

# Platters

MEDIUM SERVES 4 - 10 | LARGE SERVES 10 - 20

## Fresh Seasonal Fruit

\*Strawberry Balsamic / Basil EVOO

## Mediterranean Antipasto

\*18yr Aged Balsamic / Garlic EVOO

## Artisan Cheese & Fruit

\*Black Cherry Balsamic / Garlic EVOO

## Charcuterie

\*Black Mission Fig Balsamic / Tuscan Herb EVOO

## Italian Mini Sandwiches

\*Butter & Tuscan Herb EVOO  
Choice of Prosciutto, Genoa, or Capicola

## Blood Orange Carmel or Cinnamon Rolls

\*Blood Orange EVOO / Butter EVOO

## Pinwheels

Turkey, Ham, or Italian

\*Neapolitan Herb Balsamic / Rosemary EVOO

Specialty items available upon request  
Please stop by our store to purchase  
& enjoy these unique flavors at home.

## TASTING PARTIES



## RETAIL

Ultra Premium Olive Oil & Modena Balsamic Vinegars  
Grab'N'Go freezer/cooler items, home decor, kitchen gadgets, custom gift baskets, specialty foods and MORE!

## COOKING CLASSES



## DINING

SMALL GROUPS, PRIVATE PARTIES, EVENT SPACE

\*GF AND VEGAN OPTIONS AVAILABLE



## Our Mission

At Reese & Riley's we are dedicated to providing our guests with healthy, nutritious, and delicious foods prepared with Ultra Premium EVOOs and Balsamic Vinegars. In addition to the many health benefits, EVOO and Balsamic Vinegars add flavor and invigorating tastes to any dish. We can't wait for you to try them, and we can't wait to serve your next event!

\*Consumer Advisory: Consumption of under cooked meat poultry, eggs, or seafood may increase the risk of food borne illness.



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**REESE & RILEY'S**  
OLIVE OIL & BISTRO BAR



**CATERING MENU**

# Custom Menus

This menu cannot even begin to hold all of the possibilities of what Reese & Riley's can offer for your catered event! We love a challenge, so schedule a tasting phone call with our creative chef and staff and let's make your wildest ideas become a reality! The versatility of our product ensures that your idea, paired with our knowledge, experience & talent, we can put together a menu and meal that will have your guests talking for years to come!



# Meals

## Tuscan Sunrise Breakfast

ham, egg, cheese, bacon, or sausage; croissant or burrito, hashbrowns, fruit cup & juice; cranberry or orange  
\*Italian Herb / Garlic EVOO

## Salad in a Jar

### Salad Mista

spring mix, olive tapenade, heirloom tomatoes, cucumbers, grana padano, homemade croutons  
\*18yr Traditional Balsamic / Tuscan Herb EVOO

### Chicken Caesar

romaine, chicken, tomato, grana padano, egg, croutons  
\*Sicilian Lemon Balsamic / Tuscan Herb EVOO

### Arugula Citrus Salad

arugula, baby spinach, orange wedges, strawberries, goat cheese, pine nuts  
\*Cranberry Pear Balsamic / Blood Orange EVOO

## Fresh Pasta

### Fettuccine Alfredo

broccoli and chicken  
\*18yr Aged Traditional Balsamic / Tuscan Herb EVOO

### Spaghetti & Meatballs

italian sausage, ground beef, pomodoro red sauce, meatballs, garlic, parmesan cheese  
\*18yr Aged Traditional Balsamic / Tuscan Herb EVOO

### Fettuccini Pesto

basil, pinenuts  
\*Black Misson Fig Balsamic / Basil EVOO

### Chicken Carbonara

chicken, peas, bacon, alfredo sauce  
\*18yr Aged Traditional Balsamic / Tuscan Herb EVOO

### Mac-n-Cheese Fusilli

bacon, cheese sauce  
\*18yr Aged Traditional Balsamic / Garlic EVOO

### Italian Lasagna

ground beef, italian sausage, pomodoro red sauce, ricotta cheese, mozzarella cheese, grana padano  
\*18yr Aged Traditional Balsamic / Tuscan Herb EVOO

## Paninis & More

### Out 4 Lunch

choice of Cuban, Meaty Muffeletta, or Green Goddess chips, cookie, and pasta salad  
\*18yr Aged Traditional Balsamic / Garlic EVOO

### One Meatloaf A Day

thick sliced meatloaf on a fresh baked sub with Baklouti EVOO ketchup, chips and a cookie  
\*18yr Aged Traditional Balsamic / Baklouti EVOO

### Prairie Stampede

choice of Sloppy Joe's, BBQ or Garlic Herb Pulled Pork or Chicken baked beans, chips, and a cookie  
\*18yr Aged Traditional Balsamic / Garlic EVOO

### Wild About Wings - 1lb.

wings, drummies, and boneless wings in your choice of sauce: Raspberry and Chipotle, Lavendar and Herbs de Provence, Red Apple and Rosemary, Cayenne and Pineapple, celery and carrots with ranch or blue cheese

# Sides

Bruschetta - Traditional Caprese - Hummus  
Italian Bread Board - Pasta Salads

## Potato Chips

Parmesan Garlic - Seasoned

## Beverages

Infused H2Os - Lemonades - Teas

\*Your Choice of Flavors



## Desserts

Cheesecake with Berries - Italian Creme' Cake  
Better Than Sex Cake - Chocolate Ganache Cake  
White Chocolate Raspberry Cake - Tiramisu



# Buffet Possibilities

## Morning

Croissants - Burritos - Carmel Rolls - Egg Bake - Quiche  
Belgian Waffles - French Toast - Large Muffins - Yogurt  
Parfaits - Sausage & Biscuits - Quick Breads - Fresh Fruit

## Noon

Mini Sandwiches - Salads - Pastas  
Paninis - Soups - Chicken Burritos or Fajitas

## Night

Meatloaf - Taco Bar - BBQ Pork & Chicken - Fresh Pasta Bar  
Sweedish Meatballs - Wings - Steak Bites - Shrimp Cocktail

The above information is only a suggestion. We love to cater to your specific tastes and ideas, so if there is a specific dish that you'd like to serve at your event, we'd love to create it for you!