Ray2Z Catering Menu





Small feeds 5-10/Large feeds 10-20

Crudite \$24/\$50

- Seasonal fresh cut veggies

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

Fresh Fruit \$30/\$60

- Seasonal fresh cut fruit and berries

Add Honey Yogurt Dip \$5/\$10

Charcuterie Board \$55/\$110

- Sliced meats and cheeses with local jam, honey, olives, pickles and an assortment of crackers and breads

<u>Sandwiches</u>

Small 5 each/Large 10 each

BLT \$40/\$85

- Thick cut applewood smoked bacon, crisp iceberg lettuce and Roma tomatoes on ciabatta rolls with mayo

Turkey Brie \$60/\$120

- Hand cut turkey breast, brie cheese, arugula and cranberry mayo on whole wheat bread

Cranberry Chicken Salad on Croissant \$45/\$90

- Oven roasted herb chicken breast tossed with red onion, celery, mayo, and dried cranberries

Caprese \$35/\$70

- Fresh mozzarella stacked with Roma tomatoes, fresh basil and balsamic glaze

<u>Wraps</u>

Small 5 each/Large 10 each

Mediterranean \$40/\$80

- Spinach, kalamata olives, red onion, cucumber, grilled zucchini, feta cheese and hummus

Southwest \$45/\$85

- Romaine, tomatoes, red onion, black beans, corn, quinoa and red pepper hummus

<u>Caesar \$40/\$80</u>

-Crisp Romaine, parmesan cheese, cherry tomatoes and our house Caesar dressing



Small feeds 4-6/Large feeds 8-12

Caesar \$30/\$60

-Crisp romaine, parmesan cheese, cherry tomatoes, house made garlic croutons and Caesar dressing

Strawberry \$25/\$50

- Spinach, strawberries, carrots, red onions, quinoa, feta cheese, almonds, cider vinaigrette

Mediterranean \$35/\$70

- Spinach, kalamata olives, red onion, cucumber, tomatoes, garbanzo beans, feta cheese, oregano vinaigrette

Southwest \$40/\$80

- Romaine, tomato, red onion, black beans, corn, quinoa, bell pepper, cilantro lime dressing

<u>Appetizers</u>

Small Bites

(Prices are per dozen)

Caprese Skewers \$30

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

Grilled Peach Crostini \$35

- Sliced peaches, fresh mozzarella cheese and basil on a crispy garlic crostini drizzled with balsamic glaze

Crispy Polenta Cakes with Tomato Jam \$30

- Creamy parmesan polenta cakes topped with tomato jam and greens

Sweet Chili Shrimp Skewers \$35

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

Sweet Gorgonzola Polenta \$25

- Polenta cakes topped with crumbled gorgonzola, candied walnuts and balsamic

Antipasto Kebab \$30

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

<u>Bruschetta \$15</u>

- Garlic rubbed crostini topped with tomatoes, garlic, basil and balsamic vinegar

Goat Cheese Tapenade Crostini \$18

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

Cuban Skewers \$15

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

Spinach & Artichoke Stuffed Mushrooms \$25

- Spinach, artichoke hearts, cream cheese and mozzarella topped with panko breadcrumbs

Watermelon Feta Skewers \$20

- Fresh cubed watermelon topped with feta crumbles and fresh mint

Baked Cranberry Brie Bites \$30

- Brie and cranberry jam baked in puff pastry cups

<u>Tea Sandwiches</u>

(Prices are per dozen)

Classic Cucumber & Cream Cheese on White Bread \$10

Egg Salad on Wheat Bread \$12

Ham & Swiss on Rye Bread \$15

Turkey & Brie with Cranberry Mayo on Wheat Bread \$25

Take 'N Bake Meals

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

<u>Baked Ziti \$45/\$90</u>

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

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

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