

# **M**arket **C**ross **P**ub & **R**illo's **C**atering

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## Picnic Options

### **CLASSIC**

All for \$13.95 per person

Grilled Hot Dogs and Hamburgers

Buns and condiments - lettuce, tomato, cheese, mustard, mayo, ketchup, and relish

Coleslaw

Garden Salad with two dressings of your choice

Potato Chips and French Onion Dip

Assorted Cookies and Brownies

Paper and Plasticware

### **DELUXE**

All for \$16.95 per person

Grilled Chicken Breast, Italian Sausage, and Pulled Pork BBQ

Buns and condiments - lettuce, tomato, cheese, mustard, mayo, ketchup, and BBQ

Pasta Salad or Potato Salad

Baked Beans

Seasonal Fresh Fruit Platter

Assorted Miniature Dessert Display

Paper and Plasticware

## Luncheon Options

### **CLASSIC**

Choose 3 for \$14.95 per person

Soup (Italian Wedding, Seafood Bisque, or Chili)

Salad (Caesar, Fiesta, Mediterranean, or House)

Sandwich (BLT, Turkey/Brie, Sirloin, and Crab Cake)

Burger/Chicken (Bacon Cheddar, Black and Bleu, Buffalo, Swiss/Mushroom, BBQ)

Platters (meat, cheese, lettuce/tomato, bread, etc.)

Paper and Plasticware

### **DELUXE**

Choose 4 for \$17.95 per person

Lasagna

Rillo's Pasta

Chicken, Veal, or Eggplant Parmesan

Sausage and Peppers

Grandma's Favorite (Linguine and shrimp in white wine and marinara sauce)

Tilapia Marinette in Citrus Ginger Sauce

Salmon and Broccoli in Sherry Cheese Sauce

Scampi and Pasta in Lemon Butter Sauce

Lemon Pepper Haddock

China, utensils, and napkins

## Hors d'oeuvre Station Packages

### **SILVER**

Buffalo Chicken Dip with Tortilla Chips  
Artichoke Dip with Bread Rounds  
Ham Pinwheels with Cream Cheese and Pickles  
Meatballs (sweet'n'sour or Swedish)  
Wings (sauce or dry rub)  
Cheese and Meat Tray  
Hard Pretzels and Honey Mustard  
Spinach dip with Crackers  
Vegetables with Ranch Dip

Choose 4 for \$8.95 per person  
Choose 5 for \$10.95 per person

### **GOLD**

Scallops wrapped in Bacon  
Crab Dip with Pita Chips  
Chicken Cordon Bleu Bites  
Curry Chicken Salad in Wonton Cups  
Beef Tips in Guinness  
Fruit/Cheese Tray with Crackers  
Sausage and Peppers  
Tuscany Toast with Assorted Spreads  
Bruschetta with Bread Rounds

Choose 5 for \$13.95 per person  
Choose 6 for \$15.95 per person

### **PLATINUM**

Crab Al Forno with Tuscany Toast  
Salmon and Trout with Accompaniments  
Scallop and Shrimp Marinette  
Antipasto Display (assorted cheese, meats/fish, olives, and vegetables)  
Gnocchi and Banana Peppers  
Beef Roulade  
Brie and Raspberry Phyllo  
Chicken Skewers (Greek, Tuscan, Asian)

Choose 5 for \$19.95 per person  
Choose 6 for \$21.95 per person

Don't see what you are looking for, we can customize your menu!

\*\* Butlered hors d'oeuvres available upon request for additional labor charge.  
Cocktail napkins with your choice of paper/plasticware or china/utensils included for 100 guests.

## Dinner Packages

### **SILVER**

Choose 3 for \$25.95 per person

Beef Bites in Guinness  
Pot Roast with Carrots and Red Potatoes  
Chicken Cordon Bleu  
Caramelized Onions and English Stilton Chicken Breast  
Salmon with Citrus Glaze  
Baked Flounder with Lemon and White Wine  
Baked Ziti

### **GOLD**

Choose 4 for \$28.95 per person

Lasagna  
Short Ribs  
Chicken Caccatori Simmered in Rillo's sauce of mushrooms, peppers, onions, tomatoes and white wine.  
Chicken Rustica With sausage, potatoes, vegetables, prosciutto and provolone cheese in a rose sauce.  
Chicken Parmesan  
Tilapia Marinette Plain or blackened with our signature citrus and ginger sauce then topped with vegetables.  
Grandma's Favorite Linguine with sautéed shrimp, white wine and marinara sauce.  
Seasonal Vegetables and Pasta in Marinara

### **PLATINUM**

Choose 4 for \$32.95 per person

Prime Rib  
Filet Mignon 6oz. center-cut tenderloin of beef with Rillo's special seasonings.  
Chicken and Crab with Pinto Grigio Lemon Caper Sauce  
Chicken Marsala  
Chicken Veneziana Including snow peas, mushrooms, provolone and prosciutto in a cream sauce.  
Crab Cakes  
Fettuccini Classico Crab, shrimp, artichokes, broccoli, mushrooms and snow peas.  
Capellini Mediterranean  
Sautéed shrimp, scallops, kalamata olives, roasted peppers, roasted garlic, red onions, leeks, shallots and sun-dried tomatoes tossed with A'olio garlic butter sauce, topped with feta cheese.  
Shrimp and Scallop Scampi with Rillo's Lemon-Butter Sauce  
Eggplant Parmesan  
Vegetable Lasagna

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Each package includes soup or salad, starch, vegetable of the day, and rolls with butter or garlic bread as well as two hors d'oeuvre options from the matching package.  
China, utensils, and napkins included for 100 guests.

## **Bar & Beverage Packages**

Non-alcoholic cold beverages without bar \$2.00 per person

Non-alcoholic hot beverages without bar \$1.50 per person

Beer & Wine Bar \$2.00 per person

- Pepsi, Diet, and Sierra Mist

- Ice, cocktail napkins, glassware/plastic cups

Full Bar \$3.00 per person

- Pepsi, diet, sierra mist, ginger ale, club, tonic

- OJ, pineapple, cranberry

- Lemons, limes, oranges, olives, and cherries

- Grenadine, sour mix, bloody mary mix

- Ice, cocktail napkins, glassware/plastic cups

Bartender \$25.00 per hour including one hour set-up and one break down.

## **Dessert Packages**

Assorted miniature desserts \$2.50 per person

Individual desserts from \$5.00-\$8.00 per person

Cake cutting and serving fee \$1.50 per person

