



Raffa's Catering at the Overlook



The staff at Raffa's Waterfront Grill is excited to have the opportunity to be a preferred catering partner for your event at the Overlook. Raffa's is owned by longtime Kingwood residents, Tony and Leslie Raffa, who have over 30 years experience in the dining and hospitality industry.

We have compiled complete menus from which you can choose and we have savory and sweet platters that can be ordered a la carte for smaller, casual gatherings. We can assist hosts with menu selections, wine and beverage recommendations, and provide resources for other event amenities. We have experience with intimate, sit-down dinners, corporate and wedding receptions up to 500 attendees, and everything in between.

If you do not see your favorite dish, please feel free to request a quote. We will do our best to source your ingredients and customize a menu tailored to your needs and wishes. We look forward to a memorable experience for you and your guests.

Raffa's Catering at the Overlook



Our catering services at the Overlook are “Fully Inclusive” to insure a worry free event. Our pricing includes buffet service, delivery, acrylic plates and cups, high quality napkins and heavy duty utensils.

All menus include service of iced tea and water.

Our chef Sam Beier has an extensive background in catering in the Houston market. He will be happy to work with you to create a custom menu for your event.

Please contact Rhonda Johnson to plan your catering at the Overlook. She may be reached at 281-360-1436 or by email at rhonda@raffas.net



CANAPES, SHOTS, AND SKEWERS

SELECTIONS ARE PRICED PER PIECE WITH A MINIMUM ORDER OF 50

PROSCIUTTO WRAPPED MELON

cantaloupe, cured ham

CUCUMBER CUP

herbed cheese mousse, bell pepper confetti

TOMATO CAPRESE SKEWERS

fresh mozzarella, basil, balsamic reduction

\$2.75 EACH

PECAN CRUSTED CHICKEN

honey dijon sauce, toast point

SMOKED SALMON

herbed cream cheese, caper blossom, toast point

\$3.00 EACH

TEXAS CEVICHE SHOT

shrimp, jalapeno, avocado, citrus marinade

AHI TUNA

sesame cracker, soy reduction, wasabi cream

ROAST BEEF ROULADE

garlic, mushroom, rosemary melba sauce

\$3.50 EACH

*8.25% Texas state sales tax will be added to all orders
Prices as of 7/1/2016 (all prices subject to change)*



ASSORTED APPETIZERS

APPETIZERS ARE PRICED PER PIECE WITH A MINIMUM ORDER OF 50

HAM & CHEESE ARANCINI

Tasso ham, parmesan cheese, spicy marinara

FRESNO CHILI PEPPERS

goat cheese stuffed, lightly fried, red pepper coulis

JALAPENO SAUSAGE BITES

red onion marmalade

ASIAN CHICKEN TENDERS (10Z)

sesame glazed, cilantro, cool wasabi sauce

\$ 2.75 EACH

SPINACH PARMESAN STUFFED MUSHROOMS

lemon garlic cream sauce

VEAL & RICOTTA MEATBALLS

marinara sauce

\$3.25 EACH

MINI CRAB CAKES

caper tomato butter

BEEF SLIDERS

smoked gouda, pickles, chipotle aioli

\$3.75 EACH GROUP

*8.25% Texas state sales tax will be added to all orders
Prices as of 7/1/2016 (all prices subject to change)*



PLATTERS

PRICED BY THE PIECE OR BY THE TRAY INTENDED FOR 50 PEOPLE

COCKTAIL SHRIMP

house made spicy cocktail sauce

\$175 per tray (100 shrimp)

SMOKED SALMON

capers, boiled egg, minced red onion

\$150 per 50 people

HUMMUS

olive medley, feta, tomato, red onion, pita bread

\$125 per 50 people

BOURSIN CHEESE

assorted vegetable crudité

\$125 per 50 people

FRESH FRUIT

fresh seasonal assorted fruit

\$175 per 50 people

SALADS

SALADS ARE PAIRED WITH ENTREE DINNERS BUT MAY ALSO BE ADDED TO A LA CARTE

MIXED GREEN (standard, no additional charge)

mixed greens, cucumber, carrots, garden tomatoes, red onion, brown sugar sherry vinaigrette

