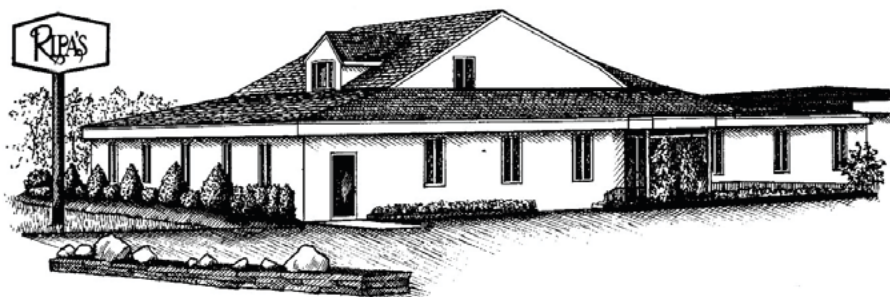

RIPAS



BREAKFAST & LUNCHEONS

“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

- BREAKFAST & LUNCHEONS -

BRUNCH BUFFET

26^{.00} PER PERSON

Served before 2PM | Minimum 50 Guests



SCRAMBLED EGGS

Choice of 2: SAUSAGE LINKS – BACON – SLICED HAM

BREAKFAST POTATOES

PANCAKES WITH SYRUP

CRÈME BRULEE FRENCH TOAST - ADD 2 PER PERSON

OMELET STATION - ADD 6 PER PERSON

FRESH FRUIT BOWL

VEGETABLE DEL GIORNIO

ROLLS & BUTTER

ASSORTED PASTRIES & MUFFINS

FRUIT JUICE – Orange & Tomato

COFFEE & TEA

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

- BREAKFAST & LUNCHEONS -

PLATED LUNCHEON

Minimum 40 Guests

Priced Per Person & Include: HOMEMADE SOUP OR CRISP CHEF SALAD, ROLLS & BUTTER,
POTATO, VEGETABLE, ICE CREAM, COFFEE & TEA



SELECT A MAXIMUM OF 3 ENTRÉES:

BEEF, POULTRY & PORK

FILET OF SIRLOIN (6OZ) - MARKET PRICE

STUFFED BONELESS CHICKEN BREAST

house made stuffing with fontinella, asparagus spear and mornay sauce 24

CHICKEN PICCATA 24 • CHICKEN FLORENTINE 24 • CHICKEN CORDON BLEU 24

CHICKEN MARSALA 24 • CHICKEN PARMIGIANA 24

ROAST TURKEY BREAST with stuffing and cranberry sauce 23

BONELESS BREADED PORK CHOP 21 served cordon bleu style 24

SEASONED ROAST PORK LOIN served with apricot brandy chutney 24

PASTA & SEAFOOD

CHAR BROILED FISH *Ripa's House Specialty!* 23

SALMON with a lemon caper sauce 26 • SHRIMP & CRAB ALFREDO 27

PASTA PRIMAVERA with marinara sauce or wine and garlic sauce 22

HOMEMADE LASAGNA 22 • VEGETABLE LASAGNA 22

SALAD OPTIONS

INCLUDE HOMEMADE SOUP DEL GIORNIO, ROLLS & BUTTER, ICE CREAM, COFFEE & TEA

GRILLED CHICKEN CAESAR SALAD 21

RIPA'S SIGNATURE CHICKEN SALAD pineapple, walnuts, grapes
& a mild seasoned mayo, served over a bed of fresh greens 21

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- BREAKFAST & LUNCHEONS -

PLATED LUNCHEON

- CONTINUED -



SPECIALTY DIET LUNCHEON OPTIONS

FILET OF SIRLOIN (6OZ) (GF) - MARKET PRICE

STUFFED BONELESS CHICKEN BREAST (GF)
seasonal vegetables and fontinella cheese, finished with mornay sauce 23

BONELESS GRILLED PORK CHOPS (GF) 22

SCAMPI BROILED COD (GF)
cod broiled in a butter, wine, lemon sauce 23

PASTA PRIMAVERA (GF) / (VG) / (V)
gluten free pasta and seasonal veg with your choice of sauce 22
MARINARA • OIL & GARLIC (V) • ALFREDO

STUFFED ITALIAN PEPPER (GF) / (VG) / (V)
vegetable stock, arborio rice and seasonal vegetables stuffed into a colorful pepper 23

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- BREAKFAST & LUNCHEONS -

LUNCH BUFFET

24.⁰⁰ PER PERSON

Minimum 40 Guests

INCLUDES HOMEMADE SOUP OR CRISP CHEF SALAD, ROLLS & BUTTER,
ICE CREAM, COFFEE & TEA



MAIN ENTRÉE – SELECT 2

SLICED ROAST BEEF

BONELESS BREADED PORK CHOPS

ROAST CHICKEN À LA RIPA (GF)

BONELESS CHICKEN BREAST – Choose 1: Italian, Marsala (GF), Piccata (GF), or Parmigiana

SLICED ROAST TURKEY with Stuffing

SLICED BAKED HAM

POLISH SAUSAGE

ITALIAN SAUSAGE with Peppers and Onions

COMBO – HOMEMADE MEATBALLS & ITALIAN SAUSAGE IN SAUCE

ACCOMPANIMENTS – SELECT 3

HOMEMADE RIGATONI with Meat or Marinara (GF) Sauce | with Vodka Cream Sauce - ADD \$1 PER PERSON

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

MASHED POTATOES (GF)

VEGETABLE DEL GIORNIO (GF) / (VG) / (V)

GREEN BEANS - Sautéed or Almondine style (GF) / (VG) / (V)

BOWTIE PASTA SALAD

ADDITIONAL SIDE ADD \$2 PER PERSON | ADDITIONAL ENTRÉE ADD \$4 PER PERSON

*Looking for something not listed?
Just ask us! We are happy to curate menus to fit your requests.*

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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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