



WEDDINGS & SPECIAL EVENTS

Pranzi
CATERING * EVENTS

WWW.PRANZI.COM

INFO@PRANZI.COM

401.383.3631

10 ROSARIO DRIVE, PROVIDENCE, RI

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 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 occasion - all in one place.

After an initial consultation, we will prepare a tailored proposal for your day and then invite you to a private tasting to experience a taste of your customized menu.

We offer the following additional services:

EVENT COORDINATION

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

RENTALS & DECOR

Visit our new state of the art Rental & Event Center, located in West Warwick, Rhode Island, to view three floors of our beautiful selection of sample tablescapes and decor available for your day.

- Tents
- Tables & Chairs
- Specialty Linens
- Specialty China, Flatware & Glassware
- Tablescapes
- Wedding Accessories
- Custom Signage
- Lounge Furniture

FLORALS

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







‘Simply Elegant’

Cocktail Hour

CRUDITÉ TABLE

A beautiful table display of garden vegetables, seasonal fruits, domestic cheeses, pepperoni, dipping sauces and a medley of gourmet crackers

Served Dinner

Salad Offering

MIXED GREENS SALAD

Mixed greens with tomato, red onion, cucumber and olives finished with an extra virgin olive oil balsamic vinaigrette

Entrée Selections

CHICKEN CAPRI

Sautéed chicken breast with artichokes, roasted peppers, mushrooms and shallots in a marsala wine sauce

NEW ENGLAND STYLE BAKED COD

Local white fish with an herb butter cracker crumb topping and finished with a lemon butter sauce

Accompaniments

Baby red bliss roasted potatoes with garlic and herbs

Sautéed seasonal vegetable medley

Artisan rolls & fresh whipped butter

Dessert & Coffee Station

One selection of Baker's Confections

Freshly brewed Illy Coffee - Regular & Decaffeinated

Beverage Service

Premium cash bar

\$100.00 per person

Includes food, house china, flatware, glassware, house linens (white) and service staff.

Substitutions are open to discussion.

Above prices subject to a taxable administrative fee and state & meals tax.

pranzi.com • info@pranzi.com • 401.383.3631



'A Day to Remember'

Cocktail Hour

BUTLER-STYLE PASSED HORS D'OEUVRES

Sea scallops wrapped in bacon with Sherry brown sugar glaze • Stuffed baby portobello mushrooms
Chicken satay with a sweet chili dipping sauce • Assorted bruschetta

Served Dinner

Salad Offering

MIXED GREENS SALAD WITH GRANNY SMITH APPLES

Mixed greens with Granny Smith apple slices, dried cranberries, slivered almonds and crumbled blue cheese finished with an extra virgin olive oil balsamic vinaigrette

Choice of Two Entrée Selections

Select Three Entrées: Additional \$7.00 per person

BLACK ANGUS FILET MIGNON

Petite black angus beef tenderloin with a red wine demi-glace

CHICKEN FRANCAISE

Seasoned chicken breast dipped in an egg batter and sautéed in a light lemon wine sauce

COD FLORENTINE

Local white fish over sautéed spinach finished with a dill sauce and topped with cracker crumbs

Accompaniments

Baby red bliss roasted potatoes with garlic and herbs

Grilled asparagus bundle

Artisan rolls & fresh whipped butter

Dessert & Silver Service Coffee Station

Two selections of Baker's Confections

Freshly brewed Illy Coffee - Regular & Decaffeinated

Beverage Service

Premium cash bar

\$115.00 per person

Includes food, house china, flatware, glassware, house linens (white) and service staff.

Substitutions are open to discussion.

Above prices subject to a taxable administrative fee and state & meals tax.



‘Happily Ever After’

Cocktail Hour

BUTLER-STYLE PASSED HORS D’OEUVRES

Moroccan style meatballs with Greek yogurt sauce • Broccoli & brie cheese melts
Native tomato, basil & olive tartlets • Lemon pepper chicken skewers with fresh ginger sauce
Sea scallops wrapped in bacon with Sherry brown sugar glaze • Assorted crostini

Dinner Stations

Salad Station

Mixed field greens and romaine leaf lettuce accompanied by an artist’s palette of fresh seasonal vegetables, dried berries, nuts, mandarin oranges, Asian noodles and croutons, completed with a selection of favorite dressings

Entrée Stations

PASTA STATION

Stationary selection of three pasta dishes to be served with freshly grated parmesan and romano cheeses
Many pasta selections available.

INTERACTIVE CARVING STATION

Selection of two meats, sliced by one of our chefs:
Top round sirloin, fresh herb roasted pork loin, smoked beef brisket or roasted turkey breast
Served with assorted condiments, chutneys, cranberry sauce or au jus

Accompaniments

Red bliss mashed potatoes
Fresh grilled garden vegetables
Artisan rolls & fresh whipped butter

Dessert & Silver Service Coffee Station

Two selections of Baker’s Confections
Freshly brewed Illy Coffee - Regular & Decaffeinated

Beverage Service

Premium cash bar

\$130.00 per person

Includes food, house china, flatware, glassware, house linens (white) and service staff.

Substitutions are open to discussion.

Above prices subject to a taxable administrative fee and state & meals tax.

pranzi.com • info@pranzi.com • 401.383.3631



'A Family Affair'

Cocktail Hour

BUTLER-STYLE PASSED HORS D'OEUVRES

Miniature crab cakes with citrus tartar sauce • Assorted grilled pizzas • Beef Wellington
Chicken satay skewer with Asian chili sauce • Caprese skewers with balsamic reduction

Family Style Dinner

Salad

CHOPPED SALAD

Chopped iceberg lettuce, fennel, grape tomatoes, red onion, chickpeas, tri-color peppers, blue cheese crumbles, spiral carrot and cucumber ribbons tossed in a creamy red wine vinaigrette

Choice of Two Proteins

SLICED TENDERLOIN

Sliced black angus tenderloin with a port-wine reduction

ROASTED STUFFED CHICKEN

Roasted chicken breast stuffed with spinach and goat cheese finished with a roasted garlic cream sauce

GRILLED SALMON FILLET

Topped with a Dill Butter

POTATO

Oven Roasted Red Bliss Potato

VEGETABLE SAUTE

Garden Vegetable Medley

Accompanied with artisan rolls & fresh whipped butter

Dessert & Silver Service Coffee Station

Three selections of Baker's Confections

Freshly brewed Illy Coffee - Regular & Decaffeinated

Beverage Service

Premium cash bar

\$125.00 per person

Includes food, house china, flatware, glassware, house linens (white) and service staff.

Substitutions are open to discussion.

Above prices subject to a taxable administrative fee and state & meals tax.

pranzi.com • info@pranzi.com • 401.383.3631

SALADS

Standard Selections

\$3.25 each per person

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
- Petite meatball parmesan calzone
- Miniature taco bowl with ground beef, tomato salsa and cheese in a bite-sized crispy tortilla cup (gf)

Poultry Selections

- Lemon pepper chicken skewers with fresh ginger sauce (gf)
- Cajun chicken skewers with honey mustard dipping sauce (d, gf)
- Chicken & lemongrass pot stickers with citrus-soy glaze
- Jerk chicken skewers with sweet & spicy brown sugar glaze (gf)
- Sesame-crust chicken with fresh raspberry dipping sauce (d)
- 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)
- Petite buffalo chicken calzone
- Petite barbecue chicken calzone
- Petite chicken parmesan calzone

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 (d, gf)
- Stuffed mushrooms with Italian sausage & bread stuffing
- Applewood bacon-wrapped baby potatoes with truffle aioli (gf)
- Miniature eggplant, fresh mozzarella & prosciutto rollatini skewers

Seafood Selections

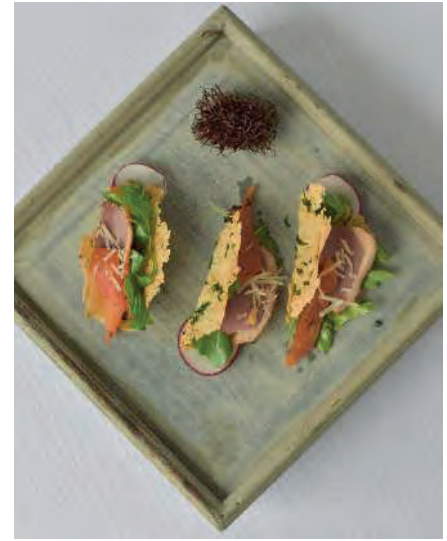
- New England clam chowder soup shooter
- Littlenecks on half shell with cocktail sauce (d, gf)
- Stuffed mushrooms with crab & brie
- Miniature fish tacos: petite taco shell filled with cornmeal encrusted cod cilantro slaw & chipotle aioli

