- Mixed Greens with Tomatoes, Red Onion, Cucumbers and Olives accompanied with a Balsamic Vinaigrette
- Caesar Salad - Crisp Romaine with Croutons and Shaved Romano Cheese accompanied by a Home-Style Caesar Dressing
- Pranzi's Traditional Pasta Salad
- Creamy Red Skinned Potato Salad
- Orzo Florentine Sun-Dried Tomato Salad

### Small \$38.00 Medium \$48.00 Large \$58.00

- Mixed Greens Salad with Granny Smith Apple Slices, Dried Cranberries, Almond Slices and Crumbled Gorgonzola Cheese with Balsamic Vinaigrette on the side
- Grilled Native Garden Vegetable Salad
- Grilled Asparagus Salad
- Marinated Artichoke Salad
- Farm Fresh Cucumber and Red Onion Salad
- Three Bean Salad
- Roasted Pepper Salad
- Grilled Eggplant and Roasted Pepper Salad
- Caprese Salad - Fresh Mozzarella, Native Tomatoes and Garden Basil
- Bow Tie Pasta and Broccoli Aglio Salad
- Tortellini Chicken Pesto Salad
- Tortellini and Broccoli in Sun-Dried Tomato Pesto Salad
- Tex Mex Salad - Mixture of Black Beans, Corn, Red Onions and Diced Tomatoes finished with a Fresh Cilantro Vinaigrette
- Quinoa Burrito Salad - Romaine, Tri-Color Quinoa, Cherry Tomatoes, Black Olives, Black Beans and Corn with Cilantro-Lime Vinaigrette
- Root Vegetable Quinoa Salad - Tri Color Quinoa, Roasted Sweet Potatoes, Beets, Turnips and Carrots with a Red-Wine Vinaigrette
- Kale, Apple & Quinoa Salad with Walnuts, Dried Cranberries and Goat Cheese with an Agave Dressing
- Quinoa Hummus Bowl - Tri-Color Quinoa mixed with Kalamata Olives, Roasted Red Peppers, Marinated Artichoke Hearts topped with house-made Hummus

### Small \$37.00 Medium \$57.00 Large \$87.00

- Fresh Fruit Salad

### Small \$50.00 Medium \$70.00 Large \$85.00

- Mediterranean Herb Layered Potato Salad - Onions and Potatoes gentled grilled to perfection then layered with Grilled Marinated Eggplant, Summer Squash, Zucchini, Red and Yellow Peppers, Feta Cheese and an Herb Vinaigrette

## Finger Sandwiches

Soft Flavorful Rolls filled with

Hearty Homemade Salads and Fresh Ingredients

- Chunky Chicken Salad \$23.00 per dozen
- California Chicken Salad \$23.00 per dozen
- Curry Chicken Salad \$23.00 per dozen
- White Albacore American Tuna Salad \$23.00 per dozen
- Italian Tuna Salad \$23.00 per dozen
- Ham Salad \$23.00 per dozen
- Turkey \$23.00 per dozen
- Roast Beef \$23.00 per dozen
- Egg Salad \$23.00 per dozen
- Ham & Cheese \$23.00 per dozen
- Italian Grinder \$25.00 per dozen
- Shrimp Salad \$30.00 per dozen
- Seafood Salad \$30.00 per dozen
- Lobster Salad \$50.00 per dozen
- Parma Prosciutto, Gorgonzola, Cheese & Apples \$30.00 per dozen

- Full Size Sandwiches (pg. 10) \$7.25 each

- Signature Sandwiches (pg. 11) \$9.00 each

## Homemade Soups & Chowders

Special requests accepted with advance notice

Served by the Gallon. One gallon will serve 8-10 guests.

- Chicken Escarole • \$40.00
- French Onion • \$40.00
- Roasted Vegetable • \$40.00
- Butternut Apple Bisque • \$45.00
- Italian Wedding Soup • \$40.00
- Pasta Fagioli • \$45.00
- Minestrone • \$40.00
- Tomato Bisque • \$40.00
- Cream of Broccoli • \$40.00
- New England Clam Chowder • \$40.00
- Manhattan Clam Chowder • \$45.00
- Seafood Chowder • \$55.00
- Lobster Bisque • \$65.00

## Sauces

Pink Vodka, Alfredo, Marinara, Red or White Clam Sauce, Aglio, Shrimp Scampi, Bolognese, Pizza, Marsala Wine, Gorgonzola, Madiera, Burgundy and Béarnaise

**\$20.00 per quart**



# À LA CARTE ITEMS

## Entrées

Half Pan serves 10 Guests

Full Pan serves 25 guests

### PASTA

• Penne Marinara	h \$35.00	f \$65.00
• Baked Ziti	h \$37.00	f \$69.00
• Pasta Primavera	h \$42.00	f \$79.00
• Penne Pink Vodka	h \$42.00	f \$79.00
• Pasta with Broccoli Aglio	h \$42.00	f \$79.00
• Old Fashioned Macaroni & Cheese	h \$45.00	f \$95.00
• Cheese Ravioli	h \$37.00	f \$69.00
with Pink Vodka Sauce or Marinara		
• Jumbo Stuffed Shells	\$15.95 per dozen	
• Manicotti	\$16.95 per dozen	
• Tortellini Alfredo	h \$45.00	f \$95.00
• Tortellini with Pink Vodka Sauce	h \$45.00	f \$95.00
• Cavatelli with Sausage Sauce	h \$45.00	f \$95.00
• Gnocchi	h \$42.00	f \$79.00
with a Whole Plum Tomato Sauce		
• Baked Gnocchi	h \$42.00	f \$95.00
with Pink Vodka Sauce and 3 Cheeses		
• Baked Gnocchi	h \$42.00	f \$95.00
with Spinach, Cream Sauce, Romano & Goat Cheese		
• Meat Lasagna	h \$57.00	f \$105.00
• Vegetable Lasagna	h \$57.00	f \$105.00
with White or Red Sauce		
• Parmesan Risotto	h \$45.00	f \$95.00
• Wild Mushroom Risotto	h \$45.00	f \$95.00
• Seafood Risotto	h \$65.00	f \$125.00

### EGGPLANT

• Eggplant Rollatini	h \$47.00	f \$99.00
with Spinach and Cheese		
• Eggplant Rollatini	h \$47.00	f \$99.00
with Prosciutto and Mozzarella		
• Eggplant Parmesan	h \$47.00	f \$99.00

### SEAFOOD

• Jumbo Baked Stuffed Shrimp	\$4.50 each	
with Fresh Crabmeat Stuffing		
• Baked Scrod	h \$60.00	f \$115.00
with Cracker Crumb Topping		
• Asian Chili Stir Fry with Shrimp	h \$65.00	f \$120.00
• Dry Rub Jumbo Grilled Shrimp Skewers	8" Lunch - \$12.99	
	12" Dinner - \$16.99	

### PORK

• Barbecue Pulled Pork	h \$55.00	f \$100.00
• Barbecue Baby Back Ribs	h \$50.00	f \$95.00
• Sausage and Peppers	h \$50.00	f \$95.00
in Natural Juices or Red Sauce		
• Whole Budaball Ham	18-20 lbs	\$125.00 each
• Raisin Sauce on the Side		\$12.00 per quart

### POULTRY

• Grilled Marinated Chicken Breast	h \$55.00	f \$95.00
• Chicken Marsala	h \$57.00	f \$120.00
• Chicken Capri	h \$57.00	f \$120.00
• Chicken Parmesan	h \$57.00	f \$120.00
• Chicken Francaise	h \$57.00	f \$120.00
• Chicken Picatta	h \$57.00	f \$120.00
• Chicken & Rice	h \$57.00	f \$120.00
• Chicken Pot Pie	h \$45.00	f \$95.00
• Chicken Wings	h \$40.00	f \$75.00
(Plain, Barbecue or Buffalo)		

• Chicken on the Bone	h \$35.00	f \$75.00
• Chicken Tenders	h \$35.00	f \$75.00
• Asian Sweet Chili Stir Fry	h \$57.00	f \$112.00
with Chicken		
• Whole Roasted Fresh Turkey	15-17 lbs	\$80.00 each
with Homemade Bread Stuffing & Gravy	18-22 lbs	\$120.00 each
• Sliced Fresh Turkey Breast	h \$50.00	f \$95.00
with Homemade Bread Stuffing & Gravy		
• Fresh Herb Chicken Skewers	6" Appetizer - \$6.99	
	8" Lunch - \$7.99	
	12" Dinner - \$12.99	

### BEEF

• Home-Style Meatballs	h \$57.00	f \$100.00
		\$4.00 each
• Beef Braciola		
• Shepherd's Pie	h \$52.00	f \$100.00
• Beef Pot Pie	h \$55.00	f \$105.00
• Herb Crusted Black Angus Tenderloin	\$160.00 each	- Serves 8-10
with Wild Mushroom Demi Glaze		
• Beef Tips in Burgundy Sauce	h \$60.00	f \$130.00
• Asian Sweet Chili Stir Fry	h \$60.00	f \$115.00
with Beef		
• Braised Short Ribs	h \$60.00	f \$130.00
• Stuffed Peppers filled with	\$4.95 each	
Ground Beef & Rice		
• Veal Parmesan Cutlet	\$12.00 each	
• Veal and Peppers	h \$75.00	f \$150.00
• Veal and Mushrooms	h \$75.00	f \$150.00
• Veal, Onions and Peas	h \$75.00	f \$150.00
• Stuffed Veal Rollatini	h \$95.00	f \$180.00
with Prosciutto, Mozzarella & Sage		
• Beef Tenderloin Teriyaki Skewers	6" Appetizer - \$7.99	
	8" Lunch - \$9.99	
	12" Dinner - \$14.99	

## Starch & Vegetable Selections

*Half Pan serves 10 Guests*

*Full Pan serves 25 guests*

### STARCHES

Creamy White Mashed Potato	h \$35.00	f \$80.00
Red Bliss Mashed Potato	h \$35.00	f \$80.00
Oven Roasted Potatoes with Garlic and Herbs	h \$35.00	f \$75.00
Sweet Potato Casserole	h \$35.00	f \$75.00
French Fries	h \$20.00	f \$40.00
Confetti Rice	h \$35.00	f \$75.00
Rice Pilaf	h \$35.00	f \$75.00

