



PRICING UPDATED 1-3-2023

## *Ralph's Catering — 2024 Social & Corporate Menus*

# *Table of Contents*

<b>Breakfast Menus (Buffet &amp; Plated)</b>	Page 3
<b>Brunch Menu</b>	Page 4
<b>Family Style Menus</b>	Page 11
<b>Hot &amp; Cold Buffets</b>	Pages 5 & 6
<b>Outside Caterers</b>	Page 2
<b>Passed Hors d'oeuvres Selections</b>	Page 7
<b>Plated Menus</b>	Pages 8 - 10
<b>Ralph's Catering</b>	Page 2
<b>Station Menu</b>	Page 12
<b>Stationary Hors d'oeuvres Selections</b>	Page 7
<b>The History of Rhodes on the Pawtuxet</b>	Page 1

## *The History of Rhodes on the Pawtuxet*

**Rhodes-on-the-Pawtuxet was formerly an even larger complex of social and recreational buildings, located on the northern bank of the Pawtuxet River in the historic Pawtuxet Village, a beautiful coastal area known for its important contributions to the Revolutionary War (site of the capture and burning of the British ship the HMS Gaspee by colonists in 1772), and natural water access through the Pawtuxet River and Pawtuxet Cove.**

In 1872, Thomas H. Rhodes recognized Pawtuxet's recreational appeal when he opened a modest one-story frame pavilion for clambakes and flat-bottomed canoe rentals.

"Rhodes-on-the-Pawtuxet," as the operations were soon known, quickly expanded to include facilities for dancing, bowling, rowing, and canoeing.

In 1898, the year of Rhodes' death, various alterations and expansions had been made, and the newly incorporated Rhodes Brothers enlarged the grounds and built a new casino for dancing.

In 1901, a second new, and larger casino was built, as the earlier one had already been outgrown.

Sadly, many of the outbuildings were destroyed by fire in February of 1915, and in August of the same year, the present building, the Rhodes Ballroom, designed in the Classical Revival style by the architect John O'Malley, opened to the public with more than 10,000 guests in attendance.

Rhodes has been the host to many famous bands and entertainers throughout the years, including Nat King Cole, Benny Goodman, Ella Fitzgerald, Artie Shaw, Glenn Miller, Tony Bennett, McGuire Sisters, Louis Armstrong, Jerry Vale, Tony Abbott, The Beach Boys, Paul Mitchell, Bonnie Raitt, and many more!

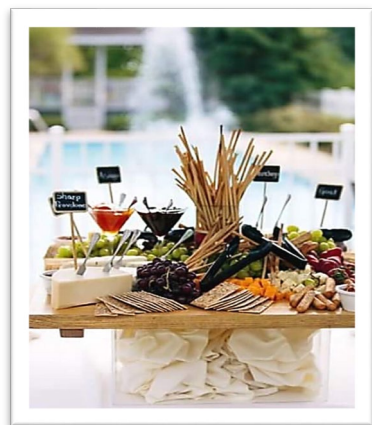
Rhodes on the Pawtuxet has recently undergone a restoration, highlighting many of its unique features, including 10,000 square feet of original hardwood floors (considered by many to be one of the finest dance floors in New England), 21' ceilings with unobstructed views, and a beautiful mural of Narragansett Bay, painted by the renowned watercolor artist, Hezekiah A. Dyer. A secret panel, recently discovered, leads to a catwalk and hidden room, and is thought to have been used during Prohibition.

The Rhodes-on-the-Pawtuxet gazebo (also known as the "Trolley Stop", c. 1880), and the statue of Terpsichore (Muse of the Dance) are original to the site.

**Rhodes on the Pawtuxet was added to the National Registry of Historic Places in 1978.**



RALPH DEFUSCO, OWNER  
RALPH'S CATERING



# RHODES ON THE PAWTUXET

## *Ralph's Catering*

Rhodes on the Pawtuxet is pleased to offer Ralph's Catering as their exclusive special occasion caterer. Boasting over thirty years as a top-rated caterer, Ralph's Catering is fully licensed, and owner-operated, specializing in custom wedding, corporate, and social menus.

