



Welcome to Rhode Island Country

Our Weddings and Events include the following complimentary to our rental fee:

Weddings/ Bar (or Bat) Mitzvahs/Large Functions Rental Fee: \$5000.00

Wedding Ceremony Fee: \$1000.00

Personal Bridal/Event Butler

One wedding per day– unlimited time frame

Smaller events such as Showers/Birthdays/Engagement Parties/Rehearsal Dinners/Fundraisers Rental Fee: \$200.00 and up

Professional Event Coordinator

Private Bridal/Changing Suite

Selection of Linen Colors

Custom Designed Floor Plan

Use of Easels and Votive Candles

China, Glassware and Silverware

Located on the beautiful Narragansett Bay, emphasizing tradition, and our passion for creating moments has made us one of the most exclusive clubs in New England. We pride ourselves with unparalleled hospitality and excellent service to make your experience at

Rhode Island Country Club extraordinary.

Choose from our extensive menu options to create a dining experience unique to your event:

Ala carte pricing is available

Contact Haleigh at 401-245-5700 ext. 108 or at events@ricc.org with any questions or to set up a personal showing

DISPLAYED HORS D'OEUVRES

DOMESTIC CHEESE DISPLAY

GREAT HILL BLEU, CHEDDAR, HAVARTI, SWISS,
PROVOLONE & BOURSIN

SMALL SERVES 25 to 35 \$140.00

MEDIUM SERVES 60 to 75 \$240.00

LARGE SERVES 100 to 145 \$400.00

FRESH FRUIT DISPLAY

HONEYDEW, CANTELAUPE, PINEAPPLE,
STRAWBERRIES & GRAPES

SMALL SERVES 15 to 25 \$80.00

MEDIUM SERVES 40 to 50 \$160.00

LARGE SERVES 70 to 100 \$300.00

INTERNATIONAL CHEESE DISPLAY

SAME AS DOMESTIC WITH CHEF'S CHOICE

INTERNATIONAL CHEESE'S

SMALL SERVES 25 to 35 \$180.00

MEDIUM SERVES 60 to 75 \$320.00

LARGE SERVES 100 to 145 \$520.00

CRUDITE WITH ASSORTED DIPS

ASSORTMENT OF FRESH GARDEN VEGETABLES
ARTISTICALLY DISPLAYED OVER GREENS

SMALL SERVES 20 to 30 \$69.00

MEDIUM SERVES 40 to 60 \$128.00

LARGE SERVES 80 to 100 \$175.00

TUSCAN TABLE

\$12.00 PER PERSON

ASSORTED MEATS, CHEESES & ANTIPASTO

SOPPRESATA, CAPRICOLA, SALAMI

PIAVE, PROVOLONE

NISCOISE OLIVES, ROASTED PEPPERS, MARINATED ARTICHOKE HEARTS

ASSORTED BREADS, OLIVE OIL AND PARMESAN

CAPRESE SKEWERS WITH PESTO

ASSORTED MINI STROMBOLI/CALZONES

HAM & CHEESE

SPINACH, MUSHROOM & OLIVE

5 CHEESE

CHICKEN, BROCCOLI & CHEDDAR

ASSORTED CROSTINI'S & FLAT BREADS

FIG JAM, PROSCIUTTO & BLEU CHEESE

SUNDRIED TOMATO PESTO & PROVOLONE

KALAMATA TAPENADE

TUSCAN WHITE BEAN SPREAD WITH FRESH THYME

RAW BAR

PRICED PER PIECE

OYSTERS \$2.75

LITTLENECKS \$1.25

SHRIMP \$2.25

LOBSTER SHOOTERS \$5.00

CRAB LEGS \$2.50

COLD HORS D'OUEVRES

PRICED PER PIECE

16-20 SHRIMP COCKTAIL	\$2.25
FRESH TOMATO BRUSHETTA	\$1.25
VEGETABLE MAKI	\$1.50
SPICY TUNA ROLL	\$2.00
FRESH ENDIVE W/ BLEU CHEESE, APPLE AND WALNUT BRITTLE	\$1.50
CAPRESE SKEWER	\$1.50
ANTIPASTO SKEWER	\$1.50
GREAT HILL BLEU AND BLACK MISSION FIG JAM CROSTINI	\$1.80
MINI LOBSTER SALAD ROLLS	\$5.00

