



# EVENT MENU

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IRISH PUB &  
RESTAURANT

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# Dips, Platters & Boards

## 1 Bowl Serves 25 Guests

### SPINACH & ARTICHOKE DIP | 83 per bowl

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

### HOT PIMENTO CRAB DIP | 120 per bowl

Maine crab meat, roasted peppers, cream cheese, house seasoning, toasted crostini

### FRENCH ONION DIP | 83 per bowl

Served chilled, sour cream, cream cheese, onion, pita V



## 1 Display Serves 25 Guests

### FRESH FRUIT & BERRY PLATTER | 83 per platter

Chef's selection of assorted fresh fruits and berries VG, GF

### CRUDITE BOARD | 72 per platter

Assorted fresh veggies, house blue cheese & ranch dips V

### MEZZE BOARD | 98 per platter

Hummus, red pepper and artichoke chutney, olive tapenade, fresh veggies, pita bread VG

### LOCAL CHEESE BOARD | 165 per platter

Assortment of local cheeses, pickles, mustard, crackers, berries garnish V

### BAKED BRIE BOARD | 165 per board

Seasonal preserves, crackers V

### MEAT & CHEESE BOARD | 275 per board

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

### CHILLED SEAFOOD TOWER | MKT

Chef selection of fresh and smoked seafood, cocktail sauce, mignonette, pickled 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 | 33 per dozen

Miniature cheddar & scallion potato cakes, savory sour cream, balsamic glaze V, GF

### RI RA CRAB CAKES | 65 per dozen

Miniature Maine crab cakes, lemon kewpie mayo

### PUB WINGS | 35 per dozen

Choose from: Plain (GF), Sweet heat buffalo (GF), Garlic parm (GF) and Guinness BBQ

### CHICKEN BITES | 33 per dozen

Gluten-free, hand-breaded chicken breast meat, house ranch GF

### FRIED CAULIFLOWER | 30 per dozen

House battered VG, V, GF

### PRETZEL BITES | 30 per dozen

Served with whole grain mustard V

### CRISPY FISH BITES | 45 per dozen

Fresh haddock, gluten-free breading, Louisiana style seasoning, tartar sauce GF

### COCKTAIL SHRIMP | 40 per dozen

Chilled jumbo shrimp, house cocktail sauce, lemon GF

### SLIDERS | 50 per dozen

Choose from:

Cheeseburger: Beef patty, lettuce, tomato, house burger sauce

Impossible Burger: Impossible veggie patty, lettuce, tomato, pickled onion, house burger sauce V

Fried Chicken: Fried chicken, bang bang aioli, lettuce

Irish Curry Chicken Salad: Chilled chicken salad, curried aioli, raisins, lettuce

### MINI LOBSTER ROLLS | MKT per dozen

Fresh picked Maine lobster, served cold, lightly dressed with lemon aioli & fresh herbs, served on a slider bun

### LOCAL OYSTERS | 60 per dozen

Freshest selection of Maine oysters, mignonette, house cocktail sauce

## Passed

Serves 25 Guests

### STUFFED MUSHROOM CAPS | 165

Rich veggie and breadcrumb filling V, VG, GF

### BACON WRAPPED SCALLOPS | 175

Sea scallops, applewood smoked bacon, lemon apple cider reduction GF

### SPANAKOPITA | 165

Savory spinach and feta stuffed phyllo dough

### SHORT RIB POUTINE CUPS | 190

Hand cut chips, Pineland farms cheese curds, braised short rib, beef & brown gravy, scallions

### GRILLED SHRIMP SKEWER | 165

Garlic marinated, lemon kewpie mayo drizzle, crispy shallot GF

### LAMB MEATBALL SKEWER | 175

Served with house curry glaze

### BLUE CHEESE CRUMBLE CROSTINI | 125

Garlic rubbed toasted baguette, gorgonzola, honey drizzle

### STEAK CROSTINI | 190

Steak, roasted red pepper, caramelized onion, white balsamic reduction

### SEASONAL GOAT CHEESE CROSTINI | 125

Whipped goat cheese, seasonal fruit preserves, caramelized onion, balsamic glaze





# Prix-Fixe Plated

3 courses \$70 per person | 4 courses \$80 per person

Packages include soft drinks, coffee, and tea.

