



Corporate Events Menus

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Breakfast Menus

Casual Continental Drop Off Breakfast Buffets

Morning Glory

Fresh Baked Croissants, Danish, Pastry and Muffins served with Butter and Jellies

Fresh Cut Seasonal Fruit Platter

Regular and Decaf Coffee

Orange Juice

\$6.50 per person

Continental Breakfast

Fresh Baked Croissants, Danish, Pastry and Muffins served with Butter and Jellies

Fresh Cut Seasonal Fruit Platter with Berries

Room Temperature Vegetable and Cheese Frittata

Regular and Decaf Coffee

Orange Juice

\$10.00 per person

Healthy Morning

Seasonal Fruit Platter with Fresh Berries

Low Fat Vanilla Yogurt Honey Dip

Fresh Baked Soft Granola Bars

Bran and Fruit Muffins

Regular and Decaf Coffee

Orange Juice

\$7.00 per person

All cold breakfast buffets are served on high quality recycled black plastic platters.

Coffee is delivered in insulated thermoses that need to be picked up by us at the conclusion of your event.

Coffee can be delivered in disposable "Joe to Go" boxes for an additional charge.

High quality paper products are available with a charge of \$.75 per person.

Compostable/Recyclable paper products are available for \$1.50 per person.

Delivery charge based on the location of the event.

Boxed Breakfasts

Breakfast in a Box

Fresh Baked Bagel with Cream Cheese
Piece of Fresh Fruit
Individual Plain or Fruited Yogurt and Granola
10 oz Bottle of Orange Juice
All boxed with utensils and napkins ready to go
\$6.50 each

Kid's Breakfast in a Box

Go-Gurt Yogurt Tube
Mini Granola Pack
Juice Box
Sliced Apples Pack
All packed with utensils and napkins ready to go
\$5.50 each

Casual Hot Drop Off Breakfast Buffets

The Basic Breakfast

Fresh Baked Bagels with Cream Cheese
Scrambled Eggs
2 Strips of Bacon and 2 Sausage Links
Breakfast Home Fried Potatoes
Regular and Decaf Coffee
Orange Juice
\$8.50 per person

The Weekend Brunch

Pastry Platter with Croissants, Danish and Muffins
Seasonal Fruit Platter
Scrambled Eggs with Chives and Cheddar Cheese (hot sauce on the side)
Grilled Ham Slices
Thick French Toast with Berry Sauce
Breakfast Home Fried Potatoes with Onion, Peppers, and Cheese
Regular and Decaf Coffee
Orange Juice
\$10.50 per person

Southwest Breakfast

Mini Denver Omelettes topped with Salsa (sour cream on the side)

Spicy Homemade Corned Beef Hash

Texas French Toast with Cinnamon Whipped Cream

Seasonal Fruit Platter

Regular and Decaf Coffee

Orange Juice

\$9.00 per person

All hot breakfasts are served on high quality black plastic recycled platters and in aluminum foil pans.

Hot food upon request can be placed in wire chafers with sterno heating fuel and set up for an additional fee. Coffee is served

in insulated thermoses that need to be picked up after the conclusion of your event.

Coffee can be delivered in disposable "Joe to Go" boxes for an additional charge.

High quality paper products can be purchased for \$.75 per person and recycled,

compostable paper products may be purchased for \$1.50 per person.

Lined paper table cloths may be purchased for \$3.00 each. Linens are also available.

Delivery charge based on the location of the event.

Formal Continental and Hot Breakfast Buffets with Service

The Grand Continental Buffet

Fresh Sliced Seasonal Fruit with Mango, Kiwi, and Berries

Fresh Baked Granola Bars

Fresh Baked Mini Croissants, Danish, Muffins, Pastry and Scones with Whipped Butter, Jellies and Marmalades

House Crunchy Granola with Honey Vanilla Yogurt, Dried Cherries, Raisins,

Coconut, Chocolate Chips, Banana Slices and Fresh Berries

Bagel Platter with Regular and Chive Cream Cheese

Smoked Salmon Platter with Egg, Onion, Capers, cucumber and Crème Fraiche

Iced Bottled Breakfast Juices

Regular, Decaf and Hot Tea Assortment

Sunday Morning on the East Side

Juice Bar with Fresh Squeezed Orange and Grapefruit Juices and Cranberry, Tomato and Apple Juices

New Harvest Café, Hazelnut and Decaf Coffee and Hot Tea Assortment

Warm Scones with Jellies and Marmalades

Bagel and Smoked Salmon Display with Bagels, Regular and Chive Cream Cheese

Egg, Tomato, Cucumber, Capers and Red Onion

(Domestic and Imported Caviar Available)

