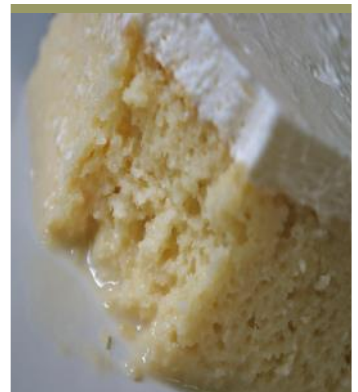
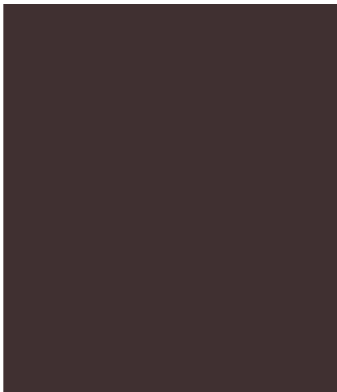


Corporate Special Events Menu



7648 De Moss Drive Houston, TX 77036
Phone (713) 688-7257 © Cell (281) 924-1324
www.RalsFineCatering.com



Ordering Notes

Attendants \$ 25 Per Hour 4 Hr. Minimum

20 Guests Minimum On All Orders

**Mon to Thur Orders Must Be Placed
By 12 Noon The Day Before.**

**Sat & Sun Deliveries Must Be Placed
By Thursday 2 pm
with a \$900.00 Minimum**

**Delivery Charge Starts at \$25.00
Saturday and Sunday Fee are Extra.**

**PRICES DON'T INCLUDE LABOR,
SERVICE CHARGE OR TAX
AND ARE SUBJECT TO CHANGE
WITHOUT NOTICE**

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It all starts with the freshest ingredients



THE CONTINENTAL - \$ 6.50 pp

SERVED WITH -

Fresh Fruit + Assorted Danishes + Assorted Muffins + Croissants and Bagels

OPTIONAL ADD ONE HOT OPTION \$ 1.50 PP

OPTION 1

Breakfast Sandwiches - **Choose 3** [Can Also Be Ordered Without Cheese]

Biscuit Sandwich w/ Sausage, Egg and Cheese + Biscuit Sandwich w/ Bacon, Egg and Cheese

Biscuit Sandwich w/ Canadian Bacon, Egg and Cheese

Croissant Sandwich w/ Sausage, Egg and Cheese + Croissant Sandwich w/ Bacon, Egg and Cheese

Turkey Sausage and Egg Whites on English Muffin + Wheat Bagel Sandwich w/ Bacon, Egg and Cheese

Wheat Bagel Sandwich w/ Ham and Egg

OPTION 2

Tacos Served w/ Picante Sauce

Sausage Egg and Cheese, Potato Egg and Cheese, Bacon Egg and Cheese, Spinach and Egg

Attendant - \$ 25 per hour [Upon Request]

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OMELET BREAKFAST BUFFET - \$ 10.95 PP

Omelets Made To Order

Omelet w/ Dice Onions, Tomatoes, Bell Peppers, Slice Mushrooms, Diced Bacon, Diced Ham & Sausage

Egg Beaters, Egg Whites, Shell Eggs, Pan Coating w/ Shredded Cheese and Picante Sauce

SERVED WITH -

Biscuits w/ Gravy + Breakfast Potatoes + Toast + Fresh Fruit + Assorted Danishes + Assorted Muffins

OPTIONAL Assorted Cereal w/ Milk - \$ 1.50 PP

OPTIONAL COLD BEVERAGES - \$ 1.50 PP - Assorted Bottle Juices

OPTIONAL HOT BEVERAGES - \$1.00 PP Regular Coffee 1 Decaf Coffee 1 Hot Water and Assorted Teas

Chef - \$ 100 Each [Requires One Per 50 Guests]



ALL AMERICAN BREAKFAST BUFFET - \$ 8.95 PP

CHOOSE 2

Scrambled Eggs + Bacon + Sausage Links + Sausage Patties + Smoked Sausage + Boiled Eggs

CHOOSE 2

Biscuits w/ Gravy + Breakfast Potatoes + Cheese Grits + Pancakes & Waffles w/ Syrup and Strawberry Compote
French Toast w/ Caramelized Banana OR Peach + Grits w/ Toppings - Brown Sugar, Raisins, Butter, Shredded Coconuts
Assorted Cereal w/ Milk

SERVED WITH -

Fresh Fruit + Assorted Danishes + Assorted Muffins + Assorted Cereal w/ Milk

OPTIONAL COLD BEVERAGES - \$ 1.50 PP - Assorted Bottle Juices

OPTIONAL HOT BEVERAGES - \$1.00 PP Regular Coffee + Decaf Coffee + Hot Water and Assorted Teas

+++++

HEALTHY START BREAKFAST BUFFET - \$ 9.95 PP

CHOOSE 2

Egg Beaters Scrambled Eggs + Turkey Bacon + Canadian Bacon + Spinach and Egg Tacos
Vegetarian Frittata + Egg Beaters Grilled Vegetable Quiche + Boiled Eggs

CHOOSE 2

Granola Cereal w/ Toppings - Yogurt, Mixed Berries, Dried Fruit

Pancakes & Waffles w/ Sugar Free Syrup and Strawberry Compote + Assorted Bagels w/ Low Fat Cream Cheese
Grits w/ Toppings - Brown Sugar, Raisins, Butter, Shredded Coconuts + Fresh Berry Parfait + Assorted Cereal w/ Milk

SERVED WITH -

Fresh Fruit + Assorted Danishes + Assorted Low Fat Muffins

OPTIONAL COLD BEVERAGES - \$ 1.50 PP - Assorted Bottle Juices

OPTIONAL HOT BEVERAGES - \$1.00 PP

Regular Coffee + Decaf Coffee + Hot Water and Assorted Teas



Small Serves 15 to 20
Large Serves 30 to 40

Trays & Platters

Breakfast Platter - Small - \$ 55.00 / Large \$ 95.00

Assorted Pastries, Croissants, Bagels Garnished with Fruit.
Served w/ Cream Cheese, Preserves.

