



ISLAND TIME
CATERING CO.

KICK BACK, RELAX, & GET ON ISLAND TIME!

We're raising the bar on catering with a menu built around real food, clean ingredients, and a great time. No seed oils, no shortcuts.

From Taco Bars & BBQ buffets to box meals & party platters. When it's time to feed a crowd with fresh, fun, casual fare...we've got you covered!



Contact our catering team for guidance & suggestions, for the perfect menu and service for your event! or visit our website for easy online ordering.

ISLANDTIMECATERING.COM
LETSEAT@ISLANDTIMECATERING.COM | OFFICE: 401-430-5845





From small bites to get the party started to perfectly crafted packages to a-la-carte platters for custom buffets

A: Apps & Small Bites

B: Packages:

- Taco Bars
- Island Style Buffets
- Southern BBQ Buffets

C: Platters & A-La-Carte

D: Boxed Meals

E: Party Supplies & Services

F: Bar & Beverage

ABOUT OUR FOOD

PROTEINS:

Our beef is grass fed & finished, sourced locally from Slate Hill Farm or Niman Ranch, both committed to sustainable, humane practices. All pork is organic and Certified Humane from Du Breton, and our poultry is organic & pasture-raised for the best flavor and integrity.

THE FLAVOR:

Our sauces, marinades, and rubs are made from scratch with clean ingredients and bold flavor.



We're here to raise the bar on casual catering - eliminating seed oils, enriched grains, corn syrup, and artificial junk. Every sauce, rub, and side is made from scratch using real ingredients and clean cooking fats like tallow, avocado, olive, and coconut oils. Food as it should be.

GRILLIN' WITH AVOCADO OIL | BAKIN' WITH COCONUT OIL | BLENDIN' WITH OLIVE OIL | FRYIN' WITH TALLOW



INTERESTED IN TRYING OUR FOOD?

Visit our restaurant, The Food Shack, in Middletown, RI for tacos, bbq, bowls, and street eats! Our full menu is made with the same clean ingredients and no-junk standards.

401FoodShack.com | @401FoodShack

A

APPETIZERS & SMALL BITES

Get the party started with these flavorful bites!

SMOKED HAWAIIAN MEATBALLS

\$ 26 / doz.

Hawaiian pineapple glazed smoked meatballs

SMOKED CHICKEN WINGS

\$ 27 / doz.

pineapple chili smoked chicken wings

BUILD YOUR OWN SLIDERS

\$ 60 / doz

slider rolls, bbq pulled pork, & grilled pineapple

STREET CORN NACHOS

tallow chips with street corn salad

(12-15 servings) \$ 45 Sm

(25-30 servings) \$ 70 Md

CHIPS WITH GUAC & PICO

tallow chips with
housemade guac and fresh pico

(15-20 servings) \$ 75 Sm

(25-30 servings) \$ 110 Md



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Please notify us of any allergies at the time of placing the order.

BUFFET PACKAGES

Meticulously crafted packages for epic feasts & all types of events.
Minimum party size of 15. check out our a-la-carte menu for options!

All packages include serving utensils and to-go boxes for your guests to take any leftovers home. (chaffing sets, plates, and flatware are not included)



TACO BARS



Includes everything you need to mix, match and create your own tacos, nachos, and taco salads!

All taco bars include: our house tortilla chips*, flour tortillas, black beans*, steamed rice*, & house salad* with ginger dressing*.

Corn tortilla chips are fried in beef tallow

BASIC

\$ 19 /pp

Proteins:

Pick two

Fixin's & Toppings:

Pico de Gallo*
Sour Cream
Cheddar Jack Cheese
Coleslaw

FIESTA FIX

\$ 23 /pp

Proteins:

Pick two

Fixin's & Toppings:

Pico de Gallo*
Sour Cream
Cheddar Jack Cheese
Grilled Pineapple*
Coleslaw
Street Corn Salad
Pickled red onion*

CROWD PLEASER

\$ 32 /pp

Proteins:

Choose three

Fixin's & Toppings:

Pico de Gallo*
Sour Cream
Cheddar Jack Cheese
Grilled Pineapple*
Coleslaw
Pickled Fruit Salsa*
Pickled Red Onion*
Street Corn Salad

THE WORKS

\$ 42 /pp

Proteins:

Choose four

Fixin's & Toppings:

Pico de Gallo*
Sour Cream
Cheddar Jack Cheese
Coleslaw
Grilled Pineapple*
Pickled Fruit Salsa*
Pickled Red Onion*
White Sauce
Fresh Homemade Guac*
Street Corn Salad

Sweets:

Assorted fresh baked cookies

PROTEINS

Kalua Pulled Pork*

Grass Fed Beef
Brisket* + 4

Grilled Shrimp*

Ginger Beef* + 2.25

Grilled Tofu*

Grilled Chicken*

*gluten free. Ingredients do not contain gluten. Our facility is not a gluten free facility and trace elements may still be present. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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ISLAND STYLE BUFFETS



*Our Signature Island buffets have been a Rhode Island favorite for over a decade!
Additional proteins, sides, & desserts available a la carte.*

BACKYARD BUFFET \$ 20 /pp

Proteins:

Pick 2

Sauce:

Pick 2

Sides:

House Salad*

Ginger Dressing*

Sticky White Rice*

BEACH BUFFET \$ 28 /pp

Proteins:

Pick 3

Sauce:

Pick 2

Sides:

House Salad*

Ginger Dressing*

Sticky White Rice*

Brown Rice*

Street Corn Salad

Seasonal Grilled Veggies*

SAUCE



TERIYAKI

BARBECUE*

SWEET CHILI*

THE ISLAND BUFFET \$ 45 /pp

Apps:

Hawaiian Meatballs

Smoked Pineapple Chili Wings*

Proteins:

Pick 4

Sauce:

All 3

Sides:

House Salad*

Ginger Dressing*

Sticky White Rice*

Brown Rice*

Street Corn Salad

Seasonal Grilled Veggies*

Sweet Treats:

Fresh Baked Chocolate

Chip & Oatmeal Raisin Cookies

PROTEINS

Kalua Pulled Pork*

Grilled Shrimp*

Grilled Tofu*

Shoyu Chicken

Citrus Mesquite
Chicken Quarters*

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SOUTHERN BBQ BUFFETS

Our BBQ packages are carefully crafted to provide you and your guests a simple way to order a variety of our smoked meats, homemade sauces, house sides and desserts.

COOKOUT KIT \$22 /PP

Meats: Citrus Mesquite Chicken*
Kalua Pulled Pork*

Sauces: Pick 1

Sides: coleslaw
pickle bar
cornbread
house honey butter*
burnt end baked beans*

PITMASTERS PICK \$58 /PP

Bites: Pineapple Chili Wings*
or Smoked Hawaiian Meatballs

Meats: Citrus Mesquite Chicken*
Kalua Pulled Pork*
Grass Fed Beef Brisket*
St. Louis Pork Ribs*

Sauces: All 3

Sides: coleslaw
pickle bar*
cornbread
burnt end baked beans*
mac & cheese
house honey butter*
slider rolls

Desserts: Freshly baked cookies

SMOKE STACK \$40 /PP

Meats: Citrus Mesquite Chicken*
Kalua Pulled Pork*
Grass Fed Beef Brisket*

Sauces: Pick 2

Sides: coleslaw
pickle bar*
cornbread
burnt end baked beans*
mac & cheese
house honey butter*
slider rolls

Desserts: Freshly baked cookies

PROTEINS

We're smoking exclusively top shelf meats from farms committed to regenerative, sustainable, and humane farming practices: grass fed & finished beef, organic pork, and pasture raised poultry!

The worlds best BBQ starts at the farms, and is smoked right here.

SAUCE

ORIGINAL BBQ*

DIJON*

CAROLINA*



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A-LA-CARTE

Build your own custom buffet or add selections to any of our packages!

HOT SIDES

QUART (8-12 SERVINGS)

HALF TRAY (15-20 SERVINGS)

TRAY (35-40 SERVINGS)

WHITE OR BROWN RICE*	\$8	\$25	\$45
SEASONED SAUTÉED VEGETABLES*	\$18	\$65	\$85
FOOD SHACK BLACK BEANS*	\$15	\$55	\$85
AWARD WINNING MAC & CHEESE	\$20	\$55	
BURNT END BAKED BEANS*	\$20	\$95	\$150
FRESH GRILLED PINEAPPLE*	\$20 / dozen		

COLD SIDES

SMALL (36 OZ BOWL)

MEDIUM (50 OZ BOWL)

LARGE (80 OZ BOWL)

STREET CORN SALAD	\$25	\$35	\$55
COLESLAW	\$20	\$32	\$50
PICO DE GALLO*	\$20	\$30	\$45
HOUSE GUACAMOLE*	\$30	\$45	\$70
HOUSE SALAD*	--	\$50 / HALF TRAY	\$80 / tray
W. GINGER DRESSING*			

PINT

QUART

1.5 QUART

HOUSE PICKLES*	\$10	\$19	\$28
PICKLED RED ONION*	\$12	\$21	\$30
PICKLED FRUIT SALSA*	\$18	\$38	\$50

ADD-ONS & EXTRAS

TALLOW CHIPS*	\$25 / 160 oz bowl	\$35 / 320 oz bowl
HOUSE HONEY BUTTER*	\$13 / half pint	\$25 / pint
CAST IRON CORNBREAD	\$35 / dozen	
SLIDER ROLLS	\$8 / dozen	

DESSERT

HOMEMADE KEY LIME PIE	\$45 (8-10 servings)
CHOCOLATE "DIRT" PUDDING	\$25 (10 - 15 servings)
VANILLA "SAND" PUDDING	\$25 (10 - 15 servings)
FRESHLY BAKED COOKIES	\$3/each
CHOCOLATE CHIP OR OATMEAL RAISIN	

Proteins, sauce,
& beverage on
the next page!



