

Cold Breakfast Menus

Continental Breakfast Buffets

*All Continental Breakfast Buffets Served with
Freshly Brewed La Coppa Coffee, Decaffeinated Coffee, a selection
Of Herbal and Black Leaves Pure Teas® and Orange Juice*

Continental Breakfast

Assorted Breakfast Breads, Mini Muffins and Croissants
with butter, marmalade and jam
\$8.50 per guest

Continental Breakfast with Fresh Fruit

Assorted Breakfast Breads, Mini Muffins and Croissants
with butter, marmalade and jam
Sliced Assorted Fresh Fruit of the Season
\$10.50 per guest

Additions

Assorted Dry Cereals with Whole Milk and Skim Milk

Assorted Fresh Bagels with Cream Cheese

Smoked Salmon, Cream Cheese, Red Onions, Tomato,
Capers

Hard Boiled Eggs

Assorted Yogurt and Granola

\$2.50 per guest

Assorted Fresh Bagels with Cream Cheese, Smoked Salmon,
Cream Cheese, Red Onions, Tomato,
Capers

\$5.00 per guest

Hot Breakfast Menus

*All Breakfast Menus Served with
Freshly Brewed La Coppa Coffee, Decaffeinated Coffee, a selection
of Herbal and Black Leaves Pure Teas® and Orange Juice*

All American Breakfast Buffet

Fresh Scrambled Eggs, Apple Wood Smoked Bacon
Breakfast Sausage with Country Breakfast Potatoes
Mini Muffins and Croissants
with butter, marmalade and jam
\$16.50 per guest

Eggs Benedict Breakfast Buffet

Fresh Poached Eggs, English Muffins
and Canadian Bacon topped with Hollandaise Sauce
Served with Sliced Fresh Fruit and Country Breakfast Potatoes
Mini Muffins and Croissants with butter, marmalade and jam
\$19.50 per guest

All American Rickey's Plated Breakfast

Fresh Scrambled Eggs, Apple Wood Smoked Bacon
and Breakfast Sausages with Country Breakfast Potatoes
\$12.50 per guest

Eggs Benedict Plated Breakfast

Fresh Poached Egg on English Muffin
and Canadian Bacon topped with Rickey's Hollandaise
Served with Sliced Fresh Fruit and Country Breakfast Potatoes
\$14.50 per guest

French Toast Plated Breakfast

A Rickey's tradition topped with Fresh Fruit and
Served with Maple Syrup and Butter
\$12.00 per guest

Huevos Rancheros Plated Breakfast

A Chef's Specialty of Corn Tortillas, Fried Eggs,
Refried Beans and Ranchero Sauce
Served with Country Breakfast Potatoes
\$17.00 per guest

Additions

Add an Omelet Station for \$9.00 per person
Eggs or Egg Whites on request, Country Ham, Apple Wood Smoked Bacon, Cheddar,
Jack and Swiss Cheeses, Green Onions, Tomatoes, Spinach, Sweet Peppers, Bay
Shrimp

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\$3.00 per person items
Scrambled Eggs
Apple Wood Smoked Bacon
Breakfast Sausage
Seasonal Sliced Fruit

Morning & Afternoon Break Snacks

Snacks may be added to any Meeting or Event Programs

SWEET TOOTH SNACKS

House Baked Cookies
with Brownie Squares and Lemon Bars
Coffee, Decaffeinated Coffee, Hot Tea
and Assorted Soft Drinks
\$7.50 Per Person

SWEET & SALTY SNACKS

Fresh Popcorn, Lemon bars
Pretzels and Potato Chips
Coffee, Decaffeinated Coffee, Hot Tea
and Assorted Soft Drinks
\$8.25 Per Person

FRUITS & VEGETABLES

Sliced Fresh Fruit Platter
Vegetable Crudités with Dips
Coffee, Decaffeinated Coffee, Hot Tea
and Assorted Soft Drinks
\$7.95 Per Person

INDIVIDUAL ITEMS

Coffee

~or~

Hot Tea Selection

22.95 Per Pot

Assorted Sodas, Bottled Water or Sparkling Water

\$2.00 Each

Fruit Punch

\$38.00 Per Gallon

Orange Juice, Apple Juice, Grapefruit Juice

\$19.95 Per Pitcher

Iced Tea with Lemon

\$19.95 Per Pitcher

1 Dozen House Made Cookies or Brownies

\$16.00 Per Dozen

Lemon Bars or Pastries

\$18.00 Per Dozen

(20 Guest Minimum)