Deli Platter - Small - \$ 65.00 / Large \$ 120.00

Roast Turkey, Chicken Salad, Tuna Salad, Roast Beef, Ham
Served w/ Assorted Breads, Sliced Cheese, Leaf Lettuce

Sandwich Tray - Small - \$ 45.00 / Large \$ 75.00

Assorted Finger Sandwiches, Chips & Dill Spears

Wraps Platter - Small - \$ 45.00 / Large \$ 75.00

Assorted Wraps, Chips & Dill Spears

Vegetable Platter - Small - \$ 25.00 / Large \$ 45.00

Assorted Crisp Vegetables Served w/ Tangy Ranch Dip

Relish Tray - Small - \$ 20.00 / Large \$ 35.00

Pickles, Olives, Red Onions, Pickles Peppers, Pickled Okra

Fresh Fruit Platter - Small - \$ 30.00 / Large \$ 50.00

Seasonal Fresh Fruit with Raspberry Crème

Cheese Platter - Small - \$ 35.00 / Large \$ 60.00

Garnished with Fruit. Served with Assorted Crackers.

Grilled Vegetable Platter - Small - \$ 35.00 / Large \$ 55.00

Assorted Grilled Vegetables Served w/ Tangy Ranch Dip and Spicy Mayo Dip.

Smoked Salmon Platter - Small - \$ 95.00 / Large \$ 175.00

With Capers, Cucumber Rounds, Chopped Eggs. Toast Points
Diced Red Onions, Cream Cheese, Lemon Wedges.

Boiled Shrimp Platter - \$25.00 per Pound

Garnished with Lemon Wedges & Served with Tangy Cocktail Sauce.

Grilled Shrimp & Salmon Platter - Small - \$ 105.00 / Large \$ 195.00

Served w/ Grilled Veggies, Artichoke, Toast Points, Crostini
w/ Sliced Lemons, Remoulade, Cocktail Sauce, Spicy Mayo

Beef Tenderloin Platter - Small - \$ 250.00 / Large \$ 450.00

Prepared 3 Ways - Grilled, Pesto Crusted & Black Peppercorn Crusted
Served w/ Grilled Veggies, Artichokes, Sliced Artisan Breads.
w/ Horseradish Crème, Ancho BBQ Sauce, Spicy Aioli.

Dessert Platter - Small - \$ 35.00 / Large \$ 60.00

Assorted Dessert Bites, Mini Cookies, Mini Cheese Cakes



Box Lunches

PREMIUM BOX LUNCH \$ 8.95 pp

20 To 50 Guests PLEASE CHOOSE 3 1 50 To 100 Guests PLEASE CHOOSE Up To 5 100 Guests Or More PLEASE CHOOSE Up To 6
 +++ SANDWICHES +++

**Build It Your Way With Wheat Bread, White, French Bread, Pumpernickel OR Croissants
 With Lettuce and Tomatoes Mustard and Mayo On The Side**

Smoked Turkey ♦ Home Made Chicken Salad ♦ Home Made Tuna Salad ♦ Roast Beef ♦ Honey Ham

Vegetarian - Grilled Veggies, Lettuce, Tomato On Wheat w/ Roasted Pepper Dressing

Muffaletta - Turkey OR Ham, Lettuce, Tomato, Provolone On Focaccia w/ Olive Relish & Italian Dres

Club - Ham, Turkey, Bacon, Lettuce, Tomato On Wheat w/ Cheddar - \$ 1.00 More pp

Sonoma - Turkey, Tomato, Bacon, Guacamole Spread On Croissant w/ Fat Free Raspberry Vinaigrette - \$ 1.00 More pp

+++ WRAPS+++

Steak House Wrap - Roast Beef, Sautéed Mushrooms w/ Provolone and Sweet Balsamic

Greek Wrap - Roasted Chicken, Spinach w/ Feta Vinaigrette ♦ S.W. Chicken Wrap - Black Beans, Feta - Avocado Dressing

California Chicken Wrap - Cheddar, Bacon and Avocado Dressing ♦ Grilled Veggie Wrap w/ Roasted Pepper Mayo

Crunchy Chicken Wrap Breaded Chicken Tenders, Cheddar w/ Honey Mustard

Chefs Salad Wrap w/ Lite Ranch w/ Ham, Turkey. Bacon, Swiss ♦ Cuban - Roast Pork, Ham, Pickles w/ Mustard and Provolone

INCLUDES - A Cookie OR Brownie, Chips, Dill Pickle, Chocolate Mint, Fork, Knife, Napkin

OPTIONAL ADD - Fresh Fruit Cup + \$ 1.00 per box

EXTRAS Plus \$ 1.75 Per Box

Garden Salad + Caesars Salad + Potato Salad + Pasta Salad + Texas Caviar [3 Bean Salad] + Cole Slaw + Cucumber Salad

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SALAD BOX LUNCH \$ 8.95 pp

Vegetarian Pasta Salad, Chicken Salad or Tuna Salad on a bed of lettuce ♦ Grilled Chicken Caesar w/ Crotons, Parmesan

Grilled OR Pecan Chicken w/ Mixed Greens, Tomatoes, Cucumber, Croutons, Dried Cranberries

Chefs Salad w/ Turkey, Mixed Greens, Boiled Egg, Tomatoes, Cucumber, Croutons, Choice Dressing

