



Wedding Menu

McGrath's provides the following services:

- *Order rental (tables, chairs, linen, and china if required). McGrath's has tablecloths for \$5.75 each and napkins for \$.60 each in white only. (Colors available from rental company)*
- *Deliver food and equipment to the event (e.g., chaffers, serving spoons, as needed for the food ordered).*
- *Set up food / beverage tables.*
- *Supply paper products for the food ordered from McGrath's: paper plates, plastic cups, Styrofoam cups, paper napkins and plastic knives, forks. **Cups for the bar and paper products for food NOT supplied by McGrath's can be provided at an additional cost.***
- *Pick up of all equipment. This does not include any rental items.*
- *Provide a Buffet Attendant to set up, restock and clean up buffet tables, if the number of people attending is 100 or more. The Buffet Attendant is provided for a **maximum of 5 hours**. The number of Buffet Attendants provided increases as the number of people attending increases. If a Buffet Attendant is not included and you require one, we can provide one at an additional charge. A dish-cleaning fee of \$1.00 per person for china is required.*
- ***The number attending must be at least 25 people.** A **delivery fee** for areas outside Riverside is required and the minimum number attending requirement is higher*

Prices subject to change

Office (951) 683-7063 Fax (951) 683-6484
E-Mail mcgrathscatering@sbcglobal.net
www.mcgrathscatering.com



Buffet Dinner Selections

Poultry of Perfection

Herb Lemon Chicken - \$12.75

Tender chicken breast marinated 24 hrs. in lemon herb marinade. Baked with onions and bell peppers

Tarragon Chicken - \$12.75

Boneless breast of chicken dipped in cream of tarragon sauce and slowly baked.

Stuffed Breast of Chicken - \$12.75

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

Teriyaki Chicken - \$12.75

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

Chicken w/Cream Sauce - \$12.75

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

Chicken Parmesan - \$13.00

Tender chicken breast sautéed in butter to a golden brown, dipped into a special Italian red sauce, baked and topped with fresh tomatoes and mozzarella cheese

Marinated Chicken Brochette \$13.00

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

Nordic Chicken - \$12.75

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

The Best of Beef

Italian Stuffed Steak - \$14.50

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

Marinated Tri Tip Roast - \$14.75

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

Teriyaki Beef - \$14.50

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

Teriyaki Beef Brochette - \$15.00

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

Vegetable Beef Stew - \$12.75

Chunks of beef mixed with carrots, broccoli, potatoes, celery, cauliflower and onions cooked in our homemade gravy. Served with pasta

Tri Tip w/Mushroom Glaze - \$14.50

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

Baron of Beef \$16.95

MINIMUM 100 PEOPLE

Roasted beef lightly seasoned, slowly baked and served with a creamed horseradish, carved to order.
Carver required. No Charge if over 150 guest, if under fee is \$75.00)

If You Prefer to SPLIT Two Entrees, There Will be an Additional \$1.00 Service Charge per Person

Please select two salads, one side, one hot vegetable and two beverages with your dinner entree. Served with freshly baked rolls

Prices Subject to Change

Buffet Selections

Super Salads

Fresh Fruit Display

Assorted fresh seasonal fruit sliced and arranged for display

Broccoli and Tortellini Salad

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

Pasta Primavera Salad

Rotelle pasta mixed with assorted diced vegetables and tossed in our special dressing

Caesar Salad

Romaine lettuce with tomatoes, bacon, cheese and croutons served with ranch and Italian dressing

Mixed Greens with Feta Cheese

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

Mexican Style Salad

Shredded lettuce topped cheddar cheese, Tomatoes, black olive, cilantro, beans, Corn served with salsa ranch dressing

Fresh Garden Salad

Red leaf and iceberg lettuce mixed with carrots, tomatoes, red cabbage and cucumbers served with ranch and Italian dressing

Italian Style Pasta

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

Mushroom and Artichoke Salad

Tomatoes, black olives, bell peppers and onions Fresh mushrooms, artichoke hearts, fresh tin our Italian marinade

Spinach Salad

Fresh spinach mixed with bacon, Parmesan cheese, black olives, and croutons served with ranch and Italian dressing

Greek Salad

Fresh chopped & marinated tomatoes, black olives, Cucumber, Red onion, red bell, feta cheese, surrounded by soft greens

Add another tempting salad to your menu for only \$1.95 per person

Superb Sides

Wild rice medley

Rice pilaf

Spanish style rice

Texan Ranch Style Baked Beans

Gemelli Pasta and Cheese

Fajita Potatoes

Red potatoes in dill butter

Scalloped cheese potato

Rice pasta w/pepper & sun dry tomatoes

Cheesy Potatoes

Italian penne pasta w/mushroom, bell pepper, onions, and celery

Roasted red potato w/rosemary

Baked potato (.50 per person)

Hot Vegetables

Sweet and tempting carrots

Broccoli and red pepper

Medley of fresh vegetables

Carrots and cauliflower

Oriental vegetables

Fiesta squash

Southwestern Corn

Mixed vegetables w/cream sauce

McGrath's Buffet Dinner Menu

Bountiful Buffets

All buffets include a fresh garden salad, fresh fruit and a choice of two beverages.

