

# Full Service Catering Brochure

## On & Off Premise



Anniversaries  
Weddings  
Corporate Events  
Holidays  
Rehearsal Dinners  
Formals  
Retirements

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

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

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) / Rileys East Facebook / @ [rileys.east](http://rileys.east)

*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 & 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 & 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 & private functions which offers easy access to the bar area. Depending on your Catered Event, the dining room is available for brunch, lunch & 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 & 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 & all special dietary &/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 & 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 & may allow room for live entertainment (if approved by management & the 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 & much more.

We are also pleased to offer full service catered events by our professional & courteous staff at your home or office. We are dedicated to creating a catered event & menu to satisfy you & 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 & 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. **Please note, when paying by Credit or Debit Card, a 4% Transaction Fee will be added to your final 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 & Alcohol Consumption**

"Riley's" & its staff are the only licensed authority to sell & 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 & 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 & 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 @ \$2.00 per. Quality plastic flatware, plates & 2 fold paper dinner napkins are available at \$3.50 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

**15 Adult Minimum Requirement**

**Per Guest \$39.00 credit \$37.50 cash disc**

**A Delivery Fee for set-up & pick-up will be applied to the final bill**

**\$104.00 credit \$100.00 cash disc**

**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 & paper dinner napkins per guest \$4.16 credit \$4.00 cash disc

Upgrade to China, Glassware, Silverware and Linen Napkins per guest \$5.20 credit \$5.00 cash disc

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

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

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

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

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

**Per Guest \$26.00 credit \$25.00 cash disc**

Children 5-10 yrs. Per Child \$16.64 credit \$16.00 cash disc

Children under 5 yrs. Per Child \$8.32 credit \$8.00 cash disc

### **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 Per Guest \$9.36 credit \$9.00 cash disc

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

Add Scrambled Eggs for Per Guest \$3.12 credit \$3.00 cash disc

Add French Toast, Pancakes or Stuffed Fruit Crepes Per Guest \$4.16 credit \$4.00 cash disc

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

## ***Brunch Buffet Package***

Available Monday Thru Sunday  
6am - 2pm (latest start time)

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

**Per Guest \$41.60 credit \$40.00 cash disc**

**Children 5-10 yrs. Per Child \$16.64 credit \$16.00 cash disc**

**Children under 5 yrs. Per Child \$8.32 credit \$8.00 cash disc**

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

**"Endless": Mimosa's, Bloody Mary's Per Guest \$9.36 credit \$9.00 cash disc**

**Lox or Poached Salmon current mrkt pricing**

**Made to order Omelets (not an omelet station) starting @ per guest \$3.12 credit \$3.00 cash disc**

**Add Additional appetizer(s)**

**Add Additional entrée(s)**

**Stationary Party Platters**

**Beverage Packages**

**Cocktail Hour**



## **Week Day Luncheon Buffet Package**

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

25 Adult Minimum Requirement / 40-45 Adult Max

Per Guest \$36.40 credit \$35.00 cash disc

Children 5-10 yrs. Per Child \$16.64 credit \$16.00 cash disc

Children under 5 yrs. Per Child \$8.32 credit \$8.00 cash disc

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

"Endless": Mimosa's, Bloody Mary's Per Guest \$9.36 credit \$9.00 cash disc

Lox or Poached Salmon current mrkt pricing

Made to order Omelets (not an omelet station) starting @ per guest \$3.12 credit \$3.00 cash disc

Add Additional appetizer(s)

Add Additional entrée(s)