Vegetarian - Grilled Veggies On Mixed Greens or Chopped Romaine

INCLUDES - A Cookie OR Brownie, Fresh Fruit Cup, Chocolate Mint, Fork, Knife, Napkin

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OPTIONAL ADD A DRINK - Canned Sodas Or Bottled Water + \$ 1.00 per box



**Up Grade Your Box Lunch
 With Added Touches**



OPTIONAL ADD BEVERAGE FOR \$ 1.50 PP

\$ 2.95 For Each Additional Entrée

\$ 1.29 For Each Additional Side

Lunch Special

LUNCH SPECIAL - \$ 8.95 pp

ENTREES PLEASE CHOOSE ONE

- Beef Tips Marsala w/ Mushroom Caps ♦ Meat Loaf w/ Herb Gravy ♦ Sliced Roast Beef w/ Au Jus
- Beef Bourguignon w/ Red Wine Sauce, Shallots, Carrots and Tomatoes
- Chicken Supreme w/ Champagne Cream & Mushroom Sauce
- Pecan Crusted Chicken w/ Six Pepper Sauce (On The Side) ♦ Chicken Marsala w/ Mushroom Wine Sauce
- Chicken Enchiladas w/ Tomatillo Cream ♦ Thai Coconut Curry Chicken w/ Pineapples ♦ Champagne Creole Chicken w/ Spicy Tomato Sauce
- Oven Baked Chicken [Bone In Chicken] ♦ Fried Chicken w/ Southern Style Gravy ♦ Sliced Roast Turkey Breast w/ Gravy
- Tilapia w/ Light Cream Sauce ♦ Cajun Catfish w/ Melted Onions ♦ Egg Plant Parmesan ♦ Vegetarian Lasagna
- Stuffed Pasta Shells w/ Sundried Tomato Cream ♦ Spinach Enchiladas w/ S. W. Cream Sauce

SIDES PLEASE CHOOSE TWO

- Fresh Garden Salad w/ Choice of 2 Dressings [Ranch, Honey Mustard, Italian, French Or Raspberry Vinaigrette]
- Caesar Salad - Fresh Crisp Romaine w/ Caesar Dressing, Herb Croutons and Parmesan_ ♦ Penne Pasta w/ Alfredo ♦ Bowtie w/ Pesto
- Confetti Rice ♦ Spanish Rice ♦ Wild Rice Pilaf w/ Sundried Cranberries ♦ Steamed Rice ♦ Spicy Jambalaya Rice
- Rice and Peas Caribbean Style ♦ Glazed Sweet Potatoes ♦ Rosemary Roasted New Potatoes
- Herb and Garlic Mashed Potatoes ♦ Scallop Potatoes ♦ Home Style Mac and Cheese
- Southern Style Corn Bread Dressing ♦ Squash Medley ♦ Steamed Broccoli ♦ Glazed Carrots
- Sautéed Spinach ♦ Seasoned Green Beans ♦ Green Bean Almondine ♦ Chefs Vegetables

BREAD - Assorted Rolls w/ Butter

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Additional Menu Options Available Please Ask Our Catering Specialists

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Afternoon Breaks

Chocolate Lovers \$3.99pp

Chocolate Dipped Strawberries, Chocolate Fudge Brownies, Chocolate Chip Cookies, Canned Sodas, Bottled Water

Fairground Special \$3.99pp

Regular Popcorn, Kettle Corn, Potato Chips, Candy Bowl, Pretzels, Canned Sodas, Bottled Water

Sweet Escape \$3.99pp

Assorted Dessert Bars, Assorted Cookies, Pretzels, Popcorn Canned Sodas, Bottled Water

South Of The Border \$4.49pp

Cheese Dip, Salsa Dip, Bean Dip, Tortilla Chips, [Guacamole + 0.95pp], Sodas, Bottled Water

Spa Break \$5.49pp

Fresh Fruit, Granola Bars, Yogurt Cups, Perrier Water, Bottle Juices, Bottle Water



OPTIONAL ADD BEVERAGE FOR \$ 1.50 PP
OPTIONAL ADD CHEFS SELECTION DESSERT \$ 1.75

\$ 2.95 For Each Additional Entrée
\$ 1.29 For Each Additional Side

Premium Lunch

Premium Lunch - \$10.95 pp

SALAD PLEASE CHOOSE ONE

Fresh Garden Salad w/ Choice of 2 Dressings [Ranch, Honey Mustard, Italian, French Or Raspberry Vinaigrette]
Caesar Salad - Fresh Crisp Romaine w/ Caesar Dressing, Herb Croutons, Parmesan ♦ Spinach Salad w/ Onions, Tomatoes & Bacon
Wine Country Salad w/ Balsamic Vinaigrette - *Mixed Greens w/ Tomatoes, Cucumbers, Strawberries, Parmesan* + \$1.00 pp
Californian Salad w/ Citrus Vinaigrette - *Mixed Greens w/ Tomatoes, Cucumbers, Croutons, Caramelized Nuts* + \$1.00 pp
Greek Salad w/ Greek Vinaigrette - *Mixed Greens w/ Tomatoes, Olives, Feta Cheese* + \$1.00 pp

ENTREES PLEASE CHOOSE TWO

+++SLICED MEATS+++

Slow Smoked Brisket w/ *Spicy Honey BBQ Sauce* † Roast Beef w/ *Au Jus, Horseradish Cream & BBQ Sauce*
Roast Porkloin w/ *Raspberry Chipotle Sauce* † Cranberry & Wild Rice Stuffed Porkloin w/ *Port Wine Sauce*
Maple Crusted Ham w/ *Cranberry Relish* † Roast Texas Tom Turkey w/ *Herb Gravy*