Scrambled Eggs with Chives, Cheddar and Hot Sauce on the Side

Turkey Sausage Patties

Home Fries with Onions and Peppers

Cheese Blintzes with Fresh Berry Sauce

Seasonal Fruit Platter with Berries and Honey Vanilla Yogurt

Manhattan Morning

Juice Bar with Fresh Squeezed Orange and Grapefruit Juices and Cranberry, Tomato and Apple Juices
New Harvest Café, Hazelnut and Decaf Coffee and Hot Tea Assortment
Fresh Bagels with Regular and Chive Cream Cheese
Seasonal Fruit Platter with Berries and Honey Vanilla Yogurt
Mini Grilled Sirloin with Poached Egg and Hollandaise Sauce
Applewood Bacon and Thick Sausage Links
Seasoned Home Fried Potatoes
Big Apple and Cinnamon French Toast with Honey

California Dreaming

Juice Bar with Fresh Squeezed Orange and Grapefruit Juices and Cranberry, Tomato and Apple Juices
(Wheat Grass Juice also Available)
New Harvest Café, Hazelnut and Decaf Coffee and Hot Tea Assortment
Full Pastry Display with Croissants, Danish, Muffins and Scones with Jellies, Whipped Butter and Marmalades
Turkey and Potato Hash with Poached Eggs, Avocado and Cheese
Applewood Bacon and Thick Sausage Links
Almond Crusted French Toast with Berries and Praline Caramel Sauce

À la Carte Breakfast Buffet Items

Fresh Baked Bagel Platter

Assortment of Fresh Baked Bagels with Cream Cheese, Butter and Jellies

Parfaits

Layers of Vanilla Yogurt, Fresh Berries and House Crunchy Granola

Individual Yogurts

Plain and Fruited Cups available

Breakfast Sandwiches

Bacon, Egg and Cheese
Sausage Egg and Cheese
Ham, Egg and Cheese
Ham, Spinach Egg and Boursin Cheese
Sausage, Egg, Tomato and Cheese
All served on a Pain D'Avignon Brioche

Breakfast Burritos

Scrambled Eggs with Tomato, Green Chile, Red Onion and Cheddar Cheese in a Soft Tortilla
(with or without salsa topping)

Tropical Fruit Salad

Fresh Cut Melons, Pineapple, Grapes and Citrus tossed with Toasted Coconut and Walnuts

Whole Fruit

Bowl of Whole Fruit including apples, oranges, bananas and pears

Frittatas

Ham, Swiss and Spinach
Bacon, Caramelized Onion and Bleu Cheese
Roast Pepper, Tomato and Mozzarella
12" and 16" available

Smoked Salmon Platter

with hard cooked egg, red onion, tomato and capers

Oatmeal

Quick Oats cooked with Maple Syrup and Brown Sugar. Served with Raisins on the side.

Cereals

Individual Cereal Cups served with or without milk cartons

Beverages

Individual 10 oz Juices
Orange, Cranberry, Apple and Grapefruit

Coffee and Tea To Go

96 oz and 160 oz sizes available complete with creamers, sugars and cups

Bottled Water

Poland Springs Water or local Native Springs Water (in compostable bottles)

Plated Breakfast Menus

The Sunny Side

Carafes of Hot Regular and Decaf Coffee and Assorted Teas on the Table
Pitchers of Cold Orange Juice on the Table
Basket of Mini Assorted Pastries in the Middle of the Table
First Course of Fresh Seasonal Fruit Cup with Honey Mint Yogurt Dressing
Vegetable and Cheddar Cheese Breakfast Burrito with Salsa
Grilled Ham Slice and Seasoned Breakfast Potatoes

Beautiful Day

Carafes of Hot Regular and Decaf Coffee and Assorted Teas on the Table

Pitchers of Cold Orange Juice on the Table

Basket of Mini Assorted Pastries in the Middle of the Table

First Course of House Granola with Dried Fruit and Honey Vanilla Yogurt

Banana's Fosters French Toast and Turkey Sausage Patties

Rise & Shine

Carafes Hot Regular and Decaf Coffee and Assorted Teas on the Table

Pitchers of Cold Orange Juice on the Table

Baskets of Warm Scones with Whipped Butter and Jams in the middle of the table

First Course of Smoked Salmon with Bagel, Chive Cream Cheese and Traditional Accompaniments

6oz Grilled Sirloin and Poached Eggs, Hollandaise Sauce and Home Fried Potatoes

À la Carte Plated Breakfast Items

First Courses

Fresh Seasonal Fruit Cup with Minted Honey Yogurt

Tropical Fruit Salad with Raisins, Coconut and Poppy Strawberry Dressing

Smoked Salmon Plate with Bagel, Chive Cream Cheese and Traditional Accompaniments

