

# The Elliotte

ON PARK



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

# Breakfast

Half Feeds 10-12 • Full Feeds 20-24

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

WITHOUT CHEESE \$55 • \$110

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 \*add fresh strawberries (+\$10 • +\$20)

EVERYTHING BAGEL EGG BAKE - with or without bacon, cream cheese, eggs, everything bagels \$55 • \$110  
\*add bacon (+\$10 • +\$20)

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, breakfast ham \$55 • \$110

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



# Lunch & Dinner

Half Feeds 10-12 • Full Feeds 20-24

## 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 \$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

STUFFED PORK TENDERLOIN - baked with spinach, feta, sundried tomatoes and balsamic glaze \$85 • \$170

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

# Lunch & Dinner

Half Feeds 10-12 • Full Feeds 20-24

## 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

## 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 \$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

ROASTED VEGETABLE LASAGNA - \$65 • \$130

## 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

# Lunch & Dinner

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 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 \$45 • \$90
- LEMON & FETA ASPARAGUS - grilled \$60 • \$120
- MIXED GRILLED VEGETABLES - seasonal selection \$50 • \$100

## 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 \$50 • \$100
- SEASONAL FRUIT SALAD - fresh cut in-season fruit \$65 • \$130

# Kids 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

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

Minimum delivery order \$150

Delivery ranges from \$20-\$80



# 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, roast beef & cheese \$65 • \$130

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

\*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

TORTELLINI SKEWERS (BALSAMIC GLAZE) \$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

MINI CHICKEN MARSALA MEATBALLS \$30

# 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)                 | Mac & Cheese Bites (v)                         |
| Italian Stuffed Mushrooms (v)              | Tomato & Mozzarella Arancini (v)               |
| Tuscan Stuffed Mushrooms with Pancetta     | Asparagus & Asiago in Phyllo (v)               |
| Tortellini Skewers with Balsamic Glaze (v) | Cauliflower Bites (buffalo or bang bang) (v)   |
| Asian Chicken Skewers (thai peanut sauce)  | Vegetable Spring Rolls (sweet chili sauce) (v) |
| Spanakopita (v)                            | Southwest Chicken Eggrolls (ranch drizzle)     |

## SELECTION TWO

Select two (2) items

- |   |                                    |
|---|------------------------------------|
| Seasonal Bruschetta                       | Mini Meatballs                     |
| Petite Grilled Cheese (several varieties) | Asian Beef Skewers (soy drizzle)   |
| Coconut Shrimp (chili sauce)              | Mini Beef Wellingtons              |
| Bacon Wrapped Scallops (maple drizzle)    | Chicken Marsala Meatballs          |
|   | Grilled Shrimp & Pineapple Skewers |

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## PARTY ENHANCEMENTS

- |   |         |
|---|---------|
| Fresh Vegetable Spread with Assorted Dips   | \$12/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

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 or Breakfast Ham

Assorted Muffins, Bagels, Croissants, Juice and Coffee *in house only*

\$20/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 Sausage or Breakfast Ham

French Toast Bake

Assorted Muffins, Bagels, Croissants, Juice and Coffee *in house only*

\$26/pp

## ADD ONS

Yogurt and Fruit Parfaits	\$4/pp
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

Fresh Fruit, Assorted 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 Sausage or Breakfast Ham

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

Baked Penne, Choice of Penne Marinara or Pink Sauce

CHOICE OF: Garden Salad or Classic Caesar

Mini Desserts, Juice and Coffee

\$48/pp

## LUNCH BUFFET SANDWICH OPTIONS

### ASSORTED SANDWICH OPTIONS

Turkey & Cheese

Ham & Cheese

Chicken Salad

Tuna Salad

Tomato & Mozzarella

Roast Beef & Cheese

Grilled Vegetable Wrap

Grilled Portobello Mushroom

### GOURMET SANDWICH OPTIONS

Turkey BLT

Chicken Caesar Salad Wrap

Tomato Prosciutto & Mozzarella

Balsamic Veggie & Hummus

Grilled Chicken Caprese

Italian Grinder

Roast Beef & Horseradish

# 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

Mini Desserts

\$22/pp

## OPTION 2

CHOICE OF: 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 Pasta Choice of Marinara or Penne Rosa

Garden Salad, Mini Desserts

\$32/pp

## OPTION 3

CHOICE OF: Hand Cut Potato chips or Grilled Flatbreads with Hummus

CHOICE OF SALAD: 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

Mini Desserts

\$38/pp

Additional Entrée choices available!

Contact us for information – email: [theelliotteonpark@gmail.com](mailto:theelliotteonpark@gmail.com) or call: 401-542-5281

# Dinner

## OPTION 1

CHOICE OF: Classic Garden or Caesar

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

Roasted Mixed Vegetables, Penne Marinara, Rolls and Butter, Mini Desserts

\$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, Teriyaki Steak Tips, 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

Roasted Mixed Vegetables, Penne Marinara, 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

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, Teriyaki Steak Tips, 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, Rosa, or Pink 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

Rolls and Butter, Mini Desserts

\$52/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, Chipotle Roasted Sweet Potatoes, Roasted Red Potatoes, Rice Pilaf, Penne (Marinara, Rosa, or Pink Vodka), Housemade Mac & Cheese

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

Rolls and Butter, Mini Desserts

\$70/pp

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

Minimum delivery order \$150

Delivery ranges from \$20-\$80



Beverage and bar packages are also available. Ask us for details!