+++BEEF+++

Swiss Steak (*Thin Sliced Sirloin w/ Herb & Mushroom Gravy*) † Beef Tips Marsala w/ *Mushroom Caps* † Meat Loaf w/ *Herb Gravy*
Beef Bourguignon w/ *Red Wine Sauce, Shallots, Carrots and Tomatoes* † Sliced Flank Steak *Marinated & Drizzled w/ Teriyaki Sauce* + \$1.00 pp
Brazilian Sliced Flank Steak w/ *Chimichurri Sauce* + \$1.00 pp † Roast Prime Rib w/ *Horseradish Cream* + \$3.49 pp
Marinated Grilled Steak w/ *Cabernet Reduction* + \$4.49 pp † Beef Tenderloin w/ *Cherry Merlot Reduction* + \$5.49 pp

+++CHICKEN+++

Chef's Special Herb Infused Roast Chicken French Bistro Style [Bone In Chicken] † Chicken Picatta w/ *Lemon Caper Sauce*
Cilantro Chicken w/ *Sweet Corn & Caramelized Onions* † Chicken Supreme w/ *Champagne Cream & Mushroom Sauce*
Pecan Crusted Chicken w/ *Six Pepper Sauce* † Chicken Marsala w/ *Mushroom Wine Sauce* † Rosemary Chicken w/ *Wild Mushroom Sauce*
Walnut Crusted Chicken w/ *Roasted Corn Sauce (On The Side)* † Oven Baked Chicken [Bone In Chicken]
Caribbean Chicken w/ *Pineapple Jerk Sauce* † Herb-Butter-Basted Chicken Breast w/ *Thyme Jus*
Herb Chicken De Provence w/ *Carrot Infused Butter Sauce* † Chicken Stuffed w/ *Goat Cheese & Sundried Tomatoes* - + \$1.99 pp
Chicken Oscar w/ *Asparagus, Artichoke & Crab in a Butter Sauce* - + \$4.99 pp

+++ SEAFOOD +++

Tilapia w/ *Lemon Caper Sauce* † Tilapia w/ *Light Cream Sauce* ♦ Baked Tilapia Almondine † Grilled Salmon + \$1.50 pp
Snapper Alexander w/ *Creamy Shrimp, Scallop, Crawfish and Mushroom Sauce* + \$5.49 pp
Snapper Pontchartrian w/ *Brown Butter, Shrimp, Crawfish and Asparagus Sauce* + \$5.49 pp
Shrimp Creole + \$3.25 pp † Shrimp Scampi + \$4.75 pp † BBQ Shrimp New Orleans Style + \$4.75 pp

+++ PORK +++

Broiled Pork Chops w/ *Caramelized Onions* 1 Pork Chops w/ *Ancho Chili Cream Sauce* † Caribbean Pork Meat Loaf w/ *Pineapple Glaze*

+++ VEGETARIAN +++

Egg Plant Parmesan † Vegetarian Lasagna † Stuffed Pasta Shells w/ *Sundried Tomato Cream*
Vegetarian Shepard's Pie † Spinach Enchiladas w/ *S. W. Cream Sauce* † Roasted Vegetable Paella † Stuffed Portabella

SIDES PLEASE CHOOSE TWO

Penne Pasta w/ *Alfredo* † Bowtie w/ *Pesto* † Confetti Rice † Spanish Rice † Wild Rice Pilaf w/ *Sundried Cranberries*
Steamed Rice † Jambalaya Rice † Glazed Sweet Potatoes † Rosemary Roasted New Potatoes
Herb & Garlic Mashed Potatoes † Scallop Potatoes † Home Style Mac and Cheese † Southern Style Corn Bread Dressing
Squash Medley † Steamed Broccoli † Glazed Carrots † Creamed Spinach † Sautéed Spinach † Marinated Mushrooms
Seasoned Green Beans † Green Bean Almondine † Chefs Vegetables † Green Beans & Baby Carrots
Julienne Vegetables + \$0.50 pp † Vegetable Chifonade w/ *Asparagus, Artichokes, Squash, Carrots [Room Temp]*
Grilled Vegetables + \$0.75 pp † Baked Potato w/ *Toppings* + \$1.75pp ♦ Asparagus w/ *Lemon Dressing (Room Temp)* + \$1.25pp

BREAD - Assorted Rolls w/ Butter



OPTIONAL ADD BEVERAGE FOR \$ 1.50 PP
OPTIONAL ADD CHEFS SELECTION DESSERT \$ 1.75

\$ 2.95 For Each Additional Entrée
\$ 1.29 For Each Additional Side

Premium Lunches

ITALIAN BUFFET - \$10.95

SALAD PLEASE CHOOSE ONE

Fresh Garden Salad w/ Choice of 2 Dressings [Ranch, Honey Mustard, Italian, French Or Raspberry Vinaigrette]
Caesar Salad - Fresh Crisp Romaine w/ Caesar Dressing, Herb Croutons and Parmesan
Wine Country Salad w/ Balsamic Vinaigrette - *Mixed Greens w/ Tomatoes, Cucumbers, Strawberries, Parmesan*

ENTREES PLEASE CHOOSE TWO

+++BEEF+++

Beef Lasagna + Beef Tips Marsala + Baked Beef Ziti w/ Caramelized Veggies Tomato Arrabita

+++CHICKEN+++

Romano Chicken w/ Roasted Tomato Cream (On The Side) + Chicken Parmesan w/ Marinara (On The Side)
Chicken Florentine w/ Light Cream Sauce + Rosemary Chicken w/ Wild Mushroom Sauce
Chicken Marsala w/ Mushroom Wine Sauce + Chicken Alfredo w/ Penne Pasta ♦ Pesto Grilled Chicken
Baked Chicken Ziti w/ Caramelized Veggies Tomato Cream + Chicken Picatta w/ Lemon Caper Sauce

