



Warwick Country Club

A LA CARTE MENU

OUTINGS

EVENTS

MEETINGS

WEDDINGS



GOLF OUTING

Buffet Packages

Cook Out Buffet

\$14.50 per person

Griller All Beef Hotdogs
Cheeseburgers and Hamburgers
Cole Slaw, Potato Salad, or Pasta Salad
Assorted Condiments and Toppings
Chocolate Chip Cookies
Lemonade and Iced Tea

The Monday Golfer Lunch Buffet

\$16.50 per person

Sliced Deli Meats including Genoa Salami, Sweet Capicola, Roast Turkey Breast and Virginia Ham
Sliced Cheese Platter with American, Provolone, and Swiss Cheeses
Choice of Cole Slaw, Potato Salad, or Pasta Salad
Assorted Condiments and Sandwich Toppings
Selection of Sliced Breads and Rolls
Chocolate Chip Cookies
Lemonade and Iced tea

Cowboy Ranch Buffet

\$18.50 per person

Fried Chicken
Shaved B/BQ Braised Brisket
Grilled Italian Sausage Peppers and Onions
Hearty Four-Alarm Chili
Potato Salad and Cole Slaw
Rolls and Butter
Chocolate Chip Cookies
Lemonade and Ice Tea

The Monday Golfer Buffet Dinner

\$29.50 per person

Cheese, Fruit and Vegetable Display
Homemade Party Wings
(with choice of BBQ or Buffalo Style)
Italian Bruschetta
Country Club Salad with House Dressing

Dinner Buffet to Include
Blackened Tilapia with Mango Salsa
Homey-Rosemary Brined Loin of Pork
Chicken Marsala
Four Cheese Baked Penne
Fresh Wax and Green Beans Almondine
Mashed Potatoes

Add Cookies for \$2. per person, or Dessert Bars for \$3. per person.

Additional menu selections are available.

Warwick Country Club | 394 Narragansett Bay Ave, Warwick, RI 02889 | 401-739-0550



FUNCTION AND EVENT SELECTIONS

Luncheon Menu

Choose

Chicken Escarole, Minestrone Soup, Caesar or Garden Salad

Choose

Broccoli Spears, Asparagus, Seasonal Vegetables

Choose

Baked Potato, Oven Roasted Potatoes, Mashed Potatoes, Rice Pilaf

Choose

Chicken Caprice 18.

Grilled Chicken Breast, Diced
Tomatoes, Garlic, Basil, Fresh Mozzarella

Chicken Marsala 18.

Sautéed to a Golden Brown, Mushrooms,
Sage, Marsala Wine Sauce

Chicken Francaise 18.

Lightly Egg Battered, Pan Fried to a Golden
Brown, White Wine Butter Sauce

Petite Filet Mignon 26.

6 oz. Filet Grilled to Perfection, Barolo Wine Demi

Roast Prime Rib 23.

Four Pepper Crusted Prime Rib,
Au Jus (Minimum 15 People)

Baked Stuffed Shrimp 19.

Three Jumbo Baked Stuffed Shrimp, Butter Sauce

Salmon Piccata 20.

Pan Seared, Capers,
Lemon and Garlic Wine Butter Sauce

Tilapia Florentine 19.

Pan Seared, Spinach, Tomato,
Fresh Mozzarella

Pasta Primavera 16.

Medley of Fresh Vegetables and Basil Tossed in
Marinara Sauce or Alfredo with choice of
Penne or Linguini



Quiche Lorraine 14.

Sautéed Onions, Bacon and Cheddar Cheese Baked in
a Light Crust with a Savory Egg Filling, Fresh Fruit Salad

Southwestern Chicken Salad 16.

Spring Greens Tossed with Chipotle Lime Ranch
Dressing, Tomatoes, Sweet Corn, Sharp Cheddar, Grilled Chicken, Crispy Tortillas

Steak Florentine 21.

A 10oz Certified Angus Sirloin Served with a Salad
of Tomato, Fresh Mozzarella, Grilled Portabellas, and
Asparagus served with a Lemon Basil Drizzle

Dessert Menu 7.