HOT HORS D'OUEVRES

PRICED PER PIECE

VEGETARIAN

EDAMAME DUMPLINGS WITH SPICY YUZU DIPPING SAUCE	\$1.50
MINI CHEESE FLATBREAD PIZZA	\$1.50
BRIE CUPLET W/ BROWN SUGAR, BRANDY AND WALNUTS	\$1.50
SWEETCORN FRITTER WITH SPICY HONEY AIOLI	\$1.50
SPANIKOPITA	\$2.25
HERBED ARANCINI WITH WARM MARINARA	\$1.50
SWEET POTATO LASAGNA BITES WITH BOURBON MAPLE GLAZE	\$1.50

BEEF

MINI BEEF WELLINGTONS	\$3.25
FRANKS IN A BLANKET	\$1.50
ROASTED TENDERLOIN WITH BLEU CHEESE FONDUE & CHIVES	\$3.25
BRAISED SHORTRIB ON CORNBREAD BLINI WITH JALAPENO RED ONION JAM	\$2.25
MINI CHEESEBURGER SLIDERS	\$2.75
BEEF SATAY	\$2.25

CHICKEN, DUCK & PORK

PEKING DUCK SPRINGROLL	\$1.75
BUFFALO CHICKEN SPRINGROLL	\$1.75
MINI PORK DUMPLINGS	\$1.25
CHICKEN CORDON BLEU LOLLIPOPS	\$1.50
CHICKEN SATAY W/ PEANUT SAUCE	\$1.50
SAUSAGE STUFFED MUSHROOM CAPS	\$1.50
PORK SHOAMAI W/ HOUSE DIPPING SAUCE	\$1.50
SESAME CHICKEN	\$1.50

SEAFOOD

CRAB RANGOON	\$1.50
COCONUT SHRIMP	\$2.25
SCALLOPS AND BACON	\$3.25
MINI CRAB CAKES W/ HOUSE REMOULADE	\$3.00
KOREAN BBQ SHRIMP	\$2.50
MINI CLAM CAKES	\$1.50

SALADS

CAESAR

ROMAINE, SHREDDED PARMESAN CHEESE AND GARLIC CROUTONS
TOSSED IN OUR CLASSIC CREAMY CAESAR DRESSING.

\$7

GARDEN

BABY MIXED GREENS, CUCUMBER, TOMATO, CARROT AND SHAVED BERMUDA ONION

\$8

WEDGE

A WEDGE OF CRISP ICEBERG LETTUCE WITH CRUMBLED GORGONZOLA,
RIPE TOMATOES, SHAVED BERMUDA ONION AND APPLE SMOKED BACON.

\$9

WATERMELON & ARUGULA CRUDO

BABY ARUGULA, CHILLED SEEDLESS WATERMELON, CRUMBLED GOAT CHEESE, EXTRA VIRGIN OLIVE OIL
AND DARK CHERRY BALSAMIC SYRUP

\$10

CAPRESE SALAD

VINE RIPE TOMATOES, FRESH SLICED MOZZARELLA AND MIXED GREENS
WITH BASIL OIL AND BALSAMIC GLAZE.

\$10

DRESSINGS

BLEU CHEESE

WHITE BALSAMIC VINAIGRETTE

PEPPERCORN RANCH

FRENCH

THOUSAND ISLAND

BALSAMIC VINAIGRETTE

LEMON VINAIGRETTE

CHICKEN ENTREES

CHICKEN CHARDONNAY

CHICKEN BREAST LIGHTLY FLOURED AND SAUTÉED WITH WHITE WINE,
LEMON JUICE, BUTTER AND FRESH HERBS.