### VEGETABLES

Fresh Green Bean Casserole	h \$35.00	f \$75.00
Fresh Green Beans Almondine	h \$35.00	f \$75.00
Tarragon Maple Glazed Carrots	h \$35.00	f \$75.00
Sautéed Baby Carrots, Zucchini,	h \$35.00	f \$75.00
Summer Squash and Broccoli		
Butternut Squash	h \$25.00	f \$75.00
Sautéed Broccoli Rabe	h \$40.00	f \$95.00
Harvest Roasted Vegetables	h \$40.00	f \$95.00
Grilled Garden Vegetable Medley	h \$40.00	f \$95.00

Assorted Rolls & Butter - \$5.00 per Dozen

## Pizza & Calzones

*Served at Room Temperature*

### Party Pizza - \$10.95

2" x 2" squares, approximately 24 pieces

*A Classic Rhode Island Favorite! Pranzi's famous  
pizza sauce on a delicious thick crust  
with grated Parmesan cheese only.*

### Assorted Gourmet Pizza - \$13.95

2" x 2" squares, approximately 24 pieces

*Select from toppings below.*

### Calzones - \$21.99 each

18" Calzone, approximately 16 slices

*Select from the toppings below.*

### FILLINGS:

- Ham & Cheese
- Chicken Cacciatore
- Chicken Parmesan
- Sausage & Peppers
- Meatball Parmesan
- Chourico & Peppers
- Italian Cold Cuts
- Broccoli & Cheese
- Spinach & Cheese
- Pepperoni & Cheese
- Spinach, Cheese & Pepperoni
- Spinach & Salami
- Eggplant Parmesan
- Buffalo Chicken
- Chicken & Caramelized Onions
- BBQ Chicken

## Dips

**Pint - \$6.00    Quart - \$12.00**

- Strawberry Yogurt
- Blueberry Yogurt
- Passion Fruit Yogurt
- Vegetable Sour Cream
- Spinach and Roasted Garlic
- Roasted Red Pepper
- Gorgonzola, Artichoke and White Bean
- Eggplant and Red Pepper
- Blue Cheese
- Roasted Tomato Sour Cream
- Eggplant and Ginger
- Hot Chili White Bean
- Salsa
- French Onion
- Tzatziki Dip with Yogurt, Cucumber and Mint

**Half Pint - \$6.00    Pint - \$12.00    Quart - \$24.00**

- Traditional Hummus
- Roasted Red Pepper Hummus
- Guacamole

# DESSERTS

## Signature Cakes

10" Round Cakes Serves 12-16 Guests

<b>Flourless Chocolate Torte</b> Chocolate Torte with a Rich Chocolate Ganache	\$35.00	<b>Strawberry Shortcake</b> White Cake layered with Fresh Strawberries and Fresh Whipped Cream Frosting surrounded by Lady Finger Cookies ( <i>Seasonal</i> )	\$35.00
<b>Naked Cake</b> Simple and Elegant with Unfrosted Sides, Chocolate Cake layered with Almond Buttercream garnished with Fresh Berries, Chocolate Wheels and Powdered Sugar	\$37.00	<b>Pranzi's Carrot Cake</b> Carrot Cake with Walnuts, Coconut and Pineapple finished with a Cream Cheese Frosting	\$37.00
<b>Hazelnut Torte</b> Chocolate Cake topped with a Nutella Ganache adorned with Toasted Hazelnuts	\$33.00	<b>Chocolate Mousse Cake</b> Chocolate Cake layered with Chocolate Mint Mousse wrapped in Chocolate and garnished with Chocolate Shavings	\$37.00
<b>Salted Caramel Cake</b> Yellow Cake and Salted Caramel Filling with Buttercream Frosting	\$35.00	<b>Zuppa Inglese</b> White Cake brushed with a Rum Glaze layered with Chocolate and Vanilla Cream, Fresh Strawberries and Peaches surrounded by Lady Finger Cookies and finished with a Fresh Whipped Cream Frosting	\$40.00
<b>Heath Bar Cake</b> White or Chocolate Cake with a Fresh Whipped Cream Frosting finished with Heath Bar Pieces	\$33.00	<b>Strawberry Charlotte</b> White Cake layered with Strawberry Preserves and Vanilla Bavarian Cream surrounded by Lady Finger Cookies and finished with Fresh Strawberries	\$37.00
<b>Crepe Cake</b> A Traditional Mille-Feuille with layers of Homemade Crepes with Jam and Sweetened Cream Cheese topped with Fresh Fruit and Powdered Sugar	\$40.00	<b>Decadent Chocolate Cake</b> Chocolate Cake iced with Chocolate Fudge, then sprinkled with Mini Chocolate Chips	\$37.00
<b>Black-n-White Cake</b> Vanilla or Chocolate Cake layered with White and Milk Chocolate Mousse finished with a Bittersweet Chocolate Ganache	\$35.00	<b>Chocolate Stout Cake</b> Chocolate Beer Cake layered with Stout or Bailey's Buttercream	\$37.00
<b>Lemon Chiffon Cake</b> Light and Airy Lemon Chiffon Cake filled with a Fresh Lemon Curd and frosted with a White Buttercream	\$33.00	<b>Fresh Fruit Tart (9")</b> A Shortbread Shell filled with Homemade Vanilla Bean Bavarian Cream topped with Seasonal Fresh Fruits	\$23.00
<b>Tiramisu</b> Traditional Italian Lady Fingers soaked in Kahlua Espresso layered with Mascarpone Cream, Chocolate and Cocoa Powder surrounded by Lady Finger Cookies	\$35.00	<b>Chocolate Raspberry Tart (9')</b> A Chocolate Shell filled with Chocolate Ganache and Fresh Raspberries	\$25.00



*Most Options are available as  
Gluten Free, Dairy Free, or Vegan.*

## DESSERTS

### Specialty Cupcakes

MEDIUM (4 oz) - \$30.00 per dozen | LARGE (6 oz) - \$42.00 per dozen

#### CHEESECAKE CUPCAKE

Pound Cake with a Creamy Cheesecake Filling, frosted with Real Whipped Cream and garnished with a Maraschino Cherry

#### PEANUT BUTTER AND FLUFF CUPCAKE

Vanilla Cupcake filled with Peanut Butter Mousse and iced with Fluffernutter Frosting

#### PUMPKIN SPICE CUPCAKE

Pumpkin Cupcake filled and frosted with Cream Cheese Buttercream (*Seasonal*)

#### STRAWBERRY SHORTCAKE CUPCAKE

White Cupcake filled with Strawberry Mousse frosted with Fresh Whipped Cream and garnished with Strawberries (*Seasonal*)

#### BROWN SUGAR BUTTERSCOTCH CUPCAKE

Brown Sugar Cupcake frosted with Vanilla Bean Buttercream, drizzled with Butterscotch Dip

#### CHOCOLATE MOUSSE CUPCAKE

Rich Chocolate Cupcake Base topped with Fresh Chocolate Mousse and dipped in Chocolate Ganache

#### S'MORES CUPCAKE

Graham Cracker Base Chocolate Cupcake mixed with Chocolate Bits with Toasted Marshmallow Meringue

#### ALMOND JOY CUPCAKE

Chocolate Cupcake filled with Coconut Cream, iced with Chocolate Fudge Frosting and sprinkled with Toasted Coconut and Almond Pieces

#### CHOCOLATE DECADENCE CUPCAKE

Chocolate Cupcake filled with Chocolate Ganache and topped with Chocolate Fudge Frosting and Chocolate Pearls

#### MARGARITA CUPCAKE

Tequila Cupcake topped with Lime Flavored Buttercream Frosting

#### APPLE SPICE CUPCAKE

Spiced Cupcake with Apple Filling topped with Cinnamon Buttercream and garnished with Crumble Topping

#### CHOCOLATE CARAMEL CUPCAKE

Chocolate Cake, Caramel Filling, Chocolate Ganache and Sea Salt

#### RED VELVET CUPCAKE

Red Velvet Cupcake with Cream Cheese Frosting

#### PRANZI'S CARROT CAKE CUPCAKE

Carrot Cake with Walnuts, Coconut and Pineapple finished with a Cream Cheese Frosting

#### HEATH BAR CUPCAKE

Chocolate Cake filled with Coffee Mousse frosted with Caramel Buttercream and sprinkled with Crushed Heath Bar Candies

#### NEAPOLITAN CUPCAKE

Chocolate Cupcake filled with Bavarian Cream topped with Strawberry Buttercream and Miniature Chocolate Chips

### All American Cupcakes

#### ONE DOZEN MINIMUM

Petite \$20.00 | Medium \$26.00 | Large \$34.00

#### CAKE FLAVORS

- \* White Wedding
- \* Yellow
- \* Chocolate
- \* Spice
- \* Marble
- \* Carrot
- \* Lemon
- \* Almond
- \* Vanilla
- \* Strawberry
- \* Red Velvet
- \* Mocha
- \* Butter Pound Cake
- \* Champagne
- \* Funfetti

#### FROSTING FLAVORS

- \* White Buttercream
- \* Lemon Buttercream
- \* Almond Buttercream
- \* Chocolate Buttercream
- \* Grand Marnier Buttercream
- \* Cream Cheese
- \* Chocolate Fudge
- \* Fresh Whipped Cream



## DESSERTS

### Fresh Baked Pies

10" Pies - \$16.00 each

Fresh fruit pies featuring innovative seasonal varieties and traditional year-round favorites all made from scratch and carefully hand-crafted with old fashioned goodness in every bite.

