



C A T E



R I N G



AT PROVIDENCE
COLLEGE





Our Menu



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PLANNING YOUR EVENT

This section will help you plan your event. It contains helpful suggestions as well as the procedures associated with planning your next catering event.



Welcome

From basic coffee services to outdoor events of unlimited numbers, our goal is to provide you with a full range of quality and innovative catering services backed by a diverse, service oriented staff and a wide range of resources available from our international network.



As a catering service our main function is food! Our trained professional staff is dedicated to providing the highest level of catering services. The quality of your food however, does not rest upon the chefs alone. Every member of the catering department receives monthly training on food and beverage services, as well as day to day experience on the job.



This brochure provides you with fresh, contemporary menus. However, this represents only a starting point. Our commitment is to customize and create whatever is required to provide your guest with an unforgettable experience.



As you plan your event, be sure to call central reservations at x-2070 to reserve your location. Groups not associated with Providence College should first contact the Office of College Events and Conference Services at 401-865-2995.

We look forward to the opportunity to work with you!





A GREAT START

SUNRISE BREAKFAST

The menus below are all presented buffet style. However, if a served breakfast is desired, an appropriate menu can be customized to fit your needs. All set ups include freshly brewed coffee, decaffeinated and hot tea.

EARLY RISER

An assorted pastry basket of danish and muffins, and a bottled juice assortment of orange, apple and cranberry.

EYE OPENER

An assorted pastry basket of danish or muffins; a bottled juice assortment of orange, apple, cranberry and an assortment of fresh, seasonal sliced fruit.

SUNRISE START

Bagels, scones and fruit juices are accompanied by yogurt and granola. An assortment of sliced seasonal fruit completes a healthy start to the day.

MORNING BREAKS A LA CARTE

Cereal with milk
Seasonal fresh fruit salad
Seasonal whole fresh fruit
Seasonal fresh cut fruit

B R E A K F A S T



A GREAT START

SUNRISE BREAKFAST, BRUNCHES AND BEVERAGES

A custom menu can be created by adding any of the follow enhancements:

ENHANCEMENTS

- Lorraine or broccoli quiche
- Cereal with milk
- Yogurt with granola
- Scrambled eggs
- Bacon
- Ham steak
- Sausage links
- French toast
- Waffles
- Pancakes (plain, blueberry or chocolate chips)
- Home fried potatoes
- Hash browns

BAKERY A LA CARTE, PER PERSON

- Assorted bagels with condiments
- Croissants
- Danish
- Assorted scones
- Tea breads
- Biscotti
- Assorted muffins

BRUNCHES, 50 GUEST MINIMUM

All brunches include coffee, tea, decafe, assorted juices and muffins

THE FRIAR BRUNCH

Scrambled eggs, red bliss home fries, choice of breakfast meat, and fresh cut fruit. A Belgium waffle buffet with strawberries, blueberries, peaches and whipped topping.

BRUNCH ADDITIONS:

A carving station featuring our fabulous North Carolina ham or traditional roasted turkey or carved roast beef.

BEVERAGES, INDIVIDUAL

- Assorted canned soda
- Assorted bottled juices
- Bottled water
- Milk
- Iced tea
- Lemonade

BEVERAGES, SOLD BY THE GALLON

Fresh brewed coffee
Fresh brewed decaffeinated coffee
Hot water for tea
Hot chocolate
Lemonade
Iced tea
Fruit punch

B R E A K F A S T



LUNCH TIME

EXPRESS LUNCHES

The following salads and sandwiches can be prepared for your event buffet style on platters. Limited time for a lunch? Ask us about our box lunch options so you can take these offerings with you or have them preset for that working meeting.

BISTRO GRILL

Grilled herb chicken breast with mozzarella and pesto mayonnaise on focaccia bread with condiments, potato chips, cookies and a canned soda or a bottled water

GRILLED PORTOBELLO ON FOCACCIA

Grilled Portobello mushroom sandwich with provolone cheese served with condiments, potato chips, cookies and a canned soda or a bottled water

ITALIAN PANINI

Salami, ham, provolone, roasted red peppers on a French roll with balsamic vinaigrette served with condiments, potato chips, cookies and a canned soda or a bottled water

THE PC WRAP

A campus favorite: turkey, ham and roast beef are garnished with lettuce and tomatoes on a rolled flour tortilla, served with condiments, potato chips, cookies and a canned soda or a bottled water

Ask about our vegetarian wraps or finger sandwiches!

ANTIPASTO SALAD

Sliced salami, ham, olives, diced tomatoes, provolone cheese, tossed with fresh greens, spices and a red wine vinaigrette dressing. Accompanied by dinner roll with butter, cookies and a choice of a canned soda or water.

