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# 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 240 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 45 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! 31
- BAKED ALASKAN COD FLORENTINE 31
- BROILED SALMON choice of LEMON CAPER SAUCE (GF) or HORSERADISH ENCRUSTED 37

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- BONELESS CHICKEN BREAST your choice 31
  - PICCATA • CORDON BLEU • MARSALA • 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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- STUFFED PORK CHOP stuffing with roasted red pepper, prosciutto and fontinella 31
  - ROAST TURKEY BREAST includes stuffing, gravy, and cranberry sauce 29
  - PASTA PRIMAVERA (GF) / (V) with marinara sauce or wine and garlic sauce 26
  - HOMEMADE RIGATONI with vodka cream sauce 28

ADDITIONAL COURSES:

PASTA COURSE ADD 3.00/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 11/2023

- 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 (GF)

seasonal vegetables and fontinella cheese, finished with mornay sauce 31

HOUSE-SEASONED BONE-IN PORK CHOP EXTRA THICK (GF) 28

BAKED ALASKAN COD FLORENTINE (GF) 30

SCAMPI BROILED COD (GF)

cod broiled in a butter, wine, lemon sauce 30

PASTA PRIMAVERA (GF) / (V)

gluten free pasta and seasonal veg with your choice of sauce 28

MARINARA • OIL & GARLIC (V) • ALFREDO (GF)

STUFFED ITALIAN PEPPER (GF) / (V)

vegetable stock, arborio rice and seasonal vegetables stuffed into a colorful pepper 28

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- DINNER BANQUETS -

DINNER BUFFET

32.<sup>00</sup> PER PERSON

*Minimum 45 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 – 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 (V) SAUCE • OIL & GARLIC (V) with julienne vegetables • VODKA CREAM SAUCE ADD 2.00

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

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

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

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

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- THE BAR -

## BAR PACKAGE

*Vodka, Rum, Gin, Whiskey, Bourbon, Scotch  
Wine, Bottled Labatt Blue & Labatt Blue Light, Soda*  
INCLUDES ALL MIXERS, JUICES & VERMOUTH

ONE HOUR 16/PERSON

TWO HOURS 18/PERSON

THREE HOURS 21/PERSON

FOUR HOURS 23/PERSON

CALL BRANDS ADD 4.00/PERSON

## MIMOSA STATION

*Includes — fresh fruit display, Cranberry, Orange & Mango Juice*

8.00/PERSON

## BEER, WINE & SOFT DRINK BAR

11.00/PERSON FOR 1 HOUR

EACH ADDITIONAL HOUR 4.00/PERSON

## SOFT DRINK BAR

5.00/PERSON FOR 1 HOUR

EACH ADDITIONAL HOUR 2.00/PERSON

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- THE BAR -

BEVERAGE STATION

FRUIT PUNCH 45 /GALLON

MOCKTAIL (NON-ALCOHOLIC) 45 /GALLON

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

WINE PUNCH 55 /GALLON

MIMOSA PUNCH 60 /GALLON

BLOODY MARY 75 /GALLON

HOUSE WINE 25 / CARAFE

DOMESTIC BEER 17 / PITCHER

CRAFT & PREMIUM BEER 21 / PITCHER

SODA 10 / PITCHER



BARTENDER FEE

ALL CASH BARS – ADD 65.00

BANQUETS UNDER 100 GUESTS – ADD 45.00

BANQUETS OVER 100 GUESTS – NO CHARGE

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