

# The Elliotte

ON PARK



INSIDE THE HISTORIC PARK THEATRE  
848 PARK AVE, CRANSTON RI  
(401) 542-5281  
THEELLIOTTEONPARK@GMAIL.COM

# Lunch & Dinner

Half Feeds 10-13 • Full Feeds 22-28

## POULTRY

CHICKEN MARSALA - grilled chicken, bella mushroom marsala sauce \$70 • \$130

CHICKEN PARMESAN - breaded and fried, marinara and mozzarella \$70 • \$130

CHICKEN PICATTA - pan seared, butter, wine and lemon caper sauce \$70 • \$130

CHICKEN FRANCESE - pan seared, butter lemon and wine \$70 • \$130

CHICKEN CAPRESE - grilled chicken, sliced tomato, fresh mozzarella, basil & balsamic \$70 • \$130

CHICKEN SALTIMBOCCA - grilled chicken, topped with prosciutto and fontina, topped with marsala sauce \$75 • \$140

LEMON & HERB CHICKEN - grilled lemon, herb and oil marinated breasts \$65 • \$120

GRILLED BBQ CHICKEN QUARTERS - bone in chicken, sweet bbq sauce \$60 • \$110

HERB ROASTED CHICKEN QUARTERS - bone in chicken, with rosemary, thyme & garlic \$60 • \$110

BAKED ITALIAN TURKEY MEATBALLS - lean ground turkey, served with marinara \$60 • \$110

GRILLED CITRUS TURKEY - orange and lemon marinated turkey tenderloins \$70 • \$130

## MEAT

BEEF TIPS IN GRAVY - braised beef, mushroom demi-glace \$100 • \$190

TERIYAKI STEAK TIPS - grilled & sliced, with a teriyaki sauce \$115 • \$200

BAKED ITALIAN MEATBALLS - beef, veal and pork, served with marinara \$60 • \$110

BBQ PULLED PORK - slow roasted pork shoulder, tangy bbq sauce \$75 • \$140

MAPLE GLAZED PORK TENDERLOIN - grilled and sliced with maple glaze \$65 • \$120

STUFFED PORK TENDERLOIN - baked with spinach, feta, sundried tomatoes and balsamic glaze \$75 • \$140

SAUSAGE & PEPPERS - oven roasted with marinara \$60 • \$110

TRADITIONAL BOLOGNESE - slow roasted blend of veal, pork and beef, served over pasta \$100 • \$175

Disposables and chafers available for an additional charge  
Minimum delivery order \$150  
Delivery ranges from \$20-\$80

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## SEAFOOD

- BAKED COD - traditional cracker crumb topping and lemon \$65 • \$130
- SHRIMP SCAMPI - pan seared shrimp, garlic & white wine, served over pasta \$75 • \$140
- ASIAN GRILLED SALMON - brushed with teriyaki sauce \$75 • \$140
- SIMPLE GRILLED SALMON - salt, pepper & olive oil, with pineapple and red pepper salsa \$75 • \$140
- BAKED STUFFED SHRIMP - buttery seafood stuffing MKT

## VEGETARIAN

- EGGPLANT PARMESAN - lightly battered and fried served with marinara \$70 • \$140
- QUINOA STUFFED PEPPERS - corn, black bean, red peppers, diced tomatoes, cheese with fluffy quinoa \$65 • \$120
- ASIAN VEGETABLE STIR FRY - sauteed mixed vegetables, asian sauce, choice of rice or noodles \$65 • \$120
- PASTA PRIMAVERA - fresh crisp sauteed vegetables, over pasta with parmesan \$65 • \$120
- HOUSEMADE MAC & CHEESE - rich and creamy three cheese sauce, topped with buttery cracker topping \$75 • \$140
- PASTA MARINARA - house red sauce \$50 • \$90
- PASTA PINK SAUCE - house red sauce, heavy cream & parmesan \$50 • \$90
- PASTA VODKA - heavy cream, tomato pasta, velo vodka, red pepper flakes parmesan \$60 • \$100
- PASTA & BROCCOLI AGLIO E OLIO - \$50 • \$110 | ADD GRILLED CHICKEN - \$15 • \$25