Best for groups of up to 40 guests.

Guest 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

Clams, haddock, shrimp, crab, potatoes, cream GF

### GARDEN SALAD

Mixed greens, carrots, cucumbers, tomatoes, red onions, house vinaigrette VG, GF

### CAESAR SALAD

Romaine, shaved parmesan, garlic croutons, Caesar dressing



## Entrees

CHOOSE THREE

### SALMON

Fingerling potatoes, carrot, fennel, sambuca butter sauce GF

### FISH & CHIPS

Gluten free beer batter, cut fries, tartar sauce, lemon wedge GF

### COLD FARRO SALAD

Farro, bell pepper, mint, cucumber, tomato, honey sweetened trebbiano V, VG

### IRISH CHICKEN CURRY

Sauteed chicken breast, jasmine rice, asparagus, red peppers, onions, carrots, house recipe curry sauce GF

### IRISH CAULIFLOWER CURRY

Cauliflower, jasmine rice, peas, red peppers, onions, carrots, house recipe curry sauce V, GF

### COTTAGE PIE

Slow braised ground beef, carrot, celery, corn, brown gravy, mashed potatoes GF

### GRILLED PORK CHOP

Mashed potatoes, wilted greens, lemon apple cider reduction GF

## Desserts

CHOOSE ONE

### APPLE CRISP

Apples, fall spices, oat crumble top, vanilla ice cream V

### FLOURLESS CHOCOLATE TORTE

Luxardo cherry syrup, whipped cream V, GF

### VANILLA BEAN CHEESECAKE

Raspberry compote, whipped cream, fresh berries V +2 Vanilla ice cream



# Buffet

**\$85 per person**

Packages include soft drinks, coffee, and tea.  
Best for groups of 20-140 guests.

## Soups & Salads

CHOOSE ONE

### SEAFOOD CHOWDER

Clams, haddock, shrimp, crab, potatoes, cream GF

### TOMATO BISQUE

Tomatoes, fresh herbs, sherry vinegar V, GF

### GARDEN SALAD

Mixed greens, carrots, cucumbers, tomatoes, red onions, house vinaigrette VG, GF

### CAESAR SALAD

Romaine, house croutons, parmesan and Caesar dressing

## Entrees

CHOOSE THREE

### HERBED SALMON

Citrus glaze, herbs GF

### COD ALLA LIGURE

White wine, olive, tomato, capers, onion, garlic GF

### CHICKEN SCARPIELO

Chicken, lemon, cherry pepper, rosemary, penne, butter, garlic

### BRAISED SHORT RIB

Lager, spices

### VEGETABLE GNOCCHI

Seasonal vegetables, brown butter V

### ROASTED PORK LOIN

Herb crusted, roasted, with savory white balsamic glaze GF

### FRENCH ONION MAC & CHEESE

Local cheese sauce, caramelized onion, frico breadcrumb V

## Add On

9 | PERSON

### APPLE CRISP

& fresh whip cream V

## Sides

CHOOSE TWO

### MASHED POTATO

Butter & cream V, GF

### HERBED LONG GRAIN RICE

Herbs, lemon zest & olive oil VG, GF

### GREEN BEANS

Roasted, yellow and red bell pepper, olive oil VG, V, GF

### SEASONAL VEGETABLES

Roasted & dressed VG, GF

### RED BLISS POTATO

Garlic butter & parsley V, GF

### BRUSSEL SPROUTS

Crispy brussels, palm sugar, herbs, lime toasted almonds GF



# Plated & Family Style

**\$100 per person/ Plated \$110 per person/ Family Style**

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. Guest entrée counts are due 14 days prior to the event date.

