

# **CABERNET SAUVIGNON MENU #1**

## **LIGHT HORS D'OEURES**

Fresh Fruit Platter  
Prosciutto Wrapped Melon (passed)  
Hot Stuffed Mushrooms

## **DINNER**

Fresh Berry Salad with Caramelized Walnuts, Sliced, Red Onion, Crumbled  
Blue Cheese and Raspberry Vinaigrette  
Pesto Tortellini Salad  
Blanched Asparagus Vinaigrette  
Buttered Baby Carrots  
Grilled Onion, Pepper and Mushroom Display with Balsamic and Roasted  
Garlic  
Vegetarian Spinach Lasagna Alfredo  
Roasted Rosemary red Potatoes  
Ravioli Marinara - Sautéed on Site  
Chicken with Sun Dried Tomato Sauce

## **CARVING STATION**

Prime Rib with Aus Jus  
Sausage Stuffed Pork Loin  
With Orange glaze  
Fresh Rolls and Whipped Butter

## **THE ZINFANDEL MENU #2**

### **LIGHT HORSD'OEURES**

Spicy Chicken Drumettes  
Sweet and Sour Meatballs  
Anti-Pasta Platter

### **DINNER**

Garden Salad with Three Dressings  
Pasta Salad  
Fresh Fruit  
Grilled Seasonal Vegetables  
Rayna's Deviled Eggs

Baked Potatoes with Assorted Toppings  
House Made Baked Beans

Country B-B-Q Pork Ribs  
Tangy B-B-Q Chicken  
Tri-Tip with Horseradish and Carver

Rolls and Butter

## **THE CHIANTI MENU #3**

### **LIGHT HORS D'OEUVRES**

Italian Torte  
Meatballs in Creamy White Wine and Dill Sauce  
Anit-Pasta platter

### **DINNER**

Italian Green Salad  
Tomato and Fresh Mozzarella Salad  
Pasta Salad  
Grilled Vegetable Medley Display with Pesto Dipping Sauce  
Asparagus Mushroom Pasta Alfredo  
Rich Meat sauce Rigatoni  
Angel Hair Pasta with Olive oil, Kamalatta Olives, Fresh Tomatoes and Basil  
Fresh rolls and Garlic Bread

## **THE MERLOT MENU #4**

### **LIGHT HORS D'OEUVRES**

Italian Torte with roasted Peppers and Pesto  
Honey Sesame Drumettes  
Artichoke Leaves with Garlic Cream cheese  
Topped with Bay Shrimp

### **DINNER**

Poached Apple Walnut salad with Champagne Vinaigrette  
Tomatoes, Cucumber and Feta Salad

Anti-Pasta Tray

Fresh Fruit Display

Buttery Yukon Gold Mashed Potatoes

Sautéed Green Beans with Diced Onion and Carrots

Vegetarian Pasta with Rich Marinara

### **CARVING STATION**

Red Wine Marinated Tri-Tip Roast  
Mustard Glazed Ham  
Rolls and Butter

## **THE PINOT NOIR MENU #5**

### **LIGHT HORS D'OEUVRES**

Italian Turnovers  
Cucumber Cups with Crab Cocktail  
Hot Stuffed Mushrooms

### **DINNER**

Grilled Chicken Caesar Salad

Cherry Tomato Mozzarella Salad

Fresh Fruit Display with Raspberry Yogurt Dip

Choice of Garlic Mashed Potatoes or Rice Pilaf

Assorted Roasted Vegetable Platter

Tortellini Sautéed On-Site with Both Marinara and Alfredo Sauce

### **CARVING STATION**

**(Your choice of two)**

Marinated Tri Tip with Horseradish  
Turkey with Cranberry  
Ham with Sweet Mustard  
Fresh Rolls with Butter

## **PINOT GRIGIO MENU #6**

### **LIGHT HORS D'OEURES**

Italian torte  
Meatballs  
Anti pasta display

### **DINNER**

Mixed green salad  
Caesar salad  
Bow tie pasta salad  
Roasted vegetable display  
Choice of roasted red potatoes or  
Garlic mashed potatoes  
Penne pasta marinara

### **Choice of an Italian chicken dishes:**

1. Chicken Parmesan stuffed with mozzarella cheese
2. Pesto chicken with red pepper sauce

3. Chicken Marsala Stuffed with rice and Jack cheese topped with mushroom Marsala

## **THE VALPOLICELLA MENU #7**

### **LIGHT HORS D'OEUVRES**

Extravagant Anti-Pasta Table  
Includes Marinated Mushroom, Pepperonchini, Carpachio, Roasted Garlic Cloves, Assorted Stuffed Olives, Cured Italian Meats, Roasted Sweet Bell Peppers and All Imported Cheese Selection

