

WEDDING MENUS

Since 1985 we have provided delicious meals, courteous and attentive service, and an unforgettably positive experience for you and your guests. Our goal is total satisfaction for our clients. We strive to make your “Dream Day” a reality.

In the following pages you will find tried-and-true menus that have served brides, grooms, families and friends with overwhelming success. These menus are not "set in stone" but rather a guide to a successful meal. Customized menus and adjustments can easily be made to fulfill your taste and budget.

Through color matching, your ideas and vision, paired with our experience, you will see what your tables will look like long before your guests will be commenting, “What a beautiful reception this is!” We strive at this art form with every wedding reception we cater.

We strive to make your day stress-free. This is a day to enjoy, relax and celebrate! Rayna’s Gourmet catering will exceed your expectations and ensure that your special day is one that you and your guest will enjoy and remember for a life time!

We look forward to serving you, your guests, family and friends on one of the most important days of your life. On behalf of our chefs, serving staff, and event captains, we thank you for considering Rayna’s Gourmet Catering and would like to congratulate you on your upcoming wedding.

All menus come with the following

Fresh flower arrangement for the buffet
Coffee bar with flavored creamers and sugars
Real coffee cups
Cutting and serving of the cake
Lemonade and iced tea dispensers
Pouring for the toasts
No corkage fee

CABERNET SAUVIGNON MENU #1

LIGHT HORS D'OEURES

Fresh Fruit Platter

Prosciutto-Wrapped Melon (passed)

Hot Stuffed Mushrooms (passed)

DINNER

Fresh Berry Salad with Caramelized Walnuts, Sliced Red Onion,
Crumbled Blue Cheese and Raspberry Vinaigrette

Pesto Tortellini Salad

Blanched Asparagus with Vinaigrette

Buttered Baby Carrots

Grilled Onion, Pepper and Mushroom Platter with
Balsamic Vinegar and Roasted Garlic

Vegetarian Spinach Lasagna Alfredo

Roasted Rosemary Red Potatoes

Ravioli Marinara (sautéed on site)

Chicken with Sun-Dried Tomato Sauce

CARVING STATION

New York Steak au Jus

Sausage-Stuffed Pork Loin With Orange Sauce

Fresh Rolls and Whipped Butter

\$31.95 per person, plus gratuity and sales tax

(If you would like to add Sautéed Garlic Shrimp
by an attendant, add \$3.25 per person.)