\$23

CHICKEN MARSALA

CHICKEN BREAST LIGHTLY FLOURED AND SAUTÉED WITH BUTTON MUSHROOMS,
MARSALA WINE AND CHICKEN STOCK.

\$24

CHICKEN CUPOLO

CHICKEN BREAST LIGHTLY FLOURED AND SAUTÉED TOPPED WITH: SPINACH
ROASTED RED PEPPERS, ARTICHOKE HEARTS, BOURSIN AND PARMESAN CHEESE.

\$25

CHICKEN PARMESAN

CHICKEN BREAST LIGHTLY BREADED AND BAKED THEN TOPPED WITH
A FRESH MARINARA, AGED PROVOLONE AND PARMESAN CHEESE.

\$24

CHICKEN FRANCAISE

CHICKEN BREAST LIGHTLY EGG BATTERED, BAKED, AND THEN SAUTEED
WITH WHITE WINE LEMON SAUCE.

\$24

GRILLED CHICKEN

CHICKEN BREAST MARINATED IN WHITE BALSAMIC VINAIGRETTE, CHAR GRILLED, TOPPED WITH THE FOLLOWING.

CARAMELIZED ONIONS AND WHISKY BBQ	\$23
BASIL PESTO, FRESH MOZZARELLA, BALSAMIC SYRUP	\$24
SAUTÉED SPINACH AND BOURSIN CHEESE	\$24
SAUTÉED MUSHROOMS, APPLE SMOKED BACON AND CHEDDAR	\$25
GRILLED PINEAPPLE AND FRESH MANGO SALSA	\$25

BEEF, LAMB & VEAL ENTREES

FLAT IRON

HAND CARVED FLAT IRON THAT HAS BEEN MARINATED AND TOPPED WITH ANY OF THE FOLLOWING:

HORSERADISH CREAM	\$30
HOUSE STEAK SAUCE AND CRISPY ONION STRAWS	\$34
BRANDY PEPPERCORN CREAM	\$34
WILD MUSHROOM CABERNET SAUCE	\$34
DIJON BRANDIED DEMI-GLACE	\$34

HAND CARVED ROASTED TENDERLOIN OF BEEF

CHOICE CUT OF BEEF TOPPED WITH ANY OF THE FOLLOWING.

BÉARNAISE SAUCE	\$40
HORSERADISH CREAM	\$40
SLOW ROASTED TOMATO AND OREGANO SAUCE	\$40
PORT WINE DEMI-GLACE	\$44
HOUSE STEAK SAUCE AND CRISPY ONION STRAWS	\$44
BRANDY PEPPERCORN CREAM	\$44
WILD MUSHROOM CABERNET SAUCE	\$44
CARAMELIZED ONIONS AND BOURSIN CHEESE	\$44
SAUTÉED WILD MUSHROOMS AND GORGONZOLA	\$44

ROASTED RACK OF LAMB

THREE DOUBLE CUT NEW ZEALAND LAMB CHOPS WITH ANY OF THE FOLLOWING:

HERB CRUSTED	\$40
MINT SAUCE	\$40
MADEIRA DEMI & CARAMELIZED CIPOLLINI ONIONS	\$44
FIG DEMI & GORGONZOLA	\$45

VEAL PAILLARD

PAN SEARED PROVIMI VEAL MEDALLIONS WITH GARLIC, SHALLOTS, CHOPPED HERBS AND WILD MUSHROOMS SERVED WITH A WHITE WINE CREAM SAUCE.

\$33

SEAFOOD ENTREES

PAN SEARED OR GRILLED SALMON

FRESH ATLANTIC SALMON FILET PAN SEARED OR GRILLED AND TOPPED WITH ANY OF THE FOLLOWING.

LEMON CAPER BUTTER	\$28
SOY GLAZE AND WHITE WINE, YUZU BUTTER SAUCE	\$28
SAUTÉED WILD MUSHROOMS AND PINOT NOIR GASTRIQUE	\$30
PISTACHIO CRUSTED	\$30

GRILLED SWORDFISH WITH BASIL PESTO

SWORDFISH STEAK CHAR GRILLED AND TOPPED WITH BASIL PESTO. \$32

ROASTED LOCAL COD LOIN

TOPPED WITH ANY OF THE FOLLOWING.

