

# 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 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 to enjoy. 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 unless approved by Management with additional charges.

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 among our menu options, just ask, we may be able to prepare any special requests you and your guests may have.

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 “Riley’s Cocktail 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 30 / 35 adult minimum with a 40 / 50 adult Max**

*Certain days & nights may not be available or may require more of an Adult Minimum &/or Extra Per-person 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 30 / 35 Adult Minimum Required for all private catered events.

## **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 4% cash discount. Please note, when paying by Credit or Debit Card, a 4% Transaction Fee will be added to your total.*

## **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 30 / 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 \$2 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. In order to provide the freshest products made available to us, your menu selections must be finalized at least 72 hours prior to your scheduled event. 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 & gratuity 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

\$37.50 Per Guest

15 Adult Minimum Requirement

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

**Certain Appetizers, Sides, Meat, Seafood & Poultry Entrees  
will subject Buffet Packages to a price increase**

### **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

#### **Please Inquire:**

Adding Additional Appetizer(s)

Adding Additional Entrée(s)

Stationary Party Platters

Coffee Service

Fresh Fruit Display

Occasion Cake

Assorted Gourmet Cookies

Assorted Mini Pastries

**All pricing listed are including a 4% cash discount.**

**Please note when paying by Credit Card a 4% Transaction Fee will be added to your total purchase.**

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

*Perfect for Business Meetings or Day After Weddings / Proms Etc*

Available Monday Thru Sunday 7am to Noon (latest start time)

\$25 Per Guest

25 Adult Minimum Requirement / 40-45 Adult Max

Children 5-10 yrs. \$16 per

Children under 5 yrs. \$8 per

### **Breakfast Includes the Following**

Individual Assorted Cold Cereal Boxes

Assorted Mini Bagels

Mini Croissants

Assorted Mini Danishes

Assorted Mini Fresh Baked Muffins

Assorted Mini Fresh Baked Quiches

Sliced Fresh Baked Zucchini Bread

Fresh Fruit Display

Whipped Butter & Cream Cheese

Marmalades & Jams

Coffee, Tea, Milk

Freshly Squeezed Fruit Juices

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

“Endless”: Mimosa's, Bloody Mary's for \$9 per guest

Add Nova Scotia Lox or Poached Salmon **current mrkt pricing**

Add Scrambled Eggs for \$3 per guest

Add French Toast, Pancakes or Stuffed Fruit Crepes for \$4 per guest

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

All pricing listed are including a 4% cash discount.

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## ***Brunch Buffet Package***

Available Monday Thru Sunday

6am - 2pm (latest start time)

\$40 Per Guest

30 Adult Minimum Requirement / 40-45 Adult Max

Children 5-10 yrs. \$16 per

Children under 5 yrs. \$8 per

**Certain Appetizers, Sides, Meat, Seafood & Poultry Entrees  
will subject Buffet Packages to a price increase**

### **Brunch Includes the Following**

Choice of 2 from our Signature Chopped Salad Selections

Fresh Scrambled Eggs

Egg Substitute available upon request \$1 additional charge

Choice of: Mini Assorted Bagels or Mini Croissants

Assorted Mini Quiches

Assorted Mini Muffins

Choice of: Pasta or Risotto Entrée

Choice of: Poultry Entrée

Choice of: French Toast or Pancakes

Choice of: Crisp Bacon or Breakfast Sausage

House-made Home Fries

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

Choice of "Endless": Mimosa's, Bloody Mary's, House Wines or Champagne Punch for \$9 per guest

Lox or Poached Salmon **current mrkt pricing**

Made to order Omelets (not an omelet station) starting @ \$3 per guest

Add Additional appetizer(s)

Add Additional entrée(s)

Stationary Party Platters

Beverage Packages

Cocktail Hour

All pricing listed are including a 4% cash discount.

Please note when paying by Credit Card a 4% Transaction Fee will be added to your total purchase.



