

RITTO'S

CATERING AND PRIVATE EVENTS

2018





We have a range of options available for catering and private events.

From small, family style dinners, to backyard cook-outs or canapés and cocktails we work with seasonal ingredients and bespoke menus to bring the best of Rita's Dining to you.

We have a top squad of experienced kitchen and front of house staff as well as a network of amazing partner brands that we work with to provide a full service for your events

Please get in touch if you would like to know more about what we do and to get a quote.



Our drinks services include;

Working with you to create menus (alcoholic and non-alcoholic) to fit your brief
bespoke cocktails

trained bar staff and front of house
working sustainably with a low waste mission and with eco-friendly disposables only
help build a unique drinks programme with new or lesser known products to ensure your bar is one to remember

Assistance with sponsorship and partnerships with selected drinks brands
Cold. Well made drinks. Always.



HELLO@RITASBARANDDINING.COM
@RITASDINING

SAMPLE MENUS

BEETS AND GREENS WITH YELLOW MOLE AND CRISPY STUFF
*SERVED WITH WARM TORTILLAS (*GF)*

MAINS TO SHARE:

POLLO ROSTIZADO. (SPATCHOCK CHICKEN) WITH MEXICAN SPICES

FOR VEGGIES/VEGANS:

WHOLE ROAST CAULIFLOWER, W. ACHIOTE CAULIFLOWER PUREE, ORANGE BLOSSOM AND ALMONDS AND LOTS OF HERBS

SERVED WITH:

SWEET POTATO WITH CHAMOMILE AND PALM SUGAR AND SALSA VERDE AND ROASTED LEEKS AND ONIONS WITH RED PEPPER

DESSERT:

DDL CAKE/ TRES LECHES CAKE

- 1. Black crisp, beetroot and cauliflower
- 2. Cheddar biscuits, jalapeno and avocado mousse
- 3. Red samosas filled with celeriac, brown butter and lamb
- 4. Multi-coloured Dream Cloud Meringues
- 5. Burrata, Squid Ink, chilli oil and saffron

Tostadas topped with:

Corn, crab and chrysanthemum flower petals
Ceviche, avocado and pink onion
Asparagus aguachile (spiced citrus dressing)
Radish and spiced cauliflower tostada (V, GF, VEGAN)

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Mini chipotle beef melts

Sesame Pop corn chicken (GF)

Warm cheddar biscuits, jalapeno butter (V)

TACOS

1. *Beef suadero con todo*
very traditional slow cooked beef (skin and bavette) dressed simply with onions and coriander.

2. *Braised jerusalem artichoke with burnt aubergine salsa borracha*
("borracha", drunk salsa, with tequila)

3. *Gambas a la diablo (shrimp tacos)*
Grilled shrimp off the plancha dressed a la diablo (red spicy sauce) with toast-ed corn, chopped onions and coriander.

Starter

Clam, Sweetcorn, and Thyme

Main

Aged Duck and Dirty Rice With Black Cabbage, Berries and Wild Mushrooms

Dessert

Fresh Cheese and Macadamia Tres Leches

- 1. sesame crisp, whipped nduja, thyme and lemon crumb
- 2. rabbit rilette crostini with tea pickled cucumbers and horseradish
- 3. buckwheat blini with tea smoked salmon, sour cream and dill oil
- 4. spiced oat crisp, brown shrimp in black tea butter and lumpfish caviar
- 5. pigs head tostada with celeriac and smoked tea and chipotle crema
- 6. gem cup, ricotta, butternut squash, cob nut and tea oil.

Starters

- Prawn Cocktail (Mexican style)
- Oysters w/ Guinness Mignonette
- Hot Bean Devilled Eggs (veg)
- Celeriac and Chestnut tartlets (veg)
- + Bread and Butter

Mains - Family style

- Cornbread stuffed maple glazed turkey
- Nut Roast (veg/vegan)
- Crispy Sprouts
- Glazed parsnips and carrots
- Roast Potatoes
- Sweet Potato Puree
- Red cabbage

Sauces

- Cranberry and bread sauce
- Gravy (veg available)

Cheese course

- Quince and Port wine jelly

Dessert

- Christmas Pudding with brandy butter or Chocolate Orange Pie

Mini chipotle beef melts - finger sandwich with cheese

Cheddar biscuits, jalapeno and avocado mousse

Sesame Popcorn chicken (GF)

Samosas filled with celeriac, brown butter and lamb

Warm cheddar biscuits, jalapeno butter (V)

Burrata, Squid Ink, chilli oil and saffron

Buckwheat crisp, beetroot and cauliflower



RITA'S
Breakfast Menu

Drinks

- FILTER COFFEE BY CLIMPSON & SONS
- FRESHLY SQUEEZED ORANGE JUICE
- JUGO VAMPIRO
Blend of fresh beetroot, carrot, orange, celery and lemon
- STILL OR SPARKLING WATER
- A SELECTION OF TEAS

Plates

- FRESH TROPICAL FRUIT SALAD AND YOGHURT
- AVOCADO EN MOJO
Avocado dressed with lime and coriander on sourdough toast with chile and radish (v)
- SAUSAGE BUNS
Fennel sausage patty, aubergine ketchup, confit tomato on a brioche bun
- A SELECTION OF PASTRIES

Instagram @RITASDINING
Twitter @RITASDINING



LAST KK OUTLET SHOW
CHILDREN'S PARTY
8-31 January / Closed

AEROBICS WORKOUT
THE END OF

SELECTED CLIENTS



PHAIDON



ACE HOTEL



BRITISH
FASHION
COUNCIL

Riposte

MARC
JACOBS

VITSOE

Browne



The Pool



OwR/LONDON



OPENING
CEREMONY
Est. 2002



Mario Schwab