

# Full Service Catering Brochure

## On & Off Premise



“The Time to be Happy is Now,  
The Place to be Happy is Here”

**Anniversaries**  
**Weddings**  
**Corporate Events**  
**Holidays**  
**Rehearsal Dinners**  
**Formals**  
**Retirements**  
**Togo Trays**

**Graduations**  
**Birthdays**  
**Bar / Bat Mitzvahs**  
**Communions**  
**Confirmations**  
**Bridal & Baby Showers**  
**Home Catering**  
**Breakfast Meetings**

**East Northport Location:**  
**200 Larkfield Road**  
**East Northport, NY 11731**  
**Tel: 631-813-1600 e-mail: [info@fhrileys.com](mailto:info@fhrileys.com)**  
**web: [RileysEast.com](http://RileysEast.com) / Riley's East Facebook / @rileys.east**

***Menu items are freshly made to-order on site.***

*Menu changes and/or substitutions within reason are always welcome.*

*No worries about food Allergies, we can accommodate you &/or your guest(s).*

*If you don't see what you were looking for, Just Ask, we may be able to accommodate you.*

*Thank you for Considering "Riley's" for your next Catering Affair.  
 "Riley's" offers a variety of in-house &/ or off-premise options for your Special Event.  
 Please contact our Catering Manager with any further inquiries you may have .  
 info@fhrileys.com 631-813-1600*

Riley's East is dedicated to bringing you a fine culinary experience. We offer over 35 years of culinary experience in the hospitality field and we know what it takes to get the job done to your satisfaction. Whether your function is here on premise, at your home or office you can count on us to accommodate you with all your catering needs. Just relax, rest easy and leave your next catered event planning up to us.

Riley's dining room will accommodate up to 40-50 people comfortably with a quiet elegant atmosphere. (Our dining room is ideal for small and private functions which offers easy access to the bar area) Depending on your Catered Event, the dining room is available for brunch, lunch and dinner, Monday thru Sunday, open til' close (We do not offer a private catering room, instead we close the entire restaurant down for you & your guests) Please Note: Certain days of the week or weekends may require price increases & an increase in the "minimum adult requirement". Friday and Saturday nights are not available for Private Events.

Riley's catering menus have been carefully designed by our Culinary Team to reflect a true "Continental Theme" offering something for everyone. We promise to provide to you the freshest products made available to us. All appetizer & main menu items are freshly made on sight. Whenever necessary, we are happy to fill any and all special dietary and/or reasonable menu requests you may have. Because "Team Riley's" prepares all menu items on site; food allergies can easily be accommodated. If you don't see what you are looking for amongst our menu options, just ask, we may be able to prepare any special requests.

The bar area offers a comfortable social atmosphere for Catered Events. The dining room along with the bar area is ideal for cocktail parties of many sizes and may allow room for live entertainment (if approved by management and size of your function). Our full wine menu offers varieties from throughout our region as well as other wines from around the world. We also offer many fine Domestic, Craft & Foreign draught & btl. beers, premium Spirits & cordials along with Our popular Martini & Drink Menu.

Riley's is your complete source for entertaining anniversaries, birthdays, weddings, rehearsal dinners, formal dinners, showers, corporate affairs, seminars, cocktail parties and much more.

We are also pleased to offer full service catered events by our professional and courteous staff at your home or office. We are dedicated to creating a catered event & menu to satisfy you and your guests. If we can be of any assistance, please feel free to contact myself or our Catering Manager for further details.

*Sincerely,  
 Brett Hughes Chef / Owner*

# Catering Guidelines

For your function to run smoothly and hassle free, we ask that you become familiar with the following guidelines

## **Private Room Rental (entire restaurant) requires a 25 /35 adult minimum with a 50 adult Max**

**Certain days & nights may not be available or may require more of an Adult Minimum &/or Charge(s)**

We ask that you guarantee the number of guests for your function 14 days in advance. Should the number of guests increase during the day of your event, you will be charged accordingly. In case the agreed amount of guests fail to make it to your event & "Riley's" was not notified 72 hours in advance, you will be charged for the original amount guaranteed in this signed contract or for the 25/35 Adult Minimum Required for all private catered events (In order to provide the freshest products made available to us) your menu selections also need to be finalized at least 72 hours prior to your scheduled event.

## **Payment**

Pricing for In-House Catering may be subject to change based on the time, availability, guest count & day of your function. A \$200 deposit, signed copy of "Catering Guidelines" & signed contract holds the pricing & reservation for your private or non-private event. Depending on certain circumstances, deposits may be nonrefundable. An additional Delivery Charge will be applied to all delivered catered items by our staff. Equipment rental fees with deposit are required for all loaned equipment & / or utensils. All final payments are to be made by credit card & / or cash only: Sorry, no checks unless approved by Management in advance. **All pricing listed are including a 3.5% cash discount. Please note when paying by Credit Card a 3.5% Transaction Fee will be added to your total purchase.**

## **Taxes, Gratuities & Room Charge**

All catering prices, in-house or off premise, are subject to NYS sales tax & a gratuity charge. All pricing for in-house private catered events, not including cocktail parties, are based on 2-3 hours. Any in-house private catered events running over 3 hours or scheduled to be over 3 hours will be subject to an additional room charge of \$500.00 per hour. All in-house private events contracted to be under 35 Adults **(if approved by management)** will require an additional price increase prior to signing of contract.

## **Parking**

There is a Large Private Parking Lot on Site for you and your Guests. The Surrounding area also has numerous Municipal Parking Lots & Street Parking for Large Catering Events. Please advise your guests to plan on extra time to park for Large Catering Events in the event the private lot becomes full.

## **Beverage and Consumption**

"Riley's" and its staff are the only licensed authority to sell and serve alcoholic beverages on the premises. Liquor will not be permitted to be brought into the restaurant by any out side parties. All Liquor Packages do not include "Shots". All "Shots" ordered during your event will be at full price and added to your final statement or require payment upon ordering. Beverage Plan pricing is based on Standard Mixed Drinks, Wines by the Glass, 16oz Draft Beers & / or Bottled Beers / Cans. Certain Craft and Foreign Beers may not be included in Our Beverage Plan. Please see our Beverage Information Package for more details.

