

Old Man Rafferty's

*YESTERDAY, TODAY, TOMORROW,
EVERYDAY...*



Social
Gatherings

Corporate
Events

Private
Parties

Afternoon Affairs

Available Until 4PM

STARTERS

(Choice Of Two)

Tomato Basil Soup

Or

Homemade Soup Of The Day

Garden Salad With House Dressing

Classic Caesar Salad

ENTREES

*Select Three, Chef Will Provide Appropriate Accompaniments, Unless Otherwise Requested
For A Fourth Item, Please Add \$4*

Sliced Hanger Steak

Creamy Mashed, Seasonal Vegetables, A Burgundy Demi

Chicken Parmesan

With Penne Pasta Marinara

Chicken Francaise

A Lemon Garlic Butter Sauce, Fresh Made Linguine Pasta.

Chicken Marsala

With A Marsala Mushroom Sauce, Roasted Red Potatoes, seasonal Vegetables.

Broccoli -Cheddar Stuffed Chicken Breast

Creamy Mashed, Sauteed Seasonal Vegetables, A Chicken Pan Gravy.

Grilled Salmon

Roasted Red Potatoes, Vegetable Medley, A Lemon Vinaigrette Drizzle.

Herb Encrusted Tilapia

Pan Roasted And Drizzled With Lemon Caper Sauce Oil. Pan Roasted Potatoes, Seasonal Vegetable Medley.

Sea Bass Organata

Bread Crumb & Herb Topped, Oven Baked. Creamy Mashed Or Sticky Rice, Seasonal Vegetable.

Penne Pasta

Alfredo, Marinara Or Pink Sauce.

Penne Pasta Primavera

Fresh Vegetables, Garlic, Butter White Wine Garlic Or Alfredo Sauce.

Oriental Stir Fry

Chicken, Shrimp Or Just Vegetables. Authentic Sticky Rice.

Filet Mignon Tips

Creamy Mashed, Roasted Cipollini Onions, Vegetable Medley, A Mushroom Demi Glace.

Risotto De Jorno

Creamy Carnaroli Rice Folded With Chicken, Sweet Peas, Sun Dried Tomatoes Red Onion And Cilantro.

Luncheons Include:

Warm Rolls And Butter, Coffee, Tea And Soft Drinks.

Please Add \$5.00 For Choice Of Dessert

\$31.95 Per Person Buffet Style, \$28.95 Per Person Traditional Plated

Excludes Sales Tax And A 20% Gratuity Charge

A Nice Get Together

Soup Du Jour, Tomato Basil Soup Or Salad

Main Plates

CHOICE OF THREE

Balsamic Chicken Salad

Sliced Grilled Chicken Breast Served Over A Bed Of Mixed Greens Tossed With Red Grape Tomatoes, Black Olives, Fresh Mozzarella And Artichoke Hearts. Topped With Our Signature Balsamic Dressing.

Italian Country Salad

Mesclun Greens, White Wine Poached Pears, Gorgonzola Cheese, Candied Walnuts, Sherry Vinaigrette.

Pulled Pork Sandwich

Smoked In House, Homemade BBQ Sauce On A Brioche Roll. Sweet Potato Fries, Cole Slaw.

Turkey Wrap

Sliced Turkey, Fior Di Latte Mozzarella, Roasted Peppers, Arugula, Pesto Mayo.

Angus Burger Veggie Burger Or Turkey Burger

Lettuce, Tomato, French Fries And Pickle

Corned Beef Reuben

House Made Potato Chips, Cole Slaw And Pickle

Grilled Chicken Sandwich,

Lettuce, Tomato, French Fries, Cole Slaw And A Pickle

Club Sandwich

Roast Beef Or Turkey, Bacon, Lettuce And Tomato Served On White Toast. House Made Chips.

Grilled Vegetable Pizza

Italian Plum Tomatoes, Artichokes, Caramelized Onions Mozzarella Cheese & Basil

Classic Caesar Salad

With Grilled Chicken, House Made Croutons.

Shrimp & Noodle Bowl

Shrimp, Bok Choy, Edamame, Carrots, Bell Pepper, Chinese Haka Noodle. A Fresh Citrus Squeeze.

Chicken Pot Pie Bowl

Organic White Chicken Breast, Garden Vegetables In A Light Chicken Gravy. Flaky Puff Pastry.

