
Cucina Rustica

Restaurant - Bar - Banquet

555 Atwood Ave
Cranston RI 02920
tel: 401.944.2500

info@cucinarusticari.com



2025 Banquet Menu

Function Style: Buffet

We at Cucina Rustica catering are more than willing to accommodate you with plenty of options to choose from when planning your next event. A “Buffet” style option can be designed to fit any function, from birthday parties to weddings. They also can range from standard to elaborate. No matter the party size, we accommodate to your every need, paying very close attention to every detail. (Keep in mind substitutions can be made). Our amazing staff, talented chefs and years of experience in the industry will guarantee the best experience for your next planned event. - Executive Chef Brian Nadeau

SALAD:

Mixed Greens - Tomato, Cucumber, Red Onion, Carrot, House Balsamic

Classic Caesar - Romaine, Parmesan, Crouton, Cracked Pepper + \$2

Spinach & Arugula - Goat Cheese, Candied Walnuts, Craisins, Orange Buttermilk + \$3

Chopped Caprese - Tomato, Mozzarella, Mixed Greens, Basil, EVOO, Balsamic Reduction + \$3

Traditional Caprese - Sliced Tomato & Fresh Mozzarella, Cracked Pepper, Balsamic + \$5

Chopped Antipasto - Italian meats & cheeses, mixed greens, Italian dressing + \$5

PROTEIN:

Chicken - Marsala, Picatta, Francaise or Parmesan

Eggplant Parmesan - fried skinless fresh breaded eggplant w/provolone & marinara

Eggplant Rollatini - fried skinless eggplant stuffed w/ricotta cheese, marinara + \$2

Baked Cod - w/House Crumb, Pizziola, Piccata, Florentine or Puttanesca + \$4

Sliced Prime Rib - w/Au Jus + \$ market price

Salmon - Blackened or Grilled, Lemon Thyme-Butter or Olive Tapenade + \$6

Veal - Parmesan, Picatta, Marsala or Braised w/Peas & Mushrooms + \$4

Ham - Honey Glazed w/Pineapple + \$2

Sausage - w/Onions & Peppers + \$3

Meatballs - veal, beef & pork meatballs, marinara + \$4

Eggplant Rollatini - fried skinless eggplant stuffed w/ricotta cheese, marinara + \$2

POTATO:

Mashed Potato / Roasted Potato / Maple Mashed Sweet Potato

VEGETABLE:

Green Beans / Mixed Seasonal / Carrots & Broccoli / Asparagus + \$2 / Brussels + \$3

PASTA UPGRADE: +2 per

Primavera, Pink Vodka, Aglio, Pesto, Alfredo, Italian Pasta Salad

DESSERT: (includes coffee & tea)

Assorted Italian Pastries + \$12

Fresh Piped Cannoli Buffet + \$5

Bring Your Own Dessert + \$3

BUFFET MENU OPTIONS



Buffet #1 - \$28.95 per

- 1 Protein
- 1 Pasta w/marinara
- 1 Potato
- 1 Vegetable
- 1 Salad w/Rolls & Butter

All buffet options can be served family style w/a fee of \$3 per



Buffet #2 - \$32.95 per

- 2 Proteins
- 1 Pasta w/marinara
- 1 Potato
- 1 Vegetable
- 1 Salad w/Rolls & Butter

- Additions To Any Buffet -

- **Cheese Board** - Assorted Cheeses, Veggies, Crackers & Dips - \$4 per
- **Antipasto** - Assorted Italian Meats, Cheeses, Pickled Vegetables, Olives - \$5 per
- **Bacon Wrapped Scallop** - \$ market price **Stuffed Mushrooms** - \$4 per
- **Grilled Pizza** - \$4 per **Caprese Skewer** - \$4 per **Chicken Skewer** - \$5 per
- **Calamari** - \$6 per **Assorted Bruschetta** - \$3 per **Antipasto Skewers** - \$4 per



RAW BAR

can be added based on consumption for
"Market Price" per piece.

- Shrimp Cocktail
- Oysters
- Littlenecks

Function Style: Plated

A “Plated Menu” gives your guest the most refined experience with attentive service. Anyone and everyone can appreciate the formality of a dinner that is a number of courses, served right at your seat.