### **DINNER**

European Greens topped with Thinly Sliced Red Onions, Sweet Bell Peppers, Crumbled Blue Cheese, and Fresh Berries  
Oil and Vinegar on the Side

Tortellini Salad with Cherry Tomatoes, Pesto Dressing and Pine Nuts  
Roasted Vegetable Display with Olive Oil, Balsamic Vinegar and Garlic

Fried Polenta Rounds with Melted Parmesan

Three Mushroom Risotto with Asparagus

Cheese Ravioli Marinara

Chicken Saltimbocca

### **CARVING STATION**

Prime Rib with Au Jus and Horseradish

Pork Loin Stuffed with Italian Sausage and Orange Sauce

## **NAPA PICNIC MENU #8**

### **LIGHT HORS D'OEUVRES**

Assorted Cheese Platter

Bruschetta

Baby New Potatoes with Bacon, Topped with Green Onion

### **MAIN BUFFET**

Tossed Green Salad with All the Trimmings

Two Dressings on the Side

Greek Salad

Fresh seasonal salad

Vegetable Platter with pesto Dip

Rayna's Signature Deviled Eggs

Fresh Deli Sliced Ham, Roasted Turkey, Dry Salami and Roast Beef

Sweet Chicken Salad

Tuna Salad and Egg Salad

Variety of Sliced Cheese and Assortment of Breads

Mayonnaise, Mustard, Pepperoncini, Tomatoes and Bell Peppers

## **THE SURFS UP MENU #9**

### **Light Hors D'oeuvres**

Sweet and Sour Meatballs  
Fresh Fruit Display with Pina Colada Dip  
Caribbean Chicken Wings

### **Menus Come With the Following:**

Tropical Salad Tossed with Maui Onion and raspberry Dressing  
Asian noodle Salad  
Roasted Veggies  
Fruit Ambrosia  
Luau Sweet Potatoes  
Rice Pilaf  
Hawaiian Rolls and Butter

### **Selection #1**

Grilled teriyaki Chicken with Pineapple and Peppers

### **Selection #2**

Grilled Chicken with Fresh Mango Fruit Salsa

### **Selection #3**

Teriyaki Tri-Tip with Carver & One of Our Chicken Dishes Listed Above

### **Selection #4**

Beef and Chicken Kabobs

(Can be grilled on site for events of 150 guests or more)

**ADD ON OPTIONS:**

\* Whole Pit Roasted Pig Available at Market Price A.Q.

\*Sautéed garlic shrimp \$3.25per person

**VEGETARIAN DINNER BUFFEET#10**

**LITE HORS D'EOUVRES**

Anti-pasta Platter

(Includes Seven Different Cheeses and Marinated Pickled Vegetables)

Bruchetta with Crostinis

**Salads**

Italian tossed Green Salad with roasted Garlic Dressing

Angel Hair Pasta Salad

Fresh tomato, Cucumber and Onions with feta and Balsamic Vinaigrette

Fresh Fruit Display with Raspberry Dipping Sauce

**Entrée**

Italian tower (Grilled Breaded Eggplant with Pesto, Marinara and mozzarella)

Lasagna with Sautéed Vegetables in a Marinara Sauce

Tortellini Primavera

Garlic French Bread  
Lemonade and Coffee

**ROSA RETA MEXICAN BUFFET #11**

**LIGHT HORS D'OEUVRES**

Chips and Salsa Bar  
Gourmet Cheese Tray with Crackers

**DINNER**

Mexican Garden Salad with All the Trimmings

Southwest Pasta Salad

Assorted Fruit Platter

Grilled Vegetables with Dipping Sauce

Chicken Enchiladas

Beef Enchiladas

Vegetarian Enchiladas

Homemade Refried Beans

Spanish Rice

Plus Lemonade, Coffee and Iced Tea

**FIESTA MENU #12**

**LIGHT HORS D'OEUVRES**

Chips, Salsa and Guacamole

Spicy Chicken Wings

Black Bean Dip

**DINNER**

Garden Salad with All the Trimmings

Southwestern Pasta Salad

Assorted Fruit Display

Homemade Refried Beans

Spanish Rice

## Cheese Enchiladas

Beef, Chicken Fajitas sautéed on-site with  
Marinated Peppers and Onions,

Flour Tortillas, Sour Cream, Shredded Cheese  
And Three Different Salsas

## **THE CHAMPAGNE STATION MENU #13**

### **LIGHT HORS D'OEUVRES**

Imported Gourmet Cheese Display  
Caviar Tort served with  
Lobster Fondue  
Rumaki  
Crab cakes (passed)

