



Refined American Cuisine

**Full Service Catering Brochure
On & Off Premise**

**“The Time to be Happy is Now,
The Place to be Happy is Here”**

**Anniversaries
Weddings
Corporate Events
Holidays
Rehearsal Dinners
Formals
Retirements
Togo Trays**

**Graduations
Birthdays
Bar / Bat Mitzvahs
Communions
Confirmations
Bridal & Baby Showers
Home Catering
Breakfast Meetings**

Main Menu items are freshly made to-order on site.

Menu changes and/or substitutions within reason are always welcome.

No worries about food Allergies, we can accommodate you &/or your guest(s).

If you don't see what you were looking for, Just Ask, we may be able to accommodate you.

**Huntington Location:
400 New York Ave.
Huntington Village, NY 11743
Tel: 631-271-7600 e-mail: info@fhrileys.com
web: fhrileys.com / F.H. Riley's Facebook**

*Thank you for Considering “Team Riley’s” for your next Catering Affair.
“Riley’s” offers a variety of in-house &/or off-premise options for your Special Event.
Please contact our Catering Manager with any questions &/or for further details.*

F.H. Riley’s is dedicated to bringing you a unique culinary experience. We offer over thirty years of culinary experience in the hospitality field and we know what it takes to get the job done to your satisfaction. Whether your function is here, at home or office you can count on us to accommodate you with all your catering needs. Just relax, rest easy and leave the party planning to us.

F.H. Riley’s main dining room will accommodate up to 40-55 people comfortably with a quiet elegant atmosphere. Our dining room is ideal for small and private functions which offers easy access to the bar area. Depending on your function, the dining room is available for brunch, lunch and dinner, Monday thru Sunday, open til' close.

Please Note: Certain nights of the week or weekend may require increases with pricing & the minimum adult requirement; Friday and Saturday nights are not available for Private Events.

F.H. Riley’s catering menus have been carefully designed by our Culinary Team to reflect a true “Continental Theme” offering a little something for everyone. We promise to provide to you and your guests the freshest products made available to us. All main menu items are freshly made on sight & presented to your guests by our friendly & professional staff members. Whenever necessary, we are happy to fill any and all special dietary and/or reasonable menu requests you and your guests may have. Because “Team Riley’s” prepares all menu items on site; you don’t have to worry about food allergies, we can accommodate you & your guests personal needs. If you don’t see what you are looking for amongst our menu options, just ask, we may be able to accommodate you.

The bar area offers a comfortable social atmosphere for you and your guests to enjoy. The dining room along with the bar area is ideal for cocktail parties of many sizes and may allow room for live entertainment (if approved by management and size of your function). Our full wine menu offers varieties from throughout our region as well as other wines from around the world. We also offer many fine draught & btl. beers, premium liquors and cordials along with a popular Martini Menu.

F.H. Riley’s is your complete source for entertaining anniversaries, birthdays, weddings, rehearsal dinners, formal dinners, showers, corporate affairs, seminars, cocktail parties and much more.

We are also pleased to offer full service catered affairs by our professional and courteous staff at your home or office. We are dedicated to creating a party plan & menu to satisfy you and your guests. If we can be of any assistance, please feel free to contact myself or our Catering Manager for further details.

*Sincerely,
Brett Hughes Chef/Owner*

Catering Guidelines

For your function to run smoothly and hassle free, we ask that you become familiar with the following guidelines

Private Room Rental (entire restaurant) requires a 40-55 adult minimum:

Certain days & nights may not be available or may require more of an Adult Minimum

We ask that you guarantee the number of guests for your function 14 days in advance. Should the number of guests increase during the day of your event, you will be charged accordingly. In case the agreed amount of guests fails to make it to your event & "Riley's" was not notified 72 hours in advance, you will be charged for the original amount guaranteed in the signed contract. In order to provide to you and your guests the freshest products made available to us; your menu selections need to be finalized at least 72 hours prior to your scheduled event.

Payment

Pricing for In-House Catering may be subject to change based on the time, availability, guest count & day of your function. A \$200 deposit, signed copy of "Catering Guidelines" & signed contract holds the pricing & reservation for your private or non-private event. Depending on certain circumstances, deposits may be nonrefundable. An additional 7% Delivery Charge based on the total pricing amount will be applied to all delivered catered items. Equipment rental fees & deposits are required for all loaned equipment &/or utensils. All final payments are to be made by credit card &/or cash only: Sorry, no checks unless approved by Management in advance. Prices are subject to change prior to a deposit and signed contract.

Taxes, Gratuities & Room Charge

All catering prices, in-house or off premise, are subject to NYS. sales tax & possibly a gratuity charge. All pricing for in-house private catered events, not including cocktail parties, are based on 3 hours. Any in-house private catered events running over 3 hours or scheduled to be over 3 hours will be subject to an additional room charge of \$365.00 per hour. All in-house private events contracted to be under 40 Adults (if approved by management) will require an additional \$100.00 service charge & possible price increase prior to signing of contract.

Parking

The Surrounding area has numerous Municipal Parking Lots and street parking. Please advise your guests to plan on extra time to park since there is not a private lot available. Should your function require (if applicable) valet parking, we ask you deal with the numerous companies on Long Island directly.

Beverage and Consumption

"Riley's" and its staff are the only licensed authority to sell and serve alcoholic beverages on the premises. Liquor will not be permitted to be brought into the restaurant by any out side parties. All Liquor Packages do not include "Shots". All "Shots" ordered during your event will be at full price and added to your final statement or require "cash and carry". Arrangements for allowing your guests to consume "cocktails up", "on the rocks", "cordials" & "martinis" must be made in advance and are subject to additional pricing per item consumed or an additional charge associated with the Beverage Plan you choose. Beverage Plan pricing is based on Standard Mixed Drinks, Wines by the Glass, 16oz Draft Beers &/or Bottled Beers.