## STARCHES

- GARLIC MASHED POTATOES - roasted garlic, heavy cream, butter \$40 • \$80
- LOADED MASHED POTATOES - bacon bits, scallions, sour cream, cheddar/jack cheese \$50 • \$90
- ROASTED RED POTATOES - garlic and herb roasted \$45 • \$80
- CHIPOTLE SWEET POTATOES - oven roasted with honey and maple \$45 • \$80
- TRADITIONAL RICE PILAF - garlic and herbs, chicken broth \$40 • \$70

# Lunch & Dinner

Half Feeds 10-13 • Full Feeds 22-28

## VEGETABLES

- GRILLED ZUCCHINI & SQUASH - balsamic glaze \$45 • \$80
- ITALIAN GREEN BEANS - garlic oil and shallots \$45 • \$80
- ROASTED BROCCOLI - lemon zest and parmesan \$45 • \$80
- CANDIED CARROTS - maple cinnamon glaze \$45 • \$80
- MIXED ROASTED VEGETABLES - seasonal selection \$45 • \$80
- CRISPY BALSAMIC BRUSSEL SPROUTS - roasted with pancetta \$55 • \$100
- SIMPLE STEAM BROCCOLI \$35 • \$60
- LEMON & FETA ASPARAGUS - grilled \$55 • \$100
- MIXED GRILLED VEGETABLES - seasonal selection \$45 • \$80

## SALAD

- TRADITIONAL GARDEN - iceberg & romaine, grape tomatoes, cucumber, red onion, garlic croutons, choice of dressing \$35 • \$60
- CRISPY CAESAR - romaine hearts, shredded parmesan, garlic croutons, creamy caesar dressing \$35 • \$60
- CAPRESE - sliced tomato and mozzarella, basil, balsamic glaze, over arugula \$45 • \$80
- CLASSIC GREEK - iceberg and romaine, grape tomatoes, cucumber, red onion, kalamata olives, crumbled feta, green bell peppers, red wine vinaigrette \$45 • \$80
- QUINOA SALAD - wilted kale, cooked quinoa, red bell peppers, red onion, chickpeas, cilantro, goat cheese, lemon dressing \$45 • \$80
- ITALIAN PASTA SALAD - cucumber, tomato, red onion, fresh mozzarella, basil, balsamic vinaigrette \$35 • \$60

# Breakfast

Half Feeds 10-13 • Full Feeds 22-28

CHEESY SCRAMBLED EGGS - fluffy full eggs, cheddar and jack cheese \$50 • \$100

WITHOUT CHEESE \$40 • \$80

EGG WHITE FRITTATA - spinach, tomato and goat cheese \$55 • \$110

CRÈME BRULÉ FRENCH TOAST BAKE - scrambled egg, French baguette, brown sugar, orange and cinnamon

\*add fresh seasonal fruit \$45 • \$90

CANNOLI FRESH TOAST BAKE - scrambled egg, fluffy brioche, mascarpone & ricotta, fresh vanilla, chocolate chips

\*add fresh strawberries \$45 • \$90

EVERYTHING BAGEL EGG BAKE - with or without bacon, cream cheese, eggs, everything bagels \$50 • \$100

HASHBROWN & SAUSAGE CASSEROLE - shredded hashbrowns, cheddar cheese, crumbled breakfast sausage,

cornflake crumble \$50 • \$100

TRADITIONAL HOME FRIES - diced white potatoes and onions, fried crispy \$25 • \$50

MIXED MEDLEY BREAKFAST POTATOES - diced white, red and sweet potatoes, peppers and onions \$28 • \$56

