



Catering Menu

Dear Valued Guest,

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

Raffa's has become a household name around Kingwood and surrounding areas due to extraordinary dishes that fit any pallet. Here at Raffa's we start with only the best ingredients and when you start with the best....well the results are spectacular.

We would love to work with you for your next special occasion. Our menus are divided into three categories that we can personalize for any event. We would also love building a custom menu that best fits your needs. We are here to serve you.

We look forward to working with you to make your event unforgettable.

-Raffa's Catering Team

ALA CARTE MENU

The "Ala Carte" Menu is designed for more custom catering events. Our "Ala Carte" menu items can be selected individually or in conjunction with any other Raffa's catering menu or in any combinations.

Ala carte menu CANAPE

CUCUMBER CANAPE:

Crisp sliced English cucumber stuffed with herbed cream and goat cheeses topped finished with vegetable confetti. (*Vegan option*) **SMALL 50 pieces... \$87.50 LARGE 100 pieces... \$150.00**

WILD MUSHROOM CANAPE:

Slow roasted wild mushrooms flavored with garlic and herbs served on garlic toasts finished with white truffle oil and fresh chives. (*Vegan option*) **SMALL 50 pieces... \$87.50 LARGE 100 pieces... \$150.00**

SEAFOOD SALAD STUFFED PUFF PASTRY CANAPE:

Chilled assorted seafood salad with tri-peppers and spices served in crisp puff pastry cups. **SMALL 50 pieces... \$100.00 LARGE 100 pieces...\$175.00**

SUN-DRIED CHERRY AND BLUE CHEESE CANAPE:

Mini puff pastry shells stuffed with port wine soaked dried cherries and oven baked until golden, topped with blue cheese crumbles and finished with Port wine syrup and candied almonds. **SMALL 50 pieces...\$100.00 LARGE 100 pieces...\$175.00**

AHI TUNA CANAPE:

Ground Ahi tuna blended with sweet soy and wasabi served in an English cucumber cup topped with tobiko, toasted sesame seeds and fresh cilantro. **SMALL 50 pieces...\$100.00 LARGE 100 pieces...\$175.00**

PECAN CHICKEN CANAPE:

Slow roasted pecan-crust chicken breast on toasted baguette with honey Dijon sauce and fresh parsley. **SMALL 50 pieces... \$90.00 LARGE 100 pieces... \$160.00**

SMOKED SALMON CANAPE:

Norwegian smoked salmon roses with herbed cream cheese on pumpernickel rounds garnished with capers, purple onions, and hardboiled egg. **SMALL 50 pieces... \$90.00 LARGE 100 pieces... \$160.00**

PORK TENDERLOIN CANAPE:

Rosemary brined pork tenderloin slow roasted and sliced thin on French baguette topped with sun-dried fruit chutney and fresh basil. **SMALL 50 pieces...\$100.00 LARGE 100 pieces...\$175.00**

BEEF AND MUSHROOM CANAPE:

Medium-rare grilled NY strip sliced thin and wrapped around Madeira roasted mushroom, roasted garlic clove, and blue cheese served on garlic toast with port wine reduction and white truffle oil. **SMALL 50 pieces... \$125.00 LARGE 100 pieces... \$200.00**

Ala carte menu

MINI CRAB CAKES: Raffa's crab cakes portioned in 1 oz cakes and golden fried served hot with tomato and caper lemon butter sauce.

SMALL 25 pieces... \$55.00 LARGE 50 pieces... \$100.00

CRAB STUFFED MUSHROOMS:

Cajun styled crab stuffed mushrooms. Oven baked and topped with lemon butter sauce.

SMALL 25 pieces....62.50 LARGE 50 pieces...112.50

SPINACH AND PARMESEAN STUFFED MUSHROOMS:

Spinach and parmesan stuffed mushrooms. Oven baked and topped with lemon butter sauce.

SMALL 25 pieces....50.00 LARGE 50 pieces...90.00

MINI LAMB AND SUNDRIED APRICOT WELLINGTONS:

Spiced ground lamb blended with sundried apricots, baked in a flakey puff pastry and served with port wine glaze and white truffle oil.

SMALL 25 pieces...100.00 LARGE 50 pieces...180.00

SEAFOOD FONDUE:

Sautéed petite shrimp, crab and fresh seasonal seafood in a dry sherry Mornay sauce, topped with blended cheeses and oven baked, served with toasted garlic crostini.

SMALL PAN..... 70.00 LARGE PAN..... 120.00

ASIAN STYLE SESAME CHICKEN:

Golden boneless chicken strips tossed in sesame garlic sauce and sprinkled with sesame seeds.

