



# 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 GF, V

**MEZZE BOARD | 98 per platter**

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

**LOCAL CHEESE BOARD | 165 per platter**

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

**WHIPPED RICOTTA BOARD | 165 per board**

Served chilled, herbs, 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 GF

## 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), Buffalo (GF), Sweet Chili (GF) and Guinness BBQ

### CHICKEN STRIPS | 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

\*Vegetarian substitute available upon request

Grilled Chicken: Grilled chicken, house sauce, lettuce, tomato

Spice Bag Slider: Irish 5 spice breaded chicken, peppers, onions, house curry aioli

Caprese Slider: Arugula, mozzarella cheese, tomato, balsamic aioli V

### 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 GF

## 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 GF

### GRILLED SHRIMP SKEWER | 165

Garlic marinated, lemon kewpie mayo drizzle, crispy shallot GF

### LAMB MEATBALL SKEWER | 175

Served with house curry glaze GF

### BLUE CHEESE CRUMBLE CROSTINI | 125

Garlic rubbed toasted baguette, gorgonzola, honey drizzle V

### STEAK CROSTINI | 190

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

### SMOKED SALMON SODA BREAD CROSTINI | 150

Smoked salmon, cream cheese, garnish on house soda bread



# 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 75 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, parmesan cheese crisp and Caesar dressing GF



## Entrees

CHOOSE THREE

### BAKED COD

Topped with seafood stuffing, white wine butter sauce, served with seasonal veg GF

### FISH & CHIPS

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

### FARRO AND SQUASH SALAD

Cold farro, roasted squash, mint, pumpkin seeds, arugula V, VG

### IRISH CHICKEN CURRY

Chicken breast, peas, red peppers, onions, carrots, Irish curry sauce served mashed potatoes GF

### IRISH CAULIFLOWER CURRY

Cauliflower, peas, red peppers, onions, carrots, Irish curry sauce served over mashed potatoes GF, V

### COTTAGE PIE

Slow braised ground beef, carrot, celery, corn, brown gravy, mashed potatoes, served with brown bread

### STEAK AND CHIPS

NY Strip, cooked medium, fries, cognac mustard cream sauce GF

## Desserts

CHOOSE ONE

### CARAMEL BROWNIE

Jameson caramel & fresh whipped cream V

### FLOURLESS CHOCOLATE TORTE

Luxardo cherry syrup, whipped cream V, GF

### VANILLA BEAN CHEESECAKE

Fruit compote, whipped cream, fresh berries V



GF- Gluten Free  
V- Vegetarian  
VG- Vegan

# Buffet

**\$85 per person**

Packages include soft drinks, coffee, and tea.  
Best for groups of 20-130 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, parmesan cheese  
crisp and Caesar dressing GF



## Entrees

CHOOSE THREE

### COD ALLA LIGURE

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

### CHICKEN SCARPIELO

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

### BRAISED SHORT RIB

Lager, spices GF

### VEGETABLE GNOCCHI

Seasonal vegetables, brown  
butter V

### ROASTED PORK TENDERLOIN

Herb crusted, roasted, with  
savory white balsamic glaze GF

### MAC & CHEESE

Local cheese sauce, frico  
breadcrumb V

## Add On

9 | PERSON

### CARAMEL BROWNIE

Jameson caramel & 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



GF - Gluten Free  
V - Vegetarian  
VG - Vegan

# Plated & Banquet Style

**Plated \$100 per person | Banquet Style \$110 per person**

Packages include soft drinks, coffee, and tea.

**BANQUET STYLE:** Best for groups of 20-75 guests. All banquet style meals require tables of 6-12 guests. All soups will be plated individually. General entree preferences required.

