


The Elliottte

ON PARK



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 www.theelliottteonpark.com

 401-542-5281

 848 Park Ave, Cranston RI
Inside The Historic Park Theatre
Second Floor

Breakfast Buffet Options

OPTION 1

Seasonal Fruit Salad with Honey Mint Dressing

Classic Scrambled Eggs with or without Cheese

Mixed Medley Breakfast Potatoes

CHOICE OF 2: Crispy Bacon, Breakfast Sausage, Turkey Sausage, Turkey Bacon or Breakfast Ham

Assorted Breakfast Pastries, Juice and Coffee *in house only*

\$22/pp

OPTION 2

Seasonal Fruit Salad with Honey Mint Dressing

Classic Scrambled Eggs with or without Cheese

Egg White & Veggie Frittata

Mixed Medley Breakfast Potatoes

CHOICE OF 2: Crispy Bacon, Breakfast Sausage, Turkey Bacon, Turkey Sausage or Breakfast Ham

French Toast Bake

Assorted Breakfast Pastries, Juice and Coffee *in house only*

\$28/pp

ADD ONS

Yogurt and Fruit Parfaits	\$4/pp
Breakfast Pastry Tower	\$80
Mimosa/Sangria Pitchers	\$45 serves 5 ppl
Bottomless Mimosas/Bellinis	\$20/pp
Bottomless Mimosas/Bellinis & Sangria	\$22 pp

Alcohol available for In House only

Bottomless only available with Full Service

Brunch Buffet Options

Seasonal Fruit Salad, Assorted Breakfast Pastries, Muffins, and Bagels with Spreads

Classic Scrambled Eggs with or without Cheese

Mixed Medley Breakfast Potatoes

French Toast Bake

CHOICE OF 2: Crispy Bacon, Breakfast Sausage, Turkey Bacon, Turkey Sausage or Breakfast Ham

Choice of 2 Entrées

Choice of Penne Marinara or Penne Pink Sauce

Garden Salad or Classic Caesar

Mini Desserts

Juice and Coffee

\$48/pp



Lunch Buffet Options

OPTION 1

Classic Garden or Caesar Salad

Freshly Cut Potato Chips

Choice of 3 Assorted Sandwiches and Wraps

Italian Pasta Salad (served cold)
or Loaded Potato Salad

Mini Desserts

\$22/pp

OPTION 2

Classic Garden or Caesar Salad

Hand Cut Potato chips or Grilled Flatbreads
with Hummus

Choice of 3 Assorted Sandwiches and Wraps

Choice of 2 Gourmet Sandwiches

House Made Meatballs or Italian Sausage and Peppers

Penne Marinara or Penne Pink

Mini Desserts

\$32/pp

OPTION 3

Hand Cut Potato chips or Grilled Flatbreads with Hummus

Classic Garden, Caesar, Caprese, Greek, Pasta Salad or Quinoa Salad

Choice of 3 Gourmet Sandwiches

Choice of Entrée and Choice of 2 Sides

Mini Desserts

\$40/pp

SANDWICH OPTIONS

ASSORTED SANDWICH OPTIONS

Turkey & Cheese

Ham & Cheese

Chicken Salad

Tuna Salad

BLT

Tomato & Mozzarella

Pastrami & Swiss

Grilled Vegetable Wrap

GOURMET SANDWICH OPTIONS

Turkey BLT

Chicken Caesar Salad Wrap

Tomato Prosciutto & Mozzarella

Balsamic Veggie & Hummus

Grilled Chicken Caprese

Italian Grinder

Roast Beef & Cheddar

Portobello with Grilled Peppers

Dinner Buffet Options

OPTION 1

Classic Garden or Caesar Salad
Choice of Entrée and Choice of 1 Side
Penne Marinara or Penne Pink
Rolls and Butter
Mini Desserts

\$28/pp

OPTION 2

Classic Garden, Caesar, Caprese,
Greek, or Rotating Seasonal Salad
Choice of 2 Entrées and Choice of 1 Side
Penne Marinara or Penne Pink
Rolls and Butter