Apple	Chocolate Cream	Pecan
Blueberry	Lemon Meringue	Peach ( <i>Seasonal</i> )
Cherry	Strawberry Rhubarb	Pumpkin



### Cake Pops

All Served on Lollipop Sticks. \$28.00 per Dozen

FLAVORS:	DIPPED IN:	TOPPINGS
* Chocolate Cake	* Milk Chocolate	* Sprinkles
* French Vanilla Cake	* Dark Chocolate	* Coconut
* Lemon Cake	* White Chocolate	* Pistachios
* Mocha Cake		* Chopped Nuts
* Red Velvet Cake		
* Cheesecake		
* Fudge Brownie		
* S'Mores on a Stick		

*Customized Colors or Designs  
are available by request.*

### Gourmet Cookies

**HOMEMADE JUMBO COOKIES** - \$2.00 each

Chocolate Chip, Peanut Butter, Oatmeal Raisin, M&M, Sugar or Heath Bar

#### HOME-STYLE COOKIE PLATTER

A Variety of Season Cookies and Classic Favorites. Selections may include Sugar, M&M, Peanut Butter, Heath Bar, Oatmeal Raisin and Chocolate Chip.

*Small \$35.00*

*Medium \$55.00*

*Large \$90.00*

#### COOKIE AND BAR ASSORTMENT

Assorted Dessert Bars and Home-style Cookies which may include Sugar, M&M, Peanut Butter, Heather Bar, Oatmeal Raisin, Chocolate Chip, Fudge Brownies and Blondies.

*Small \$40.00*

*Medium \$60.00*

*Large \$95.00*

### Cheesecakes

10" Cheesecakes

#### **NEW YORK STYLE** - \$27.00

Traditional Graham Crust and Rich Creamy Filling

#### **STRAWBERRY** - \$29.00

Vanilla Bean Cheesecake topped with Fresh Strawberries

#### **BLUEBERRY** - \$29.00

Vanilla Bean Cheesecake topped with Fresh Blueberries

#### **PINWHEEL** - \$30.00

Vanilla Cheesecake topped with three selections of Seasonal Fresh Fruit

#### **TURTLE** - \$30.00

Vanilla Cheesecake with Chocolate Icing topped with Toasted Pecans, Caramel and drizzled with Chocolate

#### **HEATH BAR** - \$30.00

Crumbled Heath Bar Candy baked in a Vanilla Cheesecake topped with Whipped Cream and sprinkled with Crushed Heath Bar

#### **OREO COOKIE** - \$30.00

Crumbled Oreo Cookies baked in a Vanilla Cheesecake topped with Whipped Cream and sprinkled with Crushed Oreo Cookies

#### **WHITE CHOCOLATE**

**RASPBERRY** - \$30.00  
Creamy Cheesecake swirled with White Chocolate and Raspberry

#### **ALMOND JOY** - \$30.00

Coconut Cheesecake with Chocolate Ganache, Toasted Coconut and Almonds

#### **CHOCOLATE**

#### **PEANUT BUTTER** - \$30.00

Peanut Butter Mousse Cheesecake with a Chocolate Cookie Crust and Chocolate Chips



## DESSERTS

### Custom Cakes

#### ALL OCCASION CAKES

Birthday, Wedding, Baby Shower, Bridal Shower, Bar/Bat Mitzvah, Retirement, etc. Many themes and accents available.

#### CAKE FLAVORS

White Wedding, Yellow, Chocolate, Spice, Marble, Carrot, Lemon, Lemon Chiffon, Almond, Vanilla, Strawberry, Red Velvet, Mocha, Champagne, Funfetti and Butter Pound Cake

#### FROSTING FLAVORS

White Buttercream, Lemon Buttercream, Almond Buttercream, Chocolate Buttercream, Grand Marnier Buttercream, Cream Cheese, Chocolate Fudge and Fresh Whipped Cream.

*Specialty Frosting Available:* Swiss or Italian Buttercream

#### CAKE FILLINGS

Fresh Fruit, Raspberry Filling, Strawberry Filling, Lemon Curd, Cream Cheese, White Chocolate Mousse, Milk Chocolate Mousse, Strawberry Mousse, Fresh Whipped Cream, Chocolate Ganache or any Frosting Flavor

#### ROUND CAKES with Buttercream Frosting

8" Cake	Serves 6-10	\$19.99
10" Cake	Serves 10-16	\$29.99
12" Cake	Serves 16-24	\$45.99

#### SHEET CAKE with Buttercream Frosting

2 Layer Half Sheet	Serves 20-25	\$55.00
3 Layer Half Sheet	Serves 25-35	\$65.00
2 Layer Full Sheet	Serves 50-70	\$110.00
3 Layer Full Sheet	Serves 75-100	\$130.00

#### ADDITIONAL OPTIONS

Fresh Whipped Cream with Fruit Puree Filling,  
Fresh Mixed Berry Filling or Fresh Strawberry Filling

\* 8" - \$4.00 additional

\* 10" - \$6.00 additional

\* 12" - \$8.00 additional

\* Half Sheet - \$12.00 additional

\* Full Sheet - \$20.00 additional

Family Favorites and Special Requests are Always Welcome

### Assorted Breads

#### ASSORTED BREAKFAST BREADS (8" LOAF) - \$8.00 each

\* Pumpkin      \* Banana Nut      \* Cranberry Orange      \* Blueberry Coffee Cake

### Additional Gourmet Desserts

• Biscotti	\$16.00 per pound	• Italian Wedding Cookie Platter	\$18.00 per pound
• Fudge Brownies	\$18.00 per dozen	• Double Chocolate Dipped Strawberries	\$24.00 per dozen
• Wandies	\$8.00 per pound	• 2" Individual Chocolate Mousse Cups	\$26.00 per dozen
• Apple Dumplings	\$20.00 per dozen	• Miniature Italian Pastries	\$28.00 per dozen
• Crème Brulee	\$4.00 each	• Rum Raisin Bread Pudding	\$24.00 half pan

## Standard Selections

**\$3.00 each per person**

*Can also be ordered for non-staffed deliveries by the dozen.*

### Beef Selections

- Moroccan Style Meatballs with Greek Yogurt Sauce
- Kobe Beef Pigs in a Blanket with House Spicy Mustard
- Meatball Puff Pastry stuffed with Mozzarella & Marinara
- Miniature Shepherd's Pie

### Seafood Selections

- New England Clam Chowder Soup Shooter
- Littlenecks on Half Shell with Cocktail Sauce (df, gf)
- Stuffed Mushrooms with Crab & Brie
- Miniature Fish Tacos

### Chicken Selections

- Lemon Pepper Chicken Skewers with Fresh Ginger Sauce (gf)
- Cajun Chicken Skewers with Honey Mustard Dipping Sauce (df, gf)
- Chicken & Lemongrass Pot Stickers with Citrus-Soy Glaze
- Jerk Chicken Skewers with Sweet & Spicy Brown Sugar Glaze
- Sesame-Crusted Chicken with Fresh Raspberry Dipping Sauce (df)
- Asian-Glazed Chicken Wings tossed with Spicy Plum Sauce
- Chicken House Pâté with Sea Salt & Arugula on Crispy Baguette
- Cumin & Coconut Crusted Chicken with Curried Yogurt Sauce (gf)

### Vegetable Selections

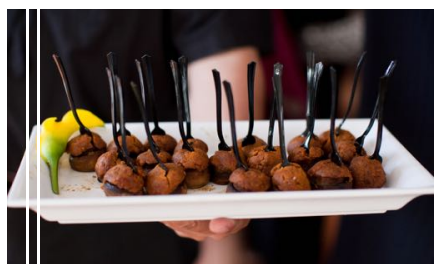
- Tomato, Fresh Mozzarella & Basil Caprese Skewers (gf)
- Broccoli & Brie Cheese Melts
- Baked Brie & Raspberry Phyllo Cups
- Miniature Grilled Tomato & Parmesan Bruschetta
- Assorted Miniature Vegetable Pizzas
- Stuffed Baby Portobello Mushrooms with Bread Stuffing
- Crisp Asparagus Straws with Creamy Asiago Cheese Sauce
- Roasted Eggplant on Crostini with Melted Gorgonzola
- Native Tomato, Basil & Olive Tartlets
- Hushpuppy Fritters with Honey Butter & Scallions
- Goat Cheese Stuffed Tomatoes (gf)
- Carrot, Ginger & Roasted Cashews Bisque Shooters
- Vegetable & Pepper Jack Empanada
- Encrusted Mozzarella with Marinara Sauce
- Fried Macaroni & Cheese Bites
- Broccoli, Carrot & Cheddar Cheese Fritters
- Old Fashioned Potato Tots with Gorgonzola Dipping Sauce
- Miniature Quiche
- Edamame Dumplings with a Sweet Soy Glaze
- Sweet Potato Puff with Cinnamon & Sugar

### Pork Selections

- Ricotta, Fig & Parma Prosciutto Bruschetta
- Italian Rabe & Sausage Egg Rolls with Spicy Marinara Sauce
- Pork Tenderloin & Scallion Rolls with Five-Spice Soy Sauce (df, gf)
- Crispy Polenta Crostini with Italian Sausage Bolognese Ragu
- Stuffed Mushrooms with Italian Sausage & Bread Stuffing
- Applewood Bacon Wrapped Baby Potatoes with Truffle Aioli
- Miniature Eggplant, Fresh Mozzarella & Prosciutto Rollatini Skewers

*(df) - dairy free   (gf) - gluten free   (vv) - vegan*

# PASSED HORS D'OEUVRES



## Premium Selections

**\$3.50 each per person**

*Can also be ordered for non-staffed deliveries by the dozen.*

### Beef Selections

- Beef Tenderloin Teriyaki Skewers (df, gf)
- Miniature Beef Wellingtons filled with a Mushroom Duxelle
- Petite Beef Tenderloin Sandwich with a Horseradish Cream
- Beef Tenderloin & Goat Cheese Crostini
- Burger Sliders with Assorted Toppings
- Miniature Beef Fajitas
- Beef Empanadas with a Tomato Salsa
- Nega Maki-Asian Sirloin, Carrots, Chives & Sweet Honey Soy Rolls (df, gf)
- Steak au Poivre Crostini with Brandy Cream
- Roasted Tomato Bolognese Stuffed Fried Queen Olives
- Pastrami Spring Rolls with a Spicy Mustard Dipping Sauce
- Curried Lamb Meatballs with Mint Yogurt Sauce