THE ZINFANDEL MENU #2

LIGHT HORS D'OEUVRES

Spicy Chicken Drumettes

Sweet and Sour Meatballs

Antipasto Platter

DINNER

Garden Salad with Three Dressings

Pasta Salad

Fresh Fruit

Grilled Seasonal Vegetables

Rayna's Deviled Eggs

Baked Potatoes with Assorted Toppings

House Made Baked Beans

Country BBQ Pork Ribs

Tangy BBQ Chicken

CARVING STATION

Tri-Tip with Horseradish

Fresh Rolls and Whipped Butter

\$25.50 per person, plus gratuity and sales tax

THE CHIANTI MENU #3

LIGHT HORS D'OEUVRES

Italian Torte

Meatballs in Creamy White Wine and Dill Sauce

Antipasto Platter

DINNER

Italian Green Salad

Tomato and Fresh Mozzarella Salad

Pasta Salad

Grilled Vegetable Medley Platter with Pesto Dipping Sauce

Asparagus Mushroom Pasta Alfredo

Rigatoni with Rich Meat Sauce

Angel Hair Pasta with Olive Oil, Kalamata

Olives, Fresh Tomatoes and Basil

Fresh Rolls and Garlic Bread

\$24.95 per person, plus gratuity and sales tax

THE MERLOT MENU #4

LIGHT HORS D'OEUVRES

Italian Torte with roasted Peppers and Pesto

Honey Sesame Drumettes

Artichoke Leaves with Garlic Cream Cheese,
Topped with Bay Shrimp

DINNER

Poached Apple Walnut salad with Champagne Vinaigrette

Tomatoes, Cucumber and Feta Salad

Antipasto Platter

Fresh Fruit Platter

Buttery Yukon Gold Mashed Potatoes

Sautéed Green Beans with Diced Onion and Carrots

Vegetarian Pasta with Rich Marinara Sauce

CARVING STATION

Red-Wine Marinated Tri-Tip Roast

Mustard Glazed Ham

Fresh Rolls and Whipped Butter

\$27.95 per person, plus gratuity and sales tax

THE PINOT NOIR MENU #5

LIGHT HORS D'OEUVRES

Italian Turnovers Cucumber Cups with Crab Cocktail
Hot Stuffed Mushrooms

DINNER

Grilled Chicken Caesar Salad
Cherry Tomato Mozzarella Salad
Fresh Fruit Platter with Raspberry Yogurt Dip
Choice of Garlic Mashed Potatoes or Rice Pilaf
Assorted Roasted Vegetable Platter
Tortellini with Marinara and Alfredo Sauces (Sautéed On-Site)

CARVING STATION

(Your choice of two entrées)
Roasted Baron of Beef with Horseradish
Turkey with Cranberry
Ham with Sweet Mustard
Fresh Rolls and Whipped Butter

\$26.95 per person, plus gratuity and sales tax

PINOT GRIGIO MENU #6

LIGHT HORS D'OEUVRES

Italian torte

Meatballs

Antipasto Platter

DINNER

Mixed Green Salad

Caesar Salad

Bow-Tie Pasta Salad

Roasted Vegetable Platter

Choice of Roasted Red Potatoes or

Garlic-Mashed Potatoes

Penne Pasta with Marinara Sauce

Choice of an Italian Chicken Dish

Chicken Parmesan Stuffed with Mozzarella Cheese

Pesto Chicken with Red Pepper Sauce

Chicken Marsala Stuffed with Rice and

Jack Cheese, Topped with Mushroom Marsala

\$23.50 per person, plus gratuity and sales tax

THE VALPOLICELLA MENU #7

LIGHT HORS D'OEUVRES

Antipasto Table, Includes Marinated Mushroom, Pepperoncini,
Carpaccio, Roasted Garlic, Cloves, Assorted Stuffed Olives,
Cured Italian Meats, Roasted Sweet Bell
Peppers and an All-Imported Cheese Selection

DINNER

European Greens topped with Thinly Sliced Red Onions, Sweet Bell
Peppers, Crumbled Blue Cheese, and Fresh Berries with
Oil and Vinegar on the Side

Tortellini Salad with Cherry Tomatoes, Pesto Dressing and Pine Nuts
Roasted Vegetable Platter with Olive Oil, Balsamic Vinegar and Garlic

Fried Polenta Rounds with Melted Parmesan

Three-Mushroom Risotto with Asparagus

Cheese Ravioli Marinara

Chicken Saltimbocca

CARVING STATION

Prime Rib with Au Jus and Horseradish

Pork Loin Stuffed with Italian Sausage and Orange Sauce

\$40.00 per person, plus gratuity and sales tax

NAPA PICNIC MENU #8

LIGHT HORS D'OEUVRES

Assorted Cheese Platter

Bruschetta

Baby New Potatoes with Bacon, Topped with Green Onion

MAIN BUFFET

Tossed Green Salad with Two Dressings on the Side

Greek Salad

Fresh Seasonal Salad

Vegetable Platter with Pesto Dip

Rayna's Signature Deviled Eggs

Fresh Deli-Sliced Ham, Roasted Turkey, Dry Salami and Roast Beef

Sweet Chicken Salad

Tuna Salad and Egg Salad

Variety of Sliced Cheese and Assortment of Breads

Mayonnaise, Mustard, Pepperoncini, Tomatoes and Bell Peppers

\$17.25 per person, plus gratuity and sales tax

THE SURFS-UP MENU #9

LIGHT HORS D'OEUVRES

Sweet and Sour Meatballs
Fresh Fruit Platter with Piña-Colada Dip
Caribbean Chicken Wings

