



Appetizers and Hors D'oeuvres

We request 48 hrs. Advance Notice. All items sold by the dozen.

Mini Crab Cakes with Tomato Tartar	24
Spanakopita	20
Bacon Wrapped Sea Scallops	30
Cocktail Meatballs	4
Jumbo Coconut Shrimp	36
Stuffed Mushroom Caps (Italian Sausage, Crabmeat or Spinach)	24
Mini Crab Quiche (Minimum 2 dz.)	30
Chicken Satay with Peanut Sauce	24
Beef Satay with Asian Dipping Sauce	24
Jumbo Cooked Shrimp with House Cocktail Sauce	16
Jumbo Peeled Spiced Shrimp with House Cocktail Sauce	18
Tomato, Basil and Mozzarella Skewers	24
Shrimp and Pineapple Skewers with Coconut-Cilantro Sauce	30
Greek Dolmas	6
Buffalo Style or Teriyaki- Sesame Chicken Wings with Ranch Dressing	24
Asian Beef and Hoisin Rollups (Minimum 2 dz.)	30
Lamb "Lollipop" Chops with Tzatziki Sauce	36
Sweet Potato Skins stuffed with Blue Cheese, Bacon and Carmelized Onions	24

Ask us about displaying and garnishing your order!

House Made Dips and Spreads

Available Displayed and Garnished with Minimum order of 2 lbs.

Served at Room Temperature with either Crackers or Sliced Baguette

Crab Spread	\$18.99/lb	Crawfish Spread	\$13.99/lb
Salmon Spread	\$11.99/lb	Classic Guacamole	\$13.99/lb
Fresh Tomato Salsa	\$5.99/lb	Olive Tapenade	\$11.99/lb
Mediterranean Hummus	\$11.99/lb		

Prepared in your Casserole and Served Warm with Crackers or Sliced Baguette
Crackers and Baguettes Sold Separately

Crab and Artichoke Dip	\$14.99/lb	Spinach and Artichoke Dip	\$11.99/lb
Lobster and Shrimp Dip	\$19.99/lb		

Salads

Small serves up to 10 Large serves up to 20

All Salads served in Attractive Disposable Bowls Fully Tossed or with Side Dressing.

Grill Topped Caesar Salad	<i>Grilled Chicken or Steak</i> S- \$70 L- \$130
	<i>Grilled Shrimp or Salmon</i> S- \$85 L- \$160

Our Fresh Romaine Lettuce topped With Grilled Chicken Breast, Steak, Salmon or Jumbo Shrimp and our House made Caesar Dressing, Grated Parmesan and Croutons

California Chopped Salad	S- \$70 L- \$130
Chopped Romaine, Radicchio, Endive and Arugula tossed with Chopped Grilled Chicken Breast, Fresh Mozzarella, Olive Oil and Lemon	

Classic Caesar Salad	S- \$35 L- \$65
Crisp Romaine Lettuce tossed with House Caesar Dressing and topped with Grated Parmesan and Fresh Baked Croutons	

River Falls Greek Salad	S- \$40 L- \$75
Romaine Lettuce topped with Fresh Tomatoes, Onions, Kalamata Olives, Feta Cheese and Balsamic Dressing	

Arugula Salad	S- \$35 L- \$65
Baby Arugula with Imported Shaved Parmesan Cheese and House Lemon Dressing	

Renato Salad	S- \$40 L- \$75
Baby Arugula with Creamy Goat Cheese, Walnuts and Renato's Balsamic Dressing	

Mixed Green Salad	S- \$35 L- \$65
Organic Field Greens, Fresh Tomatoes, Onions, Carrots, Cucumbers and Balsamic Dressing	

Prices Subject to Change



Fresh House Made Deli Salads

Small serves up to 6 Medium Serves up to 12 Large serves up to 18
All come in an Attractive Disposable Bowl, Garnished and Ready to Serve

Chunky Chicken Salad	S- \$25 M- \$45 L- \$70
All White Breast Meat with Mayonnaise, Celery, Onion, Salt and White Pepper	