Stationary Party Platters

Beverage Packages

Cocktail Hour

## **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. Per Child \$16.64 credit \$16.00 cash disc

Children under 5 yrs. Per Child \$8.32 credit \$8.00 cash disc

### **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**

Per Guest \$41.60 credit \$40.00 cash disc

**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 or Vegetarian Entrees

**Dessert:** Fresh Fruit or Occasion Cake

### **Package "B" 4 Course**

Per Guest \$36.40 credit \$35.00 cash disc

**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**

Per Guest \$31.20 credit \$30.00 cash disc

**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 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



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

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

**30 Adult Minimum Requirement / 40-45 Adult Max**  
Prices Subject to Change Based on Time & Day of the Week / Wknd

**Per Guest \$43.68 credit \$42.00 cash disc**

Children 5-10 yrs. Per Child \$16.64 credit \$16.00 cash disc

Children under 5 yrs. Per Child \$8.32 credit \$8.00 cash disc

**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 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

## ***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. Per Child \$16.64 credit \$16.00 cash disc

Children under 5 yrs. Per Child \$8.32 credit \$8.00 cash disc

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**

Per Guest \$57.20 credit \$55.00 cash disc

**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**

Per Guest \$46.80 credit \$45.00 cash disc

**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**

Per Guest \$36.40 credit \$35.00 cash disc

**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 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

### **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 Per Guest \$18.72 credit \$18.00 cash disc

Without Party Package Per Guest \$26.00 credit \$25.00 cash disc

#### **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 Per Guest \$29.12 credit \$28.00 cash disc

Without Party Package Per Guest \$36.40 credit \$35.00 cash disc

House: Martinis / Up, Dbls, Cordials are subject to an upcharge w- House "Open-Bar" Package

Per Guest \$4.16 credit \$4.00 cash disc

#### **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 Per Guest \$39.52 credit \$38.00 cash disc

Without Party Package Per Guest \$46.80 credit \$45.00 cash disc

Premium: Martinis, Up, Dbls, & Cordials pours are subject to an upcharge w- Premium Package

Per Guest \$4.16 credit \$4.00 cash disc

### **COCKTAIL PARTIES**

**(Shots Are Not Included)**

#### **One-Hour Cocktail Party**

Per Guest \$39.52 credit \$38.00 cash disc

House "Open-Bar" Package from above

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

#### **Two-Hour Cocktail Party**

Per Guest \$46.80 credit \$45.00 cash disc

House "Open-Bar" Package from above

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

#### **Three-Hour Cocktail Party**

Per Guest \$54.08 credit \$52.00 cash disc

House "Open-Bar" Package from above

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

House: Martinis, Up, Dbls, & Cordials pours are subject to an upcharge w- House "Open-Bar" Package