LEMON-SHERRY RITZ CRUMBS	\$28
LEMON CAPER BUTTER	\$28
LOBSTER SAUCE	\$32

LAND AND SEA

GRILLED SALMON AND PETITE FILET

4 OZ. SALMON FILET & 5 OZ. PETITE FILET GRILLED TO PERFECTION

TOPPED WITH YOUR CHOICE OF SAUCE. \$42

SURF AND TURF

GRILLED 5 OZ. CHOICE CUT OF BEEF TENDERLOIN WITH TWO

U10 BAKED STUFFED SHRIMP. YOUR CHOICE OF SAUCE. \$42

FILET TOPPED WITH LOBSTER SCAMPI

GRILLED 5 OZ. CHOICE CUT OF BEEF TENDERLOIN TOPPED WITH MAINE LOBSTER SCAMPI.

MARKET PRICE

ROASTED FILET MIGNON AND BAKED STUFFED LOBSTER TAIL

5 OZ. OF HAND CARVED FILET MIGNON AND MAINE LOBSTER TAILSTUFFED WITH SHRIMP, SCALLOPS AND CRAB.
YOUR CHOICE OF SAUCES.

MARKET PRICE

STARCHES

OVEN ROASTED RED BLISS
GARLIC MASHED POTATOES
WILD RICE PILAF
SMASHED SWEET POTATOES
SWEET POTATO LASAGNA
CREAMY HERBED RISOTTO
GORGONZOLA MASHED

VEGETABLES

JULIENNE VEGETABLE MEDLEY
STEAMED VEGETABLE MEDLEY
SUGAR SNAP PEAS AND RED PEPPER
SAUTÉED ASPARAGUS
GRILLED VEGETABLES
SAUTÉED BABY VEGETABLES-**ADD \$3.00 PER PERSON**
ASPARAGUS BUNDLES-**ADD \$2.00 PER PERSON**

BUFFET PACKAGES

PRICED PER PERSON

DELI BUFFET

HAM, ROAST BEEF, TURKEY
CHICKEN & TUNA SALAD
AMERICAN, SWISS AND CHEDDAR
YOUR CHOICE OF TWO SALADS
LETTUCE, TOMATO, ONION & PICKLES
POTATO CHIPS & FRUIT SALAD
COOKIES & BROWNIES

\$19

ALL AMERICAN GRILL

6 OZ. FRESH ANGUS BURGERS
RICC HOT DOGS
POTATO & PASTA SALAD
LETTUCE, TOMATO, ONION & PICKLES
AMERICAN, SWISS CHEESE AND CHEDDAR
POTATO CHIPS
FRESH CUT CHILLED WATERMELON
COOKIES & BROWNIES

\$22

RICC GRILL

6 OZ. FRESH ANGUS BURGERS
RICC HOT DOGS
BALSAMIC MARINATED CHICKEN BREAST
MARINATED AHI TUNA STEAKS
YOUR CHOICE OF TWO SALADS
LETTUCE, TOMATO, ONION & PICKLES
AMERICAN AND SWISS CHEESE
POTATO CHIPS
FRESH CUT CHILLED WATERMELON
COOKIES & BROWNIES

\$26

INTERNATIONAL GRILL

SOUTHWESTERN SKIRT STEAK
TERIYAKI MARINATED CHICKEN BREAST
PESTO RUBBED SWORDFISH
BRATWURST, CHOURICO, SWEET & HOT ITALIAN
SAUSAGE
YOUR CHOICE OF THREE SALADS
GRILLED CORN IN THE ROUGH
FRESH CUT FRUIT DISPLAY
ASSORTED COOKIES, BARS & BROWNIES

