



# *Foster Country Club*

## *Banquets*

*Planning an event should be enjoyable and stress free! The event staff at Foster Country Club can guide you through the journey starting with the perfect venue and ending with a day to remember for all time!*

*We have established a prominent standing in the event and wedding industry through years of experience, an outstanding staff, personalized service, and exceptional food and beverage at reasonable prices*

*The following chart shows the room fee based on your guest count and the day of the week*

<b>Number of Guests</b>	<b>Saturday</b>	<b>Sunday-Friday</b>
<b>100+</b>	<b>150.00</b>	<b>150.00</b>
<b>90 – 99</b>	<b>225.00</b>	<b>150.00</b>
<b>80 – 89</b>	<b>250.00</b>	<b>150.00</b>
<b>70 – 79</b>	<b>300.00</b>	<b>150.00</b>
<b>60 – 69</b>	<b>350.00</b>	<b>150.00</b>
<b>59 or less</b>	<b>550.00</b>	<b>150.00</b>

***Let's Start Planning!***

***Give us a call or email today to discuss details!***

**Amanda Beth Forrest**  
**Banquet Coordinator**

**fccamanda@verizon.net**  
**401.397.5990 extension 12**

*The following menu prices are per person and are current and are subject to change  
Prices are subject to 20% Food & Beverage Gratuity, 7% RI Sales Tax, 1% RI Service Tax*

# *Foster Country Club*

## *Cocktail Reception Menu*

### *Stationary Hors d'oeuvres*

*(Priced for 100 Guests)*

#### ***Cheese Board***

*Assortment of Cheeses Tastefully Arranged with Fruit Garnish and Cracker Assortment*  
\$250

#### ***Charcuterie***

*Assortment of Gourmet Cheeses Tastefully Arranged with Fruit Garnish and Cracker Assortment*  
*Cured Meats, Dried Fruits, Assorted Olives, Crispy Vegetables and Hummus*  
\$375

#### ***Vegetable Crudité***

*Fresh, Colorful, Crisp Raw Vegetables Cut to Size and Served with Dipping Sauce*  
\$200

#### ***Fresh Fruit Display***

*An Array of Freshly Sliced Fruits*  
\$200

#### ***Raw Bar***

*Variety of Oysters, Little Neck & Shrimp Cocktail paired with appropriate Sauces*  
Market Price

***Customized and Seasonal Hors d'oeuvres are Available Upon Request***

# *Passed Hors d'oeuvres*

*(Priced Based on 100 Pieces)*

## **Maple Glazed Scallops & Bacon**

*Fresh Sea Scallops Wrapped in Bacon  
Brushed with Maple Syrup  
\$300*

## **Charlie Hot Kisses**

*Shrimp, Jalapeño & Smoked Gouda Wrapped in  
Bacon  
\$300*

## **Mini Clam Cakes & New England Clam Chowder**

*Shooter Glass with fresh Chowder & Garnished with  
a Mini Clam Cake  
\$280*

## **Sesame Crusted Scallops**

*On a Cucumber Slice, Pickled Ginger, Cusabi Mayo  
\$300*

## **Shrimp Cocktail**

*Poached Shrimp Served with Cocktail Sauce and  
Lemon  
\$275*

## **Mini Crab Cakes**

*Maryland Style Crab Cakes Topped with Spicy  
Remoulade  
\$275*

## **Pork Potstickers**

*Served with Ginger Dipping Sauce  
\$250*

## **Chicken or Beef Teriyaki**

*Marinated Chicken or Beef with a Ginger and Soy  
Glaze  
\$275*

## **Mini Beef Wellington**

*Seasoned Tenderloin Wrapped in Puff Pastry  
\$300*

## **Prosciutto Wrapped Asparagus**

*Roasted Asparagus Wrapped with Thinly Sliced  
Prosciutto  
Served with a Parmesan Cream Dipping Sauce  
\$275*

## **Arrancini**

*Cheesy Risotto Breaded and Fried  
Served with Tomato Herb Dipping Sauce  
\$250*