CRISPY COOKED BACON - maple drizzle \$45 • \$90

COUNTRY BREAKFAST SAUSAGE LINKS \$45 • \$90

FRESH FRUIT SALAD - honey, lime and mint \$50 • \$100

## Kids Options

12 Pieces • 24 Pieces

CHEESEBURGER SLIDERS \$24 • \$47

MEATBALL SLIDERS \$24 • \$47

MINI QUESADILLAS \$22 • \$42

CHICKEN TENDERS \$24 • \$47

KRAFT MAC & CHEESE \$20 • \$40

POTATO WEDGES/TOTS \$20 • 40

PRETZEL BITES \$20 • \$40

GRILLED CHEESE \$22 • \$42

# Platters

Small 5-10 • Large 10-20

HOUSE CUT POTATO CHIPS WITH CARAMELIZED ONION DIP \$25 • \$40

GRILLED FLATBREAD CHIPS WITH GARLIC WHITE BEAN HUMMUS \$35 • \$65

VEGETABLE CRUDITÉ WITH CARAMELIZED ONION DIP \$50 • \$90

ASSORTED MUFFINS WITH BUTTER, JAMS & JELLIES \$30 • \$55

BREAKFAST PASTRIES - danish, croissant, breads, scones, muffins \$45 • \$85

BASIC SANDWICH & WRAPS - turkey & cheese, ham & cheese, chicken salad, tomato & mozzarella, roast beef & cheese \$45 • \$90

GOURMET SANDWICH & WRAPS - turkey blt, chicken caesar salad wrap, tomato prosciutto & mozzarella, balsamic veggio & hummus, grilled chicken caprese, italian grinder, roast beef & horseradish \$60 • \$110

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

# Hors d'oeuvres

Priced Per Dozen

TRADITIONAL BRUSCHETTA \$26

SEASONAL BRUSCHETTA \$28

ITALIAN STUFFED MUSHROOMS \$26

ANTIPASTO SKEWERS (BALSAMIC GLAZE) \$24

SPANAKOPITA \$22

CAPRESE SKEWERS (BALSAMIC GLAZE) \$24

MAC & CHEESE BITES \$24

TOMATO & MOZZARELLA ARANCINI \$24

ASPARAGUS & ASIAGO IN PHYLLO \$24

CHESSEBURGER SLIDERS \$45

GRILLED CHICKEN SLIDERS \$45

PETITE GRILLED CHEESE (SEVERAL VARIETIES) \$26

CAULIFLOWER BITES (BUFFALO OR BANG BANG) \$22

VEGETABLE SPRING ROLLS (SWEET CHILI SAUCE) \$26

COCONUT SHRIMP (CHILI SAUCE) \$32

BACON WRAPPED SCALLOPS (MAPLE DRIZZLE) \$32

ASIAN CHICKEN SKEWERS (THAI PEANUT SAUCE) \$26

SOUTHWEST CHICKEN EGGROLLS (RANCH DRIZZLE) \$24

ASIAN BEEF SKEWERS (SOY DRIZZLE) \$30

MINI BEEF WELLINGTONS \$32

SHRIMP COCKTAIL WITH CLASSIC COCKTAIL SAUCE  
OR CREAMY PINK SAUCE \$45

# Passed Hors d'oeuvres

Cocktail Receptions are based on one hour of service

Six pieces per person total

\$23/pp

Each additional hour - \$9.95/pp

## SELECTION ONE

Select three (3) items

- |  |  |
|--|--|
| Traditional Bruschetta (v)               | Mac & Cheese Bites (v)                         |
| Italian Stuffed Mushrooms (v)            | Tomato & Mozzarella Arancini (v)               |
| Tuscan Stuffed Mushrooms with Prosciutto | Asparagus & Asiago in Phyllo (v)               |
| Antipasto Skewers (balsamic glaze)       | Cauliflower Bites (buffalo or bang bang) (v)   |
| Tortellini Skewers (v)                   | Vegetable Spring Rolls (sweet chili sauce) (v) |
| Spanakopita (v)                          | Southwest Chicken Eggrolls (ranch drizzle)     |