Large Cinnamon Bun with Sweet Icing

Cheese Blintz with Fresh Blueberry Sauce

Nutella and Banana Crepe with Fresh Strawberry Sauce

Entrees

3 Egg Mushroom, Onion, Pepper and Cheddar Omelet with Hash Browns and Bacon

Southwest Eggs Benedict on Corned Beef Hash and Spicy Hollandaise with Texas Toast

Fresh Herbed Scrambled Eggs with Hash Browns, Sausage, Bacon and Fruit

Smoked Fish Platter with Salmon and Whitefish, Plain Bagel and Accompaniments

Almond French Toast with Strawberry Sauce, Bacon and Fresh Fruit

Frittata with Potatoes, Onions and Swiss Cheese with Hash Browns, Sausage and Fruit

Traditional Quiche Lorraine served with Fresh Fruit

Grilled Ham Steak with Pineapple Salsa, Breakfast Potatoes and Fresh Fruit

6 oz Sirloin Steak and Eggs with Hollandaise with Breakfast Potatoes and Fresh Fruit

Breakfast Beverages

Individually Bottled Juices – Apple, Orange, Cranberry and Grapefruit

Fresh Squeezed- Orange, Grapefruit and Wheat Grass

House Blend Regular and Decaf Coffee

New Harvest Roasters Local Regular, Decaf and Hazelnut Coffee

Selection of Stash Teas

Whole Milk Hot Chocolate with Whipped Cream or Marshmallows

Bottled Waters

Luncheon Menus

Casual Drop Off Cold Luncheon Buffets

New York Deli Luncheon

Selection of Fine Deli Meats and Deli Salads all served on Crunchy Mini Rolls

Poppyseed Cole Slaw

Red Bliss Potato Salad

Kosher Pickle Spears and Marinated Olives

Fresh Baked Cookies

\$9.25 per person

American Sandwich Luncheon

Selection of Fine Deli Meats and Salads all served on Fresh Deli Breads and Wraps

Mixed Greens Salad with Balsamic Vinaigrette

Caesar Pasta Salad with Parmesan Cheese

Selection of Bagged Chips

House Baked Cookie Selection

\$9.75 per person

Wrap Sandwich Luncheon Buffet

Selection of Chef Selected Specialty Wrap Sandwiches

Mixed Greens Salad with Balsamic Vinaigrette

Caesar Pasta Salad

Selection of Bagged Chips

House Baked Cookie Selection

\$10.25 per person

Gourmet Sandwich Luncheon Buffet

Selection of Gourmet Sandwiches made from the finest ingredients:

Country Ham on Brioche Bun with Mango Mustard, Arugula, and Brie

Roast Beef on French Roll with French Dressed Veggie Slaw and Swiss Cheese

House Roast Turkey on Multi-Grain Roll with Avocado, Organic Greens, Muenster

Grilled and Roasted Veggies on Focaccia Bun with Provolone Cheese

Curry Chicken Salad with Cranberries and Walnuts with Greens in a Wrap

Arugula Salad with Oranges, Almonds, Gorgonzola Cheese and Citrus Vinaigrette

Tortellini Antipasto Salad

Bagged Gourmet Chips

House Baked Cookie Selection

\$10.75 per person

Southwest Caesar Chicken Salad Luncheon Buffet

Grilled Southwest Spiced Chicken over Caesar Dressed Romaine Lettuce topped
with Diced Tomatoes, Roasted Corn and Black Beans

Crispy Rolls with Butter

Fresh Cut Fruit Salad

House Baked Cookies

\$10.75 per person

Baja Steak Salad Luncheon Buffet

Grilled Flank Steak served over Taco Greens Salad with Lime Vinaigrette

Crispy Rolls and Butter

Fresh Cut Fruit Salad

House Baked Cookies

\$12.75 per person

All casual cold luncheon buffets are served on high quality recycled black plastic platters.

High quality paper products are available with a charge of \$.75 per person.

Compostable/recyclable paper products are available for \$1.50 per person.

Paper lined table covers are available for \$3.00 each.

Delivery charge based on the location of the event.

Casual Drop Off Hot Luncheon Buffets

Hot Chicken Luncheon Dishes

Chicken Parmesan

Chicken Marsala with Mushrooms and Marsala Wine Sauce

Chicken Piccata with Lemon, Capers and Butter Sauce

Chicken Cacciatore with Vegetable Marinara

Lemon Herb Grilled Chicken with Citrus Dressing

Soy and Ginger Marinated Roasted Chicken

Sweet and Sour Roasted Chicken Breasts

Chicken Cordon Bleu with Country Ham, Swiss and Light Natural Sauce

Chicken Gorgonzola with Spinach, Portabellas and Gorgonzola Cream Sauce

Moroccan Spiced Chicken Breasts with Dried Fruit and Tomato Broth

All hot chicken luncheon items are served with your choice of Penne Marinara, Roasted Potatoes or Jasmine Rice.

