

The Elliottte

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 \$75 • \$150

CHICKEN PARMESAN - breaded and fried, marinara and mozzarella \$75 • \$150

CHICKEN FRANCESE - pan seared, butter lemon and wine \$75 • \$150

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

GRILLED CITRUS TURKEY - orange and lemon marinated turkey tenderloins \$75 • \$150

MEAT

BEEF TIPS IN GRAVY - braised beef, mushroom demi-glace \$105 • \$210

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

BAKED ITALIAN MEATBALLS - beef, veal and pork, served with marinara \$65 • \$130

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

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

STUFFED PORK TENDERLOIN - baked with spinach, feta, sundried tomatoes and balsamic glaze \$80 • \$160

SAUSAGE & PEPPERS - oven roasted with marinara \$65 • \$130

TRADITIONAL BOLOGNESE - slow roasted blend of veal, pork and beef, served over pasta \$105 • \$210

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

Lunch & Dinner

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SEAFOOD

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

SHRIMP SCAMPI - pan seared shrimp, garlic & white wine, served over pasta \$80 • \$160

ASIAN GRILLED SALMON - brushed with teriyaki sauce \$80 • \$160

SIMPLE GRILLED SALMON - salt, pepper & olive oil, with pineapple and red pepper salsa \$80 • \$160

BAKED STUFFED SHRIMP - buttery seafood stuffing MKT

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 \$55 • \$110

PASTA ROSA - house red sauce, heavy cream & parmesan \$60 • \$120

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

STARCHES

GARLIC MASHED POTATOES - roasted garlic, heavy cream, butter \$45 • \$90

LOADED MASHED POTATOES - bacon bits, scallions, sour cream, cheddar/jack cheese \$55 • \$110

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

Lunch & Dinner

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VEGETABLES

- GRILLED ZUCCHINI & SQUASH - balsamic glaze \$50 • \$100
- ITALIAN GREEN BEANS - garlic oil and shallots \$50 • \$100
- ROASTED BROCCOLI - lemon zest and parmesan \$50 • \$100
- CANDIED CARROTS - maple cinnamon glaze \$50 • \$100
- MIXED ROASTED VEGETABLES - seasonal selection \$50 • \$100
- CRISPY BALSAMIC BRUSSEL SPROUTS - roasted with pancetta \$60 • \$120
- SIMPLE STEAM BROCCOLI \$40 • \$80
- LEMON & FETA ASPARAGUS - grilled \$60 • \$120
- MIXED GRILLED VEGETABLES - seasonal selection \$50 • \$100

SALAD

- TRADITIONAL GARDEN - iceberg & romaine, grape tomatoes, cucumber, red onion, garlic croutons, choice of dressing \$40 • \$80
- CRISPY CAESAR - romaine hearts, shredded parmesan, garlic croutons, creamy caesar dressing \$40 • \$80
- CAPRESE - sliced tomato and mozzarella, basil, balsamic glaze, over arugula \$50 • \$100
- CLASSIC GREEK - iceberg and romaine, grape tomatoes, cucumber, red onion, kalamata olives, crumbled feta, green bell peppers, red wine vinaigrette \$50 • \$100
- QUINOA SALAD - wilted kale, cooked quinoa, red bell peppers, red onion, chickpeas, cilantro, goat cheese, lemon dressing \$50 • \$100
- ITALIAN PASTA SALAD - cucumber, tomato, red onion, fresh mozzarella, basil, balsamic vinaigrette \$40 • \$80

Breakfast

Half Feeds 10-13 • Full Feeds 22-28

CHEESY SCRAMBLED EGGS - fluffy full eggs, cheddar and jack cheese \$55 • \$110

WITHOUT CHEESE \$45 • \$90

EGG WHITE FRITTATA - spinach, tomato and goat cheese \$60 • \$120

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

*add fresh seasonal fruit \$50 • \$100

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

*add fresh strawberries \$50 • \$100

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 \$30 • \$60

MIXED MEDLEY BREAKFAST POTATOES - diced white, red and sweet potatoes, peppers and onions \$40 • \$80