Per Guest \$4.16 credit \$4.00 cash disc

***Enhance Your Cocktail Party & Upgrade to a Premium "Open-Bar" Package @ \$7.28 credit Card \$7.00 cash disc***

# 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)

<u>Credit</u>	<u>Selections</u>	<u>Cash Disc</u>
Half / Full		Half / Full
	<b><u>Vegetarian Style:</u> We Welcome Reasonable Menu Substitutions Upon Request</b>	
\$62.40 / \$114.40	<b>Vegetable Dumplings:</b> Steamed & Pan-fried Served w- Scallion Szechuan Sauce	\$60.00 / \$110.00
\$67.60 / \$124.80	<b>Vegetable Spring Rolls:</b> Cabbage, Carrots, Celery, Crisp Wonton Wrapper, Sweet Chili Sauce	\$65.00 / \$120.00
\$67.60 / \$124.80	<b>Vegetable Quesadillas:</b> Pico de' Gallo, Chipotle Aioli	\$65.00 / \$120.00
\$57.20 / \$104.00	<b>Eggplant Crisps:</b> Japanese Eggplant, Fresh Mozzarella, Sun-dried Tomato, Balsamic Glaze	\$55.00 / \$100.00
\$67.60 / \$124.80	<b>Mushroom Caps Florentine:</b> 3 Cheese Spinach Filling, Buttered Bread Crumb Topping	\$65.00 / \$120.00
\$67.60 / \$124.80	<b>Stuffed Mushroom Caps:</b> Wild Mushrooms, Herb Bread Crumb Crust, Lemon Baste	\$65.00 / \$120.00
\$67.60 / \$124.80	<b>Potato Pancakes:</b> Apple Onion Chutney, Crème Fraiche Garnish	\$65.00 / \$120.00
\$67.60 / \$124.80	<b>Sweet Potato Fritters:</b> Corn Flake Crust, Hint of Ginger, Maple & Wild Flower Honey	\$65.00 / \$120.00
\$67.60 / \$124.80	<b>Golden Raviolis:</b> Herb Panko Crusted, Diablo Pomodoro Dip	\$65.00 / \$120.00
\$57.20 / \$104.00	<b>Vegetable Quiches:</b> Cheddar, Broccoli Florets / Spinach, & Swiss / Provolone Tomato Basil	\$55.00 / \$100.00
\$72.80 / \$135.20	<b>Crispy Mozzarella Paninis:</b> Pesto & Tomato Filled, Panko Crusted, Filletto di' Pomodoro Dip	\$70.00 / \$130.00
\$62.40 / \$114.40	<b>3 Cheese Spinach &amp; Artichoke Filo Cups:</b> Pico de' Gallo & Sour Cream Garnish	\$60.00 / \$110.00
\$62.40 / \$114.40	<b>Thin Crust Pizza Wedges:</b> Margherita, Vegetable, Mushroom Béchamel or Queso Blanco	\$60.00 / \$110.00
\$72.80 / \$130.20	<b>Mini Potato Skins:</b> Mini Halves filled with Bacon, Chives, Sharp Cheddar, Crème Fraiche	\$70.00 / \$130.00
\$62.40 / \$114.40	<b>Fontina Risotto Balls:</b> Filetto di' Pomodoro Dipping Sauce	\$60.00 / \$110.00
\$62.40 / \$114.40	<b>Cheese Quesadillas:</b> Pico de' Gallo, Chipotle Aioli	\$60.00 / \$110.00
	<b><u>Chicken:</u> We Welcome Reasonable Menu Substitutions Upon Request</b>	
\$62.40 / \$114.40	<b>Almond Crusted Chicken:</b> (bamboo skewers) Battered, Almond Flake Crust, Raspberry Glaze	\$60.00 / \$110.00
\$62.40 / \$114.40	<b>Grilled Chicken Sate':</b> (bamboo skewers) Sesame Crust, Thai Lime Peanut Sauce Dip	\$60.00 / \$110.00
\$62.40 / \$114.40	<b>Coconut Chicken Sate':</b> (bamboo skewers) Beer Battered, Orange Ginger Marmalade Dip	\$60.00 / \$110.00
\$62.40 / \$114.40	<b>Chicken Dumplings:</b> Steamed & Pan-fried Served w- Scallion Szechuan Sauce	\$60.00 / \$110.00
\$72.80 / \$130.20	<b>Chicken Quesadilla:</b> Cheese Blend, Peppers, Scallions, Pico de' Gallo, Chipotle Aioli	\$70.00 / \$130.00
\$57.20 / \$104.00	<b>Crispy Chicken Fingers:</b> Honey Dijon or Hickory BBQ Dip	\$55.00 / \$100.00
\$62.40 / \$114.40	<b>Buffalo Chicken Spring Rolls:</b> (crispy) Salsa Picante & Blue Cheese Dip	\$60.00 / \$110.00
\$62.40 / \$114.40	<b>*Chicken Wings:</b> (jumbo 36 pc & 72 pc) Classic Hot, Medium, Mild, BBQ or Teriyaki Basted	\$60.00 / \$110.00
	<b><u>Seafood:</u> We Welcome Reasonable Menu Substitutions Upon Request</b>	
\$67.60 / \$124.80	<b>Coconut Crusted Shrimp Sate':</b> Orange Ginger Marmalade Dip	\$65.00 / \$120.00
\$67.60 / \$124.80	<b>Grilled Shrimp Ceviche Sate':</b> Grape Tomato, Citrus Mojo Marinade	\$65.00 / \$120.00
\$88.40 / \$166.40	<b>*Mediterranean Shrimp Sate':</b> Feta Stuffed, Prosciutto Wrapped, Sherry Balsamic Reduction	\$85.00 / \$160.00
Market \$	<b>*Bacon Wrapped Scallops:</b> Lemon Chive Butter Baste	Market \$
\$83.20 / \$156.00	<b>Mini Lump Crab Cakes 1oz :</b> Roasted Corn Salsa, Lemon Herb Aioli	\$80.00 / \$150.00
Market \$	<b>*Little Neck Clams:</b> Baked Stuffed, Oreganata or Casino	Market \$
\$72.80 / \$135.20	<b>*Crab Stuffed Mushroom Cap:</b> Jack Cheese, Herb Breadcrumbs, Lemon Baste	\$70.00 / \$130.00
Market \$	<b>*Crispy Lobster &amp; Shrimp Spring Rolls:</b> Wasabi Soy Ginger Dipping Sauce	Market \$
\$72.80 / \$135.20	<b>*Crispy Calamari:</b> Diavolo or Tempura Battered w- Szechwan Soy	\$70.00 / \$130.00
\$72.80 / \$135.20	<b>*Shrimp Cup:</b> (Toasted Tortilla Cup) Avocado, Pico de Gallo, Mojo Marinade	\$70.00 / \$130.00
\$78.00 / \$145.60	<b>*Seafood Fritters:</b> Shrimp, Scallops, Chopped Clams: Jalapeno Pepper Dipping Jam	\$75.00 / \$140.00
\$72.80 / \$135.20	<b>Rock Shrimp Quesadilla:</b> Cheese Blend, Scallions, Pico de' Gallo, Chipotle Aioli	\$70.00 / \$130.00
	<b><u>Meat:</u> We Welcome Reasonable Menu Substitutions Upon Request</b>	
\$46.80 / \$83.20	<b>Figs n' Blanket:</b> Creole Mustard Dipping Sauce	\$45.00 / \$80.00
\$72.80 / \$135.20	<b>Meatballs:</b> (bite size) Marinara, Texas BBQ, Sweet & Sour or Swedish Style	\$70.00 / \$130.00
\$98.80 / \$197.60	<b>Grilled Skirt Steak Sate':</b> Scallion Szechuan Sauce	\$95.00 / \$180.00
\$98.80 / \$197.60	<b>Marinated Beef Sate':</b> Grilled Skirt Steak w- Lemon Garlic Marinade, Tzatziki Dipping Sauce	\$95.00 / \$180.00
Mrkt \$ per bone	<b>*Baby Lamb Chop:</b> (Frenched) Rosemary Scented, Mint Marmalade Dipping Sauce	Mrkt \$ per bone
Mrkt \$ per bone	<b>*Cocktail Baby Back Ribs:</b> (Frenched) Tangy Chipotle BBQ Baste	Mrkt \$ per bone
\$3.12 each	<b>*Pulled Pork Sliders:</b> Grilled Brioche, Southern BBQ Baste, Vinegar Slaw	\$3.00 each
\$3.12 each	<b>*Beef Sliders:</b> "The Works" Let, Tom & Pickle, Cheese & Crispy Bacon	\$3.00 each
\$3.64 each	<b>*Reuben Sliders:</b> Rye, Swiss, Vinegar Slaw, 1000 Island or Creole Mustard	\$3.50 each
\$3.12 each	<b>*Meatball Hero Sliders:</b> Garlic Slider Bun, Marinara Sauce, Fresh Mozzarella	\$3.00 each