THAI BEEF AND NOODLE JAZZ SALAD

Lime marinated beef tossed with lo mein noodles, Chinese cabbage, fresh spinach, basil, mint and peanuts served over a bed of baby greens and with Thai dressing. Accompanied by dinner roll with butter, cookies and a choice of a canned soda or water.

VEGETARIAN HUMMUS PLATE

A traditional hummus served with black olives, carrot sticks, celery sticks, pita wedges, cookies and a choice of canned soda or water.

CHICKEN FAJITA SALAD

Fresh mixed greens, marinated sliced chicken breast, vegetables, tomatoes, shredded cheddar cheese and tortilla chips served with ranch dressing. Accompanied by dinner roll with butter, cookies and a choice of a canned soda or water.

EXPRESS LUNCHES



B O U N T I F U L B U F F E T S

SPECIALTY BUFFETS: (15 GUEST MINIMUM)

The following buffets have been created with distinctive themes for your event planning

SLICERS DELI BUFFET

Sliced roast beef, ham turkey, American, Swiss and provolone accompanied by assorted breads and rolls, relish tray with lettuce, tomato, pickles, onion, condiments, potato chips, cookies and canned soda or bottled water

OPTIONS

-pasta salad, potato salad, tortellini salad, tuna salad and chicken salad.

MONTEREY MARKET SALAD

Grilled chicken with a southwestern glaze, field greens, black bean salad, Monterey jack cheese, fresh salsa, guacamole and tortilla chips.

TRIO ENSALADA

Classic chicken and tuna salad accompanied by grilled marinated vegetable salad and presented on fresh greens, served with garlic French bread sticks. Accompanied by cookies canned soda or a bottled water

GRILLED CHICKEN CAESAR BAR

Romaine lettuce tossed with parmesan cheese, grilled chicken, croutons, and Caesar dressing served with French bread sticks and butter, cookies or a canned soda and bottled water

OPTIONS

-Grilled steak
-Grilled shrimp

ROMA ITALIAN

Mixed green salad with Italian dressing, choice of penne, tri-color rotini or rigatoni with marinara sauce. Served with garlic bread sticks, shredded parmesan cheese, cookies, and canned soda or a bottled water

OPTIONS

-add alfredo, meat or pesto sauce
-add eggplant parmesan, cheese ravioli, meatballs or chicken parmesan

PICNIC LUNCH

Assorted deli sandwiches on a roll or assorted breads featuring tuna, roast beef, turkey, and ham and swiss , condiments, potato chips, cookies and a canned soda or bottled water

B U F F E T S



MOVABLE FEASTS

MOVABLE FEASTS:

The following feasts have been created with distinctive themes for your event planning convenience and all are available at lunch or in the evening.

BASIC BBQ

Hamburgers, hot dogs, veggie burgers, pasta salad, relish tray with lettuce, tomato, pickles, onions, condiments, sliced cheese, cookies, watermelon and canned soda or water

BBQ ENHANCEMENTS

To make your event even more special enhance your basic BBQ with the following options:

- Fillet mignon
- BBQ chicken quarters
- Boneless chicken breast
- Pork ribs
- Potato salad
- Tomato & cucumber salad
- Baked beans
- Corn on the cob
- NY sirloin
- Grilled swordfish
- Coleslaw
- Garden salad
- Chili
- Lobster

PIZZA, 16 INCH PIZZAS

Traditional style or 1/2 sheet focaccia style

Add additional toppings

- Cheese
- Sausage
- Onions
- Bacon
- Pineapple
- Pepperoni
- Mushrooms
- Peppers
- Ham

CLASSIC BUFFETS

Served with cookies, canned soda and bottled water.

THE CLASSIC GRILL

Grilled lemon pepper chicken served with your choice of potato salad or pasta salad, accompanied by chips, fresh baked rolls, relish tray and condiments.

FAJITA BAR

Choice of chicken, beef, shrimp, or vegetable fajitas, warm tortillas accompanied by Spanish rice and traditional toppings

WINGS AND THINGS

Buffalo wings, blue cheese dressing, celery sticks, carrot sticks served with a caeser salad and assorted sodas and water

THE MUFFELETTA (5 FOOT SANDWICH)

(36 portions)

An excellent afternoon or evening menu choice. This five-foot long "grinder" is stuffed with ham, turkey, roast beef, salami, provolone cheese and lettuce tomatoes. Seasoned with Italian vinaigrette and sliced into 36 portions!



CULINARY CLASSICS

Elegant entrees for that special occasion.