### **GARDE MANGER**

Caesar Salad Fresh Tossed in Front of Your Guests  
Pesto Tortellini salad  
Grilled Peach Salad with European Greens topped with Marinated Red Onions, Sweet  
Bell Peppers, Feta Cheese, and Fresh Blueberries served with champagne Dressing  
Sliced Vine Ripe Tomatoes, Fresh Mozzarella, Basil and Balsamic Vinaigrette  
Jumbo Prawns with 3 different sauces

### **Entrémétier Station**

Roasted Vegetable Display with Assorted Dips  
Marinated Asparagus Vinaigrette  
Baked Creamed Pearl Onions with Bread Crumbs  
Roasted Garlic Mashed Potatoes

Mushroom Gravy, Crumbled Bacon, Sour Cream, Shredded Cheese, Steamed Broccoli,  
Chopped Green Onion, Whipped Butter

### **ENTRÉE STATION**

Chicken Wellington

Salmon filet with Fruit Salsa or Bruchetta caper salsa

Garlic Crusted Prime Rib with Au jus Sauce and Horseradish

Mustard parmesan crust Leg of Lamb serve with a carver

Add Small Chocolate Fountain Station for \$6.00 per person Including Fresh Fruit,  
Marshmallows, Pretzels, Cookies, Cherries and Assorted Toppings

## **THE CHARDONNAY MENU #14**

### **LIGHT HORS D'OEUVRES**

Anti-Pasta (Includes Seven Different Cheeses and Grilled Vegetables)

Cucumber Cups with Shrimp Cocktail

Baked Brie with Crackers

Meatballs in White Wine and Creamy Dill Sauce

### **DINNER**

Caesar Salad

Fresh Fruit Platter

Assorted Roasted Vegetables Platter with Roasted Garlic Aioli

Cheese Broccoli Mashes Potatoes

Marinated Mushrooms

Pasta Primavera Alfredo

Chicken Marsala

**CARVING STATION**

Rosemary Pork Loin with Reduced Orange Sauce

Garlic and Peppered Prime Rib with Auj Jus and Horseradish Sauce

Fresh rolls and Whipped Butter

**Sit Down Dinners #15**

All entrees are served with a salad of choice,  
Butler serves Light Hors d'oeuvres of hot stuffed mushrooms and 2 canapé of choice, sautéed green beans or fresh grilled vegetables, French rolls, Fococia bread, and coffee, lemonade. China, silverware, linens water glasses and wine glasses plus add \$7.75 per person.

**Appetizer**

- \*Family style anti pasta \$2.00 per person
- \* Prawns with cocktail sauce \$5.00 per person
- \*Crab mousse \$4.50 per person

**Salad (Choose one)**

- \*Caesar salad with romaine lettuce, fresh garlic croutons, parmesan cheese and traditional dressing.
- \*Raspberry salad with spring greens, raspberries, caramelized walnuts, blue cheese crumbles, and raspberry cream dressing.
- \*Traditional spinach salad with fresh spinach, tomatoes, eggs, bacon, onions, croutons, and honey mustard dressing.

**Entrees (Choose one)**

- \*Rayna's Surf and Turf** ~ Succulent prawns served with a thick 8oz. Rib Eye Steak  
Market price per person plus gratuity and sales tax.
- \*Filet Mignon** with your choice of stuffed chicken breast ~ a juicy filet accompanied by  
one of our specialty stuffed chicken breast and served with garlic mashed potatoes.  
\$42.95 per person plus gratuity and sales tax.
- \*Prime Rib** ~ generous portion served with baked potatoes with all the fixings and  
horseradish.  
\$39.95 per person plus gratuity and sales tax.
- \*Stuffed Pork Loin** ~ topped with a rosemary glaze and served with roasted potatoes  
and green beans almandine.
- \*Lasagna Pinwheel** ~ Sautéed vegetable and three cheese, wrapped in a lasagna noodles,  
topped with marinara sauce.  
33.95 Per person plus gratuity and sales tax.
- \*Chicken Saltimbocca** ~ boneless chicken breast stuffed and breaded with prosciutto  
and Monterey Jack cheese.  
\$33.95 per person plus gratuity and sales tax.
- \*Italian Towers** ~ marinated and grilled eggplants stacked with roasted red peppers,  
pesto, on a bed of roasted garlic polenta  
\$29.95 per person plus gratuity and sales tax.