Fish & Chips

Beer Battered Cod, House Cut Fries, Homemade Cole Slaw, Tartar Sauce.

Fettuccini Or Penne Pasta

Served With Alfredo, Marinara Or Pink Vodka Sauce.
Add Chicken, No Additional Charge

\$25.95 Per Person

Includes Coffee, Tea, And Soft Drinks

Choice Of Dessert

Excludes Sales Tax And 20% Gratuity

Dessert

Homemade Apple Pie, New York Cheesecake,
Chocolate Layer Cake, Red Velvet Cake,
Carrot Cake, Chocolate Mousse Cake
Please Select Two

Dinner Affairs

First Course

Select One

Seasonal Fruit Plate With Melon & Seasonal Berries
Cheese Tasting With Flatbread
Bruchetta Crostinis With Mozzarella & Tomato, Basil And Olive Oil Drizzle
Antipasto Platter
Hummus Platter With, Greek Olives, Assorted Flatbreads

Second Course

Select Two

Soup Du Jour, Tomato Basil Soup
Tossed Field Greens With House Dressing
Classic Caesar Salad

Third Course

Select Three

Chicken Parmesan

Served With Linguine Pasta. Homemade Marinara Sauce.

Broccoli Cheddar Stuffed Chicken

Boneless Breast, Creamy Mashed Potatoes, Seasonal Vegetables, Natural Pan Gravy.

Chicken Francaise

Egg Battered Boneless Breast, Linguine Pasta, Or Sticky Rice, Fresh Spinach. Lemon Butter Garlic Sauce.

Chicken Marsala

Mashed Potato, Mixed Vegetable Medley, A Marsala Mushroom Demi Glace.

Hanger Steak

Char Broiled, Mashed Potatoes, Seasonal Vegetable Medley, A Mushroom Red Wine Demi.

Queen Cut Prime Rib

Slow Roasted Served With Baked Or Mashed Potato, Fresh Vegetable Medley. Aus Jus.
\$3.00 Additional Charge Per Plate

New York Strip

Char Broiled, Baked Potato, Seasonal Vegetables, Giant Onion Ring.
\$3.00 Additional Charge

Filet Mignon Tips

Char Grilled Tips Served With Creamy Mashed Potatoes, Roasted Cipollini Onions And Grilled Asparagus. Finished With A Brandy Peppercorn Demi Glace.

Filet Mignon

Eight Ounce Center Cut, Char Grilled, Braised Baby Spinach, Oven Roasted Red Bliss Potatoes.
\$5.00 Additional Charge

Stuffed Shrimp

Jumbo Shrimp With Crabmeat, Shrimp And Scallops. Oven Baked.
Sauteed Fresh Spinach, Basmati Rice.

Pecan Chicken

Organic Breast, Panko & Pecan Encrusted. Roasted Corn Off The Cob, String Beans, Sweet Potato Mashed. A Dijon Brown Sugar Bourbon Sauce.

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Dinner Affairs

"Continued"

Boneless Short Ribs

Braised, Then Slow Roasted. Seasonal Vegetables, Mashed Potatoes, A Tomato Infused Demi Glace.
\$3.00 Additional Charge

Pasta Primavera

Pappardelle, Seasonal Vegetables, Heirloom Tomatoes,
Tossed In A White Wine Garlic Herb Sauce.

Shrimp And Scallop Rissotto

Folded With American Gulf Shrimp, Day Boat Scallops,
Pan Flashed Cherry Tomatoes, Fresh Spinach, Aged Parmesan.

Grilled Salmon Filet

Roasted Red Bliss Potatoes Or Rice Pilaf, Fresh Vegetable Medley, A Lemon Vinaigrette Drizzle.

Crab Cakes

With Lump Crabmeat, Oven Baked. Old Bay Fries,
Roasted Corn Off The Cob Salsa, House Made Cole Slaw.
\$3.00 Additional Charge

Sea Bass

Roasted With Shitake Mushrooms, Sweet Corn Off The Cob,
White Wine And Shaved Scallions. Sticky Rice.

Eggplant Rolintini

Breaded And Pan Fried. Rolled With Ricotta, Fior Di Latte
And Parmesan Cheese. San Marzano Marinara.