Lunch Buffets

*All Lunch Buffets are served with fresh baked corn bread and butter,
house baked cookies and iced tea with lemon*

Deli Platter Buffet

Cold Cuts of House Roast Beef, Ham and Turkey
with Monterey Jack, Cheddar and Swiss Cheeses
sliced tomatoes, lettuce, onion and pickles
with whole wheat and sour dough sliced breads
served with mayonnaise & mustard
\$14 per guest

Add a Fresh Salad

Add One salad for \$2.50 per guest,
Add Two salads for \$4.75 per guest
Add Three salads for \$6.95 per guest
Rickey's House Salad
Seasonal Fruit Salad
Chopped Romaine with Caesar Dressing
Rickey's Potato Salad
Pasta with Vegetables, Basil & Blue Cheese Vinaigrette

Elegant Buffet

Rotisserie Herb Chicken
~
Rickey's BBQ Ribs with our famous sauce
~
BBQ Beef Flank Steak
~
Grilled Top Sirloin Au Jus
~
Penne Pasta with Chicken Sausage and Pesto Sauce
~
Pasta Pomodoro
~
Spaghetti & Meatballs with Marinara Sauce
~
Roasted Garlic Mashed Potatoes
~
Rice Pilaf
~
Roasted Potatoes
~
Fresh Seasonal Vegetable
~
Rickey's House Salad, Baby Greens, Cherry Tomatoes,
Cucumber, Carrots & Italian Vinaigrette
~
Chopped Romaine with Caesar Dressing,
Garlic Croutons, Parmesan Cheese

\$21.50 per guest for 2 Entrées - 2 Sides Included
\$24.50 per guest for 3 Entrées - 2 Sides Included
East Additional Side is \$2.00 per guest
20 Guest Minimum

Plated Lunch

*All plated lunch entrees are served with
Freshly Baked Corn Bread and Butter, House Made Cookies, Freshly Brewed La
Coppa Regular and Decaffeinated Coffee and a selection of Herbal and Black
Leaves Pure Teas® and Iced Tea*

SALAD

Please choose one salad

Rickey's House Salad with Baby Greens, Cherry Tomatoes,
Cucumber, Carrots and Italian Vinaigrette Dressing

Chopped Romaine Salad with Caesar Dressing,
Garlic Croutons, Parmesan Cheese

Baby Spinach Salad with Shiitake Mushrooms,
Pickled Red Onions, Blue Cheese & Bacon Balsamic Vinaigrette
\$5.25 per guest

ENTRÉE'S

Please pre-select two entrée choices

Final quantities of each entrée are due 1 week prior to your event

Pan Seared Crispy Salmon
Kalamata Olive Vinaigrette
Garlic Mashed Potatoes
Chef's Selection Seasonal Vegetable
\$15.50 per guest

Grilled Breast of Chicken Au Jus
Rice Pilaf
Chef's Selection Seasonal Vegetable
\$13.50 per guest

Smoked and Slow Roasted Pork Loin
Pork Apple Jus
Roasted Potatoes
Chef's Selection Seasonal Vegetable
\$14.50 per guest

Marinated Grilled Sirloin Steak Au Jus
Mashed Potatoes
Chef's Selection Seasonal Vegetable
\$15.50 per guest

BBQ Flank Steak with Rickey's Famous Barbecue Sauce
Buttermilk Mashed Potatoes
Chef's Selection Seasonal Vegetable
\$16.50 per guest

Penne Pasta with Artichokes, Sun dried Tomatoes with Pesto Sauce
\$11.50 per guest

Caesar Salad with Grilled Chicken Breast
House made Croutons, Parmesan Cheese
\$13.00 per guest
20 Guest Minimum

