

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.....	\$150.00
Franks in a Blanket.....	\$145.00
Seafood Stuffed Mushrooms.....	\$210.00
Spanakopita.....	\$200.00
Chicken Teriyaki Skewers.....	\$250.00
Beef Teriyaki Skewers.....	\$300.00
Mac n' Cheese Bites.....	\$175.00
Toasted Ravioli.....	\$160.00
Sea Scallops wrapped in Bacon.....	MKT.
Mini Sausage Arancini.....	\$250.00
Mini Pork Belly Bites w/ Apple Cider Glaze.....	\$225.00
Miniature Beef Wellington.....	\$325.00
Caprese Skewers.....	\$160.00
Tomato Basil Bruschetta.....	\$175.00
Sausage, Rabe & Bean Bruschetta.....	\$200.00
Brie & Raspberry Filo Bundles.....	\$300.00
N.E. Clam Chowder & Clam cake Shooters.....	\$325.00
Coconut Shrimp.....	\$320.00

Displayed Hors D'oeuvres

Vegetable Crudités' with creamy dip.....	\$3.00 per guest
Artisan Cheese, Fruit & Crackers.....	\$4.50 per guest
Italian Antipasto Table.....	\$9.95 per guest
Pt. Judith Calamari w/ Garlic butter an Hot Peppers.....	MKT.
Assorted Grilled Pizzas.....	\$6.95 per guest
Jumbo Shrimp Cocktail.....	MKT.

Soup

Italian Wedding Soup

\$4.25 per guest

Pasta e Fagioli

\$4.00 per guest

Minestrone

\$4.00 per guest

Salads

Caesar Salad

\$3.75 per guest

Baby Spinach w/ glazed walnuts and Apples

Balsamic vinaigrette

\$4.25 per guest

Antipasto

\$6.75 per guest

Add Prosciutto + **\$1.50**

Pasta

Cheese Ravioli

\$3.00 per guest

Spinach & Garlic Ravioli

\$4.00 per guest

Lobster Stuffed Ravioli

MKT per guest

Cavatelli

\$2.75 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.....\$21.50
Boneless Stuffed Chicken Breast – fresh breast of chicken stuffed with traditional bread stuffing or wild rice served with chicken gravy.....\$27.50
Chicken Parmigiana – pan fried breaded chicken cutlet topped with house "Gravy" and mozzarella cheese.....\$28.50
Chicken Toscana - seasoned and grilled chicken breast finished with a light lemon butter sauce and topped with tomato basil salad.....\$28.50
Chicken Marsala – sautéed breast of chicken with mushrooms in a Marsala wine sauce...\$29.00
Chicken Francese – egg dipped chicken finished with a lemon butter and wine sauce.....\$29.00
Chicken Cordon Bleu – lightly breaded chicken breast stuffed with Swiss cheese and Black Forest Ham topped with chicken veloute'\$31.00
Chicken Danielle – boneless breast stuffed with Prosciutto and provolone and egg battered, finished with a light lemon garlic and wine sauce with capers.....\$32.00

Beef

- Grilled Filet Mignon** – center cut choice tenderloin of beef seasoned and grilled.....MKT.
N.Y. Sirloin – choice cut seasoned and grilled.....MKT.
Roast Prime Rib of Beef – slow roasted and topped with roasted garlic Au Jus.....MKT.
Surf & Turf – grilled center cut Filet Mignon and 2 seafood stuffed jumbo simp.....MKT.
Veal Parmigiana – breaded milk fed veal topped with house "Gravy" and mozzarella.....\$29.00
(With our current supply chain situation, we are listing these items at market price to provide you a fair market value. Please contact us for current pricing.)

Seafood

- Baked Scrod** – baked with seasoned cracker crumbs and butter, lemon and wine.....\$29.00
Stuffed Filet of Sole – baked with seafood stuffing, topped with lemon beurre blanc.....\$30.00
Pan Roasted Salmon Filet – lemon and garlic glazed topped with dill butter.....\$31.95
Baked stuffed Jumbo Shrimp – 4 jumbo shrimp stuffed with seafood dressing.....\$34.95
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 \$3.50 per guest
Roasted sweet Potato \$2.50 per guest

Vegetable Options

Green Beans N/C Vegetable Medley N/C
Honey Glazed Baby Carrots N/C

Pasta Sauces

House Marinara "Gravy" N/C Pomodoro (no meat) N/C
Pink Vodka Sauce \$2.50 per guest Classic Bolognese \$3.50 per guest

Desserts

Ice Cream w/ chocolate sauce N/C Chocolate Mousse \$4.00 per guest
Tiramisu \$5.00 per guest Mini Italian Pastry \$6.50 per guest

Viennese Table
(assorted cakes)
\$7.50 per guest

Buffets

#1

Garden Salad, Macaroni and "Gravy",
Meatballs, Sausage & Peppers, Chicken Marsala,
Bread & Butter
Coffee & Ice Cream
\$24.00

#2

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

#3

Garden Salad, Macaroni and "Gravy",
Chicken Marsala, Baked Scrod, Carved Pork loin or Turkey
Green Beans, Roasted Potatoes
Bread & Butter
Coffee & Ice Cream
\$31.50

#4

Garden Salad, Macaroni and "Gravy",
Sausage, Peppers & Potatoes, Chicken Marsala,
Veal & Peas, Baked Scrod
Bread & Butter
Coffee & Ice Cream
\$33.50

#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
\$40.00

Family Style Chicken Dinner

(All You Can Eat!)

Garden Salad, Macaroni and "Gravy" ,

Herb Roasted ¼ Chicken

Roasted Potatoes, Green Beans

Coffee & Ice Cream

\$22.00

Children 5-12 \$11.95

Add Soup \$3.50

Add Sliced Roast Beef \$6.95

Add Sliced Pork Loin \$5.95

With rosemary gravy

Add Sliced Ham 5.50

Per person and served family style

(Not Available For Weddings)

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

\$23.95

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

\$27.95

Community Specials

Mother/Son

Father/Daughter

Family Style Garden Salad,
Family Style Macaroni and "Gravy",
Chicken Fingers with French Fries (for child)
Stuffed Chicken with Roasted Potato & Green Beans (for adult)
Coffee, Soda & Ice Cream
\$30.00
Extra child meal 11.95
(50 couples minimum)

School/Sports Banquets

Family Style Garden Salad,
Family Style Macaroni and "Gravy",
Herb Roasted ¼ Chicken
Oven Roast Potato
Ice Cream
\$19.95

Family Style Garden Salad,
Family Style Macaroni and "Gravy",
Meatballs
Ice Cream
\$17.50

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