



lunch menus

updated november, 12, 2008

all selections are subject to a 14.50% service charge, 8.50% taxable administrative fee and an 8% rhode island sales tax on all other charges.

deli luncheon buffets

all luncheon buffets include french rolls, iced tea, freshly brewed starbucks and decaffeinated coffee and forte tea assortment *

westin express deli

soup tureen
mixed field greens
selection of dressings
california wraps to include
grilled chicken, roasted vegetable, tenderloin and caramelized onion
garlic house made kettle chips
assorted cookies

\$26 per person

executive deli buffet

soup tureen
traditional caesar salad
mixed field greens & pasta salad
platter of roasted turkey breast, corned beef, shaved roast beef and tuna salad
pre-made california wraps
sliced assorted cheeses, tomatoes, sliced red onion, dill pickles and lettuce
imported mustards, herbed mayonnaise, breads and rolls
assorted french pastries

\$32 per person

italian deli buffet

minestrone soup
traditional caesar salad
cheese agnolotti pasta salad with toasted walnuts, baby spinach and watercress
roma salad
assorted pre-made sandwiches to include
roasted turkey with pesto mayonnaise and tomatoes
beef tenderloin with boursin, red onion and focaccia
chicken club, pancetta and white cheddar, lettuce and tomatoes
selection of italian pastries

\$32 per person



* \$ 100 set-up fee applies for buffets less than twenty five people

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mexican buffet

chicken tortilla soup
mixed greens with assorted dressings
roasted corn, black bean and jimaca salad

make your own fajitas:

grilled chicken, beef, green and red peppers, onions, shredded cheese, jalapeños and warm flour tortillas, fresh salsa and sour cream

cheese enchiladas with spanish rice and red beans
bourbon bread pudding
sopapilla with cinnamon sugar
\$34 per person

rustic american buffet

creamy tomato and basil soup
hearts of boston bibb with selection of dressings
bleu cheese cole slaw
yankee pot roast with mashed potatoes
chesapeake crab cakes with tomato fondue
green beans almandine
apple pie and assorted tarts
sliced seasonal fruits and berries
\$36 per person

pacific rim buffet

wonton soup
california rolls with wasabi, pickled ginger and tamari
chilled soba salad with spicy peanut sauce
vegetable and chicken stir fry with ginger teriyaki
lemon grass fried rice
ginger orange crème brule and fortune cookies
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the rhody buffet

soup inspired daily

penne pasta salad with eggplant, roasted peppers and caramelized onions

mixed field greens with buttermilk herb and house vinaigrette

seafood salad with tomato-basil vinaigrette

pan-seared breast of chicken with artichokes and sweet peppers with a shallot-rosemary sauce

sliced roast beef with forest mushroom sauce

oven roasted potatoes and fresh seasonal vegetables

assorted rolls and butter

assorted pies & cakes

\$37 per person

federal hill buffet

wedding soup or minestrone

roma salad, classic caesar salad

pizza board to include:

pepperoni

three cheeses pizza

smoked chicken, vidalia onion, cilantro, mozzarella cheese and pineapple pizza

chicken piccata

angel hair, olive-oil, garlic, capers

wild mushroom ravioli

assorted italian breads

tiramisu and cannolis

\$38 per person

french country buffet

baby shrimp salad with tomatoes, cucumbers, spring noins and lemon thyme dressing

mixed field greens with endive, chevere cheese, sweet dried cranberries

honey-dijon vinaigrette

asparagus salad with blue cheese and red onion vinaigrette

array of french cheeses, pecan -raisin, french country bread

charbroiled sirloin of beef with bordelaise sauce and horseradish cream

fricassee of chicken with garlic veloute

pan roasted snapper with nicoise olive-tomato vinaigrette

ratatouille

roasted new potatoes with herbs de provence

selection of cakes, tortes and petit fours

\$42 per person

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specialty luncheon soups

add a choice of one of the following specialty soups to any buffet or plated luncheons

chilled

chilled cucumber
gazpacho
watermelon gazpacho
strawberry mint vodka
roasted pineapple

hot

wild mushroom bisque
lobster bisque
potato leek
tomato basil
red pepper bisque
minestrone
carrot ginger
butternut squash
new england clam chowder
black bean chili topped with cheddar cheese and sour cream

