

## CATERING MENU AND RENTALS ITEMS 2021-2022

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# RICARDO'S 

## LUNCH ENTREES

Mediterranean chicken- seared chicken breast in a lemon thyme beurre blanc sauce with olives, diced tomatoes topped with feta cheese, served with cilantro lime rice $\mathbf{2 2 \$}$ per plate or $\mathbf{2 0 0 \$}$ for $\mathbf{1 0}$ orders

Honey sesame pork tenderloin- roasted pork tenderloin topped with a honey sesame glaze, roasted vegetables and garlic mashed potatoes

## $\mathbf{2 4 \$}$ per plate or $\mathbf{2 2 0 \$}$ for 10 orders

Beef stroganoff - tender strips of beef in a cream sauce with mushrooms, onions, bell peppers over egg noodles $\mathbf{2 6 \$}$ per plate or $\mathbf{2 4 0 \$}$ for $\mathbf{1 0}$ orders

Pesto pasta Pomodoro- penne pasta in a creamy pesto sauce with cherry tomatoes, roasted red bell peppers, and roasted eggplant $\mathbf{2 0 \$}$ per plate or $\mathbf{1 8 0 \$}$ for 10 orders

## Italian buffet Prices are for 20 orders unless noted

All come with focaccia bread
Meat lasagna - Italian sausage, ground beef, onions, mushrooms, ricotta cheese, mozzarella, and marinara sauce (option to be vegetarian) 450\$

Chicken parmesan- breaded chicken breast, covered in marinara and topped with mozzarella and parmesan cheese 560\$

Eggplant parmesan- breaded eggplant, covered in marinara and topped with mozzarella and parmesan cheese 560\$

Mexican buffet Prices are for 20 orders unless noted
All come with Spanish rice, black or refried beans and choice of corn or flour tortillas.

Chicken or beef fajitas- grilled carne asada or chicken with bell peppers, onions $\mathbf{6 4 0 \$}$
Taco bar- shredded chicken or beef with shredded lettuce, Pico de Gallo, sour cream, shredded cheese, and guacamole 560\$

## Salad, sandwiches, and wraps

All sandwiches and wraps come with one choice of sides or a bag of chips
Asian chicken salad $\mathbf{1 6 \$}$ per person or $\mathbf{1 5 0 \$}$ for 10 or more orders
Red and green cabbage, shredded carrots, green onions. Topped with crispy noodles and peanuts with a ginger vinaigrette

Grilled chicken Caesar salad 18\$ per person or $\mathbf{1 7 0 \$}$ for 10 or more orders Hearts of romaine with Caesar dressing, shredded parmesan, anchovies, roasted garlic and croutons.

Southwest chicken wrap $18 \$$ per person or $170 \$$ for 10 or more orders
Grilled chicken, black bean salsa, shredded romaine, with a chipotle aioli in tomato wrap

Caprese chicken sandwich $19 \$$ per person or $180 \$$ for 10 or more orders Grilled chicken, mozzarella, tomatoes on focaccia bread with house made pesto aioli

Philly steak sandwich $19 \$$ per person or $180 \$$ for 10 or more orders Sliced beef with grilled onions, mushrooms, and bell peppers. Topped with Swiss cheese on a French roll

Vegan Black bean burger $\mathbf{1 7 \$}$ per person or $\mathbf{1 6 0 \$}$ for 10 or more orders Special blend of black beans and spices with arugula and vegan chipotle sauce on a sourdough bun

Side's salads (choose one)
*Macaroni
*Potato
*Antipasto
*House

## BOX LUNCHES 18\$ per person or $\mathbf{1 7 0 \$}$ for 10 or more orders

All sandwiches served on choice of sourdough, whole wheat, white, or rye bread. Ham, turkey, or roast beef. White cheddar cheese, mayo, lettuce, and pickles. *vegetarian option - grilled eggplant, roasted red bell, caramelized onions and mozzarella with a pesto cream cheese spread in a spinach tortilla All lunches come with a fresh baked cookie, water, and bag of chips.

