



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

SPINACH & ARTICHOKE DIP | 75 per bowl

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

PIMENTO CRAB DIP | 110 per bowl

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

BUFFALO CHICKEN DIP | 85 per bowl

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

1 Display Serves 25 Guests

FRESH FRUIT & BERRY PLATTER | 75 per platter

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

GARDEN VEGETABLE BOARD | 65 per platter

Chilled seasonal veggies, house blue cheese & ranch dips V

MEZZE BOARD | 90 per platter

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

LOCAL CHEESE BOARD | 150 per platter

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

BAKED BRIE BOARD | 150 per board

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

MEAT & CHEESE BOARD | 250 per board

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

BRUSCHETTA BOARD | 80 per bowl

Tomato, basil, garlic, extra virgin olive oil, salt and pepper, balsamic glaze VG

CHILLED SEAFOOD TOWER | MKT

Chef selection of fresh and smoked seafood, cocktail sauce, mignonette, shaved red onions, capers, lemons, toast points, crackers



Appetizers

Buffet

The minimum order for each type of appetizer, wing, slider and roll 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

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

MINI LOBSTER ROLLS | MKT per dozen

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

LOCAL OYSTERS | 80 per dozen

Freshest selection of Maine oysters, mignonette, classic cocktail sauce

Passed

Serves 25 Guests

BEEF WELLINGTON EN CROUTE | 175

Beef wrapped in bacon, spinach, butter pastry

WILD MUSHROOM TART | 150

Cremini mushroom ragout, butter pastry V

BEEF & CILANTRO EMPANADA | 155

Beef, cilantro, cheese, crispy shell

SPANAKOPITA | 145

Classic spinach & feta tart, phyllo dough V

POUTINE CUPS | 175

Hand cut chips, Pineland cheese curds, braised short rib, beef & mushroom demi glace, scallions

LOBSTER RANGOONS | 175

Lobster, cream cheese, scallions

BACON WRAPPED SCALLOPS | 160

Sea scallops, applewood smoked bacon, fig balsamic



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.

Entree counts are due 14 days prior to the event date.

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

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

SALMON

Seared salmon, maple & mustard crust, corn succotash, roasted fennel, 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

GRAIN BOWL

Sorghum, red quinoa, truffle edamame mash, grilled onion, marinated tomatoes, arugula, roasted chick peas, lemon tahini dressing GF, V, VG

IRISH CHICKEN CURRY

Sauteed chicken breast, peppers, onions, carrots, basmati rice, house recipe curry sauce GF

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

FLOURLESS CHOCOLATE TORTE

Jameson whip, fresh berries V, GF

LOCAL CHEESECAKE

Whip, fresh berries V



GF- Gluten Free
V- Vegetarian
VG- Vegan

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

MAC & CHEESE

Local cheese sauce, white truffle oil, herbed bread crumbs. Choose with or without wild mushrooms 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

ROASTED BRUSSELS SPROUTS

Bacon, and scallions GF

ASPARAGUS

Grilled, balsamic glaze V, GF



GF- Gluten Free
V- Vegetarian
VG- Vegan

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. Entrée counts are due 14 days prior to the event date.

Soups & Salads

CHOOSE ONE

LOBSTER BISQUE

Cream, sherry

MUSHROOM BISQUE

Mushrooms, cream, tarragon, crispy shallots V

FARMHOUSE GREENS

Market greens, seasonal vegetables, goat cheese, house vinaigrette V, GF

CLASSIC CAESAR

Anchovy croutons, parmesan



Entrees

CHOOSE THREE

PRIME RIB

Herbs de Provence, bearnaise GF

RIB EYE

House steak sauce, garlic butter GF

CHICKEN

Roasted chicken, rosemary, lemon marmalade GF

FAROE ISLAND SALMON

Maine maple, grain mustard, herbs GF

GARDEN PAELLA

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

MAINE LOBSTER

1 1/4 lb Maine lobster, drawn butter

SURF & TURF

Tenderloin medallions, Montreal Spice, house steak sauce, Maine lobster tail, truffle butter

LOBSTER GNOCCHI

Lobster meat, potato dumplings, green peas, and pancetta, light cream sauce

LOCAL 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

BEET SALAD

Roasted & chilled, tamari-ginger marinade VG, GF

BACON CHAMP

Mashed potatoes, smoked bacon, scallion GF



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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 1/4 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, 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

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

FLOURLESS CHOCOLATE TORTE 10 | person

Jameson whip, fresh berries GF

LOCAL CHEESECAKE 10 | person

Whip, fresh berries GF

Served Buffet

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



Morning Options

Served Buffet

CITY CONTINENTAL 25 | person

Assortment of fresh-baked pastries, fruit salad, mini bagels, smoked salmon, cream cheese, butter, jam, 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, french toast, fruit salad, orange juice, coffee & tea

FRESH FRUIT & BERRIES 75 | 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



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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 | 45 per person

Wine, Beer & Well Beverages | 50 per person

Wine, Beer & Premium Beverages | 55 per person

3-HOUR TIME PERIOD

Beer and Wine Only | 40 per person

Wine, Beer & Well Beverages | 45 per person

Wine, Beer & Premium Beverages | 50 per person

2-HOUR TIME PERIOD

Beer and Wine Only | 35 per person

Wine, Beer & Well Beverages | 40 per person

Wine, Beer & Premium Beverages | 45 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 | 25 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 | 30 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

Sample Wine List

HOUSE WHITE

Avia Pinot Grigio 8

CK Mondavi Chardonnay 8

HOUSE RED

Avia Pinot Noir 8

Avia Cabernet Sauvignon 8

REDS

Cannonball Cabernet Sauvignon Blanc 10/40

Chickadee Pinot Noir 10/40

Shannon Ridge Zinfandel 10/40

Bonterra Merlot 10/40

J. Lohr Syrah 10/40

Cortijo Rioja 10/40

WHITES

Koha Sauvignon Blanc 9/36

Whitehaven Sauvignon Blanc 11/44

Shannon Ridge Chardonnay 10/40

Essence Riesling 10/40

Fidora Pinot Grigio 10/40

ROSE

Peyrassol Rose 11/44

SPARKLING

Wycliff 10

Zonin Prosecco 11



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



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