

# Raffa's

WATERFRONT GRILL



## CATERING MENU

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

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

### CANAPES

#### PROSCIUTTO WRAPPED MELON

cantaloupe, cured ham (50) \$100 (100) \$150

#### CUCUMBER CUP

herbed cheese mousse, bell pepper confetti (50) \$100 (100) \$175

#### TEXAS CEVICHE SHOT

shrimp, jalapeno, avocado, citrus marinade (50) \$100 (100) \$175

#### AHI TUNA

seared rare, sesame cracker, soy reduction, wasabi cream (50) \$125 (100) \$225

#### PECAN CRUSTED CHICKEN

honey dijon sauce, toast point (50) \$125 (100) \$200

#### TOMATO CAPRESE SKEWERS

fresh mozzarella, grape tomato, basil (50) \$100 (100) \$150

#### SMOKED SALMON

herbed cream cheese, caper blossom, toast point (50) \$150 (100) \$200

# HORS D'OEUVRES

## RAFFA'S BEEF SLIDERS

smoked cheddar & brisket burger, house made pickles, miso aioli (50) \$150 (100) \$250

## MINI CRAB CAKES

tomato caper butter (50) \$150 (100) \$250

## JALAPENO SAUSAGE BITES

red onion marmalade (50) \$75 (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) \$50 (8lbs) \$80

## CAULIFLOWER AND WILD MUSHROOM DIP

crimini mushrooms, smoked cheddar, assorted crackers Sm \$55 Lg \$80

# PLATTERS

## COCKTAIL SHRIMP

house made spicy cocktail sauce (50) \$75 (100) \$125

## SMOKED SALMON

capers, boiled egg, minced red onion \$40 per pound

## HUMMUS

olive medley, feta, tomato, red onion, fresh crudité, pita bread Sm \$50 Lg \$70

## CAMPECHANA

shrimp, crab, avocado, spicy tomato marinade, cilantro, corn chips 1 Qt \$60 ½ Gal \$120

## CHEESE TRAY

assorted cheeses (3 lbs) \$45 (5 lbs) \$75

## FRUIT TRAY

seasonal assorted fruit Sm \$60 Lg \$100

# SALADS

## HOUSE

mixed greens, cucumber, carrots, garden tomatoes, red onion, brown sugar sherry vinaigrette

Med (16" tray) \$40 Lg (18" tray) \$55

## CAESAR

chopped romaine, shaved parmesan, crispy caper blossoms, house made croutons

Med (16" tray) \$40 Lg (18" tray) \$60

## FARMSTEAD

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

Med (16" tray) \$50 Lg (18" tray) \$70

## SIDES

### SMOKED GOUDA MAC N CHEESE

four cheese blend, panko breadcrumbs Sm \$40 Lg \$75

### AU GRATIN POTATOES

herbed parmesan cream sauce Sm \$50 Lg \$80

### MIXED VEGETABLES

seasonal variety Sm \$40 Lg \$60

### BRUSSELS SPROUTS

pork belly caramelized Sm \$50 Lg \$80

### MASHED POTATOES

red skinned potatoes, cream, butter Sm \$40 Lg \$75

### GREEN BEANS

seasoned butter Sm \$40 Lg \$75

### PENNE PASTA

choice of:

marinara sauce Sm \$40 Lg \$75

parmesan cream sauce Sm \$50 Lg \$90

## ENTREES

*served with one side, house salad, garlic bread*

### SESAME GLAZED SALMON

mandarin orange, candied almonds, orange ginger sauce, basil \$27 per person

### MEDITERRANEAN CHICKEN

sundried tomato, capers, mushrooms, olives, panko breadcrumbs, buerre blanc \$22 per person

### BLACKENED REDFISH

petite shrimp, tomato butter \$30 per person

### BEEF TENDERLOIN

medium rare, sliced, mushroom demi-glace \$34 per person

### STUFFED FLOUNDER

crab stuffed, petite shrimp, lemon buerre blanc, basil \$28 per person

### PRIME RIB

medium rare, sliced, au jus, horseradish cream \$30 per person (*minimum 14 people*)

*\*\*Entrée pricing is based upon 20 persons minimum. For dual entrée, add \$3 to higher cost selection.*

# DESSERTS

## CHOCOLATE DIPPED STRAWBERRIES

(50) \$100 (100) \$175 *minimum of 50*

## CARAMEL OAT BARS \*contains pecans

(50) \$75 (100) \$100 *minimum of 50*

## MINI COCONUT MACAROONS

(50) \$100 (100) \$150 *minimum of 50*

## MINI CHEESECAKES

### Vanilla Bean or Bailey's Chocolate

(50) \$100 (100) \$150 *minimum of 50*

## CHOCOLATE MOUSSE CAKE

Devil's food cake, Belgian chocolate mousse, chocolate ganache

Three Layers \$50 Seven Layers \$80

## SEASONAL CHEESECAKE

10" round \$60

## SEASONAL BREAD PUDDING

Sm \$60 Lg \$100 ask for available flavors, served with crème anglaise

## DELIVERY AND SET UP FEES

Delivery *10 miles and under* ... \$25

Delivery *beyond 10 miles* ... *additional* \$25

Delivery and set up charge ... \$1.00 per person (\$50 minimum)

## SERVERS

\$30 per hour, per server (3 hour minimum)

## UTENSILS

Laminate plates, utensils, and paper napkins ... \$1.00 per person

Plastic tong and spoon ... \$2.00 each