

Ralph's

Dear Bride & Groom-to-be,

Congratulations on your engagement! You are beginning an exciting journey together, and it all begins with a magical celebration! Your reception should be all you've dreamed of — right down to the most delicious meal imaginable.

Ralph's Catering is a fully licensed, owner-operated catering service, which specializes in custom wedding menus. The meal is designed by you, with the guidance of a professional and experienced team. Ralph's Catering offers a variety of bar options, along with professional bartenders and servers.

Offering a variety of china patterns and linens, Ralph's Catering will ensure that all aspects of your dining experience are as you always envisioned them.

Ralph's Catering's will prepare your meal right on-site, ensuring that your guests enjoy delicious, fresh and hot food that will exceed your expectations.

We welcome the opportunity to meet with you and your families as you prepare for a wedding celebration that will create memories for a lifetime. We hope to be part of your very special day.

Best Wishes!

Ralph DeFusco & the Ralph's Catering team

Ralph's

Appetizers

ASSORTED GRILLED PIZZAS
ASSORTED BRUSCHETTA
CAPRESE SKEWERS
STUFFED MUSHROOMS WITH A SEAFOOD OR SAUSAGE STUFFING
TOASTED RAVIOLI
SPRING ROLLS WITH DIPPING SAUCE
MINI CRAB CAKES
MINI MUSHROOM RISOTTO BALLS
COCKTAIL FRANKS IN A BLANKET
PANKO CRUSTED CHICKEN TENDERS WITH ASSORTED DIPPING SAUCES
MAC & CHEESE SHOOTERS
EGGPLANT CROSTINI WITH GORGONZOLA OR SHREDDED PARMESAN

Specialty Appetizers

ADD \$2.50 PER PERSON PER APPETIZER

SCALLOPS WRAPPED IN BACON WITH A BALSAMIC GLAZE
THINLY SLICED FILET OF BEEF CROSTINI WITH CREAMY HORSERADISH SAUCE
ASPARAGUS WRAPPED WITH PROSCIUTTO
SHRIMP WRAPPED WITH PROSCIUTTO OR BACON
CLAMS CASINO
TERIYAKI BEEF TENDERLOIN SKEWERS
SESAME CRUSTED SHRIMP
SESAME CRUSTED SALMON
SHRIMP COCKTAIL SHOOTERS

Ralph's

Salad Offerings

HOUSE TOSSED SALAD

ROMAINE AND ICEBERG LETTUCES WITH TOMATOES, CUCUMBERS AND OLIVES
WITH OUR HOUSE-MADE BALSAMIC VINAIGRETTE DRESSING

MIXED GREENS SALAD

MIXED FIELD GREENS WITH TOMATOES, CUCUMBERS AND OLIVES
WITH OUR HOUSE-MADE BALSAMIC VINAIGRETTE DRESSING

CAESAR SALAD

CRISP ROMAINE WITH CROUTONS AND SHAVED PARMESAN
TOSSED IN A CREAMY CAESAR DRESSING

*MIXED GREENS SPECIALTY SALAD

MIXED FIELD GREENS WITH CRAISINS, WALNUTS AND GORGONZOLA
WITH OUR HOUSE-MADE BALSAMIC VINAIGRETTE DRESSING

*THE WEDGE

CRISP WEDGE OF ICEBERG LETTUCE TOPPED WITH DICED TOMATOES AND BACON
TOPPED WITH A CREAMY BLEU CHEESE DRESSING

*CAPRESE SALAD

SLICED TOMATOES AND FRESH MOZZARELLA AND BASIL ON A BED OF MIXED GREENS
WITH OUR HOUSE-MADE BALSAMIC VINAIGRETTE DRESSING

*RALPH'S AUTUMN SALAD

BABY SPINACH WITH CRAISINS, GOAT CHEESE AND YOUR CHOICE OF FRESH PEARS OR APPLES
WITH OUR HOUSE-MADE BALSAMIC VINAIGRETTE DRESSING

**CLASSIC ANTIPASTO SALAD

PROSCIUTTO, SALAMI, CAPPICOLA, PEPPERONCINI, ROASTED PEPPERS AND SHARP PROVOLONE
OVER MIXED GREENS WITH OUR HOUSE-MADE BALSAMIC VINAIGRETTE DRESSING

