

Rita's
KITCHEN



Passed Appetizers

Items are priced per piece, a minimum of 25 pieces is required, and items may also be displayed as stationary

Hot Hors d'oeuvres

Chipotle Steak Skewers 5

Mini Beef Wellington 5

Tandoori Chicken Skewer 5

Mini Chicken Tamales 5

Green Chili Quesadillas 5

Mushroom Chive Baklava 5

Dungeness Crab Cakes 6

Maine Lobster Empanada 6

Cold Hors d'oeuvres

Seared Beef Tenderloin, With Horseradish Cream 5

Mini Filet Mignon, With Balsamic Aioli On Focaccia 5

Chipotle Chicken, Wonton Cone 5

Teriyaki Chicken, On Asian Rice Crisp 5

Tomato Mozzarella Stack, On Focaccia 5

Macadamia Crusted Goat Cheese, On Sourdough Crouton 5

Sesame Ahi Tuna, With Wasabi On Asian Rice Cracker 6

Spicy Shrimp, With Candied Pineapple 6

All Food and Beverage is Subject to an 8.8% Sales Tax and 24% Gratuity



GROUP RECEPTION APPETIZERS

Items are priced per person and served family-style conducive to sharing

Chips and Salsa 6
Salsa casera

Guacamole 7
tortilla chips

Queso Fundido 8
Chorizo, pico de gallo, tortilla chips

Cilantro Hummus 8
Vegetables & Pita Bread

Chicken Quesadilla 6
Salsa, Chihuahua cheese

Angus Beef Sliders 7
Mighty Mo sauce, Monterrey Jack cheese

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RECEPTION ENHANCERS

Items are priced and portioned per person

Seasonal Vegetable Crudité 11

Hummus, cilantro ranch dip

Rita's Salsa & Tortilla Chips 15

Casera, verde, habenero, guacamole

Artisan Cheeses & Cured Meats 19

Chef's selection of cheeses, meats

Wings 16

Camelback's signature hellfire sauce, jicama, celery, carrots, ranch & blue cheese dips

Add \$5.00 per person to receptions less than 10 guests, items are priced per piece

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Three Course Pre Fixed Meal Starters

Included:

Chicken Tortilla Soup

Avocado, onion, cilantro, jack cheese

Caesar Romaine

Traditional Caesar dressing

Kale Salad

Heirloom carrots, cherry tomatoes, broccoli, pine nuts, honey herb vinaigrette

Rita's Chop

Avocado, cucumber, onion, tomato, jicama, pepitas, corn, tortilla strips, cilantro, lime ranch dressing

Premium Choices:

Beet & Goat Cheese Salad

Organic baby spinach, roasted beets, candied Arizona pecans, Black Mesa goat cheese, white balsamic vinaigrette

Add 2

Baja Shrimp Cocktail

Tomato, cucumber, avocado

Add 2

Golden Tomato Gazpacho

Add 3

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K I T C H E N

Three Course Prix Fixed Entrées
Entrée pricing includes 1 starter, 1 entrée and 1 dessert

Chicken:

Chicken Enchiladas Rojas
Red pasilla sauce, Cotija cheese, slaw

Herb-Roasted Organic Chicken
Heirloom carrots, fingerling potato, maple bacon jus

Seafood:

Shrimp Enchiladas Verde
Green tomatillo, queso Suizo, slaw

Pan Seared Salmon
Broccolini, cipollini onions, Dijon mustard

Grilled Chilean Seabass
sweet corn puree, slow roasted tomatoes, kale pesto

Beef:

Broiled Flank Steak
farro, kale, mushrooms, crispy onions, jalapeno chimichurri

Filet Mignon
Mushroom ragout, potato puree, asparagus

Vegetarian:

Vegetarian Enchiladas
Roasted vegetables, rice

Vegetarian Tacos
Soft house made tortilla, vegetables, brown vegetable rice, ranchero beans

\$60.00++ Per Person

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Three Course Prix Fixed Desserts

Key Lime

Key lime curd on coconut lime cake strawberry coulis strawberry sorbet

Hot Oaxacan Cookies

House-made cajeta ice cream

Fruit Cobbler

Seasonal fruit cobbler, vanilla ice cream

Red Velvet Bar

Layered red velvet cake, cream cheese mousse, crunchy candied pecans

Churros

Our famous churros served with a spiced cinnamon chocolate dip

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K I T C H E N

DINNER BUFFETS

Add \$5.00 per person to receptions less than 40 guests,
Buffets are priced per person

Rita's Southwestern Buffet 63

Tortilla chips, Salsa Casera
(Add Guacamole \$3)

Rita's Chop Salad
Avocado, cucumber, onion, tomato, corn, jicama, pepitas, tortilla strips, cilantro-lime dressing

Adobo Smoked Grilled Chicken

Carne Asada Fajitas
Red & green Peppers, onions, warm tortillas

Traditional Calabacitas
Seasonal squash, cheese

Ranchero Beans & Rita's Spanish Rice

Hot Oaxacan Cookies

Classic Dinner Buffet 69

Brioche & Whole Grain Rolls

Herb Garden Salad
Organic lettuce, radish, fennel, tomato, cucumber, apple, citrus vinaigrette

Glazed Salmon with Chipotle Dijon Sauce

Marinated & Broiled Flat Iron Steak Port Wine Demi & Wild Mushrooms
(Substitute a Petite Filet for \$10)

Mashed Potatoes

Grilled Asparagus
Citrus vinaigrette

Crème Brulee

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