Vegetable Selections

- Tomato, fresh mozzarella & basil caprese skewers (gf)
- Broccoli & brie cheese melt in a wonton cup
- 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
- Miniature eggplant rollatini skewers with spinach & fresh mozzarella
- Native tomato, basil & olive tartlets
- Hushpuppy fritters with honey butter & scallions
- Goat cheese stuffed tomatoes (gf)
- Carrot, ginger & roasted cashew bisque shooters
- Vegetable & pepper jack empanada
- Encrusted mozzarella with marinara sauce
- Fried macaroni & cheese bites
- Broccoli, carrot & cheddar cheese Fritters
- Miniature quiche selections: garden vegetable & feta cheese, spinach & mozzarella, or three cheese
- Edamame dumplings with a sweet soy glaze (ve)
- Petite spinach and cheese calzone
- Bite-sized loaded nacho cup with black bean puree, guacamole and pico de gallo

(d) - dairy free (gf) - gluten free (ve) - vegan

PASSED HORS D'OEUVRES



PASSED HORS D'OEUVRES

Premium Selections

\$3.50 each per person

Beef Selections

- Beef tenderloin teriyaki skewers (d, gf)
- Miniature Beef Wellington filled with a mushroom duxelle
- Petite beef tenderloin sandwich with a horseradish cream
- Beef tenderloin & goat cheese crostini
- Burger sliders with assorted toppings
- Beef empanadas with a tomato salsa
- Steak au poivre crostini with brandy cream
- 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
- Miniature chicken satimbocca 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
- Miniature chicken & waffle bites with spicy maple syrup

Pork Selections

- Summer melon wrapped in parma prosciutto (d, 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 (d)
- BLTA bites canape of bacon, lettuce, roasted tomato, avocado mousse & chipotle cream
- Arugula & parma prosciutto rolls
- Parma prosciutto & mint wrapped fresh peach (d, gf)
- 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 bacon with sweet sherry glaze (d, gf)
- Pan-seared sea scallops, seaweed salad & honey-ginger glaze (gf)
- Cajun shrimp skewers with mango salsa (d, gf)
- Jumbo shrimp cocktail & horseradish cocktail sauce (d, gf)
- Miniature crab cakes with citrus tartar sauce
- Sesame salmon skewers with soy dipping sauce (d, gf)
- Oysters Rockefeller baked with buttered cracker crumbs & bacon
- Mini Fall River-style stuffies with chorizo & bread stuffing
- Half shelf oysters with champagne mignonette (d, gf)
- Sesame-crusted tuna with honey-ginger sauce (d, gf)
- Crispy wonton stacks with ahi & wasabi aioli
- Tuna tartare in crispy wonton cups with sriracha aioli & chives

Vegetable Selections

- Crispy spring rolls with zesty orange dipping 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 (ve)
- Crispy Bosc pear chip with chèvre & olive tapenade, toasted pistachio & asiago crisp (gf)
- 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 (ve) with a blue cheese dip
- Vegetarian meatballs with soy honey glaze

(d) - dairy free (gf) - gluten free (ve) - vegan

pranzi.com • info@pranzi.com • 401.383.3631

PASSED HORS D'OEUVRES

Ultra Premium Selections

\$4.25 each per person

Beef Selections

- Steak tartare on waffle cut potatoes & truffle aioli
- Surf & turf skewers with garlic & herb aioli (gf)
- Beef short ribs on edible spoon
- Beef bourguignon in puff pastry
- Beef short rib & fontina panini
- 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)
- Fresh figs with parma prosciutto, gorgonzola & balsamic glaze (gf)
(seasonal)

Poultry Selections

- Chicken wellington with mushroom duxelle
- Chicken mousse with black sea salt savory cannoli
- 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

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)
- Pickled vegetable lettuce cups (d, gf, ve)
- Avocado & goat cheese crostini
- Goat cheese and pistachio stuffed hibiscus flowers (gf)

Seafood Selections

- Miniature fish & chips with citrus tartar
- Hazelnut-crusted sea scallops with pear puree (d, gf)
- Shrimp or bay scallop ceviche with cilantro & lime salsa in a bite-sized wonton cup
- Parma prosciutto wrapped shrimp with a tangerine white balsamic reduction (d, gf)
- Maui shrimp spring roll with a soy ginger glaze
- Sesame-crusted shrimp with tahini-ginger dipping sauce (d, gf)
- 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 (gf)
- Lobster macaroni & cheese tartlets
- Miniature lobster tacos with jicama slaw
- Lobster bisque shooters
- Lobster fra diavolo on edible spoon
- Raspberry Point oyster shooters with tequila, lime, jalapeño & cilantro with black sea salt rim (d, gf)
- New Zealand green-lipped mussels with roasted tomatillo salsa & micro greens (d, gf)
- Cornmeal fried oysters with sriracha aioli
- Sushi grade ahi tuna poke hand rolls with sesame & avocado

(d) - dairy free (gf) - gluten free (ve) - vegan

SALADS

Salads

GREEK SALAD

Mixed greens with tomato, red onion, cucumber, kalamata olives and feta cheese with Greek dressing

CAESAR SALAD

Crisp romane with homemade croutons and shaved romano cheese tossed in a creamy Caesar dressing

MIXED GREENS HOUSE SALAD

Mixed greens with tomato, red onion, cucumber and olives finished with balsamic vinaigrette

FRESH SPINACH SALAD

Fresh spinach salad with strawberries, tomatoes, red onion, cucumber and olives with a balsamic vinaigrette

TRI-COLOR SALAD

Mixed endive, watercress, radicchio, Boston bibb and romaine lettuce with toasted pistachios, cucumber, grape tomatoes, red onion and grated asiago cheese with a white balsamic vinaigrette

WATERMELON WITH FETA & MINT (Seasonal)

Seedless native watermelon chunks with kalamata olives, diced sweet onion, chopped mint leaves and feta cheese drizzled with a citrus vinaigrette

* GRILLED RADICCHIO SALAD

Grilled radicchio, watercress, mandarin oranges, roasted peppers and gorgonzola cheese with a bacon & orange vinaigrette

* KALE SALAD

Baby kale, toasted pine nuts, shaved parmesan, grape tomatoes and olives inished in a lemon vinaigrette

* WATERMELON SALAD (Seasonal)

Seedless native watermelon chunks with yellow tomatoes, sea beans, and herb-rolled goat cheese drizzled with a sambuca-basil vinaigrette



CHOPPED SALAD

Chopped iceberg lettuce, fennel, grape tomatoes, red onion, chickpeas, tri-color peppers, blue cheese crumbles, spiral carrot and cucumber ribbons tossed in a creamy red wine vinaigrette

* ARUGULA & ROASTED BEET SALAD

Arugula, roasted beets, walnuts, grape tomatoes, shaved carrots and goat cheese finished with a red wine vinaigrette

CAESAR ROMAINE WEDGE

A crisp wedge of romaine lettuce, crispy bacon, shaved romano and a creamy Caesar dressing

THE WEDGE

A crisp wedge of iceberg lettuce topped with tomatoes, crispy bacon bits, chopped red onion and blue cheese dressing

* Premium Selection Additional fees

SALADS

Salads

MESCLUN GREENS WITH MANDARIN ORANGES

Mesclun greens with mandarin oranges, crumbled goat cheese, roasted almonds, red onion and applewood smoked bacon finished with a balsamic vinaigrette

HARVEST SALAD

Baby spinach, dried cranberries, pumpkin seeds, cinnamon-poached pears and goat cheese with a balsamic vinaigrette

GOURMET SALAD

Mixed greens with Granny Smith apple slices, dried cranberries, almond slices and gorgonzola cheese with a balsamic vinaigrette

*NEW POTATO & FRISÉE SALAD

Frisée greens with poached potatoes, crispy panchetta, croutons and truffle aioli finished with a mustard vinaigrette

GRILLED ROMAINE SALAD

Grilled romaine heart, grilled bread, kalamata olives, grape tomatoes and parmesan crisps finished with a parmesan peppercorn dressing

* CUCUMBER RIBBON SALAD

Thin slices of English cucumber wrapped around Boston bibb lettuce, shredded carrots, grape tomato, radish and feta cheese with a creamy lemon-dill dressing

* ASIAN LETTUCE CUPS

Boston bibb lettuce, shredded carrots, pea pods, crispy Asian noodles, red peppers, cucumber and broccoli tossed in a peanut sauce dressing, topped with scallions, cilantro, alfalfa sprouts and sesame seeds

* CAPRESE SALAD

Fresh mozzarella with native tomatoes and fresh basil over mixed greens with a balsamic vinaigrette

* BABY BURRATA SALAD

Creamy filled mozzarella bundles with sliced tomatoes, basil pesto, arugula, sliced red onion, olive oil and balsamic syrup

* INDIVIDUAL ANTIPASTO SALAD

Parma prosciutto, cappicola, salami, soppressata, sharp provolone, fresh mozzarella, peppadews, marinated artichokes, pickled peppers and roasted red peppers on mixed greens with a balsamic vinaigrette Anchovies optional.
Also available as a family-style platter per table.

