

CANAPÉ

MINI CHEESE BALLS:

BLENDED CHEDDAR AND SMOKED GOUDA ROLLED AND COATED IN GROUND ANDOUILLE SAUSAGE AND SPICED PECAN CRUST.

50 PCS... \$45.00 100 PCS... \$100.00

CUCUMBER CANAPÉ:

CRISP SLICED ENGLISH CUCUMBER STUFFED WITH HERBED CREAM AND GOAT CHEESES TOPPED FINISHED WITH VEGETABLE CONFETTI. 50 PCS... \$75.00 100 PCS... \$135.00

WILD MUSHROOM CANAPÉ:

SLOW ROASTED WILD MUSHROOMS FLAVORED WITH GARLIC AND HERBS SERVED ON GARLIC TOASTS FINISHED WITH WHITE TRUFFLE OIL AND FRESH CHIVES.

50 PCS... \$90.00 100 PCS... \$150.00

SEAFOOD SALAD STUFFED ENDIVE CANAPÉ:

CHILLED ASSORTED SEAFOOD SALAD WITH TRI-PEPPERS AND SPICES SERVED IN MINI ENDIVE CUPS AND TOPPED WITH TOASTED ALMONDS. 50 PCS... \$98.00 100 PCS... \$175.00

SUN-DRIED FIG AND BLUE CHEESE CANAPÉ:

MINI PUFF PASTRY SHELLS STUFFED WITH PORT WINE SOAKED FIG AND OVEN BAKED UNTIL GOLDEN, TOPPED WITH BLUE CHEESE CRUMBLES AND FINISHED WITH PORT WINE SYRUP AND CANDIED ALMONDS. 50 PCS... \$98.00 100 PCS... \$175.00

PECAN CHICKEN CANAPÉ:

SLOW ROASTED PECAN-CRUSTED CHICKEN BREAST ON TOASTED BAGUETTE WITH HONEY DIJON SAUCE AND FRESH PARSLEY.

50 PCS... \$90.00 100 PCS... \$160.00

PORK TENDERLOIN CANAPÉ:

ROSEMARY BRINED PORK TENDERLOIN SLOW ROASTED AND SLICED THIN ON FRENCH BAGUETTE TOPPED WITH SUN-DRIED FRUIT CHUTNEY AND FRESH BASIL.

50 PCS... \$98.00 100 PCS... \$175.00

BEEF AND MUSHROOM CANAPÉ:

MEDIUM-RARE GRILLED NY STRIP SLICED THIN AND WRAPPED AROUND MADEIRA ROASTED MUSHROOM AND ROASTED GARLIC SKEWERED WITH BLUE CHEESE AND GARLIC TOAST THEN DRIZZLED WITH PORT WINE REDUCTION AND WHITE TRUFFLE OIL.

50 PCS... \$125.00 100 PCS... \$200.00

DINNER/ENTRÉE SELECTIONS

SERVED WITH BREAD AND BUTTER.

BEEF BOURGUIGNON:

ROASTED SHALLOTS AND BALSAMIC MUSHROOMS IN RICH REDUCED VEAL AND RED WINE SAUCE. SERVED WITH ROASTED POTATOES, CAESAR SALAD AND MIXED VEGETABLES. \$17.95 PER PERSON

CHICKEN MEDITERRANEAN:

PAN SAUTÉED CHICKEN BREAST WITH MIXED OLIVES, CAPER RELISH, PANKO BREAD CRUMBS, AND LEMON BUTTER SAUCE AND FRESH BASIL. SERVED WITH PENNE PASTA AND RAFFA'S HOMEMADE MARINARA, FANCY MIXED GREEN SALAD, AND MIXED VEGETABLES. \$15.95 PER PERSON

SLICED BONELESS PORK LOIN:

SUNDRIED APRICOT AND BASIL DEMI GLACE. SERVED WITH CAESAR SALAD, ROASTED POTATOES, AND MIXED VEGETABLES. \$17.95 PER PERSON

SESAME GLAZED SALMON:

ORANGE GINGER GLAZED SALMON FILET AND ORANGE-GINGER BEURRE BLANC SAUCE, CANDIED ALMONDS, AND CILANTRO. SERVED WITH MIXED GREENS WITH RAFFA'S BROWN SUGAR-SHERRY AND SHALLOT VINAIGRETTE, ASIAN RICE, AND SEASONAL VEGETABLES. \$19.95 PER PERSON

PAN BROILED REDFISH FILETS:

TOPPED WITH SAUTÉED PETIT SHRIMP, DICED ROMA TOMATOES, AND CAPERS IN LEMON BEURRE BLANC SAUCE. SERVED WITH ROASTED POTATOES, MIXED FIELD GREENS WITH RAFFA'S HOUSE VINAIGRETTE, AND MIXED VEGETABLES. \$20.95 PER PERSON

PRIME RIB DINNER:

(MINIMUM OF 10 PEOPLE) SMOKED PRIME RIB WITH AU JUS AND RAFFA'S HORSERADISH CREAM. SERVED WITH CAPRESE SALAD, ROASTED POTATOES, AND MIXED VEGETABLES. \$24.95 PER PERSON

SALADS, FRUIT, CHEESE & MORE

RAFFA'S SOUTHWESTERN STYLE SALAD:

WITH 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

BOSTON BIBB LETTUCE:

TOSSED IN CREAMY LEMON-POPPY SEED DRESSING WITH MANDARIN ORANGE SEGMENTS, JICAMA JULIENNE, SLICED CUCUMBERS, AND CANDIED ALMONDS.