Jumbo Shrimp Salad	S- \$45 M- \$85 L- \$125
Poached Jumbo Gulf Shrimp with Mayonnaise, Celery, Onion, Salt and White Pepper	

Lobster Salad	S- \$80 M- \$150 L- \$225
Very Impressive with Loads of Fresh Maine Lobster Meat, a touch of Mayonnaise, Celery, Onion, Salt and White Pepper	

Tuna Salad	S- \$25 M- \$45 L- \$70
All White Tuna with a touch of Mayonnaise, Whole Grain Mustard, Celery, Onion, Salt and White Pepper	

Deli Style Potato Salad	S- \$12 M- \$23 L- \$35
Chunky Idaho Potatoes, Mayonnaise, Dijon Mustard, Scallions, Salt and White Pepper	

Cider Vinegar Coleslaw	S- \$10 M- \$18 L- \$25
Shredded Cabbage and Carrots with Cider Vinegar, Sugar, Mayonnaise, Salt and White Pepper	

Lemon Coleslaw	S- \$10 M- \$18 L- \$25
A Zesty Coleslaw made with Shredded Cabbage, Carrots, Mayonnaise, Lemon Juice, Salt and Black Pepper	

Chunky Smoked Whitefish Salad	S- \$30 M- \$55 L- \$85
Direct from Brooklyn! Chunks of Moist Smoked Whitefish, Mayonnaise, Salt and Pepper	

Egg Salad	S- \$15 M- \$25 L- \$40
Traditional Recipe with Hard Boiled Eggs, Mayonnaise, Dijon Mustard, Scallions, Salt, White Pepper and a touch of Hot Sauce	

Chopped Liver	S- \$25 M- \$45 L- \$70
Fresh from Brooklyn! Chopped Chicken Liver, Hard Boiled Eggs, Onions, Chicken Fat, Salt and Pepper	

A la Carte Side Dishes

The Following Side Dishes should be Served Warm. They will be packaged in Disposable Microwavable Containers or Oven able Aluminum Trays.

House Made Mashed Potatoes	\$5.99/lb
The creamiest mashed Potatoes available - <i>Traditional Style or Roasted Garlic</i>	

Potato Gratin	\$5.99/lb
Layers of Sliced Potatoes, Cream, Salt and Pepper Baked to Golden Brown <i>Horseradish Potato Gratin also available</i>	

Roasted Asparagus	\$13.99/lb
Tender "Pencil" Asparagus Spears Marinated in Olive Oil, White Wine, Garlic and Fresh Thyme then Roasted	

Vegetable Fried Rice	\$9.99/lb
Asian Style Long Grain Rice, Egg, Onions, Carrots, Celery, Red Peppers, Scallions, Green Peas, Corn and Soy Dressing	

Orzo with Eggplant and Pine Nuts	\$9.99/lb
Orzo Pasta with Roasted Eggplant, Toasted Pine Nuts, Arugula, Scallions and Balsamic Vinaigrette	

Roasted Mushrooms with Garlic and Fresh Thyme	\$9.99/lb
Small White Mushrooms Roasted until Tender with Garlic, Fresh Thyme and White Wine	

Saffron Rice Pilaf	\$9.99/lb
Long Grain White Rice Steeped with Saffron and Tossed with Diced Carrots	

Sautéed Baby Spinach with Roasted Garlic	\$9.99/lb
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Sautéed Broccolini with Roasted Shallots and Garlic	\$13.99/lb
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Prices Subject to Change

Catering Displays

All displays serve the following unless otherwise noted

Small - Up to 15 Large - Up to 25

We request 48 hrs. Advance Notice



Seasonal Vegetable Display	S- \$60 L- \$80
The Freshest Selection of Vegetables including Imported Bell Peppers, European Cucumbers, Asparagus, Broccoli, Carrots and Tomatoes. Served with Red Pepper Ranch	

Grilled Vegetable Display	S- \$70 L- \$90
A variety of Grilled Vegetables including Imported Bell Peppers, Asparagus, Eggplant, Zucchini and Yellow Squash	

