RANIA'S
CATERING SINCE 1985

The Holiday *Menu*

Gather around the table



Good food. Favorite people. A little merriment.

From a few dishes to a full holiday spread,
let Rania's help you make room for
the moments that matter

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In this menu

A few favorite sides or the whole holiday spread

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Let Us Help You Plan

We'll help you choose dishes that work well together and the right amounts for your guests.

Not sure which size to order?

The serving guides are a starting point. Tell us how many people you're serving and what else is on the menu, and we'll help you plan.

Have something else in mind?

Ask us about custom dishes and dietary needs. We'll talk through the options with you.

Pickup, delivery or a fully staffed celebration

Use this menu for inspiration. For a staffed celebration, we'll create a separate custom, per-person quote for your event.

See the final page for services, helpful extras and staffed events.

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Party bites

Start with something delicious

Priced by the dozen. Minimum order of two dozen per selection.

Goat Cheese Phyllo Cups (V)

Herbed goat cheese, honey and toasted walnuts in phyllo cups

$36 / dozen

Fig & Goat Cheese Crostini (V)

Goat cheese, fig jam, fried rosemary and walnuts on crostini

$36 / dozen

Chicken Salad Puffs

Chicken salad with cranberries and pecans in pastry puffs

$36 / dozen

Beef Crostini with Horseradish Cream

Sliced beef on crostini topped with horseradish cream and dill garnish

$42 / dozen

Antipasto Skewers

Cured meats, cheeses and olives arranged on a bite-size skewer

$36 / dozen

Classic Deviled Eggs (V)

Traditional deviled eggs, a timeless favorite

$39 / dozen

Cucumber Hummus Bites (V)

Crisp cucumber topped with hummus, tomato and feta

$36 / dozen

Smoked Salmon Mousse Tartlets

Crispy tartlettes filled with smooth smoked salmon mousse and fresh dill

$48 / dozen

Tuna Poke on Wonton Crackers

Fresh tuna poke served on crispy wonton crackers

$48 / dozen

Butternut Squash Pastry Squares (V)

Butternut squash, Brie, cranberry, maple-orange glaze, walnuts, cinnamon and thyme

$48 / dozen

Brie & Cranberry Pastry Bites (V)

Creamy brie and cranberry on a pastry crust

$36 / dozen

Brown Sugar-Glazed Bacon-Wrapped Dates

Dates wrapped in bacon with a brown sugar glaze

$42 / dozen

Buffalo Chicken Croquettes

Buffalo chicken croquettes finished with your choice of blue cheese or ranch sauce

$48 / dozen

Sweet Potato Cakes (V)

Crispy sweet potato cakes topped with Brie, pecans and cranberry jam

$48 / dozen

V = Vegetarian

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Party bites

Start with something delicious

Priced by the dozen. Minimum order of two dozen per selection.

Figs in a Blanket (V)
Figs and blue cheese wrapped in pastry

$39 / dozen

Mini Beef Wellington
Beef and mushroom duxelles wrapped in bite-size pastry

$60 / dozen

Miniature Crab Cakes with Remoulade
Bite-sized crab cakes served with tangy remoulade sauce

$60 / dozen

Grilled Lamb Chops with Tzatziki
Tender lamb chops served with tzatziki sauce

$150 / dozen

Mushroom & Fontina Polenta Bites (V)
Creamy polenta topped with wild mushrooms and melted fontina cheese

$42 / dozen

Wild Mushroom Arancini (V)
Crispy risotto bites with wild mushrooms and herbs

$48 / dozen

Caramelized Onion, Gruyère & Thyme Tartlets (V)
Caramelized onion, Gruyère and thyme in a pastry tartlet

$45 / dozen

Chili Pepper Glazed Meatballs
Savory meatballs glazed in a tangy chili pepper sauce

$42 / dozen

Bacon-Wrapped Shrimp
Tender shrimp wrapped in crispy bacon

$48 / dozen

Cremini Mushrooms Stuffed with Crab
Cremini mushrooms filled with crab and herbs

$60 / dozen

Cremini Mushrooms Stuffed with Sausage
Cremini mushrooms with sausage, breadcrumbs and herbs

$45 / dozen

Herb-Stuffed Cremini Mushrooms (V)
Baked cremini mushrooms filled with a savory blend of herbs and breadcrumbs

$36 / dozen

Mini Beef Braciole
Italian rolled beef bites with savory filling

$60 / dozen

Grilled Kielbasa with Honey Mustard
Kielbasa slices served with a sweet honey mustard sauce

$30 / dozen

Mini Pizzas (V)
Classic mini pizzas topped with marinara sauce and cheese

$30 / dozen

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Boards, platters & dips

Approximate servings alongside other food. Shrimp quantities are piece counts.