## **Special Arrangements**

"Riley's" will gladly help provide your event with any special requests you may have. Any additional expenses for flowers, balloons, decorations, entertainment, food, etc. provided by "Riley's" will be added to your final statement. Please note: An additional cake cutting fee will be added to your final bill if you bring in a cake or similar type item from an outside source which was not included in one of our party packages. All reasonable menu substitutions &/or changes are welcome but must be made in advance & may require an additional charge. We apologize but confetti, sand art, finger paint, glue, cotton candy and all similar items are not permitted during in-house catered events. All Children's Entertainment must be approved by management prior to the start of your catered in-house event. Any additional time required must be planned in advance, approved by management and may be subject to additional room & service charges **(please read above)**. Please Note: Additional time may not be available due to the date & timing of your event.

## **Off-premise Catering & Deliveries**

Bartenders & Wait Staff members are available for off-premise catered events for \$50 per hour plus gratuity for a minimum of 3 hours. Delivery charges will be applied to all delivered items. Equipment rental fee / deposits are required for all loaned equipment, serving utensils & chafing dishes: sternos are an additional charge @ \$1.50 per. Quality plastic flatware, plates & 2 fold paper dinner napkins are available at \$2.50 per guest.

**Customer's Name:** \_\_\_\_\_

**Date of event &/or delivery:** \_\_\_\_\_

**Please Review, Sign & Date** **X** \_\_\_\_\_

## ***Off-Premise Buffet Package***

***Ideal for Your Home or Office***

Available Monday Thru Sunday 11am to Close

\$30 Per Guest

15 Adult Minimum

\$100 delivery, set-up & pick-up charge will be applied to the final bill

Certain Entrees & Appetizers will be subject to price increase per person

### **Off- Premise Buffet Includes the Following**

Choice of 2 from our Signature Salad Selections

Choice of 1 Poultry Entrée

Choice of 1 Meat or Seafood Entrée

Choice of 1 Pasta or Risotto Entrée

Choice of 2 Starch &/or Vegetable

Fresh Baked Focaccia with Butter or Hummus

### **Equipment Provided**

Serving Platters

2 Lg Glass Salad Bowls

3 Fancy Stainless "Entrée" Chafing Racks

2 Fancy Stainless Round "Sides" Chafing Racks

5 Sternos (\$1.50 per over 5)

Stainless Serving Utensils

### **Enhance Your Party By Adding**

Quality plastic flatware, plates, cups & 2 fold paper dinner napkins @ \$3.00 per guest

Upgrade to China, Glassware, Silverware and Linen Napkins @ \$4.00 per guest

Bartenders & Wait Staff members are available for off-premise catered events

for \$50 per hour plus 20% gratuity for a minimum of 3 hours

Add Appetizer(s) starting at \$1 per guest

Additional Entrée(s) starting at \$5 per guest

Please Inquire:

Stationary Party Platters

Coffee Service

Fresh Fruit Display

Occasion Cake

Assorted Gourmet Cookies

Assorted Mini Pastries

All pricing listed are including a 3.5% cash discount.

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## ***Continental Breakfast Buffet Package***

***Perfect for Business Meetings or Day After Wedding / Prom Etc***

Available Monday Thru Sunday 5am to Noon

\$20 Per Guest  
20 Adult Minimum / 50 Adult Max  
Children 5-10 yrs. \$15 per  
Children under 5 yrs. \$6 per

### **Breakfast Includes the Following**

Individual Assorted Cold Cereal Boxes  
Assorted Mini Bagels or Mini Croissants  
Choice of Assorted Mini Danishes & Muffins  
Choice of Fresh baked Quiche  
Sliced Zucchini Bread  
Fresh Fruit Display  
Cream Cheese  
Marmalades & Jams  
Coffee, Tea, Milk  
Freshly Squeezed Fruit Juices

### **Enhance Your Party By Adding:**

“Endless”: Mimosa's, Bloody Mary's for \$8 per guest  
Add Nova Scotia Lox or Poached Salmon for \$7 per guest  
Add Scrambled Eggs for \$2 per guest  
Add French Toast, Pancakes or Stuffed Fruit Crepes for \$4 per guest

All pricing listed are including a 3.5% cash discount.  
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## ***Brunch Buffet Package***

Available Monday Thru Sunday 6am up to Latest Start Time 2pm

**\$35 Per Guest**

**25 Adult Minimum / 50 Adult Max**

Children 5-10 yrs. \$15 per

Children under 5 yrs. \$5 per

### **Brunch Includes the Following**

**Choice of 2 from our Signature Chopped Salad Selections**

**Fresh Scrambled Eggs**

Egg Substitute available upon request

**Choice of: Mini Assorted Bagels or Mini Croissants**

**Assorted Mini Quiches**

**Choice of: Assorted Mini Danishes or Assorted Mini Muffins**

**Choice of: Pasta or Risotto Entrée (non-protein items)**

**Choice of: Poultry Entrée**

**Choice of: French Toast or Pancakes**

**Choice of: Crisp Bacon or Breakfast Link Sausage**

**House-made Home Fries**

**Fresh Fruit Display**

**Syrup, Butter, Cream Cheese & Jams**

**Coffee, Tea, Soda & Fresh Fruit Orange Juice**

### **Enhance Your Party By Adding:**

**Occasion Cake**

**\*\* Please note a cake cutting fee will be added to your final bill for any cake type item not provided by Riley's**

**"Endless": Mimosa's, Bloody Mary's or Champagne Punch for \$8 per guest**

**Lox or Poached Salmon for \$7 per guest**

**Made to order Omelets for \$3 per guest (not an omelet station)**

**Additional appetizer(s) starting at \$1 per guest**

**Additional entrée(s) starting at \$5 per guest**

**Stationary Party Platters**

**Beverage Packages**

**Cocktail Hour**

**All pricing listed are including a 3.5% cash discount.**

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## **Week Day Luncheon Buffet Package**

Available Monday Thru Friday 11am up to Latest Start 3pm

**\$30 Per Guest**

**25 Adult Minimum / 50 Adult Max**

Children 5-10 yrs. \$15 per

Children under 5 yrs. \$5 per

### **Luncheon Includes the Following**

Choice of 2 from our Signature Chopped Salad Selections

Smoked White Fish Salad or Fresh Grilled Tuna Salad

Waldorf Chicken Salad

Choice of Soup:

(Sweet Potato Bisque, Roasted Tomato, Lemon Chicken)

Assorted Cheese & Cracker Display

Grilled/Roasted Vegetable Platter

Mini Assorted Quiches

Gourmet Sandwiches & Wraps (Choice of 4)

Fresh Fruit Display

### **Enhance Your Party By Adding:**

“Endless”: Mimosa's, Bloody Mary's or Champagne Punch for \$8 per guest

Chicken, Salmon, Shrimp, or Skirt Steak to your Salads (ask for pricing)

Add Nova Scotia Lox or Poached Salmon for \$7 per guest

Additional appetizer(s) starting at \$1 per guest

Additional entrée(s) starting at \$4 per guest

Stationary Party Platters

Beverage Package

Cocktail Hour

All pricing listed are including a 3.5% cash discount.