Apple Crisp, Whipped Cream, Vanilla Ice Cream
Chocolate Bread Pudding, Vanilla Ice Cream
Cheesecake, Strawberries
Ice Cream Sundae Bar

Brunch Buffet #1

23. per person

Eggs Benedict
with Canadian Bacon, Poached Eggs,
English Muffin and Hollandaise Sauce

Home Fries
Bacon Strips
Chicken Caprice
with Diced Tomato, Basil, and Fresh
Mozzarella Finished with Extra Virgin Oil
Asparagus
Rice

Brunch Buffet #2

24. per person

Bacon Strips, Sausage Links
Scrambled Eggs
French Crepes
Diced Chicken, Tarragon and Light Béchamel Sauce
Caesar Salad Bowl

Brunch Buffet #3

25. per person

Caesar Salad Bowl
Vegetable Frittata
Stuffed French Toast with Cream Cheese Strawberries or Blueberries
Chicken Caprice
Medley of Vegetables

All Brunches are Served with Coffee, Tea, Juice, Fresh Cut Fruit and Assorted Pastries



Cold Deli Buffet

19. per person

Homemade Soup
Chef's Choice

Sliced Ham
Sliced Turkey
Assorted Cheeses
Chicken Salad
Tuna Salad
Assorted Breads

Your choice of two Salads
Pasta
Potato
Garden or Caesar

Cookies and Brownies

Hot Luncheon Buffet

25. per person

Italian Wedding Soup

Garden or Caesar Salad

Penne Bolognese
Chicken Francaise

Pot Roast
Asparagus

or

Green Beans

Mashed

Baked or Roasted Potatoes

Cookies and Brownies



Displayed Hors D' Oeuvres

Spiced and Skewered Fresh Fruit
with Lemon-Yogurt Sauce

7. per person

Vegetable Crudite

Zucchini, Squash, Carrots, Broccoli, Cauliflower, Grape Tomatoes, Assorted Dips, and Crackers

5. per person

Imported and Domestic Cheeses

Assorted Crackers, Red and Green Grapes

5. per person

Artisan Cheeses

Selection of Hand Crafted Cheese from Around the World Seasonal Fresh Fruit, Honey, Jams,
Artisan Breads.

10. per person

Narragansett Raw Bar

A selection of the Fresh Shellfish; Native Littleneck Clams, Oysters, Jumbo Shrimp, Cocktail Sauce,
Tabasco, Mignonette, Lemon Wedges Lobster Tails, and Claws [Supplemental Market Price]

18. per person

Tapas

In the Iberian Tradition of Small, Flavorful Dishes with Assorted Thins, Wafers, Specialty Flatbread

14. per person

Imported & Domestic Cheeses
Stuffed Crimini Mushroom
Grilled Eggplant Caponata
Marinated Spicy Olives
Ahi Tuna Tartar



