

DINNER MENU

MCGRATH'S PROVIDES THE FOLLOWING SERVICES:

- Deliver food and equipment to the event (e.g., chafers, serving spoons, tongs as needed for ordered food menu items. Tablecloths for food and beverage tables).
~ (Food and Beverage Tables not included in menu pricing but can be ordered for you at additional cost.) ~

- Set up food/beverage tables.

- Provide disposable products for the food and beverages you have ordered from McGrath's: durable paper plates, plastic cups, coffee cups, paper napkins, white heavy-duty plastic knives, and forks.
~ Cups for the bar and other paper products for food NOT supplied by McGrath's can be provided at an additional cost. ~

- Provide a Buffet Attendant to set up, restock, and clean up buffet tables, if the number of people attending is 100 or more. McGrath's Catering will determine the Buffet Attendants hours. The number of Buffet Attendants provided increases as the number of people attending increases.
~ If a Buffet Attendant is not included and you would like to have one, we can provide one at an additional charge. ~

- Order rental (tables, chairs, linen, china, etc. if required). A dish handling fee of \$1.00 per person for china is needed. McGrath's has tablecloths for \$7.50 each (White) \$7.50 (limited colors) and napkins for \$.70 each in limited colors.
~ (Colors available from the rental company for an additional higher cost) ~

- Pick up of all McGrath's equipment. (This does not include any rental items. The Rental company takes care of that.) Additional after hours pick up fee will apply.
~ Next day pick up, no charge. ~

- The number attending must be at least 25 guests for most meals within downtown Riverside. A delivery fee may be required depending on the address of the event and the minimum number attending requirement is higher (please call for outlying areas).



BUFFET DINNER SELECTIONS

All entrées include a choice of two salads, one side, one hot vegetable (see page 4), two beverages (see page 5), and freshly baked rolls.

~ Poultry of Perfection ~

Gf HERB LEMON CHICKEN

Tender chicken breast marinated for 24 hours in lemon herb marinade. Baked with onions and bell peppers. Served with a light citrus sauce.

~ 19.95 ~



POLLO RELLENO

Chicken breast filled with green chilies and pepper jack cheese, lightly breaded, baked to a golden brown & smothered in a creamy sauce.

~ 20.95 ~

CHICKEN WITH CREAM SAUCE

Tender breast of chicken in mushroom cream sauce lightly seasoned and baked.

~ 19.95 ~

Gf STUFFED BREAST OF CHICKEN

Tender chicken breast stuffed with spinach, cream cheese, onions & a selection of spices, baked to a golden brown.

~ 20.75 ~



TARRAGON CHICKEN

A boneless breast of chicken dipped in cream of tarragon sauce & slowly baked.

~ 19.95 ~

TERIYAKI CHICKEN

Boneless breast of marinated chicken baked, covered with our teriyaki sauce and topped with coconut and pineapple.

~ 19.95 ~

CHICKEN PARMESAN

Tender chicken breast breaded, topped with shredded Parmesan and baked to a golden brown, served with Marinara Sauce.

~ 20.50 ~



NORDIC CHICKEN

Tender breast of chicken lightly floured, sautéed in butter to a golden brown, dipped into a rich chunky tomato, green olive, and onion sauce, topped with fresh parmesan cheese and parsley.

~ 20.75 ~

CHICKEN CORDON BLEU

Tender breast of chicken filled with ham and Swiss cheese, lightly breaded and baked to a golden brown. Served with Alfredo Sauce

~ 21.95 ~

CHICKEN CUTLETS WITH ARTICHOKE

Chicken breast lightly roasted with sun-dried tomatoes, garlic and artichokes, mixed with a light sauce and sprinkled with mozzarella cheese.

~ 20.95 ~

CHICKEN MARSALA

Tender breast of chicken lightly floured and sautéed with onions, mushrooms, red bell peppers, and marsala glaze.

~ 20.25 ~



CHICKEN WITH BREAD STUFFING

Baked boneless chicken breast filled with an apple raisin stuffing basted with an apricot sauce.

~ 19.95 ~

Gf MARINATED CHICKEN BROCHETTE

Tender chunks of marinated chicken skewered with bell peppers and onions.