Shrimp Cocktail

Chilled shrimp with cocktail sauce and lemon

Small: $80 / 36 shrimp
Medium: $130 / 60 shrimp
Large: $205 / 96 shrimp

Artisanal Cheese Board

An assortment of cheeses with crackers, mustard and jam

Small: $150 / approx. 15–20 guests
Medium: $225 / approx. 25–35 guests
Large: $325 / approx. 40–50 guests

Fresh Fruit Platter (V)

Seasonal fresh fruit, such as melon, grapes, berries and pineapple

Small: $75 / approx. 20 guests
Medium: $110 / approx. 30 guests
Large: $150 / approx. 45 guests

Charcuterie Platter

Cured meats, assorted cheeses, marinated olives, honey, jam, breads and crackers

Small: $200 / approx. 15–25 guests
Medium: $325 / approx. 30–45 guests
Large: $475 / approx. 55–65 guests

Crudité Platter (V)

Carrots, celery, cucumbers, broccoli, cauliflower, bell peppers and cherry tomatoes, served with dill dip and hummus

Small: $125 / approx. 15–20 guests
Medium: $175 / approx. 25–35 guests
Large: $250 / approx. 45–55 guests

Grilled Vegetable Platter (V)

Eggplant, zucchini, yellow squash, portobello mushrooms, asparagus, carrots and blistered tomatoes with balsamic drizzle

Small: $105 / approx. 10–15 guests
Medium: $155 / approx. 25 guests
Large: $250 / approx. 35–40 guests

Classic Spinach Dip (V)

Classic spinach dip, served with pumpernickel bread

$40 / quart

One quart serves 10–15

Buffalo Chicken Dip

Spicy, cheesy buffalo chicken dip, served with pita chips and celery

$45 / quart

One quart serves 10–15

Crab & Artichoke Dip

Jumbo lump crab meat and marinated artichokes, served with crostini

$110 / quart

One quart serves 10–15

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Salads

Fresh accompaniments for your holiday menu

Small, Medium and Large bowls. Approximate servings alongside other food.

Garden Salad (V)

Garden salad served with white balsamic dressing

Small $45 / serves 6–8
Medium $75 / serves 12–16
Large $125 / serves 24–32

Caesar Salad

Crisp romaine with Caesar dressing, housemade croutons and Parmesan

Small $45 / serves 6–8
Medium $75 / serves 12–16
Large $125 / serves 24–32

Shredded Brussels Sprout Salad

Shredded Brussels sprouts with cherries, pancetta, almonds, cheddar and Dijon vinaigrette

Small $70 / serves 8–10
Medium $115 / serves 16–20
Large $190 / serves 32–40

Winter Harvest Salad (V)

Mixed greens, apples, dried cranberries, candied pecans, blue cheese and red wine vinaigrette

Small $60 / serves 6–8
Medium $100 / serves 12–16
Large $165 / serves 24–32

Harvest Pearl Couscous Salad (V)

Pearl couscous with kale, butternut squash, dried cranberries and pecans in citrus-maple-cider dressing

Small $95 / serves 10–12
Medium $160 / serves 20–24
Large $250 / serves 40–48

Farro & Roasted Sweet Potato Salad (V)

Farro with roasted sweet potatoes, dried cherries and maple Dijon vinaigrette

Small $95 / serves 10–12
Medium $160 / serves 20–24
Large $250 / serves 40–48

Haricots Verts Salad (V)

Tender green beans with pine nuts, crispy shallots, pomegranate and vinaigrette

Small $85 / serves 10–12
Medium $145 / serves 20–24
Large $250 / serves 40–48

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Sliders & kebabs

Sliders & kebabs for sharing

Priced by the dozen. Minimum order of two dozen per selection.

