



“2015”

251 Pippin Orchard Road, Cranston, Rhode Island 02921
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www.alpinecountryclubri.com

Introduction

Congratulations! You have just found the perfect location for your special event. The Alpine Country Club is one of the most professional and highly recognized country clubs in Southern New England. From elegant wedding receptions to corporate gatherings, we will create the event of your dreams with our delectable cuisine and impeccable service.

From planning to execution, our catering services represent absolute superiority. We will work with you from the moment you reserve a date until the very day of your event. Our on-site maitre d', who exemplifies pure expertise, will be there to assist you throughout your entire affair, and our highly trained staff is an assembly of long-term employees who are dedicated to transforming your visions into a reality. At the Alpine, we focus on custom-made service for functions of all types and sizes.

Allow us to illustrate the true beauty of our banquet rooms which can accommodate anywhere from 25-300 guests. Our Grand Ballroom is one of a kind, containing mirrored walls and delicate crystal chandeliers that create the ultimate backdrop for weddings and formal dinners. For your more intimate gatherings, our charming smaller event spaces are perfect for showers, brunches and more.

Remember, the Alpine Country Club team believes that going the extra mile is a priority for any and all events. We are pleased to schedule an appointment at your convenience for a private consultation and tour of our club.

Sincerely,

Liane McDonnell

Director of Sales & Marketing

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Amanda Greenwood

Wedding & Event Coordinator

AGreenwood@alpinecountryclubri.com



All prices are subject change at anytime. 20% Administrative Fee and RI State sales tax apply.

Stationary Hors D'Oeuvres

(Each display can be ordered in 25 person increments)

Classic Displays

International Cheese and Cracker Display

Vegetable Crudité Display

Fresh Fruit Display

Warm Baked Brie Wheel with Raspberry in Pastry

Smoked Salmon Mirror

Imported Provolone & Pepperoni Display

Vegetarian Antipasto Display

*Spinach & Artichoke Dip, Grilled Vegetables,
Provolone, Fresh Mozzarella, Vine Ripe
Tomatoes, Marinated Artichoke Hearts,
Mediterranean Olives and Roasted Peppers*

Traditional Antipasto Display

*Includes entire Vegetarian
Antipasto Display at left,
plus Imported Prosciutto, Pepperoni,
Capicola and Genova Tuna*

Tuscan Antipasto Display

Elaborate Display of Italian Specialties includes:

Fried Calamari, Bruschetta, Stuffed Cherry Peppers, Rabé,

Prosciutto, Fresh Mozzarella with Pesto, Grilled Vegetables, Peppadews

Pepperoni, Mediterranean Olives, Roasted Peppers, Provolone and Assorted Breads

Calamari Display

Fried Calamari with two accompaniments:

Hot Pepper Marinade and Marinara

Raw Bar

(Minimum 75 guests)

Jumbo Shrimp Cocktail (3 per person)

Littlenecks of the Half Shell (3 per person)

Narragansett Bay Oysters (1 per person)

Cocktail Sauce and Condiments

Grilled Pizza Table

Choose Four Varieties (under 50 guests choose 3):

Italian Ham and Artichokes

Vegetarian Delight, Pepperoni and Cheese

Margherita, Grilled Shrimp and Pesto

Portabella and Roasted Red Pepper

Quattro Formaggio

Passed Hors D'Oeuvres

When ordering hors d'oeuvres, we recommend you choose 3-4 pieces per person

Hot Hors D'Oeuvres

(Priced per 100 pieces)

Vegetarian

*Oven Roasted Bruschetta
Asparagus & Asiago in Filo
Spanakopita
Spinach & Artichoke in Tortilla Cup
Mascarpone & Fig Wrapped in Filo
Feta & Sundried Tomato Filo Rolls
Risotto Arancini*

*Fried Cheese Ravioli
Assorted Mini Deep Dish Pizza
Vegetable Egg Rolls
Assorted Mini Quiche
Thai Spring Rolls
Baked Brie with Raspberry in Filo
Roasted Eggplant Filo Flower*

Meats

*Chicken Sesame
Stuffed Mushrooms with Sausage
Chicken Saté
Beef Teriyaki*

*Chicken Quesadillas
Mini Beef Wellington
Franks in a Blanket
Buffalo Chicken Rangoons*

