

BISTRO 401-751-3630
Monday through Friday
11:30 am to 1:00 am
Saturday and Sunday
5:00 pm to 1:00 am



EVERYMAN
A RHODE ISLAND BISTRO
ART MUSIC FOOD SPIRITS

CATERING 401-626-5138
Monday through Friday
9:00 am to 4:00 pm
EverymanCatering@cox.net
Menus@EVERYMANRI.com

Located at the American Locomotive Works 311 Iron Horse Way Providence RI 02908
555 Valley Street in your GPS or mapping program will bring you to ALCO and EVERYMAN
www.EVERYMANRI.com **Plenty of FREE Parking** email: EVERYMAN@cox.net

ON-SITE CATERING

Business Meetings and Luncheons



Special Occasions and Celebrations

HOT DISHES

Each serves up to twelve people

QUICHE (*serves 6-8*) \$20.00

Quiche Lorraine or Broccoli and Cheddar

Ask us about other options!

PENNE MARINARA \$25.00

Pasta and traditional Italian red sauce

EGGPLANT PARMESAN \$30.00

Baked and layered with cheese and red sauce

LASAGNA \$30.00

Traditional recipe with meat sauce and cheeses

Ask us about a vegetarian option!

PASTA PRIMAVERA \$30.00

Made with fresh seasonal vegetables

BAKED PENNE \$30.00

Baked with cheese and red sauce

CHICKEN

Priced per person, minimum of eight people

CHICKEN FRANCAISE \$4.50 pp

Sautéed breast of chicken in a light egg batter

with white wine, lemon and butter

CHICKEN MARSALA \$4.50 pp

Sautéed breast of chicken in a marsala

wine sauce with sliced mushrooms

CHICKEN CACCIATORE \$4.50 pp
*Boneless chicken breast simmered in a spicy plum
tomato sauce with peppers, onions and mushrooms*

CHICKEN FLORENTINE \$4.50 pp
*Breast of chicken, rolled and stuffed with sautéed
spinach and onions, with a supreme sauce*

BAKED STUFFED CHICKEN \$4.95 pp
*Boneless breast of chicken stuffed with spinach
and rice, or apple and sausage, with chicken gravy*

HALF ROASTED CHICKEN \$4.50 pp
*A plump roasted chicken, split, seasoned
and slow roasted to a crispy brown*

MEAT

Priced per person, minimum of eight people

BEEF BURGUNDY \$4.95 pp
*Slow cooked pieces of sirloin in a rich
red wine demi gravy*

YANKEE POT ROAST \$4.95 pp
*Roast Beef slowly simmered in the traditional
manner, served with jardinière sauce*

BEEF STROGANOFF \$4.95 pp
Slow cooked sirloin pieces in a classic sour cream sauce

ROAST PORK \$4.95 pp
*Slow roasted center cut pork loin, served with
apple and sausage stuffing, and pork gravy*

FISH

Priced per person, minimum of eight people

BAKED LOCAL WHITE FISH \$4.50 pp
*Cod or Haddock, baked in a white wine and
lemon butter, topped with crumbs*

BAKED TILAPIA CASINO \$4.50 pp
Farm raised Tilapia baked in Casino butter

CRAB CAKES \$4.95 each
*Pan fried cakes of lump crab meat, served
with a shrimp bisque (minimum of 12)*

SALADS

GARDEN SALAD	\$2.25 pp
CAESAR SALAD	\$2.25 pp
EAST COAST SPINACH SALAD	\$2.25 pp
<i>With crumbled Gorgonzola cheese, apples, walnuts, crunchy bacon and savory dressing</i>	

SIDES

POTATO SALAD	\$1.50 pp
PASTA SALAD	\$1.50 pp
COLESLAW	\$1.50 pp
RICE PILAF	\$1.50 pp

BEVERAGES

ASSORTED SODAS	\$2.00 pp
BOTTLED WATER	\$2.00 pp
ASSORTED JUICES	\$2.50 pp
SPARKLING WATER	\$2.50 pp

DESSERTS

FRESH BAKED DESSERTS	\$1.50 pp
----------------------	-----------

*Assorted Delicious Traditional Cookies --
Chocolate Chip, Peanut Butter, Chocolate
Raisin Oatmeal Walnut, etc. -- and
Brownies and Blondies*

FRESH FRUIT	Market Price
<i>Let us price a Display or Platter for you</i>	

SANDWICH PLATTERS

Sandwich Platters are a great choice for any occasion, whether a business luncheon, small meeting or an office party!

We will be happy to make suggestions or work with you to create a special menu based on your needs and ideas.

