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# *Cucina Rustica*

*Restaurant - Bar - Banquet*

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## **2026 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, Piccata, Française or Parmesan

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

**Sausage** - w/Onions & Peppers

**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, Piccata, Marsala or Braised w/Peas & Mushrooms + \$4

**Ham** - Honey Glazed w/Pineapple + \$2

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

## **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



**1 Protein Buffet** - \$28.95 per

**2 Protein Buffet** - \$32.95 per

**3 Protein Buffet** - \$36.95 per

all include the following

- 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*

## - Appetizers 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, Piccata, Française or Parmesan  
Eggplant Parmesan

Eggplant Rollatini w/Ricotta + \$2

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

Prime Rib + \$ market price

8oz Filet + \$ market price

Sole Française + \$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 Cannoli Buffet + \$5

Ice Cream Bar + \$8

Bring Your Own Dessert + \$3

# Brunch Buffet 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
- 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, Puttanesca or Piccata*)
- **Chicken** + \$4 per (*Marsala, Piccata, Parmesan or française*)
- **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** +\$2, *Classic Caesar* +\$3, *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 -

# Lunch Buffet Options

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**Lunch #1** - \$28.95 per  
pick 4 Lunch options

**Lunch #2** - \$30.95 per  
pick 5 Lunch options

**Lunch #3** - \$32.95 per  
pick 6 Lunch options

## **Lunch Options**

**Chef Board** - assortment of meats, cheeses, grapes, pickled vegetables, olives & crackers

**Bruschetta** - assorted different crostinis w/toppings

**Stuffed Mushrooms** - baked caps w/a veggie house crumb

**Wraps** - chicken salad & tuna salad wraps w/lettuce & tomato

**House Salad** - mixed greens, cucumbers, grape tomato, red onions, balsamic

**Pasta** - fresh house made rigatoni w/marinara sauce or cold pasta salad

**Eggplant Parmesan** - skinless & fried fresh, provolone, house marinara

**Chicken** - choice of parmesan, marsala, piccata or française

# Lunch Plated Option

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**Simple Plated Lunch** - \$26.95 per

*recommended for parties less than 30 ppl*

## **Course 1**

side salad w/rolls & butter

## **Course 2**

*choice of the following items*

**Chicken** - parmesan, marsala, piccata or française w/potato & vegetable  
(host selects 1)

**Eggplant Parmesan** - w/potato & vegetable

**Bolognese** - fresh pasta tossed in a veal, beef & pork ragu

**Primavera** - fresh pasta tossed in a parmesan stock w/veggies

Lunch options available between 12:00 pm - 2:00 pm only

# 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!*

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***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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