

Rufina's

Authentic Italian Dining

Catering Menu

Sides Dishes

Oven Roasted Herbed Potatoes

Large serves 20 guests 25.00 / Small serves 10 guests 15.00

Roasted Seasonal Vegetables

Large serves 20 guests 50.00 / Small serves 10 guests 25.00

Quart of Marinara Sauce 8.00

Quart of Italian Wedding Soup 8.95

Miscellaneous

Assorted Soda and Water 1.00 each

Assorted Plasticware 1.25 per person

(includes plastic plates, paper napkins and plastic utensils)

Chaffing Dish Rental Small Round 5.00

Large Rectangular 10.00

A credit card must be supplied when renting chafers. A 25.00 charge will be applied to your card if chafers are not returned within 48 hours of the date of your function.

Sandwiches 7.95 Each (served with pasta salad)

Minimum of 10 Sandwiches must be ordered

Veal Parmigiana on Garlic Bread

Chicken Parmigiana on Garlic Bread

Eggplant Parmigiana on Garlic Bread

Meatball Sandwich on Garlic Bread

Sausage with Peppers and Onions on Garlic Bread

Grilled Chicken Roll up with Feta Cheese, Calamata Olives, Lettuce and

Lemon Dressing

Italian Cold Cuts with Provolone Cheese and Roasted Red Peppers served

on Focaccia bread with Balsamic Vinaigrette

Dessert

Assorted Mini Desserts 25.00 per dozen

July 2011

E-mail us at rufinas@verizon.net and let us help you plan your next catered event.

Cathy Ribeck / Owner & Manager

Rob Neely / Executive Chef

It is our pleasure to serve you!

All prices are subject to change without notice.

A credit card number must be provided when placing your order.

All orders are subject to 7% Meals Tax

We are available to deliver your catered event!

*Delivery and Set-Up to most local cities or towns
50.00*

Delivery Only to most local cities or towns 25.00

A charge of 100.00 will be applied to your credit card for all orders not picked up or for any order cancelled less than 24 hours prior to the original scheduled time.

**170 Concord Road
Chelmsford, MA 01824
(978) 256-1250 (phone)
(978) 256-3538 (fax)
www.rufinas.com**

Appetizers

Fresh Fruit, Assorted Cheese and Cracker Platter

Large serves 20 guests 75.00 / Small serves 10 guests 40.00

Antipasto Platter

Italian cold cuts, cheeses and marinated vegetables.

Large serves 20 guests 80.00 / Small serves 10 guests 45.00

Garlic Bread

Large (50) 30.00 / Small (25) 15.00

Crispy Risotto Balls

Mini risotto balls stuffed with Mozzarella cheese, fried and served with marinara sauce for dipping.

Large (50) 45.00 / Small (25) 25.00

Fried Ravioli

Cheese filled ravioli breaded and fried served with marinara sauce for dipping.

Large (50) 50.00 / Small (25) 30.00

Cocktail Meatballs

Mini meatballs served in marinara sauce.

Large (50) 35.00

Large Italian Meatballs

Served in marinara sauce.

Large (50) 50.00 / Small (25) 25.00

Chicken Fingers

Served with your choice of honey-mustard dipping sauce or marinara sauce for dipping.

Large (50) 60.00 / Small (25) 35.00

Coconut Chicken

Served with a sweet and sour sauce for dipping.

Large (50) 75.00 / Small (25) 40.00

Coconut Shrimp

Served with a sweet and sour sauce for dipping.

Large (50) 80.00 / Small (25) 45.00

Shrimp Cocktail

Jumbo shrimp poached and chilled served with our homemade cocktail sauce with freshly grated horseradish.

Large (50) 100.00 / Small (25) 50.00

Scallops wrapped in Bacon

Fresh sea scallops wrapped in bacon baked and served with a red pepper relish.

Large (50) 80.00 / Small (25) 45.00

Stuffed Mushrooms

Large mushroom caps stuffed with your choice of fillings baked and served dusted with Parmesan cheese.

Sausage stuffed Mushrooms

Large (50) 70.00 / Small (25) 40.00

Sundried Tomato, Fontina Cheese & Basil Stuffed Mushrooms

Large (50) 60.00 / Small (25) 35.00

Crabmeat stuffed Mushrooms

Large (50) 80.00 / Small (25) 45.00

Rufina's Pinwheels

Tomato flatbread rolled and stuffed with your choice of fillings, sliced into pinwheels for individual servings.

Chicken, Gorgonzola Cheese, Spinach & Roasted Red Pepper

Large (50) 70.00 / Small (25) 40.00

Salmon with a Lemon-Dill Cream Cheese

Large (50) 70.00 / Small (25) 40.00

When placing your catering order please inform us if a person in your party has a food allergy!

Entrees

Four Cheese Ravioli (served in marinara sauce).

Large (50) 60.00 / Small (25) 35.00

Cheese Lasagna

Large cut into 24 servings 75.00 / Small cut into 12 servings 40.00

Vegetable Lasagna

Large cut into 24 servings 80.00 / Small cut into 12 servings 45.00

Meat Lasagna

Large cut into 24 servings 80.00 / Small cut into 12 servings 45.00

Cacciatore

Your choice of chicken, sausage or shrimp simmered in marinara sauce with roasted peppers, caramelized onions and mushrooms tossed with penne pasta.

Chicken Large 75.00 / Small 40.00

Sausage Large 75.00 / Small 40.00

Shrimp Large 85.00 / Small 45.00

Served "al Forno Style" baked with Mozzarella cheese add 5.00

Chicken, Broccoli and Ziti

Large 75.00 / Small 40.00

Gnocchi Primavera

Potato gnocchi tossed with sautéed seasonal vegetables in a garlic and white wine sauce finished with Asiago cheese.

Large 75.00 / Small 40.00

Tuscan Chicken

Chicken pieces sautéed with mushrooms, roasted peppers and spinach finished in a garlic and white wine sauce tossed with penne pasta finished with Asiago cheese.

Large 75.00 / Small 40.00

Parmigiana

Your choice of chicken, veal or eggplant cutlets topped with marinara sauce and Mozzarella cheese.

Chicken Large (20) 80.00 / Small (10) 40.00

Veal Large (20) 90.00 / Small (10) 45.00

Eggplant Large serves 20 guests 50.00 / Small serves 10 guests 25.00

Piccatta

Your choice of chicken or veal medallions sautéed in a lemon and white wine sauce with mushrooms and capers.

Chicken Large (20) 80.00 / Small (10) 40.00

Veal Large (20) 90.00 / Small (10) 45.00

Marsala

Your choice of chicken or veal medallions sautéed with Prosciutto and mushrooms finished in a Marsala wine sauce.

Chicken Large (20) 80.00 / Small (10) 40.00

Veal Large (20) 90.00 / Small (10) 45.00

Saltimbocca

Your choice of chicken or veal medallions sautéed and topped with Prosciutto, spinach and Provolone cheese finished with a sage and white wine sauce.

Chicken Large (20) 85.00 / Small (10) 45.00

Veal Large (20) 95.00 / Small (10) 50.00

Haddock al Forno

Haddock fillets topped with light Panko crumb baked and finished with a lemon butter sauce.

Large (20) 80.00 / Small (10) 40.00

Gamberi fra Diavolo

Shrimp sautéed in a spicy marinara sauce with fresh basil tossed with penne pasta.

Large serves 20 guests 85.00 / Small serves 10 guests 45.00

Add penne pasta with marinara sauce to any above entrée.

Large 25.00 / Small 15.00