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	\$200.00
Franks in a Blanket	\$165.00
Seafood Stuffed Mushrooms	\$250.00
Spanakopita	\$215.00
Chicken Teriyaki Skewers	\$300.00
Beef Teriyaki Skewers	\$365.00
Mac n' Cheese Bites	\$185.00
Toasted Ravioli	\$175.00
Sea Scallops wrapped in Bacon	\$350.00
Mini Sausage Arancini	\$265.00
Miniature Beef Wellington	\$350.00
Caprese Skewers	\$200.00
Tomato Basil Bruschetta	\$200.00
Sausage, Rabe & Bean Bruschetta	\$225.00
N.E. Clam Chowder & Clam Cake Shooters	



Vegetable Crudités' with creamy dip	\$4.95 per guest
Artisan Cheese, Fruit & Crackers	\$6.50 per guest
Italian Antipasto Table	\$14.95 per guest
Pt. Judith Calamari w/ Garlic butter and Hot Peppers	\$7.50 per guest
Assorted Grilled Pizzas	\$6.95 per guest
Jumbo Shrimp Cocktail	

Entrée Selection

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

Chícken

Half Roasted Chicken – ½ Tender Spring chicken roasted with herbs
Boneless Stuffed Chicken Breast – fresh breast of chicken stuffed with traditional bread stuffing
or wild rice served with chicken gravy\$28.50
Chicken Parmigiana – pan fried breaded chicken cutlet topped with house "Gravy" and
mozzarella cheese\$28.50
Chicken Marsala – sautéed breast of chicken with mushrooms in a Marsala wine sauce\$31.00
Chicken Francese – egg dipped chicken finished with a lemon butter and wine sauce\$31.00
Chicken Toscana - seasoned and grilled chicken breast finished with a light lemon butter sauce
and topped with tomato basil salad\$31.00
Chicken Cordon Bleu – lightly breaded chicken breast stuffed with Swiss cheese and Black Forest
Ham topped with chicken veloute'\$33.95



Grilled Filet Mignon – center cut choice tenderloin of beef seasoned and grilled	\$52.00
N.Y. Sirloin – choice cut seasoned and grilled	\$39.95
Roast Prime Rib of Beef – slow roasted and topped with roasted garlic Au Jus	\$42.95
Surf & Turf – grilled center cut Filet Mignon and 2 seafood stuffed jumbo shrimp	\$49.95
Veal Parmigiana – breaded milk fed veal topped with house "Gravy" and mozzarella	\$32.00

Seafood

Baked Scrod – baked with seasoned cracker crumbs and butter, lemon and wine......\$31.00 Baked stuffed Jumbo Shrimp – 4 jumbo shrimp stuffed with seafood dressing......\$36.95 Pan Roasted Salmon Filet – lemon and garlic glazed topped with dill butter.....\$34.95

Vegetarían

Eggplant Gondola – roasted eggplant stuffed with fresh garden vegetables\$2	23.95
Portobello Napoleon – grilled Portobello mushroom stuffed with spinach, tomato & toppe	d with
mozzarella cheese\$2	24.95



Chicken Fingers with French Fries\$15.9

Menu Enhancements

Soup

Italian Wedding Soup \$4.25 per guest

Minestrone \$4.25 per guest

Salads

Caesar Salad \$5.50 per guest

Antipasto \$8.50 per guest Add Prosciutto + \$2.00

Starch Options (1)

Roasted PotatoesMashed Red Bliss PotatoesBaked Potato w/ sour creamRice Pilaf

Vegetable Options (1)

Green Beans Honey Glazed Baby Carrots Vegetable Medley Green Beans Almandine

Pasta Sauces

House Marinara "Gravy" N/C

Pink Vodka Sauce \$3.00 per guest

Late Night

Assorted Grilled Pizza \$6.95 per guest Assorted Sliders pick 1. \$ 6.95 2. \$9.95 3. \$11.95 Cheeseburger, Pulled Pork, Buffalo Chicken, Meatball, Sausage and Pepper, Chicken Parm Breakfast (egg, bacon or sausage and cheese)

Assorted Chicken Wings pick 1. \$6.95 2. \$9.95 3. \$12.95 Buffalo, Teriyaki, BBQ, Garlic Parm, Club House Wings (Seasoned and oven roasted) Mac & Cheese or French Fries \$6.95

Desserts

Ice Cream w/ chocolate sauce N/C Chocolate Mousse \$5.50 per guest Mini Italian Pastry \$8.95 per guest

> Viennese Table (Assorted Cakes) \$10.95

Cannoli Bar (Mini cannoli's with assorted toppings) \$7.95 per guest



#1 Garden Salad, Macaroni and "Gravy", Meatballs, Sausage & Peppers, Chicken Marsala, Bread & Butter Coffee & Ice Cream \$26.50

#2 Garden Salad, Macaroni and "Gravy", Sausage & Peppers, Chicken Marsala, Veal & Peas, Bread & Butter Coffee & Ice Cream \$31.00

#3

Garden Salad, Macaroni and "Gravy", Chicken Marsala, Baked Scrod, Carved Pork loin or Turkey Green Beans, Roasted Potatoes Bread & Butter Coffee & Ice Cream \$33.50

#4

Garden Salad, Macaroni and "Gravy", Sausage, Peppers & Potatoes, Chicken Marsala, Veal & Peas, Baked Scrod Bread & Butter Coffee & Ice Cream \$36.00

#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 \$45.00



(All You Can Eat!) Garden Salad, Macaroni and "Gravy", Herb Roasted ¼ Chicken Roasted Potatoes, Green Beans Coffee & Ice Cream \$22.95 Children 5-12 \$11.95

> Add Soup \$3.75 Add Sliced Roast Beef \$7.95 Add Sliced Pork Loin \$5.95 With rosemary gravy Add Sliced Ham \$5.50

(Not Available For Weddings)

Brídal & Baby Showers

(Luncheon) (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 \$26.95



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 \$36.50 (50 couple minimum)

School Events /Sports Banquets

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

Garden Salad, Family Style Macaroni and "Gravy", With Chicken Parmigiana Ice Cream \$25.00 Add Soda Pitchers 2.50

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.

Breakfast/Brunch

Breakfast Buffet

Assorted Danish Farm Fresh Scrambled Eggs Bacon & Sausage Home Fried Potatoes Coffee, Tea & Juice \$21.00 Add French Toast \$2.00

Brunch #1

Assorted Danish, Garden Salad, Farm Fresh Scrambled Eggs, Sliced Ham & Bacon, Grilled Chicken Toscana or Chicken Marsala, Rice Pilaf Coffee, Tea & Juice Ice Cream \$25.95

Brunch #2

Assorted Danish & Mini Muffins, Fresh Fruit Salad, Farm Fresh Scrambled Eggs Home Fried Potatoes, Macaroni and "Gravy", Bacon Chicken Marsala, Baked Scrod Vegetable Medley Coffee, Tea & Juice \$31.00