SMALL 10-12 PEOPLE \$36.00

LARGE 15-20 PEOPLE \$50.00

MESCLUN SALAD:

TOSSED IN BROWN SUGAR-SHERRY VINAIGRETTE WITH GRANNY SMITH APPLES, GOAT CHEESE CRUMBLES, AND TOASTED WALNUTS.

SMALL 10-12 PEOPLE \$36.00

LARGE 15-20 PEOPLE \$50.00

ASSORTED IMPORTED CHEESE PLATTER:

SMALL 2 LBS. \$30.00 LARGE 5 LBS. \$75.00

ASSORTED SEASONAL FRUIT TRAY:

SMALL \$75.00 LARGE \$90.00

NORWEGIAN SMOKED SALMON \$40.00/ POUND

TORTE MILANESE:

THICK SAVORY TORT LAYERED WITH HERBED SCRAMBLED EGG, CREAMED SPINACH, SLICED HAM, SWISS CHEESE, AND ROASTED RED PEPPERS BAKED IN PUFF PASTRY SHELL. SLICED AND PRESENTED WHOLE.

10" TORT SLICED INTO 16 PORTIONS; \$65.00

HUMMUS PLATTER:

FRESH PREPARED HUMMUS DRIZZLED WITH VIRGIN OLIVE OIL AND SERVED GARNISHED WITH CUBED FETA CHEESE, RADISHES, OLIVES, ROASTED PEPPERS, BASIL, AND MINT. HOUSE PREPARED GARLIC PITA CHIPS INCLUDED.

SMALL \$35.00 LARGE \$55.00

SMALL-BITES

MINI CRAB CAKES:

RAFFA'S CRAB CAKES PORTIONED IN 1 OZ CAKES AND GOLDEN FRIED SERVED HOT WITH REMOULADE SAUCE FOR DIPPING.
50 PCS... \$90.00 100 PCS... \$150.00

MINI SHRIMP CAKES:

RAFFA'S SHRIMP CAKES PORTIONED IN 1 OZ CAKES AND GOLDEN FRIED SERVED HOT WITH ROASTED RED BELL PEPPER SAUCE FOR DIPPING.
50 PCS.... \$45.00 100 PCS.... \$100.00

SESAME CHICKEN:

GOLDEN BONELESS CHICKEN STRIPS TOSSED IN SESAME GARLIC SAUCE AND SPRINKLED WITH SESAME SEEDS.
7 LB. TRAY, \$60.00

SHRIMP COCKTAIL:

JUMBO BOILED SHRIMP SERVED WITH RAFFA'S HOMEMADE COCKTAIL SAUCE. 50 PCS.... \$60.00 100 PCS.... \$100.00

SILVER DOLLAR SANDWICHES:

50 PCS.... \$75.00 100 PCS.... \$125.00

CHOICE OF:

BLACK FOREST HAM AND SWISS CHEESE WITH RAFFA'S HORSERADISH DIJONNAISE.

ROAST BEEF AND CHEDDAR WITH RAFFA'S HORSERADISH DIJONNAISE.

RAFFA'S SIGNATURE GRILLED CHICKEN SALAD.

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

CROISSANT AND FRENCH BREAD PUDDING

SERVED WITH CREAM ANGLAISE. CINNAMON APPLE-BRANDY, TRI-BERRY, OR STRAWBERRY WHITE CHOCOLATE.
SMALL SERVES 6-8 PEOPLE \$42.50
MEDIUM SERVES 8-12 PEOPLE \$55.00
LARGE SERVES 20-25 PEOPLE \$90.00

PETIT & INDIVIDUAL DESSERTS

CHOCOLATE DIPPED STRAWBERRIES (MINIMUM OF 3 DOZEN)

PER DOZEN \$22.00 PER 100 PCS... \$175.00

MINI CHEESECAKES (MINIMUM OF 2 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 2 DOZEN)
PER DOZEN, \$24.00 PER 100 PCS... \$200.00

MINI KEY LIME PIES (MINIMUM 2 DOZEN)

PER DOZEN, \$15.00 PER 100 PCS... \$100.00

RAFFA'S LEMON BARS (MINIMUM OF 2 DOZEN)

PER DOZEN, \$15.00 PER 100 PCS... \$100.00

RAFFA'S HOUSE BROWNIES (MINIMUM OF 2 DOZEN)

PER DOZEN, \$15.00 PER 100 PCS... \$100.00

MINI ALMOND BISCOTTI (MINIMUM OF 2 DOZEN)

PER DOZEN, \$5.00 PER 100 PCS... \$40.00



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