Seafood

*Clams Casino
Scallops Wrapped in Bacon
Mini Crab Cakes*

*Grilled Shrimp in Prosciutto
Oriental Crab Rangoons
Coconut Shrimp*

Stuffed Mushrooms with Seafood

Cold Hors D'Oeuvres

(Priced per 100 pieces)

*Jumbo Shrimp Cocktail
Strawberries filled with Mascarpone Cheese
Smoked Salmon Crostini
Italian Style Lobster Salad Crostini
Roasted Tenderloin on Baguette with Horseradish Cream
Honeydew Melon Balls Wrapped with Prosciutto*

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Dinner Entrées

*(Selections are limited to 2 Single Entrées or 1 Combination Entrée)
All entrée selections include a Mixed Greens Salad or Penne Pasta, a choice of Potato and Vegetable,
Fresh Sliced Italian Bread or Warmed Dinner Rolls, Butter Rosettes, Coffee and Tea*

Beef Entrées

*Sliced Roast Tenderloin of Beef with Bordelaise Sauce
Black Angus Roast Prime Rib of Beef Au Jus
Grilled Filet Mignon with Mushroom Demi-Glaze or Bearnaise
12 oz. N.Y. Sirloin with Mushroom Demi-Glaze*

Seafood Entrées

*New England Baked Scrod
Four Baked Stuffed Shrimp with Drawn Butter
Stuffed Fillet of Sole with Seafood Stuffing finished with Lemon Beurre Blanc
Atlantic Salmon Fillet with Sundried Tomato Beurre Blanc
Native Swordfish Steak with Herb Lemon Butter
Baked Stuffed 1 ½ lb. Lobster*

Poultry Entrées

*Boneless Stuffed Chicken with Sausage Stuffing and Marchands de Vin Sauce
Chicken Francese, Lemon Butter Sauce
Chicken Piccata, Capers and White Wine Lemon Butter
Chicken Marsala, Sweet Wine Sauce with Mushrooms
Stuffed Chicken Florentine with Spinach, Red Pepper and Mozzarella Stuffing
finished with creamy Velouté Sauce*

Combination Entrées

*Land and Sea (Chicken Francese or Marsala and Two Baked Stuffed Shrimp)
Filet Mignon and Chicken Francese or Marsala
Surf and Turf (6 oz. Filet Mignon and Two Baked Stuffed Shrimp)
Filet Mignon and Lobster Tail*

Vegetables

(Choice of one)

*Honey Glazed Baby Carrots
Green Beans Almondine
Broccoli Aglio é Olio
Green Beans with Red Peppers
Roasted Medley of Carrots, Zucchini,
Yellow Squash, and Grape Tomatoes*

Potato/Starch

(Choice of one)

*Baked Potato with Sour Cream
Garlic Mashed Potatoes
Traditional Rice Pilaf
Oven Roasted Potato Italian Style
Oven Roasted Sweet Potato
Oven Roasted Sweet and White Potatoes*

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Dinner Menu Additions & Substitutions

First Course

(Additions)

Fresh Fruit Cup
Chicken Escarole Soup
(available with meatball)
Pasta é Fagioli
Pumpkin Bisque
Lobster Bisque
Vegetable Minestrone
New England Clam Chowder
Shrimp Cocktail (3)

Second Course

(Substitutions and Additions)

Caesar Salad with Garlic Butter Croutons
Caprese Salad with Balsamic Glaze
Insalata Misto
*(Includes – Mesclun Greens, Dried Cranberries & Apricots,
Toasted Almonds, Crumbled Bleu Cheese and Honey Balsamic Vinaigrette)*
Individual Antipasto
*(Includes – Prosciutto, Salami, Capicola, Sharp Provolone, Black Olives
Roasted Peppers, Fresh Mozzarella, Artichoke Hearts and Grape Tomatoes)*

Intermezzo

(Additions)

Lemon, Mango or Raspberry Sorbet

Potato & Vegetables

(Substitutions)

Twice Baked Potato
Duchess Potato
Grilled Asparagus
Sautéed Rabé
Green Beans wrapped
with Summer Squash Ring