Honey Ham & Swiss

Ham and Swiss with lettuce, tomato and honey mustard on soft rolls

$72 / dozen

Lemon Almond Chicken Salad

Lemon-almond chicken salad tucked into mini croissants

$78 / dozen

Roast Beef

Roast beef, caramelized onions and provolone on brioche buns

$84 / dozen

Roasted Turkey

Roasted turkey, Brie, cranberry spread and baby greens on soft rolls

$78 / dozen

Mid-size Chicken Kebabs

Marinated chicken kebabs with peanut and ginger-soy sauces on the side

$76 / dozen

Mid-size Filet Kebabs

Marinated filet kebabs with horseradish aioli on the side

$88 / dozen

Carolina Pulled Pork

Pulled pork with Carolina sauce on Pittsburgh Pretzel buns

$72 / dozen

Mini Cuban Sandwiches

Ham, Swiss, mustard and pickles on mini Cuban rolls

$78 / dozen

Classic Cheeseburger

A classic beef slider topped with American cheese

$72 / dozen

Portabella (V)

Balsamic-marinated portabella mushrooms with goat cheese and arugula

$72 / dozen

Flank Steak Sliders

Flank steak with Asiago, arugula and horseradish aioli

$84 / dozen

Shrimp Kebabs

Three shrimp per kebab, served with ginger-soy sauce

$78 / dozen

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Pastas

Comfort for the holiday table

Half pans serve approximately 20–25 guests; full pans serve approximately 40–50.

Wild Mushroom Cavatappi (V)

Cavatappi with wild mushrooms and blistered tomatoes in a light mushroom cream sauce

Half pan $125 / serves 20–25
Full pan $225 / serves 40–50

Butternut Squash Ravioli (V)

Butternut squash-filled ravioli in sage cream sauce

Half pan $175 / serves 20–25
Full pan $300 / serves 40–50

Gourmet Mac & Cheese (V)

Pasta in a rich cheese blend, baked with a golden breadcrumb crust

Half pan $85 / serves 20–25
Full pan $150 / serves 40–50

Penne with Peppers & Artichokes (V)

Penne tossed with roasted red peppers, artichokes and Parmesan

Half pan $110 / serves 20–25
Full pan $200 / serves 40–50

Classic Lasagna

Layers of pasta, meat sauce and cheese

Half pan $165 / serves 20–25
Full pan $325 / serves 40–50

Burrata Ravioli (V)

Burrata-filled ravioli with roasted tomato cream and basil

Half pan $175 / serves 20–25
Full pan $300 / serves 40–50

Penne with Marinara (V)

Penne tossed in classic marinara sauce

Half pan $85 / serves 20–25
Full pan $150 / serves 40–50

Stuffed Shells (V)

Cheese-filled pasta shells baked in marinara sauce

Half pan $140 / serves 20–25
Full pan $260 / serves 40–50

Vegetable Lasagna (V)

Layers of pasta and vegetables

Half pan $150 / serves 20–25
Full pan $300 / serves 40–50

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Savory mains

The center of the celebration

Minimum order: 12 portions per entrée, except items with quantities shown.

Dill Lemon Salmon*

Salmon with dill and lemon

4 oz portion $19 / 6 oz portion $26

Icelandic Cod*

Premium cod with lemon and white wine cream sauce

4 oz portion $30 / 6 oz portion $42

Chicken Piccata

Chicken served with a bright lemon-caper sauce

$15 per portion

Roasted Chicken with Olives & Thyme

Oven-roasted chicken with olives and fresh thyme

$15 per portion

Citrus Bourbon-Glazed Ham

Sliced ham with citrus bourbon glaze

$8 per portion

Whole Beef Tenderloin

Marinated, grilled and sliced beef tenderloin. Choose warm with demi-glace or room temperature with horseradish aioli. Serves approximately 15 guests

