



EVENT MENU

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IRISH PUB &
RESTAURANT

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Dips, Platters & Boards

1 Bowl Serves 25 Guests

SPINACH & ARTICHOKE DIP | 75 per bowl
Baked spinach, cream cheese, garlic & artichoke hearts, toasted crostini V

HOT PIMENTO CRAB DIP | 110 per bowl
Maine red crab, roasted peppers, cream cheese, Old Bay, grilled pita

FRENCH ONION DIP | 75 per bowl
Sour cream, cream cheese, onion V

LOBSTER RANGOON DIP | 140 per bowl
Maine lobster, cream cheese, old bay seasoning, scallions, crispy wontons



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

SWEET & SAVORY BUTTER BOARD | 80 per board
Sweet: Maple butter, toasted pecans, dried cranberries served with warm baguette
Savory: Garlic and chive butter, sundried tomatoes, kalamata olives served with warm baguette

CHILLED SEAFOOD TOWER | MKT
Chef selection of fresh and smoked seafood, cocktail sauce, mignonette, shaved red onions, capers, lemons, toast points, crackers

Add On

GLUTEN FREE CRACKERS | 20 per bowl

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: Veggie 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 | 60 per dozen

Freshest selection of Maine oysters, mignonette, classic cocktail sauce

Passed

Serves 25 Guests

WILD MUSHROOM TART | 150

Cremini mushroom ragout, butter pastry V

BACON WRAPPED SCALLOPS | 160

Sea scallops, applewood smoked bacon, fig balsamic

OLIVE TAPENADE CROSTINI | 150

Olive tapenade, goat cheese, caramelized onions, warm honey V

Passed Poutine Cups

SHORT RIB POUTINE CUPS | 175

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

LOBSTER POUTINE CUPS | 200

Pineland cheese curds, Maine lobster meat sherry cream sauce, chives

CORNED BEEF POUTINE CUPS | 175

Hand cut chips, Pineland cheese curds, corned beef, cabbage cream sauce

VEGGIE POUTINE CUPS | 160

Hand cut chips, Pineland cheese curds, caramelized onions and peppers, mushrooms, curry sauce



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, honey & maple crust, petite roasted carrots, herbed basmati, balsamic reduction GF

OPEN-FACED STEAK SANDWICH

Grilled Sirloin served on garlic bread, mashed potato base, topped with our house mushroom demi glace, petite roasted carrots

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

+2 VANILLA ICECREAM



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

SHRIMP SCAMPI

Shrimp, linguini, garlic, red peppers, parsley, parmesan cheese

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

Add On

9 | PERSON

SEASONAL CRISP

Chef's fruit, sugar, spice, oat topping 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

CREAMED SPINACH

Baby spinach, classic cream sauce
V, GF

PETITE CARROTS

Roasted, maple glaze
V, VG, 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

MAINE LOBSTER

1 1/4 lb Maine lobster, drawn butter

LOBSTER GNOCCHI

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

FAROE ISLAND SALMON

Maine maple, grain mustard, herbs GF

PRIME RIB

Herbs de Provence, bearnaise GF

LOCAL PORK CHOP

Local bone-in chop, whole grain mustard, honey, creamy garlic sauce GF

CHICKEN

Roasted chicken, rosemary, lemon marmalade GF

GARDEN PAELLA

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

Sides

CHOOSE TWO

TRUFFLED FINGERLINGS

Salt roasted, truffle oil, fresh herbs V, GF

BACON CHAMP

Mashed potatoes, smoked bacon, scallion GF

GRILLED VEGETABLE MEDLEY

Chef's selection, balsamic marinade VG, GF

GREEN BEANS

Smoked almonds & butter V, GF



GF- Gluten Free
V- Vegetarian
VG- Vegan

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

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

8 | PERSON

STEAMERS

Garlic, white wine GF

MUSSELS

Garlic, white wine 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 V

LOCAL CHEESECAKE 10 | person

Whip, fresh berries V

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 25)

Assorted artisan cookies from Portland Cake Company V





Morning Options

Served Buffet

SALMON & BAGEL PLATTER 25 | person

Assortment of freshly baked bagels, smoked salmon, cream cheese, butter, jam

SIMPLE BREAKFAST 30 | person

Scrambled eggs, home fries, bacon, toast

AMERICAN BREAKFAST 35 | person

Scrambled eggs, bacon, sausages, home fries, toast, french toast

IRISH BREAKFAST 40 | person

Scrambled eggs, bangers, rashers, baked beans, grilled tomatoes, mushrooms, black pudding, toast

FRESH FRUIT & BERRIES 75 | platter (serves 25)

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

GRANOLA PLATTER 100 | platter (serves 25)

Granola, assorted yogurt, honey V

Beverage Packages

COFFEE/TEA/ORANGE JUICE STATION 5 | person

Regular & decaf coffee, assortment of Bailey's Irish Tea, orange juice

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

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.

PLEASE NOTE

All premium bar offerings include beverages of up to \$15.

We are not able to accommodate shots.

Sample Beer & Cider List

TO VIEW, SCAN THE QR CODE



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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