



Hors d'oeuvres

Cheese, Fruit, Vegetables & More

Cheese And Cracker Platter | \$6

Fresh Fruit Platter | \$6 Per Person

Vegetable Crudite | \$4 Per Person

Valley Antipasto Table | \$18 Per Person

Our Most Elaborate Display of Italian Specialties Including Fried Calamari, Bruschetta, Stuffed Cherry Peppers, Prosciutto and Fresh Mozzarella, Grilled Vegetables, Hard Sausages, Mixed Olives, Roasted Peppers and Provolone

Fried Calamari Station | \$10 Per Person

Traditional Fried Calamari with Garlic Butter & Hot Peppers as well as a Balsamic Glazed Variety

Mashed Potato Bar | \$10 Per Person

Create Your Own Mashed Potato Adventure in a Glass with Assorted Toppings and Fixings.

Late Night Snacks

(Available 1-1.5 hours Before End of the Event)

Grilled Pizza Table | \$10 Per Person

Assorted Homemade Thin-Crust Grilled Pizzas (Choice of 3 Varieties)

Deluxe Taco Bar | \$15 Per Person

Ground Beef and Ground Turkey with all of Your Favorite Toppings and Fixings

New York System Hot

Wiener Station | \$8 Per Person

A Rhode Island Tradition

Mini Beef Sliders and

French Fries Station | \$10 Per Person

Traditional Mini-Burgers and Crispy Hand-Cut Fries

Passed Hors d'oeuvres

(Minimum 50 Pieces)

\$4 per piece

Bruschetta

Spanikopitas

Vegetable Egg Rolls

Mini Franks in a Blanket

Mac & Cheese Bites

Jalapeno Poppers

Honey Coated Bacon Skewers

Mozzarella Sticks

Buffalo Chicken Bites

Mini Grilled Cheese w/ Tomato Basil

Soup Shots

Stuffed Mushrooms

Chicken Satay

Strawberry & Marscapone

\$5 Per Piece

Baked Brie & Raspberry

Fig & Goat Cheese

Prosciutto & Melon

Beef Empanadas

Chicken Quesadillas

Oriental Crab Rangoons

Scallops Wrapped in Bacon

Roast Tenderloin Baguette

Jumbo Shrimp Cocktail

Beef Teriyaki

Coconut Shrimp

Clams Casino





Served Dinner

Additional Courses

Chicken Escarole Wedding Soup \$5
Family Style | \$6
Caesar Salad | \$5
Charcuterie Board (Per Table) | \$15
Penne Marinara | \$6 Family Style | \$8
Cavati Pink Vodka | \$6 Family Style | \$8

Beef

Grilled Prime Sirloin with Garlic Butter and
Mushroom Sauce | \$45
Roast Prime Rib of Beef Au Jus | \$50 Grilled
Filet Mignon with Mushroom Demi Glace | \$60

Seafood

Baked Atlantic Scrod Fillet | \$33
Broiled Salmon Fillet with Dill Butter | \$38
Baked Stuffed Shrimp (4) with
Drawn Butter | \$43

Poultry

Boneless Stuffed Chicken with Sausage &
Spinach Stuffing | \$34
Chicken Francaise with Lemon Butter
Sauce | \$30
Chicken Parmigiana with Penne
Marinara | \$30
Chicken Marsala | \$35

Combinations

Land & Sea (Chicken Francaise
with Baby Scallops) | \$44
Grilled Beef Tenderloin with
Grilled Shrimp | \$64
Surf and Turf (Petite Filet Mignon
and Two Baked Stuffed Shrimp) | \$65

Vegetables & Starch

(Choice Of Two)

- Baby Carrots
- Green Beans Almondine
- Broccoli Aglio E Olio
- Seasonal Vegetable Medley
- Oven Roasted Potatoes
- Baked Potato with Sour Cream
- Garlic Mashed Red Potatoes

Dietary Restrictions

Special Meals (Gluten Free, Vegetarian,
Vegan, Allergy, etc.)
Available Upon Request | \$30 Per Meal

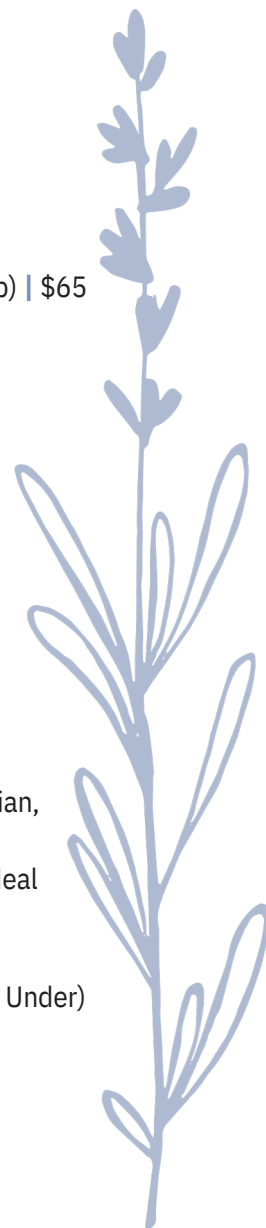
Children's Menu

(Available for Children 10 Years and Under)
Chicken Fingers & Smiley Fries \$17

All prices subject to 22% service charge and RI State sales tax.

