



Rafeedie's Catering & Events

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BREAKFAST • LUNCH • HOT BUFFET

Rafeedie's

Breakfast

Continental Breakfast

Assorted bagels, Danish, muffins, orange juice, fresh seasonal fruit salad
Minimum of 30 guests

7.50 per Person

Deluxe Hot Breakfast Buffet

Scrambled eggs, bacon, sausage, hash browns, biscuits, orange juice,
fruit salad, danish and muffins
Minimum of 30 guests

15.00 per Person

A la Carte

Sausage or ham biscuit

35.00/Dozen

Fresh baked large cinnamon buns

25.00/Dozen

Large croissant filled with scrambled eggs and Virginia ham

75.00/Dozen

Large scones, butter and preserves

35.00/Dozen

Beverages

Bottled Water

1.50 Each

Fresh Orange Juice

2.00 Each

Fresh Brewed Coffee (3 gal. with cups, crème, sugar, sweet & low (serves 30)

45.00

Rafiee's

Sandwich Luncheon Menus

Box Lunch or Displayed on Trays

Minimum of 20 Guests

Sandwich Options

Boars Head meats of lean corn beef & Swiss cheese, oven gold turkey & Swiss, albacore tuna salad, white meat chicken salad, Virginia smoked ham & Swiss, turkey club, roast beef & roasted chicken

Vegetarian options include avocado vegetarian, grilled Portobello mushroom vegetarian & egg salad

New York Deli Platter

(build your own sandwich)

Boars Head turkey, ham and roast beef or corn beef, tuna or chicken salad, dill pickles, baked breads and rolls, condiments. Served with two side salads and dessert.

Side Salad Options

Seasonal fruit salad, Yukon gold potato salad, pasta primavera, old south coleslaw, or tomato mozzarella

Sandwich lunch includes lettuce, tomato, fresh bread, one side salad and choice of cookie, brownie, lemon square or pecan bar

Prices (per person)

Sandwich Options	20 – 49 Guests	10.25
	50 - 99 Guests	9.50
	over 100 Guests	8.50
New York Deli Platter		13.50
Additional side salad		1.75
Additional dessert		1.75

Surcharges

Our prices are for lunch delivery. A surcharge will apply for dinner delivery after 4:00 pm

Add 1.00 per person for individual orders.

Add 1.25 per person for disposables if ordered on trays.

Contract Prices

Contract prices are not applicable to volume discounts on sandwich orders.

Rafeedie's

Black Upscale Boxes

Beautifully presented in individual black boxes or on platters with napkins and cutlery included
Add 1.25 per Person for disposables if delivered on trays

Chef Salad	10.50
Turkey, Virginia ham, Swiss cheese, hard boiled eggs, tomatoes, choice of dressing, roll and dessert.	
Rafeedie's Caesar Salad	11.95
Topped with bay shrimp or grilled chicken breast, croutons & cheese, roll and dessert, Caesar dressing.	
Grilled Norwegian Salmon & Lemon Chicken Breast	15.50
With rosemary roasted new potatoes, marinated vegetables, roll and dessert.	
Classic Cobb Salad	12.95
White chicken meat, bacon, hard boiled eggs, tomatoes, avocado, chunks bleu cheese, with light vinaigrette, roll, dessert.	
Mediterranean Chicken Breast	12.95
Vegetables, romaine lettuce, feta cheese, olives, roasted peppers, tomatoes, roll and dessert.	
Thai Beef Salad	12.50
Strips of steak on bed of lettuce with julienne vegetables, sesame dressing, roll and dessert.	
Norwegian Salmon	14.50
Served with mustard dill sauce, pasta primavera, fruit salad, roll and dessert.	
Rosemary & Lemon Chicken Breast	11.50
With new potato salad & fruit salad, roll, dessert.	
Sesame Steak Strips & Grilled Shrimp	14.95
Black bean & corn salad, marinated vegetables, roll, dessert.	
Mesquite Chicken or Beef Tenderloin	12.95
On croissant (chicken with honey mustard, tenderloin with horseradish sauce) With one side salad and dessert.	
Tri-Peppercorn Beef Tenderloin	15.95
Medium rare, horseradish sauce, new potato salad, marinated vegetables, roll and dessert.	
Sesame & Honey Grilled Chicken	11.95
Lo Mien noodles with cucumber & tomato salad, roll, dessert.	

Rafeedie's



Chicken Tender Salad

Romaine lettuce, tomatoes, cucumbers, served with honey mustard dressing.

12.95



Bento Box Lunch

Minimum order is 20 Bento Boxes

Served with Silverware & Cloth Napkins

Waiter Service Charge is required with the Bento Box Lunch

Bento is a single portion take out meal common in Japanese Cuisine for over 400 years. Farmers would take them to workers in the field for their lunch meal. Housewives prepare them for lunches for their children and spouses.