+++ SEAFOOD +++

Tilapia w/ Lemon Caper Sauce ♦ Tilapia w/ Light Cream Sauce + Baked Tilapia Almondine
Shrimp Pesto w/ Bowtie and Slivered Veggies + Shrimp Scampi + \$ 4.00 pp

+++ PORK +++

Broiled Pork Chops w/ Caramelized Onions + Pork Chops w/ Golden Raisin Sauce

+++ VEGETARIAN +++

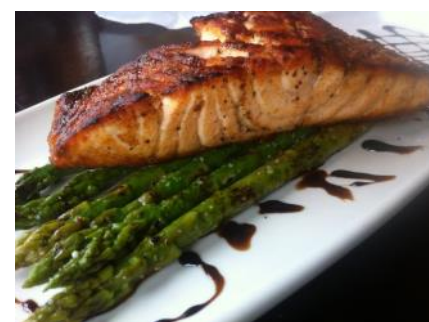
Egg Plant Parmesan w/ Marinara + Vegetarian Lasagna + Stuffed Pasta Shells w/ Sundried Tomato Cream
Spinach & Veggie Stuffed Portobello

SIDES PLEASE CHOOSE TWO

Penne Pasta w/ Alfredo + Bowtie w/ Pesto + Confetti Rice ♦ Herb and Garlic Mashed Potatoes
Wild Rice Pilaf w/ Sundried Cranberries + Rosemary Roasted New Potatoes
Squash Medley + Steamed Broccoli + Glazed Carrots ♦ Creamed Spinach + Sautéed Spinach + Marinated Mushrooms
Green Bean Almondine + Chefs Vegetables + Green Beans & Baby Carrots
Vegetable Chifonade w/ Asparagus, Artichokes, Squash, Carrots [Room Temp] + \$ 0.50 pp ♦ Julienne Vegetables + \$ 0.50 pp
Grilled Vegetables + \$ 0.75 pp

BREAD

Assorted Rolls w/ Butter OR Garlic Bread



OPTIONAL ADD BEVERAGE FOR \$ 1.50 PP
OPTIONAL ADD CHEFS SELECTION DESSERT \$ 1.75

\$ 2.95 For Each Additional Entrée
\$ 1.29 For Each Additional Side

Premium Lunches

PASTA / SALAD BAR - \$ 11.95

PASTAS - Penne Pasta + Bowtie Pasta + Tri Color Rotini + **SAUCES** - Classic Alfredo + Pesto + Marinara

SALADS - Garden Salad + Chopped Romaine + Mixed Greens Salad

HOT TOPPINGS - Grilled Vegetables + Grilled Chicken Strips + All Beef Meat Balls

COLD TOPPINGS

Diced Ham + Diced Turkey + Croutons + Shredded Cheddar + Parmesan + Chopped Eggs
Tomato Wedges + Sliced Mushrooms + Sliced Onions + Sliced Cucumbers + Bell Peppers + Pickles + Olives

DRESSINGS - Ranch + Italian Dressing + Fat Free Raspberry Vinaigrette. + Caesars Dressing

BREAD - Assorted Rolls w/ Butter

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SALAD BAR - \$11.95

SALADS - Chopped Romaine + Spinach Salad + Mixed Greens Salad + Potato Salad + Pasta Salad

HOT TOPPINGS - Grilled Vegetables + Grilled Chicken Strips + Smoked and Diced Brisket

COLD TOPPINGS

Diced Ham + Diced Turkey + Croutons + Shredded Cheddar + Parmesan + Chopped Eggs
Tomato Wedges + Sliced Mushrooms + Broccoli + Sliced Cucumbers + Bell Peppers + Pickles + Olives
DRESSINGS - Ranch + Balsamic Vinaigrette. + Fat Free Raspberry Vinaigrette. + Caesars + Honey Mustard

BREAD - Assorted Rolls w/ Butter

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HAMBURGER / GRILLED CHICKEN BAR - \$10.95

MEATS- Juicy Grilled All Beef Patties + Moist Grilled Chicken Breast + Grilled Veggies

SALADS - Chopped Romaine + Mixed Greens Salad + Potato Salad + Pasta Salad

CONDIMENTS

Buns + Leaf Lettuce + Sliced Cheddar + Sliced Swiss + Sliced Tomatoes + Sliced Onions
Sliced Pickles + Grilled Onions and Mushrooms + Bacon + Ketchup + Mayo + Mustard

DRESSINGS - Ranch + Fat Free Raspberry Vinaigrette. + Caesars



OPTIONAL ADD BEVERAGE FOR \$ 1.50 PP
OPTIONAL ADD CHEFS SELECTION DESSERT \$ 1.75

Premium Lunches

\$ 2.95 For Each Additional Entrée
\$ 1.29 For Each Additional Side

LIGHT ITALIAN BUFFET - \$ 10.95

SALAD PLEASE CHOOSE ONE

Fresh Garden Salad w/ Choice of 2 Dressings [Ranch, Honey Mustard, Italian, French Or Raspberry Vinaigrette]
Caesar Salad - Fresh Crisp Romaine w/ Caesar Dressing, Herb Croutons and Parmesan

ENTREES PLEASE CHOOSE TWO

Rosemary Chicken Topped w/ *Oven Roasted Tomatoes* + Pesto Chicken w/ *Diced Red Bell Peppers*
Baked Tilapia Oregonata Topped w/ *Shrimp & Low Fat Light Cream Sauce On The Side*
Oven Tender Beef w/ *Portobello & White Cap Mushrooms* + Baked Egg Plant Parmesan w/ *Marinara On The Side*
Spinach Stuffed Pasta Shells w/ *Light Tomato Sauce* + Low Fat Baked Beef Ziti w/ *Caramelized Veggies*
Baked Chicken Parmesan w/ *Marinara (On The Side)* + Tilapia w/ *Light Cream Sauce*
Shrimp Pesto w/ *Bowtie and Slivered Veggies*

