

CRANSTON COUNTRY CLUB

69 Burlingame Road
Cranston, R.I. 02921

401-826-1683 Ext. 18
www.cranstoncc.com

Hot & Cold Hors D'oeuvres

100 pieces

Hot Mixed Assortment.....	\$110.00
Franks in a Blanket.....	\$120.00
Seafood Stuffed Mushrooms.....	\$180.00
Spanakopita.....	\$170.00
Chicken Teriyaki Skewers.....	\$200.00
Beef Teriyaki Skewers.....	\$250.00
Mac n' Cheese Bites.....	\$150.00
Toasted Ravioli.....	\$135.00
Sea Scallops wrapped in Bacon.....	\$250.00
Mini Sausage Arancini.....	\$220.00
Mini Pork Belly Bites w/ Apple Cider Glaze.....	\$200.00
Miniature Beef Wellington.....	\$250.00
Caprese Skewers.....	\$130.00
Tomato Basil Bruschetta.....	\$160.00
Sausage, Rabe & Bean Bruschetta.....	\$185.00
Brie & Raspberry Filo Bundles.....	\$250.00
N.E. Clam Chowder & Clam cake Shooters.....	\$250.00
Coconut Shrimp.....	\$280.00

Displayed Hors D'oeuvres

Vegetable Crudités' with creamy dip.....	\$2.50 per guest
Artisan Cheese, Fruit & Crackers.....	\$4.00 per guest
Italian Antipasto Table.....	\$7.95 per guest
Pt. Judith Calamari w/ Garlic butter an Hot Peppers.....	\$4.50 per guest
Assorted Grilled Pizzas.....	\$6.00 per guest
Jumbo Shrimp Cocktail.....	MKT. Price

Soup

Italian Wedding Soup

\$3.75 per guest

Pasta e Fagioli

\$3.50 per guest

Minestrone

\$3.50 per guest

Salads

Caesar Salad

\$3.00 per guest

Baby Spinach w/ glazed walnuts and Apples

Balsamic vinaigrette

\$3.50 per guest

Antipasto

\$6.00 per guest

Add Prosciutto + **\$0.50**

Pasta

Cheese Ravioli

\$2.50 per guest

Spinach & Garlic Ravioli

\$3.50 per guest

Lobster Stuffed Ravioli

\$6.00 per guest

Cavatelli

\$2.00 per guest

Entrée Selection

All entrée selections include garden salad w/house dressing, macaroni & "gravy" family style,
Roasted potatoes, vegetable, bread, butter, ice cream and coffee.

Chicken

- Half Roasted Chicken** – ½ Tender Spring chicken roasted with herbs.....\$19.50
Boneless Stuffed Chicken Breast – fresh breast of chicken stuffed with traditional bread stuffing
or wild rice served with chicken gravy.....\$24.50
Chicken Cordon Bleu – lightly breaded chicken breast stuffed with Swiss cheese and Black Forest
Ham topped with chicken veloute'\$28.00
Chicken Marsala – sautéed breast of chicken with mushrooms in a Marsala wine sauce...\$26.50
Chicken Francese – egg dipped chicken finished with a lemon butter and wine sauce.....\$26.50
Chicken Piccata – sautéed chicken breast with a lemon butter white wine sauce finished with
shallots and capers.....\$26.50
Chicken Parmigiana – pan fried breaded chicken cutlet topped with house "Gravy" and
mozzarella cheese.....\$26.00
Chicken Toscana - seasoned and grilled chicken breast finished with a light lemon butter sauce
and topped with tomato basil salad.....\$25.00
Chicken Danielle – boneless breast stuffed with Prosciutto and provolone and egg battered,
finished with a light lemon garlic and wine sauce with capers.....\$27.00

Beef

- Grilled Filet Mignon** – center cut choice tenderloin of beef seasoned and grilled.....\$40.00
N.Y. Sirloin – choice cut seasoned and grilled.....\$34.00
Roast Prime Rib of Beef – slow roasted and topped with roasted garlic Au Jus.....\$36.00
Surf & Turf – grilled center cut Filet Mignon and 2 seafood stuffed jumbo shrimp.....\$42.00
Veal Parmigiana – breaded milk fed veal topped with house "Gravy" and mozzarella.....\$28.00

