



RIEGELSVILLE INN

— *restaurant & pub* —



RIEGELSVILLE INN CATERING

Great food is the centerpiece of a great event; it not only fuels the body, but also the soul. That's why we at the Riegelsville Inn are so passionate about our catering business. We know when choosing a caterer it should be about the food. Riegelsville Inn isn't just catering, *it's restaurant quality catering*. It is our pleasure to bring the same impeccable tasting food to your event that you would find in our restaurant seven days a week.

We also know you'll want to create an event (and a menu) that's uniquely you. We love that idea! Customizing is our specialty and we'll help you craft the perfect menu to accompany your day and delight your guests. Canapés, multi-course plated service, casual buffet-style dining, and dining stations are available. Maybe you want to add a late night snack for your guests, or think five hors d'oeuvre selections would be better than three, not a problem at all. We're happy to make you happy.

Finally, we know options are awesome but at the beginning they can be overwhelming—it helps to have a place to start. In the pages to follow we'll walk you through selecting your menu. You'll find three dinner levels laid out, with canapé and bar offerings. We also touch on kitchen rentals and run the numbers on both 100 and 200 person wedding parties to help you envision what an all-inclusive catering budget looks like.

**If you have any questions at all or want to bounce ideas around, we'd love to hear from you.
Please contact us at catering@riegelsvilleinn.com**



CANAPÉS

Select as many from each group as you would like

- | | |
|----------------------------------|---|
| \$2.00 / pp | Cucumber Cup with Marinated Vegetables, Olive & Goat Cheese |
| | Vegetable Wonton with Sesame Soy Dipping Sauce |
| | Herbed Goat Cheese on Crostini |
| | Spanokopita with Honey Whole Grain Mustard Dipping Sauce |
| \$2.50 / pp | Mushroom Caps stuffed with Blue Cheese, Bacon & Red Onion Marmalade |
| | Grilled Steak Rosettes with Horseradish Cream on Crostini |
| | Foie Gras Mousse with Port Grape on Crostini |
| | Seared Tuna with Couscous Avocado & Soy |
| | Lamb Wonton with Mint Dipping Sauce |
| | Crab and Melon with Celery Root Slaw |
| | Coconut Shrimp with Spicy Peanut Dipping Sauce |
| | Escargot in Garlic Herb Butter in a Potato Cup |
| Smoked Salmon Mousse on Crostini | |

STATIONS

Select as many as you would like

| | |
|---|-------------|
| Vegetable Crudite with Herb Dip | \$2.50 / pp |
| Domestic Cheese Tray (3 Cheeses) | \$4.00 / pp |
| Artesan Cheese Tray (3 Cheeses) | \$5.50 / pp |
| Fruit Tray | \$3.00 / pp |
| Shrimp Cocktail | \$6.50 / pp |
| Hummus with Pita Chips | \$2.50 / pp |
| Sliced Meats | \$4.50 / pp |
| Spinach and Artichoke Dip with Pita Chips | \$2.50 / pp |
| Crab Dip with Crackers | \$3.50 / pp |
| Grilled Vegetable Platter | \$2.50 / pp |





COMFORT FLIGHT

Select any two—\$26.00 / pp (includes salad selection, one starch, one vegetable)

Pulled Pork with our Homemade BBQ Sauce & Coleslaw

Flank Steak with our Sherry Onion and Mushroom Sauce

Sausage and Peppers, Italian Sausage and/or Meatballs

Pasta (Baked Ziti, Vodka Sauce, Provencal)

Baked Cod in Garlic Lemon Butter

Homestyle Chicken & Dumplings

Hearty Beef Stew

FINE DINING FLIGHT

Select any two—\$36.00 / pp (includes salad selection, one starch, one vegetable)

Pork Tenderloin with Sage & Juniper Gastrique

Bacon-Wrapped Chicken with White Wine Rosemary Jus

Oven-Roasted Salmon with a Green Peppercorn Tarragon Cream Stock

Seared Sea Scallops in White Wine Herbed Butter Sauce

Sliced Prime Rib with Au Jus & Horseradish Cream

FINER DINING FLIGHT

Select any two—\$46.00 / pp (includes salad selection, one starch, one vegetable)

Filet Mignon with a Red Wine Mushroom Demi-glace

Rack of Lamb with Mint Spiced White Wine Demi-glace

Sea Bass with Ginger Citrus Beurre Blanc

Duck Breast & Confit Duck Leg in Pink Peppercorn,
Orange Duck Stock Reduction





SALADS

Select one salad. Price included in Entrée.

- House onions, cucumbers & cherry tomatoes with garlic, red wine vinegar & olive oil with mixed greens & goat cheese
- Spinach with beets, red potato, hard-boiled egg, almonds, caramelized onion & bacon
- Caesar tossed in homemade dressing, topped with croutons & parmesan cheese
- Arugula with prosciutto, apple, warm blue cheese cream & a lavender honey-balsamic reduction
- Iceberg with feta cheese, dried cherries, toasted walnuts, potatoes, hard boiled egg & an herbed vinaigrette

SOUPS

Available upon request, typically cost \$3.00-5.00 / pp

STARCH SELECTIONS

Select one, included in Entrée pricing.

Parmesan & Herb Polenta | Garlic Mashed Potato

Saffron & Vegetable Risotto | Macaroni & Cheese

Roasted Red Potatoes with Parmesan & Rosemary | Pasta Salad

VEGETABLE SELECTIONS

Select one, included in Entrée pricing.

Sautéed Green Beans with Almond & Raisin | Creamed Spinach

Sautéed Broccoli with Garlic & Olive Oil | Seasonal Vegetable Medley

Steamed Carrots with a Cumin Mint Butter

BREAD & ROLLS

Select one, included in Entrée pricing.

Corn Bread | Dinner Rolls | Garlic Bread





BAR OPTIONS

| | |
|---|--------------|
| Beer / Wine / Soft Drink | \$16.00 / pp |
| Beer / Wine / Soft Drinks / Well | \$19.00 / pp |
| Beer / Wine / Soft Drinks / Well / Call | \$22.00 / pp |
| Beer / Wine / Soft Drinks / Well / Call / Premium | \$25.00 / pp |

KITCHEN RENTALS

Typical kitchen rentals required may include the following:

| | |
|---|--|
| Convection Oven Hot box Four Burner Stove | } \$7.00 - \$11 / pp <i>estimated</i> |
| 8' Plating Tables Speed rack | |

COSTS

| | 100 Guests | 200 Guests |
|---------------------------------------|-----------------|-----------------|
| Food / pp | \$36.00 | \$36.00 |
| Food Service / pp | \$12.50 | \$8.50 |
| Bar / pp | \$19.00 | \$19.00 |
| Bar Service / pp | \$3.50 | \$2.50 |
| *Kitchen Rentals / pp | \$11.00 | \$7.00 |
| *Food & Bar Service Rentals / pp | \$10.00 | \$10.00 |
| | | |
| Subtotal / pp | \$92.00 | \$83.00 |
| 20% Coordination Fee / pp | \$18.40 | \$16.60 |
| Grand Total / pp | \$110.40 | \$99.60 |
| Grand Total (with 6% Tax) / pp | \$117.00 | \$105.60 |

**Pricing noted is an estimate*

*The above reflects a comprehensive catering budget per person.
Gratuity has not been included and is optional.*



THE RIEGELSVILLE INN

10-12 Delaware Road | Riegelsville, PA 18077

www.riegelsvilleinn.com catering@riegelsvilleinn.com

We'd love to hear from you!