



# EVENT MENU

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IRISH PUB &  
RESTAURANT

# Table of CONTENTS

Bowls, Dips, Platters & Boards	1
Buffet & Passed Appetizers	2
Prix-Fixe Plated	3
Buffet	4
Plated & Family Style	5
Perfectly Portland	6
Sweet Tooth	7
Morning Options	8
Beverage Packages & Reserve Wine List	9

# Dips, Bowls, Platters & Boards

## 1 Bowl Serves 25 Guests

### BRUSCHETTA BOWL | 75 per bowl

Tomato & herb salad, sun dried tomato tapenade, marinated white beans, arugula pesto, garlic crostini VG

### SPINACH & ARTICHOKE DIP | 75 per bowl

Baked spinach, cream cheese, garlic & artichoke hearts, toasted crostini V

### BUFFALO CHICKEN DIP | 85 per bowl

Shredded chicken, blue cheese, cream cheese, scallions, house buffalo sauce, fresh tortilla chips

### PIMENTO CRAB DIP | 95 per bowl

Maine red crab, roasted peppers, cream cheese, Old Bay, grilled pita

### LOBSTER SALAD BOWL | MKT

Fresh picked Maine lobster, lightly dressed with garlic mayo & fresh herbs, served with Botto's Bakery rolls

### CAVIAR BOWL | MKT

Sturgeon caviar, blinis, minced onion, hard-cooked eggs, lemon wedges



## 1 Display Serves 25 Guests

### FRESH FRUIT & BERRY PLATTER | 55 per platter

Chef's selection of melons, pineapple, grapes, berries VG, GF

### GARDEN VEGETABLE PLATTER | 55 per platter

Chilled seasonal veggies, house blue cheese & ranch dips V

### MEZZE PLATTER | 85 per platter

Hummus, roasted red peppers, marinated artichokes, olives, fresh veggies, grilled pita VG

### LOCAL CHEESE PLATTER | 125 per platter

Trio of cheeses from around the State of Maine, bread, crackers, berries V

### GRILLED VEGETABLE & GOAT CHEESE

### TERRINE PLATTER | 125 per platter

Marinated grilled vegetables, herbed garlic goat cheese, bread, crackers V

### BAKED BRIE BOARD | 150 per board

Warm pastry-wrapped brie cheese, apricot preserves, rosemary, crackers V

### MEAT & CHEESE BOARD | 200 per board

Assortment of local cheeses, cured meats, pickles, mustard, crackers

### SMOKEHOUSE PLATTER | MKT

Hot smoked trout, cold smoked salmon, shaved red onion, capers, citrus-dill cream cheese, lemons, capers, toast points

### CHILLED SEAFOOD PLATTER | MKT

Ducktrap smoked salmon, poached shrimp, local oysters, smoked local mussels, cocktail sauce, mignonette, bread, crackers

# Appetizers

## Buffet

The minimum order for each type of appetizer, wing & slider is two dozen.

### IRISH POTATO CAKES | 30 per dozen

Miniature cheddar & scallion potato cakes, savory sour cream, balsamic glaze V, GF

### RI RA CRAB CAKES | 60 per dozen

Miniature Maine crab cakes, garlic mayo

### PUB WINGS | 32 per dozen

Choose from:

Plain (GF), Mild (GF), Jameson Ginger (GF), Guinness BBQ, Carolina Gold (GF), or Sweet Chili sauce

### CHICKEN BITES | 30 per dozen

Gluten-free, hand-breaded chicken breast, house ranch GF

### BACON WRAPPED SCALLOPS | 80 per dozen

Sea scallops, applewood smoked bacon, fig balsamic GF

### BAKED STUFFED MUSHROOMS | 36 per dozen

Filled with savory spinach dip V, GF

### CRISPY FISH BITES | 40 per dozen

Fresh haddock, gluten-free breading, buttermilk, house seasoning, tartar sauce GF

### COCKTAIL SHRIMP | 36 per dozen

Chilled jumbo shrimp, house recipe cocktail sauce, lemon GF

### SLIDERS | 46 per dozen

Choose from:

Beef & Cheddar: pickle, onion, mustard & ketchup

Fried Chicken: mayo, dill pickle chips

Veggie Burger: Beyond Meat™ patty, sriracha mayo, baby kale, pickled red onion V

Filet O' Fish: haddock, American cheese, tartar sauce

### LOCAL OYSTERS | 65 per dozen

Freshest selection of Maine oysters, mignonette, classic cocktail sauce

## Passed

Serves 25 Guests

### ASSORTED QUICHE BITES | 145

Classic baked egg tart, various meats & veggies

### BEEF WELLINGTON EN CROUTE | 175

Beef wrapped in bacon, spinach, butter pastry

### LOBSTER RISOTTO CAKE | 175

Arborio rice, parmesan, lobster, lemon zest, bread crumb

### WILD MUSHROOM TART | 150

Cremini mushroom ragout, butter pastry V

### BEEF & CILANTRO EMPANADA | 155

Beef, cilantro, cheese, crispy shell

### PORK CUBAN SPRING ROLL | 155

Crispy shell, swiss, ham, smoked pork, mustard

### SPANAKOPITA | 145

Classic spinach & feta tart, phyllo dough V



# Prix-Fixe Plated

3 courses \$65 per person | 4 courses \$75 per person  
Packages include soft drinks, coffee, and tea.  
Best for groups of up to 40 guests.

## Soups & Salads

**THREE COURSES:** CHOOSE A SOUP OR SALAD

**FOUR COURSES:** CHOOSE A SOUP AND A SALAD

### SEAFOOD CHOWDER

Award-winning - haddock, clams, shrimp, lobster, crab, potatoes, herbs, cream

### POTATO LEEK

Potato, leeks, vegetable broth, cream GF

### GARDEN SALAD

Mixed greens, carrots, cucumbers, tomatoes, red onions, mustard vinaigrette VG, GF

### CAESAR SALAD

Romaine, shaved parmesan, garlic croutons, Caesar dressing



## Entrees

CHOOSE THREE

### SEARED SALMON

Maple mustard glaze, warm lentil salad, fig-balsamic reduction GF

### STEAK FRITES

12oz Choice steak, grilled medium, herbed garlic butter, truffled parmesan fries GF

### FISH & CHIPS

Lager battered haddock, hand-cut fries, caper tartar sauce, lemon wedge GF

### VEGETABLE GNOCCHI

Seasonal vegetables, brown butter V

### CORNED BEEF AND CABBAGE

Beer-braised brisket, sautéed cabbage, mashed potatoes, Guinness mushroom gravy

### SHEPHERD'S PIE

Seasoned New Zealand lamb, Harp Lager, carrots, mushrooms, peas, savory brown gravy, mashed potato, house soda bread

## Desserts

CHOOSE ONE

### SEASONAL CRISP

Chef's fruit, sugar, spice, oat topping V

### CHEF'S CHEESECAKE

Graham cracker crust, chocolate ganache V

### FLOURLESS CHOCOLATE TORTE

Jameson whip, fresh berries GF

### STRAWBERRY CAKE

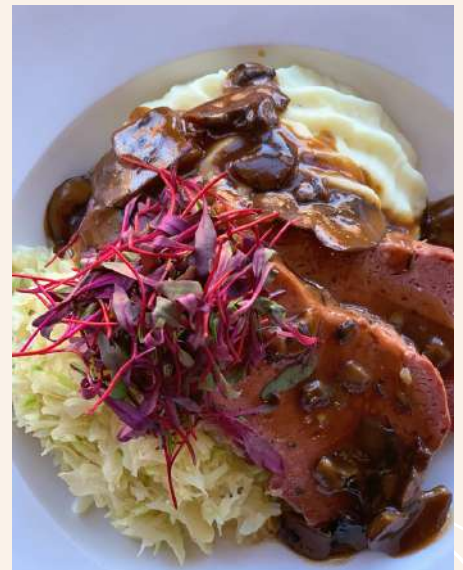
Vanilla cake, strawberry frosting GF, V, VG

### CHOCOLATE CAKE

Chocolate cake, chocolate frosting GF, V, VG

### CARROT CAKE

Spiced carrot cake, raisins, vanilla frosting GF, V, VG



# Buffet

**\$80 per person**

Packages include soft drinks, coffee, and tea.  
Best for groups of 20-140 guests.