* TRIO SALAD PLATE

A sampling of the following three salads:

- Fresh mozzarella with native tomatoes & fresh basil with balsamic vinaigrette
- Crisp romaine with homemade croutons, shaved romano cheese & creamy Caesar dressing
- Sweet melon wrapped in parma prosciutto •

* Premium Selection Additional fees



ENTRÉES

Beef

GRILLED FLANK STEAK

Sliced marinated flank steak with choice of chimichurri sauce or herb salsa verde

BEEF KABOB

Grilled teriyaki marinated beef skewer

BRAISED SHORT RIBS

Fork tender beef short ribs slowly braised, then smothered in a Chianti wine reduction

ROASTED FLAT IRON STEAK

Grilled to perfection with a Jack Daniels reduction

* ROAST PRIME RIB

Queen cut served with a light au jus accompanied with a rustic popover

ROAST NEW YORK SIRLOIN

Topped with a rosemary herb butter

* BEEF WELLINGTON

Tenderloin wrapped in puff pastry filled with a wild mushroom duxelles accompanied with a bordeaux demi-glace

SLICED BLACK ANGUS TENDERLOIN

Sliced beef tenderloin accompanied with a wild mushroom demi-glace

* STUFFED BEEF TENDERLOIN

Tenderloin pinwheels overflowing with sun-dried tomatoes, roasted garlic, pine nuts and spinach finished with a barolo demi-glace

BLACK ANGUS PETITE FILET MIGNON

Filet mignon served on a fresh herb crostini topped with a port wine reduction

PARMESAN CRUSTED FILET MIGNON

Filet mignon encrusted with a parmigiano-reggiano topped with crispy vidalia onion rings finished with a red wine demi-glace

* LOBSTER TOPPED FILET MIGNON

Filet mignon topped with lobster scampi in a garlic butter sauce

PORTERHOUSE STEAK **Family-Style**

Seasoned, bone-in 40 oz Porterhouse steak with homemade steak sauce Our largest cut, perfect for sharing

Surf & Turf



GRILLED SWORDFISH & MARINATED CHICKEN

Grilled marinated chicken served with grilled swordfish topped with a mango salsa

GRILLED SHRIMP & FILET MIGNON

Hereford filet mignon served with marinated grilled shrimp accompanied with an herb butter

GRILLED NY SIRLOIN & JUMBO STUFFED SHRIMP

Accompanied with two jumbo crab meat stuffed shrimp topped with garlic herb butter

LOBSTER TAIL & FILET

Hereford filet mignon topped with a Béarnaise sauce served alongside a grilled lobster tail

CRAB CAKES & FILET

Hereford filet mignon accompanied with a baked jumbo lump crab cake topped with a citrus tartar sauce

ENTRÉES

Poultry

CHICKEN CAPRI

Pan seared chicken breast sautéed with artichokes, roasted peppers, mushrooms and roasted shallots in a marsala wine sauce

CHICKEN PICATTA

Pan seared chicken breast sautéed with capers, garlic, lemon butter and white wine

CHICKEN MILANESE

Breaded chicken breast with diced tomatoes, shaved pecorino cheese, arugula and a balsamic glaze

CHICKEN FRANCAISE

Chicken breast dipped in egg batter then finished with a lemon white wine sauce

CREAMY CHICKEN PESTO

Pan seared sautéed chicken breast finished in a pesto cream sauce topped with roasted pine nuts

* POTATO WRAPPED CHICKEN

Boneless chicken breast wrapped with crispy potato strings filled with spinach & soppressata topped with a rosemary veloute

CHICKEN FLORENTINE PUFF

Boneless breast of chicken, spinach and cheese baked in a puff pastry, served on top of a peppercorn parmesan cream sauce

CHICKEN MARSALA

Pan seared chicken breast sautéed with a marsala mushroom wine sauce

PARISIAN CHICKEN

Slow braised chicken on the bone with a sweet, roasted garlic cream sauce

GRILLED CHICKEN PESTO

Grilled boneless chicken breast and roasted tomatoes marinated with generous amounts of pesto aglio

CHICKEN PARMIGIANA

Breaded chicken cutlets topped with mozzarella, parmesan cheese and marinara sauce

* STATLER CHICKEN

Pan roasted natural Statler chicken breast in a lemon rosemary reduction

CHICKEN KIEV

Breaded chicken breast filled with chives, butter and garlic, then topped with a champagne sauce

CHICKEN SALTIMBOCCA

Pan seared sautéed chicken breast topped with parma prosciutto and fresh mozzarella, finished in a fresh sage & white wine reduction with mushrooms

STUFFED CHICKEN

Chicken stuffed with one of the following options and baked to perfection:

- Prosciutto & fresh mozzarella
- Wild rice stuffing
- Traditional bread stuffing
- Fresh broccoli, sun-dried tomato & ricotta
- Florentine (fresh spinach & garlic)
- Smoked apple, fresh sage & bread stuffing

* DUCK BREAST

Marinated duck breast prepared in the style of your choice:

- Marinated in fresh herbs
- Spice rubbed with blackberry currant chutney
- Seared with ginger apricot sauce
- Slow roasted with an orange and honey Grand Mariner reduction

* DUCK CONFIT WELLINGTON

Duck confit wrapped in a puff pastry stuffed with exotic mushroom filling accompanied with a orange balsamic demi-glaze

Lamb

LAMB OSSO BUCO

Braised lamb shank in a burgundy wine demi-glaze

GRILLED LAMB

Grilled top round of lamb with roasted garlic and rosemary

HERB CRUSTED LAMB LOIN

Herb and panko crusted lamb with a parsley-mint sauce

RACK OF LAMB

Herb encrusted rack of lamb with a fresh herb mint demi-glaze

* Premium Selection

Additional fees apply



ENTRÉES

Pork



ROASTED LOIN OF PORK

Roasted pork loin served with a brandy apricot dijon sauce

PORK ROULADE

Pork tenderloin filled with caramelized onions, wild mushrooms and finished with a spiced apple chutney

STUFFED PORK LOIN

Pork loin stuffed with one of the following options and baked to perfection:

- Florentine (fresh spinach & garlic)
- Dried harvest fruits
- Hot capicola & proscitto

ASIAN PORK MEDALLIONS

Grilled pork tenderloin mignon medallions in a soy, citrus and ginger brine with sweet pear chutney

STUFFED PORK CHOP

Pork chop stuffed with one of the following options:

- Traditional bread stuffing
- Pear, cranberry and walnut stuffing topped with a port red currant sauce

HERB ENCRUSTED PORK TENDERLOIN

Herb encrusted pork tenderloin served with either a port wine demi-glace or a gorgonzola and dried cherry cream sauce

Veal

VEAL MARSALA

Sautéed veal scallopini medallions in a marsala mushroom wine sauce

VEAL FRANCAISE

Sautéed veal scallopini medallions with egg batter, lemon and a white wine sauce

GRILLED FRESH HERB VEAL STEAK

Finished with a light au jus

VEAL PARMIGIANA

Breaded veal cutlets topped with mozzarella, parmesan cheese and marinara sauce

VEAL MILANESE

Crispy breaded veal chop topped with arugula, tossed in lemon, olive oil and grape tomatoes, then finished with shaved parmesan and balsamic syrup drizzle