Please note when paying by Credit Card a 3.5% Transaction Fee will be added to your total purchase.

## **Week-Day Sit Down Luncheon Packages**

Available Monday Thru Friday 11am up to latest Start Time 3pm

15 Adult Minimum / 50 Adult Max  
 25 Adult Minimum for a Private Event  
 Children 5-10 yrs. \$15 per  
 Children under 5 yrs. \$5 per

### **Luncheon Packages Include the Following**

Fresh Baked Focaccia with Hummus & Butter  
 Choice of Vegetable & Starch  
 Coffee, Tea, Soda & Fresh Orange Juice

Appetizer Choices Served Family Style or Butler Style with Private Event

### **Package "A" 5 Course \$40**

Appetizer: Choice of 5 from our Hors D' Oeuvres  
Salad: Choice of 2 from our Signature Chopped Salad Selections  
Pasta or Risotto: Choice of 1 from our Pasta or Risotto Entrees  
Entrée: Choice of 4 from our:  
 Poultry, Seafood, Pork, Beef, Veal, Lamb or Vegetarian Entrees  
Dessert: Fresh Fruit or Occasion Cake

### **Package "B" 4 Course \$35**

Appetizer: Choice of 3 from our Hors D' Oeuvres  
Salad: Choice of 2 from our Signature Chopped Salad Selections  
Entrée: Choice of 3 from our:  
 Pasta, Risotto, Poultry, Seafood, Beef or Vegetarian Entrees  
Dessert: Fresh Fruit or Occasion Cake

### **Package "C" 3 Course \$30**

Salad: Choice of 2 from our Signature Chopped Salad Selections  
Entrée: Choice of 3 from our:  
 Pasta, Risotto, Poultry, Beef, Seafood or Vegetarian Entrees  
Dessert: Fresh Fruit or Occasion Cake

Certain Meat & Seafood Entrees & Appetizers will subject Sit Down Packages to price increase

### **Enhance Your Party By Adding:**

Additional appetizer(s) starting at \$1 per guest  
 Additional entrée(s) starting at \$4 per guest  
 Stationary Party Platters  
 Beverage Package  
 Cocktail Hour

All pricing listed are including a 3.5% cash discount.  
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## ***4 Course Buffet Package***

Available Monday Thru Thursday 11am to Close  
 Friday, Saturday & Sunday Available Daytime Only 11am up to latest Start Time 3pm  
 Prices Subject to Change Based on Time & Day of the Week

\$40 Per Guest  
 25 Adult Minimum / 50 Adult Max  
 Children 5-10 yrs. \$15 per  
 Children under 5 yrs. \$5 per

### **Buffet Includes the Following**

Choice of 4 from our Hors d' Oeuvres (Butler Style)  
 Choice of 2 from our Signature Chopped Salad Selections  
 Choice of Poultry Entrée  
 \* Choice of: Meat or Seafood Entrée  
 Choice of: Pasta, Risotto or Vegetarian Entrée  
 Choice of 2: Starch &/or Vegetable  
 Fresh Fruit Display  
 Fresh Baked Focaccia with Butter & Hummus  
 Soda, Coffee, Tea & Fresh Orange Juice  
 Certain Meat, Pasta & Seafood Entrees & Appetizers  
 will subject Buffet Package to a price increase

### **Enhance Your Party By Adding:**

Additional appetizer(s) starting at \$1 per guest  
 Additional entrée(s) starting at \$4 per guest  
 Stationary Party Platters  
 Beverage Package  
 Cocktail Hour  
 Occasion Cake (priced accordingly)

\*\* Please note a \$2 cake cutting fee will be added to your final bill  
 for any cake type items not provided by Riley's

Gourmet Cookies  
 Mini Pastries

All pricing listed are including a 3.5% cash discount.  
 Please note when paying by Credit Card a 3.5% Transaction Fee will be added to your total purchase.

## ***Formal Sit Down Packages***

Available Monday Thru Thursday 11am to Close  
Friday, Saturday & Sunday Daytime Only up to latest Start Time 3pm

15 Adult Minimum / 50 Adult Max

25 Adult Minimum for a Private Event

Children 5-10 yrs. \$15 per

Children under 5 yrs. \$5 per

### **Sit Down Packages Include the Following**

Fresh Baked Focaccia with Hummus & Butter

Choice of Vegetable & Starch

Coffee, Tea , Soda & Juice

Appetizer Choices Served Family Style or Butler Style with Private Event

### **Package "A" 5 Course \$47**

Appetizer: Choice of 5 from our Hors D' Oeuvres

Salad: Choice of 2 from our Signature Chopped Salad Selections

Pasta or Risotto: Choice of 1 from our Pasta or Risotto Entrees

Entrée: Choice of 3 from our:

Poultry, Seafood, Veal, Pork , Beef or Vegetarian Entrees

Dessert: Fresh Fruit or Occasion Cake

### **Package "B" 4 Course \$40**

Appetizer: Choice of 3 from our Hors D' Oeuvres

Salad: Choice of 2 from our Signature Chopped Salad Selections

Entrée: Choice of 3 from our:

Pasta, Risotto, Poultry, Beef, Seafood or Vegetarian Entrees

Dessert: Fresh Fruit or Occasion Cake

### **Package "C" 3 Course \$35**

Salad: Choice of 2 from our Signature Chopped Salad Selections

Entrée: Choice of 3 from our:

Pasta, Risotto, Poultry, Beef or Seafood or Vegetarian Entrees

Dessert: Fresh Fruit

Certain Meat, Seafood & Appetizers choices  
will subject Sit Down Packages to a price increase

### **Enhance Your Party By Adding:**

Occasion Cake

\*\* Please note a \$2 cake cutting fee will be added to your final bill  
for any cake type items not provided by Riley's

Additional appetizer(s) starting at \$1 per guest

Additional entrée(s) starting at \$4 per guest

Stationary Party Platters / Beverage Package

All pricing listed are including a 3.5% cash discount.

