

## MEETINGS

### MEETING ROOM RENTAL

PONTIAC- \$500  
 WARWICK- \$300  
 PAWTUXET- \$300

### VISUAL NEEDS

Flat Screen Televisions are complementary in all meetings  
 LCD Projector & Screen- \$250  
 DVD Player- \$40  
 Extension Cord- \$5  
 Power Strip- \$5

### AUDIO NEEDS

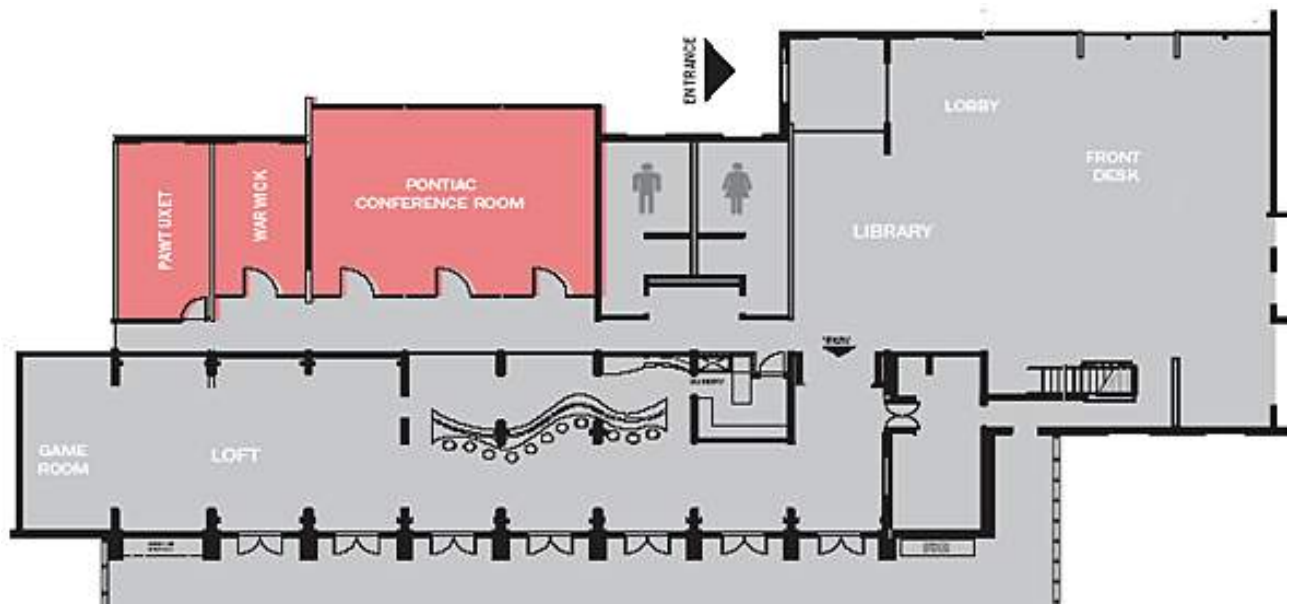
Polycom Speakerphone- \$75  
 Microphone and Sound System- \$150

### OTHER

Display Easel- \$15  
 Flip Chart with Markers- \$35  
 White Board- \$25

### MEETING ROOM CAPACITIES

	DIMENSIONS (w x L x h)	AREA (sq. ft.)	BOARDROOM	CLASSROOM	THEATER	BANQUET
PONTIAC	34'x26'x10'	950	24	46	70	55
WARWICK	24'x11'x10'	250	10	-	-	-
PAWTUXET	26'x11'x10'	300	14	-	-	10



## BREAKFAST

10 person minimum | less than 10 ppl, \$3 additional per person

### CONTINENTAL -

12 per person

Sliced Fruit

Breakfast Breads | Muffins | Danish | Bagels

Assorted Fruit Preserves | Cream Cheese | Whipped Butter

Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

### HEALTHY START

16 per person

Parfait: Yogurt | Fruit | Granola | Chocolate Chips

Sliced Fruit

Breakfast Breads | Muffins | Danish | Bagels

Assorted Fruit Preserves | Cream Cheese | Whipped Butter

Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

### MILLWORKER'S BREAKFAST

19 per person

Scrambled Eggs | Chives

Breakfast Potatoes | Roasted Red Pepper | Caramelized Onions

Apple Wood Smoked Bacon

Country Sausage

French Toast

Parfaits: Yogurt | Fruit | Granola

Sliced Fruit

Breakfast Breads | Muffins | Danish | Bagels

Assorted Fruit Preserves | Cream Cheese | Whipped Butter

Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas



## LUNCH BUFFET

10 person minimum | less than 10 ppl, \$3 additional per person | available between 11:30-1:30pm

