

DESSERTS

CHOCOLATE DIPPED STRAWBERRIES

(24) \$50 (96) \$175
minimum of two dozen

CARAMEL OAT BARS

(24) \$36 (96) \$100
minimum of two dozen

KEY LIME TARTS

(24) \$36 (96) \$100
minimum of two dozen

MINI COCONUT MACAROONS

(24) \$48 (96) \$150
minimum of two dozen

MINI CHEESECAKES

Vanilla Bean or Bailey's Chocolate

(24) \$40 (96) \$125
minimum of two dozen

CHOCOLATE MOUSSE CAKE

devils food cake, Belgian chocolate mousse, chocolate ganache

Three Layers \$50 Seven Layers \$70

SEASONAL CHEESECAKE

ask for available flavors
10" round \$40

SEASONAL BREAD PUDDING

ask for available flavors, served with crème anglaise
Sm \$45 Lg \$90



We put our reputation on your table every night in our restaurant and now we would love to bring it to your doorstep...

Here at Raffa's we start with only the best ingredients and when you start with the best... well the results are spectacular.

Raffa's is owned and operated by Kingwood residents Tony and Leslie Raffa. The Raffa's have owned and operated Amedeo's Italian Restaurant in Kingwood since 1985. They have a combined 50 years of experience and dedication serving the Kingwood community. We invite you to experience our passion for hospitality and excellence. We look forward to serving you soon!

DELIVERY AND SET UP FEES

Delivery *10 miles and under* ... \$25
Delivery *beyond 10 miles* ... *additional* \$25
Delivery and set up charge ... \$50

SERVERS

\$25 per hour, per server (3 hour minimum)

UTENSILS

Laminate plates, utensils, and paper napkins ... \$0.50 per person
Plastic tong and spoon ... \$2 each

www.raffas.net



CATERING MENU

1660 W. Lake Houston Pkwy
Kingwood, Texas 77339
281-360-1436

www.raffas.net

CANAPES			
PROSCIUTTO WRAPPED MELON			
cantaloupe, cured ham	(50)	\$75	(100) \$125
CUCUMBER CUP			
herbed cheese mousse, bell pepper confetti	(50)	\$87.5	(100) \$150
TEXAS CEVICHE SHOT			
shrimp, jalapeno, avocado, citrus marinade	(50)	\$100	(100) \$175
TUNA TARTAR			
crispy wonton, sesame reduction, scallions	(50)	\$125	(100) \$225
ROAST BEEF ROULADE			
garlic, mushroom, rosemary melba sauce	(50)	\$100	(100) \$175
PECAN CRUSTED CHICKEN			
honey dijon sauce, toast point	(50)	\$100	(100) \$175
TOMATO CAPRESE SKEWERS			
fresh mozzarella, basil, balsamic reduction	(50)	\$75	(100) \$125
SMOKED SALMON			
herbed cream cheese, caper blossom, toast point	(50)	\$100	(100) \$150

HORS D'OEUVRES

HOUSE BEEF SLIDERS			
smoked gouda, pickles, chipotle aioli	(50)	\$125	(100) \$225
HAM & CHEESE ARANCINI			
Tasso ham, parmesan cheese, spicy marinara	(50)	\$87.5	(100) \$150
MINI CRAB CAKES			
caper tomato butter	(50)	\$137.5	(100) \$250
FRESNO CHILI PEPPERS			
goat cheese stuffed, lightly fried, red pepper coulis	(50)	\$87.50	(100) \$150
JALAPENO SAUSAGE BITES			
red onion marmalade	(50)	\$87.50	(100) \$150
SPINACH PARMESAN STUFFED MUSHROOMS			
lemon garlic cream sauce	(50)	\$125	(100) \$200
VEAL & RICOTTA MEATBALLS			
marinara sauce	(50)	\$125	(100) \$200
ASIAN CHICKEN TENDERS			
sesame glazed, cilantro, cool wasabi sauce	(4lbs)	\$40	(8lbs) \$70

PLATTERS

COCKTAIL SHRIMP			
house made spicy cocktail sauce	(50)	\$60	(100) \$100
SMOKED SALMON			
capers, boiled egg, minced red onion		\$40 per pound	
HUMMUS			
olive medley, feta, tomato, red onion, pita bread	Sm	\$40	Lg \$60
BOURSIN CHEESE			
seasonal crudité	Sm	\$40	Lg \$60
CAMPECHANA			
shrimp, crab, avocado, spicy tomato marinade, cilantro, corn chips	Sm	\$60	Lg \$110
FRUIT SKEWERS			
seasonal assorted fruit	(50)	\$75	(100) \$125

ENTREES

served with one side, house salad, garlic bread
prices based upon 20 person minimum

SESAME GLAZED SALMON			
mandarin orange, candied almonds, orange ginger			
buerre blanc, basil		\$15 per person	
SICILIANO CHICKEN			
tomatoes, capers, artichoke hearts, charred lemon			
vinaigrette, basil		\$16 per person	
BLACKENED REDFISH			
shrimp, tomato butter		\$24 per person	
BEEF TENDERLOIN			
medium rare, sliced, mushroom demi glace		\$25 per person	
STUFFED FLOUNDER			
crab stuffed, shrimp, lemon buerre blanc, basil		\$22 per person	
BRAISED LAMB SHANK			
mint pesto, port wine demi		\$26 per person	
PRIME RIB			
medium rare, sliced, au jus, horseradish cream		\$24 per person	
<i>(minimum 14 people)</i>			

SALADS

HOUSE			
mixed greens, cucumber, carrots, garden tomatoes, red onion, brown sugar sherry vinaigrette	Sm	\$18	Lg \$30
CAESAR			
chopped romaine, shaved parmesan, crispy caper blossoms, house made croutons	Sm	\$30	Lg \$50
CAPRESE			
fresh mozzarella, grape tomatoes, basil, balsamic vinaigrette	Sm	\$42	Lg \$60
SEASONAL			
mixed greens, fresh berries, toasted walnuts, goat cheese, strawberry basil vinaigrette	Sm	\$42	Lg \$60
QUINOA			
cucumber, tomato, feta, white balsamic vinaigrette	Sm	\$42	Lg \$60

SIDES

SMOKED GOUDA MAC N CHEESE			
four cheese blend, panko breadcrumbs	Sm	\$28	Lg \$50
AU GRATIN POTATOES			
herbed parmesan cream sauce	Sm	\$28	Lg \$50
MIXED VEGETABLES			
seasonal variety, buerre fondue	Sm	\$25	Lg \$40
BRUSSELS SPROUTS			
pork belly caramelized	Sm	\$30	Lg \$55
MASHED POTATOES			
red skinned potatoes, cream, butter	Sm	\$25	Lg \$ 45
GREEN BEANS			
sautéed, buerre fondue	Sm	\$ 25	Lg \$45
PENNE PASTA			
choice of marinara or parmesan cream sauce	Sm	\$35	Lg \$60