SMALL 4 lbs. \$40.00 LARGE 8 lbs. \$70.00

MINI PORK ENCHILADAS:

Raffa's mini pork carnitas enchiladas with spicy cilantro-sour cream sauce topped with Mexican cheeses and oven baked.

SMALL 25 pieces...62.50 LARGE 50 pieces.... \$100.00

MINI LOBSTER ENCHILADAS

Raffa's mini lobster enchiladas with roasted poblano cream sauce topped with Mexican cheeses and oven baked.

SMALL 25 pieces...100.00 LARGE 50 pieces...\$175.00

SALADS, FRUIT, CHEESE AND MORE

RAFFA'S SOUTHWESTERN STYLE SALAD:

Chopped greens, chipotle-ranch dressing, topped with toasted corn and black bean relish, purple onions, roma tomatoes, fresh cilantro and crispy tortilla strips. **Small 10-12 people \$36.00 Large 15-20 people \$50.00**

RAFFA'S CAESAR SALAD:

Crisp chopped romaine lettuce tossed with our creamy Caesar dressing with croutons, shredded parmesan cheese and crispy capers. **SMALL 10-12 people \$30.00 LARGE 15-20 people \$50.00**

MESCLUN SALAD:

Mixed field greens tossed in brown sugar-sherry vinaigrette with granny smith apples, goat cheese crumbles, purple onions and toasted walnuts. **SMALL 10-12 people \$36.00 LARGE 15-20 people \$50.00**

RAFFA'S CAPRESE SALAD:

Crisp romaine lettuce garnished with "ciliegine" sized fresh buffalo mozzarella, grape tomatoes, and fresh basil tossed in our white balsamic vinaigrette. **SMALL 10-12 people \$42.00 LARGE 15-20 people \$60.00**

HOUSE GREEN SALAD:

Mixed greens with shredded carrots and purple cabbage garnished with grape tomatoes, cucumbers and thin sliced purple onions. Your choice of blue cheese dressing, brown sugar-sherry, or white balsamic vinaigrette. **SMALL 10-12 people \$18.00 LARGE 15-20 people \$30.00**

ASSORTED CHEESE PLATTER

(3 lb minimum) \$15.00 per pound

ASSORTED SEASONAL FRUIT TRAY

SMALL \$75.00 LARGE \$90.00

NORWEGIAN SMOKED SALMON (Served with traditional garnishes)

\$40.00 per pound

RAFFA'S BAKED BRIE

Brie cheese baked in delicate puff pastry. Topped with apples and walnuts in a brown sugar brandied caramel sauce. **75.00 each**

COCKTAIL SHRIMP PLATTER

Large boiled shrimp served with Raffa's homemade cocktail sauce.

SMALL 50 pcs...60.00 LARGE 100pcs...100.00

HUMMUS PLATTER:

Fresh prepared hummus drizzled with virgin olive oil and served garnished with cubed Feta cheese, mixed olives, basil, and mint served with pita wedges. **SMALL \$40.00 LARGE \$60.00**

RAFFA'S BOURSIN STYLE CHEESE AND CRUDITE PLATER

Fresh homemade herb and garlic cream cheese spread. Served with crisp seasonal vegetables. (Vegetarian Option)

SMALL \$35.00 LARGE \$55.00

DINNER / ENTREE SELECTIONS

SERVED WITH GREEN SALAD, ONE SIDE & GARLIC BREAD
MINIMUM 20 PEOPLE

BEEF BOURGUIGNON:

Red wine marinated beef tips braised with veal stock and aromatic vegetables served with sliced carrots, roasted shallots and balsamic mushrooms, finished with English peas and rich red wine gravy. **\$18.00 per person**

BAKED PENNE RIGATONI:

Layers of rigatoni pasta and ricotta cheeses mixed with homemade marinara. **\$ 14.00 per person**

STUFFED FLOUNDER:

Flounder stuffed with crabmeat dressing, topped with shrimp and French Butter Sauce. **\$19.00 per person**

LOBSTER ENCHILADAS:

Tender lobster rolled in corn tortillas with roasted poblano cream sauce and queso fresco **\$20.00 per person**

SICILIAN STYLE GRILLED CHICKEN:

Skinless boneless herb-marinated chicken breasts char grilled and topped with melting sliced provolone cheese, sautéed artichoke hearts and roasted red bell pepper strips in lemon garlic butter sauce. **\$16.00 per person**

CHICKEN MEDITERRANEAN:

Pan sautéed chicken breast with mixed olives and caper relish, panko bread crumbs, and lemon butter sauce with fresh basil. **\$ 16.00 per person**