SIDES PLEASE CHOOSE TWO

Penne Pasta w/ *Low Fat Alfredo* + Confetti Rice + Rosemary Roasted Potatoes + Squash Medley
Steamed Broccoli + Sautéed Spinach + Chefs Vegetables + Grilled Vegetables

BREAD - Assorted Rolls w/ Butter

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BBQ BUFFET - \$ 10.95

ENTREES PLEASE CHOOSE TWO

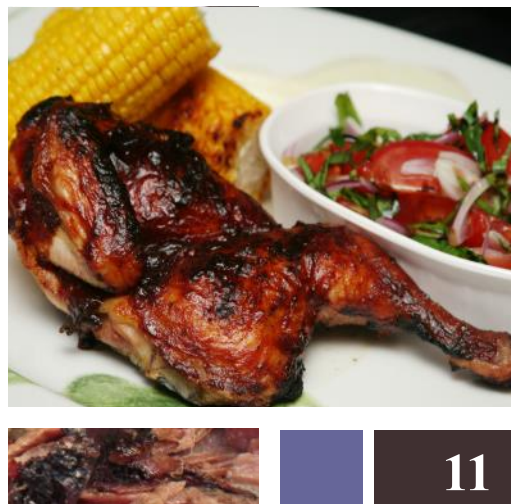
Smoked Brisket + BBQ Chicken + Sausage + Pork Ribs + \$ 1.50 pp + Grilled Portabella

SIDES PLEASE CHOOSE TWO

Ranch Hand Rice + BBQ Beans + Potato Salad + Corn + Roasted Potatoes + Mac and Cheese
Fresh Garden Salad w/ Choice of 1 Dressing [Ranch, Honey Mustard, Italian, French Or Raspberry Vinaigrette]
Traditional Coleslaw + Cool Cucumber Salad

CONDIMENTS

Rolls w/ Butter + Sliced Pickles + Sliced Onions + Sliced Jalapenos



OPTIONAL ADD BEVERAGE FOR \$ 1.50 PP
OPTIONAL ADD CHEFS SELECTION DESSERT \$ 1.75

\$ 2.95 For Each Additional Entrée
\$ 1.29 For Each Additional Side

Premium Lunches

MEXICAN BUFFET - \$ 11.95

SALAD PLEASE CHOOSE ONE

Fresh Garden Salad w/ Choice of 2 Dressings [Ranch, Honey Mustard, Italian, French Or Raspberry Vinaigrette]
S.W. Caesar Salad - Fresh Crisp Romaine w/ Creamy S.W. Dressing, Fired Tortillas, Roasted Corn and Jack Cheese
Southwestern Salad w/ Cilantro Vinaigrette - *Mixed Greens w/ Tomatoes, Roasted Corn, Crispy Tortillas*

ENTREES PLEASE CHOOSE TWO

+++BEEF+++

Beef Fajitas w/ Grilled Onions and Bell Peppers + Carne Asada + Beef Enchiladas

+++CHICKEN+++

Chicken Fajitas w/ Grilled Onions and Bell Peppers
Cilantro Chicken w/ Sweet Corn & Caramelized Onions + Baja Chicken w/ Black & Pineapple Salsa
Chicken Enchiladas w/ Tomatillo Sauce + Spicy Mojito Chicken w/ Ancho Lime Glaze

+++ SEAFOOD +++

Tortilla Crusted Tilapia w/ Sofrito Sauce
Shrimp Fajitas w/ Grilled Onions and Bell Peppers + \$ 4.00 pp + Grilled Mojito Salmon+ \$ 1.50 pp

+++ PORK +++

Roast Pork w/ Raspberry Chipotle + Pork Chops w/ Ancho Chili Cream Sauce

+++ VEGETARIAN +++

Spinach Enchiladas w/ S. W. Cream Sauce + Roasted Vegetable Paella + Stuffed Portabella

SIDES PLEASE CHOOSE TWO

Spanish Rice + Refried Beans + Charro Beans + Grilled Vegetables

CONDIMENTS

Flour Tortillas + Fresh Salsa + Shredded Cheddar Cheese + Sliced Jalapenos + Sour Cream
Nacho Cheese Dip and Chips + Guacamole Is and Extra \$ 1.00 pp

OPTIONAL ADD BEVERAGE AT - \$ 1.50 PP

OPTIONAL ADD DESSERT AT - \$ 1.75 PP



OPTIONAL ADD BEVERAGE FOR \$ 1.50 PP
OPTIONAL ADD CHEFS SELECTION DESSERT \$ 1.75

\$ 2.95 For Each Additional Entrée
\$ 1.29 For Each Additional Side

Premium Lunches

ASIAN THEME BUFFET - \$ 11.95

SALAD PLEASE CHOOSE ONE

Fresh Garden Salad w/ Choice of 2 Dressings [Ranch, Honey Mustard, Italian, French Or Raspberry Vinaigrette]
Oriental Salad w/ Ginger Sesame Dressing - *Mixed Greens w/ Tomatoes, Orange Sections, Crispy Noodles*

ENTREES PLEASE CHOOSE ONE

+++BEEF+++

Mongolian Beef w/ Green Onions + Teriyaki Beef - *Sliced Flank Steak Marinated & Drizzled w/ Teriyaki Sauce*

+++CHICKEN+++

Thai Coconut Curry Chicken w/ Pineapples + Chicken w/ Thai Chilli Sauce + Asian Ginger Chicken w/ Scallions