Mini Desserts

\$38/pp

OPTION 3

Cheese Platter of Gourmet Cheeses, Fresh Fruits, Assorted Crackers,
and Wood Grilled Flatbread Chips with Assorted Dips and Hummus

Classic Garden, Caesar, Caprese, Greek, or Rotating Seasonal Salad

Choice of 2 Entrées and Choice of 2 Sides

Penne Marinara or Penne Pink

Rolls and Butter

Mini Desserts

\$52/pp

OPTION 4

Beautiful Grazing Table of Gourmet Cheeses, Fresh and Dried Fruits, Italian Meats,
Assorted Chocolate & Nuts, Dips and Spreads, Crackers & Fresh Baguette

Choice of 2 Salads: Classic Garden, Caesar, Caprese, Greek, or Rotating Seasonal

Choice of 3 Entrées and Choice of 2 Sides

Penne Marinara or Penne Pink

Rolls and Butter

Mini Desserts

\$70/pp

ENTRÉE OPTIONS

CHICKEN

Marsala, Parmesan, Francese, Caprese,
Saltimbocca, Lemon & Herb Chicken Breast,
Herb Roasted Chicken Quarters

BEEF & PORK

Beef Tips in Gravy, Baked Italian Meatballs,
Maple Glazed Pork Tenderloin, Sausage & Peppers,
Grilled Flank Steak

SEAFOOD

Baked Cod, Shrimp Scampi or Fra Diavolo,
Plain, Asian or Lemon Garlic Salmon

VEGETARIAN

Eggplant Parmesan, Quinoa Stuffed Peppers,
Asian Vegetable Stir Fry, Pasta Primavera, Housemade
Mac & Cheese, Pasta & Broccoli Aglio e Olio,
Grilled Portobello Caprese

SIDE OPTIONS

STARCHES

Garlic Mashed Potatoes,
Roasted Red Potatoes,
Chipotle Sweet Potatoes,
Steamed White Rice,
Traditional Rice Pilaf

VEGETABLES

Grilled Zucchini & Squash,
Italian Green Beans,
Roasted or Steamed Broccoli,
Maple Glazed Carrots,
Mixed Grilled or Roasted Vegetables,
Crispy Balsamic Brussel Sprouts,
Lemon & Feta Asparagus



Ask us about our dessert cart and packages along with our specialty drink cocktails, created by Sippin Pretty

Breakfast Trays

Half Feeds 10-12 • Full Feeds 20-24

SCRAMBLED EGGS - fluffy full eggs \$55 • \$110

CHEESY SCRAMBLED EGGS - fluffy full eggs with cheddar and jack cheese \$60 • \$120

EGG WHITE FRITTATA - spinach, tomato and goat cheese \$65 • \$130

CRÈME BRULÉ FRENCH TOAST BAKE - scrambled egg, French baguette, brown sugar, orange and cinnamon \$55 • \$110

CANNOLI FRESH TOAST BAKE - scrambled egg, fluffy brioche, mascarpone & ricotta, fresh vanilla, chocolate chips \$65 • \$130

EVERYTHING BAGEL EGG BAKE - with or without bacon, cream cheese, eggs, everything bagels \$55 • \$110

TRADITIONAL HOME FRIES - diced white potatoes and onions, fried crispy \$35 • \$70

MIXED MEDLEY BREAKFAST POTATOES - diced white, red and purple potatoes \$45 • \$90

BREAKFAST MEATS - crispy bacon, breakfast sausage, turkey sausage or bacon, breakfast ham \$55 • \$110

SEASONAL FRUIT SALAD - honey, lime and mint \$65 • \$130

YOGURT AND FRUIT PARFAIT - \$4 each



Lunch & Dinner Trays

Half Feeds 10-12 • Full Feeds 20-24

POULTRY

CHICKEN MARSALA, PARMESAN, FRANCESE OR CAPRESE - \$75 • \$150

CHICKEN SALTIMBOCCA - grilled chicken, topped with prosciutto and fontina, topped with marsala sauce \$80 • \$160

