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

Wedding Ceremony Fee

Personal Bridal/Event Butler

One wedding per day– unlimited time frame

Smaller events such as Showers/Birthdays/Engagement Parties/Rehearsal Dinners/Fundraisers Rental Fee

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
DOMESTIC CHEESE DISPLAY
GREAT HILL BLEU, CHEDDAR, HAVARTI, SWISS, PROVOLONE & BOURSIN
SMALL SERVES 25 to 35
MEDIUM SERVES 60 to 75
LARGE SERVES 100 to 145

INTERNATIONAL CHEESE DISPLAY
SAME AS DOMESTIC WITH CHEF’S CHOICE
INTERNATIONAL CHEESE’S
SMALL SERVES 25 to 35
MEDIUM SERVES 60 to 75
LARGE SERVES 100 to 145

FRESH FRUIT DISPLAY
HONEYDEW, CANTELAUPE, PINEAPPLE, STRAWBERRIES & GRAPES
SMALL SERVES 15 to 25
MEDIUM SERVES 40 to 50
LARGE SERVES 70 to 100

CRUDITE WITH ASSORTED DIPS
ASSORTMENT OF FRESH GARDEN VEGETABLES
ARTISTICALLY DISPLAYED OVER GREENS
SMALL SERVES 20 to 30
MEDIUM SERVES 40 to 60
LARGE SERVES 80 to 100

TUSCAN TABLE
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
LITITTLENECKS
SHRIMP
LOBSTER SHOOTERS
CRAB LEGS
COLD HORS D’OEUVRES
PRICED PER PIECE

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

HOT HORS D’OEUVRES
PRICED PER PIECE

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

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

CHICKEN, DUCK & PORK
PEKING DUCK SPRINGROLL
BUFFALO CHICKEN SPRINGROLL
MINI PORK DUMPLINGS
CHICKEN CORDON BLEU LOLLIPOPS
CHICKEN SATAY W/ PEANUT SAUCE
SAUSAGE STUFFED MUSHROOM CAPS
PORK SHOAMAI W/ HOUSE DIPPING SAUCE
SESAME CHICKEN

SEAFOOD
CRAB RANGOON
COCONUT SHRIMP
SCALLOPS AND BACON
MINI CRAB CAKES W/ HOUSE REMOULADE
KOREAN BBQ SHRIMP
MINI CLAM CAKES
SALADS

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

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

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

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

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

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.

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

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

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

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

**GRILLED CHICKEN**
CHICKEN BREAST MARINATED IN WHITE BALSAMIC VINAIGRETTE, CHAR GRILLED, TOPPED WITH THE FOLLOWING.
- CARAMELIZED ONIONS AND WHISKY BBQ
- BASIL PESTO, FRESH MOZZARELLA, BALSAMIC SYRUP
- SAUTÉED SPINACH AND BOURSIN CHEESE
- SAUTÉED MUSHROOMS, APPLE SMOKED BACON AND CHEDDAR
- GRILLED PINEAPPLE AND FRESH MANGO SALSA
BEEF, LAMB & VEAL ENTREES

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

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

HAND CARVED ROASTED TENDERLOIN OF BEEF
CHOICE CUT OF BEEF TOPPED WITH ANY OF THE FOLLOWING.

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

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

- HERB CRUSTED
- MINT SAUCE
- MADEIRA DEMI & CARAMELIZED CIPOLLINI ONIONS
- FIG DEMI & GORGONZOLA

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

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
SOY GLAZE AND WHITE WINE, YUZU BUTTER SAUCE
SAUTÉED WILD MUSHROOMS AND PINOT NOIR GASTRIQUE
PISTACHIO CRUSTED

GRILLED SWORDFISH WITH BASIL PESTO
SWORDFISH STEAK CHAR GRILLED AND TOPPED WITH BASIL PESTO.

ROASTED LOCAL COD LOIN
TOPPED WITH ANY OF THE FOLLOWING.
  LEMON-SHERRY RITZ CRUMBS
  LEMON CAPER BUTTER
  LOBSTER SAUCE

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.

SURF AND TURF
GRILLED 5 OZ. CHOICE CUT OF BEEF TENDERLOIN WITH TWO
U10 BAKED STUFFED SHRIMP. YOUR CHOICE OF SAUCE.

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
GORONZOLA MASHED

VEGETABLES
JULIENNE VEGETABLE MEDLEY
STEAMED VEGETABLE MEDLEY
SUGAR SNAP PEAS AND RED PEPPER
SAUTÉED ASPARAGUS
GRILLED VEGETABLES
SAUTÉED BABY VEGETABLES
ASPARAGUS BUNDLES-
### 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

#### 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

#### 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

#### 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

#### 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

#### 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

#### PAR 5
- Coffee, Tea, Decaf, Assst. 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
BRUNCH BUFFETS
PRICED PER PERSON

BRUNCH BUFFET #1
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
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
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 PER PERSON
CREPE STATION-STRAWBERRY, MIXED BERRY, BANANA'S FOSTER PER PERSON
SMOKED SALMON DISPLAY PER SIDE SERVES 15-30 PPL. EACH.
PANCAKE STATION PER PERSON
ROASTED TENDERLOIN PER PERSON
GRILLED FLAT IRON PER PERSON
CARVED HAM EACH
CARVED TURKEY BREAST EACH
COOKIES AND BROWNIES PER PERSON OR EACH.
MINI PASTRIES PER PERSON OR EACH.
ASSORTED SQUARES OR BARS PER PERSON OR EACH.
BAR FLAVORS: LEMON, OREO FUDGE, TURTLE, APPLE CRUMB, SUMMERBERRY STACK, 7 LAYER OR TOFFEE CRUNCH BLONDIE

LEMONADE & ICED TEA
CREATE YOUR OWN BUFFET

THE BASE PRICE FOR A BUFFET IS

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
WEDGE—ICEBERG, CHOPPED BACON, TOMATO, BLEU CHEESE, RED ONION
CAPRESE

VEGETABLE OPTIONS

SAUTÉED OR STEAMED VEGETABLE MEDLEY
GREEN BEANS W/ CARAMELIZED ONIONS
SUGAR SNAP PEAS W/ ROASTED RED PEPPER
GRILLED VEGETABLES
ROASTED, STEAMED OR GRILLED ASPARAGUS
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 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
- SKIRT STEAK
- SHORTRIBS
- PRIME RIB
- NEW YORK STRIP
- CHAR CRUSTED LAMB RACKS
- HAND CARVED TENDERLOIN OF BEEF

SAUCES

- CHOOSE ONE OR TWO
- PORT WINE DEMI
- CABERNET REDUCTION
- MUSHROOM SAUCE
- DIJON CREAM SAUCE
- HORSERADISH CREAM
- CARAMELIZED 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

SAUTED
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
PROVENÇAL BUTTER
FLORENTINE
FRANÇAISE 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
TRI COLOR TORTELLINI
ROASTED BUTTERNUT RAVIOLI
CARMELIZED ONION AND PROSCIUTTO AGNOLOTTI CARBONARA
WILD MUSHROOM RAVIOLI WITH MARSALA CREAM GORGONZOLA CREAM OR PORT DEMI
ROASTED CHICKEN RAVIOLI WITH MADIERA CREAM
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 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
- FRIED FISH SANDWICH
- FISH AND CHIPS
- FRIED CLAM ROLL
- CLAM CAKES W/ TARTAR SAUCE
- GRILLED OR POACHED SALMON SALAD
- 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 PER PERSON
ASSORTED JUICE STATION PER PERSON
COFFEE, TEA & HOT WATER PER PERSON