

# *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.....	\$110.00
Seafood Stuffed Mushrooms.....	\$140.00
Spanikopita.....	\$150.00
Chicken Teriyaki Skewers.....	\$160.00
Beef Teriyaki Skewers.....	\$200.00
Mac n' Cheese Bites.....	\$125.00
Toasted Ravioli.....	\$125.00
Sea Scallops wrapped in Bacon.....	\$185.00
Mini Sausage Arancini.....	\$200.00
Mini Pork Belly Bites w/ Apple Cider Glaze.....	\$200.00
Miniature Beef Wellington.....	\$250.00
Caprese Skewers.....	\$120.00
Tomato Basil Bruschetta.....	\$145.00
Sausage, Rabe & Bean Bruschetta.....	\$175.00
Brie & Raspberry Filo Bundles.....	\$250.00
N.E. Clam Chowder & Clam cake Shooters.....	\$200.00

## *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.....	\$3.50 per guest
Assorted Grilled Pizzas.....	\$3.50 per guest
Jumbo Shrimp Cocktail.....	MKT. Price

## *Soup*

Italian Wedding Soup

**\$2.75 per guest**

Pasta e Fagioli

**\$3.50 per guest**

Minestrone

**\$3.50 per guest**

## *Salads*

Caesar Salad

**\$2.50 per guest**

Baby Spinach w/ glazed walnuts and Apples

Balsamic vinaigrette

**\$2.50 per guest**

Antipasto

**\$4.00 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.....\$19.00  
**Boneless Stuffed Chicken Breast** – fresh breast of chicken stuffed with traditional bread stuffing  
or wild rice served with chicken gravy.....\$22.50  
**Chicken Cordon Bleu** – lightly breaded chicken breast stuffed with Swiss cheese and Black Forest  
Ham topped with chicken veloute' .....\$25.00  
**Chicken Marsala** – sautéed breast of chicken with mushrooms in a Marsala wine sauce...\$25.00  
**Chicken Francese** – egg dipped chicken finished with a lemon butter and wine sauce.....\$25.00  
**Chicken Piccata** – sautéed chicken breast with a lemon butter white wine sauce finished with  
shallots and capers.....\$25.00  
**Chicken Parmigiana** – pan fried breaded chicken cutlet topped with house "Gravy" and  
mozzarella cheese.....\$24.00  
**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.....\$26.00

### *Beef*

- Grilled Filet Mignon** – center cut choice tenderloin of beef seasoned and grilled.....\$35.00  
**N.Y. Sirloin** – choice cut seasoned and grilled.....\$32.00  
**Roast Prime Rib of Beef** – slow roasted and topped with roasted garlic Au Jus.....\$33.00  
**Surf & Turf** – grilled center cut Filet Mignon and 2 seafood stuffed jumbo shrimp.....\$35.00  
**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.....\$24.00  
**Stuffed Filet of Sole** – baked with seafood stuffing, topped with lemon beurre blanc.....\$25.00  
**Baked stuffed Jumbo Shrimp** – 4 jumbo shrimp stuffed with seafood dressing.....\$29.00  
**Pan Roasted Salmon Filet** – lemon and garlic glazed topped with dill butter.....\$26.00  
**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.....\$19.00

## *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 Almondine \$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  
\$19.00

#2

Garden Salad, Macaroni and "Gravy",  
Sausage & Peppers, Chicken Marsala, Veal & Peas,  
Bread & Butter  
Coffee & Ice Cream  
\$22.00

#3

Garden Salad, Macaroni and "Gravy",  
Sausage, Peppers & Potatoes, Chicken Marsala,  
Veal & Peas, Baked Scrod  
Bread & Butter  
Coffee & Ice Cream  
\$26.00

#4

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

#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  
\$32.00

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*Family Style Chicken Dinner*

(All You Can Eat!)

Garden Salad, Macaroni and "Gravy" ,

Herb Roasted ¼ Chicken

Roasted Potatoes, Green Beans

Coffee & Ice Cream

\$17.00

Children 5-12 \$9.95

Add Soup \$2.75 per guest

(Not Available For Weddings)

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*Buffet Enhancements*

*Chef Carved Station Options*

Maple Glazed Baked Ham \$5.00 per guest

Roasted Turkey Breast with Gravy \$6.00 per guest

Roasted Pork Loin with Rosemary Gravy \$6.00 per guest

Miniature Steamship Round Au Jus \$6.00 per guest

Roast Prime Rib of Beef Au Jus \$11.00 per guest

Roast Tenderloin of Beef with Cabernet Demi-Glace \$17.00 per guest

## *Bridal & Baby Showers*

(50 person minimum)

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

Baked Scrod

Chicken Marsala

Chicken Francese

Chicken Toscana

Sole Francese

Roasted Potatoes, Green Beans,

Bread & Butter,

Coffee & Ice Cream

\$18.95

## *Bachelor Parties*

(50 person minimum)

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

\$25.00

(Add Family Style Macaroni \$2.50 per guest)

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

\$20.00

## *Bachelor Party Special*

Assorted Chicken Wings & Assorted Grilled Pizza

Garden Salad

Macaroni and "Gravy"

Meatballs

Sausage & Peppers

Chicken, Broccoli & Penne Aglio

Veal & Peas

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  
\$23.50

## *School/Sports Banquets*

Family Style Garden Salad,  
Family Style Macaroni and "Gravy",  
Herb Roasted  $\frac{1}{4}$  Chicken  
French Fries  
Ice Cream  
\$15.00

Family Style Garden Salad,  
Family Style Macaroni and "Gravy",  
Meatballs  
Ice Cream  
\$13.00

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

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### *#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

\$35.00