## **Week Day Luncheon Buffet Package**

Available Monday Thru Friday  
10am - 2pm (latest start time)

\$35 Per Guest

25 Adult Minimum Requirement / 40-45 Adult Max

Children 5-10 yrs. \$16 per

Children under 5 yrs. \$8 per

### **Luncheon Includes the Following**

Choice of 2 from our Signature Chopped Salad Selections

Add Chicken, Salmon, Shrimp, or Skirt Steak to your Salads additional charge(s)

Smoked White Fish Salad or Fresh Grilled Tuna Salad

Waldorf Chicken Salad

Garden Chick Pea Hummus

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

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

Choice of Soup:

(Sweet Potato Bisque, Roasted Tomato, Lemon Rice Chicken)

Assorted Gourmet Cheese & Cracker Display

Grilled/Roasted Vegetable Platter

Mini Assorted Quiches

Gourmet Sandwiches & Wraps (Choice of 4)

Large Fresh Fruit Display

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

Occasion Cake

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

Add "Endless": Mimosa's, Bloody Mary's, House Wines or Champagne Punch for \$9 per guest

Lox or Poached Salmon current mrkt pricing

Made to order Omelets (not an omelet station) starting @ \$3 per guest

Add Additional appetizer(s)

Add Additional entrée(s)

Stationary Party Platters

Beverage Packages

Cocktail Hour

All pricing listed are including a 4% cash discount.

Please note when paying by Credit Card a 4% Transaction Fee will be added to your total purchase.

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

Available Monday Thru Friday

10am - 2pm (latest start time)

15 Adult Minimum / 40-45 Adult Max

25 Adult Minimum for a Private Event

Children 5-10 yrs. \$16 per

Children under 5 yrs. \$8 per

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

Fresh Baked Focaccia with Hummus & Butter

Choice of 1 Vegetable & 1 Starch

Coffee, Tea, Soda & Fresh Orange Juice

Appetizer Choices Served Family Style (non-private event) or Butler Style (private event)

**Certain Appetizers, Sides, Meat, Seafood & Poultry Entrees**

**will subject Buffet Packages to a price increase**

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

Appetizer: Choice of 4 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

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

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

Add Additional appetizer(s)

Add Additional entrée(s)

Stationary Party Platters

Beverage Packages

Cocktail Hour

All pricing listed are including a 4% cash discount.

Please note when paying by Credit Card a 4% Transaction Fee will be added to your total purchase.



## ***4 Course Buffet Package***

Available Monday Thru Sunday  
10am - 2pm (latest start time)

Prices Subject to Change Based on Time & Day of the Week / Wknd

**\$42 Per Guest**

**30 Adult Minimum Requirement / 40-45 Adult Max**

Children 5-10 yrs. \$16 per

Children under 5 yrs. \$8 per

**Certain Appetizers, Sides, Meat, Seafood & Poultry Entrees  
will subject Buffet Packages to a price increase**

### **Buffet Includes the Following:**

**Fresh Baked Focaccia with Butter & Hummus**

**Choice of 4 from our Hot & Cold Hors d' Oeuvres (Butler Style)**

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

**Choice of a Poultry Entrée**

**Choice of a Meat or Seafood Entrée**

**Choice of a Pasta, Risotto or Vegetarian Entrée**

**Choice of a Starch & Vegetable**

**Fresh Fruit Display**

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

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

**Occasion Cake**

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

**Add Additional appetizer(s)**

**Add Additional entrée(s)**

**Stationary Party Platters**

**Beverage Packages**

**Cocktail Hour**

**All pricing listed are including a 4% cash discount.**

**Please note when paying by Credit Card a 4% Transaction Fee will be added to your total purchase.**

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

15 Adult Minimum / 40-45 Adult Max

30 Adult Minimum Requirement for a Private Event

Friday & Saturday pm not available

Children 5-10 yrs. \$16 per

Children under 5 yrs. \$8 per

Appetizer Choices Served Family Style( non-private event) or Butler Style (private event)

**Certain Appetizers, Sides, Meat, Seafood & Poultry Entrees  
will subject Buffet Packages to a price increase**

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

Fresh Baked Focaccia with Hummus & Butter

Choice of 1 Vegetable & 1 Starch

Coffee, Tea , Soda & Juice

### **Package "A" 5 Course \$55**

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 Cheese Cake

### **Package "B" 4 Course \$45**

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 Cheese 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