### ENTREE SALAD

#### GARDEN SALAD

7 per person

Mixed Greens | Tomato | Cucumber | Carrots | Red Onion | NYLO Signature Balsamic Dressing

#### CASER SALAD

8 per person

Romaine Lettuce | Garlic Croutons | Asiago Cheese

#### SALAD ADD ON

6 per person

Chicken | Shrimp

### SANDWICHES

15 per person

Choice of Three

- Sliced Beef | Swiss on Baguette Bread
- Turkey Club | White or Wheat toast
- Italian Grinders
- Chicken Caesar Wrap
- Roasted Veggie Wrap
- Sliced Ham | Cheddar on Baguette Bread
- Tuna Salad on a Brioche Roll
- Chicken Salad on a Brioche Roll

SERVED WITH SANDWICH ACCOMPINEMENTS | PICKELS | CHIPS

### LUNCH ENTREE

23 per person

Choice of Two

- Chicken Breast with Marsala Sauce consisting of Mushrooms | Marsala Wine
- Chicken Breast with Piccata Sauce consisting of Capers | Lemon Butter
- Roast Pork Loin | Bacon Dijon Vinaigrette
- Penne Pasta Primavera (with a cream sauce or garlic and oil)
- Herb Crusted and Seared Salmon

SERVED WITH CHEF'S SELECTION OF STARCH OR VEGETABLES

SIDE SALAD- Available as an accompaniment of Sandwiches or Entree

#### GARDEN SALAD

5 per person

Mixed Greens | Tomato | Cucumber | Carrots | Red Onion | NYLO Signature Balsamic Dressing

#### CASER SALAD

6 per person

Romaine Lettuce | Garlic Croutons | Asiago Cheese

## SPECIALTY AND THEME BREAKS

Minimum of 15 People

### RECHARGE

12 per person

Granola Bars | Mixed Nuts | Chilled Whole Fruit

### JUST BE NAUGHTY

12 per person

Fun Size Candy Bars | Swedish Fish | Cookies | Brownies

### TAKE ME OUT TO THE BALLGAME

12 per person

Popcorn | Peanuts | Hot Pretzels

### ICE CREAM SOCIAL

12 per person

Ice Cream Bars | Ice Cream Cups | Italian Ices

### HEALTHY

14 per person

Parfait Yogurt | Fruit | Granola | Chocolate Chips  
Sliced Fruit

ALL BREAKS INCLUDE ASSORTMENT OF PEPSI BEVERAGES | WATER  
FRESHLY BREWED JIM'S ORGANIC BLEND REGULAR & DECAFFEINATED COFFEE | ASSORTED TEAS



## ALL DAY MEETING PACKAGE COLD LUNCHEON BUFFET

55 per person  
Minimum of 15 People

### CONTINENTAL BREAKFAST

Sliced Fruit | Breakfast Breads | Muffins | Danish | Bagels  
Assorted Fruit Preserves | Cream Cheese | Whipped Butter  
Orange Juice | Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

### MID-MORNING REFRESH

Assortment of Pepsi Beverages | Water  
Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

### NYLO DELI LUNCH BUFFET

#### **SALAD**

Mixed Greens | Tomato | Cucumber | Carrots | Red Onion  
Tossed With NYLO Signature Balsamic Dressing

#### **SANDWICHES**

##### Choice of Three

- Sliced Beef | Swiss on Baguette Bread
- Turkey Club | White or Wheat toast
- Italian Grinders
- Chicken Caesar Wrap
- Roasted Veggie Wrap
- Sliced Ham | Cheddar on Baguette Bread
- Tuna Salad on a Brioche Roll
- Chicken Salad on a Brioche Roll

