

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, LITTLENECKS 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