



## Catering Menu

### SOUPS

21- 6oz serv.

1 gal.

42-6oz serv.

2 gal.

#### Broth Soups

<i>Beef or chicken noodle</i>	\$25.95	\$44.95
<i>Beef or chicken rice</i>	\$25.95	\$44.95
<i>Beef or chicken vegetable</i>	\$25.95	\$44.95
<i>Beef or chicken barley</i>	\$25.95	\$44.95
<i>Split pea /ham</i>	\$25.95	\$44.95
<i>Hearty vegetable</i>	\$25.95	\$44.95
<i>Greens &amp; beans</i>	\$25.95	\$44.95
<i>Greens &amp; beans w/sausage</i>	\$25.95	\$44.95
<i>Minestrone</i>	\$25.95	\$44.95
<i>Navy bean w/ham</i>	\$25.95	\$44.95
<i>Pasta fagioli</i>	\$25.95	\$44.95
<i>Manhattan clam chowder</i>	\$25.95	\$44.95

## Cream Soups

	<i>21-6oz. serv.</i>	<i>42-6oz. serv.</i>
<i>Potato &amp; leek</i>	\$32.95	\$52.95
<i>Baked potato, smoked Gouda &amp; bacon</i>	\$32.95	\$52.95
<i>New England clam chowder</i>	\$32.95	\$52.95
<i>Sweet potato &amp; corn chowder</i>	\$32.95	\$52.95
<i>Sweet potato puree</i>	\$32.95	\$52.95
<i>Shrimp bisque</i>	\$32.95	\$52.95
<i>Seafood bisque</i>	\$32.95	\$52.95
<i>Chicken &amp; corn chowder</i>	\$32.95	\$52.95
<i>Broccoli &amp; cheddar</i>	\$32.95	\$52.95
<i>Vegetable cheddar</i>	\$32.95	\$52.95

## SALADS

	<i>½ pan 10-15 ppl.</i>	<i>full pan 15-30 ppl.</i>
<i>Beet &amp; walnut</i>	\$22.95	\$42.95
<i>Greek salad</i>	\$22.95	\$42.95
<i>Arugula salad</i>	\$22.95	\$42.95
<i>Spinach salad</i>	\$22.95	\$42.95
<i>Caesar salad</i>	\$22.95	\$42.95
<i>Add chicken to above salad</i>	\$6	\$12
<i>Add shrimp to above salad</i>	\$8	\$15

<i>Add beef to above salad</i>	\$8	\$15
<i>R.R. house salad</i>	\$17.95	\$34.95
<i>Antipasto salad</i>	\$24.95	\$44.95
<i>Artichokes, prosciutto, olives, Cheeses, salami's, marinated red peppers, cantaloupe and pepperoncini.</i>		

<i>Marinated bean salad</i>	\$15.95	\$30.95
<i>Marinated mixed beans, Peppers, red onions, pepperoncinis, fennel, with Rivers Run marinade.</i>		

<i>Grilled Pear, Gorgonzola &amp; Arugula Salad with apple vinaigrette</i>	\$19.95	\$37.95
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<i>Fruit Salad with mixed fruit &amp; berries</i>	\$16.95	\$36.95
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**Appetizers**

	<i>8-12 ppl.</i>	<i>12-20 ppl.</i>
<i>Sweet potato pancakes</i>	\$17.95	\$32.95
<i>Salmon cakes</i>	\$24.95	\$49.95
<i>Bruschetta</i>	\$15.95	\$28.95
<i>Portabella bruschetta</i>	\$18.95	\$32.95
<i>Grilled vegetable bruschetta</i>	\$16.95	\$29.95
<i>Grilled shrimp bruschetta</i>	\$22.95	\$36.95
<i>Grilled fruit bruschetta</i>	\$16.95	\$29.95

