
Raffa's

WATERFRONT GRILL

Raffa's is available for your special event. It is 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 and up to 16 in our private wine room. Groups larger than 50 people 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.
- *Event cancelled 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

(One per person, 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

THIRD COURSE

Blueberry bread pudding (banquet portion)

Iced Tea and Soda Included

\$28.00 per person

RAFFA'S WATERFRONT GRILL

BANQUET MENU TWO

FIRST COURSE

(plated appetizer, host must select ONE)

Arancini with house marinara (Italian rice ball)

St Louis style riblet, baby greens, Romesco sauce

SECOND COURSE

(soup or salad, host must select ONE)

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

OR

cup of white bean soup

THIRD COURSE

(One per person, host must select a choice of TWO)

PORK TENDERLOIN SALTIMBOCCA

parmesan risotto, chef vegetables

BRANZINO

lemon, orange, dill, oregano, heirloom carrots, mashed potatoes

CHICKEN MARSALA

parmesan risotto, chef vegetables

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

FOURTH COURSE

Tiramisu (banquet portion)

Iced Tea and Soda Included

\$37.00 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

cup of white bean soup

THIRD COURSE

(One per person, host must select a choice of TWO)

BEEF TENDERLOIN MEDALLIONS

prepaid 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

FOURTH COURSE

vanilla bean cheesecake (banquet portion)

Iced Tea and Soda Included

\$40.00 per person

RAFFA'S WATERFRONT GRILL

BANQUET MENU FOUR

FIRST COURSE

(One per person, host must select a choice of two)

seafood croquette, tomatillo cream sauce

OR

phyllo wrapped beef meatball with tzatziki

SECOND COURSE

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

THIRD COURSE

(One per person, host must select a choice of TWO)

BRAISED SHORT RIB (14 OZ)

red wine demi, Duchess potatoes, asparagus

HERB CRUSTED HALIBUT

red pepper almond Romesco sauce, braised leeks

PAN SEARED DUCK BREAST

braised red beets, pomegranate agrodolce

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

FOURTH COURSE

Flourless Chocolate Cake (banquet portion)

Iced Tea and Soda Included

\$48.00 per person