

# Ray2Z Catering Menu



## Platters

Small feeds 5-8/Large feeds 12-15

### Crudite \$25/\$50

- Seasonal fresh cut veggies

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

### Fresh Fruit \$30/\$60

- Seasonal fresh cut fruit and berries

Add Honey Yogurt Dip \$5/\$10

### Charcuterie Board \$55 (feeds 5-7)/\$110 (feeds 12-14)

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

## Sandwiches

Small 5 each/Large 10 each

### Caprese \$35/\$70

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

### BLT \$40/\$80

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

### Turkey Brie \$60/\$120

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

### Steak Bahn Mi \$65/\$130

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

## Wraps

Small 5 each/Large 10 each

### Asian \$40/\$80

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

### Caesar \$40/\$80

- Romaine, parmesan, cherry tomato & house Caesar dressing

### Cranberry Chicken Salad \$45/\$90

- 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 \$25/\$50

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

### Pear & Gorgonzola \$35/\$70

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

### Chinese Chicken \$40/\$80

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

### Winter Harvest \$45/\$90

- Kale, arugula, roasted rosemary spiced sweet potato, pear, bacon, roasted pecans & white balsamic dressing

## Appetizers

### Baked Brie with Cranberry Jam \$20

- Wheel of brie topped with a sweet cranberry jam served with toasted garlic crostini

### Spinach Artichoke Dip \$25

- Creamy dip with artichoke hearts and garlic spinach cream cheese with house made tortilla chips

### Hummus and Pita Chips \$20

- Smooth garlic and lemon hummus with crispy spiced pita chips

### Prosciutto Flatbread \$25

- 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

### **Goat Cheese Tapenade Crostini \$20**

- Crispy garlic crostini topped with whipped goat cheese and our house made olive tapenade

### **Whipped Honey Goat Cheese Crostini \$20**

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

### **Prosciutto Wrapped Asparagus \$25**

- 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 \$25**

- Ham and cheese baked in puff pastry swirls

### **Caprese Skewers \$25**

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

### **Antipasto Skewers \$30**

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

### **Baked Cranberry Brie Bites \$30**

- Brie and cranberry jam baked in puff pastry cups

### **Pear and Gorgonzola Bites \$30**

- Sweet pear and gorgonzola baked in puff pastry cups

### **Sweet Chili Shrimp Skewers \$35**

- Plump cooked shrimp topped with our house made sweet chili glaze

# Entrees

Small feeds 4-6/Large feeds 8-12

## Cheese Enchiladas \$50/\$100

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

## Mac & Cheese \$45/\$90

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

## Baked Ziti \$45/\$90

- 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

## Pot Roast \$60/\$120

- Braised beef with roasted potato & carrot in a herby red wine sauce

## Lasagna \$65/\$130 (Feeds 9/18)

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

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

Gluten Free and Dairy Free options available upon request