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

# ***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)

<u><b>Credit</b></u>	<u><b>Continued Selections</b></u>	<u><b>Cash Disc</b></u>
Half / Full	<b><i>Cold Items: We Welcome Reasonable Menu Substitutions Upon Request</i></b>	Half / Full
\$62.40 / \$114.40	<b>Caprese Crostini:</b> Tomato, Fresh Mozzarella, Basil Pesto, Balsamic Glaze	\$60.00 / \$110.00
\$72.80 / \$135.20	<b>Grilled Vegetable Kabob:</b> Tomato, Eggplant, Zucchini, Smoked Gouda, Balsamic Sherry Glaze	\$70.00 / \$130.00
\$67.60 / \$124.80	<b>Endive Cup:</b> Dried Fig, Goat Cheese Spread, Toasted Pecan, Port Glaze	\$65.00 / \$120.00
\$72.80 / \$135.20	<b>Almond Crusted Goat Cheese:</b> Asparagus Tip, Raspberry Balsamic Glaze	\$70.00 / \$130.00
\$62.40 / \$114.40	<b>Single Bite "Crudite":</b> Vegetable Cream Cheese w: Carrot, Celery, Pepper & Cucumber slices	\$60.00 / \$110.00
Market \$	<b>*Tuna Tartare:</b> Filo Cup, Rustic Potato Crisp Garnish, Avocado, Soy Mizo Glaze	Market \$
\$62.40 / \$114.40	<b>Prosciutto Wrapped Melon</b>	\$60.00 / \$110.00
\$62.40 / \$114.40	<b>Vegetarian Chick Pea Hummus:</b> Toasted Pita Point or Garlic Toasted Crostini	\$60.00 / \$110.00
\$62.40 / \$114.40	<b>Cherry Tomato Cups:</b> White Bean Hummus, EVOO, Pea Sprout	\$60.00 / \$110.00
Market \$	<b>*Beef Tenderloin Canapé:</b> (rare) Herb Goat Cheese Spread, Baby Arugula, Balsamic Drizzle	Market \$
Market \$	<b>*Lox Cucumber Slice:</b> Dill Herb Cream Cheese, Pea Sprout, Pickled Onions	Market \$
\$62.40 / \$114.40	<b>Guacamole Corn Tortilla Cup:</b> Pico de Gallo Garnish	\$60.00 / \$110.00

