DINNER MENUS

Hors d’oeuvres
Served Dinner
Dinner Buffets

Lunch Buffets are Available for Dinner at an Additional $4

Stations Party

Family Style & A la carte Menus
Available Upon Request
Packages

Simple Elegance $7
(Select Three- Price Based on Five Pieces Total per Person)
Assorted Cold Canapés
Sausage, Rockefeller OR
Casino Filled Mushroom Caps
Bruschetta Crostini
Andouille Sausage Stuffed Artichoke Hearts
Goat Cheese and Wild Mushroom Purses

Spreads & Dips $7
Roasted Red Pepper Hummus, Olive
Tapenade, Guacamole, Bruschetta & Traditional Salsa Presented with Crostini, Pita Triangles,
Selection of Crackers & Tortilla Chips Assorted
Add Warm Spinach Artichoke Dip $3

Mashed Potato Bar $5
Yukon Gold & Sweet Potatoes
With a Variety of Toppings

Fresh Fruit Kabobs $4

Vegetable Crudité $4

Hors d’oeuvres Action Stations

Make-Your-Own Mac & Cheese $11
Cavatappi & Orecchiette Pastas
Cheddar, Swiss, Asiago, Parmesan Cheeses
Toppings Include Bacon, Broccoli, Tomato

Build-Your-Own Pasta Station $9
Orecchiette & Cheese Tortellini Pastas
Marinara and Alfredo Sauces with Assorted Veggies

Culinary Attendant Fee

A la Carte (Priced per 100 Pieces)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Potato Soup Shooters with Fried Leeks</td>
<td>$125</td>
<td>Chicken Fritters</td>
<td>$135</td>
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<tr>
<td>Assorted Cold Canapés</td>
<td>$125</td>
<td>Chicken Wings (Asian, Greek, Medium or Mild)</td>
<td>$175</td>
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<tr>
<td>Bruschetta Crostini</td>
<td>$150</td>
<td>Andouille Sausage Stuffed Artichoke Hearts</td>
<td>$175</td>
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<tr>
<td>Brie and Raspberry in Phyllo</td>
<td>$175</td>
<td>Smoked Chicken Quesadilla</td>
<td>$225</td>
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<tr>
<td>Goat Cheese and Mushroom Purses</td>
<td>$175</td>
<td>Chicken Marrakesh Pyramid</td>
<td>$250</td>
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<tr>
<td>Fruit Kabobs</td>
<td>$300</td>
<td>Chorizo Sausage or Crab Mushroom Caps</td>
<td>$200</td>
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<tr>
<td>Antipasto Brochettes</td>
<td>$210</td>
<td>Miniature Reubens</td>
<td>$250</td>
</tr>
<tr>
<td>Spanakopita or Phyllo Wrapped Asparagus Asiago</td>
<td>$235</td>
<td>Local Chorizo Cups</td>
<td>$200</td>
</tr>
<tr>
<td>Rockefeller or Casino Mushroom Caps</td>
<td>$150</td>
<td>Scallops Wrapped in Bacon</td>
<td>$250</td>
</tr>
<tr>
<td>B.L.T. in Rye Bread Tart</td>
<td>$125</td>
<td>Miniature Beef Wellingtons</td>
<td>$325</td>
</tr>
<tr>
<td>Prosciutto Wrapped Melon Balls</td>
<td>$125</td>
<td>Tenderloin Crostini with Horseradish Cream</td>
<td>$350</td>
</tr>
<tr>
<td>Marinara, Swedish or Asian Meatballs</td>
<td>$75</td>
<td>Crab Cakes with Remoulade</td>
<td>$225</td>
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<tr>
<td>Garlic Risotto Balls</td>
<td>$135</td>
<td>Jumbo Shrimp Cocktail</td>
<td>$225</td>
</tr>
<tr>
<td>Gorgonzola Stuffed Bacon Wrapped Figs</td>
<td>$150</td>
<td>Sushi</td>
<td>$225</td>
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</table>

All Prices Subject to Applicable 20% Administrative Fee and Sales Tax. Prices Subject to Change (P) 585-359-1800  www.ritinn.com 2014
Served Dinner

Starter Selections
(Select One)

Seasonal Soup               Caesar Salad
Seasonal Fruit              Seasonal Salad
Field Greens Salad          Pasta or Risotto Appetizer

Entrée

Options on Following Page

Maximum of Three Principle Dish Selections

Please Provide Entrée Identifiers with Multiple Entrée Choices

Dessert

Select One from our Expansive Dessert Page

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas
Served Sodas & Iced Tea

Suggested Menu Enhancements

Additional Starter Course $3                   Shrimp Cocktail $7
Family Style Salads $2                       Crab Cakes with Remoulade $8
Two Salad Choices Listed Above               Watermelon Intermezzo $2
Served Family Style at Each Table

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Entrée Selections

Medley $32
Tenderloin of Beef with Carmelized Red Onions Peppercorn Demi Glaze, Coupled with Chicken Basil