## Soups & Salads

### CHOOSE ONE

#### SEAFOOD CHOWDER

Award-winning - haddock, clams, shrimp, lobster, crab, potatoes, herbs, cream

#### TOMATO BISQUE

Tomatoes, fresh herbs, sherry vinegar  
V, GF

#### GARDEN SALAD

Mixed greens, carrots, cucumbers, tomatoes, red onions, mustard vinaigrette VG, GF

#### CAESAR SALAD

Romaine, shaved parmesan, garlic croutons, Caesar dressing



## Entrees

### CHOOSE THREE

#### SIMPLE SALMON

Fresh herbs, lemon, olive oil  
GF

#### ALMOND HADDOCK

Smoked almonds, parmesan  
GF

#### STUFFED CHICKEN

Brie, broccoli, dill creme

#### BRAISED BEEF

Lager, spices

#### VEGETABLE GNOCCHI

Seasonal vegetables, brown butter V

#### ROASTED PORK LOIN

Honey & herb crust, mustard

#### BEYOND BEEF KIBBEH

Za'tar, herbs, tzatziki  
V, GF

#### TURKEY & GRAVY

Honey & herb rubbed breast, Allagash White gravy

#### JAMESON & GINGER HAM

Cured ham, Jameson whisky & ginger ale marmalade, rosemary GF

#### MAC & CHEESE

Wild mushrooms, local cheese sauce, white truffle oil, herbed bread crumbs V

## Sides

### CHOOSE TWO

#### MASHED POTATO

Butter & cream V, GF

#### HERBED BASMATI

Herbs, lemon zest & olive oil  
VG, GF

#### GREEN BEANS

Smoked almonds & butter  
V, GF

#### SEASONAL VEGETABLES

Grilled & dressed VG, GF

#### RED BLISS POTATO

Garlic butter & parsley V, GF

#### WARM LENTIL SALAD

Lentils, herbs, vinaigrette  
V, GF

#### ROASTED BRUSSELS SPROUTS

Honey, sriracha, black & white raisins V, GF

#### CORN ON THE COB

Sea salt & curry butter V, GF

#### ASPARAGUS

Grilled asparagus, sea salt, hollandaise V, GF



# Plated & Family Style

**\$100 per person**

Packages include soft drinks, coffee, and tea.

**FAMILY STYLE:** Best for groups of 20-140 guests. All family style meals require tables of 6-12 guests. All soups will be plated individually.

**PLATED:** Best for groups of 20-75 guests. Chef's consultation available for over 75 guests.

## Soups & Salads

CHOOSE ONE

### LOBSTER BISQUE

Cream, sherry & corn

### LOCAL GREENS

Bacon, boiled egg, truffle vinaigrette GF

### CLASSIC CAESAR

Anchovy croutons, parmesan

### CORN CHOWDER

Blistered corn, red potatoes, celery, onion, red pepper, cream, thyme V, GF



## Entrees

CHOOSE THREE

### PORK

Herb rubbed loin, rosemary, mustard cream GF

### STEAK

House steak sauce, garlic butter GF

### CHICKEN

Rosemary, lemon marmalade GF

### SALMON

Maine maple, grain mustard, herbs GF

### SWORDFISH

Herbs, Maine lobster butter GF

### GARDEN PAELLA

Grilled veggies, basmati, saffron broth, pepitas VG, GF

### LOBSTER

1 ½ lb Maine lobster, drawn butter

### SURF & TURF

Petite ribeye, Montreal Spice, house steak sauce, Maine lobster tail, truffle butter

### LOBSTER GNOCCHI

Maine lobster, baby spinach, potato dumplings, wild mushrooms, fresh herbs, truffle butter