\$9 per person

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hot plated luncheon selections

luncheon entrees include seasonal greens salad with spiced pecans, sundried cranberries, goat cheese and balsamic vinaigrette, seasonal vegetables, starch and french rolls, dessert, iced tea, freshly brewed starbucks coffee, decaffeinated coffee and westin tea assortment

grilled chicken penne pasta

tomato basil sauce, portobello mushrooms
sun-dried tomatoes, artichokes
extra virgin olive oil

\$28 person

chicken parmesan

fresh herbs and parmesan crusted chicken breast, balsamic syrup

\$28 person

chicken picatta

roasted boneless chicken breast with artichokes, mushrooms, capers
lemon beurre blanc

\$30 person

chicken providence

boneless chicken breast filled with wild mushrooms, leeks
thyme-balsamic demi glace

\$30 person

pistachio crusted cod

tomato provencal, balsamic drizzle

\$30 person

char-grilled atlantic salmon

port wine reduction

\$32 person

blackened salmon

citrus herb vinaigrette

\$32 person

pan roasted striped bass

fricassee or artichokes, tomatoes and bacon

\$34 person

sweet potato and molasses low country crab cakes

tomato fondue, whiskey butter, sweet potato hay

\$32 person

roasted pork tenderloin

braised red cabbage, apple-caraway pork jus

\$32 person

peppercorn crusted beef tenderloin

cabernet-thyme demi glace

\$40 person

} \$2.50 per person surcharge when ordering split selection

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light luncheon selections

light luncheon selections include soup du jour and french rolls, iced tea, freshly brewed starbucks coffee, decaffeinated coffee and westin tea assortment
desserts are not included in the cold plated entrée selections, but may be added at an additional cost

southwest chicken salad

blackened chicken breast, avocado and baby greens
tossed with citrus vinaigrette

\$24 person

traditional caesar salad

tossed with seasoned croutons, anchovies and aged asiago
grilled chicken or shrimp

\$26 person

atlantic salmon salad

white wine poached atlantic salmon on seasonal greens
roasted shallot vinaigrette fingerling potatoes
french green beans and egg

\$28 person

tuna nicoise

seared rare ahi tuna with seasonal greens, eggs, fingerling potatoes
black olives, tomato, haricot vert, extra virgin olive oil
roasted shallot vinaigrette

\$30 person



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plated vegetarian luncheon selections

seasonal vegetable wellington

red pepper coulis, balsamic glaze

\$28 per person

penne pasta

artichoke hearts, roma tomato, roasted sweet garlic, capers
fresh basil and pine nuts

\$28 per person

wild mushroom ravioli

tomato basil sauce, julienne vegetables, balsamic drizzle

\$28 per person

herb risotto

crimini mushrooms, seasonal vegetables and red pepper coulis

\$28 per person

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luncheon dessert selections

{ add a choice of one (1) dessert to any plated luncheon

chocolate grand marnier cake

fudge cake laced with grand marnier
filled with orange buttercream and topped with chocolate ganache

triple chocolate mousse torte

three layers of fudge cake filled with chocolate mousse and coated with chocolate ganache

crème brulée

slowly baked vanilla custard with caramelized sugar crust and fresh fruit

new york cheesecake with strawberries

traditional sour cream cheesecake with a hint of lemon on a graham cracker crust

lemon meringue pie

tangy lemon mousse in a sweet pastry shell topped with meringue

pear almond tart

pear halves baked in frangipan with pastry cream

boston cream pie

yellow cake with custard, topped with rich dark chocolate

apple strudel with vanilla sauce

apples and cinnamon baked in flaky puff pastry served with crème anglaise

seasonal fruit tart

an array of fresh seasonal fruits with pastry cream on a sweet pastry shell

seasonal fruit sorbet with berries

an array of fresh seasonal fruits with an assortment of freshly picked berries



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boxed lunches

box lunches come with a cookie, chips and your choice of whole fruit, macaroni salad, fruit salad, or potato salad