Seafood

- Baked Scrod** – baked with seasoned cracker crumbs and butter, lemon and wine.....\$26.00
Stuffed Filet of Sole – baked with seafood stuffing, topped with lemon beurre blanc.....\$27.00
Baked stuffed Jumbo Shrimp – 4 jumbo shrimp stuffed with seafood dressing.....\$30.00
Pan Roasted Salmon Filet – lemon and garlic glazed topped with dill butter.....\$28.00
Grilled Swordfish – grilled and topped with a roasted tomato caper salsa.....MKT.

Vegetarian

- Eggplant Gondola** – roasted eggplant stuffed with fresh garden vegetables.....\$19.00
Portobello Napoleon – grilled Portobello mushroom stuffed with spinach, tomato & topped with
mozzarella cheese.....\$20.00

Menu Enhancements

(Choose one option per party)

Starch Options

Roasted Potatoes N/C Mashed Red Bliss Potatoes N/C
Baked Potato w/ sour cream N/C Rice Pilaf N/C
Twice Baked Potato \$2.50 per guest
Roasted sweet Potato \$2.00 per guest

Vegetable Options

Green Beans N/C Vegetable Medley N/C
Honey Glazed Baby Carrots N/C Green Beans Almandine \$1.00 per guest

Pasta Sauces

House Marinara "Gravy" N/C Pomodoro (no meat) N/C
Pink Vodka Sauce \$2.00 per guest Classic Bolognese \$3.50 per guest

Desserts

Ice Cream w/ chocolate sauce N/C Chocolate Mousse \$3.00 per guest
Tiramisu \$4.00 per guest Mini Italian Pastry \$4.50 per guest

Viennese Table
(assorted cakes)
\$6.00 per guest

Individual Cake Service

As a courtesy, there is no charge for individual cake service for weddings. On non-wedding events, however we will reserve the right to substitute your selected menu dessert for vendor provided cakes/pastries. If you choose to keep the menu dessert, we will include a \$2.00 per guest service charge. Thank you.

Buffets

#1

Garden Salad, Macaroni and "Gravy",
Meatballs, Sausage & Peppers, Chicken Marsala,
Bread & Butter
Coffee & Ice Cream
\$21.00

#2

Garden Salad, Macaroni and "Gravy",
Sausage & Peppers, Chicken Marsala, Veal & Peas,
Bread & Butter
Coffee & Ice Cream
\$25.00

#3

Garden Salad, Macaroni and "Gravy",
Chicken Marsala, Baked Scrod, Carved Pork loin or Turkey
Green Beans, Roasted Potatoes
Bread & Butter
Coffee & Ice Cream
\$27.00

#4

Garden Salad, Macaroni and "Gravy",
Sausage, Peppers & Potatoes, Chicken Marsala,
Veal & Peas, Baked Scrod
Bread & Butter
Coffee & Ice Cream
\$29.00

#5

Garden Salad, Macaroni and "Gravy",
Baked Scrod, Eggplant Parmigiana, Chicken Marsala,
Chef carved Prime Rib of Beef,
Roasted Potatoes, Green Beans,
Bread & Butter,
Coffee & Ice Cream
\$35.00

Family Style Chicken Dinner

(All You Can Eat!)

Garden Salad, Macaroni and "Gravy" ,

Herb Roasted ¼ Chicken

Roasted Potatoes, Green Beans

Coffee & Ice Cream

\$19.95

Children 5-12 \$9.95

Add Soup \$2.75 per guest

(Not Available For Weddings)

Buffet Enhancements

Chef Carved Station Options

Maple Glazed Baked Ham \$5.50 per guest

Roasted Turkey Breast with Gravy \$6.50 per guest

Roasted Pork Loin with Rosemary Gravy \$6.50 per guest

Miniature Steamship Round Au Jus \$8.00 per guest

Roast Prime Rib of Beef Au Jus \$14.00 per guest

Roast Tenderloin of Beef with Cabernet Demi-Glace \$17.50 per guest

Bridal & Baby Showers

(50-person minimum)

