
Raffa's

WATERFRONT GRILL

Raffa's is available for your special event. It's perfect for all occasions including business events, anniversaries, birthdays and rehearsal dinners. Raffa's can accommodate groups of varying size, up to 50 people in our main dining room or up to 16 in our private wine room. Groups larger than 50 guests may be discussed by private appointment.

In order to ensure our kitchen's finest quality and high level of service we ask that groups of 16 or more choose a banquet menu with choice of two entrees.

Booking policies:

- *A deposit will be due to secure your reservation. Deposit amount depends on location in the restaurant and size of party.
- *Total number in your party must be confirmed 72 hours in advance
- *All parties will be responsible to guarantee 90% of final count
- *Pricing is per person and is subject to 8.25% tax & 20% gratuity

Cancellation policy:

- *Full refund will be given if cancellation is made 14 days prior to event date
- *Event dates may be rescheduled and deposit transferred to the new date without penalty except within 24 hours of event time. Any cancellations in the final 24 hours will forfeit the deposit.
- *Cancellations made within 14 days of event will forfeit the deposit. The deposit will not be refunded.

Reservations and additional information can be obtained through
Rhonda Goertz, Director of Catering at 281.360.1436 or rhonda@raffas.net.
Thank you and we look forward to seeing you at Raffa's Waterfront Grill.

RAFFA'S WATERFRONT GRILL

BANQUET MENU ONE

FIRST COURSE

mixed greens, tomato, house sherry vinaigrette

SECOND COURSE

(host must select a choice of TWO)

CHICKEN ALFREDO

penne, grilled chicken, Alfredo sauce

MEDITERRANEAN CHICKEN

parmesan risotto, capers, olives, mushrooms, toasted panko

CAJUN PASTA

shrimp, Andouille, creole tomato sauce

RAFFA'S CHICKEN FRIED STEAK

mashed potatoes, Tasso gravy, onion strings

You may add a third entrée option for an additional \$5.00 per person

THIRD COURSE

Blueberry Bread Pudding (banquet portion)

Iced Tea and Soda Included

\$29.00 per person

RAFFA'S WATERFRONT GRILL

BANQUET MENU TWO

FIRST COURSE

(plated appetizer, host must select ONE)

Arancini with house marinara

OR

mozzarella fritti with house marinara

SECOND COURSE

(host must select either soup or salad)

mixed greens, kalamata olives, grape tomatoes, feta,
green onions, Mediterranean vinaigrette

OR

white bean soup

THIRD COURSE

(host must select a choice of TWO)

PORK TENDERLOIN SALTIMBOCCA

prosciutto, mozzarella, spinach, tomato butter sauce, parmesan risotto, chef vegetables

BRANZINO PICATTA

capers, lemon butter, parmesan risotto

CHICKEN MARSALA

mushrooms, parmesan risotto, chef vegetables

You may add a third entrée option for an additional \$5.00 per person

FOURTH COURSE

White Chocolate Raspberry Bread Pudding (banquet portion)

Iced Tea and Soda Included

\$38.00 per person

RAFFA'S WATERFRONT GRILL

BANQUET MENU THREE

FIRST COURSE

(appetizer combo)

calamari and orange chili chicken tenders

SECOND COURSE

(guest has choice of soup or salad)

Raffa's Caesar Salad

OR

white bean soup

THIRD COURSE

(host must select a choice of TWO)

BEEF TENDERLOIN MEDALLIONS

prepared medium rare-medium, wild mushroom demi glace, chef vegetables, mashed potatoes

BLACKENED REDFISH

sautéed shrimp, crabmeat, tomato garlic butter, chef vegetables, mashed potatoes

DOUBLE CUT PORK CHOP

sun-dried cranberry and juniper reduction, chef vegetables, mashed potatoes

You may add a third entrée option for an additional \$5.00 per person

FOURTH COURSE

Vanilla Bean Cheesecake (banquet portion)

Iced Tea and Soda Included

\$42.00 per person

RAFFA'S WATERFRONT GRILL

BANQUET MENU FOUR

FIRST COURSE

(plated appetizer, host must select ONE)

seafood croquettes, tomatillo cream sauce

OR

veal & ricotta meatballs, marinara

SECOND COURSE

mixed greens, berries, toasted walnuts, goat cheese,
strawberry basil vinaigrette

THIRD COURSE

(host must select a choice of TWO)

BRAISED SHORT RIB

red wine reduction, au gratin potatoes, asparagus

HERB CRUSTED HALIBUT

red pepper almond Romesco sauce, parmesan risotto

VEAL T-BONE

Baby bello mushrooms, shallot & madeira demi glace

You may add a third entrée option for an additional \$5.00 per person

FOURTH COURSE

Triple Chocolate Mousse Cake (3 layer banquet portion)

Iced Tea and Soda Included

\$49.00 per person