They are also served with Mixed Greens Salad with Balsamic Vinaigrette, Crispy Rolls with Butter and
House Baked Cookies.

All Hot Chicken Luncheons are \$12.00 per person

Fire Works Catering 401.831.9221 www.fireworkscatering.net chefmark@fireworkscatering.net

Hot Pasta Dishes

Penne Grilled Chicken, Vegetables and Gorgonzola Cream Sauce	\$11.00 pp
Tortellini Creamy Pesto with Tomatoes, Portabellas and Spinach	\$10.50 pp
Baked Penne with Ricotta, Marinara, Mozzarella and Parmesan	\$10.00 pp
Cheese Filled Ravioli with Marinara, Creamy Pesto or Alfredo	\$10.00 pp
Penne Primavera with Vegetables and Wine Butter Sauce	\$10.50 pp
Penne Grilled Chicken with Roast Peppers, Spinach, Cream Sauce	\$11.00 pp
Jumbo Shrimp Scampi with Penne Pasta, Lemon Herb Butter Sauce	\$13.00 pp
Penne Pasta with Bolognese Meat Sauce and Parmesan Cheese	\$12.00 pp
Cheese Tortellini, Grilled Chicken, Mushrooms, Parm Cream Sauce	\$11.50 pp
Grilled Chicken, Penne and Broccoli in a Cream Sauce	\$11.00 pp

All Hot Pasta Luncheon Buffets are served with Mixed Greens Salad with Balsamic Vinaigrette, Seasonal Fresh Cut Fruit Salad, and House Baked Cookies.

Additional Hot Luncheon Buffets

Southwest Turkey Breast

Seasoned and Grilled Turkey Breast
Black Bean, Corn and Tomato Rice
Mixed Greens Salad with Citrus Vinaigrette
Seasonal Fruit Salad
House Baked Cookies
\$12.00 per person

Beef Bourguignon

Slowly Simmered Beef and Vegetable in Red Wine Sauce
Roast Red Bliss Potatoes
Mixed Greens Salad with Balsamic Vinaigrette
Seasonal Fruit Salad
House Baked Cookies
\$13.00 per person

Boston Baked Scrod

Flaky White Fish topped with Lemon Herb Crumbs
Seasoned Jasmine Rice
Mixed Greens Salad with Balsamic Vinaigrette
Seasonal Fruit Salad
House Baked Cookies
\$12.50 per person

Thanksgiving Day Buffet

Seasoned, Roasted and Carved Turkey Breast

Vegetable Cornbread Stuffing

Cranberry Sauce

Spinach Salad with Cranberries, Goat Cheese and Citrus Vinaigrette

House Baked Cookies

\$12.00 per person

All hot lunches are served on high quality black plastic recycled platters and in aluminum foil pans.
Upon request, hot food can be placed in wire chafers with sterno heating fuel and set up for an additional fee.

High quality paper products can be purchased for \$.50 per person.

Recycled/compostable paper products may be purchased for \$1.00 per person.

Lined paper table cloths may be purchased for \$3.00 each.

Linens are also available.

Formal Luncheon Buffets with Service

Federal Hill

Italian Wedding Soup with Meatballs, Vegetables and Pasta

Baby Arugula Salad with Roasted Peppers, Grilled Portabellas and Balsamic Vinaigrette

Assorted Grilled Flatbreads

Grilled Herbed Chicken with Tomato Caper Relish

Cheese Tortellini with Creamy Pesto or Marinara

Grilled Vegetable Platter

Tiramisu

Assorted Biscotti

Narragansett Seaside

New England Clam Chowder

Caesar Salad with Creamy Garlicky Dressing

Smoked Salmon, Boursin Pinwheel Sandwiches

Baked Stuffed Flounder with Seafood Stuffing, Lemon Beurre Blanc and Herbs

Saffron Orzo Salad with Spinach, Tomato, Feta, Olives and Preserved Lemon Dressing

Herbed Corn on the Cob

Watermelon and Goat's Cheese Salad

Fresh Berry Cobbler with Whipped Cream and Vanilla Ice Cream

Chinatown

Miso Soup with Chicken Dumplings on the Side
Vegetable Spring Rolls with Peanut Sauce
Sweet and Sour or Soy and Ginger Marinated Chicken
Noodle Salad with Lime Peanut Dressing
Snap Peas with Sesame Oil
Fortune Cookies
Ginger Ice Cream
Chocolate Dipped Pineapple with Coconut

