



PRIVATE EVENTS



www.sunsetcoveri.com

BUFFET STYLE Menus:

"Hot" Buffets 25 up to 75 people

"Cold" Buffets 25 up to 90 people

*Prices not including RI meal and
beverage tax*

White or black table linen provided
for an extra charge.

Disposable palm leaf plates and linen
like wrapped disposable cutlery
included. Upgrade available upon
request +\$

CHARCUTERIE/GRAZING TABLES



"Light Apps/cocktail hour"

Charcuterie board: \$10 per person

Pepper Jack, cheddar, light fruit and berries, assorted crackers, three meats, dried fruit,

Main app charcuterie table: \$14 per person

Pepper Jack, Gouda cheddar, Brie, assorted berries and fruit, assorted crackers, dried fruits, single jam and honey.

The main "Grazing" table: \$22-28 per person

Pepper Jack, Gouda cheddar, Brie, 2 flavored goat cheeses, other cheeses, assorted berries and fruit, assorted crackers, focaccia or ciabatta bread dipping oil, assorted jams and honey, Vegetables, dips and spreads, dried fruits, olives, nuts, chocolate covered pretzels, salami, prosciutto, pepperoni, wrapped cheeses.

BREAKFAST/BRUNCH BUFFET STARTING AT \$22 PER PERSON

Option 1: Scrambled Eggs, two protein, plain croissants, fruit, choice of one juice, one hot coffee & decaf - \$22 per person

Option 2: Scrambled eggs, two proteins, seasonal fruit, blueberry muffins, roasted red breakfast potatoes or hash brown, choice of two juice one hot coffee and & decaf - \$26 per person

Option 3: Regular Scrambled Eggs or Cheesy scrambled eggs, two proteins, seasonal fruit, choice of waffles, pancakes or French toast baked with syrup and butter, assorted breakfast pastries and cookies, choice of roasted red breakfast potatoes or hash brown. Choice of two juices, hot coffee + decaf - \$32 per person

Proteins - Bacon, Sausage links, Grilled Chourico ,
Baked spiral honey ham + \$2 per guest

Juices - Apple, cranberry, orange, lemonade,
grapefruit

BREAKFAST/BRUNCH BUFFET ADDITIONS

Bagel + Toast Station: from \$1.50-\$2 per person

Assorted Bagels 1 spread + butter + \$2 per
person

White /wheat toast 1 spread + butter + \$1.50 per
person

English muffins, 2 spreads + \$1 per person

Bagels: plain, everything, cinnamon raisin

Spreads: cream cheese, chive cream cheese,
strawberry cream cheese, strawberry jam,
peanut butter, butter

Additional add ons:

Oatmeal Bake - 16 pieces per tray - \$60

Pancakes 24 per tray - \$30

Quiches-12 slices - \$35

Frittatas-12 slices - \$35

Yogurt parfait Bar - 12 servings - \$50

LUNCH BUFFET: STARTING AT \$22



Option 1

Choose: One salad & two dressings

Choose: Four sandwiches/wraps

On choice of: White/wheat/plain-wrap/spinach-wrap,
(croissant + \$1ea)

Turkey club, BLT, Roast beef, Ham & Swiss, Turkey and
Swiss, Chicken salad

Option 2

Focaccia Pizza \$24 per guest: Choice of four flavor
pizzas: (each pizza is approx. 16 slices)

Cheesy garlic and herb, Hot honey prosciutto, Buffalo
chicken, BBQ chicken, Cheese, Chorizo, Margarita,
Pepperoni, Veggie

Plain focaccia w/ dipping oil

With Choice of salad: Garden salad, Caesar, or
Harvest salad

DINNER BUFFET: STARTING AT \$23 PER PERSON

Pasta Dinners- starting at \$23 per person

Option 1: One pasta, one sauce, one protein, one salad, one vegetable, one bread served with oil or butter - \$23 per person

Option 2: One pasta, one sauces, two proteins, one salad, two vegetables, one bread served with oil and butter - \$26 per person

Option 3: Two pastas, two Sauces, two proteins, one salad, one vegetable, one bread served with oil and butter - \$30 per person

Pastas: Penne, Rigatoni, Spaghetti

Sauces: Red Sauce, Butter and Garlic, Vodka, Alfredo

Proteins: Grilled chicken, Grilled shrimp, Meatballs

Salads: Garden, Caesar, Harvest

Breads: Dinner rolls, Baguettes, Ciabatta, Focaccia (16 slices - \$26)

DINNER BUFFET

ADDITIONS

Dinner or Lunch ADD ONS:
servings depend on side or entrée

Bolognese - \$120 per pan (14-30 per servings)

Baked Ziti - \$100 per pan (14-30 servings)

Chicken Parm - \$100 per pan of 24 chicken
cutlets

Pesto Pasta - \$100 per pan (14-30 servings)

Tuscan Chicken Pasta - \$120 per pan
(14-30 servings)

Lemon Butter Pasta - \$100 per pan
(14-30 servings)

Lasagna- \$100 per pan (24-32 servings)

Baked Mac and Cheese - \$110 per pan
(14-30 servings)

Lobster Mac and Cheese - \$190 per pan
(14-30 servings)

BAKERY ITEMS



Available with any package:

Single flavor Cookie platter - \$30 per dozen

Single flavor cupcake trays - \$45 per dozen

Single flavor mini muffins - \$35 per dozen

Single flavor mini scones - \$35 per dozen

Pies - \$28-32 Per Pie

Cakes - Custom pricing

Cakes by the slice available to add on to any package.

MEETING ROOM SPECIALS

**Breakfast Pastry Tower -
Muffins by the dozen - \$30**

DRINK SPECIALS

Hot Cocoa - 1 Gallon- \$20

***Add Mini Marshmallows- \$10**

***Add Whipped Cream- \$10**

Hot Coffee - 1-gallon - \$35

***Juice and Tea also available**

Soft Drinks - \$5 per pitcher

Lemonade - \$5 per pitcher