Fresh Fruit Display	S- \$65 L- \$85
Ripe Pineapple, Seedless Grapes, Melon, Strawberries, Kiwi and other Seasonal Fruits	

Fruit and Cheese Display	S- \$75 L- \$95
Seedless Grapes, Strawberries and Sliced Melon along with Double Cream Brie, Danish Blue, Gouda and Vermont Cheddar	

Cheese and Pate Display	S- \$80 L- \$100
Fresh Double Cream Brie, Vermont Cheddar and Gouda along with Fresh Pate de Campagne, Mousse Truffee and Insalata Panino Served with Crackers or Sliced Baguette, Cornichons and Whole Grain Mustard	

Artisanal Cheese Samplers	\$180- \$225
Choose from one our many Assorted Cheese Plates from all over the world: Domestic, International, Wisconsin, Spanish, French, Italian just to name a few. Each Plate contains 5 varieties with an average total weight of 6 pounds	

Cold Antipasto Display	S- \$95 L- \$115
Prosciutto di Parma, Insalata Panino, Handmade Mozzarella, Gouda, Grilled Vegetables, Artichoke Hearts, Calamata Olives, Roasted Red Peppers, White Beans and Cornichons. Served with Sliced Sourdough Baguette	

Assorted Dips Display	S- \$75 L- \$95
Choose any Three of our House made Dips Served at Room Temperature with Crackers or Sliced Baguette	

Tex Mex Display	S- \$75 L- \$95
Our Fresh Guacamole, Salsa, Black Bean and Corn Salsa, Cheddar Cheese, Sour Cream, Jalapenos and Tortilla Chips	

Jumbo Cooked/ Spiced Shrimp Cocktail Display	S- \$75 serves up to 15 L- \$140 serves up to 25
Our Fresh Cooked Jumbo Shrimp and/or Peeled Spiced Shrimp served with Lemon Wedges and House Cocktail Sauce	<i>Custom Sizes Available</i>

Poached Atlantic Salmon Display	\$95 Serves up to 12
A Full Side of our All Natural Salmon poached in White Wine and decorated with Cucumber Scales Served with Cucumber Salsa and Creamy Dill Sauce	

Herb Roasted Beef Tenderloin Display	S- \$120 serves up to 10 L- \$170 serves up to 15
All Natural, Black Angus Beef Tenderloin Seared and Roasted to Temperature, with Garlic and Fresh Herbs. Served with Roasted Shallots and Horseradish Cream Sauce	

Grilled Jack Daniel's Flank Steak Display	S- \$65 serves up to 10 L- \$125 serves up to 15
Tender Slices of Our Jack Daniel's Marinated Flank Steak served with House made Chimichurri Sauce	

Roasted Turkey Breast with Cranberry-Orange Chutney	S- \$95 serves up to 10 L- \$140 serves up to 15
Our Fresh Farm Turkey Breast Brined in Citrus, Roasted, Sliced and served with Cranberry-Orange Chutney and Caramelized Onions	

Prices Subject to Change



Side Salads & Dishes

Small- \$25 serves up to 8 Medium- \$45 serves up to 16 Large- \$60 serves up to 24
All of the following Salads & Side Dishes can be served at Room Temperature. Served in Attractive, Fully Garnished Disposable Bowls

Caesar Pasta Salad

Bowtie Pasta, Romaine Lettuce, Sliced Tomatoes, Shredded Parmesan Cheese and House Caesar Dressing

Chopped Salad

Chopped Romaine, Radicchio, Red and Yellow Peppers, Red Onion, Blue Cheese, Walnuts, Chick Peas and Dried Cranberries

Greek Vegetable Salad

European Cucumbers, Red and Yellow Peppers, Red Onion, Feta Cheese and Kalamata Olives tossed with Balsamic Dressing

Black Bean and Mango Salad

Black Beans, Red Pepper, Red Onion, Ripe Mango, Cilantro and Cuman-Orange Dressing

Grape Tomato, Basil and Mozzarella Salad

Juicy Grape Tomatoes, Petite Mozzarella Balls and Basil Vinaigrette

Edamame Salad

Shelled Edamame, White Beans, Sweet Corn, Tomatoes, Red Onion, Basil, Sesame Oil and Red Pepper Flakes

