

# *Warwick Country Club*

## *2020 Wedding Menu*



*Our Recipe for the Perfect Wedding Day...  
Breathtaking Water Views, Delicious Cuisine, Impeccable Service  
Served Every Time!*

# Hors D'oeuvres

## Stationary

### *Seasonal Fruit Display*

*Chef's selection of fresh fruit, berries, vanilla yogurt sauce  
\$6 per person*

### *Garden Selection*

*Zucchini, squash, carrots, broccoli, cauliflower, celery sticks, Greek olives,  
chickpeas, pita chips, hummus, tzatziki, tabbouleh  
\$7 per person*

### *Artisan Cheese Display*

*Selection of hand-crafted cheeses to include brie, goat, smoked gouda, cheddar, pepper  
jack, seasonal fruit and berry garnish, assorted crackers  
\$9 per person*

### *Antipasto*

*Imported cured meats and cheeses, Mediterranean olives,  
roasted red peppers, artichoke hearts, crostini  
\$12 per person*

### *Shoreline Station*

*Clamcakes, stuffed littlenecks, fried popcorn shrimp, choice of one chowder:  
New England Clam Chowder/Manhattan Clam Chowder/Rhode Island Clam Chowder  
\$23 per person*

### *Raw Bar*

*Priced per Piece*

*Little Neck Clams \$2*

*Oysters \$4*

*Shrimp Cocktail \$4*

*Cocktail sauce, lemon wedges, Tabasco and mignonette*

### *Pasta Station*

#### *Pastas Included*

*Farfalle, Penne, Cheese Tortellini*

#### *Sauces Included*

*Marinara, Alfredo, Basil Pesto*

*Assorted accompaniments to include mushrooms, peas, onions, peppers, broccoli,  
zucchini, grape tomatoes, minced garlic, sliced meatballs, Italian sausage, sliced chicken  
breast, shrimp, fresh herbs, extra virgin olive oil, Italian garlic bread  
\$18 pp/(\$125 Chef attendant fee per 50 guests)*

*A 20% administrative fee, 3% capital fee, and 8% tax will be added to all food and beverage items*

# *Hors D'oeuvres*

## *Chilled & Passed*

### *Avocado Toast*

*Mexican corn salsa  
\$3 per piece*

### *Miniature Tuna Tacos*

*Sesame seared Ahi, wakame salad, wasabi aioli  
\$3.50 per piece*

### *Miniature Lobster Rolls*

*Tarragon aioli  
\$6 per piece*

### *Crab & Cucumber Canapes*

*Spicy remoulade  
\$3.50 per piece*

### *Shrimp Cocktail*

*Cocktail sauce  
\$4 per piece*

### *Beef Tenderloin*

*Asparagus, Boursin cheese, crostini  
\$4 per piece*

### *Prosciutto and Melon Sailboats*

*Balsamic glaze  
\$3.50 per piece*

### *Caprese Skewers*

*Grape tomato, mozzarella, basil, balsamic glaze  
\$3.50 per piece*

### *Bruschetta*

*Plum tomatoes, mozzarella, basil, balsamic glaze, crostini  
\$3.50 per piece*

### *Individual Crudités*

*Carrot, celery, summer squash, creamy dill sauce  
\$3.50 per piece*

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# *Hors D'oeuvres*

## *Hot & Passed*

*Vegetable Stuffed Mushrooms*  
\$3.50 per piece

*Vegetable Spring Rolls*  
Sweet Thai chili sauce  
\$3.50 per piece

*Spanakopita*  
\$3.50 per piece

*Fontina Cheese Arancini*  
Basil pesto  
\$3.50 per piece

*Asparagus Wrap*  
Asiago, phyllo dough  
\$4 per piece

*Chipotle Chicken Cup*  
Grilled southwest chicken salad, phyllo cup  
\$3.50 per piece

## *Italian Flatbreads*

*Topping Selections*  
4-cheeses  
\$3 per piece

*Pepperoni, Bacon, Sausage*  
\$3.50 per piece

*Prosciutto, Arugula, Fig Spread, Goat Cheese, Balsamic Glaze*  
\$3.50 per piece

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# *Hors D'oeuvres*

## *Hot & Passed*

### *Philly Steak & Cheese Egg Roll*

*Spicy aioli  
\$5 per piece*

### *Miniature Italian Meatballs*

*Veal, pork, beef meatball, marinara, parmesan cheese and basil  
\$3.50 per piece*

