

## Banquet Information

### Guest capacity:

Small room – 50  
Great room – 75  
Combined second floor – 125

### Room availability:

Tuesday - Thursday: 4:30 – 9:30  
Friday: 4:30 – 10:30  
Saturday: No events after 5:00  
Sunday: 1:00 – 9:00

Events for over 100 people may be held prior to normal business hours.

**Closed:** Fourth of July, Thanksgiving, Christmas Eve, Christmas Day

**Please call for availability. (401) 946-8686**

**Reservation is confirmed upon receipt of deposit and signed contract**

## Menu Styles Overview

### Choice

Guests are served salad, appetizers, and a choice of one of the three entrees pre-selected by the host.

Minimum of 20 people

### Family

Guests are served salads, appetizers (if selected), and entrées on platters.

Minimum of 20 people

### Buffet

Guests are served from a display table.

Minimum of 75 people

\*\* Dessert and Beverage options are available for all party styles \*\*

# CHOICE MENU

Minimum of 20 guests

Quoted prices are per person.

## Appetizers

Standard	Crown
Simple Greens	Spain Salad
Clams Casino	Clams Casino
Stuffed Mushroom Caps	Stuffed Mushroom Caps
Grilled Spanish Chorizo	Grilled Spanish Chorizo
Calamari	Calamari
Shrimp Empanadillas	Shrimp Empanadillas
Coconut Shrimp	Coconut Shrimp
	Garlic Shrimp
	Bacon Wrapped Scallops
	Shrimp Cocktail
<b>Included</b>	<b>10.00</b>

### Simple Greens

Organic mixed greens served with a vinaigrette dressing

### Spain Salad ( Crown )

Organic mixed greens, baby spinach, roasted walnuts, dried figs, and Gorgonzola cheese with an extra virgin olive oil and fresh basil aged balsamic vinaigrette

### Clams Casino

Stuffed with chicken, chorizo, and pork, topped with an Applewood bacon crisp

### Mushroom Caps

Stuffed with deep-sea scallop, shrimp, and crabmeat, topped with red onions, chives, and a sherry cream sauce

### Grilled Spanish Chorizo

Sausage in olive oil and smoked paprika

### Calamari

Pan fried calamari rings served with a house blend of mild and hot peppers with a sherry cream sauce

### Shrimp Empanadillas

Fried pastry stuffed with shrimp and roasted peppers, served with a ginger paprika aioli

### Coconut Shrimp

Shrimp rolled in shaved coconut, pan fried, and served with a fresh mango barbeque salsa

### Garlic Shrimp ( Crown )

Sautéed in garlic, olive oil and spices

### Bacon Wrapped Scallops ( Crown )

Pan seared scallop wrapped in Applewood smoked bacon and spinach, topped with toasted almonds and basil infused olive oil

### Shrimp Cocktail ( Crown )

Chilled Jumbo shrimp served with a house made cocktail sauce

Continued ...

## Dinner Selections

Select three (3) dinners for your guests to choose from.

Served with vegetables and rice

<b>Fresh Native Swordfish</b> Broiled in a lemon, white wine sauce (availability TBA)	38.95
<b>Fresh Fillet of Salmon</b> Broiled and topped with a light saffron sherry sauce	35.95
<b>Baked Stuffed Salmon</b> Stuffed with shrimp, sea scallops and fresh ricotta cheese, topped with a citrus glaze	35.95
<b>Sole Spain</b> Fresh fillet of sole stuffed with crabmeat, shrimp and deep-sea scallops baked in a lemon white wine sauce	34.95
<b>Stuff Shrimp</b> Three jumbo shrimp stuffed with a scallop and crabmeat stuffing	34.95
<b>Chicken Limon</b> Lightly battered chicken breast pan seared in a lemon, sherry, chive, caper, green wine sauce	31.95
<b>Chicken Jerez</b> Chicken cutlets sautéed in a sherry brandy sauce with fresh asparagus, spinach and imported Jamon Serrano, topped with smoked provolone cheese	34.95
<b>Chicken Acapulco</b> Boneless chicken breast stuffed with lobster, shrimp and provolone cheese, topped with a margarita citrus sauce	36.95

