

# 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.