LEMON & HERB CHICKEN - grilled lemon, herb and oil marinated breasts \$70 • \$140

GRILLED BBQ CHICKEN QUARTERS - bone in chicken, sweet bbq sauce \$65 • \$130

HERB ROASTED CHICKEN QUARTERS - bone in chicken, with rosemary, thyme & garlic \$65 • \$130

MEAT

BEEF TIPS IN GRAVY - braised beef, mushroom demi-glace \$110 • \$220

TERIYAKI STEAK TIPS - grilled & sliced, with a teriyaki sauce \$120 • \$240

BAKED ITALIAN MEATBALLS - beef, veal and pork, served with marinara \$75 • \$150

BBQ PULLED PORK - slow roasted pork shoulder, tangy bbq sauce \$80 • \$160

MAPLE GLAZED PORK TENDERLOIN - grilled and sliced with maple glaze \$70 • \$140

SAUSAGE & PEPPERS - oven roasted with marinara \$70 • \$140

TRADITIONAL BOLOGNESE - slow roasted blend of veal, pork and beef, served over pasta \$110 • \$220

MAPLE BOURBON SHORT RIBS - braised short ribs, maple bourbon sauce \$110 • \$220

GRILLED FLANK STEAK - chimichurri sauce \$120 • \$240

SEAFOOD

BAKED COD - traditional cracker crumb topping and lemon \$70 • \$140

SHRIMP SCAMPI OR FRA DIAVOLO - served over pasta \$80 • \$160

GRILLED SALMON - asian, lemon & garlic or plain \$80 • \$160

LINGUINE WITH CLAMS - tossed with tender clams in a light garlic, white wine, and herb sauce finished with a touch of lemon \$75 • \$150

BAKED STUFFED SHRIMP - buttery seafood stuffing MKT

LOBSTER AND SHRIMP CARDINAL - tossed with pasta in a rich, creamy tomato-cardinale sauce finished with garlic, white wine, and fresh herbs MKT

Lunch & Dinner Trays

Half Feeds 10-12 • Full Feeds 20-24

PASTA & VEGETARIAN

EGGPLANT PARMESAN - lightly battered and fried served with marinara \$75 • \$150

QUINOA STUFFED PEPPERS - corn, black bean, red peppers, diced tomatoes, cheese with fluffy quinoa \$70 • \$140

ASIAN VEGETABLE STIR FRY - sauteed mixed vegetables, asian sauce, rice \$70 • \$140

PASTA PRIMAVERA - fresh crisp sauteed vegetables, over pasta with parmesan \$70 • \$140

HOUSEMADE MAC & CHEESE - rich and creamy three cheese sauce, topped with buttery cracker topping \$80 • \$160

PASTA MARINARA - house red sauce \$50 • \$100

PASTA PINK SAUCE - house red sauce, heavy cream & parmesan \$55 • \$110

PASTA VODKA - heavy cream, tomato pasta, velo vodka, red pepper flakes parmesan \$65 • \$130

PASTA & BROCCOLI AGLIO E OLIO - \$55 • \$110 | ADD GRILLED CHICKEN - \$15 • \$25

GRILLED PORTOBELLO CAPRESE - marinated grilled portobello mushrooms layered with fresh mozzarella, ripe tomatoes, basil, and a balsamic glaze \$55 • \$110

STARCHES

GARLIC MASHED POTATOES - roasted garlic, heavy cream, butter \$50 • \$100

LOADED MASHED POTATOES - bacon bits, scallions, sour cream, cheddar/jack cheese \$60 • \$120

ROASTED RED POTATOES - garlic and herb roasted \$50 • \$100

CHIPOTLE SWEET POTATOES - oven roasted with honey and maple \$50 • \$100

TRADITIONAL RICE PILAF - garlic and herbs, chicken broth \$45 • \$90

STEAMED WHITE RICE - classic light and fluffy long-grain rice \$40 • \$80

WILD MUSHROOM RICE PILAF - fragrant rice pilaf blended with a medley of wild mushrooms, herbs, and savory seasonings \$55 • \$110