Hot & Cold Hors d'oeuvres

2-3 pieces of each per person

Seared Tuna on Crispy Tortilla with Avocado Puree

Grilled Figs with Goat Cheese on Crostini

Fontina Stuffed Mushrooms

Sausage Stuffed Mushrooms

Risotto & Parmesan Cheese Croquettes with Pesto Aioli

Baked Brie with Sage and Honey Crust-Displayed

Sweet & Spiced Shrimp with Tangerine Aioli

Marinated Chicken Skewers with Spicy Peanut Sauce

Marinated Beef Skewers

Herb Cream Cheese Baked in Puff Pastry

Sundried Tomato Pesto with Feta in Puffed Pastry

Goat Cheese in Puff Pastry with Red Pepper Aioli

Crumbled Bacon and Cheddar Cheese stuffed Yukon Gold Potatoes

Sour Cream and Chive stuffed Roasted Yukon Gold Potatoes

Crème Fraiche and Caviar stuffed Roasted Yukon Gold Potatoes*

Smoked Salmon on Crispy Potato Chip with Wasabi Aioli

Thai Grilled Chicken Salad on Crispy Wonton with Hoisin Sauce

Pork and Sausage Wonton with Sweet and Sour Dipping Sauce

Vegetable Spring Roll with Hoisin Dipping Sauce

Mini Pizza Slices

Hawaiian

Sausage & Mushroom

Olive Oil, Garlic, Basil

Roasted Garlic, Four Cheese, Balsamic Onion and Tomato Sauce

Domestic and Imported Cheese with Artisan Breads-Displayed

Seasonal Fresh Fruit-Displayed

Vegetable Crudités with Assorted Dips-Displayed

Black Pepper Crusted Beef Carpaccio with Green Olive Tapenade on Crostini

Tomato & Basil Bruschetta with Feta

Assorted Mini Tea Sandwiches Cucumber & Cream Cheese, Smoked Salmon, Grilled
Vegetable

Smoked Chicken Salad in Phyllo Cups

Bay Shrimp Salad on Cucumber

Smoked Salmon on Toast Point with Crème Fraiche

Mini Polenta Rounds with Blue Cheese and Caramelized Onions

Garlic and Basil Sausage with Pineapple and Melted Cheese

Chicken Egg Roll Twists with Ponzu Dipping Sauce

Shrimp Shu Mai with Chili Dipping Sauce

Beef Roulade on Crispy Tortilla with Guacamole

Sesame Crusted Tuna on Wonton with Wasabi Aioli

Coconut Shrimp with Ginger Dipping Sauce

Ratatouille in Phyllo Cups

Price as Follows:

3 choices	\$10.00++ per person
4 choices	\$13.00++ per person
5 choices	\$16.00++ per person

Garden Menu

Package Includes

Choice of Three Hors d'oeuvres
Choice of One Salad
Choice of One Buffet
Fresh Baked Cornbread and Butter
A complimentary Coffee and Tea Station with Freshly Brewed La Coppa Regular and Decaffeinated Coffee and a selection of Herbal and Black Leaves Pure Teas®

Hors d'oeuvres

Select 3 from Hors d'oeuvres menu

Salads

Rickey's House Salad
Baby Greens, Cherry Tomatoes,
Cucumber, Carrots & Italian Vinaigrette

Chopped Romaine Salad
House Made Garlic Croutons, Parmesan
Cheese
Creamy Caesar Dressing

Baby Spinach Salad
Shiitake Mushrooms
Pickled Red Onions, Blue Cheese
Bacon Balsamic Vinaigrette

Charred Green Bean Salad
Sautéed Onion

Panzanella
Sourdough Bread
Tomatoes, Herbs

Buffet A

Grilled Top Sirloin Au Jus
Pan Seared Chicken Breast with Mushroom Marsala Sauce
Roasted Red Potatoes
Blue Lake Green Beans & Cherry Tomatoes

Buffet B

Rotisserie Chicken with Chicken Demi
Pan Seared Salmon with Béurre Blanc Sauce
Rice Pilaf
Grilled Asparagus

Buffet C

Slow Roasted Pork Loin with Apple Pork Au Jus
Grilled Breast of Chicken with Mushroom Jus
Garlic Mashed Potatoes
Swiss Chard

\$37 per person (25 guest minimum)

Oasis Menu

Package Includes

Choice of Four hors d' oeuvres

Choice of One salad

Choice of One entrée

Fresh Baked Cornbread and Butter

A complimentary Coffee and Tea Station with Freshly Brewed La Coppa Coffee, Decaffeinated Coffee and a selection of Herbal and Black Leaves Pure Teas®

Hors d' oeuvres

Select 4 from Hors d'oeuvres menu

Salads

Rickey's House Salad, Baby Greens,
Cherry Tomatoes,
Cucumber, Carrots & Italian Vinaigrette