A-LA-CARTE



PROTEINS

2 lb minimum

St. Louis Ribs*	\$ 38 / rack
Kalua Pulled Pork*	\$ 17 / pound
Grass Fed Beef Brisket* Chopped or Sliced	\$ 36 / pound
Grilled Shrimp*	\$ 19 / pound
Ginger Beef*	\$ 22 / pound
Grilled Tofu*	\$ 9 / pound
Citrus Mesquite Chicken Qtr*	\$ 6 / each
Shoyu Chicken	\$ 13 / pound
Smoked Pineapple Chili Wings*	\$ 27 / dozen
Smoked Hawaiian Meatballs	\$ 26 / dozen

We recommend about 1/3 lb per person for sandwiches
or 1/2 lb per person for a meal.

SAUCE

TERIYAKI
SWEET CHILI*
ORIGINAL BBQ*
CAROLINA*
DIJON BBQ*
WHITE SAUCE
AVOCADO AIOLI

½ PINT \$4.5
PINT \$8

We recommend
~1 pint per 8 - 10 people



BEVERAGE

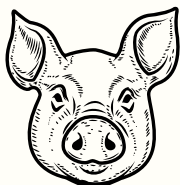
STOKE WATER	\$ 3/each
ASSORTED SPINDRIFT	\$ 3.65/each
ASSORTED GRANNY SQUIBB ICED TEA	\$ 5.50/each
ASSORTED DELS LEMONADE	\$ 5.50/each

CHECK OUT OUR BAR & BEVERAGE MENU FOR FULL SERVICE BARTENDING OPTIONS!

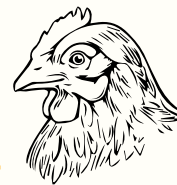


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BOXED MEALS



Pre-order boxed meals for the office, sports team outing, or for your crew! (includes rolled cutlery)

Minimum order 10 meals, please allow a minimum of 48 hours notice.

For orders smaller than 10, we recommend ordering directly from our restaurant, The Food Shack.

BURRITOS

Wrapped in a large flour tortilla and comes with tallow chips and white sauce.

BRISKET: \$ 18

GRASS FED BEEF BRISKET, CHEDDAR JACK CHEESE, WHITE RICE, & FRIED PLANTAINS

GRILLED CHICKEN: \$ 16

GRILLED CHICKEN, WHITE RICE, BLACK BEANS, CHEDDAR JACK CHEESE, & AVOCADO AIOLI

PULLED PORK: \$ 16

KALUA PULLED PORK, CHEDDAR JACK CHEESE, BLACK BEANS, & WHITE RICE

AVO BEAN: \$ 12

BLACK BEANS, WHITE RICE, CHEDDAR JACK CHEESE, & GUAC.

SALADS

Made with mixed greens and served with house made dressing.

KICKIN' SESAME CHICKEN: \$ 17

GRILLED SWEET CHILI CHICKEN, CUCUMBER, TOMATO, CHIA & FLAX SEEDS, SESAME SLAW, SHREDDED CARROTS, AND GINGER DRESSING

RHODY SALAD: \$ 16

GRILLED CHICKEN, CUCUMBER, PICO DE GALLO, GRILLED PINEAPPLE, & GINGER DRESSING



BBQ PLATES

Includes: cornbread, honey butter, burnt end beans, and BBQ sauce.

GRASS FED BEEF BRISKET \$ 21

KALUA PULLED PORK \$ 15

GRILLED MESQUITE CHICKEN \$ 17

BOWLS

Includes white rice, protein, black beans, fried plantains, pickled onion, and sauce.

TERIYAKI CHICKEN \$ 11

BBQ PULLED PORK \$ 11

SWEET CHILI SHRIMP \$ 12

Water: \$ 3 | Spindrift \$ 3.65 | Lemonade \$ 5.50 | Freshly Baked Cookie \$ 3

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SUPPLIES & SERVICES

Our goal is to deliver the best possible food for your event and provide an unsurpassed level of service for you and your guests, a 6% gratuity is included on all catering orders.
All orders are subject to a 3% finance fee.

BUFFET SUPPLIES



Chaffing sets include: chrome wire racks, steam pans, and warming fuel to keep your food hot.