ALL SELECTIONS INCLUDE THE FOLLOWING

Tropical Salad Tossed with Maui Onion and Raspberry Dressing
Asian Noodle Salad
Roasted Veggies
Fruit Ambrosia
Luau Sweet Potatoes
Rice Pilaf
Hawaiian Rolls and Butter

SELECTION #1

Grilled Teriyaki Chicken with Pineapple and Peppers
\$23.95 per person, plus gratuity and sales tax

SELECTION #2

Grilled Chicken with Fresh Mango Fruit Salsa
\$24.95 per person, plus gratuity and sales tax

SELECTION #3

Teriyaki Tri-Tip (served by attendant)
Chicken Selection (choose from above)
\$27.50 per person, plus gratuity and sales tax

SELECTION #4

Beef and Chicken Kabobs
(Can be grilled on-site for events of 150 guests or more)
\$27.95 per person, plus gratuity and sales tax

ADD-ON OPTIONS:

Whole Pit Roasted Pig **Market Price A.Q.**
Sautéed Garlic Shrimp with Sweet Chili Sauce **\$3.25 per person**

VEGETARIAN DINNER BUFFET #10

LIGHT HORS D'OEUVRES

Antipasto Platter

(Includes Seven Different Cheeses and Marinated Pickled Vegetables)

Bruschetta with Focaccia and Crostini

SALADS

Italian Tossed Green Salad with Roasted Garlic Dressing

Angel Hair Pasta Salad

Fresh tomato, Cucumber and Onions with Feta and Balsamic Vinaigrette

Fresh Fruit Platter with Raspberry Dipping Sauce

DINNER

Italian tower (Grilled Breaded Eggplant with
Pesto, Marinara and Mozzarella)

Lasagna with Sautéed Vegetables in a Marinara Sauce

Tortellini Primavera

Garlic French Bread

Lemonade and Coffee

\$22.95 per person plus gratuity and sale tax

ROSARITA MEXICAN BUFFET #11

LIGHT HORS D'OEUVRES

Chips and Salsa Bar

Gourmet Cheese Platter with Crackers

DINNER

Mexican Garden Salad

Southwest Pasta Salad

Assorted Fruit Platter

Grilled Vegetables with Dipping Sauce

Chicken Enchiladas

Beef Enchiladas

Vegetarian Enchiladas

Homemade Refried Beans

Spanish Rice

Lemonade, Coffee and Iced Tea

\$22.50 per person, plus gratuity and sales tax

FIESTA MENU #12

LIGHT HORS D'OEURES

Chips, Salsa and Guacamole

Spicy Chicken Wings

Black Bean Dip

DINNER

Garden Salad

Southwestern Pasta Salad

Assorted Fruit Platter

Homemade Refried Beans

Spanish Rice

Cheese Enchiladas

Beef, Chicken Fajitas Sautéed on-site with
Marinated Peppers and Onions,
Flour Tortillas, Sour Cream, Shredded Cheese
and Three Different Salsas

\$24.95 per person, plus gratuity and sales tax

THE CHAMPAGNE STATION MENU #13

LIGHT HORS D'OEURES

Imported Cheese Selection
Artichoke Swiss Cheese Fondue
Herbed and Tomato Focaccia Bread
Smoked Salmon Crostini (passed)

SALAD STATION

Caesar Salad (freshly tossed on site)
Pesto Pasta Salad
European Greens topped with Thinly Sliced Red Onions,
Sweet Bell Peppers, Crumbled Blue Cheese, and Fresh Berries
Vine-Ripened Tomatoes, Fresh Mozzarella,
Chopped Basil and Balsamic Vinaigrette