SERVED WITH SANDWICH ACCOMPINEMENTS | PICKELS | CHIPS

#### **DESERT**

Selection of Fresh Baked pastries

#### **BEVERAGES**

Assorted Pepsi Brand Soft Drinks | Water  
Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

### AFTERNOON BREAK

Assortment of Pepsi Beverages | Water  
Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas  
Chocolate Chip Cookies | Oatmeal Cookies | Brownies

## ALL DAY MEETING PACKAGE HOT LUNCHEON BUFFET

65 per person  
Minimum of 20 People

### CONTINENTAL BREAKFAST

Sliced Fruit | Breakfast Breads | Muffins | Danish | Bagels  
Assorted Fruit Preserves | Cream Cheese | Whipped Butter  
Orange Juice | Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

### MID-MORNING REFRESH

Assortment of Pepsi Beverages | Water  
Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

### NYLO LUNCH BUFFET

#### **SALAD**

Mixed Greens | Tomato | Cucumber | Carrots | Red Onion  
Tossed With NYLO Signature Balsamic Dressing

#### **LUNCH ENTREE**

##### Choice of Two

- Chicken Breast with Marsala Sauce consisting of Mushrooms | Marsala Wine
- Chicken Breast with Piccata Sauce consisting of Capers | Lemon Butter
- Roast Pork Loin | Bacon Dijon Vinaigrette
- Penne Pasta Primavera (with a cream sauce or garlic and oil)
- Herb Crusted and Seared Salmon

SERVED WITH CHEF'S SELECTION OF STARCH OR VEGETABLES

#### **DESERT**

Selection of Fresh Baked pastries

#### **BEVERAGES**

Assorted Pepsi Brand Soft Drinks | Water  
Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

### AFTERNOON BREAK

Assortment of Pepsi Beverages | Water  
Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas  
Chocolate Chip Cookies | Oatmeal Cookies | Brownies

# NYLO HOTELS

## BANQUET MENU

When searching for a venue that reflects your individuality, look no further than the ultramodern NYLO/Warwick. Our unique indoor and outdoor facilities features the latest in hip, urban design.



## BREAKFAST

20 person minimum | less than 20 ppl, \$3 additional per person

### CONTINENTAL

12 per person

Sliced Fruit

Breakfast Breads | Muffins | Danish | Bagels

Assorted Fruit Preserves | Cream Cheese | Whipped Butter

Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

### HEALTHY START

16 per person

Parfait: Yogurt | Fruit | Granola | Chocolate Chips

Sliced Fruit

Breakfast Breads | Muffins | Danish | Bagels

Assorted Fruit Preserves | Cream Cheese | Whipped Butter

Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

### MILLWORKER'S BREAKFAST

19 per person

Scrambled Eggs | Chives

Breakfast Potatoes | Roasted Red Pepper | Caramelized Onions

Apple Wood Smoked Bacon

Country Sausage

French Toast

Parfaits: Yogurt | Fruit | Granola

Sliced Fruit

Breakfast Breads | Muffins | Danish | Bagels

Assorted Fruit Preserves | Cream Cheese | Whipped Butter

Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

### BRUNCH

30 per person

Sliced Fruit

Breakfast Breads | Muffins | Danish | Bagels

Assorted Fruit Preserves | Cream Cheese | Whipped Butter

Scrambled Eggs | Chives

Breakfast Potatoes | Roasted Red Pepper | Caramelized Onions

Apple Wood Smoked Bacon

Country Sausage

French Toast

Salad

Choice of Chicken Marsala or Chicken Piccata

Baked Penne Pasta

Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas

### Fresh Squeezed Orange or Grapefruit Juice

3 per person



## STATIONARY DISPLAYS

20 person minimum | Based on One Hour of Service

### CRUDITÉ

6 per person

Fresh Seasonal Vegetables | Assorted Dressings

### CHIPS, SALSA & GUACAMOLE

7 per person

Tortilla Chips Served | Homemade Tomato Salsa | Guacamole | Black Bean Grilled Corn Salsa | Charred Tomatillo Salsa

### HUMMUS

8 per person

Choice of Two

Traditional | Oven-Roasted Tomato | Lemon-Herb Hummus  
Served with Crispy Pita Chips | Assorted Vegetables | Spicy Olives

