LUNCH

MENUS

Served Luncheons
Cold Buffet Options
Specialty Hot Buffets
Served Luncheon

All Selections Include Roll Basket & Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, & Herbal Teas and Served Sodas

Starter Options

Soup du Jour
Seasonal Fruit

Caesar Salad
Seasonal or Field Greens Salad

Served Entrée Selections

Signature Croissant $17
Home-made Chicken Salad with Red Grapes on a Fresh Croissant

Southwest Chicken $17
Salad or Wrap
Field Greens, Roasted Portabella Mushrooms with Chipotle Ranch Dressing

Rustic Chicken $18
Topped with Fennel, Pancetta with Roasted Garlic & Lemon Sauce

Chicken Roulade $19
Stuffed with Spinach, Gouda Cheese & Bacon

Chicken Basil $19
Grilled and Topped with Roasted Red Peppers, Baby Bellas, Fresh Basil and Asiago Cheese, Basil Cream Sauce

Roasted Turkey $17
Breast with Cranberry-Corn Bread Dressing

Rosemary Steak $19
Rosemary Rubbed, Grilled Flank Steak & Roasted Garlic

Strip Steak $22
Eight Ounces with Carmelized Onions and Cabernet Butter

Asian Salad $18
Flank Steak over Field Greens, Citrus Segments, Chow Mein Noodles & Plum Wine Vinaigrette

Pork Medallions $17
In a Mustard Rub with Creamy Dijon Sauce

Shrimp Caesar $17
Salad or Wrap
Romaine, Asiago, Grape Tomatoes, Pepperoncini, Croutons and Caesar Dressing

Red Snapper $20
Grilled Scarlet Snapper Mango Rum Sauce

Eggplant Galantines $16
Asparagus, Herb Goat Cheese and Mushrooms with Roasted Yellow Pepper Coulis
-Vegan Option Available

Spicy Orecchiette $15
Pasta with Mixed Vegetables in Arrabbiata Sauce

Stuffed Raviolis $19
Crab & Shrimp Stuffed Raviolis in a Riesling Sauce

Vegetable Strudel $15
Roasted Seasonal Vegetables & Feta Cheese, Rolled in Phyllo Dough, Tomato Coulis

Garden Wrap $16
Vegetable Burger, Vegetables, Pepper Jack Cheese and Ancho Chili Aioli

Hot Entrées Include Starch & Vegetables

Upgraded Starch Selections Available

Dessert Additional

May Swap Starter Course for Cookies or Brownies

All Prices Subject to Applicable 20% Administrative Fee and Sales Tax. Prices Subject to Change (P) 585-359-1800 www.ritinn.com 2014
Sensational Salad $24

Baked Artisan Breads with Whipped Butter
Fresh Fruit Kabob Display with Yogurt Dips

Greens
Chopped Romaine & Tossed Mesclun Field Greens

Chilled Entrée Toppings
Grilled Chicken    Marinated Flank Steak    Grilled Shrimp

Additional Toppings
Grated Asiago    Cheddar Cheese    Sliced Cucumbers
Grape Tomatoes    Diced Bell Peppers & Pepperoncini    Shaved Carrots
Home-style Croutons    Red Onions    Black Olives

Dressings
Caesar    Fat Free Raspberry Vinaigrette    Ranch

Dessert Included
With Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Suggested Menu Alterations
Roasted Tomato & Garlic Bisque $2
Remove the Flank Steak -$2
Orecchiette Pasta $4

Upgrade to Gourmet Coffee Station $1.50

*Menu Minimum 15 People or Additional Charges May Apply
Market Deli $21
Soup du Jour
Fresh Fruit Salad
Field Greens & Market Vegetables Salad
with Selection of Dressings

Variety of Bakery Fresh Rolls, Croissants & Sliced Breads
Provolone, Swiss & Cheddar Cheeses

(Select One)
- House-made Chicken Salad with Red Grapes
- Albacore Tuna or Egg Salad with Light Mayonnaise
- Roasted Red Pepper Hummus

(Select Two)
- Ham
- Turkey
- Sliced Chicken
- Salami
- Capicola
- Corned Beef

Market Toppings
- Lettuce
- Dijon Mustard
- Creamy Horseradish Mayonnaise
- Dill Pickles
- Sliced Tomatoes
- Sliced Onions

Dessert Included
With Freshly Brewed Coffee, Decaffeinated Coffee, & Herbal Teas

Suggested Menu Enhancements
- Additional Sandwich Selection $2
- Individual Bags of Chips & Pretzels $1
- Spicy Orecchiette Pasta $4
- Roasted Eggplant & Orzo Salad $2
- B.L.T. Salad in Rye Cups $1.25

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Premier Italian Market $23

Grilled Vegetables Platter
Field Greens Salad
Selection of Dressings
Garden Italian Rotini Salad

Variety of Bakery Fresh Rolls & Breads

Roasted Red Pepper Hummus

Sliced Meats
(Select Two)
Genoa Salami
Turkey Capicola Pastrami

Cheeses
Sliced Provolone Fresh Mozzarella Sun-dried Tomato Goat Cheese Spread

Market Toppings
Lettuce Mayonnaise Sliced Tomatoes
Dijon Mustard Dill Pickles Sliced Onions Lemon & Garlic Mayonnaise

Dessert Included
With Freshly Brewed Coffee, Decaffeinated Coffee, & Herbal Teas

Suggested Menu Enhancements
Farfelle Carbonara $4
Minestrone $2
Seasonal Fruit Salad $2.50
Fresh Mozzarella & Tomato Salad $3