~ 20.50 ~

LOUISIANA STYLE CHICKEN

Tender breast of chicken lightly floured and sautéed in butter to a golden brown, the chicken is dipped in a rich chunky tomato sauce made with fresh tomatoes, basil, mushrooms, and green olives. Slowly baked and topped with shrimp, toasted almonds, and parsley.

~ 21.95 ~



All Menu Prices
Subject to Change.

←☞ *The Best of Beef* ☞→

GF MARINATED TRI-TIP ROAST

Large tri-tip roast marinated in our special marinade, slowly baked & sliced into meal-size servings.

~ 21.75 ~



TERIYAKI BEEF

Marinated beef covered with our teriyaki sauce baked and topped with coconut.

~ 21.75 ~

BEEF TENDERLOINS

Beef tenders lightly baked and covered with a buttery mushroom and artichoke sauce.

~ 28.95 ~

ITALIAN STUFFED STEAK

Tender beef filled with spinach, cream cheese, wild rice, and sausage stuffing rolled and baked to perfection.

~ 22.75 ~

TRI-TIP W/MUSHROOM GLAZE

Tri-Tip roasted slowly and covered in a mushroom and onion glaze.

~ 22.50 ~

TERIYAKI BEEF BROCHETTE

Tender chunks of marinated beef skewered with bell peppers and onions slowly baked in our special teriyaki glaze.

~ 22.25 ~

BEEF POT ROAST

Our melt-in-your-mouth, fork-tender classic pot roast begins with the finest hand-trimmed beef. Slow-roasted in its own rich juices, providing plenty of savory gravy

~ 20.25 ~



←☞ *Buffet Specialties* ☞→

BRAISED PORK LOIN

Pork loin baked with a mixture of fresh apples, celery, and potatoes in an herb cider sauce.

~ 19.25 ~



SALMON EN CROUTE

Filet of salmon topped with a spinach mixture, wrapped in pastry dough, and baked to a golden brown.

~ 23.25 ~

BREAST OF TURKEY W/STUFFING

Individual Breast of Turkey filled with our bread stuffing, slowly baked to a golden brown and served with gravy.

~ 21.95 ~

ROASTED HAM WITH BROWN SUGAR AND MUSTARD GLAZE

Tender, lean ham slowly baked and covered with brown sugar, apple cider, and mustard glaze.

~ 19.25 ~

GF PRIME RIB

Tender boneless prime rib cooked slowly and served with creamed horseradish and au jus. Carver required. (No Charge for Carver if over 150 guests, if under fee is \$75.00)

~ 27.95 ~



PORK CHOPS

Port Chops baked with caper butter sauce.

~ 19.95 ~

If you prefer to order two entrées, there will be an additional \$1.00 SPLIT service charge per person.

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← FRESH SALADS →

Most Salads served with Ranch and Balsamic Dressings.
(Choose two)

FRESH FRUIT DISPLAY

Assorted fresh seasonal fruit sliced and arranged for display.



Gf SPINACH SALAD

Fresh spinach tossed with Parmesan cheese, diced tomatoes, and black olives.

Gf FIESTA SALAD

Ice Berg lettuce topped with cheddar cheese, tomatoes, black olives, cilantro, beans, and corn.

Gf CAESAR SALAD - HOLD THE ANCHOVIES, PLEASE

Romaine lettuce with tomatoes and cheese. Served with Ranch and Balsamic Dressings

Gf VEGAN FRESH GARDEN SALAD

Red leaf and iceberg lettuce mixed with carrots, tomatoes, red cabbage, bean sprouts, and cucumbers.

BROCCOLI AND TORTELLINI SALAD

Cheese tortellini, fresh tomatoes, broccoli, red bell peppers and onions blended with a selection of spices & mayonnaise dressing.

ITALIAN STYLE PASTA

Penne pasta mixed with celery, mushrooms, artichoke, onions, bell peppers, black olives and tomatoes.



PASTA PRIMAVERA SALAD

Pasta mixed with assorted diced vegetables and tossed in our special dressing.

Gf MIXED GREENS WITH FETA CHEESE

Mixed greens with feta cheese, tomatoes, black olives, and red onions.

Gf GREEK SALAD

We freshly chop tomatoes, greek olives, cucumber, red onion, pepperoncini, and feta cheese, mixed with soft greens.



FRESH FRUIT SALAD

Assorted fresh seasonal fruits with walnuts and whipped cream.

