



BANQUET & CATERING MENUS 2016/17

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www.Ragazzi.ky

Dear,

At Ristorante Ragazzi, it is our goal to provide our customers with excellent dining and service.

Exceptional service, a large selection of delicious, freshly prepared dishes and a chic and unpretentious atmosphere all combine to make Ristorante Ragazzi a memorable dining experience.

We are pleased that you have chosen Ristorante Ragazzi for your special event, and it is our pleasure to offer you our current Menu Selection.

Please feel free to call us for any additional information you may require.

Yours Sincerely,

Paolo Polloni and Andi Marcher

HORS D'OUVRES SELECTION

Cold

Smoked salmon and dill cream cheese canapés
Vol au vent stuffed with prosciutto mousse
Tuna sashimi skewers
Lobster and ginger salad canapés
Chilled shrimp and artichoke canapés with aurora sauce
Parma ham and melon skewers
Peking duck spring roll
Brie cheese and speck canapés
Porcini and foie gras pate with Parma ham
Beef carpaccio canapés
Grapes and provolone cheese skewers
Cherry tomatoes and mozzarella skewers
Crispy celery spoons with Gorgonzola mousse
Zucchini stuffed with herb cream cheese
Chilled lemon scallops and guacamole canapes
Eggplant and goat cheese wraps
Bruschetta

Hot

Beef Teriyaki skewers
Jerk chicken skewers
Thai beef or chicken satay with peanut sauce
Blackened shrimp with salsa
Crispy onion and bacon tarts
Jerk pork baby pork ribs
Sesame crusted beef tenderloin
Pearl onion and pork mignons
Mushroom caps filled with spicy Italian sausage
Chicken wings: Hot, Teriyaki, honey garlic or BBQ
Mozzarella and spinach baked in puff pastry
Vegetables and parmesan cheese napoleon
Miniature Pizzas (Assorted)
Conch fritters
Bacon wrapped scallops
Spicy shrimp Tempura
Miniature crab cakes
Miniature Spring rolls

Choice of 3 Hot and 3 Cold CI\$14.95 per person

Choice of 2 Hot and 2 Cold CI\$10.95 per person

ASSORTED PARTY PLATTERS

(All Platters contain 60 pieces)

Cold mixed canapés platter	\$130.00
Fresh Oysters on the Half Shell per piece	\$ 3.00
Octopus and potato salad platter	\$155.00
Jumbo lump crab and artichoke salad	\$200.00
Jumbo shrimp platter	\$225.00
Seafood salad (Lobster, Shrimp, Scallops etc.)	\$180.00
Parma Ham and melon	\$175.00
Assorted Italian Antipasto	\$175.00
Fresh fruit platter	\$125.00
Mixed cheese platter	\$150.00
Strawberry dipped in chocolate per piece	\$ 1.25c
Fresh fruit and cheese platter	\$160.00

BAR AND BEVERAGE MENU

Premium Open Bar

(Open Bar is charged per person, per hour. There is a one-hour minimum)

Premium brand mixed drinks

Frozen and Tropical drinks

A selection of local, American and European beers

A selection of Italian and Californian premium wines

Soft drinks and assorted juices

First Hour \$13.95 Second Hour \$10.95 Additional Hours \$9.95

Stock Bar

(Charged on a Consumption Basis)

Premium brand mixed drinks	\$ 6.00
Local, American and European beers	\$ 4.00
Premium house wines by the glass	\$ 7.50
Liqueurs, Cordials and Cognac	\$ 7.50
Premium Bottled Water	\$ 5.00
Soft Drinks and Assorted Juices	\$ 3.00

Menu One

Appetizer

(Choice of)

Organic mixed greens with hearts of Palm, artichoke, radish and
cucumber with citrus and shallots vinaigrette

Or

Cabbage and bacon soup

Main Course

(Choice of)