## SELECTION TWO

Select two (2) items

- |   |                                  |
|---|----------------------------------|
| Seasonal Bruschetta                       | Asian Beef Skewers (soy drizzle) |
| Petite Grilled Cheese (several varieties) | Chicken Satay Skewers            |
| Coconut Shrimp (chili sauce)              | Mini Beef Wellingtons            |
| Bacon Wrapped Scallops (maple drizzle)    | Chicken Marsala in Puff Pastry   |
| Asian Chicken Skewers (thai peanut sauce) |                                  |

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## PARTY ENHANCEMENTS

- |  |         |
|--|---------|
| Fresh Vegetable Spread with Assorted Dips  | \$9/pp  |
| Italian Antipasto Spread   | \$19/pp |
| Breakfast Grazer of gourmet cheeses, fresh and dried fruit, assorted pastries, muffins, mini waffles and bagels with spreads (by our friends Artisan Bites)                                  | \$17/pp |
| Elevated Grazing Table of gourmet cheeses, fresh and dried fruits, Italian meats, assorted chocolate and nuts, dips and spreads, crackers and fresh baguettes (by our friends Artisan Bites) | \$19/pp |
| Shrimp Cocktail Display  | MKT     |

# Breakfast

## OPTION 1

Classic Fruit Salad with Honey Mint Dressing

Classic Scrambled Eggs with or without Cheese

Breakfast Potatoes

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

Assorted Muffins and Bagels

\$20/pp

## OPTION 2

Classic Fruit Salad with Honey Mint Dressing

Classic Scrambled Eggs with or without Cheese

Egg White & Veggie Frittata

Roasted Breakfast Potatoes

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

Thick Cut French Toast or Pancakes

Assorted Muffins and Croissants

\$26/pp

## ADD ONS

Yogurt and Fruit Parfaits	\$3/pp
Mimosa/Sangria Pitchers	\$40 serves 5 ppl
Bottomless Mimosas/Bellinis	\$18/pp
Bottomless Mimosas/Bellinis & Sangria	\$22 pp

ALL BREAKFAST AND BRUNCH OPTIONS INCLUDE: Mini Dessert Trays (Cannolis, Cream Puffs, Cookies, Brownies and Fruit), Assortment of Juices and Regular and Decaf Coffee



# Brunch

Fresh Fruit, Assorted Pastries, Muffins, Mini Waffles and Bagels with Spreads

Classic Scrambled Eggs with or without Cheese

Roasted Breakfast Potatoes

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

CHOICE OF 2: Chicken Marsala, Chicken Franchise, Baked Cod or Meatballs

Baked Penne, Choice of Marinara or Pink Sauce

CHOICE OF: Garden Salad or Classic Caesar

\$35/pp



ALL BREAKFAST AND BRUNCH OPTIONS INCLUDE: Mini Dessert Trays (Cannolis, Cream Puffs, Cookies, Brownies and Fruit), Assortment of Juices and Regular and Decaf Coffee

# Lunch

## OPTION 1

Freshly Cut Potato Chips

CHOICE OF 3: Assorted Sandwiches and Wraps

CHOICE OF: Garden Salad or Classic Caesar

CHOICE OF: Italian Pasta Salad (served cold) or Loaded Potato Salad

\$22/pp

## OPTION 2

Freshly Cut Potato Chips and Wood Grilled Flatbread Chips with Assorted Dips and Tapenades

CHOICE OF 3: Assorted Sandwiches and Wraps

CHOICE OF 2: Gourmet Paninis

House Made Meatballs or Italian Sausage and Peppers

Penne Pasta Choice of Marinara or Penne Rosa

Garden Salad

\$30/pp

## OPTION 3

Assorted Flat Bread Pizzas

CHOICE OF 2 SALADS: Classic Garden, Caesar, Caprese, Greek, Pasta Salad or Quinoa Salad