### Poultry Selections

- Adobo Crusted Chicken Skewers with Summer Melon Relish & Lime Aioli (df, gf)
- Miniature Chicken Saltimbocca Skewers with Parma Prosciutto, Mozzarella & Sage Cream
- Baked Brie, Chicken & Apricot Phyllo Cups
- Grilled Chicken & Roasted Pepper Quesadillas
- Chicken Empanadas with Cilantro Lime Salsa
- Chicken Pâté in Puff Pastry Shells with Pink Sea Salt & Pistachio
- Duck & Scallion Ragoons with Apricot-Ginger Marmalade

### Pork Selections

- Summer Melon wrapped in Parma Prosciutto (df, gf)
- Bacon-Wrapped Roasted Dates stuffed with Almonds & topped with Parmesan Cheese (gf)
- Pork Belly Slider with Bacon Aioli & Classic Cole Slaw
- Teriyaki Grilled Pork with Pineapple Salsa (df, gf)
- Crispy Pork Rillettes Fritters with Mustard Aioli
- BLTA Bites Canape of Bacon, Lettuce, Roasted Tomato, Avocado Mousse & Chipotle Cream
- Arugula & Parma Prosciutto Rolls
- Parma Prosciutto & Mint wrapped Fresh Peach
- Miniature Bahn Mi Slider
- Andouille Sausage & Cheese Puffs

### Seafood Selections

- New England Clam Chowder Soup Shooter with a Petite Clam Cake
- Sea Scallops wrapped in Applewood Bacon with Sweet Sherry Glaze (df, gf)
- Pan Seared Sea Scallops with Seaweed Salad & Honey-Ginger Glaze (df, gf)
- Cajun Shrimp Skewers with Mango Salsa (df, gf)
- Jumbo Shrimp Cocktail & Horseradish Cocktail Sauce (df, gf)
- Miniature Crab Cakes with Citrus Tartar Sauce
- Hiosin Grilled Salmon on a Crispy Wonton (df)
- Sesame Salmon Skewers with Soy Dipping Sauce (df, gf)
- Salmon Rillettes on Crispy Brioche
- Oysters Rockefeller baked in Creamy Alfredo, Pernod & Spinach (gf)
- Clams Casino baked with Buttered Cracker Crumbs & Applewood Bacon
- Mini Fall River-Style Stuffies with Chorizo & Bread Stuffing
- Half Shell Oysters with Champagne Mignonette (df, gf)
- Sesame-Crusted Tuna with Honey-Ginger Sauce (df, gf)
- Crispy Wonton Stacks with Ahi & Wasabi Aioli
- Ahi & Apple Skewer with Soy-Apple Cider Glaze (df, gf)
- Tuna Tartare in Crispy Wonton Cups with Sriracha Aioli and Chives

### Vegetable Selections

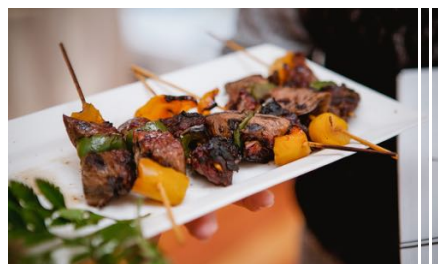
- Crispy Spring Rolls with Zesty Orange Sauce
- Spinach, Shallot & Parmesan Tartlets
- Spanakopita
- Caesar Salad Bites in Parmesan Tuile Cups
- Baked Stilton-stuffed Crimini Mushrooms & Garlic Crumbs
- Wild Mushroom Risotto Bites with a Red Pepper Aioli
- Edible Spoons with Fire-Roasted Tomatoes, Spinach, Onion & Balsamic Glaze
- Parmesan & Chive Stuffed Baked Truffle Baby Potatoes (gf)
- White Truffle Potato Croquette with a Chive Sour Cream
- Vegetable Copanata Star (vv)
- Crispy Bosc Pear Chip with Chevre & Olive Tapenade, Toasted Pistachio & Asiago Crisp
- Vegetable Cornucopia with a Cilantro Pesto
- Herb-spiced Crispy Goat Cheese Rounds with an Artichoke Aglio
- Phyllo with Wild Mushroom Filling
- Vegetable Goat Cheese & Garlic Crouton Stuffed Zucchini Wheels
- Truffle Cauliflower Soup Shooter & Parmesan Crisp
- Baked Buffalo Cauliflower Bites (vv) with a Blue Cheese Dip

(df) - dairy free (gf) - gluten free (vv) - vegan

www.pranzi.com • info@pranzi.com • 401.383.3631



# PASSED HORS D'OEUVRES





## Ultra Premium Selections

**\$4.00 each per person**

*Can also be ordered for non-staffed deliveries by the dozen.*

### Beef Selections

- Steak Tartare on Waffle Cut Potatoes & Truffle Aioli
- Surf & Turf Skewers with Garlic & Herb Aioli
- Beef Short Ribs on Edible Spoon
- Beef Bourguignon in Puff Pastry
- Beef Short Rib & Fontina Panini
- Moroccan Lamb Kabobs with Yogurt Sauce
- Grilled Lamb Lollipops with Papaya Yogurt Sauce (gf)
- Grilled Lamb Lollipops with Goat Cheese & Hazelnut Crust with Port Wine Syrup (gf)
- Grilled Lamb Lollipops with Mint & Pistachio Pesto (gf)
- Veal Oscar on Edible Spoon
- Petite Veal Saltimbocca Lollipops

### Poultry Selections

- Chicken Wellington with Mushroom Duxelle
- Chicken Mousse with Black Sea Salt Savory Cannoli
- House Cured Duck Breast Prosciutto with Manchego Cheese & Arugula Crostini
- Duck Confit Wellington with Orange-Balsamic Reduction & Mushroom Duxelle
- Mini Duck Confit & Scallion Pancake with Caramelized Onion & Peach Glaze
- Duck with Grand Marnier Glaze on Edible Spoon
- Duck à l'Orange on Edible Spoon
- Pan Seared Hudson Valley Foie Gras on Brioche with Fig Jam & Pink Sea Salt

### Seafood Selections

- Fish & Chip Cones with Citrus Tartar
- Hazelnut-crust Sea Scallops with Pear Puree (df)
- Shrimp or Bay Scallop Ceviche with Cilantro & Lime Salsa on Mini Spoons
- Parma Prosciutto Wrapped Shrimp with a Tangerine White Balsamic Reduction (df, gf)
- Maui Shrimp Spring Roll with a Soy Ginger Glaze
- Sesame-crust Shrimp with Tahini-Ginger Dipping Sauce (gf, df)
- Grilled Shrimp, Plum Tomatoes, Cipollini Onions, Mozzarella & Roasted Tomato Aioli on Toasted Baguette
- Shrimp Scampi on Edible Spoon
- Cotton Candy Wrapped Shrimp with Sweet & Savory Seasoning
- Crispy Potato & Soppressata Wrapped Shrimp with Heirloom Tomato & Shallot Jam (df, gf)
- Lobster Macaroni & Cheese Tartlets
- Miniature Lobster Tacos with Jicama Slaw
- Lobster Bisque Shooters
- Lobster Fra Diavolo on Edible Spoon
- Escargot Wrapped Puff Pastry with Pernod & Garlic Butter
- Raspberry Point Oyster Shooters with Tequila, Lime, Jalapeño & Cilantro with Black Sea Salt Rim (df, gf)
- New Zealand Green-Lipped Mussels with Roasted Tomatillo Salsa & Micro Greens (df, gf)
- Cornmeal Fried Oysters with Sriracha Aioli
- Crab Salad Savory Cannoli
- Sushi Grade Ahi Tuna Poke Hand Rolls with Sesame & Avocado

### Vegetable Selections

- Artichoke & Goat Cheese Croquettes with a Roasted Red Pepper & Garlic Mayo
- Ricotta Stuffed Squash Blossoms with Marinara Dipping Sauce (*Seasonal*)
- Phyllo Wrapped Figs with Pernod Mascarpone (gf)
- Fresh Figs with Parma Prosciutto, Gorgonzola & Balsamic Glaze (gf) (*Seasonal*)

(df) - dairy free   (gf) - gluten free   (vv) - vegan

## SPECIALTY STATIONS

*Let Pranzi customize your event with a specialty station tailored just for you.*

*All Stations are available in Appetizer, Luncheon or Dinner Portions.*

### **CRUDITÉ TABLE**

A Beautiful Table Display of Garden Vegetables, Seasonal Fruits,  
Domestic Cheeses, Pepperoni, Dipping Sauces  
and a Medley of Gourmet Crackers.

\$5.99 per person

### **FARM FRESH ECLECTIC CHEESE DISPLAY**

Our Popular Five Cheese Selection (Krystal Pure Cave Aged Cheddar, Roquefort Crusted Goat  
Cheese, Gruyere Cheese, Danish Blue Cheese & Coulommiers), Seasonal Fruits, a Variety of  
Fresh Berries, Grapes, Fresh Figs, Dried Apricots, Craisins,  
Assorted Nuts and an Array of Gourmet Olives.

Served with Artisan Breads and a Medley of Gourmet Crackers..

\$7.99 per person

*Gourmet Cheese Selections Available Upon Request. Additional Fees Apply.*



## ANTIPASTO STATION

A Table Display of Imported Italian Meats (Parma Prosciutto, Capicola, Salami, Mortadella), Imported Cheeses, Roasted Peppers, Medley of Olives, Stuffed Cherry Peppers, Fresh Caprese Salad, Marinated Artichokes, Peppadews, a Medley of Mixed Field Greens, Italian Bread Sticks and Assorted Artisan Breads.