Parmesan crusted salmon with tomato salsa, roast potatoes and
mixed vegetables

Or

Breaded chicken breast filled with herb cheese, mashed potatoes
and mixed vegetables

Or

Penne “Corsara” with spicy Italian sausage, vegetables, garlic in a
tomato sauce

Dessert

(Choice of)

Cream Caramel

Or

Apple Strudel

Assorted coffee and teas

CI\$ 28.95

Menu Two

Appetizers

(Choice of)

Seared yellow fin tuna carpaccio with citrus vinaigrette and
homemade waffle potato

Or

Organic mixed greens with hearts of Palm, artichoke, radish and
cucumber with balsamic vinaigrette

Or

Minestrone soup

Main Course

(Choice of)

Sautéed Mahi-Mahi with green olives, fresh tomato and basil in a
Chardonnay sauce

Or

Grilled N.Y. Angus steak, mashed potatoes, mixed vegetables and
balsamic demi glaze

Or

Veal Saltimboca with Parma ham, sage, buttered linguini and mixed
vegetables

Or

Fettuccine with grilled chicken in a pesto cream sauce

Desserts

(Choice of)

Home made chocolate cake

Or

Marinated fresh berries bundle with vanilla ice cream

Assorted coffee and teas

CI\$ 38.95

Menu Three

Appetizers

(Choice of)

Caesar salad topped with garlic croutons

Or

Cream of broccoli

Or

Seafood and lobster risotto

Main Course

(Choice of)

Grilled 10oz rib eye steak, with mushroom demi glace, mixed vegetables and roast potatoes

Or

Grilled yellow fin tuna served with grilled vegetables, mashed potatoes and tomato salsa

Or

Marinated-peppered West Indian pork tenderloin, with flash fried onions, mashed potatoes and honey-mustard red wine sauce

Or

Sautéed lobster medallions and shrimp with thermidor sauce, mashed potatoes and vegetables

Dessert

(Choice of)

Classic Tiramisu

Or

Banana Cream Pie

Coffee and Assorted Teas

CI\$ 40.95

Menu Four

Appetizers

(Choice of)

Tender spinach leaves, Gorgonzola, hearts of palm and caramelized walnuts in a balsamic vinaigrette

Or

Chicken soup with corn

Or

Grilled Portobello mushroom with Parma ham, Provolone cheese and arugula salad

Main Course

(Choice of)

Surf & Turf (Lobster tail and New York Steak), served with a Hollandaise sauce

Or

Fettuccine with shrimps, scallops, lobster and mussels sautéed in virgin olive oil, garlic, diced tomatoes, parsley and white wine

Or

Walnut crusted snapper, rum-banana sauce, mashed potatoes and mixed vegetables

Or

Bacon wrapped beef tenderloin with fresh thyme infused cabernet sauce, mixed vegetables and roast potatoes

Dessert

(Choice of)

Chocolate cake

Or

Apple strudel with vanilla ice cream

Coffee and assorted teas

CI\$ 44.95

Menu Five

Appetizer

(Choice Of)

Lobster Bisque

Or

P.E.I. Mussels with leeks, cilantro, diced tomato and chardonnay
sauce

Or

Beef carpaccio with Parmesan shavings, arugula, fried capers and
horseradish sauce

2nd Course

Homemade gnocchi with fresh tomato, basil and parmesan

Or

Lobster and Shrimps ravioli with creamy lobster sauce

Main Course

(Choice Of)

Roasted duck breast with Calvados-tarragon sauce, apples and
basmati rice

Or

Pistachio crusted White bass with red pepper coulis, mixed
vegetables and mashed potatoes

Or

Sautéed jumbo shrimp with Pernod, julienne vegetable in an herb
cream sauce

Or

Grilled veal chop with mixed wild mushroom sauce, grilled polenta
and mixed vegetables

Desserts

(Choice Of)

Sicilian cannoli

Or

Italian style lemon sorbet with Prosecco and Vodka

Coffee and Assorted Teas

CI\$ 48.95