

# AMEDEO'S



# Raffa's

WATERFRONT GRILL



## Catering by Raffa Restaurants

These menus have been prepared exclusively for the Humble Civic Center by Raffa Restaurants. Raffa Restaurants operates two restaurants in the Humble area and has catered to businesses and residents since 1985. We are committed to fresh ingredients, high quality, and attentive service. We would like to have the opportunity to be your caterer when you choose the Humble Civic Center as your event venue.

### Luncheon Menus

- The Naples - Lasagna, Meatballs, Antipasto Salad, Bread and Butter 10.
- The Sicilian - Chicken Marsala, Baked Rigatoni, Artichoke Heart Salad, Bread and Butter 12.
- The Milano - Breaded Breast of Chicken stuffed with spinach and mozzarella cheese with marinara sauce, penne Alfredo, Caesar salad, bread and butter 15.
- The Frenchy - Classic Beef Bourguignon with shallots and balsamic mushrooms red wine sauce, with roasted potatoes, mixed vegetables, Caesar salad, bread and butter 15.
- The Mediterraneo - Pan sautéed chicken with olives, capers, sun dried tomato, mushrooms, fresh basil, finished with burre blanc and toasted bread crumbs , penne marinara, mixed vegetables, fancy green salad, bread and butter 14.
- The Rigatoni - Amedeo's famous southwestern rigatoni with tenderloin tips, jalapeno, roasted corn, cilantro, and rosa cream sauce with Caesar salad, bread and butter 16

Desserts and appetizers may  
Be added to any of our menus.  
Please see the a la carte menu.

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## Dinner Menus

- The Milano - Breaded Breast of Chicken stuffed with spinach and mozzarella cheese with marinara sauce, penne Alfredo, Caesar salad, bread and butter 19.
- The Amedeo - Seared tenderloin of prime beef with mushroom demi glace and blackened redfish with petite shrimp and chardonnay cream sauce, roasted new potatoes, julienne vegetable, Mixed greens with garden tomato and gorgonzola, bread and butter 32.
- The Frenchy - Classic Beef Bourguignon with shallots and balsamic mushrooms red wine sauce, with roasted potatoes, mixed vegetables, Caesar salad, bread and butter 20.
- The Prime Rib Dinner - Smoked Prime Rib with au jus, horseradish cream, roasted potatoes, mixed vegetables, fresh mozzarella and tomato with mixed greens, bread and butter 25.
- The Humble Duo - Orange ginger glazed salmon with candied almonds and fresh cilantro, sliced pork loin with marsala mushroom wine sauce, parmesan risotto, mixed vegetables, salad greens with Raffa's sherry brown sugar vinaigrette, bread and butter 28.

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## A LA CARTE

CRAB, BACON, AND CHIVE ARTICHOKE DIP with CRACKERS small 60.00 / large 95.00

ARTICHOKE DIP with CRACKERS small 45.00 / large 65.00

COCKTAIL SIZED ITALIAN MEATBALLS 90.00 PER 100

ROMA TOMATO AND HERB CREAM CHEESE CROSTINI 125.00 PER 100

TOMATO, GARLIC & BASIL BRUSHETTA 1.25 EACH

BAKED BRIE (2.5 lb.) 65.00

SAUSAGE STUFFED MUSHROOMS 100.00 PER 100

SHRIMP COCKTAIL 155.00 PER 160 ( large size )

BAKED LASAGNA

SMALL ( serves 6 ) 50.00

MEDIUM ( serves 8-10 ) 70.00

LARGE ( serves 18-22 ) 130.00

SOUTHWESTERN RIGATONI WITH CHICKEN

SMALL (serves 6) 60.00

MEDIUM (serves 10-12) 95.00

LARGE (serves 15-20) 130.00

MINI BEEF CANNELLONI 150.00 PER 100

MINI SMOKED CHICKEN CANNELLONI 150.00 PER 100

CHICKEN SALAD PUFF PASTRY 110.00 PER 100

HAM SALAD PUFF PASTRY 110.00 PER 100

SEAFOOD SALAD PUFF PASTRY 200.00 PER 100

SMOKED SALMON CANAPES with HERB CREAM CHEESE 115.00 PER 100 ( 100 minimum )

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BELGIAN ENDIVE STUFFED with APPLE WALNUT & CAMBONZOLA -1.75 EACH

FIG & GORGONZOLA PUFF PASTRY -2.00 EACH

ROASTED PORK & SUN DRIED FRUIT CHUTNEY -2.00 EACH

AHI TUNA CANAPE- 2.00 EACH

PECAN CRUSTED CHICKEN CANAPE -1.75 EACH

CRAB CAKES (1oz) -1.50 EACH

RISOTTO BALLS (1.5oz) -1.50 EACH

ENGLISH CUCUMBERS W/ SALMON MOUSSE-1.50 .EACH

WHOLE SMOKED SCOTTISH SALMON with TRADITIONAL CONDIMENTS 40.00 PER POUND

FILET OF BEEF TENDERLOIN with a ROASTED RED PEPPER, CAPER,

and CILANTRO MAYONAISE 40.00 PER POUND

SEASONAL FRUIT TRAY small 60.00 / large 90.00

IMPORTED CHEESE TRAY 15.00 PER POUND

ITALIAN SAUSAGE and PEPPERS 10.00 PER POUND

GRILLED CHICKEN AND PASTA SALAD

SMALL (serves 10-12) 55.00 LARGE (serves 18-22) 70.00

BONELESS BUFFALO CHICKEN STRIPS with GORGONZOLA DRESSING 7lbs 65.00 PER TRAY

BLACKENED CHICKEN STRIPS with ROASTED RED PEPPER DRESSING 7lbs 65.00 PER TRAY

AISIAN SESAME CHICKEN with GARLIC CHILI ORANGE SAUCE 7lbs 60.00 PER TRAY

WILD MUSHROOM and PROVOLONE QUICHE 65.00 PER TRAY

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## DESSERTS

CHOCOLATE DIPPED STRAWBERRIES 1.50 ea (50 MINIMUM)

CARAMEL CHOCOLATE OAT BARS (50 count) 45.00

MINI COCONUT MACAROONS 20.00 PER DOZEN

ZUPPA INGLESE (large) 35.00 / (small) 25.00

BAILY'S CHOCOLATE CHEESECAKE with seasonal berries 45.00

TRI BERRY BREAD PUDDING

SMALL (serves 6-8) 42.50

MEDIUM (serves 8-12) 55.00

LARGE (serves 20-25) 90.00

VANILLA BEAN OR BAILEY'S CHOCOLATE MINI CHEESECAKES 1.50 EA 50 MIN.

MINI KEY LIME TARTS 1.00 EA MINIMUM 50

TRIPLE CHOCOLATE CAKE SM. 50. LG. 70.

Thank you for considering Raffa's to be your caterer.

*Tony Raffa*

Amedeo's Italian Restaurant 22704 Loop 494 Kingwood Texas 77339

Raffa's Waterfront Grill 1660 W.Lake Houston Parkway Kingwood Texas 77339

Prices do not include delivery and service