\$6.95 per person
(Minimum of 10)

Choose from... Roast Turkey, Baked Ham, Roast Beef, Capicola, Genoa Salami, Tuna Salad, Egg Salad (Classic or Spicy), Chicken Salad (Classic or Spicy), Roasted Seasonal Vegetables and Greens, Eggplant Parmesan, Tomato, Mozzarella, House Pesto and Greens

Add cheese... American, Cheddar, Provolone, Swiss, Mozzarella .50 per person

Served with a bag of chips, and lettuce and fresh tomato on your choice of bread... White, Wheat, Rye, Bulky, Assorted Rolls and Wraps

Choose from Sides, Beverages and Desserts (above) to complete your menu!

BUSINESS BOX LUNCHES

Our Business Box Lunches are another great option, and can be as simple as a sandwich, a bag of chips, and a drink, or as specialized as you wish! Add a selection from our tasty house-made side dishes, or a freshly baked dessert item (above) to create the perfect meal for your next working lunch meeting -- starting at \$7.95 each -- individually labeled and delivered to your workplace (minimum of 8 orders, please).

BASIC \$7.95 pp

Choice of sandwich, a bag of chips, and a soda or bottled water

CORPORATE \$8.95 pp

Add a dessert to the Basic Lunch

EXECUTIVE \$9.95 pp

Add a side dish to the Corporate Lunch

We can even organize a regular weekly delivery for your regular weekly lunch meeting! While 72 hours (3 days) notice is ideal, we can usually accommodate requests up to 24 hours before. Box Lunches are also a great choice for outdoor parties and group events!

All items are subject to 8% RI Sales and Meals tax and delivery charges.

BISTRO 401-751-3630
Monday through Friday
11:30 am to 1:00 am
Saturday and Sunday
5:00 pm to 1:00 am



EVERYMAN
A RHODE ISLAND BISTRO
ART MUSIC FOOD SPIRITS

CATERING 401-626-5138
Monday through Friday
9:00 am to 4:00 pm
EverymanCatering@cox.net
Menus @EVERYMANRI.com

Located at the American Locomotive Works 311 Iron Horse Way Providence RI 02908
555 Valley Street in your GPS or mapping program will bring you to ALCO and EVERYMAN
www.EVERYMANRI.com **Plenty of FREE Parking** email: EVERYMAN@cox.net

AFTER FUNERAL RECEPTION MENU

BREAKFAST BUFFET \$9.95 per person

Choice of:

Scrambled Eggs or Assorted Fresh Baked Quiche
Bacon, Sliced Baked Ham or Sausage
Lyonnaisse Potatoes and Fresh Fruit Display
Served with Coffee and Tea

Additional Breakfast Items: French Toast, Pancakes, Bagels, Assorted
Muffins, Miniature Breakfast Pastries

~~~~~  
**BRUNCH BUFFET** \$12.95 per person

*Choice of:*

Scrambled Eggs or Assorted Fresh Baked Quiche  
Bacon, Sliced Baked Ham or Sausage  
Chicken Marsala or Chicken Francaise  
Fresh Fruit Display and Lyonnaisse Potatoes or Penne Marinara  
Served with a Tossed Garden Salad, Rolls and Butter, and Coffee

*Additional Brunch Items:* Any of the Additional Breakfast Items (above), Rice Pilaf,  
Roasted Seasonal Vegetables, Cold Cut Platter with Assorted Breads

~~~~~  
LUNCH BUFFET \$14.95 per person

Choice of:

Garden Salad or Caesar Salad
Chicken Marsala or Chicken Francaise
Penne Marinara or Pasta Primavera or Stuffed Shells with Red Sauce
Roasted Seasonal Vegetables and Lyonnaisse Potatoes or Rice Pilaf
Served with Rolls and Butter, and Coffee

