

Riteway Catering Company

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Cocktail Menu Items

Oven Roasted Roma Tomatoes with Mozzarella Cheese and Basil
~ Pinot Grigio or Montepulciano D'Abruzzo

Marinated Artichoke Hearts
~ Italian Proseco or Gin cocktail

Mika Styled Shitake Mushrooms Sautéed
~ Pinot Noir

Mini Skewers: Shrimp, Chicken, Pork, Beef
~ Chardonnay, Dry Rose, Chilean Merlot or Carmenera

Saigon Shrimp & Oriental Long Beans (sautéed on site)
~ Sparkling Wine

Endive Cups stuffed with Aged White Cheddar Cheese
~ Australian Chardonnay

Sunburst Shrimp sautéed in a Prickly Pear Sauce (sautéed on site)
~ Prickly Pear Vodka Martini

Grilled Pork Tenderloin with a Black Pepper Corn, maple sauce
~ Mojito or Dry Rose Wine

Stuffed Mushroom Caps with a Light Mustard Cream Sauce
~ Light Pinot Noir

Flank Steak marinated and grilled and sliced to perfection (on site)
~ Cabernet Sauvignon or Malbec

Slow Smoked Salmon Half with Lemon Caper aioli (served cold)

~ Oregon Pinot Noir

Baja Shrimp Cocktail

~ Sauvignon Blanc

Toast Points with thinly sliced Prosciutto, Arugula, and Parmesan Cheese

~Italian Sangiovese Blend or Chianti Classico

Spanish Seafood Paella

~ Sangria or Spanish Rioja

Nal'eans Orleans Shrimp

~ German Riesling (Spatlese)

Sonoran Grilled Vegetable Cous Cous

~ Mexican Beer or Margarita

Greek Feta Cheese with Mediterranean Olives

~ Greek Retsina or New Zealand Sauvignon Blanc

Argentina Chimichurri Rice

~ Malbec or Torrontes

Baked Chicken Legs with a Thai Red Curry Coconut Sauce

~ Riesling Kabinett

Smoked Pork Quesadilla with Monterey and Cheddar Cheese Blend

~ Merlot

Thai Style BBQ Chicken Wings

~ Spanish Cava or Sparkling Wine

Roasted Red Potatoes and Onions in Garlic Rosemary Oil

~ Semillon or Sauvignon Blanc

Oven Roasted Turkey Breast with Cranberry Relish

~ Dry Rose or Beaujolais

Asian Pasta Salad

~ California Viognier or Demi-Sec Champagne

Parmesan Cous Cous Salad

~ Pinot Grigio or Soave

Spanish Chicken and Sausage Paella

~ Sangria or Spanish Rioja

Mini Gourmet Burgers

~ California Zinfandel or Belgian Ale

Sushi Chef (on site – call for pricing)

~ Sake, Japanese Beer or Brut Sparkling Wine

Mediterranean Pan Roasted Potatoes

Suggested wines/drinks are in red

Wine pairings are provided by Marta Menjivar, owner of The Copa Habana.

These food items are for the cocktail menu only. You must select a minimum of 6 items. **\$30.00** per person based on 35 people or more. If you desire more than 6 items the following charges apply:

Vegetable or Starch Menu Item - \$4.00 per person

Cheese Menu Item - \$5.00 per person

Meat or Seafood Menu Item - \$7.00 per person

We also offer some of the Valley's best gourmet mini desserts at \$5.00 per person (2 desserts per person).



Baby Cheesecakes

Mini Chocolate Silk

Mini 3" Cream Brulee

Mini Caramel Nougat Bavarian

Mini Eclairs

Mini Napoleons

Mini Cream Puffs

Mini 3" Pecan Tarts

Mini Rainbow Layers

Mini Raspberry Mousse

Mini Fruit Franchipan

Mini Lemon Chiffon

Mini 3" Lemon Curd

Assorted Small French Pastries

3" Lemon Curd Mini Pastries

3" Pecan Mini Pastries

Riteway Catering does not provide alcoholic beverages.

Riteway will supply all paper and plastic ware as well as serving utensils and chafing dishes.
Prices do not include servers or an on-site chef.

Riteway Catering Company, Phoenix, Arizona offers, off site catering, event planning, custom menus, full services, corporate, and private parties, specialize in smoked, grilled, roasted food items. We provide private and corporate catering throughout Arizona including Phoenix, Scottsdale, Mesa, Paradise Valley, Chandler, Glendale and Tucson.



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