

## [Party Platters]

*Each platter serves approx. 12\**

- Classic Nachos: cheese, salsa & sour cream |\$23.99|
- Supreme Nachos: cheese, chili, sour cream & salsa |\$25.99|
- Fresh Popped Popcorn |\$10.99|
- Pub Fries |\$23.99|
- Sweet Potato Fries |\$25.99|
- Onion Rings |\$23.99|
- Tater Tots |\$23.99|
- Mac & Cheese Bites w/marinara |\$25.99|
- Mozzarella Sticks |\$26.99|
- Chicken Tenders\*\* |\$34.99|
- Chicken Wings\*\* |\$25.99|

## [Plattered Appetizers]

*Half platters serve approx. 20/Full platters serve approx. 40*

- Assorted Cheese and Cracker Display |\$55/\$95|
- Bruschetta Bites: Roma tomatoes, fresh mozzarella, fresh basil & balsamic vinaigrette over toasted garlic crostini |\$50/\$85|
- Vegetable Crudite w/Dip: Seasonal vegetables w/ranch & blue cheese dip |\$50/\$85|
- Traditional Antipasto: Prosciutto, capicola, salami, cheddar cheese, provolone, sliced mozzarella, roasted red peppers, banana pepper rings, caramelized garlic, & assorted olives |\$95/\$175|
- Fruit Display: Seasonal fruit plattered w/yogurt dip |\$75/\$125|
- Hummus Duo Platter: Roasted garlic hummus & roasted red pepper hummus served with sliced tomatoes, cucumbers, Kalamata olives, feta cheese & grilled pita |\$60/\$105|

## [Sides & Salads]

*Half platters serve approx. 20/Full platters serve approx. 40*

- Glazed Carrots |\$40/\$65|
- Green Beans Almondine |\$40/\$65|
- Corn Succotash Medley |\$40/\$65|
- Roasted Potatoes |\$40/\$65|
- Rice Pilaf |\$40/\$65|
- Garlic Mashed Potatoes |\$60/\$90|
- Garden Salad |\$40/\$60|
- Caesar Salad |\$45/\$65|
- Add grilled chicken platter |\$25/\$40|*
- Pear & Gorgonzola Salad |\$50/\$70|
- Rolls and butter |\$0.75 per person|

## [Entrees]

### •pasta•

*(Half platters serve approx. 20/Full platters serve approx. 40)*

- Penne w/marinara sauce |\$45/\$95|
- Penne w/pink vodka sauce |\$60/\$115|
- Penne w/Alfredo sauce \$65/\$125
- Baked Mac & Cheese: A baked blend of penne pasta tossed in a blend of four cheeses in a creamy sauce topped w/buttery crackers |\$70/\$135|
- Pasta Primavera\*: Pasta with seasonal vegetables tossed in a lemon white wine sauce  
*(\*Gluten free/vegetarian/vegan friendly)* |\$85/\$165|

### •main entrees•

- Meatballs in marinara *(Serves 25/50)* |\$115/\$225|
- Sausage and Peppers *(Serves 25/50)* |\$115/\$225|
- Chicken Parm: Lightly breaded w/mozzarella cheese in marinara *(Serves 12/24)* |\$85/\$170|
- Chicken Marsala: Sautéed chicken breast w/fresh mushrooms in a rich Marsala demi glaze *(Serves 15/30)* |\$135/\$270|
- Baked Stuffed Chicken: Slow roasted chicken breast w/cornbread stuffing & white country gravy *(Serves 12/24)* |\$85/\$170|
- Mediterranean Chicken: Sautéed chicken breast in lemon white wine butter w/sautéed spinach, plum tomatoes, artichoke hearts & kalamata olives *(Serves 15/30)* |\$135/\$270|
- Chicken Francaise: Lightly battered chicken breast in a thick & buttery lemon white wine sauce *(Serves 15/30)* |\$135/\$270|
- Roasted Pork Loin: Herb crusted sliced porkloin w/a pan pork gravy *(Serves 15/30)* |\$115/\$225|
- Slow Roasted Carved Turkey w/cornbread stuffing & classic gravy *(Serves 12/24)* |\$85/\$170|
- Marinated Tenderloin Tips: Grilled tenderloin tips in an Italian marinade *(Serves 15/30)* |\$190/\$375|

## [Wraps & Grinders]

*Served with lettuce, tomato, pickles and olives & potato chips*

- Choose 3 fillings:  
Cranberry walnut chicken salad  
Seafood salad  
Tuna salad  
Italian sub  
Ham and cheese  
Turkey and cheese

- Choose 1 hot item:  
Slow roasted marinated chicken  
Meatballs in marinara  
Sausage & Peppers in marinara

|\$17.95 per person|

## [Pizza]

- Artisan Crust Pizza\*: Artisan Crust |\$12.99|
- Pepperoni or Sausage\* *(For both, add \$1.50)* |\$14.99|
- Meat Lovers |\$16.99|
- Vegetarian\* |\$16.99|
- Chicken Bacon Ranch\* |\$16.99|  
*(16" - 8 slices each)*

*\*Must order 7 days in advance.*

*\*\*Served plain with your choice of Honey Mustard, Sweet & Sour, BBQ, Honey BBQ, Teriyaki & Sweet Thai Chili dipping sauce.*

## [Assorted Platters]

### •italian buffet•

[\$18.95 per person]

Includes:

- Garden Salad
- Chicken Parm
- Penne marinara
- Meatballs
- Rolls and butter
- Cookies and brownies

### [Dessert]

- Assorted cookie/brownie tray [\$35/\$65]
- Big Bites Dessert Cups:  
Choose from Cheesecake|Carrot  
Cake|Portuguese Sweet Bread pudding  
[\$3 per person]

### •appetizer extravaganza•

[\$650]

Includes:

- Shrimp Cocktail
- Assorted Calzones
- Cheese and Crackers
- Vegetable Platter w/Hummus
- Chicken Wings
- Assorted Finger Sandwiches
- Meatballs in marinara
- Stuffed Mushrooms  
(Serves 30)

### [Drinks]

- Pepsi products by the pitcher [\$5.79]  
(Approx. 10 cups each)



## Private Rentals

(with or without Bowling)

\$250 for the first three hours  
\$75 each additional hour  
(minimum of 3 hours)



*The Nelson Event Center is great for hosting weddings, banquets, corporate events, team building, milestone birthdays, baby showers, bridal showers, sweet 16 parties, quinceaneras, bar/bat mitzvahs, engagement parties, rehearsal dinners and any other event in your life worth celebrating!*

*[please note: we do not allow outside food except cake/desserts. As we do full in-house/on-site catering; we are able to customize a menu for you. If there is something you are looking for that you do not see listed, please call Kayla with questions/requests at 401.944.0500.]*

# Special Event Catering Menu

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