STUFFED VEAL

Roasted fresh herb veal loin stuffed with artichokes and sun-dried tomatoes with a natural herb reduction

VEAL RIB CHOP

Balsamic glazed grilled veal rib chop with chianti sauce

ROASTED VEAL LOIN CHOP

Served with a sage cremini mushroom marsala wine sauce

STUFFED VEAL STEAK

Veal steak stuffed with fresh mozzarella, sweet capicola and figs finished in a port wine demi-glace

VEAL OSCAR

Sautéed veal scallopini medallions topped with king crab meat and asparagus finished with a béarnaise sauce

VEAL OSSO BUCO

Braised veal shank in a rustic tomato ragu

VEAL SALTIMBOCCA

Veal topped with prosciutto and fresh mozzarella cheese finished in a sage and marsala wine sauce

ENTRÉES

Seafood

NEW ENGLAND BAKED WHITE FISH

Baked cod topped with a lemon butter sauce and cracker crumb topping

TILAPIA PROVENCAL

Baked tilapia, roma tomatoes, kalamata olives, capers and fresh herbs

GRILLED SALMON FILLET

Finished with dill butter

PISTACHIO HORSERADISH ENCRUSTED SALMON

Served with a pistachio horseradish crust and finished with a lemon butter sauce

PESTO CRUSTED SALMON

Accompanied by a roasted tomato coulis

TERIYAKI GRILLED SALMON

With toasted sesame seeds topped with scallions

SWEET & SPICY GRILLED SALMON

Grilled salmon topped with red pepper jelly

*** OVEN ROASTED RED SNAPPER FILET**

Finished with a grapefruit-thyme mojo sauce

*** GRILLED NATIVE SWORDFISH**

Grilled swordfish fillet with option of herb-rubbed, cajun-style or topped with a fruit salsa

SOLE FRANCAISE

Sautéed fillet of sole dipped in egg batter and finished with lemon and a white wine sauce

BAKED STUFFED FILLET OF SOLE

Select one stuffing option:

- Spinach & ricotta with herb butter cracker crumb filling
- Spinach & fresh crab meat stuffing with a Ritz cracker crumb topping finished with a lemon beurre blanc sauce

*** BAKED HALIBUT**

Served with a fresh garden bruschetta

*** POTATO & HERB CRUSTED LOCAL SEA BASS**

Finished with a citrus dijon beurre blanc

BAKED STUFFED SHRIMP

Four jumbo shrimp filled with fresh crab meat stuffing and topped with Ritz cracker crumb topping finished with a lemon beurre blanc sauce

*** PAN SEARED CHILEAN SEA BASS**

Finished with a lemon caper pesto garnished with oregano & parsley

*** JUMBO LUMP CRAB CAKES**

Prepared with a citrus aioli

*** SEAFOOD BOULLIABAISSE**

Local white fish, clams, mussels, scallops and shrimp prepared in a tomato saffron broth

*** SEAFOOD PAELLA**

Spanish-style seafood stew with chicken, chorizo and short grain rice seasoned with saffron aromatic vegetables and sweet peas

*** GRILLED TUNA STEAK**

Finished with sesame ginger reduction accompanied with wakame salad

*** 1.5 LB NEW ENGLAND LOBSTER**

Boiled, broiled or baked stuffed

*** GINGER GLAZED SCALLOPS**

Four pan seared sea scallops (U10) finished with a honey ginger butter

*** SEAFOOD CASSEROLE**

Lobster, white fish, scallops and shrimp with creamy sherry butter sauce & crumb topping

* Premium Selection Additional fees apply



ENTRÉES



Vegetarian

ITALIAN WHITE POLENTA

Creamy Italian white polenta topped with a fresh tomato basil ragu

BUTTERNUT RISOTTO

Carnaroli rice with roasted butternut squash, pecorino cheese and slivered almonds

FLORENTINE MANICOTTI

Stuffed hearty pasta tubes with creamy ricotta & spinach baked in a marinara sauce

VEGETABLE RISOTTO

Creamy carnaroli rice with seasonal brunoise vegetables finished with romano cheese

PORTOBELLO WELLINGTON

Portobello mushroom, dried cranberries, escarole and boursin cheese wrapped in a golden puff pastry

EGGPLANT ROLLATINI

Breaded eggplant rolled with spinach and ricotta topped with marinara sauce

SPINACH & RICOTTA RAVIOLI

Served in a wilted spinach and roasted tomato cream sauce

PUMPKIN RAVIOLI

Served in a brown sage butter sauce or a sage cream sauce

CRISPY WHITE POLENTA

Crisp polenta cakes topped with sautéed wild mushrooms and shaved parmigiano-reggiano cheese

THREE CHEESE RAVIOLI

With a fresh basil, roasted garlic and plum tomato ragu

SAUTÉED VEGETABLES WITH SESAME NOODLES

Broccoli, bell pepper, red onion, mushroom and zucchini stir-fried in a light soy glaze, served over sesame and scallion lo mein noodles

MUSHROOM AND LEEK TARTS

Sautéed medley of mushrooms and roasted leeks blended with boursin cheese and baked in a puff pastry crust, served with a roasted tomato sauce

SPICY SUMMER SQUASH GRATIN

Oven roasted slices of zucchini and summer squash rolled with gruyere, pepper flakes, sliced tomato, leeks and pecorino, then baked until golden brown

VEGETARIAN ENCHILADAS

Fresh corn tortillas rolled with a roasted aromatic vegetable sofrito, then baked with blended cheeses and finished with avocado and fresh tomato salsa

ROASTED ACORN SQUASH WITH APPLE AND SAGE

Caramelized half squash filled with apple and sage flavored wild rice blend, dry cranberries and spinach, then finished with a saffron cream

WILD MUSHROOM RAVIOLI

In a porcini mushroom cream sauce

TRI-COLOR CHEESE TORTELLINI

With exotic mushrooms and grape tomatoes in a marsala wine cream sauce

HOME-STYLE GNOCCHI

Baked in a whole plum tomato ragu with fresh ricotta and fresh mozzarella

GNOCCHI MUSHROOM CREAM MARSALA

Baked in a marsala wine sauce topped with arugula, mushrooms, roasted tomatoes, basil and shaved parmesan

SUMMER RATATOUILLE TARTLET

Braised eggplant, zucchini, summer squash, red onions, red peppers & plum tomatoes with herbs baked in a puff pastry shell

EGGPLANT NAPOLETANA

Grilled eggplant stacks with native tomato, feta cheese and fresh mozzarella topped with an olive pesto tapenade

BAKED PORTOBELLO MUSHROOM

Portobello mushroom cap filled with roasted vegetables and a cannellini bean & bread stuffing, topped with thinly sliced zucchini and summer squash

PESTO LASAGNA

Zucchini, carrots and spinach with ricotta and homemade pesto cream sauce

ENTRÉES



Vegan

QUINOA STUFFED PEPPERS

Stuffed with quinoa, vegetables and black beans served with marinara sauce

STUFFED ACORN SQUASH

With wild rice medley, cannellini beans, mushrooms, peppers and greens finished with chili oil

PESTO AND FARRO STUFFED ROASTED BEEFSTEAK TOMATO

Topped with crisp garlic crumbs and finished with roasted yellow pepper coulis

CRISPY MEDITERRANEAN EGGPLANT ROULADE

Polenta crust, artichoke & chickpea hummus, fire roasted yellow peppers, garlic braised escarole and roasted tomatoes

BUDDHA BOWL

Brown rice bowl with Asian flavors, edamame, cucumber, kale, broccoli and avocado finished with carrot-ginger dressing

ROASTED VEGETABLE STACK

Roasted eggplant, portobello mushroom, zucchini and summer squash stacked over marinara sauce

ASIAN-STYLE ORANGE CAULIFLOWER

Meatless version of orange chicken with baked cauliflower, bok choy, red peppers and toasted cashews served over jasmine rice

PORTOBELLO MUSHROOM YAKITORI

Savory soy marinated cubes of portobello mushroom skewered and grilled, placed over sesame and scallion rice noodles

CRISPY MISO GLAZED TOFU

Crispy tofu and steamed broccoli topped with chopped peanuts, sesame seeds and scallions

CAULIFLOWER PICATTA

Roasted cauliflower florets prepared with a white wine, lemon-caper sauce over sautéed kale

VEGAN MAC AND CHEESE

Gluten free pasta baked with cashew cream, tomatoes, mushrooms and basil finished with melted vegan cheddar

SPAGHETTI SQUASH AND BROCCOLI AGLIO BOWL

Roasted halved spaghetti squash tossed with garlic olive oil, roasted broccoli, basil and kalamata olives

VEGETABLE PAELLA

Sautéed Mediterranean vegetables and brown rice in aromatic smoked paprika and saffron broth

Many menu options are available for guests with any dietary concerns (Gluten Free, Dairy Free, Vegan, Allergies, etc.)