Pasta

(Additions- Available as individual or family style)

Penne
Agnolotti
Tortellini
Manicotti
Sauces: Marinara, Pink Vodka,
or Alfredo Sauce

Children's Dinners

(Choice of one. Available for children 10 years and under)

Chicken Fingers & French fries
Grilled Cheese & French fries
Grilled Hot Dog & French fries

Vegetarian Entrées

(Choice of one)

Eggplant Parmigiana
Grilled Vegetables & Baked Potato
Pasta Primavera

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Desserts

Individual

Vanilla Ice Cream with Chocolate or Strawberry Sauce

Spumoni with Raspberry Coulis

Warm Apple Crisp with Ice Cream

Two Chocolate Covered Strawberries

Chocolate Mousse

Assorted Mini Pastries

Assorted Italian Cookies

Bananas Flambé with Ice Cream

Flaming Baked Alaska

Flaming Cherry Jubilee

Granny's Caramel Apple Cake

Strawberry Swirl Cheesecake

Tiramisu with Fresh Whipped Cream

Limoncello Mascarpone Cake

Triple Layer Chocolate Fudge Cake

The Alpine Sundae Bar

Homemade Creamy Chocolate and Vanilla Ice Cream sundaes made your way!

Chocolate Fudge, Butterscotch, Strawberry and Whipped Cream Toppings

Cherries, Walnut Pieces, Sprinkles, Oreo Crumbles

Butterfingers and M&M's

Addition of Cookies and Brownies to Sundae Bar Available

Chocolate Fountains

*Includes your choice of Milk or Dark Belgian Chocolate
and the following dipping items:*

Strawberries, Pineapples, Melons, Rice Krispie Treats

Pretzel Rods, Marshmallows, Oreo Cookies

Graham Cracker Squares and Pirouette Cookies

Colored Chocolate Available Upon Request.

Available to serve 75-300 people

Dessert Extravaganza

Deluxe Pastry Table

(Served to a minimum of 75 guests)

100 guests – four items. 200 guests – six items. 300 guests – eight items.

100 Assorted Miniature Pastries

100 Chocolate Covered Strawberries

Tiramisu, 2 Cakes

Chocolate Mousse Cake, 2 Cakes

Limoncello Mascarpone Cake, 2 Cakes

Zuppa Inglese, 2 Cakes

Raspberry Chocolate Truffle Cake, 2 Cakes

Carrot Cake, 2 Cakes

New York Style Cheesecake, 2 Cakes

Triple Chocolate Cheesecake, 2 Cakes

Granny's Caramel Apple Cake, 2 Cakes

Galaxy Chocolate Caramel Cake, 2 Cakes

Triple Layer Chocolate Fudge Cake, 2 Cakes

Displayed Italian Delights

(Minimum 50 guests)

Wandies

Almond and Chocolate Biscotti

Assorted Italian Cookies

Coffee, Tea, Decaf Station

Addition of Assorted Mini Pastries Available

Italian Coffee Station

(Minimum 50 guests)

Cappuccino Station

Espresso Station

Barista

Alpine Country Club Grand Buffet

(Minimum 75 guests)

Buffet Includes:

Soup

(Choice of one)

Chicken Escarole

Vegetable Minestrone

Pasta é Fagioli

Salad

(Choice of one)

Caesar Salad

Mixed Greens Salad

Caprese Salad

Entrée Selections

(Choice of two)

Chicken Francese

Chicken Marsala

Chicken Capri

with Sundried Tomatoes and Artichoke Hearts

Chicken Parmigiana

Stuffed Fillet of Sole

with Lemon Beurre Blanc

New England Baked Scrod

Atlantic Salmon Fillet

with Sundried Tomato Beurre Blanc

Roast Sirloin au Poivre*

Roast Prime Rib au Jus*

Roasted Breast of Turkey with Gravy*

Veal Marsala

Accompaniments

(Choice of three)

Roasted Vegetable Medley

Broccoli Aglio é Olio

Honey Glazed Baby Carrots

Green Beans Almondine

Garlic Mashed Potatoes

Oven Roasted Potatoes

Rice Pilaf

Penne Marinara

Tortellini Pink Vodka

Dessert Selections

(Choice of one served to the table)