## TUSCAN TABLE

A Beautiful Table Display of Garden Vegetables, Seasonal Fruits, Imported Cheeses, Pepperoni, Dipping Sauces, Parma Prosciutto Wrapped Melon, Eggplant Roasted Red Pepper Terrine, Grilled Asparagus Salad, Polenta Wedges with Wild Mushroom Sauce, and Eclectic Olive Tray. Accompanied by Italian Bread Sticks and Assorted Artisan Breads.

## TAPAS TABLE

Grilled Chicken Skewers, Grilled Shrimp Skewers, Petite Beef Tenderloin Sandwich with Horseradish Cream Sauce, Fresh Caprese Salad, Orzo Florentine Sun-dried Tomato Salad, Marinated Mushrooms, Medley of Olives, Marinated Artichokes, Native Grilled Garden Vegetables and an Eclectic Cheese Board.

## BRUSCHETTA STATION

Baguette Crostini alongside the following toppings:

- Farm Fresh Chopped Heirloom Tomato, Garlic and Basil
- Sun Dried Tomato, Roasted Red Pepper and Pesto
- Olive Tapenade

Available as a Build-Your-Own Bite or Stationary Display.

## STATIONARY GRILLED PIZZA OR FLATBREAD STATION

A Variety of Artisan Grilled Pizzas or Thin Crust Flatbreads with your Favorite Toppings prepared by our Chef in the Kitchen.

## SLIDER STATION

Selections include, but are not limited to the following:

- Kobe Beef Sliders with Sharp Cheddar, Caramelized Onions and Roasted Garlic Aioli
- Grilled Chicken Sliders with Pepper Jack Cheese, Roasted Red Peppers and Chipotle Garlic Aioli
- Vegetarian Sliders with Fresh Mozzarella, Sliced Roma Tomatoes and Basil Pesto

## SUSHI BAR

California Rolls, Tuna Rolls, Cucumber Rolls, and Grilled Salmon Rolls. Accompanied by Wasabi, Ginger, Soy Sauce & Citrus Sauce.

## RAW BAR

Choose from Iced Jumbo Shrimp with Cocktail Sauce, Little Necks on the Half Shell, Fresh Shucked Oysters on the Half Shell, Smoked Mussels, Smoked Scallops, Smoked Salmon, Smoked Bluefish, Snow Crab Claws and Lobster Tails. Beautifully displayed on crushed ice and accompanied by Dipping Sauces.

*Ice Sculptures Available Upon Request.*

*Also Available as a Chef-Tended Action Station.*

## CHOWDER STATION

Your Choice of Creamy New England Clam Chowder, Rhode Island Clear Clam Chowder, Manhattan Red Clam Chowder or Roasted Corn Chowder. Accompanied by Oyster Crackers. Home-style Clam Cakes and/or Baked Stuffed Clams also available.

## RHODE ISLAND COASTLINE STATION

Fish & Chips with Tartar Sauce and Malt Vinegar served in Paper Cones, Miniature New England Lobster Rolls, Rhode Island Stuffies, Creamy New England Clam Chowder and Home-style Clam Cakes



*All Stations Have a 25 Guest Minimum.*



## **SALAD STATION**

Mixed Field Greens and Romaine Leaf Lettuce accompanied by an Artists's Palette of Fresh Seasonal Vegetables, Dried Berries, Nuts, Mandarin Oranges, Asian Noodles, Croutons and more! Complete with your choice of many Flavored Dressings and Artisan Rolls with Fresh Whipped Butter.

## **INTERACTIVE PASTA STATION (Attendant Required)**

Pasta gently sautéed table-side to perfection. Choose Two Pastas (Penne, Farfalle, Shells, Fusilli, Cavatelli or Rigatoni) to be served with Three Choices of Sauce (Whole Plum Tomato Basil Sauce, Creamy Pink Vodka, Aglio, Old Fashioned Tomato Ragu, Pesto Aglio or Pesto Cream Sauce) accompanied by Romano and Parmesan Cheese and Assorted Mix-Ins. Served with Artisan Rolls and Fresh Whipped Butter.

## **STATIONARY PASTA STATION**

Select Two Pasta Dishes to be served with Assorted Rolls and Butter. Choose from Penne Marinara, Baked Gnocchi, Cavatelli Bolognese, Stuffed Shells, Manicotti, Cheese Tortellini in a Pink Vodka Sauce, Pasta Primavera, Shells and Broccoli Aglio, Meat Lasagna, Vegetable Lasagna or Farfalle with Spinach and Mushroom in a Light Cream Sauce.

## **ITALIAN STATION**

Fresh Garden Salad, Chicken Parmesan, Home-style Meatballs, Sausage and Peppers in Natural Juices and Stuffed Shells served with Assorted Artisan Rolls and Fresh Whipped Butter.

## **INTERACTIVE GRILLED PIZZA STATION (Attendant Required)**

Delight your guests with their own Personal Pizza grilled to perfection with your Favorite Toppings! Available Toppings include Grilled Peppers, Grilled Chicken, Grilled Eggplant, Chopped Tomatoes, Olives, Mushrooms, Onions, Pepperoni, Sausage, Pesto, Fresh Mozzarella, Shredded Mozzarella and Pranzi's Pizza Sauce.

*Available for Outdoor Events Only.*

## **INTERACTIVE CARVED MEAT STATION (Attendant Required)**

Chef-Carved Meat Fresh Off the Grill! Choose from:

- Herb Crusted Black Angus Beef Tenderloin
- Top Round Sirloin
- Roasted Turkey Breast
- Budaball Ham
- Fresh Herbed Roast of Pork Loin
- Steamship Round of Beef (*Minimum of 75 Guests*)

Served with Assorted Condiments, Chutneys, Cranberry Sauce or Au Jus.

## **KABOB STATION**

Fresh Herb Chicken Skewers, Beef Tenderloin Teriyaki Skewers, Dry Rub Jumbo Grilled Shrimp Skewers, Fresh Grilled Garden Vegetable Skewers and Confetti Rice.

## **BARBECUE STATION**

Marinated Flank Steak, Bone-in Barbecue Chicken, Native Corn on the Cob, Cole Slaw, Home-style Baked Beans, Creamy Red Bliss Potato Salad, Old Fashioned Corn Bread and Native Watermelon

## **MASHED POTATO BAR**

Yukon Gold Mashed Potatoes and Smashed Sweet Potatoes accompanied by Applewood Smoked Bacon, Broccoli, Chives, Sautéed Mushrooms & Onions, Diced Tomatoes, Shredded Cheese, Sour Cream, Pecans, Herb Shallot Gorgonzola Butter and Cinnamon Maple Butter.

*Baked Potato Options also available by request.*

## **RISOTTO STATION**

Let your Guests select from Roasted Butternut Risotto topped with Sliced Almonds, Vegetable Medley Risotto, Seafood Risotto or Exotic Mushroom Risotto. Accompanied by Assorted Artisan Rolls with Fresh Whipped Butter.

*Also available as a Chef-Tended Action Station.*

*All Stations Have a 25 Guests Minimum.*



## SPECIALTY GRILLED CHEESE STATION

Your Choice of Three of Pranzi's Own Mouthwatering Combinations:

- Apple, Bacon & Cheddar Cheese on Fresh Wheat Bread
- Tomato, Mozzarella & Basil Pesto on Hearty White Bread
- Fresh Fig Jam & Havarti Cheese on Rye Bread
- Pepper Jack Cheese, Warm BBQ Chicken & Red Onion on Multigrain Bread
- Sweet Nutella, Mascarpone & Fresh Strawberry on Italian Bread

## MINIATURE COMFORT FOOD STATION

Artfully Presented Miniature Delicious Bites of Warm Comfort:

- Baked Mini Ramekins of Macaroni with White Cheddar Cheese
- Miniature Creamy Homemade Chicken Pot Pies
- Miniature Beef Brisket Bites served with a Homemade BBQ Au Jus and Sweet Potato Fries
- Warm Vegetarian Chili served in Miniature Mason Jars topped with Shredded Cheddar Cheese

## PUB STYLE STATION

A Delicious Sampling of Favorite Casual Flavors:

- Pulled Pork Sliders on Buttermilk Biscuits with a Southern-style Gravy
- Chicken Wings Trio: Buffalo, BBQ Dry Rub & Asian Flavors served with Dipping Sauces
- Grilled Chicken Quesadillas
- Miniature Potato Skins with Bacon, Cheddar Cheese & Scallions
- Breaded Mozzarella Triangles with Homemade Marinara Sauce

## MACARONI AND CHEESE STATION

A Delicious Variety of an Old-Fashioned Favorite:

- Traditional White Cheddar Mac and Cheese
- Buffalo Mac and Cheese
- Barbecue Chicken Mac and Cheese
- Lobster Mac and Cheese



## OLD FASHIONED BARBECUE STATION

- Fresh Sirloin Burgers
- Jumbo All-Beef Hot Dogs
- Grilled Barbecue Chicken on the Bone
- Creamy Potato Salad & Pranzi's Pasta Salad
- Traditional Coleslaw
- Accompanied with Native Corn on the Cob, Homemade Corn Bread, and Sliced Watermelon.
- Upgrade Enhancements Available: Sliced Marinated Flank Steak, Sausage & Peppers, Fresh Turkey Burgers or Veggie Burgers.

## NACHO BAR

Crispy Home-style Tortilla Chips accompanied by Garden Salsa, Jalapeño Peppers, Diced Tomato, Diced Green and Red Peppers, Black Olives and Diced Onion. Served with a Warm Cheese Fondue. Guacamole also available.

## FAJITA STATION

Create Your Own Fajitas! Flour and Corn (*GF*) Tortillas, Marinated Chicken Breast, Marinated Flank Steak, Cheddar Cheese, Shredded Lettuce, Tomatoes, Sautéed Onions & Peppers, Black Olives, Sour Cream, Black Beans & Corn, Avocado, Salsa and Spanish Rice.