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Taste of Home $24
Warm Rolls with Butter
Field Greens & Market Vegetables with a Selection of Dressings
In-Season Vegetable Medley
Garlic Smashers or Roasted Potatoes

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<tr>
<th>Entrées</th>
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<tbody>
<tr>
<td>(Select Two)</td>
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<tr>
<td><strong>Chicken French</strong></td>
<td>Sautéed Breast, Lemon-Sherry Sauce</td>
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<td><strong>Chicken or Eggplant Parmesan</strong></td>
<td>Breaded Breast with Mozzarella &amp; Parmesan, House-made Marinara</td>
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<td><strong>Roasted Turkey</strong></td>
<td>Cranberry Corn Bread Stuffing, House-made Gravy</td>
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<td><strong>Home-Style Meatloaf</strong></td>
<td>With House-made Gravy</td>
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<tr>
<td><strong>Dijon Pork</strong></td>
<td>Mustard Rub in Creamy Dijon Sauce</td>
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<tr>
<td><strong>Spicy Orecchiette</strong></td>
<td>Pasta with Mixed Vegetables in Arrabbiata Sauce</td>
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<td><strong>Cavatappi &amp; Three Cheese Casserole</strong></td>
<td>With Buttered Crumb Topping</td>
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<td><strong>Individual Beef Dumpling Stews or Chicken Pot Pies</strong></td>
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Dessert Included
With Freshly Brewed Coffee, Decaffeinated Coffee, & Herbal Teas

Suggested Menu Enhancements
Additional Entrée Selection $4
Sliced Strip Loin of Beef as an Entrée Selection $5
Seasonal Fruit Salad $2.50
Broccoli & Cheddar Soup or Classic Chicken Noodle $2

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Gusto Di Firenze $23

Garlic Bread & Rolls with Butter
Classic Caesar Salad
Fresh Mozzarella & Grape Tomato Salad
Sautéed Zucchini or Greens & Beans
Penne Pasta with House-made Marinara or Creamy Pesto

Entrée
(Select One)

Chicken or Eggplant Parmesan
Breaded Breast with Mozzarella & Parmesan, House-made Marinara

Chicken Basil
Grilled Chicken with Roasted Red Peppers, Baby Bellas, Fresh Basil, Asiago Cheese, Basil Cream Sauce

Marinara Meatballs

Italian Sausage
With Peppers & Onions

Pork Loin Braciola
Spinach, Sun-dried Tomatoes, Mushrooms & Feta Cheese Topping, Garlic Cream Sauce

Ravioli Bolognese
Cheese Filled Raviolis Topped with Meat Sauce

Vegetable Lasagna
Layers of Ricotta, Pasta, Mozzarella & Parmesan with Fresh Vegetables, Creamy Alfredo

Dessert Included
With Freshly Brewed Coffee, Decaffeinated Coffee, & Herbal Teas

Suggested Menu Enhancements

Additional Entrée Selection $4
Pesto Pasta Upgrade $2
Pasta Fagioli $2
Penne tossed with Broccoli, & Sun-dried Tomatoes
Upgrade to Etnas’ Italian Pastries $4

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Southern Crossing $23

Rolls & House-made Corn Bread with Honey Butter
Field Greens Salad with Market Vegetables & Selection of Dressings
Cavatappi & Three Cheese Casserole
Yellow Squash Casserole or Collard Greens

Entrées
(Select One)

BBQ Beef Brisket
Juicy and Tender Smoked Beef Smothered in BBQ

BBQ Pulled Pork
Oven Braised Pork, Slow Roasted in BBQ Sauce

Southern Fried Chicken
Twice Battered Classic Fried Chicken

Southern Grilled Chicken
Blackened Chicken Breast over Corn and Black Beans

BBQ Quartered Chicken
Baked Bone-In Chicken

Fried Catfish
Cornbread Crusted with Ancho Tartar

Dessert Included
With Freshly Brewed Coffee, Decaffeinated Coffee, & Herbal Teas

Suggested Menu Enhancements
Cajun Dusted Red Potatoes or Sweet Potato Casserole $2
Additional Entrée Selection $4
House-made Macaroni Salad $2
Fresh Fruit Salad $2.50

*Menu Minimum 15 People or Additional Charges May Apply
Tailgate Party $18

Field Greens & Market Vegetables
with Bleu Cheese & Italian Dressings

(Select One)
Assorted Submarine Sandwiches
or Buffalo Bites

Pizza
Based on 2 Pieces per Person
(Select Two)

**Godfather**
Onion, Mozzarella, Sausage, Capicola &
Banana Peppers

**BBQ Chicken**
Gouda Cheese, Chicken & Red Onions

**Turkey**
Turkey, Ricotta & Mozzarella

**Garden Veggie**
White Sauce, Broccoli & Roasted Garlic

**Three Cheeses**
Plain or choose Pepperoni or
Sausage

**Greek**
Garlic Oil, Spinach, Olives & Feta

Dessert Included

With Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas

Suggested Menu Enhancements

B.L.T Cups $1.25

Additional Large Pizza (16 slices) $24 each

Chicken Wings $3.50

Mild with Bleu Cheese  Medium with Bleu Cheese  Hot with Bleu Cheese

Asian with Wasabi Ranch  Greek with Thyme Feta Dip

*Menu Minimum 15 People or Additional Charges May Apply*