Mexican Buffet - \$12.50 (MINIMUM 35 PEOPLE)

McGrath's Mexican Taco Bar

Shredded beef and chicken served with cheddar cheese, fresh tomatoes, cilantro, jalapenos, black olives, sour cream, lettuce, onions and salsa. Served with 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, green chilies, onions, chili powder, bell peppers and spices

Chips and Salsa

Sandwich Buffet - \$11.75

Sandwich Display

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

Vegetable Display

And Choice of Potato Salad or Pasta Salad

Buffet Specialties

All McGrath's specialties are served with two salads, one side, one hot vegetable, rolls and two beverages.

Chicken Cordon Blue - \$12.75

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

Chicken w/Stuffing - \$12.25

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

Pollo Relleno - \$13.25

Chicken breast filled with green chilies, cheddar cheese and red bell peppers, lightly breaded and baked to a golden brown.

Turkey w/Stuffing - \$12.75

Turkey filled with stuffing, rolled and slowly baked to a golden brown.

Glazed Baked Ham - \$11.75

Tender pre sliced ham coated with a honey and brown sugar glaze, topped with pineapple and baked to perfection.

Chicken Marsala - \$12.75

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

Beverages

Vanilla coffee
Regular or Decaf Coffee
Hot tea
Fruit Punch



Iced Tea
Lemonade
Cranberry Lemon Punch
Maui Punch
Sodas (\$.75 per person)

Prices Subject to Change



Plethora of Pasta

Bowtie Pasta - \$11.00

Made with chicken, black olives and marinara sauce

Pasta Primavera - \$11.00

Assorted vegetables, mozzarella cheese and white sauce

Chicken Broccoli Fettuccini - \$11.25

Mixed with chicken, broccoli, mushrooms, onions, bell peppers and Alfredo sauce

Stuffed Shells - \$11.25

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

Lasagna - \$11.50

Thick pasta layered with Italian sausage, spinach, ricotta, Parmesan and mozzarella cheeses and baked slowly in McGrath's homemade red sauce

Cannelloni Florentine - \$11.50

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

Cannelloni Romana - \$12.00

Filled with meat and cheese and covered with red sauce

Cheese Ravioli Marinara - \$11.75

Cheese ravioli served with marinara sauce

Cheese Ravioli Alfredo - \$12.00

Cheese ravioli served with Alfredo sauce

Bowtie Pasta w/Seafood - \$12.50

Made with shrimp, crab, mushrooms, celery, onions and covered with Alfredo sauce

Seafood Lasagna - \$12.50

Pasta layered with shrimp, crab, fish, spinach, ricotta, Parmesan and mozzarella cheeses and baked slowly in white sauce

All pasta served with fresh fruit display, a choice of one salad, garlic bread and a choice of two beverages.

If You Prefer to SPLIT Two Entrees, There Will be an Additional \$1.00 Service Charge per Person

Salads

Fresh Garden Salad

Red leaf, iceberg and romaine lettuce mixed with vegetables. Served with ranch and Italian dressings

Caesar Salad

Romaine lettuce, tomatoes, bacon, cheese and croutons

Mixed Greens with Feta Cheese

Mixed greens topped with feta cheese tomatoes, black olives, red onions and croutons served with ranch and Italian dressing

Beverages

Regular or Decaffeinated Coffee

Iced Tea

Hot Tea

Lemonade

Fruit Punch

Maui Punch

Cranberry Lemon Punch

Assorted Sodas \$.75 extra

Prices Subject to Change

Revised on August 2008

Buffet Wedding Services

McGrath's provides the following extra services for \$5.75 per person:

- Order rental items, if required.
- McGrath's will supply napkins and tablecloths in white (tablecloth sizes 85 X 85 fits a 60" round table and 120" fits a banquet table). For an additional charge, per cloth, premium colors and a 90" round cloth are available
- Supply white skirting for food tables. An additional fee is required for skirting in special colors.
- Supply white skirting for beverage table. An additional fee is required for skirting in special colors.
- Supply white skirting for head table. An additional fee is required for skirting in special colors.
- Provide Buffet Attendants to set up restock and clean up buffet tables. These attendants will stay a **maximum of seven hours**.
- Provide extra attendants to set up tables and chairs prior to the reception.
- Provide extra attendants to clean up tables and chairs following the reception.
- Provide extra attendants to cut the cake, and pour the (Non Alcoholic) wedding toast.
- The extra service is provided for a **maximum of seven hours**. The number of Buffet Attendants provided increases as the number of people attending increases. There is a dish-cleaning fee of \$1.00 per person for china.
- The number attending must be at least 75 people. A *delivery fee* for areas outside Riverside is required and the minimum number attending requirement is higher.



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