Our crafted lacquer ware Bento Box is a distinctive presentation for an Executive Board Meeting.

Grilled Mediterranean Chicken Breast	22.00 per Guest
Tender Steak & Grilled Gulf Shrimp	22.00 per Guest
Salmon Filet with Low Country BBQ Seasoning	22.00 per Guest
Tenderloin of Beef sliced/Horseradish Sauce	24.00 per Guest

Served with Chef's Dessert Platter and choice of 3 side dishes:

Yukon Gold Potato Salad, Marinated Asparagus Salad, Fruit Salad, Thai Cucumber Salad or Oriental Sesame Pasta Salad

Hot Lunch Buffet

Entrée served with salad, rolls and dessert

Add 1.25 per Person for disposables

Minimum of 20 Guests

Salads – Mixed Greens Field Salad, Caesar Salad, Greek Salad

Our Desserts Change Weekly

**Desserts include: Chocolate Americana, Strawberry Shortcake, Lemon Sponge Cake
French Pastries, Special European Cakes, Lemon Squares, Fudge Brownies
and our delicious Cookies**

Seville Chicken 15.00

Boneless Chicken with a veloute sauce, garnished with oranges & almonds.
A southern Spain favorite

Chicken Meatballs & Chicken Sausage 15.00

Made with bell peppers, onions & our marinara sauce, served over linguine pasta

Chicken Burgundy 15.00

Made with mushrooms, pearl onions, red burgundy wine and served with roasted
new potatoes

Chicken with Chianti Wine Sauce 15.00

Served with fettuccini pasta with white alfredo sauce and zucchini au gratin

Magnolia Chicken 15.00

Roasted chicken with artichokes, bell peppers, mushrooms & calamata olives
with penne pasta in an alfredo sauce with basil & parmesan cheese

Chicken Chasseur 15.00

A French hunter sauce made with mushrooms, onions, tomatoes, white wine and
fresh herbs, served with parsley potatoes and grilled vegetables

Italian Skillet Chicken 15.00

Roast chicken, marinara, bell peppers, mushrooms, artichoke hearts and parmesan
cheese, served with tagliatelle pasta

Stuffed Cannelloni al Forno 15.00

Ground Turkey in a rich marinara sauce, stuffed in cannelloni pasta with mozzarella
and Romano cheese

Vegetable Lasagna 15.00

With four cheeses

Chicken Lasagna 15.00

Roasted Chicken, marinara, spinach & four Italian cheeses

Ragee'die's

Chicken Schnitzel	15.00
Breaded in Japanese bread crumbs, sautéed in olive oil and served with braised cabbage and scalloped potatoes	
Chicken en Croute (Cordon Bleu)	15.00
Boneless Chicken stuffed with prosciutto ham & gruyere cheese, breaded with Japanese bread crumbs and served with scalloped potatoes	
Traditional Herb Roast Chicken	15.00
Greek Style with rosemary herbs & lemon served with lyonnaise potatoes and vegetable	
Chicken Roulade	15.00
Boneless Chicken Breast stuffed with spinach & fontina cheese, served with a romesco sauce and artichoke risotto	
Roast Turkey Breast	15.00
Fresh oven roasted turkey breast served with brown gravy, cornbread dressing, cranberry relish and green beans	
Parmesan Chicken Italian Feast	15.00
Parmesan encrusted chicken breast & handmade tortellini pasta, marinara and alfredo sauce	
Sautéed Chicken Breast	15.00
Classical French dish of airline chicken breast with shallots, garlic, fennel and white wine and served with rice pilaf	
Turkey Piccata	15.00
Thin medallions of turkey breast with capers & lemon sauce and served with roasted new potatoes	
Cashew Chicken	15.00
Stir fry tender pieces of chicken breast, cashews, medley of fresh vegetables and fried rice	
Turkey Meatloaf	15.00
Made with ground turkey and served with Yukon gold mashed potatoes	
Mexican Fajitas	15.00
Choice of Chicken or Beef charbroiled & sliced, served with onions, peppers, salsa, sour cream, flour tortillas, black beans & Mexican rice, with chopped tomatoes, olives, grated cheese	
Tostada Bar	15.00
Build your own buffet with ground beef or shredded chicken, refried beans or black beans, salsa, shredded lettuce	



Rageedie's



Southwest Chicken & Sausage Ragout

15.00

Savory chicken sausage & slowly braised chicken with fresh tomatoes and assorted herbs, served with herb fettuccini

Eggplant Parmesan

15.00

Eggplant, marinara, romano cheese & mozzarella cheese

Marinated Salmon Fillet

16.50

Marinated with barbeque seasoning and served with rice pilaf and medley of vegetables

