

Raffel's Catering

Main Office Located at 10160 Reading Road, Evendale, Ohio, 45241

Dinner Buffet

Traditional Entrées

Beef & Pork

Raffel's Signature Slow Roasted Top Round of Beef, Sliced with Gravy or au Jus

Sliced Baked Ham with a Brown Sugar Maple Glaze

Roasted Pork Loin in an Apple Raisin Sauce

Chicken & Turkey

Hand-breaded & Stuffed Chicken Breast:
Broccoli & Cheddar – Ham & Swiss

Tender Hand-Breaded Chicken Parmesan with Mozzarella

Boneless Grilled Chicken Breast with Either a Fresh Orange Glaze or a Tequila Lime Sauce

Baked Chicken Breast with Choice of Sauce:
Fresh Rosemary – Royale – Pesto Cream – Marsala Wine with Portabella Mushrooms

Raffel's Traditional Roasted Turkey Breast in Gravy with Cornbread Dressing

Country Fried Chicken (2 Pieces per Person)

Pasta & Seafood

Raffel's Signature Homemade Lasagna: *(Only Two Additional Sides Included)*
Seasoned Beef – Italian Three Cheese – Roasted Vegetable

Baked Tilapia Filet in a Lemon Caper Cream Sauce

Roasted Cod Loin with Crab Topping on a Bed of Rice au Gratin

Vegan & Vegetarian

Grilled Portabella Mushrooms with Bleu Cheese Crumbles or Spicy Vegetable Chutney

Couscous Stuffed Bell Peppers with Shredded Smoked Gouda or Roasted Vegetables

Ricotta Stuffed Eggplant Parmesan with Italian Herbs

Parmesan Crusted Spaghetti Squash

Roasted Vegetable Strata with Spaghetti Squash

Combination Packages

Pick One Entrée with 3 Sides	16.75 per Person
Pick Two Entrées with 3 Sides	20.50 per Person
Pick Three Entrées with 3 Sides	24.25 per Person

Menus Include Disposable Plates, Napkins, Serving Spoons, Silver-like Plastic Ware, Tablecloths for Buffet Tables, Salt/Pepper Packets



Please call our office today 513.563.9996 to schedule your event with us!

Go to www.raffelscatering.com for further details

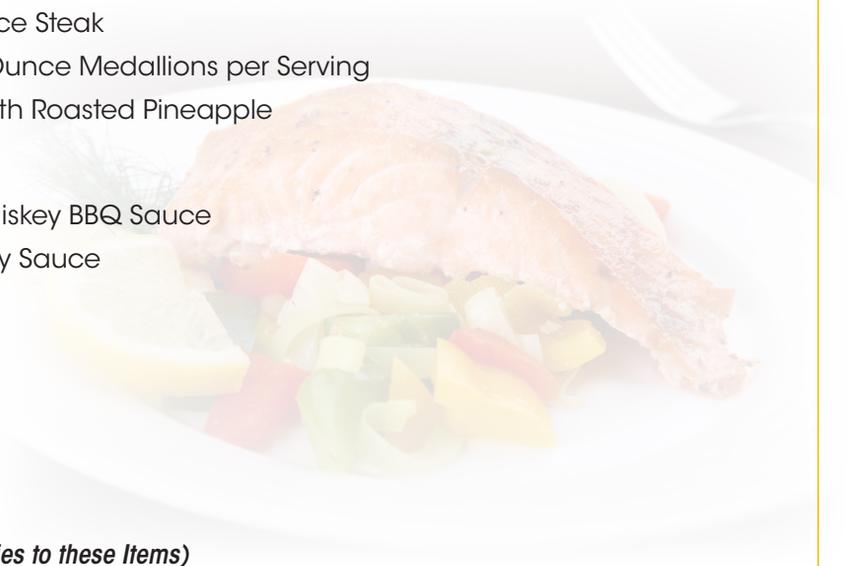
Delivery & Other Fees Will Be Quoted As Necessary • Prices Are Subject To Change Without Notice

2023

Premier Entrées

Beef & Pork

Raffel's Signature Slow Roasted Prime Rib of Beef au Jus with Horseradish Cream Sauce
Grilled Filet Mignon Medallions, Served as Two 4 Ounce Pieces per Serving
Grilled New York Strip Steak, Served as an 8 Ounce Steak
Grilled Teriyaki Pork Tenderloin, Served as Two 3 Ounce Medallions per Serving
Bacon Wrapped Butterflied Pork Chop Stuffed with Roasted Pineapple