For an event that requires a more formal atmosphere we suggest a served meal. All culinary classics are served with your choice of two "on the side" selections.

BEEF

FILET MIGNON

Beef tenderloin filet with your choice of sauce

MARINATED LONDON BROIL

Marinated grilled and sliced

12 OZ NY. STRIP STEAK

served with a mushroom sherry sauce

VEAL

VEAL PICCATA

A classic scaloppini of veal sautéed with lemons and capers

VEAL PARMESAN

Breaded veal cutlets topped with our marinara sauce and parmesan cheese

POULTRY

CHICKEN PICCATA

Boneless breast of chicken lightly sautéed and served in a light lemon sauce with capers

CHICKEN CORDON BLEU

Boneless breast of chicken rolled with imported ham and Swiss cheese

CHICKEN MARSALA

Prepared the classic way with mushrooms and marsala wine.

NEW ENGLAND STUFFED CHICKEN BREAST

With traditional stuffing with cranberries and topped with a supreme sauce.

SEAFOOD

SHRIMP SCAMPI

Shrimp sautéed with fresh herbs and garlic served over basil orzo

PRIDE OF NOVA SCOTIA

Fresh Atlantic Salmon fillet broiled and seasoned with dill and lime

PRIDE OF POINT JUDITH

Fresh New England scrod with a crumb topping

PORK

SOUTHWESTERN GLAZED PORK LOIN

Carved and served with a zesty chipotle pepper sauce

STUFFED PORK CHOP

Center cut pork chop with cornbread and apple stuffing.

VEGETARIAN BAKED STUFFED SHELLS OR MANICOTTI

Pasta stuffed with ricotta cheese filling and baked in a marinara sauce

TORTELLINI FRESCA

Grilled vegetables tossed with a garlic herb sauce and tortellini

C L A S S I C S



MENU ACCOMPANIMENTS

Below is a list of our menu accompaniments to go with your Culinary Classic menu choice, if you would prefer our culinary team will make the appropriate selections to go with your meal.

A LA CARTE SALADS

(All salads are served with dinner rolls and butter.)

TOSSED GARDEN SALAD

A fresh mix of lettuce with tomatoes, cucumbers and red onions. Served with croutons and your choice of dressing.

CAESAR SALAD

Romaine lettuce with parmesan cheese, garlic croutons and creamy Caesar dressing

ARUGULA SALAD

With mandarin orange and basil vinaigrette

FRESH MESCLUN

Baby vegetables with balsamic vinaigrette

SPINACH SALAD

Classically prepared baby spinach salad with a warm bacon dressing

TOMATO MOZZARELLA SALAD

Fresh sliced tomatoes with buffalo mozzarella and basil

ONE THE SIDE – SELECT TWO

Baked potato
Ranch mashed potatoes
O'Brien potatoes
Au Gratin potatoes
Roasted sweet potatoes
Oven roasted garlic potatoes
Red bliss potatoes
Rice pilaf
Basmati rice
Long grain and wild rice
Fresh zucchini
Green beans
Chefs vegetable medley
Baby carrots
Broccoli
Cauliflower
Corn on the cob
Sautéed corn with confetti peppers
Butternut squash

A LA CARTE DESSERTS

Chocolate cake
Black forest cake
German chocolate cake
Carmel granny apple
Chocolate pyramid anglaise
Angel food cake with seasonal berries
Cheese cake with strawberries
Carrot cake with cream cheese frosting
Tiramisu
Apple Dumpling
Crème Brulee
Lemon Raspberry Charlotte

Ask our catering department about our other seasonal and custom dessert options, or find more options on our finishing touches page.

MENU ACCOMPANIMENTS



FINISHING TOUCHES

DESSERT BARS, PER PERSON

Have your dessert bars cut into triangles and squares to create an attractive platter

- Chocolate brownies
- Marble brownies
- Lemon bars
- Marshmallow krispies
- Oreo dream bar
- Turtle brownie bar

PIES AND COBBLERS

- Dutch apple pie
- Blueberry cobbler
- Peach cobbler
- Boston Cream pie
- Pumpkin pie
- Key lime pie
- Lemon meringue pie

COOKIES, PER PIECE

- Chocolate chip
- Oatmeal raisin
- Chocolate chocolate chip
- Macaroons
- Assorted biscotti
- M & M
- Sugar

ICE CREAM SUNDAE BAR, (25 GUEST MINIMUM)

Includes one 3 gallon tub of ice cream with your choice of vanilla, chocolate or strawberry

Select two sauces from the following:

Chocolate
Hot fudge
Butterscotch

Select 3 from the following toppings:

Sprinkles
Crushed oreos
Cherries
Granola
Whipped toppings
M & M's

SHORTCAKE BAR

Short cake with strawberries, peaches, and blueberries (fresh if available) with whipped cream

SPECIALITY DESSERTS

- Mini canoli
- Chocolate dipped strawberries
- Chocolate mousse
- Mini finger pastries

SPECIAL OCCASION CAKES

Our bakery can customize your cake and box it for pick up or delivery, we require 48 hours notice and paper service is included.