*ADD \$1.50 PER PERSON

**ADD \$2.50 PER PERSON

Ralph's

Entrée Accompaniments

OVEN ROASTED RED BLISS POTATOES

RED BLISS MASHED POTATOES

MASHED SWEET POTATOES

OVEN ROASTED SWEET POTATOES

RICE PILAF

WILD GRAIN RICE

POLENTA

Pasta

PENNE | RIGATONI | FARFALLE | SHELLS | CAVATELLI | CHEESE TORTELLINI

Specialty Pasta

ADD \$1.75 PER PERSON

CHEESE RAVIOLI | STUFFED SHELLS | MANICOTTI

Pasta Sauce

MARINARA | MEAT | PINK VODKA | ALFREDO | PESTO | CREAMY PESTO

Vegetables

GRILLED SEASONAL VEGETABLES

FRESH STRING BEANS

STRING BEANS ALMONDINE

GLAZED CARROTS

BROCCOLI WITH LEMON AND GARLIC

PEAS AND MUSHROOMS

Specialty Vegetables

ADD \$1.50 PER PERSON

GRILLED ASPARAGUS

SAUTÉED BROCCOLI RABE

Ralph's

— Option 1 —

Dinner Buffet

ARTISANAL CHEESE, FRESH FRUIT AND JAMS SERVED WITH CRACKERS AND BREAD

TWO HOT PASSED APPETIZERS*

**ADDITIONAL APPETIZERS MAY BE ADDED.*

CHAMPAGNE TOAST

SALAD – PLATED AND SERVED INDIVIDUALLY WITH ROLLS AND BUTTER

Buffet Includes...

MEAT STATION

SELECT TWO (UP TO 100 GUESTS) SELECT THREE (OVER 100 GUESTS)

OVEN ROASTED TURKEY SERVED WITH GRAVY AND CRANBERRY SAUCE

MAPLE GLAZED BAKED HAM WITH PINEAPPLE

STUFFED PORK FLORENTINE WITH SPINACH, PROSCIUTTO AND MOZZARELLA STUFFING

OVEN ROASTED PRIME RIB OF BEEF AU JUS

ROAST BEEF SERVED WITH BROWN GRAVY

ENTREE ACCOMPANIMENTS

SELECT FOUR (UP TO 100 GUESTS) SELECT FIVE (OVER 100 GUESTS)

ALSO INCLUDED

CHOICE OF STARCH AND CHOICE OF VEGETABLE

COFFEE (TEA UPON REQUEST)

Ralph's

— Option 2 —

Sit-Down Dinner

ARTISANAL CHEESE, FRESH FRUIT AND JAMS SERVED WITH CRACKERS AND BREAD

TWO HOT PASSED APPETIZERS*

*ADDITIONAL APPETIZERS MAY BE ADDED.

CHAMPAGNE TOAST

SALAD—SELECT ONE

PASTA—SELECT ONE

Entrée Selections

SELECT TWO

BONELESS STUFFED BREAST OF CHICKEN

WITH CHOICE OF STUFFING (APPLE BREAD, WILD RICE, RABE, PROSCIUTTO DI PARMA AND MOZZARELLA OR CORDON BLEU)

CHICKEN MARSALA

BONELESS BREAST OF CHICKEN IN A MARSALA WINE AND MUSHROOM SAUCE

CHICKEN PICATTA

BONELESS BREAST OF CHICKEN IN A LIGHT LEMON, WINE AND CAPER SAUCE

CHICKEN CAPRI

BONELESS CHICKEN BREAST TOPPED WITH ARTICHOKE HEARTS, ROASTED RED PEPPERS AND MUSHROOMS
IN A LIGHT GARLIC, WINE AND BUTTER REDUCTION

CHICKEN FRANCAISE

BONELESS BREAST OF CHICKEN EGG BATTERED IN A LIGHT LEMON AND WINE REDUCTION

CHICKEN PARMIGIANA

LIGHTLY BREADED BREAST OF CHICKEN IN A HOUSE-MADE TOMATO SAUCE AND TOPPED WITH MOZZARELLA CHEESE

STUFFED VEAL ROLLATINI

STUFFED WITH GROUND SAUSAGE, MASCAPONE CHEESE AND SPINACH TOPPED WITH A LIGHT MARINARA SAUCE

VEAL PARMIGIANA

THINLY SLICED VEAL IN A HOUSE-MADE TOMATO SAUCE AND TOPPED WITH MOZZARELLA CHEESE

BONELESS PORK LOIN CHOP

TOPPED WITH A SWEET AND SAVORY APPLE CHUTNEY

BAKED SCROD

TOPPED WITH CRAB MEAT AND RITZ CRACKER CRUMBLE

ALL ENTRÉES ARE SERVED WITH CHOICE OF POTATO AND VEGETABLE.