3 Course Dinner \$38.95 per

Course One

(host selection)

Mixed Green Salad w/Balsamic Dressing

Course Two

Fresh House Made Pasta w/Marinara

Course Three

(host selects a choice of up to four plated for event night)

Chicken - Marsala, Picatta, Francaise or Parmesan

Eggplant Parmesan

Eggplant Rollatini w/Ricotta + \$2

Veal - Parmesan, Picatta, Marsala or Milanese + \$4

Prime Rib + \$ market price

8oz Filet + \$ market price

Sole Francaise + \$3

Stuffed Sole - baked w/a seafood stuffing + \$5

Salmon - Grilled, Lemon-Butter, Cajun or Olive Tapenade + \$4

Cod - Baked w/House Crumb, Florentine, Pizziola or Puttanesca + \$4

- all include potato & seasonal vegetable -

DESSERT OPTIONS

all include coffee & tea

Assorted Dessert Buffet + \$12

Fresh Piped Cannot Buffet + \$5

Ice Cream Bar + \$8

Bring Your Own Dessert + \$3

Brunch Catering Options

A “Brunch Buffet” is a pre-fixed selection of assortments to fit into any late morning or early afternoon function such as showers, post wedding mornings or bereavements. They can range from something standard to elaborate. This allows you to have a great early breakfast, or mix in some lunch items for your guests in the late afternoon.



Brunch Buffet #1 - \$23.95 per

- Scrambled Eggs
- Home-fries
- Bacon
- Muffins & Assorted Pastries



Brunch Buffet #2 - \$29.95 per

- Scrambled Eggs
- Home-fries
- Bacon & Sausage
- Waffles w/powdered sugar or French Toast
- Assorted Fruit Platter

ADD ON TO ANY PACKAGE...

- **Assorted Fruit Platters** + \$4 per
- **Salmon** + \$6 per (*Olive tapenade, Lemon-Thyme Butter*)
- **Baked Cod** + \$4 per (*House Crumb, Pizziola, Putanesca or Piccata*)
- **Chicken** + \$4 per (*Marsala, Piccata, Parmesan or francaise*)
- **Pasta** + *Marinara* \$2, *Pink Vodka* \$4, *Aglio* \$4, *Alfredo* \$4, *Pesto* or *Italian Pasta Salad* \$4
- **Italian Antipasto** + \$5 (*Assorted Italian Meats, Cheeses, Marinated Veggies & Olives*)
- **Assorted Juices** + \$3 (*Orange, Cranberry & Apple*)
- **Salad Mixed Greens** +\$3, *Classic Caesar* +\$2, *Spinach & Arugula* +\$3, *Chopped Caprese* +\$3
- **Passed Mini-Quiche** + \$2 vegetable and cheese mini-quiche
- **Coffee & Tea** + \$3 per

* More options are available in the “Additions To Any Buffet” section above

- Bloody Mary, Mimosa Bar & other options available upon request for each package -

Beverage Options:

Champagne Toast

Add this to your occasion for - \$3 per

Wine

Choose from our wine list or select a house wine option for \$30 per bottle to be placed on tables, at a station or passed

Beer

*Choose from our beer list - domestic selections are \$4 & imports are \$5
They can be passed or served at a station*

Mixed Pitchers

*Sangria, Mimosa, Bloody Mary or Margarita are \$36 per pitcher
They can be passed or served at stations*

Open Bar

Based on consumption; tab closed & totaled upon request of the host

Create Your Station

*Wine, beer & mixed pitcher options can be combined together
for a station sure to please all of your guests!*

A non-refundable deposit of \$500 is required to book the date of your function (this is not a room fee & will be deducted from your final bill). Our staff provides a basic centerpiece, linen napkins & tablecloths. Feel free to provide your own centerpieces, place cards, etc. to enhance your event. No confetti or posting of any materials to the interior walls will be allowed. Failure to do so will result in a \$300 cleaning fee. Payment must be paid in full 4 days prior to the day of the event in cash or check made payable to Cucina Rustica & all parties will be subject to 20% gratuity + 8% RI sales tax + 5% coordination service fee & \$300 room fee. (prices subject to change at any time)
We look forward to helping make your occasion special.

Gina & Brian - Proprietors

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