## **Spanakopita**

*Puff Pastry Filled with Spinach, Feta Cheese & Onion  
\$225*

## **Fried Chicken Bites**

*Nashville Hot or Chipotle BBQ  
\$275*

## **Flatbread Pizzas**

*Fresh Tomato & Fontina Cheese  
Choice of Veggies and Meats  
\$250*

## **Stuffed Mushrooms**

*Seafood or Vegetable Stuffing  
\$195*

## **Mini Quiche**

*Cheese  
Vegetable  
Onion & Bacon  
Broccoli & Cheese  
\$225*

## **Mini Bruschetta**

*Marinated Tomatoes, Garlic & Basil on a  
French Baguette  
\$225*

## **Veggie or Meat Spring Rolls**

*\$225*

# *Foster Country Club*

## *Breakfast Buffet Menu*

*(50 Person Minimum)*

*Chef's Assortment of Muffins, Danish & Croissants*  
*Whipped Butter & Assorted Jams*

*Morning Potatoes with Onions and Peppers*

*Scrambled Eggs*

*Breakfast Sausage*

*Applewood Bacon*

*Cinnamon French Toast*

*Fresh Fruit Juice & Fresh Roasted Coffee and Tea*

\$20

## *Additional Breakfast Buffet Items*

***Waffle Station \$6***

*Fresh Strawberries, Whipped Cream, Maple Syrup*

***Omelet Station \$7***

*Bacon, Peppers, Onions, Ham, Tomato, Cheese*

***French Toast \$4***

***Soup Station \$4***

***Fruit Salad \$5***

***Yogurt & Granola \$4***

***Honey Glazed Ham \$4***

***Roast Beef Carving Station \$7***

***Food Allergies and Dietary Restrictions will be Accommodated and Priced Accordingly***  
***Customized and Seasonal Buffets are Available upon Request***

# *Foster Country Club*

## *Brunch Buffet Menu*

(50 Person Minimum)

*Chef's Selection of Assorted Muffins, Danish & Croissants*

*Butter & Assorted Jams*

*Morning Potatoes with Onions and Peppers*

*Scrambled Eggs*

### ***Salad***

*(Choice of one)*

#### ***House Salad***

*Cucumber, Carrot, Cherry Tomato, Red Onion with Balsamic Vinaigrette*

#### ***Fruit Salad***

*Fresh Cut Assortment of Fruit*

### ***Pasta***

*(Choice of One)*

#### ***Penne Pasta***

*Pomodoro Sauce*

#### ***Tortellini Carbonara***

*Alfredo Sauce, Bacon, Parmesan Cheese & Seasonal Vegetables*

#### ***Pasta Primavera***

*Fresh Roasted Vegetables, Herbed Olive Oil  
Fresh Parmesan Cheese Tossed with Penne Pasta*

### ***Entrées***

*(Choice of Two)*

#### ***Baked Egg Scramble***

*Ham & Swiss / Veggie / Sausage & Pepper*

#### ***Baked Haddock***

*Baked with Bread Crumbs and Lemon Butter*

#### ***Chicken Marsala***

*Tender Chicken Breast Topped with Marsala Sauce & Mushrooms*

#### ***Chicken Piccata***

*Seared chicken topped with a lemon caper sauce*

#### ***Sliced Honey Ham***

*Honey Glazed*

*Paired with Chefs choice of Vegetable  
Fresh Roasted Coffee, Tea & Fresh Fruit Juice*

\$25

## *Additional Brunch Buffet Items*

***Waffle Station \$6***

*Fresh Strawberries, Whipped Cream, Maple Syrup*

***Omelet Station \$7***

*Bacon, Peppers, Onions, Ham, Tomato, Cheese*

***French Toast \$4***

***Soup Station \$4***

***Fruit Salad \$5***

***Yogurt & Granola \$4***

***Honey Glazed Ham \$4***

***Roast Beef Carving Station \$7***

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# Foster Country Club Luncheon Buffet Menus

(50 Person Minimum)

## The Bogey

### Soup

(Choice of one)

**Chicken Orzo**  
**Italian Wedding**  
**Tomato Bisque**

### Salad

(Choice of one)