Chopped Romaine
House Made Garlic Croutons
Parmesan Cheese
Creamy Caesar Dressing

Baby Spinach Salad
with Shiitake Mushrooms,
Pickled Red Onions, Blue Cheese
& Bacon Balsamic Vinaigrette

Arugula & Frisse Salad with
Strawberries
Candied Walnuts, Brie & Lemon
Vinaigrette

Entrées

Lemon & Rosemary Roasted Breast of Chicken
Apple Chutney
Spinach Spaetzle
Blue Lake Green Beans

Grilled New York Strip Steak
Tamarind Demi Glace
Duchess Potatoes
Sautéed Asparagus

Grilled Halibut
Blood Orange Butter Sauce
Fingerling Potatoes
Beet Relish
Pan Seared Halibut
Ginger Cream Sauce
Pineapple Jasmine Rice
Sautéed Bok Choy

Roasted Pork Loin
Fig Sauce
Yam & Sweet Potato Puree
Braised Turnips

Twin Tournedos of Beef and Swordfish
Veal Demi & Grapefruit Béurre Blanc
Basil Mashed Potatoes
Sautéed Broccolini

\$49 per person (25 Guest Minimum)

Paradise Menu

Package Includes

Choice of Five Hors d'oeuvres
Choice of One Salad
Choice of One Entrée
Fresh Baked Cornbread and Butter
A complimentary Coffee and Tea Station with Freshly Brewed La Coppa Regular and Decaffeinated Coffee and a selection of Herbal and Black Leaves Pure Teas®

Hors d'oeuvres

Select 5 from Hors d'oeuvres menu

Salads

Rickey's House Salad, Baby Greens, Cherry
Tomatoes, Cucumber
Carrots & Italian Vinaigrette

Chopped Romaine
House Made Garlic Croutons, Parmesan
Cheese
Creamy Caesar Dressing

Baby Spinach Salad
Bacon, Roquefort
Balsamic Vinaigrette

Living Watercress Salad
Crumbled Blue Cheese, Crispy Bacon
Mango Vinaigrette

Heirloom Tomato Tower
With Baby Arugula
Pesto & Balsamic Syrup

Butter Leaf Salad
Brie Candied Walnuts
Pomegranate & Bacon Dressing

Entrées

Grilled Filet Mignon
Cabernet Veal Demi
Celery Root Mashed Potatoes
Broccolini

Prosciutto and Sage Stuffed Breast of Chicken
Roasted Tomato Coulis
Green Pea Risotto
Grilled Asparagus

Gorgonzola Crusted Beef Tenderloin
Veal Demi
Parsnip & Celery Root Puree
Roasted Tomato
Slow Roasted Prime Rib of Beef
Veal Demi and Horseradish Cream
Duchess Potatoes
Sautéed Blue Lake Green Beans

Braised Beef Short Rib
with Blackberry Demi Sauce
Corn Grits with Asiago Cheese
Sautéed Baby Carrots

Petit Filet Mignon and Lobster Tail
Bordelaise Sauce and Herbed Butter
Potato and Porcini Mushroom Hash
Sautéed Spinach

\$59 per person (25 guest minimum)

Magnolia Menu

Package Includes

Choice of Four Hors d' oeuvres

Choice of One Salad

Choice of One Entrée

Fresh Baked Cornbread and Butter

A complimentary Coffee and Tea Station with Freshly Brewed La Coppa Coffee, Decaffeinated Coffee and a selection of Herbal and Black Leaves Pure Teas®

Hors d' oeuvres

Select 4 from Hors d'oeuvres menu

Salads

Rickey's House Salad
Baby Greens, Cherry Tomatoes,
Cucumber, Carrots, Italian Vinaigrette

Chopped Romaine
House Made Garlic Croutons, Parmesan
Cheese
Creamy Caesar Dressing

Baby Spinach Salad with Shiitake Mushrooms,
Pickled Red Onions, Blue Cheese
& Bacon Balsamic Vinaigrette

Red Leaf & Watercress Salad
Bacon Lardon, Blue Cheese
Balsamic Vinaigrette

Entrées

Roasted Breast of Chicken
Mushroom Jus
Rice Pilaf
Blue Lake Green Beans

Rosemary & Garlic Herb Marinated Flat Iron
Steak
Garlic Mashed Potatoes
Grilled Asparagus

