



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.

COLD CANAPES

PROSCIUTTO WRAPPED MELON

cantaloupe, cured ham \$2.00 each (50 minimum)

CUCUMBER CUP

herbed cheese mousse, bell pepper confetti \$2.25 each (50 minimum)

TEXAS CEVICHE SHOT

shrimp, jalapeno, avocado, citrus marinade \$2.00 each (50 minimum)

AHI TUNA

seared rare, sesame cracker, soy reduction, wasabi cream \$3.50 each (50 minimum)

PECAN CRUSTED CHICKEN

honey Dijon sauce, garlic toast points \$2.75 each (50 minimum)

TOMATO CAPRESE SKEWERS

fresh mozzarella, grape tomato, basil \$2.25 each (50 minimum)

SMOKED SALMON

herbed cream cheese, caper blossom, toast point \$2.75 each (50 minimum)

HOT HORS D'OEUVRES

RAFFA'S BEEF SLIDERS

sharp cheddar, house made pickles, miso aioli \$3.00 each (50 minimum)

MINI CRAB CAKES

caper tomato butter \$3.00 each (50 minimum)

JALAPENO SAUSAGE BITES

red onion marmalade \$15 per lb. (3 lb. minimum)

SPINACH PARMESAN STUFFED MUSHROOMS

lemon garlic cream sauce \$2.00 each (50 minimum)

COCKTAIL VEAL & RICOTTA MEATBALLS

marinara sauce \$2.50 each (50 minimum)

ASIAN CHICKEN TENDERS

sesame glazed, cilantro, cool wasabi sauce \$15 per lb. (3 lb. minimum)

GOUDA AND MUSHROOM ARTICHOKE DIP

assorted crackers Sm \$80 Lg \$125

PLATTERS & TRAYS

COCKTAIL SHRIMP (LARGE)

house made spicy cocktail sauce \$1.50 each (50 minimum)

SMOKED SALMON

capers, boiled egg, minced red onion \$40 per pound (2 lb. minimum)

HUMMUS

vegetable crudité, olive medley, pita bread Sm \$55 Lg \$75

SEAFOOD CAMPECHANA

shrimp, crab, avocado, spicy tomato marinade, cilantro, corn chips 1 Qt \$70 ½ Gal \$140

CHEESE TRAY

assorted cheeses \$15 per lb. (3 lb. minimum)

FRUIT TRAY

seasonal assorted fruit Sm \$65 Lg \$115

SALADS

HOUSE

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

Med (16" tray) \$45 Lg (18" tray) \$60

CAESAR

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

Med (16" tray) \$50 Lg (18" tray) \$65

FARMSTEAD

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

Med (16" tray) \$60 Lg (18" tray) \$90

SIDES

SMOKED GOUDA MAC N CHEESE

four cheese blend, panko breadcrumbs Sm \$50 Lg \$80

AU GRATIN POTATOES

herbed parmesan cream sauce Sm \$60 Lg \$90

ROASTED MIXED VEGETABLES

seasonal variety Sm \$50 Lg \$75

BRUSSELS SPROUTS

pan seared Sm \$65 Lg \$95

MASHED POTATOES

Yukon gold potatoes, cream, butter Sm \$50 Lg \$ 80

GREEN BEANS

seasoned butter Sm \$ 60 Lg \$85

PENNE PASTA

choice of:

marinara sauce Sm \$50 Lg \$80

Alfredo sauce Sm \$60 Lg \$100

ENTREES

served with one side, house salad, garlic bread

PETITE SESAME GLAZED SALMON

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

MEDITERRANEAN CHICKEN

sundried tomato, capers, mushrooms, olives, panko breadcrumbs, beurre blanc \$23 per person

BLACKENED REDFISH

petite shrimp, tomato butter \$34 per person

BEEF TENDERLOIN

medium rare, sliced, mushroom demi-glace \$35 per person

STUFFED FLOUNDER

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

PRIME RIB

medium rare, sliced, au jus, horseradish cream \$32 per person *(minimum 14 people)*

***Entrée pricing is based upon 20 guest minimum, add \$2 per person for parties of less than 20.*

For dual entrée option, add \$3 to higher cost selection.

PETITE DESSERTS

CHOCOLATE DIPPED STRAWBERRIES \$2.25 each (50 minimum)

CHOCOLATE CARAMEL OAT BARS * *contains pecans* \$1.25 (50 minimum)

MINI COCONUT MACAROONS \$2.00 each (50 minimum)

MINI CHEESECAKES \$2.75 each (40 minimum)

Vanilla Bean or Bailey's Chocolate

DESSERTS

CHOCOLATE MOUSSE CAKE Three Layers \$75 Five Layers \$75

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

SEASONAL CHEESECAKE \$80

10" round

SEASONAL BREAD PUDDING Sm \$70 Lg \$115

ask for available flavors, served with crème anglaise

DELIVERY

Local delivery (10 miles and under) ... \$25

beyond 10 miles ... additional \$25 mileage fee

**Food will be packaged in disposable pans and trays. Serving utensils are not included.*

DELIVERY AND SET UP

Local delivery and set up ... \$1.00 per person (\$50 minimum)

beyond 10 miles ... additional \$25 mileage fee

**Includes delivery and set up of self-serve buffet, chafing equipment and serving utensils.*

STAFFED SERVICE

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

**Be a guest at your own event! Includes one way drive time, delivery and set up of food, chafing equipment and serving utensils, staff assisted serving and maintenance of event.*

CUTLERY KIT

Clear acrylic 10" dinner plate, clear acrylic 7" side plate, heavy duty fork & knife and black linen-like napkin ... \$1.00 each

***Pricing effective as of November 2025 and is subject to tax and service.*

*Pricing is subject change without notice***