+++ SEAFOOD +++

Hot Catfish w/ Mixed Vegetables + Tilapia w/ Ginger, Snow Peas, Bell Peppers, Scallions
Sesame Salmon w/ Teriyaki Glaze + \$1.50 + Shrimp w/ Snow Peas and White Sauce + \$ 3.25 pp

+++ VEGETARIAN +++

Tofu Stir Fried w/ Mixed Vegetables

SIDES PLEASE CHOOSE TWO

Fried Rice + Steamed Jasmine Rice + Stir Fried Noodles
Squash Medley + Steamed Broccoli + Green Beans + Steamed Oriental Vegetables

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SOUTHERN THEME BUFFET - \$ 11.95

SALAD PLEASE CHOOSE ONE

Fresh Garden Salad w/ Choice of 2 Dressings [Ranch, Honey Mustard, Italian, French Or Raspberry Vinaigrette]
French Quarter Salad w/Tangy Lemon Dressing - *Mixed Greens w/ Tomatoes, Cucumbers, Blue Cheese, Walnuts*

ENTREES PLEASE CHOOSE TWO

+++BEEF+++

Beef Tips w/ Mushroom Gravy + Smoothed Steak + Meat Loaf + Oxtails + \$ 3.00 pp

+++CHICKEN+++

Baked Chicken [Bone In Chicken + Smothered Chicken + Fried Chicken w/ Gravy
Champagne Creole Chicken w/ Creole Tomato Sauce + Roast Turkey Breast w/ Cajun Gravy
Jerk Chicken + Caribbean Style Curry Chicken + Cajun Chicken w/ Bourbon Street Onions

+++ SEAFOOD +++

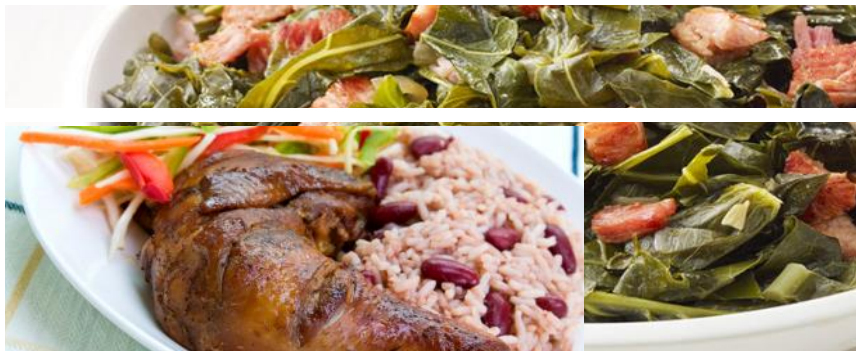
Fried Catfish w/ Tarter and Hot Sauce + Grilled Salmon w/ Bourbon Onions + Crawfish Etoufee

+++ VEGETARIAN +++

Roasted Vegetable Jambalaya Rice + Stuffed Portabella

SIDES PLEASE CHOOSE TWO

Penne Pasta w/ Cajun Alfredo + Confetti Rice + Steamed Rice + Spicy Jambalaya Rice
Sweet Potatoes + Dirty Rice + Rice and Peas + Corn Bread Dressing + Herb and Garlic Mashed Potatoes
Roasted Potatoes + Mac and Cheese + Squash Casserole + Steamed Broccoli + Glazed Carrots
Black-eyed Peas + Okras and Tomatoes + Sautéed Spinach + Creole Green Beans + Collard Greens
Chefs Vegetables + Pinto Beans + **BREAD** - Assorted Rolls w/ Butter



Cocktail Menu

\$ 1.25 For Each Additional Hors D'oeuvre

Cocktail Reception \$ 10.95 pp

INCLUDED

Seasonal Fruit ♦ Vegetable Crudités ♦ Imported & Domestic Cheese w/ Crackers

INCLUDED - PLEASE CHOOSE ONE

Mini Hamburger OR Cheeseburger Sliders w/ Spicy Ketchup ♦ Mini Roast Beef Sliders w/ BBQ Sauce
Penne Pasta Alfredo w/ Chicken Strips ♦ Artichoke and Spinach Dip w/ Chips ♦ Spicy Jambalaya Rice w/ Vegetables, Shrimp OR Sausage
Veggie OR Beef Ravioli In Tomato Cream Sauce ♦ Fried Cheese Ravioli w/ Marinara Sauce

HORS D'OEUVRES - PLEASE CHOOSE TWO

+++ASSORTED++++

Assorted Sausage Skewers w/ Dipping Sauces ♦ Assorted Petite Quiche ♦ Assorted Asian Dumplings w/ Dipping Sauce

+++BEEF+++

Meatballs (Sweet & Sour, Swedish, Curry, OR Smoked) ♦ Beef Fajita Quesadillas ♦ All Beef Franks in a Blanket ♦ Jamaican Beef Patties
Mexican Empanadas ♦ Tapas Style Beef Brochette ♦ Beef Brochette w/ Pineapple Teriyaki Glaze

+++CHICKEN+++

Pecan Chicken Tenders ♦ Chicken Quesadillas ♦ Chicken Egg Rolls ♦ Chicken Wings (Plain, BBQ, Teriyaki, Pineapple Jerk, OR Hot)

Chicken Pineapple Skewers w/ Plum Sauce ♦ Jerk Chicken Kebabs ♦ Chicken Satay ♦ Coconut Chicken on a Skewer

Santa Fe Lady's Purse (Filo Pastry Filled w/ Smoked Chicken & Veggies) ♦ Spicy Chicken Jambalaya Cake

