



Catering at the Ryan Center

To place an order,
please contact us at:
401.874.4331

*Our catering specialists
can help you with any
questions you may have
when you call!*

OUR CATERING STAFF CAN HELP PLAN EVERY ASPECT OF YOUR EVENT, FROM FOOD TO FLOWERS AND MORE...

- Welcome to a spectacular season of sports and entertainment at the Thomas M. Ryan Center, where fans and special event guests alike enjoy exciting entertainment and event action. The University Of Rhode Island Dining Service's Catering Department, is proud to be the exclusive provider for the center including full-service options for luxury suite holders.

We are serious about maintaining our reputation for marvelous cuisine, refined style and inspired service - so our suite catering team will do whatever it takes to create one memorable entertainment experience after another, for you and your guests. Let our experience and expertise make this the best season, through top-quality menus and customized catering services.

Please ask us about special event catering at the Thomas M. Ryan Center, where special events do come alive.

The Thomas M. Ryan Center
1 Lincoln Almond Plaza
Kingston, RI 02881
Phone: 401.788.3200
Fax: 401.788.3210

The University of Rhode Island
Dining Services
Catering Department
581 Plains Road
Kingston, RI 02881
Phone: 401.874.4331
Fax: 401.874.5089



OUR LUXURY SUITES

All food and beverage equipment (chafing dishes, smallwares, and utensils) provided by University of Rhode Island Catering must remain in your suite and should not be locked in your suite cabinets. All orders are provided with appropriate serving utensils. Our dinnerware of plates, beverage containers and cutlery are fine quality disposables.

ORDERING INFO

The University of Rhode Island Catering Service is the exclusive provider for all catered food and beverage service at the Thomas M. Ryan Center. No outside food or beverages will be permitted into the building. Due to RI Department of Health regulations, no food or beverages can be taken off the premises. We have created a menu with a wide variety of selections. However, we will make every attempt to accommodate any special requests for products or services that are not available on our standard menu. Request for special services should be submitted as early as possible and must be finalized no later than five working days prior to the event.

ADVANCE ORDERING

In order to coordinate and execute the delivery of the highest quality products and services to your suite, orders must be placed in advance, no later than three business days (excluding Saturday, Sunday or Holidays) prior to the event.

FOR GAME / EVENTS ON:

- Monday order must be placed by 2 p.m. on prior Wednesday
- Tuesday order must be placed by 2 p.m. on prior Thursday
- Wednesday order must be placed by 2 p.m. on prior Friday
- Thursday order must be placed by 2 p.m. on prior Monday
- Friday order must be placed by 2 p.m. on prior Tuesday
- Saturday order must be placed by 2 p.m. on prior Wednesday
- Sunday order must be placed by 2 p.m. on prior Wednesday

Please call between 8:30 am - 4:00 pm M-F (401) 874-4331.

DELIVERY SCHEDULE

All ordered cold beverages and snacks (popcorn, peanuts, etc.) will be available in your suite 30 minutes prior to event times. In order to ensure freshness, all other food orders will be delivered no later than 30 minutes after the event begins. Your suite attendant will check periodically throughout the event for additional needs. Each attendant is responsible for serving several suites.

Appetizers



Score big points with your guests by serving our uniquely designed party fare. All orders are designed to serve 14 guests (Half orders serve 7). Ask us about additional cold canapés and hot hors d'oeuvres that may be ordered for your event!

SPINACH AND ARTICHOKE DIP

FULL: \$45.00 / HALF: \$22.50

Served with crisp herbed flat breads.

BUFFALO STYLE HOT WINGS

FULL: \$73.00 / HALF: \$39.50

Buffalo style hot wings tossed with hot sauce served with blue cheese dressing and celery sticks.

CHICKEN TENDERS

FULL: \$95.50 / HALF: \$50.50

Breaded chicken tenders served with honey mustard & BBQ dipping sauces.

SHRIMP COCKTAIL

FULL: \$151.50 / HALF: \$73.00

North Atlantic jumbo shrimp peeled, arranged on ice, with cocktail sauce and lemons.

SWEET POTATO FRIES

FULL: \$40.50 / HALF: \$21.50

Waffle-cut fries.

SEASONED FRENCH FRIES

FULL: \$34.00 / HALF: \$18.00

Our seasoned fries are the perfect balance of a crispy, tasty coating outside with tender warm potato inside.

STUFFED MUSHROOMS

FULL: \$129.00 / HALF: \$73.00

Chinese white mushroom caps filled with a lump crabmeat mixture.