**House Salad**  
Cucumber, Carrot, Cherry Tomato, Red Onion

**Fruit Salad**  
Fresh Cut Fruit

**Potato Salad**

Hard Boiled Egg, Bacon, Peppers

**Pasta Salad**  
Fresh Herbs, Seasonal Vegetables

**Coleslaw**

**Assortment of Finger Sandwiches**

(Choice of Wraps or Finger Rolls)

(Choice of Three)

Chicken Salad / Tuna Salad / Turkey / Ham / Roast Beef  
Grilled Cheese / Veggie / Vegan

**Pickles**

**Kettle Chips & T19 Onion Dip**

\$19

## The Shower Buffet

### Salads

**Garden Salad**

Cucumber, Onion, Carrot, Tomato

**Fresh Fruit Salad**

### Entrees

(Choice of Two)

**Chicken**

Tender Chicken Breast Prepared your Choice:  
Piccata / Parmesan / Marsala / Saltimbocca

**Stuffed Pork Loin**

Stuffed with a Savory Apple and Sage Bread Stuffing  
Topped with a Rosemary Demi-Glace

**Baked Haddock**

Fresh Haddock Topped with White Wine & Lemon Butter  
Baked with Cracker Crumbs

**Eggplant Parmesan**

Lightly fried eggplant  
Layered with Red Sauce and Mozzarella Cheese

**Cheese Ravioli**

Ala Vodka Sauce, Fresh Basil & Shaved Parmesan Cheese

**Pasta Primavera**

Fresh Roasted Vegetables, Herbed Olive Oil  
Fresh Parmesan Cheese

Paired with Chefs choice of Vegetable and Starch

\$23

Luncheon Buffets are Served with Fresh Roasted Coffee and Tea

**Customized and Seasonal Buffets are Available upon Request**

All prices subject to 20% Gratuity, 7% RI Sales Tax, 1% RI Meals and Beverage Tax

# *Foster Country Club*

## *Dinner Buffet Menu*

(50 Person Minimum)

### *Salad*

(Choice of One)

#### **House Salad**

Cucumber, Carrot, Cherry Tomato, Red Onion

#### **Caesar Salad**

Crisp Romaine, Shaved Parmesan & Croutons

### *Pasta*

(Choice of One)

#### **Penne Pasta**

Roasted Basil Tomato Sauce or Pink Sauce

#### **Tortellini Carbonara**

Alfredo Sauce, Bacon, Parmesan Cheese & Peas

#### **Pasta Primavera**

Fresh Roasted Vegetables, Herbed Olive Oil & Fresh Parmesan Cheese

### *Entrees*

(Choice of Two)

#### **Chicken**

**Piccata / Marsala / Parmesan / Caprese / Saltimbocca**

#### **Baked Haddock**

Baked with White Wine Lemon Butter & Bread Crumbs or Creamy Sherry Lobster Sauce

#### **Stuffed Sole**

Stuffed with Blue Crab and Topped with Lobster Sauce

#### **Grilled Salmon**

Fresh Salmon Grilled and Topped with a Lemon Dill Sauce

#### **Stuffed Pork Loin**

Stuffed with a Savory Apple and Sage Bread Stuffing and Topped with a Rosemary Demi-Glace

#### **Eggplant Parmesan**

Lightly Fried Eggplant Topped with Pomodoro Sauce, Ricotta, Parmesan and Mozzarella

**\$27**

### *Carving Station*

(Choice of One)

**Add \$7 per person**

#### **Roast Beef with Au Jus**

**Peppercorn Crusted Sirloin with Au Jus**

**Roast Turkey with Turkey Gravy**

**Baked Ham with Rum Raisin Sauce**

*Chefs choice of Vegetables and Starch*

*Dinner Buffet is served with Warmed Rolls, Fresh Roasted Coffee & Tea*

**Customized and Seasonal Buffets are Available upon Request**

*All prices subject to 20% Gratuity, 7% RI Sales Tax, 1% RI Meals and Beverage Tax*