Gold Passed Hors d'Oeuvres

\$12. per person, choice of 3

\$16. per person, choice of 4

\$20. per person, choice of 5

Rhode Island Lobster Salad

Tarragon, Buttery Brioche Toast

Yellow Fin Tuna Tartare

Wasabi Cream, Hand Crafted Cucumber Round

English Cucumber Cups

Danish Bleu, Walnuts, Dates, Curry Oil

Eggplant 'Caviar' Crostini

Goat Cheese, Golden Raisins

Caprese Skewers

Sundried Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic

Asparagus Bundles

Grilled Chilled Beef Tenderloin, Boursin Cheese

Curried Chicken Cashew and Scallion Salad

Delicate Pastry Cup

Shrimp Cocktail

Bloody Mary Cocktail Sauce



Hot Passed Hors d'Oeuvres

\$12. per person, choice of 3

\$16. per person, choice of 4

\$20. per person, choice of 5

Vegetable Stuffed Mushrooms

Mini Burgers, Cheddar Cheese, Pickles, Mustard, Ketchup

Szechuan Beef Skewers, Fiery Cashew Dip

Pan-Fried Crab Cakes, Spicy Aioli

Tequila Grilled Shrimp, Chipotle Cocktail Sauce

Traditional Fish and Chips

Chicken Satay, Roasted Peanut Sauce

Beer and Mustard Battered Chicken Skewer, Apricot-Horseradish Sauce

Duck Confit Spring Rolls, Mandarin Chili Sauce

Tomato Soup Shooters, Mini Grilled Cheese and Pear Sandwich

Bruschetta of Overnight Roasted Tomato, Fresh Mozzarella, Basil

Miniature Beef Wellington

Popsicle Lamb Chops, Minted Mango Chutney

Scallops Wrapped in Bacon

Spanikopita



Stations

Mediterranean Table

16. per person

A presentation of Mediterranean delicacies served with hand-crafted focaccia and Artisan breads.

Wood Grilled, Marinated Vegetables
Marinated Crimini Mushrooms
Marinated Roasted Red Peppers
Stuffed Cherry Peppers
Marinated Artichokes
Cured Italian Meats (supplemental charge)

Imported Greek Olives
Stuffed Grape Leaves
Roasted Garlic Hummus
Imported & Domestic Cheeses

Pasta Station

15. per person

Fresh and Imported Pastas Including Penne, Fettuccini, and Cheese Ravioli, Accompanied by Hand-Crafted Sauces Including Marinara, Three Cheese Sauce and Basil Pesto. Preparations are finished with Imported Italian Cheeses & Fresh Herbs. * Pasta Station served with: Organic Greens & Grape Tomato Salad; Basil- Balsamic Vinaigrette. Focaccia and Italian Garlic Bread Included.

Fresh Garden Vegetables
Baby Artichoke Hearts
Roasted Red Peppers
Shrimp, Crab or Lobster (supplemental charge)

Sliced Chicken Breast
Miniature Meatballs
Italian Sausage

Hibachi Table

19. per person

An Eye Catching Station with Shaved Asian Vegetable Salad with Skewers of Meat, Fish and Poultry Including:

Chicken Satay; Peanut Sauce
Szechwan Beef Skewers
Tequila Grilled Shrimp; Mango-Lime Sauce
Duck Confit Spring Rolls; Mandarin Chili Sauce
Thai Beggers Purses; Tamari-Lemongrass Dip

Risotto Station

7. per person

Imported Arborio Rice
Walnut
Spiced Sweet Potato
Grilled Chicken
Tomatoes

Foraged Mushroom
Crispy Pancetta
Asparagus



Carving Stations

Farmland Pork Tenderloin

Local Apple Relish

14. per person

Black Pepper Encrusted Turkey Breast

Cranberry Chutney

12. per person

Honey Baked Ham

Pineapple Sauce

10. per person

Lemon Pepper Swordfish

Seasonal

market price

Long Island Duck

Cherry-Balsamic Glaze

18. per person

Tenderloin of Beef

Horseradish Cream

28. per person

Prime Rib of Beef

Au Jus

24. per person



Salads

House Salad	8. per person
Organic Field Greens, Chopped Romaine, Grape Tomatoes, Cucumbers, Black Olives	
Vine Ripened Tomato and Fennel Salad	10. per person
Fresh Mozzarella, Extra Virgin Olive Oil, Aged Balsamic Vinegar, Basil	
Caesar Salad	9. per person
Crisp Romaine, Hand-Made Caesar Dressing, Italian Garlic Croutons	
Bibb and Watercress	11. per person
Grilled Bosc Pear, Mountain Gorgonzola, Lemon Shallot Vinaigrette	

Soups

Bisque of Wood Roasted Tomatoes	6. per person
Butternut Squash Puree	6. per person
with Roasted Beet Drizzle	
Creamed Foraged Mushroom	6. per person
Accompanied with White Truffle Oil	
Clam Chowder	6. per person
Your choice of New England or Manhattan Chowder	
Italian Wedding Soup	
Including Chicken Escarole, and Mini Meatballs	6. per person