Sizes available:

Full sheet (50-60)
Half sheet (25-30)
10 inch round

FINISHING TOUCHES



TRAYS AND DISPLAYS/CARVING STATIONS

TRAYS AND DISPLAYS, PER PERSON (15 MINIMUM)

THE RAYMOND

Diced assorted cheese includes, cheddar, swiss, and pepperoni cheese garnished with fresh grapes

THE ACCINNO

Diced assorted cheese includes, cheddar, swiss, and various soft cheeses and boursin, garnished with fresh grapes

ELEGANT EURO

Select cheeses that are revered in their home countries, Manchego, port salute, brie and chevres. Served with seasonal berries and grapes.

BAKED BRIE EN CROUTE

Imported brie is encased in a delicate pastry filled with berry puree, and baked to golden brown, served with grapes and fresh baguettes.
Small (6-8) Large (40)

BRUCHETTA SAINT JOSEPH

Tomato brushetta with petite marinated fresh mozzarella served with crostini.

SLICED FRUIT DISPLAY

Sliced seasonal melons with golden pineapples garnish with grapes

VEGETABLE CRUDITE

Cut vegetables including: broccoli, cauliflower, peppers, baby carrots, cucumbers, and celery sticks, served with dip

GRILLED VEGETABLE ANTI PASTO

A dazzling array of domestic and imported vegetables marinated in a Mediterranean dressing including white and green asparagus, whole artichokes, fire roasted tomatoes, cipolin onions, greek olives, tomato brushetta, seasonal items and crostini.

CARVING STATION, PER PERSON (50 MINIMUM PER CARVER)

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces. There is an additional charge per station chef.

Carving station comes with your choice of:

- Roast turkey with gravy
- North Carolina whole smoked ham
- NY Sirlion
- Roast top round of beef with au jus
- Roast tenderloin of beef

SNACKS, PER PERSON

- Popcorn
- Potato chips
- Pretzels
- Chips and salsa
- Pita chips with hummus
- Seven layer dip with tortilla chips



H O R S D ' O E U V R E S

The following hors d'oeuvres can be served passed or as stationary buffets depending on the style of your event. Please consult with the catering director to determine your needs.
(Sold in 25 piece increments)

HOT

- Spanakopita
- Lobster cakes
- Chicken tenders
- Coconut shrimp
- Vegetable egg rolls
- Stuffed mushrooms
- Scallops wrapped in bacon
- Vegetable spring rolls
- Wild mushroom tartlets
- Mini calzones
- Chicken Dijon puffs
- Assorted mini quiche
- Mini tomato asparagus quiche
- Pigs in a blanket
- Fried Ravioli
- Brie pear and almond filo flowers
- Chicken hibachi skewers
- Seafood k-bobs
- Beef Wellington
- Teriyaki beef k-bobs
- Spinach and brie mushroom caps
- Crab mushroom caps

COLD

- Shrimp cocktail
- Cantaloupe wrapped in prosciutto
- Skewered fruit with yogurt dressing
- California rollups
- Lobster and deviled eggs
- Crab profiterole
- Grilled scallop with spinach
- Seared scallop with zucchini and almond cake
- Salmon pinwheel
- Cucumber cup with shrimp
- Pesto mozzarella crostini
- Grilled vegetable crostini
- Snow peas with boursin
- Portabella mushrooms with boursin



Planning Your Special Event

We pride ourselves in being able to meet everyone's catering needs. The following steps will help you through the process of organizing your special function.

Arranging and reserving a date

Even if the date of the event is only tentative, please make arrangements with the catering department so that we can get you on our schedule. All other information such as location, number of guests, time of the function and menu selection, need to be decided at least ten business days before the function. You may contact the catering department via phone or contact us on our website.



Reserving a location

To reserve a room for an event, please contact central reservations at 401-865-2070. Groups that are not part of the Providence College community must first contact The Office of College Events at 401-865-2995.



