

# Villa Rifici

Catering To Go  
308 E.White Horse Pike  
Absecon, NJ 08201

*Delivery, Pick Up and Off Premise Available*

Rifici's has two full size private banquet rooms for any special event. Custom packages are available, or choose from one of our chef's pre-made packages. Let Rifici's handle all of your party needs!

Interested in having an event here?

Please Call 609-641-2000

Villarifici1@gmail.com

www.villarifici1.com

## **Appetizers**

### **Bruschetta Alla Rifici**

Fresh chopped tomatoes, xv olive oil and basil **\$50/ Serves 50**  
**\$100/ Serves 100**

### **Wings (sauces available on the side)**

Tossed with our homemade buffalo sauce or spicy BBQ, served with crunchy celery, bleu cheese **\$50/50 wings \$100/100 wings**

### **Mushroom Florentine**

Mushroom caps stuffed with spinach, sausage, ricotta and Parmesan cheese **\$50/50 pieces \$100/100 pieces**

### **Fried Shrimp**

Jumbo shrimp lightly breaded and fried, served with homemade cocktail sauce **Half \$100/50 pieces Full \$200/100 pieces**

### **Shrimp Wrapped in Bacon**

Broiled tender large shrimp wrapped in bacon  
**Half \$120/50 pieces Full \$240/100 pieces**

### **Shrimp Cocktail**

Gulf white jumbo shrimp seasoned and chilled, served with cocktail sauce **Half \$110/50 pieces Full \$220/100 pieces**

### **Clams Casino**

Fresh clams with garlic, bacon, bell peppers, onions, Parmigiano cheese and bread crumble **Half \$65/50 pieces Full \$130/100 pieces**

**Each event is unique, we pride ourselves in creating customized menus to suit your specific needs. When creating a menu we consider many things such as, seasonal availability of ingredients, dietary restrictions, time of day, and budget. Please feel free to stop in and meet with our Chef to ask for other suggestions to fit your party needs.**

*Prices are subject to change.*

John Rifici and family have been serving the Absecon/Galloway Township area since 1978. The Food & Wine Critics of the Atlantic City Press have recognized the Rifici family's establishment as one of the best dining experiences. The Rifici family considers it a pleasure to be able to serve you. Our Chefs and management staff have carefully created the following menus to provide you with an extensive selection for your special occasion. It is with great pride that we offer you the finest quality of food and service in one of New Jersey's premier restaurants and catering facilities.

# Sandwich Trays

All sandwich, sub, and wrap trays include sides of hot peppers, pickles, mayo, and coleslaw

## Sub Tray

5 Whole subs cut into 40 pieces served with our homemade coleslaw and condiments. Your choice of Italian, turkey, ham, roast beef, tuna **\$75**

## Wrap Tray

Assorted wraps cut into 30 pieces served with our homemade coleslaw and condiments. Your choice of Italian, turkey, ham, roast beef, tuna **\$70**

## Ciabatta Tray

Assorted ciabattas cut into 24 pieces served with our homemade coleslaw and condiments. Your choice of Italian, turkey, ham, roast beef, tuna **\$75**

## Rifici Sandwich Combo

Your choice of roast beef, tuna, ham, and turkey cut into 40 pieces, served with our homemade coleslaw and condiments on an assortment of white, wheat and rye bread **\$65**

## Potato salad Tray

Our homemade potato salad **\$35** **\$70**

## Coleslaw Tray

Our homemade coleslaw accompanied with chips, pretzel nuggets, nachos **\$35** **\$70**

## Mussels Posillipo

Steamed mussels (hot or mild) served with garlic, parsley, and tomato **Half \$45** **Full \$90**

## Broccoli Rabe & Roasted Red Peppers

Sautéed with garlic and oil **Half \$65** **Full \$130**

## Eggplant Rollatini

Fresh eggplant with Parmesan, ricotta cheese, spinach, and fresh herbs **Half \$40/15 Pieces** **Full \$80/ 30 Pieces**

## Meatballs

Handmade Meatballs in our homemade tomato sauce **Half \$50/50 Pieces** **Full \$100/100 Pieces**

## Mozzarella Sticks

Fresh Mozzarella sticks, lightly breaded, and fried served with our homemade sauce **Half \$60/ 50 Pieces** **Full \$120/ 100 Pieces**

## Fried Ravioli

Homemade ravioli lightly breaded, and deep fried served with homemade red sauce **Half \$65** **Full \$130**

## Veggie Crudité

Fresh garden vegetables served with dip **Half \$60** **Full \$120**

## Italian Antipasto

Roasted Red Peppers, olives, salami, Italian capicola, mozzarella cheese, imported provolone, artichokes, pepperoni, sliced tomatoes, cucumbers, and onions on a bed of spring mix. Anchovies if desired. Choice of two dressing, accompanied with Italian twist bread and butter **Half \$80** **Full \$160**

## Chicken Fingers

**Half \$55** **Full \$110**

## Entrees

### Veal Saltimboca

Medallions of veal sautéed with prosciutto ham, served in a sage marsala wine sauce over penne pasta

Half \$75 Full \$150

### Veal Florentine

Medallions of veal sautéed with fresh spinach in a white wine cream sauce over penne pasta

Half \$75 Full \$150

### Veal Sicilian Style

Milk Fed veal breaded and topped with eggplant in a marinara sauce covered with mozzarella cheese over penne pasta

Half \$75 Full \$150

### Penne Alla Vodka

Penne Pasta Sautéed with garlic and oil with a splash of vodka finished with tomato sauce and cream

Half \$40 Full \$80 Add Chicken for \$110

### Penne Red Sauce

Penne served with our homemade red sauce with a choice of sausage, meatballs or chicken