\$30

PAR 3

COFFEE, TEA, DECAF, ORANGE JUICE & MILK
ASSORTED BREAKFAST CEREALS
FRESH MEDLEY OF DANISH, MUFFINS, BAGELS &
CROISSANTS
FRESH WHIPPED BUTTER, CREAM CHEESE AND JAMS
FRESH SEASONAL FRUIT

\$12.95

PAR 4

COFFEE, TEA, DECAF, ASSORTED JUICES, MILK
ASSORTED BREAKFAST CEREALS
FRESH MEDLEY OF DANISH, MUFFINS, BAGELS &
CROISSANTS
FRESH WHIPPED BUTTER, CREAM CHEESE AND JAMS
FRESH SEASONAL FRUIT
RICC HOME FRIED POTATOES
FARM FRESH SCRAMBLED EGGS W/ CHEDDAR
APPLE SMOKED BACON & COUNTRY PORK SAUSAGE

\$16.95

PAR 5

COFFEE, TEA, DECAF, ASST. JUICES, MILK
ASSORTED BREAKFAST CEREALS
FRESH MEDLEY OF DANISH, MUFFINS, BAGELS &
CROISSANTS
FRESH WHIPPED BUTTER, CREAM CHEESE AND JAMS
FRESH SEASONAL FRUIT
RICC HOME FRIED POTATOES
FARM FRESH SCRAMBLED EGGS W/ CHEDDAR
APPLE SMOKED BACON
COUNTRY PORK SAUSAGE
CHOICE OF PANCAKES, WAFFLES OR FRENCH TOAST
OMELET STATION/EGGS TO ORDER

\$20.95

BRUNCH BUFFETS

PRICED PER PERSON

BRUNCH BUFFET #1 \$16.95

GARDEN SALAD WITH CHOICE OF TWO DRESSINGS

CHOICE OF SOUP: NE CLAM CHOWDER, CHICKEN FLORENTINE, BONE BROTH, TOMATO BASIL OR MINESTRONE

CAPRESE PANNINI-FRESH MOZZARELLA, SLICED TOMATO, PESTO & SPRINGMIX ON CIABATTA WITH BALSAMIC SYRUP

GRILLED VEGETABLE PINWHEELS- ZUCCHINI, SUMMER SQUASH, ASPARAGUS, RED PEPPER, MUSHROOMS, RED ONION, SPINACH
& BOURSIN ON A WRAP

CHOICE OF QUICHE OR FRITTATA: VEGETABLE, LORRAINE, HAM AND CHEDDAR, BROCCOLI AND CHEDDAR OR TOMATO BACON
AND SWISS

BRUNCH BUFFET #2 \$18.95

SALAD BAR: MIXED GREENS, CHOPPED ROMAINE, CARROTS, TOMATO, ONION, CUCUMBER, MUSHROOMS, CROUTONS,

SHREDDED MONTEREY JACK

CHOICE OF THREE DRESSINGS

GRILLED CHICKEN PLATTER ON A BED OF GREENS

SMOKED SALMON DISPLAY: CREAM CHEESE, ONIONS, CAPERS, TOMATO, POTATO PANCAKES OR BAGELS

EGGS BENEDICT

VEGETABLE CREPES WITH LIGHT LEMON CREMA

ROASTED FINGERLING POTATOES

BOARS HEAD ROAST TURKEY ON CIABATTA W/ SPINACH, TOMATO, BACON & DIJONNAISE

BRUNCH BUFFET #3 \$22.95

GARDEN SALAD WITH CHOICE OF TWO DRESSINGS

GREEK PASTA SALAD-PENNE, SPINACH, TOMATO, FETA, OLIVES, RED ONION, ROASTED PEPPERS & GREEK VINAIGRETTE

NORTH AFRICAN SHAKSHUKA-SPICY TOMATO SAUCE W/ POACHED EGGS

SERVED WITH WARM FLATBREAD

PAN SEARED SALMON-WILTED SPINACH, CHERRY TOMATO CONFIT, LEMON CAPER NAGE

SWEET POTATO LASAGNA

SAUTEED VEGETABLE MEDLEY DU JOUR

CRISPY CHICKEN AND WAFFLES W/ MAPLE BOURBON SYRUP

BRUNCH ADDITIONS

OMELETTE STATION \$5.95 PER PERSON

CREPE STATION-STRAWBERRY, MIXED BERRY, BANANA'S FOSTER \$4.95 PER PERSON

SMOKED SALMON DISPLAY PER SIDE SERVES 15-30 PPL. \$125 EACH.