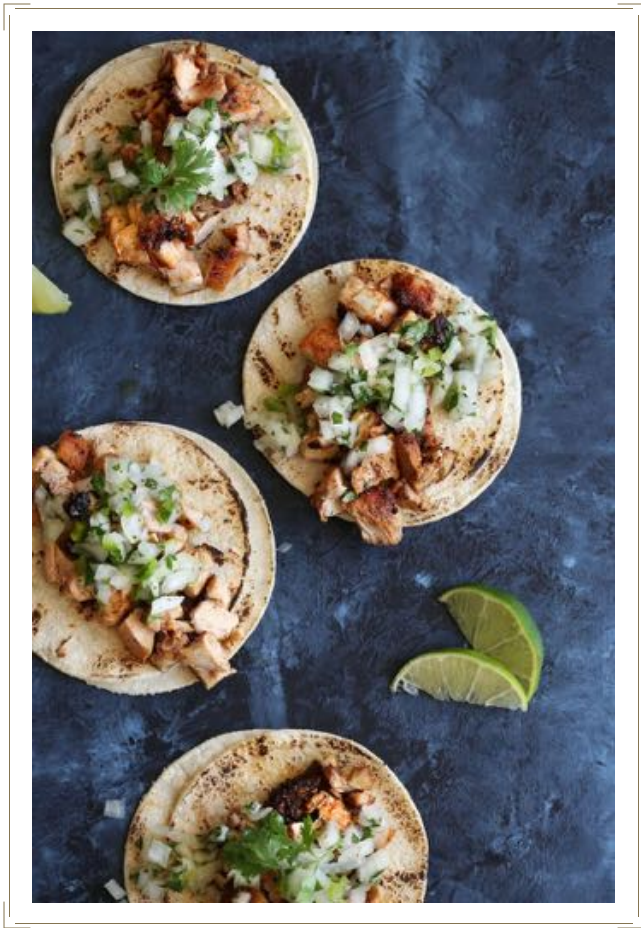
## HANDMADE TACO STATION

Seasoned Ground Sirloin, Chopped Tomatoes, Black Olives, Cheddar Cheese, Shredded Lettuce, Salsa and Sour Cream. Accompanied with Hard and Soft Taco Shells. Marinated Chicken, Fresh Fish or Grilled Shrimp options also available.

## POT PIE STATION

Miniature Ramekins of the following fillings topped with Puff Pastry: Chicken Pot Pie, Salmon Pot Pie and Beef Pot Pie.

*All Stations Have a 25 Guest Minimum.*



## MEXICAN STREET TACO STATION

- Mini Carnitas Tacos with Mild Salsa and Blended Cheeses
- Mini Cod Tacos with Mild Salsa, Pickled Onion and Bibb Lettuce
- Home-style Guacamole served in a Traditional Granite Bowl with Corn Tortilla Chips
- Edamame Succotash with Edamame, Corn, Tomato, Sweet Onion, and Fresh Herbs
- Rice and Black Beans

## ASIAN STATION

- Sweet and Sour Chicken
- Pad Thai: Rice Noodles, Bok Choy, Bean Sprouts and Peanuts with Pad Thai Sauce
- Thai-Style Stir Fry with Lime, Lemongrass, Green Beans, Carrots, Broccoli, Red and Green Peppers
- Jasmine Rice
- Miniature Spring Rolls with Zesty Orange Dipping Sauce

## MEDITERRANEAN STATION

Tabbouleh, Baba Ghanoush, Cheese Tiropita, Homemade Red Pepper Hummus, Pita Bread, Tzatziki Sauce, Kalamata Olives, Stuffed Grape Leaves, Feta Cheese and Dill Greek Yogurt Dip.

## INDIAN STATION

- Mixed Greens Salad with Tomato, Red Onion, Cucumber and Shredded Carrots finished with a Curried Lime Yogurt Dressing
- Bilhari: Grilled Lamb Skewers
- Curry: Vegan Sweet Potato & Butternut Squash
- Masala: Vegan Chana Marsala (Curried Garbonzo Beans)
- Basmati Rice
- Boisin Pesto Naan
- Naan Bread (Grilled)

## INTERACTIVE WOK STATION (Attendant Required)

Prepared to Order in Sizzling Woks at a Chef-Attended Station:

- Ginger Hoisin Beef, Five Spice Pork and Lemongrass Chicken
- Tossed with a choice of Pea Pods, Baby Corn, Julienned Red Peppers, Shiitake Mushrooms, Bok Choy, Broccoli and Thai Basil
- Accompanied with a Variety of Sauces: Sweet Soy, Sesame, Thai Peanut and Thai Chili
- Served over Jasmine Rice and Lo Mein Noodles.

## NEW ENGLAND CLAMBAKE

- Creamy New England Clam Chowder
- Homestyle Clam Cakes
- Mixed Greens Salad with Balsamic Vinaigrette
- Pranzi's Pasta Salad
- Steamers in Natural Juices
- 1 1/4 lb. Lobster with Drawn Butter
- BBQ Chicken or Grilled Flank Steak
- Accompanied with Native Corn on the Cob, Baked Beans, Homemade Cornbread and Sliced Watermelon.

*All Stations Have a 25 Guest Minimum.*





## INTERACTIVE CHOCOLATE FOUNTAIN

**(Attendant Required)**

Warm Flowing Chocolate Cascading off Three Tiers. Choose Six Items to Dip: Pineapple, Fresh Strawberries, Brownies, Marshmallows, Rice Krispie Treats, Biscotti, Assorted Cookies, Fresh Melon, Bananas, Coconut Macaroons, Doughnut Holes or Pretzel Sticks. Sweet & Spicy Chocolate is also available. *Minimum of 100 Guests. Petite Chocolate Fountain also available.*

## ICE CREAM DREAMS BAR (Attendant Required)

Vanilla Bean and Chocolate Ice Cream served with your favorite toppings. Toppings to include: Classic Candy Pieces, Walnuts, Real Whipped Cream, Fresh Fruit Toppings, Hot Fudge, Caramel Sauce and Maraschino Cherries.

*Assorted Gelatos or Ice Cream Sandwich Bar also available.*

## CANDY BAR

Scoop and Bag your Favorite Treats! Assorted Candies to be displayed in Old Fashioned Apothecary Jars. Flavors may include: M&M's, Licorice, Gummy Bears, Jelly Beans, Swedish Fish, Smarties, Tootsie Rolls, Pixy Stix and many others are available.

*Customized Candy Bars in Coordinating Colors are Available.*

## CANNOLI STATION

An Assortment of Delicious Cannoli Shells filled with Traditional Sweet Cream, Chocolate Ricotta Cream and Orange Grand Marnier Cream sprinkled with Chocolate Chips, Butterscotch Chips, Walnuts, Pistachio Nuts, Sprinkles or Powdered Sugar.

## SHORTCAKE STATION

Create the Dessert of your Dreams! Home-style Buttermilk Biscuits and Butter Pound Cake, Fresh Strawberries, Mandarin Oranges, Fresh Blueberries, Plump Peaches, Pineapple and Fresh Raspberries with Real Whipped Cream.

*All Stations Have a 25 Guest Minimum.*

## DOUGHNUT STATION

Baker-Prepared Doughnuts, beautifully displayed on Tiered Platters, available in your favorite flavors. Selections include: Honey Glazed, Frosted, Cinnamon Sugar, Traditional, Sprinkles or Apple Cider.

## MINIATURE HAND PIE BAR

Adorable Miniature Hand Pies, available in your choice of Four Seasonal Flavors: Cherry, Apple, Crumbled Apple, Peach Cobbler, Blueberry Cobbler or Nutella. Customized Decorations & Icings available.

## FRENCH MACARON BAR

Select Up to Two Flavors of this delicate French confection: Pistachio, Orange, Lemon, Lime, Passion Fruit, Chocolate, Raspberry, Blackberry, Hazelnut or any Custom Color or Flavor Combination.

*Wedding Favor Options also Available.*

## S'MORES STATION (Attendant Required)

Bring this Tasty Outdoors Treat Indoors! We'll bring our Fire Box for guests to roast marshmallows over. Includes everything you will need for a good old fashion S'more – Graham Crackers, Hershey's Chocolate, Marshmallows and Skewers.

## INTERACTIVE MILKSHAKE STATION

**(Attendant Required)**

This unique Interactive Station has all the thrills of a '50s Diner. Your Choice of Chocolate, Vanilla or Strawberry Ice Cream. Accompanied by Sprinkles, Chocolate Shavings and Real Whipped Cream.

## HOT CHOCOLATE STATION

A Cozy End to your Evening! Delicious Hot Chocolate served with Candy Canes, Cocoa Powder, Miniature Marshmallows, Cinnamon, Real Whipped Cream, Shaved Chocolate and Peppermint Patties.



## SKILLET COOKIE STATION

Hot, Fresh Oven-Baked Chocolate Chip, Sugar and Peanut Butter Cookies made in Miniature Ramekins served with a Scoop of Vanilla Bean Ice Cream & a Drizzle of Chocolate Syrup.

## CUSTARD STATION

An Assortment of Creamy, Delectable Custards served in Miniature Ramekins. Select Three Flavors: Creme Caramels (Flan), Bread Pudding, Pot de Creme, Panna Cotta or Crème Brûlée.

## TRUFFLE STATION

A Selection of Truffle Treats Beautifully Displayed. Select up to Three Flavors: Milk Chocolate, Dark Chocolate, White Chocolate, Chocolate Raspberry, White Chocolate Coconut, Cookie Dough and Peanut Butter.

## DOUGHNUT HOLE STATION

Let your Guests Dip Our House-made Doughnut Hole Pops into a Variety of Sweet Dipping Sauces and Toppings, including Honey Glaze, Caramel Sauce, Chocolate Sauce, Sugar Glaze, Powdered Sugar and Sprinkles.