Special Arrangements

"Riley's" will gladly help provide your event with any special requests you may have. Any additional expenses for flowers, balloons, decorations, entertainment, food, etc. provided by "Riley's" will be added to your final statement. All reasonable menu substitutions &/or changes are welcome but must be made in advance & may require an additional charge. We apologize but confetti, sand art, finger paint, glue, cotton candy and all items similar to such said are not permitted during in-house catered events. All Children Entertainment must be approved by management prior to the start of you catered in-house event. All in-house catered events are based on 3 hours. Any additional time required must be planned in advance, approved by management and may be subject to additional room charge & service charge (please read above). Please Note: Additional time may not be available due to the date & timing of your event.

Off-premise Catering & Deliveries

An additional 7% Delivery Charge based on the total pricing amount will be applied to all delivered catered items. Bartenders & Wait Staff members are available for off-premise catered events for \$30 per hour plus gratuity for a minimum of 3 hours. Delivery charges will be applied to all delivered items. Equipment rental fee/deposit required for all loaned equipment, serving utensils & chafing dishes: sternos are an additional charge @ \$1.50 per. Quality plastic flatware, plates & 2 fold paper dinner napkins are available at \$2.50 per guest.

Customer's Name: _____

Date of event &/or delivery: _____

Please Review, Sign & Date **X** _____

Off-Premise Buffet Package

Ideal for Your Home or Office

Available Monday Thru Sunday 11am to Close

\$23 Per Guest

15 Adult Minimum

\$100 delivery, set-up & break down charge will be applied to the final bill

Certain Entrees & Appetizers will be subject to price increase per person

Off- Premise Buffet Includes the Following

Choice of 2 from our Signature Salad Selections

Choice of 1 Poultry Entrée

Choice of 1 Meat or Seafood Entrée

Choice of 1 Pasta or Risotto Entrée

Choice of 2 Starch &/or Vegetable

Fresh Baked Bread, Butter & Hummus

Equipment Provided

Serving Platters

2 Lg Glass Salad Bowls

3 Fancy Stainless “Entrée” Chafing Racks

2 Fancy Stainless Round “Sides” Chafing Racks

5 Sternos (\$1.50 per over 5)

Stainless Serving Utensils

Enhance Your Party By Adding

Quality plastic flatware, plates, cups & 2 fold paper dinner napkins @ \$2.50 per guest

Upgrade to China, Glassware, Silverware and Linen Napkins @ \$3.50 per guest

Bartenders & Wait Staff members are available for off-premise catered events for \$30 per hour plus 20% gratuity for a minimum of 3 hours (paid directly to staff members)

Add Appetizer(s) starting at \$1 per guest

Additional Entrée(s) starting at \$4 per guest

Stationary Party Platters

Coffee Service

Fresh Fruit Display

Occasion Cake

Assorted Gourmet Cookies

Assorted Mini Pastries

Continental Breakfast Buffet Package

Available Monday Thru Friday 5am to 11am

\$24 Per Guest

20 Adult Minimum / 50 Adult Max

Children 5-10 yrs. 1/2 Price

Children under 5 yrs. dine for free

Breakfast Includes the Following

Individual Cereal Boxes

Assorted Mini Quiches

Assorted Mini Bagels

Mini Croissants

Choice of Assorted Mini Danishes or Muffins

Mini Vegetable Quiches

Sliced Zucchini Bread

Fresh Fruit Display

Cream Cheese

Marmalades & Jams

Coffee, Tea, Milk

Freshly Squeezed Fruit Juice

Enhance Your Party By Adding:

“Endless”: Mimosa's, Bloody Mary's for \$5 per guest

Add Nova Scotia Lox or Poached Salmon for \$4 per guest

Add Scrambled Eggs for \$1 per guest

Add French Toast, Pancakes or Stuffed Fruit Crepes for \$3 per guest

Brunch Buffet Package

Available Monday Thru Sunday 6am up to 4pm

\$31 Per Guest

40 Adult Minimum / 50 Adult Max

Children 5-10 yrs. 1/2 Price

Children under 5 yrs. dine for free

Brunch Includes the Following

Choice of 2 from our Signature Salad Selections

Fresh Scrambled Eggs

Egg Substitute available upon request

Choice of: Assorted Mini Bagels or Mini Croissants

Mini Vegetable Quiches

Choice of: Assorted Mini Danishes or Mini Muffins

Choice of: Pasta or Risotto Entrée

Choice of: Poultry Entrée

Choice of 1: French Toast, Pancakes or Stuffed Fruit Crepes

Choice of: Crisp Bacon or Breakfast Sausage

House-made Home Fries

Fresh Fruit Display

Syrup, Cream Cheese & Jams

Coffee, Tea, Soda & Fruit Juice

Enhance Your Party By Adding:

“Endless”: Mimosa's, Bloody Mary's or Champagne Punch for \$5 per guest

Lox or Poached Salmon for \$4 per guest

Made to order Omelets for \$3 per guest (not an omelet station)

Additional appetizer (s) starting at \$1 per guest

Additional entrée (s) starting at \$4 per guest

Stationary Party Platters (page 13)

Beverage Packages

Cocktail Hour

Week Day Luncheon Buffet Package

Available Monday Thru Friday 11am to 4pm

\$28 Per Guest

40 Adult Minimum / 50 Adult Max

Children 5-10 yrs. 1/2 Price

Children under 5 yrs. dine for free

Luncheon Includes the Following

Choice of 2 from our Signature Salad Selections

Smoked White Fish Salad or Fresh Grilled Tuna Salad

Waldorf Chicken Salad

Choice of Soup:

(Sweet Potato Bisque, Roasted Tomato, Lemon Chicken)

Assorted Cheese & Cracker Display

Grilled/Roasted Vegetable Platter

Mini Vegetable Quiches

Gourmet Sandwiches & Wraps (Choice of 3)

Fresh Fruit Display

Enhance Your Party By Adding:

“Endless”: Mimosa's, Bloody Mary's or Champagne Punch for \$5 per guest

Chicken, Salmon, Shrimp, or Skirt Steak to your Salads for \$4 per guest

Add Nova Scotia Lox or Poached Salmon for \$4 per guest

Additional appetizer(s) starting at \$1 per guest

Additional entrée(s) starting at \$4 per guest

Stationary Party Platters (page 13)

Beverage Package

Cocktail Hour

Week-Day Sit Down Luncheon Packages

Available Monday Thru Friday 11am to 4pm

15 Adult Minimum / 55 Adult Max
40 Adult Minimum for a Private Event

Children 5-10 yrs. 1/2 Price

Children under 5 yrs. old dine for free

Luncheon Packages Include the Following

Fresh Baked Breads, Hummus & Butter

Choice of Vegetable & Starch

Coffee, Tea, Soda & Juice

Appetizer Choices Served Family Style or Butler Style with Private Event

Package "A" 5 Course \$37

Appetizer: Choice of 3 from our Hors D' Oeuvres

Salad: Choice of 2 from our Signature Salad Selections

Pasta or Risotto: Choice of 1 from our Pasta or Risotto Entrees

Entrée: Choice of 4 from our:

Poultry, Seafood, Pork, Beef, Veal or Lamb Entrees

Dessert: Fresh Fruit & Gourmet Cookies, Mini Pastries or Occasion Cake

Package "B" 4 Course \$31

Appetizer: Choice of 3 from our Hors D' Oeuvres

Salad: Choice of 2 from our Signature Salad Selections

Entrée: Choice of 3 from our:

Pasta, Risotto, Poultry, Seafood or Beef Entrees

Dessert: Fresh Fruit & Gourmet Cookies, Mini Pastries or Occasion Cake

Package "C" 3 Course \$27

Salad: Choice of 2 from our Signature Salad Selections

Entrée: Choice of 3 from our:

Pasta, Risotto, Poultry, Beef or Seafood Entrees

Dessert: Fresh Fruit or Occasion Cake

Certain Meat & Seafood Entrees & Appetizers will subject Sit Down Packages to price increase

Enhance Your Party By Adding:

Substitute Choice of 2 Soups for Appetizers n/c

Additional appetizer(s) starting at \$1 per guest

Additional entrée(s) starting at \$4 per guest

Stationary Party Platters (page 13)

Beverage Package

Cocktail Hour

4 Course Buffet Package

Available Monday Thru Thursday 11am to Close
Thursday, Friday, Saturday & Sunday Daytime Only
 Prices Subject to Change Based on Time & Day of the Week

\$35 Per Guest

40 Adult Minimum / 55 Adult Max

Children 5-10 yrs. 1/2 Price

Children under 5 yrs. old dine for free

Buffet Includes the Following

Choice of 5 total Hot & Cold Hors d' Oeuvres

Choice of 2 from our Signature Salad Selections

Choice of Poultry Entrée

* Choice of: Meat or Seafood Entrée

Choice of: Pasta or Risotto Entrée

Choice of 2: Starch &/or Vegetable

Fresh Fruit Display

Fresh Baked Bread, Butter & Hummus

Soda, Coffee, Tea & Fruit Juice

Certain Meat, Pasta & Seafood Entrees & Appetizers
 will subject Buffet Package to a price increase

Enhance Your Party By Adding:

Additional appetizer(s) starting at \$1 per guest

Additional entrée(s) starting at \$4 per guest

Stationary Party Platters (page 13)

Beverage Package

Cocktail Hour

Gourmet Cookies

Mini Pastries

Occasion Cake

Formal Sit Down Packages

Available Monday Thru Thursday 11am to Close
Thursday, Friday, Saturday & Sunday Daytime Only

15 Adult Minimum / 60 Adult Max

40 Adult Minimum for Private Events

Prices Subject to Change Based on Time & Day of the Week

Children 5-10 yrs. 1/2 Price

Children under 5 yrs. old dine for free

Sit Down Packages Include the Following

Fresh Baked Bread, Hummus & Butter

Choice of Vegetable & Starch

Coffee, Tea , Soda & Juice

Appetizer Choices Served Family Style or Butler Style with Private Event

Package "A" 5 Course \$41

Appetizer: Choice of 4 from our Hors D' Oeuvres

Salad: Choice of 2 from our Signature Salad Selections

Pasta or Risotto: Choice of 1 from our Pasta or Risotto Entrees

Entrée: Choice of 4 from our:

Poultry, Seafood, Pork, Beef, Veal or Lamb Entrees

Dessert: Fresh Fruit & Gourmet Cookies, Mini Pastries or Occasion Cake

Package "B" 4 Course \$37

Appetizer: Choice of 3 from our Hors D' Oeuvres

Salad: Choice of 2 from our Signature Salad Selections

Entrée: Choice of 3 from our:

Pasta, Risotto, Poultry, Seafood or Beef Entrees

Dessert: Fresh Fruit & Gourmet Cookies, Mini Pastries or Occasion Cake

Package "C" 3 Course \$33

Salad: Choice of 2 from our Signature Salad Selections

Entrée: Choice of 3 from our:

Pasta, Risotto, Poultry, Beef or Seafood Entrees

Dessert: Fresh Fruit or Occasion Cake

Certain Meat & Seafood Entrees & Appetizers will subject Sit Down Packages to price increase

Enhance Your Party By Adding:

Substitute Choice of 2 Soups for Appetizers n/c

Additional appetizer(s) starting at \$1 per guest

Additional entrée(s) starting at \$4 per guest

Stationary Party Platters (page 13)

Beverage Package

Cocktail Hour

Beverage Information

3 Hour BEVERAGE PACKAGES

(Shots Are Not Included)

Beer- Wine Package

All Tap & Btl. Beer with House Pouring Wine

With Party Package \$16 Per Guest

Without Party Package \$19 Per Guest

After 3 hours there will be a Room Rental Charge per hour

House Package

All Tap & Btl. Beer, House Pouring Wine,

Popular Liquor: Stoli - Tanqueray - Bacardi - Dewars—Jack

With Party Package \$22 Per Guest

Without Party Package \$25 Per Guest

House: Martinis, Rocks, Cordials \$2 upcharge per guest with House Package

After 3 hours there will be a Room Rental Charge per hour

Premium Package

All Tap & Btl. Beer, House Wine,

Premium Liquor: JW Red - Bacardi- Bombay - Grey Goose—Patron

With Party Package \$25 Per Guest

Without Party Package \$29 Per Guest

Premium: Martinis, Rocks, Cordials \$2 upcharge per guest with Premium Package

After 3 hours there will be a Room Rental Charge per hour

COCKTAIL PARTIES

(Shots Are Not Included)

One-Hour Cocktail Party \$21 Per Guest

House Beverage Package from Above

Choice of 4 From Our Hot & Cold Hors D' Oeuvres

Two-Hour Cocktail Party \$25 Per Guest

House Beverage Package from Above

Choice of 6 From Our Hot & Cold Hors D' Oeuvres

Three-Hour Cocktail Party \$30 Per Guest

House Beverage Package

Choice of 8 From Our Hot & Cold Hors D' Oeuvres

** Martinis, Rocks & Cordial Pours: add \$2 upcharge per guest with House Package Liquor

*Enhance Your Cocktail Party and
Upgrade Cocktail Party to a Premium Liquor Package at \$4 per guest*

Certain Meat & Seafood Appetizers will subject Cocktail Parties to price increase

Finger Foods, Appetizers & Hors d' Oeuvres

Half Tray Serves 8-12 People approx. 4 doz pcs-Full Tray Serves 15-20 People approx. 8 doz pcs

Take Out

Selections

	<u>Vegetarian Style:</u> Reasonable menu substitutions may be honored upon request
45/90	Vegetable Potstickers: Scallion Soy Dipping Sauce
45/90	Vegetable Quesadillas: Pico de' Gallo, Sour Cream
40/80	Eggplant Crisps: Japanese Eggplant Rounds, Panko, Fresh Mozzarella, Sun-dried Tomato
40/80	Mushroom Caps Florentine: Creamy Spinach, Cheese, Bread Crumbs
40/80	Stuffed Mushroom Caps: Wild Mushrooms, Herbs, Breadcrumbs, Lemon Baste
40/80	Potato Pancakes: Apple Onion Chutney, Crème Fraiche Garnish
40/80	Sweet Potato Fritters: Corn Flake Crust, Hint of Ginger, Maple & Wild Flower Honey
40/80	Golden Raviolis: Herb Panko Crusted, Diablo Pomodoro Dip
40/80	Vegetable Quiches: Cheddar with Broccoli Florets, Baby Spinach with Swiss or Tomato Basil Leaf
45/90	Crispy Mozzarella Paninis: Pesto & Tomato Filled, Panko Crusted, Filetto di Pomodoro Dipping Sauce
45/90	3 Cheese Spinach & Artichoke Filo Cups: Pico de' Gallo & Sour Cream Garnish
50/95	Thin Crust Pizza Wedges: Margherita, Vegetable, Mushroom Béchamel or Queso Blanco
45/90	Mini Potato Skins: Fingerling Halves filled with Bacon, Chives, Sharp Cheddar, Crème Fraiche
40/80	Fontina Risotto Balls: Filetto di' Pomodoro Dipping Sauce
40/80	Cheese Quesadillas: Pico de' Gallo, Chipotle Aioli
	<u>Chicken:</u> Reasonable menu substitutions may be honored upon request
55/110	Almond Crusted Chicken: (bamboo skewers) Tempura Battered, Raspberry Glaze
50/100	Grilled Chicken Sate': (bamboo skewers) Sesame Crust, Thai Peanut Sauce Dip
55/110	Coconut Chicken Sate': (bamboo skewers) Beer Battered, Pineapple Chutney Dip
50/100	Asian Chicken Dumplings: (pan seared) Sesame Hoison Dipping Sauce
55/110	Chicken Quesadilla: Cheese, Peppers, Scallions, Pico de' Gallo, Chipotle Aioli
40/80	Crispy Chicken Fingers: Honey Dijon or Hickory BBQ Dip
50/100	Buffalo Chicken Spring Rolls: (crispy) Salsa Picante & Blue Cheese Dip
60/120	Chicken Wings: (jumbo 36 pc & 72 pc) Classic Hot, Medium, Mild, BBQ or Teriyaki Basted
	<u>Seafood:</u> Reasonable menu substitutions may be honored upon request
60/120	Coconut Crusted Shrimp Sate': Orange Ginger Marmalade Dip
60/120	* Grilled Shrimp Ceviche Sate': Grape Tomato, Citrus Mojo Marinade
70/140	* Mediterranean Shrimp Sate': Feta Stuffed, Prosciutto Wrapped, Sherry Balsamic Reduction
80/160	* Bacon Wrapped Scallops: Toothpick, Lemon Chive Butter Baste
75/150	Classic Lump Crab Cakes: Roasted Corn Salsa, Lemon Herb Aioli
Market	* Little Neck Clams: Baked, Oreganata, or Casino
60/120	Crab Stuffed Mushroom Cap: Jack Cheese, Breadcrumbs, Lemon Baste
75/150	* Crispy Lobster & Shrimp Spring Rolls: Wasabi Soy Ginger Dipping Sauce
50/100	Crispy Calamari: Diavolo or Tempura Battered w- Szechwan Soy
45/90	Shrimp Ceviche: (Toasted TortillaCup) Avocado, Pico de Gallo, Mojo Marinade
60/120	* Seafood Fritters: Shrimp, Scallops, Chopped Clams: Jalapeno Pepper Dipping Jam
55/110	Rock Shrimp Quesadilla: Cheese, Vegetables, Pico de' Gallo, Chipotle Aioli
	<u>Meat:</u> Reasonable menu substitutions may be honored upon request
40/80	Pigs n' Blanket: Honey Creole Mustard Dipping Sauce
40/80	Meatballs: (bite size) Texas BBQ, Sweet & Sour or Swedish
60/120	Grilled Skirt Steak Sate': Sweet Thai Chile Baste
60/120	Marinated Beef Sate': Grilled with Lemon Garlic Marinade, Tzatziki Dipping Sauce
3.00 per bone	* Baby Lamb Chop: (Frenched) Rosemary Scented, Mint Marmalade Dipping Sauce
60/120	* Cocktail Baby Back Ribs: (Frenched) Tangy Chipolte BBQ Baste
2.00 each	* Pulled Pork Sliders: Grilled Brioche, Southern BBQ Baste, Vinegar Slaw
2.00 each	* Beef Sliders: "The Works" Let, Tom & Pickle, Cheese & Pancetta
2.00 each	* Reuben Sliders: Rye, Swiss, Vinegar Slaw, 1000 Island or Spicy Mustard Dip
2.00 each	* Meatball Hero Sliders: Garlic Slider Bun, Marinara Sauce, Fresh Mozzarella