choose up to three sandwich selections

(two selections for group less than 50 people)

smoked turkey

smoked turkey breast, avocado, and monterey jack cheese
on nine-grain wheat bread with fresh herb mayonnaise

roast beef

sliced roast beef and bleu cheese with Lettuce and Tomato
on a kimmelweck roll

ham & cheese

sliced ham and gruyere cheese
on a croissant with pommeray mustard, tomato, and lettuce

vegan

hummus with fresh bean sprouts, english cucumbers
heirloom tomatoes, onion and leaf lettuce
on a wheat roll

all box lunches are \$27.00 per person

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hotel policies

food & beverage

1. the enclosed menus are merely a sampling of what the westin providence offers.
2. due to licensing and insurance requirements, all food and beverage to be served on hotel property must be supplied and prepared by Hotel. In addition, no remaining food or beverage shall be removed from the premises. at the conclusion of the function, such food and beverage becomes the property of hotel.
3. all selections are subject to a 14.5% taxable service charge, 8.5% taxable administrative fee and an 8% rhode island sales tax on food and beverage charges and a 7% rhode island sales tax on all other charges.
4. final menu selections must be submitted to hotel's catering office at least **2 weeks** in advance; otherwise, items selected cannot be guaranteed. At the time final menu selections are made, group shall review, approve and initial the final menu. the catering office must be notified of the guarantee attendance no later than noon **3 business** days prior to the scheduled function. guaranteed attendance for functions scheduled monday or Tuesday must be received by Noon preceding Friday. Hotel agrees to set **3 percent** over the guaranteed attendance for banquets. guarantees of attendance are not subject to reduction and hotel will charge the master account, at a minimum, the amount due in accordance with the guaranteed attendance.
5. please note that some items on our menu are raw or partially cooked and can increase your risk of food-borne illness. consumers who are especially vulnerable to food-borne illness should only eat seafood and other food from animals thoroughly cooked.

function space

function space will be assigned to the size and need of your group. hotel reserves the right to reassign meeting rooms based on the best utilization of all function space. space is available only during the times noted unless written authorization has been made and approved by hotel management

prices

menu prices will not be confirmed more than 90 days prior to the function date. please consult your sales representative for current price quotations.

credit policy

a deposit is required at the signing of the hotel's contract. once the deposit and contract have been received, the space is then confirmed definite. full payment is required three business days prior to the event by certified check, cash, or credit card, unless direct billing has been pre-approved. if you wish to be considered for direct billing, a credit application must be submitted at least 60 days prior to your event.

parking

parking is available at the rhode island convention center garage at a rate to be determined by the management of the garage. valet parking for your guests may be arranged through the catering office at \$12.00 per car parked. the valet price quoted is subject to change at any time.

security

hotel may, in its sole discretion, require group to take certain security measures in order to maintain security in light of the size or nature of the function. such security measures may include the requirement to hire sufficient security personnel from a reputable agency that is approved by the hotel prior to the function.

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coat check

\$50.00 attendant fee for all coat check services. hotel recommends one attendant per 125 guests.

audio visual services

audio visual equipment is available for rental through our in-house av company – avs of rhode island. we will be pleased to arrange any of your requirements or put you in touch with an avs technician directly.

liability

the westin providence reserves the right to inspect and control all private functions. liability for damage to the premises will be charged accordingly. the hotel will not permit the affixing of anything to the walls, floors, or ceiling with nails, staples, carpet tape, or other substances. please consult the catering department for assistance in displaying of all materials.

THE WESTIN

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