Please Inform Your Server or Bartender of Any Allergies!

**RI State Law Requires that we inform you that Eating Raw or Undercooked Meats, Poultry, Seafood,
Shellfish or unpasteurized eggs may increase your risk of food borne illness.*



Dinner Station

Choose at least one item per course

First Course

Ensalada Station \$12 Per Person
(Choice Of Two)

Valley Tossed Salad, Caesar Salad, Caprese Salad
Additional Salad Upgrades Available Upon Request

Valley Antipasto Table | \$18 per person

Elaborate Display of Italian Specialties, Including Fried Calamari, Bruschetta, Stuffed Cherry Peppers, Hard Boiled Egg, Prosciutto and Fresh Mozzarella, Grilled Vegetables, Hard Sausages, Mixed Olives, Roasted Peppers and Provolone.

Second Course

Valley Pasta Table | \$20 Per Person

Choice of Three Pastas and Three Sauces, Served with Garlic Bread, Foccacia Bread And Parmesan Cheese. Guests Will Help Themselves at This Display.

Valley Pasta Bar | \$25 Per Person (Chef Attendant Required +\$100 per Attendant)

Our Experienced Chefs will Cook Your Pasta to Order With Your Choice Of Sauces and Toppings. One of Our Most Popular Displays. Served with Garlic Bread, Foccacia Bread and Parmesan Cheese.

Chef's Course

Carving Station (Includes Chef Attendant)



Glazed Ham	\$15	Roast Pork Loin	\$19
Roast Turkey	\$18	New York Sirloin	\$32
Black Angus Prime Rib of Beef	\$32		



All Carved Items are Sliced By Our Culinary Team and are Priced Per Person. The Above is Served with Choice Of Vegetable and Potato, Appropriate Breads, Sauces and Condiments.

Main Course

Chicken Francaise	\$22	Broiled Salmon Fillet	\$25
Chicken Parmigiana	\$20	Boston Baked Scrod	\$25

Please Remember that Valley Country Club Can Customize Any Menu
to Fit Your Budget and Tastes.

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Dinner Semi-Bufferets

(Minimum of 50 People)

Gourmet Buffet

SERVED TO TABLE (Individual)

Mixed Green Salad with Assorted Dressings

BUFFET

- Chicken Francaise, Chicken Marsala or Chicken Parmigiana
- Boston Baked Scrod
- Penne Marinara, Oven Roasted Italian Potatoes, and Green Beans Almondine
- Dinner Rolls and Butter
- Coffee, Tea, Decaf

\$42 per person

Platinum Buffet

SERVED TO TABLE

Mixed Green Salad with Assorted Dressings

BUFFET

- Sliced Sirloin with Garlic Butter & Mushrooms or Roast Pork Loin
- Chicken Picatta or Broiled Salmon Fillet
- Eggplant Parmigiana, Broccoli with Cavati Aglio Olio, Roasted Italian Peppers
- Garlic Bread & Fresh Italian Bread
- Coffee, Tea, Decaf

\$50 per person

Please note that we can customize all of our buffets to your needs. Children under the age of 4 are free.



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Desserts

Cake Cutting & Serving Fee: \$3.50 per person
(fee waived if an accompanying dessert is also chosen from our menu)

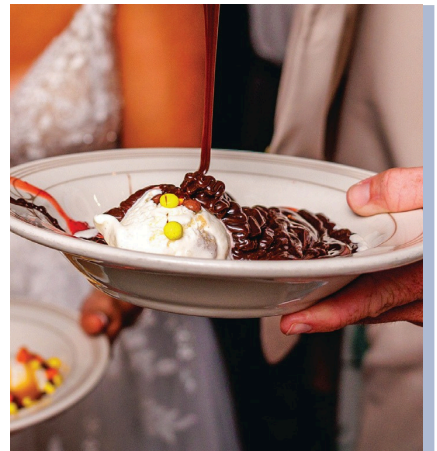
Assorted Cookies & Brownies	\$5
Chocolate Mousse	\$6
Limoncello Cake	\$10
Carrot Cake	\$11
Double Chocolate Cake	\$10
New York Style Cheesecake with Strawberries	\$10
Homemade Tiramisu with Fresh Whipped Cream	\$10
Assorted Italian Cookies (Available Upon Request)	



