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

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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

Hors d’oeuvres Action Stations

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

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

A la Carte (Priced per 100 Pieces)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Soup Shooters in a variety of choices</td>
<td>$125</td>
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<tr>
<td>Assorted Cold Canapés</td>
<td>$125</td>
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<tr>
<td>Bruschetta Crostinis</td>
<td>$150</td>
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<tr>
<td>Brie and Raspberry in Phyllo</td>
<td>$175</td>
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<tr>
<td>Goat Cheese and Mushroom Purses</td>
<td>$200</td>
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<tr>
<td>Fruit Kabobs</td>
<td>$300</td>
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<tr>
<td>Caprese Brochettes</td>
<td>$200</td>
</tr>
<tr>
<td>Spanakopita or Phyllo Wrapped Asparagus</td>
<td>$235</td>
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<tr>
<td>Rockefeller or Casino Mushroom Caps</td>
<td>$150</td>
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<tr>
<td>Prosciutto Wrapped Melon Balls</td>
<td>$125</td>
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<tr>
<td>Marinara, Swedish or Asian Meatballs</td>
<td>$75</td>
</tr>
<tr>
<td>Garlic Arancini w/ Blush Dipping Sauce</td>
<td>$135</td>
</tr>
<tr>
<td>Gorgonzola Stuffed Bacon Wrapped Figs</td>
<td>$150</td>
</tr>
<tr>
<td>Chicken Fritters</td>
<td>$135</td>
</tr>
<tr>
<td>Chicken Wings (Asian, Greek, Medium or Mild)</td>
<td>$175</td>
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<tr>
<td>Andouille Sausage Stuffed Artichoke Hearts</td>
<td>$175</td>
</tr>
<tr>
<td>Smoked Chicken Quesadilla</td>
<td>$225</td>
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<tr>
<td>Chorizo Sausage Caps</td>
<td>$190</td>
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<tr>
<td>Miniature Reubens</td>
<td>$250</td>
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<tr>
<td>Crab Mushroom Caps</td>
<td>$200</td>
</tr>
<tr>
<td>Scallops Wrapped in Bacon</td>
<td>$250</td>
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<tr>
<td>Miniature Beef Welltonsons</td>
<td>$325</td>
</tr>
<tr>
<td>Tenderloin Crostini with Horseradish Cream</td>
<td>$350</td>
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<tr>
<td>Crab Cakes with Remoulade</td>
<td>$250</td>
</tr>
<tr>
<td>Jumbo Shrimp Cocktail</td>
<td>$325</td>
</tr>
<tr>
<td>Sushi</td>
<td>$290</td>
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</tbody>
</table>

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Served Dinner
All Selections Include Roll Basket & Butter,

Starter Selections
(Select One)

Seasonal Soup
Seasonal Fruit
Field Greens Salad
Caesar Salad
Seasonal 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
Family Style Salads $2
Two Salad Choices Listed Above
Served Family Style at Each Table
Shrimp Cocktail $7
Crab Cakes with Remoulade $8
Watermelon Intermezzo $2

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

Chicken Basil $26
Topped with Roasted Red Peppers, Baby Bellas, Fresh Basil & Asiago Cheese, Basil Cream Sauce

Rustic Chicken $26
Topped with Fennel, Pancetta, Roasted Garlic with Lemon Sauce

Chicken French $26
Lemon-Sherry Butter Sauce & Artichokes

Chicken Marsala $25
Airline Chicken stuffed with Wild Mushrooms Marsala Wine Sauce

Chicken Parmesan $27
Breaded Breast with Mozzarella, Parmesan & Marinara

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 Caramelized 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 $39
Tenderloin of Beef with Caramelized Red Onions Peppercorn Demi Glaze, Coupled with a Crab Cake

Crab & Shrimp Raviolis $28
Tossed in Riesling Wine Sauce

Seared Scallops $30
Scallops with a Mushroom & Asparagus Risotto

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 Roulade $22
Stuffed with Spinach, Gouda & Bacon

Smoked Portabella $22
Layered with Red Peppers, Grilled Squash, Garlic & Tomato Cream Sauce

- Vegan Available -

All Entrees Include Chef Selected Starch & Seasonal Vegetable unless otherwise Requested
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Tradition Buffet $37
Served Seasonal Salad
Warm Rolls & Butter

Buffet to Include
In-Season Vegetable Medley
Garlic Smashers
Penne Pasta with Marinara or Alfredo

Entrées
Chicken Basil
Grilled & Topped with Roasted Red Peppers, Baby Bellas, Fresh Basil Asiago Cheese, & Basil Cream 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
Roasted Tomato & Garlic Bisque $3
Premium Wine Service $5
Change to Strip Loin - Deduct $3
Additional Entrée $3

We will be happy to customize the menu further for your event needs!
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 Crostini's

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
Whipped Yukon Gold & Sweet Potatoes
Toppings - Rosemary, Smoked Cheddar,
Gorgonzola, Applewood Bacon, Chives,

Potatoes
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

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Late Night Menu
*Pricing Applies as an Add-On to Existing Full Service Meal Functions
Requires a Minimum Purchase for 25 guests

Pizza Stop $6
Three Cheese & Pepperoni Pizzas
Buffalo Chicken Bites with Bleu Cheese & Celery

Add-Ons
Mozzarella Sticks with Marinara $3
Chicken Wings $3.50
Marinara Meatballs $75 per 100 pieces

Pricing based on 1 slice of pizza & 3 bites per person

Buffalo Chicken Mac & Cheese $6

Spinach & Artichoke Dip $3

Sliders Station $5
Miniature Burger & Chicken Sliders

Garbage Plate Station $10
Macaroni Salad or Potato Salad, Homefries, Cheeseburgers & Hamburgers, Zweigles® Hot Dog Minis, Home-made Meat Hot Sauce, Diced Onions, Bread & Classic Condiments

Brownie Sundae Bar $6.50
Vanilla & Chocolate Ice Cream
Fresh Baked Brownies
Chocolate & Caramel Sauces
Nuts, M&M’s®, Cherries, Whipped Cream
$50 Culinary Attendant Fee for 1 Hours of Service

Late Night Breakfast $5
Assorted Breakfast Sandwiches

Goodnight Snack $5
Favor Bags that Include:
Bottle of Water, Colossal Cookie, Bag Potato Chips, Mints & a Pack of Tylenol 2s® or Advil®

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