Stuffed Shells

Jumbo Stuffed Shells Oven Baked, Topped With Melted Pecorino And Mozzarella Cheeses.
Served With A House Made Marinara Sauce And Garlic Bread.

Quinoa Stuffed Peppers

With Feta Cheese, Fresh Vegetables, Seasonal Garnish

Dessert

(Select Two)

NY Cheese Cake
Dark Side Of The Moon
Carrot Cake
Homemade Apple Pie
Homemade Apple Crumb Pie
Chocolate Shadow Cake
Chocolate Or Vanilla Ice Cream
Death By Chocolate Cake

\$39.95 Per Person

*Includes Unlimited Soda, Tea And Coffee
Excludes Sales Tax, 20 % Gratuity Charge*



Cocktail Receptions

Nice

Choice Of Five Items From Hors D'oeuvres Section
 Choice Of One Cold Or Hot Appetizer
 Choice Of One Pasta
 \$28.95 For Two hours

Nicer

Choice Of Five Items From Hors D'oeuvres Section
 Choice Of Two Cold And Two Hot Appetizers
 Choice Of One Pasta
 \$32.95 For Two hours

Passed Or Plated Hors d'oeuvres

(Select Five)

Pigs In A Blanket, Spicy Mustard, Ketchup.
 Mini Stuffed Burgers, Caramelized Onions, Gorgonzola, Sweet Bun
 Chianti Braised Short Ribs, Frizzled Shallots, Crispy Toast
 Mini Rueben, Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing
 Bacon, Egg & Cheese Deviled Egg, Topped With Crispy Pork Belly, Triangle Toast
 Broccoli Bites
 Sesame Chicken Lollipop, Siracha Duck Sauce, Toasted Sesame Seeds
 Tomato And Basil Bruchetta
 Chicken Tacos, Pico de Gallo, Cilantro, Lime Crema
 Petite Chicken Pot Pie, Organic Chicken, Carrots, Peas, Herb Pastry Shell
 Coconut Shrimp
 Shrimp Tacos, Creamy Slaw, Avocado, Chipotle Aioli
 Salmon Tartar, Cucumber Round, Dill, Lime Zest, Kalamata Olives
 Tomato Basil Soup Shots, Mini Grilled Cheese Sandwiches
 Steamed Edamame Dumplings
 Eggplant Round, Panko Crusted, Fior Di Latte Mozzarella, Sundried Tomato
 Spinach And Artichoke Dip On Grilled Naan Bread

Pasta Selections

(Presented In A Chafing Dish)

Penne Ala Vodka

Penne, Tomato sauce, Vodka, Touch Of Cream, Parmesan Cheese.

Stuffed Shells

Marinara, Mozzarella, Parmesan. Oven Baked.

Pasta Primavera

Penne, Julienne Vegetables, Roasted Garlic & Parmesan Broth, White Wine.

Chicken And Pasta

Farfalle Pasta With Roasted Red Peppers, Kalamata Olives, Herb Roasted Chicken & Goat Cheese.

Cold Appetizer Selections

Fruit And Cheese Platter
 Selection Of Imported & Domestic Cheeses,
 Crackers & Fruit

Seasonal Vegetable Crudite
 With A Creamy Garlic Dip

Hummus Platter
 With House Made Pita Chips, Grilled
 Naan Bread, Imported Olive Trio.

Hot Appetizer Selections

Fried Calamari
 Selection Of Dipping Sauces

Herb Marinated Beef Or Chicken Skewers
 With A Chipotle Ranch Dip

Buffalo Chicken Wings
 Traditional Or Boneless.

Boom Boom Shrimp
 Tossed In A Spicy Sriracha Sauce

A Tossed Green Salad With Assorted Dressings Or Caesar Salad, Additional \$4

Bar Options

Prices per person. Excludes applicable sales tax.

We Serve Responsibly. No Shots, No Pitchers.

Option One Premium Open Bar To Include:

Premium Liquors*, Domestic And Import Beers, House And Premium Wines, Soft Drinks.

Price: \$39 Per Person (4 Hours)

Price: \$34 Per Person (3 Hours)

Price: \$29 Per Person (2 Hours)

*Limited Single Malts And Bourbons Available

Option Two Regular Open Bar To Include:

Call Liquors, Domestic And Import Beers, House Wines And Soft Drinks.