COMPOSTABLE PLATES & FLATWARE	\$ 3 PER PERSON
CHAFFING SET	\$ 22 EACH
SERVING UTENSILS (INCLUDED IN PACKAGES)	\$ 30
TO-GO BOXES	COMPLIMENTARY UPON REQUEST

PICKUP & DROP OFF

\$400 minimum for drop off orders.
We utilize a 3rd party courier service for drop offs,
contact us for instructions to self-schedule your delivery.

PICKUP	FREE
DELIVERY	\$ 30
OFF AQUIDNECK ISLAND UP TO 10 MILES	+ \$ 15
11-20 MILES	+ \$ 45
21-30 MILES	+ \$ 70
CONTACT OUR TEAM FOR DELIVERIES BEYOND 30 MILES	
PROFESSIONAL SET UP W. DROP OFF	+ \$ 50

ON- SITE STAFF

Hire our team to maintain and manage your buffet.
Staffed events include set up & breakdown.
minimum 2 hour service.

STAFFED EVENT BASE RATE	\$125
+ STAFF RATE (PARTY CRASHER/BARTENDER)	
"PARTY CRASHER"	\$ 65 / HOUR
BARTENDER	\$ 65 / HOUR

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BAR & BEVERAGE



We offer an assortment of both non-alcoholic and alcoholic beverage options and a variety of service styles to best suit your event! Speak to one of our catering professionals for any questions and for assistance in curating the perfect beverage menu for your guests!

SERVICE DETAILS

SET-UP & STAFF

\$300 set-up fee includes 2 bartenders, set-up & breakdown.

- \$65 per hour per bartender.
- Additional staff may be required for large parties over 125 guests.
- Service time is not to exceed 4.5 hours
- Distance charges may apply to events off of Aquidneck Island.

SERVICE STYLES

Our **Rustic Bar** is the perfect set up for those outdoor events in the summer!

If your party is indoors, we can adapt to stationary bars at your venue, or we'll bring our own indoor set up.

The **Pop-up Bar** offers an outdoor bar set up for backyard parties. We'll set up under our 10x10 tent for seamless service.

PACKAGES

Hosted bar packages include: soda, water, ice, cups and cocktail napkins.
\$10 for guests under 21 years old with hosted bar packages

HOSTED BEER & WINE \$ 21/pp

Includes beer, wine, and hard seltzer

Check out our Batched Cocktails list to add a signature cocktail to your bar package!

CASH BAR \$ 5/pp

Provide a memorable bar experience without breaking the bank! We'll set up for guests to purchase their own beverages during your event.

**minimum spend must be met. Drink Tickets also available for purchase.*



THE RUSTIC BAR

A custom rebuilt horse trailer from upstate NY. Designed and built by our team at Island Time Catering to be a fun, casual and unique way to serve beverages to you and your guests! Best for events 35-150 people. Events over 150 people may require multiple bars.

BAR & BEVERAGE HOUSE LIST

BEER

Modelo
Sierra Nevada
Michelob Ultra
Stella Artois
Whalers Rise

WINE

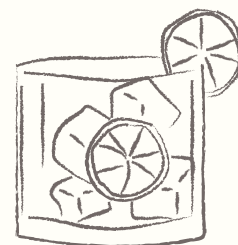
Vintner's Reserve Chardonnay - Kendall Jackson
Sauvignon Blanc - Oyster Bay
Pinot Noir - Bread & Butter
Cabernet Sauvignon - Josh Cellars
Rosé - Whispering Angel (+2)
Prosecco (+2)

NON-ALCOHOLIC BEVERAGE

Athletic Brewing NA Golden Ale
Bottled water
Assorted Coca Cola beverages
Spindrift seltzer

HARD SELTZER

Spiked Spindrift



ELEVATE YOUR BAR EXPERIENCE

NON-ALCOHOLIC BEVERAGES

Del's Lemonade (\$3.25)
Granny Squibb Iced Tea (\$3.25)

BATCHED COCKTAILS

one gallon provides approximately 25 servings

	64oz	Gallon
House Margarita	\$100	\$185
Blood Orange Margarita	\$105	\$195
Seasonal Sangria	varies	varies
Rum Punch	\$60	\$105
Painkiller	\$60	\$105
Espresso Martini	\$100	\$185
Vodka Lemonade	\$60	\$105

Custom requests are subject to additional costs

VISIT OUR WEBSITE AT:
ISLANDTIMECATERING.COM

TO PLACE AN ORDER WITH LESS THAN 72 HOUR NOTICE,
PLEASE CONTACT OUR OFFICE AT 401-430-5845

SEE OTHER AVAILABLE MENUS:

Apps & Small Bites | Island Buffets | Taco Bars | Southern BBQ Packages