BACON WRAPPED SCALLOPS

FULL: \$73.00 / HALF: \$39.50

Buffalo style hot wings tossed with hot sauce served with blue cheese dressing and celery sticks.

SEASONED DEEP FRIED ONION RINGS

FULL: \$34.00 / HALF: \$20.50

Thick cut onion rings deep fried and served with dipping sauces.

Trays & Displays



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FARMER'S MARKET ANTIPASTO PLATTER

FULL: \$112.00 / HALF: \$67.50

Imported cheeses, roasted peppers & marinated olives.

VEGETABLE CRUDITÉS

FULL: \$39.50 / HALF: \$28.00

Cascade of fresh seasonal garden vegetables with savory ranch dip.

CHEESE AND FRUIT DISPLAY

FULL: \$45.00 / HALF: \$34.00

An array of imported and domestic gourmet cheeses and the freshest seasonal fruit and berries.

ROASTED TENDERLOIN

FULL: \$168.00

Slow roasted, herb crusted tenderloin of beef (medium rare), served chilled and sliced with roma tomatoes, red onions, creamy horseradish sauce and rolls.

TENDERLOIN OF CHICKEN

FULL: \$123.50

Roasted breast of chicken, rubbed with stone ground mustard, served chilled and sliced with roma tomatoes, red onions, horseradish sauce and rolls.

FRESH HUMMUS & TABOULI

FULL: \$56.00 / HALF: \$34.00

Delicious and nutritious ground chick peas, garlic, tahini and lemon juice, chopped and mixed parsley, tomatoes and onions served with wheat crackers.

Buffets



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HOT DOG BAR

FULL: \$56.00 / HALF: \$34.00

All beef hot dogs served with sauerkraut, diced onions, appropriate condiments and hot dog buns.

FAJITA AND TACO BAR

FULL: \$112.00 / HALF: \$67.50

Southwest marinated beef and chicken, sautéed onions and peppers, served with flour tortillas and taco shells, salsa, shredded cheese, sour cream and guacamole, mexican rice and refried beans.

MEDITERRANEAN BAR

FULL: \$95.00 / HALF: \$50.50

Fresh Greek salad, gyro wraps sandwiches and baklava.

MINI BURGERS / SLIDERS

FULL: \$95.50 / HALF: \$50.50

- Mini Burger: Lean ground beef with or without cheese
- Mini Burger seasoned and served on fresh baked rolls with assorted toppings and condiments. 2-burgers per person. Choose one style per order:
- Mini Buffalo Chicken Bleu Slider: Breaded buffalo style chicken tenderloin served on a fresh baked roll with a smear of blue cheese.
- Mini Cuban Burger: Picante seasonings with a dash of lime adds zest to this Havana favorite.
- Mini Scallop Sliders: Fresh sea scallops with cilantro, lime and ginger mayo adds zip to this twist on scallops.

BAKED POTATO BAR

FULL: \$56.00 / HALF: \$34.00

Baked Russet potato bar served with an assortment of toppings, which include:

- Green onions
- Texas style chili
- Steamed broccoli
- Crisp bacon bits
- Shredded cheese
- Sour cream
- Butter
- Ranch dressing
- Salsa
- Pesto
- Chopped tomatoes

Buffets *(continued)*



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WESTERN BARBECUE

Served on China

FULL: \$314.00

Glazed baby back ribs, smoked barbecue chicken, corn on the cob, Texas style baked beans, potato salad, rolls and butter, brownies and cookies.

TASTE OF ITALY

Served on China

FULL: \$280.00

Chicken marsala, penne marinara, caesar salad, bakery rolls, and a selection of desserts chosen by our chef.

THE MASTERPIECE CREATION

Served on China

FULL: \$616.00

Chilled jumbo North Atlantic shrimp, fruit and cheese board, carved prime rib with au jus, parsley buttered new potatoes, fresh garden vegetables, tossed salad, fresh bakery rolls and butter, and a selection of desserts chosen by our chef.

Sandwiches & Pizza



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PANNINI SANDWICHES

FULL: \$140.00 / HALF: \$82.25

Assorted hot sandwiches from the grill. Choose from vegetarian, assorted cold cuts, chicken parmesan on fresh focaccia bread.

CHICKEN BREAST SANDWICHES

FULL: \$78.50 / HALF: \$39.50

Sliced chicken breast served with lettuce, tomato, bbq sauce and/or garlic mayonnaise on a fresh deli roll.

STUFFED PITA SANDWICHES

FULL: \$73.00 / HALF: \$39.50

Savory pita pocket sandwiches filled with roastbeef, wrapped in crisp leaf lettuce, served with a zesty mixture of horseradish, yogurt and avocado dip.