COFFEE (TEA UPON REQUEST)

Ralph's

— Option 3 —

Special Sit-Down Dinner

ARTISANAL CHEESE, FRESH FRUIT AND JAMS SERVED WITH CRACKERS AND BREAD

THREE HOT PASSED APPETIZERS*

*ADDITIONAL APPETIZERS MAY BE ADDED.

CHAMPAGNE TOAST

SALAD—SELECT ONE

PASTA—SELECT ONE

Entrée Selections

SELECT TWO

CHICKEN SALTIMBOCCA

CHICKEN BREAST TOPPED WITH PROSCIUTTO DI PARMA, MOZZARELLA CHEESE AND SLICED PORTOBELLO MUSHROOMS IN A LIGHT MARSALA REDUCTION

(4) BAKED STUFFED SHRIMP

FRESH JUMBO SHRIMP WITH A CRABMEAT AND RITZ CRACKER STUFFING

BAKED STUFFED SCROD

SHRIMP, SCALLOPS, CRABMEAT WITH A LIGHTLY SEASONED RITZ CRACKER TOPPING

SURF & TURF

TWO BAKED STUFFED SHRIMP ACCOMPANIED BY AN 8 OZ. SIRLOIN STEAK

12 OZ. GRILLED SIRLOIN STEAK

12 OZ. ROASTED PRIME RIB AU JUS

ALL ENTRÉES ARE SERVED WITH CHOICE OF POTATO AND VEGETABLE

COFFEE (TEA UPON REQUEST)

Ralph's

— Option 4 —

Elite Sit-Down Dinner

ARTISANAL CHEESE, FRESH FRUIT AND JAMS SERVED WITH CRACKERS AND BREAD

FOUR HOT PASSED APPETIZERS*

*ADDITIONAL APPETIZERS MAY BE ADDED.

CHAMPAGNE TOAST

SALAD—SELECT ONE

PASTA—SELECT ONE

Entrée Selections

SELECT TWO

FILET MIGNON

ACCOMPANIED BY A CREAMY BÉARNAISE SAUCE

BAKED STUFFED SHRIMP

FRESH JUMBO SHRIMP WITH A CRABMEAT AND RITZ CRACKER STUFFING

TWO BAKED STUFFED SHRIMP WITH FILET MIGNON

CAJUN SWORDFISH

TOPPED WITH FRESH MANGO SALSA

PANKO CRUSTED SALMON

DRIZZLED WITH HONEY MUSTARD

BONELESS PORK CHOP

STUFFED WITH BROCCOLI RABE AND GLAZED WITH A BALSAMIC REDUCTION

PORK TENDERLOIN

STUFFED WITH PROSCIUTTO DI PARMA, SPINACH AND MOZZARELLA CHEESE

BRAISED SHORT RIB

TOPPED WITH A TOMATO RAGU

14 OZ. GRILLED SIRLOIN

COMPLIMENTED BY A GORGONZOLA CREAM SAUCE

ALL ENTRÉES ARE SERVED WITH CHOICE OF POTATO AND VEGETABLE.

COFFEE (TEA UPON REQUEST)

Ralph's

— Bar Options —

1. Full Open Bar

TOP-SHELF PREMIUM ALCOHOL, BEER, WINE, SOFT DRINKS, JUICE AND BOTTLED WATER

2. Limited Open Bar

BEER, WINE, SOFT DRINKS, JUICE AND BOTTLED WATER

3. Non-Alcoholic Open Bar

SOFT DRINKS, JUICE AND BOTTLED WATER

4. Specialty Beverages

RED OR WHITE SANGRIA, MARGARITAS AND SPICED APPLE CIDER

Wine Service

WINE BY THE BOTTLE MAY BE OFFERED TO YOUR GUESTS AND SERVED BY OUR STAFF DURING DINNER.

ALL PACKAGES INCLUDE MIXERS, FRUIT, GLASSWARE AND ICE.

PRICES DO NOT INCLUDE 8% TAX AND A 20% GRATUITY.

Ralph's