The meal is designed by you, with the guidance of a professional and experienced team. We will ensure that all aspects of your dining experience are as you always envisioned them. All menu items are prepared on-site, ensuring that your guests enjoy fresh, hot, delicious food that will exceed your expectations.

Please contact Rhodes on the Pawtuxet directly to select your special event menus (Rhodes on the Pawtuxet is an authorized representative for Ralph's Catering.). We will be happy to assist you in planning and coordinating your special day, from inception to completion.

## *Outside Caterers*

For parties that wish to supply their own outside licensed caterer, a \$2500.00 outside catering / kitchen fee will be charged, in addition to the full venue fee. Outside caterers will be required to provide a certificate of insurance listing Rhodes on the Pawtuxet, Inc. as additional insured certificate holder, for a minimum of \$1,000,000.00, a copy of their valid food safety certification, a copy of their catering license, and W-9 form. **Prior written approval by Rhodes on the Pawtuxet is required in advance of the event. The Caterer agrees to leave the kitchen and dish room area (if used) cleaned and sanitized at the conclusion of the event. Trash bags must be securely closed and brought to the dumpster (Rhodes on the Pawtuxet, Inc. provides) immediately following event conclusion. A \$500.00 cleaning fee will be charged if the kitchen is not left in the condition that it was found, or if trash and debris are not properly removed.**





## *Plated Breakfast*

Fresh Seasonal Fruit Cup

Scrambled Eggs

Home Fries

Bacon

Ham

Sausage

### **PLEASE SELECT 1:**

French Toast ~ Pancakes

Miniature Muffins

Orange Juice

Coffee & Tea

**\$25.95 per person**

*\*Includes China, Silverware, & Glassware*

*\*Subject to 21% Administrative Fee & Applicable Taxes*

## *Special Additions*

Waffle with Fruit & Whipped Cream

***Please add 2.25 per person***

Cheese Omelets

***Please add 1.50 per person***

Ham & Cheese Omelets

***Please add 2.25 per person***

## *Breakfast Buffet*

Fresh Seasonal Fruit Salad

Scrambled Eggs

Home Fries

Bacon

Ham

Sausage

### **PLEASE SELECT 1:**

French Toast ~ Pancakes

Miniature Muffins

Orange Juice

Coffee & Tea

**\$26.95 per person**

*\*Includes China, Silverware, & Glassware*

*\*Subject to 21% Administrative Fee & Applicable Taxes*

## *Special Additions*

Waffle Station with Fruit & Whipped Cream

***Please add 2.25 per person***

Cheese Omelets

***Please add 1.50 per person***

Ham & Cheese Omelets

***Please add 2.25 per person***



## *Brunch Buffet*

Fresh Seasonal Fruit Salad  
Scrambled Eggs  
Home Fries  
Bacon  
Ham  
Sausage

### **PLEASE SELECT 1:**

Tossed Salad ~ Caesar Salad ~ Mesculin    *\*With Walnuts, Feta, & Craisins*

### **PLEASE SELECT 1:**

Chicken Marsala ~ Chicken Francaise ~ Baked Scrod

### **PLEASE SELECT 1:**

Penne ~ Bow-ties ~ Shells  
Ravioli, Cavatelli, Gnocchi, or Cheese Tortellini  
***Please add .75 per person***

### **PLEASE SELECT 1:**

Marinara ~ Alfredo ~ Pink Vodka ~ House Sauce

### **PLEASE SELECT 1:**

Miniature Muffins ~ Bagels  
Coffee & Tea

**\$31.95 per person**

*\*Includes China, Silverware, & Glassware*

*\*Subject to 21% Administrative Fee & Applicable Taxes*

## *Special Additions*

Assorted Fruit Juices (Cranberry, Orange, Apple)  
***Please add 2.00 per person***