French Mediterranean

Onion Soup with Gruyere Crouton
Nicoise Salad Platter with Olives, Marinated Celery, Eggs, Haricot Verts
Ham, Brie, Pear and Mustard on Mini Baguettes
Coq Au Vin (Stewed Chicken in Red Wine Sauce)
Roasted Baby Potato Salad with Herb Dressing
Grilled Asparagus
Mini Pastry Selection
House Baked Cookies and Brownies

Plated Luncheons

Tuscan Sun

Pitcher of Still Lemon Water and Bottle of Seltzer on the Table
Basket of Crispy Rolls with Whipped Butter
First Course of Grilled Prosciutto Wrapped Shrimp over Greens with Lemon Dressing
Grilled Herb Chicken Breast over Mushroom Risotto with Asparagus and Tomato Broth
Mini Chocolate Cake with Strawberries and Whipped Cream

Willamette Valley

Pitcher of Still Lemon Water and Bottle of Seltzer on the Table
Basket of Crispy Rolls with Whipped Butter
First Course of Cream of Mushroom Soup with Chive Oil
Seared Chicken Breast, Garlic Mashed Potatoes, Grilled Zucchini, Natural Jus
Strawberry Shortcake with Shortbread Biscuits

Voyager

Pitcher of Still Lemon Water and Bottle of Seltzer on the Table
Basket of Crispy Rolls with Whipped Butter
First Course of Slice Tomato, Fresh Mozzarella, Grilled Portabella with Balsamic Syrup
Sesame Crusted Salmon, Crispy Jasmine Rice Cake, Baby Spinach, Soy Reduction
Bread pudding with Bourbon Sauce

Nor'easter

Pitcher of Still Lemon Water and Bottle of Seltzer on the Table
Basket of Crispy Rolls with Whipped Butter
First Course of Corn Chowder with Thyme Biscuit
Grilled Lobster Tail, Vegetable Cous Cous, Roast Tomatoes, Fennel Beurre Blanc
Ginger Crème Brûlée

Santa Fe

Pitcher of Still Lemon Water and Bottle of Seltzer on the Table
Basket of Crispy Rolls with Whipped Butter
First Course of South West Crab Cake over Greens with Avocado Mousse
Sliced Beef Tenderloin over Mashed Potatoes, Grilled Asparagus, Gorgonzola Gravy
Mini Cheesecake with Strawberry Sauce

Farmer's Table

Pitcher of Still Lemon Water and Bottle of Seltzer on the Table
Basket of Crispy Rolls with Whipped Butter
First Course of Creamy Tomato Soup with Goat Cheese Crouton
Maple Glazed Pork Tenderloin, Mashed Sweet Potatoes, Roasted Root Vegetables

Luncheon Beverages

Individually Bottled Juices – Apple, Orange, Cranberry and Grapefruit
House Blend Regular and Decaf Coffee
New Harvest Roasters Local Regular, Decaf and Hazelnut Coffee
Selection of Stash Teas
Whole Milk Hot Chocolate with Whipped Cream or Marshmallows
Bottled Water
Bottled Water in Compostable Bottles
12 oz Canned Coke Products
Lemonade, Iced Tea and Fruit Punch
Hot and Cold Cider
Specialty Brand Name Beverages (by request only) Gatorade, Nantucket Nectars, etc.
Bar Service and Alcoholic Beverages Available

Boxed Lunches

Deli Lunch to Go

Deli Style Sandwiches served on a Soft Roll

Select From:

Rare Roast Beef

House Roasted Turkey

Tuna Salad with Celery

Country Pit Ham

Vegetarian Wrap

Lunch also includes:

Large House Baked Cookie

Bag of Chips

Piece of Fresh Fruit

1 Litre Bottle of Water

\$9.50

Wrap Gourmet Sandwich To Go

Specialty Wrap Sandwiches

Select From:

Rare Roast Beef with Boursin, Romaine and Roast Peppers

House Roast Turkey with Cranberry Mayo, Greens and Muenster

Country Ham with Swiss, Greens and Dijonnaise

Vegetarian Wrap of Pesto, Provolone and Grilled and Roasted Vegetables

Lunch also includes:

Large House Baked Cookie

Bag of Chips

Piece of Fresh Fruit

1 Litre Bottle of Water

\$10.25

Fire Works Napa Valley Inspired Sandwiches To Go

48 hour notice please

Choose from the following Sandwich Selections served on Brioche Buns :

Rare Roast Beef with Artichoke Spread, Tomatoes, Organic Greens, Gorgonzola Cheese

House Roasted Turkey, Avocado Spread, Sprouts, Muenster Cheese

Country Ham, Brie, Whole Grain Mustard Spread, Ginger Pears, Organic Greens

Hummus and Tabouleh Blend, Organic Greens, Feta Cheese, Almonds and Tomato Salad

Lunch also includes:

Large House Baked Oatmeal Cookie

Bag of Sun Chips

Piece of Fresh Fruit

1 Litre Bottle of Water

\$10.75

Child Friendly Lunch to Go

Choose from the following Sandwiches:

Tuna on Wheat

Cold Grilled Cheese

Tuna on Wheat with American Cheese

Ham and American Cheese

Lunch also includes:

Soft Quaker Chocolate Chip Granola Bar

Piece of Fresh Fruit

Cheese and Cracker Snack

Juice Box

\$6.50

Add-Ons and Upgrades

Indiana Gourmet Popcorn

Sun Chips Brand Baked Chips

Fresh Baked Granola Bars

Soft Quaker Brand Chocolate Chip Granola Bars

Power Bars

Your Choice of Candy Bars

Cheese and Cracker Snack Packs

Tortilla Chips with Guacamole and Salsa

Nantucket Nectars Juices

Coca Cola Products

Gatorade, Powerade, etc.

Snacks & Breaks

Snack Buffets

Afternoon Pick Me Up

Regular, Decaf and Hot Tea Assortment with Accompaniments
Fruit Juices, Bottled Water and Canned Coke Products
House Baked Cookies and Assorted Brownies
Fresh Whole Fruit
House Mixed Trail Mix

Coffee Break

Regular, Decaf and Hot Tea Assortment with Accompaniments
Bottled Water
Mini Biscotti Platter

Morning Conference Break

Regular, Decaf and Hot Tea Assortment with Accompaniments
Bottled Water and Breakfast Juices
Whole Fruit and Fruit Skewers with Yogurt Dip
Fresh Baked Granola Bars

Sweet Tooth Snack Break

Regular, Decaf and Hot Tea Assortment with Accompaniments
Bottled Water and Canned Coke Products
Caramel Salted Popcorn with Peanuts
Candy Bar Assortment
House Baked Cookie Platter
Mini Pastry Assortment

À la Carte Snacks

Fresh Fruit Selections

Bowl of Fresh Whole Fruit
Fresh Cut Fruit Salad or Platter
Fruit Skewers with Yogurt Dip
Chocolate Covered Strawberries

Granola Selections

Bowl of Granola with Yogurt Dip
Fresh Baked Granola Bars
Assorted Package Commercial Granola Bars

Dipping Selections

Vegetable Crudités with Hummus Dip
Corn Chips with Chunky Tomato Salsa
(guacamole also available)
Potato chips with Ranch Onion Dip

Wrapped Bar Selections

Energy Bars
Protein Bars
Candy Bars

Traditional Snack Selections

House Made Trail Mix
Individual Bags of Chips and Popcorn
House Caramel Peanut Popcorn
Gold Fish Crackers
Mixed Spiced Nuts
Mini Pretzels
Peanut Butter Cracker Packs

Dessert Selections

Mini Pastry Platter
Cookie Platter
Brownie Platter

Beverages

Individually Bottled Juices – Apple, Orange, Cranberry and Grapefruit
House Blend Regular and Decaf Coffee
New Harvest Roasters Local Regular, Decaf and Hazelnut Coffee
Selection of Stash Teas
Whole Milk Hot Chocolate with Whipped Cream or Marshmallows
Bottled Water
Bottled Water in Compostable Bottles
12 oz Canned Coke Products
Lemonade, Iced Tea and Fruit Punch
Hot and Cold Cider

Specialty Brand Name Beverages (by request only) Gatorade, Nantucket Nectars, etc.

Picnics & Clambakes

Cookouts, Picnics & BBQs

Back Yard Cookout

8 oz All Beef Hamburgers and All Beef Hot Dogs with Buns
Relish, Ketchup, Mustard, Mayonnaise
Lettuce, Tomato, Onion and Cheese Platter
Poppy Seed Cold Slaw
Old Fashioned Potato Salad
Watermelon Slices
House Baked Cookies

Fire Works 4th of July All American Cookout

8 oz All Beef Hamburgers and All Beef Hot Dogs with Buns
Relish, Ketchup, Mustard, Mayonnaise
Lettuce, Tomato, Onion and Cheese Platter
Grilled BBQ Chicken Breast with Sam Adams Dark Beer BBQ Sauce
Poppy Seed Cole Slaw
Red Bliss Potato Salad with Whole Grain Mustard and Fresh Thyme
Corn on the Cob
Grilled Vegetable Platter
Watermelon Slices
House Baked Cookies
Strawberry Shortcake

Italian Backyard Cookout

Grilled Bone-In Pork Loin with Vinegar Peppers
Grilled Shrimp Pesto Skewers
Garlic, Lemon, Rosemary Grilled Chicken Breast
Farfalle Pasta with Italian Sausage, Littleneck Clams in a Spicy Tomato Broth
Roast Potato Salad with Capers, Olives and EVOO
Grilled Vegetable Platter with Balsamic Reduction
Sautéed Broccoli Rabe
Tiramisu Parfaits
Biscotti
Berries with Zabaglione