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

## **Stationary Appetizer Platters**

Small 9-12 Medium 12-15 Large 15-20

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

Crispy Corn Tortilla Chips, Grilled Pita Points

Medium Credit \$72.80 Cash \$70.00

### **Garden Chick Pea Hummus**

Grilled Pita Points, Raw Vegetable Chips & Sticks

**Choice of:** Plain - Olive Tapenade - Sundried Tomato Pesto - Roasted Eggplant Caponata

Small Credit \$52.00 Cash \$50.00

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

Aged Balsamic Glaze, Pesto Drizzle

Small Credit \$67.60 Cash \$65.00 \* Medium Credit \$88.40 Cash \$85.00 \* Large Credit \$109.20 Cash \$105.00

### **Garden Vegetable Crudit **

House made Peppercorn Ranch or Creamy Blue Cheese Dip

Small Credit \$52.00 Cash \$50.00 \* Medium Credit \$67.60 Cash \$65.00 \* Large Credit \$88.40 Cash \$85.00

### **Seasonal Fruit Platter**

Small Credit \$52.00 Cash \$50.00 \* Medium Credit \$72.80 Cash \$70.00 \* Large Credit \$93.60 Cash \$90.00

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

Crostini, Pesto Drizzle, Aged Balsamic Glaze, EVOO

Small Credit \$67.60 Cash \$65.00 \* Medium Credit \$78.00 Cash \$75.00 \* Large Credit \$88.40 Cash \$85.00

### **Gourmet Cheese Platter**

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

Small Credit \$72.80 Cash \$70.00 \* Medium Credit \$98.80 Cash \$95.00 \* Large Credit \$124.80 Cash \$120.00

### **Cold Antipasto Platter**

Assortment of Italian Meats (4) & Cheeses (4), Pickled Veggies & Grilled Crostini

Small Credit \$72.80 Cash \$70.00 \* Medium Credit \$98.80 Cash \$95.00 \* Large Credit \$130.00 Cash \$125.00

### **Shrimp (lg pcs) Cocktail Platter**

Virgin Mary Cocktail Sauce, Citrus Garnish

per shrimp Credit \$2.08 Cash \$2.00 per shrimp

### **Cold Seafood Marinated Salad**

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

Market pricing per lb



# Main Entree Selections

Half Tray Serves 6-9 People-Full Tray Serves 11-15 People (based on guest portion size)

## Credit

### Half / Full

\$52.00 / \$93.60  
 \$52.00 / \$93.60  
 \$52.00 / \$93.60  
 \$57.20 / \$104.00  
 \$67.60 / \$124.80  
 \$52.00 / \$93.60  
 \$62.40 / \$114.40  
 \$62.40 / \$114.40  
 \$67.60 / \$124.80  
 \$57.20 / \$104.00  
 \$57.20 / \$104.00  
 \$52.00 / \$93.60  
 \$57.20 / \$104.00  
 \$62.40 / \$114.40  
 \$52.00 / \$93.60  
 \$83.20 / \$145.60  
 Market \$  
 \$83.20 / \$145.60  
 \$52.00 / \$93.60

\$62.40 / \$114.40  
 \$67.60 / \$124.80  
 \$67.60 / \$124.80  
 \$67.60 / \$124.80  
 \$62.40 / \$114.40  
 \$67.60 / \$124.80  
 \$67.60 / \$124.80  
 \$67.60 / \$124.80  
 \$67.60 / \$124.80  
 \$67.60 / \$124.80  
 \$67.60 / \$124.80  
 \$67.60 / \$124.80  
 \$67.60 / \$124.80  
 \$67.60 / \$124.80

