CATERING

RALPH'S

CASUAL & ELEGANT CUISINE

WEDDINGS

Hors D 'oeuvres And Appetizers Selections

($ 2.00 each piece 25 minimum)
Crostini / Sun-dried tomato Pesto
Mini Facacchia sandwiches
Mini Quesadillas (chicken)
Twice stuffed mini potato
pinwheel roll ups (Turkey ,ham or veggie)
Fresh fruit kebabs
Fresh Vegetable / Dip
Finger Sandwiches honey almond chicken
Quiche Lorraine
Zucchini & Mushroom Frittata
Feta Fillo Kisses (spinach & feta)

($ 2.50 per piece 25 minimum)
Spinach dip / sour dough
Asparagus Ham & cream cheese (each)
Salmon & cream cheese mousse
Gorgonzola, sun-dried tomato, cream cheese & basil Terrine

($ 2.75 per piece 25 minimum)
Imported cheese & fruit tray
Red potato / sour cream & caviar
Fresh fruit display (seasonal)
Shrimp Stuffed Mushrooms
Broccoli & Cheese filled Mushrooms

Shrimp Cocktail / 25 minimum
($ 3.50 per person 2 each)

Crab Cakes = $ 2.95 per piece/ 25 minimum

Baked Brie En Crout'e
($ 55.00 serves 25-30)

Chafing Dishes & hot choices:

($ 2.00 per piece 25 minimum)

$ 15.00 p.p.

Appetizers #1

Meat Balls Marinara

Fresh vegetable / dip

Pinwheel roll ups

Mini Quesadillas's

Shrimp stuffed Mushrooms

Frittata

Teriyaki chicken wings

Fresh fruit Tray

8.5% sales tax and 18% Gratuity added to all invoices Revised 2/23/08

$19.00 p.p.

Appetizers # 2

Carver = ham & beef rolls etc.

Sausage rolls En Pastry

Lumpia

Spinach & Feta Quesadillas

Honey almond Tea sandwiches

Crostini / Pesto

Chicken Kebabs

Fruit Kebabs

Mini Ravioli Marinara

22.00 p.p.

Appetizer # 3

Humus Pita Chips

Crab won tons

Calamari

Tomato Bisque Shooters

Stroganoff Meat Balls

Twice stuffed Potatoes

Pastry cups cranberry chicken salad

California Rolls

Hot link & pepper skewers

Asparagus en Pastry

$27.00 p.p.

appetizer # 4

Fresh seasonal fruit display

Prawns / Pancetta Cabernet Sauce

Chicken Satay

Smoked salmon

Baked Brei en Croute

Asparagus Puffs

Crab cakes

Shrimp Cocktail

Broccoli & cheddar Mushrooms

Feta fillo kisses

Premier Wedding Buffet

Buffet include, Appetizers, Bread basket, China dinner plates & stainless flatware, linen table cloths & napkins (for guest dining tables only), disposable Amenities for cake & coffee service, Flutes & water glasses, complimentary cake cutting, reception coordinating and staffing, one for every 30 guests (for 8 hours then overtime rate per person). **Revised 10/2017**

Price = $ 38.50 for 100 or more, $ 44.00 for 70 - 99 $ 49.00 25 - 69

additional charges / sales tax, gratuity, bar tables linens, extra guest settings

Choose two Appetizers

Baked brie En Croute

Fresh vegetable / dip

Pinwheel roll ups

Mini Quesadillas'

Asparagus / Puff Pastry

Crostini/ sundried tomato pesto

Choose two Entrees

Chicken breast/ Champagne or Cordon Blue or Delmonico or Marsala

Carved Tri Tips Salmon add $ 2.00

Sirloin Steak Philadelphia

Pork Loin Vegetarian or Meat lasagna

Seafood Crepes

Choose two side dishes

Spinach Salad/ Bacon & egg

Caesar Salad

Romaine salad Gorgonzola mandarin pecans

Mashed Potato

Rice Pilaf

Vegetable medley

Green Beans Bretone

Choose one cold tray

Fresh seasonal fruit display

Domestic and Imported Cheese Tray

Pickles, Olives Roasted Red Peppers, Mushrooms

Fresh Vegetable Basket & Dip

Tomatoes, Cucumber Mozzarella tray

Menu - Wedding Buffet disposable

Salads (choice of 3)

California Garden / Raspberry Vinegarette
Caesar Salad
Romaine Mandarine Feta walnuts
Pesto Pasta Salad
Apple & Walnut Salad
New Potato Salad
Fresh Marinated Vegetable Salad
Spinach Salad / Bacon& Egg
Grandma's Old Fashion Potato Salad
Carrot /Raisin Salad or cole slaw
Macaroni Salad
Tomato, Sweet Onion , & Cucumber
Three Bean Salad
Artichoke & Pasta Prima Vera
Green Bean , Tomato / Balsamic
Mashed Or garlic Mashed Potatoes
Rice Pilaff Or Rosie red Potatoes
Vegetable Medley Or Green Beans

Cold Trays (choice of 1)

Fresh Seasonal Fruit Tray
Assorted cheese Platter
Pickles , Olives , Peppers & Mushrooms
Fresh Vegetable Basket

China & Linens available call for pricng sheet Of rental Items

Price per person = 24- 49 guest = $ 31.50
Price per person = 49 - 100 = $ 28.50
Price per person = 101 = $ 25.50

Entrees (choice of 2)

Lasagna / Meat Sauce
Vegetarian Lasagna
Ravioli / Tomato Pesto Sauce
Penne Pasta / Marinara
Linguini / Pesto Cream Sauce
Chicken Marsalla
Rosemary Chicken Breast
Marinated carved Beef Tri Tip
Teriyaki chicken
Baked Cornish Hens
Chicken Enchiladas
Baked Ham / Honey Dijon Glaze
Roast Breast of Turkey
Roast Beef au Jus & Horseradish
Baked Salmon Fillets (add $ 2.00)
Roast Pork Loin / Port Sauce
Roast leg of Lamb (add $ 2.00)
Prime rib add $ 4.00

All of the above buffets are accompanied by our fresh Baked bread Disposable plates ,coffee & amenities , Carver for Meats Heavy Duty Disposable plates napkins and flatware 8 1/4% sale tax and a 18 % Gratuity added to all invoices.

Fully licenced & insured