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## ***Beverage Information***

### **3 Hour BEVERAGE PACKAGES**

**(Shots Are Not Included)**

#### **Beer- Wine Package**

Tap & Btl. Beer with House Pouring Wine

**Certain Craft, Domestic & Foreign Beers are Not Included**

With Party Package \$18 Per Guest

Without Party Package \$21 Per Guest

#### **House "Open-Bar" Package**

All Tap & Btl. Beer, House Pouring Wine

**Certain Craft, Domestic & Foreign Beers are Not Included**

Popular Call Brands:

Titos - Exotico Tequila - Aviation - Bacardi - Dewars—Jack Daniels

With Party Package \$25 Per Guest

Without Party Package \$31 Per Guest

House: Martinis / Up, Dbls, Cordials are subject to a \$4 upcharge per guest with House "Open-Bar" Package

#### **Premium "Open-Bar" Package**

All Tap & Btl. Beer, House Pouring Wine

**Certain Craft, Domestic & Foreign Beers are Not Included**

Premium Liquor:

Grey Goose - Milagro Silv / Resp - Hendricks - Bacardi - JW Black - Bulleit

With Party Package \$30 Per Guest

Without Party Package \$35 Per Guest

Premium: Martinis, Up, Dbls, & Cordials pours are subject to \$4 upcharge per guest with Premium Package

## ***COCKTAIL PARTIES***

**(Shots Are Not Included)**

#### **One-Hour Cocktail Party \$30 Per Guest**

House "Open-Bar" Package from above

Choice of 4 From Our Hot & Cold Hors D' Oeuvres

#### **Two-Hour Cocktail Party \$37 Per Guest**

House "Open-Bar" Package from above

Choice of 6 From Our Hot & Cold Hors D' Oeuvres

#### **Three-Hour Cocktail Party \$44 Per Guest**

House "Open-Bar" Package from above

Choice of 8 From Our Hot & Cold Hors D' Oeuvres

**\*\* Martinis, Ups, Dbls, Cordial Pours: add \$4 upcharge per guest with House "Open-Bar" Package**

*Enhance Your Cocktail Party and*

*Upgrade Cocktail Party to a Premium "Open-Bar" Package at \$7 per guest*

All pricing listed are including a 3.5% cash discount.

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# Finger Foods, Appetizers & Hors d' Oeuvres

Half Tray Serves 8-12 People approx. 4 doz pcs Full Tray Serves 15-20 People approx. 8 doz pcs

## Take Out

## Selections

**Vegetarian Style:** Reasonable menu substitutions may be honored upon request

- 60/110 Vegetable Potstickers: Pan-fried then steamed served with Scallion Szechuan Sauce
- 60/110 Vegetable Quesadillas: Pico de' Gallo, Chipotle Aioli
- 55/100 Eggplant Crisps: Panko Japanese Eggplant Round, Fresh Mozzarella, Sun-dried Tomato, Balsamic Glaze
- 55/100 Mushroom Caps Florentine: 3 Cheese Creamy Spinach Filling, Buttered Bread Crumb Topping
- 55/100 Stuffed Mushroom Caps: Wild Mushrooms, Herb Bread Crumb Crust, Lemon Baste
- 55/100 Potato Pancakes: Apple Onion Chutney, Crème Fraiche Garnish
- 55/100 Sweet Potato Fritters: Corn Flake Crust, Hint of Ginger, Maple & Wild Flower Honey
- 55/100 Golden Raviolis: Herb Panko Crusted, Diablo Pomodoro Dip
- 55/100 Vegetable Quiches: Cheddar with Broccoli Florets, Baby Spinach with Swiss or Provolone Tomato Basil
- 70/130 Crispy Mozzarella Paninis: Pesto & Tomato Filled, Panko Crusted, Filetto di' Pomodoro Dipping Sauce
- 70/130 3 Cheese Spinach & Artichoke Filo Cups: Pico de' Gallo & Sour Cream Garnish
- 60/110 \*Thin Crust Pizza Wedges: Margherita, Vegetable, Mushroom Béchamel or Queso Blanco
- 70/130 Mini Potato Skins: Fingerling Halves filled with Bacon, Chives, Sharp Cheddar, Crème Fraiche
- 60/110 Fontina Risotto Balls: Filetto di' Pomodoro Dipping Sauce
- 60/110 Cheese Quesadillas: Pico de' Gallo, Chipotle Aioli

**Chicken:** Reasonable menu substitutions may be honored upon request

- 60/110 Almond Crusted Chicken: (bamboo skewers) Battered, Almond Flake Crust, Raspberry Glaze
- 60/110 Grilled Chicken Sate': (bamboo skewers) Sesame Crust, Thai Lime Peanut Sauce Dip
- 60/110 Coconut Chicken Sate': (bamboo skewers) Beer Battered, Orange Ginger Marmalade Dip
- 65/120 Chicken Potstickers: Steamed then Pan-fried served with Scallion Szechuan Sauce
- 65/120 Chicken Quesadilla: Cheese Blend, Peppers, Scallions, Pico de' Gallo, Chipotle Aioli
- 55/100 Crispy Chicken Fingers: Honey Dijon or Hickory BBQ Dip
- 55/100 Buffalo Chicken Spring Rolls: (crispy) Salsa Picante & Blue Cheese Dip
- Market \*Chicken Wings: (jumbo 36 pc & 72 pc) Classic Hot, Medium, Mild, BBQ or Teriyaki Basted