## RICARDO's

## HORS D'OEUVRES

Prices are for $\mathbf{2 0}$ orders unless noted

## COLD HORS D'OEUVRES

- Cucumber, avocado goat cheese wanna be cupcakes $\mathbf{1 0 0} \mathbf{\$}$
- Smoked salmon tartelettes with lemon and caper cream 120\$
- Shrimp cocktail shooter 100\$
- Vegetable dill dip shooter 75\$
- Gougers "cheese puff" 85\$
- Prosciutto fig bruschetta 95\$
- Pinwheels (spicy beef jalapeno/ turkey cheddar/ ham and Swiss Dijon) 110\$


## HOT HORS D'OEUVRES

- Meatballs stuffed mushroom marinara sauce and cheese " 2 per person" $140 \$$
- Crab stuffed mushroom hollandaise sauce " 3 per person" 220\$
- Beef and Shrimp diablo 200\$
- Chicken skewer satay with peanut sauce "2 per person" $140 \$$
- French onion bruschetta 150\$


## HORS D'OEUVRES DISPLAY

Prices are for 20 orders unless noted

- Seasonal vegetable crudités plater, ranch dip $\mathbf{1 1 0 \$}$ upgrade to a dill dip $\mathbf{1 0 \$}$
- Seasonal fruit $\mathbf{1 7 5 \$}$
- Mushroom pate served with pickled vegetables and pickled eggs 135\$
- Brie en croute with sundried tomatoes served with crackers 95\$
- Brie en croute with fig preserve served with crackers $\mathbf{1 1 0 \$}$
- Domestic and imported cheese board $\mathbf{1 7 5 \$}$
- Charcuterie board $190 \$$
- Antipasto board charcuterie, cheese, olives, pickled veggies, Crostinis 210\$
- House cured salmon lox and bagel board, capers, pickled veggies, cream cheese 225\$


# RICARDO's 

## DINNER

Served with a choice of one salad, one side and one dessert per event Served with warm rolls and Ricardo's oil. Upgrade to a flavor whipped butter \$10

Entrée (Prices are for 20 orders unless noted)

- Sesame Beef and Sauté Bell pepper 700\$
- Chicken Cordon Bleu with Dijon and gruyere sauce 760\$
- Bacon Wrapped Jalapeno Popper Pork Loin 780\$
- Pistachio, cranberry, bacon stuffed Pork Loin, with cranberry chutney $\mathbf{8 4 0 \$}$
- Sriracha lime glaze grilled salmon 900\$
- Roast Tri Tip with a choice of Gorgonzola or Bordelaise sauce 960\$
- Braised Boneless Chuck Short Rib in Port and Mushrooms 960\$
- Quinoa Enchilada Stuffed Seasonal Squash 640\$
- House made Seasonal Vegetarian Lasagna 660\$
- 30 Day Steak RICARDO filet mignon, Dungeness crab, bearnaise 4 oz 880\$ 8 oz 1780\$

Sides Select one with your entrée. Add another side for $\mathbf{1 2 0 \$}$

- Roasted garlic mashed potatoes
- Roasted potatoes with garlic and herbs
- Baked potatoes
- House macaroni and cheese
- Lime and cilantro long grain rice
- Roasted seasonal vegetables


## Carving Station (Prices are for 20 orders unless noted)

Served with a choice of one salad, one side and one dessert per event.

- 45 days Dry age Prime rib with Au Jus, creamy horseradish $\mathbf{1 4 0 0 \$}$
- Grilled Tequila garlic lime Marinated Tri tip 1140\$
- Roasted Turkey breast and Honey Glaze Ham 1000\$


## DINNER SALAD

Prices are for 20 orders unless noted
Included with your event:
Mixed Greens with Seasonal Vegetables and shredded parmesan
Choice of Ranch or House Sherry Vinaigrette
OR
Caesar salad, romaine lettuce, croutons, shredded parmesan, roasted garlic.