* Signifies item not included with In-House Menu Package pricing, additional charge may apply

Finger Foods, Appetizers & Hors d' Oeuvres

Half Tray Serves 8-12 People approx. 4 doz pcs-Full Tray Serves 15-20 People approx. 8 doz pcs

Take Out

45/90
45/90
40/80
50/100
40/80
Market
35/70
40/80
60/120
35/70
35/70
50/100
25/50
50/100
50/100

Continued Selections

Cold Items: Reasonable menu substitutions may be honored upon request

Caprese Crostini: Tomato, Fresh Mozzarella, Basil Pesto
Grilled Vegetable Kabob: Smoked Gouda, Balsamic Sherry Glaze
Endive Cup: Dried Fig, Goat Cheese, Toasted Pecan, Port Glaze
Almond Crusted Goat Cheese: Asparagus Tip, Raspberry Balsamic Glaze
Single Bite "Crudite": Vegetable Cream Cheese w: Carrot, Celery, Pepper & Cucumber slices
***Tuna Tartare:** Filo Cup, Ruffled Potato Crisp Garnish, Avocado, Soy Mizo Glaze
Eggplant & Olive Tapenade: Herb Grilled Pita Toast Point
Prosciutto Wrapped Melon
***Shrimp Gazpacho Cucumber Cup**
Vegetarian Chick Pea Hummus: Toasted Pita Point or Garlic Toasted Crostini
Filled Cherry Tomato Cups: White Bean Hummus
Beef Tenderloin Canapé: (rare) Herb Goat Cheese Spread, Baby Arugula, Balsamic Drizzle
Chilled Mussels on 1/2 Shell: Virgin Mary Cocktail Sauce
Lox Cucumber Roll: Dill Herb Cream Cheese
Guacamole Corn Tortilla Cup: Pico de' Gallo Garnish

Stationary Appetizer Platters

Small 10-12 Medium 15-20 Large 25-30

***Three Cheese Spinach Dip in Bread Bowl**

Tri-Color Tortilla Chips, Toasted Bread Cubes, Grilled Pita
 Medium \$50 per Bread Bowl

***Grilled/Roasted Vegetable Display**

Small \$40 * Medium \$50 * Large \$75

***Garden Vegetable Crudit **

House made Peppercorn Ranch or Creamy Blue Cheese Dip
 Small \$40 * Medium \$55 * Large \$75

***Seasonal Fruit Display**

Small \$45 * Medium \$60 * Large \$80

***Fresh Mozzarella & Tomato**

Crostini, Basil, Balsamic Glaze, EVOO
 Small \$40 * Medium \$55 * Large \$75

***Gourmet Cheese Platter**

Fresh Fruit Garnish, Assorted Crackers
 Small \$45 * Medium \$60 * Large \$80

***Cold Antipasto Platter**

Assortment of Italian Meats, Cheeses, Pickled Veggies & Grilled Bread Slices
 Small \$55 * Medium \$70 * Large \$90

***Lg Shrimp Cocktail Platter \$1.50 per pc**

Virgin Mary Cocktail Sauce, Citrus Garnish

***Cold Seafood Marinated Salad**

Shrimp, Scallops, Squid, Citrus Vinaigrette, Celery, Onion, Fresh Herbs
 \$ Market per lb

* Signifies item not included with In-House Menu Package pricing, additional charge may apply