Entrees

Provençal Herb -Roasted Statler Chicken Breast Natural Jus Lie	26. per person
Chicken Roulade Parma Prosciutto, Smoked Mozzarella, Sage Stuffing; Marsala Wine Reduction,	28. per person
Grilled Tenderloin of Beef Black Truffle Beurre Blanc	44. per person
Sliced Sirloin of Beef Oven Roasted Sirloin, Wild Mushroom Gravy	36. per person
Boneless Prime Rib of Beef Four Pepper Crust, Cabernet Sauvignon Demi-Glace	39. per person
Wood Grilled Filet of Beef and Coldwater Lobster Tail Tarragon Sabayon	Market Price
Tuscan Style Roast Pork Loin Honey, Rosemary Brined; Parma Prosciutto, Pignoli Nut, Spinach Stuffing; Garlic-Pan Reduction Sauce	29. per person
Roasted Rack of Lamb Herb-Goat Cheese Crust, Creole Mustard Jus	49. per person
Striped Bass (seasonal) Tuscan White Beans, Crispy Pancetta, Sweet Onions, Sage	36. per person
Salmon Fillet Cracked Coriander Crust, Pinot Noir Reduction	28. per person
Georges Bank Cod Loin Golden Potato Crust, Braised Cocktail Artichokes, Olive Tapenade, Slow Roasted Tomato Broth	25. per person
Pacific Coast Halibut Tomato-Chive Beurre Blanc	36. per person
Surf and Turf Two baked stuffed shrimp accompanied by 6 oz. Filet of Sirloin	38. per person
Two baked stuffed shrimp accompanied by 6 oz. Filet Mignon	42. per person



Penne Neapolitan

SlowCooked Tomato Sauce, Asparagus, Sweet Peas, Basil, Ricotta Cheese, Shaved Parmigiano Reggiano, Cracked Black Pepper

18. per person

Hand-Made Gnocchi

Basil Pesto, Grilled Broccolini, Wood-Grilled Chicken Breast

21. per person

Spinach and Ricotta Ravioli

Toasted Pignoli Nut, Sun-Dried Tomato Cream, Shaved Parmigiano- Reggiano

23. per person

Harvest Pasta

Fresh Macaroni, Braised Chicken, Crimini Mushrooms, Fresh Sage and Butter Marinara

18. per person

Mediterranean Pasta

Penne Pasta, Kalamata Olives, Roasted Peppers, Garlic, Fresh Herbs, Fresh Mozzarella, Tossed in a Spicy Red Sauce

18. per person

Grilled Vegetable Ravioli

Fresh Grilled Vegetables, Thin Pasta Ravioli, Vanilla Pink Vodka Sauce

18. per person

Children's Meals

Chicken Fingers

Served with French Fries

12. per child

Mac and Cheese

12. per child

Grilled Chicken

Served with the Starch and Vegetable Du Jour

12. per child



Desserts

7. per person

Chocolate Cake

Whipped Cream, Strawberry Coulis

Fresh Fruit Tart

Vanilla Pastry Cream, Apricot Glaze, Garden Mint

Lemon-Raspberry Cake

Lemon Vanilla Cake, Raspberry Jam

Fresh Fruit Sorbet

Hazelnut Biscotti

Traditional Crème Brûlée

Creamy Vanilla Custard, Burnt Sugar Crust

Selection of Fancy Miniature Pastries

Selection of Gourmet Seasonal Miniature Pastries

House Baked Cookies and Biscotti

Whole and Sliced Seasonal Fresh Fruit

Martini Style with Fresh Garden Mint

Chocolate Covered Strawberries

Dessert Stations

Made to Order by a Uniformed Chef

8. per person

Bananas Foster - A New Orleans Classic!

Ripe Bananas Flambéed with Meyers' Dark Rum

French Vanilla Ice Cream, Caramel & Belgian Chocolate Sauces

Crepes Station

Your Guests will Savor a Sweet Selection of the following wrapped in warm house-made crepes, flambéed with Frangelico, Grand Marnier or Chambord

Wild Berries

Bananas

Apples

Sweetened Ricotta

St. Andre Cheese

Bourbon-Caramel Sauce

Raspberry Coulis

Chocolate-Grand Marnier Mousse