SLICED BONELESS PORK LOIN:

Rosemary brined whole pork loin slow roasted and sliced thin, topped with sun-dried cherry demi glace. **\$18.00 per person**

SESAME GLAZED SALMON:

Orange ginger glazed salmon topped with mandarin orange segments and orange-ginger beurre blanc sauce finished with candied toasted almonds and fresh basil. **\$20.00 per person**

BLACKENED REDFISH:

Blackened gulf redfish topped with sautéed petit shrimp in Creole marinara spiked lemon beurre blanc sauce. **\$ 22.00 per person**

PAN BROILED FLOUNDER:

Flounder filet dredged in seasoned flour and pan broiled topped with sautéed petit shrimp, gulf crab, diced Roma tomatoes and capers in lemon beurre blanc sauce finished with fresh basil. **\$20.00 per person**

PRIME RIB DINNER: (minimum of 14people)

Seasoned Angus Prime Rib slow roasted to medium rare and served with Raffa's au jus sauce and horseradish cream. **\$25.00 per person**

ACCOMPANYING SIDES

(Sizes based on standard hotel pan)

RAFFA'S MASHED POTATOES:

Traditional mashed red potatoes with cream and butter.

HALF \$22.00 FULL \$40.00

GARLIC AND HERB ROASTED POTATOES:

Cubed potatoes tossed in chopped garlic and herbs and roasted with virgin olive oil.

HALF \$25.00 FULL \$45.00

AU GRATIN POTATOES:

Thin sliced potatoes baked in cream, garlic and parmesan cheese until golden.

HALF \$28.00 FULL \$50.00

PASTA MARINARA:

Penne rigate pasta topped with Raffa's marinara sauce and fresh basil.

HALF \$18.00 FULL \$32.00

PENNE PASTA ALFREDO:

Al dente penne pasta simmered with rich parmesan cream sauce.

HALF \$30.00 FULL \$50.00

CHEFS MIXED VEGETABLES:

Steamed seasonal mixed vegetables drizzled with beurre fondue.

HALF \$22.00 FULL \$40.00

BUTTERED GREEN BEANS:

Fresh kettle-boiled harvester beans tossed in beurre fondue.

HALF \$25.00 FULL \$45.00

SPANISH STYLE RICE:

Yellow rice seasoned with latin herbs and spices.

HALF \$22.00 FULL \$ 40.00

PETITE AND INDIVIDUAL DESSERTS

CHOCOLATE DIPPED STRAWBERRIES *(minimum of 3 dozen)*

Per dozen \$25.00 Per 100 pcs... \$175.00

MINI CHEESECAKES *(minimum of 3 dozen)*

Vanilla Bean or Bailey's Chocolate

Per dozen \$20.00 Per 100 pcs... \$150.00

TRI-BERRY AND WHITE CHOCOLATE MOUSSE SHORTCAKES *(minimum of 3 dozen)*

Per dozen, \$24.00 Per 100 pcs... \$180.00

MINI KEY LIME TARTLETS *(minimum of 3 dozen)*

Per dozen, \$15.00 Per 100 pcs... \$100.00

RAFFA'S HOUSE BROWNIES *(minimum of 3 dozen)*

Per dozen, \$15.00 Per 100 pcs... \$100.00

CARAMEL OAT BARS *(minimum of 3 dozen)*

Per dozen, \$20.00 Per 100 pcs... \$150.00

MINI COCONUT MACROONS *(minimum of 3 dozen)*

Per dozen, \$20.00 Per 100 pcs... \$150.00

LARGE DESSERTS

TRIPLE LAYER CHOCOLATE MOUSE CAKE

Small \$50.00 Large \$70.00

RAFFA'S BLUE BERRY-GOAT CHEESECAKE

10" round cheesecake served whole \$40.00

CINNAMON APPLE COBBLER WITH STREUSEL TOPPING

Small serves 6-8 people \$35.00

Medium serves 8-12 people \$48.00

Large serves 20-25 people \$75.00

CROISSANT AND FRENCH BREAD PUDDING

Served with cream anglaise. Cinnamon apple-brandy, Tri berry, or Strawberry White Chocolate..

Small serves 6-8 people \$45.00

Medium serves 8-12 people \$60.00

Large serves 20-25 people \$90.00

Delivery and Set up

10 miles and under.....25.00

Beyond 10 miles.....50.00

Drop off and set up charge.....25.00

Laminated Plates, utensils, and Napkins 50 cents per person

Servers

25.00 per hour, per server (3 hour minimum)

Pricing as of 11/2011

All Prices Subject to Change