PANCAKE STATION \$4.95 PER PERSON

ROASTED TENDERLOIN \$15.95 PER PERSON

GRILLED FLAT IRON \$7.95 PER PERSON

CARVED HAM \$90 EACH

CARVED TURKEY BREAST \$80 EACH

COOKIES AND BROWNIES \$2.25 PER PERSON OR \$1.25 EACH.

MINI PASTRIES \$6.95 PER PERSON OR \$2.50 EACH.

ASSORTED SQUARES OR BARS \$3.95 PER PERSON OR \$1.75 EACH.

BAR FLAVORS: LEMON, OREO FUDGE, TURTLE, APPLE CRUMB, SUMMERBERRY STACK, 7 LAYER OR TOFFEE CRUNCH BLONDIE

LEMONADE & ICED TEA \$2.25

CREATE YOUR OWN BUFFET

THE BASE PRICE FOR A BUFFET IS \$33

OUR BUFFETS AT RICC CONSIST OF:

TWO SALADS, A VEGETABLE, TWO STARCHES, CHICKEN ENTRÉE, FISH ENTRÉE AND A MEAT
YOU MAY FIND CERTAIN ITEMS THAT HAVE A DOLLAR AMOUNT OR MARKET VALUE ASSOCIATED WITH THEM.
THESE WILL BE PRICED AS MARKET DICTATES AND ADDED TO THE COST OF THE BASIC BUFFET.

ALL BUFFETS ALSO INCLUDE:

ASSORTED ROLLS & WHIPPED BUTTER

COOKIES & BROWNIES

DESSERTS MAY BE UPGRADED FOR AN ADDITIONAL CHARGE

PLEASE CHOOSE FROM THE FOLLOWING OPTIONS.