Main Entree Selections

Half Tray Serves 8-12 People-Full Tray Serves 15-20 People

Take Out

45/85
45/85
45/85
45/85
45/85
45/85
50/95
55/105
55/105
55/105
40/75
45/85
50/95
50/95
40/75
70/125
70/125
70/125
40/75

55/105
55/105
55/105
55/105
45/90
55/105
55/105
55/105
55/105
55/105
55/105
55/105
55/105
55/105
market

70/120
market
market
65/100
65/100
market
market
market
65/110
65/110
65/110
market
65/100
60/100
65/110
65/110

Entree Selections

Pasta & Risottos: Reasonable menu substitutions may be honored upon request

Vodka Sauce: Choice of Penne or Rigatoni, Prosciutto, Shallots, Pecorino Romano
Tortellini: Sauce Filetto di Pomodoro, Basil, Fresh Mozzarella
Primavera: Choice of Pasta, Cream, Filetto di Pomodoro or Garlic & Oil
Fusilli: Broccoli Florets, Milanese Portobellos, Tomatoes, Mozzarella, Scampi
Spaghetti & Meatballs: Sauce Filetto di' Pomodoro, Basil, Pecorino Romano
Fettuccine Carbonara: Tomato Cream, Shallots, Prosciutto, Fresh Peas, Parmesan
***Rigatoni Bolognese:** Veal, Sirloin & Pork, Tomato Cream, Ricotta, Basil, Tomato
Linguini Clam Sauce: Traditional Red or White Clam Sauce, Fresh Herbs
Angel Hair: Grill Chicken, Tomatoes, Arugula, Fresh Mozzarella, Lemon Chardonnay Scampi
***Cavateli:** Grilled Chicken, Sweet Italian Sausage, Spinach, Tomatoes, Garlic & Oil
Rigatoni: Portobello, Spinach, Gorgonzola, Thyme Merlot Cream Sauce
Penne Mac & Cheese: 5 Cheese Blend, Smoked Bacon, Tomatoes, Bread Crumbs
Stuffed Shells: Ricotta Herb Filling, Sauce Filetto di Pomodoro, Fresh Mozzarella, Basil
***Baked Lasagna:** Cheese Blanco, Vegetable or Meat Ragù
Bowtie Pasta: Broccoli, Roast Peppers, Sundried Tom, Feta, Pine Nuts, Lemon Scampi
***Linguini Seafood:** Clams, Shrimp, Squid, Mussels, Diavolo, Scampi or Marinara
***Risotto Lobster & Shrimp:** Thyme Cream Sauce, Shaved Pecorino Romano, Diced Tomato
***Risotto de' Paella:** Shrimp, Clams, Mussels, Squid, Chorizo, Vegetables, Saffron Tomato Broth
Risotto w- Wild Mushrooms: Truffle Oil, Shaved Pecorino Romano, Cream

Poultry: Reasonable menu substitutions may be honored upon request

Chicken: Francaise, Marsala, Piccata or Parmesan
Chicken Pears & Brie: Pinot Noir Black Cherry Reduction, Sage , Shallots
Chicken Cordon Bleu: Panko Crusted and Stuffed, Prosciutto, Gruyere Cheese, Sauce Béchamel
Chicken Scampi: Tomatoes, Pine Nuts, Fresh Mozzarella, Arugula, Lemon Scampi
Grilled or Blackened Chicken: Frenched Airline Breast, Tomatoes, Herb Citrus Butter Baste
Chicken Sorrentino: Layered Eggplant, Prosciutto, Tomato, Fontina Cheese, Marsala Demi
Chicken Scarpiello: Vinegar Peppers, Italian Sausage, Roasted Potato, Rosemary, Sherry Wine Jus
Chicken Florentine: Panko Crusted and Stuffed, Spinach & Cheese, Panko Crust, Sauce Bordelaise
Chicken Gorgonzola: Blackened Portobello Mushroom, Baby Spinach, Merlot Thyme Demi
Chicken Asiago Panko Crusted: Artichokes, Tomatoes, Escarole, White Beans, Scampi
Chicken Fresco: Milanese Breast, Baby Arugula, Tomato Slice, Fresh Mozzarella, Balsamic Glaze
Chicken Rollatini: Roasted Peppers, Prosciutto, Fontina Cheese, Panko Crust, Lemon Scampi
***Seared Duck Breast:** Walnut Wild Rice Stuffing, Pinot Noir Reduction

Seafood: Reasonable menu substitutions may be honored upon request

***Shrimp:** Scampi, Oreganata or Francaise
***Lobster Tails:** (4 oz) Grilled w- Lemon Butter Baste, Oreganata or Francaise
Sole: Francaise, Oreganata or Amandine
Sushi Rice Crusted Salmon: Cashews, Citrus Orange Ginger Glaze, Baby Bokchoy
Herb Crusted Salmon: Balsamic Herb Stone Mustard Glaze, Arugula Garnish
***Stuffed Grouper Au-gratin:** Lump Crab Meat, Sauce Bechamel
Sesame Crusted Tuna: Shanghai Chile Lime BBQ Glaze, Baby Bok Choy Garnish
Swordfish Steak Provencale: Tomatoes, Olives, Capers, Lemon EVOO
Blackened Basa Filet: Lobster Sage Corn Sauce, Roasted Tomato Chutney
Salmon Napoleon: Brie, Almonds, Grilled Portobello, Arugula, Raspberry Glaze
Gumbo: Dark Roux, Seafood, Poultry, Grilled Andouille, Braised Veg, Okra
Potato en Croute Sea Bass: Vegetable Tomato Bouillon
Horseradish Sweet Potato Crusted Salmon: Sundried Tomato Remoulade
Stuffed Tilapia Florentine: Spinach & Cheese Filled, Sauce Shrimp Béchamel
Teriyaki Mahi-Mahi Filet: Vegetable Stir Fry Garnish
Simply Grilled: Salmon, Corvina, Swordfish, or Basa w- Lemon Saffron Baste

