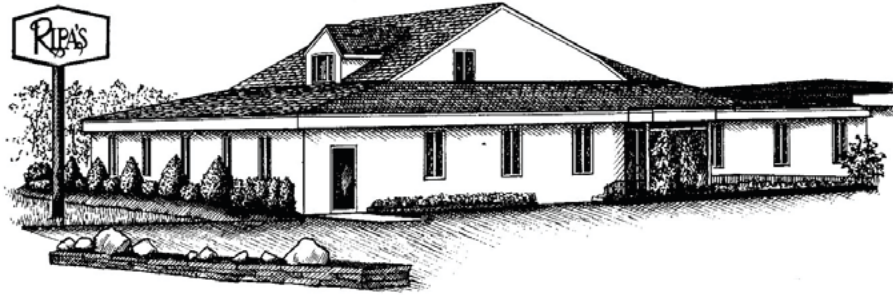

RIPAS



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

- DINNER BANQUETS -

PLATED ENTRÉES

Minimum 40 Guests • Priced per person

INCLUDES HOMEMADE SOUP OR CRISP CHEF SALAD, ROLLS & BUTTER, POTATO, VEGETABLE, COFFEE & TEA
CHOICE OF: NY STYLE CHEESECAKE, CHOCOLATE MOUSSE OR SPUMONI



SELECT A MAXIMUM OF 3 ENTRÉES:

- NEW YORK STRIP STEAK (GF) (12oz) - MARKET PRICE
- ROAST PRIME RIB OF BEEF AU JUS (minimum order 12) - MARKET PRICE
- SLICED BEEF TENDERLOIN w/BORDELAISE braised or roasted (minimum order 10) - MARKET PRICE
- FILET MIGNON (GF) (8oz) - MARKET PRICE
- COMBO — FILET MIGNON (4oz) with choice of CHICKEN MILANESE or CHAR-BROILED FISH - MARKET PRICE
- LOBSTER TAILS (GF) SINGLE OR DOUBLE - MARKET PRICE
- CHAR-BROILED FISH — a Ripa's House Specialty! 29
- BAKED ATLANTIC COD FLORENTINE 29
- BROILED SALMON choice of LEMON CAPER SAUCE (GF) or HORSERADISH ENCRUSTED 31

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- BONELESS CHICKEN BREAST your choice 29
 - PICCATA (GF) • CORDON BLEU • MARSALA (GF) • PARMIGIANA • FLORENTINE w/MORNAY SAUCE VALDOSTANO topped with capicola, mushrooms, and provolone with pan sauce
 - STUFFED house made stuffing with fontinella, asparagus spear, and mornay sauce

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- PORK CHOP - EXTRA THICK bread stuffing with roasted red pepper, prosciutto, and fontinella 29
 - ROAST TURKEY BREAST includes stuffing, gravy, and cranberry sauce 27
 - PASTA PRIMAVERA (GF) / (VG) with marinara sauce or wine and garlic sauce 23
 - HOMEMADE RIGATONI with vodka cream sauce 26

ADDITIONAL COURSES:

PASTA COURSE ADD 2.00/PERSON

APPLICABLE SALES TAX & 19% GRATUITY ARE NOT INCLUDED IN PRICES QUOTES ABOVE.

NOTE: 3% WILL BE ADDED TO ALL CREDIT CARD PURCHASES - PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE 03/2022

- DINNER BANQUETS -

PLATED ENTRÉES

- CONTINUED -



SPECIALTY DIET ENTRÉE OPTIONS

NEW YORK STRIP STEAK (GF) (12 oz) - MARKET PRICE

FILET MIGNON (GF) (8 oz) - MARKET PRICE

STUFFED BONELESS CHICKEN BREAST

seasonal vegetables and fontinella cheese, finished with mornay sauce 29

HOUSE-SEASONED BONE-IN PORK CHOP EXTRA THICK (GF) 26

BAKED ATLANTIC COD FLORENTINE (GF) 29

SCAMPI BROILED COD (GF)

cod broiled in a butter, wine, lemon sauce 29

PASTA PRIMAVERA (GF) / (VG) / (V)

gluten free pasta and seasonal veg with your choice of sauce 27

MARINARA • OIL & GARLIC (V) • ALFREDO

STUFFED ITALIAN PEPPER (GF) / (VG) / (V)

vegetable stock, arborio rice and seasonal vegetables stuffed into a colorful pepper 27

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- DINNER BANQUETS -

FAMILY STYLE

32.⁰⁰ PER PERSON

Minimum 40 Guests

INCLUDES INDIVIDUALLY SERVED HOMEMADE SOUP OR CRISP CHEF SALAD,
ROLLS & BUTTER, COFFEE & TEA
CHOICE OF: NY STYLE CHEESECAKE, CHOCOLATE MOUSSE OR SPUMONI