Ice Cream Sundae Bar

(Served to a minimum of 50 guests)
Includes 3 Flavors of RI's own Warwick Ice Cream Hot Fudge, Strawberry, and Caramel Toppings
M&Ms, Oreo Cookie Crumbs, Sprinkles, Glazed Walnuts
Reese's Pieces, Snickers and Assorted Cookies

\$12 per person



Deluxe Viennese Table

(Served to a minimum of 75 guests) An assortment of Valley's finest pastries, pies and cakes in an elaborate and elegant display for you and your guests

\$18 per person

Chocolate Fountain/Chocolate Covered Desserts

Available and priced upon request



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Beverage & Bar Services

Flat Rate Per Person is Based on the Total Number of Guests

Cash Bar is Available

1 Hour Open Bar Flat Rate

(Cocktail Hour)

Beer, House Wine, Champagne and Soda | \$25

Premium Liquor | \$32

Luxury Liquor | \$38

Soda Bar | \$8

4.5 Hour Open Bar Flat Rate

Beer, House Wine, Champagne and Soda | \$48

Premium Liquor | \$56

Luxury Liquor | \$60

Soda Bar | \$16



House Wine List

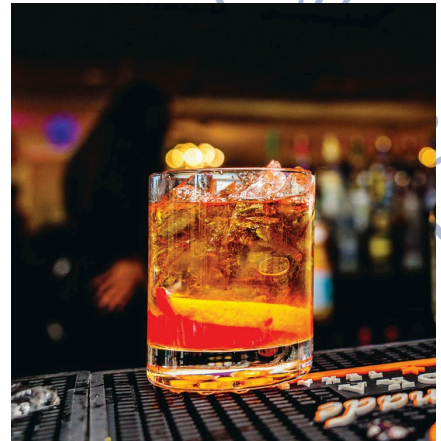
Merlot, Cabernet, Pinot Noir, Pinot Grigio, Chardonnay, White Zinfandel, Sauvignon Blanc

Beer List

Budweiser, Bud Light, Coors Light, Miller Lite, Heineken, Sam Adams, Sam Adams Seasonal, Corona, Blue Moon, Angry Orchard

Premium Liquor List

Stoli, Tito's, Seagrams 7, Jameson, Johnnie Walker Red, Jim Beam, Jack Daniels, Captain Morgan, Tanqueray, Bacardi, Malibu, Bailey's, Kahlua, Sambuca, Cazadores (Also Includes Wine, Beer, Champagne and Soda)



Luxury Liquor List

Grey Goose, Ketel One, Hennessy, Crown Royal, Maker's Mark, Glenlivet, Bombay Sapphire, Hendricks, Johnnie Walker Black, Knob Creek, Woodford, Dewar's, Casamigos, (Also includes premium liquor, wine, beer, champagne and soda)

Bar Service Begins Discontinuation Half Hour Prior to the End of the Event.

House Wine List for the Table

WHITE WINES

CK Mondavi Chardonnay (House) \$40.00
Kendall Jackson Vintner's Chardonnay \$50.00
Gabbiano Pinot Grigio (House) \$40.00
CK Mondavi White Zinfandel (House) \$40.00
Oyster Bay Sauvignon Blanc \$50.00
Chateau Reisling \$65.00

RED WINES

CK Mondavi Merlot (House) \$40.00
CK Mondavi Cabernet Sauvignon (House) \$40.00
Kendall Jackson Cabernet \$60.00
Ruffino Chianti \$67.00
Penfolds Koonunga Shiraz \$40.00
Altesino Brunello \$150.00

Services & Fees

Facility Fees

4 Hour Reception For Daytime Events

5 Hour Reception For Evening Events

Full Ballroom/Deck/Ceremony Fee	\$5,500**
-Without Ceremony	\$4,000
Non-Wedding Evening Event	\$1500
Ballroom Daytime Event – 55 guests and above	\$1000
Patio with Fire pit – 25-60 guests	\$750
Victorian Room – for 20-55 guests	\$600
Extended Reception	\$700 per hour

Complimentary Services**

- Experienced Event Expert to Assist You on Making all Necessary Arrangements
- Bridal Host to be at Your Service from the Moment You Arrive Until the End
- First Class Service Staff
- Gorgeous Settings for Photographs
- Floor Length Linens and Choice of Napkin Color (Weddings Only)
- Chiavari Chairs for all of your Guests

Ask about our preferred vendors for all of your needs: Disc Jockey and Live Band Services, Photography, Photo Booth, Videography, Cake, Limousine, Officiant, and so much more!

Please Keep in Mind that the Event Professionals at Valley Country Club Understand that all of Our Clients have Different Desires and Demands, Therefore Menus and Services Can Be Individually Customized to Suit Your Specific Needs.

Flexibility is Our Specialty and We Will Always do Our Best to Accommodate Your Requests.



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