### *Prosciutto Wrapped Figs*

*Goat cheese, balsamic glaze  
\$4 per piece*

### *Miniature Beef Wellingtons*

*\$5 per piece*

### *Popsicle Lamb Chops*

*Garlic herb marinade  
\$5 per piece*

### *Traditional Fish & Chips*

*Tartar sauce  
\$4.50 per piece*

### *Shrimp Tempura*

*Ginger mango glaze  
\$4.50 per piece*

### *Crab Cakes*

*Spicy aioli  
\$4 per piece*

### *Scallops Wrapped in Bacon*

*\$4 per piece*

### *Short Rib Arancini*

*\$4 per piece*

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# *Soups & Salads*

## *Soup Selections*

*New England Clam Chowder*

\$6

*Manhattan Clam Chowder*

\$6

*Rhode Island Clam Chowder*

\$6

*Lobster Bisque*

\$8

## *Salad Selections*

*Organic Field Greens*

*Medley of grape tomatoes, English cucumbers,  
Italian vinaigrette*

\$6

*Caesar*

*Crisp romaine, creamy Caesar dressing, croutons, shaved  
parmesan, cracked black pepper*

\$7

*Caprese*

*Medley of grape tomatoes, cilliegine mozzarella, extra virgin olive oil,  
balsamic vinegar, basil*

\$8

*Strawberry & Arugula*

*Toasted almonds, goat cheese, zinfandel vinaigrette*

\$9

*Pears & Gorgonzola*

*Baby greens, poached pears, gorgonzola cheese, balsamic vinaigrette*

\$10

# *Dinner*

*All proteins are complimented with your choice of starch and vegetable, baked rolls and butter*

## *Seafood*

### *Baked Stuffed Cod or Yellowtail Sole*

*Crab stuffed, buttered crackers, citrus beurre blanc*

*\$30*

### *Pan Seared Salmon*

*Pesto encrusted, balsamic fig glaze*

*\$32*

### *Grilled Swordfish*

*Lobster ginger mango sauce*

*\$34*

## *Surf & Turf*

### *Filet of Beef and 2 Baked Stuffed Shrimp*

*\$55*

### *Filet of Beef and a Broiled Lobster*

*\$70*

### *Grilled Duo*

*Lemon and Herb Marinated Chicken and Salmon*

*Citrus Glaze*

*\$45*

*A 20% administrative fee, 3% capital fee, and 8% tax will be added to all food and beverage items*

# *Dinner*

## *Chicken*

### *Chicken Cordon Bleu*

*Sage gravy*

*\$28*

### *Herb Roasted Statler Chicken Breast*

*Pan jus*

*\$28*

### *Chicken Caprese*

*Grilled or breaded chicken breast, tomato concasse, garlic, basil, mozzarella, arugula, balsamic drizzle*

*\$28*

### *Chicken Marsala*

*Mushrooms, herbs, marsala wine sauce*

*\$28*

### *Chicken Piccata*

*Capers, lemon, white wine, butter sauce*

*\$28*

## *Pork*

### *Roasted Pork Loin*

*Honey rosemary brine, apple chutney*

*\$28*

*A 20% administrative fee, 3% capital fee, and 8% tax will be added to all food and beverage items*

# *Dinner*

## *Beef*

*Tenderloin of Beef*

\$48

*Grilled Beef Ribeye*

\$45

*Sliced Sirloin of Beef*

\$40

*Braised Short Rib*

*Tomato, herb, red wine*

\$34

### *Available Sauces for Beef Options*

- *Port Wine Demi*
- *Bearnaise Sauce*
- *Wild Mushroom Sauce*

*Herbed Compound Butter Medallions*

*A 20% administrative fee, 3% capital fee, and 8% tax will be added to all food and beverage items*

# *Dinner*

## *Plated Vegetarian and Pasta Options*

### *Portobello Florentine*

*Grilled portobello mushroom, spinach, onions, tomatoes, garlic, marinara sauce, creamy polenta*

*\$21*

### *Mediterranean Plate*

*Falafel, tzatziki sauce, white rice, marinated vegetable salad*

*\$21*

### *Penne Primavera*

*Medley of fresh vegetables, basil, citrus butter sauce*

*\$21*

### *Grilled Vegetable Ravioli*

*Asparagus, yellow squash, grape tomatoes, basil pesto cream*

*\$24*

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## *Starch Options*

*Tri Colored Fingerling Potato Medallions,  
Caramelized Onions, Herbs*

*Mashed or Roasted Yukon Gold Potatoes*

*Mashed or Roasted Sweet Potatoes*

*Parmesan Risotto Cake*

*Chef's Signature Mashed Potato  
Smoked Gouda, Scallions, Pancetta  
Additional \$3 per person*