CRISPY COOKED BACON - maple drizzle \$50 • \$100

COUNTRY BREAKFAST SAUSAGE LINKS \$50 • \$100

FRESH FRUIT SALAD - honey, lime and mint \$55 • \$110

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 \$30 • \$60

GRILLED FLATBREAD CHIPS WITH GARLIC WHITE BEAN HUMMUS \$40 • \$80

VEGETABLE CRUDITÉ WITH CARAMELIZED ONION DIP \$60 • \$120

CHARCUTERIE - assorted cheeses, cured meats, seasonal fruits, assorted crackers, a touch of sweets \$100 • \$200

ASSORTED MUFFINS WITH BUTTER, JAMS & JELLIES \$35 • \$70

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

BASIC SANDWICH & WRAPS - turkey & cheese, ham & cheese, chicken salad, tuna salad, tomato & mozzarella, roast beef & cheese \$50 • \$100

GOURMET SANDWICH & WRAPS - turkey blt, chicken caesar salad wrap, tomato prosciutto & mozzarella, balsamic veggie & hummus, grilled chicken caprese, italian grinder, roast beef & horseradish \$70 • \$140

*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) | |

PARTY ENHANCEMENTS

- | | |
|---|---------|
| Fresh Vegetable Spread with Assorted Dips | \$10/pp |
| Italian Antipasto Spread | \$20/pp |
| Breakfast Grazer of gourmet cheeses, fresh and dried fruit, assorted pastries, muffins, mini waffles and bagels with spreads | \$18/pp |
| Elevated Grazing Table of gourmet cheeses, fresh and dried fruits, Italian meats, assorted chocolate and nuts, dips and spreads, crackers and fresh baguettes | \$20/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

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

\$45/pp



ALL 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 Sandwiches

House Made Meatballs or Italian Sausage and Peppers

Penne Pasta Choice of Marinara or Penne Rosa

Garden Salad

\$30/pp

OPTION 3

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

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

CHOICE OF 3: Gourmet Sandwiches

CHOICE OF ENTRÉE: 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)

Dinner

OPTION 1

CHOICE OF: Classic Garden, Caesar, or Caprese

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

CHOICE OF 1 SIDE: Garlic Mashed Potatoes, Roasted Red Potatoes,
Chipotle Roasted Sweet Potatoes, Rice Pilaf, Penne Marinara, Penne Rosa

Roasted Mixed Vegetables

\$28/pp

OPTION 2

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 1 SIDE: Garlic Mashed Potatoes, Roasted Red Potatoes,
Chipotle Roasted Sweet Potatoes, Rice Pilaf

Penne Marinara or Penne Rosa

Roasted Mixed Vegetables

\$36/pp

OPTION 3

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

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, Loaded Mashed Potatoes, Roasted Red Potatoes,
Chipotle Roasted Sweet Potatoes, Rice Pilaf, Penne Marinara, Penne Rosa,
Penne Vodka, Housemade Mac & Cheese

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

\$48/pp

Dinner

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: 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 Parmesean Broccoli, Candied Carrots, Crispy Balsamic Brussel Sprouts,
Roasted Mixed Vegetables

\$65/pp

LUNCH BUFFET SANDWICH OPTIONS

ASSORTED SANDWICH OPTIONS

Turkey & Cheese
Ham & Cheese
Chicken Salad
Tuna Salad
Tomato & Mozzarella
Roast Beef & Cheese

GOURMET SANDWICH OPTIONS

Turkey BLT
Chicken Caesar Salad Wrap
Tomato Prosciutto & Mozzarella
Balsamic Veggie & Hummus
Grilled Chicken Caprese
Italian Grinder
Roast Beef & Horseradish

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