

Special Event Catering Menu



PLATTERED APPETIZERS

*Half Platter feeds up to 35 people
Full Platter feeds up to 70 people*

- * Assorted Cheese and Cracker Display
Half \$55 Full \$95
- * Bruschetta Bites: Roma tomatoes, fresh mozzarella, fresh basil and balsamic vinaigrette over toasted garlic crostini
Half \$50 Full \$85
- * Vegetable Crudite with Dip: Seasonal vegetables with choice of ranch or blue cheese dip
Half \$50 Full \$85
- * Traditional Antipasto: Platter of Prosciutto, Capicola, Salami, cheddar cheese, provolone, sliced mozzarella, roasted red peppers, banana pepper rings, caramelized garlic, and assorted olives
Half \$95 Full \$175
- * Fruit Bowl: Seasonal fruit salad
Half \$60 Full \$100
- * Fruit Display: Seasonal fruit plattered with yogurt dip
Half \$75 Full \$125
- * Stuffed Cherry Stone Clams: Portuguese stuffed clams with chourico, shrimp, scallop, crab and clam stuffing
Half \$70 Full \$130
- * Hummus Duo Platter: Roasted garlic hummus and roasted red pepper hummus served with sliced tomatoes, cucumbers, Kalamata olives, feta cheese and grilled pita
Half \$60 Full \$105

DINNER ENTREES

*Half pan feeds up to 15 people
Full pan feeds 30-35 people*

- * Penne with pink vodka sauce
Half \$60 Full \$115
- * Penne with Alfredo sauce
Half \$65 Full \$125
- * Baked Mac and cheese topped with buttered Ritz crackers
Half \$65 Full \$125
- * Chicken Parm: Lightly breaded traditional chicken parm over penne pasta in marinara
Half \$115 Full \$225
- * Chicken Marsala: Sautéed chicken breast with mushrooms and Marsala demi glaze
Half \$115 Full \$225
- * Baked Stuffed Chicken: Cornbread stuffed chicken breast topped with Supreme sauce
Half \$115 Full \$225
- * Baked Scrod: Traditional baked scrod topped with buttery Ritz cracker topping (*Available in gluten free)
Half \$140 Full \$280
- * Pasta with meatballs or sausage in marinara
Half \$115 Full \$225
- * House made meatloaf with wild mushroom demi glaze
Half \$135 Full \$260
- * Pasta Primavera: Pasta with seasonal vegetables tossed in a lemon white wine sauce (*Gluten free, vegetarian, vegan friendly)
Half \$85 Full \$165
- * Mediterranean Chicken: Sautéed chicken breast in lemon white wine butter sauce with sautéed spinach, plum tomatoes, artichokes and kalamata olives
Half \$135 Full \$265

* Chicken Francaise: Lightly egg battered chicken breast in a lemon white wine sauce
Half \$115 Full \$225

* Roasted Pork Loin: Herb crusted sliced pork loin with pork gravy
Half \$115 Full \$225

* Thanksgiving Dinner: Traditional turkey dinner with cornbread stuffing, cranberry sauce and gravy
Half \$115 Full \$225

* Baked Stuffed Sole: Filet of sole with shrimp, scallop and crab seafood stuffing topped with lobster newburg sauce
Half \$140 Full \$265

* Grilled Salmon: Grilled North Atlantic salmon filet with a citrus compound butter
Half \$145 Full \$275

* Marinated Tenderloin Tips: Grilled tenderloin tips in an Italian marinade
Half \$190 Full \$375

SALADS & SIDES

- * Glazed Carrots.....*Half \$35 Full \$55*
- * Green Beans Almondine...*Half \$35 Full \$55*
- * Corn Succotash Medley.....*Half \$35 Full \$55*
- * Roasted Potatoes.....*Half \$45 Full \$65*
- * Rice Pilaf.....*Half \$35 Full \$55*
- * Garlic Mashed Potatoes.....*Half \$45 Full \$65*
- * Pear & Gorgonzola Salad...*Half \$45 Full \$65*
- * Caesar Salad.....*Half \$35 Full \$55*

DESSERT

- * Assorted cookie and brownie tray.....\$25

**Please Contact our Event Manager,
Dayna to get the ball rollin'!**
dayna@langsbowlarama.com
401-944-0500

Lang's Bowlarama
Good times since 1960

225 Niantic Ave, Cranston, RI 401-944-0500

www.LangsBowlarama.com

Please inform us of
any allergies.