## Soups & Salads

CHOOSE ONE

### LOBSTER BISQUE

Cream, sherry

### POTATO LEEK SOUP

Cream, parsley oil GF

### SEASONAL SALAD

apples, beets, toasted almonds, blue cheese crumbles, balsamic 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, ricotta, wilted spinach

### FAROE ISLAND SALMON

Maine maple mustard, toasted almond, thyme GF

### RIBEYE

Cooked medium, herbs de Provence, rosemary garlic au jus GF

### ROASTED PORK

Whiskey glazed, mushroom, thyme, garlic GF

### CHICKEN CORDON BLEU

Breaded and deep fried chicken breast, rolled with sliced ham and Swiss cheese, topped with an herb cream sauce GF

### MUSHROOM FARRO SALAD

Roasted wild mushroom, seasonal vegetables, farro, toasted almond, garlic VG, V

## Sides

CHOOSE TWO

### ROASTED RAINBOW CARROT

maple, thyme VG, V, GF

### BAKED BACON CHAMP

Twice baked potato, smoked bacon, scallion, sour cream GF

### ROASTED VEGETABLE MEDLEY

Chef's selection, white balsamic glaze VG, GF

### GREEN BEANS

Bacon, Bermuda onion 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,  
paprika-aioli 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 brown butter or chilled with lemon-caper aioli, coleslaw, salt & vinegar potato chips, potato salad

## Add On's

**8 | 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

**9 | PERSON**

### STEAMERS

Garlic, white wine GF

### MUSSELS

Garlic, white wine GF







# Sweet Tooth Solutions

## Served Plated or Buffet

**APPLE CRISP 10 | person**

Maine apples, fall spices, topped with oat crumble, vanilla ice cream V

**FLOURLESS CHOCOLATE TORTE 10 | person**

Jameson caramel sea-salt whip GF V

**LOCAL CHEESECAKE 10 | person**

Berries, whip cream

## Served Buffet

**LOCAL WHOOPIE PIES 9 | person**

Locally sourced V

**ASSORTED DESSERT PLATTER 175 | platter  
(Serves 50)**

Locally sourced selection of brownies, whoopie pies, bars, and stuffed cookies V

**ASSORTED COOKIE PLATTER 150 | platter  
(Serves 25)**

Locally sourced assorted artisan cookies V





# Morning Options

## Served Buffet

**SALMON & BAGEL PLATTER 30 | person**  
Assortment of locally baked bagels, smoked salmon, tomatoes, cucumbers, red onions, caper cream cheese, plain cream cheese, butter, jam

**SIMPLE FAMILY BREAKFAST 30 | person**  
Scrambled eggs, home fries, bacon, toast

**LUMBERJACK BREAKFAST 35 | person**  
Scrambled eggs, bacon, sausages, ham, home fries, French toast

**IRISH BREAKFAST 40 | person**  
Scrambled eggs, bangers, rashers, baked beans, grilled tomatoes, mushrooms, black pudding, soda bread

**FRESH FRUIT & BERRIES 83 | platter (serves 25)**  
Chef's selection of assorted fresh fruits and berries VG, GF

**GRANOLA PLATTER 90 | platter (serves 25)**  
Yogurt, honey and almond granola, fresh berries V

## Beverage Packages

**COFFEE/TEA/ORANGE JUICE STATION 5 | person**  
Regular & decaf coffee, assortment of Barry's Irish Tea, orange juice

**MIMOSA BAR | 28 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 | 33 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 | 50 per person

Wine, Beer & Well Beverages | 55 per person

Wine, Beer & Premium Beverages | 60 per person

### 3-HOUR TIME PERIOD

Beer and Wine Only | 45 per person

Wine, Beer & Well Beverages | 50 per person

Wine, Beer & Premium Beverages | 55 per person

### 2-HOUR TIME PERIOD

Beer and Wine Only | 40 per person

Wine, Beer & Well Beverages | 45 per person

Wine, Beer & Premium Beverages | 50 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 \$17.50.

We are not able to accommodate shots.

## Sample Beer & Cider List

TO VIEW, SCAN THE QR CODE



## Sample Wine List

### HOUSE WHITE

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

Bonterra Merlot 10/40

J. Lohr Syrah 10/40

Franco Serra Barbera 10/40

### WHITES

Whitehaven Sauvignon Blanc 11/44

Shannon Ridge Chardonnay 10/40

Essence Riesling 10/40

Fidora Pinot Grigio 10/40

Santa Maria Vermentino 10/40

### ROSE

Peyrassol Rose 11/44

### SPARKLING

Wycliff 10

Carletto Prosecco 11

Fidora Prosecco 13





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



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