* Signifies item not included with In-House Menu Package pricing, additional charge may apply

Main Entree Selections

Half Tray Serves 8-12 People-Full Tray Serves 15-20 People

Take Out

market
55/105
70/130
market
market
60/120
70/130
market
market
55/105
60/120
50/100
market
60/120
55/105
65/125
55/105
market
65/125
market
market

50/95
50/95
50/95
50/95
35/70

Continued Entree Selections

Beef, Pork, Lamb: Reasonable menu substitutions may be honored upon request

- * **Slow Roasted Prime Rib:** Thyme Au-Jus *5lb minimum*
- Pork Tenderloin:** Sliced with Honey Bourbon BBQ Glaze
- Sliced Marinated Skirt Steak:** Cranberry Horseradish BBQ
- * **Sirloin Steaks:** (5oz) Pancetta Gorgonzola Crusted, Sauce Bordelaise
- * **Roasted Filet Mignon Loin:** Béarnaise or Wild Mushroom Demi *5lb minimum*
- Meat Loaf:** (Veal, Pork, Sirloin) Gruyere Capped, Chile Basting Sauce, Crispy Onion Garnish
- Grilled Sliced Skirt Steak:** Teriyaki Scallion Bourbon Baste
- * **Rack o' Lamb:** Hazelnut Crust, Blueberry Port Reduction
- * **Rack o' Lamb:** Dijon Herb Crust, Rosemary Red Wine Reduction
- Sweet Italian Sausage:** Peppers & Onions, Beef Jus
- Corned Beef of Brisket:** Cabbage, Spiced Bass Ale Broth
- Shepard's Pie:** Lamb, Beef, Vegetables, Potato Crust, Rosemary Scented Gravy
- * **Osso Bucco:** Braised Lamb Shanks, Rich Rosemary Scented Tomato Au-jus
- BBQ Beef Brisket:** (first cut) BBQ Chile Sauce Baste
- * **Baby Back Ribs:** Slow Cooked 12+ Hours, Hickory BBQ Basted
- Hanger Steak:** BBQ Szechwan Horseradish Glaze
- Pork Tenderloin Medallions:** Grilled Apples, White Port Hard Cider Glaze
- * **NY Strip Steaks:** (6oz) Grilled, Herb Compound Butter, Peppercorn Demi
- Charred Skirt Steak:** Gorgonzola Brown Butter, Crispy Onion Fritz
- * **Filet Mignon Steaks:** (6oz) Pan Seared: Bacon Wrapped, Gorgonzola Brown Butter or Herb Stout Butter
- * **Pork Chop:** (stuffed) Prosciutto, Roasted Pepper, Fontina Cheese, Portobello Madeira Demi Glace

Vegetarian Style Entrees: Reasonable menu substitutions may be honored upon request

- Eggplant Rolatini:** Herbed Ricotta Cheese Filling, Filetto di' Pomodoro, Fresh Mozzarella
- Eggplant Parmesan:** Breaded Medallions, Roma Tomatoes, Filetto di' Pomodoro, Fresh Mozzarella
- Vegetable Napoleon:** Grilled & Roasted, Fontina Cheese, Baby Arugula, Sherry Balsamic Glaze
- Stuffed Portobello Cap:** Leaf Spinach, Roasted Peppers, Sun-dried Tomatoes, Feta, Balsamic Glaze
- Vegetable Risotto:** Pecorino Romano, Light Cream

Many of our Pasta and Salad Entrees are also considered "Vegetarian Friendly"
Reasonable menu changes & substitutions are always welcome to accommodate your needs

* *Signifies item not included with In-House Menu Package pricing, additional charge may apply*

F.H. Riley's catering menus have been carefully designed by our Culinary Team to reflect a true "Continental Theme" offering a little something for everyone. We promise to provide to you and your guests the freshest products made available to us. Whenever necessary, we are happy to fill any and all special dietary and/or reasonable menu requests you and your guests may have. Because "Team Riley's" prepares all main menu items on sight; you don't have to worry about food allergies, we can accommodate you & your guests personal needs. If you don't see what you are looking for amongst our menu options, just ask, we may be able to accommodate you.

Reasonable menu changes & substitutions are always welcome.

Signature Salads

Half Tray Serves approx. 8-12 People & Full Tray Serves approx. 15-20 People

Reasonable menu substitutions may be honored upon request

Asian Crunch Salad ... \$40 / \$70

Romaine, Spinach, Cabbage, Edamame, Crispy Wonton Strips, Toasted Almonds
Florida Oranges, Cucumber, Shaved Carrots, Citrus Sesame Soy Dressing

Riley's Chopped Cobb ... \$40 / \$70

Mixed Greens, Diced Tomato, Cucumber, Red Onion, Egg, Apple Smoked Bacon
Cheddar, Crumbled Blue Cheese, Choice of House Made Dressing

Grecian Salad ... \$40 / \$70

Mixed Greens, Fire Roasted Peppers, Feta, Sun-Dried Tomatoes,
Kalamata Olives, Cucumber, Red Onion, Balsamic Basil Vinaigrette

Californian Crunch ... \$40 / \$70

Mixed Greens, Crisp Romaine, Golden Raisins, Toasted Pecans, Goat Cheese,
Shaved Apples/Pears, Endive Points, Peppercorn Cream & Light Raspberry Vinaigrette

