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 & 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

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

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

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
SUN DRIED 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’OEUVRES
PRICED PER PIECE

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

## HOT HORS D’OEUVRES
PRICED PER PIECE

### VEGETARIAN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>EDAMAME DUMPLINGS WITH SPICY YUZU DIPPING SAUCE</td>
<td>$1.50</td>
</tr>
<tr>
<td>MINI CHEESE FLATBREAD PIZZA</td>
<td>$1.50</td>
</tr>
<tr>
<td>BRIE CUPLET W/ BROWN SUGAR, BRANDY AND WALNUTS</td>
<td>$1.50</td>
</tr>
<tr>
<td>SWEETCORN FRITTER WITH SPICY HONEY AIOLI</td>
<td>$1.50</td>
</tr>
<tr>
<td>SPANIKOPITA</td>
<td>$2.25</td>
</tr>
<tr>
<td>HERBED ARANCINI WITH WARM MARINARA</td>
<td>$1.50</td>
</tr>
<tr>
<td>SWEET POTATO LASAGNA BITES WITH BOURBON MAPLE GLAZE</td>
<td>$1.50</td>
</tr>
</tbody>
</table>

### BEEF

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MINI BEEF WELLINGTONS</td>
<td>$3.25</td>
</tr>
<tr>
<td>FRANKS IN A BLANKET</td>
<td>$1.50</td>
</tr>
<tr>
<td>ROASTED TENDERLOIN WITH BLEU CHEESE FONDUE &amp; CHIVES</td>
<td>$3.25</td>
</tr>
<tr>
<td>BRAISED SHORTRIB ON CORNBREAD BLINI WITH JALAPENO RED ONION JAM</td>
<td>$2.25</td>
</tr>
<tr>
<td>MINI CHEESEBURGER SLIDERS</td>
<td>$2.75</td>
</tr>
<tr>
<td>BEEF SATAY</td>
<td>$2.25</td>
</tr>
</tbody>
</table>

### CHICKEN, DUCK & PORK

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PEKING DUCK SPRINGROLL</td>
<td>$1.75</td>
</tr>
<tr>
<td>BUFFALO CHICKEN SPRINGROLL</td>
<td>$1.75</td>
</tr>
<tr>
<td>MINI PORK DUMPLINGS</td>
<td>$1.25</td>
</tr>
<tr>
<td>CHICKEN CORDON BLEU LOLLIPOPS</td>
<td>$1.50</td>
</tr>
<tr>
<td>CHICKEN SATAY W/ PEANUT SAUCE</td>
<td>$1.50</td>
</tr>
<tr>
<td>SAUSAGE STUFFED MUSHROOM CAPS</td>
<td>$1.50</td>
</tr>
<tr>
<td>PORK SHOAMAI W/ HOUSE DIPPING SAUCE</td>
<td>$1.50</td>
</tr>
<tr>
<td>SESAME CHICKEN</td>
<td>$1.50</td>
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</tbody>
</table>

### SEAFOOD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRAB RANGOON</td>
<td>$1.50</td>
</tr>
<tr>
<td>COCONUT SHRIMP</td>
<td>$2.25</td>
</tr>
<tr>
<td>SCALLOPS AND BACON</td>
<td>$3.25</td>
</tr>
<tr>
<td>MINI CRAB CAKES W/ HOUSE REMOULADE</td>
<td>$3.00</td>
</tr>
<tr>
<td>KOREAN BBQ SHRIMP</td>
<td>$2.50</td>
</tr>
<tr>
<td>MINI CLAM CAKES</td>
<td>$1.50</td>
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</tbody>
</table>
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 TAIL STUFFED 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
GORCZONOLA 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 PANINI-FRESH MOZZARELLA, SLICED TOMATO, PESTO & SPRING MIX 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, CHEDDARJACK CHEESE AND CHIVES

ITALIAN
RICOTTA, SPINACH AND ROASTED RED PEPPERS

LORRAINE
BACON, SWISS AND CARAMELIZED ONIONS

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

SAUTEED DISHES
MARSALA SALTIMBOCCA
PICCATA SALSA FRESCA
FLORENTINE SPINACH AND GOAT CHEESE
FRANCAISE, MADIERA CREAM BBQ SAUCE
PESTO CREAM PINEAPPLE-MANGO SALSA
ALA VODKA MICRO RATTATOUILLE
GARLIC CREAM TERIYAKI
DIJON CREAM RED THAI CURRY
CHARDONNAY ROASTED PEPPER, ARUGULA AND FRESH MOZZARELLA

HERB CRUMBED
PARMESAN
CARAMELIZED 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
RICC 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
ROMESCO-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 ACCORDING 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 LUNCHES 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 PANINI 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