SMOKED TURKEY & SUNDRIED TOMATO WRAPS

FULL: \$56.00 / HALF: \$34.00

Sliced smoked turkey breast, chopped sundried tomatoes, shredded romaine lettuce with pesto.

AMERICAN SUB

FULL: \$73.00 / HALF: \$39.50

Smoked turkey, ham, and American cheese, sliced tomatoes, lettuce, and onions.

HOMEMADE PIZZA

COST VARIES BY TOPPINGS:

All pizzas are 16" rounds cut in 8's and may be ordered on event day"

- Cheese Pizza: Served with marinara sauce: **\$11.25**
- Pepperoni Pizza: Topped with lots of pepperoni: **\$13.50**
- Grilled Vegetable Pizza: Mixture of garden fresh vegetables, roasted garlic and marinara sauce: **\$16.00**
- Grilled Chicken and Pesto Pizza: Spicy grilled chicken topped with pesto cream sauce. **\$18.00**

Cold Salads



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GARDEN SALAD

\$22.50

Tossed garden salad with romaine and iceberg lettuce, fresh tomatoes, cucumbers and thinly sliced red onion served with a balsamic vinaigrette dressing.

TRADITIONAL CHICKEN CAESAR SALAD

\$56.00

Marinated grilled chicken, crisp romaine lettuce, shaved parmesan cheese, in a creamy caesar dressing.

RED BLISS POTATO SALAD

\$22.50

Fresh roasted red bliss potatoes combined with stone ground mustard and creamy bacon dressing.

TORTELLINI SALAD

\$28.00

Tri-colored cheese filled tortellini, red & green peppers, red onions in an Italian dressing.

HOMEMADE COLE SLAW

\$22.50

Fresh shredded cabbage in our homemade celery seed dressing.

FRESH SEASONAL FRUIT SALAD

\$56.00

Kaleidoscope of fresh seasonal melons, grapes, strawberries and blueberries.

Beverages & Snacks



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BEVERAGES

We have a wide variety of beverage options to choose from:

- Soft Drinks Pepsi Products: Assorted 12 oz : **\$1.75 ea**
- Juices: Assorted Bottled: **\$3.25 ea**
- Water: Bottled : **\$2.75 ea**
- Coffee: Colombian Regular: **\$14.75 per gallon** (Serves 20)
- Coffee: Colombian Decaffeinated: **\$14.75 per gallon**(Serves 20)
- Tea: Gourmet Select: **\$6.75 per gallon** (Serves 20)
- Hot Chocolate: **\$14.75 per gallon** (Serves 20)

SNACKS

All snacks can be ordered on game day and serve 14 people (unless otherwise noted). Refills available at an additional cost.

- Peanuts: Roasted & Salted: **\$13.50**
- Popcorn: Basket of fresh and salted popcorn: **\$9.00**
- Party Mix: A delightful mixture of nuts, pretzels and cheese crackers.: **\$11.25**
- Potato Chips: Crisp potato chips with French onion dip: **\$9.00**
- Pretzel Nuggets: A favorite snack of bite size hard pretzels: **\$9.00**
- Nachos & Salsa: Crisp tortilla chips served with salsa.: **\$11.25**
- Jumbo Soft Pretzels: Hot, jumbo soft pretzels with salt and yellow mustard on the side.: **\$17.00**
- Dried fruit mix: **\$13.50**

Desserts



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JUMBO GOURMET COOKIES

\$11.25 PER DOZEN

An assortment of cookies that is sure to please.

HOMEMADE BROWNIES

\$17.00 PER DOZEN

An array of dark and light chocolate brownies.

BAKE SHOP SPECIALTIES

An array of specialty items may be ordered.
Please ask for an extended list!

THE
UNIVERSITY
OF RHODE ISLAND
DINING SERVICES

ALCOHOL SALE SERVICE APPROVAL FORM

Formal request is required for the sale or service of alcohol on the premises of any location other than the University Club, President's House, Ryan Center, Boss Arena, Alumni Center and the Foundation Building.

Name of Applicant: _____

Department: _____

Event: _____

Event Date: ____/____/____

Time: _____ AM PM

Location: _____

Will students be present: YES NO

Cash Bar Service: YES NO

Table Service: YES NO

Reception Service: YES NO

Type of Funds for Purchase of Alcohol: _____

All requirements regarding the purchase, possession, service, sale, consumption, and distribution of alcoholic beverages governed by the University of Rhode Island Alcohol Policy #10-01 can be met at the above location.

URI Dining Services Designee

The sale or service of alcohol is allowed at the above location for the requested date and time of the event as specified above.

President's Designee