

Ray2Z Catering Menu



Platters

Small feeds 5-8/Large feeds 12-15

Crudite \$30/\$60

- Seasonal fresh cut veggies

Add House Ranch \$5/\$10 or House Made Red Pepper Hummus \$8/\$16

Fresh Fruit \$35/\$70

- Seasonal fresh cut fruit and berries

Add Honey Yogurt Dip \$5/\$10

Charcuterie Board \$65 (feeds 5-7)/\$130 (feeds 12-14)

- Artisan meats & cheeses, local jam, honey, olives, pickles, fruit & an assortment of crackers

Sandwiches

Small 5 each/Large 10 each

Caprese \$40/\$80

- Fresh mozzarella stacked with Roma tomato, fresh basil & balsamic glaze

BLT \$45/\$90

- Thick cut applewood smoked bacon, iceberg lettuce, Roma tomato & mayo

Turkey Brie \$65/\$130

- Hand cut turkey breast, brie cheese, arugula & cranberry jam & house garlic aioli

Steak Bahn Mi \$70/\$140

- Seared flank steak, pickled carrot & daikon radish, fresh jalapeno, cucumber, cilantro, hoisin & mayo

Wraps

Small 5 each/Large 10 each

Asian \$45/\$90

- Green and red cabbage, carrot, green onion, celery, bell pepper, edamame and tamari vinaigrette

Caesar \$45/\$90

- Romaine, parmesan, cherry tomato & house Caesar dressing

Cranberry Chicken Salad \$50/\$100

- Oven roasted herb chicken breast tossed with red onion, spinach, apple, celery, mayo, & dried cranberries

Salads

Small feeds 4-6/Large feeds 8-12

Caesar \$35/\$70

- Romaine, parmesan, cherry tomato, house garlic crouton & Caesar dressing

Pear & Gorgonzola \$40/\$80

- Spinach, pear, gorgonzola, dried cranberry, pecans & rosemary balsamic dressing

Chinese Chicken \$45/\$90

- Red and green cabbage, carrot, green onion, chicken, mandarin, almond, sesame seed, wontons & sesame vinaigrette

Spring Harvest \$55/\$110

- Greens, peas, asparagus, radish, chickpeas, cherry tomato, feta cheese, almonds & honey mustard dressing

Appetizers

Baked Brie with Pepper Jelly \$30

- Wheel of brie topped with a sweet and spicy jelly served with garlic crostinis

Mexican Elote Dip \$35

- Creamy corn and cheese blend with lime juice and topped with Tajin and cilantro served with house made tortilla chips

Buffalo Chicken Dip \$35

- Spicy and creamy chicken dip topped with blue cheese and green onion served with garlic crostinis and fresh crudité

Prosciutto Flatbread \$40

- Flatbread pizza crust topped with fig jam, burrata cheese, fresh arugula and balsamic glaze

Small Bites

(Prices are per dozen)

Cuban Skewers \$15

- Sliced ham, Swiss cheese, whole grain mustard and house pickles

Whipped Honey Goat Cheese Crostini \$20

- Crispy garlic crostini topped with honey whipped goat cheese and fresh thyme

Prosciutto Wrapped Asparagus \$30

- Fresh Asparagus wrapped with prosciutto and topped with parmesan cheese

French Onion Crostini \$25

- Crispy garlic crostini topped with caramelized onion and cheese

Ham and Cheese Pinwheels \$30

- Ham and cheese baked in puff pastry swirls

Caprese Skewers \$25

- Fresh tomatoes, basil and fresh mozzarella cheese drizzled with balsamic glaze

Antipasto Skewers \$35

- Cherry tomatoes, kalamata olives, artichoke hearts, fresh mozzarella cheese, salami and basil marinated in our house made Italian dressing

Baked Pepper Jelly Brie Bites \$30

- Brie and pepper jelly baked in pastry cups

Pear and Gorgonzola Bites \$30

- Sweet pear and gorgonzola baked in pastry cups

Spanakopita Bites \$30

- Delicious spinach, feta, lemon and garlic baked in pastry cups

Entrees

Small feeds 4-6/Large feeds 8-12

Cheese Enchiladas \$55/\$110

- Corn tortillas filled with Mexican blend cheese topped in our house made enchilada sauce
(Add chicken \$10/\$20)

Mac & Cheese \$50/\$100

- Tender macaroni noodles smothered in our extra thick and creamy cheese sauce

Baked Ziti \$50/\$100

- Ziti noodles tossed in house garlic marinara sauce topped with mozzarella and parmesan cheese
(Add sausage \$10/\$20)

Pork Carnitas \$55/\$110

- Citrus braised pork, with rice and beans

Lasagna \$70/\$140 (half tray/full tray)

- Tender sheets of noodles layered with house marinara and seasoned ground beef with Italian 4 cheese blend

Spring Veggie Lasagna \$75/\$150 (half tray/full tray)

- Beautiful spring produce layered between creamy bechamel sauce and tender lasagna noodles

***Feel free to ask about custom orders if
you have something else in mind!**

Gluten Free and Dairy Free options available upon request