**PLATED:** Best for groups of 20-130 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

**POTATO LEEK SOUP GF**

**GREEN SALAD**

Apples, beets, toasted almonds, blue cheese crumbles, balsamic vinaigrette V, GF

**CLASSIC CAESAR**

Romaine, parmesan cheese crisp and Caesar dressing GF



## Entrees

CHOOSE THREE

**BAKED SALMON**

Traditional Irish parsley sauce GF

**CHICKEN PICCADA**

Capers, lemon, herbs GF

**TOFU PICCADA**

Capers, lemon, herbs V, GF

**CHICKEN MARSALA**

Mushroom, shallot, marsala, optional bacon GF

**PRIME RIB**

Herbs de Provence, rosemary garlic au jus GF

**ROASTED PORK TENDERLOIN**

Whiskey glazed, mushroom, thyme, garlic GF

**MUSHROOM FARRO SALAD**

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

**LOBSTER PASTA**

Lobster meat, penne, seasonal veg, lobster cream sauce,

**MAINE LOBSTER | \*MKT**

1 ¼ lb Maine lobster, drawn butter, lemon

\*exact counts required for lobster for plated and banquet style GF

## Sides

CHOOSE TWO

**HERBED RICE**

Long grain, soft herb VG, V, GF

**BAKED BACON CHAMP**

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

**ROASTED VEGETABLE MEDLEY**

Chef's selection VG, GF

**GREEN BEANS**

Roasted red pepper, Bermuda onion GF, V, VG



# 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

Maine potato, fresh herbs, fresh veg  
paprika-aioli V, GF, OR Maine potato, egg, bacon,  
celery, scallion 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

### HOUSE FRIES

Sea salt & black pepper VG, GF

### CORN ON THE COB

Boiled & served with Kerrygold butter  
V, GF

MKT | PERSON

### STEAMERS

Garlic, white wine GF

### MUSSELS

Garlic, white wine GF





# Sweet Tooth Solutions

## Served Plated or Buffet

**CARAMEL BROWNIE 9 | person**  
Jameson caramel & house made whip cream V

**FLOURLESS CHOCOLATE TORTE 12 | person**  
House made whip cream GF V

**LOCAL CHEESECAKE 12 | person**  
Berries, house made whip cream V

## Served Buffet

**LOCAL WHOOPIE PIES 9 | person**  
Locally sourced V

**ASSORTED DESSERT PLATTER 185 | platter**  
(Serves 50)  
Locally sourced selection of brownies, whoopie pies, bars, and stuffed cookies V

**ASSORTED COOKIE PLATTER 160 | platter**  
(Serves 25)  
Locally sourced assorted artisan cookies V





# Morning Options

## Served Buffet

Pricing reflective of up to 3 eggs per person

**SALMON & BAGEL PLATTER 35 | person**  
Assortment of locally baked bagels, smoked salmon mousse, tomatoes, cucumbers, red onions, caper cream cheese, plain cream cheese, butter

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

**LUMBERJACK BREAKFAST 38 | person**  
Scrambled eggs, bacon, sausages, ham, home fries, French toast bake

**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

**EGG FRITATA ADD ON GF / UPGRADE 5 | person**

## 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 | 55 per person

Wine, Beer & Well Beverages | 60 per person

Wine, Beer & Premium Beverages | 65 per person

### 3-HOUR TIME PERIOD

Beer and Wine Only | 50 per person

Wine, Beer & Well Beverages | 55 per person

Wine, Beer & Premium Beverages | 60 per person

### 2-HOUR TIME PERIOD

Beer and Wine Only | 45 per person

Wine, Beer & Well Beverages | 50 per person

Wine, Beer & Premium Beverages | 55 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 \$18.

We are not able to accommodate shots.

## Sample Beer & Cider List

TO VIEW, SCAN THE QR CODE



## Sample Wine List

### REDS

Cannonball Cabernet - 11/44

Comtesse Marion Pinot Noir - 11/44

Milbrandt Merlot - 12/48

### WHITES

Whitehaven Sauvignon Blanc - 12/48

Scopa Pinot Grigio - 11/44

Shannon Ridge Chardonnay - 11/44

### ROSE

La Vieille Ferme Rose - 11/44

### SPARKLING

Carletto Prosecco - 12



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



72 Commercial St. Portland, ME 04101  
Event Phone: 207-409-4908  
[events@rira.com](mailto:events@rira.com)