ACCOMPANIMENTS

Entrée Accompaniments

STARCH SELECTIONS

Oven roasted baby red bliss potatoes
Baked potato
Cheddar chive mashed potatoes
Twice baked potato with sour cream & chives
Lyonnaise potatoes
Roasted new potatoes
Tri-color potatoes
Herb grilled red bliss potatoes
Roasted fingerling potatoes
Duchess potatoes
Crisp potato galette
Smashed sweet potatoes
Crispy cheddar and chive hasselback potato
Sour cream and scallion potato croquette
Crispy parmesan smashed red bliss potatoes
Potato latkes
Herbed couscous pilaf
Confetti rice
Jasmine rice
Curried basmati rice
Parmesan risotto
Risotto cakes with red pepper aioli
Rice pilaf

VEGETABLE SELECTIONS

Fresh green beans almondine
Sautéed broccoli with roasted garlic
Baby carrots with honey-ginger glaze
Oven roasted rainbow carrots with ginger sauce
Sautéed garden medley
Peas and wild mushrooms
Ratatouille
Green beans with red peppers and garlic butter
Grilled asparagus bundles
Dill baby carrots
Corn niblets with chive butter
Roasted butternut squash
Sautéed summer squash
Native corn on the cob (Seasonal)
Roasted harvest vegetables
Sautéed snow peas
Sautéed broccolini
Wilted spinach
Crispy brussels sprouts with goat cheese

BABY VEGETABLES / Petit

Seasonal grilled baby
Roasted baby root vegetables
Grilled baby bok choy with a sweet sesame-soy glaze
Sunburst Squash
Patty Pan Squash
Baby Carrot
Baby Zucchini

BABY ROOT VEGETABLES / Petit

Fennel
Carrot
Pearl Onion
Turnip



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.

\$7.50 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 & manchego cheese), seasonal fruits, a variety of fresh berries, grapes, fresh figs (*seasonal*), dried apricots, raisins, assorted nuts and an array of gourmet olives. Served with artisan breads and a medley of gourmet crackers.

\$10.99 per person

Gourmet cheese selections available upon request. Additional fees apply.

CHARCUTERIE

Beautifully displayed on a wooden board, includes imported parma prosciutto, wild boar sopressata, salami, parmigiano reggiano, provolone, mozzarella, blue cheese, cheddar, roasted walnuts, artichoke hearts, local honey, fresh figs or dried apricots, array of gourmet olives served with artisan crackers and crostini.

\$14.99 per person

Chef-tended hand carved serrano ham or parma prosciutto available upon request.

BAKED BRIE EN CROUTE STATION

Select three options:

- Raspberry, pecan & brown sugar
- Honey, rosemary & cherries
- Sun-dried tomatoes, capers & pinenuts
- Mushroom & roasted shallots
- Pear, fig & thyme
- Spinach & artichoke

Served with baguettes, crostinis and medley of gourmet crackers. Additional fees apply.

\$8.25



All stations have a 25 guest minimum.

SPECIALTY STATIONS

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, pepperoni, dipping sauces, parma prosciutto wrapped melon, eggplant roasted red pepper terrine, grilled asparagus salad, polenta wedges with tomato ragu 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 and native grilled garden vegetables.

BRUSCHETTA STATION

Baguette crostini with your choice of three topping options:

- Farm fresh chopped heirloom tomato, garlic and basil
- Sun-dried tomato, roasted red pepper and pesto
- Olive tapenade
- Cannolini bean and spinach
- Garden vegetable and spinach
- Roasted garlic and Tuscan bean
- Parma prosciutto and boursin cheese
- Eggplant, gorgonzola and caramelized onion

Available as a build-your-own bite display.

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
- All-American traditional beef sliders
- Vegetarian sliders with fresh mozzarella, sliced roma tomatoes and basil pesto
- Vegetarian sweet potato and bean bean patty slider

SUSHI BAR

California rolls, tuna rolls, cucumber rolls and grilled salmon rolls. Accompanied by wasabi, ginger, soy sauce and 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 with 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, 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.

SPECIALTY STATIONS



SALAD STATION

Mixed field greens and romaine leaf lettuce accompanied by an artist'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.
Gluten-free pasta available upon request.

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.
Gluten-free pasta available upon request.

ARTISAN GRILLED PIZZA STATION

A variety of artisan grilled pizzas with your favorite toppings prepared by our chef in the kitchen.

INTERACTIVE GRILLED PIZZA STATION (Attendant Required)

Delight your guests with their own personal brick oven or grilled pizza, cooked 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.

STATIONARY THIN-CRUST FLATBREAD STATION

A variety of thin crust flatbreads with your favorite toppings prepared by our chef in the kitchen.

KABOB STATION

Fresh herb chicken skewers, beef tenderloin teriyaki skewers, dry rub jumbo grilled shrimp skewers, fresh grilled garden vegetables 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 and onions, diced tomatoes, shredded cheese, sour cream, pecans, herb shallot gorgonzola butter and cinnamon maple butter.

Baked and sweet potato options also available upon request.

RISOTTO STATION

Let your guests select from roasted butternut risotto topped with sliced almonds, vegetable medley risotto, seafood risotto, parmesan 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 guest minimum.

SPECIALTY STATIONS

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 pasta on hearty white bread
- Fresh fig jam & havarti cheese on rye bread
- Pepper jack cheese, warm BBQ chicken & red onion
- 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 favorites:

- 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
- Buffalo mac and cheese
- Barbecue chicken mac and cheese
- Lobster mac and cheese



BACKYARD 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, 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 and peppers, black olives, sour cream, black beans and 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 by 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.

SPECIALTY STATIONS



MEXICAN STREET TACO STATION

- Mini carnitas tacos with mild salsa and blended cheeses
- Mini cod tacos with mild salsa, pickled onions 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.

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 ¼ lb. lobster with drawn butter
- BBQ chicken on the bone
- Accompanied with native corn on the cob, baked beans, homemade cornbread and sliced watermelon.

Ask your sales representative about adding your favorite beef option.

PAELLA STATION

Spanish style seafood stew with chicken, chorizo and short grain rice seasoned with saffron aromatic vegetables and sweet peas

Also available as a chef-tended action station.

INDIAN STATION

Pranzi has partnered with a local authentic Indian caterer - we can create a custom menu of authentic Indian cuisine, from hors d'oeuvres to plated entrees to dessert. Ask your Sales Representative for available options.

All stations have a 25 guest minimum.

LATE NIGHT SNACKS



Late Night Snacks

Fuel your guests as the evening winds down!