Pan Seared Salmon
Lemon Cream Sauce
Roasted Fingerling Potatoes
Bok Choy

Lemongrass & Coconut Crusted Mahi Mahi
Chive Beurre Blanc
Parsnip Potato Puree
Blue Lake Green Beans

Slow Roasted Pork Loin with Apple Pork Jus
Buttermilk Mashed Potatoes
Sautéed Baby Carrots

Sundried Tomato & Spinach Stuffed
Breast of Chicken
with Whole Grain Mustard Sauce
Mashed Potatoes
Broccolini

\$39 per person (25 guest minimum)

Vegetarian Menu Options

Grilled Vegetable Napoleon
Polenta, Portabello
Tomato Coulis & Balsamic Syrup

Black Pepper Pappardelle Pasta
Grilled Vegetables, Browned Sage Butter
Parmesan Cheese

Tri Color Tortellini
Sundried Tomatoes and Red Onions
Alfredo Sauce
~or~
Marinara

Firm Polenta with Mushrooms
Roasted Garlic and Mascarpone Cheese

Grilled Vegetable Risotto

Penne Pasta with Artichokes
Sundried Tomatoes and Creamy Pesto Sauce

Menus for individuals with special dietary needs are available.
Please speak with your event coordinator for more information.

Dessert Selections

Individual Cheesecake

Home Made Chocolate Lava Cake with Whipped Cream

Chocolate & Cranberry Brownie Bread Pudding

Pecan Pie with Rum Whipped Cream

Pumpkin Cheesecake with Cranberry Sauce

Carrot Cake

Seasonal Fresh Fruit Cobbler with Whipped Cream

Crème Brulée
Assorted Flavors

Chocolate Covered Gelato
Assorted Shapes and Flavors

Sorbet
Assorted Flavors

*Miniature Desserts

House Baked Cookies, Lemon Bars, Brownies, Bite Size Strawberry Shortcake, Bite Size Berry Bars, Mini Lemon Macaroon Bars, Mini Butterscotch Macaroon Bars, Peanut Butter Bars, Cappuccino Bars, Mini Lemon Tarts, Mini Chocolate Tarts
Chocolate Dipped Strawberries

*Minimum may apply. Chef's choice of miniature desserts for parties under 20 guests

Individual Serving Price per Person
\$5.50

Cake Cutting Fee
\$2.50 Per Person

Special occasion cakes can be ordered by arrangement.

**A 20% service charge & 9% tax will be added on all food & beverage items.
Prices and menus are subject to change. Room rental will apply.
Items may be substituted based on seasonal availability.**

Beverage Menu

Hosted Bar Packages

Prices are per Adult and Include Soft Drinks

Please choose from one of the three options:

Open Beer & Wine	Call Liquor, Beer & Wine	Premium Liquor Beer & Wine
1 Hour	12	16
2 Hours	14	20
3 Hours	16	24
4 Hours	18	28

Hosted Bar on Consumption

Call Brands	\$6.00++ per Drink
Premium Brands	\$7.00++ per Drink
Imported Beer	\$4.75++ per Bottle
Domestic Beer	\$3.75++ per Bottle
House Wine	\$6.00++ per Glass
Soft Drinks	Included

Cash Bar

Call Brands	\$6.50 per Drink
Premium Brands	\$7.50 per Drink
Imported Beer	\$5.00 per Bottle
Domestic Beer	\$4.00 per Bottle
House Wine	\$6.50 per Glass
Soft Drinks	\$1.00 per Glass

Cash Bar Pricing Includes Tax (Gratuuity not included)

Wine by the Bottle

House Wine	\$25.00++ per bottle
Champagne	\$25.00++ per bottle

For Specific Wines or to see our Wine List Please Call 415.883.5952 X568

Non-Alcoholic Beverages

Soda	\$1.00 Glass, \$2.00 Can, \$15 Pitcher
Iced Tea	\$2.00 Glass, \$19.95 Pitcher
Orange Juice	\$19.95 Pitcher
Lemonade	\$19.95 Pitcher

Bar Set-Up & Bartender are required for up to 50 guests for all events at \$75.00.
(Each additional 50 guests requires another bar set-up & bartender at \$75.00)

**There will be a 20% taxable service fee and 9% state tax on all food and beverage.
Prices and menus are subject to change.**



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