CHICKEN LETTUCE WRAP

36 lettuce cups	\$22.95
75 lettuce cups	\$46.95

ARTICHOKE FRENCH

20 pieces	\$24.00
40 pieces	\$44.95

HOMEMADE PIZZA'S

*½ SHEET*

*FULL SHEET*

<i>Margherita-chopped tomatoes, Basil and mozzarella cheese</i>	<i>\$18.95</i>	<i>\$28.95</i>
<i>Grilled chicken- buffalo mozzarella and crispy prosciutto</i>	<i>\$22.95</i>	<i>\$32.95</i>
<i>Grilled vegetable pizza</i>	<i>\$19.95</i>	<i>\$29.95</i>
<i>Grilled chicken Caramelized onions</i>	<i>\$22.95</i>	<i>\$32.95</i>
<i>White pizza-with fire- Roasted tomatoes</i>	<i>\$19.95</i>	<i>\$29.95</i>
<i>Three cheese</i>	<i>\$19.95</i>	<i>\$29.95</i>
<i>Meat-lovers pizza...sausage, Bacon, pepperoncini, filet And meatballs</i>	<i>\$24.95</i>	<i>\$36.95</i>
<i>Mushroom explosion- three types Of fungi shaved parmesan and Mozzarella cheese</i>	<i>\$22.95</i>	<i>\$32.95</i>
<i>Breakfast pizza</i>	<i>\$19.95</i>	<i>\$29.95</i>
<i>Ham &amp; pineapple</i>	<i>\$22.95</i>	<i>\$32.95</i>

## PASTA

	<i>8-12 ppl. ½ pan</i>	<i>12-30 ppl. full pan</i>
<i>Penne vodka</i>	\$33.00	\$49.95
<i>Penne vodka/grilled veggie</i>	\$34.95	\$49.95
<i>Penne vodka w/grilled chicken &amp; Fresh mozzarella</i>	\$36.95	\$52.95
<i>Penne w/marinara</i>	\$28.00	\$36.00
<i>w/meatballs or sausage</i>	\$33.00	\$49.95
<i>Spaghetti or Penne Alfredo</i>	\$33.00	\$49.95
<i>w/chicken</i>	\$34.95	\$52.95
<i>w/shrimp</i>	\$36.95	\$54.95
<i>Tortellini marinara</i>	\$33.00	\$47.95
<i>Alfredo</i>	\$34.00	\$47.95
<i>w/chicken &amp; broccoli</i>	\$36.95	\$52.95
<i>w/shrimp</i>	\$37.95	\$52.95
<i>Spaghetti or linguine</i>		
<i>w/white clam sauce</i>	\$34.95	\$49.95
<i>w/red clam sauce</i>	\$34.95	\$49.95
<i>w/seafood &amp; tomato Broth</i>	\$38.95	\$52.95

## MEAT & CHICKEN

	<i>8-12 ppl. ½ pan</i>	<i>12-20 ppl. full pan</i>
<i>Sliced filet mignon w/mushroom Ragout &amp; port wine sauce</i>	\$95.95	\$145.95
<i>Sliced pork tenderloin w/ Warm pear salsa</i>	\$72.95	\$125.95
<i>Almond encrusted lollipop Lamb chops</i>	\$89.95	\$149.95
<i>Chicken marsala</i>	\$36.00	\$69.95

*Herbed ½ split chicken w/  
Fruit glaze*

\$38.95

\$72.95

## SEAFOOD

*8-12 ppl  
½ pan*

*12-20 ppl  
full pan*

*Pan seared scallops  
w/pomegranate sauce*

\$89.95

\$139.95

*Poached or grilled salmon  
w/vegetable veloute on bed of spinach*

\$79.95

\$125.95

*Grilled colossal shrimp  
w/julienne jicama & orange pineapple  
Glaze*

\$90.95

\$145.95

*Macadamia encrusted tilapia  
w/fruit salsa*

\$75.95

\$119.95

## DESSERTS

*By the slice*

*By the cake*

*Cheesecake  
W/fresh fruit topping*

\$4.25

\$24.00

*Chocolate lovers spoon*

\$5.25

\$40.00

*Fruit torte*

\$4.75

\$35.00

*Pear torte*

\$4.75

\$35.00

*Mixed berry torte*

\$4.75

\$35.00

