



BAR PACKAGE

*Manhattans, Martinis, Sours
Scotch, Whiskey, Gin, Vodka, Rum, Bourbon
Wine, Draft Beer, Soda
Includes all Mixers, Juices & Vermouth*

ONE HOUR 10/PERSON

TWO HOURS 12/PERSON

THREE HOURS 14/PERSON

FOUR HOURS 16/PERSON

Bottled Beer (2 choices) ADD 2.25/PERSON

Call Brands ADD 3.00/PERSON

Bartender All Cash Bars ADD 50.00

Bartender Banquets under 100 guests ADD 30.00
Banquets over 100 guests – NO CHARGE

Soft Drink 8/PITCHER

Domestic Beer 10/PITCHER

House Wine 19/CARAFE

SOFT DRINK BAR

3.00/PERSON EACH HOUR

EACH ADDITIONAL HOUR 1.25/PER PERSON EACH HOUR

WINE, BEER, SOFT DRINK BAR

8.00/PERSON FOR 2 HOURS

EACH ADDITIONAL HOUR 2.00/PERSON EACH HOUR



*Call Ripa's the next time you gather
with family and friends...*

BIRTHDAY

ANNIVERSARY

WEDDING

SHOWER

BUSINESS EVENT

CLUB MEETING

FUNERAL

REUNION

COCKTAIL PARTY

DINNER BANQUET

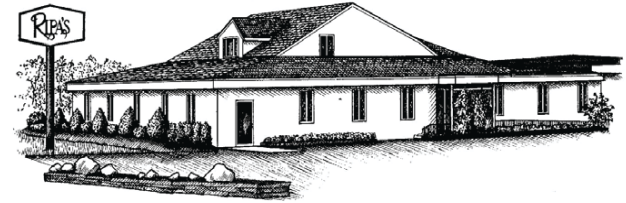
LUNCHEON

BREAKFAST

*... we promise to make your
event memorable!*



RIPA'S



DINNER BANQUETS

"Let our family serve yours..."

Since 1955, the Ripa family has continued to offer quality food with your comfort and satisfaction as our primary concern.

We are pleased to extend this tradition of quality and service to any gathering you may plan.

Having the ability to accommodate up to 300 guests, we are pleased to assist you with your event arrangements.

Kindly accept our sincere thanks for allowing us the privilege of extending our hospitality to you.

Your hosts, Ray & Ennio Ripa

PLEASE NOTE:
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

01/2017

4218 WALDEN AVE., LANCASTER, NY 14086
T: (716) 684-2418 | F: (716) 684-4887
WWW.RIPAS.COM

DINNER BANQUETS

All banquet dinners are served with Rolls, Butter, Dessert, Coffee and Tea
and include your choice of Homemade Soup or Crisp Green or Caesar Salad

PLATED ENTRÉES

Plated dinners are priced per person
includes Potato and Vegetable

SELECT A MAXIMUM OF 3 ENTRÉES:

New York Strip Steak (12oz) USDA Choice Center Cut 28

Roast Prime Rib of Beef Au Jus (minimum order 12) 28

Sliced Beef Tenderloin WITH Bordelaise
select Braised OR Roasted (minimum order 10) 29

Filet Mignon (8oz) 30

Pork Chop—EXTRA THICK stuffed with roasted red
pepper, prosciutto and fontinella cheese 20

Roast Turkey Breast includes stuffing, gravy
and cranberry sauce 19

Boneless Chicken Breast—your choice 20

VALDESTANO • PICATA • CORDON BLEU • MARSALA
PARMIGIANA • FLORENTINE WITH MORNAY SAUCE
HOUSE SPECIALTY stuffed with asparagus,
fontinella and topped with Mornay sauce

Charcoal Broiled Fish—a Ripa Favorite 19

Tilapia WITH Shrimp Pieces & Scampi Sauce 20

Baked Atlantic Cod Florentine 21

Broiled Salmon with Caper Lemon Sauce
OR Horseradish Encrusted 24

Pasta Primavera select Marinara OR Oil & Garlic 17

Ripa's Stuffed Shrimp WITH 6oz Filet 36

Lobster Tails choose Single or Double – MARKET

Land & Sea Crab Cake AND Filet of Angus Sirloin – MARKET

FAMILY STYLE

Minimum 50 Guests
\$23 PER PERSON

We'll individually serve your soup or salad

MAIN ENTRÉE – SELECT 2

Boneless Italian Chicken • Beef Top Round

Roast Chicken • Chicken Marsala

Roast Turkey Breast • Roast Pork Loin

Boneless Breaded Pork Chops • Meatballs

Chicken Cacciatore • Polish Sausage

Italian Sausage WITH Sautéed Peppers & Onions

ACCOMPANIMENTS – SELECT 2

Homemade Mashed Potatoes • Stuffing

Oven Roasted Potatoes • Red Jacket Potatoes

Sweet Potatoes

Homemade Rigatoni—select your sauce
Meat, Marinara, OR Olio with Julienne Vegetables

VEGETABLE – SELECT 1

Green Beans Almandine • Italian Cauliflower

Glazed Carrots • Zucchini al Giardino

Vegetable Medley • Mexican Corn

Green Beans WITH Tomatoes & Cheese

BUFFET SELECTIONS

Minimum 75 Guests
\$22 PER PERSON

MAIN ENTRÉE – SELECT 2

Carved Roasted Turkey

Stuffed Chicken Breast

Boneless Breaded Pork Chops

Roasted Chicken à la Ripa!

Carved Roast Loin of Pork WITH Gravy

Carved Ham

Carved Roast Top Round of Beef

Carved Prime Rib ADD 4 /PERSON

Italian OR Polish Sausage

ACCOMPANIMENTS – SELECT 6

Homemade Rigatoni—your choice of sauce
Meat, Marinara, OR Olio with Julienne Vegetables

Oven Roasted Potato • Sweet Potatoes

Homemade Mashed Potatoes • Stuffing

Green Beans Almandine • Glazed Carrots

Zucchini al Giardino • Bowtie Antipasto Salad

Vegetable Medley • Tuna Salad

Fresh Fruit Bowl • Mexican Corn

DESSERT

– SELECT 1 FOR YOUR BANQUET –

Chocolate Mousse

Lemon Sherbet WITH Raspberry Sauce

Peanut Butter Cheesecake WITH Chocolate Sauce

New York Style Cheesecake

Vanilla Ice Cream

select one topping: Mint, Chocolate OR Raspberry

We are happy to accommodate extras that
will be sure to please your guests.

ADDITIONAL COURSES

PASTA COURSE ADD 2 /PERSON

INTERMEZZO ADD 2 /PERSON

Applicable sales tax & 18% gratuity are NOT included in prices quoted.
NOTE: 3% will be added to all credit card purchases