### FRESH FRUIT

9 per person

Watermelon | Cantaloupe | Honeydew | Strawberries | Grapes | Pineapple

### SPECIALTY CHEESE DISPLAY

12 per person

Local & Imported Cheese | French Bread Crostini | Crackers

### ITALIAN ANTIPASTO DISPLAY

16 per person

Italy Inspired Cheeses | Sliced Meats | Pickled Olives | Infused Olive Oils | Breads | Crostini

## PASSED HORS D'OEUVRES

20 person minimum | Based on One Hour of Service

### SILVER HORS D'OEUVRES

2.50 each

- Roasted Vegetable Stuffed Mushrooms
- Roasted Garlic Tomato Bruschetta
- Spinach | Parmesan | Smoked Gouda Crostini
- Pinwheel Calzones- Spinach & Cheese or Ham & Cheese
- Mini Rice Balls
- Caprese Skewer
- Tortellini Skewer
- Mini Potato Croquettes
- Sausage and Rabe Eggroll

### GOLD HORS D'OEUVRES

2.75 each

- Fried Potato | Vermont Cheddar Dumplings | Sour Cream
- Mini Crab Cakes | Lemon Pepper Aioli
- Pancetta Wrapped Peaches with aged Balsamic Vinegar
- Vegetable Egg Rolls
- Pesto Chicken Skewer
- Teriyaki Glazed Chicken Satay
- Pecan Toast | Brie | Braised Apples
- Prosciutto Wrapped Breadsticks

### PLATINUM HORS D'OEUVRES

3.00 each

- Steak Crostini topped with Béarnaise
- Shrimp Bisque Spoons
- Spicy Ahi Tuna Tartare Filled Philo Shells
- Smoked Salmon | Caper Relish |Cucumber Canapés | Chive Cream Cheese
- Beef Sashimi | Spray Dipping Sauce
- Shrimp Cocktail
- Fig Goat Cheese and Prosciutto Crostini
- Prosciutto Wrapped Pear with Truffle Honey
- Speck (Smoked Mountain Cured Prosciutto) Wrapped Asparagus

## STARTERS

### SLIDERS

12 each (3 pieces per order)

Choice of Two

- Cheddar Burgers | Caramelized Onions
- Grilled Chicken
- BBQ Chicken | Pickled Jalapeños | Fried Onions
- Veggie Burger | Hummus | Roasted Red Peppers
- Pulled Pork | Coleslaw

### FLAT BREAD PIZZA

12 per pizza

Choice of Two

- BBQ Chicken | Red Onion | Gouda Cheese
- Buffalo Chicken | Hot Sauce | Blue Cheese
- Pesto | Sundried Tomatoes | Mozzarella
- Marinara | Cheese

### CHICKEN WINGS

14 per dozen

Choice of Two

- Buffalo | Blue Cheese Dipping Dressing
- BBQ | Ranch Dipping Dressing
- Garlic Parmesan
- Sweet Asian Chile Sesame

## BUFFET SOUPS

**CHICKEN SOUP**

5 per person

**VEGETABLE MINESTRONE**

5 per person

**RHODE ISLAND CLAM CHOWDER**

6 per person

**LOBSTER BISQUE**

9 per person

## BUFFET SALADS

**GARDEN SALAD**

7 per person

Fresh Mesclun Greens | Tomatoes | Cucumbers | Carrots | Red Onion

**PASTA SALAD**

8 per person

Bowtie Pasta | Roasted Red Peppers | Olives | Red Onion | Asparagus | Feta Cheese | Zinfandel Vinaigrette

**FARRO SALAD**

8 per person

Farro Roasted Plum Tomatoes | Grilled Asparagus | Carrots | Green Onions | Asian Vinaigrette

**CAESAR SALAD**

8 per person

Romaine Lettuce | Garlic Croutons | Asiago Cheese

**SANTA FE SALAD**

8 per person

Assorted Lettuce | Black Beans | Corn | Tortilla Strips | Cilantro Dressing

**CAPRESE SALAD**

10 per person

Tomato | Basil | Mozzarella Cheese | Balsamic Vinaigrette

## BUFFET

20 person minimum | less than 20 ppl, \$3 additional per person

### CHICKEN SALTIMBOCCA

24 per person

Sautéed Chicken Breast | Incrusted with Sage Prosciutto | Mushroom Wine Sauce

### CHICKEN

24 per person

Slow Braised Chicken | Wine Sauce | Mushrooms | Pork Belly | Mirepoix of Vegetables