Cheese Omelets  
***Please add 1.50 per person***

Ham & Cheese Omelets  
***Please add 2.25 per person***



## *Hot & Cold Buffet ~ No. 1*

*11:00 am — 4:00 pm only*

***\*Includes Chopped Antipasta Platter***

### **PLEASE SELECT 1:**

Traditional Tossed Salad ~ Classic Caesar Salad

### **SANDWICHES**

***\*Parties of 50 or less Guests:*** Please select 2 Fillings

***\*Parties of 50 or more Guests:*** Please select 3 Fillings

Tuna Salad  
Egg Salad  
Crab Salad  
Chicken Salad  
Ham Salad  
Italian Tuna Salad  
Roast Beef & Cheese

### **HOT DISHES**

***\*Parties of 50 or less Guests:*** Please select 2

***\*Parties of 50 or more Guests:*** Please select 3

***\*Parties of 100 or more guests may select up to 6 options for \$1.50 per dish, per person***

Macaroni & Meat Sauce  
Meatballs, Sausage, & Peppers  
Baked Macaroni & Cheese  
BBQ Chicken Wings  
Eggplant Parmesan  
Roast Beef with Brown Gravy & Mushrooms  
Baked Ham with Pineapple  
Mashed Potatoes  
Oven Roasted Potatoes

**\$26.95 per person**

***\*Includes Bread & Butter, China, Silverware, & Glassware***

***\*Subject to 21% Administrative Fee & Applicable Taxes***



## *Hot & Cold Buffet ~ No. 2*

***\*Includes Chopped Antipasta Platter***

### **CHOICE OF SALAD:**

***\* For parties of 50 pp, please select 1 choice. For parties of 50-100 pp, please select 2 choices.  
For parties over 100 pp, please select 3 choices.***

Traditional Tossed Salad ~ Classic Caesar Salad ~ Coleslaw  
Three Bean Salad ~ Italian Potato Salad ~ Potato Salad  
Italian Macaroni Salad ~ Macaroni Salad ~ Tomato & Cucumber Salad

### **CHOICE OF VEGETABLE:**

***\* For parties of 100 pp or less, please select 1 choice. Parties over 100 pp, please select 2 choices.***

Sweet Peas / Sweet Corn / String Beans / Vegetable Medley / Glazed Carrots

### **CHOICE OF HOT DISHES:**

***\* For parties of 50 pp, please select 3 choices. For parties of 50-100 pp, please select 4 choices.  
Parties over 100 pp, please select 6 choices.***

### **POULTRY SELECTIONS**

Chicken Marsala / Chicken Piccata / Baked Chicken Pieces / Chicken Capri / BBQ Chicken Wings  
Sliced Turkey with Gravy & Mushrooms

### **VEAL SELECTIONS**

Veal Marsala / Veal & Peas / Veal, Mushrooms, & Peppers / Veal, Peas, & Mushrooms

### **PASTA SELECTIONS**

Macaroni with Sauce / Macaroni with Meat Sauce / Shells with Sauce / Shells with Meat Sauce  
**PLEASE ADD .75 PP FOR:** Stuffed Manicotti / Jumbo Stuffed Shells / Cheese Tortellini / Cavatelli

### **MEAT SELECTIONS**

Meatballs, Sausage, & Peppers / Sausage & Peppers / Baked Ham with Pineapple / Meatballs & Sausage  
Sliced Roast Beef with Brown Gravy & Mushrooms / Eggplant