Upgrade with one of our premium Salad selections:

- Bacon and shrimp, roasted tomatoes, pickled red onions

On mix greens with a gorgonzola vinaigrette $\mathbf{1 2 0 \$}$

- Poached pears, candied nuts, gorgonzola salad

On winter greens with a port vinaigrette. 100\$

- Diced apples, celery, walnuts, and cheddar

On winter greens with a balsamic, honey mustard vinaigrette. 80\$

## DESSERTS

Prices are for 20 orders unless noted

## Included with your event:

- Fresh cookies

Or Seasonal Pie
Or Berry cobbler
Or Chocolate chips and Banana Bread pudding
Or Sheet cake choose from Vanilla, Chocolate or Strawberry
Upgrade with one of our premium dessert selections:

- Tiramisu 135\$
- Berry trifle 120\$
- Plain Cheesecake with a graham cracker crust $\mathbf{8 0}$ \$ (can be made crust less)
- Chocolate Biscoff Buttercream Cake $110 \$$
- Dulche de leche $\mathbf{9 5 \$}$
- Dessert sampler board 140\$

Include tiramisu, berry cobbler, seasonal pie
Add a dessert $\mathbf{1 5 \$}$ per person

- Chocolate fountain $180 \$$

Includes 20 lbs . of chocolate, strawberries, cookies, pretzels, and marshmallows serve up to 150 guests.
Add $\$ 1$ per guest over 150 guests.
Add additional toppings $\mathbf{1 . 5 0 \$}$ per guest
Pineapple, cookie Wafers, brownies, biscotti, mini cheesecake, assorted petit fours, rice crispy treat, Popcorn Cluster

## PIZZA FOOD TRUCK

Rent for a minimum of $\$ 700$

## Pizza and salad $\$ 19$ per person

3 topping per pizza choose between:

- Pepperoni, Italian sausages, bacon, ground beef.
- Mushrooms, onions, bell peppers, roasted tomatoes, pineapple.
- Mozzarella, black olives, jalapenos, anchovies roasted garlic.


## Included with your event:

Mixed Greens with Seasonal Vegetables and shredded parmesan
Choice of Ranch or House Sherry Vinaigrette
OR
Caesar salad, romaine lettuce, croutons, shredded parmesan, roasted garlic $\$ 50$ fuel surcharge will be added to any rental outside lacey city limit.

## RENTALS FOR SERVICE

- Set up and clean up fee for up to 150 guests $175 \$$
(set include chairs, tables, cutlery)
- Server 175\$
- Bartender 175\$
- Linen 20\$ per table

Ricardo's Bar catering:
Bartender - $\$ 175$ each 1 bartender serves a maximum of 50 people

## Well Bar service:

Liquor: Four Roses bourbon, Belringer gin, Rancho Alegre 100\% agave tequila, Ron Cartavio silver rum, Wodka farm to table vodka
Wine: Sanvito Montepulciano red wine, Vandori Pinot grigio white wine
Beer: House selected IPA,
Alaskan amber, Bud light
Pricing: Beer \$5
Wine; \$8, \$32/BTL
Shots; \$7
Cocktails; \$9
Soda/Juice; \$3

Batch Specialty Cocktails: \$120/batch
(\$1 off/drink, serves 12)
Options: Lemon drop
Berry Margarita
Manhattan
N.W. Whiskey Sour

## Premium Bar service:

Liquor: Four Roses small batch bourbon, Ford's premium gin, Aha Yeto blanco 100\% agave tequila, Plantation silver rum, Absolut Elyx premium vodka
Wine: Tapiz Capernet redwine, Stoller Chardonnay white wine
Beer: House selected IPA, Alaskan amber, Bud light
Pricing: Beer \$5
Wine; \$10, \$40/BTL
Shots; \$9
Cocktails; \$12
Soda/Juice; \$3

Ultra Premium Bar service:
Setup fee: \$250

Batch Premium Cocktails: \$156/batch<br>(\$1 off/drink, serves 12)<br>Options: Premium Lemon drop<br>Premium Berry Margarita<br>Premium Manhattan<br>Premium N.W. Whiskey Sour

Per person pricing worked out individually based on customers specific liquor requests. Requires 2 weeks prior notice with full request of items desired provided by the customer at that time.

## Bloody Mary and Mimosa Bar:

Required Bartender: \$175
3 hours of service: $\$ 18 /$ person with a maximum of 2 drinks per person per hour
Mimosa Bar includes: Sparkling Cava, select juices, and garnishes
Bloddy Mary Bar includes: Vodka, Gin, Tequila, select juices, and condiments