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Served with vegetables and mashed potatoes

<b>Veal Spain</b> Baked provimi veal loin chop, stuffed with lobster, crabmeat, ham and cheese topped with a light mushroom sauce	40.95
<b>Corunesa</b> Veal cutlets sautéed with a Portabella mushroom and cognac sauce	34.95
<b>Filet Mignon</b> Charbroiled with Rioja red wine sauce	43.95
<b>Surf and Turf</b> Charbroiled filet mignon accompanied by: Stuffed shrimp Half-baked stuffed lobster	49.95 Market
<b>Pork Tenderloin</b> Chile rubbed and served with a wild currant, shiitake mushroom, port wine sauce	32.95

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<b>Pasta Spain</b> Chicken, deep-sea scallops, and shrimp served in a light, creamy, lemon, roasted garlic, fresh Romano tomato, white wine sauce served over a bed of linguine or rigatoni	36.95
<b>Shrimp and Lobster Risotto</b> Lobster and shrimp mixed in a smooth, creamy rice sautéed in olive oil and seasonings	36.95
<b>Vegetarian Risotto</b> Chef's vegetable mixed in a smooth, creamy rice sautéed in olive oil and seasonings	30.95

# FAMILY MENU

Minimum of 20 guests

Quoted prices are per person.

## First Course

**Chef's Soup**

\* Or

**Simple Greens**

Organic mixed greens served with a vinaigrette dressing

## Second Course

**Paella Valenciana**

Shrimp, sea scallops, clams, mussels, squid, chicken, and chorizo in saffron rice and mild spices

**Pollo al Ajillo**

Chicken tenderloins in a garlic lemon white wine sauce

And your choice of... ( Select one for all guests )

Served with roasted potatoes and fresh vegetables

**Pork loin**

Boneless loin roasted in a garlic cognac sauce

29.95

\* Or

**Veal Coruñesa**

Provimi Veal cutlets sautéed with Portabella mushrooms and cognac sauce

32.95

**Appetizers (Optional)** 8.00

**Clams Casino**

Stuffed with chicken, chorizo, and pork, topped with an Applewood bacon crisp

**Mushroom Caps**

Stuffed with deep-sea scallop, shrimp and crabmeat, topped with red onions, chives and a sherry cream sauce

**Grilled Spanish Chorizo**

Sausage in olive oil and smoked paprika

**Coconut Shrimp**

Shrimp rolled in shaved coconut, pan fried and served with a fresh mango barbeque salsa

**Calamari**

Pan fried calamari rings served with a house blend of mild and hot peppers with a sherry cream sauce

# Buffet Menu

Minimum of 75 guests

39.95 per person

## Pass Around

### Grilled Flatbread Pizza

Chef inspired assortment of fire grilled pizzas

### Clams Casino

Stuffed with chicken, chorizo, and pork, topped with an Applewood bacon crisp

### Mushroom Caps

Stuffed with deep-sea scallop, shrimp, and crabmeat, topped with red onions, chives and a sherry cream sauce

### Grilled Spanish Chorizo

Sausage in olive oil and smoked paprika

### Shrimp Empanadillas

Fried pastry stuffed with shrimp and roasted peppers, served with a ginger paprika aioli

### Chicken Empanadillas

Pastry dough filled with chicken, roasted onions, mushrooms and peppers, served with a smoked onion barbeque aioli

## Buffet Table

### Roasted Potatoes

### Sautéed Vegetables

### Tomato Salad with Fresh Mozzarella

### Arroz Con Pollo

Boneless breast of chicken with saffron spices, mushrooms, chorizo, olives, and tomatoes

### Pasta Vigo with chicken

Chicken sautéed with sun-dried tomatoes, fresh basil, Grappa, garlic, herbs, and chef's pasta

### Paella Valenciana

Shrimp, sea scallops, clams, mussels, squid, chicken and chorizo in saffron rice and mild spices

### Tenderloin Tips

Tenderloin medallions sautéed and served with artichoke hearts and mushrooms in a garlic, Rioja wine Dijon sauce

### Calamari

Pan fried calamari rings served with a house blend of mild and hot peppers with a sherry cream sauce