Additional Lunch Items: Cold Cut Platter with Assorted Breads, Antipasto Station,
Fresh Fruit Display or Platter, Beef Burgundy, Baked Local White Fish

~~~~~  
A Full Bar is available for all functions in the private Berliet Room, adjacent to the Bistro.  
We are able to accommodate up to sixty-five guests for seated buffets. Please ask us about  
any special food requests; we will do our best to accommodate them.

*(8% RI Sales and Meals Tax and 20% Gratuity applicable on all items.)*

BISTRO 401-751-3630  
Monday through Friday  
11:30 am to 1:00 am  
Saturday and Sunday  
5:00 pm to 1:00 am



**EVERYMAN**  
A RHODE ISLAND BISTRO  
ART MUSIC FOOD SPIRITS

CATERING 401-626-5138  
Monday through Friday  
9:00 am to 4:00 pm  
EverymanCatering@cox.net  
Menus@EVERYMANRI.com

Located at the American Locomotive Works 311 Iron Horse Way Providence RI 02908  
555 Valley Street in your GPS or mapping program will bring you to ALCO and EVERYMAN  
www.EVERYMANRI.com **Plenty of FREE Parking** email: EVERYMAN@cox.net

## EVENT CATERING

Available for your  
Special Events and Private Parties



Both within the Restaurant and in  
the ALCO Berliet Function Room

### HORS D'OEUVRES

SHRIMP COCKTAIL

CLAMS CASINO

STUFFED MUSHROOMS

*With spinach or sausage stuffing*

SCALLOPS IN BACON

MINI SPANIKOPITA

PIGS IN A BLANKET

*Mini franks in puff pastry*

ASPARAGUS

*Wrapped in phyllo dough with  
Asiago cheese*

CHICKEN WINGS

*BBQ- Buffalo- Plain-  
Tangy banana peppers and herbs*

ASSORTED GRILLED PIZZAS

*Meat- Vegetarian- Vegan*

MINI QUICHE

*Lorraine and Vegetarian choices*

SPICY BEEF SATAY

LEMON CHICKEN SKEWERS

## BRUSCHETTA

*Fresh mozzarella, diced tomatoes and basil  
Herbed goat cheese with caramelized onions*

## RAW BAR

SHRIMP, LITLNECKS AND  
LOCAL OYSTERS  
*With Cocktail Sauce*

## STATIONARY DISPLAYS

FRESH SEASONAL FRUIT  
*Display or platter*

CRUDITE PLATTER  
*Fresh vegetables and dips*

ASSORTED CHEESES AND CRACKERS

ANTIPASTO PLATTER  
*Assorted Italian meats, cheeses and  
vegetables on a bed of greens*

## SALADS

GARDEN SALAD

CAESAR SALAD

EAST COAST SPINACH SALAD  
*With crumbled Gorgonzola cheese, apples,  
walnuts, crunchy bacon and savory dressing*

LEAH'S ORIENTAL SALAD  
*Fresh greens, bean sprouts, scallions, cucumbers, chow  
mein noodles, oriental dressing and sesame seeds*

## CARVING STATIONS

ROAST TENDERLOIN

BAKED HAM

ROAST TURKEY

ROAST PORK

*Your selection(s) will include selected sauces,  
assorted rolls and breads*

## MEAT

### BEEF BURGUNDY

*Slow cooked pieces of sirloin in a rich  
red wine demi gravy*

### BEEF STROGANOFF

*Sirloin pieces slow cooked in a traditional  
sour cream sauce*

### ROAST PORK

*Slow roasted center cut pork loin, with apple and  
sausage stuffing, and pork gravy*

### YANKEE POT ROAST

*Roast Beef slowly simmered in the traditional  
manner, with jardinière sauce*

## FISH

### BAKED LOCAL WHITE FISH

*Cod or Haddock, baked in a white wine and  
lemon butter, topped with crumbs*

### BAKED TILAPIA CASINO

*Farm raised Tilapia baked in Casino butter*

### CRAB CAKES

*Pan fried cakes of lump crab meat, served  
with a shrimp bisque*

### STUFFED FILET OF SOLE

*With seafood stuffing in a shrimp bisque*

## CHICKEN

### CHICKEN FRANCAISE

*Sautéed breast of chicken in a light egg batter with  
white wine, lemon and butter*

### CHICKEN MARSALA

*Sautéed breast of chicken in a marsala  
wine sauce with sliced mushrooms*

### CHICKEN CACCIATORE

*Boneless chicken breast simmered in a spicy plum tomato  
sauce with peppers, onions and mushrooms*

### CHICKEN FLORENTINE

*Breast of chicken, stuffed with sautéed spinach  
and onions, in a supreme sauce*

## BAKED STUFFED CHICKEN

*Boneless breast of chicken stuffed with either spinach and rice, or apple and sausage, with chicken gravy*

## HALF ROASTED CHICKEN

*A plump roasted chicken, split, seasoned and slow roasted to a crispy brown*

## PASTA

### PENNE MARINARA

*Pasta and traditional Italian red sauce*

### BAKED LASAGNA

*Classic recipe with meat sauce and cheeses  
Ask about a Vegetarian option!*

### EGGPLANT PARMESAN

*Layered and baked with cheese and red sauce*

### PASTA PRIMAVERA

*Made with fresh seasonal vegetables*

### BAKED PENNE

*Baked with cheese and red sauce  
Ask about optional additions!*

## SIDE DISHES

### RICE PILAF

### OVEN ROASTED POTATOES

### LYONNAISE POTATOES

### ROASTED SEASONAL VEGETABLES

*Tossed with fresh herbs and spices*

### TWICE BAKED POTATOES