\$83.20 / \$156.00  
 Market \$  
 \$57.20 / \$104.00  
 \$83.20 / \$156.00  
 \$83.20 / \$156.00  
 \$83.20 / \$156.00  
 Market \$  
 Market \$  
 Market \$  
 \$72.80 / \$135.20  
 \$83.20 / \$156.00  
 \$78.00 / \$156.00  
 \$83.20 / \$156.00  
 Market \$  
 Market \$  
 Ask for Pricing

## Entree Selections

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

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

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

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

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

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

## Cash Disc

### Half / Full

\$50.00 / \$90.00  
 \$50.00 / \$90.00  
 \$50.00 / \$90.00  
 \$55.00 / \$100.00  
 \$65.00 / \$120.00  
 \$50.00 / \$90.00  
 \$60.00 / \$110.00  
 \$60.00 / \$110.00  
 \$65.00 / \$120.00  
 \$55.00 / \$100.00  
 \$55.00 / \$100.00  
 \$50.00 / \$90.00  
 \$55.00 / \$100.00  
 \$60.00 / \$100.00  
 \$50.00 / \$90.00  
 \$80.00 / \$140.00  
 Market \$  
 \$80.00 / \$140.00  
 \$50.00 / \$90.00

\$60.00 / \$110.00  
 \$65.00 / \$120.00  
 \$65.00 / \$120.00  
 \$65.00 / \$120.00  
 \$60.00 / \$110.00  
 \$65.00 / \$120.00  
 \$65.00 / \$120.00  
 \$65.00 / \$120.00  
 \$65.00 / \$120.00  
 \$65.00 / \$120.00  
 \$65.00 / \$125.00  
 \$65.00 / \$125.00  
 \$65.00 / \$120.00

\$80.00 / \$150.00  
 Market \$  
 \$55.00 / \$100.00  
 \$80.00 / \$150.00  
 \$80.00 / \$150.00  
 \$80.00 / \$150.00  
 Market \$  
 Market \$  
 Market \$  
 \$70.00 / \$130.00  
 \$80.00 / \$150.00  
 \$75.00 / \$150.00  
 \$80.00 / \$150.00  
 Market \$  
 Market \$  
 Ask for Pricing



## ***Main Entree Selections***

Half Tray Serves 6-9 People-Full Tray Serves 11-15 People (based on guest portion size)