**Seafood:** Reasonable menu substitutions may be honored upon request

- 65/120 Coconut Crusted Shrimp Sate': Orange Ginger Marmalade Dip
- 65/120 Grilled Shrimp Ceviche Sate': Grape Tomato, Citrus Mojo Marinade
- 75/150 \*Mediterranean Shrimp Sate': Feta Stuffed, Prosciutto Wrapped, Sherry Balsamic Reduction
- Market \*Bacon Wrapped Scallops: Lemon Chive Butter Baste
- 90/180 Classic Lump Crab Cakes: Roasted Corn Salsa, Lemon Herb Aioli
- Market \*Little Neck Clams: Baked Stuffed, Oreganata or Casino
- 70/130 Crab Stuffed Mushroom Cap: Jack Cheese, Herb Breadcrumbs, Lemon Baste
- Market \*Crispy Lobster & Shrimp Spring Rolls: Wasabi Soy Ginger Dipping Sauce
- Per lb \*Crispy Calamari: Diavolo or Tempura Battered w- Szechwan Soy
- 65/120 \*Shrimp Cup: (Toasted Tortilla Cup) Avocado, Pico de Gallo, Mojo Marinade
- 75/150 \*Seafood Fritters: Shrimp, Scallops, Chopped Clams: Jalapeno Pepper Dipping Jam
- 65/120 Rock Shrimp Quesadilla: Cheese Blend, Scallions, Pico de' Gallo, Chipotle Aioli
- Meat:** Reasonable menu substitutions may be honored upon request
- 50/100 Pigs n' Blanket: Creole Mustard Dipping Sauce
- 65/120 Meatballs: (bite size) Marinara, Texas BBQ, Sweet & Sour or Swedish Style
- 95/190 Grilled Skirt Steak Sate': Scallion Szechuan Sauce
- 95/190 Marinated Beef Sate': Grilled Skirt Steak w- Lemon Garlic Marinade, Tzatziki Dipping Sauce
- Mrkt per bone \*Baby Lamb Chop: (Frenched) Rosemary Scented, Mint Marmalade Dipping Sauce
- 75/150 \*Cocktail Baby Back Ribs: (Frenched) Tangy Chipotle BBQ Baste
- 2.00 each \*Pulled Pork Sliders: Grilled Brioche, Southern BBQ Baste, Vinegar Slaw
- 2.50 each \*Beef Sliders: "The Works" Let, Tom & Pickle, Cheese & Crispy Bacon
- 3.00 each \*Reuben Sliders: Rye, Swiss, Vinegar Slaw, 1000 Island or Creole Mustard
- 2.50 each \*Meatball Hero Sliders: Garlic Slider Bun, Marinara Sauce, Fresh Mozzarella

\* Signifies item not included with In-House Menu Package pricing, additional charge may apply

All pricing listed are including a 3.5% cash discount.

Please note when paying by Credit Card a 3.5% Transaction Fee will be added to your total purchase.

# ***Finger Foods, Appetizers & Hors d' Oeuvres***

Half Tray Serves 8-12 People approx. 4 doz pcs-Full Tray Serves 15-20 People approx. 8 doz pcs

## **Take Out**

60/110  
70/130  
60/110  
70/130  
60/110  
Market  
60/110  
60/110  
35/70  
95/190  
Market  
60/110

## **Continued Selections**

**Cold Items:** Reasonable menu substitutions may be honored upon request

**Caprese Crostini:** Tomato, Fresh Mozzarella, Basil Pesto, Balsamic Glaze  
**Grilled Vegetable Kabob:** Tomato, Eggplant, Zucchini, Smoked Gouda, Balsamic Sherry Glaze  
**Endive Cup:** Dried Fig, Goat Cheese Spread, Toasted Pecan, Port Glaze  
**Almond Crusted Goat Cheese:** Asparagus Tip, Raspberry Balsamic Glaze  
**Single Bite "Crudite":** Vegetable Cream Cheese w/ Carrot, Celery, Pepper & Cucumber slices  
**\*Tuna Tartare:** Filo Cup, Rustic Potato Crisp Garnish, Avocado, Soy Miso Glaze  
**Prosciutto Wrapped Melon**  
**Vegetarian Chick Pea Hummus:** Toasted Pita Point or Garlic Toasted Crostini  
**Filled Cherry Tomato Cups:** White Bean Hummus, EVOO, Pea Sprout  
**Beef Tenderloin Canapé:** (rare) Herb Goat Cheese Spread, Baby Arugula, Balsamic Drizzle  
**\*Lox Cucumber Slice:** Dill Herb Cream Cheese, Pea Sprout, Pickled Onions  
**Guacamole Corn Tortilla Cup:** Pico de' Gallo Garnish

## **Stationary Appetizer Platters**

Small 8-12 Medium 15-20 Large 25-30

### **Three Cheese Spinach Dip in Bread Bowl**

Tri-Color Tortilla Chips, Grilled Pita Points

Medium \$60 per Bread Bowl

### **Garden Chick Pea Hummus**

Grilled Pita Points, Raw Vegetable Chips & Sticks Choice of:

Plain - Olive Tapenade - Sundried Tomato Pesto - Roasted Eggplant Caponata

Small \$40 per Bowl

### **Grilled/Roasted Vegetable Display**

Aged Balsamic Glaze, Pesto Drizzle

Small \$50 \* Medium \$70 \* Large \$90

### **Garden Vegetable Crudit **

House made Peppercorn Ranch or Creamy Blue Cheese Dip

Small \$45 \* Medium \$60 \* Large \$80

### **Seasonal Fruit Display**

Small \$45 \* Medium \$60 \* Large \$80

### **Fresh Mozzarella & Roma Tomato Slices**

Crostini, Pesto Drizzle, Aged Balsamic Glaze, EVOO

Small \$45 \* Medium \$65 \* Large \$80

### **Gourmet Cheese Platter**

Fresh Fruit Garnish, Assorted Crackers, 5 Assorted Cheeses, Marmalade Spread

Small \$60 \* Medium \$90 \* Large \$120

### **Cold Antipasto Platter**

Assortment of Italian Meats, Cheeses, Pickled Veggies & Grilled Crostini

Small \$60 \* Medium \$90 \* Large \$120

### **Lg Shrimp Cocktail Platter \$2 per shrimp**

Virgin Mary Cocktail Sauce, Citrus Garnish

### **Cold Seafood Marinated Salad**

Shrimp, Scallops, Squid, Citrus Vinaigrette, Celery, Onion, Fresh Herbs

\$ Market per lb

*\* Signifies item not included with In-House Menu Package pricing, additional charge may apply*