GRILLED CHEESE SANDWICHES

MINIATURE BURGER SLIDERS

CHICKEN TENDERS

FLATBREAD PIZZA

CALZONES

MINIATURE ALL-BEEF FRANKS

WARM PRETZELS

MINIATURE TACOS

MINI FRIED DOUGH

TRADITIONAL OR CARAMEL POPCORN

DOUGHNUT HOLES

MILK & COOKIES

CAKE POPS

MINIATURE ICE CREAM NOVELTIES

MILKSHAKES

Available as stationary displays or passed butler-style.
Also available as a sweet to-go treat as your guests depart for the evening!

pranzi.com • info@pranzi.com • 401.383.3631

Breakfast Package Selections



BLISSFUL BRUNCH 1

Assorted breakfast pastries
Jellies, preserves & butter
Coffee, assorted juices & bottled water
\$12.50 per person

BLISSFUL BRUNCH 2

Whole fruit
Breakfast sandwiches served on croissants & English muffins to include egg, cheese, bacon & sausage
Coffee, assorted juices & bottled water
\$15.50 per person

BLISSFUL BRUNCH 3

Fresh fruit salad
Assorted breakfast pastries & bagels
Jellies, preserves, cream cheese & butter
Coffee, assorted juices & bottled water
\$17.50 per person

BLISSFUL BRUNCH 4

Fresh fruit salad
Scrambled eggs
Crispy bacon or sausage
Red skin baby bliss home fries
Bagels with cream cheese & butter
Coffee, assorted juices & bottled water
\$25.50 per person

BLISSFUL BRUNCH 5

Fresh fruit salad
Scrambled eggs
Croissant French toast
Crispy bacon or sausage
Red skin baby bliss home fries
Assorted breakfast pastries & bagels
Jellies, preserves, cream cheese & butter
Coffee, assorted juices & bottled water
\$29.50 per person

BLISSFUL BRUNCH 6

Fresh fruit salad
Garden frittata
Italian French toast
Baked Virginia ham
Crispy bacon or sausage
Red skin baby bliss home fries
Assorted breakfast pastries & Bagels
Jellies, preserves, cream cheese & butter
Coffee, assorted juices & bottled water
\$32.50 per person

CHAMPAGNE BRUNCH

Fresh fruit platter
Garden frittata
Croissant French toast
Virginia baked ham
Crispy bacon
Red skin baby bliss home fries
Assorted breakfast pastries
Jellies, preserves & butter
Mimosa, assorted juices & coffee
*\$39.50 per person**

Many gluten-free and vegan breakfast options are also available!

** Service staff is required for the Champagne Brunch. One mimosa per person. Additional fees apply.*

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! Crispy 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 guests' 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.

EGGS BENEDICT STATION

Fresh poached eggs served with your choice of florentine, Canadian bacon, applewood smoked bacon, smoked salmon or avocado with hollandaise on toasted English muffin.

Many additional options are available in our Breakfast Packages.



All stations have a 25 guest minimum.

Afternoon Tea

Three Tier Individual Centerpieces

TIER 1

Sliced seasonal fresh fruits
accompanied by Yogurt Dip

TIER 2

Assorted tea sandwiches:
- Smoked salmon with fresh herb cream cheese
- Prosciutto and port fig butter
- Roasted red pepper with hummus

TIER 3

Miniature muffins
Petite scones
Miniature Danish

BEVERAGE SERVICE

Fresh squeezed orange juice
Coffee
Hot tea

\$40.00 per person

Includes house china, flatware & glassware

Service staff not included in pricing.

*Served in eclectic tea pots with old fashioned tea cups.
\$2.00 additional*



Garden Party

ECLECTIC CHEESE BOARD

Assorted domestic cheeses (pepper jack, cheddar, dill havarti, smoked gouda and muenster) served with grapes, strawberries and gourmet crackers

TEA SANDWICH SELECTIONS

Please select three:

- Goat cheese & chives
- Watercress & smoked turkey with whole grain mustard
- Smoked salmon with fresh herb cream cheese
- Prosciutto & port fig butter
- Lemon crab salad
- Serrano ham & fresh herb spread
- Tarragon chicken with an apple cranberry spread
- Grilled shrimp with cucumber & dill
- Grilled chicken with orange tarragon
- Roasted red pepper with hummus

DESSERT

Miniature lemon tarts

BEVERAGE SERVICE

Homemade lemonade
Iced tea
Coffee

\$45.00 per person

Includes house china, flatware & glassware

Service staff not included in pricing.



DESSERTS

Wedding Cakes

Whatever your style is, we can create the perfect wedding cake that flawlessly expresses your personal style. From whimsical creations to traditional classics, from naked cakes to rhinestones, each design features our signature creative touches. For every design in every size, with Pranzi Catering & Events you can be assured of impeccable execution and exceptional taste.

CAKE FLAVORS

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

FROSTING FLAVORS

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

Specialty Frostings Available:

Swiss Buttercream: a delectably smooth, melt-in-your-mouth buttercream, made with all butter and white fluffy meringue

Italian Buttercream: a deliciously smooth feel and taste made with all real butter and a cooked sugar syrup

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
- Any Frosting Flavor



DESSERTS

Specialty Cupcakes

CHEESECAKE CUPCAKE

Pound cake with a creamy cheesecake filling, frosted with fresh 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

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 and dipped in butterscotch

NEAPOLITAN CUPCAKE

Chocolate cupcake filled with Bavarian cream topped with strawberry buttercream and miniature chocolate chips

APPLEWOOD SMOKED BACON CUPCAKE

Maple infused cupcakes with buttercream frosting topped with candied bacon

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 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

PRANZI'S CARROT CAKE CUPCAKE

Carrot cake with walnuts, coconut and pineapple finished with a cream cheese frosting

GUINNESS STOUT CUPCAKE

Chocolate Guinness cupcakes frosted with stout buttercream

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

MARGARITA CUPCAKE

Tequila cupcake topped with lime flavored buttercream frosting

HEATH BAR CUPCAKE

Chocolate cake filled with coffee mousse frosted with caramel buttercream and sprinkled with crushed Heath Bar candies

PUMPKIN SPICE CUPCAKE

Pumpkin cupcake filled and frosted with cream cheese buttercream *(Seasonal)*

All American Cupcakes

CUPCAKE FLAVORS

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

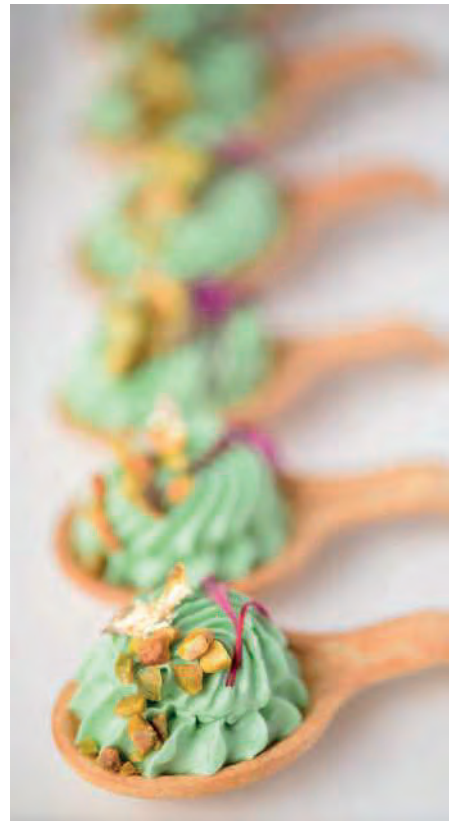
FROSTING FLAVORS

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

**Wedding Cake Cupcake
Towers, Doughnut Towers
& Customizable Cupcake
Liners to match your
event theme are available.**



DESSERTS



DESSERTS

Signature Cakes

All cakes are 8" and serve 10-12 people - other sizes are available upon request.

NAKED CAKE

Simple and elegant with unfrosted sides, chocolate cake layered with almond buttercream garnished with fresh berries, chocolate wheels and powdered sugar

SALTED CARAMEL CAKE

Yellow cake and salted caramel filling with buttercream frosting

PRANZI'S CARROT CAKE

Carrot cake with walnuts, coconut and pineapple finished with a cream cheese frosting

HEATH BAR CAKE

White or chocolate cake with a fresh whipped cream frosting finished with Heath Bar pieces

FUNFETTI CAKE

White cake filled with colorful confetti layered with Swiss buttercream and coated with rainbow non pareils

TIRAMISU

Traditional Italian Ladyfingers soaked in Kahlua espresso layered with mascarpone cream, chocolate and cocoa powder surrounded by Ladyfinger cookies

STRAWBERRY SHORTCAKE

White cake layered with fresh strawberries and fresh whipped cream frosting surrounded by Ladyfinger cookies

BLACK-N-WHITE CAKE

Vanilla or chocolate cake layered with white and milk chocolate mousse finished with a bittersweet chocolate ganache

LEMON CHIFFON CAKE

Light and airy lemon chiffon cake filled with a fresh lemon curd and frosted with a white buttercream

BROWNIE INDULGENCE CAKE

Layers of fudge brownie cake and cappuccino Swiss buttercream, coated with Oreo crumbs and garnished with chocolate fans

CINNAMON STICKY BUN CAKE

Maple pecan cake layered with coconut, caramel and pecans, iced with caramel Swiss buttercream

FLOURLESS CHOCOLATE TRUFFLE

Chocolate torte with a rich chocolate ganache (gf)