### PIN WHEELED PORK LOIN

24 per person

Pin Wheeled with Spinach | Roasted Peppers | Garlic | Herbs | Wrapped in Bacon then Roasted

### SEARED SALMON

24 per person

Seared Salmon | Fresh Herbs | Lemon

### BAKED STUFFED COD

24 per person

Stuffed with Crab Meat Stuffing | Finished with a Fresh Thyme | Shallot Beurre Blanc

### STUFFED PORK TENDERLOIN

24 per person

Stuffed with Fig | Pine Nuts | Arugula | Aged Cheddar

### TENDERLOIN MEDALLIONS

26 per person

Tenderloin Steak Medallions Finished Au Jus

ALL BUFFET ITEMS ARE ACCOMPANIED BY THE CHEF'S CHOICE OF STARCH & VEGETABLE

## PASTA BUFFET

### CHEF'S CHOICE OF PASTA

16 per person

Choice of One

Tomato Sauce | Creamy Pesto Sauce | Pink Vodka Sauce | Primavera

#### ADD ON

2 per person

Cheese Tortellini

4 per person

Choice of Chicken or Shrimp

### MACARONI & CHEESE

17 per person

Traditional Mac & Cheese

#### ADD ON

2 per person

Choice of Bacon or White Cheddar Cheese

4 per person

Choice of Chicken or Shrimp

SERVED WITH FRESHLY GRATED PARMESAN | CRUSHED RED PEPPER FLAKES | DINNER ROLLS

## PASTA STATION

2 hour Station | \$100 Attendant Charge

20 per person

### PASTA

Choice of Two

Penne | Rigatoni | Tortellini | Cheese Ravioli | Meat Ravioli

### SAUCES

Choice of Two

Pesto | Marinara | Oil and Garlic | Alfredo | Pink Vodka

#### ADD ON

3 per person

Bolognese

### ACCOMPANIMENTS

Onion | Mushroom | Roasted Peppers | Broccoli | Zucchini | Tomatoes | Eggplant

### PROTEINS

Chicken | Bacon | Shrimp

SERVED WITH FRESHLY GRATED PARMESAN | CRUSHED RED PEPPER FLAKES | DINNER ROLLS

## CARVING STATION

Stations are priced for 2 Hours  
Attendant Fee of \$100 per Carving Station Will Be Applied

**PEPPERED ROASTED TENDERLOIN OF BEEF WITH PORT WINE  
HYME REDUCTION AND HORSERADISH CREAM**

350 each  
(Serves Approximately 25 People)

**MAPLE GLAZED VIRGINIA HAM WITH SPICED BOURBON SAUCE**

265 each  
(Serves Approximately 30 People)

**WHOLE ROASTED PORK TENDERLOIN WITH HOMEMADE ROASTED APPLESAUCE**

250 each  
(Serves Approximately 25 People)

**LEG OF LAMB**

275 each  
(Serves Approximately 25 People)

**ROAST TURKEY BREAST**

250 each  
(Serves Approximately 30 People)

ALL CARVING STATIONS ARE SERVED WITH ASSORTED DINNER ROLLS

## DESSERTS

**5 per piece**

Chocolate with Chocolate Frosting  
Yellow with Vanilla Frosting  
Marble with Whipped Cream  
Blueberry Pie  
Apple Pie  
Chocolate Custard Pie  
Custard Pie  
Cream puffs  
Eclairs  
Zeppola's

**4 per piece**

Apple Danish  
Blueberry Danish  
Raspberry Danish  
Almond Danish  
Lemon Danish  
Cheese Danish

**3 per piece**

Lemon Squares  
Cinnamon Twists  
Apple Turnovers  
Blueberry turnovers  
Brownies  
Chocolate Chip Cookies  
Oatmeal Cookies  
Sugar Cookies

**3 per person**

Freshly Brewed Jim's Organic Blend Regular & Decaffeinated Coffee | Assorted Teas