### PRIME RIB AU POIVRE

Mustard & peppercorn crust, served medium, bearnaise GF

### HONEY GARLIC PORK CHOP

Local bone-in chop, whole grain mustard, honey, creamy garlic sauce GF

## Sides

CHOOSE TWO

### CORN SUCCOTASH

Corn, edamame, peppers, onions, herbs V, GF

### TRUFFLED FINGERLINGS

Salt roasted, truffle oil, fresh herbs V, GF

### GRILLED VEGETABLE MEDLEY

Chef's selection, balsamic marinade VG, GF

### CURRY CHICKPEA SALAD

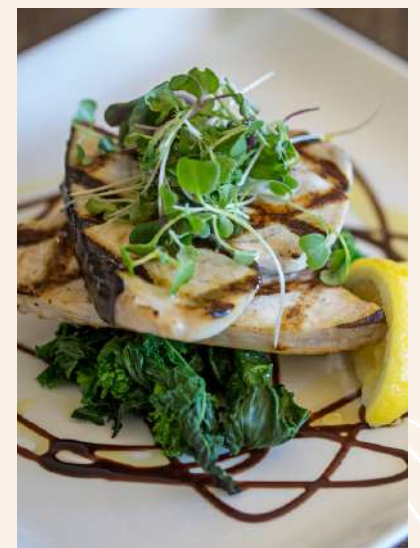
Peppers, onions, cilantro, curry vinaigrette VG, GF

### BEET CEVICHE

Roasted & chilled, tamari-ginger marinade VG, GF

### BACON CHAMP

Mashed potatoes, smoked bacon, scallion GF



GF- Gluten Free  
V- Vegetarian  
VG- Vegan

# Perfectly Portland

Packages include soft drinks, coffee, and tea.  
Best for groups of 20-140 guests.

## New England Lobster Boil

MKT | PERSON  
SERVED FAMILY STYLE

1 1/2 LB. MAINE LOBSTER GF

### DOCKSIDE SEAFOOD CHOWDER

Award-winning - haddock, clams, shrimp, lobster, crab, potatoes, herbs, cream

### CORN ON THE COB

Boiled & served with Kerrygold butter  
V, GF

### POTATO SALAD

Red bliss, boiled egg, fresh herbs,  
mayonnaise V, GF

### COLESLAW

Classic style with creamy dressing V, GF

### BARBECUE BAKED BEANS

Local baked beans, Guinness BBQ sauce



## Peaks Island Picnic

MKT | PERSON  
FRESH LOBSTER ROLL

Served warm with butter or chilled with mayo,  
coleslaw, house salt & vinegar crisps, potato  
salad

## Add On's

6 | PERSON

### POTATO SALAD

Red bliss, boiled egg, fresh herbs, mayonnaise  
V, GF

### COLESLAW

Classic style with creamy dressing V, GF

### BARBECUE BEANS

Local baked beans, Guinness BBQ sauce

### MAINE POTATO FRIES

Greenthumb Farms potatoes, sea salt & black  
pepper VG, GF

### S&V CRISPS

House-made, sea salt & vinegar powder  
VG, GF

### CORN ON THE COB

Boiled & served with Kerrygold butter  
V, GF







# Sweet Tooth Solutions

## Served Plated or Buffet

### SEASONAL CRISP 9 | person

Chef's choice of seasonal fruit compote, oat & buckwheat topping, coconut oil & spices V

### CHEF'S CHEESECAKE 9 | person

Graham cracker crust, chocolate ganache V

### FLOURLESS CHOCOLATE TORTE 9 | person

Jameson whip, fresh berries GF

### ASSORTED LOCAL WHOOPIE PIES 9 | person

From Portland Cake Company V

### ASSORTED DESSERT PLATTER 175 | platter (serves 50)

Chef's selection of brownies, whoopie pies, bars, and stuffed cookies from Portland Cake Company V