Vanilla Ice Cream with Chocolate Sauce

Limoncello Mascarpone Cake

Warm Apple Crisp with Ice Cream

Triple Layer Chocolate Fudge Cake

Warmed Rolls and Butter

Coffee, Tea, and Decaffeinated Coffee

*Chef's Fee applies to these choices

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Alpine Dinner Buffet

(Minimum 50 guests)

Salad

(Choice of one)

Mixed Greens Salad

Caesar Salad

Pasta

(Choice of one)

Penne Marinara

Tortellini Pink Vodka

Entrée Selections

(Choice of one or two)

Chicken Francese

Chicken Marsala

Chicken Capri

With Sundried Tomatoes and Artichoke Hearts

New England Baked Scrod

Stuffed Fillet of Sole

Accompaniments

(Choice of one vegetable and one potato)

Green Beans Almondine

Oven Roasted Potatoes

Honey Glazed Carrots

Garlic Mashed Potatoes

Roasted Vegetable Medley

Roasted Sweet Potatoes

Dessert Selections

(Choice of one served to table)

Vanilla Ice Cream with Chocolate Sauce

Chocolate Mousse

Warmed Rolls with Butter

Coffee, Tea, Decaffeinated Coffee

Addition of Second Entrée Selection Available

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Dinner Stations

(Minimum 50 guests)

First Course

(Priced per person)

Mixed Greens Salad

Caesar Salad

Caprese Salad

**Carving Station

(Priced per person)

Glazed Ham

Roast Pork Loin, Port Wine Sauce

Steamship Round of Beef (After 4:00pm. Minimum 100 people)

Roast Turkey with Gravy

Roast Sirloin au Poivre

Black Angus Prime Rib of Beef au Jus

Roast Tenderloin, Bordelaise Sauce

*All items are carved by our culinary team. **Chef attendant fee applies to these menu selections.*

Entrées

(Priced per person)

Chicken Francese or Marsala

Chicken Parmigiana

New England Baked Scrod

Stuffed Fillet of Sole, Lemon Beurre Blanc

Veal Marsala

The above entrées are served with Chef's vegetable, appropriate breads, sauces & accompaniments.

Alpine Pasta Table

Choice of Pastas: Cavatelli, Penne, Tortellini, Rigatoni or Agnolotti

Choice of Sauces: Pink Vodka, Bolognese, Marinara, Alfredo or Aglio é Olio

Served with Garlic Bread and Focaccia Bread

Additions of Chef Attendant, Grilled Chicken and/or Shrimp Available

Loaded Potato Bar

Make your own Loaded Baked Potato just how you want it!

Toppings include Sour Cream, a blend of Cheddar & Jack Cheeses, Bacon and Scallions

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Luncheon Entrées

(Available from 11:00am-4:00pm, Not available for Weddings)

Appetizers

(Choice of one)

Chicken Escarole Soup

Fresh Mixed Greens Salad with House Dressing

Addition of Penne Pasta (Marinara or Pink Vodka) Available

Poultry Entrées

Chicken Francese Chicken Marsala

Chicken Capri, Sundried Tomatoes and Artichoke Hearts

***Chicken Parmigiana with Penne Marinara*

***Grilled Chicken Caesar Salad*

***Tortellini Alfredo with Grilled Chicken*

***These entrées do not include choice of vegetable and potato*

Beef and Pork Entrées

*Petite Filet Mignon (6oz), with
Demi-Glaze or Bearnaise*

Jr. NY Sirloin (8oz), Port Wine

Sliced Roast Tenderloin, Bordelaise

Roast Pork Loin, Port Wine

Seafood Entrées

*Salmon Fillet, with Sundried Tomato
Beurre Blanc*

New England Baked Scrod

Baked Stuffed Shrimp (3)

Stuffed Fillet of Sole

Vegetables

(Choice of one)

Honey Glazed Baby Carrots

Green Beans Almondine

Broccoli Aglio é Olio

Green Beans with Red Peppers

Potato/Starch

(Choice of one)