WISCONSIN CHEDDAR (standard, no additional charge)

chopped romaine, tomato, and shredded cheddar with Italian vinaigrette

CAESAR (premium, add \$3 per person)

chopped romaine, shaved parmesan, crispy caper blossoms, house made croutons

CAPRESE (premium, add \$4 per person)

chopped romaine, fresh mozzarella, sliced tomatoes, white balsamic vinaigrette

FARMSTEAD (premium, add \$4 per person)

mixed greens, fresh berries, toasted walnuts, goat cheese, strawberry basil vinaigrette

8.25% Texas state sales tax will be added to all orders

Prices as of 7/1/2016 (all prices subject to change)



ENTREES

ALL ENTREES ARE PRICED WITH A STANDARD SALAD, TWO STANDARD SIDES, DINNER ROLLS, AND A 50 PERSON MINIMUM

SESAME GLAZED SALMON \$29 per person
mandarin orange, candied almonds, orange ginger buerre blanc, basil

SICILIANO CHICKEN \$20 per person
tomatoes, capers, artichoke hearts, charred lemon vinaigrette, basil

BLACKENED REDFISH \$32 per person
shrimp, tomato butter

BEEF TENDERLOIN \$38 per person
medium rare, sliced, mushroom demi glace

STUFFED FLOUNDER \$30 per person
crab stuffed, shrimp, lemon buerre blanc, basil

BRAISED LAMB SHANK \$36 per person
mint pesto, port wine demi

PRIME RIB \$34 per person
medium rare, sliced, au jus, horseradish cream

"RAFFA DUO" \$36 per person
beef tenderloin and stuffed flounder

***IF YOU WISH TO OFFER YOUR GUESTS A DUEL ENTREE PLATE, \$2 WILL BE ADDED TO THE HIGHER PRICED ENTREE*

*8.25% Texas state sales tax will be added to all orders
Prices as of 7/1/2016 (all prices subject to change)*



SIDES

MIXED VEGETABLES (standard, no additional charge)

seasonal variety, buerre fondue

MASHED POTATOES (standard, no additional charge)

red skinned potatoes, cream, butter

GREEN BEANS (standard, no additional charge)

sautéed, buerre fondue

PENNE PASTA (standard, no additional charge)

marinara sauce

BRUSSELS SPROUTS (premium, add \$2 per person)

pork belly caramelized

PENNE ALFREDO (premium, add \$2 per person)

traditional parmesan cream sauce

SMOKED GOUDA MAC N CHEESE (premium, add \$2 per person)

four cheese blend, panko breadcrumbs

AU GRATIN POTATOES (premium, add \$2 per person)

herbed parmesan cream sauce



DESSERTS

DESSERTS ARE PRICED PER PIECE WITH A MINIMUM ORDER OF 50

KEY LIME TARTS

Mini tarts with citrus blast

CARAMEL OAT BARS

Chocolate, caramel, and toasted oats

\$2.50 EACH GROUP

MINI COCONUT MACAROONS

American style, rustic and golden

CHOCOLATE DIPPED STRAWBERRIES

Favorite of the Bride

MINI CHEESECAKES

Vanilla bean or Bailey's Chocolate

\$2.75 EACH GROUP

CHOCOLATE MOUSSE CAKE \$125 (served whole, recommended 25 pieces)

Devil's food cake, Belgian chocolate mousse, chocolate ganache

LEMON CHEESECAKE \$65 (served whole, recommended 18 pieces)

Traditional cheesecake with lemon twist

TRI BERRY BREAD PUDDING \$125 (served whole, recommended 30 pieces)

Raspberry, Blueberry, Blackberry baked custard served with crème anglaise

*8.25% Texas state sales tax will be added to all orders
Prices as of 7/1/2016 (all prices subject to change)*