

Breakfast Parties

OPTION I

\$15.00 pp plus tax and 20% gratuity

Scrambled Eggs
Bacon or Sausage
Hash Browns or Grits
Homemade Buttermilk Biscuit
Fresh Squeezed Orange Juice & Coffee

OPTION II

\$17.00 pp plus tax and 20% gratuity

Choose two

Ham & Cheese Omelette
Fresh Spinach & Mushroom Omelette
Three Cheese Omelette

Hash Browns or Grits

Homemade Buttermilk Biscuit

Fresh Squeezed Orange Juice & Coffee

OPTION III

\$21.00 pp plus tax and 20% gratuity

Choose two

Eggs Benedict
Crawfish Omelette

CIGWIIII OMERITE

Western Omelette

Served with Hash Browns

Homemade Buttermilk Biscuit

Fresh Squeezed Orange Juice & Coffee



Lunch Parties OPTION 1

STARTER

— Please choose 1, add \$2.00 pp for soup & salad —

Soup of the Day

Peppermill Dinner Salad

Additional Appetizers +\$4.50 per person: Fried Calamari, Eggplant Bites, or Shrimp Vinnie

ENTRÉE CHOICES

— Please choose 3 —

Eggplant Parmigiana with Spaghetti

Creole Grilled Catfish with Seasoned Rice

Chicken with Artichoke Hearts, Mushrooms & Sundried Tomatoes served with Spaghetti Bordelaise

Panne Veal with Spaghetti

Chunky Chicken Salad with Poppysead Dressing

DESSERT

— Please choose 1 —

Bread Pudding

Chocolate Pecan Fudge Brownie

Caramel Custard

\$21.00 pp plus tax and 20% gratuity



Lunch Parties
OPTION II

STARTER

— Please choose 1, add \$2.00 pp for soup & salad —

Soup of the Day

Peppermill Dinner Salad

Additional Appetizers +\$4.50 per person: Fried Calamari, Eggplant Bites, or Shrimp Vinnie

ENTRÉE CHOICES

— Please choose 3 —

Chicken Parmigiana with Spaghetti

Grilled Amberjack with Almond Rice

Shrimp Creole

Veal Alexander topped with Fried Eggplant laced Meuniere Sauce, served with Brabant Potatoes

Italian Sausage Tortellini

DESSERT

— Please choose 1 —

Bread Pudding

Chocolate Pecan Fudge Brownie

Caramel Custard

\$25.00 pp plus tax and 20% gratuity



Dinner Parties OPTION 1

FIRST COURSE

— Please choose 1, add \$2.00 pp for soup & salad —

Soup of the Day

Peppermill Dinner Salad

Additional Appetizers +\$4.50 per person: Fried Calamari, Eggplant Bites or Shrimp Vinnie

SECOND COURSE

— Please choose 3 —

Chicken Pecan Brown Butter Meuniere served with Seasoned Rice

Shrimp Creole

Veal Alexander topped with Fried Eggplant laced Meuniere Sauce, served with Brabant Potatoes

Eggplant Parmigiana with Spaghetti and Italian Red Gravy

Grilled Amberjack served with Almond Rice

DESSERT

— Please choose 1 —

Bread Pudding

Chocolate Pecan Fudge Brownie

Caramel Custard

BEVERAGES

Soft Drink or Iced Tea, & Coffee

\$31.00 pp plus tax and 20% gratuity Private parties require minimum 35 person guaranteed payment



Dinner Parties OPTION II

FIRST COURSE

— Please choose 1, add \$2.00 pp for soup & salad —

Soup of the Day

Peppermill Dinner Salad

Additional Appetizers +\$4.50 per person: Fried Calamari, Eggplant Bites, or Shrimp Vinnie

SECOND COURSE

— Please choose 3 —

Veal Robert topped with Crawfish Saute and Fried Eggplant

Chicken with Artichoke Hearts, Mushrooms & Sundried Tomatoes served with Spaghetti Bordelaise

Redfish Almondine

Veal Parmigiana

Shrimp Meuniere with Stuffed Potato

Broiled Amberjack topped with Crawfish Monica Sauce

DESSERT

— Please choose 1 —

Bread Pudding

Chocolate Pecan Fudge Brownie

Caramel Custard

BEVERAGES

Soft Drink or Iced Tea, & Coffee

\$35.00 pp plus tax and 20% gratuity

Private parties require minimum 35 person guaranteed
payment

504-455-2266 www.riccobonos.com

3524 Severn Avenue, Metairie, LA 70002



Dinner Parties OPTION III

FIRST COURSE

— Please choose 1, add \$2.00 pp for soup & salad —

Soup of the Day

Peppermill Dinner Salad

Additional Appetizers +\$4.50 per person: Fried Calamari, Eggplant Bites, or Shrimp Vinnie

SECOND COURSE

— Please choose 3 —

Filet Mignon served with Stuffed Potato (add \$5.00)

Veal Ricci – 2 pieces of tender veal pan sauteed and topped with a petit golden fried crabcake, finished with Meuniere sauce

Chicken Marsala searved with Capellini Pasta

Fish of the Day Antoinette – tender filet of fish pan sauteed and topped with crabmeat, artichoke hearts, mushrooms & green onions

Veal Parmigiana with Spaghetti

DESSERT

— Please choose 1 —

Bread Pudding

Chocolate Pecan Fudge Brownie

Caramel Custard

BEVERAGES

Soft Drink or Iced Tea, & Coffee

\$38.00 pp plus tax and 20% gratuity Private parties require minimum 35 person guaranteed payment

> 504-455-2266 www.riccobonos.com

3524 Severn Avenue, Metairie, LA 70002