CHOCOLATE STOUT CAKE

Chocolate beer cake layered with stout or Bailey's buttercream
** Perfect for a Groom's Cake!*

ZUPPA INGLESE

White cake brushed with a rum glaze layered with chocolate and vanilla cream, fresh strawberries and peaches surrounded by Ladyfinger cookies and finished with a fresh whipped cream frosting

FRESH FRUIT TART (9")

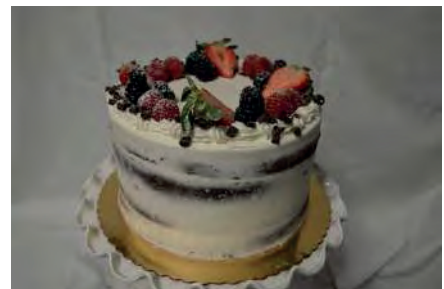
A shortbread shell filled with homemade vanilla bean Bavarian cream topped with seasonal fruits

STRAWBERRY CHARLOTTE

White cake layered with strawberry preserves and vanilla Bavarian cream surrounded by Ladyfinger cookies and finished with fresh strawberries

DECADENT CHOCOLATE CAKE

Chocolate cake iced with chocolate fudge, then sprinkled with mini chocolate chips



Most options are available as Gluten Free, Dairy Free or Vegan.

DESSERTS



DESSERTS

Fresh Baked Pies

Available in Petite, Individual or Full Sizes

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 (Seasonal)
Cherry	Strawberry Rhubarb	Pumpkin



Cake Pops

All served on lollipop sticks

FLAVORS:

Chocolate
French Vanilla
Lemon
Mocha
Red Velvet
Cheesecake
Fudge Brownie
S'mores on a Stick

DIPPED IN:

Milk Chocolate
Dark Chocolate
White Chocolate

TOPPINGS:

Sprinkles
Coconut
Pistachios
Chopped Nuts

Customized colors or designs are available by request.

Gourmet Cookies

HOMEMADE JUMBO COOKIES

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

HOME-STYLE COOKIE PLATTER

A variety of seasonal cookies and classic favorites. Selections may include Sugar, M&M, Peanut Butter, Heath Bar, Oatmeal Raisin or Chocolate Chip

COOKIE AND BAR ASSORTMENT

Assorted dessert bars and home-style cookies which may include Sugar, M&M, Peanut Butter, Heath Bar, Oatmeal Raisin, Chocolate Chip, Fudge Brownies or Blondies

Cheesecakes

Available in Petite, Individual or Full Sizes. All flavors also available as Gluten-Free.

NEW YORK STYLE

Traditional graham crust and rich creamy filling

STRAWBERRY

Vanilla bean cheesecake topped with fresh strawberries

PINWHEEL

Vanilla cheesecake topped with three selections of seasonal fresh fruit

TURTLE

Vanilla cheesecake with chocolate icing topped with toasted pecans, caramel and drizzled with chocolate

HEATH BAR

Crumbled Heath Bar candy baked in a vanilla cheesecake topped with fresh whipped cream and sprinkled with crushed Heath Bar

OREO COOKIE

Crumbled Oreo cookies baked in a vanilla cheesecake topped with fresh whipped cream and sprinkled with crushed Oreo cookies

ALMOND JOY

Coconut cheesecake with chocolate ganache, toasted coconut and almonds

WHITE CHOCOLATE RASPBERRY

Creamy cheesecake swirled with white chocolate and raspberry

CHOCOLATE PEANUT BUTTER

Peanut butter mousse cheesecake with a chocolate cookie crust and chocolate chips

BLUEBERRY

Vanilla bean cheesecake topped with fresh blueberries

Additional Gourmet Desserts

Tahitian Vanilla
Crème Brûlée Spoons

Chocolate Mousse Martini with
Cranberry Orange Compote and
Candied Oranges

Apple Dumplings

Almond Joy Cookies

Biscotti

Chocolate-Dipped Macaroons

Miniature Italian Pastries

Chocolate-Dipped Strawberries

Seasonal Grilled Fresh Fruit drizzled
with Honey

Mason Jar Strawberry Shortcakes

Mason Jar Cobblers

Italian Wedding Cookie Platter

Wandies

Coconut Macaroons

Miniature Chocolate Mousse Cups

Crème Brûlée

Lemon Angel Bundt Cake

Cinnamon Coffee Bundt Cake

Rum Raisin Bread Pudding

SPECIALTY DESSERT STATIONS



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, fresh whipped cream, fresh fruit toppings, hot fudge, caramel sauce and marschino 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 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 fresh whipped cream.

Make Your Own Shortcake Station available upon request.

DOUGHNUT WALL

Baker-prepared doughnuts, beautifully displayed on a custom wall display, available in your favorite flavors. Selections include: honey glazed, frosted, cinnamon sugar, traditional, sprinkles or apple cider.

Also available as a Top Your Own Doughnut Station.

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 and icings available.

COLORFUL FRENCH MACARON BAR

Select up to two flavors of this delicate French confection: pistachio, orange, lemon, lime, passionfruit, chocolate, raspberry, blackberry, hazelnut or any custom color or flavor combination.

Wedding favor options also available.

S'MORE TO LOVE 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 fashioned 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 fresh whipped cream.

HOT CHOCOLATE STATION

A cozy end to your evening! Delicious hot chocolate served with candy canes, cocoa powder, miniature marshmallows, cinnamon, fresh whipped cream, shaved chocolate and peppermint patties.

COTTON CANDY STATION

A sweet treat spun right before your eyes! Available in strawberry, blue raspberry, bubblegum, grape and green apple. *Customize in your coordinating colors! Makes a perfect pair to the Candy Bar.*

SPECIALTY DESSERT STATIONS

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.

CLASSIC ITALIAN STATION

Select six Italian favorites to create your custom station:

- Cannoli
- Sfogliatelle
- Baba rum
- Eclairs
- Cream puffs
- Butterballs
- Napoleons
- Wandies
- Pizzelles
- Biscotti

WHOOPIE PIE STATION

Choose from six flavors of whoopie pies:

- Traditional
- Chocolate peanut butter
- Funfetti
- Double chocolate
- Red velvet
- Lemon
- Pumpkin
- Lime
- Raspberry
- Strawberry shortcake
- Oreo



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.

FRENCH MADELIENES STATION

The traditional French butter cookie dipped in chocolate. Choose six options to create your custom station: French vanilla, chocolate, s'mores, almond, browned butter pecan, espresso chocolate chip, Kahlua, molten chocolate, blueberry lemon or rosewater.

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. *Old fashioned popcorn machine available.*

RUSTIC DESSERT STATION

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.



All stations have a 25 guest minimum.

Bar & Liquor Packages

GOLD BEVERAGE PACKAGE

Spirits - Ketel One Vodka, Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Milagro Tequila, Jack Daniel's Tennessee Whiskey, Jameson Irish Whiskey, Crown Royal Canadian Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Label, Kahlua, Baileys, and Bar Mixers
Beer - Choose Three Selections
Wine - Our Four Selections of wines.
 See Sales Associate for Wine List
 Gold Service: Wine Pour throughout Dinner \$9.00 per person

SILVER BEVERAGE PACKAGE

Spirits - Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniel's Tennessee Whiskey, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Johnnie Walker Red Label, Jose Cuervo Silver Tequila, Dewar's Scotch, and Bar Mixers
Beer - Choose Three Selections
Wine - Our Four Selections of Cavit Wine
 Silver Service: Wine Pour throughout Dinner \$5.00 per person

BRONZE BEVERAGE PACKAGE

Spirits - Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Jack Daniel's Tennessee Whiskey, Dewar's Scotch and Jose Cuervo Silver Tequila and Bar Mixers
Beer - Choose Three Selections
Wine - Our Two Selections of Cavit Wine
 Bronze Service: Wine Pour throughout Dinner \$5.00 per person

BEER & WINE PACKAGE

Beer - Choose Three Selections
Wine - Our Two Selections of House Wine

Beer Selections: Budweiser, Bud Light, Coors, Coors Light, Heineken, Corona, Peroni, Stella Artois, Sam Adams Boston Lager, Sam Adams Seasonal, Blue Moon, Yuengling, Narragansett Lager, Whalers or Harpoon IPA

Cavit House Wine - Chardonnay, Pinot Grigio, Cabernet Sauvignon, Melot, Pinot Noir

Gold Beverage Package - See Sales Associate for upgraded Wine List.

