



## Dinner

### Beef & Pork

- Raffel's Signature Slow Roasted Top Round of Beef, Sliced with Gravy or au Jus
- Sliced Baked Ham with a Maple Brown Sugar Glaze
- Roasted Pork Loin in an Apple Raisin Sauce
- Breaded Pork Loin Chop Milanese

### Chicken & Turkey

- Hand-breaded & Stuffed Chicken Breasts or Thighs:  
*Spinach & Mozzarella – Broccoli & Cheddar – Ham & Swiss*
- Tender Hand-Breaded Chicken Parmesan with Mozzarella
- Grilled Chicken Breast with Choice of Sauce:  
*Roasted Tomato Bruschetta – Fresh Orange Glaze – Tequila Lime Sauce*
- Baked Chicken Breast with Choice of Sauce:  
*Fresh Rosemary – Royale – Pesto Cream – Marsala Wine with Portabella Mushrooms – Sherry Wine*
- Raffel's Traditional Roasted Turkey Breast in Gravy

### Pasta & Seafood

- Raffel's Signature Homemade Lasagna: (Only Two Additional Sides Included)  
*Seasoned Beef – Italian Three Cheese – Roasted Vegetable*
- Baked Tilapia Filet, Blackened OR in a Lemon Caper Cream Sauce
- Honey Garlic Salmon Filet
- Roasted Cod Loin with Crab Topping on Rice au Gratin

### Vegan & Vegetarian

- Grilled Portabella Mushroom Caps with Bleu Cheese Crumbles or Spiced Vegetable Chutney
- Couscous Stuffed Bell Peppers with Shredded Smoked Gouda or Roasted Vegetables
- Ricotta Stuffed Eggplant Parmesan with Italian Herbs
- Parmesan Crusted Spaghetti Squash
- Ricotta Stuffed Pasta Shells with Marinara
- Roasted Vegetable Strata with Spaghetti Squash

**Ask Us About Our  
Gluten-Free Menu Options or  
For Other Special Requests!**

### Packages

- |                            |                  |
|----------------------------|------------------|
| One Entrée with 3 Sides    | 18.25 per Person |
| Two Entrées with 3 Sides   | 22.00 per Person |
| Three Entrées with 3 Sides | 25.75 per Person |



### **Bread Option** (One Option Included)

- Baked Dinner Rolls with Butter & Margarine
- Fresh Baked Biscuits with Honey Butter
- Sweet Cornbread Slices
- Garlic Breadsticks

### **Service Options**

#### **Delivery Service: 40.00 to Start** (Priced by Distance)

Our staff will deliver to your location, set up on tables provided on-site and leave everything to you.

#### **Attendant Service: 800.00 to Start**

(Final Amount Based on Guest Count)

Our staff will set up your menu items on tables provided on-site, will maintain those items throughout the set serving period and will clean up the buffet at the conclusion of the serving period. Up to two hours of service time is included with the initial charge as well as chafing dishes and tablecovers for the buffet tables.

#### **Additional Staff Time: 25.00 per Attendant/Hour**

If an extended serving time is requested or needed, additional staff time may be added to your event total.

#### **Dining Room Service: 10.00 per Guest**

Along with the Attendant Fee services, our staff will also clear guest tables and generally maintain the dining room for up to four total hours of serving time.

#### **China Service: 30.00 per Guest**

Provides a china dinner plate, salad plate, rolled linen napkin with knife, fork & spoon. Includes the Dining Room Service Package

*(Cake, appetizer & dessert plates can be quoted as needed)*

*Menu Includes Disposable Plates,  
Napkins, Serving Spoons, Plastic Ware,  
Tablecloths for Buffet Tables, Salt/Pepper Packets*

### **Side Dish Selections**

#### **Vegetables**

- Buttered Corn
- Glazed Carrots
- Collard Greens with Ham or Turkey
- Roasted Brussels Sprouts with Bacon
- Steamed Peas
- Seasonal Sautéed Vegetables
- Broccoli with Butter or Cheese
- Riced Cauliflower
- Medley of Steamed Broccoli, Cauliflower and Carrots
- Green Beans With Ham or Turkey & Onion
- Buttered Green Beans
- Green Bean Casserole
- Half Ear Corn (Seasonal — 2.25 per person)
- Fresh Asparagus (Seasonal — 2.75 per person)

#### **Pasta, Rice & Potatoes**

- Macaroni and Cheese
- Mostaccioli Marinara
- Buttered Egg Noodles
- Chive Buttered Bow Tie Pasta
- Cornbread Dressing
- Rice Pilaf or Wild Rice
- Au Gratin Potatoes
- Scalloped Potatoes
- Parsley Buttered Red Skin Potatoes
- Regular or Garlic Mashed Potatoes
- Bacon & Cheddar Mashed Potatoes
- Sweet Potato Casserole
- Roasted Sweet Potatoes
- Baked Potato with Butter, Chives & Sour Cream  
(Add Cheddar Cheese & Bacon 1.75)

#### **Cold Sides & Salads**

- Creamy Cole Slaw
- Fresh Cut Fruit Salad
- Caesar Salad with Croutons, Parmesan Cheese & Served with Caesar Dressing
- Tossed Green Salad with Cucumbers, Tomatoes, Peppers & Served with Assorted Dressings
- Spinach with Diced Red Onion, Bacon Crumbles, Sliced Egg & Served with Poppy Seed Dressing

*Add an Additional Side Dish for 2.00 per person*