## STUFFED COOKIE STATION

Homemade Cookies stuffed with your Favorite Candy Treats:

- Chocolate Chip Cookie with Hershey's Kisses
- Peanut Butter Cookie with Reese's Peanut Butter Cup
- Almond Sugar Cookie with Almond Joy
- Heath Bar Cookie with Heath Bar
- Sugar Cookie with Rolo Chewy Caramel



*All Stations Have a 25 Guest Minimum.*



## LIQUOR-INFUSED DESSERT STATION

Select Three of our Indulgent Alcohol-Spiked Desserts:

- Cocoa Rum Balls
- Cordial Cherries
- Russian Tea Cakes
- Chocolate Port & Nut Terrine
- Bailey's Cookies & Cream Parfaits
- Cognac Butterscotch Pudding
- Zabaglione Cream with Fresh Berries
- Limoncello Cake

## BUNDT CAKE STATION

A Beautiful Display of Three Flavors: Lemon, Blueberry Lemon, Salted Caramel, Apple Crumble, Cinnamon or Chocolate Bundt Cakes. Available as Miniature or Full Size Cakes.

## SWEET & SPICY STATION

Tantalize your Guests' Taste Buds with these Sweet & Spicy Selections:

- Cayenne Caramel Popcorn
- Chile-Infused Chocolate Truffles
- Kickin' Tabasco Chocolate Chip Cookies
- Strawberry Mousse Cups in Black Pepper Crust with Sambuca Glaze

## POPCORN STATION

Make Your Event Pop! An Assortment of Eclectic Popcorn Flavors, from Caramel to Salted, Sweet to Spicy, displayed in Baskets or Apothecary Jars for Guests to Bag and Munch.

Assorted Seasonings and Mix-Ins Available by Request.

## RUSTIC DESSERT DISPLAY

The perfect complement to your rustic-themed event! Old Fashioned Favorites displayed on Wooden Platters. Selections include: Bundt Cakes, Lemon Bars, Raspberry Crumble Squares, Vanilla Pound Cake Loaf and Mason Jar Cobblers in Assorted Flavors.

## SPECIALTY BRUNCH STATIONS

### YOGURT STATION

Build-Your-Own-Breakfast with this Heart Healthy Station!  
Vanilla Yogurt accompanied with Honey Nut Granola, Walnuts,  
Mandarin Oranges, Sliced Peaches, Fresh Strawberries,  
Blueberries and Raspberries on the side to mix in.

### INTERACTIVE OMELETTE STATION (Attendant Required)

Watch our Chef prepare your customized omelette right at our station!  
Crisp Bacon, Chopped Ham, Italian Sausage, a Medley of Cheese, Fresh  
Broccoli, Green Peppers, Sliced Mushrooms, Diced Tomatoes,  
Asparagus, Chopped Onions and Fresh Spinach to mix in.  
Egg Whites Available Upon Request.

### BELGIAN WAFFLE STATION

Fluffy, Homemade Belgian Waffles served with fresh Assorted Berries,  
Fresh Whipped Cream, Nuts, Assorted Syrups, Chocolate Syrup,  
Nutella, Honey, Preserves and Butter.  
*Interactive Station is Available by Request.*

### CRÊPE STATION

French Crêpes with your Guest's choices of Nutella, Fresh Strawberries,  
Fresh Blueberries, Real Whipped Cream, Toasted Coconut,  
Bananas Foster Sauce, Cherries Jubilee,  
Toasted Almond Slices and Powdered Sugar.  
*Interactive Station is Available by Request.*

*Many additional options are available in our Breakfast Packages.*



*All Stations Have a 25 Guest Minimum.*



## Non-Alcoholic Beverage Service

### SILVER SERVICE COFFEE STATION

Fresh Brewed Illy Coffee  
Regular & Decaffeinated  
\$2.50 per person

Assorted Teas  
\$0.50 additional per person

### INTERACTIVE INTERNATIONAL COFFEE STATION (Attendant Required)

Let your guests enjoy this elegant interactive station with a professional barista. Illy Cappuccino and Espresso served with Rock Candy Sticks, Lemon Twists, Cocoa, Cinnamon and Flavored Sugars.  
\$5.50 per person

*Liqueurs and Cordials available for an additional fee.*

### MINERAL WATER

Acqua Panna, 0.5 liter	\$2.50
Acqua Panna, 1 liter	\$4.50
San Pellegrino Sparkling Water, 0.5 liter	\$2.50
Poland Spring Bottled Water	\$1.50

### OLD FASHIONED FRESH LEMONADE

Displayed in Mason Jars with spigots garnished with Fresh Lemon Wheels  
\$2.50 per person

### WARM APPLE CIDER

Garnished with Fresh Cinnamon Sticks.  
Passed Butler-Style or Displayed in a Chafer to keep warm.  
\$2.50 per person

### EGG NOG

Garnished with Nutmeg and Cinnamon.  
Displayed in a Crystal Bowl.  
\$2.50 per person

### REFRESHING SWEET ICED TEA

Displayed in Mason Jars with spigots garnished with Fresh Lemon Wheels  
\$2.50 per person

### INFUSED ICED WATER

Displayed in Mason Jars with spigots garnished with Fresh Fruit or Cucumber  
\$2.25 per person

### DEL'S FROZEN LEMONADE

A Rhode Island Classic!  
Lemon and Watermelon passed Butler-Style in the famous green and yellow Del's Cup!  
\$2.95 per person

### DEL'S LEMONADE CART

Available for Rental  
\$95.00



## Bar & Liquor Packages

### **GOLD BEVERAGE PACKAGE** \$29.99 per person

**Spirits** - Grey Goose or Ketel One Vodka, Tito's Vodka, Stoli Raspberry, Bombay Sapphire Gin, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Rum, Southern Comfort, Patrón, Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey, Crown Royal Canadian Whiskey, Maker's Mark Bourbon, Johnnie Walker Red Label, Glenlivet 12 Year Old Scotch, Kahlua, Bailey's, Disaronno Amaretto Liqueur, Grand Mariner, and Bar Mixers

**Beer** - Choose Four Selections

**Wine** - Our Six Selections of House Wine

### **SILVER BEVERAGE PACKAGE** \$24.99 per person

**Spirits** - Absolut Vodka, Tito's Vodka, Stoli Raspberry, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Southern Comfort, Jack Daniel's Tennessee Whiskey, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Jameson Irish Whiskey, Dewar's Scotch, Kahlua, Bailey's, and Bar Mixers

**Beer** - Choose Three Selections

**Wine** - Our Six Selections of House Wine

### **BRONZE BEVERAGE PACKAGE** \$21.99 per person

**Spirits** - Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Dewar's Scotch, and Bar Mixers

**Beer** - Choose Three Selections

**Wine** - Our Six Selections of House Wine

### **BEER & WINE PACKAGE** \$17.99 per person

**Beer** - Choose Three Selections

**Wine** - Our Six Selections of House Wine

**All Bar Packages Include: Fruit, Glassware, Non-Alcoholic Beverages and Ice.**

*House Wine Selection:* Yellow Tail Chardonnay, Pinot Grigio, Riesling, Cabernet, Merlot and Beringer White Zinfandel Rosé

*Beer Selections:* Budweiser, Bud Light, Heineken, Corona, Sam Adams Boston Lager, Sam Adams Seasonal, Blue Moon, Yuengling, Narragansett Lager, Newport Storm, Harpoon IPA

*Customize your Beverage Package!*

*Specialty Wines, Craft Beers, and Additional Liquors are available. Additional fees may apply.*

### *Enhancements*

*Prices to be determined.*

#### **CIGAR STATION**

Let your guests enjoy a glass of Port Wine or a selection of Whiskeys and a Cigar.

#### **CORDIAL BAR**

Grand Marnier, Disaronno, Frangelico, Kahlua, Bailey's Irish Cream, Anisette and Sambuca.

*Godiva Chocolate Liqueur and White Chocolate Liqueur also available.*

#### **BELLINI OR MIMOSA BAR**

A selection of fruit purees, juices and sparkling wine.

#### **LIMONCELLO SERVICE**

Passed Butler-Style and served in chilled cordial glasses topped with a candied lemon peel.

#### **SIGNATURE COCKTAILS**

Sangria, Margaritas, Champagne Cocktails, and many more available! *Ask your Sales Manager for our latest selections.*

#### **UNDER 21 SOFT DRINK BAR** \$7.50 per person

Includes assorted Soft Drinks, Juices and Water

*With the purchase of an Open Bar Package*

#### **CASH BAR SET-UP FEE**

Up to 99 Guests	\$150.00
100 or more Guests	\$1.50 per person

#### **TOASTS**

Champagne Toast	\$3.95 per person
Prosecco Toast	\$4.95 per person

#### **NON-ALCOHOLIC BAR SET UP**

You may select to supply your own alcohol. Pranzi will still supply the Mixers, Non-Alcoholic Beverages, Fruit, Drinkware, Liability Insurance and Ice.

Full Bar with Glassware	\$8.50 per person
Beer & Wine Bar with Glassware	\$7.50 per person
With Plastic Drinkware	\$5.50 per person

*The caterer is required by law to handle and transport your alcohol in and out of our venues.*

Transportation Fee	\$650.00
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**Beverage Packages are based on a 5 hour time frame: the first 4.5 hours will have alcohol service; the last half hour is non-alcoholic beverages only.**