Customize your beverage package! Specialty wines, craft beers and additional liquors are available. Additional fees may apply.

Enhancements

See Sales Associate for pricing.

CIGAR STATION

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

CORDIAL BAR

Grand Marnier, Disaronno Amaretto Liqueur, Frangelico, Kahlua, Bailey's Irish Cream, Anisette and Sambuca.
 Godiva Chocolate Liqueur and White Chocolate Liqueur also available.
 Our Cordial Bar is a great addition to your International Coffee Station.

BLOODY MARY BAR

Start with Tito's Vodka, fresh tomato juice, Clamato juice, spicy Mary mix, horseradish, hot sauce, Worcestershire sauce, assorted salts & spices, lemons, limes, celery, pickle spears, olives and blue cheese crumbles. Additional proteins also available by request.

BELLINI OR MIMOSA BAR

A selection of fruit purées, juices and sparkling wine.

TRADITIONAL SANGRIA: Red or White.

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!
Ask your Sales Associate for our latest selections.

NON-ALCOHOLIC SOFT DRINK BAR \$8.50 per person
 Includes assorted soft drinks, juices and water

CASH BAR SET-UP FEE \$3.00 per person

TOASTS
 Champagne Toast \$4.95 per person
 Prosecco Toast \$5.95 per person

HOST SUPPLYING ALCOHOL SET-UP FEE

You may select to supply your own alcohol. Pranzi will supply the Mixers, Non-Alcoholic Beverages, Fruit, Drinkware, and Ice.
 - Supplies & Glassware \$15.00 per person
 - Plastic Drinkware \$12.00 per person

BAR PACKAGES

	<u>1 Hour</u>	<u>2 Hours</u>	<u>4.5 Hours</u>	<u>5 Hours</u>
GOLD	\$25.00	\$30.99	\$45.00	\$50.00
SILVER	\$23.00	\$26.00	\$40.00	\$45.00
BRONZE	\$21.00	\$24.00	\$35.00	\$40.00
BEER & WINE	\$18.00	\$20.00	\$30.00	\$35.00
BELLINI & MIMOSA	\$18.00	\$20.00	\$30.00	\$35.00



FLORALS

Florals

Our in-house floral design team will create breathtaking custom pieces that will be perfect for your special day. From beautiful wedding bouquets to lavish centerpieces, Pranzi's unique floral creations will be sure to stun your guests.

Schedule your complimentary consultation today to start discussing your ideas!





Tents & Rentals

Whether you are planning a wedding at a private home, decorating an empty space or just looking for those special decor pieces, Pranzi Rentals can assist you.

Tents, lounge furniture, decor, specialty linens, china, glassware, tables, chairs, novelties and more are all available.

Schedule a complimentary consultation at one of our two Showrooms
to see sample tables, linens, and rental items!

10 Rosario Drive, Providence, RI -- 1 Bridal Avenue, West Warwick, RI





The real moment has disappeared
but you will always have the
memories to remind you.

VENUES - Rhode Island

BRISTOL COUNTY

Bristol Yacht Club

Bristol, RI
401.253.2922
bristolyc.com

Colt State Park

Bristol, RI
401.253.7482
riparks.com/locations/
locationcolt.html

Herreshoff Museum

Bristol, RI
401.942.2215
herreshoff.org

KENT COUNTY

Aspray Boat House

at Pawtuxet Park
Warwick, RI
401.738.2000
friendsofpawtuxetvillage.org

Casey Farm

Saunderstown, RI
401.295.1030
www.historicnewengland.org/
property/casey-farm/

Goddard Memorial State Park

East Greenwich, RI
401.884.2010
riparks.com/locations/
locationgoddard.html

NEWPORT COUNTY

Dragonline Studios

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

Newport Art Museum

Newport, RI
401.619.7982
newportartmuseum.org

Newport Officers Club

Newport RI
401.841.1442
https://www.navywmrnewport.com/

The Sailing Museum

Newport, RI
401.324.5761
thesailingmuseum.org

The Meeting House

Tiverton, RI
401.624.6200
themeetinghouse.info

Newport Beach Hotel

& Suites Middletown,
RI 401.380.1921
newportbeachhotel
andsuites.com

Old Colony House

Middletown, RI
401.846.2577
newporthistory.org

PROVIDENCE COUNTY

Addieville East Farm

Burrillville, RI
401.568.3185
addieville.com

Aldrich House

Providence, RI
401.331.8575
rihs.org/rentals

Cranston Portuguese Club

Cranston, RI
401.941.9531
facebook.com/cranstonportugueseclub

District Hall

Providence, RI
401.854.4567
https://districthallprovidence.org/

Paris Irons Farm

Chepachet RI 401.710.9544
401.942-2219 (Pranzi direct #)
info@parisironsfarm.com

The Guild

Pawtucket, RI
74-365-1200
theguildri.com

VENUES - Rhode Island - cont.

PROVIDENCE COUNTY, continued

The Hampton Inn & Suites

Providence-Downtown
Providence, RI
401.608.3500
providencedowntownsuites.
hamptoninn.com

Homewood Suites

Providence, RI
401.942.2001
providencedowntown.
homewoodsuites.com

The Meehan Overlook

at Notte Park
North Providence, RI
401.288.7545
northprovidenceri.gov/
meehan-overlook

Museum of Work & Culture

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

Providence G Ballroom

Providence, RI
401.585.8005
providenceg.com

The Dorrance

Providence, RI
401.521.6000
http://thedorrance.com/

Rhodes on the Pawtuxet

60 Rhodes Place
Cranston, RI 02905
401.785.4333

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](http://savebay.org/baycenter)

Slater Mill

Pawtucket, RI 401.725.8638
slatermill.org

Sprague Mansion

Cranston, RI
401.944.9226
[cranstonhistoricalsociety.org/
sprague-mansion](http://cranstonhistoricalsociety.org/sprague-mansion)

SOUTH COUNTY

Clark Farms

South Kingstown, RI
401.783.1331
<https://clarkfarms.com/>

Hidden Berry Farm

Westerly, RI
hiddenberryfarm.com

The Horseshoe Farm

Westerly, RI 401.932.6474
[facebook.com/pages/
horseshoe-farm](https://facebook.com/pages/horseshoe-farm)

Kinney Bungalow at Sunset Farm

Narragansett, RI
401.788.2573
kinneybungalow.com

The Margin Street Inn

Westerly, RI
401-348-8710
marginstreetinn.com

North Beach Club House

Narragansett, RI
401.788.2573
northbeachclubhouse.com

South County Flowers

Charlestown, RI
401.450.4394
www.southcountyflowers.com/

South County Museum

Narragansett, RI
401.783.5400
southcountymuseum.org

The Towers

Narragansett, RI
401.782.2597
thetowersri.com

Westerly Yacht Club

Westerly, RI
401.596.7556
westerlyyc.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 let us know!

VENUES - Massachusetts & Connecticut

Massachusetts

Bourne Farm

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

Endicott Estate

Dedham, MA
781.326.0012
endicottestate.com

Five Bridge Inn

Rehoboth, MA
508.252.3190
ivebridgeinn.com

Pierre House

Lincoln, MA
781.259.9757

The Gardens at Elm Bank

Wellesley, MA
508.653.9641
masshort.org/the-gardens-at-elm-bank

Hollis Hills Farm

Fitchburg, MA
978.696.3130
hollishillsfarm.com

Kilburn Mill at Clarks Cove

New Bedford, MA
508.990.3500
kilburnmill.com

New Bedford Whaling Museum

New Bedford, MA
508.997.0046
whalingmuseum.org

Prowse Farm

Canton, MA
781.828.6111
prowsefarm.org

Connecticut

Allen Hill Farm

Brooklyn, CT
860.779.0762
allenfarm.com

Branford House (UConn)

Groton, CT
860.405.9072
averpoint.uconn.edu/branford

Tyrone Farm

Pomfret, CT
860.928.3647
tyronefarm.com

Connecticut River Museum

Essex, CT
860.767.8269
ctrivermuseum.org

Maple Lane Farms

Preston, CT
860.889.3766
www.maplelane.com



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 let us know!

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 | info@pranzi.com | 401.383.3631