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# Main Entree Selections

Half Tray Serves 8-12 People-Full Tray Serves 15-20 People

## Take Out

## Entree Selections

**Pasta & Risottos:** Reasonable menu substitutions may be honored upon request

50/90	<b>Vodka Sauce:</b> Choice of Penne or Rigatoni, Prosciutto, Shallots, Tomato Cream, Pecorino Romano Garnish
50/90	<b>Tortellini:</b> Sauce Filetto di Pomodoro, Basil, Fresh Mozzarella
50/90	<b>Primavera:</b> Choice of Pasta, with Light Cream, Filetto di Pomodoro or Garlic & Oil
50/90	<b>Fusilli:</b> Broccoli Florets, Milanese Portobellos, Tomatoes, Mozzarella, Lemon Chardonnay Scampi
60/110	<b>Spaghetti &amp; Meatballs:</b> Sauce Filetto di Pomodoro, Basil, Pecorino Romano Garnish
50/90	<b>Spaghetti Carbonara:</b> Light Cream, Shallots, Prosciutto, Fresh Peas, Pecorino Romano
60/110	<b>*Rigatoni Bolognese:</b> Ground Sirloin, Sweet Sausage & Pork, Light Tomato Cream, Ricotta, Basil Garnish
55/100	<b>Linguini Clam Sauce:</b> Traditional Red or White with Chopped Clams, Diced Tomatoes, Fresh Herbs
60/110	<b>*Angel Hair &amp; Chicken:</b> Sliced Grilled Chicken, Tomato, Arugula, Mozzarella, Lemon Chard Scampi
55/100	<b>Cavatelli Rustico:</b> Ground Sweet Italian Sausage, Escarole, White Beans, Tomatoes, Garlic & Oil
50/90	<b>Rigatoni Florentine:</b> Portobello, Leaf Spinach, Gorgonzola, Thyme Merlot Cream Sauce
50/90	<b>Penne Mac &amp; Cheese:</b> 5 Cheese Blend, Smoked Bacon, Tomatoes, Bread Crumb Topping
55/100	<b>Stuffed Shells:</b> Ricotta Herb Filling, Sauce Filetto di Pomodoro, Fresh Mozzarella, Basil
60/100	<b>*Baked Lasagna:</b> Part Skim Ricotta Cheese, Vegetable or Meat Ragu, Browned Mozzarella Top
50/90	<b>Bowtie Mediterranean:</b> Broccoli Florets, Roast Peppers, Sundried Tom, Feta, Pine Nuts, Lemon Scampi
75/130	<b>*Linguini Seafood:</b> Clams, Shrimp, Squid & Mussels with choice of Diavolo, Scampi or Filetto di Pomodoro
Market	<b>*Risotto Lobster &amp; Shrimp:</b> Light Sage Cream Sauce, Shaved Pecorino Romano, Diced Tomato
75/130	<b>*Risotto de' Paella:</b> Shrimp, Clams, Mussels, Squid, Chorizo, Peppers, Onions, Saffron Tomato Bouillon
50/90	<b>Wild Mushroom Risotto:</b> Truffle Oil, Shaved Pecorino Romano, Light Cream

**Chicken:** Reasonable menu substitutions may be honored upon request

60/110	<b>Chicken Choice of:</b> Francaise, Marsala, Piccata or Parmesan
65/120	<b>Chicken Pears &amp; Brie:</b> Pinot Noir Black Cherry Reduction, Sage, Shallots
65/120	<b>Chicken Cordon Bleu:</b> Stuffed with Black Forest Ham & Jarlsberg Cheese, Finished with Sauce Béchamel
60/120	<b>Chicken Scampi:</b> Italian Crumb Breading, Tomatoes, Fresh Mozzarella, Arugula, Lemon Scampi
55/100	<b>Grilled or Blackened Chicken:</b> 4oz Breasts, Chopped Tomatoes, Arugula, Herb Citrus Butter Baste
65/120	<b>Chicken Sorrentino:</b> Pan Seared, Layered Eggplant, Prosciutto, Tomato, Fontina Cheese, Marsala Demi
65/120	<b>Chicken Scarpariello:</b> Vinegar Peppers, Italian Sausage, Roasted Potato, Rosemary, Sherry Wine Jus
60/110	<b>Chicken Florentine:</b> Panko Crusted, Stuffed with Spinach & Cheese, Finished with Sauce Bordelaise
65/120	<b>Chicken Gorgonzola:</b> Pan Seared, Blackened Portobello Mushroom, Baby Spinach, Merlot Thyme Demi
65/125	<b>Chicken Tuscan:</b> Pan Seared, Artichokes, Tomatoes, Escarole, White Beans, Lemon Chardonnay Scampi
60/110	<b>Chicken Paillard:</b> Milanese Airline Breast, Baby Arugula, Tomato, Fresh Mozzarella, Aged Balsamic Glaze
65/120	<b>Chicken Rollatini:</b> Roasted Peppers, Prosciutto, Fontina Cheese, Panko Crust, Lemon Chardonnay Scampi

**Seafood:** Reasonable menu substitutions may be honored upon request

80/150	<b>Shrimp Choice of:</b> Fried, Scampi, Oreganata or Francaise (3lb half Tray and 6 lb full tray)
market	<b>*Lobster Tails:</b> (4 oz) Grilled w- Lemon Butter Baste, Oreganata or Francaise
55/100	<b>Basa Filet Choice of:</b> Crispy Milanese, Francaise, Oreganata or Amandine
75/150	<b>Sushi Rice Crusted Salmon:</b> 4oz pcs Fully Cooked, Sweet Chilli Sauce Glaze, Bok Choy Garnish
75/150	<b>Roasted Salmon Filet:</b> 4oz pcs, Capers, Kalamata Olives, Tomatoes, Chablis Butter Reduction
75/150	<b>Herb Crusted Salmon:</b> 4oz pcs, Herb Stone Mustard Glaze, Arugula Garnish
market	<b>*Crab Stuffed Sole:</b> 6oz pcs Lump Crab Meat, Light Lemon Cream Sauce
market	<b>*Everything Crusted Tuna:</b> Shanghai Chile Lime BBQ Glaze, Bok Choy Garnish
75/150	<b>Codd Provencale:</b> Tomatoes, Olives, Capers, Lemon EVOO
70/130	<b>Blackened Basa Filet:</b> Rock Shrimp Sage Corn Sauce, Roasted Tomato Chutney
75/150	<b>Salmon Napoleon:</b> 4oz pcs, Brie, Almonds, Grilled Portobello, Arugula, Raspberry Balsamic Glaze
75/150	<b>Gumbo:</b> Dark Roux, Seafood, Poultry, Grilled Andouille, Braised Veg, Okra w- Side Jasmine Rice
75/150	<b>Horseradish Sweet Potato Crusted Salmon:</b> 4oz pcs, Sundried Tomato Remoulade
market	<b>*Stuffed Sole Florentine:</b> Spinach & Cheese Filled, Rock Shrimp Béchamel
market	<b>*Teriyaki Mahi-Mahi Filet:</b> Grilled Centercut Filet, Vegetable Stir Fry Garnish
Ask for Pricing	<b>Simply Grilled:</b> Salmon, Corvina, Swordfish, or Basa w- Lemon Tomato Saffron Baste