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

Occasion Cake

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

Add Additional appetizer(s)

Add Additional entrée(s)

Stationary Party Platters

Beverage Packages

Cocktail Hour

All pricing listed are including a 4% 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 \$24 Per Guest

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

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 \$26 Per Guest

Without Party Package \$32 Per Guest

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

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

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 \$36 Per Guest

Without Party Package \$42 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 \$36 Per Guest**

House "Open-Bar" Package from above

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

#### **Two-Hour Cocktail Party \$42 Per Guest**

House "Open-Bar" Package from above

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

#### **Three-Hour Cocktail Party \$50 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*

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

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# Finger Foods, Appetizers & Hors d' Oeuvres

Half Tray Serves approx. 4 doz pcs / Full Tray Serves approx. 8 doz pcs (based on guest portion size)

## Take Out

## Selections

**Vegetarian Style: We Welcome Reasonable Menu Substitutions Upon Request**

60/110	<b>Vegetable Potstickers:</b> Pan-fried then steamed served with Scallion Szechuan Sauce
65/120	<b>Vegetable Quesadillas:</b> Pico de' Gallo, Chipotle Aioli
55/100	<b>Eggplant Crisps:</b> Panko Japanese Eggplant Round, Fresh Mozzarella, Sun-dried Tomato, Balsamic Glaze
65/120	<b>Mushroom Caps Florentine:</b> 3 Cheese Creamy Spinach Filling, Buttered Bread Crumb Topping
65/120	<b>Stuffed Mushroom Caps:</b> Wild Mushrooms, Herb Bread Crumb Crust, Lemon Baste
65/120	<b>Potato Pancakes:</b> Apple Onion Chutney, Crème Fraiche Garnish
65/120	<b>Sweet Potato Fritters:</b> Corn Flake Crust, Hint of Ginger, Maple & Wild Flower Honey
65/120	<b>Golden Raviolis:</b> Herb Panko Crusted, Diablo Pomodoro Dip
55/100	<b>Vegetable Quiches:</b> Cheddar with Broccoli Florets, Baby Spinach with Swiss or Provolone Tomato Basil
70/130	<b>Crispy Mozzarella Paninis:</b> Pesto & Tomato Filled, Panko Crusted, Filletto di' Pomodoro Dipping Sauce
70/130	<b>3 Cheese Spinach &amp; Artichoke Filo Cups:</b> Pico de' Gallo & Sour Cream Garnish
60/110	<b>*Thin Crust Pizza Wedges:</b> Margherita, Vegetable, Mushroom Béchamel or Queso Blanco
70/130	<b>Mini Potato Skins:</b> Fingerling Halves filled with Bacon, Chives, Sharp Cheddar, Crème Fraiche
60/110	<b>Fontina Risotto Balls:</b> Filetto di' Pomodoro Dipping Sauce
60/110	<b>Cheese Quesadillas:</b> Pico de' Gallo, Chipotle Aioli

**Chicken: We Welcome Reasonable Menu Substitutions Upon Request**

60/110	<b>Almond Crusted Chicken:</b> (bamboo skewers) Battered, Almond Flake Crust, Raspberry Glaze
60/110	<b>Grilled Chicken Sate':</b> (bamboo skewers) Sesame Crust, Thai Lime Peanut Sauce Dip
60/110	<b>Coconut Chicken Sate':</b> (bamboo skewers) Beer Battered, Orange Ginger Marmalade Dip
65/120	<b>Chicken Potstickers:</b> Steamed then Pan-fried served with Scallion Szechuan Sauce
70/130	<b>Chicken Quesadilla:</b> Cheese Blend, Peppers, Scallions, Pico de' Gallo, Chipotle Aioli
55/100	<b>Crispy Chicken Fingers:</b> Honey Dijon or Hickory BBQ Dip
60/100	<b>Buffalo Chicken Spring Rolls:</b> (crispy) Salsa Picante & Blue Cheese Dip
Market	<b>*Chicken Wings:</b> (jumbo 36 pc & 72 pc) Classic Hot, Medium, Mild, BBQ or Teriyaki Basted

