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# 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

#### 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

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### FIRST COURSE

mixed greens, tomato, house sherry vinaigrette

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### 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 mustard 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*

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### THIRD COURSE

Blueberry Bread Pudding (banquet portion)

Iced Tea and Soda Included

\$28.00 per person

# RAFFA'S WATERFRONT GRILL

## BANQUET MENU TWO

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### FIRST COURSE

*(plated appetizer, host must select ONE)*

Arancini with house marinara

OR

St. Louis style riblet, baby greens, Romesco sauce

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### SECOND COURSE

*(host must select either soup or salad)*

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

OR

white bean soup

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### THIRD COURSE

*(host must select a choice of TWO)*

PORK TENDERLOIN SALTIMBOCCA

parmesan risotto, chef vegetables

CITRUS & HERB BRANZINO

heirloom carrots, mashed potatoes

CHICKEN MARSALA

parmesan risotto, chef vegetables

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

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### FOURTH COURSE

Tiramisu (banquet portion)

Iced Tea and Soda Included

\$37.00 per person

# RAFFA'S WATERFRONT GRILL

## BANQUET MENU THREE

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### FIRST COURSE

*(appetizer combo)*

calamari and orange chili chicken tenders

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### SECOND COURSE

*(guest has choice of soup or salad)*

Raffa's Caesar Salad

OR

white bean soup

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### THIRD COURSE

*(host must select a choice of TWO)*

BEEF TENDERLOIN MEDALLIONS

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

BLACKENED REDFISH

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

DOUBLE CUT PORK CHOP

rainbow chard, sweet potato, pork au jus

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

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### FOURTH COURSE

Vanilla Bean Cheesecake (banquet portion)

Iced Tea and Soda Included

\$40.00 per person

# RAFFA'S WATERFRONT GRILL

## BANQUET MENU FOUR

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### FIRST COURSE

*(plated appetizer, host must select ONE)*

seafood croquettes, tomatillo cream sauce

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phyllo wrapped meatballs, tzatziki

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### SECOND COURSE

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

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### THIRD COURSE

*(host must select a choice of TWO)*

BRAISED SHORT RIB

red wine demi, Duchess potatoes, asparagus

HERB CRUSTED HALIBUT

red pepper almond Romesco sauce, braised leeks

PAN SEARED DUCK BREAST

braised red beets, parsnip puree, pomegranate agrodolce

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

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### FOURTH COURSE

Flourless Chocolate Cake (banquet portion)

Iced Tea and Soda Included

\$48.00 per person