<b><u>Credit</u></b>	<b><u>Continued Entree Selections</u></b>	<b><u>Cash Disc</u></b>
Half / Full		Half / Full
\$67.60 / \$124.80	<b><u>Beef, Pork, Lamb:</u> We Welcome Reasonable Menu Substitutions Upon Request</b>	\$65.00 / \$120.00
\$156.00 / \$270.40	Bacon Wrapped Pork Tenderloin: Sliced with Creole Maple Glaze	\$150.00 / \$260.00
Market \$	Sliced Marinated Skirt Steak: Cranberry Horseradish BBQ	Market \$
Market \$	*Sirloin Steaks: (5oz) Pancetta Gorgonzola Crusted, Sauce Bordelaise	Market \$
\$78.00 / \$145.60	*Roasted Filet Mignon Loin: Béarnaise or Wild Mushroom Demi <b>7lb minimum</b>	\$75.00 / \$140.00
\$156.00 / \$270.40	Meat Loaf: (Veal, Pork, Sirloin) Gruyere Capped, Chile Basting Sauce, Crispy Onion Garnish	\$150.00 / \$260.00
Market \$	Teriyaki Skirt Steak: Teriyaki Scallion Bourbon Baste	Market \$
\$67.60 / \$124.80	*Rack o' Lamb: Hazelnut Crust, Blueberry Port Reduction	\$65.00 / \$120.00
\$62.40 / \$114.40	Pulled Pork: Slow Roasted Pork Shoulder finished w- a Chipotle BBQ Glaze, Side Slider Rolls	\$60.00 / \$110.00
Market \$	Sausage & Peppers: Tri Color Peppers, Onions, Beef Jus	Market \$
\$67.60 / \$124.80	Corned Beef of Brisket: Spiced Bass Ale Broth	\$65.00 / \$120.00
\$62.40 / \$114.40	Shepard's Pie: Lamb, Beef, Vegetables, Potato Crust, Rosemary Scented Gravy	\$60.00 / \$110.00
\$124.80 / \$228.80	Italian Meatballs: Braised in our Filetto di' Pomodoro Sauce, Pecorino Romano & Basil Garnish	\$120.00 / \$220.00
Market \$	BBQ Beef Brisket: (first cut) BBQ Chile Sauce Baste	Market \$
Market \$	*Baby Back Ribs: Slow Cooked 12+ Hours, Hickory BBQ Basted	Market \$
\$57.20 / \$109.20	Hanger Steak: Grilled and Sliced with BBQ Szechwan Horseradish Glaze	\$55.00 / \$105.00
Market \$	Pork Tenderloin Medallions: Pan Seared with Grilled Apples, White Port Hard Cider Glaze	Market \$
\$156.00 / \$270.40	*NY Strip Steaks: (6oz) Grilled, Herb Compound Butter, Peppercorn Demi	\$150.00 / \$260.00
Market \$	Charred Skirt Steak: Gorgonzola Brown Demi, Crispy Onion Fritz Garnish	Market \$
\$124.80 / \$249.60	*Filet Mignon Steaks: (6oz) Bacon Wrapped: Gorgonzola Brown Butter or Herb Stout Butter	\$120.00 / \$240.00
	*Stuffed Pork Loin: Prosciutto, Roasted Pepper, Fontina Cheese, Portobello Merlot Demi Glaze	
	<b><u>Vegetarian Style Entrees:</u> We Welcome Reasonable Menu Substitutions Upon Request</b>	
\$67.60 / \$124.80	Eggplant Rولاتini: Herbed Ricotta Cheese Filling, Filetto di' Pomodoro, Fresh Mozzarella	\$65.00 / \$120.00
\$62.40 / \$114.40	Eggplant Parmesan: Breaded, Roma Tomatoes, Filetto di' Pomodoro, Fresh Mozzarella	\$60.00 / \$110.00
\$67.60 / \$124.80	Vegetable Napoleon: Grilled & Roasted, Fontina Cheese, Baby Arugula, Sherry Balsamic Glaze	\$65.00 / \$120.00
\$67.60 / \$124.80	Stuffed Portobello Cap: Spinach, Roasted Peppers, Sun-dried Tomatoes, Feta, Balsamic Glaze	\$65.00 / \$120.00
\$46.80 / \$93.60	Vegetable Risotto: Pecorino Romano, Light Cream	\$45.00 / \$90.00

\* 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**

Béarnaise Sauce or Wild Mushroom Demi

Market pricing per lb

### **Cold Poached Salmon**

Lemon Dill Horseradish

Market pricing per lb

### **Orange Honey Glazed Spiral Ham**

Market pricing per lb

### **Cider Glazed Pork Loin**

Market pricing per lb

### **Slow Roasted Prime Rib**

Thyme Au-Jus or Gorgonzola Brown Butter

Market pricing per lb

### **Roasted Turkey Breast**

Orange Cranberry Chutney

Market pricing per lb

### **Sesame Seared Loin of Tuna**

"Sushi" Style, Shanghai Chile Lime BBQ Glaze or Pomegranate Chile Chutney

Market pricing per lb

## **Signature Salads**

Half Tray Serves approx. 6-9 People & Full Tray Serves approx. 11-15 People **(based on guest portion size)**

**We Welcome Reasonable Menu Substitutions / Changes**

### **Traditional Caesar**

Half Tray Credit \$46.80 Cash \$45.00 \* Full Tray Credit \$83.20 Cash \$80.00

Roma Tomatoes, Toasted Croutons, Pecorino Romano, House-made Dressing

### **Garden House Salad**

Half Tray Credit \$46.80 Cash \$45.00 \* Full Tray Credit \$78.00 Cash \$75.00

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

### **Chopped Iceberg Wedge**

Half Tray Credit \$57.20 Cash \$55.00 \* Full Tray Credit \$83.20 Cash \$80.00

Roma Tomatoes, Apple Smoked Bacon, Red Onion, Crumbled Blue Cheese, Choice of House-made Dressing