POTATO STATION

Roasted-Garlic Mashed Potatoes
Mushroom Gravy
Crumbled Bacon and Sour Cream
Shredded Cheese and Whipped Butter
Steamed Broccoli
Chopped Green Onion

VEGETABLE STATION

Roasted Vegetable Platter with Assorted Dips
Blanched Asparagus
Baked Creamed Pearl Onions with Bread Crumbs

ENTRÉE STATION

Chicken Cordon Bleu
Garlic Crusted Prime Rib au Jus and Horseradish
Honey-Glazed Ham with Sweet Mustard

\$45.95 per person, plus gratuity and sales tax

Add Small Chocolate Fountain Station for **\$6.00 per person**
Includes Fruit, Marshmallows, Pretzels, Cookies, Cherries, Assorted Toppings

THE CHARDONNAY MENU #14

LIGHT HORS D'OEURES

Antipasto (including seven different Cheeses and Grilled Vegetables)

Cucumber Cups with Shrimp Cocktail

Baked Brie with Crackers

Meatballs in White Wine and Creamy Dill Sauce

DINNER

Caesar Salad

Fresh Fruit Platter

Assorted Roasted Vegetables Platter with Roasted Garlic Aioli

Cheese Broccoli Mashed Potatoes

Marinated Mushrooms

Pasta Primavera Alfredo

Chicken Marsala

CARVING STATION

Rosemary Pork Loin with Reduced Orange Sauce

Garlic and Peppered Prime Rib au Jus with Horseradish Sauce

Fresh Rolls and Whipped Butter

\$28.95 per person, plus gratuity and sales tax

SIT-DOWN DINNERS #15

Dinners include

Choice of salad

Hot stuffed mushrooms (passed)

Canapé of choice (passed)

Fresh Grilled Vegetables

French Rolls and Focaccia

Coffee and Lemonade

APPETIZER

Family-Style Antipasto \$2.00 per person

Prawns with Cocktail Sauce \$5.00 per person

Crab Mousse \$4.50 per person

SALAD

(Choose one)

Caesar Salad with Romaine Lettuce, Fresh Garlic

Croutons, Parmesan Cheese and Traditional Dressing

Raspberry Salad with Spring Greens, Raspberries, Caramelized Walnuts, Blue

Cheese Crumbles, and Raspberry Cream Dressing

Traditional Spinach Salad with Fresh Spinach, Tomatoes, Eggs, Bacon, Onions,

Croutons, and Honey Mustard Dressing

ENTREE

(Choose one)

? Ryan's Surf and Turf (succulent prawns

served with a thick 8-oz rib-eye steak)

Market price per person, plus gratuity and sales tax

Filet Mignon with your choice of stuffed chicken breast (a juicy filet accompanied by one of our specialty stuffed chicken breast and served with garlic mashed potatoes)

\$33.95 per person, plus gratuity and sales tax

Prime Rib (generous portion served with

baked potatoes and horseradish)

\$28.95 per person, plus gratuity and sales tax

Stuffed Pork Loin (topped with a rosemary glaze and served with roasted potatoes and green beans almandine)

Lasagna Pinwheel (sautéed vegetable and three cheeses, wrapped in a lasagna noodles, topped with marinara sauce)
\$23.95 per person, plus gratuity and sales tax

Chicken Saltimbocca (boneless chicken breast stuffed and breaded with prosciutto and Monterey Jack cheese)
\$24.95 per person, plus gratuity and sales tax

Italian Towers (marinated and grilled eggplants stacked with roasted red peppers and pesto, on a bed of roasted garlic polenta)
\$23.95 per person, plus gratuity and sales tax

ADD UPGRADES

Colored Dining Overlay

(45-day notice required)

Prices Vary

Chocolate Fountain

\$400.00 rental fee for medium size

\$850.00 rental fee for for large fountain

\$4.75 per person for a wide range of dips and toppings

Dessert Bar

Can be used to replace a cake or supplement a smaller one

Beer, Wine and Champagne Services

You bring us the product, and we chill, transport, and serve it.