White Bean and Radicchio Salad

Great Northern White Beans, Radicchio, Shallots, Red Peppers, Kalamata Olives, Parsley and Whole Grain Dijon Vinaigrette

Artichoke Salad

Roasted Artichoke Hearts, Roasted Tomatoes, Roasted Shallots, Roasted Celery, Roasted Mushrooms, Parsley and Dijon Vinaigrette

Roasted Vegetable Ratatouille

Red and Yellow Peppers, Green and Yellow Squash, Onion, Eggplant, Tomatoes and Garlic

Green Beans with Almonds or Sesame Seeds

Blanched to a Bright Green and Tossed with Olive Oil and Choice of Toasted Almonds or Sesame Seeds

Steamed Vegetable Medley

A Variety of Fresh Vegetables including Broccoli, Asparagus, Green Beans and Holland Peppers tossed with Olive Oil, Salt and White Pepper

Grilled Vegetables

Imported Red and Yellow Peppers, Green and Yellow Squash, Eggplant, Asparagus and Onion, Grilled and tossed with Olive Oil, Salt and Pepper

White and Wild Rice Salad

Long Grain White Rice, Wild Rice, Toasted Pine Nuts, Scallions, Dried Cranberries and Cider Vinaigrette

Asian Noodles

Spaghetti Noodles with Bean Sprouts, Roasted Red Pepper, Carrots, Scallions, Snow Peas, Toasted Sesame Seeds and Asian Vinaigrette

Pasta Primavera

Penne Pasta tossed with Roasted Red and Yellow Peppers, Roasted Green and Yellow Squash, Roasted Onions, Roasted Asparagus, Roasted Eggplant, Fresh Basil and Garlic Oil Vinaigrette

Herb Roasted Potatoes

New Red Potatoes, Red Onion, Rosemary, Garlic, Olive Oil, Salt and Pepper

Fresh Fruit Salad

Sweet, Ripe Berries, Grapes, Cantaloupe, Honey Dew Melon and Pineapple

Prices Subject to Change



For Larger Gatherings

Half Size serves up to 20 Full Size Serves up to 40

Half Size and Full Size Aluminum Pans Ready for Oven Re-Heating

Shepard's Pie

H- \$75 F- \$145

Ground Lamb, Peas, Carrots, Onion, Garlic, Tomato Juice and Brown Gravy topped with Mashed Potatoes

Andrew's Mac and Cheese

H- \$40 F- \$75

Creamy Macaroni and Cheddar Cheese made with Sharp Yellow and White Vermont Cheese

Baked Penne Pasta

H- \$50 F- \$95

Baked Penne Pasta with House Marinara Sauce, Ricotta, Mozzarella and Italian Seasonings. Available with Italian Sausage and Mushrooms or Grilled Vegetables

Renato's Meat Lasagna

H- \$65 F- \$125

Classic Lasagna made with Fresh Ground Sirloin and Ground Veal from River Falls Market

Renato's Eggplant Parmesan

H- \$50 F- \$95

Our Signature Dish made with House made Marinara

Moussaka

H- \$95 F- \$185

Traditional Greek Entrée layered with Ground Lamb and Beef, Eggplant, Potatoes and Bechamel Sauce

Potato Gratin

H- \$40 F- \$75

Available Traditional Style or Horseradish Potato Gratin

Apple Crisp

H- \$50 F- \$95

Baked Apples, Cinnamon, and Brown Sugar topped with Oats and Walnuts. Great served warm with Vanilla Ice Cream

Sushi fresh handmade sushi by Rolle!

Pick up a copy of our Sushi Catering Menu for all of your Entertainment events

Desserts by Clement's Pastry Shop

We Carry a Wide Selection of Individual Desserts and Pastries as well as various Cream Pies.

Please inquire about Special Order Cakes, Pies and Desserts for your next Birthday Party, Anniversary, Graduation, etc.

Custom Decorated Cakes Available in a Variety of Flavors, Toppings, Fillings and Sizes

Prices Subject to Change

CATERING MENU



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