### **Baja Salad**

Half Tray Credit \$62.40 Cash \$60.00 \* Full Tray Credit \$88.40 Cash \$85.00

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

### **Thai Crunch Salad**

Half Tray Credit \$62.40 Cash \$60.00 \* Full Tray Credit \$88.40 Cash \$85.00

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

### **Riley's Chopped Cobb**

Half Tray Credit \$62.40 Cash \$60.00 \* Full Tray Credit \$88.40 Cash \$85.00

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

### **Grecian Salad**

Half Tray Credit \$62.40 Cash \$60.00 \* Full Tray Credit \$88.40 Cash \$85.00

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

### **Californian Crunch**

Half Tray Credit \$62.40 Cash \$60.00 \* Full Tray Credit \$88.40 Cash \$85.00

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

### **Autumn Harvest**

Half Tray Credit \$62.40 Cash \$60.00 \* Full Tray Credit \$88.40 Cash \$85.00

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

### **Baby Arugula & Berries**

Half Tray Credit \$62.40 Cash \$60.00 \* Full Tray Credit \$88.40 Cash \$85.00

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

### **Grilled Veggie Salad**

Half Tray Credit \$62.40 Cash \$60.00 \* Full Tray Credit \$88.40 Cash \$85.00

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

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

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

## **Sides**

Half Tray Credit \$46.80 Cash \$45.00 \* Full Tray Credit \$67.60 Cash \$65.00

Vegetable Fried Rice \* Jasmine Rice Pilaf \* Steamed Seasonal \* Vegetables \* Parmesan Roasted Potatoes

Crispy Tabasco Onion Rings \* Buttermilk Onion Rings \* Zucchini Sticks \* Potato Gratin \* Roasted Brussel Sprouts

Baked Potatoes \* Roasted Cauliflower Au Gratin \* Maple Grilled Sweet Potatoes \* Roasted Garlic or Plain Mashed Potatoes

Potato Croquettes \* Sautéed Spinach \* Sautéed Broccoli Rabe \* Grilled Portobello Mushrooms \* Classic Bowtie Pasta Salad

Garden Cole Slaw \* String Bean Amandine \* Stir Fried Vegetables \* Vegetable Pearl Couscous \* Vegetable or Cheese Risotto

Red Bliss Potato Salad \* Home-Fried Potatoes \* Sweet Potato Fries \* Hand Cut French Fries \* Grilled Asparagus add \$5 & \$10

## **Sandwiches**

**Small Sandwich Platter:** choice of 6 sandwiches (\$12 per additional)  
Credit \$62.40 Cash \$60.00

**Large Sandwich Platter:** choice of 10 sandwiches (\$12 per additional)  
Credit \$104.00 Cash \$100.00

### **We Welcome Reasonable Menu Substitutions / Changes**

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

## **Signature Desserts**

- Brownie 3" squares ...** Credit \$3.12 Cash \$3.00 each  
**Gourmet Cookies ...** \$ per lb  
**10" round Plain Cheese Cake ...** Credit \$67.60 Cash \$65.00  
**10" round Oreo Cheese Cake ...** Credit \$78.00 Cash \$75.00  
**White Chocolate Bread Pudding 3" squares ...** Credit \$4.16 Cash \$4.00 each  
**10" round Key Lime Mousse Cake ...** Credit \$67.60 Cash \$65.00  
**10" round Chocolate Mousse Cake ...** Credit \$67.60 Cash \$65.00  
**Seasonal Fruit Cobbler Crisp ...**  
**Half Tray** Credit \$52.00 Cash \$50.00 \* **Full Tray** Credit \$93.60 Cash \$90.00  
**Assorted Mini Italian Pastries ...** \$ per lb up-charge for in-house Catering  
**Occasion Cake ...** \$ per size  
**10" round Tiramisu ...** Credit \$67.60 Cash \$65.00  
**Fresh Fruit ...** \$ seasonal pricing

Riley's East 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 or your guests may have. Because "Team Riley's" prepares all main menu items on sight; you don't have to worry about food allergies. 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.**