# Rhode Island

## BRISTOL COUNTY

**Blithewold Mansion,  
Gardens & Arboretum**  
Bristol, RI  
401.253.2707  
blithewold.org

**Bristol Yacht Club**  
Bristol, RI  
401.253.2922  
bristolyc.com

**Colt State Park**  
Bristol, RI  
401.253.7482  
riparks.com/locations/  
locationcolt.html

**The Event Room  
at Cutler Mill**  
Warren, RI  
401.628.1616  
facebook.com/  
theeventroomcutlermill

**Global Heritage Hall  
at Roger Williams University**  
Bristol, RI  
401.254.3067  
rwu.edu

**Haffenreffer Grant  
of Mount Hope**  
Bristol, RI  
401.863.3100  
brown.edu

**Herreshoff Marine Museum**  
Bristol, RI  
401.253.5000  
herreshoff.org

**Linden Place**  
Bristol, RI  
401.253.0390  
lindenplace.org

## KENT COUNTY

**Aspray Boat House  
at Pawtuxet Park**  
Warwick, RI  
401.738.2000  
friendsofpawtuxetvillage.org

**Elks Lodge #14**  
Warwick, RI  
401.737.9510  
tri-city14.com/home.html

**Goddard Memorial  
State Park**  
East Greenwich, RI  
401.884.2010  
riparks.com/locations/  
locationgoddard.html

**St. Benedict's Catholic Church**  
Warwick, RI  
401.737.9492  
parishesonline.com/find/  
st\_benedict-church-02889

**Varnum Memorial Armory**  
East Greenwich, RI  
401.884.4110  
varnumcontinentals.org

**Warwick Center for the Arts**  
Warwick, RI  
401.737.0010  
warwickcfa.org

**Westminster Unitarian Church**  
Warwick, RI  
401.884.5933  
westminsteruu.org

## NEWPORT COUNTY

**Dragonline Studio**  
Jamestown, RI  
401.339.7751  
rental.duncanlaurie.com

**Easton's Beach  
Rotunda Ballroom**  
Newport, RI  
401.845.5812  
cityofnewport.com

**Eisenhower House**  
Newport, RI  
401.847.6740  
eisenhowerhouse.com

**Fort Adams**  
Newport, RI  
401.619.5801  
fortadams.org

**Fort Getty Pavilion**  
Jamestown, RI  
401.423.7211  
jamestownri.gov

**Glen Manor House**  
Portsmouth, RI  
401.683.4177  
glenmanorhouse.com

**Greenvale Vineyards**  
Portsmouth, RI  
401.847.3777  
greenvale.com

**International Tennis  
Hall of Fame**  
Newport, RI  
401.324.4061  
tennisfame.com

**The Meeting House**  
Tiverton, RI  
401.624.6200  
themeetinghouse.info

**Newport Beach  
Hotel & Suites**  
Middletown, RI  
401.380.1921  
newportbeachhotel  
andsuites.com

**Newport Yacht Club**  
Newport, RI  
401.846.9410  
newportyachtclub.org

**The Newport Colony House**  
Newport, RI  
401.846.2980  
newporthistory.org/  
properties/colony-house

**Norman Bird Sanctuary**  
Middletown, RI  
401.846.2577  
normanbirdsantuary.org

**Villa One Twenty**  
Middletown, RI  
401.924.2210  
villaonetwenty.com

**Wetherledge**  
Jamestown, RI  
401.423.1499  
wetherledge.com

## PROVIDENCE COUNTY

**Aldrich House**  
Providence, RI  
401.331.8575  
rihs.org/rentals

**The Alex and Ani City Center  
(The Providence Rink)**  
Providence, RI  
401.331.5544  
alexandanicenter.com

**Cranston Portuguese Club**  
Cranston, RI  
401.941.9531  
facebook.com/  
cranstonportugueseclub

**The Episcopal Conference Center**  
Pascoag, RI  
401.568.4055  
eccri.org

**Edgewood Manor**  
Providence, RI  
401.781.0099  
providence-lodging.com

**Egavian Cultural Center**  
Providence, RI  
401.272.7712  
wicn.org

**Forget-Me-Not Gallery &  
Community Education Center**  
Pawtucket, RI  
401.721.5220  
samaritansri.org

**Hearthside House Museum**  
Lincoln, RI  
401.726.0597  
hearthsidehouse.org

**Hope Artiste Village**  
Pawtucket, RI  
401.722.0752  
hopeartistevillage.com

**John Brown House**  
Providence, RI  
401.331.8575 x.362  
rihs.org/museums/  
john-brown-house



# Rhode Island, continued

## PROVIDENCE COUNTY, continued

### Joy Homestead

Cranston, RI  
401.944.9226  
cranstonhistoricalsociety.org/  
joy-homestead

### Lippitt House Museum

Providence, RI  
401.453.0688  
preserveri.org/  
visit-lippitt-house-museum

### The Meehan Overlook

at Notte Park  
North Providence, RI  
401.383.3631  
northprovidenceri.gov/  
meehan-overlook

### The Met

Pawtucket, RI  
401.721.0723  
themetri.com

### Museum of Work & Culture

Woonsocket, RI  
401.769.9675  
rihs.org/museums/  
museum-of-work-and-culture

### The Pawtucket Armory

Pawtucket, RI  
401.721.0723  
pawtucketarmoryartscenterllc.com

### Providence Athenaeum

Providence, RI  
401.421.6970  
providenceathenaeum.org

### Providence G Ballroom

Providence, RI  
401.585.8005  
providenceg.com

### Providence Performing Arts Center

Providence, RI  
401.421.2787  
ppacri.org

### The Purple Cat Winery & Vineyard

Chepachet, RI  
401.566.9463  
purplecatwinery.com

### Red DWG Library

Pawtucket, RI  
347.267.8245  
reddwglibrary.com

### Roger Williams Park Botanical Center

Providence, RI  
401.785.9450  
rogerwilliamsparkevents.com

### Roger Williams Park Casino

Providence, RI  
401.941.5640  
rogerwilliamsparkevents.com

### Save the Bay Center

Providence, RI  
401.272.3540  
savebay.org/baycenter

### Slater Mill

Pawtucket, RI  
401.725.8638  
slatermill.org

### Sprague Mansion

Cranston, RI  
401.944.9226  
cranstonhistoricalsociety.org/  
sprague-mansion

### Swan Point Cemetery

Providence, RI  
401.272.1314  
swanpointcemetery.com

### Trinity Repertory Company

Providence, RI  
401.453.9237  
trinityrep.com

### Verde Vineyards

Johnston, RI  
401.394.2317  
verdevineyardsri.com

## SOUTH COUNTY

### Camp Hoffman

South Kingstown, RI  
401.783.2367  
gsri.org/  
misc\_rentourproperties.html

### Elks Lodge #1899

Wakefield, RI  
401.783-7819  
elks.org

### Farmhouse-by-the-Sea

South Kingstown, RI  
401.323-7616  
farmhouse-by-the-sea.com

### The Horseshoe Farm

Westerly, RI  
401.932.6474  
facebook.com/pages/  
horseshoe-farm

### Kinney Bungalow

at Sunset Farm  
Narragansett, RI  
401.788.2573  
kinneybungalow.com

### North Beach Club House

Narragansett, RI  
401.788.2573  
northbeachclubhouse.com

### South County Flowers Farm

Charlestown, RI  
401.450.4394  
southcountyflowers.com

### South County Museum

Narragansett, RI  
401.783.5400  
southcountymuseum.org

### The Towers

Narragansett, RI  
401.782.2597  
thetowersri.com

# Connecticut

### Allen Hill Farm

Brooklyn, CT  
860.779.0762  
allenhillfarm.com

### Branford House (UConn)

Groton, CT  
860.405.9072  
averpoint.uconn.edu/  
branford

### Tyrone Farm

Pomfret Center, CT  
860.928.3647  
tyronefarm.com

## Massachusetts

**Allens Pond  
Wildlife Sanctuary**  
Westport, MA  
508-636.2437  
massaudubon.org

**Arrowhead Acres**  
Uxbridge, MA  
508.278.5017  
arrowheadacres.com

**Attleboro Area  
Industrial Museum**  
Attleboro, MA  
508.222.3918  
industrialmuseum.com

**Bourne Farm**  
North Falmouth, MA  
508.548.8484  
saltpondsanctuaries.org/  
bourne-farm

**Cotsidas Cultural Center**  
Worcester, MA  
508-791.7326  
cotsidasculturalcenter.com

**Eagle Event Center**  
Fall River, MA  
774.201.0799  
facebook.com/  
www.eaglefallriver

**Endicott Estate**  
Dedham, MA  
781.326.0012  
endicottestate.com

**Evangelical Baptist Church  
of Newton**  
Newton, MA  
617.932.7906  
evangelicalbaptist.org

**The First Baptist Church  
of Worcester**  
Worcester, MA  
508.755.6143  
fbc-worc.org/weddings

**Five Bridge Inn**  
Rehoboth, MA  
508.252.3190  
fivebridgeinn.com

**The Gardens at Elm Bank**  
Wellesley, MA  
508.653.9641  
masshort.org/weddings-and-  
functions-at-the-gardens-at-  
elm-bank

**Habitat Education Center  
and Wildlife Sanctuary**  
Belmont, MA  
617.489.5050  
massaudubon.org

**Heather Hill Country Club**  
Plainville, MA  
401.383.3631  
heatherhillcountryclub.com

**Hollis Hills Farm**  
Fitchburg, MA  
978.696.3130  
hollishillsfarm.com

**Long Pasture  
Wildlife Sanctuary**  
Cummaquid, MA  
508.362.7475  
massaudubon.org

**Mechanics Hall**  
Worcester, MA  
508.752.5608  
mechanicshall.org

**Narrows Center  
for the Arts**  
Fall River, MA  
508.324.1926  
narrowscenter.org

**North River  
Wildlife Sanctuary**  
Marshfield, MA  
781.837.9400  
massaudubon.org

**Prowse Farm**  
Canton, MA  
781.828.6111  
prowsefarm.org

**Sanborn House**  
Winchester, MA  
781.721.0135  
winchesterhistorical  
society.org

**Terrydiddle Farm**  
Rehoboth, MA  
508.813.2240  
terrydiddlefarm.com

**Thayer Homestead**  
Medway, MA  
508.321.4800  
thayerhomestead.com

**Tower Hill  
Botanic Garden**  
Boylston, MA  
508.869.6111  
towerhillbg.org

**Wentworth Hills  
Country Club**  
Plainville, MA  
401.383.3631  
wentworthhills  
countryclub.com

**Wellfleet Bay  
Wildlife Sanctuary**  
Wellfleet, MA  
508.349.2615  
massaudubon.org

We also specialize in events at Homes and Private Grounds  
throughout RI, MA and CT.

*We are constantly adding to our venue list.  
If you do not see your venue listed, please give us a call!*

Pranzi has Officially Been Green Hospitality Certified since 2008.

Pranzi is a Member of the Following Associations:



Featured:





Showroom & Commissary:

10 Rosario Drive, Providence, RI 02909

[www.pranzi.com](http://www.pranzi.com) | [info@pranzi.com](mailto:info@pranzi.com) | 401.383.3631

