

# Sample Catering Menus



Arugula with Roasted Beet, Olives, Cucumber & Pecorino  
Sicilian Shrimp with Semolina Gnocchi  
Butterscotch Pudding  
{ \$20 per person }

Roasted Pepper Soup  
Simple Greens with Oranges, Almond & Goat Cheese  
Rigatoni Bolognaise  
Assorted Cookies  
{ \$25 per person }

Romaine with Fennel, Roasted Pepper, Goat Feta & Dill  
Roast Half Chicken with Lemon, Thyme & Natural Jus  
Roasted Garlic Mashed Potatoes  
Steamed Asparagus  
{ \$30 per person }

Chicken Pâté with Balsamic Fig  
Tomato, Basil & Mozzarella Skewers  
Arugula with Roasted Beet, Olives, Cucumber & Pecorino  
Braised Pork Shoulder with Fennel & Olives  
Parmesan Polenta  
Braised Greens  
Polenta Pound Cake  
{ \$35 per person }

Mini Crabcakes (3 oz) with Thyme Aioli  
Lamb Meatballs with Smoked Tomato Sauce  
Tomato, Basil & Mozzarella Skewers  
Bibb Salad with Canned Walnuts, Apples,  
& Blue Cheese Dressing  
Beef Short Ribs with Tomato & Pancetta  
Fontina Scalloped Potatoes  
Sautéed Mushrooms  
Chocolate Cake with Caramel Sauce  
{ \$42 per person }

\*All dinners can add fresh bread for a cost of \$.50 per person, olive oil included.

We also offer brunch and lunch menu items — view our menus online at [www.downvalleyravern.com](http://www.downvalleyravern.com)

Servers and chefs for off-site events not included.  
These menus are sample ideas to help you envision your event,  
please call to customize a unique menu for your event.