Lone Star Texas BBQ

Dry Rubbed and Sauce Slathered Beef BBQ Ribs
Grilled Chicken Breasts topped with Pico de Gallo
Roast Sweet Potato Salad with Scallion
Baked Beans and Bacon with Molasses (*continued on next page*)

Grilled Corn on the Cob
Fresh Sliced Watermelon
Fruit Crisp or Cobbler

Southern BBQ

Sweet and Tangy Baby Back Pork Ribs
Ranch Style Fried Chicken
Louisiana BBQ Shrimp with Cheesy Grits
Skillet Cornbread
Corn on the Cob
Mixed Greens Salad with Pickled Vegetables and Dijon Honey Dressing
Peach Shortcake with Bourbon Whipped Cream
Mint Iced Tea

Napa Valley Cookout

Grass Fed 8 oz All Beef Burgers with Brioche Rolls
Mixed Greens, Onion Jam, Avocado Tomato Salad, Truffle Aioli, Organic Tomatoes
Grilled Salmon Fillets with Soy Ginger Glaze
Mixed Organic Greens with Cucumbers, Walnuts, Red Onion Goat Cheese Croutons and Zinfandel Vinaigrette
Napa Cabbage Slaw
Fingerling Potato Salad with Roasted Peppers and Goat Cheese
Grilled Herbed Polenta with Tomato Olive Ragout
Sliced Watermelon with Goat Cheese and Black Pepper
Fresh Fruit Tart with Vanilla Ice Cream

New England Style Cookout

8 oz All Beef Hamburgers and All Beef Hot Dogs with Buns
Relish, Ketchup, Mustard, Mayonnaise
Lettuce, Tomato, Onion and Cheese Platter
Grilled Chorizo Sausage with Lemon Salad
New England Clam Chowder
Old Fashioned Potato Salad
Grilled Corn on the Cob
Sliced Watermelon
Blueberry Cobbler

Clambakes

Point Judith Clambake

1# Boiled Lobster and Littlenecks with Drawn Butter
Grilled Stuffed Calamari with Chorizo Stuffing
Clear Quahog Chowder
Corn on the Cob
Cherry Tomato and Cucumber Salad
Red Bliss Potato Salad
Sliced Watermelon

French Riviera Lobster Bake

Grilled Lobster Thermidor
Steamed Mussels with White Wine Tomato Broth
Scallop Skewers with Mustard Dressing
Summer Vegetable Tart with Onion Jam
Mixed Greens with a Delicate Vinaigrette
Warm Potato and Shallot Salad
Apple Tart with Vanilla Ice Cream

New York Surf and Turf Clambake

1# Boiled Lobster with Drawn Butter
Petite New York Strip Steak with Herb Butter
Green Lip Mussels Rockefeller
Manhattan Clam Chowder
Red Bliss Potato Salad
Delmonico Potatoes
Corn on the Cob
The Big Apple Pie with Vanilla Ice Cream

Southern Clam Bake

Grilled Lobster Tail with
Grilled Bourbon Shrimp Skewers with Creamy Grits
Conch and Corn Chowder
Black Pepper Corn Bread
Southern Buttermilk Biscuits
Corn on the Cob with Blackening Seasoning
Braised Collard Greens
Peach Shortcake
Bourbon Chocolate Bread Pudding

Bar Packages

Fire Works Catering holds a Class P Caterers Liquor License that allows us to sell and serve alcoholic beverages in any off premise location. We can provide full bar service, beer and wine service or provide just a bartender for your occasion. All of our bartenders are TIPS or Serv Safe certified, which means they have taken and passed certain alcohol awareness training classes and tests.

Per Consumption Options

This option is usually the most economical. With this option you purchase only what is ordered by your guests. You agree to purchase any open case of beer and any bottle of wine that is open at the end of the event. (This alcohol by law needs to be retained by Fire Works Catering and can be arranged to be picked up by you at our commissary or delivered to you at a later date). Choosing this option means we will tally up what your guests drink through the evening and total it at the end.

Beer Selections

House- Budweiser, Bud Lite, Coors, Coors Lite, Miller, Heineken, Rolling Rock, Amstel
\$4.00 each

Silver - Sam Adams (Seasonal or Boston Lager), Sam Light, Corona, Bass, Stella Artois, Red Stripe
\$5.00 each

Premium- Guinness, Bass, Harpoon, Sierra Nevada, Magic Hat
\$6.00 each

You can choose from all levels to mix/match your selection.