Gf STREET CORN SALAD

Fresh Corn Kernels tossed with cilantro, lime juice, olive oil, sliced radishes, tomatoes, feta cheese and slightly seasoned.

*Add another tempting
salad to your menu for
only \$3.00 per person.*

← SUPERB SIDES →

(Choose one)

Wild Rice Medley
Spanish Style Rice
Rice Pilaf
Orzo w/Peppers and Sun Dry
Tomatoes
Texan Ranch Style Baked Beans

Roasted Red Potatoes with Parsley
Butter
Scalloped Cheese Potato
Cheese Fajita Potatoes
Baked Potato (add 1.50 per person)
Garlic Mashed Potatoes (add 1.00 per
person)

Red Potato with Dill Butter Sauce
Potato-Roni and Cheese
Penne Pasta with Alfredo Sauce
Gemelli Pasta
Italian Penne Pasta

← HOT VEGETABLES →

(Choose one)

Gf Medley of Fresh Vegetables
Gf Carrots and Cauliflower
Southwestern Corn

Gf Sweet and Tempting Carrots
Oriental Vegetables
Gf Green Bean Almondine (add 1.50 per
person)

Gf Broccoli and Red Pepper
Fiesta Squash
Gf Carrots and Green Beans



BOUNTIFUL BUFFETS



☞ Mexican Buffet - 19.95 ☞

Includes a fresh garden salad and a choice of two beverages.

(MINIMUM 35 PEOPLE)

MCGRATH'S MEXICAN TACO BAR

Shredded beef and chicken served with cheddar cheese, fresh pico de gallo, jalapenos, black olives, sour cream, lettuce, salsa, hot flour, and corn tortillas.

MEXICAN RICE

White rice lightly browned and mixed with tomato sauce, carrots, peas, onions, and spices.

SANTA MARIA BEANS

Pinto beans, cilantro, onions, chili powder, bell peppers and spices.

☞ Sandwich Buffet -17.95 ☞

Includes a fresh fruit display, choice of Garden Salad, Caesar Salad or Mixed Greens with Feta served with Rancho and Balsamic Dressing. Also, it comes with a choice of Potato or Pasta Salad and a choice of two beverages.

Assorted select cuts of sliced meats arranged with sliced cheese, pickles, lettuce, tomatoes, black olives, and assorted relish. Served with white and wheat bread.

☞ Beverages ☞

(Choose two)

Iced tea

Lemonade

Fruit Punch

Cranberry Lemon Punch

Maui Punch

Hot Tea

Regular or Decaffeinated Coffee

Substitute assorted sodas \$1.50 extra per person.



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PLETHORA OF PASTA



All pasta entrées served with fresh fruit display, a choice of Fresh Garden Salad, Caesar Salad or Mixed Greens w/Feta Cheese salad, garlic bread, and a choice of two beverages (see page 5).

←• Buffet Entrées •→

LASAGNA

Pasta layered with Italian sausage, spinach, ricotta, mozzarella, and Parmesan cheeses, baked slowly with McGrath's homemade red sauce.

~ 17.75 ~

VEGETABLE LASAGNA

Layers of pasta, vegetables, ricotta, Parmesan, and mozzarella cheeses, baked slowly in McGrath's homemade red sauce. –

17.50

CANNELLONI FLORENTINE

Filled with spinach, ricotta, and mozzarella cheese covered with Alfredo sauce

~ 16.95 ~

CANNELLONI ROMANA

Filled with Italian Pork Sausage and cheese covered with a red sauce

~ 17.95 ~



CHEESE RAVIOLI ALFREDO

Cheese ravioli served with Alfredo sauce or homemade Marinara.

~ 16.75 ~

PASTA PRIMAVERA

Assorted vegetables, mozzarella cheese and white sauce.

~ 16.95 ~

STUFFED SHELLS

Filled with spinach, onions, ricotta and mozzarella cheeses and red sauce

~ 17.25 ~

BOWTIE PASTA

Made with chicken, black olives, and marinara sauce

~ 17.25 ~

CHICKEN BROCCOLI FETTUCCINE

Fettuccine mixed with chicken, broccoli, mushrooms, onions, red bell peppers, and Alfredo sauce.

~ 18.75 ~



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