This includes wine glasses, ice, cocktail napkins, tubs and bartender.

\$200.00 for a five-hour reception and no corkage fee!!!

\$100.00 per hour for each additional hour

Soda Bar

10 kinds of soda

\$1.25 per person

China Package

China dinner plate

Water glass, two forks, knife, spoon

90 x 90 linen table cloth, linen napkin (available in white, black and ivory)

Champagne flute and cake plate

\$5.75 per person

THE ONE FORK COCKTAIL MENU

INCLUDES

Your choice of five cold items

Your choice of three hot items

Linens and Skirting for the Buffet

Six-inch Glass Plates

Floral Centerpiece for Buffet

Uniformed Attendants

Lemonade and Gourmet Coffee Station

\$18.95 per person, plus gratuity and sales tax

(This menu is customized for a two- to three-hour event.)

COLD ITEMS

Free Form Antipasto Station of Assorted Cheese, Gourmet Olives, Grilled Vegetables, Roasted Garlic, Marinated Vegetables and Dry Cured Meats

Cherry Tomato, Basil and Fresh Mozzarella Kabobs with
Balsamic Vinegar, Olive Oil and Garlic Dip

Tomato Focaccia squares with Caramelized Onions

Cucumber Cups with Spicy Shrimp Cocktail

Teriyaki Chicken Skewers with Thai Peanut Sauce

Italian Torte Layers of Pesto, Herb Cream Cheese and
Roasted Sweet Peppers with Crostini

Fresh Cut Fruit Platter: Watermelon, Honeydew, Cantaloupe, Pineapple and
strawberries and Raspberry Yogurt Dip

Puffs Filled with Chicken Salad and Orange Marmalade

Asparagus Tips with Peppered Cream Cheese Wrapped in Roast Beef

Panini garlic chips with Bruschetta, Tapas, and Hummus

Grapes Rolled in Blue Cheese and Crushed Walnuts

Baby New Potatoes with Garlic Cream Cheese,
Crumbled Bacon and Chives

Smoked Salmon Crostini with Capers, Dill and Lemon Zest

Crostini Di Polenta with assorted toppers and sauces

HOT ITEMS

Meatballs in Creamy White Wine and Dill Sauce

Swiss cheese Fondue with Assorted Breads for Dipping

Honey Drizzled Spicy Chicken Drummers

Mashed Potato with Assorted Toppings: Shredded Cheese, Bacon, Mushroom
Gravy, Diced Onions, Sour Cream and Chives

Hot Stuffed Mushroom with Three Types of Cheese,
Diced Onion and Bacon (passed)

Spanakopita: Baked Phyllo Dough Filled with
Spinach and Feta Cheese (passed)

Baked Brie with Apricot Jam, Slivered Almonds and Crostini

Mini assorted Flat: Meat or Vegetarian

Italian Puff Turnovers (Caramelized onions, peppers,
and spicy Italian sausage)

Remake (bacon-wrapped dates stuffed with pecans)

Miniature Tacos with 2 salsa, guacamole, grated cheese, and sour cream
Grill cheese panini with a tomato bisque

Mini homemade calzones

Grilled Italian Sausages

COCKTAIL MENU ADD-ONS

ADD DESSERT

(Choose Three)

Chocolate Dipped Strawberries

Dessert Squares

Cream Puffs

Mini Glazed Fruit Tarts

Rich Chocolate Brownies

White Chocolate Dipped Fortune Cookies

\$2.75 per person, plus gratuity and sales tax

ADD CARVING STATION

(Your choice of two entrées)

Roasted Pork Tenderloin with Rosemary and Orange Sauce

Baron Beef with Horseradish Whip

Mustard Glazed Ham

Roasted Turkey with Cranberry Sauce

Fresh Rolls and Whipped Butter

\$3.50 per person, plus gratuity and sales tax

ADD SAUTE STATION

(Choose One)