Grilled Tenderloin of Beef

21.00

Served with Yukon Gold mashed potatoes, medley of vegetables

Blackened Tilapia

15.00

Served with dirty rice pilaf & Cajun sautéed vegetables

Sesame Crusted Salmon Fillets

16.50

With ginger miso sauce, rice pilaf & sugar snaps

Pastitsio

15.00

This famous Greek ground beef & macaroni casserole is a delightful and pleasing entrée, ground round, elbow pasta, tomato sauce, romano cheese and a white béchamel sauce

Beef Stroganoff

15.00

Tender pieces of steak braised with mushrooms, red wine and served over egg noodles



Rageedie's

Breaks, Snacks & Light Cocktail Items

Tea Time

5.95 per Person

Assorted Macaroons, Tea Cookies, Scones & Mini Tea Cakes, Butter, Fruit Preserves, Select Herbal Tea or Ice Tea with Lemons
25 Person Minimum

European Gourmet Display

2.75 per Person

Éclairs, Cream Puffs, Tarts, Chocolate Truffles
25 Person Minimum

Dessert Trays

Assorted Gourmet Bars, Magic Bars, Pecan Bars, Lemon Squares, Cookies & Brownies

Small - 18.00

Medium - 38.00

Large - 85.00

Sweet & Salty Snacks

Pretzels & Chex Mix with Nuts, Gourmet Trail Mix, Peanuts in Shells, Fritos, Caramel Popcorn

Small - 18.00

Medium - 38.00

Large - 85.00

Potato Chips

.75 per Person

Coffee Service & Other Beverages available

Rageedie's

Cocktail Hors d'Oeuvres

Drop off service orders only

Priced per piece

Minimum of 36 pieces per hors d'oeuvre type

Large orders require a service attendant for delivery, setup & cleanup

Hot Selections

Beef Teriyaki Brochette	1.75
Spicy Thai Chicken Sate	1.75
Chicken & Black Bean Quesadillas (Served with Salsa)	1.50
Spanikopita (Spinach & Cheese in Phyllo)	1.50
Teropita (Cheese in Phyllo)	1.50
Jumbo Coconut Prawns	2.25
Jumbo Scallops wrapped with Apple Smoked Bacon	2.25
Lump Crab Meat/Stuffed Mushrooms	1.95
Maryland Lump Crab Cakes with Remoulade Sauce	1.95
Vegetarian Spring Rolls/Plum Sauce	1.75
Petite Baby Lamb Chops	3.75
Swedish or BBQ Meatballs	1.00
Chicken Fingers/Honey Mustard	1.25
Mini Pizza, Quiche or Samosas	1.25
Samosas, Vegetarian or Lamb	1.75

Cold Selections

Crostini/Grilled Vegetables/Tomato Coulis & Basil	1.50
Beef Tenderloin Canapés with Horseradish Cream	2.00
Grilled Portobello Mushrooms with Gorgonzola on Focaccia Bread	1.75
Smoked Salmon Canapés	1.75
Proscuitto & Melon	1.75
Smoked Chicken/Mango Chutney	1.75
Thai Summer Roll wrapped in Rice Paper/Sweet Dipping Sauce	1.75

	<u>Small</u>	<u>Medium</u>	<u>Large</u>
International Cheese & Fruit Platter	38.00	58.00	98.00
Spinach & Artichoke Dip with Chips	25.00	45.00	85.00
Cheese Dip with Chips	25.00	45.00	85.00
Salsa with Chips	25.00	45.00	85.00
Guacamole with Chips	25.00	45.00	85.00
Hummus with Chips	25.00	45.00	85.00
Baba Ghanoush with Chips	25.00	45.00	85.00

Ragee'die's

Dessert Selection #1

for Corporate Box Lunches, Cold Salads and Buffet

Pecan Bars
Lemon Squares
Brownies
Homemade Cookies: oatmeal raisin, chocolate chip, peanut butter, double chocolate,
White chocolate with macadamia nuts.

Additional Desserts 1.75 per Guest

Dessert Selection #2

for Corporate Hot Lunches

Outstanding Carrot Cake
Real Cheesecake
Fresh Strawberry Shortcake
Apple Walnut Cake
Pecan Maple Pie
Crème Carmel
Fruit Tarts
Homemade Cookies & Brownies
Specialty European Cakes (requires 48 hours notice please)

Additional Desserts 3.50 per Guest

Beverage Service

Sweetened or Unsweetened Iced Tea	12.00/gal.
Lemonade	17.00/gal.
Assorted Sodas	1.50 each
Bottled Water	1.50 each
Ice Bucket, Ice & Cups	2.50 per bucket ice

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