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## **Main Entree Selections**

Half Tray Serves 8-12 People-Full Tray Serves 15-20 People

### **Take Out**

65/120  
120/240  
market  
market  
70/130  
120/240  
market  
65/120  
60/110  
80/150  
65/120  
60/110  
80/150  
Market per rack  
70/140  
55/105  
market  
120/240  
market  
65/120  
  
60/110  
60/110  
60/110  
65/120  
45/90

### **Continued Entree Selections**

**Beef, Pork, Lamb:** Reasonable menu substitutions may be honored upon request

**Bacon Wrapped Pork Tenderloin:** Sliced with Creole Maple Glaze  
**Sliced Marinated Skirt Steak:** Cranberry Horseradish BBQ  
**\*Sirloin Steaks:** (5oz) Pancetta Gorgonzola Crusted, Sauce Bordelaise  
**\*Roasted Filet Mignon Loin:** Béarnaise or Wild Mushroom Demi **7lb minimum**  
**Meat Loaf:** (Veal, Pork, Sirloin) Gruyere Capped, Chile Basting Sauce, Crispy Onion Garnish  
**Teriyaki Skirt Steak:** Teriyaki Scallion Bourbon Baste  
**\*Rack o' Lamb:** Hazelnut Crust, Blueberry Port Reduction  
**Pulled Pork:** Slow Roasted Pork Shoulder finished w- a Chipotle BBQ Glaze, Side Slider Rolls  
**Sausage & Peppers:** Tri Color Peppers, Onions, Beef Jus  
**Corned Beef of Brisket:** Spiced Bass Ale Broth  
**Shepard's Pie:** Lamb, Beef, Vegetables, Potato Crust, Rosemary Scented Gravy  
**Italian Meatballs:** Braised in our Filetto di' Pomodoro Sauce, Pecorino Romano & Basil Garnish  
**BBQ Beef Brisket:** (first cut) BBQ Chile Sauce Baste  
**\*Baby Back Ribs:** Slow Cooked 12+ Hours, Hickory BBQ Basted  
**Hanger Steak:** Grilled and Sliced with BBQ Szechwan Horseradish Glaze  
**Pork Tenderloin Medallions:** Pan Seared with Grilled Apples, White Port Hard Cider Glaze  
**\*NY Strip Steaks:** (6oz) Grilled, Herb Compound Butter, Peppercorn Demi  
**Charred Skirt Steak:** Gorgonzola Brown Demi, Crispy Onion Fritz Garnish  
**\*Filet Mignon Steaks:** (6oz) Pan Seared: Bacon Wrapped, Gorgonzola Brown Butter or Herb Stout Butter  
**\*Stuffed Pork Loin:** Prosciutto, Roasted Pepper, Fontina Cheese, Portobello Madeira Demi Glaze

**Vegetarian Style Entrees:** Reasonable menu substitutions may be honored upon request

**Eggplant Rولاتini:** Herbed Ricotta Cheese Filling, Filetto di' Pomodoro, Fresh Mozzarella  
**Eggplant Parmesan:** Breaded Medallions, Roma Tomatoes, Filetto di' Pomodoro, Fresh Mozzarella  
**Vegetable Napoleon:** Grilled & Roasted, Fontina Cheese, Baby Arugula, Sherry Balsamic Glaze  
**Stuffed Portobello Cap:** Leaf Spinach, Roasted Peppers, Sun-dried Tomatoes, Feta, Balsamic Glaze  
**Vegetable Risotto:** Pecorino Romano, Light Cream

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## **Roasted Meats/Fish**

Prices are for Whole Meats & Fishes

**Roasted Filet Mignon** \$ market per lb  
 Béarnaise Sauce or Wild Mushroom Demi

**Cold Poached Salmon** \$ market per lb  
 Lemon Dill Horseradish

**Orange Honey Glazed Spiral Ham** \$ market per lb

**Cider Marmalade Glazed Pork Loin** \$ market per lb

**Slow Roasted Prime Rib** \$ market per lb  
 Thyme Au-Jus or Gorgonzola Brown Butter

**Roasted Turkey Breast** \$ market per lb  
 Orange Cranberry Chutney

**Sesame Seared Loin of Tuna** \$ market per lb  
 "Sushi" Style, Shanghai Chile Lime BBQ Glaze or Pomegranate Chile Chutney

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## **Signature Salads**

Half Tray Serves approx. 8-12 People & Full Tray Serves approx. 15-20 People

*Reasonable menu substitutions may be honored upon request*

### **Asian Crunch Salad ... \$45 / \$80**

Romaine, Spinach, Cabbage, Edamame, Crispy Wonton Strips, Toasted Almonds  
Florida Oranges, Cucumber, Shaved Carrots, Citrus Sesame Soy Dressing

### **Riley's Chopped Cobb ... \$45 / \$80**

Mixed Greens, Diced Tomato, Cucumber, Red Onion, Egg, Apple Smoked Bacon  
Cheddar, Crumbled Blue Cheese, Choice of House Made Dressing

### **Grecian Salad ... \$45 / \$80**

Mixed Greens, Fire Roasted Peppers, Feta, Sun-Dried Tomatoes,  
Kalamata Olives, Cucumber, Red Onion, Balsamic Basil Vinaigrette

### **Californian Crunch ... \$45 / \$80**

Mixed Greens, Crisp Romaine, Golden Raisins, Toasted Pecans, Goat Cheese,  
Shaved Apples/Pears, Endive Points, Peppercorn Cream & Light Raspberry Vinaigrette