Special Event Catering Menu Dinner/Banquet Meal Options

All meals are served buffet style with an attendant. Meal Options come with 4 options: a protein from level 1-3, choice of a starch, vegetable and salad option, plus rolls and butter.

Choose 1 each: protein, vegetable, starch and salad option.

Protein

LEVEL 1: \$18.95 PER PERSON

- * Chicken Parm: Lightly breaded traditional chicken parm over penne pasta in marinara
Suggested pairing: Green beans
- * Chicken Marsala: Sautéed chicken breast with mushrooms and Marsala demi glaze
Suggested pairing: Garlic mashed, green beans
- * Baked Stuffed Chicken: Cornbread stuffed chicken breast topped with Supreme sauce
Suggested pairing: Mashed, corn medley
- * Baked Scrod: Traditional baked scrod topped with buttery Ritz cracker topping (*Available in gluten free and vegetarian friendly)
Suggested pairing: Rice pilaf, green beans
- * Pasta with meatballs or sausage in marinara sauce
Suggested pairing: Green beans
- * Meatloaf: House made meatloaf with wild mushroom demi glaze
Suggested pairing: Mashed, corn medley
- * Pasta Primavera: Pasta with seasonal vegetables tossed in a lemon white wine sauce (*Gluten free, vegetarian, vegan friendly)
Suggested pairing: Roasted potato

LEVEL 2 \$19.95 PER PERSON

- * Mediterranean Chicken: Sautéed chicken breast in lemon white wine butter sauce with sautéed spinach, plum tomatoes, artichokes and kalamata olives
Suggested pairing: Rice pilaf, green beans
- * Chicken Francaise: Lightly egg battered chicken breast in a lemon white wine sauce
Suggested pairing: Rice pilaf, green beans
- * Roasted Pork Loin: Herb crusted sliced pork loin with pork gravy
Suggested pairing: Roasted potato, glazed carrots
- * Half Roasted Chicken
Suggested pairing: roasted potato, carrots
- * Thanksgiving Dinner: Traditional turkey dinner with cornbread stuffing, cranberry sauce and gravy
Suggested pairing: Mashed, corn medley

LEVEL 3 \$22.95 PER PERSON

- * Grilled Salmon: Grilled North Atlantic salmon filet with a citrus compound butter
Suggested pairing: Rice, green beans
- * Marinated Tenderloin Tips: Grilled tenderloin tips in an Italian marinade
Suggested pairing: Rice, green beans
- * Surf and Turf: Filet Mignon* or marinated tips paired with 2 baked stuffed shrimp
Suggested pairing: Rice, green beans

* Grilled Filet Mignon*
Suggested pairing: Mashed, green beans

**\$2pp surcharge for Filet Mignon*

Vegetable

- * Glazed Carrots
- * Green Beans Almondine
- * Corn Succotash Medley

Starch

- * Roasted Potato
- * Rice Pilaf
- * Garlic Mashed
- * Penne with Marinara
- * Upgrade to Penne with Pink Vodka Sauce for an additional \$1 per person
- * Upgrade to Penne with Alfredo Sauce or Mac and Cheese for an additional \$2 per person

Salad

- * Garden salad
- * Upgrade to Caesar Salad for an additional \$1 per person
- * Upgrade to Pear and Gorgonzola Salad with candied walnuts in a pineapple vinaigrette for an additional \$2 per person

Featured Caterer:

**Heaven on Earth
Cafe & Catering**

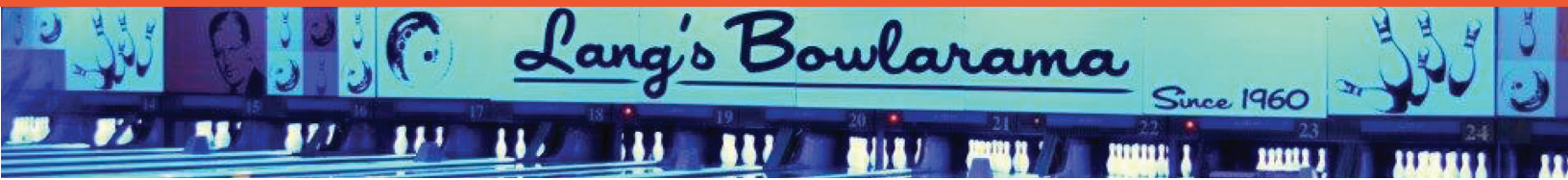
184 TAUNTON AVE
SEEKONK, MA

508-557-0076

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Special Event Catering Menu Luncheon Menu



Lunch Meals

\$12.95 PER PERSON

Assorted Wraps or grinders, served with lettuce, tomato, pickles and olives and potato chips

Choice of 3 fillings:

- * Cranberry walnut chicken salad
- * Seafood salad
- * Tuna salad
- * Italian sub
- * Ham and cheese
- * Turkey and cheese

Choice of 2 sides:

- * Pasta salad
- * Coleslaw
- * Garden Salad
- * Chick pea salad
- * Macaroni Salad
- * Potato salad

A la Carte

APPETIZERS

*Half Platter feeds up to 20 people
Full Platter feeds up to 40 people*

- * Assorted Cheese and Cracker Display
Half \$55 Full \$95

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- * Bruschetta Bites: Roma tomatoes, fresh mozzarella, fresh basil and balsamic vinaigrette over toasted garlic crostini
Half \$50 Full \$85

- * Vegetable Crudite: Seasonal vegetables with choice of ranch or blue cheese dip
Half \$50 Full \$85

- * Traditional Antipasto: Platter of Prosciutto, Capicola, Salami, cheddar cheese, provolone, sliced mozzarella, roasted red peppers, banana pepper rings, caramelized garlic, and assorted olives
Half \$95 Full \$175

- * Fruit Display: Seasonal fruit plattered with yogurt dip
Half \$75 Full \$125

- * Hummus Duo Platter: Roasted garlic hummus and roasted red pepper hummus served with sliced tomatoes, cucumbers, Kalamata olives, feta cheese and grilled pita
Half \$60 Full \$105

PASTA

*Half pan feeds up to 15 people
Full pan feeds 30-35 people*

- * Penne with pink vodka sauce
Half \$60 Full \$115

- * Penne with alfredo sauce
Half \$65 Full \$125

- * Baked Mac and cheese topped with buttered ritz crackers
Half \$65 Full \$125

SALADS & SIDES

- * Roasted Potatoes.....*Half \$45 Full \$65*
- * Rice Pilaf.....*Half \$35 Full \$55*
- * Garlic Mashed Potatoes.....*Half \$45 Full \$65*
- * Pear & Gorgonzola Salad...*Half \$45 Full \$65*
- * Caesar Salad.....*Half \$35 Full \$55*

Assorted soups available upon request

ENTREES

- * Chicken Parm: Lightly breaded traditional chicken parm over penne pasta in marinara
Half \$115 Full \$225

- * Chicken Marsala: Sautéed chicken breast with mushrooms and Marsala demi glaze
Half \$115 Full \$225

- * Baked Stuffed Chicken: Cornbread stuffed chicken breast topped with Supreme sauce
Half \$115 Full \$225

- * Pasta with meatballs or sausage in marinara
Half \$115 Full \$225

- * Pasta Primavera: Pasta with seasonal vegetables tossed in a lemon white wine sauce (*Gluten free, vegetarian, vegan friendly)
Half \$85 Full \$165

- * Chicken Francaise: Lightly egg battered chicken breast in a lemon white wine sauce
Half \$115 Full \$225

- * Thanksgiving Dinner: Traditional turkey dinner with cornbread stuffing, cranberry sauce and gravy
Half \$115 Full \$225

- * Marinated Tenderloin Tips: Grilled tenderloin tips in an Italian marinade
Half \$190 Full \$375

Vegetarian/Vegan Friendly and Gluten free option: All Chicken dishes can be grilled instead of breaded. All pasta is available in gluten free. All sauces can omit butter.

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