Autumn Harvest ... \$40 / \$70

Mixed Greens, Pinot Poached Pears, Crunchy Walnuts, Dried Cranberries
Roasted Beets, Crumbled Blue, Sweet Potato Croutons, Toasted Cider Vinaigrette

Baby Arugula & Berries ... \$40 / \$70

Toasted Pecans, Roma Tomatoes, Red Onions, Asparagus Points,
Crumbled Goat Cheese, Blueberries, Strawberries, Light Raspberry Vinaigrette

Baja Salad ... \$40 / \$70

Mixed Greens, Romaine, Black Beans, Roasted Corn, Crispy Tortilla Strips
Salsa Cruda, Red Onion, Cheddar & Jack Cheese, Tomato Cilantro Vinaigrette

Grilled Veggie Salad ... \$45 / \$75

Crisp Romaine, Grilled Zucchini, Asparagus, Eggplant, Sweet Corn, Roasted Peppers
Sun-dried Tomatoes, Crumbled Goat Cheese, Choice of House made Dressing

Chopped Iceberg Wedge ... \$40 / \$70

Roma Tomatoes, Apple Smoked Bacon, Red Onion,
Crumbled Blue Cheese, Balsamic Basil Vinaigrette

Traditional Caesar ... \$30 / \$55

Roma Tomatoes, Toasted Croutons, Pecorino Romano, House Made Dressing

Garden House Salad ... \$30 / \$55

Tomatoes, Cucumbers, Red Onion, Shredded Carrots, Toasted Croutons, Choice of House Made Dressing

***** Add To Any Salad: Grilled or Blackened *****

Chicken \$20 7 breasts / Shrimp \$1.50 per / Salmon \$30 8 pcs 6oz ea / * Skirt Steak \$30 2lbs

Sides

Half Tray \$35 Full Tray \$70

Tomato Saffron Rice	Garden Cole Slaw
Jasmine Pilaf	String Bean Amandine
Vegetable Fried Rice	Stir Fried Vegetables
Steamed Seasonal Vegetables	Vegetable Pearl Couscous
Parmesan Roasted Potatoes	Vegetable or Cheese Risotto
Baked Potatoes	Potato Croquettes
Roasted Cauliflower	Sautéed Spinach
Maple Grilled Sweet Potatoes	Sautéed Broccoli Rabe
Garlic or Plain Mashed Potatoes	Grilled Portobello Mushrooms
Grilled Polenta Cakes	Cold Bowtie Pasta Salad
Creamy Cheese Polenta	Red Bliss Potato Salad
Crispy Tabasco Onion Rings	Home-Fried Potatoes
Buttermilk Onion Rings	Sautéed Mushrooms & Onions
Zucchini Sticks	Potato Pancakes
Potato Gratin	Hand Cut French Fries
Sweet Potato Fries	Grilled Asparagus add \$5 & \$10

Signature Desserts

- Brownie 3" squares ... \$3 each
 Gourmet Cookies ... \$ per lb
 Plain Cheese Cake ... \$35
 Oreo Cheese Cake ... \$40
 White Chocolate Bread Pudding 3" squares ... \$3 each
 Individual Key Lime Mousse Cake ... \$6 each
 Chocolate Mousse Pie ... \$40
 Seasonal Fruit Cobbler ... \$35 1/2 tray \$65 full tray
 Assorted Mini Italian Pastries ... \$ per lb up-charge for in-house Catering
 Occasion Cake ... \$ per size
 Cinnamon Apple Crisp ... \$ 35 1/2 tray / \$65 full tray
 Tiramisu ... \$40 1/2 tray / \$70 full tray
 Rugula Cookies ... \$ per lb
 Fresh Fruit ... \$ seasonal pricing

Stationary Wrap Platters

- Small \$60 serves 8-12 choice of 6 Wraps
 Large \$110 serves 15-20 choice of 12 Wraps
Virginia Ham: Gruyere Cheese, Honey Mustard
Grilled Salmon: Arugula, Tomato, Goat Cheese Spread
Rock Shrimp Salad: Celery, Onion, Herbs, Spices
Honey Baked Chicken: Bacon, Avocado, Herb Aioli
Chunky Egg Salad: Celery, Onion, Curry Powder
Toasted Almond Chicken Salad: Celery, Onions, Lemon Aioli
Grilled Skirt: Caramelized Onions, Mushrooms, Malt Aioli
Fresh Grilled Tuna Salad: Avocado Ranch
Roasted Turkey: Brie, Cranberry Chutney
Grilled Chicken Club: Lettuce, Tomato Bacon
BLT: Apple Smoked Bacon, Herb Aioli
Grilled Vegetable: Fresh Mozzarella, Balsamic Glaze
Prosciutto: Fontina Cheese, Roasted Peppers, Arugula, Balsamic Glaze
Italian Cured Meats: Provolone, Shredded Lettuce, Tomato
Blackened Chicken Caesar

Roasted Meats/Fish

- Prices are for Whole Meats & Fishes
Roasted Filet Mignon \$ market per lb
 Béarnaise Sauce or Wild Mushroom Demi
Cold Poached Salmon \$ market per lb
 Lemon Dill Horseradish
Orange Honey Glazed Spiral Ham \$ market per lb
Cider Marmalade Glazed Pork Loin \$ market per lb
Slow Roasted Prime Rib \$ market per lb
 Thyme Au-Jus or Gorgonzola Brown Butter
Roasted Turkey Breast \$ market per lb
 Orange Cranberry Chutney
Sesame Seared Loin of Tuna \$ market per lb
 "Sushi" Style, Shanghai Chile Lime BBQ Glaze or Pomegranate Chile Chutney