***\*Includes Oven Roasted Potatoes***

***\*Includes Coffee & Tea***

**\$34.00 per person**

***\*Includes Bread & Butter, China, Silverware, & Glassware  
\*Subject to 21% Administrative Fee & Applicable Taxes***



## *Stationary Hors d'oeuvres*

### **Domestic Cheese Display ~ \$5.50 per person**

\*Chef's Choice of Domestic Cubed Cheeses, Pepperoni, Crackers, & Fresh Fruit

### **Gourmet Cheese Display ~ \$9.00 per person**

\*Chef's Choice of Gourmet Cheeses, Pepperoni, Crackers, & Fresh Fruit

### **Antipasta Special Display ~ \$9.50 per person**

Roasted Peppers, Pepperoncini, Assorted Olives, Marinated Eggplant, Artichoke Hearts, Marinated Mushrooms, Genoa Salami, Capicola, & Provolone

### **Fresh Raw Veggie Tray served with Ranch Dip ~\$3.00 per person**

### **Chicken Wings ~ \$150.00 / 100 PIECES**

**CHOICE OF 1:** Plain ~ Teriyaki ~ BBQ ~ Dry Rub ~ Buffalo

### **Fried Squid ~ \$175.00 / \*Serves 50 pp**

## *Passed Hors d'oeuvres*

**Sausage Stuffed Mushrooms - 100 PIECES / \$195.00**

**Seafood Stuffed Mushrooms - 100 PIECES / \$200.00**

**Spinach & Feta Stuffed Mushrooms - 100 PIECES / \$195.00**

**Assorted Grilled Pizzas - 100 PIECES / \$170.00**

**Assorted Bruschetta - 100 PIECES / \$170.00**

**Scallops & Bacon - 100 PIECES / \$225.00**

**Clams Casino - 100 PIECES / \$225.00**

**Panko Crusted Chicken Tenders with Dipping Sauce - 100 PIECES / \$195.00**

**Miniature Crab Cakes - 100 PIECES / \$250.00**

**Miniature Mushroom Risotto Balls - 100 PIECES / \$195.00**

**Eggplant Crostini - 100 PIECES / \$195.00**

**Caprese Skewers - 100 PIECES / \$170.00**

**Vegetarian Spring Rolls - 100 PIECES / \$195.00**

*\*All pricing is subject to 21% Administrative Fee & 8% Applicable Taxes.*





## *Plated Menu Options*

**\*INCLUDES CHOICE OF SOUP OR SALAD AND BREAD & BUTTER**

*\*For Soup AND Salad, please add \$2.50 per person*

### **\*ITALIAN WEDDING SOUP**

#### **\*MINESTRONE SOUP**

#### **\*HOUSE TOSSED SALAD**

*Romaine and Iceberg Lettuces with Tomatoes, Cucumbers, & Olives  
House-made Balsamic Vinaigrette Dressing*

#### **\*MIXED GREENS SALAD**

*Mixed Field Greens with Tomatoes, Cucumbers, & Olives  
House-made Balsamic Vinaigrette Dressing*

#### **\*CAESAR SALAD**

*Crisp Romaine with Croutons & Shaved Parmesan  
Tossed in a Creamy Caesar Dressing*

## *Upgraded Salad Options*

### **MIXED GREENS SPECIALTY SALAD - Please add \$2.75 per person**

*Mixed Field Greens with Craisins, Walnuts, & Gorgonzola  
House-made Balsamic Vinaigrette Dressing*

### **THE WEDGE ~ Please add \$2.75 per person**

*Crisp Wedges of Iceberg Lettuce topped with Diced Tomatoes & Bacon  
Topped with a Creamy Bleu Cheese Dressing*

### **\*CAPRESE SALAD ~ Please add \$2.75 per person**

*Sliced Tomatoes & Fresh Mozzarella and Basil on a Bed of Mixed Greens  
House-made Balsamic Vinaigrette Dressing*

### **\*RALPH'S AUTUMN SALAD ~ Please add \$2.75 per person**

*Baby Spinach with Craisins, Goat Cheese, and your choice of Fresh Apples OR Fresh Pears  
House-made Balsamic Vinaigrette Dressing*