SALAD OPTIONS

CAESAR

GARDEN

GREEK-SPINACH, CARROT, TOMATO, RED ONION, FETA AND PINE NUTS

ARUGULA-RED ONION, TOMATO, GOAT CHEESE, GREEN APPLES, CANDIED WALNUTS **+\$1**

WEDGE-ICEBERG, CHOPPED BACON, TOMATO, BLEU CHEESE, RED ONION

CAPRESE **+\$2**

VEGETABLE OPTIONS

SAUTÉED OR STEAMED VEGETABLE MEDLEY

GREEN BEANS W/ CARAMELIZED ONIONS

SUGAR SNAP PEAS W/ ROASTED RED PEPPER

GRILLED VEGETABLES **+\$1**

ROASTED, STEAMED OR GRILLED ASPARAGUS **+\$2**

CREATE YOUR OWN BUFFET

CHICKEN ENTREES

STUFFED

CORDON BLEU

THIN SLICED VIRGINIA HAM AND SWISS CHEESE

JACQUELINE

SAUTEED WILD MUSHROOMS, CHEDDAR/JACK CHEESE AND CHIVES

ITALIAN

RICOTTA, SPINACH AND ROASTED RED PEPPERS

LORRAINE

BACON, SWISS AND CARMELIZED ONIONS

SOUTHWESTERN

QUESO FRESCO, BLACK BEANS AND CORN WITH A GREEN CHILI SAUCE

SAUTEED DISHES

MARSALA

PICCATA

FLORENTINE

FRANCAISE, MADIERA CREAM

PESTO CREAM

ALA VODKA

GARLIC CREAM

DIJON CREAM

CHARDONNAY

SALTIMBOCCA

SALSA FRESCA

SPINACH AND GOAT CHEESE

BBQ SAUCE

PINEAPPLE-MANGO SALSA

MICRO RATTATOUILLE

TERIYAKI

RED THAI CURRY

ROASTED PEPPER, ARUGULA AND FRESH MOZZARELLA

HERB CRUMBED

PARMESAN

CARMELIZED ONION, SWISS AND BACON

SPINACH, ROASTED PEPPERS AND BOURSIN

BUFFALO SAUCE AND BLEU CHEESE

WILD MUSHROOM AND CHEDDAR

ROASTED PEPPER, ARUGULA AND FRESH MOZZARELLA

WASABI AIOLI AND SWEET SOY

GRILLED VEGETABLE HASH

ALA MAMA- ONION, MUSHROOM, PEPPERS, MARINARA AND GARLIC CREAM

WHOLE GRAIN MUSTARD VINAIGRETTE W/BRIE AND CANDIED WALNUTS

CUPOLO-ROASTED PEPPERS, ARTICHOKE HEARTS, ARUGULA, MASCARPONE AND PARMESAN

JALAPENO LIME- BUTTERMILK BREADED THEN TOPPED WITH JALAPENO-LIME GASTRIQUE & CILANTRO CREAM

BRANDY ROASTED- TOPPED WITH WARM BRIE, CINNAMON-APPLE CHUTNEY AND BRANDY JUS

BEEF/CARVED MEAT OPTIONS

TURKEY BREAST

FLEUR DE LIS HAM

ROASTED PORK LOIN

STUFFED PORK LOIN

PORK STEAMSHIP

STEAK TIPS +\$3

SKIRT STEAK +\$4

SHORTRIBS +\$4

PRIME RIB +\$7

NEW YORK STRIP +\$7

CHAR CRUSTED LAMB RACKS +\$10

HAND CARVED TENDERLOIN OF BEEF +\$15

SAUCES

CHOOSE ONE OR TWO

PORT WINE DEMI

CABERNET REDUCTION

MUSHROOM SAUCE

DIJON CREAM SAUCE

HORSERADISH CREAM

CARMELIZED ONION BALSAMIC JAM

GORGONZOLA CREAM

POMMERY MUSTARD

CRANBERRY-ORANGE CHUTNEY

PETE'S STEAK SAUCE

BBQ SAUCE

FISH OPTIONS

SALMON

FLOUNDER/SOLE

COD

SWORD*

SCALLOPS*

HALIBUT*

SNAPPER*

AUSTRALIAN SEA BASS/BARRAMUNDI*

MAHI MAHI*

*ALL SUBJECT TO MARKET PRICING

METHOD OF PREPARATION

SAUTEED

GRILLED

PAN SEARED

HERB ROASTED

STUFFED

PANKO CRUSTED

BLACKENED

HERB CRUMBED

SAUCES AND ACCOMPANIMENTS

TOMATO CAPER RELISH

BEURRE BLANC-CITRUS, GARLIC-CHIVE/ SAFFRON/ PEAR ETC...