Half \$40 Full \$80

### Cheese Ravioli

Our homemade ravioli stuffed with ricotta and mozzarella cheese (choice of cheese or spinach)

Half \$50 Full \$100

### Baked Penne

Penne pasta baked with our homemade tomato sauce, ricotta, and mozzarella cheese

Half \$40 Full \$80

### Lasagna

Traditional lasagna with ground beef, ricotta and mozzarella (choice of meat or vegetable)

Half \$50 Full \$100

### Vegetarian Pasta

Bowtie pasta topped with mixed seasonal vegetables (Choice of marinara or alfredo sauce)

Half \$45 Full \$90

### Macaroni & Cheese

Half \$40 Full \$80

### Stuffed Shells

Half \$45 Full \$90

## Desserts

### Triple Chocolate Cake

Three layers of rich chocolate cake, layered between chocolate mousse, covered with chocolate ganache

### Snickers Cheesecake

Homemade cheese cake with a thin layer of chocolate cake, topped with peanut, caramel, and chocolate topping.

### Cherry Cheesecake

Traditional Cherry Cheesecake.

### Chocolate Mousse Pie

### Peanut Butter Mousse Pie

### Cannoli Tray

Don't see something you like?  
Just ask, our chef can accommodate any of your event requests.

# Salads

Serving sizes: Half tray serves up to 10 people, Full tray serves up to 20 people

## Tossed Salad

Mixed greens, lettuce, tomato, cucumber, onions and kalamata olives served with your choice of dressing

Half \$40                      Full \$80

## Caesar Salad

Fresh romaine lettuce, baked artichoke hearts, anchovies, parmesan cheese, croutons, and our own dressing

Half \$40                      Full \$80

## Chicken Caesar Salad

Fresh romaine lettuce, baked artichoke hearts, anchovies, parmesan cheese, croutons, and our own dressing topped with chicken

Half \$55                      Full \$110

## Fresh Pasta Salad

Half \$30                      Full \$60

# Entrees

## Chicken Marsala

Chicken sautéed in a marsala wine sauce with mushrooms over penne pasta

Half \$65                      Full \$130

## Chicken Parmigiana

Chicken breast topped with our homemade tomato sauce and mozzarella cheese over penne pasta

Half \$65                      Full \$130

## Chicken Lemon

Chicken breast sautéed in our lemon white wine butter sauce over penne pasta

Half \$65                      Full \$130

## Chicken Francese

Boneless chicken dipped in egg batter, sautéed in a lemon wine butter sauce over penne pasta

Half \$65                      Full \$130

## Chicken Piccate

Boneless chicken sautéed in a butter white wine capers sauce over penne pasta

Half \$65                      Full \$130

## Chicken Florentine

Chicken breast sautéed with fresh spinach in a white wine cream sauce over penne pasta

Half \$70                      Full \$140

## Chicken Valdostano

Chicken breast lightly breaded and stuffed with imported prosciutto, roasted red peppers, and provolone cheese served in a marsala mushroom sauce over penne pasta

Half \$75                      Full \$150

## Veal Parmigiana

Milk fed veal breaded and topped with mozzarella cheese over penne pasta

Half \$75                      Full \$150

## Veal Marsala

Medallions of veal sautéed in a marsala wine mushroom sauce served over penne pasta

Half \$75                      Full \$150

## Veal Francese

Veal dipped in egg batter, sautéed in a lemon wine butter sauce served over penne pasta

Half \$75                      Full \$150

## Entrees

### Tortellini Giovanni

Cheese tortellini served with peas in our homemade Rosa sauce

Half \$55 Full \$110

### Eggplant Parmigiana

Fresh eggplant topped with our homemade sauce, mozzarella and Parmesan cheese

Half \$50 Full \$100

### Eggplant Rollatini

Stuffed eggplant with ricotta, mozzarella and spinach topped with our homemade tomato sauce, served over penne pasta

Half \$55 Full \$110

### Roasted Filet Mignon Tips

Roasted Filet Mignon Tips in a mushroom and onion brandy sauce

Half \$135 Full \$270

Sausage in homemade tomato sauce Half \$60 Full \$120

Sausage, green peppers and onions Half \$60 Full \$110

Roast Beef served in demi glaze sauce Half \$50 Full \$100

Roasted Pork in Rosemary Gravy Half \$50 Full \$100

Baked Ham in Rifici's Glaze Half \$50 Full \$100

Roasted Turkey in our homemade gravy Half \$50 Full \$100

## Seafood

### Sole Francese

Dipped in egg batter, sautéed in a lemon wine butter sauce

Half \$70 Full \$140

### Stuffed Flounder with Crab

Local Flounder stuffed with crab, peppers, onions served in a lemon butter sauce

Half \$120 Full \$240

### Shrimp Scampi

Shrimp, butter, white wine, garlic, parsley, and lemon served over linguini

\$110/ 30 pieces Full \$220/ 60 Pieces

### Tilapia Florentine with Roma Tomatoes

Dipped in egg batter, sautéed in a lemon wine butter sauce with roma tomatoes

Half \$75 Full \$150

### Grilled Salmon in a Dill Sauce

Served over rice or vegetables

Half \$85 Full \$170

### Homemade Crab Cakes

Our homemade crab cakes served with ricotta-garlic aioli and lemon pesto

Half Full Market Price

## Sides & Extras

String Bean Almondine Half \$45 Full \$90

Fresh Broccoli in garlic & oil Half \$45 Full \$90

Roasted or Grilled fresh Vegetable Medley Half \$50 Full \$100

Mixed Vegetables sautéed in garlic & oil Half \$40 Full \$80

Garlic Roasted Potatoes Half \$35 Full \$70

Homemade Mashed Potatoes Half \$30 Full \$60

Chip Tray Half \$30 Full \$60