### **\*CLASSIC ANTIPASTO SALAD ~ Please add \$3.50 per person**

*Prosciutto, Salami, Cappicola, Pepperoncini, Roasted Peppers, & Sharp Provolone  
Served over Mixed Greens with House-made Balsamic Vinaigrette Dressing*



**\*INCLUDES PASTA COURSE**

Penne

Rigatoni

Shells

Cheese Ravioli ~ **\*Please add \$2.50 per person**

Stuffed Shells ~ **\*Please add \$2.50 per person**

Manicotti ~ **\*Please add \$2.50 per person**

**\*PASTA SAUCES**

Marinara

Meat

Pink Vodka

## *Entrée Selections*

**\*MAXIMUM OF 2 SELECTIONS AT NO ADDITIONAL FEE.**

**\*For 3 selections, please ADD \$3.00 per person.**

**\*Split entrée counts MUST be received at least 2 weeks in advance.**

**\*Special dietary restrictions will be accommodated with ADVANCE notice.**

**Chicken Parmigiana ~ 34.00 per entrée**

*Mozzarella with House Sauce*

**Half-Roasted Chicken ~ 33.50 per entrée**

**Stuffed Chicken Breast (Wild Rice Stuffing) ~ 35.00 per entrée**

**Stuffed Chicken Breast (With Apple Bread Stuffing) ~ 35.00 per entrée**

**Chicken Ala Ralph ~ 35.00 per entrée**

*With Prosciutto, Roasted Peppers, & Mozzarella*

**Chicken Cordon Bleu ~ 35.00 per entrée**

*Stuffed with Ham & Swiss Cheese*

**Chicken Marsala ~ 35.00 per entrée**

*Marsala Wine Sauce with Mushrooms*

**Chicken Capri ~ 35.00 per entrée**

*Roasted Red Peppers, Mushrooms, & Artichokes in a Garlic Butter Sauce*

**Chicken Picatta ~ 35.00 per entrée**

*Lemon Sauce with Capers*

**Chicken Saltimboca ~ 35.00 per entrée**

*Prosciutto, Mozzarella, Marsala Wine Sauce*

**Chicken Francaise ~ 35.00 per entrée**

*Lightly Egg-battered with a Lemon Wine Sauce*

**Chicken Romano ~ 35.00 per entrée**

*Eggplant, Ricotta, Mozzarella, & House Sauce*



**Veal Romano ~ 38.00 per entrée**

*Eggplant, Ricotta, Mozzarella, & House Sauce*

**Veal Parmigiana ~ 36.50 per entrée**

*Mozzarella with House Sauce*

**Baked Scrod ~ 35.00 per entrée**

**Baked Stuffed Scrod ~ 38.00 per entrée**

*With Crab Dressing*

**Baked Stuffed Shrimp (4) ~ 40.95 per entrée**

**Panko Crusted Salmon ~ 40.95 per entrée**

*With Honey Mustard Drizzle*

**NY Sirloin Steak ~ 43.00 per entrée**

**8 oz. Filet Mignon ~ 48.95 per entrée**

*Gorgonzola Cream Sauce – Served on the side*

**10 oz. Prime Rib (Regular Cut) ~ 44.50 per entrée**

**16 oz. Prime Rib (King Cut) ~ 51.00 per entrée**

**2 Shrimp served with 10 oz. NY Sirloin ~ 52.50 per entrée**

**2 Shrimp served with 10 oz. Prime Rib ~ 52.50 per entrée**

**2 Shrimp served with 8 oz. Filet Mignon ~ 54.00 per entrée**

**2 Shrimp served with Chicken Francaise ~ 44.50 per entrée**

**2 Shrimp served with Chicken Marsala ~ 44.50 per entrée**

**CHOICE OF 1:**

Oven Roasted Red Bliss Potatoes

Red Bliss Mashed Potatoes

Lyonnais Potatoes (Thinly sliced, with Onions & Parmesan)