Contact the catering office

At least ten days before the event, contact the catering office at (401)865-2314 or email us at rtdeasy@providence.edu. You may also contact us through our website at www.providence.edu or stop by our office located in the Raymond Hall dining facility. Some arrangements can be made by phone or email; others require an appointment with the Director of Catering. This is the time for a thorough discussion of all specifics and details. We can help you make all the necessary decisions to determine which of the services that we offer would best fit your needs. The office hours are Monday through Friday, 8:30-4:30, closed on some holidays. After we have finalized all the details of your special event, you will receive a confirmation sheet to be signed and sent back to us. All cancellations and final changes, including the customer guarantee count and payment, must take place at least three (3) business days prior to your function. Charges will be incurred if you make any cancellations or changes after this time frame. If you do not contact us with a final count within the three (3) of business days allowed, we will prepare for the estimated number and charge accordingly.





Planning Your Special Event

Event confirmation and guarantees

A guarantee is required Three (3) business days before your catered event. This confirmation and guarantee will include the exact times, location, attendance, menu choices and room setup. If your event is cancelled you are responsible for contacting the catering department and canceling the event. You will be liable for 75% of your food bill for any event that is not cancelled within three (3) business days and confirmed in writing by the catering department. If Providence College is closed due to inclement weather, all catering events will be automatically canceled. If the event is an outdoor event and inclement weather is anticipated, the catering office must be contacted no later than 10 am the morning of the event or six (6) hours prior, whichever is greater. If the office is not contacted the catering department reserves the right to determine the outcome. The catering office also retains the right to cancel any event in which weather poses a threat to staff or client.



Payment

All catered functions must have a secured method of payment before they occur. Cash, check, purchase orders, departmental accounts (org. numbers), foundation account numbers are all valid payment methods. External groups are required to pay in full before the event. Tax exempt organizations are required to submit a copy of their exemption certificate prior to their date. Invalid or incorrect Account or Organization numbers will incur a 10 % processing fee.



Delivery fees

There is no delivery fee for catering services within Raymond Hall and Alumni Hall. Deliveries outside these buildings may be subject to a delivery fee. There is a fifty dollar (\$50) minimum charge for food and beverage service. Delivery charges depend on the size and location of your function. Please contact the director of catering for more information.





Planning Your Special Event

Alcohol policy

All alcoholic beverages must be served by our personnel, and consumed in designated areas. Proof of age will be required. Sodexo reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed the tips training program for service. Should an Entertainment License be required, there will be a \$25 license fee and a \$50 processing fee. All licenses have a two week processing time, please plan accordingly.



Alcohol service/policy

If liquor is planned at a dinner or reception, a full bar setup is \$150 per bar. All necessary bar items except the alcohol are provided with this charge, including nonalcoholic beverages, ice mixers, napkins and plastic cups. An additional charge for glassware will apply. We recommend at least one bartender for every 75-100 guest for beer and wine service. The charge for a bartender is \$25 per hour for a three hour minimum.



Late or overtime functions

Functions that begin 45 minutes after stated start times or continue past agreed upon time limits may occur additional fees.

Catering equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. Any missing or damaged catering equipment or supplies will be charged to your account at replacement costs. In the occurrence of a very large event, specialty equipment may need to be rented. We can provide this for you at an additional charge.





Planning Your Special Event

China charges

Our catering department provides high quality plastic products as our standard, unless otherwise requested. We also offer china service for any event at an additional charge. These charges apply to Raymond Hall and Alumni Hall venues only. Additional charges may be incurred for other venues.

Full meal service and silverware \$2.50

Coffee or beverage china service \$1.50

Full bar class service \$1.50

Reception china and silverware \$2.50

All of the above are charged per person



Late and minimum charges

A late charge of \$ 50 will be assessed for any event booked with less than 72 hours notice. Any changes made once the event has been confirmed, less than 48 hours will be charged \$50

There will be a minimum charge of \$50 for beverage orders and \$50 for food orders, not including the delivery fees. Arrangements for orders less than the minimum amount can be made if they are picked up during office hours.





Planning Your Special Event

Linens and skirting

We will provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables or boxed lunch tables there will be an \$8 fee for each tablecloth. Other tables may be skirted and covered at \$8 per tablecloth and \$8 per skirt. The same applies to registration tables, name tag, head tables or any additional table that will not be directly used for setup. Skirting can be done on any table not exceeding one inch in thickness. We can also provide napkins to meet your color scheme for \$2.50 each. Specialty linens are available upon request for an additional charge.



Floral charges

We will be happy to order, receive and handle specific floral arrangements for you. For decorative requests an additional fee will be determined in accordance with your specific needs.



Food removal policy

Due to health regulations, it is the policy of Sodexo Campus Services at Providence College, that excess food items from events cannot be removed from the event site. Items purchased for pick-up or drop-off should be properly stored prior to the event; then removed and disposed of by the host of the event.