### **Autumn Harvest ... \$45 / \$80**

Mixed Greens, Pinot Poached Pears, Crunchy Walnuts, Dried Cranberries  
Roasted Beets, Crumbled Blue, Sweet Potato Croutons, Toasted Cider Vinaigrette

### **Baby Arugula & Berries ... \$45 / \$80**

Toasted Pecans, Roma Tomatoes, Red Onions, Asparagus Points,  
Crumbled Goat Cheese, Blueberries, Strawberries, Light Raspberry Vinaigrette

### **Baja Salad ... \$40 / \$70**

Mixed Greens, Romaine, Black Beans, Roasted Corn, Crispy Tortilla Strips  
Salsa Cruda, Red Onion, Cheddar & Jack Cheese, Tomato Cilantro Vinaigrette

### **Grilled Veggie Salad ... \$50 / \$90**

Crisp Romaine, Grilled Zucchini, Asparagus, Eggplant, Sweet Corn, Roasted Peppers  
Sun-dried Tomatoes, Crumbled Goat Cheese, Choice of House made Dressing

### **Chopped Iceberg Wedge ... \$45 / \$80**

Roma Tomatoes, Apple Smoked Bacon, Red Onion,  
Crumbled Blue Cheese, Balsamic Basil Vinaigrette

### **Traditional Caesar ... \$40 / \$70**

Roma Tomatoes, Toasted Croutons, Pecorino Romano, House Made Dressing

### **Garden House Salad ... \$35 / \$60**

Tomatoes, Cucumbers, Red Onion, Shredded Carrots, Toasted Croutons, Choice of House Made Dressing

\*\*\*\*\* Add To Any Salad: Grilled or Blackened \*\*\*\*\*

Chicken \$6 per breast / Shrimp \$1.50 per pc / Salmon \$8 per 6 oz pc / \* Skirt Steak \$9 per 4 oz

## **Sides**

Half Tray \$40 Full Tray \$70

Tomato Saffron Rice  
Jasmine Rice Pilaf  
Vegetable Fried Rice  
Steamed Seasonal Vegetables  
Parmesan Roasted Potatoes  
Baked Potatoes  
Roasted Cauliflower Au Gratin  
Maple Grilled Sweet Potatoes  
Garlic or Plain Mashed Potatoes  
Grilled Polenta Cakes  
Creamy Cheese Polenta  
Crispy Tabasco Onion Rings  
Buttermilk Onion Rings  
Zucchini Sticks  
Potato Gratin  
Sweet Potato Fries  
Roasted Brussel Sprouts

Garden Cole Slaw  
String Bean Amandine  
Stir Fried Vegetables  
Vegetable Pearl Couscous  
Vegetable or Cheese Risotto  
Potato Croquettes  
Sautéed Spinach  
Creamed Spinach  
Sautéed Broccoli Rabe  
Grilled Portobello Mushrooms  
Classic Bowtie Pasta Salad  
Red Bliss Potato Salad  
Home-Fried Potatoes  
Sautéed Mushrooms & Onions  
Potato Pancakes  
Hand Cut French Fries  
Grilled Asparagus add \$5 & \$10

## **Sandwiches**

Small \$60 serves 8-12 choice of 6 (\$10 per)

Large \$100 serves 15-20 choice of 10 (\$10 per)

*Reasonable menu substitutions may be honored upon request*

- Virginia Ham Panini:** Gruyere Cheese, Shrettuce, Honey Mustard
- Grilled Salmon Pita:** Arugula, Tomato, Goat Cheese Spread
- Rock Shrimp Salad Croissant:** Celery, Onion, Herbs, Spices
- Honey Baked Chicken Multi Grain:** Bacon, Avocado, Herb Aioli
- Chunky Egg Salad Croissant:** Celery, Onion, Curry Powder
- Toasted Almond Chicken Salad Multi Grain:** Celery, Onions, Lemon Aioli
- Roast Beef Panini:** Provolone, Caramelized Onions, Mushrooms, Malt Aioli
- Fresh Grilled Tuna Salad Rye Bread:** Avocado Ranch, Lettuce, Tomato
- Roasted Turkey Croissant:** Brie, Baby Spinach, Cranberry Chutney
- Grilled Chicken Club Wrap:** Lettuce, Tomato, Bacon, Honey Mustard
- BLT Wrap:** Apple Smoked Bacon, Herb Aioli
- Grilled Vegetable Panini:** Fresh Mozzarella, Balsamic Glaze
- Cuban Panini:** Fontina Cheese, Ham, Bread n' Butter Pickles, Creole Mustard
- Prosciutto Panini:** Provolone, Roasted Peppers, Arugula, Balsamic Glaze
- Italian Cured Meats Wrap:** Provolone, Shredded Lettuce, Tomato
- Blackened or Grilled Chicken Caesar Wrap:** Romaine, Tomatoes, Fresh Mozzarella

## **Signature Desserts**

- Brownie 3" squares ... \$3 each
- Gourmet Cookies ... \$ per lb
- 10" Plain Cheese Cake ... \$40
- Oreo Cheese Cake ... \$45
- White Chocolate Bread Pudding 3" squares ... \$3 each
- Individual Key Lime Mousse Cake ... \$7 each
- Individual Chocolate Mousse Cake ... \$7 each
- Seasonal Fruit Cobbler Crisp ... \$40 1/2 tray \$75 full tray
- Assorted Mini Italian Pastries ... \$ per lb up-charge for in-house Catering
- Occasion Cake ... \$ per size
- Tiramisu ... \$40 1/2 tray / \$70 full tray
- Rugula Cookies ... \$ per lb
- Fresh Fruit ... \$ seasonal pricing

Riley's catering menus have been carefully designed by our Culinary Team to reflect a true "Continental Theme" offering a little something for everyone. We promise to provide to you and your guests the freshest products made available to us. Whenever necessary, we are happy to fill any and all special dietary and/or reasonable menu requests you and your guests may have. Because "Team Riley's" prepares all main menu items on sight; you don't have to worry about food allergies, we can accommodate you & your guests personal needs. If you don't see what you are looking for amongst our menu options, just ask, we may be able to accommodate you.

Reasonable menu changes & substitutions are always welcome.

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