CHOICE OF 2 ENTRÉES: Chicken Marsala, Grilled Lemon & Herb Chicken,  
Baked Cod, House Made Meatballs, Pasta Primavera

CHOICE OF 2 SIDES: Herb Roasted Potatoes, Rice Pilaf, Chipotle Sweet Potatoes, Penne Marinara,  
Penne Rosa, Italian Green Beans, Roasted Mixed Vegetables, Roasted Parmesan Broccoli

Rolls and Butter

\$38/pp

ALL LUNCH OPTIONS INCLUDE: Mini Dessert Trays (Cannolis, Cream Puffs,  
Cookies, Brownies and Fruit) and Soft Drinks

# Dinner

## OPTION 1

Freshly Cut Potato Chips and Wood Grilled Flatbread Chips with Assorted Dips and Tapenades

CHOICE OF: Classic Garden, Caesar, Caprese, Greek, or Rotating Seasonal

CHOICE OF: Chicken Parmesan, Chicken Marsala, Baked Cod, Housemade Meatballs, or Sausage and Peppers

Pasta Marinara

\$32/pp

## OPTION 2

Freshly Cut Potato Chips and Wood Grilled Flatbread Chips with Assorted Dips and Tapenades

CHOICE OF: Classic Garden, Caesar, Caprese, Greek, or Rotating Seasonal

CHOICE OF 2 ENTRÉES: Chicken Parmesan, Chicken Franchise, Chicken Marsala, Housemade Meatballs, Beef Tips in Gravy, Baked Cod, Asian Grilled Salmon, Quinoa Stuffed Peppers (v), Ravioli Primavera (v)

CHOICE OF 2 SIDES: Garlic Mashed Potatoes, Roasted Red Potatoes, Chipotle Roasted Sweet Potatoes, Rice Pilaf, Penne Marinara, Penne Rosa

Roasted Mixed Vegetables

\$45/pp

### FINGER SANDWICH & WRAP OPTIONS (SLICED IN HALFS)

Chicken Caesar

Italian

Roast Beef & Cheddar

Turkey & Provolone

Caprese (v)

Roasted Veggie (v)

### PANINI OPTIONS

Pesto Caprese (v)

Ham & Cheese

Meatball & Cheese

Mixed Veggie & Goat Cheese (v)

Hot Honey & Prosciutto

ALL DINNER OPTIONS INCLUDE: Warm Bread & Butter, Mini Dessert Trays (Cannolis, Cream Puffs, Cookies, Brownies and Fruit) and Soft Drinks

# Dinner

## OPTION 3

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

CHOICE OF: Classic Garden, Caesar, Caprese, Greek, or Rotating Seasonal

CHOICE OF 3 ENTRÉES: Chicken Parmesan, Chicken Marsala, Chicken Saltimbocca, Grilled Citrus Turkey, Chicken Caprese, Teriyaki Steak Tips, Maple Glazed Pork Tenderloin, Pasta Bolognese, Shrimp Scampi, Asian Grilled Salmon, Ravioli Primavera (v), Eggplant Parmesan (v)

CHOICE OF 2 SIDES: Garlic Mashed Potatoes, Loaded Mashed Potatoes, Roasted Red Potatoes, Chipotle Roasted Sweet Potatoes, Rice Pilaf, Penne Marinara, Penne Rosa, Penne Vodka, Housemade Mac & Cheese

CHOICE OF 2 VEGETABLES: Grilled Zucchini & Squash, Italian Green Beans, Roasted Parmesan Broccoli, Candied Carrots, Crispy Balsamic Brussel Sprouts, Roasted Mixed Vegetables

\$65/pp



ALL DINNER OPTIONS INCLUDE: Warm Bread & Butter, Mini Dessert Trays (Cannolis, Cream Puffs, Cookies, Brownies and Fruit) and Soft Drinks