Malt Beverage Selections

Mike's Hard Lemonade, Twisted Tea, Smirnoff, Bacardi
\$5.00 each

Wine Selections

House Selections – Turning Leaf, Yellow Tail or like Brand
\$18.00 bottle

Silver Selections - Rutherford Hill, Penfolds or like Brands
\$36.00 bottle

Premium Selections – Cakebread Cellars or like Brands
\$54.00 bottle

Wine Choices include: Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Cabernet Sauvignon, Merlot, Zinfandel, Malbec, Chianti and Pinot Noir

Liquor Selections

Silver - Absolut Vodka, Bacardi and Captain Morgan Rums, Dewar's Scotch, Tanqueray Gin, Southern Comfort, Vermouth, Jim Beam Bourbon, Jack Daniels Whiskey, Seagram's 7, Kahlua, Amaretto Di Saronno and Jose Cuervo Tequila
\$7.50 each

Premium – Grey Goose Vodka, Sapphire Gin, Johnny Walker Black Scotch, Crown Royal
\$9.00 each

Non-Alcoholic Selections

Canned Coke Products, Poland Spring Bottled Water
\$1.50 each

Bottled Very Fine Juices
\$2.00 each

Cash Bar Options

Beer Selections

- House- Budweiser, Bud Lite, Coors, Coors Lite, Miller, Heineken, Rolling Rock, Amstel
\$4.00 each
- Silver - Sam Adams (Seasonal or Boston Lager), Sam Light, Corona, Bass, Stella Artois, Red Stripe
\$5.00 each
- Premium- Guinness, Bass, Harpoon, Sierra Nevada, Magic Hat
\$6.00 each

You can choose from all levels to mix/match your selection.

Malt Beverage Selections

- Mike's Hard Lemonade, Twisted Tea, Smirnoff, Bacardi
\$5.00 each

Wine Selections

- House Selections – Turning Leaf, Yellow Tail or like Brand
\$5.00 glass
- Silver Selections - Rutherford Hill, Penfolds or like Brands
\$6.00 glass

Wine Choices include: Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Cabernet Sauvignon, Merlot, Zinfandel, Malbec, Chianti and Pinot Noir

Liquor Selections

- Silver - Absolut Vodka, Bacardi and Captain Morgan Rums, Dewar's Scotch, Tanqueray Gin, Southern Comfort, Vermouth, Jim Beam Bourbon, Jack Daniels Whiskey, Seagram's 7, Kahlua, Amaretto Di Saronno and Jose Cuervo Tequila
\$7.50 each
- Premium – Grey Goose Vodka, Sapphire Gin, Johnny Walker Black Scotch, Crown Royal
\$9.00 each

Non-Alcoholic Selections

- Canned Coke Products, Poland Spring Bottled Water
\$1.50 each
- Bottled Very Fine Juices
\$2.00 each

Open Bar Options

This option allows you to pay one price per person for the whole event. This option allows you to know exactly how much your bar bill will be before the event takes place.

Beer and Wine Open Bar Selection

- House Beer and Wine Selections, Sodas and Bottled Water
\$10.00 per person/1 hour event
\$17.00 per person /4 hour event

- Silver Beer and Wine Selections, Sodas and Bottled Water
\$13.00 per person/1 hour event
\$21.00 per person/4 hour event

Full Open Bar Selection

- House Beer and Wine Selection, Silver Brand Liquor, Sodas and Bottled Water
\$13.00 per person/1 hour event
\$21.00 per person/4 hour event

Silver Beer, Wine and Liquor Selections, Sodas and Bottled Water
\$15.00 per person/1 hour event
\$24.00 per person/4 hour event

Provide Your Own Alcohol

This option allows you to purchase and provide your own alcohol for the event. When purchasing this option you must purchase liquor liability insurance for \$150. At the conclusion of this event by law Fire Works Catering must retain all alcohol. This will be brought to our commissary and we can schedule a time for you to pick it up or we can deliver it to you for a fee.

Bar Set-up Fees

Applies to all bar options.

\$2.00 per person includes garnishes, ice, bar equipment, fruit and cocktail napkins.
\$1.50 per person for beer/wine bars only

Additional Beverage Services

Champagne Toasts

\$3.00 per person

Bartender Labor Charge

\$26.00/hour

Glassware Rental

can be arranged for a rental fee per piece and style.

Important Notes

- All of our bartenders are TIPS or SERV SAFE certified
- Our bartenders reserve the right to stop serving any guest for any reason (even if you are providing your own alcohol)
- All bars must shut down 30 minutes prior to the end of the event.
- We DO NOT serve minors and we will card guests.
- We DO NOT serve “shots” or more than “2 liquor” mixed drinks
- All alcohol must be retained by Fire Works Catering by Rhode Island Law at the conclusion of all events. This law applies even if you are providing your own alcohol. We can make arrangement to have you pick up your alcohol from our commissary or to have it delivered to you.