# *Foster Country Club*

## *Plated Dinner Menu*

### *Salads*

*(Choice of one)*

#### **House Salad**

*Cucumber, Carrot, Cherry Tomato, Red Onion with Balsamic Vinaigrette*

#### **Caesar Salad**

*Crisp Romaine, Shaved Parmesan & Croutons*

### *Entrees*

*(Choice of Two)*

#### **Eggplant Stacks**

*Thinly Sliced Eggplant Lightly Breaded, layered with Ricotta Cheese Pomodoro Sauce, Baked with Mozzarella*  
\$18

#### **Roasted Turkey**

*Traditional Stuffing with Turkey Gravy and Cranberry Sauce*  
\$20

#### **Chicken Parmesan**

*Fresh Breaded Chicken, Home Style Marinara & Mozzarella Cheese*  
\$23

#### **Chicken Marsala**

*8oz Statler Chicken Breast with Cremini Mushrooms & Marsala Sauce*  
\$23

#### **Chicken Caprese**

*Marinated Grilled Chicken Breast Topped with Sliced Ripe Tomatoes, Fresh Mozzarella, Basil and Balsamic Reduction*  
\$24

#### **Saltimbocca**

*Tender Thinly Sliced **Chicken or Veal** Pan Fried with Prosciutto, Fresh Sage & Provolone Topped with Marsala Sauce*  
\$25

#### **Baked Haddock**

*Topped with Lobster Newberg Sauce or Lemon Butter, White Wine & Cracker Crumbs*  
\$24

#### **Stuffed Sole**

*Blue Crab Stuffed Sole topped with Lobster Newberg Sauce*  
\$25

#### **Grilled Salmon**

*Fresh Salmon Topped with Dill Crème Fresh*  
\$26

#### **Stuffed Pork Loin**

*Pork Tenderloin with a Savory Apple and Sage Bread Stuffing. Topped with a Rosemary Demi-Glace*  
\$24

#### **New York Sirloin**

*Peppercorn Crusted with a Cremini Mushroom Brandy Cream Sauce*  
\$32

*Paired with Chefs choice of Vegetables and Starch  
Dinner Buffet is served with Warmed Rolls, Fresh Roasted Coffee & Tea*

**Customized and Seasonal Buffets are Available upon Request**  
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# *Foster Country Club*

## *Themed Buffet Menus*

(20 Person Minimum)

### *BBQ*

**Corn Bread or Dinner Rolls**

#### **Salad**

(Choice of One)

#### **Garden Salad**

Cucumber, Onion, Carrot, Tomato

#### **Potato Salad**

Hard Boiled Egg, Bacon, Peppers

#### **Pasta Salad**

Seasonal Vegetables, basil, balsamic dressing

#### **Coleslaw**

#### **Sides**

(Choice of One)

**Watermelon Display**

**Corn on the Cob**

**BBQ Baked Beans**

#### **Entrées**

(Choice of Two)

**Burgers**

**Hot Dogs**

**BBQ Grilled Chicken**

**Grilled Italian Sausage**

**BBQ Pulled Pork**

**\$24**

**Add BBQ Ribs \$4**

### *Taco Bar*

**Soft Flour Tortillas**

**Crunchy Corn Taco Shells**

**Diced Tomatoes, Shredded**

**Lettuce, Shredded Cheese**

**Black Olives, Jalapeños**

**Cilantro Lime Sour Cream**

**Dirty Rice**

**Street Corn**

#### **Meat**

(Choice of Two)

**Ground Beef or Ground Turkey**

**Shredded or Grilled Chicken**

**Cilantro Lime Shrimp**

**Crispy Cod**

#### **Toppings**

(Choice of Two)

**Guacamole**

**Pico de Galo**

**Salsa**

**Queso**

**\$24**

### *Pasta Bar*

**Penne Pasta**

**Vegetable Medley**

**Dinner Rolls**

#### **Salad**

(Choice of One)

#### **Garden Salad**

Cucumber, Onion, Carrot, Tomato

#### **Caesar Salad**

Cucumber, Onion, Carrot, Tomato

#### **Toppings**

(Choice of Two)

**Grilled Chicken**

**Crispy Chicken**

**Sautéed Shrimp**

**Sausage & Peppers**

**Bacon**

**Meatballs**

#### **Sauces**

(Choice of Two)

**Alfredo**

**Marinara**

**Pink Vodka**

**Mac n' Cheese**

**\$24**