$275 each

Pork Tenderloin with Cherry Chutney

Roasted pork tenderloin with cherry chutney

$8.50 per portion

Italian Meatballs in Marinara

Handmade one-ounce Italian meatballs served in marinara sauce

24 meatballs $60 / 48 meatballs $110

Bourbon-Glazed Salmon*

Salmon finished with a sweet bourbon glaze

4 oz portion $19 / 6 oz portion $26

Shrimp Scampi

Shrimp served in garlic butter sauce

$30 per portion

Crab Cakes

Mid-size lump crab cakes served with remoulade

$18 each / Minimum order: 6 cakes

Red Wine Braised Short Ribs

Beef short ribs braised in red wine and finished with a rich reduction

$31 per portion

Classic Beef Bourguignon

Beef and mushrooms simmered in red wine

$25 per portion

Chicken Parmesan

Chicken prepared Parmesan-style for a comforting addition to your holiday table

$16 / portion

Eggplant Parmesan (V)

Eggplant prepared Parmesan-style for a comforting vegetarian main

$14 / portion

*Choose a 4 oz portion when offering other entrées, or a 6 oz portion when fish is the main course.

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All the trimmings

Vegetables, potatoes & grains

Half pans serve approximately 20–25 guests; full pans serve approximately 40–50.
Suggested portions when offered as a side dish.

Seasonal Vegetable Medley (V)
A selection of seasonal vegetables
Half pan $95 / Full pan $175

Roasted Garlic Broccoli (V)
Garlic-roasted broccoli florets
Half pan $95 / Full pan $175

Honey-Glazed Baby Carrots with Tops (V)
Baby carrots finished with honey glaze
Half pan $150 / Full pan $280

Green Beans Almondine (V)
Green beans with toasted almonds
Half pan $110 / Full pan $205

Brussels Sprouts with Bacon
Roasted Brussels sprouts, bacon and shallots
Half pan $115 / Full pan $215

Roasted Root Vegetables (V)
Beets, carrots, turnips and parsnips roasted together
Half pan $95 / Full pan $175

Traditional Whipped Potatoes (V)
Smooth, creamy whipped potatoes
Half pan $95 / Full pan $175

Boursin Mashed Potatoes (V)
Creamy mashed potatoes enriched with Boursin cheese
Half pan $140 / Full pan $260

Potatoes au Gratin with Gruyère (V)
Thinly sliced potatoes baked with creamy Gruyère
Half pan $140 / Full pan $260

Rosemary Roasted Fingerling Potatoes (V)
Fingerling potatoes roasted with rosemary
Half pan $95 / Full pan $175

Parmesan Risotto (V)
Creamy risotto finished with Parmesan
Half pan $110 / Full pan $205

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Breakfast & brunch

A delicious start to your gathering

Side of Smoked Salmon (Lox)

A whole side of smoked salmon with tomato, cucumber, red onion, capers and dill, accompanied by two dozen bagels and cream cheese

$355 per side

French Toast Casserole (V)

French toast casserole served with mixed berry compote and maple syrup

Half pan $150 / Full pan $275

Quiche

$45 per quiche • Serves approximately 8–10 guests

Choose one of four flavors

Ham & Cheddar

Bacon, Caramelized Onion & Cheddar

Asparagus & Gruyère (V)

Spinach, Mushroom & Swiss (V)

On the side

Breakfast Bacon

Crisp bacon, ready to serve alongside your brunch favorites

Half pan $140 / Full pan $250

Breakfast Sausage Links

Breakfast sausage links for the brunch table

Half pan $105 / Full pan $185

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Make hosting easier

Helpful extras for your holiday gathering

Pickup & delivery

Ask us about hot pickup, delivery and setup, or easy reheating instructions. We'll confirm which options suit your menu, along with timing, packaging and any extra charges. You're welcome to bring your own platters for us to use.

Want some extra help?

Use this menu for inspiration and tell us what you're planning. We'll create a separate, per-person quote for your menu and the staffing your event needs. Our chefs, servers and bartenders can handle the cooking, serving, bar and cleanup, so you can relax and enjoy your guests.

Bread, drinks & finishing touches

Need bread or rolls, disposable plates, napkins, wrapped utensils, cups or drinks? Tell us what you need, and we'll add them to your quote.

Keeping food warm

Warming kits are $25 each and include a wire chafing rack, water pan and fuel. Ask us how many you'll need for your menu.

Pricing & additional charges

An 8% administrative fee applies to the food total on pickup and delivery orders. The fee is not calculated on delivery or staffing. Sales tax, delivery and any extras are additional. We'll confirm your full total before you order.

Let's plan your holiday gathering

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