Prime Rib $33
Ten Ounces, Slow-Roasted with Natural Juices

Tenderloin $38
Coffee rubbed Tenderloin

Steak Au Poivre $38
Premium Filet with Cracked Pepper Wine Velouté

N.Y. Strip Steak $30
Ten Ounces with Carmelized Onions & Cabernet Butter

Pork Medallions $25
Mustard Rub in Creamy Dijon Sauce

Seared Duck $30
Duck Breast with Cherry Bourbon

Seasonal Strudel $22
Roasted Vegetables, Fresh Herbs, Feta Cheese in Phyllo with Tomato Coulis

Medley di Mare $38
Tenderloin of Beef with Carmelized Red Onions Peppercorn Demi Glaze, Coupled with a Crab Cake

Lobster Raviolis $28
Tossed in White Wine Garlic Butter

Black Grouper $28
Cucumber Ginger Chutney

Red Snapper $24
Grilled Scarlet Snapper Mango Rum Sauce

Seared Salmon $29
Prosecco Cream Sauce

Spicy Orecchiette $23
Pasta with Mixed Vegetables in Arrabbiata Sauce

Eggplant Galantines $22
Asparagus, Herb Goat Cheese, Mushrooms with Roasted Yellow Pepper Coulis

-Vegan Option Available-

All Entrées Include Chef Selected Starch & Seasonal Vegetable
Unless Otherwise Requested
Traditional Buffet $37

Served Seasonal Salad
Warm Rolls & Butter

Buffet to Include:

| In-Season Vegetable Medley | Garlic Smashers | Penne Pasta Primavera with Marinara |

Entrées

Rustic Chicken
Topped with Fennel, Pancetta
with Roasted Garlic & Lemon Sauce

Carved Tenderloin of Beef
Coffee Rubbed Tenderloin with Bordelaise Sauce
Complimentary Culinary Attendant(s)

Service Includes Sodas & Iced Tea

Dessert

Served Cheesecake with Seasonal Topping
With Freshly Brewed Coffee, Decaffeinated Coffee, & Herbal Teas

Available Menu Alterations

<table>
<thead>
<tr>
<th>Roasted Tomato &amp; Garlic Bisque $3</th>
<th>Change to Strip Loin - Deduct -$3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Wine Service $5</td>
<td>Additional Entrée $3</td>
</tr>
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We will be happy to customize the menu further for your event needs!

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Soup & Salad
Artisan Breads
Variety Whipped Butters & Crackers
Assortment of Home-made Soups
To Include: Two Hot & One Chilled Soup
Greens: Romaine & Field Greens Toppings:
Cucumbers, Carrots, Grape Tomatoes,
Diced Bell Peppers, Red Onions, Black
Olives, Pepperoncini, Croutons, Asiago &
Cheddar Cheeses
Selection of Dressings

Antipasto
Capicola, Provolone Cheese, Marinated
Fresh Mozzarella, Pepperoni, Assorted
Olives, Marinated Artichoke Hearts,
Roasted Red Peppers, Pepperoncini
and Prosciutto Wrapped Melon
& Basil Pesto Crostinis

Asian
Stir-fry Chicken & Beef Vegetable
Fried Rice and Steamed Rice Egg Rolls
Sweet & Sour, Hot Mustard Curry &
Teriyaki Sauces
Fortune Cookies and Chop Sticks

Spanish
Enchiladas
Chimichangas
Paella- Chorizo Sausage, Shrimp and Baby
Scallops in Spanish Rice

Mac & Cheese Cavatappi &
Orecchiette Pasta Cheddar, Swiss,
Asiago, Parmesan
Toppings Include Bacon, Broccoli, Tomato

Starch Bar
Corn-Bread Stuffing
Gourmet Mashers & Gravy
Pasta Marinara with Parmesan

Potato
Whipped Yukon Gold & Sweet Potatoes
Toppings - Rosemary, Smoked Cheddar,
Gorgonzola, Applewood Bacon, Chives,
Sour Cream, Grated Horseradish,
Caramelized Onions, Chopped Pecans &
Honey Butter
Accompanied by Vegetable Medley

Pasta
Garlic Bread
Marinara, Alfredo & Pesto Cream Sauces
(Select Two Pastas)
Orecchiette, Cavatappi, Cheese Tortellini or
Mushroom Raviolis

Gourmet Pizza
Select Two
Turkey, Bacon, Ricotta & Mozzarella
BBQ Chicken with Gouda and Red Onions
Godfather with Onion, Sausage, Capicola
& Banana Peppers
Three Cheese & Pepperoni or Sausage
Garden Vegetable Pizza
White Pizza with Broccoli
& Roasted Garlic

Carving
Includes Warm Rolls with Butter
(Select Two)
Rosemary Flank Steak
Bourbon Glazed Ham
Mustard Rubbed Pork Tenderloin
Smoked Turkey Breast
Braised Beef Brisket
Tenderloin $6, Prime Rib $5, Strip Loin $2
$50 Culinary Attendant Fee per Carver

Suggested Menu Enhancements
Action Station Upgrade $150
Additional Station $10
Seafood Add-Ins market price
Vegetable Medley $2