



Ripka's Custom Catering  
**MENU SUGGESTIONS**

**Hot Hors d'oevres (per dozen)**

**Sates** (chicken, shrimp, beef)  
with coconut curry or peanut dipping sauce  
**Mini Maine Crab Cakes**  
with lemon wasabi mayonnaise or traditional tartar sauce  
**Grilled Teriyaki Shrimp**  
with sesame citrus-scallion sauce  
**Grilled Cilantro-Cumino Shrimp**  
with red pepper salsa  
**Large Sea Scallop Ramaki**  
with smoked orange salsa  
**Oysters Rockefeller Baked Oysters**  
with spinach, shallots and mornay sauce  
**Boston Baked Clams Littleneck Clams**  
with bacon, molasses, spices and red onions  
**Goat Cheese Stuffed Mushrooms**  
**Coconut Fried Shrimp**  
with pineapple salsa  
**Crispy Gingered Spare Ribs or Boneless Riblets**  
with a spicy ginger glaze

**Asian Hot wings**  
**Buffalo Hot Wings**  
**Classic Oven Canapés:**  
**Mini Quiche, Spanikopita,**  
**Goat Cheese Puffs, Empanadas**  
**Tortellini Skewers**  
with pomodoro, garlic parmesan and pesto sauces  
**Tiny Lamb Chops**  
with minted sweet garlic sauce  
**Wild Mushroom Duxcell**  
in puff pastry with tarragon butter  
**Polenta Crusted Brie**  
with cranberry pear salsa  
**Mushroom and Goat Cheese Phyllo Cumin-**  
**Curry Scented Lamb Skewers Coffee**  
**Marinated Beef Skewers with Aioli**

**Cold Hors d'oevres**  
(cold and room temperature)

**Sesame Seared Rare Ahi**  
thinly sliced loin with wasabi ginger glaze  
**Fennel and Sage Crusted Ahi Tuna**  
balsamic glaze  
**Scottish Smoked Salmon**  
**Truffle Smoked Salmon**  
**Prosciutto Wrapped Figs, Melon,**  
**Seasonal Fruits or Asparagus**  
**Large Chilled Cocktail Shrimp**  
traditional sauces

**Chilled Mussels Vinaigrette**  
**Dijonaise Large Wild Mussels**  
**Chicken-Guacamole Quesadilla**  
smoked tomato salsa  
**Smoked Salmon**  
cream cheese and chive roulade  
**Seared Sliced Rosemary Filet**  
croustade with red onion confit and horseradish  
crème fraiche

## **Platter Presentations**

(minimum service for 12 people)

### **Vegetable Crudité Baskets or Platters**

traditional dipping sauces

### **Caprese Fresh Summer Tomatoes,**

Fresh mozzarella, basil, extra virgin olive oil and fresh cracked pepper

### **Guacamole & Chips Basket**

### **Seared Sliced Rosemary Filet Mignon**

with horseradish crème fraiche and red onion confit with roasted garlic croustade

### **Cheese Boards**

A selection of cheeses, with sliced fruits and grapes

### **Crostini with White Bean or Classic Tomato Bruschetta**

with parmesan crostini

### **Focaccia Finger Sandwiches**

Grilled eggplant, tomato and pesto, roasted pepper, fresh mozzarella and prosciutto

### **Scottish Smoked Salmon, Truffle Smoked Salmon or Pastrami Smoked Salmon**

with traditional garniture

## **Salads** (per pound)

1 pound serves approximately 4-6 people, 2 pound minimum

### **Tossed Mixed Greens**

### **Caesar Salad**

### **Spinach Salad**

### **Vegetable Vinaigrettes: Broccoli, Asparagus, Artichokes, Cipoline, Roasted Peppers**

### **Pasta Salads**

Fresh cooked pasta with vegetables herbs, pesto olive oil or macaroni style

### **Fresh Corn and Barley salad**

### **Spicy Mexican Corn Salad**

### **Fresh Roasted Beet and Onion**

### **Black Bean, Corn and Peppers**

### **Mediterranean Couscous Salad Curry**

with fruits or with balsamic roasted vegetables

### **Orzo and Feta**

### **Cucumber**

with rice vinegar, peppers, onions and sesame oil

### **Tri Color Potato Salad**

with bacon vinaigrette

### **Traditional Red Bliss Potato Salad**

### **Seafood Salads: Lobster, Ceviche, Scungilli, Calamari, Shrimp**

### **Sweet Potato and Scallion**

### **Wild Rice Salad**

with cranberries, walnuts & scallions

### **Black Eyed Peas and Peppers Salad**

### **Grilled Vegetable Salad**

### **Jicama and Orange "Slaw"**

### **Mushroom Vinaigrette**

**Norwalk: Ripka's Beach Cafe • 99 Calf Pasture Beach Road • 203- 956-6060**

**Stamford: Bulls Head Market • 6 High Ridge Park • 203-388-8788**

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