## *Vegetable Options*

*Haricot Verts*

*Grilled Asparagus*

*Honey and Herb Glazed Carrots*

*Broccolini*

*Chef's Choice Seasonal Selection*

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## *Late Night Snacks*

### *Taco & Nacho Station*

*Beef, Chicken, Pork, Shrimp*

*Hard shell corn tortillas, soft shell flour tortillas, corn tortilla chips  
Shredded lettuce, diced tomatoes, black olives, scallions, jalapenos,  
pico de gallo, guacamole, salsa, warm nacho cheese,  
shredded cheese, sour cream, cilantro*

*\$15 per person*

### *French Fry Station*

*Crispy fries, homemade ketchup, brown sugar BBQ sauce, creamy  
parmesan sauce, honey mustard, cheddar cheese dip,  
chipotle mayo, beef chili, assorted toppings*

*\$9 per person*

### *Mini Grilled Cheese*

*\$3 per piece*

### *Pulled Pork Sliders*

*Citrus BBQ sauce, coleslaw, brioche bun*

*\$4 per piece*

### *Miniature Burgers*

*American cheese, pickles, brioche bun*

*\$4 per piece*

### *Italian Flatbreads*

*Topping Selections*

*4-cheeses*

*Pepperoni, Bacon, Sausage*

*Prosciutto, Arugula, Fig Spread, Goat Cheese, Balsamic Glaze*

*\$13 each*

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# **Dessert & Beverage Stations**

## ***Gelato & Seasonal Fruit Sorbet Station***

*Chef's selection of assorted gelato and sorbet flavors, chocolate sauce, caramel sauce, raspberry sauce, M & M's, Heath Bar, Reese's Peanut Butter Cups, crushed Oreos, sprinkles, chocolate chips, walnuts, strawberries, whipped cream*

*\$10 per person*

## ***Crepe Station***

*Warm Crepes, Rum, Grand Marnier or brandy flambeed bananas, seasonal berries, apples, chocolate sauce, caramel sauce, raspberry sauce, walnuts, whipped cream*

*\$10 per person (\$125 Chef attendant fee per 50 guests)*

## ***Mini Pastry Station***

*Chef's selection of assorted cookies, cakes, tarts, pies*

*\$10 per person*

## ***Coffee***

*Freshly brewed coffee, decaf and assorted teas*

*\$3 per person*

*(Stationed or Served)*

## ***Enhanced Coffee***

*Freshly brewed coffee, decaf, iced coffee, assorted teas, flavored creams, syrups, cinnamon sticks, peppermint sticks.*

*\$6 per person*

*(Stationed Only)*

## ***Hot Cocoa & Coffee Milk Station***

*Coffee milk, assorted cocoa flavors, syrups, candies, garnishes, chocolate chip cookies*

*\$7 per person*

## ***Sweet Streams Chocolate Fountains***

*Choice of dark, milk, or white chocolate*

*Service includes fresh flowers, bamboo dipping skewers, candles, professional attendant(s)*

*\$6.95 per person*

*(pricing subject to 15% handling fee)*

*Assorted dipping items*

*\$1 each (per person)*

*Ask your sales coordinator for more details*

*A 20% administrative fee, 3% capital fee, and 8% tax will be added to all food and beverage items*



## *Food & Beverage Policies*

*A final guest count must be given to the Sales Office 14 days prior to your event; in the event we do not receive the final count, Warwick Country Club has the right to use the original estimated guest count. You will be charged for the number of guests served OR the guarantee, whichever number is greater. The Chef will be prepared to serve 3% above the final guaranteed guest count.*

*Warwick Country Club must be notified in advance of any allergies and/or dietary restrictions in order to provide appropriate culinary items to such guests.*

*When offering a choice of entrees, renter must provide escort cards which note the guests name, table number (if assigned seating), as well as their entrée selection*

*Menu pricing is subject to change at any time and will be confirmed 90 days prior to the event date*

*All food and beverage, room rental, ceremony fee, audio visual, and related services are subject to applicable taxes (currently 8% for food, beverage and room rental; 7% for ceremony fee, audio visual and related services) in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, all food and beverage will be subject to a 23% admin/capital charge.*

*Due to licensing requirements and quality control issues, all food and beverage to be served on Warwick Country Club property must be supplied and prepared by the club or by a licensed bakery and/or permitted vendor with the exception of pre-packaged gift items. In compliance with RI Health Department food safety regulations, all food must be consumed on the premises; no food provided by Warwick Country Club may leave the premises at the conclusion of the event.*

*In compliance with our Liquor License guidelines, alcohol may be served for a maximum of 5 hours and **NO** outside alcohol of any kind can be brought onto the premises. Hosted bar sales are based on consumption. The Renter will only be able to extend their hosted bar past the pre-paid amount with the manager on duty's approval, and payment via credit card or check will be required at the conclusion of the event.*

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