### Garlic Shrimp

Sautéed in garlic, olive oil and spices

### Pollo Limon

Breast of chicken pan seared, lightly battered in lemon, sherry, chives, capers and green wine sauce

### Chicken Parmesan

Cornmeal crumbed natural chicken tenders with fresh Romano tomato, topped with mahon, mozzarella and Parmesan cheese and served with angel pasta in a fresh marinara sauce

### Pork Tenderloin

Chile rubbed, served with a wild currant, shiitake mushroom and port wine sauce

# Dessert

Guest's choice of coffee or tea

Included

## Cake Presentation

Cake provided by host is presented, cut, and plated

1.50

Select three (3) desserts for your guests to choose from

8.95

## Pera Riojana

Fresh Argentinean poached pear marinated with raspberries, Rioja, merlot wine, served with a scoop of ice cream

## Triple Chocolate Mousse

The classic combination of chocolate mousse layers; white chocolate, milk chocolate and dark chocolate

## Flan

Our original Spanish style caramel custard with a hint of Liquor 43

## Apple Bavarian Torte

Fresh apple slices and cream cheese in a sweet pastry crust

## Tiramisu

Ladyfingers soaked in espresso with marscapone cheese

## Spanish Sorbets

From Spain, served in their natural fruit shells

## Turtle Cheesecake

An inviting mix of cream cheese, toasted pecans, caramel and chocolate chips

## Chocolate Truffle Mousse Torte

A velvet chocolate mousse over a layer of chocolate sponge cake, topped with whipped cream and chocolate shavings

## Cheesecake

Fresh, light, house made cheesecake

# Beverages

## Cash bar

Guests purchase their own beverages

## Open Bar

Charged per beverage served. Host chooses available beverage types that guests may choose from

Soft drinks	2.50
House wine by the glass	7.50
Beer	4.00 - 5.00
Sangria	7.50
Artisan water	4.00
Cocktails	6.00 - 9.50
Premium cocktails	9.75 - 14.95
Ultra-premium cocktails	15.00 +

## Wine by the bottle

Pick any bottle and quantity from our wine menu

List Price

Champagne toast	5.00
Freixnet Cordon Negro Brut	7.50
M & R Asti Spumante	7.50
Mumm Napa Brut Prestige	10.00

## Hosted Bar

Unlimited consumption of beverages. Prices are per person per hour

### Standard

Soft drinks, beer, house wine and sangria

10.00

### Complete

Soft drinks, beer, house wine, sangria and cocktails (no call)

15.00

# Banquet terms and conditions

## Amenities

- A microphone, and wireless internet are available for presentations, free of charge.
- A screen ( \$25 ) and projector ( \$100 ) are available to rent.
- Additional linen colors are available. Ask the event manager for colors and pricing.  
Hosts are free to bring in their own decorations. Wall mounting is not permitted.  
No confetti, silly string, or similar types of messy party items.
- Event setup and delivery of items to the restaurant need to be coordinated with the event manager.
- Customized menus include a title of the event, a descriptive paragraph (up to ten lines) and the available dinner courses. \$1.50 per person.
- A vegetarian option is available at request of guest.
- Additional children options are chicken fingers or Pasta (Marinara or garlic butter sauce).
- Please notify us of any known food allergies.

## Pricing

- Quoted food and beverage prices do not include 8% sales tax.
- An 18% service charge is applied to bill total.
- Tax exempt clients must present documentation prior to the event.
- \$500 room fee for use of great room with fewer than 60 guests.
- \$250 room fee for use of small room with fewer than 25 guests.
- Clients are responsible for any damages to the property, including excessive cleaning fees.

## Preparation

- **Menu choices** are due one week prior to the event.
- Minimum **\$200 non-refundable deposit** is due upon booking.
- **Exact guest count** is due one week prior to the event. This is the minimum number of dinners to be charged.
- If **paying by check**, the check is due one week prior to the event.
- **Text for custom menus** is due one week prior to the event.

Spain is not liable for items lost or damaged during the event.

Name: \_\_\_\_\_ Position: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Event Date: \_\_\_\_\_ Event Time: \_\_\_\_\_

Return a signed copy of this page to confirm your reservation.

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