**Seafood: We Welcome Reasonable Menu Substitutions Upon Request**

65/120	<b>Coconut Crusted Shrimp Sate':</b> Orange Ginger Marmalade Dip
65/120	<b>Grilled Shrimp Ceviche Sate':</b> Grape Tomato, Citrus Mojo Marinade
85/160	<b>*Mediterranean Shrimp Sate':</b> Feta Stuffed, Prosciutto Wrapped, Sherry Balsamic Reduction
Market	<b>*Bacon Wrapped Scallops:</b> Lemon Chive Butter Baste
Market	<b>Classic Lump Crab Cakes 1oz :</b> Roasted Corn Salsa, Lemon Herb Aioli
Market	<b>*Little Neck Clams:</b> Baked Stuffed, Oreganata or Casino
100/200	<b>*Crab Stuffed Mushroom Cap:</b> Jack Cheese, Herb Breadcrumbs, Lemon Baste
Market	<b>*Crispy Lobster &amp; Shrimp Spring Rolls:</b> Wasabi Soy Ginger Dipping Sauce
Per lb	<b>*Crispy Calamari:</b> Diavolo or Tempura Battered w- Szechwan Soy
75/150	<b>*Shrimp Cup:</b> (Toasted Tortilla Cup) Avocado, Pico de Gallo, Mojo Marinade
75/150	<b>*Seafood Fritters:</b> Shrimp, Scallops, Chopped Clams: Jalapeno Pepper Dipping Jam
65/120	<b>Rock Shrimp Quesadilla:</b> Cheese Blend, Scallions, Pico de' Gallo, Chipotle Aioli

**Meat: We Welcome Reasonable Menu Substitutions Upon Request**

50/100	<b>Pigs n' Blanket:</b> Creole Mustard Dipping Sauce
65/120	<b>Meatballs:</b> (bite size) Marinara, Texas BBQ, Sweet & Sour or Swedish Style
95/190	<b>Grilled Skirt Steak Sate':</b> Scallion Szechuan Sauce
95/190	<b>Marinated Beef Sate':</b> Grilled Skirt Steak w- Lemon Garlic Marinade, Tzatziki Dipping Sauce
Mrkt per bone	<b>*Baby Lamb Chop:</b> (Frenched) Rosemary Scented, Mint Marmalade Dipping Sauce
Mrkt per bone	<b>*Cocktail Baby Back Ribs:</b> (Frenched) Tangy Chipotle BBQ Baste
2.50 each	<b>*Pulled Pork Sliders:</b> Grilled Brioche, Southern BBQ Baste, Vinegar Slaw
3.00 each	<b>*Beef Sliders:</b> "The Works" Let, Tom & Pickle, Cheese & Crispy Bacon
3.50 each	<b>*Reuben Sliders:</b> Rye, Swiss, Vinegar Slaw, 1000 Island or Creole Mustard
3.00 each	<b>*Meatball Hero Sliders:</b> 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 4% cash discount.

Please note when paying by Credit Card a 4% Transaction Fee will be added to your total purchase.

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

Half Tray Serves approx. 4 doz pcs / Full Tray Serves approx. 8 doz pcs (based on guest portion size)

## **Take Out**

60/110	Caprese Crostini: Tomato, Fresh Mozzarella, Basil Pesto, Balsamic Glaze
70/130	Grilled Vegetable Kabob: Tomato, Eggplant, Zucchini, Smoked Gouda, Balsamic Sherry Glaze
65/120	Endive Cup: Dried Fig, Goat Cheese Spread, Toasted Pecan, Port Glaze
70/130	Almond Crusted Goat Cheese: Asparagus Tip, Raspberry Balsamic Glaze
60/110	Single Bite "Crudite": Vegetable Cream Cheese w/ Carrot, Celery, Pepper & Cucumber slices
Market	*Tuna Tartare: Filo Cup, Rustic Potato Crisp Garnish, Avocado, Soy Miso Glaze
60/110	Prosciutto Wrapped Melon
60/110	Vegetarian Chick Pea Hummus: Toasted Pita Point or Garlic Toasted Crostini
50/100	Cherry Tomato Cups: White Bean Hummus, EVOO, Pea Sprout
Market	Beef Tenderloin Canapé: (rare) Herb Goat Cheese Spread, Baby Arugula, Balsamic Drizzle
Market	*Lox Cucumber Slice: Dill Herb Cream Cheese, Pea Sprout, Pickled Onions
65/120	Guacamole Corn Tortilla Cup: Pico de' Gallo Garnish