LEMON AND PARMESAN RISOTTO - arborio rice finished with fresh lemon zest, parmesan cheese, and a touch of butter \$50 • \$100

Lunch & Dinner Trays

Half Feeds 10-12 • Full Feeds 20-24

VEGETABLES

- GRILLED ZUCCHINI & SQUASH - balsamic glaze \$50 • \$100
- ITALIAN GREEN BEANS - garlic oil and shallots \$50 • \$100
- ROASTED OR STEAMED BROCCOLI - lemon zest and parmesan \$50 • \$100
- CANDIED CARROTS - maple cinnamon glaze \$50 • \$100
- MIXED GRILLED OR ROASTED VEGETABLES - seasonal selection \$50 • \$100
- CRISPY BALSAMIC BRUSSEL SPROUTS - roasted with pancetta \$60 • \$120
- LEMON & FETA ASPARAGUS - grilled \$60 • \$120

SALAD

- TRADITIONAL GARDEN - crisp romaine, grape tomatoes, cucumber, red onion, garlic croutons, choice of dressing \$50 • \$100
- CRISPY CAESAR - romaine hearts, shredded parmesan, garlic croutons, creamy caesar dressing \$50 • \$100
- CAPRESE - sliced tomato and mozzarella, basil, balsamic glaze, over arugula \$60 • \$120
- CLASSIC GREEK - iceberg and romaine, grape tomatoes, cucumber, red onion, kalamata olives, crumbled feta, green bell peppers, red wine vinaigrette \$60 • \$120
- QUINOA SALAD - wilted kale, cooked quinoa, red bell peppers, red onion, chickpeas, cilantro, goat cheese, lemon dressing \$60 • \$120
- ITALIAN PASTA SALAD - cucumber, tomato, red onion, fresh mozzarella, basil, balsamic vinaigrette \$55 • \$110
- LOADED BAKED POTATO SALAD - red bliss potatoes, crispy bacon, cheddar cheese, green onions, and a creamy sour cream dressing \$55 • \$110
- MEXICAN STREET CORN PASTA SALAD - ditalini pasta, roasted corn, elote seasoning, red onion, jalapeño, lime crema \$55 • \$110
- SEASONAL FRUIT SALAD - fresh cut in-season fruit \$65 • \$130

Kids Tray Options

12 Pieces • 24 Pieces

CHEESEBURGER SLIDERS \$22 • \$44

MEATBALL SLIDERS \$22 • \$44

MINI CHEESE QUESADILLAS \$22 • \$44

MINI CHICKEN & CHEESE QUESADILLAS \$26 • \$48

CHICKEN TENDERS \$24 • \$48

Half Feeds 10-12 • Full Feeds 20-24

KRAFT MAC & CHEESE \$24 • \$48

POTATO WEDGES/TOTS \$24 • 48

PRETZEL BITES \$24 • \$48

Platters

Small 8-10 • Large 16-20

HOUSE CUT POTATO CHIPS WITH CARAMELIZED ONION DIP \$35 • \$70

GRILLED FLATBREAD CHIPS WITH GARLIC WHITE BEAN HUMMUS \$45 • \$90

VEGETABLE CRUDITÉ WITH CREAMY DILL & SCALLION DIP \$60 • \$120

CHARCUTERIE - assorted cheeses, cured meats, seasonal fruits, assorted crackers, a touch of sweets \$85 • \$170

ASSORTED MUFFINS WITH BUTTER, JAMS & JELLIES \$50 • \$100

BREAKFAST PASTRIES - danish, croissant, bagels, scones, muffins \$50 • \$100

BASIC SANDWICH & WRAPS - turkey & cheese, ham & cheese, chicken salad, tuna salad, tomato & mozzarella, BLT, veggie wrap, pastrami & swiss \$65 • \$130

GOURMET SANDWICH & WRAPS - turkey blt, chicken caesar salad wrap, tomato prosciutto & mozzarella, balsamic veggie & hummus, grilled chicken caprese, italian grinder, roast beef & cheddar, grilled portobello & pepper \$80 • \$160