Oven Roasted Potato Italian Style

Garlic Mashed Potatoes

Rice Pilaf

Baked Potato and Sour Cream

Dessert

(Choice of one)

Vanilla Ice Cream with Chocolate Sauce

Chocolate Mousse

Warmed Rolls and Butter

Coffee, Tea and Decaffeinated Coffee

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Luncheon Buffets

(Minimum 25 guests)

Deli Buffet

Mixed Greens Salad
with Two Dressings
Pasta Salad
Red Bliss Potato Salad

Assorted Cold Cut Platter of:
Turkey, Roast Beef
Ham, Tuna Salad

Relish Tray of:
Sliced Tomato, Lettuce Leaves
Pepperoncini, Olives
Red Onion

Assorted Cheese Platter of:
American, Swiss
and Provolone

Assorted Sliced Breads and Rolls

Fresh Cut Fruit Bowl

Potato Chips

Fresh Baked Cookies and Brownies

Lemonade and Iced Tea

Alpine Lunch Buffet

Mixed Greens with Raspberry Vinaigrette

Chicken Marsala or Chicken Francese

Sausage and Peppers or Meatballs

Crusty Italian Rolls

Penne Marinara

Green Beans Almondine

Oven Roasted Potatoes

Warmed Rolls and Butter

Assorted Italian Cookies

Coffee, Tea, Decaf

Gourmet Lunch Buffet

Caesar Salad

Chicken Marsala or Chicken Francese

Roast Sirloin au Poivre or Stuffed Fillet of Sole

Cavatelli Aglio é Olio

Rice Pilaf

Roasted Vegetable Medley

Warmed Rolls and Butter

Assorted Italian Cookies

Coffee, Tea, Decaf

Alpine Brunch Buffet

(Minimum 25 guests)

Coffee, Tea, Decaffeinated Coffee

Assorted Juices

Scrambled Eggs

Home Fries or Hash Browns

Bacon and Sausage

Fresh Fruit Bowl

Pancakes or Texas Style French Toast

Assorted Breakfast Pastries

(Danish, Muffins, Pound Cake and Coffee Cake)

Choice of Two Entrées:

Chicken Marsala

Chicken Parmigiana

Chicken Francese

Eggplant Parmigiana

Veal Marsala

New England Baked Scrod

***Carved Roasted Turkey with Gravy*

***Carved Baked Virginia Ham*

***\$100.00 Chef attendant fee applies to these menu selections*

Brunch Buffet Includes:

*Mixed Greens Salad with Walnuts,
Crumbled Bleu Cheese and Assorted Dressings*

Warmed Rolls & Butter

Choice of One Vegetable:

Green Beans Almondine

Honey Glazed Baby Carrots

Broccoli Aglio é Olio

Choice of One Pasta:

Penne Marinara

Tortellini Pink Vodka

Cavatelli Aglio é Olio

Breakfasts & Breaks

Continental Breakfast

Coffee, Tea and Decaffeinated Coffee

Assorted Cold Juices

Fresh Fruit Display

Assortment of Breakfast Pastries

(Danish, Muffins, Pound Cake and Coffee Cake)

Breakfast Buffet

Coffee, Tea, Decaffeinated Coffee

Assorted Juices

Scrambled Eggs

Assorted Breakfast Pastries

(Danish, Muffins, Pound Cake and Coffee Cake)

Home Fries or Hash Browns

Bacon and Sausage

Fresh Fruit Bowl

Enhancements to any Breakfast or Brunch

Mini Frittata

Eggs Benedict

Baked Virginia Ham

Pancakes

Blueberry Pancakes

*Omelette Station (25-100 ppl) with assorted toppings

*Belgian Waffles with Fresh Fruit Topping

*Chef's fee is applied to these menu selections

Coffee Break

Coffee Station

Bottled Water

Whole Fresh Fruit

Granola Bars

Assorted Cookies

Refreshment Break

Coffee Station

Bottled Water

Whole Fresh Fruit

Granola Bars

Assorted Cookies

Bags of Chips

Candy Bars

Beverage and Bar Information

Cash Bar

Guests pay on their own per drink

Host Bar

*Drinks are charged on a per drink basis
and can be set up for a specific time frame or dollar amount.*