Oven Roasted Fingerling Potatoes

Baked Potato – Please add \$1.25 per person

**CHOICE OF 1:**

String Beans

String Beans Almondine

Glazed Carrots with Maple Honey Glaze

Steamed Carrots

Medley (Chef's Choice of Seasonal Vegetables)

\*Includes Ice Cream, Coffee & Tea

*\*Includes Bread & Butter, China, Silverware, & Glassware*

*\*Subject to 21% Administrative Fee & Applicable Taxes*



## *Family Style Menu*

\$34.00 per person

**CHOICE OF 1:**

Italian Wedding Soup

Minestrone

Traditional Tossed Salad

Classic Caesar Salad

*\*For Soup AND Salad, please add \$2.50 per person*

*\*Includes Bread & Butter, & Pasta Course*

**CHOICE OF 1:**

House Sauce

Marinara Sauce

Pink Vodka Sauce

**CHOICE OF 2:**

Lemon & Wine Baked Chicken

Roast Beef Au Jus with Mushrooms

Chicken Marsala (Mushroom & Marsala Wine Sauce)

Roasted Pork with Onions & Mushroom Gravy

Chicken Francaise (Lightly Egg-battered with Lemon Wine Sauce)

Stuffed Pork Florentine

**CHOICE OF 1:**

Oven Roasted Red Bliss Potatoes

Red Bliss Mashed Potatoes

Lyonnais Potatoes (Thinly sliced, with Onions & Parmesan)

Baked Potato – Please add \$1.25 per person

**CHOICE OF 1:**

Peas & Mushrooms

String Beans

String Beans Almondine

Glazed Carrots with Maple Honey Glaze

Steamed Carrots

Medley (Chef's Choice of Seasonal Vegetables)

*\*Includes Ice Cream, Coffee & Tea*

*\*Includes China, Silverware, & Glassware*

*\*All pricing is subject to 21% Administrative Fee & 8% Applicable Taxes.*





## *Station Buffet Menu*

\$38.50 PER PERSON

### **CHOICE OF 2 SALADS:**

Traditional Tossed Salad ~ Classic Caesar Salad ~ Italian Potato Salad ~ American Potato Salad  
Coleslaw ~ Italian Pasta Salad ~ Macaroni Salad (With Mayonnaise) ~ Potato Salad  
Orzo Pasta Salad ~ Tomato & Cucumber Salad ~ Fresh Fruit Salad ~ Caprese Salad

### **CARVING STATION**

***\*For parties of 50-100 pp, please select 2 choices. For parties over 100 pp, please select 3 choices.***

Turkey ~ Roast Beef ~ Ham ~ Roast Pork  
Prime Rib ~ ***\*Please add \$4.00 per person***  
Stuffed Pork Florentine ~ ***\*Please add \$2.25 per person***

### **PASTA STATION**

***\*For parties of 50-100 pp, please select 2 choices. For parties over 100 pp, please select 3 choices.***

Ziti ~ Rigatoni ~ Shells ~ Bow-tie  
**Sauces:** Meat ~ Marinara ~ Pink Vodka ~ Alfredo

**Upgraded Pasta Selections ~ *\*Please add .75 per person, per selection***  
Ravioli ~ Cavatelli ~ Tortellini ~ Gnocchi

### **CHOICE OF 1 STARCH ACCOMPANIMENT:**

Oven Roasted Red Bliss Potatoes  
Red Bliss Mashed Potatoes  
Traditional Mashed Potatoes  
Lyonnaise Potatoes (Pan-fried Potatoes and thinly Sliced Onions in Butter)  
Potatoes O'Brien (Pan-fried Potatoes with Bell Peppers & Onion)

### **CHOICE OF 1 VEGETABLE ACCOMPANIMENT:**

Corn ~ Peas ~ Green Beans ~ Vegetable Medley ~ Carrots ~ Peas & Carrots ~ Peas & Mushrooms

***\*Includes Bread & Butter, China, Silverware, & Glassware***

***\*Subject to 21% Administrative Fee & Applicable Taxes***