### ASSORTED COOKIE PLATTER 150 | platter (serves 50)

Assorted artisan cookies from Portland Cake Company V

## Cakes

### 9 | person

#### STRAWBERRY

Vanilla cake, strawberry frosting V, VG, GF

#### CHOCOLATE

Chocolate cake, chocolate frosting V, VG, GF

#### CARROT

Spiced carrot cake, raisins, vanilla frosting V, VG, GF



# Morning Options

## Served Buffet

### **CITY CONTINENTAL 25 | person**

Assortment of fresh-baked pastries, fruit salad, mini bagels, ham, smoked salmon, appropriate spreads, orange juice, coffee & tea

### **SIMPLE BREAKFAST 30 | person**

Scrambled eggs, home fries, bacon, toast, orange juice, coffee, tea

### **AMERICAN BREAKFAST 35 | person**

Scrambled eggs, bacon, sausages, mini bagels, home fries, waffles, french toast, fruit salad, yogurt, orange juice, coffee & tea

### **FRESH FRUIT & BERRIES 55 | platter (serves 25)**

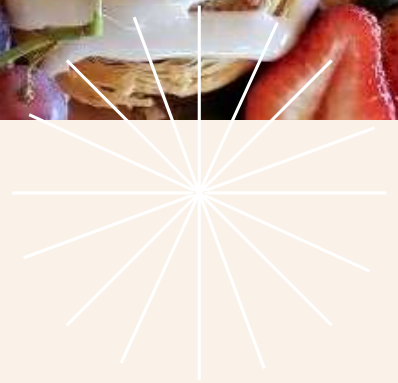
Chef's selection of melons, pineapple, grapes and berries VG, GF

### **ASSORTED QUICHE BITES 145 | platter (serves 25)**

Classic baked egg tart with various meats and veggies

### **ASSORTED PASTRY PLATTER 175 | platter (serves 25)**

Assortment of fresh baked pastries and danishes



# Beverage Packages & Reserve Wine List

We offer several different bar options. You can arrange to have your guests purchase their own beverages, offer a consumption-based bar, provide wine during dinner, or choose one of our bar package options.

## Open Bar Packages

### 4-HOUR TIME PERIOD

Beer and Wine Only | 40 per person

Wine, Beer & Well Beverages | 45 per person

Wine, Beer & Premium Beverages | 55 per person

### 3-HOUR TIME PERIOD

Beer and Wine Only | 35 per person

Wine, Beer & Well Beverages | 40 per person

Wine, Beer & Premium Beverages | 45 per person

### 2-HOUR TIME PERIOD

Beer and Wine Only | 30 per person

Wine, Beer & Well Beverages | 35 per person

Wine, Beer & Premium Beverages | 40 per person

### ALLOCATED OPEN BAR

Allocate a certain time frame for drinks to be available for your guests, then revert to a cash bar.

### LIMITED BAR

Select your favorite beverages and have them available during your event for your guests to enjoy.

### MIMOSA BAR | 20 per person

Two hours of unlimited mimosas

+8 per hour per person for additional hours

20 person minimum

Cava, fresh orange juice, grapefruit juice, and cranberry juice

### BLOODY MARY BAR | 25 per person

Two hours of unlimited bloody marys

+8 per hour per person for additional hours

20 person minimum

Tito's vodka with an assortment of garnishes: celery, limes, lemons and olives

Shrimp and bacon +5

## Reserve Wine List

### SPARKLING

Prosecco - Zonin, Veneto, Italy 36

Champagne - Delamotte, France 95

Champagne - Dom Perignon, France 300

### WHITE

Sauvignon Blanc - Frog's Leap, Napa, CA 42

Chardonnay - Sonoma-Cutrer, Sonoma, CA 45

Zinfandel, Seghesio Vineyards, California, 2018 54

Sancerre, Domaine Deleporte, Loire, France, 2019 55

Pinot Grigio - Santa Margherita, Alto Adige, Italy 60

### ROSE

Sparkling Rose - Chandon Brut, Yountville, CA 45

### RED

Cabernet Sauvignon - Simi Vineyards, CA, 2018 48

Pinot Noir - La Crema, CA, 2018 50

Merlot - Raymond Vineyards, California, 2018 60

Haut-Medoc - Chateau Larose-Trintaudon,

Bordeaux, France 60



**TAKE A VIRTUAL TOUR OF  
OUR EVENT SPACES**



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