* sandwich platters come cut into halves, fully dressed, option for condiments on the side

BREAKFAST SANDWICH - scrambled eggs, cheese, choice of protein and bread \$55 • \$110

BREAKFAST BURRITOS - scrambled eggs, cheddar and jack cheese, choice of protein, and sour cream salsa on the side \$60 • \$120

MINI DESSERTS OR CANNOLIS - \$40 • \$80

Hors d'oeuvres

Priced Per Dozen

TRADITIONAL BRUSCHETTA \$26

SEASONAL BRUSCHETTA \$28

ITALIAN STUFFED MUSHROOMS \$26

TORTELLINI SKEWERS (BALSAMIC GLAZE) \$24

CAPRESE SKEWERS \$24

SPANAKOPITA \$24

MAC & CHEESE BITES \$26

TOMATO & MOZZARELLA ARANCINI \$24

ASPARAGUS & ASIAGO IN PHYLLO \$26

CHESSEBURGER SLIDERS WITH SAUTEED
ONION AND TOMATO AIOLI \$48

CHICKEN BACON RANCH SLIDERS \$48

MINI BEEF WELLINGTONS \$36

PETITE GRILLED CHEESE (SEVERAL VARIETIES) \$26

CAULIFLOWER BITES (BUFFALO OR BANG BANG) \$24

VEGETABLE SPRING ROLLS (SWEET CHILI SAUCE) \$28

COCONUT SHRIMP (CHILI SAUCE) \$36

BACON WRAPPED SCALLOPS (MAPLE DRIZZLE) \$36

ASIAN CHICKEN SKEWERS (THAI PEANUT SAUCE) \$28

SOUTHWEST CHICKEN EGGROLLS (RANCH DRIZZLE) \$26

ASIAN BEEF SKEWERS (SOY DRIZZLE) \$32

SHRIMP COCKTAIL WITH CLASSIC COCKTAIL SAUCE
OR CREAMY PINK SAUCE \$48

MINI MEATBALLS \$28

CHICKEN MARSALA IN PUFF PASTRY \$32



Passed Hors d'oeuvres

Cocktail Receptions are based on one hour of service

Six pieces per person total

\$26/pp

Each additional hour - \$10.95/pp

SELECTION ONE

Select three (3) items

Traditional Bruschetta (v)

Italian Stuffed Mushrooms (v)

Tuscan Stuffed Mushrooms with Pancetta

Tortellini Skewers with Balsamic Glaze (v)

Asian Chicken Skewers (thai peanut sauce)

Spanakopita (v)

Mac & Cheese Bites (v)

Tomato & Mozzarella Arancini (v)

Asparagus & Asiago in Phyllo (v)

Cauliflower Bites (buffalo or bang bang) (v)

Vegetable Spring Rolls (sweet chili sauce) (v)

Southwest Chicken Eggrolls (ranch drizzle)

SELECTION TWO

Select two (2) items

Seasonal Bruschetta

Petite Grilled Cheese (several varieties)

Coconut Shrimp (chili sauce)

Bacon Wrapped Scallops (maple drizzle)

Shrimp Cocktail Cups

Mini Meatballs

Asian Beef Skewers (soy drizzle)

Mini Beef Wellingtons

Chicken Marsala in Puff Pastry

Grilled Shrimp & Pineapple Skewers

Disposables and chafers, premium plastic dinnerware
and serveware available for an additional charge

Minimum delivery order \$150

Delivery starting at \$25

PARTY ENHANCEMENTS

Fresh Vegetable Spread with Assorted Dips	\$15/pp
Italian Antipasto Spread	\$22/pp
Breakfast Grazer of fresh and dried fruit, assorted pastries, muffins, bagels with spreads and jams, and avocado toast	\$18/pp
Elevated Grazing Table of gourmet cheeses, fresh and dried fruits, Italian meats, olives, nuts, a touch of chocolate, dips and spreads, crackers and fresh baguettes	\$20/pp
Shrimp Cocktail Display	MKT
The Elliotte Dessert Connection	inquire for price

OFFSITE OFFERINGS

*Coming
Soon*