*Host Bars may also be set up for specific beverages
such as: beer, wine and/or soda.*

Signature Cocktails

(Per Gallon, Serves 30)

Single Liquor Cocktail

(ex. Champagne Punch, Mimosas, Sangria, Screwdrivers)

Two Liquor Cocktail

(ex. White Russians, Pearl Harbors, Grape Crushes, Fuzzy Navels)

Multiple Liquor Cocktail

(ex. Manhattans, Martinis, Cosmopolitans, Long Island Iced Teas)

Non-Alcoholic Beverages

(ex. Fruit Punch, Lemonade)

Toasts

White Wine

Champagne

Asti Spumanté

Non-Alcoholic Cider

Addition of Strawberry or Raspberries with your Toast Available

International Coffee Station

Please select five liquors from the following:

*Sambuca, Anisette, Jameson's Irish Whiskey, Kahlua, Amaretto
Frangelico, Grand Marnier, Baileys, Courvoisier VS*

Guests can create their own International Coffee.

Drinks will be charged to the host on a consumption basis

Beverage Price List

	<u>Well</u>	<u>Call</u>	<u>Premium</u>
Gin	Seagrams	Beefeater Tangueray	Bombay Sapphire
Rum	Bacardi	Captain Morgan Malibu	
Scotch	Johnny Walker Red	Johnny Walker Black Dewars	Chivas Glenlivet
Tequila	Montezuma	Jose Cuervo Silver	Patrón Silver
Vodka	Smirnoff	Tito's Stoli :Orange, Blue, Raz, Vanilla	Grey Goose Ketel One
Whiskey	Jim Beam Seagrams 7	Jack Daniels Crown Royal	Knob Creek

Cordials: Amaretto DiSaronno, Bailey's Irish Cream, Drambuie, Kahlua, Romana White Sambuca, Romana Black Sambuca

Beer

<i>Budweiser</i>	<i>Corona</i>	<i>Heineken</i>	<i>Sam Adams</i>	<i>Coors Light</i>
<i>Bud Light</i>	<i>Corona Light</i>	<i>Heineken Light</i>	<i>Sam Adams Light</i>	<i>Miller Light</i>

Wine List

White Wines

Sycamore Lane Chardonnay (House)
Sycamore Lane Pinot Grigio (House)
Fabiano Pinot Grigio
Brancott Sauvignon Blanc
DiLeonardo Pinot Grigio
K. Jackson Vintner's Chardonnay

Sweet Wines

Sycamore Lane White Zinfandel (House)
Beringer White Zinfandel
Chateau Ste. Michelle Riesling

Red Wines

Sycamore Lane Merlot (House)
Sycamore Lane Cabernet Sauvignon (House)
Banfi Chianti Classico
J. Lohr Cabernet Sauvignon
Chateau Ste. Michelle "14 hands" Merlot
Ruffino Chianti Riserva Ducale

Champagne & Sparkling Wine

Martini and Rossi Asti Spumante
Moet & Chandon Imperial
Dom Perignon

House Wine Available by the Glass

Soda

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Complimentary Services

Consultant to Assist You on Making All of Your Necessary Arrangements

Ivory or White Linen and Colored Napkins are provided for Each Event

First Class Service Staff

Bridal Suite with Personal Safe for Envelopes

Complimentary Champagne Toast for Bride & Groom

Covered Carport for Limousine

Ample Free Parking

Attractive Settings for Photographs

Additional Services

Wedding Ceremony

Valet Parking

White Gloves

Customized Ice Carvings

Butler Service

Butler Dressed in Top Hat and Tails

to greet your guests as they arrive

Coat Room Attendant

Double Linens

Floor Length Table Linens

Specialty Linens

Chair Covers

(includes choice of sash color)

Uplighting (Entire Room)

Uplighting (Back Wall only)

Other Rentals Available Upon Request

We can also assist you with the following services:

Bakery

Florist

Officiants Disc Jockeys, Live Music & Entertainment

Party Rentals & Supplies

Photography & Videography

Pianist

Please Note: The consumption of raw or partially cooked seafood and meat increases your risk of contracting a food borne illness.

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