Price: \$30 Per Person (4 Hours)

Price: \$28 Per Person (3 Hours)

Price: \$24 Per Person (2 Hours)

Option Three Beer And Wine Service To Include:

Domestic And Import Beers, House Wines And Soft Drinks.

Price: \$28 Per Person (4 Hours)

Price: \$24 Per Person (3 Hours)

Price: \$22 Per Person (2 Hours)

Option Three On Consumption Or Cash Bar:

Price: On Consumption, One Tab For All Beverages To Be Combined With Final Bill

Price: Cash Bar, Guests Cover The Cost Of Their Own Beverages

Bottle Wine Service, Price: Per Bottle From Our Wine List

Traditional Dinner Buffet

Stationary Hors D' oeuvres Upon The Guests Arrival *(Select Two)*

Assorted Fresh Fruit Platter
Assorted Cheeses And Flatbread
Vegetable Crudite With Creamy Garlic Dip
Italian Bruschetta On Garlic Crostini

SALAD SELECTIONS *(Select Two)*

Garden Salad With House Dressing
Classic Caesar Salad
Pasta Salad With Fresh Vegetables, Italian Vinaigrette
Mesclun Greens With Poached Pears, Gorgonzola Cheese,
Candied Walnuts With A Sherry Wine Vinaigrette
Baby Spinach Salad With Balsamic Poached Portobello Mushrooms, Plum Tomatoes,
Diced Red Onions A Hard Boiled Egg And A House Made Bacon Vinaigrette.

CHAFING DISH ENTREES *(Select Three)*

Sliced Prime Rib
A Brown Burgundy Gravy
Additional \$4.00 Per Person
Shrimp And Scallop Risotto
Folded With Pan Flashed Cherry Tomatoes, Spinach, Aged Parmesan
Filet Mignon Tips
Red Wine Demi Glace
Boneless Short Ribs Of Beef
Beef Demi Glace
Chicken Cordon Bleu
Tender Breaded Chicken Breast Rolled With Ham And Swiss
Broccoli And Cheddar Stuffed Boneless Chicken
Natural Chicken Pan Sauce
Chicken Marsala
In A Marsala Mushroom Gravy
Chicken Franchise
A Lemon Garlic Butter Sauce
Stuffed Shrimp
With Scallops, Shrimp, Crabmeat
Chicken Parmesan
Tomato Basil Marinara, Parmesan, Fior Di Latte Mozzarella

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Traditional Dinner Buffet

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Lobster Sacchetti

Purses Stuffed With Three Cheese & Lobster. Sweet Peas, Corn, Sundried Tomatoes, Brown Butter Sauce.

Pecan Chicken

Pecan & Panko Crusted, Dijon Brown Butter Bourbon Sauce.

Grilled Salmon Filet

With A Lemon Vinaigrette Drizzle

Mediterranean Sea Bass

Lemon-Herb-Butter Bread Crumb Topped, Oven Baked.

Miso Salmon

With Black Forbidden Rice, Miso Glaze

Sliced Hanger Steak

Wild Mushroom Demi-Glace

Grilled Chicken

Choice Of Pasta Served Alfredo Style

Roasted Turkey Breast

Fresh Turkey, Herb Seasoned, Roasted, Sliced. A Natural Turkey Pan Sauce.

Eggplant Parmesan

Fresh Mozzarella, House Made Marinara

Penne Alla Vodka

Marinara, Bechamel, Vodka, Parmesan, Mozzarella.

Penne Pasta Primavera

With Fresh Vegetables, Garlic White Wine

Three Cheese Ravioli

Fresh Plum Tomato Marinara

Quinoa Stuffed Peppers

With Fresh Seasonal Diced Vegetables

Asian Stir-fry

Chicken, Shrimp, Beef Or Vegetarian

Creamy Risotto

With Roasted Chicken, Forest Mushrooms, Caramelized Onions. Parmesan Cheese.

\$39.95 Per Person

Add A Prime Rib & Roast Turkey Carving Station

\$8.95 Per Person Additional

Includes Any Dessert From Our Display Case

**Our Buffets Are Truly All You Can Eat...We Will Replenish The Food
For The Duration Of Your Event, However We Cannot Package Food To Go.**

**Please Disclose Allergy Concerns With A Manager Upon Booking
Cakes Provided Our Guests Will Incur A \$1 Per Person Service Fee For Plating.**