Tortellini with Marinara and Alfredo

Shrimp in White Wine, Garlic and Lemon

\$3.25 per person, plus gratuity and sales tax

RAYNA'S SPECIALTIES

Lollypop lamb chops

Miniature Beef Wellingtons

Crab Cakes with a zesty red pepper sauce

\$4.50 per person, plus gratuity and sales tax

ITALIAN COCKTAIL BUFFET

ANTIPASTO PLATTER

Gourmet Olives

Assortment of Gourmet Cheeses

Prosciutto and Italian Dry Salami

Roasted Garlic Cloves and Marinated Vegetables

Crostini Di Polenta with Assorted Bruschetta

Italian Torte with Roasted Red Peppers, Pesto and Italian Cream Cheese

Cheese Tortellini Skewers with Italian Salsa

Grilled Italian Sweet and Spicy Italian Sausage

Fried Artichoke Hearts with Lemon Caper Sauce

Italian Turnover with Caramelized Onions and Peppers with
a Variety of Cheeses Wrapped in Phyllo

3 Kinds of Flat bread

\$??? per person, plus gratuity and sales tax

STROLLING COCKTAIL BUFFET & STATIONS

(Choose five stations)

LIGHT HORS D'OEUVRES

Fruit Platter with Fruit Dip Baked Brie with crostini

Artichoke Leaves with Capers

Italian Torte with Breads

Lampas with chili red pepper sauce

Caviar Torte

SERVED BY ATTENDANT

Hot Stuffed Mushrooms

Spanakopita

Rumaki

CHEESE AND ANTIPASTO STATION

Baked Brie with Apricot Preserves

Shaved Almonds

Assorted Marinated, Roasted Vegetables

Sliced Salami and Prosciutto

Smoked Cheddar Cheddar

Swiss Pepper Jack Fontina

Cheese Fondue

Crostini and Assorted Breads

CHILLED MAIN STATION

Jumbo Shrimp with Three Sauces Smoke Salmon Canapés

Mexican Caesar salad in a corn tortilla cup Grilled Vegetables with Roasted
Garlic and Pesto Aioli Cucumber Canapés with crab and spicy cocktail sauce

CARVING STATION

Dry-Rubbed Prime (served by attendant)

Horseradish and Rolls

Pork Loin with Italian Sausage with Spicy Orange sauce

Honey Baked Ham with two kinds of Mustard

MEDITERRANEAN STATION

Mediterranean Salsa

Chicken, Vegetarian and Beef Gyros (sautéed by an attendant)

Hummus and Pita Bread

ITALIAN STATION

Flat bread

Tomato, Basil and Mozzarella Skewers

Sautéed Penne Pasta with Marinara, Alfredo and

Bolognese sauces, served by attendant

MARDI GRAS STATION

Catfish Canapés

Jalapeño Cheese

Corn Bread

Cajun Seafood Gumbo

Dirty Rice

\$45.95 per person, plus gratuity and sales tax

WEDDING COCKTAIL MENU

Chilled Prawns
with Three Sauces

Baked Brie
with Apricot Glaze and Slivered Almonds

Fresh Fruit Skewers
with Whipped Berry Yogurt Dip

Fresh Bruschetta on Sliced Baguette

Vegetable Spring Rolls
served with Chili Soy Dip

Roasted Vegetable Platter

Meatballs with Creamy Dill and White wine sauce

California Avocado Torte
served with Garlic Crostini

Italian Turnovers

Smoked Salmon Canapés

Dolmades

Chicken Skewers with satay sauce

Quiche

Honey Baked Ham and Red Wine and Garlic Tri-Tip
with Brown Mustard and Horseradish

Fresh Breads and Whipped Butter

\$29.50 per person, plus gratuity and sales tax