Chicken

Smoked Quartered Chicken with a Jameson Whiskey BBQ Sauce
Roasted Quartered Chicken with Fresh Rosemary Sauce

Seafood

Cajun Grilled Tuna with Tequila Lime Butter
Baked Salmon with Lemon Caper Cream Sauce
Jumbo Shrimp Scampi

Carved

(275.00 Carver Fee along with quoted Attendant Fee applies to these Items)

Smoked Turkey Breast
Honey & Pineapple Glazed Ham
Top Round of Beef au Jus with Horseradish Cream
Beef Tenderloin au Jus with Horseradish Cream
Roasted Prime Rib au Jus with Horseradish Cream

Combination Packages

Pick One Premier Entrée with 3 Sides	26.75 per Person
Pick Two Premier Entrées with 3 Sides	32.75 per Person
Pick Three Premier Entrées with 3 Sides	42.50 per Person

Menus Include Upgraded Plates, Napkins, Serving Spoons, Silver-like Plastic Ware, Tablecloths for Buffet Tables, Salt/Pepper Packets

Side Dish Selections

Vegetables

Buttered Corn — Glazed Carrots — Green Beans and Corn — Collard Greens with Ham or Turkey

Brussels Sprouts with Bacon — Steamed Peas — Seasonal Sautéed Vegetables

Broccoli with Butter or Cheese — Medley of Steamed Broccoli, Cauliflower and Carrots

Green Beans With Ham or Turkey & Onion — Buttered Green Beans — Green Bean Casserole

Half Ear Corn (Seasonal — 1.75 per person) — Fresh Asparagus (Seasonal — 1.75 per person)

Pasta, Rice & Potatoes

Macaroni and Cheese — Mostaccioli Marinara — Buttered Egg Noodles — Chive Buttered Bow Tie

Penne Parmesan — Cornbread Dressing — Seasoned Couscous — Rice Pilaf — Wild Rice

Au Gratin Potatoes — Scalloped Potatoes — Parsley Buttered Potatoes

Regular, Red Skin or Garlic Mashed Potatoes — Bacon & Cheddar Mashed Potatoes

Sweet Potato Casserole — Baked Potato with Butter, Chives & Sour Cream (Add Cheese & Bacon 1.50)

Cold Sides & Salads

Mayo or Mustard Potato Salad — Loaded Potato Salad — Macaroni Salad

Creamy Cole Slaw — Fresh Cut Fruit Salad — Ranch, Vinaigrette or Greek Pasta 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

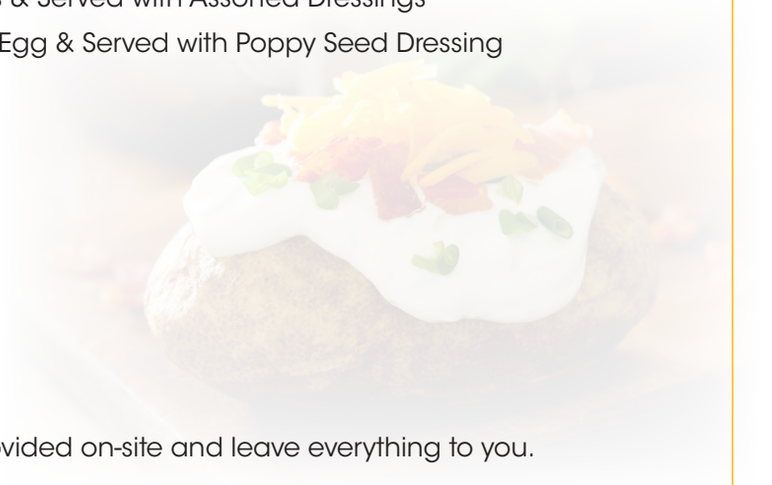
Bread Option (One Option Included with Meal)

Baked Dinner Rolls with Butter & Margarine

Fresh Baked Biscuits with Honey Butter

Sweet Cornbread Slices

Garlic Breadsticks



Service Options

Delivery Service: 30.00 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: 600.00 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 Hour per Attendant

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

Dining Room Service: 7.99 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: 24.99 per Guest

(Includes the Dining Room Services) Provides a china dinner plate, linen rolled napkin with knife, fork & spoon.
(Cake, appetizer & dessert plates will be included as needed)



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