Individual Garden Salad,
Pasta Primavera or Marinara
(choice of one entrée)

Baked Scrod

Chicken Marsala

Chicken Francese

Chicken Toscana

Sole Francese

Roasted Potatoes, Green Beans,

Bread & Butter,

Coffee & Ice Cream

\$20.95

Bachelor Parties

(50-person minimum)

Family Style Garden Salad,
Grilled 12oz. N.Y. Sirloin
Baked Potato, Green Beans,
Coffee & Ice Cream

\$28.00

(Add Family Style Macaroni \$2.50 per guest)

Family Style Garden Salad,
Family Style Macaroni and "Gravy",
Chicken Parmigiana
Coffee & Ice Cream

\$25.00

Bachelor Party Special

Assorted Chicken Wings & Assorted Grilled Pizza

Garden Salad

Macaroni and "Gravy"

Meatballs

Sausage & Peppers

Chicken, Broccoli & Penne Aglio

Bread, Butter, Ice Cream & Coffee

\$27.00

Community Specials

Mother/Son

Father/Daughter

Family Style Garden Salad,
Family Style Macaroni and "Gravy",
Chicken Fingers with French Fries
Stuffed Chicken with Roasted Potato & Green Beans
Coffee, Soda & Ice Cream
\$25.00
(50 couple minimum)

School/Sports Banquets

Family Style Garden Salad,
Family Style Macaroni and "Gravy",
Herb Roasted $\frac{1}{4}$ Chicken
Oven Roast Potato
Ice Cream
\$17.00

Family Style Garden Salad,
Family Style Macaroni and "Gravy",
Meatballs
Ice Cream
\$15.00

A 15% service charge will respectfully be added. Party must be Tax Exempt.

Off Season Buffet Options

Youth Buffet 50 or More

Garden Salad
Macaroni and "Gravy"
Chicken Fingers
Meatballs
French Fries
Soda/Ice Cream

10 Guardian Meals included

Family Style Garden Salad
Family Style Macaroni and "Gravy"
½-Roasted Chicken
Bread, Butter, Ice Cream & Coffee

\$1000.00 Total

Additional Guests After 50 add \$16.00 each

#2 Youth Buffet 50 or More

Garden Salad
Macaroni and "Gravy"
Chicken Fingers
Meatballs
French Fries
Mozzarella Sticks
Cheese Pizza/ Pepperoni Pizza
Soda/Ice Cream

10 Adult Meals included

Family Style Garden Salad
Family Style Macaroni and "Gravy"
Chicken Parmigiana
Bread, Butter, Ice Cream & Coffee \$1200.00 Total
Additional Guests After 50 add \$21.00 each

Breakfast / Brunch

Breakfast Buffet

Assorted Danish
Farm Fresh Scrambled Eggs
Bacon & Sausage
Home Fried Potatoes
Coffee, Tea & Juice
\$15.95
Add French Toast \$1.50

Brunch

#1

Assorted Danish
Garden Salad
Farm Fresh Scrambled Eggs
Sliced Ham & Bacon
Grilled Chicken Toscana or Chicken Marsala
Rice Pilaf
Bread & Butter
Coffee, Tea & Juice
Ice Cream
\$19.00

#2

Assorted Danish & Mini Muffins
Fresh Fruit Salad
Farm Fresh Scrambled Eggs
Home Fried Potatoes
Macaroni and "Gravy"
Chef Carved Ham
Bacon
Chicken Marsala
Baked Scrod
Vegetable Medley
Coffee, Tea & Juice
\$25

Supreme Royal Brunch

Assorted Danish & Mini Muffins

Fresh Fruit Salad

Farm Fresh Scrambled Eggs

Home Fried Potatoes

Bacon

Belgian Waffles with Strawberry Maple Sauce & whipped Cream

Chef Carved Ham & Turkey

Chicken Marsala

Baked Stuffed Sole with Champagne Garlic Cream

Penne with Pink Vodka Sauce

Vegetable Medley

Coffee, Tea & Juice

Champagne Mimosa Toast

\$38.00