

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...

Here 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, BBQ aioli (50) \$150 (100) \$250

MINI CRAB CAKES

caper tomato 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) \$60 (100) \$100

SMOKED SALMON

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

HUMMUS

olive medley, feta, tomato, red onion, 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 \$25 per person

MEDITERRANEAN CHICKEN

sundried tomato, capers, mushrooms, olives, panko breadcrumbs, buerre blanc \$20 per person

BLACKENED REDFISH

petite shrimp, tomato butter \$29 per person

BEEF TENDERLOIN

medium rare, sliced, mushroom demi-glace \$30 per person

STUFFED FLOUNDER

crab stuffed, petite shrimp, lemon buerre blanc, basil \$26 per person

PRIME RIB

medium rare, sliced, au jus, horseradish cream \$28 per person (*minimum 14 people*)

***Entrée pricing is based upon 20 person 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