## **Continued Selections**

***Cold Items: We Welcome Reasonable Menu Substitutions Upon Request***

## **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 \$65 \* Medium \$85 \* Large \$105

### **Garden Vegetable Crudit **

House made Peppercorn Ranch or Creamy Blue Cheese Dip

Small \$50 \* Medium \$65 \* Large \$85

### **Seasonal Fruit Display**

Small \$50 \* Medium \$65 \* Large \$80

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

Crostini, Pesto Drizzle, Aged Balsamic Glaze, EVOO

Small \$65 \* Medium \$75 \* Large \$85

### **Gourmet Cheese Platter**

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

Small \$65 \* Medium \$90 \* Large \$115

### **Cold Antipasto Platter**

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

Small \$65 \* Medium \$95 \* Large \$125

### **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 (based on guest portion size)

## Take Out

## Entree Selections

### **Pasta & Risottos: We Welcome Reasonable Menu Substitutions Upon Request**

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

### **Chicken: We Welcome Reasonable Menu Substitutions Upon Request**

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

### **Seafood: We Welcome Reasonable Menu Substitutions Upon Request**

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

### **Take Out**

65/120

120/240

Market

Market

70/130

120/240

Market

65/120

60/110

Market

65/120

60/110

80/150

Market

Market

55/105

Market

120/240

Market

Market

### **Continued Entree Selections**

**Beef, Pork, Lamb: We Welcome Reasonable Menu Substitutions 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 Glace

**Vegetarian Style Entrees: We Welcome Reasonable Menu Substitutions Upon Request**

**Eggplant Rolatini:** 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

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

## **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. 6-8 People & Full Tray Serves approx. 10-12 People **(based on guest portion size)**

**We Welcome Reasonable Menu Substitutions Upon Request**

### **Asian Crunch Salad ... \$55 / \$100**

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

### **Riley's Chopped Cobb ... \$55 / \$100**

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

### **Grecian Salad ... \$55 / \$100**

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

### **Californian Crunch ... \$55 / \$100**

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

### **Autumn Harvest ... \$60 / \$110**

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

### **Baby Arugula & Berries ... \$60 / \$110**

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

### **Baja Salad ... \$55 / \$100**

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

### **Grilled Veggie Salad ... \$65 / \$120**

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

### **Chopped Iceberg Wedge ... \$55 / \$100**

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

### **Traditional Caesar ... \$45 / \$85**

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

### **Garden House Salad ... \$45 / \$85**

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

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

Chicken \$7.00 per 6oz breast / Shrimp \$1.60 per pc / Salmon \$9.50 per 6 oz pc / \* Skirt Steak \$10.00 per 4 oz

## **Sides**

Half Tray \$45 Full Tray \$75

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 Amantine  
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 choice of 6 sandwiches (\$10 per additional)

Large \$100 choice of 10 (\$10 per additional)

**We Welcome Reasonable Menu Substitutions 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 ... \$65
- Oreo Cheese Cake ... \$75
- White Chocolate Bread Pudding 3" squares ... \$4 each
- Individual Key Lime Mousse Cake ... \$7 each
- Individual Chocolate Mousse Cake ... \$7 each
- Seasonal Fruit Cobbler Crisp ... \$50 1/2 tray \$90 full tray
- Assorted Mini Italian Pastries ... \$ per lb up-charge for in-house Catering
- Occasion Cake ... \$ per size
- Tiramisu ... \$50 1/2 tray / \$90 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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