MAIN ENTRÉE – SELECT 2

BONELESS CHICKEN BREAST • BEEF TOP ROUND
ROAST CHICKEN Á LA RIPA (GF) • CHICKEN MARSALA • CHICKEN CACCIATORE
ROAST PORK LOIN (GF) • ROAST TURKEY BREAST (GF)
BONELESS BREADED PORK CHOPS • MEATBALLS • POLISH SAUSAGE (GF)
ITALIAN SAUSAGE w/SAUTÉED PEPPERS & ONIONS (GF)

ACCOMPANIMENTS – SELECT 2

HOMEMADE RIGATONI with choice of sauce:
MEAT, MARINARA (VG) SAUCE • OIL & GARLIC (VG) with julienne vegetables • VODKA CREAM SAUCE ADD 2.00
ROSEMARY ROASTED POTATOES (GF) / (VG) / (V) • MASHED POTATOES • STUFFING

VEGETABLE – SELECT 1

GARLIC PARMIGIANA CORN • VEGETABLE MEDLEY
ZUCCHINI AL GIARDINO • GREEN BEANS ALMONDINE • GLAZED CARROTS
ITALIAN CAULIFLOWER • GREEN BEANS with tomatoes and cheese
ROASTED CAULIFLOWER & BROCCOLI

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- DINNER BANQUETS -

DINNER BUFFET

29.⁰⁰ PER PERSON

Minimum 40 Guests

INCLUDES HOMEMADE SOUP OR CRISP CHEF SALAD, ROLLS & BUTTER, COFFEE & TEA
CHOICE OF: NY STYLE CHEESECAKE, CHOCOLATE MOUSSE OR SPUMONI



MAIN ENTRÉE – SELECT 2

STUFFED BONELESS CHICKEN BREAST

house made stuffing with fontinella, asparagus spear and Mornay sauce

CHAR-BROILED FISH — *a Ripa's House Specialty!*

ROAST CHICKEN Á LA RIPA (GF)

CHICKEN PARMIGIANA

BONELESS BREADED PORK CHOPS

SLICED ROAST LOIN OF PORK w/GRAVY*

SLICED HAM* (GF)

SLICED ROAST TOP ROUND OF BEEF*

CARVED PRIME RIB* – MARKET PRICE

ITALIAN (GF) OR POLISH SAUSAGE

COMBO – HOMEMADE MEATBALLS & ITALIAN SAUSAGE IN SAUCE

*CARVING STATION IS AVAILABLE FOR PARTIES OF 75 OR MORE

ACCOMPANIMENTS – SELECT 4

HOMEMADE RIGATONI with choice of sauce:

MEAT, MARINARA (VG) SAUCE • OIL & GARLIC (VG) with julienne vegetables • VODKA CREAM SAUCE ADD 2.00

ROSEMARY ROASTED POTATOES (GF) / (VG) / (V) • MASHED POTATOES

STUFFING • GARLIC PARMIGIANA CORN (GF) / (VG) • VEGETABLE MEDLEY (GF) / (VG)

ZUCCHINI AL GIARDINO (GF) / (VG) • GREEN BEANS ALMONDINE (GF) / (VG) • GLAZED CARROTS

BOWTIE PASTA SALAD • ROASTED CAULIFLOWER & BROCCOLI (GF) / (VG)

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- THE BAR -

BAR PACKAGE

Vodka, Rum, Gin, Whiskey, Bourbon, Scotch

Wine, Domestic Draft Beer & Soda

INCLUDES ALL MIXERS, JUICES & VERMOUTH

ONE HOUR 16/PERSON

TWO HOURS 18/PERSON

THREE HOURS 21/PERSON

FOUR HOURS 23/PERSON

BOTTLED BEER (2 CHOICES) ADD 4.00/PERSON

CALL BRANDS ADD 3.00/PERSON



BEER, WINE & SOFT DRINK BAR

10.00/PERSON FOR 1 HOUR

EACH ADDITIONAL HOUR 4.00/PERSON

SOFT DRINK BAR

5.00/PERSON FOR 1 HOUR

EACH ADDITIONAL HOUR 3.00/PERSON

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- THE BAR -

BEVERAGE STATION

FRUIT PUNCH 40 /GALLON

MOCKTAIL (NON-ALCOHOLIC) 45 /GALLON

Strawberry Basil Infused Iced Tea Sparkler • Blackberry Mule • Cranberry Limeade

WINE PUNCH 50 /GALLON

MIMOSA PUNCH 55 /GALLON

HOUSE WINE 25 / CARAFE

DOMESTIC BEER 17 / PITCHER

CRAFT & PREMIUM BEER 21 / PITCHER

SODA 9 / PITCHER



BARTENDER FEE

ALL CASH BARS – ADD 60.00

BANQUETS UNDER 100 GUESTS – ADD 40.00

BANQUETS OVER 100 GUESTS – NO CHARGE

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