+++PORK+++

Cheddar & Bacon Stuffed New Potatoes ♦ Thai Pork Satay w/ Peanut and Soy ♦ Pork Kebabs w/ Honey, Rosemary, and Orange Glaze

+++VEGETARIAN+++

Roasted Tomato Bruschetta ♦ Spanakopita [*Spinach and Feta In Filo*] Baked 1/4 Artichoke Heart Rolled in Parmesan & Bread Crumbs

Mushroom Caps Stuffed w/ Spinach & Feta ♦ Mushroom Lady's Purse

+++ SEAFOOD [+ \$ 1.50 pp] +++

Salmon Croquettes ♦ Coconut Shrimp ♦ Premium Crab Cakes ♦ Spicy Crawfish Cake ♦ Crawfish Quesadilla ♦ Pecan Shrimp Skewer
Coconut Lobster Skewers + \$ 2.75 pp

+++ SWEET BITES+++

Assorted Dessert Bars ♦ Assorted Cookies and Brownies ♦ Assorted Cake Squares

Holiday Menu

Holiday Buffet Special - \$ 12.99

Valid In The Month's of October, November and December Only [50 Guest Minimum]

Choose 2 Meats

Turkey [Traditional Roasted, Cajun Fried OR Orange & Mustard Glazed]
BBQ Turkey w/ Sweet & Spicy BBQ Sauce ♦ Adobe Turkey - Cilantro Crusted w/ Mole Sauce
Ham with Bourbon, Molasses & Pecan Glaze ♦ Ham with Brown Sugar and Mustard Glaze
Asian Braised Roast Beef w/ Cranberry-Teriyaki Glaze, Beef Tips ♦ Porkloin w/ Raspberry Chipotle
Cornish Hen w/ Tangerine and Herb Glaze + 2.25pp ♦ Rib Roast w/ Rosemary + 3.99pp
Rib Eye w/ Cherry Merlot Glaze + 6.99pp ♦ Beef Tenderloin w/ Mushroom Espagnole Sauce + \$ 6.99pp

Choose 3 Sides

Mashed Potato ♦ Scalloped Potatoes ♦ Wild Rice Pilaf ♦ Roasted Potatoes w/ Bacon and Onions
Rosemary Roasted New Potatoes ♦ Southern Style Corn Bread Dressing ♦ Green Beans ♦ Chefs Vegetables
Broccoli w/ Walnut Butter ♦ Green Bean Casserole ♦ Butternut Squash ♦ Glazed Carrots
Glazed Yams w/ Pecans ♦ Succotash [*Diced Squash, Zucchini, Corn*] ♦ Green Beans & Baby Carrots
Brussels Sprout w/ Caramelized Shallots ♦ Roasted Autumn Vegetables
Gravy - [Creamy, Brown OR Madeira Mushroom]

Choose 1 Salad

House Salad - Mixed Greens, Tomatoes, Cucumber, Shredded Carrots & Red Cabbage w/ 2 Dressing
Holiday Salad - Mixed Greens, Tomatoes, Cucumbers, Croutons, Caramelized Nuts, Cranberry w/Citrus Vinn.
Spinach Salad w/ Onions, Tomatoes and Warm Bacon Dressing
Wine Country Salad - Mixed Greens, Tomatoes, Cucumbers, Strawberries, Parmesan w/ Balsamic Vinn.
French Quarter Salad - Mixed Greens, Tomatoes, Cucumbers, Blue Cheese, Spiced Walnuts w/ Tanga Lemon Vinn.

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INCLUDES OUR HOLIDAY DESSERT SELECTION

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Call For Additional Theme Menus



Beverages



Canned Sodas - \$1.00 each + **Chilled Bottled Juices** - \$ 1.25 each

Breakfast Punch - \$ 14.99 per gallon + **Non Alcoholic Mimosa Punch** - \$ 14.99 per gallon

Bottled Water - \$ 1.25 each + **Fresh Brewed Plain Iced Tea** - \$ 9.99 per gallon

Flavored Iced Tea - \$ 14.99 per gallon
Plain, Passion Fruit, Raspberry, Mango or Peach

Coffee - \$ 14.99 per gallon

Desserts

Assorted Dessert Bars - \$ 24.95 Per Dozen

*7 Layer [White and Dark Chocolate, Coconut, Walnut, Butterscotch], Apple Crumb, Lemon Crumb
Chocolate Chunk Brownie, Chocolate Peanut Butter Stack, Toffee Caramel Oreo Brownie
Summerberry - [Raspberries & Blueberries w/ White Chocolate]*

Assorted Cookies and Brownies - \$ 14.95 Per Dozen

Oatmeal, Choc Chip, Macadamia, Peanut Butter, Butter Cookie, Choc Chunk Brownie, Cream Cheese Swirl, Blondie

Assorted Dessert Tarts - \$ 24.95 Per Dozen

Fresh Fruit Tart - \$ 39.95 Per Dozen

Assorted Cake Squares *Chocolate, Italian Crème, Carrot, Bread Pudding, White Cake* - \$ 2.50 pp

Bread Pudding w/ Caramel Sauce - **Half Pan \$ 25.00**

Apple Pie OR Cherry Pie - \$ 14.99 [Serves 8] + **Pecan Pie, Sweet Potato Pie - \$ 18.99 [Serves 8]**

Peach Cobbler, Cherry Cobbler Or Apple Cobbler - \$ 15.99 [Serves 10 to 15]

Tres Leches - \$ 29.99 + **Italian Crème - \$ 29.99** + **Carrot Cake - \$ 29.99**
German Chocolate - \$ 29.99 + **Double Chocolate - \$ 29.99** + **Red Velvet- \$ 29.99**
Cheese Cake - \$ 29.99 + **Chocolate Mousse Cake - \$ 39.99**



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