PESTO SAUCE

PROVENCAL BUTTER

FLORENTINE

FRANCAISE WITH WHITE WINE LEMON SAUCE

RED THAI CURRY

MARSALA

PICCATA

ROASTED GARLIC AND CHIVE AIOLI

WILTED SPINACH AND RED PEPPER JAM

ROMESCU-ROASTED PEPPER AND ALMOND SAUCE

GARLIC CONFIT AND CHERRY TOMATO SALAD

WASABI AIOLI AND SWEET SOY

PORTUGUESE-CHOURICO, ONION, PEPPER, TOMATO BROTH

SALSA- FRESCA/ PINEAPPLE/ MANGO

PASTA & STARCHES

PASTA PRIMAVERA

FOUR CHEESE PENNE

PASTA POMADORA

PENNE BOLOGNESE

CHICKEN AND BROCCOLI ALFREDO

BLACK PEPPER PAPPARDELLE CARBONARA ALFREDO

COLD SESAME NOODLES

PASTA WITH MARINARA/ PESTO/ALFREDO OR MIX

CHEESE TORTELLINI +\$2

TRI COLOR TORTELLINI +\$2

ROASTED BUTTERNUT RAVIOLI +\$3

CARMELIZED ONION AND PROSCIUTTO AGNOLOTTI CARBONARA +\$3

WILD MUSHROOM RAVIOLI WITH MARSALA CREAM GORGONZOLA CREAM OR PORT DEMI +\$3

ROASTED CHICKEN RAVIOLI WITH MADIERA CREAM +\$3

LORRAINE GRATIN

ROASTED POTATOES-RED BLISS/YUKON GOLD/ SWEET

MASHED POTATOES-RED BLISS/ YUKON GOLD/ SWEET

SWEET POTATO LASAGNA

POTATOES AU GRATIN

CREATE YOUR OWN LUNCH BUFFET

CUSTOMIZED LUNCH PRICING STARTS AT **\$20** AND INCREASES ACORDING TO YOUR CHOICES.

PLEASE CHOOSE FROM ONE OF THE FOLLOWING OPTIONS OR CUSTOMIZE YOUR OWN LUNCH

CHOICE OF TWO SALADS

PICK 3 ITEMS FROM THE FOLLOWING MENUS:

CHICKEN OPTIONS

SEAFOOD OPTIONS

BEEF AND PORK OPTIONS

VEGETARIAN OPTIONS

ALL LUNCHESES COME STANDARD WITH THE FOLLOWING:

FRUIT SALAD

CHIPS

PICKLES

COOKIES AND BROWNIES

CHICKEN OPTIONS

BBQ CHICKEN SANDWICH

TURKEY BLT WRAP OR SANDWICH

FRIED CHICKEN

SALSALITO TURKEY PANNINI W/ PROVOLONE, TOMATO, ONION, AVOCADO AND LIME MAYO

CHICKEN BLT WRAP W/ RANCH

CHICKEN PHILLY CHEESESTEAK

BUFFALO CHICKEN SANDWICH OR WRAP

MR. PRICES CHICKEN SALAD ON CROISSANT WITH BRIE

TARRAGON CHICKEN SALAD

GRILLED CHICKEN QUESADILLAS

REUBEN'S SISTER

SEAFOOD OPTIONS

FRIED SHRIMP PO'BOYS

GRILLED SHRIMP AND GOAT CHEESE QUESADILLAS

CRAB CAKE SANDWICH W/ KICK'N BAYOU SAUCE +\$2

FRIED FISH SANDWICH

FISH AND CHIPS

FRIED CLAM ROLL

CLAM CAKES W/ TARTAR SAUCE

GRILLED OR POACHED SALMON SALAD +\$2

TUNA MELTS

SEAFOOD SALAD WRAP OR SANDWICH

BEEF AND PORK OPTIONS

HOT ROAST BEEF AND SWISS SANDWICH
STEAK AND CHEESE SANDWICH
PORK CHILI VERDE
HOT OR COLD HAM AND CHEESE
MEATBALL SANDWICH
HAM AND CHEESE CROISSANTS W/ HONEY MUSTARD
PULLED PORK SANDWICH
BBQ BEEF SANDWICH
SLOPPY JOES
CHEESEBURGER IN PARADISE
CUBAN SANDWICH
GYROS

VEGETARIAN OPTIONS

FOUR CHEESE PENNE
GRILLED PORTABELLA PANNINI W/ ROASTED PEPPERS, CARMELIZED ONION, SPINACH, PESTO MAYO, TOMATOES
AND HAVARTI DILL
SPINACH PIES
CHEESE QUESADILLAS
EGG WHITE PIZZAS
CHEESE OR VEGETABLE PIZZA
FALAFELS
CHEESE CALZONE
QUICHE

LEMONADE & ICED TEA \$2.25 PER PERSON
ASSORTED JUICE STATION \$2.50 PER PERSON
COFFEE, TEA & HOT WATER \$2.25 PER PERSON